

Inn at the Forks

Banquet & Catering Services



75 Forks Market Road
Winnipeg, Manitoba
R3C 0A2 Canada
Tel: (204) 942-6555
Fax: (204) 942-6979
Toll Free: 1-877-377-4100
www.innforks.com

ROOM CAPACITIES

Forks Ballroom* 2930 sq. ft.

Boardroom	80
Classroom	100
Theatre	250
U-Shape	70
Banquet	188 - Dinner
Reception	250 - Standing

Prairie Salon 388 sq. ft.

Boardroom	18
Classroom	12
Theatre	30
Banquet	16
Reception	25

Forks Ballroom East 1465 sq. ft.

Boardroom	40
Classroom	50
Theatre	125
U-Shape	35
Banquet	80 - Dinner
Reception	100 - Standing

Current Restaurant

The Sunroom 600 sq. ft.

Sit-down Dinner	50
Buffet Dinner	40
Reception	65

Forks Ballroom West 1465 sq. ft.

Boardroom	40
Classroom	50
Theatre	125
U-Shape	35
Banquet	72 - Dinner
Reception	100 - Standing

Guest Room Parlours

Waterfront 700 sq. ft.

Executive Boardroom	10
Boardroom	12-18
Dinner	16
Reception	30

* Forks Ballroom East & West
make up the full Forks Ballroom

Gold Suite 400 sq. ft.

Boardroom	6-12
Reception	20

River Salon 600 sq. ft.

Boardroom	24
Classroom	21
Theatre	40
U-Shape	20
Banquet	32 - Dinner
Reception	50 - Standing

Oodena Suite 300 sq. ft.

Boardroom	8
Reception	12

Prices are subject to P.S.T., G.S.T. and 16% Gratuity
Conference Package September 1st, 2011

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BEVERAGES & SNACKS

REFRESHMENTS

Regular or Decaf Coffee, Tea & Herbal Tea (per person)	3.45
Soft Drinks (each/ charged upon consumption)	3.25
Sparkling Mineral Water (San Pellegrino)	4.95
Pitchers of Assorted Juice (per person)	3.25
Tomato juice (250ml bottle)	3.25
Water Cooler (up to 40 guests)	30.00 per day
Water Cooler (over 40 guests)	50.00 per day
(This fee includes the water cooler(s), biodegradable cups and unlimited water for all participants for the day)	

**As a Green Hotel, we do not stock bottled water. It is available as a special order only with 7 days notice.
(\$4.95/ bottle)**

SNACKS

Bakers Basket of Breads & Pastries	per person	3.95
Morning Glory Health Muffins	each	2.95
In House made Banana Bread	per person	2.50
In House made Apple or Lemon Loaf	per person	2.50
Seasonal Whole Fruits (apples, oranges and bananas)	each	2.50
Individual Assorted Yogourts	each	2.75
Individual Cold Cereals and Milk	each	4.75
Sliced Seasonal Fruits and Berries	per person	7.50
Assorted dainties	per dozen	27.00
Granola or Chocolate Bars	each	2.95
Cookies Fresh In House made	each	2.25
	per dozen	24.00
Riverstone Quinoa Health Cookies	each	2.25
In House made Biscotti	each	2.25
Chips (per individual bag)	each	2.25
Individual Hagen Daaz Ice Cream Cups	each	5.95
Yogourt Parfaits with Fresh Fruit & Granola	each	5.00
Fresh Fruit Smoothies (Strawberry / Banana or Mango / Peach)	per Litre	18.00

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MEETING BREAKS

PRAIRIE CLASSIC

\$11.25 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Bakers Basket of Breakfast Breads and Pastries
Assorted Vitality Juices

TALL PLAINS

\$14.25 per guest

Freshly Brewed Coffee, Decaf Coffee & Tea
Assorted Vitality Juices
Fresh Seasonal Fruit Salad
Fresh baked Croissants & Assorted Bagels and Cream Cheese (toaster(s) included)

RIVERSTONE

\$15.00 per guest

Freshly Brewed Coffee, Decaf Coffee & Tea
Assorted Vitality Juices
Morning Glory Health Muffins
Fresh Seasonal Fruit Salad
Assorted Individual Low-Fat Yogourts with House made Granola

THE COOKIE JAR

\$11.95 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assortment of fresh Homemade Cookies with Assorted Sodas, IcedT
Whole Seasonal Fruits

SNACK TIME

\$12.95 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea, Assorted Soft Drinks
Potato Chips, Pretzels, Chocolate bars and Assorted Sweets and Treats

GREEN KEY

\$12.50 per guest

Fair Trade Fresh Brewed Coffee, Decaffeinated Coffee and Tea
Whole Organic Seasonal Fruits, Whole Grain Organic Quinoa Cookies

CHARCUTERIE & CHEESE

\$19.00 per guest

Chefs Selection of in house prepared Salamis, Prosciuttos, Pates and Terrines with assorted
Artisan Bothwell Cheeses, Fresh Baked Croissants and Baguette

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BREAKFAST BUFFETS

CLASSIC CONTINENTAL

\$14.25 per guest

Freshly Brewed Coffee, Teas
Individual Cold Cereals and Milk
Fresh Breakfast Baker's Basket
Preserves and Spreads
Assorted Vitality Juices

DELUXE CONTINENTAL

\$16.50 per guest

Freshly brewed Coffee and Teas
Assorted Vitality Juices
Sliced Seasonal Fruits, Individual Yogurts
Fresh Breakfast Baker's Basket
Preserves and Spreads

HOT BUFFET SELECTIONS

For groups less than 10 a \$5.00 surcharge per guest will be added

Enhance your Meeting Break or Breakfast Buffet with the following additions
Each selection is accompanied with Home Fried Potatoes

EGGS BENEDICT

Traditional or Florentine

With delicately poached Natures Farm Eggs,
Scratch made Citrus Hollandaise on a toasted English muffin
\$9.95 per guest

TRADITIONAL

Scrambled Vita Eggs, Maple Smoked Bacon
OR English breakfast Sausages
Add \$7.50 per guest

HEARTY

Scrambled Vita Eggs, Maple Smoked Bacon
AND English breakfast Sausages
Add \$8.95 per guest

GOBBLE GOBBLE

Scrambled Vita Eggs with Butterball Turkey Bacon
AND Turkey sausage
Add \$9.50 per guest

ADD TO YOUR VITA EGGS

The Spanish Scramble
Tomato, Sweet Peppers, Spanish Onion, Cilantro and aged Cheddar Cheese
Add \$2.95 per guest

CHEF PREPARED GOURMET OMELETS

Custom made using Vita fresh eggs with an array of accompaniments including;
4 cheese blend, Sautéed Mushrooms, Maple Bacon, Black Forest Ham,
Roma Tomato, Bell Peppers and Green Onion
\$10.50 per guest

