

the Current
RESTAURANT AND LOUNGE

Thank you for selecting The Current Restaurant & Lounge for your special event. 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 offered to groups larger than fifteen. 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 within the "Dining & Entertainment" 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

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

SERVICES WE OFFER

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.

Bar Minimum

The Host Bar or Cash Bar minimum requirement is \$400 in alcohol and non-alcoholic beverages from the bar or a bartender fee will be applied at \$35.00 per hour with a minimum 3 hour charge.

Wine Service

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 (poured service). 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.

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



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

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

Conference package September 2010

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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. Partitions can be put up to allow for additional privacy



The Sunroom

The Sunroom, is a beautiful, private room located off the restaurant, overlooking the lights of The Forks Market and surrounding attractions at The Forks.

This room comfortably seats a maximum of 40ppl with a buffet service in the room, 50ppl for a sit-down meal service with a Bar and 60ppl for a stand-up reception with a Bar. Off The Sunroom is a private entrance which leads onto a patio for those hot summer days.

A room rental fee will only apply should the food & beverage cost not be met. The room rental is excluding taxes and gratuity. Sunroom functions are subject to specific meal times (See “Sunroom Availability & Rental Fees”).

The option of semi-privacy is also available where we will gladly place your group in one half of our Sunroom and set up partitions. For table set-up, this area seats a maximum 20ppl at one large (no mingling space), 24ppl at three separate tables (allows for mingling space) and 24ppl at five separate tables placed in a circle-like fashion (limited mingling space). There is no room charge for this option. Please keep in mind that you will be sharing the space; loud speeches and audio/visual equipment are not conducive to semi-private functions.



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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-3:00pm

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

Meal Period & Day	Minimum Combined Food & Beverage and Room Rental Requirements
Breakfast – Monday to Saturday	\$600
Breakfast – Sunday Brunch	\$1000
Lunch – Monday to Sunday	\$1000
Dinner – Sunday to Thursday	\$1600
Dinner – Friday & Saturday	\$2750

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

**Wedding Ceremonies have a set up fee of \$200-\$400 pending requirements.

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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 \$2.50 per person.

As an alternative, we can provide you with delicious cakes made by our Pastry Chef.

A Variety of flavours and colours are available to choose from.

All prices are subject to GST, PST & 16% Gratuity.

*A minimum of 72 hours notice is required

<u>SIZE / STYLE</u>	<u>SERVES APPROX.</u>	<u>COST</u>
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

WHOLE CAKES

Please inquire about these desserts as whole cakes for dessert buffets, cut into 12-32 pieces (depending on the cake type)

Espresso Cheesecake with Maple Cream \$48.00

Chocolate Epiphany (flourless Callebaut Chocolate Cake) \$45.00

White Chocolate Raspberry Cheesecake \$48.00

Lemon Flan \$45.00

Maple Pecan Tart \$45.00

Banana Cheese Cake \$48.00

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Policies/ Terms and Conditions

Guarantee of Attendance

The guaranteed 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.

For separate billing, should the confirmed number of guests go down after the three-day confirmation date, you as the host will be responsible for paying for the extra meals that were intended for the absent guest(s). You may take the extra meals with you upon departure.

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.

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 unless a waiver is signed.

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.

Display Materials Delivered to The Current

The Current has very limited storage space. Please arrange for deliveries with your Special Events Coordinator at time of booking. The Current will apply a handling and storage fee of \$50.00 per day for goods that have to be received and handled outside the agreed upon times.

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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

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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

BRUNCH BUFFET 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

(Brunch Buffet Enhancements Cont'd on Page 8)

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BRUNCH BUFFET 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)
\$6.00 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)
\$8.00 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip

(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$5.00 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

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce

(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.00 per guest

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

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EXPRESS A LA CARTE BREAKFASTS

\$17.50

Maximum 25 guests

Each served breakfast includes;

Freshly Brewed Coffee, Decaffeinated Coffee and Tea, Assorted Fruit Juices

Bakers Basket served Family Style, Spreads and Preserves

Choose three options from the following list of breakfast dishes to create your own customized three-choice breakfast menu.

Your guests will choose one entrée upon seating.

Personalized menus will be created at no extra charge (see next page for a sample menu)

THREE EGG SCRAMBLE

Your choice of Canadian Back Bacon, Breakfast Sausage, or Maple Bacon,
Served with Toast and Home fried potatoes*

Add \$2.00 to have Breakfast Sausage AND Maple Bacon as the protein option

TRADITIONAL EGGS BENEDICT

Two soft poached eggs served on toasted Marble Rye and smothered with scratch made Hollandaise,
Accompanied with Home fried potatoes*

SEASONAL FRUITS AND BERRIES

A generous portion of fresh Seasonal Sliced Fruits and Berries, 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

FRENCH QUARTER OMELET

Sautéed Crimini Mushroom, Tarragon and Gruyere Swiss cheese accompanied by Home fried potatoes*

