



Elegance. Luxury. Style

WEDDINGS 2024



THE FORTGARRY
HOTEL, SPA AND CONFERENCE CENTRE

The Signature Wedding Package

FOOD & BEVERAGE

Three course plated dinner
Menu tasting for two people
Bar Corkage Fees
Three bottles of sparkling wine for head table

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

\$89 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 – \$20 per child (plus taxes and gratuities*)
Children's corkage – \$6 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

SOUP

CHOOSE ONE

Yukon Gold Potato Soup with Truffle Oil Drizzle + Chives ✓

Coconut, Lemon Grass, Chicken
+ Shiitake Mushroom Soup

Cream of Manitoba Wild Rice + Mushroom Soup 🌿

Cream of Mushroom Soup ✓

Roasted Squash Soup with Spiced Crème Fraîche 🌿

Vegetable Minestrone with Basil Pesto 🌿

Roasted Pepper + Tomato Soup with Basil Yogurt 🌿

Winter Tomato Soup with Basil Pesto + Crème Fraîche
(Vegan available on request)

SALAD

CHOOSE ONE

Caesar Salad with Reggiano Cheese,
Sour Dough Croutons and Creamy Garlic Dressing

Butter Leaf Lettuce with Strawberries + Toasted
Pumpkin Seeds, Sour Orange Vinaigrette ✓

Field Greens with Almonds, Sundried Cranberries +
Crumbled Goat Cheese and Basil-Mint Lemon Dressing ✓

Arugula + Pear Salad with Candied Pumpkin Seed,
Honey Lemon Dressing ✓

Arugula, Orange, Black Olive + Salted Ricotta,
Balsamic + Tuscan Olive Oil 🌿

(Vegan available on request)

SPECIALTY SALAD

CHOOSE ONE

Field Greens, Shaved Radish, Julienne Asparagus,
Shaved Fennel, Salted Ricotta + White Truffle
Lemon Vinaigrette **\$6/GUEST**

Roasted Beets, Whipped Ricotta Cheese,
Orange segments, Arugula + Orange Vinaigrette
\$6/GUEST

Wisconsin Burrata, fresh and roasted Cherry
Tomatoes, Endive, Extra Virgin Olive Oil,
Maldon Salt, Oregano + Basil
(may require 30 days notice) **\$15/GUEST**

SIDES

CHOOSE THREE

Starch Selections 🌿 🌾

Fingerling Potatoes with Fresh Herbs

Mashed Whipped Potatoes

Wild & White Rice Pilaf

Twice Baked Stuffed Potatoes

Puree of Sweet Potato

Vegetable Selections 🌿 🌾

Baby Carrots

Green Beans (seasonal)

Asparagus Spears

Grilled Zucchini

Roasted Butternut Squash

Corn off the Cob (seasonal)

Grilled Bell Peppers

Broccolini

Baked Half Tomato with Herbed Breadcrumbs

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

Multiple choice entrée selections are available:

\$8/GUEST for one additional entrée choice OR \$10/GUEST for two additional entrée choices

Some restrictions apply.

Maximum of three choices + vegetarian options.

Please note that religious + dietary restrictions are not considered choices

ENTRÉES CHOOSE ONE

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

Grilled Marinated Tofu on a Sushi Rice Cake with seasonal greens ✓ 

Grilled Marinated Portabella Mushroom Steak ✓ 

Roasted Butternut Squash, Quinoa and Apples ✓ 

8 oz Prime Rib (PRICED SEASONALLY)

6 oz Beef Tenderloin (PRICED SEASONALLY)



DESSERTS CHOOSE ONE

Crème Brûlée with Fresh Seasonal Berries 

Cashew Caramel Cheesecake

Salted Caramel Chocolate Tart

Lemon Tart with Raspberry Chambord Sauce

Chocolate Pate with Creme Anglaise

SPECIALTY DESSERTS

Individual Baked Alaska **\$6/GUEST**

Coconut Cream Pie **\$6/GUEST**

CHILDREN'S DINNERS

For children up to 13 years of age **\$20/CHILD**

MAIN CHOOSE ONE

Chicken Fingers + Fries

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

Macaroni + Cheese

\$3 per child for Vegetables + dip

DESSERT

Vanilla Ice Cream with
Chocolate Sauce

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Enhancements

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

HORS D'OEUVRES

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 Fraiche

Smoked Salmon on Danish Rye with Crème Fraîche

Roasted Date with Gorgonzola + Walnuts 🌿 🌾

\$15 PER PERSON

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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 \$20/GUEST

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

WINE CORKAGE \$15/GUEST

BEER & WINE SERVICE \$18/GUEST

KIDS CORKAGE \$6/GUEST

DRY BAR SERVICE \$10/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. (exceptions are: Wine not selected from FGH wine list, speciality and local beers).

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.

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.





CONTACT OUR *Catering Professionals*

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THE **FORT**GARRY
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02/2024