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BRUNCH BUFFET

\$36.00 per guest (Minimum 30 guests)
For groups less than 20 a \$5.00 surcharge per guest will be added

Freshly Brewed Coffee, Teas and Milk
Selection of Vitality Juices
Croissants, Danish Pastries, Muffins and Bagels with Preserves and Spreads
Selection of sliced Seasonal Fruits
Hermitage Greens with Inn Vinaigrette
Scrambled Fresh Vita Eggs
English Sausages and Maple Smoked Bacon
Home Fried Potatoes
Chicken Breast with Mushroom Veloute
Assorted House made Sweets & Treats

~
**Please select two items to be included with your buffet
(Add \$4.00 per guest for each additional selection)**

Broccoli Spears & aged Cheddar in Honey dressing
Classic Greek Vegetables, Kalamata Olives, and Feta cheese in a Mediterranean Vinaigrette
Szechwan Peanut and Vegetable Linguine Pasta Salad
Assorted Hot Grilled Vegetables
Asian Vegetables and Vermicelli in Coriander Vinaigrette
Seasonal Vegetables marinated in Thyme and White wine Vinaigrette

ADDITIONAL ENHANCEMENTS

Eggs Benedict

Traditional and Florentine with delicately poached Natures Farm Vita fresh Eggs
Scratch made Hollandaise and English muffin
Add \$9.95 per guest

Smoked Fish

Smoked Norwegian Lox and Prairie Lakes Goldeye, Cream Cheese,
Caper, Spanish Onion and Crisp Bagel Chips
Add \$11.00 per guest

French Toast

Thick slices of Vita Egg, Cinnamon and Vanilla battered French Baguette with
Canadian Maple Syrup and Raspberry Compote
Add \$6.50 per guest

Chef Prepared Gourmet Omelets

Custom made using Vita fresh eggs with an array of accoutrements including
4 cheese blend, Sautéed Mushrooms, Maple Bacon, Black Forest Ham,
Roma Tomato, Bell Peppers, Green Onion
\$10.50 per guest

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WORKING LUNCHEONS

For groups less than 20 a \$5.00 surcharge per guest will be added
Groups less than 12 only prepared Sandwich Buffets will be offered.

SOUP & BUILD YOUR OWN SANDWICH BUFFET

\$23.00 per guest

Thoughtfully prepared Scratch made Soup of the Day
(Please select two items from the Luncheon Buffet Enhancements section)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sweets and Treats

An assortment of shaved deli meats and salad fillings including:

Italian Salami, Roast Beef, Black Forest Ham and Smoked Turkey
Montreal Smoked Beef Brisket and sliced Grilled Chicken Breast, Selection of Artisan Breads and Rolls
Assorted Spreads, sliced domestic cheeses and Vegetable fixin's
~~~~~

## DELUXE SOUP & SANDWICH / WRAP BUFFET

\$25.00 per guest

Thoughtfully prepared Scratch made Soup of the Day  
**(Please select two items from the Luncheon Buffet Enhancements section)**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Sweets and Treats

### *An assortment of full size sandwiches and wraps served on Artisan breads including:*

Black Forest Ham and Havarti with Grainy Dijonnaise,  
Chicken Salad with Walnuts and Tarragon, Vita Egg Salad  
Vegetable (tomato, cucumber, sprouts) and Cheddar Cheese with Artichoke spread  
Shaved Sterling Silver Roast Beef, Tomato, Lettuce and Swiss with Horseradish Mayo  
~~~~~

GOURMET SOUP & SANDWICH / WRAP BUFFET

\$27.00 per guest

Scratch made Soup of the Day
(Please select two items from the Luncheon Buffet Enhancements section)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sweets and Treats

An assortment of full size sandwiches served on Artisan breads and flour tortilla wraps including:

Smoked Salmon with English Cucumber and Sweet Onion
Smoked Turkey with Roasted Pepper, Havarti, Bacon and Sundried Tomato Mayo
Roasted Portabella Mushroom, English Cucumber, creamy Brie and Sprouts with Basil mayo
Black Forest Ham and old Cheddar with Grainy Dijonnaise, Tomato and Lettuce
Grilled sliced Chicken Breast, Beefsteak Tomato, Lettuce and Mayo
Montreal Smoked Beef Brisket with Dijon and Swiss

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WORKING LUNCHEONS

For groups less than 20 a \$5.00 surcharge per guest will be added

EXECUTIVE SOUP & SANDWICH BUFFET

\$28.00 per guest

Scratch made Soup of the Day

(Please select two items from the Luncheon Buffet Enhancements section)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Sweets and Treats

An assortment of open faced sandwiches including;

Prawn and Blue Crab salad on Whole Grain Bagel

Vita Egg Salad with Organic Arugula and Golden Caviar on Marble Rye

Shaved Sterling Silver Roast Beef, Beefsteak Tomato, Old Cheddar on Ciabatta

Smoked Norwegian Lox Pumpnickel Bagel, Cream Cheese and sweet Onion

Albacore White Tuna salad with Cornichon and Sprouts on Kaiser roll

For your convenience all vegetarian sandwiches will be presented separately

LUNCHEON BUFFET ENHANCEMENTS

Please select two items to complete your working luncheon

Add \$4.00 per guest for each additional selection

(Items below are all served as cold dishes)

Crisp Romaine with Herb Baked Croutons, Grana Padana and Creamy Caesar Dressing

Garden style Greens with Honey Apple Cider Vinaigrette

Assorted Olives and Pickled Savories

Seasonal Raw Vegetable Crudités with Buttermilk Herb dressing

Broccoli Spears & aged Cheddar in Honey dressing

Chicken Breast, Pecans and Vegetable Fusili Pasta Salad

Szechwan Peanut and Vegetable Linguine Salad

Classic Greek Salad with Kalamata Olive and Feta Cheese

Asian Vegetable, Vermicelli and Coriander Vinaigrette

Assorted Grilled Vegetable Crudités in Honey Mustard

Cabbage and Fennel Cole slaw

Baby Red Potato Salad

7 Bean Salad in Sesame Vinaigrette

Dill Pickle Spears

The hotel allots for 1.5 sandwiches per person for all Working Luncheons. If you would like to allot 2 sandwiches per person, please add \$3.00 per guest.

