

A Wedding at the University of Manitoba

Classic Fare | CATERING



UNIVERSITY
OF MANITOBA

Conference &
Catering Services



Welcome to the University of Manitoba's Conference and Catering Services Wedding Experience

We are here to help you plan one of the most important events of your life and we want everything to be just right. We start by showcasing our menus, which include buffet-style meals, plated dinners, and cocktail receptions. We follow up with detailed information pertaining to our services and venue offerings.

Whether it is our diverse menus, customizable event setups, or beautiful venue spaces, we know that you will be pleased with what we have to offer.

Thank You for Considering the University of Manitoba



Magical Delight

Buffet-Style Dinner

100 guest minimum

Fresh Breads and Rolls

Domestic Cheeseboard

Crudités with Dip

Artisan Lettuces with Grated Radish, Carrot, Red Onion, and Grape Tomatoes

Balsamic, Ranch, or Orange Sesame Vinaigrette

Grilled Romaine Chopped, Focaccia Croutons and Shaved Parmesan with Creamy Caesar Dressing

Pasta Salad with Sundried Tomato Dressing

Seafood Display of Chilled Shrimp and Smoked Salmon

Entrée Selections-Choice of 2

Grilled Chicken with Roasted Red Pepper Sauce

Carved CAB Striploin with Red Wine Demi ®

Potato Crusted Cod with Ratatouille

Pasta with a Grilled Vegetable Marinara Sauce

Potato and Rice Selection

Roasted Creamer Potatoes

White & Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Desserts

Variety of Tortes and Cheesecakes

Petit Fours

Fresh Sliced Fruit Display

Coffee & Tea (Tableside Service)

\$85 per person



Plated Dinner



Table Side Service

All dinners include freshly baked breads and rolls, a choice of soup or salad, potato or rice, two vegetables, choice of dessert, and coffee and tea.

Soup Selections

Lobster Bisque

Wild Mushroom

Roasted Squash with a Dollop of Coconut Crème Fraîche

Tomato Roasted Red Pepper Bisque

Salad Selections

Mediterranean

Artisan Lettuces, Pickled Red Peppers, Orange Segments, Olives, Feta, and Roasted Tomatoes with Sundried Tomato Vinaigrette

Pear and Radicchio Salad

Butter Leaf Lettuce, Grilled Radicchio, Poached Pear, Candied Walnuts, and Gorgonzola with Red Wine Vinaigrette

Caesar Salad

Grilled Caesar Salad with Duo Dressing

Entrée Selections

Chicken Breast Provençal - \$43

Mustard Encrusted Cranberry and Brie Stuffed Chicken with Champagne Velouté - \$46

Grilled Salmon Fillet with Balsamic Rosemary Glazed Onions - \$42

Beef Tenderloin - Certified Angus Beef® - \$75

Roasted Rib Steak - Certified Angus Beef® - \$74

New Zealand Rack of Lamb with Rosemary Port Sauce - \$62

Sauces - Choice of One

Burgundy Wine Sauce

Black Pepper au Jus

Wild Mushroom Artichoke Ragout

Menus outlined can be modified (substitution of equal or lesser value) and may be subject to additional fees. Multiple choice entrée selections are available at the stated menu price, plus a supplementary charge of \$2 per person. This does not include vegetarian entrées or dietary restrictions.

Vegetarian Selections

Pasta Cannelloni Stuffed with Spinach and Cheese - \$42

Grilled Polenta with Ratatouille - \$40

Wild Mushroom Ravioli with Sundried Tomato Sauce - \$40

Vegetable Selections

Roasted Patty Pan Squash

Petite Carrots

Asparagus

Green Bean Provençal

Sautéed Gailan

Baby Bell Peppers

Cauliflower

Potato or Rice Selections

Herbed Duchesse Potatoes

Roasted Fingerling Potatoes

Truffled Mashed Potatoes

White & Wild Rice

Saffron Rice



One complimentary meal tasting is available for the bride and groom (with the exception of hors d'oeuvres, buffet, and alcohol).



