

RBC Convention Centre
WINNIPEG

2027
CATERING COLLECTION



BREAKFAST 3



LUNCH 8



DINNER 14



RECEPTION 20



GENERAL INFORMATION 23

PLATED BREAKFAST

All plated breakfasts include a basket of fresh baked mini pastries and croissants,
chilled orange juice, freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.

WORKING BREAKFAST | $37

Individual fresh fruit cup

Select one:
- spinach and brie frittata **GF**
- scrambled eggs **GF**
- Manitoba cheddar and asparagus omelette, feta chive velouté **GF**

Pan-fried potatoes **GF/DF/VE**
sautéed onions, herbs

Choice of:
- bacon **GF/DF**
- Smith's country breakfast sausage **GF/DF**

CONVENTION CENTRE CLASSIC | $39

Individual fresh fruit cup

Eggs Benedict
two poached Nature's Farm eggs, toasted English muffin, hollandaise sauce

Select one:
- wilted spinach and sliced tomato
- sliced pastrami
- honey ham

Sweet and Yukon gold potato hash **GF/DF/VE**
sautéed onion, peppers, herbs

FROM THE PRAIRIES | $38

Individual fresh fruit cup

Select one:
- scrambled eggs **GF**
- three cheese omelette **GF**

Roasted zucchini and red peppers **GF/DF**

Chicken potato rosti fritter
lemon garlic sauce

GOOD MORNING WINNIPEG | $38

Sliced fresh fruit

Grilled pita bread **DF**

Baked Nature's Farm poached eggs **GF**
crumbled feta, confit tomato, vegetables, tomato basil pistou sauce

Nature's Farm

is a highly celebrated family-owned agricultural and artisanal food company based in Steinbach, Manitoba. Founded in 1987 by Hermann and Sheryl Gruaer, the farm is renowned across Canada for pioneering sustainable farming, animal welfare and top-tier artisanal grocery production.

Certified Humane eggs. Nature's Farm was the first laying hen farm in Canada to earn this designation. In 1993 the farm launched its gourmet Nature's Pasta.



GF - GLUTEN FREE DF - DAIRY FREE VE - VEGAN

All pricing listed is based "per person" unless otherwise listed and subject to an 18% service charge and applicable taxes

BREAKFAST BUFFET

MINIMUM ORDER OF 50 GUESTS

Menu packages and buffet orders at less than the posted minimum are subject to a $250 labour charge.
All breakfast buffets include chilled orange, apple and cranberry juices and freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.



PORTAGE | $39

Seasonal whole fruit

Butter scones, assorted muffins, mini bagels, fruit filled Danish pastries DF
butter, fruit preserves, peanut butter, cream cheese GF

Scrambled eggs GF

Pan-fried potatoes GF/DF/VE
sautéed onions, herbs

Choice of:
- bacon GF/DF
- Smith's country breakfast sausage GF/DF

HARGRAVE COURTYARD | $44

Sliced fresh fruit

Gunn's Bakery breakfast sweet loaves, mini muffins, Danish pastries, assorted breads DF
butter

Individual yogurt bar:
selection of fresh and dried berries, fruit, citrus, granola, Swiss muesli, seeds, dried fruit, honey, nuts, chocolate chips, coconut

Nature's Farm eggs Benedict
sliced tomato and wilted spinach, hollandaise sauce

Grilled thick cut honey ham GF/DF
maple glaze

WINNIPEG SUNRISE | $48

Fresh fruit salad GF/DF/VE

Cherry and cream cheese pastry crowns, cinnamon and chocolate swirls

Lemon poppy seed loaf French toast
apple lemon glaze

Assorted individual yogurts GF

Nature's Farm leek and gouda frittata with tomato bruschetta GF

Grilled De Luca's chicken sausage GF/DF

SWEETS FROM THE EARTH VEGAN BREAKFAST | $48

Sliced seasonal fruit

Sweet Impressions assorted vegan muffins, vegan apple & wild berry bunt pastry VE

Vegan Mediterranean mini frittatas GF/DF/VE

Vegan country sausage GF/VE

Grilled and fresh vegetable platter GF/VE
lemon hummus

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CUSTOMIZABLE BREAKFAST BUFFET

MINIMUM OF 12 GUESTS

Start with our continental breakfast buffet and customize with a selection of add-on items.

CONTINENTAL BREAKFAST BUFFET | $23

Chilled orange, apple and cranberry juices

Seasonal whole fruit

Baked assorted scones, assorted muffins, mini bagels, assorted breakfast loaves DF
butter, fruit preserves, cream cheese

Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas

ADD CHEF ATTENDED OMELETTE STATION | $18

Minimum order of 25 guests

Fresh made to order omelettes
- Selection of; country ham, chorizo sausage, pepper medley, roasted mushrooms, green onions, sautéed onions, grilled zucchini, spinach, Manitoba Bothwell cheddar cheese, crumbled feta, goat cheese

GETTING STARTED

Items can be added to your continental breakfast or one of our full-service break packages

Upgrade to seasonal fruit platter | $4

Selection of Gunn's Bakery breakfast loaves | $5 DF

Fresh baked bannock buns | $5
fruit preserves, sweet butter

Sweet Impressions cinnamon and wild berry apple bunt pastry | $7 VE

Selection of Gunn's Bakery fruit Danishes | $6 DF

Assorted house baked mini-Danish and cinnamon pastries | $7

House baked butter croissant | $8
fruit preserves, jam, butter

Assorted individual fruit yogurt | $4 GF

Individual yogurt bar | $9
selection of fresh and dried berries, fruit, citrus, granola, Swiss muesli, seeds, dried fruit, honey, nuts, chocolate chips, coconut

Vegan overnight oats parfait | $8 VE
chia seeds, Swiss muesli, dried fruit, maple syrup

Nature's Farm hard-boiled eggs | $4 GF/DF

Gunn's Bakery mini bagels | $12
lox, smoked white fish, capers, red onions, dill, whipped cream cheese, lemons

Selection of sliced deli meats | $7 GF/DF
ham, turkey, salami, mustards, pickled onions

THE WARM-UP

Buttermilk pancakes | $6
syrup, fruit compote, whipped cream, macerated berries

Vanilla and cinnamon scented baguette French toast | $7

Lemon poppy seed French toast | $9
apple lemon butter sauté, lemon glaze

Classic breakfast sandwich | $10
baked eggs, cheese, English muffin, shaved ham

Scrambled eggs | $5 GF

Nature's Farm eggs Benedict | $9
country ham, hollandaise sauce

Frittata | $6 GF
asparagus, onion, spinach, Havarti cheese

Classic omelette, choose one: | $9 GF
- cheese
- vegetable
- Denver

Vegan scrambled egg cups | $8 GF/VE
roasted vegetables

Pan-fried potatoes | $4 GF/VE
sautéed onions, herbs

Roasted red peppers and zucchini | $5 GF/DF

Smith's country breakfast sausage | $5 GF/DF

Crispy smoked bacon | $5 GF/DF

De Luca's chicken sausage, onions, red peppers | $5 GF/DF

Sliced grilled thick cut honey ham | $5 GF/DF

Vegan country sausage | $7 GF/VE

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TAKE A BREAK

MINIMUM ORDER OF 25 GUESTS

Break packages include freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.
Ask to book a specialty barista station provided by our partner De Luca's. Pricing available on request.

