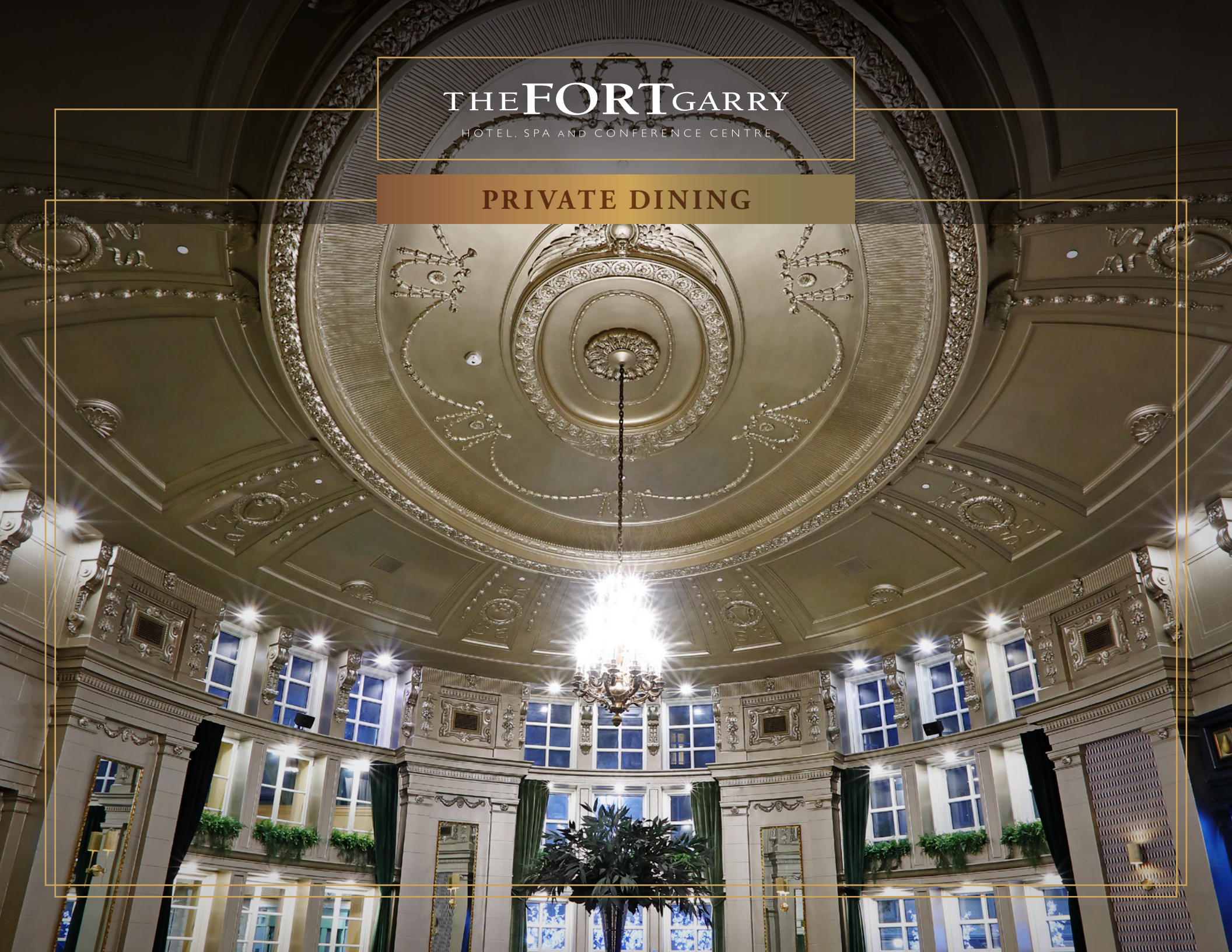


THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

PRIVATE DINING



CLOCKWORK PARLOUR

MEZZANINE EAST

A quiet corner with additional soft seating, a screen and drapes for privacy.
LCD TV with HDMI connection, USB port available.

