



MANITOBA CLUB

CATERING & EVENTS 2021



A Platinum Club® of the World

Premier Events

From the set-up of your room, to the design of your menu, to how guests are greeted when they arrive—our professionalism and pursuit of excellence will match yours.

Clients will be impressed. Colleagues will be in awe. Family members will feel special. The perfect Manitoba Club event... every time... that's our promise. Our 10 private event rooms combine elegance and technological sophistication to offer the most advanced meeting and event rooms in the Province. From parties of 4 to 400 guests, the club can accommodate virtually any style of event ranging from business meetings and intimate dinners to client appreciation events and awards receptions. The club has the venue and amenities to make your next event unique and memorable for your guests.

The Grand Ballroom accommodates groups of up to 200 people for a sit down meal service and can be subdivided into three separate rooms with sound absorbing panels to accommodate intimate gatherings. Unique features include:

Four inset monitors that are capable of displaying presentation media throughout each of the ballrooms, complete with full privacy settings to ensure the confidentiality of your presentation.

Full room blackout capabilities and acoustical engineering provide the ultimate environment for presentations and events.

Full wireless audio and the Province's fastest complimentary Wi-Fi internet service help ensure you can remain connected while conducting your business

The club's first-class culinary and service teams are led by a group of Manitoba's most talented and dedicated professionals. What differentiates events at Manitoba Club is our team's ability to tailor menu offerings seasonally to create memorable culinary and beverage events your guests will be talking about for years to come.

As an added complimentary benefit of hosting your event at Manitoba Club, our in-house Graphic Designer is pleased to create a menu card and table numbers (if required) that include your corporate logo and colours for your event.

Please visit the club's website, featuring spectacular room pages and providing information regarding set-up capacities.

To discuss the details of your event please contact Danica Marincil at events@manitobaclub.mb.ca or T 204 946 3501.



Cover Photo by Luxe Images by Jill

Discover Culinary Artistry

- 1 Breakfast
- 2 Meeting Breaks
- 3 Lunch
- 7 Hors d'Oeuvres
- 8 Receptions
- 10 Marché-Style Reception Menu
- 11 Dinner
- 15 Late Night Menu
- 16 Event Bar and Beverages
- 18 Banquet Wine List
- 19 Off-Site Catering
- 20 Room and AV Rental Rates

Club Policies (Inside Back Cover)

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Club Breakfast

PRICED PER PERSON



Plated Breakfast

Club Breakfast | \$22.95
Poached Eggs Benedict
on an English Muffin with
Ham and Hollandaise Sauce
Served with Bacon
Hash Browns
Maple Pecan Danish
Add or Substitute Sausage | \$3.00
Add Fresh Fruit Bowl | \$6.00

Breakfast Wraps | \$20.95
Scrambled Eggs in a Wrap
with Sausages, Peppers, Bacon
and Mushrooms served with Hash
Browns and a Fresh Fruit Bowl

Traditional Breakfast | \$18.95
Scrambled Eggs
Served with Bacon
Hash Browns
Maple Pecan Danish
Add or Substitute Sausage | \$3.00
Add Fresh Fruit Bowl | \$6.00

Healthy Choice Breakfast | \$16.95
Vegetarian Frittata
with Feta Cheese
Fresh Fruit Bowl
Add Oatmeal | \$4.00

Fresh Choice Breakfast | \$20.95
Avocado and Tomato
on Toast with Ricotta Cheese
and Macadamia Nuts
Fresh Fruit Bowl
Add Oatmeal | \$4.00

À La Carte

Individual Yogurt
Minimum 6 People
\$2.20 per person

Individual Granola Bars
\$2.20 per person

Yogurt and Granola Parfait
\$26.95 per dozen

Mini Bagels
with Cream Cheese
\$22.95 per dozen

Mini Quiche
\$22.95 per dozen

Bagels
with Cream Cheese
\$36.00 per dozen

Assortment of
Breakfast Pastries
\$26.95 per dozen

Club Oatmeal
\$6.95 per person

Beverages

Coffee/Tea | \$2.75
Served or Stationed

Coffee/Tea | \$1.75
Refresh

Tropicana Juices | \$3.50

Breakfast Buffet

Not currently available due to COVID-19

Traditional Breakfast | \$24.95
Minimum 20 People
Scrambled Eggs
Bacon
Sausage
Hash Browns
Maple Pecan Danish
Sliced Fruit Platter

Club Breakfast Buffet | \$32.95
Minimum 35 People
Muffins, Croissants and Danishes
Baked Ham (Sliced to Order)
Pork Sausages
Bacon
Scrambled Eggs
Eggs Benedict
Crêpes Stuffed with Fruit
Hash Browns
Sliced Fruit Platter

Healthy Breakfast Buffet | \$28.95
Minimum 20 People
Cottage Cheese and Lemon on Toast
Granola and Yogurt Breakfast Parfait
Club Oatmeal
Pancakes with Raspberry Coulis
Vegetarian Quiche
Crispy Vegetarian Egg Wraps
Fruit Salad

Continental Breakfast | \$20.95
Muffins, Danishes, Croissants
Assorted Yoghurt
Butters and Jams
Sliced Fruit Platter

Meeting Breaks

PRICED PER PERSON

Enhancements

- Energy Break** | \$12.95
Mini Honey Yogurt and Granola Parfait
with Dark Chocolate Shavings
Freshly Sliced Fruit Platter
- Cookies & Cream** | \$16.95
Manitoba Club Freshly Baked Cookies
Pastry Chef's Assorted Parisian Macarons
House-Baked Mini Biscotti
Mini Malted Vanilla Shake
- Re-Energize** | \$16.95
Crudit  Shooters
Pita Chips and House Tzatziki
Mini Bowls of Berries
with Vanilla Chantilly Cream
Mango Coconut Balls
Mini Berry Smoothies
- All Things Berry** | \$16.95
Mini Berry Squares
Berry Tartelettes
Parisian Berry Macarons
Berry Panna Cotta Spoons
- Food Trends** | \$19.95
Pretzel Bread
with Beer and Cheese Dipping Sauce
Kimchi Grilled Cheese
Kale and Farro Salad
Pea Protein and Yogurt Smoothies



Add To Any Break

- Assorted Petit Fours**
\$28.95 Per Dozen
- Butter Tarts**
\$28.95 Per Dozen
- Manitoba Club Cookies**
\$24.95 Per Dozen
- Assorted Muffins**
\$28.95 Per Dozen
- Assorted Fruit Tray**
\$11.95 Per Person
- Crudit  Shooters**
\$6.95 Per Person
- Cheese Platter**
\$18.95 Per Person
- Pita and Tzatziki**
\$8.95 Per Person

Beverages

- Pepsico Soft Drinks** | \$2.95
- Manitoba Club Bottled Water** | \$2.50
- Bubly** | \$2.95
- Perrier** | \$3.50
- San Pellegrino** | \$3.50
- Flavoured San Pellegrino** | \$3.75
- Orangina** | \$3.75
- Tropicana Juices** | \$3.50

It is the club's utmost objective to ensure that members and guests experience gastronomy of unparalleled quality.

