

BREAKFAST MENU

Muffin & Coffee \$4.75 per person

- Assorted Muffins & Coffee
(Regular & Decaf)

Hot Breakfast Buffet \$16.00 per person

- Eggs (Scrambled, Denver Style,
Scrambled with Cheese)
- Bacon & Sausage, Hash browns
- Fruit platter
- Assorted Muffins & Danish OR Fresh
Cooked Oatmeal
- Juices (Orange, Apple, Cranberry)
- Coffee (Regular & Decaf) & Tea

Continental Breakfast \$11.75 per person

- Assorted Pastries
- Fruit Platter
- Yogurt Cups
- Juices (Orange, Apple, Cranberry)
- Coffee (Regular & Decaf) & Tea

Breakfast Sandwiches \$11.75 per person

- English Muffin with Egg & Sausage or
Ham and Cheese
- Fruit Platter
- Juices (Orange, Apple, Cranberry)
- Coffee (Regular & Decaf) & Tea

European Bread \$16.00 per person

- Fresh Fruit
- Sliced Ham
- Sliced Cheese
- Buns
- Boiled Eggs
- Juices (Orange, Apple, Cranberry)
- Coffee (Regular & Decaf) & Tea

LUNCH MENU

Sandwich & Salad Combo Special \$16.00 per person

- Deli Sandwiches, Large Wraps or Both
- Choice of Two Salad
- Assorted Dainties and Squares
- Coffee (Regular & Decaf) & Tea

Soup & Sandwich Combo Special \$16.00 per person

- Deli Sandwiches, Large Wraps or Both
- Soup of the Day
- Choice of One Salad
- Assorted Dainties and Squares
- Coffee (Regular & Decaf) & Tea

Hot Entrée Special \$17.50 per person

- Soup of the Day
- Choice of One Hot Dish
- Choice of Two Salads or Hot Sides
- Assorted Dainties & Squares
- Coffee (Regular & Decaf) & Tea

Hot Buffet #1 \$19.00 per person

- Soup of the Day
- Choice of One Hot Dish
- Choice of Two Hot Sides
- Choice of One Salad
- Assorted Dainties and Squares
- Coffee (Regular & Decaf) & Tea

Hot Buffet #2 \$20.75 per person

- Soup of the Day
- Two Hot Dish Choices
- Choice of Two Hot Sides
- Choice of One Salad
- Assorted Dainties and Squares
- Coffee (Regular & Decaf) & Tea

Pasta Buffet \$16.00 per person

- Meat Lasagna
- Veggie Lasagna
- Caesar Salad
- Garlic Toast
- Assorted Dainties and Squares
- Coffee (Regular & Decaf) & Tea

HOT DISHES CHOICES

- Lemon Rosemary Chicken Skewer
 - Beef Stew on Fettuccine
 - Shaved Roast Beef with Mushroom and Leek
 - Creamy Garlic Penne Pasta with Mushrooms & Leeks
 - Chicken Parmesan (breaded or unbreaded)
 - Grilled Chicken Breast with Roasted Red Peppers Sauce
 - Maple BBQ Salmon with Dill Chardonnay Sauce
 - Roast Pork Loin with Apple Sage Onion Sauce
 - Spaghetti with Smoked Roma Tomato Sauce with Bison Meatballs
- ***Many other Chef's choices available

Hot Sides Choices

- Mash Garlic Potato
- Baby Boiled Potato with Parsley
- Rice Pilaf
- Mixed Vegetables with Orange Ginger Butter
- Chef's Choice of Fresh Sides
- Mac and Cheese with Smoked Anaheim Peppers

Salad Choices

- Broccoli & Almond Salad
- Cauliflower & Bacon Salad
- Mediterranean, Chickpeas, Feta & mixed Vegetables
- Tossed Salad with variety of Dressing
- Caesar Salad
- Orzo Pasta Salad
- Asian Coleslaw with Sesame Vinaigrette
- Mexican Corn & Potato Salad with Chipotle Dressing
- Black Bean Salad with Tomatoes & Onions in Avacado Lime Dressing

ADDITIONAL MENU ITEMS

Pastries (charged per person)

- Assorted Squares & Dainties \$3.75
- Assorted Muffins \$2.50
- Assorted Fresh Baked Cookies \$1.75
- Scones \$3.25

Meeting Snacks (charged per person)

- Assorted Yogurt \$1.75
- Granola Bars \$1.25
- Whole Fruit \$1.25
- Chips \$1.25
- Vegetable Platter \$3.50
- Assorted Fruit Platter \$3.75

Hot Beverages

- 10 cup Coffee or Tea \$17.95 per carafe
- 25 cup Coffee or Tea \$40.50 per carafe
- 50 cup Coffee or Tea \$70.00 per carafe

Cold Beverages

- Coca Cola Products \$1.75 each
- Fair lee Juices \$1.75 each
- Bottled Water 500 ml \$1.50 each

- Assorted Cheese Platter \$4.25
- Chocolate Bars \$2.00
- Bowl of Kettle Chips \$10.00
- Veggies & Hummus \$4.00
- Corn Chips & Salsa \$12.00

GENERAL INFORMATION

Thank you for choosing Urban Prairie Cuisine to host your Special Event. Please be assured we will endeavor to perform the services requested to your complete satisfaction. We would like to take this opportunity to advise you of our catering policies. Should you have any questions please feel to contact our Catering Manager.