Capacity: 8-10



UPPER BROADWAY

MEZZANINE NORTH

Overlooking Broadway and the Lobby, with classic Fort Garry Hotel décor.
LCD TV with HDMI connection, USB port available.

Capacity: 12-24



UPPER PROVENCHER

MEZZANINE WEST

Overlooking our Provencher Ballroom, featuring a mix of faux suede seating and white marble tables. LCD TV with HDMI connection, USB port available.

Capacity: 18



UPPER OVAL ROOM

MEZZANINE SOUTH

A nod to our former Palm Lounge, with bench seating; overlooking Oval Room Brasserie.

Capacity: 12-16



OVAL ROOM BRASSERIE

LOBBY LEVEL

Restored to its original 1913 look and feel: the hotel's historic restaurant.

Capacity: up to 80



PROVENCHER ALCOVE

LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: up to 10



GROUP DINING MENUS

RECEPTION MENU

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

TASTING BOARDS

\$55 per board – serves up to 6

Canadian Cheese Board – Selection of Canadian Cheeses and Pickled Vegetables

Charcuterie Board – Selection of Cured Meats and Pickled Vegetables

Chef's Selection – Medley of Cured Meat, Cheese and Pickled Vegetables

Seasonal Vegetable Platter with Green Goddess Dressing

\$75 per board – serves up to 6

Large Shrimp with Cocktail Sauce

Chicken Skewers with Tzatziki

24-Month Aged Prosciutto with Olive Oil Focaccia

Plant-Based Assorted Sushi and 'Tuna' Sashimi

\$95 per board – serves up to 6

Roasted Manitoba Lamb Chops with Fresh Mint Relish

Beef Tenderloin on Potato Stuffed Yorkshire

Lobster-Citrus Salad in Bowls

HORS D'OEUVRES

\$40 per dozen – a minimum of 3 dozen of any item is required

Fried Calamari with Lemon Aioli

Mushroom Tartine with Hazelnut,
Pecorino & Truffle Vinaigrette

Vegetable Spring Rolls
with Plum Sauce

Vegetable Samosas

Caramelized Apple with Walnuts
and Blue Cheese

Pan Fried Potato Perogies with
Green Onion Cream

\$48 per dozen – a minimum of 3 dozen of any item is required

Beet Carpaccio Cornets with
Horseradish Mayonnaise

Beef Tenderloin + Shiitake Skewers
with Soya Dipping Sauce

Bison Meatballs with Spicy
Saskatoon Berry Sauce

Panko Breaded Shrimp with
Traditional Cocktail Sauce

Tuna Tartare on Potato Crisp

Smoked Goldeye with Whipped
Horseradish Cream Cheese, Pickled
Shallots, Capers, And Toast Rounds

SEAFOOD TOWER

\$60 per person – minimum 10 people

Lobster Tails, Shrimp, Oysters and Tuna Poke

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.



GROUP DINING MENUS

PRIX FIXE MENU

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

\$69 PER PERSON – 3 COURSES

Add: \$5 per additional choice per course, per person

Housemade Sourdough Pull-Apart Buns with Warm Olives

STARTERS

Choose 3

French Onion Soup

Farro Salad – Toasted Pistachio,
Arugula and Herbed Pesto

Balthazar Salad – Field Greens, Avocado,
Asparagus, Radish, Fennel, Salted Ricotta,
and White Truffle Lemon Vinaigrette

Caesar Salad – with Traditional Dressing,
Sourdough Croutons and Shaved
Parmigiano Reggiano

Chicken Liver Brulée – Creamy Custard
with a Hint of Port

Smoked Goldeye with Whipped Horseradish
Cream Cheese, Pickled Shallots, Capers,
and Toast Rounds

MAINS

Choose 3

Skillet Roasted Half-Chicken Served on Farro
with Arugula and Herbed Pesto

24-Hour Braised Chuck Served with Buttered
Potato Purée and Seasonal Vegetables

Black Cod Almondine served with ginger
beurre blanc, toasted almonds and caviar

Milk-Fed Veal Meatloaf Served with
Tomato Gravy, Buttered Potato Purée
and Steamed Asparagus

