

# *the Current*

RESTAURANT AND LOUNGE

*Thank you for selecting The Current Restaurant & Lounge for your special evening. Over the past few years we have had the opportunity to become more familiar with our clientele and used this valuable information to design our latest Group Package Menus. These packages are in place for groups larger than fourteen. If your group consists of fourteen individuals or fewer, our regular dining menus are available and can be viewed on The Inn at The Forks website at [www.innforks.com](http://www.innforks.com) within the Restaurant link.*

*Please be aware that it would be our pleasure to accommodate vegetarians, celiacs and various allergies.*

*Thank you for your interest and we look forward to working with you in creating your memorable dining experience at The Current Restaurant & Lounge.*

*For Information or to make a booking please contact:*

*Vanessa Angell*

*Catering & Special Events Coordinator*

*Tel: (204) 926-3895 Fax: (204) 942-6979*

*Email: [vangell@innforks.com](mailto:vangell@innforks.com)*

*or*

*The Current Restaurant & Lounge*

*Inn at The Forks*

*75 Forks Market Road*

*Winnipeg, Manitoba R3C 0A2*

*Tel: (204) 944-2445 Toll Free: 1-877-377-4100*

*Email: [current@innforks.com](mailto:current@innforks.com)*

## **CLASSIC CURRENT CONTINENTAL BREAKFAST BUFFET**

*Minimum 20 guests, for groups less than 20 a \$5.00 surcharge per guest will be added*

### **SCRAMBLER**

\$21.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Fruit Juices

Croissants, Danish Pastries and Muffins

Sliced Seasonal Fruits

Scrambled Vita Eggs

Or

add \$2.25 for The Spanish Scramble

With tomato, sweet peppers, Spanish onion and cheddar cheese

Maple Smoked Bacon AND English breakfast Sausages

Home Fried Potatoes

### **EGGS BENEDICT**

\$23.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Fruit Juices

Croissants, Danish Pastries and Muffins

Sliced Seasonal Fruits

Traditional or Florentine

With delicately poached Natures Farm Eggs,

Scratch made Citrus Hollandaise on a toasted English muffin

Home Fried Potatoes

If additional options or choices are required our Special Events Coordinator will gladly assist you.

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

Conference package July, 2009. Prices subject to change and are only guaranteed 60 days prior to a function

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Tel: (204)-942-6555 Fax: (204) 942-6979 [www.innforks.com](http://www.innforks.com)

## BRUNCH BUFFET

\$36.00 per person (Minimum 30 guests)

Freshly Brewed Coffee, Tea and Milk  
 Selection of Juices  
 Croissants, Danish Pastries, Muffins and Bagels with Preserves and Spreads  
 Selection of sliced Seasonal Fruits  
 Hermitage Greens with Inn Vinaigrette  
 Scrambled Vita Eggs  
 Sausages and Maple Smoked Bacon  
 Home Fried Potatoes  
 Chicken Breast with Mushroom Veloute  
 Assorted Slices, Dainties, Cookies and Treats

Please select two items for your buffet (Add \$3.50 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 Grilled Vegetables  
 Asian Vegetables and Vermicelli in Coriander Vinaigrette  
 Seasonal Vegetables marinated in Thyme and White wine Vinaigrette

### ADDITIONAL ENHANCEMENTS

#### Eggs Benedict

Traditional or Florentine,  
 With delicately poached Natures Farm Vita fresh Eggs  
 Scratch made Hollandaise and English muffin  
 Add \$8.75 per guest

#### Carved Meat Selections

Sterling Silver Striploin with Cabernet Demi-glace \$13.00 per guest  
 Pork Strip loin with Dijon-Port wine sauce \$9.00 per guest  
 Roasted Lamb Leg with Rosemary jus \$13.00 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  
 \$9.25 per guest

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**EXPRESS A LA CARTE BREAKFAST**

\$17

*Maximum 30 guests**Each served breakfast includes;*

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Fruit Juices

Bakers Basket served Family Style

Spreads and Preserves

**THREE EGG SCRAMBLE**

Your choice of Canadian Back Bacon, Breakfast Sausage, or Maple Bacon, served with

Toast and Home fried potatoes

**TRADITIONAL EGGS BENEDICT**

Two soft poached eggs served on toasted Marble Rye and smothered with scratch made Hollandaise, accompanied by Home fried potatoes.

