



# AN *Enchanted* CASTLE WEDDING



**THE FORT GARRY**  
HOTEL, SPA AND CONFERENCE CENTRE



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The Fort Garry Hotel has been serving memories in downtown Winnipeg for more than 100 years. With three spectacular ballrooms, the ambiance and urban setting is second to none. Our wedding package is created to help you celebrate your special day with class.

Whether you are creating a wedding celebration that is simply elegant or exquisitely formal, our catering team is waiting to assist you.







# The Signature Wedding Package

## FOOD & BEVERAGE

Three course plated dinner with choice of up to two pre-selected mains

Menu tasting for two people

Bar Corkage Fees

Three bottles of sparkling wine for head table

Late night coffee / tea service for 1/3 of group

## DECOR & SERVICES

Ivory chair covers and sashes

Table linens and napkins

Skirting for head table

Table numbers and stands

Dance floor

Podium & microphone

Cake table

Wedding cake cutting service

Gift and guest book tables

## ADDITIONAL INCLUSIONS

Discounted ballroom rental

Hospitality / change room for bridal party, day of wedding

Romance Package for the couple in Standard King Room

*(includes breakfast for two, sparkling wine, chocolate covered strawberries and late check-out)*

Complimentary Wi-Fi

Valet Parking for two vehicles

Music tariffs

Social prize donation

**\$85 PER PERSON**

Minimum 100 people

Based on availability

Subject to PST, GST and a 15% gratuity

## CHILDREN'S PRICING (under 13 years)

Children's meal – \$18 per child (plus taxes and gratuities\*)

Children's corkage – \$5 per child (plus taxes and gratuities\*)

*Due to market fluctuations, prices will be confirmed three (3) months prior to the event.*



# Dinner Menus

All dinners served with freshly baked rolls, lavash, freshly brewed coffee and tea.

## STARTERS

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### SOUP CHOOSE ONE

Cream of Asparagus Soup with Truffle Oil and Parmesan Crisp

Tomato Orange Gazpacho with Cucumber Crème Fraîche  

Roasted Sweet Pepper Bisque with Arugula Pesto  

Wild Mushroom Wild Rice Soup  

Roasted Garden Tomato Soup with Basil Aioli  

*(Vegan available on request)*

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### SALAD CHOOSE ONE

Brasserie Caesar with Crispy Anchovy Croutons, Creamy Garlic Confit Dressing, and Shaved Reggiano  

Endive, Frisée, and Radicchio Salad with Quebec Blue Cheese, Poached Pear, Candied Pecans and Honey Lemon Dressing  

Fort Garry Caprese Salad with Tomatoes, House-Made Ricotta, Extra Virgin Olive Oil and Aged Balsamic  

Butter Leaf Salad with Strawberries, Toasted Pumpkin Seeds and Sour Orange Vinaigrette

Little Gem Lettuce Salad with Zucchini Ribbons, Walnuts, and Pecorino  

*(Vegan available on request)*

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### SIDES CHOOSE THREE

#### Starch Selections

Fingerling Potatoes with Fresh Herbs

Mashed Whipped Potatoes

Wild & White Rice Pilaf

#### Vegetable Selections

Baby Carrots

Green Beans (seasonal)

Asparagus Spears

Grilled Zucchini Square

Roasted Butternut Squash

Corn off the Cob (seasonal)

Our team is committed to providing exceptional dishes for everyone. If you have any special dietary needs we are happy to discuss a menu with you to ensure the food will be suitable for you and your guests.

 Vegan  Vegetarian  Gluten-friendly



# MAIN COURSE

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## ENTRÉES

### CHOOSE UP TO TWO

Organic King Salmon with Bearnaise

Roasted Chicken Breast with Parmesan Crust Stuffed with Basil Butter & Fontina and Tomato Confit

Aged Angus Sirloin with Cabernet Jus

Roasted Half Chicken Served with Natural Gravy

Chef's Vegetable Napoleon Served on Red & Yellow Tomato Sauces ✓  

Cauliflower Steak with Cashew Cheese, Roasted Peppers, and Salsa Verde ✓  

8 oz Prime Rib (PRICED SEASONALLY)

6 oz Beef Tenderloin (PRICED SEASONALLY)

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## DESSERTS

### CHOOSE ONE

Crème Brûlée with Fresh Seasonal Berries 

Cashew Caramel Cheesecake

Salted Caramel Chocolate Tart

Lemon Tart with Raspberry Chambord Sauce

## CHILDREN'S DINNERS

For children up to 13 years of age

### MAIN

#### CHOOSE ONE

Chicken Fingers + Fries

Hamburger (from Fresh-ground Chuck Steak)  
with French Fries

Macaroni + Cheese

### DESSERT

Vanilla Ice Cream with Chocolate Sauce

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✓ Vegan  Vegetarian  Gluten-friendly



*Elegance. Luxury. Style*





# Enhancements

Add pre-dinner Hors d'oeuvres to your wedding package.