Club Lunch

PRICED PER PERSON



Lunch Buffets

- Not currently available due to COVID-19
Minimum 35 People*
- Working Lunch Buffet** | \$28.95
Freshly Baked Buns
Mixed Green Salad
with Tomato, Cucumber, Onions
and Three Dressings
Stir Fry Vegetables
Rice Pilaf
Teriyaki Chicken or Chicken Tikka Masala
Assorted Petit Fours
- Executive Lunch Buffet** | \$36.95
Freshly Baked Buns
Quinoa Salad
Spinach, Cranberry and Feta Salad
Fresh Steamed Vegetables
Herb Roasted Potatoes
Baked Penne and Ratatouille Pasta
Chicken Tagine and Chickpea Stew
Assorted Mini Desserts
- Gourmet Lunch Buffet** | \$42.95
Freshly Baked Buns
Organic Greens
with Tomato, Cucumber
and Balsamic Vinaigrette
Fresh Steamed Vegetables
Roasted Creamer Potatoes
Fillet of Salmon
with Citrus Salsa
Roasted Chicken Breast
with Romesco and Roasted Corn
Assorted Petit Fours and Mini Desserts
Sliced Fruit Platter
- A plated vegetarian offering
may be selected in advance.*
- *There will be a \$25 per hour
charge (minimum 3 hours)
for Chef-Attended Stations.*

Chef-Attended Carvery*

- Prime Rib of Beef** | \$16.00
with Yorkshire Pudding
- Roasted Turkey** | \$11.00
with Herb Stuffing
- Red Wine & Maple Glazed Ham**
| \$11.00
with Selection of Mustards
- Roasted Leg of Lamb** | \$17.00
with Mint Sauce

Luncheons & Lighter Fare

- Plated Per Person*
- Assorted Sandwiches & Soup
with Olives & Pickles** | \$20.95
- Assorted Wraps & Soup
with Olives & Pickles** | \$22.95
- Assorted Open-Faced Sandwiches
with Olives & Pickles** | \$25.95



Lunch à la Carte

PRICED PER PERSON

Soup

Select One Soup from One Category

Broth Based | \$7.95
Beef Barley, Minestrone, Chicken Noodle, Chicken and Wild Rice

Cream Based | \$8.95
Lemon Chicken, Cream of Asparagus, Cream of Mushroom, Roasted Butternut Squash

The Classics | \$10.95
Baked French Onion, Lobster Bisque, Clam Chowder

Salads

Appetizer or Entrée Size

Caesar Salad \$8.95 | \$14.95
with Romaine, Garlic Croutons, Bacon, Parmesan and Traditional Dressing

Greek Salad \$9.95 | \$16.95
with Tomatoes, Cucumber, Green Pepper, Red Onion, Olives, Feta and Traditional Dressing

Classic Wedge Salad \$8.95 | \$12.95
with Bacon, Green Onions, Walnuts and Blue Cheese Dressing

California Mesclun Salad \$7.95 | \$11.95
with Balsamic Vinaigrette

Heirloom Tomato Salad \$11.95 | \$18.95
with Mixed Greens and Basil Vinaigrette

Spinach, Cranberry, Pecans & Feta Salad \$10.95 | \$16.95
with Maple Balsamic Vinaigrette



Manitoba Club upholds over 140 years of tradition and ensures flawless service excellence throughout your visit.

Add to Any Salad

Chicken Breast | \$9.00
Sautéed Shrimp | \$11.00
Salmon Fillet | \$14.00
Beef Tenderloin | \$18.00
Goldeye | \$16.00

Selection Upgrades

The quoted pricing refers to one selection for each course for all guests. Should you prefer to offer your guests a choice of up to three menu selections per course:

In Advance of Your Event
An additional charge of \$4.00 per person, per course will be applied.

Table-Side Ordering at Your Event
An additional charge of \$8.00 per person, per course will be applied.

Printed menus will be provided.

Lunch Entrées

PRICED PER PERSON

Steak Sandwich | \$30.95
with French Fries

Beef Tenderloin | \$32.95
with Bordelaise Sauce

Roast Prime Rib of Beef | \$32.95
with Yorkshire Pudding and Jus
Minimum 10 People

Lake Winnipeg Pickerel Almondine | \$28.95

Lake Winnipeg Pickerel | \$28.95
with Coconut Lime Velouté and Lime Gremolata

Lake Winnipeg Pickerel | \$28.95
with Caper Beurre Blanc

Poached Salmon | \$28.95
with Roasted Shallot Glaze and Sun Dried Tomato Pesto

Baked Salmon | \$28.95
with Fried Ginger and Pomegranate White Balsamic Glaze

Oven-Roasted Turkey | \$29.95
with Traditional Dressing
Minimum 10 People

Black Olive & Pistachio Crusted Rack of Lamb | \$49.95
with Thyme Jus

Breast of Chicken | \$27.95
with Oyster Mushroom Sauce

Chicken & Date Tagine | \$27.95
Served with Basmati Rice
Minimum 5 People

Chicken Roulade | \$28.95
Filled with Aged Goat Cheese and Pistachio, Topped with a Smoked Red Pepper Coulis