**SEASONAL FRUITS**

A generous portion of fresh Seasonal Sliced Fruits, served with a Honey Yogurt dip.

**FRENCH TOAST**

Vita Egg and Cinnamon battered thick slices of French bread with Canadian Maple Syrup,

Cinnamon butter and fresh Strawberries

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**SERVED BREAKFAST**

Maximum 30 guests

Each served breakfast includes;

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Fruit Juices

Bakers Basket served Family Style

Spreads and Preserves

**PRAIRIE CLASSIC**

\$14

Scrambled Vita Fresh eggs

4 strips of Maple smoked Bacon OR 4 English Breakfast

Sausages with Home Fried Potatoes

**HEARTY PRAIRIE CLASSIC**

\$16

Scrambled Vita Fresh eggs

3 strips of Maple Smoked Bacon AND 3 English Breakfast

Sausages with Home Fried Potatoes

**EGGS BENEDICT**

\$16

Two Poached Vita fresh Eggs

Canadian Back Bacon or Florentine

Toasted English muffin and Citrus Hollandaise

Home Fried Potatoes and Fruit Garniture

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## **EXPRESS A LA CARTE LUNCH**

**\$16 per person**

*Each served luncheon includes;*  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Soda

### **CLASSIC CAESAR SALAD WITH GRILLED CHICKEN BREAST**

Romaine leaves with Crisp Maple smoked Bacon; Herb baked Croutons and Grana Padana in a Creamy Garlic Dressing with a char grilled Chicken Breast

### **THE CURRENTS CLUB**

Our signature offering of Smoked Turkey, Crisp Bacon, Sweet Roasted Pepper, Havarti cheese and Sundried Tomato spread on French White Salt & Pepper House Cut Fries \*

### **THE ORIGINAL BISTRO BURGER**

6 oz of Sterling Silver™ Beef topped with Four Cheeses, Caramelized Onion, Beefsteak Tomato and Chilli Mayo on a toasted Sesame Kaiser bun with Salt & Pepper House Cut Fries \*

### **SHRIMP KUNG PAO**

Stir Fried Vegetables and toasted Cashews in a spicy Ginger and Honey Black Bean Garlic sauce served on a bed of Basmati rice Served with Tiger Prawns

**\* For an additional \$2.00 substitute Classic Caesar Salad or Simple Greens**

**Add Sweets & Treats for \$4 per person**

**An Assortment of in house prepared tarts, slices, cookies & decadent offerings**

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## A LA CARTE LUNCH 3 COURSE

*Price of entrée package includes one choice of Soup or Salad and one Dessert selection  
For an additional course Please add \$6.00*

### **PACKAGE ONE**

\$24.00 per guest

#### **CHICKEN SALAD**

Roasted Chicken, Tarragon and Walnut Salad sandwich on Harvest Grain

#### **THE ORIGINAL BISTRO BURGER**

Char-grilled Sterling Silver beef with 4 Cheeses, Onion, Beefsteak Tomato & Chili Mayo on a Sesame Kaiser bun

#### **THE RIVERSTONE**

Roasted Portabella Mushroom and pickled Red Pepper with Artichoke Aioli, Sprouts and Bermuda onion on Seven Grain Bread

#### **PENNE BOLGNESE**

Chorizo sausage and ground Beef sautéed with Crimini Mushroom, & Natures Farm Penne Rigate in a Roasted Roma Tomato Sauce baked with Four Cheeses

### **PACKAGE TWO**

\$26.00 per guest

#### **SHRIMP KUNG PAO**

Stir-fried Asian Vegetables in Spicy Ginger and Honey-Black Bean Garlic sauce, Toasted Cashews & Scallions on a bed of Basmati Rice Served with Chicken or Tiger Prawns

#### **NOT SO ALFREDO**

The Current's original; Chicken Breast, Crimini Mushroom and Artichoke hearts with Natures Farm™ Black Pepper Linguine in a Chardonnay – Tarragon Cream sauce

#### **THE CURRENT CLUB**

Shaved Smoked Turkey Breast with Maple Bacon, Roasted Pepper, Havarti & Sundried Tomato Mayo on French bread

#### **VEGETARIAN PAELLA**

Cauliflower, Leek, Artichoke and Plum Tomato with Saffron and Chili infused Basmati Rice

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For an additional course Please add\$ 6.00

