

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

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

Prices are subject to P.S.T., G.S.T. and 16% Gratuity
Conference Package September 1st, 2010

Prices subject to change and are only guaranteed 90 days prior to a function
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BEVERAGES & SNACKS

REFRESHMENTS

Fair Trade Regular or Decaf Coffee, Tea & Herbal Tea (per person)	3.25
Soft Drinks (each/ charged upon consumption)	2.95
Sparkling Mineral Water (San Pellegrino)	4.95
Pitchers of Assorted Juice (per person)	2.95
Tomato juice (250ml bottle)	2.95
Water Cooler (up to 40 guests)	25.00 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.

SNACKS

Bakers Basket	per person	3.50
Morning Glory Health Muffins	each	2.50
In House made Banana Bread	per person	2.25
In House Apple or Lemon Loaf	per person	2.25
Seasonal Whole Fruits apples, oranges and bananas)	each	2.25
Individual Assorted Yogurts	each	2.50
Individual Cold Cereals and Milk	each	4.25
Sliced Seasonal Fruits and Berries	per person	7.00
Assorted dainties	per dozen	25.00
Granola or Chocolate Bars	each	2.65
Cookies Fresh In House made	each	2.00
	per dozen	22.00
Riverstone Quinoa Health Cookies	each	2.25
In House made Biscotti	per dozen	15.00
Assorted Chips (per individual bag)	each	2.25
Hagen Daaz Ice Cream Bars	each	5.75

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MEETING BREAKS

PRAIRIE CLASSIC

\$10.75 per guest

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

TALL PLAINS

\$13.25 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

\$14.00 per guest

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

COOKIES AND CREAM

\$10.75 per guest

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

SNACK TIME

\$11.50 per guest

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

GREEN KEY

\$11.00 per guest

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

WESINNIWIN

\$12.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Rosemary scented Bannock, Dried Organic Vegetable Chips, Granola Bars

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BREAKFAST BUFFETS

CLASSIC CONTINENTAL

\$12.75 per guest

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

DELUXE CONTINENTAL

\$15.50 per guest

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

HOT BUFFET SELECTIONS

Minimum 20 guests, for groups less than 20 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

\$9.00 per guest

TRADITIONAL

Scrambled Vita Eggs, Maple Smoked Bacon

OR English breakfast Sausages

Add \$6.75 per guest

HEARTY

Scrambled Vita Eggs, Maple Smoked Bacon

AND English breakfast Sausages

Add \$8.25 per guest

For The Spanish Scramble add \$2.25

With Tomato, sweet Peppers, Spanish onion, Cilantro and Aged Cheddar cheese

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

\$9.25 per guest

ADDITIONAL BUFFET ENHANCEMENTS

PREPARED SMOOTHIES

Our Culinaricians will prepare 2 varieties of fresh fruit smoothies for guests to indulge at their leisure

\$15.00 per liter

SMOKED FISH

Smoked Norwegian Lox and Prairie Lakes Goldeye, Cream Cheese,

Caper, Spanish Onion and Crisp Bagel Chips

Add \$9.00 per guest

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BRUNCH BUFFET

\$32.00 per person (Minimum 30 guests)
For groups less than 20 a \$5.00 surcharge per guest will be added)

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 to be included with your buffet
(Add \$3.75 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 \$8.75 per guest

Smoked Fish

Smoked Norwegian Lox and Prairie Lakes Goldeye, Cream Cheese,
Caper, Spanish Onion and Crisp Bagel Chips
Add \$9.00 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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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

\$22.00 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:
Salami, Roast Beef, Black Forest Ham and Smoked Turkey
Albacore Tuna Salad, Vita Egg Salad, Selection of Artisan Breads and Rolls
Assorted Spreads, sliced domestic cheeses and Vegetable fixin's

DELUXE SOUP & SANDWICH / WRAP BUFFET

\$24.00 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, Albacore Tuna Salad and Vita Egg Salad
Vegetable (tomato, cucumber, sprouts) and Cheddar Cheese with Artichoke spread
Shaved Sterling Silver Roast Beef and Swiss with Horseradish Mayo

GOURMET SOUP & SANDWICH / WRAP BUFFET

\$26.00 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
Smoked Turkey with Swiss and Sundried Tomato Mayo
English Cucumber, Brie and Sprouts with Basil mayo
Black Forest Ham and Havarti with Grainy Dijonnaise
Chicken Salad with Walnuts and Tarragon, Poached Prawn Salad w/ Russian Mayo
Shaved Roast Sirloin of Beef, Swiss cheese and Horseradish Mayo

