

SORRENTO'S
at the CABOTO
EVENT CENTRE

— THE —
Banquet
Package

Sorrento's



SORRENTO'S at the CABOTO

In the timeless tradition of Italian hospitality, there is no finer welcome for your guests than delicious cuisine and the utmost in professional service.

Located between Winnipeg's Lindenwoods and River Heights neighborhoods, Centro Caboto Centre is a top-notch event centre with modern facilities and ample free parking. The Italian Cultural Centre has been the setting for wedding ceremonies and receptions for two-decades.

Allow us to lend to you our excellent service, planning, and banquet execution, to help make your dream wedding a reality. Whether it is 40 guests or 400, Sorrento's at the Caboto can host all the magic your big day deserves.

Sorrento's at the Caboto brings the welcoming service and great food developed from over 40- years of experience at Sorrento's on Ellice. Traditional Italian hospitality combined with the peak of excellence in banquet execution to provide you with the type of experience that you and your guests will never forget.

From home-style Italian cuisine to traditional banquet food, and excellent Asian cuisine, Sorrento's at the Caboto are fully confident in their ability to deliver the food you want, the way you want it.

We will meet and work with you closely to see to your needs, meet your budget, and surpass your expectations.



SORRENTO'S **TABLE OF CONTENTS** AT THE CABOTO

Terms and Conditions 4

Lunch Entrées 6

Lunch Buffets 7

Dinner Entrées 8

Duetto Entrées 9

Vegetarian, Gluten Free, and Dairy Free Meals 9

Dinner Selections 10

Dinner Buffet 11

Hot and Cold Hors d'Oeuvres 13

Reception Food Stations 14

Reception Platters 15

Bar Service Terms and Conditions 16

Bar Pricing 17

Wine List 18

Audio Visual 19

TERMS AND CONDITIONS

- 1** In order to be assured of your menu choice, it is necessary that the catering office receive menu selections and final details of the event no later than 4 weeks prior to the function. Dietary substitutes can be made available if requested at least 5 working days before the function.
- 2** All food and beverage in the licensed banquet and meeting rooms must be supplied by Sorrento's at the Caboto. The only exceptions to this rule are specialty cakes which must be purchased from a licensed bakery, and a \$2.00 per person plating fee will apply. Due to health and insurance regulations, Sorrento's at the Caboto assumes absolutely no responsibility for any food and beverage items brought in from an outside source by the function representative or their associates or attendees.
In addition if you opt for multiple meal choices for guests, a \$5.00 per person fee applies.
- 3** All prices are guaranteed for 60 days unless agreed to in writing on Banquet Event Order or Contract All food and beverage pricing is subject to change.
- 4** Sorrento's at the Caboto must be advised as to the guaranteed number of guests by 12:00 noon, 5 working days before the event. Sorrento's at the Caboto will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the charge will be based on the estimated number of guests stated in the Banquet Event Contract.
- 5** Sorrento's at the Caboto is not responsible for wedding cakes or any damages resulting from the handling of wedding cakes under any circumstances. Without limiting the generality of the foregoing, this exemption from liability includes, but is not limited to, any damages that might result from the handling and storage of the wedding cake by staff. Sorrento's at the Caboto will supply the host with space in a refrigerator but it is the responsibility of the host or designated individual to take care of moving the cake to and from the function location.
- 6** Additional labor charges may apply on some events where extra set-up is required, and on statutory holidays. Sorrento's at the Caboto does not provide labor for the moving of client-supplied equipment. Such services may be prearranged through the Catering Department with applicable labor charges. Any major changes to the original set-up as stated in this contract will be subject to labor charges.
- 7** Conference and banquet rooms are assigned according to the expected number of guests. Sorrento's at the Caboto reserves the right to re-assign conference and banquet rooms based on your guaranteed number.
- 8** Gratuity of 17% is computed on room rental charge and the total of all food and beverage sales. Provincial Sales Tax (PST) and Goods and Services Tax (GST) is applicable as regulated.
- 9** Alcoholic beverages will be served in accordance with the Manitoba Liquor Control Commission (MLCC). Should the client elect to obtain an "occasional permit," the permit holder is legally responsible for all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00 a.m. and function rooms must be vacated by 1:30 a.m.
- 10** Liability: Sorrento's at the Caboto reserves the right to inspect and control all private functions, including the conduct of all attendees, the conduct and performance of entertainers and the volume level of music played. Liability for all damages to the premises will be charged to the client organization and/or to the client's representative in charge of arrangements with Sorrento's. To avoid damage to painted surfaces and wall coverings, the use of strong tape, nails, tacks or any other attachments to walls or doors is not permitted without prior written consent from the Sorrento's. A damage charge may apply at the discretion of the Sorrento's to cover the cost of repairs.

