

WINE

Wine List

SPARKLING

Bonaval, Spain	Cava	$54
San Martino Brut, Italy	Ribolla Gialla	$53

WHITE

Magnotta Equus, Niagara	Chardonnay	$60
Adega de Guimares , Portugal	Vinho Verde Blend	$54
Yali Wild Swan, Chile	Sauvignon Blanc	$53
Domaine de Grachies, Bordeaux, France	White Blend	$55
Elsa Bianchi, Argentina	Chardonnay	$51
Heron Bay, British Columbia, Canada*	Sauvignon Blanc	$50
ERA, Italy	Pnot Grigio	$53

RED

Magnotta Equus, Niagara	Merlot	$60
Fantini, Italy	Sangiovese	$54
Lobetia, Spain	Tempranillo	$56
Le Reservoir, Languedoc, France	Pinot Noir	$54
Doña Paula Los Cardos, Argentina	Malbec	$51
Heron Bay, British Columbia, Canada*	Cabernet Sauvignon	$50
Il Padrino, Italy	Rosso	$53

*house wine

CHEERS

Our wine list is created by our own in-house sommelier with both large events and unique dinners in mind.

It is developed to compliment local flavours and Manitoban ingredients featured in our menus.

Be sure to also check our Jones & Company reserve list if you are looking for that extra special bottle for your event.





BAR BEVERAGE SERVICE

Bar Beverages

BEER (355ML)

- Coors Original
- Coors Lite
- Heineken
- Trans Canada Brewing Arrow IPA
- Vizzy Hard Seltzer
- Heineken 0%

TALL CAN BEER (473ML)

- Trans Canada Brewing Seasonal Brew
- Vizzy Hard Seltzer
- Granville Island Pale Ale
- Granville Island Lager

HOUSE BRAND LIQUOR (1OZ)

- Wiser's Special Blend Rye
- Havana Club White Rum
- Absolut Vodka
- Ballantine's Finest Scotch
- Captain Morgan's Spiced Rum
- Beefeater Gin
- Olmeca Altos Tequila

PREMIUM BRAND LIQUOR (1OZ)

- Crown Royal Rye Whisky
- Appleton Estate Rum
- Grey Goose Vodka
- Tanqueray Gin
- Johnny Walker Black Scotch

LIQUEUR

We have a wide range of liqueurs for bar and cocktail service. Listed are the most common products ordered for table service at our events.

- Baileys
- Grand Marnier
- Drambuie
- Disaronno
- Martini Rosso
- Triple Sec

HOUSE WINE

- Heron Bay Sauvignon Blanc
- Heron Bay Cabernet Sauvignon

PREMIUM WINE

- Magnotta Equus Sauvignon Blanc
- Magnotta Equus Cabernet Sauvignon

MADE IN MANITOBA

Crown Royal's distillery in Gimli, Manitoba is home to 1.5 million barrels of delicious whisky that sits patiently waiting to be shared with the world.

Their property stretches over 360 scenic acres with 51 warehouses which house more barrels of whisky than there are people in Manitoba.

Crown Royal Northern Harvest Rye was named the 2016 World Whisky of the Year, marking the first time a Canadian Whisky has received the honour.

(Source: Crown Royal)

CRAFT COCKTAILS (1.5OZ)

DAWN @ THE FORKS
Tequila, orange juice, grenadine

DUBLIN'S MULE
Vodka, lime juice, ginger beer

LITTLE LIMESTONE COCKTAIL
Amber rum, Blue Curacao, lime juice, maple syrup, orange juice

WINNIPEG G&T
Gin, lemon juice, honey rosemary syrup, tonic water

MOCKTAILS

MANITOBA COOLER
Blackberries, mint leaves, lemon juice, ginger syrup, club soda

VOYAGEUR'S SUMMER
Grapefruit juice, lime juice, maple syrup, sparkling water

BOMBERS
Blue Curacao syrup, lemon juice, club soda

GOOSEBERRY MOCKTAIL
Orange juice, cranberry juice, grapefruit juice, apple juice, gooseberry garnish

Bar Beverages

NON-ALCOHOLIC BAR OPTIONS

Non-alcoholic beverages will be offered free of charge to designated drivers who identify themselves. We will provide the bar set-up and Bartender with a selection of Pepsi soft drinks, juice, mocktails and drinkware.

