



STORM CATERING

@ THE WINNIPEG  ART GALLERY

Event Package

300 Memorial Blvd
Winnipeg, MB R3C 1B1
(204) 948.0085
storm-wag@mts.net
www.stormcatering.ca

ROUAN ROBB

Storm Catering Executive Chef

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MICHAEL RINK

Director of Operations – WAG

(204) 948.0085

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Winnipeg Art Gallery
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(204) 948.0085
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Photos marked with an asterisk (*) have generously been provided by Rygiel Photography & Video. www.rygielphotovideo.com

INTRODUCTION

Sheila Butler, *Mother and Child*, 1986, oil and ink on canvas, 147.7 x 127.5 cm.
Collection of The Winnipeg Art Gallery.
Gift of Myrna Ferguson.



Established in 1912, the Winnipeg Art Gallery (WAG) is Western Canada's oldest public art gallery, mandated to develop and maintain Manitoba's visual arts heritage. As one of Canada's leading galleries, it collects and exhibits works of art by Manitoba, Canadian, and international artists. Since its founding the WAG has amassed a collection of over 22,500 works of art, ranging from a 5th century Roman head to 18th century silver to 20th century videos. The Gallery's collection of contemporary Inuit art is the largest in the world, numbering some 10,000 carvings, prints, drawings, and textiles, some of which are always on display. All these works belong to the people of Manitoba and are preserved for future generations.

As Manitoba's premier gallery, the WAG also reaches out into the rest of the province by touring shows to rural galleries and exhibition centres. Internationally, WAG exhibitions have shown in New York, Caracas, Bogota, Barcelona, Tokyo, Thessaloniki, and Verona.

Extending beyond just the visual arts, the WAG also offers readings by Manitoba writers and poets; lectures by internationally known critics, writers, and filmmakers; summertime jazz concerts in the rooftop garden; films; giant parties like Art & Soul, and many other exciting events. The WAG has also led thousands of children and adults to open their minds and stretch their imaginations with WAG art classes. From painting to photography, pottery to printmaking, participants have discovered that making art takes them into a whole new world away from the strains and stresses of daily life.

Committed to helping people enrich their lives through art, WAG exhibitions are accompanied by informative wall panels, brochures, articles in the Gallery publication *Tableau*, catalogues — all designed to guide visitors to a new appreciation of the art they are viewing. Tours conducted by trained Gallery guides — and often by the artists or curators themselves — bring a new dimension to visitors' enjoyment of the exhibitions.

GALLERY HOURS

Tuesday – Sunday 11:00 am – 5:00 pm
Thursday 11:00 am – 9:00 pm
Mondays Closed

GALLERY SHOPPES

Be sure to stop by the Gallery Shoppes on the main floor to have a look at the finest collection of gifts in Winnipeg – perfect for wedding favors and thank yous.

PLEASE NOTE THAT ALL PRIVATE EVENTS MUST TAKE PLACE OUTSIDE GALLERY HOURS
(WITH THE EXCEPTION OF THOSE HELD IN THE STORM GALLERY)

GROUP ADMISSION RATES

The Galleries at the WAG can be opened for private event viewings, self-guided tours, “ask me” guided tours and/or full guided tours. Prices below are subject to change and must be confirmed at the time of booking.

100 people (up to)	\$ 375.00	201 – 300 people	\$ 550.00
101 – 200 people	\$ 475.00	300 + people	\$ 600.00

FOR MORE INFORMATION PLEASE CONTACT : Brian Wolfe, WAG Rental & Programs Coordinator
(204) 789.1765 www.wag.mb.ca

PENTHOUSE LOBBY & GARDEN TERRACE

Pitaloosie Sailsa, *Arctic Madonna*, 1980. Stonecut, stencil.
Collection of The Winnipeg Art Gallery.
Gift of Indian and Northern Affairs, Canada. G-89-1186.



GARDEN TERRACE

This distinctive and beautiful outdoor courtyard features a reflecting pool, fine art sculptures, café tables & chairs and raised performance areas ideal for casual mingling or live entertainment.

CAPACITIES

Theatre-Style Seating : 200 people
Stand-Up Reception : 300 people

COSTS

Rental Fee: \$ 750.00
(includes the Penthouse Lobby)

For basic use of the Garden Terrace (meaning no special set ups of tables & chairs, bars, etc.), in addition to another room rental (eg. Eckhardt Hall), the cost is \$ 300.00.



IMPORTANT

Please note that because of the noise variance issued by the City of Winnipeg, music cannot continue past 11:00 pm in this area.

PENTHOUSE LOBBY

Just inside the Garden Terrace is the impressive Penthouse Lobby. With its floor to ceiling windows this open area is ideal for mingling indoors while admiring the outdoors.

CAPACITY

100 people (stand-up events only)

COSTS

The Penthouse Lobby is included for no cost with the rental of the Garden Terrace, the Storm Restaurant or the Storm Gallery. However the Lobby can also be rented on its own for a minimum food service order before gratuities & taxes of \$ 500.00. When this amount has been reached, there is no charge for the rental of the room.

PLEASE NOTE THAT ALL PRIVATE EVENTS MUST TAKE PLACE OUTSIDE GALLERY HOURS
(WITH THE EXCEPTION OF THOSE HELD IN THE STORM GALLERY)

FERDINAND ECKHARDT HALL

Viennese-born art curator Ferdinand Eckhardt, who's 21-year tenure led to the WAG's showcase of 650 exhibitions, including Tutankhamen's Treasures and works by Van Gogh. Dr. Eckhardt's years of determined efforts also resulted in the construction of the present WAG building.



Named for former WAG curator Ferdinand Eckhardt, this grand space features tyndall stone floors and walls, contemporary visual artwork displays and a 21-foot cathedral ceiling.