BREAKFAST QUESADILLA

2 Scrambled Vita eggs with chopped Bacon, Plum Tomato, green Onion and the Current's signature four Cheeses
toasted between a flour Tortilla with Sour Cream and Home Fried Potatoes*

SEASONAL BERRY PANCAKES

Griddled Buttermilk Pancakes sprinkled with Blackberries and topped
with Cinnamon Butter and Canadian Maple Syrup

All Kid's meals are \$8.50 (smaller portion), includes juice

***An additional charge of \$2.50 will be added to substitute fruit for potatoes**

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Three Egg Scramble

Your choice of Canadian Back Bacon, Breakfast Sausage, or Maple Bacon,
Served with Toast and Home-style fried potatoes

Traditional Egg Benedict

Two soft poached eggs served on toasted Marble Rye and smothered with
Scratch made Hollandaise, Accompanied by Home -style fried potatoes

Fabulous French Toast

Vita Egg and cinnamon butter battered thick slices of French bread
With Canadian Maple syrup, cinnamon butter and fresh strawberries

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EXPRESS A LA CARTE LUNCH

\$19.50 per person

Maximum 25 guests

Each served luncheon includes;

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Soda & Iced T

Sweets & Treats served Platter-style

(An Assortment of in house prepared dainties)

**Choose three options from the following list of lunch dishes
to create your own customized three-choice lunch menu.**

Your guests will choose one entrée upon seating.

Personalized menus will be created at no extra charge (see next page for a sample menu)

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 with Salt & Pepper House Cut Fries *

THE ORIGINAL BISTRO BURGER

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

SHRIMP KUNG PAO

Stir Fried Vegetables, black tiger Prawns and toasted Cashews in a *spicy* Ginger and Honey Black Bean Garlic sauce Tossed with Udon Noodles

GOLDEYE WRAP

Smoked Manitoba Lakes Goldeye Salad with English Cucumber and fresh Mango in a refreshing Lemon, Cilantro and Yogurt dressing wrapped in a Whole Wheat Flour Tortilla with Salt & Pepper House Cut Fries *

THE REUBEN

Shaved Blue Label Corned Beef, Wine Sauerkraut and Russian dressing with Swiss cheese served on griddled Dark Pumpernickel bread with Salt & Pepper House Cut Fries *

SPINACH ST AGUR

Baby Spinach leaves dressed with Lavender and White Balsamic vinaigrette, Vanilla poached Gala Apple Parisienne, toasted Pistachio nuts and creamy St Agur cheese

*** For an additional \$2.50 substitute Classic Caesar Salad or Simple Greens**

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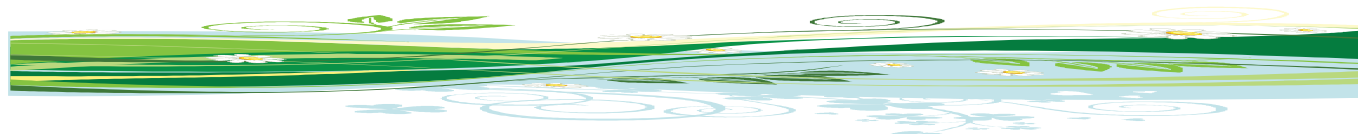
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Choice of Entrée

Caesar Salad with Grilled Chicken

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

The Current 'Club'

Our signature offering of Smoked Turkey, Crisp Bacon, Sweet Roasted Pepper,
Creamy Havarti cheese with Sundried Tomato spread on French White
Served 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 with Tiger Prawns

Dessert

Sweets & Treats served Platter-style

An Assortment of in house prepared dainties



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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
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Soda & IcedT
For an additional course Please add \$4.00*

How the A La Carte Menus work:

At least two weeks prior to your function, you will choose one soup and one salad from page 15.
The day of your function, upon seating, your guests will have a choice between the chosen soup or salad.

You will then choose one of the Three Lunch Packages and your guests
will be presented with the four selections upon seating.

Lastly, you will choose one dessert from page 16 that all your guests will have.

If you wish for your guests to have a choice between two desserts, please add \$2.00/ person

All soups, salads and desserts are not items we have on hand at all times.
They are specially made for your group!

Personalized menus will be created at no extra charge (see the sample menu)

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

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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 tossed in Udon Noodles with 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

PACKAGE THREE

\$32.00 per guest

CHICKEN ZAFFERANO

Pan seared 7oz. Chicken Breast 'Zafferano' with a Tomato - Apricot Chutney,
Asparagus Spears and steamed Basmati Rice

STEAK AND FRITES

7oz. Char grilled Sterling Silver Striploin with charred tomato Salsa,
Grilled Asparagus Spears and House cut Salt and cracked black Pepper Fries

SAVOURY SALMON

Grilled 7oz. Salmon Filet with Neva farm Basil Cream Sauce,
Charred Roma Tomato, Grilled 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, Grilled Asparagus Spears