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LUNCHEONS TO GO

Perfect for field trips or just to enjoy the Forks National Historic site

RIVERWALK BAGGED LUNCH

\$21.00

Each individually packed lunch will include;

One piece of Seasonal whole Fruit (Banana, Apple or Orange)

Homemade Colossal Cookie

One Bag of Potato Chips or Nachos

Assorted Soft Drink

One prepared Sandwich selection on Artisan Breads;

Black Forest Ham and Havarti with Grainy Dijonnaise

Chicken Salad with Walnuts and Tarragon, Vita Egg Salad

Vegetable (tomato, cucumber, sprouts) and Cheddar Cheese with Artichoke spread

Shaved Sterling Silver Roast Beef, Tomato, Lettuce and Swiss with Horseradish Mayo

A variety of Sandwiches will be prepared and randomly dispersed with contents displayed on each lunch package. Fruit, Drinks and Chips will be placed out of the lunch bag.

If specific items or selections are requested additional charges may apply.

GOURMET BAGGED LUNCH

\$23.00

Each individually packed lunch will include;

One piece of Seasonal whole Fruit (Banana, Apple or Orange)

Assorted in house prepared Sweets and Treats

Traditional Greek Salad or Broccoli and Cheddar salad

Assorted Soft Drink/ IcedT

Smoked Turkey with Roasted Pepper, Havarti, Bacon and Sundried Tomato Mayo

Roasted Portabella Mushroom, English Cucumber, creamy Brie and Sprouts with Basil mayo

Black Forest Ham and old Cheddar with Grainy Dijonnaise, Tomato and Lettuce

Montreal smoked Beef Brisket with Dijon and Swiss

A variety of Sandwiches will be prepared and randomly dispersed with contents displayed on each lunch package. Fruit and Drinks will be placed out of the lunch bag. If specific items or selections

are requested additional charges may apply.

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BUFFET STYLE THEME LUNCHEONS

Minimum 20 guests
(For groups of less than 20 \$5.00 per guest will be added)

MEDITERRANEAN

\$28.00 per guest

Garlic Buttered Toasted Ciabatta
Crisp Romaine with Herb Baked Croutons, Grana Padana and Creamy Caesar Dressing
Assorted cured Deli meats and pickled savories

Roasted Vegetable Lasagna with
Slow Roasted Roma Tomato Sauce baked with four Cheeses

Chicken Cacciatore; Roasted pieces of Chicken with a Ragout of Plum Tomato, Onion,
Roasted Garlic, Artichoke Hearts and Kalamata Olives

Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

EASTERN ASIAN

\$28.00 per guest

Spicy Szechwan Vegetable, Sweet Chilli & Peanut dressed Linguine Salad
Crisp Greens with Ginger Sesame Vinaigrette

Mushroom Fried Rice
Sweet Peppers, Bok Choy, Carrot, Onion, Snow Pea & Broccoli Stir-fry in Black Bean Hoisin sauce
Vegetable Spring Rolls with Sweet Chili and Plum dip sauces
Seared Chicken Breast in Honey Lemon Ginger sauce

Fortune Cookies
Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

*Add in house prepared Vegetable Nori Rolls with Wasabi, pickled Ginger and Soy
\$6.00 per guest*

BUFFET STYLE LUNCHEONS cont'd

PROVENCAL

\$28.00 per guest

French Baguette and Butter
Petite Greens with Dijon-Chive Vinaigrette
Bothwell Cheeses and artisan Crackers

Piccata Style Chicken Breast with Tarragon Cream Sauce
Roasted Young Creamer Potatoes with Herbes de Provence
Seasonal Vegetable Medley

Assorted Petit Fours and Dainties
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

PRAIRIE MANITOBAN

\$29.00 per guest

Assorted Artisan Rolls and Whipped Butter
Garden style Greens with Manitoba Honey and Apple Vinaigrette
Seasonal Vegetable Medley

Roasted Manitoba Pork Loin with Mushroom Pan Gravy
Yudyta's Market Potato and Cheese Perogies, sour cream and fried Onion
Prairie Wild Rice Pilaf

Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

THE RAIN IN SPAIN FALLS MAINLY ON THE PLAINS!

\$30.00 per guest

In house prepared Artisan Breads
Chilli Lime dressed Butter leaves with Cherry Tomato and Avocado

Vegetable Paella; Cauliflower, sweet Peppers, onion, Kalamata Olive and Plum Tomato amidst
Saffron and Chilli infused Basmati Rice

Spanish spice rubbed Sterling Silver Striploin escalope with a Sherry Vinegar Steak sauce
Patatas Bravas; New Red Potato pan fried with Garlic, Jalapeno and Cilantro

Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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LUNCHEON BUFFET

\$39.00 per guest (Minimum 20 guests)
For groups less than 20 a \$5.00 consistent surcharge per guest will be added

Assorted Fresh in house prepared Artisan Breads
Garden style Greens with Honey Apple Vinaigrette
Seasonal Vegetable Medley
Domestic Cheeses and Crackers
Selection of Sliced Seasonal Fruits and Berries
Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

COLD SELECTIONS

Please select two items to be included with your luncheon
(Add \$4.00 per guest for each additional selection)

Broccoli Florets and Bothwell Cheddar salad
Chicken Breast, Pecans and Vegetable Fusili Pasta Salad
Szechwan Peanut and Vegetable Linguine Salad
Classic Greek Salad with Kalamata Olive and Feta Cheese
Asian Vegetable, Vermicelli and Coriander Vinaigrette
Assorted Grilled Vegetable Crudite in Honey Mustard
Romaine, Grana Padana, Croutons and Caesar dressing
Assorted Olives and Pickled Savories
Baby Red Potato Salad

ACCOMPANIMENTS

Please select one item from this section for your luncheon
(Add \$4.75 per guest for each additional selection)

Herb Roasted Baby Red Creamer Potatoes
(Roasted Garlic) Mashed Potatoes
White and Wild Rice Pilaf

Penne Rigate with Roasted Tomato Sauce
Grilled Eggplant Ratatouille
Rice and meat filled Cabbage Rolls

HOT SELECTIONS

Please select two items from this section for your luncheon
(Add \$6.50 per guest for each additional selection)

Grilled Chicken Breast with Mushroom Sauce
Roasted Vegetable Lasagna
Sterling Silver Beef Ragout
Fusili Primavera in Sun dried Tomato Cream Sauce
Yudytas Market Potato and Cheese Perogys
Prairie Lake Pickerel Fingers, Caper Remoulade, Lemon
Crispy Breaded Chicken Strips assorted dips and sauces
(See next page for Buffet Enhancements)

BUFFET ENHANCEMENTS

GOURMET SELECTIONS

Substitute a hot selection with one item from this list for an additional \$5.00 per guest
(Add \$9.00 for each additional selection)

Orange - Chili Braised Pork Back Ribs
Salmon Filet with Lemon and Herb Butter sauce
Black Tiger Prawns in Coconut Curry sauce
Rosemary Peppercorn braised Beef Short Ribs