CAPACITIES

Sit-Down Dinner : 200 people
Theatre-Style : 200 people
Stand-Up Reception : 350 people

PLEASE NOTE THAT ALL PRIVATE EVENTS MUST
TAKE PLACE OUTSIDE GALLERY HOURS
(WITH THE EXCEPTION OF THOSE HELD IN THE STORM GALLERY)

COSTS

\$ 1000.00 plus a minimum food service order before gratuities & taxes of \$ 3000.00
OR \$ 250.00 in association with the rental of the Muriel Richardson Auditorium



STORM GALLERY & RESTAURANT

Robert Archambeau, Canadian. *Teapot* 1988, soda-fired stoneware.
Collection of The Winnipeg Art Gallery.

Acquired with funds from the Volunteer Committee to The Winnipeg Art Gallery. G-98-555 ab.



STORM GALLERY

Connected to the Penthouse Lobby, the Storm Gallery showcases the Legislative Building and the City of Winnipeg with windows covering the entire length of the south wall. Allowing for a variety of set-ups (such as stand-up cocktail receptions or theatre and dinner seating), this room is a blank canvas that clients can make their own.

CAPACITIES

Sit-Down Dinner : 130 people
Theatre-Style : 140 people
Stand-Up Reception : 180 people

COST

The rental fees for this room are determined by minimum food service orders before gratuities & taxes of the following:

\$ 1000.00 from 8:00 am – 5:00 pm
\$ 3000.00 for evening rentals



Once these amounts below have been reached there is no charge for the rental of the room.

STORM RESTAURANT

With its light and airy atmosphere, its incredible view of the Garden Terrace, and its outstanding service and delicious food, the Storm Restaurant is one of the best kept secrets in downtown Winnipeg.

Whether you just drop by for coffee after visiting the Gallery's exhibitions, or come in for a leisurely lunch or Sunday brunch, your meal is a guaranteed masterpiece.

Of course, the Storm Restaurant can also be rented for corporate events outside of regular operating hours.

CAPACITY

50 people

COST

Rental Fee : \$ 125.00

REGULAR RESTAURANT HOURS

Tuesday through Sunday from 11:00 am – 2:30 pm
Closed Mondays
For restaurant reservations please call (204) 948.0085.



MURIEL RICHARDSON AUDITORIUM

After the sudden death of her husband, James, in 1939, Muriel took over his famous Winnipeg company, James Richardson & Sons, leading her to become the first woman to be inducted into the Canadian Business Hall of Fame.



Recently renovated with a complete cosmetic, acoustic, and audio/visual equipment upgrade, the Muriel Richardson Auditorium (MRA) is one of the finest lecture and concert halls in Winnipeg.



Ideally suited for meetings, seminars, lectures, panel discussions, conferences, and live concert or theatrical performances, the Muriel Richardson Auditorium includes :

- 319 uniquely designed contour seats that swivel and rock
- 5 wheelchair-accessible spots
- High-speed internet access
- Large backstage area with street-level loading doors, dressing and green rooms
- PA system with flown speakers and digital mixing board
- Sprung hardwood stage floor
- Full theatrical lighting system
- Projection systems and audio/visual equipment for all types of multi-media presentations utilizing a 400 square foot projection screen computer
- Bosendorfer grand piano (top of the line)

COST

Weekday morning rate : \$ 500.00

Weekend/afternoon/evening rate : \$ 1000.00

** Please note that no food is permitted in this room, however Eckhardt Hall may be available for a rental fee of \$ 250.00 when associated with the rental of the MRA.

** MRA rental costs to be confirmed by WAG Rental & Programs Director, Brian Wolfe, at time of booking.

CONTACT

For room bookings please call WAG Rental & Programs Director, Brian Wolfe, at (204) 786.6641.

To coordinate catering for this room, please call or email Storm Catering Director of Operations for the WAG, Michael Rink, at (204) 948.0085 or storm-wag@mts.net.

LECTURE ROOM & BOARD ROOM

Marcelle Ferron, *Arbre du Tenarem*, 1962.

Oil on canvas.

On loan to The Winnipeg Art Gallery from a private collection.



LECTURE ROOM

This classroom-style space measures 8 metres by 12 metres, and includes a motorized projection screen and movable chairs.

CAPACITY

60 people

COST

\$ 200.00 from 8:00 am - 5:00 pm

BOARD ROOM

Located on the mezzanine level, this room features a table that measures almost 7 metres in length, and also includes a motorized projection screen.

CAPACITY

20 people

COST

\$ 250.00 from 8:00 am - 5:00 pm



BREAKFAST BUFFET MENU

Wanda Koop, *Untitled*, 1991, acrylic on canvas, 122.0 x 122.0 cm.
Collection of The Winnipeg Art Gallery.
Acquired with funds from The Winnipeg Art Gallery Foundation Inc., G-93-10.



Please select one of the following breakfast buffet menus (priced per person).

Please note that coffee, decaffeinated coffee and tea are included. Other refreshments can be added a la carte (please see below), and additional breakfast meats can be added to any of the below for \$ 1.50 per person.

BASIC CONTINENTAL **\$ 7.50**

Assorted pastries with preserves (danishes, croissants, muffins)

CLASSIC CONTINENTAL **\$ 10.00**

Fresh sliced fruit display

Assorted pastries with preserves (danishes, croissants, muffins)

PREMIUM CONTINENTAL **\$ 12.50**

Seasonal fruit segments & berries with natural yogurt, brown sugar & granola

Assorted pastries with preserves (danishes, croissants, muffins)

CANADIAN BREAKFAST **\$ 13.50**

Country scrambled eggs

Toast with fresh fruit preserves

Choice of bacon, sausage or maple cured ham

Hash brown potatoes

Assorted pastries with preserves (danishes, croissants, muffins)

SOUTHWESTERN BREAKFAST **\$ 14.50**

Frittatas ranchero style

English muffins with honey, jam or marmalade

Farmer sausage

Hash brown potatoes

Fresh sliced fruit

COMPLETE BREAKFAST **\$ 15.75**

Seasonal fruit segments & salads

Natural fruit yogurts

Hot & cold cereals

Country scrambled eggs

Crispy bacon

Hash brown potatoes

French toast with maple syrup

Assorted pastries with preserves (danishes, croissants, muffins)

BREAKFAST BUFFET MENU

Jean-Jacques Boileau (att. to), Digby Scott and Benjamin Smith, Rundell, Bridge & Rundell.
Sauce Boat on Stand, 1806. Silver.
Collection of The Winnipeg Art Gallery. Gift of an anonymous donor. 2004-3.