- 11 Corporate Functions: A deposit of \$500.00 or \$1000.00 is required at the time of booking the space depending on the size of the function. Deposits are non-refundable but may be transferable at the discretion of Sorrento's at the Caboto. Additional deposit of 90% of the total estimated charges will be required two weeks prior to the function date. The remaining balance is due three days prior to the function. Payments can be made via cash, credit card or certified cheque. If direct billing privileges are requested and approved, all payments will be due upon receipt of the final invoice. After 30 days the account will be considered past due.
- 12 In the event of cancellation, Sorrento's at the Caboto will experience significant monetary losses. Should the client cancel the booking, his/her deposit is forfeited, also liquidated damages (and not as a penalty) as follows:
 - within 45 days of the event, 25% of the estimated function cost as determined by the Contract.
 - within 30 days of the event, 50% of the estimated function cost as determined by the Contract.
 - within 14 days of the event, 100% of the estimated function cost as determined by the Contract.
- 13 Sorrento's at the Caboto is not responsible for any equipment and belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the function sponsor.
- 14 Start end times of all events are to be adhered to. Space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Personal effects must be removed from the banquet room(s) at the end of the function unless prior arrangements have been made.
- 15 Capital Sound & Entertainment is our preferred music provider. The price is \$675.00 plus applicable taxes for seven hours of service.
- 16 Functions with live or taped music are subject to SOCAN Fees (Society of Composers, Authors and Music Publishers of Canada) and Resound Fees (Artists and Record Companies). Fees are calculated upon the capacity of the function room and if the function has or does not have dancing.

RESOUND FEES		
<i>Artists and Record Companies</i>		
CAPACITY	WITHOUT DANCE	WITH DANCE
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-00	\$27.76	\$55.52
500+	\$39.93	\$78.66
SUBJECT TO 5% GST		

SOCAN FEES		
<i>Music Composers, Authors and Publishers of Canada</i>		
CAPACITY	WITHOUT DANCE	WITH DANCE
1-100	\$22.06	\$31.72
101-300	\$63.49	\$43.13
301-00	\$66.19	\$132.39
500+	\$93.78	\$187.55
SUBJECT TO 5% GST		

- 17 Security: You may be required to provide paid professional security and a damage deposit may be required. Special security arrangements are available at an additional cost through the Sorrento's security contract. You may be required at our sole discretion to provide paid professional security using the Sorrento's contracted professional security company and a damage deposit may be required. A minimum of 6 hours is required in contracted security arrangements. Our security policy requires 1 security person per 75 guests.
- 18 Storage Space: Limited storage space is available. A storage fee will apply if materials arrive more than 3 days prior to, or are not picked up within 2 days following the event.
- 19 Use of Sorrento's or Sorrento's at the Caboto name, logo or symbol for any purpose whatsoever is prohibited without the prior written approval of Sorrento's.
- 20 Shipping & Receiving- Sorrento's at the Caboto cannot accept items more the 48 hours before the start of any function. Any items must be removed immediately following event and details of pick up must be provided to sales office. A delievery time must be approved by a Sales Manager.



SORRENTO'S LUNCH ENTREES AT THE CABOTO

*The following lunch entrees are served with chef's choice of soup or salad, chef's choice of potato or rice, chef's selection of seasonal vegetables, selection of rolls and butter and freshly brewed coffee and tea. Add a second starter for an additional \$4.00 per person
Menu Available until 2pm*

CHICKEN PARMIGIANA

*Topped with a homemade tomato sauce
and mozzarella cheese*

\$27.95

STUFFED CHICKEN BREAST

*Choice of chicken kiev or
chicken cordon bleu*

\$28.95

GRILLED PORK TENDERLOIN

*6oz Pork Medallions served with a
mushroom gravy*

\$27.95

SOUP SELECTIONS

- Mediterranean chicken orzo
- Minestrone garden vegetable
- Cream of mushroom and wild rice
- Chicken Tortellini Soup