We offer THREE options for this service:

HOST BOTTOMLESS POP ONLY

The charge is based on the final guarantee for the event at $3.00 per person in addition to PST, GST and 18% Service Charge and covers 4 hour maximum of service.

HOST BOTTOMLESS POP/JUICE/MOCKTAIL BAR

The charge is based on the final guarantee for the event at $6 per person in addition to PST, GST and 18% Service Charge. Select two mocktails.

HOST POP BAR ON CONSUMPTION (Separate or with Full Bar)

The host will be charged on all pop consumed at $3.57 per drink and the consumption will be charged to the host's invoice in addition to PST, GST and 18% Service Charge. Should the bar be separate from a full bar and the consumption less than $75 (before taxes) an hour per bar, an additional Bartender charge of $36 per hour will apply (minimum 4 hours).

Enhanced Services

WATER SERVICE FOR MEETING ROOMS

The RBC Convention Centre is pleased to provide the appropriate water service for your event. Every event will have the opportunity to upgrade your service to Infused Water Stations or our Enhanced Meeting Package.

If you are hosting a meeting without a full meal service, your water service will vary depending on your room set-up. Please speak to your Event Coordinator for your appropriate inclusions. For rooms set for more than 100 people, additional charges may apply. All service includes one refresh per day with additional refreshes subject to labour charges.

SELF SERVE STATIONS

The RBC Convention Centre provides compostable drinkware and recycle bins to divert waste from landfills.

INFUSED WATER STATIONS

Upgrade to our Infused Water Station for your event. Ask your Event Coordinator for flavour options and related pricing.

WATER COOLERS

Water cooler service is available. Upon request, rental is available for $25 per unit. The first full bottle is provided free of charge along with compostable drinkware for 100 people. Additional refreshes (18.9L bottle and 100 cups) are $15 per bottle.

Bar Beverage Services

All beverage services include one Bartender for every 100 people, cocktail straws, cocktail napkins, soft drinks for mix, orange juice, tomato juice, cranberry juice, Clamato juice, lemons, limes, cherries, ice and glasses.

CASH BAR

Debit and credit cards are accepted for payment. Cash is not accepted for payment on events less than 200 people or when host tickets are provided to all guests. If a cash payment option is requested, additional labour charges for a cashier may apply. Should the consumption be less than $200 (before taxes) an hour per bar, a labour charge of $36 plus GST per hour per Bartender will apply (minimum 4 hours).

*PST and GST are included in prices.

HOST BAR

The host will be charged on all beverages consumed and the consumption will be charged to the host's invoice. Should the consumption be less than $200 (before taxes) an hour per bar, a labour charge of $36 plus GST per hour per Bartender will apply (minimum 4 hours).

**PST, GST and 18% Service Charge will apply to prices.

LET'S TOAST TO THAT

Selecting wine for your event?

Did you know that along with our amazing wine list, we also have a special limited reserve listing of wines that have been specifically curated for us by our wine partner Jones & Company Wine Merchants.

Ask your Event Coordinator for more information.

STANDARD BAR PRICES

CASH BAR*		HOST BAR**	
House Brand Liquor (1oz)	$10.00	House Brand Liquor (1oz)	$8.93
Domestic Beer (12oz)	$10.00	Domestic Beer (12oz)	$8.93
House Wine (Glass)	$10.00	House Wine (Glass)	$8.93
Non-Alcoholic Beer	$6.00	Non-Alcoholic Beer	$5.36
Pepsi Soft Drinks & Sparkling Water	$4.00	Pepsi Soft Drinks & Sparkling Water	$3.57