STEAK & EGGS BREAKFAST

\$ 16.75

Morning sirloin steak (4-5 oz.)
Scrambled eggs
Hot & cold cereals
Hash brown potatoes
Assorted pastries with preserves (danishes, croissants, muffins)

A LA CARTE (per person – minimum 40 people)

Assorted frittatas	\$ 2.75
French toast with fresh fruit preserves	\$ 2.75
Huevos rancheros	\$ 2.75
Omelette station	\$ 2.75

A LA CARTE (per person – no minimum)

Cold cereals	\$ 2.50
Oatmeal	\$ 2.50
Bagels & cream cheese	\$ 3.00
Freshly squeezed orange juice	\$ 3.00

REFRESHMENTS (billed on consumption - each)

Chilled assorted fruit juices	\$ 1.95
Bottled water	\$ 1.95
Orangina	\$ 2.50
Premium waters (eg. Perrier)	\$ 2.50

LUNCH BUFFET MENU

Yousuf Karsh, *Audrey Hepburn*, 1956.
Silver gelatin print.
Estate of Yousuf Karsh.



Please select one of the following lunch buffet menus (priced per person).

Please note that your choice of salad (Caesar, Greek, Pasta or Tossed), and coffee, decaffeinated coffee and tea are included. Refreshments and other accompaniments are also listed below.

DELI SANDWICHES WITH SOUPE DU JOUR **\$ 14.95**

Roast beef; ham; egg salad; pastrami; smoked turkey

DELI STYLE WRAPS WITH SOUPE DU JOUR **\$ 14.95**

Chicken salad; roast beef, tomatoes, cheddar cheese, cucumbers & lettuce;
black bean, tomato & avocado; crisp vegetables & sundried tomato cream cheese;
grilled chicken & hummus

PASTA LUNCH – CHEF'S CHOICE **\$ 15.95**

Linguine primavera with tomato and basil pesto sauce; penne with artichoke hearts, sundried tomatoes & peppers in a fresh goat cheese broth; fettuccine with chicken & vegetables in a spicy peanut sauce; fusilli with chicken & vegetables in a sundried tomato cream sauce

HEARTY CHICKEN & VEGETABLE OR BEEF & VEGETABLE RAGOUT **\$ 15.95**

GOURMET SANDWICHES WITH SOUPE DU JOUR **\$ 16.95**

Roast bison with aged canadian cheddar, tomatoes & horseradish mayo on pumpernickel;
chicken salad with sundried tomatoes, cashews, mangoes & basil pesto on french baguette;
smoked salmon with red onion, sprouts and a zesty cream cheese on a multigrain bagel;
smoked turkey with cranberry mayonnaise with tomatoes & provalone on harvest grain;
balsamic roasted eggplant, zucchini & roasted sweet bell peppers on marble rye

BRIE CHICKEN **\$ 16.95**

With fresh pear salsa & herb roasted potatoes

ROSEMARY CHICKEN SCHNITZEL **\$ 17.95**

With roasted bell pepper sauce & basmati rice

ROASTED PORK LOIN **\$ 18.95**

With caramelized apple & brandy sauce and yukon gold roasted potatoes

ROAST BEEF **\$ 18.95**

With traditional accompaniments & buttermilk & chive mashed potatoes

LUNCH BUFFET MENU

May Haqpi, *Untitled*, 2007.
Beads, caribou, cloth, embroidery.
Collection of the Tarralikitaaq Arts Society.



ASSORTED PLATTERS (per person)

Cookies	\$ 1.50
Vegetable tray with dip	\$ 3.50
Fruit display	\$ 3.75
Dainties & cake squares	\$ 3.75
Domestic cheese display	\$ 5.00

ADDITIONS (per person)

Add a second salad	\$ 2.00
Add a side OR vegetable	\$ 2.00
Add a side AND vegetable	\$ 3.50
Add soup	\$ 3.50
Add any dinner menu dessert (see page 12)	\$ 5.00

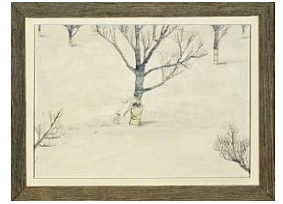
REFRESHMENTS (billed on consumption – each)

Chilled assorted fruit juices	\$ 1.95 each
Chilled assorted soft drinks	\$ 1.95 each
Bottled water	\$ 1.95 each
Non-alcoholic punch	\$ 7.50 per litre
Hot chocolate and/or cider	\$ 1.95 per person

COFFEE BREAK (Coffee/Decaf/Tea)	\$ 1.95 per person
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HORS D'OEUVRES - HOT

William Kurelek, *Deep Snow in Dad's Orchard*, 1973.
Mixed media on board. Collection of The Winnipeg Art Gallery.
Gift of Robert and Margaret Hucal. 2007-63.