SWEET STREET | $20

Assorted mini glazed doughnuts

Mini cupcakes, flavoured icing

Mini fruit tarts

Mini assorted cookies

Vegan brownie bars (contain nuts) VE

RED RIVER HEALTH TRAIL | $24

Individual fresh fruit cups

Build your own yogurt station
selection of fresh and dried berries, fruit, citrus, granola, Swiss muesli, seeds, dried fruit, honey, nuts

Bee pollen GF/DF

Canadian Red River Scotian Isle cinnamon oat cake DF

House-made seed health bar GF/DF

Protein smoothies:
- mango chia seed GF
- strawberry banana GF

BIG SKY | $21

Whole fruit

Butter croissants

Mini fruit Danish DF

Mini muffins DF

Mini cinnamon swirls

Butter tarts

SALTY SIDELINE | $22

Individual packaged salted peanuts GF/DF

Buttered popcorn baskets GF/DF

Individual bags of:
- Pretzels DF
- Old Dutch chips GF/DF
- Chocolate covered almonds GF

TEA TIME ON YORK AVE | $30

Strawberry and fruit skewers GF/DF/VE

Savoury and sweet Danish pastries

Butter scones, butter, fruit preserves

Sweet petit fours

Crustless selection of hand-crafted finger sandwiches
Select three, based on 2.25 pieces per person:
- English cucumber with whipped herbed cream cheese
- Roasted Atlantic salmon, caper, dill, lemon crème fraîche, pea shoots
- Coronation chicken salad, mango chutney, toasted almonds, golden raisins, herb mayo
- Roasted beet, goat cheese mousse, pistachio dukkha
- Wild mushroom, truffle mascarpone, thyme, crispy onion
- Roasted turkey, oregano cranberry aioli, baby arugula
- Tuna niçoises, olive, pickle, green peas, crushed egg, green onion aioli

CANDY CANE LANE SHOP | $19

Build your own goodie bags

Based on 1 cup per person, bags included. We respectfully decline requests for customization of specific candy types.

- Hard candy and bonbons
- Licorice
- Jelly beans
- Chocolates
- Gummy candies and soft chews
- Roasted nuts and seeds

GARDEN BREAK | $29

Fruit salad GF/VE

Pita chips DF

Vegan brownie bars and berry crumble slice VE

Vegan Sweet Impression assorted cookies VE

Rice paper wraps GF/VE
mango, cabbage, lettuce, cucumber

Grilled vegetable skewers GF/VE

Hummus, tzatziki, assorted dips and vegan spreads GF/VE

Watermelon and vegan feta basil salad GF/VE

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COFFEE BREAK - À LA CARTE

MINIMUM OF ONE DOZEN

Items must be purchased with coffee station.

SNACKS

Whole fruit | $3 each

Individual fresh fruit cup | $6 each

Granola bars | $4 each

Crudité treat | $8 each GF
raw local & seasonal vegetables, hummus, creamy dip GF/DF

Manitoba Bothwell cheese, dried fruit, nuts, crackers, crisps | $9 each

Charcuterie board | $16

THE BREAD BASKET

Fresh baked bannock buns | $5 each
fruit preserves, sweet butter

Selection of Gunn's Bakery fruit Danishes | $5 each DF

House baked butter croissant | $5 each
fruit preserves, jam, butter

Cherry and cream cheese pastry crowns | $6 each

Assorted muffins | $4 each DF
butter

Cinnamon or chocolate croissant swirls | $6 each

Mini Montreal-style bagels | $5 each DF
cream cheese

Assorted savory Danishes | $5 each



SWEETS

Sliced seasonal fresh fruit platter | $9

Chef's selection of cake doughnuts | $39 dozen

Oven fresh assorted cookies | $38 dozen

Assorted mini doughnuts | $34 dozen

Assorted and chocolate dipped biscotti | $45 dozen
contains nuts

Sweet Impressions mini vegan sugar cookies with personalized logo | $50 dozen DF/VE

Imperial cookies | $46 dozen DF

Butter tarts | $38 dozen

Platter of dainties (45 pieces) | $74 platter

French pastries and macarons (24 pieces) | $135 platter

Mini fruit, chocolate, nut butter filled beignets | $46 dozen

House-made bottled protein smoothies (250 ml) | $8 bottle
- mango chia seed
- pineapple banana

BEVERAGES

Coffee and decaffeinated (min. 25 cups) | $5 each

Juices | $17 litre

Bottle juice | $5 bottle

Flavour water | $1.50

Pop | $4 can/$5 bottle

Individual milk and chocolate milk | $5 each

Sparkling water | $5 each

Coffee flavour station (hazelnut, vanilla) | $3.50

Traditional and herbal teas | $5

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PLATED LUNCH

Our two-course plated lunch option includes one main course selection and choice of soup, salad, or sweet item.
Our three-course plated lunch option includes one main course selection, choice of soup or salad, and a sweet item.
All plated lunches include bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.

MAIN COURSE

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

(Please note that dietary restrictions are not considered choices.)

Grilled Dunn-Rite chicken breast GF
mashed potato purée, buttered carrots, broccolini, thyme pan gravy
Two course $46 **Three course $53**

Smoked beef brisket GF
sweet and sour cherry jam, whipped rosemary potato, roasted root vegetables, thyme lemon jus
Two course $52 **Three course $59**



Manitoba pickerel
wild rice pilaf duo, seasonal vegetables, white wine Smak Dab Dijon cream sauce
Two course $49 **Three course $56**

Roasted brie cheese and spinach stuffed Dunn-Rite chicken breast GF
sweet potato mash, rainbow carrots, rosemary beurre blanc
Two course $49 **Three course $56**

Panko crusted Manitoba chicken
confit potato, roasted garlic gnocchi, confit tomatoes, mushroom ragout, field roasted mushrooms, truffle cream sauce, roasted red peppers, tomato basil sauce
Two course $51 **Three course $58**

Manitoba pork tenderloin roulade
spinach, mozzarella and prosciutto stuffed, ricotta mashed potato, broccolini, red pepper rosé sauce
Two course $48 **Three course $55**

4 oz roasted beef tenderloin
whipped Manitoba potatoes, roasted tartan vegetables, caramelized onion jus
Two course $71 **Three course $78**

Baked cheese and bison ravioli
fall apart bison, broccoli florets, carrots, leeks
Two course $46 **Three course $53**

VEGETARIAN AND VEGAN OFFERING

Two course option $50 **Three course option $57**

Vegan lasagna VE
sundried tomato tapenade, grilled zucchini, roasted peppers, creamy cashew vegan mozzarella, Beyond Meat, roasted red pepper coulis