## HORS D'OEUVRES

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### CHOOSE THREE ITEMS

(Based on four pieces per person)

Chicken Yakitori Skewers

Spanish Meat Balls with Red Pepper Dip

Tandoori Chicken Sticks with Spicy Mango Sauce 🌾

Asian Meatballs with Snow Pea Picks

Filo with Spinach + Feta 🌿

Falafel Fritters with Tahini Yogurt Sauce 🌿 🌾

Risotto Balls with Fontina Cheese 🌿

Vegetable Spring Rolls with Plum Sauce 🌿 🌾

Wild Mushroom Spring Rolls 🌿 🌾

Crab Cakes with Honey Mustard Glaze

Golden Parmesan Chicken with Aioli Dipping Sauce

Breaded Pickerel Cheeks with House Tartar Sauce

Caramelized Apple with Walnuts + Blue Cheese 🌿 🌾

Celeriac Potato Pancake with Apple Onion Compôte 🌿

Grilled Zucchini, Roasted Pepper, Goat Cheese + Mint on Whole Grain Toasts 🌿

Pan Fried Potato Perogies with Green Onion Cream 🌿

Shrimp +Vermicelli Salad Roll with Cucumber Plum Sauce 🌾

Jerk Chicken with Plantain Tostone + Mango Chutney 🌾

Smoked Goldeye on Buckwheat Pancake with Crème Fraîche

Smoked Salmon on Danish Rye with Crème Fraîche

Roasted Date with Gorgonzola + Walnuts 🌿 🌾

**\$15 PER PERSON**

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✓ Vegan   🌿 Vegetarian   🌾 Gluten-friendly



# Beverage Services

## CORKAGE BAR

The Fort Garry Hotel, Spa & Conference Centre provides complete corkage service for dinner wines and bar service.

Our service includes Liquor, Beer, and wines as per the guest selection (Liquor, Wine, Beer supplied by the Fort Garry Hotel at Manitoba Liquor Mart prices – MLCC) along with all appropriate glassware, mix, juices, ice and garnishes.

Only Fort Garry Hotel, Spa & Conference Centre Hotel staff may serve as bartender.

### FULL CORKAGE \$18/GUEST

(This includes dry bar set-up along with dinner wine service)

### WINE CORKAGE \$14/GUEST

### BEER & WINE SERVICE \$16/GUEST

### KIDS CORKAGE \$5/GUEST

### DRY BAR SERVICE \$7.5/GUEST

(no Alcohol)

### ADDITIONAL BAR \$250

Our beverage service includes the following Premium amenities:

- Mix: Soft Drinks, Orange Juice, Tomato Juice and Clamato Juice
- Garnishes: Lemon, Lime, Cocktail Picks, Celery Salt and Swizzle Sticks, Napkins, Ice and Glasses

## CORKAGE BAR POLICY

The Fort Garry Hotel's new Corkage Bar Policy offers a hassle-free service, where the Client does not have to worry about bringing in their own liquor and purchasing a liquor permit.

Liquor, Wine & Beer will be provided by the Hotel and charged at the same price as Manitoba Liquor Mart.

Prices are subject to change without notification.

Guest only pays for the alcohol consumed.

No person under the age of eighteen (18) is allowed to consume any alcohol during the function – even when accompanied by parents, guardian or spouse) in accordance with the (LGCA) Liquor, Gaming and Cannabis Authority of Manitoba

The selection of liquor, beer and wine must meet Fort Garry Hotel, Spa & Conference Centre standard bar selection.

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*Fort Garry Hotel, Spa & Conference Centre has the right to refuse liquor service should any of the above conditions not be adhered to. All pricing subject to 7% PST and 5% GST. A taxable 15% service charge will be added to all food and beverage price. Brands may vary.*

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CONTACT OUR *Catering Professionals*

204.946.6523 | [sales@fortgarryhotel.com](mailto:sales@fortgarryhotel.com) | [fortgarryhotel.com](http://fortgarryhotel.com)

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