Dessert Selections

Cheesecakes: White Chocolate Raspberry, Key Lime, Maple Walnut, or Chocolate with Berry Compote Topping

Tortes: Tiramisu, Chocolate Hazelnut, Shmoo, or Red Velvet (Individual Servings)

Lemon Lover's Delight

Chocolate Banana

Cannoli: Chocolate, Vanilla, or Ricotta Cream (Selection of two)

Layered White and Dark Chocolate Mousse in a Glass

Crème Brûlée with Fresh Berries

Chef's Choice of Dessert Trio



Cocktail Receptions

100 Guests Minimum

Option 1

Beef Tenderloin in a Port Sauce
Flambéed Pickerel Cheeks
Served with Crostini and Mini Buns

Chicken Brochette with Tzatziki Dip
Breaded Portobello Strips with Chipotle Aioli
Seafood Ceviche Shooter
\$83 a person

Option 2

Mini Beef Sliders with Bothwell Horseradish Cheddar Cheese
Mashed Potato Bar with a variety of toppings
Shrimp Shooter

Baked Stuffed Mushroom Caps (Vegetarian)
Saffron Chicken Skewers and Lemongrass Beef Skewers
Bruschetta Bar with a variety of toppings
\$76 a person

Option 3

Butter Chicken served on Basmati Rice
Ravioli with choice of two sauces
Vegetarian Sushi

Spicy Thai Meatballs in a skewer
Shrimp and Scallop
Samosas with a Yogurt Cucumber Sauce
\$72 a person



All Stations Include:

Stationary Display
Bothwell Domestic Cheeseboard
Smoked Salmon and Grilled Antipasto
Sliced Baguette with Pita Triangles and Bagel Chips

Chef's Display
Fresh Sliced Fruit, Mini Cannolis, Éclairs, Cream Puffs, Petit Fours,
Macaroons, Gourmet Cookies, and Chocolate Mousse Shooter

Coffee and Tea (Tableside Service)



Candy, Popcorn and Late Night Buffet

Cake-Cutting/Cupcake Display Service with China \$100

Custom Candy Buffet includes Specialty Linen and Beautifully Decorated in various glass vessels

Value Level - \$300

Classic Level - \$400

Signature Level includes Mini Cake Pops & Mini Cupcakes \$600

Flavoured Popcorn Bar, from \$200 and up

The Lighter Side

Bothwell Domestic & Imported Cheese Display with Crackers and Crostini

Fresh Vegetable Crudités with Dip

Fresh Seasonal Fruit with Chocolate Fondue

Fair Trade Coffee/Decaf and Herbal Tea

\$14 per person

Late Night

Poutine Bar: Home Cut Fries, Sautéed Mushrooms, Bacon, Green Onions, Cilantro, Seasoning Salts, Jalapeno Peppers, Bothwell Cheese Curds, and Beef Gravy

Fair Trade Coffee/Decaf and Herbal Tea

\$15 Per person

Elegantly Set up with China Service

Chocolate Dipped Fresh Strawberries - Market Price

Chocolate Fountain

Served with an Assortment of Fresh Fruit

\$8.50 per person (minimum 50 people)

Hors D'Oeuvres

Priced per dozen. Minimum 3 dozen per type

Cold:

Parmesan Crisps with Mascarpone, Caramelized Pears, and Micro Arugula - \$30

Mushroom and Caramelized Onion Canapé - GF- \$29

Prosciutto Wrapped Pickled Asparagus Spears - \$30

Smoked Salmon on Mini Potato Pancake with Red Caviar - \$33

Roasted Vegetables and Goat Cheese Stuffed Tomatoes - \$26

Hot:

Bacon Scallops Tossed with Hickory Smoked Bacon and Orange Beurre Blanc - \$39

Chef's Homemade Crab Cakes with a Roasted Red Pepper Aioli - \$27

Pork Asian Dumplings served with a Red Wine Vinegar Balsamic Sauce - \$26

Vegetarian Spring Rolls with Plum Sauce - \$25

Vegetarian Samosas served with a Tamarind Sauce - \$30

Tandoori Chicken Satays - \$27

Additional late night options available



Bar Services



Conference & Catering Services at The University of Manitoba operates under the University's permanent institutional liquor license. It is governed by the regulations and procedures established by Provincial Legislation and the Board of Governors of the University of Manitoba.

For this reason, the nature of your organization and event will determine the type of service we can provide. Arrangements for alcohol service are required a minimum of 10 business days prior to your event to ensure the availability of product.

Specialty wines, liqueurs, and liquor orders may be placed with Classic Fare Catering. We require 10 business days prior to the event. Your selections will depend upon availability from our supplier at the time and the size of the order.



We may be required to make a substitution to complete the order. A product as similar as possible will be supplied. Prices are subject to change without notice and may vary. Prices may also vary between the time your order is placed to the day the order is received.