CARVED MEAT SELECTIONS

(Minimum 20 guests)

Roasted **Pork Loin** with Grainy Dijon-Port wine Jus \$11 per guest
Maple Glazed **Baked Ham** with Pineapple Chutney \$9.50 per guest
Roast Turkey, Stuffing, Sage Veloute and Cranberry Relish \$10 per guest
Sterling Silver **Top Sirloin Roast Beef** with Mushroom Jus \$12 per guest
Garlic rubbed **Leg of Lamb** with Rosemary jus \$14 per guest
Sterling Silver **Striploin Roast Beef** with Cabernet Glace \$16 per guest
Sterling Silver **Prime Rib** au Jus \$18 per guest

All protein selections are based on 150-180 g (5-6oz) per person (based on confirmed attendance)

CHILLED SEAFOODS AND SHELLFISH

Whole Poached **Salmon** Display (accommodates approx. 25-30 guests)
\$185 each

Chardonnay Poached **Tiger Prawns** with Cocktail Sauce and Lemon
\$36.00 per dozen

Sliced Beet cured **Salmon** Gravdlax and **Smoked Lox** with
Horseradish, Lemon, chopped Egg, Baguette and Caperberries
\$13.50 per guest
(Minimum 20 persons)

Oysters on Ice with Champagne Vinaigrette
Market Price per dozen

Bourbon Jumbo Prawn Saute Station
\$41.00 per dozen

Black Tiger Prawns spectacularly flambéed in a Bourbon - Chive Butter sauce
by one of our Culinary Artists
We recommend 4-6 pieces per guest

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ENHANCEMENT PLATTERS

An Assortment of classically presented pinwheels, layered and **Petite Sandwiches** including:
Black Forest Ham, Albacore Tuna Salad and Vita Egg Salad
Tarragon Chicken Salad, Vegetarian and Smoked Salmon with Cream Cheese
\$13.75 per guest

An assortment of **Shaved Deli Meats**, Condiments and Vegetable toppings including:
Italian Salami, Montreal smoked Beef Brisket, Black Forest Ham and Smoked Turkey breast
with Assorted Breads and Rolls
\$12.00 per guest

Assorted Full-size Sandwiches (served on Artisan Breads and/or in Tortilla wraps)
Smoked Salmon with English Cucumber and Sweet Onion, Smoked Turkey with Roasted Pepper,
Havarti and Bacon, English Cucumber, Brie and Sprouts, Black Forest Ham with Grainy Dijonnaise,
Chicken Salad with Walnuts and Tarragon, Roast Sterling Silver Beef, Tomato, Lettuce and Swiss
\$14.00 per guest

Domestic Cheeses with
French Baguette and Assorted Crackers
(Cheddar(s), Provolone, Swiss, Havarti)
\$7.00 per guest

Bothwell Cheeses with French Baguette &
Assorted Crackers. A unique variety from the
Prairie Canadian cheese manufacturer
\$8.00 per guest

Imported Cheeses with
French Baguette and Assorted Crackers
(Sage Darby, Gloucester, Chevre, Brie, Roquefort and other exotic offerings)
\$9.00 per guest

Assorted Olives and Pickled Savories
(Dill, Gherkin & Sweet mixed Pickles,
Kalamata, Manzanilla olives, spicy Eggplant,
Pickled Beets & cocktail Onion)
\$6.50 per guest

Mediterranean **Antipasti** with Genoa Salami,
Prosciutto Ham, Cappicola,
assorted Olives and pickled Savouries
& Baguettes
\$12.50 per guest

Breads & Spreads
Roasted Garlic Hummus, Artichoke - Parmesan, Feta and Sun Dried Tomato with
French Baguette and Ciabatta
\$9.75 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$6.00 per guest

Sliced Seasonal Fruits and Berries with Honey Yogurt Dip
(Melon, Pineapple, Citrus fruits, Grapes, Kiwi, Strawberries and other varieties seasonally available)
\$7.50 per person

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce
(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.50 per guest

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Tel: (204)-942-6555 Fax: (204) 942-6979 www.innforks.com

DECADENT DESSERT BUFFETS & SWEET ENHANCEMENTS

All Desserts are carefully prepared in-house using only the finest ingredients available

LIFE BY CHOCOLATE

Chocolate Fountain fondue with Fresh Fruit, Chocolate Pastries,
Chocolate Cheesecakes, assorted Cookies and Slices
\$16 per guest

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Chocolate Fountain Fondue (minimum 20 people)  
Warm Callebaut Chocolate with assorted  
Fresh Seasonal Fruit Kebabs (3 per guest) and Sponge Cake  
\$13 per guest

Tuxedo dressed Chocolate enrobed Strawberries  
Dressed up for your occasion  
\$24.50 per dozen

White and Dark Chocolate dipped Strawberries  
\$23 per dozen

Chocolate Truffles  
A decadent selection of in house prepared Truffles, Rum balls,  
Chocolate dipped Strawberries and Macaroons  
\$23 per dozen

Colossal Cookies  
Home made Chocolate Chip, Peanut Butter, Oatmeal Raisin,  
Triple Chocolate and assorted Biscottis  
\$24 per dozen

Dainties  
Assorted in house prepared sweets and treats  
\$27 per dozen

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WHOLE CAKES

Please inquire about these desserts as whole cakes for dessert buffets.
Cut into 12, 16 or 32 pieces depending on the type of cake.

Espresso Cheesecake with Maple Cream \$48.00
Chocolate Epiphany \$45
White Chocolate Raspberry Cheesecake \$48
Lemon Flan \$45
Maple Pecan Tart \$45
Banana Cheesecake \$48

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CHEF'S PLATED LUNCHESES

Includes Fresh Artisan Breads, Coffee and Tea
and a selection from our in house prepared **Dessert Selections**
For an additional course please refer to the a la Carte additional course selections

Chorizo & Bison Lasagna

Chorizo sausage and ground Bison Lasagna baked with Roasted Roma Tomato sauce,
Four Cheeses, Seasonal Vegetable Medley and Garlic buttered Ciabatta
\$28

Grilled Moroccan Spicy Chicken Breast

Grilled Moroccan spiced Chicken Breast with sweet Butter leaves, Romaine hearts and baby
Spinach dressed in a Raspberry Vinaigrette with Danish Blue Cheese, toasted Walnuts and Celery
\$31

Sterling Silver Beef Burger

Sterling Silver Beef Burger on a Sesame Kaiser bun, old Cheddar, Beefsteak Tomato, Chili Mayo
and sweet Onion with Roasted Creamer Potatoes and Carrot sticks
\$28