Potato Gnocchi, Porcini & Parmesan Cream,
Roasted Mushrooms, Hazelnut, Chive & Chestnut

DESSERTS

Choose 2

Chocolate Pâté with Custard

Lemon Tart

Crème Brûlée garnished with Fresh Berries

Profiteroles with Homemade Vanilla Ice Cream
and Chocolate Sauce

Cheesecake of the Day

Apple Tarte Tatin

Coconut Blueberry Sorbet Sandwich

Butter Tart with Ice Cream

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.



GROUP DINING MENUS

PRIX FIXE MENU

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

\$109 PER PERSON – 3 COURSES

Add: \$5 per additional choice per course, per person

Housemade Sourdough Pull-Apart Buns with Warm Olives

STARTERS

Choose 3

French Onion Soup

Farro Salad – Toasted Pistachio, Arugula and Herbed Pesto

Balthazar Salad – Field Greens, Avocado, Asparagus, Radish, Fennel, Salted Ricotta, and White Truffle Lemon Vinaigrette

Caesar Salad – with Traditional Dressing, Sourdough Croutons and Shaved Parmigiano Reggiano

Chicken Liver Brulée – Creamy Custard with a Hint of Port

Smoked Goldeye with Whipped Horseradish Cream Cheese, Pickled Shallots, Capers, and Toast Rounds

MAINS

Choose 3

Half Rack of Canadian Lamb (4 Bones) with Beurre Noisette, Butternut Squash, Roasted Shallots and Chermoula

8 oz Beef Tenderloin Served with Twice-Fried Russet Potatoes or Buttered Potato Purée or Chef's Choice of Vegetables

Butter Poached Lobster, Parsnip Purée, Beet Essence and Potato Galette

Potato Gnocchi, Porcini & Parmesan Cream, Roasted Mushrooms, Hazelnut, Chive, Chestnut and Shaved Foie Gras

DESSERTS

Choose 2

Chocolate Pâté with Custard

Lemon Tart

Crème Brûlée garnished with Fresh Berries

Profiteroles with Homemade Vanilla Ice Cream and Chocolate Sauce

Cheesecake of the Day

Apple Tarte Tatin

Coconut Blueberry Sorbet Sandwich

Butter Tart with Ice Cream

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GROUP DINING MENUS

FAMILY STYLE MENU

\$65 PER PERSON

Choose 6 items for sharing:

Butternut Squash Salad whipped chevre, balsamic reduction and arugula

Caesar Salad with Traditional Dressing, Sourdough Croutons and Shaved Parmigiano Reggiano

Endive, Frisée & Radicchio Salad with Blue Cheese, Poached Pear, Candied Pecans, and Sherry Vinaigrette

Balthazar Salad Field Greens, Avocado, Asparagus, Radish, Fennel, Salted Ricotta, and White Truffle Lemon Vinaigrette

Local Farro Salad Toasted Pistachio, Arugula, and Herbed Pesto

Tomato Focaccia

FGH Cheese Board – Four Artisanal Cheeses with Apple Mostarda Served with Lavosh

FGH Salami Board – Ever-Evolving Selection of Canadian Salami Served with Pickled Vegetables and Lavosh

Grilled Seasonal Vegetable Platter

Calamari Served with Lemon and Tzatziki

Buffalo Mozzarella with Roasted Peppers, Balsamic Vinegar, Olive Oil and Fresh Basil

Breaded Pickerel Bites with Mustard Relish Mayonnaise

Smoked Goldeye with Whipped Horseradish Cream Cheese, Pickled Shallots, Capers, and Toast Rounds

24-month aged Prosciutto with Olive Oil Focaccia

ADD-ONS:

SEAFOOD TOWER

Lobster Tails, Shrimp, Oysters and Tuna Poke

\$60 per person – minimum 10 people

DESSERT BITES

Assorted Squares and Bites with Coffee or Tea

\$20 per person

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GROUP DINING MENUS

FAMILY STYLE MENU

\$85 PER PERSON

Housemade Sourdough Pull-Apart Buns with Warm Olives

FIRST COURSE

Choose 3

Butternut Squash Salad whipped chevre, balsamic reduction and arugula

Caesar Salad with Traditional Dressing, Sourdough Croutons and Shaved Parmigiano Reggiano

Balthazar Salad Field Greens, Avocado, Asparagus, Radish, Fennel, Salted Ricotta, and White Truffle Lemon Vinaigrette

Smoked Goldeye with Whipped Horseradish Cream Cheese, Pickled Shallots, Capers, and Toast Rounds

Calamari Served with Lemon and Tzatziki

MAINS

Choose 3

Skillet Roasted Half-Chicken Served on Farro with Arugula and Herbed Pesto

Milk-Fed Veal Meatloaf Served with Tomato Gravy, Buttered Potato Purée and Steamed Asparagus

Pan Roasted King Salmon with Asparagus, Chive Crème Fraîche and Caviar

Potato Gnocchi, Porcini & Parmesan Cream, Roasted Mushrooms, Hazelnut, Chive & Chestnut

Panko-Crusted Manitoba Pickerel with Housemade Tartar Sauce

Half Rack of Lamb with Beurre Noisette, Butternut Squash, Roasted Shallots and Chermoula

\$7 supplement per person

Ribeye with Twice-Fried Russet Potatoes or Buttered Potato Puree or Chef's Choice of Vegetables

\$10 supplement per person

DESSERTS

Choose 2

FGH Cheese Board

Selection of Cookies and Squares

Chocolate Pâté with Custard

Profiteroles with Homemade Vanilla Ice Cream and Chocolate Sauce

Cheesecake of the Day

Apple Tarte Tatin

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VIDA CUCINA ITALIA

LOBBY LEVEL

Winnipeg's only fine dining Italian restaurant by Italy's master chef Rosanna Marziale.

Capacity: up to 50



BROADWAY ANNEX

LOBBY LEVEL

An intimate Italian dinner area enhanced with Vida's ambiance.

ANNEX A: Capacity 10 | ANNEX B: Capacity 10 | COMBINED: Capacity 20



CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

3 COURSE – MENU 1: \$85 per person

ANTIPASTI

Burrata Pugliese

Wisconsin Burrata, Fresh and Roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano, Basil

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Polpo in Due Cotture

Spanish Octopus, Beetroot Tempura, Apple Cider Vinegar Syrup, Celery Mayonnaise

Vitello Tonnato

Veal, Basil, Beet and Tuna Aioli, Caper Powder, Extra Virgin Olive Oil, Greens

PRIMI

Paccheri di Gragnano ai Tre Pomodori

Paccheri, San Marzano DOP Tomatoes, Plum Tomatoes IGP, Fresh Cherry Tomato Sauces, Buffalo Mozzarella Milk DOP, Grana Padano DOP

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Please note, currently we are unable to accommodate meals for Celiac dietary requirements.



CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

3 COURSE – MENU 2: \$85 per person

ANTIPASTI

Insalata Mangiafoglie

Micro Greens, Aromatic Herbs, Candied Lemon, Toasted Walnuts, Creamy Gorgonzola DOP, White Balsamic Vinegar, Extra Virgin Olive Oil

Polpetta di Bisonte

Bison and Bread Meatball, San Marzano DOP, Tomatoes, Parmigiano Reggiano DOP, Fried Spaghetti, Italian Parsley

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Burrata Pugliese

Wisconsin Burrata, Fresh and Roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano, Basil

PRIMI

Rigatoni alla Genovese Napoletana

Rigatoni, Braised Beef Brisket and Onions, Provolone del Monaco, Carrot Chips, Extra Virgin Olive Oil

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

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CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