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Choice of Soup or Salad

Cream of Wild Mushroom Soup with White Truffle Essence

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

Choice of Entrée

Shrimp Kung Pao - Stir-fried Asian Vegetables in Spicy Ginger and Honey-Black Bean Garlic sauce,
Toasted Cashews & Scallions on Udon Noodles served with Tiger Prawns

Not So Alfredo - The Current's Original: Chicken breast, Artichoke hearts & Crimini Mushroom
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 and House cut Fries

Vegetarian Paella - Cauliflower, Leek, Artichoke and Plum Tomato
With Saffron and Chilli infused Basmati Rice

Dessert

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 MENU COURSE SELECTIONS

To add a fourth course, please add \$4.00/ guest

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

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

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DECADENT DESSERTS

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

To have a choice of two desserts, please add \$2.00/ guest

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

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 September 2010

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A LA CARTE DINNER PACKAGES

How the A La Carte Menus work:

At least two weeks prior to your function, you will choose one soup and one salad from page 15.

Select one of the Four Dinner Entree Packages from page 19.

Select the accompaniment for your entrée' package (all entrees served with Chef's seasonal vegetables and your selected starch accompaniment)

Lastly, you will select one dessert from page 16 to complete your menu.

If you wish to offer your guests a second dessert choice, please add \$2.00/ person.

At the time of your scheduled event your guests will be presented a menu that includes a choice of a soup or salad, a choice between the three entrees and a dessert.

Price of entrée includes Artisan Breads, Coffee & Teas, Sodas and IcedT

All soups, salads and desserts are not items we have on hand at all times,
They are prepared individually and specifically for your event!

Personalized menus will be created at no extra charge
(please see sample menu on page 20)

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Please select one Starch

**Golden Buttery Mashed Potato,
Roasted Creamer Potato or
Prairie Grain and Wild Rice Pilaf**

THE CLASSICS

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

10oz. Sterling Silver Ribeye Steak with Sawmill Creek Cabernet Au Jus

Pan seared Herb and Chevre stuffed Chicken Breast Supreme with Mushroom Veloute
\$47.00 per guest

TASTES OF THE CURRENT

Pan seared Mushroom stuffed Chicken Breast Supreme with
Cabernet Thyme sauce

10oz. Sterling Silver New York Strip loin Steak with Char - Grilled Plum Tomato Salsa

Pan seared Manitoba Pickerel Fillets with a Roasted Tomato Choron sauce
\$47.00 per guest

FLAIR FOR THE DRAMATIC

Char Grilled Filet of Halibut with an English Cucumber Mignonette

8oz. Sterling Silver Beef Tenderloin

Cinnamon dusted Quebec raised Magret Duck Breast, dried Blueberry and Balsamic glaze
\$51.00 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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the Current

Place your Heading or Company Logo here

Choice of Soup or Salad

Puree of Butternut Squash and Ginger Soup with Cinnamon Crème Fraîche

*Tangled Spring Greens with English Cucumber, Cherry Tomatoes, Radish
And toasted Almond with Honey Apple Vinaigrette*

Choice of Entrée

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

*Pan seared Mushroom stuffed Chicken Breast Supreme
With Cabernet Thyme sauce*

*Sterling Silver New York Strip loin Steak
With Char grilled Plum Tomato Salsa*

*Pan seared Manitoba Pickerel Fillets
with a Roasted Tomato Choron sauce*

Dessert

*Espresso Cheesecake with Maple Cream
Delicate Mocha flavoured and garnished with Chocolate Syrup*

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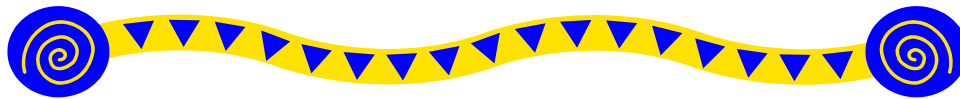
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Place your Heading Here

\$15/ child



KID'S MENU

ENTRÉE

CRISPY CHICKEN FINGERS & FRIES

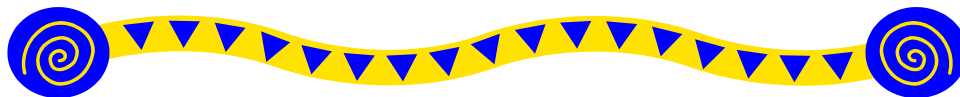
MAC AND CHEESE

BEEFY BEEF BURGER & FRIES

DESSERT

A SUPER SUNDAE

With Your Choice of Chocolate or Caramel Sauce



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

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HORS D'OUERVES AND COCKTAIL SNACKS

Minimum order of 3 dozen of any single selection

COLD

\$32 per dozen/ type

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/ type

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/ type

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/ type

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/ type

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/ type

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 \$53 / dz

Cardamom spiced Canadian Rack of Lamb chops with Rhubarb chutney \$49 / 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

\$39.00 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
\$36.00 per dozen

Sliced Beet cured Salmon Gravavlax 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

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

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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)
\$6.00 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)
\$8.50 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip

(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$5.00 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

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce

(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.00 per guest

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