**PACKAGE THREE**

\$31.00 per guest

**CHICKEN ZAFFERANO**

Pan seared Chicken Breast 'Zafferano' with a Tomato - Apricot Chutney,  
Asparagus Spears and Saffron chili Basmati Rice

**PORK AND FRITES**

6oz. BBQ glazed Pork loin Chop with Mango Salsa,  
Asparagus Spears and House cut Salt and cracked black Pepper Fries

**SAVOURY SALMON**

Grilled Salmon Filet with Neva farm Basil Cream Sauce,  
Charred Roma Tomato, Asparagus Spears and steamed Basmati rice

**MUSHROOM WELLINGTON**

Roasted Portabella Mushroom 'Wellington' with braised Spinach,  
Chevre cheese and sweet bell Pepper enveloped in buttery puff Pastry

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## A LA CARTE MENU COURSE SELECTIONS

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### SOUPS

Alberta Lamb, 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 Crème Fraiche

Roasted Sweet Bell Pepper Bisque

Sweet Corn and Chorizo Chowder, Chili oil drizzle

Vegetable and Bean Minestrone

### SALADS

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

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

Mixed Spring Greens in Tarragon – Ginger Vinaigrette, Sweet Bell Pepper and Shallot

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

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

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## DECADENT DESSERTS

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

### **Crème Brulee**

Classic baked Vanilla Custard with a caramelized sugar crust

### **Espresso Cheesecake with Maple Cream**

Delicate Mocha flavored & garnished with Chocolate Syrup

### **Fresh Seasonal Fruit Plate**

Served with Mint & Honey Yogurt

### **Chocolate Epiphany**

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis

### **White Chocolate Raspberry Cheesecake**

Delicately marbled with Chocolate Graham Crumb Crust

### **Assorted Dainty Platters**

A collection of Slices, Petit Fors,  
Cookies and Cakes

### **Spirited Strawberries**

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

### **Lemon Flan**

Caramelized Lemon Curd with a Shortbread Crust 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

### **Banana Cheesecake**

Vanilla bean and Banana Cheesecake with a Ginger snap crust, served with Kahlua Chocolate Sauce

### **Chocolate Dome Cake**

A bittersweet chocolate mousse with vanilla Bean custard,  
layers of Almond Genoise and crispy Feuilletine

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## **A LA CARTE DINNER PACKAGES**

Each Entrée is accompanied by In-house prepared Artisan breads, Seasonal Vegetables and Creamer Potatoes

**Price of entrée package includes one choice of Soup or Salad and one Dessert selection**

**Please add \$6.00 per guest for an additional soup or salad course**

**Please add \$2.50 per guest for an additional dessert option**

### **PACKAGE ONE**

Pan seared Manitoba Pickerel Fillets with Grapefruit Chardonnay Butter sauce

10oz. Sterling Silver Ribeye Steak with Cabernet Au Jus

Pan seared Manitoba Pork Tenderloin with a Bacon-Thyme Vinaigrette

**\$45.00 per guest**

### **PACKAGE TWO**

Pan seared Mushroom stuffed Chicken Breast Supreme with  
Cabernet Thyme sauce

Sterling Silver New York Strip loin Steak with Fines Herb Butter

Thai B.B.Q. glazed Salmon Filet with grilled Pineapple Relish and Crème Fraiche

**\$48.00 per guest**

### **PRIME RIB PACKAGE**

Slow roasted Sterling Silver Prime Rib au Jus with Yorkshire pudding,  
Mashed Golden Potatoes and Seasonal Vegetables

**\$57.00 per guest**

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## **CHEF'S SELECT 3 COURSE DINNERS**

**Each Entrée is accompanied by In-house prepared Artisan breads,  
Seasonal Vegetables and Creamer Potatoes**

### **Chef's Dinner #1**

**\$41**

Simple Greens dressed with Apple-Honey Vinaigrette,  
Toasted Almonds, English Cucumber and Cherry Tomato

Current style Mushroom Duxelle stuffed Chicken Breast Supreme with  
Cabernet – Thyme sauce, Roasted Creamer Potatoes and Seasonal Vegetables

Banana Cheesecake; Warm Chocolate and Kahlua sauce, Ginger snap crust

### **Chef's Dinner #2**

**\$43**

Spring Greens with Basil leaves, Watermelon, Lemon & Black Pepper vinaigrette

Thai BBQ glazed Salmon Filet with Charred Pineapple Relish, Crème Fraiche  
Wild and White Rice Pilaf, Seasonal Vegetables

