

# WAG

EVENTS MENU

THE WAG + QAUMAJUQ



WINNIPEG ART GALLERY + QAUMAJUQ  
EVENTS MENU  
BY CIRCA EVENTS CO.

CIRCA EVENTS CO.

# WAG

# BREAKFASTS

# Refreshments

## PRICE IS PER GUEST

- Freshly Brewed Coffee, Decaffeinated Coffee + Tea **3.50**
- Freshly Brewed Coffee, Per Carafe (applies to groups under 10 guests) **30**
- Assorted Sodas (charged on consumption) **3.25**
- Sparkling San Pellegrino Mineral Water (charged on consumption) **5**
- EARTH Water 750 ml **5.50**
- Assorted Fruit Juices (charged on consumption) 350 ml **3.50**
- Prism Kombucha Locally Brewed Fermented Tea 500ml **6**

## INFUSED WATERS + TEAS 7/L

Turmeric, Orange & Ginger  
 Spicy Arnold Palmer  
 Cucumber, Mint & Lime  
 Ginger, Lemon & Basil

# The Bakeshop

## INDIVIDUALLY PACKAGED, PRICE IS PER GUEST

- Bakers Basket of Breads Croissant, Petite Muffins, Danish Pastries (1.5 pcs. per guest) **6**
- Multigrain Croissant, Preserves **6**
- Whole Grain Cereal Bars **4.5**
- Coconut + Pumpkin Seed Bites **3/30 DOZEN**
- Chia Seed, Coconut Parfait **8**
- Savory Spinach + Goat Cheese Hand Pies **6**
- Assorted House Baked Muffin **3.5**
- Assorted House Baked Cookies **2.5/28 DOZEN**

# Breakfast to Go

## INDIVIDUALLY PLATED, PRICE IS PER GUEST

### CONTINENTAL ① 12

Assorted Breakfast Pastries, Individual Yogurt, Whole Fruit  
 + Canned Juice

### WOLSELEY WALK 19

WAG Breakfast Sandwich; Multigrain Croissant, Nature's Farm Eggs, Bacon  
 Aged White Cheddar + Tomato, Chia Seed Parfait + Canned Juice

# Served Breakfast

**INDIVIDUALLY PLATED, PRICE IS PER GUEST**

*Includes: Freshly Brewed Coffee, Decaffeinated Coffee + Tea*

## **CONTINENTAL** ① 15

Assorted Breakfast Pastries, Whole Fruits + Whole Grain Cereal Bar

## **GALLERY BREAKFAST** 22

Scrambled Nature's Farm Eggs, Smoked Bacon, Roasted Potatoes + Gunn's Toast

## **WAG BREAKFAST SANDWICH** 23

Multigrain Croissant, Nature's Farm Eggs, Bacon, Aged White Cheddar + Tomato, Roasted Potatoes

## **VEGETARIAN QUICHE** ② 25

Flaky Pastry Filled with Loveday Mushrooms, Scallions, Aged White Cheddar + Broccoli

# Meeting Breaks

**INDIVIDUALLY PACKAGED, PRICE IS PER GUEST**

## **HEALTHY BREAK** 13

- Fresh Fruit + Berries
- Coconut + Pumpkin Seed Bites
- Ginger, Lemon + Basil Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

## **INDULGENT** 16

- Fresh Strawberries
- Chia Seed, Coconut Parfait
- Pain au Chocolate
- Turmeric, Orange + Ginger Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

## **HAPPY HOUR** 18

- Corn Tortilla Chips, Salsa + Guacamole
- Cheese + Charcuterie
- Freshly Baked Cookies
- Spicy Arnold Palmer
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

# LUNCHES

# Working Lunch

## PRICE IS PER GUEST

*Each menu will contain one vegetarian option unless otherwise requested  
An equal number of each variety will be prepared*

### **SALAD + SANDWICH** INDIVIDUALLY PLATED **24**

- Fiore Salad; Mesclun Greens, Chickpea, Olive, Tomato, Cucumber, Red Onion + Balsamic Vinaigrette (V) (GF)
- Chef's Choice of Full-Sized Sandwich
- Fresh Baked Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