Vegan zucchini tofu fritters GF/VE
crispy potatoes, crushed peas and white bean mash, seasonal vegetables, baby bok choy, lemon cashew sauce

Tandoori and coconut cream roasted portabella steak GF/VE
cumin lemon toasted fingerling potatoes, wilted spinach, roasted cauliflower, vegan cilantro yogurt tahini sauce, toasted sesame seeds

Kale and spinach spanakopita VE
oregano marinated tofu, chickpea, leek, vegan feta cheese, tzatziki vegan yogurt sauce, warm arugula salad

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SOUP

Chef inspired seasonal soup

Roasted butternut squash soup GF/VE
candied pumpkin seeds, chili oil, micro cress

Carrot and ginger curry soup GF/VE
roasted carrots, coconut, cumin, carrot chips, citrus gastrique

Dill, potato leek soup GF
pickled cucumbers, roasted red peppers

Asparagus and spinach soup GF
grated parmesan, sautéed asparagus

Roasted Tuscan tomato garlic soup GF
sundried tomato and red pepper bruschetta, crumbled feta garnish, basil oil

Cauliflower and truffle soup GF
oyster mushroom crackling, leek oil

Chicken consommé GF/DF
trio root vegetables, asparagus, Manitoba buckwheat



SALAD

Hemp seed Caesar salad
crisp romaine lettuce, kale, garlic croutons, parmesan cheese, toasted hemp seeds

Turkish beet and mint salad GF
baby field greens, roasted beets, cucumbers, roasted peppers, zucchini, radishes, tahini turmeric yogurt dressing

Heritage salad GF/DF
artisan greens, cherry tomatoes, cucumbers, carrot ribbons, radishes, Manitoba honey vinaigrette

Sweet potato spinach salad GF
artisan greens, shallots, dried apricots, roasted pecans, buffalo mozzarella, fig balsamic, roasted garlic white balsamic vinaigrette

Orchard harvest salad GF/DF
arugula and artisan greens, grilled peaches, cider poached pears, candied walnuts, dried cherries, apple chips, Saskatoon berry cider vinaigrette

Boreal berries and ricotta salad GF
spinach and baby greens, pickled rhubarb, puffed wild rice and millet, citrus carpaccio, radishes, basil whipped ricotta cheese, freeze-dried raspberries, strawberry poppy seed vinaigrette

SWEET

Signature sticky toffee pudding DF
warm Grand Marnier caramel sauce, orange chips

Banana's Foster cheesecake
whipped cream, banana caramel compote, chocolate sauce,toasted marshmallow, sugar shard

French tart fresh fruit and berries
apricot gelée, meringue cookies, citrus coulis, house-made whipped lemon curd

Chocolate fudge sin torte
chocolate fudge sauce, whipped cream, chocolate fan, fresh strawberry

Lemon meringue cheesecake
whipped lemon curd, vanilla cream apricot glaze, fresh berries, meringue cookie, raspberry coulis

Maple pecan flan torte
crushed pecans, chocolate whiskey sauce, whipped vanilla cream, chocolate bark

Pistachio white chocolate mousse
raspberry coulis

Apricot Frutti di Bosco
shortbread crust, stewed apricots, vanilla bean whipped cream, amaretto crème anglais

Italian almond sponge
macerated field berries, strawberry coulis

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LUNCH BUFFET

MINIMUM ORDER OF 50 GUESTS

Select ONE entrée and SIX accompaniments from the salad, soup, sides and sweet menus below.
Menu packages and buffet orders at less than the posted minimum are subject to a $250 labour charge.
Lunch buffets include bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

LUNCH BUFFET | $50

BUFFET LUNCH ENTRÉES

Add an additional entrée, price per guest listed below

Slow braised beef stroganoff | $11 DF
local mushrooms, pearl onions, celery, carrots, pickles, fresh herb demi-glace, sour cream (on side)

To-Le-Do braised beef brisket | $12 GF/DF
Smak Dab mustard, caramelized onions, red wine jus

Bang bang Manitoba chicken skewers | $12 GF/DF
caramelized onions, mixed peppers, cilantro, sweet chili emulsion sauce

Pan-fried Manitoba pickerel | $12 GF
parsley pistou, braised leeks, champagne lemon beurre blanc

Roasted Dunn-Rite chicken breast | $11 GF/DF
caper tomato salsa verde, pan jus

Sesame crusted Atlantic salmon | $12 GF/DF
soy ginger glazed, toasted sesame, quick-pickled cucumbers, green onions

Lemon honey garlic glazed pork loin | $11 GF/DF
wilted kale, squash, onions, caramelized onion sauce

Homemade lasagna | $11
beef bolognese, mozzarella cheese, roasted tomato sauce

Vegan lasagna | $11 VE
Beyond Meat and black bean bolognese, grilled vegetables, spinach, vegan cheese, confit tomato marinara

Fried Manitoba chicken | $10 DF
herb blend, lightly breaded

Grilled chicken puttanesca | $11
Nature's Farm rigatoni, olives, capers, onions, pepper rosé sauce

Grilled chicken and pork garlic sausages | $10 GF/DF
mixed peppers and onions

Chef inspired pizza | $18
3 varieties

Vegan pineapple sweet and sour sauce braised chickpeas | $9 GF/VE
onions, carrots, celery

Coconut green chili curry cauliflower and tofu stew | $10 GF/VE
eggplant, peppers, bok choy, crispy rice noodle

House-made butter chicken | $12 GF
Manitoba chicken thighs, onions, carrots, peppers, cashew butter sauce, garlic pita

Bourbon braised bison meatballs | $13 GF/DF
parsnips, peppers, carrots, squash, leeks



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SALAD

Add an additional salad option for $10 per guest

Dill pickle potato salad GF
baby potatoes, red peppers, chopped eggs, parsley, dill, red onions, scallions, creamy dill dressing

Swiss pickled apple salad GF
arugula, artisan greens, cucumbers, toasted hemp seeds, Bing cherries, red onions, crumbled feta cheese, shallot mustard vinaigrette

Heritage salad GF
heritage blend of greens, cherry tomatoes, cucumbers, carrots, zucchini, red pepper, cracked black pepper ranch dressing and Manitoba honey vinaigrette

Pancit salad GF/VE
rice noodles, celery, shredded cabbage, carrots, onions, peppers, toasted sesame seeds, hoisin vinaigrette

Hemp seed Caesar salad
crisp romaine lettuce and kale, garlic croutons, parmesan cheese, toasted hemp seeds

Roasted winter vegetable salad GF/VE
kale and artisan greens, root vegetables, salted pumpkin seeds, pickled onions, maple pumpkin vinaigrette

Roasted sweet potato and Floating Leaf wild rice salad GF/VE
charred corn, cucumbers, carrots, celery, red onions, kidney beans, pomegranate dressing

Turkish beet and mint salad GF
baby field greens, roasted beets, cucumbers, roasted peppers, zucchini, radishes, tahini turmeric yogurt dressing

Green goddess pasta salad
baby bocconcini, water chestnuts, green onions, herbs, celery, peppers, green goddess ranch dressing