Function Bar Suggestions for Events

Our catering staff will be happy to provide you with our current price list for highballs, liqueurs, beer, and coolers. Conference & Catering Services bartending staff are required for all bar services. A selection of wines by the bottle is available upon request and subject to supplier availability. Our catering staff will be pleased to assist you in your selection.

Host Bar

Conference & Catering Services will set up a complete bar, including bartender, mix, and glasses. The consumption will be charged to the client on a per drink basis.

Bartender charges will be waived in the event that bar sales exceed \$650.00.

Cash Bar

Cash bar guests purchase their own beverages. Conference & Catering Services will provide a bartender, mix, and glasses.

Bartender charges will be applicable regardless of the sales.

Corkage Bar

With assistance from the Conference & Catering Services Department, guests are permitted to purchase an Occasional Permit and supply their own alcohol for a specific event.

Corkage

Corkage for Full Bar Service - \$11.25 per person
Includes ice, glasses, mix, napkins, straws, bar condiments, and handling

Corkage for Full Service Bar with Wine Table Service - \$11.75 per person

Corkage for Beer and Wine Service - \$6.50 per person

Corkage for Wine and/or Beer only - \$5 per person

Corkage for Children 17 and under - \$3 per person

Bartender (8 hours – 1.5 bartenders required per 100 guests) -
An hourly fee is applicable

Bartender Charge - \$19.75 per hour
1.5 bartenders per 100 guests

Bartender Fees waived if sales exceed \$650
Excludes cash and permit bar services

Occasional Permit - Bartender Fees (8 hours) - \$19.75 per hour
Total Hours based on actual guaranteed number of guests

All pricing is subject to change without prior notice.



In-House Bar Services

Cash or Host Bar Service (priced per drink/glass)

- Beer Domestic - \$5
- Beer Premium - \$5.75
- Beer Import - \$6.75
- Highball - \$5.25
- Mixed Cocktails - \$7.25
- Assorted Martini - \$7.25
- House Wine (Glass) - \$5.75
- House Wine (Bottle) - \$24

Beer (per bottle)

- Becks - \$6.75
- Heineken - \$6.75
- Fort Garry Pale Ale - \$5.75
- Fort Garry Dark Ale - \$5.75
- Alexander Keith's - \$5.75
- Kokanee - \$5
- Labatt Blue - \$5
- Labatt Blue Lite - \$5
- Molson Canadian - \$5
- Budweiser - \$5
- Bud Lite - \$5
- Molson Genuine Draft - \$5
- Champagne or Wine Butler Passed Reception Service \$1.75 charge per person - **does not include beverage**

Wine

Sparkling:

- Cordon Negro Brut Cava, Spain - \$29
- Jaume Serra Cava, Spain - \$29

Champagne:

- Mumm's Carte Classique, France - \$90
- Veuve Clicquot, France - \$100

White:

- Jackson Triggs: Sauvignon Blanc, Pinot Grigio, or White Merlot, Canada - House Wine - \$24
- Copper Moon: Sauvignon Blanc or Pinot Grigio, Canada - House Wine - \$24
- Lindemans Bin 65 Chardonnay, Australia - \$26
- Dancing Flame Pinot Grigio, Chile - \$24
- Giorgio & Gianni Pinot Grigio, Italy - \$24
- R.Mondavi Woodbridge Chardonnay, USA - \$26
- Dr.L Loosen Riesling, Germany - \$35
- Aveleda Vinho Verde Fonte, Portugal - \$24



Red:

Jackson Triggs: Merlot, Shiraz, or Cabernet Sauvignon,
Canada - House Wine - \$24

Copper Moon Moonlight Harvest: Cabernet Sauvignon, Shiraz, or
Merlot, Canada - House Wine - \$24