### **BOXED LUNCH** INDIVIDUALLY PACKAGED **27**

- Fiore Salad; Mesclun Greens, Chickpea, Olive, Tomato, Cucumber, Red Onion + Balsamic Vinaigrette (V) (GF)
- Chef's Choice of Full-Sized Sandwich
- Whole Fruit
- Fresh Baked Cookies
- Tomahawk Chips
- Flavored Sparkling Water

# Plated Lunches

## INDIVIDUALLY PLATED, PRICE IS PER GUEST

*Includes: Freshly Brewed Coffee, Decaffeinated Coffee + Tea, Fresh Bread Service*

### **HERB CRUSTED SALMON** (GF) **28**

Dill + Chive Crusted Atlantic Salmon, Fresh Lemon  
Chef's Choice\* of Potato + Seasonal Vegetables

### **BACON WRAPPED CHICKEN SUPREME** **32**

Creamy Onion Sauce Soubise. Chef's Choice\* of Potato + Seasonal Vegetables

### **ONION TART** (V) **VEGAN** **26**

Caramelized Sweet Onion, Leek + Garlic Tart  
Topped with Vegan "Ricotta" + Balsamic Reduction  
Side Garden Salad

*\*We believe in sourcing local ingredients wherever possible. The CHEFS CHOICE of potato and vegetable allows us to provide the highest quality of produce and maintain our goal of sustainable practices within our company*

# Additional Course Options

PRICE IS PER GUEST

## SCRATCH-MADE SOUPS 9

- San Marzano Tomato Soup, Mint Oil + Local Feta (V) (GF)
- Carrot, Apple + Ginger with Tarragon Crème Fraiche (V) (GF)
- Lobster Bisque, Crème Fraiche, Chive (GF)
- Smoked Goldeye Chowder (GF)
- Borscht, Sour Cream, Dill, Pumpkin Seed (V) (GF)

## FRESH SALADS 9

- Heirloom Tomato, Pesto, Feta, Mesclun Greens (V) (GF)
- Quinoa + Kale, Miso, Carrot, Sunflower (V)
- Manitoba Beets, Arugula, Goat Cheese, Almonds + Sherry Vinaigrette (V) (GF)
- Crisp Romaine, Garlic Dressing, Croutons + Parmesan Cheese
- Fiore Salad; Mesclun Greens, Chickpea, Olive, Tomato, Cucumber, Red Onion + Balsamic Vinaigrette (V) (GF)

## DESSERTS 9

- Chocolate + Chili Pot de Crème (V) (GF)
- Vanilla + White Balsamic Macerated Strawberry Shortcake (V)
- Lemon Meringue, Fresh Berries (V)
- Flourless Chocolate Cake (V) (GF)
- Salted Caramel + Almond Cheesecake (V)

# RECEPTIONS



# Plates

INDIVIDUALLY PLATED, PRICE IS PER GUEST

## FROMAGERIE

*Artisan Crackers, Jellies + Nuts*

### **Domestic 9**

Classic Canadian Varieties

### **Imported 10**

Favorites & hidden gems from around the globe

### **Extravagant MP**

Indulgent & Gourmet Selections

## CHARCUTERIE 11

Accompanied by Artisan Crackers, Assorted Mustards + Jellies  
Assorted Salamis, Pates, Mustards, Olives & Artisanal Crackers

## CHILLED SEAFOODS 17

Herb + Lemon Marinated Poached Shrimp, Smoked Manitoba Goldeye  
Beet Cured Arctic Char, Smoked Lox, Cream Cheese, Capers, Lemon  
Crostini, Cucumber, Fresh Citrus + Cocktail Sauce

## VEGETABLE CRUDITE 7

Freshest Local Produce Available; likely but not limited to; Baby Carrot, Sweet Peppers,  
Asparagus, Cauliflower, English Cucumber. Lemon Spiked Hummus + Buttermilk Herb Dip