PRICED PER DOZEN

Mini Potato Latkes with Horseradish Cream	\$ 18.00
Sweet & Spicy Mini Corn Muffins with Wild Honey Jalapeno Dip	\$ 18.00
Tomato & Chevre Bruschetta	\$ 18.00
Basil & Spinach Risotto in Spoons	\$ 20.00
Brie & Raspberry Preserve in Phyllo Pastry	\$ 20.00
Mushroom Bruschetta	\$ 20.00
Port-Marinated Portobello Mushroom & Grape Tomato Skewers	\$ 20.00
Roasted Vegetable Wontons with Banana Plum Sauce	\$ 21.00
Fresh Herb & Wine Infused Mushrooms with Brie in Puff Pastry	\$ 22.00
Warm Panko Crusted Brie	\$ 22.00
Vegetarian Spring Rolls with Spicy Plum Sauce & Ginger Sweet Chile Dip	\$ 22.00
Crab & Brie Phyllo Triangles	\$ 24.00
Warm Crab, Cucumber & Avocado Finger Sandwich	\$ 26.00
Shrimp Rumake Sautéed in Citrus Juice Garlic & Chile	\$ 27.00
Wonton Fire Cracker Shrimp with Red Curry Coconut Dip	\$ 28.00
Smoked Bacon Wrapped Scallops with Yellow Pepper Cocktail Sauce	\$ 30.00
Jerk Chicken Skewers	\$ 23.00
Satay Pork Skewers	\$ 23.00
Thai Chicken Skewers	\$ 23.00
Duck & Vegetable 5-Spice Spring Rolls with Sweet & Sour Dipping Sauce	\$ 24.00
Mini Quiche (choice of chorizo sausage, spinach & mushroom or quiche lorraine)	\$ 24.00
Potato, Chorizo & Fresh Basil Stacks with Smoked Paprika Aioli	\$ 24.00
Pork Spring Rolls with Hoisin Sweet Chile Sauce	\$ 27.00
Mini Burgers	\$ 28.00

HORS D'OEUVRES - COLD

Pitaloosie Saila (Cape Dorset), *The Whaler's Reel*, 1992.
Lithograph on paper. 56.7 x 69.5. Collection of The Winnipeg Art Gallery.
Gift of Carol Heppenstall. 2005-97.



PRICED PER DOZEN

Polenta Crisps with a Fresh Herb Tomato & Caper Sauté	\$ 17.00
Chocolate Covered Strawberries	\$ 18.00
Mini Spring Salad in a Cucumber Roll with Lemon Dill Dressing	\$ 18.00
Vegetable Maki Sushi with Traditional Accompaniments	\$ 18.00
Onion Confit & Chevre on Rosemary Potato Crostinis	\$ 19.00
Marinated Goat Cheese with Fresh Herbs on Roma Tomato Slices	\$ 19.00
Waldorf Salad in Phyllo Cups	\$ 19.00
Balsamic & Olive Oil Marinated Roasted Red Pepper with Black Olive Tapenade Canapé	\$ 20.00
Roasted Yellow Pepper Bruschetta	\$ 20.00
Vietnamese Salad Rolls with Mint	\$ 22.00
Salmon Tartare on Cucumber Rounds with Wasabi Crème Fraiche	\$ 20.00
Tuna Tartare in Wonton Florets	\$ 20.00
Seared Ahi Tuna with Spicy Salsa Fresca & Avocado in Asian Spoons	\$ 23.00
Goldeye Mousse in Mini Pastry Cup	\$ 26.00
Chilled Jumbo Shrimp with Mango Cocktail Sauce	\$ 27.75
Shrimp with Adobo (Chipotle) Cocktail Sauce	\$ 27.75
Smoked Salmon Wrapped Baby Arugula with Crème Fraiche & Golden Caviar	\$ 28.00
Smoked Salmon Rosettes	\$ 28.50
Sake Gravlox with Wasabi Sour Cream on Dark Pumpernickel	\$ 29.00
Smoked Salmon on Potato Blini with Red Caviar	\$ 29.00
Cajun Chicken Salad in a Cucumber Cup	\$ 18.00
Chicken Pesto on Pumpernickel	\$ 18.00
Curried Chicken in Wonton Cups with Almonds & Raisins	\$ 18.00
Mini Corned Beef on Rye with Grainy Mustard & Baby Cornichon	\$ 19.00
Smoked Bacon Wrapped Water Chestnut with Pineapple & Green Onion Cocktail Sauce	\$ 20.00
Chicken Liver Mousse on Fresh Green Apple Chip	\$ 21.00
Thai Beef Canapés	\$ 21.00
Smoked Pork Vol au Vont with Chili Cherry Glaze	\$ 22.00
Herbed Chevre Cheese on Crispy Pancetta & Pear Confit	\$ 23.00
Prosciutto Wrapped Asparagus	\$ 23.50
Smoked Bison Carpaccio with Cranberry Preserve	\$ 24.00

PLATTERS & STATIONS

Cecile Clayton-Gouthro, Canadian (1945-2006), *Red Dress*
 (from the installation 'Connecting at an Unknown Rate'), 2000, shoulder pads.
 Collection of The Winnipeg Art Gallery; Gift of Steve Gouthro, 2006-232.1 to 3.



PLATTERS (for 25 people)

Smoked Salmon with Red Onion, Cucumber and Capers	\$ 175.00
Pink Peppercorn and Lemon Vodka Cured Gravlox with Sweet Dijon Dip	\$ 175.00
Orange & Watermelon Chilled Scallop Ceviche	\$ 170.00
Crab Cake Platter with Citrus Cilantro Aioli	\$ 150.00
Whole Cold Sockeye Salmon with Traditional Accompaniments	\$ 150.00
Vietnamese Shrimp and Lettuce Wraps	\$ 139.00
Brandy and Green Peppercorn Pâté	\$ 77.00
Tortellini Skewers with Parmesan Dip	\$ 77.00
Basil Pesto Baked Brie in Phyllo Pastry	\$ 55.00

PLATTERS (priced per person)

Dainties and Cake Squares	\$ 3.25
Assorted Vegetable Platter with Dip	\$ 3.50
Fruit Tray	\$ 3.75
Domestic Cheese Tray	\$ 5.00
Assorted Deli Tray (assortment of shaved deli meats with traditional accompaniments & breads & rolls)	\$ 6.75
Bothwell® Award Winning Assorted Cheeses with Assorted Crackers & Baguettes	\$ 7.50
Imported Cheese Tray (imported cheeses from Veiny Blues with soft ripened chevre, mild bries, various soft cheeses & an assortment of baguettes & crackers)	\$ 8.25
Antipasto Display (includes Genoa salami, prosciutto, cappicola, mortadella, provolone, assorted olives, roasted vegetables & pickled savories such as hot peppers, asparagus, pickles, etc.)	\$ 8.50 (approx.)