CHOICE OF CHICKEN CLUB OR CHICKEN PARM SANDWICH

Accompanied with french fries

\$25.95

6oz ATLANTIC SALMON

*Ginger roasted and served with sweet
Thai glaze or wine poached with
julienne vegetables or pan seared with
lemon cream and dill*

\$29.95

SALAD SELECTIONS

- Mixed lettuce with a honey
balsamic vinaigrette
- Caesar salad with garlic croutons and
parmesan cheese
- Greek salad, onions, cucumbers,
tomato, feta cheese, olives
- Sorrento Salad with Salami, Ham
and Mozzarella (add \$1.50)



SORRENTO'S **LUNCH BUFFETS** AT THE CABOTO

minimum 50 people

ITALIAN BUFFET

- *Assorted Pizzas*
- *Two choices of Pasta*
- *Two choices of Salad*
- *Assorted Dessert Dainties*
 - *Tea and Coffee*

\$26.95

DELI DELIGHT BUFFET

- *Garden Fresh Salad with Honey Balsamic Dressing*
 - *Soup du Jour*
 - *Assorted Relish Tray*
- *Assorted Finger Sandwiches on Buns*
 - *Assorted Wraps*
 - *Assorted Rolled Sandwiches*
- *Seasonal Vegetable Platter w/ Ranch Dip*
 - *Assorted Dessert Dainties*
 - *Coffee and Tea*

\$26.95

DINNER ENTREES

All dinner entrée selections are accompanied with a choice of started (soup or salad), two seasonal vegetables, starch, entrée, rolls or breadsticks and butter, dessert, and coffee and tea.

Add a second starter (soup, salad, or pasta) for \$5.00

VEAL AND BEEF

ROAST PRIME RIB AU JUS

8 oz. Certified Angus AAA Beef
with yorkshire pudding

\$47.95

VEAL CUTLET OR VEAL PARMESAN

Breaded grain fed veal topped with
your choice of fresh tomato sauce
and mozzarella OR spanish sauce

\$41.95

OSSO BUCCO

Veal shank, braised with vegetables
in homemade tomato sauce

\$52.95

CHICKEN

HALF ROASTED CHICKEN

Half Roasted Chicken with garden fresh
herbs and red wine demi-glaze

\$36.95

CHICKEN PARMIGIANA

Breaded chicken breast topped
with a homemade tomato sauce
and mozzarella cheese

\$36.95

TUSCAN CHICKEN

Breaded chicken breast stuffed with
provolone, prosciutto, and asparagus,
drizzled with red pepper sauce

\$39.95

CHICKEN KIEV OR CORDON BLEU

Chicken breast stuffed with herbs
and butter OR Chicken stuffed
with ham and fontina cheese
topped with your choice of
mornay sauce or cream sauce

\$38.95

GRILLED CHICKEN BREAST SUPREME

Chicken breast lightly floured
and seasoned with your choice
of white wine sauce or cream
sauce

\$36.95



FISH AND PORK

SALMON FILET

Atlantic salmon filet wine poached with julienne vegetables or pan seared with lemon cream and dill sauce

\$39.95

LAKE WINNIPEG PICKEREL

Seasoned, lightly floured Lake Winnipeg Pickerel, pan fried with parsley butter and lemon

\$38.95

BACON WRAPPED PORK MEDALLIONS

Roast pork tenderloin medallions wrapped in bacon served with mushroom gravy

\$38.95

DUETTO

DUET OF STEAK AND CHICKEN

6oz. beef sirloin steak and 4 oz. chicken breast served with a cabernet demi-glaze sauce

\$47.95

FILET MIGNON AND SEAFOOD STUFFED PRAWN

6oz. certified angus AAA beef tenderloin served with pan seared seafood stuffed jumbo prawn wrapped in bacon

\$56.95

VEGETARIAN

CHICKPEA STUFFED PUFF PASTRY

Roast chickpeas and vegetables sauteed with Tikki Masala and wrapped in flaky puff pastry served with tomato sauce

\$29.95

EGGPLANT PARMIGIANA

Lightly floured and fried eggplant layered and topped with fresh tomato sauce and mozzarella cheese

\$29.95

RICOTTA CANNELLONI

Two cannelloni filled with ricotta cheese and baked in our rich tomato sauce with melted mozzarella and parmesan.