Crème Brulee; Classic baked Madagascar Vanilla Bean Custard

### **Chef's Dinner #3**

**\$41**

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

Pan seared Manitoba Pork Tenderloin with a Bacon-Thyme Vinaigrette

A bittersweet chocolate mousse with vanilla Bean custard and layers of Almond Genoise

### **Chef's Dinner #4**

**\$57**

Simple Greens;

Honey – Apple dressed spring grown greens with Cherry tomatoes,  
Toasted Almond, Radish and English Cucumber

Roast Sterling Silver Beef Tenderloin with Cabernet Demi-glace  
Truffled Mashed Golden Potatoes and Seasonal Vegetables

Decadent flourless Callebaut Chocolate Cake, Whipped cream and fresh strawberries

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## HORS D'OUERVES AND COCKTAIL SNACKS

*Minimum order of 3 dozen of any single selection*

### COLD

\$31 per dozen

Vegetable Nori rolls with Wasabi and Soy

Saffron Poached Deviled Egg with  
Whitefish Caviar

Chevre stuffed Crimini Mushroom Caps

Roma Tomato, Kalamata Olive and Feta  
cheese Bruschetta

Chicken Liver Pate with Pickled Red Onion

### COLD

\$36 per dozen

Shrimp Salad in Belgian endive Spear

Padana cup with herbed Chevre

Vegetarian Salad Rolls with Mango, Mint and  
Ponzu dip

Manitoba Smoked Goldeye Canape

Lemon Poached Prawns with Cocktail sauce

### COLD

\$42.00 per dozen

Smoked Lox and Whitefish Caviar with Herbed Cream Cheese Canapé

Beef Tenderloin Tartar with White Truffle oil and French Baguette

Tempura Shrimp Maki Rolls with Pickled Ginger and Soy

Foie Gras Torchon, Sauternes Gelee

Buffalo Mozzarella, Cherry Tomato and Basil cream Pipette

### HOT

\$32 per dozen

Vegetable Spring Rolls with Plum sauce

MB Pork Spring rolls with Plum sauce

Spicy Peanut Szechwan Chicken Satays

Portabella Mushroom, Spinach, Chevre and  
roasted pepper in Puff Pastry

### HOT

\$36 per dozen

Beef Tenderloin with mixed Mushrooms and  
Chevre in Pastry

Maple Soy marinated Salmon Satay

Velvet Beef Satays with Black Bean sauce

Pancetta & Roquefort stuffed Potato Jackets

### HOT

\$42.00 per dozen

Crab and Scallop Cakes with Chipotle mayo and Pickled Watermelon

Breaded Oysters with Caper Remoulade

Duck Leg Confit Springrolls with Chili sauce

Dry Breaded Baby Back Ribs with Orange Chili BBQ dip

Coconut Shrimp with Chili "catsup"

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## RECEPTION CONCEPTION

### SOMETHING A LITTLE DIFFERENT

Foie Gras Torchon wrapped in Cotton Candy \$48 / dz (minimum 5 dozen)

Crisp fried Oyster with Fort Garry Dark Ale Pipette \$42 / dz

Canadian Lobster Corn Dog w/ Creole Mustard \$48 / dz

Cardamom spiced Canadian Rack of Lamb chops with Rhubarb chutney \$46 / dz

### CARVERY STATIONS

*Each Carvery station includes an assortment of appropriate condiments as well as fresh baked rolls*

Roasted Herb rubbed Pork Loin \$12.50

Garlic rubbed Leg of Lamb with Rosemary jus \$14.50

*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 \$13.50

Sterling Silver Striploin Roast Beef \$17.50

Sterling Silver Prime Rib \$18.50

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

### Bourbon Jumbo Prawn Saute Station

\$35.00 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

### CHILLED SEAFOODS AND SHELLFISH

Whole Poached Salmon Display  
(Accommodates approx. 25-30 guests) \$175.00

Chardonnay Poached Tiger Prawns with Cocktail Sauce and Lemon  
\$27.00 per dozen

Sliced Beet cured Salmon Gravadlax and Smoked Lox with  
Horseradish, Lemon, chopped Egg, Baguette and Caperberries  
\$12.50 per person (Minimum 20 persons)