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WORKING LUNCHEONS

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

EXECUTIVE SOUP & SANDWICH 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 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
Smoked Norwegian Lox Pumpernickel Bagel
Albacore White Tuna

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 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 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 \$1.50 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

\$19.00

Each individually packed lunch will include;

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

Two Homemade Cookies

One Bag of Potato Chips or Nachos

Assorted Soft Drink

One prepared Sandwich selection on Artisan Breads;

Albacore Tuna or Vita Egg Salad

Corned Beef and Swiss, Black Forest Ham and Havarti,

Shaved Roast Sirloin, Vegetarian

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.

GOURMET BAGGED LUNCH

\$21.00

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

Assorted Soft Drink/ IcedT

One prepared Sandwich selection on Artisan Breads;

Chicken Salad with Tarragon and Walnuts

Smoked Turkey, Swiss and Sundried Tomato Mayo

English Cucumber, Brie, Sprouts and Basil Mayo

Smoked Lox, English Cucumber and Caper Remoulade

Black Forest Ham and Havarti

Shaved Roast Sirloin w/ Horseradish Mayo

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

\$26.00 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

Italian Sausage and Portabella Mushroom Lasagna with
Slow Roasted Roma Tomato Sauce and four Cheeses

Roasted Garlic, Kalamata Olives, Sundried Tomato, Artichoke, Thyme and Parsley with
Vegetable Fusili, Extra Virgin Olive Oil and crumbled Feta cheese

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

EASTERN ASIAN

\$26.00 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 and 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*

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BUFFET STYLE LUNCHEONS cont'd

PROVENÇAL

\$26.00 per guest

French Baguette and Butter
Petite Greens with Dijon-Chive Vinaigrette
Domestic Cheeses and 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

\$27.00 per guest

Assorted Artisan Rolls and Whipped Butter
Garden style Greens with Inn Vinaigrette
Seasonal Vegetable Medley

Roasted Manitoba Pork Loin with Mushroom Pan Gravy
Yudyta's Market Potato and Cheese Perogys
Prairie Wild Rice Pilaf

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

THE RAIN IN SPAIN FALLS MAINLY ON THE PLAINS!

\$29.00 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, Cilantro and Fort Garry Dark Ale

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

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LUNCHEON BUFFET

\$38.00 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 Cider 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 buffet
(Add \$3.75 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 one item from this section for your luncheon
(Add \$4.25 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 \$5.50 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
Yudyta's 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

(See next page for Buffet Enhancements)

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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 \$11.00 per guest
Maple Glazed **Baked Ham** with Pineapple Chutney \$8.00 per guest
Roast Turkey, Stuffing, Sage Veloute and Cranberry Relish \$9.00 per guest
Sterling Silver **Top Sirloin Roast Beef** with Mushroom Jus \$12.00 per guest
Garlic rubbed **Leg of Lamb** with Rosemary jus \$13.00 per guest
Sterling Silver **Striploin Roast Beef** with Cabernet Glace \$16.00 per guest
Sterling Silver **Prime Rib** au Jus \$17.00 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)
\$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

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

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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
 \$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 French Baguette &
 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,
 Pickled Beets & cocktail Onion)
 \$6.00 per guest

Mediterranean **Antipasti** with Genoa Salami,
 Prosciutto Ham, Cappicola,
 assorted Olives and pickled Savories
 & Baguettes
 \$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

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DECADENT DESSERT BUFFETS & SWEET ENHANCEMENTS

LIFE BY CHOCOLATE

Chocolate Fountain fondue with Fresh Fruit, Chocolate Pastries,
Chocolate Cheesecakes, assorted Cookies and Slices
\$14.00 per guest

EUROPEAN PASTRIES

Pave Nicoise, Sacher, Marjolaine and Opera Cakes,
Financier, Paris Brest, Petit Tarts, Éclairs and Profiteroles
\$11.00 per guest

Chocolate Fountain Fondue (minimum 20 people)
Warm Callebaut Chocolate with assorted
Fresh Seasonal Fruit Kebabs (3 per guest) and Sponge Cake
\$11.00 per guest

Tuxedo dressed Chocolate enrobed Strawberries
Dressed up for your occasion
\$23.50 per dozen