Chicken Stuffed with Chorizo and Manchego | 29.95
with Red Pepper Coulis

Chicken Galantine | 28.95
with Pistachio and Apple Glaze

Quiche Lorraine | \$20.95
with Mixed Green Salad
Minimum 6 People

Chicken Crêpe | \$22.95
with Forest Mushroom Sauce

Vegetarian & Vegan Entrées

Samosa | \$23.95
with Coconut Cilantro Chutney

Mediterranean Orzo Pasta | \$23.95

Forest Mushroom, Manchego & Arugula Strudel | \$23.95
with Roasted Red Pepper Coulis

Vegetarian Cassoulet | \$23.95

Quinoa Spinach Cake | \$24.95
with Provençal Sauce



Lunch Desserts

PRICED PER PERSON

Plated Desserts | \$12.95

- Lemon Square**
with Raspberry Coulis
- Coconut Mango Rice Pudding**
- Apple Puff Pastry Slice**
with Vanilla Ice Cream
- Almond Crème Slice**
with Chocolate Sauce
- Crème Caramel**
with Fresh Fruit and Whipped Cream
- Skor Cheesecake**
- Individual Apple Pie à la Mode**
- Chocolate Pâté**
with Raspberry Coulis
- Vegan Brownie**
with Coconut Ice Cream
- Toblerone Truffle Cake**

Cheese & Fruit

- Assorted Canadian and Imported Cheeses** | \$20.95
with Biscuits
- Fresh Fruit Platter** | \$11.95
- Fresh Berries** | \$16.95
with Vanilla Ice Cream
- Assorted Fresh Fruit** | \$16.95
with Sorbet

Sweets *Priced Per Dozen*

- Manitoba Club**
Chocolate Chip Cookies | \$24.95
- Imperial Cookies** | \$36.95
- Assorted Petit Fours** | \$28.95
- Butter Tarts** | \$28.95
- Macarons** | \$28.95



Manitoba Club is proud to have Eric Bari as our in-house Pastry Chef. He has delighted our members and guests for well over a decade.

Hors d'Oeuvres & Canapés

Chef's Selection of Hot Hors d'Oeuvres & Canapés | \$14.95

During Cocktail Reception
5 Pieces Per Person

Hot Priced Per Dozen

- Quiche Lorraine** | \$24.95
- Mushrooms in Batter** | \$22.95
- Spanakopita** | \$26.95
- Beef Kebobs** | \$32.95
- Chicken Kebobs** | \$28.95
- Beef Short Rib Purse** | \$32.95
- Braised Duck and Figs** | \$28.95
on Potato Chip
- Scallops & Bacon** | \$28.95
- Chicken Wellington** | \$26.95
- Deep-Fried Prawns** | \$28.95
- Deep-Fried Scallops** | \$28.95
- Patty Shells** | \$28.95
with Curried Shrimp
- Patty Shells** | \$26.95
with Creamed Mushrooms
- Sausage Rolls** | \$24.95
- Asparagus Rolls** | \$23.95
Au Gratin
- Egg Rolls** | \$24.95
with Plum Sauce
- Meatballs** | \$24.95
- Cocktail Sausages** | \$26.95
with Bacon
- Cheese Balls** | \$24.95
- Lamb Chops** | \$46.95

Wasabi Pork Dumplings | \$26.95

Mushroom Tart | \$26.95

Picklerel Cheeks | \$26.95 in Pernod

Petite Grilled Cheese | \$36.95 with Tomato Soup (Demi Tasse)

Bruschetta | \$25.95

Thai Spring Rolls | \$24.95 and Sambal Dipping Sauce

Cold Priced Per Dozen

- Goldeye Mousse** | \$27.95
with Fried Capers on Toast
- Smoked Salmon Canapé** | \$26.95
- Oysters on the Half Shell** | \$38.95
- Pacific Prawns** | \$32.95
with Cocktail Sauce
- Prosciutto Ham & Melon** | \$26.95
- Prosciutto-Wrapped Asparagus** | \$27.95
- Snow Crab & Avocado Salad** | \$27.95
on Endive
- Foie Gras Mousse** | \$34.95
on Brioche
- Beet Cured Arctic Char** | \$29.95
on House Lavash
with Lemon Mascarpone
- Tuna Tartar** | \$32.95
with Pea Shoots and Wasabi Mayo
- Brie & Cranberry** | \$25.95
on Crostini
- Shrimp Salad** | \$26.95
on Cucumber

Duck Prosciutto & Red Wine Poached Pear | \$28.95 on Crostini

Goldeye Mousse | \$29.95

Avocado & Cherry Tomato Toast | \$24.95

Sopressata & Mozzarella Skewer | \$25.95 with Fresh Basil and Balsamic Glaze

Watermelon Cubes | \$24.95 with Feta, Pistachios and Balsamic

Pickled Beet Hummus | \$24.95 with Feta Cheese on Crostini

Tomato-Stuffed Bocconcini | \$26.95 with Basil

Edamame & Wasabi Purée | \$24.95 on Cucumber

Vegetarian Summer Rolls | \$24.95 with Soy Ginger Dip

Beef Tartar | \$36.95 with Truffled Potato Chip

Ratatouille Tarte | \$26.95



Manitoba Club Reception*

From the set-up of your room, to the design of your menu, to how your guests are greeted when they arrive at the club, our professionalism and candor will match yours. Clients will be impressed. Colleagues will be in awe. Family members will feel special. The perfect Manitoba Club event... every time... that's our promise.

* Not currently available due to COVID-19

The 1874 Reception

\$46.95 Per Person (2.5 Hours)

Chef's Selection of Hot Hors d'Oeuvres & Canapés
6 Pieces Per Person

Assorted Raw Vegetables
with Dip

Assorted Fresh Fruit

Canadian & Imported Cheeses

Biscuits & Jelly

Assorted Cocktail Sandwiches, Olives & Pickles

Petit Fours

Nuts/Chips

The Classic Reception

\$62.95 Per Person (2.5 Hours)