\$29.95

GLUTEN & DAIRY FREE

*Lemon marinated chicken breast with grilled vegetables or gluten free pasta with tomato, basil pesto or olive oil, garlic and fresh herbs.
Gelato sorbet for dessert*

\$31.95

FOR THE VEGAN

*Marinated portobello mushrooms with chickpeas, zucchini and peppers or roasted vegetable strudel with grilled peppers, fresh thyme and spinach
Gelato sorbet for dessert*

\$29.95

CHILDREN'S MENU

*Chicken fingers and fries
OR
Penne Alfredo with garlic stick served with vanilla icecream*

\$16.95



SIDE SELECTIONS

SOUP

- *The Italian wedding soup made with clear chicken broth, fresh spinach or kale, orzo and mini meat balls*
- *Caldo verde soup, traditional Portuguese soup with shredded vegetables, potato and chorizo sausage*
 - *Cream of broccoli and asiago cheese soup*
 - *Leek and potato soup*
 - *Minestrone soup*
 - *Chicken tortellini soup*

POTATO & STARCH

- *Double stuffed baked potato*
- *Herbed baby roast potatoes*
 - *Italian roast potato*
- *White and wild rice pilaf*

SALAD

- *Mixed lettuce with honey balsamic vinaigrette*
- *Caesar salad with garlic croutons and parmesan*
- *Classic spinach salad with red onion, feta cheese, bacon and drizzled with poppy seed dressing*
 - *California salad with sliced strawberries, orange segments and toasted almonds drizzled with raspberry vinaigrette*
- *Sorrento salad with salami, ham, tomato and mozzarella cheese*
- *Greek salad with onions, tomato, olives, feta cheese*

VEGETABLE

- *Green beans almandine*
- *Honey glazed baby carrots*
- *Cauliflower or broccoli cheese au gratin*
 - *Roasted asparagus*
- *Chef's selection of seasonal vegetables*

DESSERT OPTIONS

NEW YORK STYLE CHEESECAKE

Cheesecake topped with fresh strawberry and cream anglaise

STRAWBERRY SHORTCAKE

Old-fashioned, tender shortcake with layers of strawberry filling and topped with whipped cream

LEMON SORBET

Lemon sorbet from Nuccis Gelati served in a champagne glass with fresh fruit and a wafer stick

RED VELVET CAKE

Three moist layers of red velvet topped with cream cheese icing, finished with shaved dark chocolate

TIRAMISU

Coffee cream cake garnished with strawberries



CLASSIC DINNER BUFFET

*Artisan rolls with butter, assorted cakes, dainties, fresh fruit platters,
freshly brewed coffee and tea included*

\$42.95

CHOICE OF THREE

- California salad with sliced strawberries, orange segments and toasted almonds in raspberry vinaigrette
- Caesar salad with garlic croutons and parmesan cheese
- Balsamic grilled vegetable with feta cheese
- Sorrento salad with salami, ham and mozza cheese
- Creamy sweet basil potato salad
- Greek Salad with olives, peppers, onion, tomato and feta cheese

CHOICE OF ONE

- Italian herb roasted potatoes
- White and wild rice pilaf
 - Baby potatoes
- Garlic mashed potato

CHOICE OF ONE

- Honey glazed carrots
- Mixed vegetable medley
 - Roasted zucchini
- Roasted red and yellow peppers
- Broccoli or cauliflower au gratin

CHOICE OF ONE

- Pan-fried herb crusted talapia
- Pork medallions with mushroom sauce
- Pan seared chicken breast supreme
 - Chicken parmigiana
- Grilled Atlantic salmon medallions with lemon hollandaise

CHOICE OF ONE

- Penne pasta with tomato basil sauce
- Bowtie pasta with alfredo sauce
 - Rigatoni with meat sauce

CARVERY STATION (CHOOSE ONE)

- Herb roasted inside round au jus with grainy mustard and horseradish
 - Carved roast turkey with gravy and cranberry sauce
 - Clove spiked bone in smoked ham