Roasted Dijon Pork Strip Loin

Roast Pork Strip loin with a grainy Dijon – Port Wine Sauce
Roasted Garlic Mashed Potatoes and Seasonal Vegetables
\$31

Char Grilled Salmon Filet

Char grilled Salmon Filet slathered with house BBQ sauce, Mango Salsa and Crème Fraiche
Manitoba Wild Rice Pilaf and Seasonal Vegetables
\$35

Herb & Chevre Stuffed Breaded Chicken Breast

Butter, Herb and Chevre cheese stuffed breaded Chicken Breast supreme with
Creamy Mushroom Sauce, Asparagus Spears and Duchesse Potato
\$34

Silver Sterling New York Strip

Char grilled 6oz Sterling Silver New York Strip steak with Charred Roma Tomato Salsa,
Roasted Creamer Potatoes and Broccoli Florets
\$37

Oven Roasted Black Cod

Oven roasted Black Cod with Mango Vinaigrette and Salsa Verde,
Rosti Potato, warm Cherry Tomato and Asparagus Spears
\$38

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ADDITIONAL COURSE SELECTIONS

Each additional Lunch course is \$4.00 per guest

SOUPS

Sterling Silver Beef, Barley and Vegetable

Cream of Wild Mushroom, White Truffle essence

Roasted Tomato, Basil oil and Wild Rice

Cream of Leek and Potato

Puree of Squash and Ginger with Cinnamon sprinkled Crème Fraiche

Roasted Sweet Bell Pepper Bisque

Sweet Corn and Chorizo Chowder, Chili oil drizzle

Vegetable and Bean Minestrone

New England Clam Chowder

SALADS

Spring Garden greens with Lemon – Black Pepper dressing,
Basil leaves, English Cucumber & fresh Watermelon

Crisp Romaine leaves, Padana Cheese & Herb baked Croutons in Creamy Caesar Dressing

Tangled Spring Greens with English Cucumber,
Cherry Tomatoes, Radish and toasted Almond with Honey – Apple Vinaigrette

Spinach leaves, Walnuts and Danish Blue cheese with Dijon – Chive Vinaigrette

Boston Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,
Toasted Pine nuts and Dried Cranberries

Wild Organic Arugula with fresh Mozzarella and Cherry Tomato in a White Balsamic Vinaigrette

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CHEF'S SET DINNERS

The Classic Chef's Dinner

Simple Greens with Honey Apple Cider Vinaigrette, toasted Almonds, Radish and Cherry Tomato

Herb and Chevre stuffed Chicken Breast Supreme with Mushroom Cream sauce
Roasted Baby red Potatoes and Seasonal Vegetable Medley

Delicately marbled White Chocolate Raspberry Cheesecake
\$43

Chef's Salmon Filet Dinner

Wild Organic Arugula with fresh Mozzarella and Cherry Tomato in a White Balsamic Vinaigrette

Thai BBQ glazed Salmon Filet with Charred Pineapple Relish, Crème Fraiche
Herb and Parmesan Risotto, Asparagus Spears and Grilled sweet Peppers

Peppered Strawberries in grand Marnier with White Chocolate Sabayon
\$43

Chef's Strip loin & Chicken Breast Dinner

Neva Farm Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,
Toasted Pine nuts and Dried Cranberries

5oz Sterling Silver Striploin & Herb and Garlic marinated grilled Chicken Breast with
Brandy – Green Peppercorn sauce, Potato Rosti, baby Carrots and sautéed Spinach

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis
\$49

Chef's Beef Tenderloin Dinner (4 course)

Roasted Tomato, Basil oil and Wild Rice

Spring Garden greens with Lemon – Black Pepper dressing,
Basil leaves, English Cucumber & fresh Watermelon

8 oz. Sterling Silver Beef Tenderloin Medallions with Cabernet Demi-glace
Truffled Mashed Yukon Gold Potato, baby Carrots and Sautéed Spinach leaves

Classic Vanilla Crème Brulee Custard with a caramelized sugar crust
\$55

Chef's Tomato & Feta Chicken Breast Dinner (4 course)

Roasted Sweet Bell Pepper Bisque

Crisp Romaine leaves, Padana Cheese and Herb baked Croutons in Creamy Caesar Dressing

Sundried Tomato and Feta stuffed Chicken Breast Supreme with
Aged Balsamic reduction and Extra Virgin Olive oil, Basil Pesto infused Mashed Potato,
Asparagus Spears and Grilled sweet Peppers

Caramelized Lemon Curd with a Shortbread Crust and Raspberry Coulis
\$47

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ALa CARTE DINNER

FIRST COURSE SELECTIONS

Price of Entrée includes Seasonal Vegetables, Artisan Breads, Soup or Salad, Starch accompaniment, Dessert, Coffee and Tea

For an additional course please add \$4.00 per guest

SOUPS

Sterling Silver Beef, Barley and Vegetable

Cream of Wild Mushroom, White Truffle essence

Roasted Tomato, Basil oil and Wild Rice

Cream of Leek and Potato

Puree of Squash and Ginger with Cinnamon sprinkled Crème Fraiche

Roasted Sweet Bell Pepper Bisque

Sweet Corn and Chorizo Chowder, Chili oil drizzle

Vegetable and Bean Minestrone

New England Clam Chowder

SALADS

Spring Garden greens with Lemon – Black Pepper dressing,
Basil leaves, English Cucumber & fresh Watermelon

Crisp Romaine leaves, Padana Cheese & Herb baked Croutons in Creamy Caesar Dressing

Tangled Spring Greens with English Cucumber,
Cherry Tomatoes, Radish and toasted Almond with Honey – Apple Vinaigrette

Spinach leaves, Walnuts and Danish Blue cheese with Dijon – Chive Vinaigrette

Boston Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,
Toasted Pine nuts and Dried Cranberries

Wild Organic Arugula with fresh Mozzarella and Cherry Tomato in a White Balsamic Vinaigrette

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ALa CARTE DESSERTS

*Each signature Inn at the Forks sweet offering is carefully prepared in-house
Using the finest ingredients available*

CREME BRULEE

Classic baked Custard with a caramelized sugar crust, served with biscotti

We are pleased to offer the following flavor options;

Classic Vanilla Bean	Cranberry Orange	Raspberry
Dark Chocolate	Maple Syrup	Espresso
Chai spice Tea	Pistachio	Milk Chocolate & Mint
Pumpkin	Lavender	Nutella

RICH AND CREAMY DECADENT CHEESECAKE

Delicate Mocha *Espresso* with Chocolate Graham crust & Chocolate Sauce

White Chocolate & Raspberry with Chocolate Graham crust & Raspberry Coulis

Vanilla Bean & Banana with a Ginger snap crust & Kahlua Chocolate Sauce

Blueberry & Lemon with Graham crust & Blueberry Coulis

Orange & Milk Chocolate with Chocolate Graham crust & Orange Coulis

Winter Spice & Pumpkin with Graham crust and Cinnamon Maple flavored Whipped Cream