Oysters on Ice with Champagne Vinaigrette  
Market Price per dozen

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## RECEPTION ENHANCEMENTS

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  
\$12.00 per guest

An assortment of shaved Deli meats, Condiments and Vegetable toppings including;  
Salami, Roast Beef, Black Forest Ham and Smoked Turkey  
Albacore Tuna Salad, Vita Egg Salad with Assorted Breads and Rolls  
\$11.00 per guest

Assorted Full size Gourmet Sandwiches and/or Tortilla wraps including;  
Smoked Salmon, Smoked Turkey, English Cucumber, Brie and Sprouts, Black Forest Ham,  
Chicken Salad, Prawn Salad and Roast Sterling Silver Beef served on Artisan breads  
13.00 Per guest

Domestic Cheeses with  
French Baguette and Assorted Crackers  
(Cheddar(s), Provolone, Swiss, Havarti)  
\$6.50 per guest

Bothwell Cheeses with Assorted Crackers  
A unique variety from the Prairie Canadian  
cheese manufacturer  
\$7.50 per guest

Imported Cheeses with  
French Baguette and Assorted Crackers  
(Sage Darby, Gloucester, Chevre, Brie, Roquefort and other exotic offerings)  
\$8.50 per guest

Assorted Olives and Pickled Savories  
(Dill, Gherkin & Sweet mixed Pickles, Kalamata, Manzanilla olives, spicy Eggplant, Beets & Onion)  
\$5.50 per guest

Mediterranean Antipasti with Genoa Salami, Prosciutto Ham, Cappicola,  
assorted Olives and pickled Savories  
\$11.50 per guest

Baguette and focaccia with dips  
(Roasted Garlic Hummus, Artichoke - Parmesan, Feta and Sun Dried Tomato)  
\$7.50 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip  
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)  
\$4.00 per guest

Sliced Seasonal Fruits and Berries with Honey Yogurt Dip  
(Melon, Pineapple, Citrus fruits, Grapes, Kiwi, Strawberries and other varieties seasonally available)  
\$7.00 per person

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

## **Bar & Wine Service**

For smaller parties (24 people or less), we can provide tray service. For larger parties (more than 25 people depending on requirements), a portable bar can be set up in The Sunroom. This bar will have a stock of either Premium and/or Deluxe liquor, domestic and/or imported beer, wines by the glass and liqueurs.

**Host Bar:** The host of the function will be paying for all of the beverages

**Cash Bar:** Your guests will pay for their own beverages. This is a **cash only** bar.

Our wine list features a selection of wonderful wines from Canada and around the world that are available to purchase by the bottle only. You may allot a certain number of bottles per table and/or a total maximum number of bottles of wine for the evening. We suggest when deciding on the number of bottles for your function, you allow 2/3 of a bottle per person. In the case of a cash bar, house selected wines will be served.

### **Bar Minimum**

The Host Bar or Cash Bar minimum requirement is \$300 in alcohol and non-alcoholic beverages from the bar or a bartender fee will be applied at \$30.00 per hour with a minimum 3 hour charge.

**\*All specialty wine & alcohol orders must be made seven business days prior to your event.**



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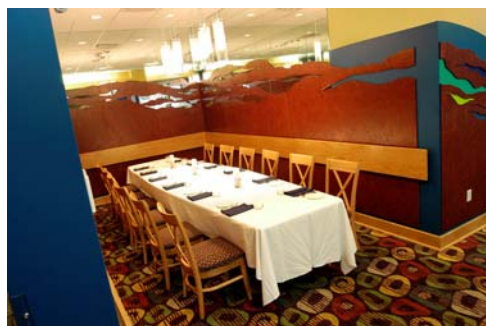
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## Room Options

### The Alcove

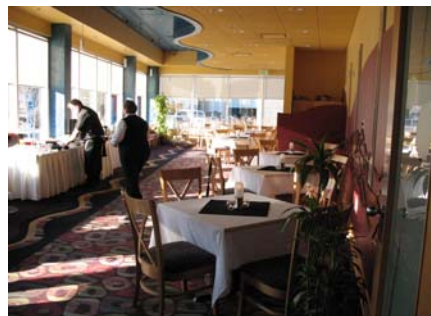
For parties of 10-14 people, we have a long oval table in the Alcove located just off our dining room. This table is semi-private and seats up to a maximum of 14 people.