Pasqua Sangiovisi, Italy - \$23.75

Painters Bridge Zinfandel, USA - \$27.75

250 Cabernet Sauvignon, Chile - \$28

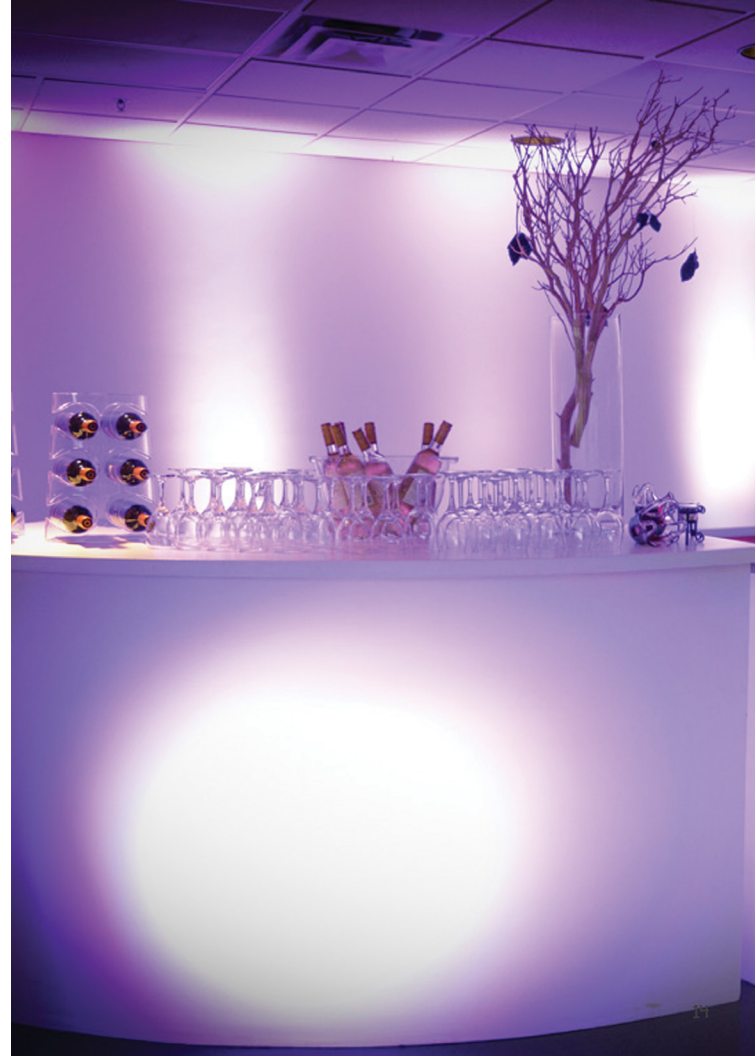
BV Coastal Cabernet Sauvignon, USA - \$30

Wolf Blass Yellow Label Cabernet Sauvignon, South Australia - \$34

Robert Mondavi Pinot Noir, California - \$31

Tamari Malbec, Argentina - \$28

Consultation for specialty wine selections not listed is available upon request.



Minimum Food Order

For banquet rooms we require a minimum food order of \$42 per person and must meet the minimum guaranteed number of guests to suit the selected banquet room, otherwise a banquet room rental fee will apply.

Due to Health and Safety Regulations, all remaining food belongs to the University of Manitoba Food Services.

Premium service charge is \$2.25 per person, excluding plated meals and buffets (minimum 15 persons) . Service staff are not included.

Our Spaces

Marshall McLuhan Hall, University Centre

For groups of 100 to 176 people for dinner & dance;
Dinner for 225 people;
Reception for 260 people;
Floor to ceiling windows with access to a large patio area and dance floor.

Bistro 205, University Centre

For intimate events of 40 guests;
Featuring floor to ceiling windows;
With a stunning view of the central University Centre patio.

Manitoba Room, University Centre

For groups of 200 to 800 people;
Features hardwood paneling and parquet flooring;
Ultra spacious for maximum flexibility of table arrangement;
Suitable for large bands and dance area.

Pembina Hall Resident Student Lounge, Pembina Hall

For groups of 80 to 100 people; room and furniture rentals apply;
Floor to ceiling windows with access to a patio area overseeing the Red River.

Decor Packages

Diamond Package

Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth for head table, cake table, guest book table, entrance table and bars, specialty napkins for each guest, as well as chair covers of your choice: satin, scuba, Giselle, or polyester for all guests.
\$8.50 per person plus \$40 delivery.

Premium Package

Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth for head table, cake table, guest book table, entrance table, and bars, specialty napkins for each guest, as well as chiavari chairs of your choice: gold, black, and white for all guests.
\$13.50 per person - includes delivery of chairs - plus \$40 linen delivery.

Exclusive Package

Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth for head table, cake table, guest book table, entrance table, and bars, specialty napkins for each guest, chair covers of your choice: satin, scuba, Giselle, or polyester for all guests.

This package also includes a three-piece floating candle centre piece for all guests tables, entrance table, guest book table, and head table, a white backdrop with up lighting. \$16.50 per person.

Standard Chairs must be covered.