Chef's Selection of Hot & Cold Hors d'Oeuvres
6 Pieces Per Person

Smoked Salmon Carvery
with Pumpernickel, Onions, Capers and Lemon

Roast Strip Loin of Beef Carvery
with Rolls, Horseradish, Mustards and Butter

Fresh Fruit

Canadian & Imported Cheeses

Biscuits & Jelly

Cocktail Reception

\$28.95 Per Person, 12 Pieces Per Person
All Items Passed

Hot Hors d'Oeuvres

Deep-Fried Prawns

Deep-Fried Scallops

Sausage Rolls

Bruschetta

Egg Rolls with Plum Sauce

Cold Hors d'Oeuvres

Goldeye Mousse
with Fried Capers

Smoked Salmon
on Pumpernickel Bread

Pickled Beet Hummus
with Feta

Prosciutto Ham & Melon

Vegetarian Summer Rolls
with Soy Ginger Dip



Reception Stationed Items PRICED PER PERSON



Stationed Items

Crudité Shooters | \$8.95

Nuts/Chips | \$7.95

Assorted Fresh Fruit Tray | \$11.95

Assorted Imported & Canadian Cheeses | \$20.95
with Biscuits

Chef-Attended Stations*

Smoked Salmon Carvery | \$22.95
with Pumpernickel Bread, Capers, Onions and Lemon

Roast Strip Loin of Beef Carvery
| \$26.95
with Rolls, Mustard and Horseradish

Antipasto Station | \$20.95

Prawn Flambé Station | \$16.95

Scallop Flambé Station | \$22.95

Pasta Bar | \$24.95

Stationed Sweets Per Dozen

Macarons | \$28.95

Butter Tarts | \$28.95

Assorted Petit Fours | \$28.95

Chocolate Chip Cookies | \$24.95

Imperial Cookies | \$36.95

Chocolate Truffles | \$28.95

Chocolate Dipped Strawberries
| Market Price

Cupcakes | \$29.95

Brownies | \$29.95

Cake Pops | \$32.95



*There will be a \$25 per hour charge (minimum 3 hours) for Chef-Attended Stations.

Marché-Style Reception*

PRICED PER PERSON

Broadway Reception

\$69.95

Passed Hors d'Oeuvres

Goldeye Mousse
with Fried Capers on Toast
Smoked Salmon Canapés
Duck Confit
Bruschetta
Spanikopita
Deep Fried Prawns
Deep Fried Scallops

Beef & Salad Station

Roast New York Striploin of
Beef Carving Station
Split Oval Rolls
Condiments
(Butter, Horseradish, Mustard, Aioli)
Traditional Caesar Salad

Asian Station

Assorted Sushi
Assorted Hot Asian Dumplings

Italian Pasta Station

Penne Pasta
with Alfredo
Fusilli Pasta à la Bolognese
Toasted Garlic Baguette

Dessert Station

Pastry Chef's Special Selection of
Assorted Petit Fours
Chocolate Chip Cookies
Fresh Fruit
Domestic and Imported Cheeses

* Not currently available due to COVID-19.

There will be a \$25 per hour charge (minimum 3 hours) for Chef-Attended Stations.

Main St. Reception

\$84.95

Passed Hors d'Oeuvres

Pickrel Cheeks
in a Pernod Cream Sauce
Duck Confit
Smoked Goldeye on Toast
Bruschetta

Station # 1

Chicken Breast
with Sundried Tomato,
Basil and Lemon Chutney
Garlic Shrimp
Risotto

Station # 2

Chilled Maple Glazed Atlantic
Salmon with Fried Caper Tapenade
Grilled Vegetables
with Balsamic Vinaigrette
and Goat Cheese

Station # 3

Antipasto Platter
with Baguette
Demitasse of Gazpacho
Demitasse of Wild Mushroom Soup

Station # 4

Beef Tenderloin Carving Station
Prawn Flambé Station
Split Oval Rolls
Condiments
(Butter, Dijon, Chipotle Cranberry
Mayo, Horseradish)
Traditional Caesar Salad

Dessert Station

Raspberry Vacluse Cake
Chocolate Cake
Variety of Cheesecakes
Fresh Fruit
Domestic and Imported Cheeses

The Club Reception

\$94.95

Passed Hors d'Oeuvres

Jumbo Prawns and Cocktail Sauce
Grilled Lamb Chops
with Thyme/Basil Jus
Brie and Cranberry on Crostini
Goldeye Mousse
with Fried Capers on Toast
Bruschetta
Bacon-Wrapped Scallops

Asian Station

Assorted Sushi and Asian Slaw
Hot Asian Dumplings
Miso Glazed Pork Tenderloin

Antipasto Station

Italian Cold Cuts
Grilled Vegetables, Olives,
Pickles and Dip
House Pâté
Imported Cheese
Baguette and Crackers

Pasta Bar

Assorted Pasta
Choice of Sauce
Cream, Pesto, Tomato
Toppings:
Sausage, Mushroom, Chicken,
Peppers, Onions, Cheese
Garlic Bread

Entrée Station

Carved Roast Beef Tenderloin
Carved Chilled Maple Glazed
Salmon
Risotto
Traditional Caesar Salad
Greek Salad

Dessert Station

Selection of Gâteaux, Cheesecakes,
Tortes, Flans, Pies, Fresh Fruit

* Not currently available due to COVID-19.

Our culinary team draws talents from across the globe and our in-house Sommelier offers pairings from our collection of 400+ fine wines.



Dinner Buffet*

PRICED PER PERSON



Dinner Buffet Service

Minimum 50 People | \$50.95

Warm Dinner Rolls

California Mixed Greens

Traditional Caesar Salad

Greek Salad

Mediterranean Shrimp Salad

Potato Salad

Coleslaw

Smoked Fish Platter

Baby Creamer Potatoes

Fresh Steamed Vegetables

Baked Penne Pasta
with Grilled Vegetables
and Pesto Cream Sauce

Pastry Chef's Feature Dessert Table

with a Selection of Gâteaux,
Cheesecake, Tortes, Flans, and Pies

Fresh Fruit

Domestic and Imported Cheese Display

Entrée Choices

Atlantic Salmon | \$9.00

with Citrus Salsa

Breast of Chicken | \$9.00

with Hickory-Smoked Red Pepper Relish

Chicken Roulade | \$12.00

with Pistachios and Goat Cheese
in a Pistachio Honey Velouté

Roasted Chicken | \$9.00

with Thyme and Apricot Brandy
Chutney in a Brandy Thyme Jus

Pork Medallions | \$8.00

with White Balsamic Soy Glaze

Potato & Cheese Perogies | \$8.00

with Caramelized Onions, Green Onions
and Sour Cream

Chef-Attended Carved Entrée Choices

There will be a \$25 per hour charge
(minimum 3 hours) for Chef-Attended Stations.