3 COURSE – MENU 3: \$85 per person

ANTIPASTI

Parmigiana di Melanzane

Eggplant, Parmigiano Reggiano DOP, San Marzano DOP Tomatoes, Mozzarella, Basil

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Vitello Tonnato

Veal, Basil, Beet and Tuna Aioli, Caper Powder, Extra Virgin Olive Oil, Greens

Insalata Mangiafoglie

Micro Greens, Aromatic Herbs, Candied Lemon, Toasted Walnuts, Creamy Gorgonzola DOP, White Balsamic Vinegar, Extra Virgin Olive Oil

PRIMI

Cacio e Pepe

Spaghetti, Pecorino Romano DOP, Pink and Black Pepper

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

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CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

4 COURSE – MENU 1: \$115 per person

ANTIPASTI

Burrata Pugliese

Wisconsin Burrata, Fresh and Roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano, Basil

Vitello Tonnato

Veal, Basil, Beet and Tuna Aioli, Caper Powder, Extra Virgin Olive Oil, Greens

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Polpo in Due Cotture

Spanish Octopus, Beetroot Tempura, Apple Cider Vinegar Syrup, Celery Mayonnaise

PRIMI

Paccheri di Gragnano ai Tre Pomodori

Paccheri, San Marzano DOP Tomatoes, Plum Tomatoes IGP, Fresh Cherry Tomato Sauces, Buffalo Mozzarella Milk DOP, Grana Padano DOP

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

SECONDI

Quadrotto di Manzo alla Riduzione di Vino Rosso e Polenta

Grigliata Braised and Glazed Beef Shoulder, Red Wine Reduction, Red Cabbage, Grilled Polenta, Asparagus, Maldon Salt

Trancio di Salmone in Crosta di Mandorle Con Zucchine alla Scapece

Almond-Crusted Wild King Salmon with Zucchini and Purée of Zucchini

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

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CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

4 COURSE – MENU 2: \$115 per person

ANTIPASTI

Insalata Mangiafoglie

Micro Greens, Aromatic Herbs, Candied Lemon, Toasted Walnuts, Creamy Gorgonzola DOP, White Balsamic Vinegar, Extra Virgin Olive Oil

Polpetta di Bisonte

Bison and Bread Meatball, San Marzano DOP, Tomatoes, Parmigiano Reggiano DOP, Fried Spaghetti, Italian Parsley

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Burrata Pugliese

Wisconsin Burrata, Fresh and Roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano, Basil

PRIMI

Rigatoni alla Genovese Napoletana

Rigatoni, Braised Beef Brisket and Onions, Provolone del Monaco, Carrot Chips, Extra Virgin Olive Oil

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

SECONDI

Pollo alla Cacciatora

Porcini braised chicken, white wine, market selection of mushrooms, San Marzano DOP tomatoes, cherry tomatoes, rosemary essence, black olive powder, served with semolina gnocchi + rapini

Trancio di Salmone in Crosta di Mandorle Con Zucchine alla Scapece

Almond-Crusted Wild King Salmon with Zucchini and Purée of Zucchini

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

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CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

4 COURSE – MENU 3: \$115 per person

ANTIPASTI

Parmigiana di Melanzane

Eggplant, Parmigiano Reggiano DOP, San Marzano DOP Tomatoes, Mozzarella, Basil

Prosciutto di Parma 30 Mesi

30-Month Aged Prosciutto, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Vitello Tonnato

Veal, Basil, Beet and Tuna Aioli, Caper Powder, Extra Virgin Olive Oil, Greens

Burrata Pugliese

Wisconsin Burrata, Fresh and Roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano, Basil

PRIMI

Cacio e Pepe

Spaghetti, Pecorino Romano DOP, Pink and Black Pepper

Sartù di Riso Borbonico

Carnaroli Rice, Sausage, Ragu, Mozzarella, Peas, San Marzano DOP Tomatoes, Parmigiano Reggiano DOP Cream, Grated Egg Yolk

SECONDI

Quadrotto di Manzo alla Riduzione di Vino Rosso e Polenta

Grigliata Braised and Glazed Beef Shoulder, Red Wine Reduction, Red Cabbage, Grilled Polenta, Asparagus, Maldon Salt

Pollo alla Cacciatora

Porcini braised chicken, white wine, market selection of mushrooms, San Marzano DOP tomatoes, cherry tomatoes, rosemary essence, black olive powder, served with semolina gnocchi + rapini

DOLCI

Mini-Pastry Selection | Cantucci e Vin Santo

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Please note, currently we are unable to accommodate meals for Celiac dietary requirements.