## SEASONAL FRUITS 9

Melons, Pineapple, Citrus & Seasonal Berries

## BREADS + SPREADS 14





Zesty Romesco, Lemon Spiked Hummus, Artichoke + Spinach  
Baguette, Pita + Breadsticks

# Carveries



## PRICE IS PER GUEST, MINIMUM OF 30 GUESTS

Each carving station (excludes seafood) includes artisan rolls  
All proteins are based on 120g (4 oz.) serving per guest

### CERTIFIED CANADIAN ANGUS BEEF

- New York Beef Striploin, Spiced, Horseradish  **27**
- Braised Beef Brisket, Mustards + Horseradish  **17**
- Ribeye  , Au Jus, Mini Yorkshire Puddings **26**
- Beef Tenderloin, Red Wine Jus  **32**



### MANITOBA RAISED PORK

- Roast Berkshire Pork Loin, Mustards + Horseradish  **14**
- Country Style Baked Ham, Mango Chutney + Dijon  **12**

# Seafood Carveries

## PRICE IS PER GUEST, MINIMUM OF 30 GUESTS

Protein selections are based on 100g (3.5 oz.) per guest

- Locally Farmed Steelhead Trout, Remoulade + Citrus  **16**
- Fresh Herb Crusted Salmon, Burnt Lemon  **17**
- Sesame Crusted Albacore Tuna Loin, Wakame Salad **22**
- Miso Marinated Black Cod, Cucumber Salad **24**

# Appetizer Packages

PRICE IS PER GUEST, MINIMUM 25 GUESTS

All packages are based on a total of 5 pcs. per guest

## REFINED 15

- Manitoba Beet Bruschetta, Goat Cheese, Dill, Panier ④
- Mushroom Tart, Garlic Confit, Chive ④
- Lemon + Herb Chicken Skewers, Tzatziki ④
- Avocado, Grilled Focaccia, Sesame + Lime ④ **VEGAN**
- Herb + Lemon Marinated Poached Prawns ④

## FINESSED 18

- Bao Bun: Pork Belly, Pickled Red Onion, Gochujang Mayo, Cucumber + Cilantro
- Oyster Half Shell; Ponzu, Chili Oil, Scallion
- Petite Wellington Chicken
- Ruby Red Beet Cured Arctic Char, Pumpnickel, Salmon Roe, Lemon Cream Cheese
- Flatbread, Anjou Pear, Blue Cheese, Honey + Mint ④

## LUXE 23

- Bao Bun, Soy Glazed Shiitake Mushroom, Daikon Slaw, Gochujang Mayo ④
- Crab Claws, Miso Butter
- Lamb Chops, Persillade
- Duck Leg Rillette, Orange + Cranberry Marmalade
- Roasted Elk Loin, Confit Tomato, Horseradish

# Passed Appetizers

PRICE IS PER DOZEN, MINIMUM OF 3 DOZEN OF EACH VARIETY

## CARNIVORE

- Petite Beef Wellington **46**
- Petite Chicken Wellington **44**
- Beef Tartar on Crostini, Pickled Mustard Seed, Caper **42**
- Bao Bun: Pork Belly, Pickled Red Onion, Gochujang Mayo, Cucumber + Cilantro **45**
- Lamb Chops, Persillade **64**
- Lemon + Herb Chicken Skewers, Tzatziki **GF 36**
- Duck Leg Rillettes, Orange & Cranberry Marmalade **42**
- Foie du Poulet, Crostini, Blueberry Mostarda **36**
- Beef Bulgogi Skewer, Striploin, Korean BBQ Sauce **42**
- Beef Slider; CAB Patty, Swiss, Dijon & Sweet Pickles **60**
- Roasted Elk Loin, Confit Tomato, Horseradish **62**

## PLANT

- Bite Sized Vegetable Samosas, Tamarind Sauce **V VEGAN 36**
- Vegan Spring Rolls, Plum Sauce **V VEGAN 36**
- Caprese Skewer; Bocconcini, Tomato, Basil + Balsamic **V GF 38**
- Mushroom Tart, Garlic Confit, Chive **V 38**
- Manitoba Beet Bruschetta, Goat Cheese, Dill, Panier **V 36**
- Mushroom Bruschetta, Focaccia, Italian Parsley **V VEGAN 38**
- Avocado, Grilled Focaccia, Sesame + Lime **V VEGAN 38**
- Flatbread, Anjou Pear, Blue Cheese, Honey + Mint **V**