White and Dark Chocolate dipped Strawberries
\$22.00 per dozen

Chocolate Truffles
A decadent selection of in house prepared Truffles, Rum balls,
Chocolate dipped Strawberries and Macaroons
\$21.00 per dozen

Biscotti
An assortment of In-House prepared crisp Italian Cookies,
And excellent accompaniment for Coffee and Tea
\$15.00 per dozen

Cookies
Home made Chocolate Chip, Peanut Butter, Oatmeal Raisin,
Triple Chocolate and Ranger Cookies
\$22.00 per dozen

Dainties
Assorted in house prepared sweets and treats
\$25.00 per dozen

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

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Conference Package September 1st, 2010

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CHEF SELECTED LUNCHEONS

Includes Fresh Artisan Breads, Coffee and Tea
For an additional course please refer to the a la Carte additional course selections

#1

Chorizo sausage and ground Bison Lasagna baked with
Roasted Roma Tomato sauce and four cheeses and Seasonal Vegetable Medley

Espresso Cheesecake
\$26.00

#2

Grilled Chicken Breast Supreme with a Tarragon Cream sauce,
Creamer Potatoes and Seasonal Vegetable medley

Lemon Flan with Almond Shortbread crust
\$31.00

#3

Sterling Silver Beef Ragout served in a Yorkshire pudding bowl with
Honey-Apple dressed Greens

Chocolate Crème Fraiche Cake
\$26.00

#4

Roasted Pork Striploin with a grainy Dijon – Port Wine Sauce
Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Maple Pecan Tart with Chocolate syrup and whipped cream
\$31.00

#5

Char grilled Salmon Filet with a Basil Cream sauce,
Manitoba Wild Rice Pilaf and Seasonal Vegetables

White Chocolate Raspberry Cheesecake
\$33.00

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ADDITIONAL LUNCH COURSE SELECTIONS

Each additional Lunch course is \$3.00 per 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

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

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

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

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CHEF SELECTED DINNER PACKAGES

The Classic

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
\$41.00

Chef's Dinner #2

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 Semifreddo
\$41.00

Chef's Dinner #3

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
\$47.00

Chef's Dinner #4 (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
\$53.00

Chef's Dinner # 5 (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
\$47.00

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ALa CARTE DINNER SELECTIONS

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

For an additional course please add \$3.00 per guest

SOUPS

Alberta Lamb, Barley and Vegetable

Cream of Wild Mushroom

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 & fresh Watermelon

Crisp Romaine leaves, Padana Cheese and 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

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

Boston Butter 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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DESSERT

*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

Fresh Seasonal Fruit Plate

Served with Mint & Honey Yogurt

Espresso Cheesecake with Maple Cream

Delicate Mocha flavored & garnished with Chocolate Syrup

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

Apple – Walnut Strudel

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

Maple Pecan Tart

Toasted Pecans in Maple Syrup with Whipped Cream

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

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 \$45.00

White Chocolate Raspberry Cheesecake \$48.00

Lemon Flan \$45.00

Maple Pecan Tart \$45.00

Banana Cheese Cake \$48.00

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ALa CARTE ENTRÉE SELECTIONS

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

Grilled Double boneless / skinless Chicken Breast with Tarragon Cream sauce \$41

Roast Citrus and Soy soaked Wing Bone on Chicken Breast \$41

*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 \$41

Herb and Chevre stuffed Chicken Breast Supreme with
Manitoba Mushroom Cream sauce \$41

Sundried Tomato and Feta stuffed Chicken Breast Supreme with
Aged Balsamic reduction and Extra Virgin Olive oil \$41

Italian Sausage and Wild Rice stuffed Chicken Breast Supreme alla Cacciatore
(plum tomato, Crimini mushroom, Onion, Olive and Garlic Ragout) \$41

STERLING SILVER ROAST BEEF

(Prepared Med. unless otherwise specified)

10 oz Slow Roasted Prime Rib Au Jus \$49

8oz Tenderloin with Cabernet Sauce \$53

10oz Striploin with Brandy – Green Peppercorn Sauce \$45

MANITOBA PRODUCED PORK

Pan seared Pork Tenderloin with Green Apple, Tarragon Salsa and
Caramelized Onion Jus \$40