Mediterranean confit tomato and feta salad
Nature's Farm tri colour orzo pasta, arugula, roasted eggplant, roasted peppers, parsley, olive oil herb citrus vinaigrette

Greek broccoli and orange pasta salad
kale, red onions, broccoli florets, almonds, fresh oranges, Greek yogurt dressing

Crudités GF
assorted fresh vegetables, tomato ranch dressing, hummus spread

Charcuterie
sliced cured meats, pickled vegetables, spreads, tapenade, marinated olives

Cheese board
domestic and artisanal cheese, nuts, seeds, chutney and spreads, olives, pickles

Grilled vegetable platter GF/VE
olive oil, fresh herbs, balsamic glaze

SOUP

Add an additional soup option for $9 per guest

Chef inspired seasonal soup

Roasted butternut squash soup GF/VE
candied pumpkin seeds, chili oil, micro cress

Carrot and ginger curry soup GF/VE
roasted carrots, coconut, cumin, carrot chips, citrus gastrique

Dill, potato leek soup GF
pickled cucumbers, roasted red peppers

Asparagus and spinach soup GF
grated parmesan, sautéed asparagus

Roasted Tuscan tomato garlic soup GF
sundried tomato and red pepper bruschetta, crumbled feta garnish, basil oil

Cauliflower and truffle soup GF
oyster mushroom crackling, leek oil

Chicken consommé GF/DF
trio root vegetables, asparagus, Manitoba buckwheat

Vegetarian beet borscht GF/DF
dill, onions, vegetable broth, sour cream (on side)



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SIDES

Add an additional side option for $10 per guest

Roasted mini red potatoes GF/VE
fresh herbs, garlic

Manitoba mashed potatoes GF
garlic

Nature's Farm pasta with choice of:
- marinara
- parmesan garlic alfredo sauce

Floating Leaf wild rice pilaf GF/VE
red peppers, onions, herb oil

Butter glazed local Perfect Pierogies
sour cream, scallions, caramelized onions

Potato trio sauté GF/VE
cherry tomatoes, onions, peppers, herbs

Gnocchi
spinach, kale, confit tomato, pesto cream sauce

Roasted seasonal vegetables GF/VE

Rosemary maple roasted root vegetables GF/VE

Ricotta and potato dauphinoise GF
Yukon potatoes, leeks, cream, parmesan cheese

Mediterranean quinoa GF/DF
vegan feta cheese, tomatoes, zucchini, squash, olives, sweet drop peppers, basil, roasted chickpeas

Greek potato medallions GF/DF
oregano, sweet paprika, lemon juice, olive oil

Moroccan chickpea quinoa GF/VE
zucchini, cranberries, onions, parsley, toasted almonds

Roasted vegetable orzo pasta DF
sundried tomato, scallions, tomato sauce

SWEETS

Add an additional sweet option for $9 per guest

House-made sticky toffee pudding DF
warm butterscotch sauce

Mini tarts and crumbles

Assorted mini cheesecakes
coulis, whipped cream, chocolate

Chef's selection of signature cakes and slices

Sliced seasonal fresh fruit platter

Assorted in-house baked cookies

Individual mousses GF
fruit, vanilla and chocolate

Chef's creation fruit salad GF/VE

Chef's selection of assorted dainties and slices



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LUNCH BUFFET

MINIMUM 25 GUESTS

Menu packages and buffet orders at less than the posted minimum are subject to a $250 labour charge. Lunch menus and pricing available during lunch periods only. All buffet lunches include freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.

ARTISAN SANDWICH BUFFET | $42

Select TWO salads from the lunch buffet menu and FOUR sandwiches, listed below

Thai roasted chicken
pickled cucumber, vermicelli noodles, shredded carrots, onions, celery sesame soy slaw

Italian trio
green cabbage slaw, pickled eggplant, spinach, provolone cheese, La Bomba aioli

Vegan white bean and creamy artichoke salad VE
pickled carrots, tomatoes, red cabbage, celery, lettuce, vegan parmesan, vegan herb cream cheese

Smoked pastrami with mushroom duxelles
red onions, spinach, horseradish cream cheese, lettuce

Baron of beef on a bun
caraway braised red cabbage, Smak Dab mustard BBQ glaze, onion, lettuce, fresh radish, dill aioli



Grilled Tandoori chicken salad
peppers, onions, sliced pickles, mango chutney, yogurt dressing

Argentinian chimichurri chicken salad
red onions, fresh peppers, lettuce, mango relish, cilantro mayo

Hot house smoked salmon salad
capers, red onions, crushed egg, celery, mayo, lettuce, julienne cucumbers, carrots, Reuben cheese spread

Baby shrimp salad croissant
celery, green onions, lettuce, micro greens, dill mayonnaise

Prairies roast beef and pickled field mushroom
Swiss cheese, tomatoes, cucumbers, rosemary juniper aioli

Vegan "tuna" salad VE
hearts of palm and chickpeas, roasted peppers, sliced cucumbers, lettuce, celery, tomatoes, vegan lemon oregano aioli

Chef inspired seasonal soup

Selection of mini cookies, dainties, and slices

RIVER HEIGHTS | $48

Hot Sandwich Buffet

Select TWO salads from the lunch buffet menu and FOUR sandwiches, listed below

Signature wagyu pastrami beef
pickles, gruyere cheese, sauerkraut, white wine Smak Dab mustard

Manitoba porchetta apple pepper jam
arugula, red onion, cheddar cheese, Elman's mustard

Cajun blackened tofu VE
sriracha coleslaw, red onion, cucumber, lettuce, microgreens, vegan garlic aioli

Broiled brie cheese panini
peach balsamic compote, onion, spinach, sriracha mayonnaise

Chappo's hot Canadian beef brisket hoagie
Swiss cheese, roasted vegetables, pan sauce, green onions, crispy onions

European pulled chicken
chimichurri, red onions, pickled carrots, brie cheese, romesco spread, arugula

Chef inspired seasonal soup

Selection of mini cupcakes, cookies, and cheesecakes

MAKE IT TO GO | $4

includes compostable takeout boxes, cutlery, soup bowls, napkins, and canned beverages

MAKE IT GLUTEN FREE | $7
MAKE IT VEGAN | $7
MAKE IT GLUTEN FREE AND VEGAN | $9

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PLATED DINNER

Our three-course plated dinner option includes one main course selection, a choice of soup or salad and one sweet item.
Our four-course plated dinner option includes one main course selection, a soup selection, a salad selection and a sweet item.
All plated dinners include bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional & herbal teas..

PLATED DINNER ENTRÉES

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

Please note that dietary restrictions are not considered choices.