CONVIVIO FAMILY STYLE (9 PEOPLE OR MORE)

VIDA CUCINA ITALIA

SPECIAL ADDITIONS

Add a Supplement of \$20 PER PERSON per menu item for the following:

PIATTI SPECIALI

By chef Rosanna Marziale – World Ambassador of Campania Buffalo Mozzarella DOP

La Pizza al Contrario

Buffalo Mozzarella DOP, San Marzano DOP Tomatoes, Basil Pesto, Crostini, Extra Virgin Olive Oil

Palla di Mozzarella Ripiena di Tagliolini al Basilico

Buffalo Mozzarella DOP, Tagliolini, Basil Cream, Panko Breaded, Pomodorino del Piennolo del Vesuvio and Pea Sauces

Culatello di Zibello 24 Mesi

24-Month Aged Cured Italian Pork, Parmigiano Reggiano DOP, Focaccia with Extra Virgin Olive Oil

Tagliata di Manzo

Alberta CAB Prime Ribeye, Arugula, Cherry Tomato Confit, Extra Virgin Olive Oil, Parmigiano Reggiano DOP

Add a Supplement of \$15 PER PERSON for the following:

FORMAGGI

Selection of Italian Artisanal Cheeses

Accompanied by Jam, Honey, Fresh and Dried Fruits

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Please note, currently we are unable to accommodate meals for Celiac dietary requirements.



CLUB ROOM

LOWER LEVEL

Our evening entertainment venue located on the Lower Level – with a built-in bar, new sound system, stage, and green room – host to weekly live shows such as Yuk Yuk's Comedy Club, Jazz Winnipeg and more.

PRIVATE Capacity: up to 180

Discover the perfect private venue, and indulge in entertainment, delightful food and beverage all in one exclusive space.

GROUP Capacity: min. 20 people

Great for team building, parties and celebrations, The Club Room offers group discounts for existing Fort Garry Hotel scheduled live shows.



PRIVATE & GROUP DINING MENU

CLUB ROOM MENU

FGH Seasoned Fries

Tossed with our House Seasoning Blend

Corndogs & Fries

French Onion Dip

and Housemade Chips

Hummus & Tapenade

with Crudité, Endive, Olive Oil, Maldon Salt and Lavosh

Pulled Pork Tacos

Pulled BBQ Pork, Pickled Zucchini and Spicy Mayo, Served on Housemade Soft Tortillas

Crispy Chicken Wings

Buttermilk Brined Salt & Pepper or Hot Chicken Wings, with a Side of Ranch & Crudité

Chicken Fingers & Fries

with Housemade Plum Sauce

Nachos

Crisp Tortilla Chips, Spiced Ground Beef, Melted Cheese, Jalepeños, Pickled Onions
Served with Pico de Gallo and Lime Crema

Deep Fried Mars Bars

Churros

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.



SUNSET TERRACE

OUTDOOR DINING

An L.A. inspired outdoor patio adorned with faux and real greenery, white umbrellas, illuminated trees, speakers for music and a stage for live entertainment.