Classic Vanilla Bean with your choice of topping; Strawberry, Blackberry, Blueberry, Pecan
Caramel, Chocolate Pecan

ASSORTED DESSERTS

Fresh Seasonal Fruit Plate

Served with Mint & Honey Yogurt

Chocolate Epiphany

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis

Assorted Dainties Plate

A collection of in house prepared Sweets and Treats

Spirited Strawberries

Fresh Strawberries tossed in Grand Marnier and cracked Black Pepper accompanied by a
White Chocolate Sabayon

Lemon Meringue Flan

Lemon Curd with a Shortbread Crust, toasted Meringue and Raspberry Coulis

Maple Pecan Tart

Toasted Pecans in Maple Syrup with Whipped Cream

Apple – Walnut Strudel

Cinnamon Apples and Walnuts baked in Puff Pastry with Bourbon Caramel sauce

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ALa CARTE ENTRÉE SELECTIONS

(Priced Per Guest)

GRANNY'S AIR CHILLED MANITOBA CHICKEN (8-9oz portion)

Grilled Double boneless / skinless Chicken Breast with Tarragon Cream sauce \$43

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*Each stuffed Chicken selection can be prepared  
With traditional breading and fried or pan seared (not breaded)*

Current style; Mushroom Duxelle stuffed Chicken Breast Supreme with  
Cabernet – Thyme sauce \$43

Herb and Chevre stuffed Chicken Breast Supreme with  
Manitoba Mushroom Cream sauce \$43

Sundried Tomato and Feta stuffed Chicken Breast Supreme with  
Aged Balsamic reduction and Extra Virgin Olive oil \$43

## STERLING SILVER ROAST BEEF

(Prepared Med. unless otherwise specified)

*Inn at the Forks defines Medium as pink in the center with no blood red areas, 135-145 degrees internal temperature*

10 oz Slow Roasted Prime Rib Au Jus \$49

8oz Tenderloin with Cabernet Sauce \$51

10oz Strip loin with Brandy – Green Peppercorn Sauce \$47

10oz boneless Ribeye with Charred Tomato Summer Salsa \$47

## MANITOBA PRODUCED PORK

Pan seared Pork Tenderloin with Green Apple, Tarragon Salsa and  
Caramelized Onion Jus \$42

Roast Pork Loin with Whole Grain Dijon – Tawny Port Wine sauce \$42

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### COMBINATION PLATES

6 oz Sterling Silver Beef Tenderloin roasted gently to Medium Rare  
With grilled Shrimp (3) Skewer \$55

Herb and Garlic marinated grilled 4-5oz Chicken Breast  
With a 4 oz grilled Salmon filet \$49

5oz Sterling Silver Striploin & a Herb and Garlic marinated grilled 4-5oz Chicken Breast  
With Brandy – Green Peppercorn sauce \$49

Herb and Garlic marinated grilled 6-7oz Chicken Breast Supreme  
With grilled Shrimp (3) Skewer \$45

Rosemary and Dijon rubbed 4-5oz Rack of Lamb  
With Herb and Garlic marinated grilled 4-5oz Chicken Breast \$58

### SEAFOOD AND VEGETARIAN ALTERNATIVES

Thai BBQ glazed Salmon Filet with Charred Pineapple Relish and Chive Crème Fraiche  
\$43

Grilled Northern Halibut Filet with Cucumber – Mango Mignonette  
\$45

Roast Pacific Black Cod with Salsa Verde and charred Roma Tomato  
\$45

*Our Culinarians will gladly prepare a pre-determined quantity of Vegetarian alternatives such as:*

Roasted Portabella Mushroom, Spinach, roasted Pepper and Chevre cheese Wellington with a  
Fricassee of seasonal Vegetables

Sautéed Cauliflower, Leek, Plum Tomato, and Bell Pepper amidst  
Saffron and Chilli infused Basmati rice

Current style Anti Pasta! Zucchini ribbon ‘Noodle’ in a wild Arugula and Pine Nut Pesto, oven-  
dried Plum Tomatoes, Artichoke Hearts and Kalamata Olive with Portabella Frites

**If you would like your guests to have a choice of protein for the A La Carte Menu,  
please add \$4.00 for each additional protein**  
**Limited Dietary substitutions may be made in advance by the convener. Those ordering  
substitutions must be identified by a special ticket or place card**

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Please select a Starch Accompaniment:

**Potatoes:**

Herb Roasted New Creamer Potatoes  
Twice baked Stuffed Potatoes  
Potato Duchesse  
Potato Rosti  
Puree of Sweet Potato

**Flavored Yukon Gold Buttery Mashed Potatoes:**

Traditional Salt & Pepper  
Essence of White Truffle  
Sage and Buttermilk  
Basil Pesto  
Sundried Tomato

**Grains and Rice:**

Prairie Wild and White Rice Pilaf  
Harvest Grain Pilaf  
Herb and Parmesan Risotto

Please Select a Vegetable Accompaniment:

Jumbo Asparagus Spears and Grilled Red and Yellow Peppers  
Baby Carrots (require minimum 10-day notice) and Sautéed Spinach leaves  
Seasonal Vegetable Medley (Broccoli, Carrot, Cauliflower, Bell Pepper and Snap Peas)

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KIDSMENU SELECTIONS

*Each child selection is served with a first course of Raw Veggies and Dip,
Event Vegetable, Starch and Dessert Accompaniment
\$16.95 per child*

Chicken fingers / Honey Dill sauce
Pasta and Cheese Sauce / Marinara Sauce
Grilled Ham and Cheese
Grilled Chicken Breast
Pita Pizza (Vegetarian or Genoa Salami)
Pickerel Fingers / Lemon and Tartar sauce

DINNER BUFFET

\$49 per guest (Minimum 40 guests)

Assorted Fresh Artisan Breads
Locally grown Greens with Honey – Apple Vinaigrette
Domestic Cheeses and assorted Crackers
Assorted Olives and Pickled Savories
Seasonal Vegetable Medley
Selection of Sliced Seasonal Fruits and Berries
Assorted Sweets and Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

COLD SELECTIONS

Please select two items to be included with your Dinner
(Add \$4.00 per guest for each additional selection)

Broccoli Florets and Bothwell Cheddar salad
Chicken Breast, Pecans and Vegetable Fusili Pasta Salad
Szechwan Peanut and Vegetable Linguine Salad
Classic Greek Salad with Kalamata Olive and Feta Cheese
Asian Vegetable, Vermicelli and Coriander Vinaigrette
Assorted Grilled Vegetable Crudite in Honey Mustard
Romaine, Grana Padana, Croutons and Caesar dressing
Assorted Olives and Pickled Savories