Atlantic salmon, sundried tomato wellington
Manitoba wild rice duo, baby carrots, asparagus, roasted pepper rosé sauce
Three course $62 **Four course $70**

Pan-fried Manitoba pickerel
beet and potato pavé, roasted carrot purée, tempura oyster mushrooms, glazed carrots, white wine, dill, Dijon mustard beurre blanc
Three course $66 **Four course $74**

Chorizo stuffed Manitoba chicken supreme GF/DF
herb fingerling potatoes, baby carrots, broccolini, tomato pepper chutney, thyme jus
Three course $64 **Four course $72**

Grilled Dunn-Rite chicken breast GF
mashed potato purée, buttered carrots, broccolini, thyme pan gravy
Three course $60 **Four course $68**

FROM THE PRAIRIES DUO

6 oz slow roasted bison tenderloin and wild boar belly duo, truffle cheddar potato pavé, pickled quail egg gremolata, baby roasted carrots, broccolini, blueberry Cumberland sauce, field mushroom Hunter sauce
Three course $115 **Four course $132**

6 oz marinated grilled beef sirloin GF/DF
confit potatoes, mushroom ragout, pearl onions, broccolini, truffle jus
Three course $69 **Four course $77**

Wild mushroom and wild rice stuffed Manitoba chicken supreme GF
ricotta potato dauphinoise, maple root vegetables, bok choy, lemon thyme jus
Three course $65 **Four Course $73**

Manitoba pork tenderloin roulade GF
pear, goat cheese, and prosciutto stuffed, butternut squash risotto, broccolini, Bing cherry jus
Three course $60 **Four course $68**

6 oz Angus beef tenderloin GF/DF
prairie trio potato sauté, asparagus, peppers, birch syrup glaze, pan jus
Three course $84 **Four course $92**

4 oz Heritage Beef tenderloin and lobster 4 oz medallion duo GF
parsnip and Yukon potato mash, peppers, baby carrots, port wine jus and bearnaise sauce
Three course $85 **Four course $93**

8 oz grilled strip loin fillet steak GF
fingerling potatoes, roasted buttered carrots, green beans, blue cheese reduction sauce
Three course $82 **Four course $90**

Centre mixed grill GF
Dijon and garlic crusted 4 oz beef tenderloin, Dijon cream sauce
Choice of lemon butter roasted salmon or grilled chicken supreme, red wine jus, maple sweet potato mash, root vegetables, broccolini
Three course $88 **Four course $96**

VEGETARIAN AND VEGAN OFFERINGS

One vegetarian or vegan selection per menu
Three course $65 **Four course $73**

Vegan lasagna VE
sundried tomato tapenade, Beyond Meat, grilled zucchini, roasted peppers, creamy cashew vegan mozzarella, roasted red pepper coulis

Vegan zucchini tofu fritters GF/VE
lemon cashew sauce, crispy potatoes, crushed peas and white bean mash, seasonal vegetables, baby bok choy

Tandoori and coconut cream roasted portabella steak GF/VE
cumin lemon toasted fingerling potatoes, wilted spinach, roasted cauliflower, vegan cilantro yogurt tahini sauce, toasted sesame seeds

Kale and spinach spanakopita VE
oregano marinated tofu, chickpea, leek, vegan feta cheese, tzatziki vegan yogurt sauce, warm arugula salad

GF - GLUTEN FREE DF - DAIRY FREE VE - VEGAN

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APPETIZER

Add an appetizer course to enhance your dinner experience, price per guest listed below

Prairies and lakes | $20 GF
smoked white fish cake, beet relish, crushed pea, radishes, pickled bean remoulade, crispy rice noodles

Beef carpaccio | $21
salt cured egg, peppered arugula, parmesan ribbons, Dijon lemon emulsion, crostini

Roasted beet carpaccio | $18
whipped feta cheese, puffed wild rice, Dijon mustard chutney, beet chips, scallions, micro cress

Jumbo shrimp and ice shrimp cocktail | $24 GF/DF
avocado mousse, shrimp cracker, horseradish aioli, frisée, lemon

Manitoba pickerel | $19 GF
grilled lemon, citrus fennel and apple slaw, lemon hollandaise, herb oil

Red beet cured Atlantic salmon crudo | $20 GF
dill, fried capers, shallots, cucumbers, micro cress, pickled lime, chives, lemon, sour cream, sweet chili sauce

Cheese ravioli and wild mushroom ragout | $19
tarragon white wine cream sauce, crispy fried leeks, green onion oil, spring peas, parmesan cheese

SALAD

Hemp seed Caesar salad
crisp romaine lettuce and kale, garlic croutons, parmesan cheese, toasted hemp seeds

Turkish beet and mint salad GF
baby field greens, roasted beets, cucumbers, roasted peppers, zucchini, radishes, tahini turmeric yogurt dressing

Heritage salad GF/DF
artisan greens, cherry tomatoes, cucumbers, carrot ribbons, radishes, Manitoba honey vinaigrette

Sweet potato spinach salad GF
artisan greens, shallots, dried apricots, roasted pecans, buffalo mozzarella, fig balsamic, roasted garlic white balsamic vinaigrette

Orchard harvest salad GF/VE
arugula and artisan greens, grilled peaches, cider poached pears, candied walnuts, dried cherries, apple chips, Saskatoon berry cider vinaigrette

Boreal berries and ricotta salad GF
spinach and baby greens, pickled rhubarb, puffed wild rice and millet, citrus carpaccio, radishes, basil whipped ricotta cheese, freeze-dried raspberries, strawberry poppy seed vinaigrette

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SOUP

Chef inspired seasonal soup

Roasted butternut squash soup GF/VE
candied pumpkin seeds, chili oil, micro cress

Carrot and ginger curry soup GF/VE
roasted carrots, coconut, cumin, carrot chips, citrus gastrique

Dill, potato leek soup GF
pickled cucumbers, roasted red peppers

Asparagus and spinach soup GF
grated parmesan, sautéed asparagus

Roasted Tuscan tomato garlic soup GF
sundried tomato and red pepper bruschetta, crumbled feta garnish, basil oil

Cauliflower and truffle soup GF
oyster mushroom crackling, leek oil

Chicken consommé GF/DF
trio root vegetables, asparagus, Manitoba buckwheat

SWEETS

Signature sticky toffee pudding DF
warm Grand Marnier caramel sauce, orange chips

Italian almond sponge
macerated field berries, house-made whipped lemon curd, strawberry coulis

Chocolate fudge sin torte
chocolate fudge sauce, whipped cream, chocolate fan, fresh strawberry

Pistachio white chocolate mousse
raspberry coulis

Banana's Foster cheesecake
whipped cream, banana caramel compote, chocolate sauce, toasted marshmallow, sugar shard

Lemon meringue cheesecake
whipped lemon curd, vanilla cream apricot glaze, fresh berries, meringue cookie, raspberry coulis

Double D's chocolate Black Forest cheesecake
whipped cream, Bing cherry compote, Amarena cherry syrup, chocolate silver bark

Raspberry French custard tart
raspberry compote, fresh berries, whipped Chantilly cream

Prairie berry trifle panna cotta
vanilla oat crumb, sweet white chocolate mousse, fresh berries, signature Sweet Impression sugar cookie, gold dust, field berry compote