Prime Rib of Beef | \$18.00

with Yorkshire Pudding

Roasted Turkey | \$12.00

with Herb Stuffing

Red Wine & Maple Glazed Ham | \$12.00

with Selection of Mustards

Roasted Leg of Lamb | \$19.00

with Mint Sauce



Dinner à la Carte

PRICED PER PERSON

The club's first-class culinary and service teams are led by a group of Manitoba's most talented and dedicated professionals. What differentiates events at Manitoba Club is our team's ability to tailor menu offerings seasonally to create truly memorable culinary and beverage events that your guests will be talking about for years to come.

Cold Appetizers

- Terrine de Foie Gras "Maison"** | \$28.95
with Sauternes Jelly
- Beet Cured Arctic Char** | \$18.95
with Lemon Mascarpone and House Lavash
- Beef Tartar** | \$20.95
with Classic Accoutrements
- House Pâté** | \$17.95
with Pickled Vegetables and Crostini
- Smoked Goldeye Platter** | \$18.95
with Shrimp Salad and Devil Egg

Hot Appetizers

- Pork Belly** | \$16.95
with Dried Apricot Chutney and Apricot Glaze
- Hickory Sous Vide Salmon** | \$18.95
with Shaved Brussels Sprouts Salad and Ponzu Vinaigrette
- Pan-Seared Dried Banana & Chili Crusted Scallops** | \$20.95
with Cider, Green Pea and Mint Coulis

Soups

- Lobster Bisque** | \$10.95
- Baked French Onion** | \$10.95
- Oxtail Consommé** | \$12.95
with Oxtail Ravioli
- Celery Root & Hazelnut Soup** | \$12.95
with Truffles
- Lemon Chicken Soup** | \$10.95
- Cream of Wild Forest Mushroom** | \$9.95
- Cream of Asparagus** | \$9.95
- Chicken & Wild Rice** | \$9.95
- Roasted Butternut Squash Soup** | \$9.95
- Roasted Red Pepper Soup** | \$10.95
with Goat Cheese Crostini

Salads

- Caesar Salad** | \$11.95
with Romaine, Garlic Croutons, Bacon, Parmesan and Traditional Dressing
- Wedge Salad** | \$10.95
with Bacon, Green Onion, Walnuts, Tomatoes and Blue Cheese
- Spinach** | \$10.95
with Cranberries, Feta, Pecans and Maple Balsamic Vinaigrette

- Grilled Bok Choy** | \$11.95
with mixed greens, black garlic soy vinaigrette and pumpkin seed gremolata
- Baby Kale Salad** | \$12.95
with confit orange, grilled red onion and sweet pomegranate dressing
- Baby Kale Salad with Crisp Prosciutto** | \$13.95
Red Wine Poached Pear and Fig Balsamic Vinaigrette
- Arugula Salad** | \$12.95
with Cold-Smoked and Shaved 10-Year-Old Cheddar, Julienne of Apple and Maple-Infused Apple Cider Vinaigrette
- Tomato & Bocconcini Salad** | \$15.95
with Mixed Greens and Balsamic Vinaigrette
- Beet & Goat Cheese Salad** | \$14.95
with Mixed Greens and Citrus Vinaigrette

Dinner Entrées

PRICED PER PERSON

All entrées come with warm dinner rolls, roasted creamer potatoes and Chef's selection of seasonal vegetables.

Beef

- Filet Mignon** | \$42.95
with Shiitake Mushroom and Green Peppercorn Sauce
- Roast New York Striploin** | \$40.95
with Blueberry Bordelaise Sauce
- Tenderloin of Beef** | \$42.95
with Roasted Garlic Sauce
Add Jumbo Shrimp | \$9
- Roast Prime Rib of Beef** | \$40.95
with Yorkshire Pudding and Jus
Minimum 10 people
- Filet of Beef Wellington** | \$48.95
with Madeira Sauce
Minimum 10 people

Wild Game

- Bison Tenderloin** | Market Price
with Black Garlic and Soy Sauce
- Noisette of Venison** | Market Price
with Chocolate Lavender Sauce

Fish

- Black Sea Bass** | \$40.95
with Green Pea Purée Purée and Caramelized Fennel Velouté
- Atlantic Salmon** | \$34.95
Hemp Seed and Chili Crusted with Roasted Leek and Yuzu Sauce

- Lake Winnipeg Pickerel Almondine** | \$33.95
with Almonds and Butter Sauce
- Lake Winnipeg Pickerel** | \$33.95
with Brown Butter Balsamic Glaze
- Sesame Crusted Giant Prawns** | \$40.95
with Warm Tomato Saffron Vinaigrette
- Pistachio Crusted Pickerel Fillet** | \$33.95
with Grapefruit Velouté

Fowl & Poultry

- Brie & Cranberry-Stuffed Chicken Supreme** | \$38.95
with Grapefruit Sauce
- Chorizo & Manchego Stuffed Chicken Supreme** | \$39.95
with Smoked Red Pepper Sauce
- Apricot & Pine Nut Stuffed Chicken Supreme** | \$38.95
with Meyer Lemon Reduction

- Pancetta & Goat Cheese Stuffed Chicken Supreme** | \$39.95
with Smoked Tomatoes and Tarragon Sauce
- Roast Cornish Game Hen** | \$39.95
Stuffed with Manitoba Wild Rice and Jus

- Oven Roasted Turkey** | \$36.95
with Traditional Sage Dressing and Jus

- Roast Duck a l'Orange** | \$39.95
with Manitoba Wild Rice

Lamb, Pork & Veal

- Rack of Lamb Dijonnaise** | \$49.95
Dijon Herb-Crusted with Thyme Jus
- Caponata Crusted Rack of Lamb** | \$49.95
with Green Onion Cream Sauce
- Sous Vide Pork Tenderloin** | \$36.95
with Lemon and Grainy Mustard
- Roast Rack of Veal** | Market Price
with Raspberry Confit and Raspberry Balsamic Sauce

Vegetarian & Vegan

- Curried Chickpea and King Oyster Strudel** | \$26.95
- Vegetarian Cassoulet** | \$26.95
- Egg Noodle & Spinach Alfredo** | \$25.95
with Walnuts and Mascarpone

Selection Upgrades

The quoted pricing refers to one selection for each course for all guests. Should you prefer to offer your guests a choice of up to three menu selections per course:

In Advance of Your Event

An additional charge of \$4.00 per person per course will be applied.