CHEF STATIONS (minimum 50 people)

Fresh Mussel Station (per dozen - minimum of 12 dozen)	\$ 14.50
Pasta Station (per person - chef's choice of 3 pastas, 3 sauces, 3 meats & 8 vegetables)	\$ 17.50
Shrimp Station (per person - coriander lime, tomato & sambuca, coconut rum or chef's choice)	\$ 21.50
Oyster Bar (50 oysters)	\$ 235.00
Sushi Bar (per person - chef's choice of 2 vegetarian & 2 protein options)	market price

CARVING STATIONS (priced per person)

Black Angus Baron of Beef with Red Wine Demi Glace & Traditional Accompaniments	\$ 8.95
Pork Striploin with Grainy Dijon Demi Glace	\$ 9.95
Garlic & Herb Leg of Lamb served with Rosemary Jus	\$ 9.95
Black Angus Prime Rib with Au Jus & Traditional Accompaniments	\$ 13.95
Manitoba Bison with Concorde Grape Demi Glace	\$ 15.95

SOUPS & SALADS

*Campbell's Soup 1: Chicken Noodle, 1968. Screen print on paper.
The Andy Warhol Museum, Pittsburgh Founding Collection.
©Andy Warhol Foundation for Visual Arts / SODRAC (2007).*



The Storm Catering is pleased to offer our clients the opportunity to create their very own unique four-course served dinners (soup, salad, entrée with a side and two vegetables, and dessert). Please note that bread, coffee, decaffeinated coffee and tea are included.

SOUPS (select one)

- Bison Vegetable & Barley
- Black Bean with Citrus Sour Cream or Salsa Fresca
- Broccoli & Leek with Aged White Cheddar
- Butternut Squash
- Cream of Wild Mushroom with Parsley Oil & Wild Rice
- Curried Sweet Potato
- Fire Roasted Tomato Minestrone with Orzo Pasta
- French Onion with Cheese Gratinée Crostini
- Potato & Carmelized Onion
- Roasted Cauliflower & Apple with Cilantro Cream (chilled)
- Roasted Tomato Bisque with Puff Pastry Cheese Straw

SALADS (select one)

- Baby Greens & Beet Chip Salad with Sautéed Red Onion & Goat Cheese, served with a Calamata Vinaigrette
- Baby Greens with Endive, Blue Cheese, Walnuts & Ginger Pear Dressing
- Bocconcini & Fresh Basil Salad with a Balsamic Vinaigrette
- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic Dressing & Parmesan Tuile)
- Greek Salad with Maple Lemon Vinaigrette
- Mixed Greens with Crisp Seasonal Vegetables and Choice of Dressing (Creamy Wasabi Cucumber or Roasted Pepper) or Vinaigrette (Raspberry, Herb Dijon, Balsamic or Sundried Tomato)
- Mixed Greens with Baby Pea Shoots & Pancetta in a Cool Cucumber Dressing
- Rotini Pasta Salad with Julienne Yellow & Red Peppers, Red Onions, Grape Tomatoes, Chives, Cucumbers & Feta Cheese in a Honey Citrus Dressing
- Spinach & Shaved Fennel Salad with Red Onions & Candied Pecans in an Orange Poppy Seed Vinaigrette

ENTRÉES

From the exhibition **SAGA: THE JOURNEY OF ARNO RAFAEL MINKKINEN, PHOTOGRAPHS 1970-2005.**
Self Portrait, Fosters Pond, 1996. Mural.



SELECT ONE (priced per person)

Additional entrees are available for a surcharge of \$ 1.50 per person.

- 5-Spice Crusted Salmon with a Pineapple Mango Salsa \$ 34.00
- Grilled Chicken Breast with Apple Ginger Chutney \$ 34.00
- Rosemary & Garlic Marinated Chicken Breast with a Maple Balsamic Reduction \$ 34.00
- Herb Marinated Roasted Chicken Breast Supreme with Pomegranate Maple Reduction \$ 35.00
- Panko Breaded Crimini & Brie Filled Chicken Breast with a Demi Glace \$ 35.00
- Salmon Fillet with Sautéed Leeks & Fennel with a Citrus Beurre Blanc \$ 35.00
- Artichoke, Sundried Tomato & Spinach Stuffed Chicken Breast wrapped in Smoked Bacon served with a Light Tomato Cream Sauce \$ 36.00
- Basil Pesto, Smoked Mozzarella & Braised Leek Stuffed Chicken with a Sundried Tomato Cream Sauce \$ 36.00
- Dried Blueberry Stuffed Pork Loin with Carmelized Onion & Red Wine Demi Glace \$ 36.00
- Pan Fried Pickerel with a Chardonnay Butter Sauce \$ 36.00
- Crab & Cream Cheese Filled Chicken Breast with Citrus Chipotle Cream Sauce \$ 37.00
- Dijon & Herb Crusted Crown Roast of Pork with a Saskatoon Berry & Balsamic Reduction \$ 38.00
- Marinated Pork Tenderloin with a Dried Fig & Port Reduction \$ 40.00
- Oven Roasted Angus New York Striploin with a Gorgonzola Cream Sauce \$ 40.00
- Roast of Prime Rib with Au Jus \$ 47.00
- Seared, Roasted Angus Tenderloin of Beef with a Rosemary & Roasted Garlic Demi Glace \$ 47.00
- Dijon Crusted Rack of Lamb with a Red Wine Demi Glace \$ 48.00
- Oven Roasted Bison Tenderloin with a Balsamic Wild - Jus \$ 48.00

ENTRÉES

Janet Werner, *Girl with Red Shirt*, 2005. Oil on canvas.
Collection of The Winnipeg Art Gallery.
Gift of an anonymous donor. 2007-5.