SORRENTO DINNER BUFFET

Minimum 50 people

\$42.95

- *Bread sticks and garlic sticks*
- *Focaccia with famous sauce*
 - *Choice of two salads*
 - *Choice of two pastas*
- *Seasonal vegetable medley*
 - *Italian roasted potatoes*
- *Choice of lemon chicken skewers OR Roasted chicken pieces*
- *Choice of italian sausage OR Pork medallions with mushroom gravy*
 - *Fresh fruit*
- *Assorted cakes, tortes and dainties*
 - *Freshly brewed coffee and tea*

GOURMET DINNER BUFFET

Minimum 50 people / pre-set menu for buffet

\$59.95

- *Mixed greens salad with honey balsamic*
- *Balsamic grilled vegetable with feta cheese*
 - *BLT salad*
- *Creamy sweet basil potato salad*
- *Hearts of palm, romaine, fennel with an orange & herb vinaigrette*
 - *Rice pilaf with white and wild rice*
 - *Oven roasted sea salt potato*
 - *Asparagus with hollandaise*
 - *Honey glazed baby carrots*
- *Bacon wrapped pork medallion with peppercorn sauce or chicken cordon bleu*
- *Atlantic grilled salmon medallions or grilled shrimp and scallops with lemon herb butter*
- *Carved NY striploin with cabernet candied onion and herb pan jus or prime rib*
 - *Fresh fruit display*
 - *Cheese and pickles*
- *Deluxe dessert with flambé station*
 - *Freshly brewed coffee and tea*



HOT AND COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

- Vegetable Spring Roll with Plum Sauce | **\$23**
 - Breaded Zucchini | **\$23**
 - Vegetable Samosa | **\$23**
 - Focaccia Bites (plain or with sauce) | **\$25**
 - Lemon Chicken Skewers | **\$28**
 - Mini Beef Wellington | **\$33**
 - Balsamic Herb Beef Skewers | **\$29**
 - Coconut Breaded Shrimp | **\$29**
 - Shrimp Tempura | **\$33**
 - Bacon Wrapped Scallops with Cocktail Sauce | **\$36**
- Price is per dozen*

COLD HORS D'OEUVRES

- Tomato Basil Bruschetta with Ricotta Cheese | **\$25**
 - Roasted Red Pepper Bruschetta | **\$25**
 - Crostini with Bocconcini | **\$25**
 - Salmon with Cream Cheese on Pumpnickel | **\$30**
 - Prosciutto and Mellone | **\$32**
 - Shrimp Canape with Basil mayo and Spinach | **\$33**
 - Jumbo Poached Shrimp with Cocktail Sauce | **\$36**
- Price is per dozen*

SORRENTO'S RECEPTION STATIONS AT THE CABOTO

Minimum 50 people for all food stations

CARVING STATIONS *Choose One \$19.95*

- Carved smoked pacific salmon served with red onion, capers on mini pumpernickel bread
 - Carved baron of beef on mini rolls with assorted mustard and horseradish
 - Carved smoked turkey roast with basil mayo and cranberry mayo
 - Carved grilled pork tenderloin

SIGNATURE FLAMBE STATIONS *Choose One \$26.95*

- Shrimp/Scallop and brie with pernod and spinach cream with grilled baguette
 - Flambéed mediterranean chicken with tomato, olives, garlic, onions, roasted peppers and limencello served with fresh baked focaccia

DESSERT FLAMBE STATIONS *Choose One \$16.25*

- Banana Foster Rum lambéed Bananas served on Ice Cream
- Kirsh Flambé Strawberries on Crepes with Whip Cream
- Crepe Suzette Orange and Grand Marnier lambéed Crepes

POUTINE BAR \$13.25

Golden french fries, traditional cheddar cheese, and rich beef gravy.

BUILD YOUR OWN PASTA BAR \$18.95

Prepared to order fusilli, penne and farfalle pasta with your choice of marinara, alfredo and basil pesto sauce, fresh mushrooms, sliced cherry tomato, roasted peppers, roasted zucchini, garlic and red onion. Served with bread and garlic sticks

NUCCIS GELATO BAR \$14.00

Lemon sorbet, chocolate, vanilla and strawberry Gelato scooped and garnished with an assortment of sauces and toppings served by a uniformed chef

SMOKED MEAT SANDWICH BAR \$13.25

Thick cut rye bread with shaved Montreal smoked meat, mustard, Swiss cheese served with large kosher pickles

NACHO BAR \$17.95

Build your own Nachos with a selection of diced tomato, jalapeños, black olive, peppers, ground beef, green onions and cheese sauce.