Floral Package

Diamond Package \$50 per table plus \$100 delivery

Premium Package \$75 per table plus \$100 delivery

Exclusive Package \$100 per table plus \$100 delivery

All rentals subject to delivery - dependent on quantity. Conference & Catering Services assumes no liability for lost, stolen, or damaged rental items.

White Organza Backdrop - \$450
Ballerina Skirt for Head Table - \$250
Ceiling Draping over Dance Floor - \$1,000 and up

Chiavari Ballroom Chairs: Gold, White, Black, Wood or Silver - \$10/ea

Crystal Chandeliers (set of two) - \$175
Square White Arch - \$200
Frosted Acrylic Pillars (2 available) \$ 75/ea
Floating Candle Centre Pieces (set of 3) \$30 per table.

White Plastic Padded Patio Chairs (only 50 available) - \$3/ea
White Resin Padded Plastic Chairs - \$3.40/ea plus delivery
Ceremony Set Up - \$250 to \$500 (can be set up outdoors on our scenic patio)

Patio Decorations, Tall Bar Tables, White Folding Chairs - \$300
Patio Bar Reception (Beer and Wine Only) One Hour - \$200
includes bartender
Patio Bar Reception (Full Bar) One Hour - \$300
includes bartender

Mirror Tiles - \$1.50 ea
Custom White Bar Rental - Inquire
Raised Head Table (up to six) - Inquire
Glass Chargers - \$4.50 ea



Our Services

Whatever your imagination can create, we can meet your expectations with service, setup, and culinary.

Colour Selection

We offer a choice of specialty linens and décor designs in a variety of colours to coordinate with your wedding theme.

Room layout

Tailored to your requirements with a floor plan provided to you in advance.

Bar Service

We offer a choice of corkage service under an occasional permit, or cash/host bar under our dining room license.

Menu

Although we provide a number of options, our Executive Chef can create the style of menu you prefer. Our Catering Manager will attend to all of the many details so you do not have to.

Table Set Up

Full table set up with three votive candles on each table and table numbers with stand.

Wine Service

Pending availability, we can provide you with any wine selection you wish or consult our bar menu.

Printing

Our services can include custom printing of menus, for a minimal cost.

Parking

Free parking year round after 4:30 pm and on weekends – complimentary guest maps available, restrictions may apply.

Reservations

Our non-refundable deposit is \$750 at the time of booking, with payment of 100% of the estimated total cost due 10 days prior to the wedding. You will be invoiced for the final balance within three days after your wedding.

All pricing is subject to change pending cost increases and seasonal availability of products.

Note: the prices in this brochure relating to food and beverage are subject to PST, GST, and a 15% administration fee.



Policies and Guidelines

To help you plan, please read and follow these guidelines. If you have any questions we would be happy to assist you. For your complete satisfaction, it is to your advantage to confirm the event booking and details at the earliest convenience. This will secure your desired event date and any special arrangements. All catering, refreshments, and facilities are arranged through Conference & Catering Services.

Business hours are Monday to Friday 8:30 am to 4:30 pm.

Call: 204-474-8336

Fax: 204-474-7569

Email: conference_catering@umanitoba.ca

<http://umanitoba.ca/campus/CCS>

Menu Planning

To ensure successful planning of your function, we require the menu selection three weeks prior to the event, with regular updates on the number of guests expected to attend. Only one menu may be selected per function. However, dietary and/or children's menus can be made available, provided the request is received at least 10 business days prior to the event.

Guest Attendance

Attendance for any function can be crucial. To ensure that your entire party will be looked after, we ask that you guarantee the number of guests no later than five business days prior to

your event. The estimated number of guests given at the time of booking or your actual attendance number, whichever is greater, will be used for billing.

Deposit and Payments

An initial \$750 deposit is required at the time of the booking to confirm the function and is non-refundable. An additional payment of 100% of the estimated catering costs - also non-refundable - is due 10 days prior to the function date. Three business days after the event the balance will be billed to the credit card you have provided. Should the booking of your event and the event date be close together, payment in full may be required in advance.

Music

All live or recorded music is subject to SOCAN and Re:Sound copyright charges outlined in Tariff #8 of the Copyright Act. Actual charges are based on the room capacity seated and standing plus GST. Arrangements to be made by organizer, proof of payment must be provided to CCS.

Damages

The client is responsible for damage or loss of any articles left in the facilities prior to, during, or following an event and for any damage to the premises during the function by the guests or independent contractors.

Looking for more?

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