CHILDREN'S MEALS (priced per child 12 years and under)

Regular soup, regular salad, and choice of chicken fingers & wedges,
spaghetti & meatballs or grilled cheese & wedges (select one).
Includes a sundae for dessert

\$ 15.95

VEGETARIAN OPTIONS (select one – same price as regular entrée)

- Roasted Vegetable Napoleon with Brie Cheese and Balsamic Tomato Sauce served with Mashed Sweet Potato (minimum 5 people)
- Walnuts, Green Grapes, and Asparagus pan-seared with Gorgonzola Cheese Sauce
- Spinach and Black Bean Enchilada served with Monterey Jack Cheese and Roasted Red Pepper Sauce
- Spinach with Sundried Tomatoes, Pine Nuts, Toasted Garlic, and a Basil Pesto Broth with Wild Rice Linguine
- Polenta Napoleon served with Grilled Vegetables & Portobello Mushrooms on a Roasted Red Pepper Coulis
- Tomato Primavera with Seasonal Vegetables gently tossed with Fettuccine

ACCOMPANIMENTS & DESSERTS

William Noah, *Spirit*, 1970. Stonecut, stencil.
Collection of The Winnipeg Art Gallery.
Gift of Dr. and Mrs. Neville J. Swartz. G-86-177.



SIDES (select one)

- Brown Butter Whipped Potatoes
- Citrus Scented Basmati & Wild Rice Blend
- Herb Roasted Creamer Potatoes
- Horseradish Mashed Potatoes
- Potato & Leek Roesti
- Red & White Fingerling Potatoes
- Yukon Gold Whipped Potatoes
- Chevre & Spinach Scalloped Potatoes (additional charge of \$ 3.00 per person)
- Pearl Barley Risotto (additional charge of \$ 3.00 per person)

VEGETABLES (select two)

- Button Mushrooms & Pearl Onions with Balsamic Vinegar & Rosemary Butter
- Green Beans in a Sundried Tomato Butter
- Hand Peeled Baby Carrots
- Olive Oil Roasted Asparagus Spears
- Oven Roasted Mixed Vegetables (carrots, zucchini, bell peppers & garlic butter)
- Roasted Root Vegetables (beets, parsnips, turnips & carrots)
- Roasted Vegetable Ratatouille (eggplant, sweet bell peppers, red onions, zucchini, tomatoes & fresh herbs)

DESSERTS (select one)

- Apple Strudel with Brandy Caramel Sauce
- Amaretto Bread Pudding a la Mode
- Anise Poached Pears with Caramel Ginger Sauce & Fruit Confetti
- Chocolate Bomb drizzled with White Chocolate with Raspberry Coulis & Chantilly Cream
- Chocolate Caramel Pate with Vanilla Chantilly Cream
- Fresh Berries & Cream (seasonal)
- Millefeuille - Apple & Peach with Brandy & Maple Cream
- Tropical Carrot Cake with Vanilla Chantilly Cream
- White Chocolate Blueberry Tulip
- Mango or Chocolate Mousse in a Dark Chocolate Cup (additional charge of \$ 1.00 per person)
- White Chocolate Crème Caramel (additional charge of \$ 1.00 per person)

SERVED APPETIZERS

André Kertész, American 1894-1985, *Bird in My Window, N.Y.*, 1976.
Silver print on paper, 20.3 x 25.2 cm. Collection of The Winnipeg Art Gallery.
Gift of an anonymous donor. G-85-212.



Select one or more of the delicious appetizers below as an optional fifth course (usually served after soup or salad).

PRICED PER PERSON (minimum 40 people)

- Artichoke, Tomato & Black Truffle Bruschetta topped with Olives, Tomatoes, Garlic, Feta & Parmesan Cheeses \$ 7.50
- Almond Crusted Goat Cheese with Tomato Coulis with a Baguette Crostini \$ 8.50
- Manitoba Pickerel Cheeks in Phyllo Baskets with Corn Salsa \$ 8.95
- Smoked Bison Carpaccio served with Cranberry Preserve \$ 8.95
- Brie, Spinach Pesto & Portobello Focaccia \$ 8.95
- Chile Vodka Shrimp sautéed with Pink Peppercorns \$ 9.25
- Smoked Salmon & Baby Pea Shoots with Potato Latkes, Golden Caviar and Crème Fraiche \$ 10.25
- Prosciutto Wrapped Scallops with Green Onion & Parsley Cocktail Sauce \$ 10.25
- Chicken Livers with Calamata Olives & Fresh Herbs in a Red Wine Sauce, topped with Waffle Potato Crisps \$ 10.95

BUFFET DINNERS

Michael Grace, *Erin's Chair*. Apple and cherry branches, hemp string, rabbit skin glue, fir veneer, Sears catalogue, rabbit pellets, paper.
From the exhibition *2 Chairs*.



DINNER BUFFET ONE (minimum 75 people)

\$ 34.00 per person

Assorted Breads & Buns
Mixed Baby Greens with Balsamic Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Spinach Salad with Candied Almond, Red Onions & Pink Grapefruit Dressing
Roast Beef Carving Station with Traditional Accompaniments
Roasted Chicken Schnitzel with Wild Mushroom Ragout
Roasted New Potatoes
Penne with Roasted Pepper & Asiago Cheese Tomato Sauce
Buttered Carrots
Beurre Noisette Flavoured Green Beans
Fresh Seasonal Fruit
Chef's Assorted Sweets
Coffee/Decaf/Tea

DINNER BUFFET TWO (minimum 75 people)

\$ 37.00 per person

Assorted Breads & Buns
Vegetables with Dip
Greek Salad with Honey-Lemon Vinaigrette
Spinach Salad with Blue Cheese, Granny Smith Apples, Candied Pecans,
& Honey-Dijon Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Pickerel Paupiettes with White Wine Florentine Sauce
Roasted Chicken Breasts with Fresh Cilantro & Grape Tomato Concasse
Penne with Artichoke Hearts, Black Olives, Fresh Basil Pesto & Grated Parmesan Cheese
Roasted Seasonal Vegetables
Basmati & Wild Rice Pilaf
Caramel Pecan Flan
Apple Cranberry Rhubarb Crumble
Coffee/Decaf/Tea

BUFFET DINNERS

Sarah Anne Johnson, *Nadine*, (from the series *Tree Planting*) 2008.
Colour photograph, A/P 2/2, from an edition of 10.
Collection of The Winnipeg Art Gallery. Gift of the artist. 2006-186.