ACCOMPANIMENTS

Please select two items from this section for your Dinner
(Add \$4.75 per guest for each additional selection)

Herb Roasted Baby red Creamer Potatoes
(Roasted Garlic) Mashed Potatoes
White and Wild Rice Pilaf

Penne Rigate with Roasted Tomato Sauce
Grilled Eggplant Ratatouille
Rice and meat filled Cabbage Rolls

HOT SELECTIONS

Please select two items from this section for your Dinner
(Add \$6.50 per guest for each additional selection)

Grilled Chicken Breast with Mushroom Sauce
Roasted Vegetable Lasagna
Sterling Silver Beef Ragout
Fusili Primavera in Sun dried Tomato Cream Sauce
Yudytas Market Potato and Cheese Perogys
Prairie Lake Pickerel Fingers, Caper Remoulade, Lemon
Crispy Breaded chicken Strips assorted dips and sauces
Citrus and Soy Marinated Roast Chicken Legs

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HORS D'OEUVRES

COLD HORS D'OEUVRES (Per Dozen)

Minimum order of 3 dozen of any single selection

VEGETARIAN

- Vegetable Nori rolls with Wasabi and Soy \$28
- Saffron Poached Deviled Egg with Whitefish Caviar \$28
- Chevre stuffed Crimini Mushroom Caps \$29
- Roma Tomato, Kalamata Olive, Basil Pesto and Feta cheese Bruschetta \$29
- Padana cup with herbed Chevre Cheese \$36
- Vegetarian Salad Rolls with Mango, Mint and Ponzu dip \$35
- Buffalo Mozzarella, Cherry Tomato and Basil cream Pipette \$38
- Avocado Mousse stuffed Cocktail Tomato \$35

MEAT

- Chicken Liver Pate with Pickled Red Onion \$30
- Beef Tenderloin Tartar with White Truffle oil and French Baguette \$42
- Foie Gras Torchon, Sauternes Gelée \$45
- Prosciutto wrapped Seasonal Melon with Balsamic syrup \$35

FISH & SEAFOOD

- Shrimp Salad in Belgian endive Spear \$32
- Manitoba Smoked Goldeye Canapé \$34
- Tempura Shrimp Maki Rolls with Pickled Ginger and Soy \$40
- Lemon Poached Prawns with Cocktail sauce \$36
- Smoked Lox and Whitefish Caviar with Herbed Cream Cheese Canapé \$36

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HORS D'OEUVRES-Cont'd

HOT HORS D'OEUVRES (Per Dozen)

Minimum order of 3 dozen of any single selection

VEGETARIAN

- Vegetable Spring Rolls with Plum sauce \$32
- Portabella Mushroom, Spinach, Chevre and roasted pepper in Puff Pastry \$34
- Warm Indigenous Mushroom Bruschetta topped with Grana Padana \$36
- Grilled Tofu and Vegetable Brochette with Mediterranean Vinagrette \$32

MEAT

- MB Pork Spring rolls with Plum sauce \$35
- Spicy Peanut Szechwan Chicken Satays \$32
- Beef Tenderloin with mixed Mushrooms and Chevre in Pastry \$36
- Velvet Beef Satays with Black Bean sauce \$35
- Pancetta & Roquefort stuffed Potato Jackets \$36
- Duck Leg Confit Spring rolls with Chili sauce \$42
- Dry Breaded Baby Back Ribs with Orange Chili BBQ dip \$40
- Buffalo Chicken Brochette with Blue Cheese dip \$35
- Bison sausage with dried Blueberry on Wild Rice Polenta \$36
- Cardamom spiced Canadian Rack of Lamb chops with Rhubarb chutney \$60

FISH & SEAFOOD

- Maple Soy marinated Salmon Satay \$34
- Crab and Scallop Cakes with Chipotle mayo and Pickled Watermelon \$39
- Breaded Oysters with Caper Remoulade \$44
- Coconut Shrimp with Chili "catsup" \$39
- Blue Crab and Leek filled Gyoza with Citrus Ponzu dip \$40
- Crisp fried Oyster with Fort Garry Dark Ale Pipette \$44
- Canadian Lobster Corn Dog w/ Creole Mustard \$60

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RECEPTION CONCEPTION

CARVERY STATIONS

*Each Carvery Station includes an assortment of appropriate condiments as well as fresh baked rolls
Priced Per Guest*

Roasted Herb rubbed **Pork Loin** \$13
Garlic rubbed **Leg of Lamb** with Rosemary jus \$16

*Each Sterling Silver Beef roast is dressed with Coarse Salt and
Tellecherry cracked Black Pepper and slow roasted to Medium doneness unless otherwise specified*

Sterling Silver Top Sirloin \$14
Sterling Silver Striploin Roast Beef \$18
Sterling Silver Prime Rib \$20

All protein selections are based on 150-180 g (5-6oz) per person (based on confirmed attendance)

CREATION STATIONS

Black Tiger Prawns spectacularly flambéed in a Bourbon - Chive Butter sauce by one of our
Culinary Artists. We recommend 4-6 pieces per guest \$41 per dozen

Foie Gras Torchon wrapped in Cotton Candy (Live demonstration!) \$48 per dozen

Beef Tenderloin and Foie Gras Sliders station; Seared and assembled right before your eyes
\$12 per guest

CHILLED SEAFOODS AND SHELLFISH

Whole Poached Salmon Display
(Accommodates approx. 25-30 guests) \$185

Chardonnay Poached Tiger Prawns with Cocktail Sauce and Lemon
\$41 per dozen

Sliced Beet cured **Salmon** Gravavlax and **Smoked Lox** with
Horseradish, Lemon, chopped Egg, Baguette and Caperberries
\$13.50 per guest
(Minimum 20 persons)

Oysters on Ice with Champagne Vinaigrette
Market Price per dozen

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ENHANCEMENT PLATTERS

An Assortment of classically presented pinwheels, layered and **Petite Sandwiches** including:
Black Forest Ham, Albacore Tuna Salad and Vita Egg Salad
Tarragon Chicken Salad, Vegetarian and Smoked Salmon with Cream Cheese
\$13.75 per guest

An assortment of **Shaved Deli Meats**, Condiments and Vegetable toppings including:
Italian Salami, Montreal smoked Beef Brisket, Black Forest Ham and Smoked Turkey breast
with Assorted Breads and Rolls
\$12 per guest