BAR UPGRADES

CASH BAR*		HOST BAR**	
Premium Brand Liquor (1oz)	$12.00	Premium Brand Liquor (1oz)	$10.72
Premium/Imported Beer	$12.00	Premium/Imported Beer	$10.72
Premium Wine (Glass)	$12.00	Premium Wine (Glass)	$10.72
Liqueurs	$10.00	Liqueurs	$8.93
Martinis (1.5oz)	$13.00	Martinis (1.5oz)	$11.61
Craft Cocktails (1.5oz)	$13.00	Craft Cocktails (1.5oz)	$11.61
House Mocktails	$6.00	House Mocktails	$5.36

Corkage Bar Services

Corkage service available for functions of 100 people or more.

Our prices include the following:

- The charge for a full corkage bar is $20 per person, in addition to PST, GST and 18% Service Charge, based on the final guarantee for the event.
- This includes cocktail straws, cocktail napkins, soft drinks for mix, orange juice, tomato juice, cranberry juice, Clamato juice, lemons, limes, cherries, ice and glasses. This includes dinner wine service. Any garnish/mix desired over and above the corkage offering can be brought in along with the liquor, with a receipt and prior approval from the Bar Manager.
- For dinner wine only, the corkage charge is $10 per person, in addition to PST, GST and 18% Service Charge. This includes pre-chilling of the wine and table service. For passed wine, please speak to your Event Coordinator for service options.
- Passing corkage wines at reception is available for $4 per person and covers labour, glassware and stocking.
- The Centre does not serve shooters. A limit of 2 single drinks will be served to a single patron at one time. The Centre reserves the right to restrict service of doubles.

MINIMUM STAFF REQUIREMENTS

One Bartender is required for every 100 people.

A Bartender charge of $36 per hour (minimum 4 hours) is applicable.

The Bartender will be scheduled one half hour prior to the start time of the event and one half hour after the event closes for set-up and take down. This cost will be added to the final invoice.

PERMIT

The host is responsible for purchasing all of the liquor, beer and wine that is to be served during the event. This may be done by applying for an Occasional Permit through the Liquor, Gaming and Cannabis Authority of Manitoba at **myLGCA.ca**

The Occasional Permit must be presented to the Beverage Manager 48 hours prior to the event along with the liquor delivery and receipt.

The Occasional Permit shall be governed by the Liquor, Gaming and Cannabis Authority of Manitoba prescribed rules and regulations and same shall be enforced by the RBC Convention Centre Winnipeg.

The Occasional Permit licensee is responsible for the behaviour of all people attending the event.

The RBC Convention Centre Winnipeg is not responsible for liquor order substitutions issued by Manitoba Liquor Mart.

DELIVERY AND STORAGE

Delivery is to be made to the 3rd Floor South Building loading dock (via Edmonton St. ramp). Delivery is to be scheduled 48 hours prior to the event and must include a copy the Occasional Permit and purchase receipt. Deliveries are accepted during standard business hours Monday - Friday between 9-11:30am & 1-5pm.

All liquor bottles for corkage service must be 1.14 litre or less. RBC Convention Centre does reserve the right to refuse service of any bottles larger than 1.14 litres.

The RBC Convention Centre Winnipeg shall not be responsible for any breakage or errors caused by or made by Manitoba Liquor Mart or its designated transport company.

Prior to the event, the licensee must verify all liquor deliveries with the Beverage Manager. The licensee is required to audit the empties and all unconsumed liquor. The licensee is solely responsible for the return of all unconsumed liquor to Manitoba Liquor Mart.

Bar Services

ALCOHOL SAMPLING

Sampling of alcohol my be permitted in some circumstances. Registered liquor, wine or beer representatives with MBLL identification may provide samples on site after submitting the F&B Sample Distribution Authorization Form that can be found here: **wcc.mb.ca/exhibitors/order-forms/**

The Centre will not provide glassware or supplies for the tasting.