ESPRESSO AND CAPPUCINO BAR

Ask you sales manager for details

SORRENTO'S **RECEPTION** AT THE CABOTO
PLATTERS

MENU ITEMS AVAILABLE FAMILY STYLE

**ANTIPASTO
PLATTER**

*Cured selection of Italian meats,
selected cheeses, assorted olives, grilled
vegetables and bocconcini.*

\$12.25 per person, family style

\$14.25 individually served

\$9.95 add family style to
any dinner entree

**ASSORTED FINGER
SANDWICH PLATTER**

*Chefs choice
Assorted finger sandwiches on
buns and ciabatta bread
Assorted Wraps
Assorted Rolled Sandwiches*

\$15.95 per person

**VEGETABLE
PLATTER**

*Seasonal garden fresh vegetable
platter with roasted red pepper dip*

\$8.95 per person

**FRUIT
PLATTER**

*Seasonal fresh sliced fruit platter
with vanilla yogurt dip*

\$9.95 per person

**CHEESE & CRACKER
PLATTER**

*Domestic cheese platter
with crackers and crisps*

\$9.95 per person

**DOMESTIC DELI
MEAT PLATTER**

*Assorted deli meats, cheese, pickles,
crackers, breads and condiments*

\$13.95 per person

**CHEESE PEROGIE
PLATTER**

*Fried perogies topped with saute onion, bacon
bits, sour cream and green onions*

\$9.95 per person (3)

**CABBAGE ROLL
PLATTER**

*Your choice of meat or vegetarian cabbage
rolls served in light tomato sauce*

\$10.95 per person (2)

* Veneto
San Giorgio Pinot Grigio WHITE
 Fresh flavour with pear, melon and citrus

* Abruzzo
Masuccio Oro
 Dry and vibrant with grassy undertones

* Puglia
Canina Di Negrar Carina
 Medium body, dark fruity aromas, plummy

* Piedmont
Fortè Dal Borgli Chard
 Cherry, floral notes, raspberry, spice undertones

* Tuscany
Papaia Montepulciano
 Dry with a bouquet of cherry and violet

* Abruzzo
 Gentle tannins, cherry, strawberry, sweet spice



VINO - BARS
 VINO - BARS
 VINO - BARS



LIQUORACT

The Manitoba Liquor Control Commission laws govern all functions where liquor is served. Under the MLCC Act, all function halls must end liquor service at 1:00am and the function spaces must be vacated 1:30am. No person under the age of 18 is permitted to consume alcohol during any function. The Centro schedules 1 bartender for every 100 guests. Only Sorrento's staff may serve as bartenders.

CORKAGE BAR

A Corkage Bar is recommended for any group wishing to supply their own alcohol. The Manitoba Liquor Control Commission requires an "Occasional permit". This permit may be obtained at any liquor store and application for the permit should be made no less than 14 days prior to the function, the permit must be submitted to Sorrento's at the Caboto 72 hours prior to the function date.

The permit must accompany the liquor, wine and beer at all times while in the Centro. (Sorrento's is not allowed to serve other liquor, wine or beer that is not listed on the permit). The bar(s) will be open according to the time specified on the permit. Should the hours of the function result in bartender overtime the overtime hours will be billed to the client.

The permit holder must be in attendance from the opening till the closing of the bar(s). The permit holder or a person assigned by the permit holder will be responsible for the confirmation of inventory immediately following the function. The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accident or injury. Only Sorrento's staff may serve as bartenders.