Table-side Ordering at Your Event

An additional charge of \$8.00 per person per course will be applied. Printed menus will be provided.

Starch Upgrade

- Pomme Purée +\$2
- Potato Pavée +\$4
- Potato William +\$3
- Rice Pilaf +\$2

Dinner Desserts

PRICED PER PERSON

Chef-Attended Dessert Station

**Pastry Chef's Feature
Dessert Table** | \$22.95
Minimum 40 People
Selection of Gâteaux, Cheesecakes,
Tortes, Flans, Pies, Fresh Sliced
Fruit Platter, Domestic and
International Cheese Display

**Pastry Chef's Feature
Mini Dessert Table** | \$28.95
Minimum 40 People
Selection of Mini Desserts
and Fresh Sliced Fruit Platter

Plated Desserts | \$14.95

Crêpes Grand Marnier

Chocolate Pâté
with Raspberry Coulis

Crème Caramel
with Fresh Fruit and Whipped
Cream

Toblerone Truffle Cake

Fruit Tartelette
with Whipped Cream

Lemon Pavlova
with Fresh Berries

Apple Puff Pastry Slice
with Vanilla Ice Cream

Skor Cheesecake

Vegan Brownie
with Coconut Ice Cream

Trios | \$20.95

Trio of House Spun Sorbets
with Orange Tuile

**Mini Tiramisu,
Dark Chocolate Tart**
with Cocoa Nibs and
Passion Fruit Mousse

**Frozen Lemon Mousse,
Mixed Berry Mille Feuilles
and Opera Cake**

Cheese & Fruit

**Assorted Canadian &
Imported Cheeses** | \$20.95
with Biscuits and Jelly

Fresh Sliced Fruit Platter
| \$11.95

Sweets

Priced Per Dozen

Macarons | \$28.95

Butter Tarts | \$28.95

Assorted Petit Fours | \$28.95

Chocolate Chip Cookies
| \$24.95

Imperial Cookies | \$36.95

Chocolate Truffles | \$28.95

**Chocolate Dipped
Strawberries** | Market Price

Cupcakes | \$29.95

Brownies | \$29.95

Cake Pops | \$32.95

Cakes & Tortes*

7-Inch (Serves 6–8) | \$35

10-Inch (Serves 10–12) | \$53

Choose from Raspberry Vaucluse,
Toblerone Truffle Cake, Lemon
Chiffon Cake, Chocolate Orange
Truffle, Strawberry Shortcake,
Chocolate Hazelnut Mousse Cake,
Black Forest Cake, Milles Feuilles
or 10-Inch Carrot Cake (\$55)

Cheesecake*

7-Inch (Serves 6–8) | \$37

10-Inch (Serves 10–12) | \$55

Choose from Oreo, White
Chocolate, Dark Chocolate,
Raspberry, Strawberry, Kahlúa,
Skor, Pistachio or Nutella

Pies & Tartes*

7-Inch (Serves 6–8) | \$29

10-Inch (Serves 10–12) | \$37

Choose from Banana Cream
Pie, Lemon Meringue Pie,
Key Lime Pie, Fruit Pies, Fruit
Tart, Raspberry, Strawberry,
Blueberry or Mixed Berries



*7-inch and 10-inch cakes/tortes, cheese-
cakes or pies/tarts require 48-hour notice.

Late Night Menu

PRICED PER PERSON



Selection of Gourmet Pizzas

Medium (12 x 18") | \$24.95

Large (18 x 21") | \$33.95

Extra Large (17 x 26") | \$44.95

Mediterranean Pizza

with Artichoke Hearts, Olives,
Sundried Tomato, Eggplant,
Fresh Basil and Tomato Sauce

Club Deluxe Pizza

with Prosciutto, Asparagus,
Caramelized Onion, Manchego
Cheese and Truffled Béchamel Sauce

BBQ Chicken Pizza

with Blue Cheese, Caramelized
Apples and Tomato Sauce

Classic Margherita Pizza

Poutine

The Classic Poutine | \$8.95

Fresh Cut French Fries, Cheese Curds
and Madeira Sauce

The Canadian Poutine | \$12.95

with Sautéed Onions, Sautéed
Mushrooms, Bacon and Chicken

The Gourmet's Poutine | \$18.95

with Sautéed Onion, Sautéed
Mushrooms, Bacon, Chicken,
Beef Tenderloin, Seared
Foie Gras and Duck Confit

Additional Offerings

Antipasto Platter | \$16.95

Mini Cheeseburger Sliders | \$8.95

2 Per Person

Add Fries | \$4.00

Add Poutine | \$7.00

Mini Grilled Cheese

| \$30.95 Per Dozen

with Tomato Soup Demitasse

Manitoba Club

Signature Social Table | \$20.95

Sliced Bread, Sliced Meats, two types
of Kielbasa, Cheeses, Olives and Pickles

Pretzel Bread | \$8.95

with Beer and Cheese Dipping Sauce

2 Per Person

Mac & Cheese | \$10.95

Macaroni pasta with a blend of
cheeses, panko crumbs, jalapeños,
bacon and mushrooms

Chicken Fingers & Fries | \$11.95

2 Pieces Per Person

Perogies | \$11.95

with Green Onions, Sautéed Onions,
Bacon, Cheese and Sour Cream

3 Pieces Per Person

Build Your Own Taco Bar | \$16.95

Hard and Soft Taco Shells Ready to be
Stuffed with Ground Beef, Shredded
Cheese, Shredded Lettuce, Diced
Tomatoes, Green Onions and Topped
with Jalapeño Crema, Queso Sauce,
Guacamole, Sour Cream and Salsa

2 Per Person

*There will be a \$25 per hour
charge (minimum 3 hours)
for Chef-Attended Stations.