Sample sizes are limited to:

- 15ml of spirits (0.5oz)
- 60ml of wine (2oz)
- 60ml of beer, cider or coolers (2oz)

Any person pouring and/or serving samples will be required to check ID as required by Manitoba Law. All pricing listed is based “per person” unless otherwise listed and subject to a 18% service charge and applicable taxes.

BEVERAGE SERVICES

It is our policy to implement the “Designated Driver Program” on all bars. Management and staff are trained in server intervention practices and will not serve alcohol to anyone they deem to have consumed too much alcohol or who show signs of over consumption.

The Centre is under license by the Liquor, Gaming and Cannabis Authority of Manitoba. We are permitted to serve starting at 9:00 am seven days a week. When applicable, cashiers are in place until 12:45 am.

Alcoholic beverages are served until 1:00 a.m. unless otherwise arranged. Function areas are to be vacated by 1:30 a.m. The Centre does not serve shooters. A limit of 2 single drinks will be served to a single patron at a time. The Centre reserves the right to restrict service of doubles.

WINE SELECTION

Wine used for events in our facility may be selected from our In-House Wine List. Wines carried on our licensed bars by the glass will be at the discretion of the RBC Convention Centre Management. Requested wines not listed on the In-House Wine List will be charged at the price determined by the Centre. Client requested wine may be arranged to be sold by the bottle as an addition to our Standard Package. RBC Convention Centre determines all order amounts and manages all inventory and returns with the selected supplier. Due to our LGCA license type, opened wine cannot be resealed and no wine can leave the premises.

General Information

EXCLUSIVITY

All food and beverage products served at the RBC Convention Centre will be prepared and served by our Catering Department. Requests for special products or product sampling at trade shows must be submitted to the Centre for approval and may result in additional charges. Please consult with your Event Coordinator for details.

MENU PLANNING AND GUARANTEE NUMBERS

To assist us with providing the best possible service, we require your final menu selections and an estimated number of guests 30 days prior to each meal function.

The Centre requires all information relative to the dietary restrictions by noon, no less than 3 business days in advance of each meal function. The RBC Convention Centre may reassign your event to another function room pending substantial increases or decreases in expected attendance.

For meal functions of 1,000 or more guests, it is necessary that we receive your final guarantee (confirmed attendance) for each individual meal function by noon, 10 business days prior to the date of the event. For meal functions of less than 1,000 guests, 5 business days notice is required.

Actual attendance will be billed if it exceeds the final guarantee. The Centre will be prepared to serve 5% over the final guarantee to a maximum of 50 meals.

The client will be billed based on the final guarantee or the actual number of meals served, whichever is greater.

Food and beverage orders inside our final guarantee period may be subject to a 20% fee.

Please note: Saturday, Sunday and Statutory Holidays are not considered business days.

KOSHER AND HALAL MEALS

Halal must be requested 3 weeks in advance and may incur additional charges. Kosher-style meal requests can be accommodated via the dietary restrictions process.

MENU SELECTIONS

Multiple choice entrée selections are available at the listed menu price plus a per guest charge of $3 for one additional entrée OR $5 for two additional entrées OR $7 for three additional entrées.

Please note that dietary restrictions are not considered choices, if left to the Chef's discretion, and will only be charged if made on one of the listed choices. The per guest charge is on the full guarantee.

Menu packages and buffet ordered at less than the posted minimum are subject to a $250 labour charge.

LIABILITY

The RBC Convention Centre Winnipeg will not be responsible for any damage to or loss of any articles left at our facility prior to, during or following any event.

The client is responsible for any damage to RBC Convention Centre Winnipeg premises by their guests, agents or independent contractors acting on their behalf.

PRICING AND AVAILABILITY

Food and beverage pricing is subject to a 18% Service Charge, PST and GST. Prices are guaranteed for no more than 6 months from the date of booking.

If your order, specific items, or menu ingredients become not reasonably available or are of inferior quality standards, RBC Convention Centre will make reasonable substitutions.

FLOOR PLANS

The Centre requires all floor plans to be confirmed 3 business days in advance of the event. Any changes made within 3 days of the event and/or set-up days may incur labour charges.