DINNER BUFFET THREE (minimum 75 people)

\$ 41.00 per person

Assorted Breads & Buns
New Potato Salad with Chives & Peppers in Dijon Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Apple & Jicama Slaw with Apple Cider Dressing
Roast Prime Rib with Herbed Au Jus & Traditional Accompaniments
Roasted Chicken with Fort Garry Dark Balsamic Reduction
Roasted New Potatoes
Lemon Basil Scented Basmati Rice
Seasonal Vegetable Medley
Assorted Pies & Cheesecakes
Seasonal Fruit Trays
Domestic Cheese Trays
Coffee/Decaf/Tea

DINNER BUFFET FOUR (minimum 75 people)

\$ 42.00 per person

Antipasto Display (Assorted Italian Meats, Marinated Olives, Artichoke & Mushroom Salad, Peppernata)
Boccocini & Roma Tomato Salad with Roasted Pepper Vinaigrette
Prosciutto Wrapped Asparagus
Romaine & Radicchio Tossed Salad with Creamy Padano Parmesan Dressing
Tomato Merlot Braised Lambshanks
Chicken Pesto Parmesan
Roasted Baby Potatoes
Roasted Marinated Seasonal Vegetables
Grilled Asparagus
Imported Cheese Display
Fresh Fruit Display
Tiramisu
Fresh Strawberries in Grand Marnier Cream
Coffee/Decaf/Tea

BEVERAGE SERVICE

Peter Pitseolak (Cape Dorset), *Dancer*, 1975. Lithograph on paper.
Collection of The Winnipeg Art Gallery.
Gift of Indian & Northern Affairs, Canada. G-89-1764.



BAR OPTIONS FOR THE WINNIPEG ART GALLERY

The Winnipeg Art Gallery offers 2 options for beverage service. Please note that in compliance with Manitoba Liquor Control Commission (MLCC) regulations, the WAG does not permit clients to serve their own beverages at their functions.

A) WINNIPEG ART GALLERY LICENSE (alcohol supplied by the Winnipeg Art Gallery)

The WAG is pleased to offer Jackson Triggs as our house wine. Other wines are also available – pricing is available upon request.

➤ Host Bar

Client hosting the reception is paying for the guest beverages (billed on consumption once the event is complete). All beverages are subject to all applicable gratuities & taxes.

DRINK COST (before gratuities & taxes)

House Wine (charged by the bottle)	\$ 28.00	Regular Beer & Shots	\$ 4.00
Premium Shots	\$ 5.00	Shooters	\$ 4.00
Imported Beer	\$ 5.00	Juice	\$ 3.00
Coolers	\$ 5.00	Soft Drinks	\$ 2.00

➤ Cash Bar

Guests are responsible for purchasing their own beverages at the prices above, however are NOT subject to taxes or gratuities. House Wine is then priced by the glass at \$4.00 instead of by the bottle. Please note that if net beverage sales do not exceed \$ 500.00, there will be a bartender charge of \$ 15.00 per hour for each bartender. Hours worked are a minimum of 3 hours not including a ½ hour before and after the function.

B) CLIENT PERMIT (alcohol supplied by the client – host or cash bar – corkage fee applied)

An occasional permit must be obtained from the MLCC in the name of the host or organizer of the event. That person is then responsible for obtaining and paying for the permit and ordering and arranging for the delivery of beverages. The WAG will accept delivery and provide storage for the beverages up to one day prior to the function. The permit must accompany the beverages at all times while on our premises. Alcohol supplied under a client permit can also be set up as a Host or Cash Bar.

➤ \$ 9.00 per person REGULAR CORKAGE

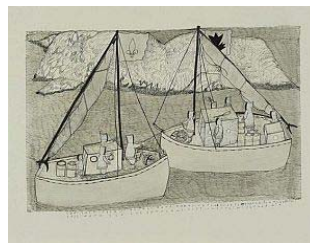
This fee will cover soft drinks (Coke, Diet Coke, Sprite, Ginger Ale, Tonic & Club Soda), clamato juice, orange juice, cranberry juice, ice, glasses, all necessary garnishes (lemons, limes, etc.) and other specialty mixes (worcestershire sauce, tabasco sauce, grenadine, etc.), all supplied by the Winnipeg Art Gallery.

➤ \$ 12.00 per person PREMIUM CORKAGE

This fee will cover all of the above as well as requirements for up to two premium cocktails (depending on the selection). Impress your guests with specialty glasses (eg. champagne flutes), garnish (eg. coffee beans), juice (eg. pomegranate) and other ingredients (eg. fresh ginger), also supplied by the Winnipeg Art Gallery.

GENERAL INFORMATION

Napachie Pootoogook, Salluit/Cape Dorset Rivalry #1, 1998. Black felt-tip pen, coloured pencil, paper. Collection of The Winnipeg Art Gallery. Gift of West Baffin Eskimo Co-operative. 2008-71.



EXCLUSIVE CATERER

Storm Catering is the exclusive caterer of the Winnipeg Art Gallery, and is responsible for managing all private events at the WAG involving catering. Please note that only food and beverages supplied by the Storm will be allowed on the premises - with the exception of a wedding cake (please see page 14). For health and insurance reasons, Storm Catering does not allow removal of food from the premises following a function.

TOURS & BUSINESS HOURS

Clients are encouraged to view the Winnipeg Art Gallery in person, as the information and photos provided in this package cannot do the venue justice. Please note that all tours must be made by appointment, and we will do our best to accommodate your request. For event related viewings please call Storm Catering Director of Operations, Michael Rink, at (204) 948.0085. To arrange for actual Gallery related tours please call WAG Rental & Programs Coordinator, Brian Wolfe, at (204) 789.1765.

RESERVATIONS

All bookings are tentative and subject to change by the Winnipeg Art Gallery until a contract has been filled out and duly signed; a deposit has been paid and credit card information has been provided.