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DINNER BUFFET

MINIMUM 30 GUESTS

Menu packages and buffet orders at less than the posted minimum are subject to a $250 labour charge.
Dinner buffets include bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

HARGRAVE BUFFET | $69

Select two entrées and seven accompaniments

EDMONTON BUFFET | $79

Select three entrées and eight accompaniments

GRAHAM BUFFET | $91

Select three entrées and ten accompaniments

WINNIPEG BUFFET | $102

Select four entrées and eleven accompaniments

ENTRÉES

Add an additional entrée, price per guest listed below

Saskatoon berry birch glaze braised beef short ribs | $18 GF/DF
crispy onion, cherry Cumberland sauce

Roasted Tandoori chicken thighs | $13 GF
vegetables, creamy cashew butter sauce, cilantro yogurt

In-house smoked braised beef brisket | $14 GF/DF
dill and Smak Dab mustard braised, mushroom sauce

Pan-fried Manitoba pickerel | $14 GF
parsley pistou, braised leeks,
champagne lemon beurre blanc

Marinated and grilled Dunn-Rite chicken breast | $12 GF/DF
roasted onion jus

Lemon honey garlic glazed pork loin | $11 GF/DF
wilted kale, squash, onions, caramelized onion sauce

Pineapple sweet and sour sauce braised chickpeas | $9 GF/VE
onions, carrots, celery

Coconut green chili curry cauliflower and tofu stew | $10 GF/VE
eggplant, peppers, bok choy, crispy rice noodle

Sweet piri piri spiced salmon | $14 GF
grilled peppers and onions, bok choy, blistered tomatoes, citrus yogurt sauce

Manitoba chicken supreme | $12
roasted field mushrooms, leeks,
wild mushroom gorgonzola cream sauce

Butter glazed Perfect Pierogies | $10
fried onions, sour cream, bacon bits, scallions

Baked seafood Nature's Farm tricolour orzo pasta | $12
salmon, shrimp, mussels, vegetables, scallions,
saffron butter sauce

Gnocchi and roasted mushrooms | $10
spinach, blistered tomatoes, choice of:
- truffle cream sauce
- marinara sauce

Moroccan chickpea and tofu stew | $9 GF/DF
carrots, peppers, vegetables, crispy plantain chips

CARVED ENTRÉES

Upgrade any of the following to a Chef attended station (minimum of 35 guests) for $8 per guest.

Comes with assorted fresh bread rolls.

Baron of beef | $14 GF
mustards, horseradish, onion, pickles, red wine jus

Beef striploin | $13 GF
Dijon crusted, mustards, caramelized onion sauce

Thyme rubbed pork loin | $11 GF
apple chutney, thyme jus, mustards, honey lemon glaze

Roasted Manitoba turkey | $11 GF
sage butter rubbed white and dark meat,
natural turkey jus, cranberry sauce

Slow roasted Alberta lamb rack | $21 GF
maple Smak Dab mustard crusted, beet horseradish,
mustards, mint apricot jelly, red wine jus

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SALAD

Add an additional salad option for $10 per guest

Dill pickle potato salad GF
baby potatoes, red peppers, chopped eggs, parsley, dill, red onions, scallions, creamy dill dressing

Swiss pickled apple salad GF
arugula, artisan greens, cucumbers, toasted hemp seeds, Bing cherries, red onions, crumbled feta cheese, shallot mustard vinaigrette

Heritage salad GF
heritage blend of greens, cherry tomatoes, cucumbers, carrots, zucchini, red pepper, cracked black pepper ranch dressing and Manitoba honey vinaigrette

Pancit salad GF/VE
rice noodles, celery, shredded cabbage, carrots, onions, peppers, toasted sesame seeds, hoisin vinaigrette

Hemp seed Caesar salad
crisp romaine lettuce and kale, garlic croutons, parmesan cheese, toasted hemp seeds

Roasted winter vegetable salad GF/VE
kale and artisan greens, root vegetables, salted pumpkin seeds, pickled onions, maple pumpkin vinaigrette

Roasted sweet potato and Floating Leaf wild rice salad GF/VE
charred corn, cucumbers, carrots, celery, red onions, kidney beans, pomegranate dressing

Turkish beet and mint salad GF
baby field greens, roasted beets, cucumbers, roasted peppers, zucchini, radishes, tahini turmeric yogurt dressing

Green goddess pasta salad
baby bocconcini, water chestnuts, green onions, herbs, celery, peppers, green goddess ranch dressing

Mediterranean confit tomato and feta salad
Nature's Farm tri colour orzo pasta, arugula, roasted eggplant, roasted peppers, parsley, olive oil herb citrus vinaigrette

Greek broccoli and orange pasta salad
kale, red onions, broccoli florets, almonds, fresh oranges, Greek yogurt dressing

Crudités GF
assorted fresh vegetables, tomato ranch dressing, hummus spread

Charcuterie
sliced cured meats, pickled vegetables, spreads, tapenade, marinated olives

Cheese board
domestic and artisanal cheese, nuts, seeds, chutney and spreads, olives, pickles

Grilled vegetable platter GF/VE
olive oil, fresh herbs, balsamic glaze

SOUP

Add an additional soup option for $9 per guest

Chef inspired seasonal soup

Roasted butternut squash soup GF/VE
candied pumpkin seeds, chili oil, micro cress

Carrot and ginger curry soup GF/VE
roasted carrots, coconut, cumin, carrot chips, citrus gastrique

Dill, potato leek soup GF
pickled cucumbers, roasted red peppers

Asparagus and spinach soup GF
grated parmesan, sautéed asparagus

Roasted Tuscan tomato garlic soup GF
sundried tomato and red pepper bruschetta, crumbled feta garnish, basil oil

Cauliflower and truffle soup GF
oyster mushroom crackling, leek oil

Chicken consommé GF/DF
trio root vegetables, asparagus, Manitoba buckwheat

Mulligatawny soup GF/DF
chicken, vegetables, wild rice, lentils, chicken broth



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SIDES

Add an additional side option for $10 per guest

Roasted mini red potatoes GF/VE
fresh herbs, garlic

Manitoba mashed potatoes GF
garlic

Nature's Farm pasta with choice of:
- marinara
- parmesan garlic alfredo sauce

Floating Leaf wild rice pilaf GF/VE
red peppers, onions, herb oil

Butter glazed local Perfect Pierogies
sour cream, scallions, caramelized onions

Potato trio sauté GF/VE
cherry tomatoes, onions, peppers, herbs

Gnocchi
spinach, kale, confit tomato, pesto cream sauce

Roasted seasonal vegetables GF/VE

Rosemary maple roasted root vegetables GF/VE

Ricotta and potato dauphinoise GF
Yukon potatoes, leeks, cream, parmesan cheese

Mediterranean quinoa GF/DF
vegan feta cheese, tomatoes, zucchini, squash, olives, sweet drop peppers, basil, roasted chickpeas

Greek potato medallions GF/VE
oregano, sweet paprika, lemon juice, olive oil

Moroccan chickpea quinoa GF/VE
zucchini, cranberries, onions, parsley, toasted almonds