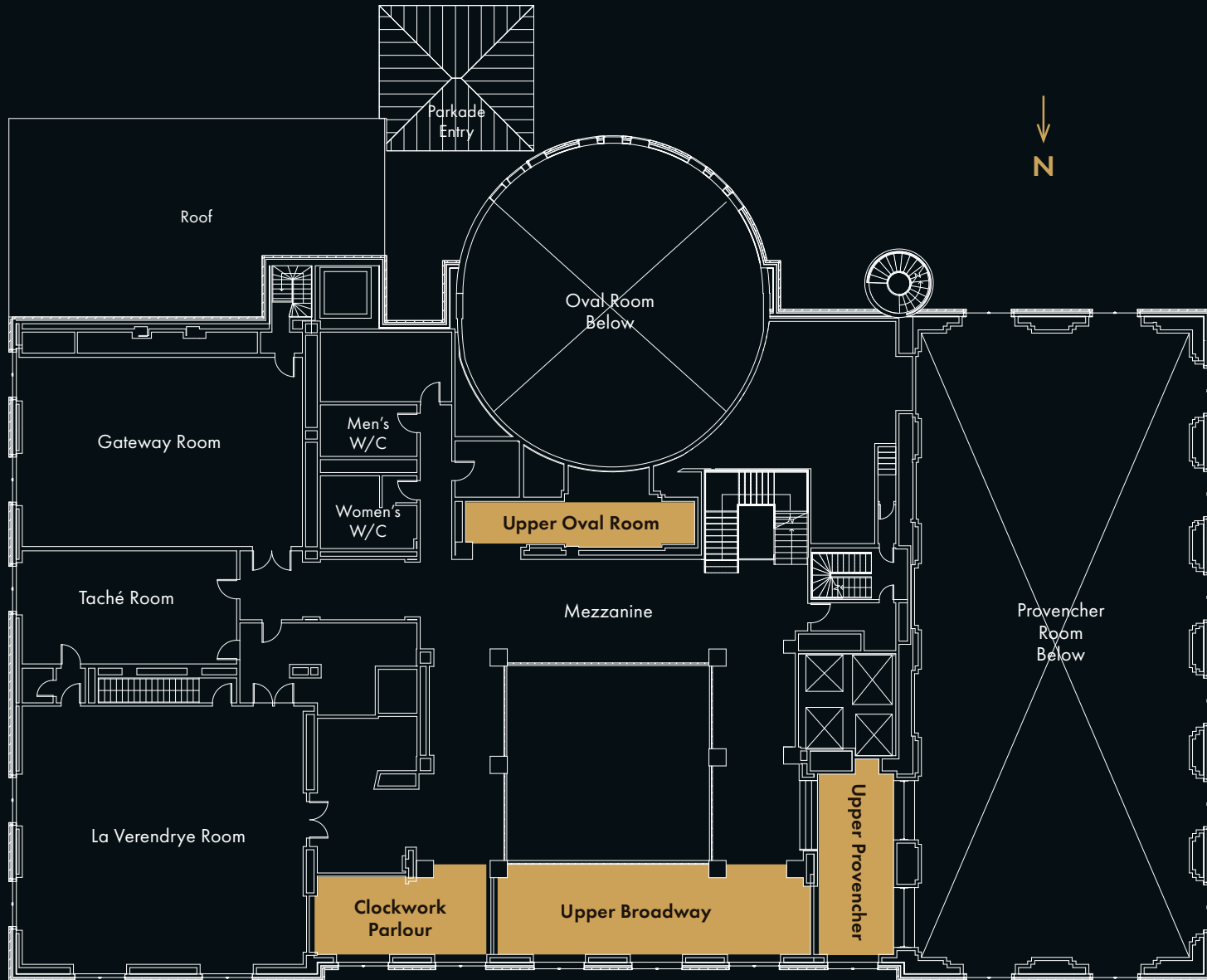
UPPER: Capacity up to 65 | **LOWER: Capacity up to 30** | **COMBINED: Capacity up to 95**

Contact privatedining@fortgarryhotel.com for menu options.