- *Corkage Fee of \$13.50 per guest attending the event is charged on Beer and Liquor. The event centre will supply glassware, ice, soft drinks, juices (orange, cranberry and clamato), garnishes, straws, cocktail napkins and bartender.*
- *For wine and or Champagne corkage the charge is \$10.25 per bottle.*
- *Please note all of the above prices are subject to all applicable taxes.*

CASH BAR

A Cash Bar is recommended when each individual guest is paying for his/her own consumption. Sorrento's will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$25.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

HOST BAR

A Host Bar is recommended when the host is paying for their guest's beverages (alcoholic and nonalcoholic). This charge is based on consumption per drink basis. Sorrento's will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$25.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

CASH & HOST BAR PRICING

LIQUOR

Domestic Shots (1oz) | **\$6.25**

Premium Shots (1oz) | **\$7.75**

Rye, White Rum, Dark Rum, Vodka, Gin & Scotch

BEER

Domestic Beer (per bottle) | **\$6.25**

Imported Beer (per bottle) | **\$7.75**

WINE

House Wines (6oz glass) | **\$8.00**

Selection of wines available by the bottle on the following page

LIQUEURS & APERITIFS

Shot (1oz) | **\$8.25**

(Amaretto, Bailey's, Kahlua, Grand Marnier, Cointreau)

PUNCH & OTHERS

Fresh Fruit Punch (40 glasses) | **\$65.00**

Champagne Punch (40 glasses) | **\$85.00**

Alcoholic Punch (40 glasses) | **\$85.00**

Unlimited Soft Drink Bar (per person) | **\$3.25**

*All of the above prices include 7% PST and 5% GST only
17% Gratuity will apply to all host bars*

SORRENTO'S **WINE LIST** AT THE CABOTO

Description	Size (750 ml)	Price
RED		
	Country	
Sangiovese di Puglia	Italy	\$25. ⁰⁰
Montepulciano D'Abruzzo	Italy	\$26. ⁰⁰
La Vuelta Malbec	Argentina	\$26. ⁰⁰
Tenute Rubino Primitivo	Italy	\$34. ⁰⁰
De Martina Cabernet Sauvignon	Chile	\$31. ⁰⁰
Bera Barbera D'Asti	Italy	\$36. ⁰⁰
Gabbiano Chianti	Italy	\$42. ⁰⁰
Antica Vigna Valpolicella Ripasso	Italy	\$44. ⁰⁰
Peter Dennis Cabernet Sauvignon	Australia	\$48. ⁰⁰
WHITE		
Pinot Grigio di Venezie	Italy	\$25. ⁰⁰
Pasqua Pinot Grigio	Italy	\$26. ⁰⁰
La Vuelta Chardonnay	Argentina	\$26. ⁰⁰
Tenute Malvasia Bianca	Italy	\$30. ⁰⁰
De Martino Chardonnay	Chile	\$31. ⁰⁰
Santa Margherita Pinot Grigio	Italy	\$40. ⁰⁰
Vermentino Della Costa	Italy	\$36. ⁰⁰
SPARKLING		
Cecilia Beretta Spumate	Italy	\$28. ⁰⁰
Principe di Porcia Prosecco	Italy	\$34. ⁰⁰

Wine proudly
provided by



Ask about our custom
wine labels, vegan wines
and delivery services.



DOCG
CANTINA
AARSON
NSP-DOCG

PRODUCT OF ITALY
M
Montepulciano
TUSCANY

SAN GIORGIO
PRODUCT OF ITALY

SORRENTO'S

AUDIO VISUAL EQUIPMENT

AT THE CABOTO

- LCD PROJECTOR - \$225.00
- PROJECTOR SCREEN - \$55.00
- FLIPCHART WITH MARKERS - \$45.00
- WHITEBOARD WITH MARKERS - \$25.00
- POWER BAR OR EXTENSION CORD - \$10.00
- POLYCOM CONFERENCE SPEAKER PHONE - \$100.00
- WIRELESS LAVALIER MICROPHONE - \$100.00
- WIRELESS HANDHELD MICROPHONE - \$100.00
- EASEL - \$20.00 MIXER - \$65.00
- PODIUM & MICROPHONE - **Comp.**

Other AV equipment requested can be ordered and brought in via Inland Audio Visual, prices available upon request. Prices are per day, and are subject to applicable taxes (GST & PST).

SORRENTO'S

BANQUET ROOM RENTAL FEES

AT THE CABOTO

MAURO HALL ROOM

*Room Rental Only **\$1600** with catering reduced*

GALLERIA

*Room Rental Only **\$800** with catering reduced*

SORRENTO'S **NOTES** AT THE CABOTO

We can't wait
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