Assorted Full-size Sandwiches (served on Artisan Breads and/or in Tortilla wraps)
Smoked Salmon with English Cucumber and Sweet Onion, Smoked Turkey with Roasted Pepper,
Havarti and Bacon, English Cucumber, Brie and Sprouts, Black Forest Ham with Grainy Dijonnaise,
Chicken Salad with Walnuts and Tarragon, Roast Sterling Silver Beef, Tomato, Lettuce and Swiss
\$14 per guest

Domestic Cheeses with
French Baguette and Assorted Crackers
(Cheddar(s), Provolone, Swiss, Havarti)
\$7 per guest

Bothwell Cheeses with French Baguette &
Assorted Crackers. A unique variety from the
Prairie Canadian cheese manufacturer
\$8 per guest

Imported Cheeses with
French Baguette and Assorted Crackers
(Sage Darby, Gloucester, Chevre, Brie, Roquefort and other exotic offerings)
\$9 per guest

Assorted Olives and Pickled Savories
(Dill, Gherkin & Sweet mixed Pickles,
Kalamata, Manzanilla olives, spicy Eggplant,
Pickled Beets & cocktail Onion)
\$6.50 per guest

Mediterranean **Antipasti** with Genoa Salami,
Prosciutto Ham, Cappicola,
assorted Olives and pickled Savouries
& Baguettes
\$12.50 per guest

Breads & Spreads
Roasted Garlic Hummus, Artichoke - Parmesan, Feta and Sun Dried Tomato with
French Baguette and Ciabatta
\$9.75 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$6 per guest

Sliced Seasonal Fruits and Berries with Honey Yogurt Dip
(Melon, Pineapple, Citrus fruits, Grapes, Kiwi, Strawberries and other varieties seasonally available)
\$7.50 per person

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce
(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.50 per guest

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BAR SERVICE

Host Bar

Considered when a company or individual is hosting the reception and is therefore paying for guest's beverages.

Cash Bar

Considered when the Hotel is to provide the bar, and guests are responsible for the cost of their own beverages.

Corkage Bar

Considered when you provide your own beverage. Corkage bar receptions require an occasional permit from the M.L.C.C. The following Hotel fees apply:

Corkage \$13.75 per guest

*Includes: Bartender, ice, mix, and napkins, stir sticks, and bar condiments

Wine Service

Wine Corkage for Dinner \$5.50 per guest

Wine Corkage for Wine reception only \$7.50 per guest

Host/ Cash Bar

PREMIUM Wine \$5.24

PREMIUM Spirits \$5.24

PREMIUM Domestic beer \$5.24

DELUXE Impost Beer \$5.82

DELUXE Spirits \$5.82

LIQUEURS \$5.82

MARTINIS \$6.21

*Martini Slide Ice Carvings Available upon Request (Minimum 30-day notice)

**Special Order Liquor will be sold by the bottle only (subject to hotel pricing)

HOUSE WINE RED AND WHITE BOTTLE \$30.67

*For Premier Wine Selections, we offer a Feature Wine List

**Special Order Wine (wines not on the Feature Wine List) will be sold by the case only (subject to hotel pricing)

Soft Drinks \$2.72

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

Alcoholic Punch 10L Punch Bowl (50-60ppl) \$225

Attendant fee – Suites \$ 110

Bar Minimum

Host Bar or Cash Bar fee minimum is \$600 or a bartender fee will be applied at \$35.00 per hour minimum 3 hours. Bartenders are scheduled at 1 per 80 guests

Taxes and Gratuities

All prices are subject to GST, PST and Gratuities

Prices are subject to P.S.T., G.S.T. and 16% Gratuity
Conference Package September 1st, 2011

Prices subject to change and are only guaranteed 60 days prior to a function

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BANQUET WINE LIST

HOUSE WINE

Peller Estates Family Series Pinot Blanc	30.67
Peller Estates Family Series Cabernet/ Merlot	30.67
Peller Estates Proprietor's Reserve White Zinfandel	30.67

DELUXE WINE SELECTION

(Available by the bottle only)

WHITE

De Bortoli-Willow Glen-Chardonnay - Australia	31
Santa Margherita Pinot Grigio	34
Sumac Ridge Gewürztraminer	33
Loosen Bros. Dr L. Riesling	32
R Wines Pure Evil Chardonnay	37
Oyster Bay Sauvignon Blanc	38
McManis Chardonnay	40

RED

De Bortoli-Willow Glen-Shiraz/Cabernet	31
Sterling Cabernet Sauvignon	33
Alamos Malbec	38
Cline Syrah	37
Peter Lehman Clancy's	37
Liberty School Cabernet Sauvignon	39
Sumac Ridge Merlot	42

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CATERING POLICIES

Guarantee of Attendance

Guarantee of number of guests attending is due **3 business days** prior to the event. You will be charged according to the guarantee number or the number of guests served, which ever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

Function Size

The Inn at the Forks reserves the right to move groups to a room more appropriate for the number of guests in attendance.

Food and Beverage

All catering of food must be provided by The Inn at the Forks Special event cakes ie. Wedding cakes may be served. This must be pre-approved by the Inn at the Forks and be supplied by a licensed approved commercial kitchen. A forklage fee will be applied.

Food and Beverage Prices

Prices are subject to change due to market conditions. Guaranteed prices will be given 90 days prior to the event. All charges are subject to PST and GST as well as a 16% service charge.

Additional Goods and 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 or services at the last minute, the Inn at the Forks will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the **Catering Event Order**.

Menu

Limited Dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or placecard.

Leftover Food and Takeouts

For health and insurance reasons, The Inn at the Forks policy does not allow the removal of food from the hotel premises.

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CATERING POLICIES - CONTINUED

Damages

The cost or repair of any damages occurring to the property of The Inn at the Forks by the client, guests or contractors will be charged to the client. The Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

If materials must be hung or attached to any walls, doors, or ceilings by means of tape, tacks, post-its, etc., permission must be obtained from the Banquet Coordinator as to how the materials are to be displayed. A damage charge may apply where permission was not obtained.

Inspection

The Inn at the Forks reserves the right to inspect and control all functions held, on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

Advertising

Any advertising prepared by the client using the name of The Inn at the Forks, must be approved by hotel management prior to the presentation or display of materials.

Parking

Banquet parking is available to guests attending the function. A designated parking area can be arranged prior to the event. The hotel can provide a site map to identify the assigned parking area.

SOCAN

The Government of Canada mandates that the Hotel collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all functions booking live or recorded music.

Display Materials Delivered to the Hotel

The hotel has very limited storage space. Please arrange for deliveries to be made no sooner than 2 working days prior to your start date. Pickups after the event should be closing day or next business day at the latest. The hotel will apply a handling and storage fee of \$100 per day for goods that have to be received and handled outside these times.

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