*Nestled in downtown Winnipeg at the corner
of Broadway and Main and neighbouring
Upper Fort Garry Provincial Park, Manitoba
Club is Winnipeg's premier venue for hosting
corporate and private events of distinction.*

Event Bar & Beverages

Manitoba Club Bar

- Spirits**
Grey Goose | \$7.50
Gibson 12 | \$5.50
Buffalo Trace | \$7.50
Macallan Gold | \$14.00
Tanqueray Number Ten | \$7.00
Kraken | \$6.25
Appleton VX | \$6.25
Hennessy VS | \$11.00

Standard Bar Spirits

- \$5.00 Per Ounce*
Bison Vodka
Beefeater Gin
Wiser’s Special Blend Rye Whiskey
Ballantine’s Scotch
Captain Morgan’s Spiced Rum
Bacardi Superior/Gold/Black

Additional Selections

- Domestic Beer | \$5.00
Imported Beer | \$6.50
Classic Cocktails | \$6.50
Mimosa | \$8.00

Non Alcoholic

- Soft Drinks | \$2.95
Juice | \$3.50
Perrier | \$3.50
San Pellegrino | \$3.50
Coffee and Tea | \$2.75
Punch | \$20.95 Per Litre

Local Craft Beer Kegs

Available at the Galleria bar only.
We are happy to tap Manitoba craft beer kegs. If there is a specific beer or brewery you would like to offer the club is open to sourcing and pricing it for you. Here are a few suggestions of easy drinking beers:

- Barn Hammer**
Lowsey Beatnik | \$240 Per 19 Litre

- Half Pints**
St. James Pale Ale | \$250 Per 19 Litre

- Little Brown Jug**
1919 | \$225 Per 19 Litre

- Nonsuch**
La Moliere | \$280 Per 19 Litre

- Torque**
What the Helles | \$240 Per 19 Litre

- Trans Canada Brewery**
Portager Bohemian Pilsner
\$240 Per 19 Litre

Barista-Attended Espresso Station

\$800.00 (Per 4 Hours)

Includes Four Hours of Service, Unlimited Espresso, Cappuccino and Lattés, Three Assorted Flavour Shots, Two Baristas, Milk, Sugar and Stir Sticks.

Bar Add-Ons & Substitutions

- Vodka Premium** | \$5.25
Absolut
Vodka Deluxe | \$7.50 Per Ounce
Grey Goose
Ketel One
Belvedere

- Gin Premium** | \$5.25 Per Ounce
Bombay
Tanqueray

- Gin Deluxe** | \$7.50 Per Ounce
Tanqueray Number Ten
Hendricks
Ungava

- Rum Premium** | \$6.25 Per Ounce
Appleton V/X
Kraken

- Cognac Premium** | \$11.00 Per Ounce
Hennessy V.S.

- Cognac Deluxe** | \$16.00 Per Ounce
Remy Martin VSOP

- Tequila Premium** | \$7.50 Per Ounce
Jose Cuervo

- Tequila Deluxe** | \$11.00 Per Ounce
Casamigos

- Canadian Whisky Premium** | \$5.50
Crown Royal
Gibson’s 12
Canadian Club

- Bourbon Premium**
| \$7.50 Per Ounce
Maker’s Mark
Buffalo Trace
Bulleit Bourbon

- Scotch Premium**
| \$11.00 Per Ounce
The Glenlivet 12-Year
Glenfiddich 12-Year
Johnnie Walker Black

- Scotch Deluxe**
| \$14.00 Per Ounce
Macallan Gold
Highland Park 12-Year
Laphroaig 10-Year

- Liqueurs Premium**
| \$5.75 Per Ounce
Kahlúa
Bailey
Sambuca
Frangelico

- Liqueurs Deluxe**
| \$6.75 Per Ounce
Grand Marnier
Drambuie
Disaronno

- Imported Beer**
| \$6.50 Per Bottle
Heineken
Stella
Guinness
Corona

Shooters

- Jägermeister | \$5.00
Pink Whitney | \$6.00
Jose Cuervo Tequila | \$7.50
Malibu Rum | \$5.50
Fireball | \$5.50
Peach Schnapps | \$5.00

Luxury Add Ons:

- Caesar Bar (3 hours)**
*\$100 set-up and staffing
\$7.00/Caesar*
• A signature bar stocked with all the toppings for a deluxe Caesar
• This includes your choice of standard vodka and gin, clamato, Worcestershire, celery salt and Tabasco sauce
• All the toppings: limes, celery, pickles, peperoni sticks, olives, pickled beans
• Staffed with a talented bartender ready to take requests

- Martini Bar (3 Hours)**
*\$100 set-up and staffing
\$8.00–\$12.00/martini*
• A signature bar stocked with all the mixings for a martini
• Your choice of four signature martinis plus the classic vodka or gin
• Signature garnishes: olives, lemon twists, cherries and pickled onions
• Staffed with a talented bartender ready to take requests



Banquet Wine List



Private Label

Manitoba Club Bubbles | \$52
Niagara CDN

Manitoba Club White | \$38
Niagara CDN

Manitoba Club Claret | \$52
Niagara CDN

Sparkling

Reyes De Aragon El Casto Reserve Brut | \$40
Cava ESP

Planas Albareda Rose Brut | \$45
Cava ESP

Haha! Brut | \$55
Marlborough NZL

Hidden Bench Zero Dosage Brut | \$90
Niagara CDN

Veuve Clicquot Ponsardin Brut | \$180
Champagne NZL

Rosé

Château La Tulipe De La Garde Slurp! Rose | \$35
Pays D'oc FRA

White

Château La Tulipe De La Garde Slurp! Sauvignon Blanc | \$35
Pays D'oc FRA

Claro Chardonnay | \$37
Central Valley CHI

Torresella Pinot Grigio | \$45
Venezie ITA

Haha! Sauvignon Blanc | \$50
Marlborough NZL

Et Cetera Chardonnay | \$60
California USA

Tightrope Sauvignon Blanc/ Semillon | \$60
Okanagan CDN

Santa Margherita Pinot Grigio | \$65
Valdadige ITA

Red

Château La Tulipe De La Garde Slurp! Syrah-Tempranillo | \$35
La Mancha ESP

Claro Merlot | \$37
Central Valley CHI

Domaine Vordy Francoise Syrah | \$39
Minervois FRA

La Espera Malbec | \$45
Mendoza ARG

Capirussu Nero Di Troia | \$50
Apulia ITA

Powers Cabernet Sauvignon | \$55
Columbia Valley USA

Haha! Pinot Noir | \$60
Marlborough NZL

Et Cetera Cabernet Sauvignon | \$65
California USA

Gait Zinfandel | \$70
Napa Valley USA

Off-Site Catering*

Let Manitoba Club bring our exceptional service and amazing culinary experiences to you. Whether it is an intimate gathering, meeting or large-scale event. Our inspired catering approach will delight your guests and exceed your every expectation. With the collaboration of our Executive Chef Cazemayor, Food and Beverage Manger Domer Rafael and our events team, we guarantee the planning and culinary experience will be like no other.