DEPOSIT & TERMS OF PAYMENT

A deposit of \$500.00 is due upon confirmation of the event (or the full rental amount if less than \$500.00). Final billing is completed after the event at which time an invoice will be sent to you via email. Final payment is required within 14 business days. If payment is not received within the 14 days the credit card provided will be processed for the total amount owing. Late payments will be subject to interest of 2 % per month on the outstanding balance. The Winnipeg Art Gallery accepts Visa, MasterCard, American Express, debit, cheques (payable to Storm Catering), or cash.

CANCELLATIONS

In the event of a cancellation, the Winnipeg Art Gallery will refund 40% of the booking deposit if the cancellation occurs 365 days or more before the function. If cancellation occurs 364 days or less prior to the function, the deposit will not be refunded.

GUARANTEED NUMBER AND MEAL CHOICES

For all meal functions, the guaranteed number attending must be communicated no later than three (3) working days prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of people who actually attend the function, whichever is higher. Menu selections must be submitted a minimum of three (3) weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event.

GRATUITY AND TAXES

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Food and beverages are subject to Provincial Sales Tax (PST). Food, beverage and gratuity are subject to Goods and Services Tax (GST).

GENERAL INFORMATION

Sheila Spence, *Gerry*, 1985, silver print on paper, 50.5 x 40.4 cm.
Collection of The Winnipeg Art Gallery.
Gift of Minolta Canada Ltd. G-87-109.



PRICES

All prices are current and subject to change without notice until a detailed quote is provided by a Storm Catering representative, at which point prices remain fixed and guaranteed until the date of the event.

MEAL TASTINGS

Regrettably, Storm Catering does not offer meal tastings, however our staff would be happy to put you in touch with our Chef de Maison, Dan Laroche, who can describe for you in detail the different tastes, presentations and preparations that Storm offers.

MUSIC & ENTERTAINMENT

Another service that we are pleased to offer is the coordination of DJ services in partnership with Topps Music; one of the premiere DJ providers in the City. The cost would simply be added to your final invoice. Please note however that you can also bring in your own DJ or other musicians at no charge. There is also a piano available for use in Eckhardt Hall or the Penthouse Lobby for a cost of \$ 250.00.

DJ PRICES: \$ 275.00 from 6:00 pm - 1:00 am
 \$ 425.00 from 4:00 pm - 1:00 am

SOCAN FEE

The Winnipeg Art Gallery is also required to charge a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) whenever any live or recorded music is played at the WAG (including DJ's). The charges are flat fees of \$ 59.17 if there is dancing, and \$ 29.56 if there is not.

DELIVERIES

All deliveries to the Winnipeg Art Gallery must be scheduled by appointment, even those made by the wedding couple. Deliveries can be made to the back door, which faces St. Mary Avenue west of Osborne. Please note that clients must sign-in at the security desk located there, and no parking is permitted.

PARKING

The Winnipeg Art Gallery does not have its own parking lot, however there is metered parking in front of the Gallery as well as on St. Mary Avenue and Colony Street. Parking is also available at ImPark (the Bay parkade) just across the street and in parking lots on Good Street behind the Abbott Clinic.

ALCOHOL AND SMOKING

Alcohol will only be served in accordance with the regulations of the Manitoba Liquor Control Commission. Smoking is not permitted inside the building.

ACCESSIBILITY

The Winnipeg Art Gallery is entirely wheelchair accessible.

SECURITY

Due to the value of the contents of the Winnipeg Art Gallery, all events must be subject to a security fee of \$16.00 per hour for any & all time used outside of Gallery hours (events held during regular viewing hours are not subject to security charges).

FREQUENTLY ASKED QUESTIONS

Manasie Akpaliapik, *Shaman Summoning Taleelayuk to Release Animals*, 1989.
Whalebone, narwhal ivory. Collection of The Winnipeg Art Gallery.
Acquired with funds from The Winnipeg Art Gallery Foundation Inc. G-90-506.



WHAT TIME CAN OUR EVENT BEGIN?

Because we must work around Gallery hours, guest arrival time must be 5:30 pm or later.

WHAT TIME DO WE HAVE ACCESS TO THE VENUE ON THE DAY OF OUR EVENT?

Again, because all private events must take place outside of Gallery hours, room set-ups cannot begin until 4:00 pm. Deliveries can be made earlier in the day, however appointments for access will be confirmed the week of your wedding date.

IF OUR EVENT IS SET FOR THE OUTDOOR TERRACE, WHAT ARE MY OPTIONS IF IT RAINS?

Unfortunately, the one thing we cannot control is the weather, and in order to accommodate the physical set up of an event the location must be confirmed by 12 noon the previous day. If the terrace is confirmed as the location and it rains the day-of, the Penthouse Lobby or Storm Gallery can be used as a backup location. Eckhardt Hall can also be secured for a rental fee of \$ 1000.00, however payment will be required regardless of whether or not the Hall is actually used.

WILL THE WAG HELP US DECORATE? ARE THERE ANY RESTRICTIONS FOR DECOR?

We are happy to set out any pre-made items that you may have (eg. centerpieces), providing that no assembly is required. **Please note that no open flames are permitted on the premises (even outdoors)**, and flower petals and seeds are restricted from use on the Terrace.

WHAT AUDIO/VISUAL EQUIPMENT DO WE HAVE ACCESS TO, AND WHAT ARE THE COSTS?

Please note that the Winnipeg Art Gallery does not have in-house PA systems, so the cost for an audio system in any room (including the Terrace) is \$75.00 (this includes speakers, a microphone & a CD player). Other items that we have available are :

Podium	\$ 30.00	Screen	\$ 15.00	High-Speed DSL Internet	\$ 50.00
LCD	\$ 75.00	TV	\$ 40.00	VCR/DVD Player	\$ 40.00
Flipchart	\$ 25.00				

PLEASE NOTE : audio/visual equipment rental costs for the Muriel Richardson Auditorium are coordinated through WAG Rental & Programs Director, Brian Wolfe, at the time of booking.