PRICES

All prices are subject to change without notice until a quote provided by Urban Prairie Cuisine, has been accepted by the client. Additional charges may apply relating to staff or associated rentals.

GRATUITY & TAXES

All products and services are subject to applicable PST & GST. A 15% gratuity is applied to all food and beverage charges for service within the Winnipeg Winter Club. For parties with service outside the WWC the gratuity charged is 18%. Host Fee & Room Rentals gratuities are also subject to GST.

DEPOSIT & TERMS

A \$500.00 (or mutually agreed upon value) deposit is required to confirm any booking date. A second deposit of 70% of the anticipated bill is due 7 days prior to the event. The remainder will be due at the conclusion of the event. Payment may be made by Cheque, VISA, Master Card or Amex. In the case of Winnipeg Winter Club member account charges, the same deposit amount apply and approved amounts will be charged to accounts.

GUARANTEED NUMBER & CONTRACT CHANGES

The number of guests for any function must be confirmed 5 days prior to the event. If the guaranteed number is not confirmed, the number the event was booked for shall be the guaranteed number. Urban Prairie Cuisine will prepare food to serve 5% over the confirmed amount. The billed amount shall be the confirmed number or the actual number in attendance whichever is greater.

CANCELLATIONS

In the event of a cancellation the booking deposit will be returned if the notice is a minimum of 90 days prior to the event. All cancellations must be written.

ACCESSIBILITY

The Winnipeg Winter Club has ample free parking for your event. The main function rooms are on the second floor of the building and are wheel chair accessible.

ROOM ASSIGNMENTS

Urban Prairie Cuisine reserves the right to move your party to the room most suited to your event. Any major changes to the original room setup as requested and stated on the contract will be applicable to additional labour charges. Room setup changes of any sort will also be subject to additional labour charges.

PAYMENTS

Payment in full by Cash, Debit, Credit Card or Certified Cheque is due day before or same day of event, unless other arrangements have been made with Catering Manager.

FOOD POLICIES

Only food supplied by Urban Prairie Cuisine will be allowed on the premises. For health and insurance reasons, Urban Prairie Cuisine does not allow removal of food from the premises following a function.

LIQUOR

Within the Winnipeg Winter Club all liquor served will be from Urban Prairie Cuisine and served under the license of The Winnipeg Winter Club.

- **Host Bar:** Client pays for beverages consumed only.
- **Cash Bar:** Guests are responsible for paying their own beverages at a rate including taxes, gratuity is at the guest discretion.

All cash bars are subject to a \$50.00 cash bar labour fee. If your sales do not exceed \$300.00, there will be an additional \$50.00 charge.

CASH BAR PRICES

- Table Wine (Red and White) \$30.00+
 - Wine (by the glass) \$7.00+
 - Domestic Beer \$5.50
 - Imported Beer \$6.50
 - Shot \$5.50
 - Coolers/Cocktails \$6.25
- (prices include applicable taxes)

HOST BAR PRICES

- Table Wine (Red and White) \$26.50
 - Wine (by the glass) \$6.25
 - Domestic Beer \$4.95
 - Imported Beer \$5.50
 - Shot \$4.95
 - Coolers/Cocktails \$5.50
- (plus applicable taxes & gratuity)

PERMIT BAR/CORKAGE BAR

A Permit Bar is when the client provides their own liquor. Under this bar type, clients are required to carry an Occasional Permit which the client must apply for at least 15 days prior to your function from the Manitoba Liquor Control Commission. The rules and regulations of an Occasional Permit must be observed at all times.

With the corkage fee Urban Prairie will provide: Pop, juices, ice, disposable glasses, garnishes, Worcestershire sauce and Tabasco.

Corkage:

- Full bar \$9.50 per person
- Wine & Beer \$6.00 per person

BANQUET MEETING FACILITIES

Dinner / Reception / Meetings

Room	Full day	½ day	Capacity
Riverview room	\$450.00 (+tax)	\$250.00 (+tax)	160 seated (holds 200 people)
Fireplace Room	\$450.00 (+tax)	\$250.00 (+tax)	88 seated (holds 100 people)
Bistro (not available evenings during winter season)	\$450.00 (+tax)	\$250.00 (+tax)	30-40 people
Conference Room	\$175.00 (+tax)	\$100.00 (+tax)	16 people

Privilege of Membership: No Room Charges with Catering

For more menu information see www.urbanprairiecuisine.com and fill out a “Catering Quote Request” or email Chef Craig at chefcraig@urbanprairiecuisine.com