## FROM THE SEA

- Ruby Red Beet Cured Arctic Char, Pumpernickel, Salmon Roe, Lemon Cream Cheese **38**
- Smoked Lox, Bagel, Crème Fraîche, Salmon Roe, Dill **42**
- Oyster Half Shell; Ponzu, Chili Oil + Scallion **42**
- Scallop Tartar, Cucumber, Chiles, Cilantro + Kewpie Mayo **GF 50**
- Albacore Tuna Tataki **GF 44**
- Crab Claws, Miso Butter **68**
- Herb + Lemon Marinated Poached Prawns **GF 38**
- Grilled Shrimp Skewer, Chimichurri **GF 38**

# À LA CARTE DINNERS

## A GUIDE TO CREATING YOUR DINNER MENU

The price listed with each selection provides a three-course dinner for you and your guests. Each three-course dinner includes fresh breads, butter, freshly brewed coffee, decaffeinated coffee + tea.

### CHOOSE YOUR FIRST COURSE

Select **ONE** from Scratch-Made Soups –OR– Fresh Salads Section  
Add an additional course for 9 per guest

### CHOOSE YOUR ENTRÉE CHOICES

Select **ONE** from A la Carte Dinner and **ONE** from Plant Based Entrees sections  
Each entrée is accompanied by Chef's choice\* of potato + seasonal vegetables.

*\*We believe in sourcing local ingredients wherever possible. The Chefs choice allows us to provide the highest quality produce and maintain our goal of sustainable practices.*

**Two Protein Menu:** Add an additional protein option for 5 per guest  
Maximum of two protein selections per menu. A detailed seating chart + place cards must be provided with a two-protein meal and number of meal selections must be confirmed 10 business days prior to the event.

### CHOOSE YOUR DESSERT

Select **ONE** from the Desserts section

## First Course Options

### CHOOSE ONE ITEM

Add an additional item for 9/guest

### SCRATCH-MADE SOUPS

- San Marzano Tomato Soup, Mint Oil + Local Feta (V) (GF)
- Carrot, Apple + Ginger with Tarragon Crème Fraiche (V) (GF)
- Wild Mushroom Brodo en Croute, Rosemary
- Lobster Bisque, Crème Fraiche, Chive (GF)
- Smoked Goldeye Chowder (GF)
- Borscht, Sour Cream, Dill, Pumpkin Seed (V) (GF)

### FRESH SALADS

- Heirloom Tomato, Pesto, Feta, Mesclun Greens (V) (GF)
- Quinoa + Kale, Miso, Carrot, Sunflower (V)
- Manitoba Beets, Arugula, Goat Cheese, Almonds + Sherry Vinaigrette (V) (GF)
- Crisp Romaine, Garlic Dressing, Croutons + Parmesan Cheese
- Fiore Salad; Mesclun Greens, Chickpea, Olive, Tomato, Cucumber, Red Onion + Balsamic Vinaigrette (V) (GF)

# Second Course Options

## CHOOSE ONE PROTEIN + ONE PLANT ITEM

Add an additional protein for 5/guest

### CHICKEN

- Brie + Tarragon Chicken Supreme, Parsley-Leek Cream Sauce **GF** 51
- Half Chicken, Pepper + Salt, Jus Nature **GF** 56
- Bacon Wrapped, Herb + Garlic Stuffed Chicken Supreme, Sauce Soubise 52

### BEEF

- Braised Beef Chuck Short Rib, Mire Poix, Au Jus **GF** 58
- Roast Beef Tenderloin, Bearnaise **GF** 68
- Slow Braised Beef Rib, Wild Mushroom Jus **GF** 57
- NY Steak, Chimichurri **GF** 60