### The Sunroom

A beautiful private Sunroom that can accommodate up to 60 people, depending on your room layout and your group's needs. A room rental fee will only apply should the food & beverage cost not be met. The room rental is excluding taxes and gratuity (See "Sunroom Rental Fees"). Sunroom functions are subject to specific meal times.

The option of semi-privacy is also available where we will gladly place your group (maximum 24 ppl) in one half of our newly remodeled Main Dining Room and set up partitions. There is no room charge for this option. Please keep in mind that you will be sharing the Dining Room; loud speeches and audio/visual equipment are not conducive to semi-private functions.



If additional options or choices are required our Special Events Coordinator will gladly assist you.

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

Conference package July, 2009. Prices subject to change and are only guaranteed 60 days prior to a function

**Inn at the Forks** - 75 Forks Market Road, Winnipeg Manitoba

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## Sunroom Availability & Rental Fees

### Availability

The Sunroom is available to reserve seven days a week with three different times of day available. These times are the available seating times for your group. An in-room private bar will close a half hour prior to your event conclusion.

Breakfast - Monday to Saturday / 6:30am-10am

Breakfast – Sunday Brunch / 10:00am-12:00pm or 12:30pm-2:30pm

Lunch – Monday to Sunday / 11:00am-3:00pm

Dinner – Sunday to Thursday / 4:30pm-11:30pm

Dinner – Friday & Saturday / 4:30-12:00am

### Rental Fees

<b>Meal Period &amp; Day</b>	<b>Minimum Combined Food &amp; Beverage and Room Rental Requirements</b>
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Breakfast – Monday to Saturday	\$600
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Breakfast – Sunday Brunch	\$1000
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Lunch – Monday to Sunday	\$1000
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Dinner – Sunday to Thursday	\$1600
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Dinner – Friday & Saturday	\$2750
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Wedding Ceremonies have a set up fee of \$200-\$400 pending requirements.

**\*Minimum Combined Food & Beverage Requirements are subject to change during the holidays**

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## Additional Services

### Cake Services

Special event cakes (i.e. Wedding and Birthday cakes) may be served at The Current, although, the cake 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 of \$3.00 per person.

As an alternative, we can provide you with delicious cakes made by our Pastry Chef. All prices are subject to GST, PST & 15% Gratuity.

**\*A minimum of 72 hours notice**

SIZE / STYLE	SERVES APPROX.	COST
8" Round Double	8-10	\$35.00
10" Round Double	12-16	\$45.00
9" x 13" Double	15-20	\$55.00
10" x 14" Double	30-35	\$75.00
12" x 16" Double	45-50	\$125.00
24" x 16" Single	55-65	\$145.00

Single = One layer of sponge cake Iced

Split = One layer of Sponge Cake split in two and iced between

Double = Two layers of sponge cake split, Iced and filled with Pastry Cream

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## Décor Options

### High Tops:

Covered with Table Cloth



With Tie (Matched Color Scheme)



### Table Selections:

Crescent



Rectangular



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## **Policies**

### **Guarantee of Attendance**

The guarantee number of guests attending is due three business days prior to your function. You will be charged the greater of the guarantee number or the actual number of guests served. If the guaranteed number has not been confirmed, the greater of the guaranteed or actual number will be used.

### **Separate Billing**

You do have the option of separate bills for groups of 20 guests or less with prior notification. Please be aware that the processing time of the bills can be up to 30 minutes. One bill will be presented for groups larger than 20 guests.

### **Function Size**

The Current reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated on the contract.

### **Menu**

Dietary menu substitutions are available with advance notice. Those ordering substitutions must identify themselves to their server upon seating. Please be sure to bring any special dietary restrictions such as Allergies or intolerances to our attention as soon as possible to ensure a safe and worry free event. There will be a 72 hour minimum notice for a specific number of vegetarian and or/a vegan diners who will be in attendance.

### **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.

### **Damages**

The cost or repair of any damages occurring to the property of The Current and The Inn at the Forks by 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 Special Events Restaurant Supervisor as to how the materials are to be displayed. A damage charge may apply where permission was not obtained.

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### **Display Materials Delivered to The Current**

The Current has very limited storage space. Please arrange for deliveries to be made no sooner than one day prior to your function. Pickups after your function should be made the next day at the latest. The Current will apply a handling and storage fee of \$50.00 per day for goods that have to be received and handled outside these times.

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