Roast Pork Loin with Whole Grain Dijon – Tawny Port Wine sauce \$40

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COMBINATION PLATES

6 oz Sterling Silver Beef Tenderloin roasted gently to Medium Rare
With 3 Bourbon – Chive flambée Tiger Prawns \$55

Herb and Garlic marinated grilled 4-5oz Chicken Breast
With a 4 oz grilled Salmon filet \$47

5oz Sterling Silver Striploin & a Herb and Garlic marinated grilled 4-5oz Chicken Breast
With Brandy – Green Peppercorn sauce \$47

Herb and Garlic marinated grilled 6-7oz Chicken Breast Supreme
With 3 Bourbon flambéed Tiger Prawns \$43

Rosemary and Dijon rubbed 4-5oz Rack of Lamb
With Herb and Garlic marinated grilled 4-5oz Chicken Breast \$57

SEAFOOD AND VEGETARIAN ALTERNATIVES

Thai BBQ glazed Salmon Filet with Charred Pineapple Relish and Chive Crème Fraiche
\$41.00

Grilled Northern Halibut Filet with Cucumber – Mango Mignonette
\$43.00

Our Culinaricians 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 \$2.00 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 1 week notice) and Sautéed Spinach leaves
Seasonal Vegetable Medley (Broccoli, Carrot, Cauliflower, Bell Pepper and Snap Peas)

KIDS MENU SELECTIONS

*Each child selection is served with a first course of Raw Veggies and Dip,
Event Vegetable, Starch and Dessert Accompaniment
\$15.95 per child*

Chicken fingers / Plum 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

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DINNER BUFFET

\$47.00 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 buffet
(Add \$3.75 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 luncheon
(Add \$4.25 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 \$5.50 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'OUERVES AND COCKTAIL SNACKS

Minimum order of 3 dozen of any single selection

COLD

\$32 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

Minimum order of 5 dozen of any single selection

Foie Gras Torchon wrapped in Cotton Candy \$48 / dz
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

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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 French Baguette &
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,
Pickled Beets & cocktail Onion)
\$6.00 per guest

Mediterranean **Antipasti** with Genoa Salami,
Prosciutto Ham, Cappicola,
assorted Olives and pickled Savories
& Baguettes
\$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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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 \$13.50 per guest

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

Wine Service

Wine Corkage for Dinner \$5.00 per guest

Wine Corkage for Wine reception only \$7.00 per guest

Host/ Cash Bar

PREMIUM Wine, Spirits, Domestic beer \$5.05

DELUXE Wine, Spirits, Import Beer \$5.63

LIQUEURS \$5.63

MARTINIS \$5.63

*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 \$28.73

*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 \$2.95

Non Spirit Punch 10L Punch Bowl (50-60ppl) \$150.00

Attendant fee – Suites \$ 110.00

Bar Minimum

Host Bar or Cash Bar fee minimum is \$600 or a bartender fee will be applied at \$30.00 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

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

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.

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

Prices are subject to P.S.T., G.S.T. and 16% Gratuity
Conference Package September 1st, 2010

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ROOM CAPACITY

Forks Ballroom*	2930 sq. ft.	Prairie Salon	388 sq. ft.
Boardroom	80	Boardroom	18
Classroom	100	Classroom	12
Theatre	250	Theatre	30
U-Shape	70	Banquet	16
Banquet	188- Dinner	Reception	25
Reception	250 -Standing		
Forks Ballroom East	1465 sq. ft.	<u>The Current Restaurant</u>	
Boardroom	40	Sunroom	
Classroom	50	Sit-down Dinner	50
Theatre	125	Buffet Dinner	40
U-Shape	35	Reception	65
Banquet	80 - Dinner		
Reception	100 - Standing		
Forks Ballroom West	1465 sq. ft.	<u>Guest Room Parlours</u>	
Boardroom	40	Waterfront	700 sq. ft.
Classroom	50	Executive Boardroom	10
Theatre	125	Boardroom	12-18
U-Shape	35	Dinner	16
Banquet	72 - Dinner	Reception	30
Reception	100 - Standing		
* Forks Ballroom East & West make up the full Forks Ballroom		Gold Suite	400 sq. ft.
 		Boardroom	6-12
River Salon	600 sq. ft.	Reception	20
Boardroom	24		
Classroom	21	Oodena Suite	300 sq. ft.
Theatre	40	Boardroom	8
U-Shape	20	Reception	12
Banquet	32		
Reception	50		

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