** Not currently available due to COVID-19.*

No event is too big or small. Let us take care of every detail of your event from start to finish!

Our service team is ready to:

- Provide complimentary site visits and layout recommendations
- Assist in décor and logistical planning
- Provide silverware, glassware and dishware
- Staff your event with front and back of house service
- Prepare a customized menu to suit your event style and taste
- Deliver, set-up and tear down your event

Off-Site Catering Rentals PRICED PER DOZEN

Trust our events team to provide the recommended rentals for your event:

Cutlery | \$6.95

Dishware | \$7.95

Water Glasses | \$5.95

Coffee Cups | \$7.95
with Saucers

Wine Glasses | \$10.95

Champagne Glasses | \$ 6.95

Martini Glasses | \$8.95

Labour Fee | \$25.00 an hour per staff member (for a minimum of 3 hours) will be applied to the final invoice.



Our club sommelier, Domer Rafael, will be happy to assist with wine pairings for your event.

On-Site Rental Rates



Winnipeg Wedding Photographers Collective

Room Rental Rates

The room rental is waived for member-hosted events only if food and beverage spending (before taxes and surcharge) exceeds the room rental amounts.

	Non-Member	Member
Grand Ballroom I	\$300	\$150
Grand Ballroom II	\$600	\$300
Grand Ballroom III	\$300	\$150
Grand Ballroom		
All Sections, Monday to Friday	\$900	\$450
Grand Ballroom and Galleria	\$1,000	—
Saturday or Sunday		
Oak Room	\$600	\$300
President's Room	\$300	\$150
Business Centre	\$300	\$150
Bridge Room	\$150	\$75
Bonnycastle Garden	\$800	\$800

Equipment & Audio Visual Rental

	Non-Member	Member
LCD Television and Audio Per Monitor	\$100	\$75
LCD Portable Television (50") and Audio	\$250	\$100
Wireless Microphone Per Microphone	\$100	\$50
Podium	\$100	\$50
Speaker Phone	\$100	\$50
8' Projector Screen	\$35	\$25
Projector	\$250	\$200
Flip-Chart/Paper/Markers	\$50	\$25
42" Tall Round Cocktail Tables	\$20	\$15
Dance Floor	\$400	\$200
Piano Tuning and Rental	\$300	\$200
Laptop Adapter	\$20	\$15

Tariff Fees SOCAN (www.socan.ca) and Re:Sound (www.resound.ca) are tariff fees applied to private events that include background music and/or dancing based upon the number of guest attending the event. Individual venues are legislated to charge these fees on an event-by-event basis and remit the funds to the respective organization.

Club Policies

Deposits, Payments & Cancellations

- A non-refundable, \$1,000 deposit is required for the room(s) booked.
- Event room deposits can be paid by cash, cheque, online bank transfer, debit card, Visa or MasterCard.
- Estimated and final event invoices can be paid by cash, cheque (bank draft), online bank transfer and debit card only.
- Following the event, a final event invoice will be produced and any monies owing, from either party (Manitoba Club or event host) will be immediately past due. Past due accounts are billed 2% for the first 30 days and 4% per month thereafter, compounded monthly.
- Cancellation of an event within 7 days will be invoiced for the total event estimate based on banquet event order and estimated guest totals at the time of cancellation.

Dress Code

We respectfully request that when hosting an event, you advise all of your guests of our dress code. Denim, athletic wear and hats are strictly prohibited in the club. Business, formal or smart casual dress shall prevail for the gentlemen and contemporary attire is suitable for the ladies. Any deviation from accepted forms of dress may result in denial of admittance to the club.

Cellular Phones

Use of cellular phones in Manitoba Club is prohibited. Cell phones should be set to silent or vibrate prior to entering the club.

Elevator Access

Members, guests and vendors are not permitted to use the guest elevator to transport and load-in equipment, décor and materials to the banquet rooms. The freight elevator at the East service entrance is available for load-in/set-up.

Pricing & Guarantees

- Prices will be confirmed 3 months prior to the event.
- A guaranteed number of guests must be provided 72 hours prior to the event. The club will charge for the guaranteed number of guests, or the actual number of guests served, whichever is greater.
- All food and beverage and other charges are subject to G.S.T. and P.S.T. and a 15% surcharge.

Damages

- Taping, sticking, hanging or nailing anything to the walls, doors or ceilings is prohibited. Liability for damages will be billed accordingly. The club cannot assume responsibility for personal property and equipment.
- Candles are permitted but must be enclosed in containers with the tip of the flame 1" below the opening.
- Use of confetti, hazers and fog machines are prohibited on the club's premises.

Food and Beverage

- Manitoba Club reserves the right to be the sole provider of all food and beverages served within the facilities
- Our culinary team relies heavily on timing. It is imperative that events follow agreed upon timing closely to ensure the highest quality of product.
- Dietary restrictions can be accommodated when our culinary team is notified, no later than 72 hours in advance.
- Please note allergies will be handled with the utmost care, however our kitchens are not nut-free or gluten-free facilities.
- In accordance with Health and Safety Regulations, the club prohibits the removal of any food and beverages. Wedding and birthday cakes are the only exception.



MANITOBA CLUB

CATERING & EVENTS 2021

Black & Gold Photography

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Manitoba Club has achieved something no other club in the Province, and only ten other clubs in Canada have attained—being included in the Platinum Clubs of the World “Five Star Clubs of Excellence” Top 100 City Clubs in the World list by Club Leaders Forum.



A Platinum Club® of the World