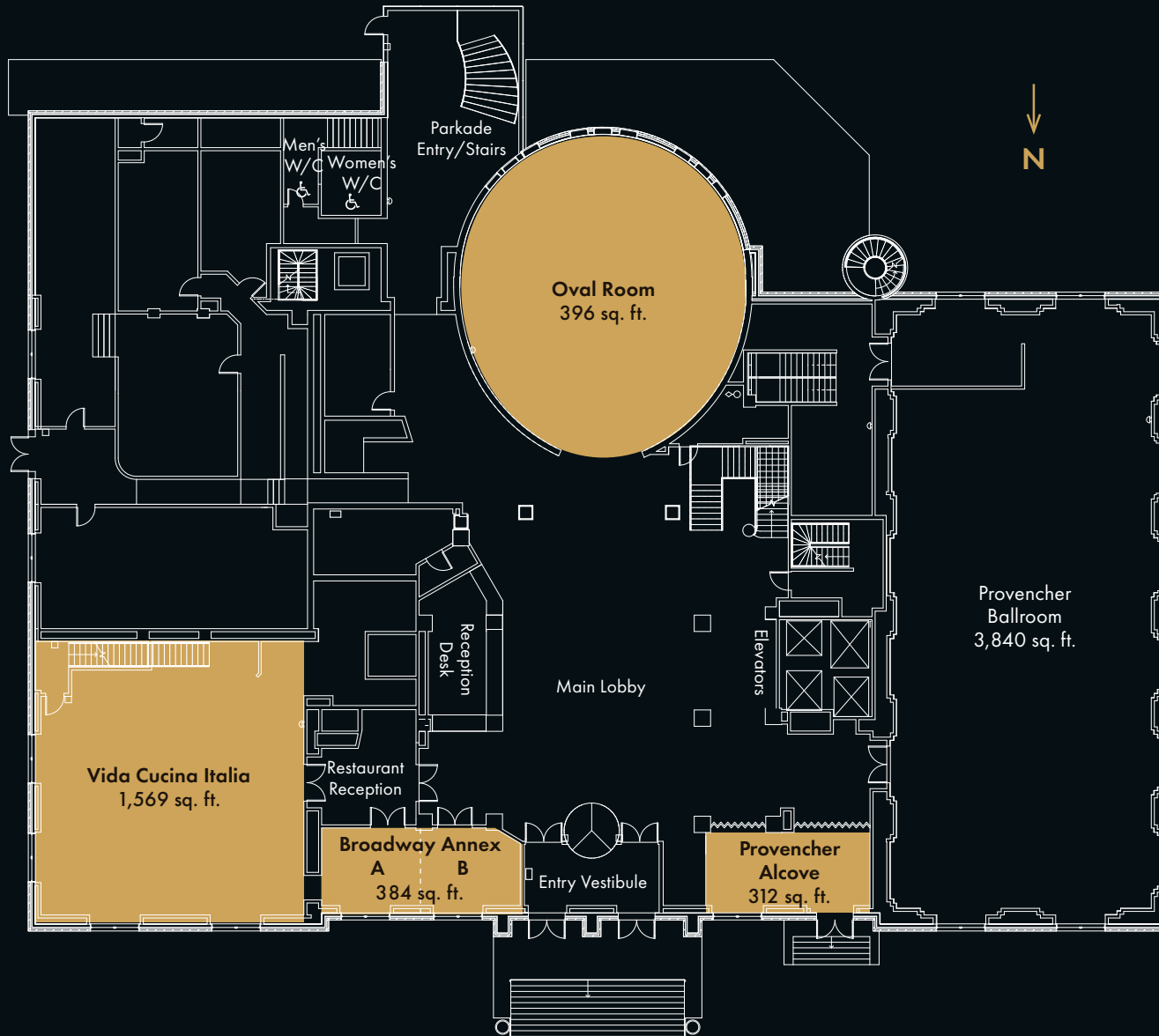
FLOORPLANS

MEZZANINE LEVEL



FLOORPLANS

LOBBY LEVEL





THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

Oval
ROOM
BRASSERIE

THE SUNSET
TERRACE
EAT + DRINK

VIDA
CUCINA ITALIA

Private Dining at The Fort Garry Hotel

222 Broadway | Winnipeg, Manitoba | Canada R3C 0R3 | 204-926-6550

privatedining@fortgarryhotel.com

fortgarryhotel.com