### FISH

- Sesame Crusted Salmon **GF** 57
- Herb Crusted Salmon Fillet, Burnt Lemon **GF** 57
- Pan Seared Arctic Char, Basil + Dill Pesto **GF** 57

### PLANT

- Vegetable Wellington; Roast Portabella Mushroom, Spinach, Sweet Pepper + Goat Cheese **V** 48
- Romesco Roasted Cauliflower "Steak", Chimichurri **V VEGAN GF** 48
- Sweet Onion, Leek + Garlic Tart, Veggie "Ricotta", Balsamic Reduction **V VEGAN** 49

# Dessert Options

## CHOOSE ONE ITEM

- Chocolate + Chili Pot de Crème **V GF**
- Vanilla + White Balsamic Macerated Strawberry Shortcake **V**
- Lemon Meringue, Fresh Berries **V**
- Flourless Chocolate Cake **V GF**
- Salted Caramel + Almond Cheesecake **V**

### CHILDREN'S DINNER MENU

Each children's meal includes a first course of vegetables + buttermilk herb dip and will also include the chosen event dessert or ice cream

- Pasta Marinara or Alfredo Sauce, Garlic Buttered Ciabatta 18
- Grilled Ham + Cheese Sandwich, Fries 18
- Herb + Garlic Chicken Breast, Fries 18

# Late Night Stations

INDIVIDUALLY PLATED, PRICE IS PER GUEST, MINIMUM 25 GUESTS

## THE OYSTER BAR 60/DOZEN

Chef-manned station. Hand Shucked Oysters from Both Coasts. Mignonette, Horseradish, Ponzu, Fresh Lemon, House Hot Sauce

## BAO 16

- BBQ Duck, Cabbage Slaw
- Pork Belly, Pickled Red Onion, Gochujang Mayo, Cucumber + Cilantro
- Soy Glazed Shiitake Mushroom, Daikon Slaw, Gochujang Mayo

## RISOTTO 16

Chef-manned station and made to order. Classically prepared Arborio Rice with Asparagus, Mushroom, Mascarpone + Lemon

**ADD CHUNKS OF LOBSTER MEAT 9**

## SLIDERS 15

- Certified Angus Beef, Swiss, Dijon + Cornichon, Brioche
- BBQ Pulled Pork, Pickled Pineapple, Cilantro, Chili Mayo, Brioche
- Mini Hotdog, Mustard, Sauerkraut, Pretzel Bun

## PAGODA SALAD 12

*Select Two Varieties*

- Soba Noodle, Marinated Tofu, Peppers, Cilantro, Thai Dressing
- Quinoa + Kale, Carrot, Sunflower, Miso Dressing
- Crisp Romaine, Garlic Dressing, Croutons + Parmesan Cheese ④

## FRY BOX 7

Crispy Salt & Pepper French Fries in a Pagoda Box ④ **VEGAN**

### OR KICK IT UP A NOTCH

- EdoFry; Togarashi Mayo, Scallion + Tobiko ④ **9**
- Tartufo; Truffle Essence + Parmigiana ④ **12**
- Poutine; Beef Gravy, Bothwell Cheese Curds, Scallions **15**

## PEROGIES 14

Pan Seared Potato + Cheddar Dumplings with Chopped Bacon, Sour Cream, Scallions

**ADD GARLIC SAUSAGE 3**

## FLATBREAD PIZZA 14

- Flatbread, Anjou Pear, Blue Cheese, Honey + Mint
- Honey Soaked Fig, Chevre, Pancetta + Arugula
- Shrimp, Romesco, Manchego Cheese, Herb Oil



# Sweet Things

MINIMUM OF 2 DOZEN

## CHOCOLATE TRUFFLES 36/DOZEN

Decadent Selection of in-House Prepared Truffles, Rum Balls, Chocolate Dipped Strawberries + Macaroons

## HOMEMADE COOKIES 28/DOZEN

*Based on 2 per guest*

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Monster, White Chocolate Macadamia Nut