Roasted vegetable orzo pasta DF
sundried tomato, scallions, tomato sauce

SWEETS

Add an additional sweet option for $9 per guest

House-made sticky toffee pudding DF
warm butterscotch sauce

Mini tarts and crumbles

Assorted mini cheesecakes
coulis, whipped cream, chocolate

Chef's selection of signature cakes and slices

Sliced seasonal fresh fruit platter

Assorted in-house baked cookies

Individual mousses GF
fruit, vanilla and chocolate

Chef's creation fruit salad GF/VE

Chef's selection of assorted dainties and slices



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CANAPÉS

MINIMUM 50 GUESTS

COLD

House-cured two-toned salmon lox | $46 dz GF
potato cake, pickled onions, dill, capers, whipped cream cheese, clotted cream

Vegan creamy white bean and artichoke dip filo cup | $40 dz VE

Assorted sushi | $58 dz GF

Pea flour and sous vide roasted carrots | $39 dz VE
muesli cracker, vegan pea flower emulsion, pea shoots, crushed pumpkin seeds

Compressed melon and prosciutto skewers | $49 dz GF
Italian salami, feta cheese, balsamic glaze

Tuna or salmon poke $50 dz
sesame cone, pickled strawberries, crushed nori, tahini garlic cilantro sauce, toasted sesame

Roasted Canadian lamb loin $46 dz
brioche toast, horseradish pea purée, mint pepper jam, pea shoot

House-cured duck prosciutto | $48 dz DF
orange cherry marmalade, arugula, pumpernickel crostini, juniper aioli

Beet and tomato bruschetta | $39 dz
herb cup, whipped goat cheese, pecorino cheese

Poached shrimp salad $43 dz GF/DF
pink peppercorn aioli, dill, chives, purple cabbage, tapioca cracker

HOT

Pickerel and lobster fritters | $45 dz
green goddess sauce

Piri piri marinated tofu cauliflower skewers | $43 dz GF/VE
vegan raita

Manitoba Brazilian cheese | $40 dz GF
grilled, apple sage butter, toasted hemp seeds

Vegan lumpia | $44 dz VE
Beyond Meat filling, vegan apricot sweet chili sauce

Chicken arancini | $45 dz
red onion, juniper blueberry jus

Hungarian salmon skewers | $46 dz GF/DF
orange brandy onion jam, herbs

Sweet potato and corn cakes | $40 dz GF/VE
whipped tofu mousse, micro cress

Crispy fried Manitoba HyLife Korean braised pork belly | $44 dz GF/DF
kimchi slaw

Bison kofta | $47 dz GF/DF
maple juniper BBQ glaze

Smoked Manitoba white fish cakes | $45 dz
pickled bean remoulade, radishes, trout roe



PASSED RECEPTION PACKAGE

Select 5 canapés for $16 per person, based on 4 pieces per person

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RECEPTION STATIONS

MINIMUM 50 GUESTS

SAINT-BONIFACE | $21

Poutine station

- Crispy house-made kettle chips, tater tots GF/DF
- Cheese curds, bacon bits, caramelized onion, green onions, pickled peppers, diced peppers GF
- Aioli, chipotle dip, mayo, ketchup, mustard
- Traditional poutine gravy, beef gravy, vegetarian mushroom sauce

ADD PULLED PORK | $5
ADD PULLED BEEF | $5
ADD MARINATED CHICKEN THIGHS | $5
ADD ROASTED FIELD MUSHROOMS AND TRUFFLE BUTTER | $5

SARGENT PARK | $26

Individual taco station

- Sweet bam bam pulled chicken, coleslaw, pico de gallo DF
- Piri piri pulled beef brisket, peppers DF
- Fried tofu, cabbage, bam bam sauce skewers GF/VE
- Chili and sweet paprika garlic shrimp skewers, salsa verde GF/DF
- Corn and wheat tortillas, salsa, queso

ADD TRANS CANADA BREWING BEER BATTERED PICKEREL, TARTAR SAUCE, LETTUCE | $5
ADD GARLIC FIRE CRACKER SHRIMP, CARROT SLAW | $5

ACADEMY LANES | $34

Signature Convention Centre sushi station GF

- Tempura shrimp, sweet crab, salmon, tempura yam, roasted beet DF
- Chilled poached cocktail shrimp and marinated mussels GF/DF
- Moni vermicelli sesame salad, peppers, bamboo shoots, cucumbers, peanut soy dressing GF/DF
- Pork, chicken and vegetarian dumplings
- Mango spicy pickled carrot rice wraps GF/DF

TYNDALL PARK | $21

Individually baked, herb crusted Bothwell Mac N Cheese station

- Bacon bits, green onion, caramelized onions, red onions, crispy onions, diced peppers
- Sautéed mushroom bruschetta, pico de gallo, tomato relish, Mornay sauce
- Blue cheese, shredded cheddar, feta cheese

ADD POACHED LOBSTER AND SHRIMP | $18
MAKE IT VEGAN AND GLUTEN FREE | $5

THE FORKS | $28

Street food favourites

- Veggie samosas
- Tandoori chicken skewers GF
- Sweet potato pakoras
- Aloo tikki, crispy tofu
- Seekh kebabs, coriander mint yogurt
- Baked naan, papadum, panipuri DF
- Mango chutney, yogurt raita, tikka masala sauce, coconut chutney, cilantro lime sauce, tomato onion salsa
- Cucumber tomato salad GF/DF

CRESCENTWOOD | $29

Mini brioche slider bar station

- Pulled beef brisket, Swiss cheese, pickles, Smak Dab mustard sauce
- Manitoba pulled pork, maple Crown Royal BBQ sauce, pickled carrots
- Fried pickerel cakes, dill, lemon, pickled rhubarb relish, garlic aioli
- Vegan Beyond Meat slider, vegan cheese, La Bomba aioli, arugula
- House kettle and root vegetable chips, assorted sauces, dips and condiments



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NORWOOD FLATS | $26

Cheese and charcuterie board

- Assorted local and imported cheeses GF
- Cured sausages, salamis GF
- Marinated and pickled vegetables, fresh vegetables, assorted dips, marinated feta skewers
- Dijon mustard, chutney, preserves, nuts, fresh and dried fruit GF/DF
- Toasted breads, crisps, root vegetable chips, crackers

SOUTH LANDING | $40

Pizza station

- Individual kale Caesar salad
- De Luca's wood-fired pizza and flatbreads
- Margherita; tomato, basil and mozzarella
- Pear, brie, walnut, honey, arugula, Dijon white sauce
- Soppressata, basil marinara, provolone cheese
- BBQ chicken, Havarti, tomato sweet chili marinara
- Beef pastrami, pickles, red onion, Swiss cheese, Reuben sauce, sauerkraut, tomato marinara

WOLSELEY GARDEN LANE | $22

- Vegan cheese and vegetable skewers
- Fresh house-made pita chips, breadsticks, crackers
- Fresh and grilled vegetable platters GF/DF
- Hot spinach and artichoke dip, hummus, tzatziki, vegan cheese, assorted dips and vegan spreads