## ASSORTED DAINTIES 32/DOZEN

Selection of Slices + Dessert Bars

## CUPCAKES 34/DOZEN

Full Sized Cupcakes (Chocolate or Vanilla), Buttercream Frosting

## DECADENT DESSERT BAR 18 PER GUEST

Variety of Fresh Baked Cookies, Biscotti, Brownies, Date Bars, Nanaimo Squares, Fruit Tarts, Mini Cupcakes, Chocolate Truffles, Chocolate Dipped Strawberries



# BAR SERVICE

**HOST BAR**

*All beverages are charged on consumption and billed to your master account.*

**CASH BAR**

*All beverages are paid for by your guests. Cash, debit, credit card payments accepted.*

## Wine List

*Price is pre-tax + service*

### HOUSE WINE SELECTIONS

- St Martin Sauvignon Blanc (FR) **34**
- St Martin Cabernet Sauvignon (FR) **34**

### DELUXE WINE SELECTIONS

#### DELUXE WHITE

- Oakbank Chardonnay (AUS) **37**
- Oggi Pinot Grigio (IT) **37**
- Weiss Riesling (GER) **40**
- Ka Tahi Sauvignon Blanc (NZ) **54**

#### DELUXE RED

- Le Reservoir Pinot Noir (FR) **37**
- Tempus 2 Shiraz (AUS) **37**
- Toro Malbec (ARG) **40**
- Pinuaga Tempranillo/Garnacha (SP) **43**
- Poggio Anima Sangiovese (IT) **49**
- Juno Shiraz/Mourvèdre/Viognier (SA) Fair Trade **49**
- Cypress Cabernet Sauvignon (USA) **49**

### SPARKLING + ROSE

- Jaume Serra "Cristalino" Brut Cava (SP) **46**
- Bianco Nero Prosecco (IT) **46**
- Botter Moscato (IT) **43**
- Le Reservoir Grenache Rose (FR) **37**

## Bar Selections

*Price is pre-tax + service*

- House Wine by the Glass (Cash Bar Only) **6.16**
- Red/White House Wine by the Bottle **34**
- Spirits **5.77**
- Premium Spirits **8.87**
- Domestic Beer **5.77**
- Premium Beer **6.16**
- Local Beer **M/P**
- Martinis (1.5 oz.) **9.24**
- Soft Drinks **3.25**
- Juices **3.50**

Non-Spirit Punch Bowl 10L (50-60 ppl) **150**

## BAR MINIMUMS + CHARGES

Host or Cash Bar minimums are **\$600** in sales per bar or a bartender fee will be applied at **\$35** per hour with a 3-hour minimum. Additional charges will apply for a specialty drink station, martini bar + for signature cocktails requiring additional ingredients. Additional bartenders may be scheduled at an additional fee of **\$35 PER HOUR** [3 hour minimum]. A set up charge of **\$250** will apply for an additional bar set up in addition to the reception bar set up.

## SPECIAL SELECTIONS

We are happy to provide items outside of our regular inventory upon request for Host Bars. The quantity of the items will be discussed in advance [minimum 2 weeks' notice is required] and the total amount of the items ordered will be billed to the Master Account.

## CORKAGE BAR

You will arrange an occasional permit from the LGCA and supply all the alcohol for service.

## CORKAGE FEES

Full Corkage Fee **15.5/PER GUEST**

Corkage fees include bartenders, ice, napkins, variety of juices + soft drinks, lemons, limes, and service of corkage dinner wine.

Wine Corkage for Dinner **7 PER GUEST**

Wine Corkage for Reception **8.5 PER GUEST**

## CORKAGE BAR TERMS + CONDITIONS

An occasional permit from the Liquor, Gaming and Cannabis Authority of Manitoba [LGCA] is required. The location, date and time will be required. Alcohol must be purchased in Manitoba. Homemade wine or liquor is not permitted.

Remember to license all areas you will be using for your event. Alcohol can only be served in the areas listed on your permit. Your permit should be applied for at least 10 business days prior to your event. All permits and receipts must be given to the Banquets Manager or Supervisor on duty before any liquor service can begin. The liquor cannot be brought to the premises without the liquor permit.

The bars will open and close according to the times specified on the permit and your Banquet Event Order.

Remaining alcohol and empties [on request] can be removed at the end of the night or on request the next day.

# POLICIES

# Catering Policies

## **GUARANTEE OF ATTENDANCE**

Final guarantee of the number of guests is due 96 hours or 4 business days in advance of your event. The caterer will make 2% above the guaranteed amount of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the guest expectation number from the original contract or banquet event order will be used.

## **FOOD + BEVERAGE**

The Caterer reserves the right to be the sole provider of all food + beverages within The Winnipeg Art Gallery. The exception to this is occasion cakes. Occasion cakes must come from a licensed bakery. Forkage fees of \$2.50 per person will apply.

## **FOOD + BEVERAGE PRICES**

Prices are subject to change due to market conditions. Guaranteed prices will be given 60 days prior to your event. All charges are subject to PST, GST and 16% service charge. Taxes are subject to change.

## **ADDITIONAL GOODS + SERVICES**

In the event of "drop in" guests at your function, or your request to add more food, extend bar hours or add any goods and services at the last minute, the Caterer will make every effort to accommodate and proceed with the verbal approval of the function convenor to authorize the additional changes not previously signed for on the Banquet Event Order (BEO). Additional charges may apply.

## **MENU MODIFICATIONS OR SUBSTITUTIONS**

Many of our menu items can be made to suit the dietary needs of your guests when discussed in advance. Additional charges may apply.

Those ordering substitutions must be identified by a special ticket or place card provided by the client.

Please note: all precautions are taken with dietary requests and allergies; however, the Caterer does not operate a nut-free, gluten free, fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

## **LEFTOVER FOOD**

For health and insurance reasons, the catering policy does not allow for the removal of food from the premises.

## **DAMAGES OR LOSS OF PERSONAL PROPERTY**

The Caterer will not be responsible for damages or any loss of articles by the client or their guests at The Winnipeg Art Gallery prior to, during or following any event.

## **INSPECTION**

The Caterer, in conjunction with The Winnipeg Art Gallery, reserves the right to inspect and control all functions held on premises. All provincial and local laws governing the purchase and consumption of food and beverage must be strictly adhered to.

## **ENTANDEM**

The Government of Canada mandates that The Winnipeg Art Gallery collects a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) and a RESOUND fee (this represents the rights of artists and record companies – the people who created the sound recordings) for all function bookings with live or recorded music.

## **SETUP OF PERSONAL OR DISPLAY MATERIALS**

All setups and displays are subject to the approval from The Winnipeg Art Gallery and the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to venue approval. The Caterer shall not assist with any personal set up of displays.

# Wedding Policies

## INCLUDED WITH A CONFIRMED GUEST COUNT OF 100 OR MORE, WE ARE PROUD TO OFFER:

- Complimentary Trial Dinner for Two
- Complimentary standard king guest room on the wedding night for the wedding couple at Inn at the Forks with overnight parking.

## FOOD + BEVERAGE

CIRCA Catering reserves, the right to be the sole provider of food and beverages consumed within The Winnipeg Art Gallery with the exception of wedding cakes. All wedding cakes must come from a licensed bakery.

## FORKAGE

A forklage fee for outside cakes will apply as follows:  
 Cake **2.5/GUEST** Cupcakes **1.25/GUEST**

## LINEN

White napkins and floor length white linen are provided for all round tables and cocktail tables.

## GUESTROOMS

Special guestroom rates are available at our three hotel properties – Mere Hotel, Inn at the Forks and Norwood Hotel. We are happy to connect you with the contact at one of the hotels to set up a rate for your guests.

## MINIMUMS

Food + Beverage minimums may apply as outlined by Circa Catering.

## DEPOSITS + PAYMENTS

A signed contract and non-refundable deposit of \$1000 is required to confirm your date. Payment of 50% of the estimated balance is due 60 days prior to your wedding date. Payment of 100% of the estimated invoice is required 5 business days prior to the event. Any remaining balance after the event will be charged to the card on file within one-week post-event. A credit card is required for the file. Accepted forms of payment for the final payment are certified cheque, bank draft or credit card.





## Questions?

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