ADD BLUE CHEESE CRAB DIP | $7

MANITOBA GATHERING | $18

Sliced deli meats, kielbasa, cheeses, rye bread, pickles, sweet pickles, mustards, mayonnaise, butter, fresh vegetables tray, spreads

FIELD MUSHROOM RISOTTO STATION | $29

Roasted field mushrooms, Ponderosa mushroom butter, risotto, vegetable broth, white wine, fresh parmesan, chives

ADD BRAISED PULLED BISON | $12 GF
ADD SHORT RIB RAGOUT | $9 GF
ADD CHEF ATTENDED WHOLE PARMESAN REGGIANO WHEEL | $12 GF



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GENERAL INFORMATION

EXCLUSIVITY

All food and beverage products served at the RBC Convention Centre Winnipeg are prepared and served by our Catering Department. Requests for specialty products or product sampling at trade shows or events must be submitted to the Centre for approval and may be subject to additional charges. Please consult your Event Coordinator for details.

MENU PLANNING AND SELECTIONS

To assist us in providing the best possible service, final menu selections and an estimated number of guests are required 30 days prior tothe start of your event. Catering orders received within this period may be subject to a 20% fee.

Meal service periods are as follows:

Breakfast, 6:00 a.m.-10:30 a.m.
Lunch, 11:00 a.m.-2:00 p.m.
Dinner, 5:00 p.m.-9:00 p.m.
Late night, 9:00 p.m.-11:30 p.m.

Breakfast and lunch menus and pricing are available during their respective service periods only.

Multiple-choice entrée selections are available at the listed menu price, plus a per-guest charge of $5 for one additional entrée and $7 for two additional entrées. The per-guest charge applies to the full final guarantee.

Menu packages and buffets ordered below the posted minimum are subject to a $250 labour charge.

Buffet setups are based on one double-sided buffet line per 200 guests. Additional buffet lines requested are subject to a labour charge of $250 per line.

The Centre ensures all food safety regulations are adhered to as outlined by Manitoba Public Health. We respectfully decline requests to replate food items between services. Extended service times may exceed safety guidelines. Requests to relocate food and beverages from one meal period or event space to another are subject to a $5 per person fee.

GUARANTEE NUMBERS

For meal functions of 1,000 or more guests, the final guarantee (confirmed attendance) for each individual meal function is required by noon, 10 business days prior to the event. Meal functions of fewer than 1,000 guests, the final guarantee is required 5 business days prior to the event. Saturdays, Sundays and statutory holidays are not considered business days.

All dietary requirements must be received by 10 a.m., no fewer than 5 business days prior to each meal function.

Food and beverage orders adjusted within the final guarantee period may be subject to a 20% fee.

The Centre will be prepared to serve up to 5% over the final guarantee, to a maximum of 50 additional meals. The client will be billed for the final guarantee or the actual number of meals served, whichever is greater.

The RBC Convention Centre Winnipeg may reassign an event to another function room in the event of substantial increases or decreases in expected attendance.

KOSHER AND HALAL MEALS

Kosher and Halal meals must be requested at least 3 weeks in advance and are priced individually.

Kosher-style meals may be accommodated through the dietary requirements process.

FOOD ALLERGIES AND ALTERNATE DIETARY NEEDS

Accommodating dietary requests, particularly food allergies, requires careful planning. The RBC Convention Centre Winnipeg is committed to offering a range of menu options and will make every effort to accommodate dietary needs related to individual requirements when provided with a minimum of 5 business days' notice. We cannot guarantee that requests inside the guarantee window can be accommodated.

The Centre does not operate a certified nut-free or wheat-free kitchen, nor does it have a separate kitchen for preparing allergen-free meals or separate dining areas for guests with food allergies or intolerances. Allergens may therefore be inadvertently introduced during food preparation, handling or service.

The following notice will be provided to guests with food allergies or intolerances (not to guests requesting vegetarian or vegan meals solely on that basis): "The RBC Convention Centre Winnipeg takes steps in sourcing, preparation and service to minimize the introduction of allergens and the risk of cross-contact. However, we cannot guarantee that any menu item is free from allergens or safe for guests with specific food allergies or intolerances."



DIETARY CARDS

For all events with food service, the Centre requests a dietary card for each guest with special dietary concerns. Cards should include the guest's first name, last initial and dietary requirements to help our service team deliver the correct meal. Please ask your Event Coordinator for a mail-merge template if required to assist in the creation of cards if you do not have an existing process in place.

MEAL SERVICE AND PROGRAM TIMING

When planning your event program, please allow for the following estimated service times. These guidelines assume a continuous service of a four-course meal.

Up to 899 guests: 1 hour and 45 minutes
900-1,499 guests: 2 hours and 30 minutes
1,500 guests or more: 2 hours and 50 minutes

When planning conference agendas, please allow the following minimum intervals between meal services in the same room. This time enables our team to refresh and reset the space for your guests.

1-700 guests: 3 hours
701-1,000 guests: 4 hours
1,001 guests or more: 5 hours

Should the event agenda allow less time between meal services than the minimum intervals outlined above, additional service labour charges will apply.

Requests to pre-set courses, such as salads or desserts, may be discussed with your Event Coordinator. Pre-plated courses may be placed on tables no more than one hour before doors open and guests are seated. A charge of $2 per person applies to pre-set courses. Where the number of place settings exceeds the final guaranteed attendance, additional charges will apply to items provided above the guarantee.

TABLE WINE SERVICE

Poured host paid wine service is available for events of up to 500 guests. For larger events, wine will be placed on the dining tables.

For buffet functions, wine may be placed on the dining tables or served from the bar only.

FOOD DONATIONS

The Centre partners with Second Harvest, a Canadian food rescue organization, to help reduce food waste and support communities in need. Through this partnership, eligible surplus food is redirected to non-profit organizations.

FOOD AND BEVERAGE SPONSORSHIP

Please consult your Event Coordinator before making any commitments to sponsors involving food and beverage products or services.

PRICING AND AVAILABILITY

All food and beverage pricing is subject to an 18% service charge and applicable taxes (PST and GST). Prices are guaranteed for no more than 6 months from the date of booking. If ordered items or ingredients become unavailable, are not reasonably obtainable or do not meet our quality standards, the RBC Convention Centre Winnipeg reserves the right to make reasonable substitutions.

LIABILITY

The RBC Convention Centre Winnipeg is not responsible for damage to or loss of articles left at the facility before, during or after an event. The client is responsible for damage to Centre premises caused by their guests, agents or independent contractors acting on their behalf.

FLOOR PLANS

All final floor plans must be confirmed and signed off on at least 3 business days prior to the event. Changes requested within 3 business days of the event or during setup may incur additional labour charges. RBC Convention Centre allows a maximum of 10 guests per 72" round table and a maximum of 8 guests per 60" table.

In order to achieve timely event set up without the use of an ingress day, floor plan orientation specifications may be required.

