



**Sorrento's**

*at  
Caboto Centre*

*Corporate  
Catering Package*





# Sorrento's

## *Sorrentos at the Caboto Centre Corporate Catering Package*

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

***Corporate Planning*** for meetings of 4 to 400.  
***The Banquet & Conference Department*** will make the event planning process smooth and efficient.

Modern facilities, ample free parking and complimentary wi-fi are just some of the benefits we offer! Our facilities are neutral and welcoming, recently upgraded, the Mauro Hall has 3 HD screens and projectors and brand new pot lights. The electrical has been also upgraded in order to be able to be one of the most versatile rooms in the city!

**For more information, please contact us!**  
**[catering@cabotocentre.com](mailto:catering@cabotocentre.com)**  
**204-488-2055**






# Sorrento's

## *Terms and Conditions*

1. Menu selections must be submitted to the Sales & Catering office at least 28 days prior to your function to ensure availability of menu items.
2. All food and beverage in the licensed banquet and meeting rooms must be supplied by Sorrento's at Caboto Centre. The only exceptions to this rule are Specialty Cakes which must be purchased from a licensed bakery, and a \$1.50 per person plating fee will apply. We prepare more food than is required for presentation purposes, all food left over must remain in the Centro.
3. All prices are guaranteed for sixty (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 Caboto Centre must be advised as to the guaranteed number of guests by 12:00 noon, three working days prior to the event. The Centro 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 estimated number of guests stated in the Banquet Event Order or Contract will be charged for.
5. Conference and banquet rooms are assigned according to the expected number of guests. The Centro reserves the right to re-assign conference and banquet rooms based on your guaranteed number.
6. **Gratuity of 15% is computed on room rental charge and on the total of all food and beverage sales.** Provincial Sales Tax (PST) and Goods and Services Tax (GST) are applicable as regulated.

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7. Alcoholic beverages will be served only 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 any and 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 1:00a.m. and function rooms must be vacated by 1:30a.m.
  8. We reserve the right to inspect and control all private functions.
  9. Corporate Functions: depending on the size of the function, a deposit of \$500.00 or \$1000.00 is required at the time of booking the space. Deposits are non-refundable, but may be transferable at the discretion of the Centro. Additional deposit of 90% of the total estimated charges will be required 2 weeks prior to the function date. The remaining balance is due 3 days prior 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.
  10. In the event of cancellation, the Centro will experience significant monetary losses. Should the client cancel booking, his/her deposit is forfeited, in addition liquidated damages (and not as a penalty) as follows:
    - Cancellation within 90 days of the event date, 25% of the estimated cost of the function as determined by the contract.
    - Cancellation within 45 days prior to the event date, 50% of the estimated cost of the function as determined by the contract.
    - Cancellation within 30 days prior to the event date, 100% of the estimated cost of the function as determined by the contract.
  11. We are 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.
  12. Starting and ending times of all functions are to be adhered to. The 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 each function unless prior arrangements have been made with the Centro.

13. 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 based upon the capacity of the function room and if the function has or does not have dancing.

**Resound Fees - Artists and Record Companies (Subject to 5% GST)**

<b>Capacity</b>	<b>Without Dance</b>	<b>With Dance</b>
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

**Socan Fees - Music Composers, Authors and Music Publishers of Canada (Subject to 5% GST)**

<b>Capacity</b>	<b>Without Dance</b>	<b>With Dance</b>
1-100	\$22.06	\$43.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

14. Shipping & Receiving- The Centro cannot accept items more the 48 hours prior to the start of any function. Any items must be removed immediately following event and details of pick up must be provided to sales office.

Deliveries cannot be accepted between 11:30am and 1pm, Monday through Friday.

**Sorrento's**

## *Plated Breakfast*

### **Manitoba Classic**

Farm Fresh Scrambled Eggs with aged Bothwell Cheddar  
Maple Smoked Bacon and Sausage  
Breakfast Potatoes  
Bread and Butter  
Freshly brewed Coffee and Tea  
\$18.00

### **Winnipeg Delight**

Cinnamon French Toast with Fruit Garnish  
Vanilla Yogurt  
Orange Pecan Maple Butter  
Freshly brewed Coffee and Tea  
\$15.00

### **Spinach Santa Fe Riser**

Farm Fresh Scrambled Eggs with aged Bothwell  
Cheddar and Sweet Peppers wrapped in a warm Spinach Tortilla Shell  
Breakfast Potatoes  
Sour Cream and Fresh Fruit  
Freshly brewed Coffee and Tea  
\$16.00





## **Buffet Breakfast**

### **Sorrento's Continental**

*(minimum 25 people)*

Fresh Fruit Platter  
Selection of Danish, Muffins and Croissants  
Selection of Fruit Preservatives and Butter Assortment of Chilled Fruit Juices  
Freshly brewed Coffee and Tea  
\$17.00

### **Sorrento's Continental Plus**

*(minimum 25 people)*

Fresh Seasonal Fruit  
Assortment of Yogurts  
Granola and Dried Fruit  
Selection of Danish, Muffins and Croissants  
Selection of Fruit Preservatives and Butter  
Assortment of Chilled Fruit Juice  
Freshly brewed Coffee and Tea  
\$19.50

### **The Canadian**

*(minimum 25 people)*

Farm Fresh Scrambled Eggs  
Maple Smoked Bacon and Sausage  
Breakfast Pastries and Muffins  
Breakfast Potatoes  
Fresh Seasonal Fruit Assortment of Chilled Fruit Juice  
Freshly brewed Coffee and Tea  
\$21.50

### **A Winnipeg Style Breakfast**

*(minimum 25 people)*

Cinnamon French Toast served with Maple Syrup  
Bagels and Cream Cheese with tomato and cucumber  
Farm Fresh Scrambled Eggs Maple  
Smoked Bacon and Sausage  
Assortment of Muffins and Danishes  
Fresh Seasonal Fruit  
Assortment of Chilled Fruit Juice  
Freshly brewed Coffee and Tea  
\$23.50



## Meeting Breaks



### The Fast Break

Assortment of freshly baked Cookies  
Selection of Soft Drinks and Chilled Milk  
Freshly Brewed Coffee and Tea Bottled Water  
\$10.95

### The Healthy Break

Individual Yogurts  
Granola Bars  
Seasonal Fruit Platter  
Individual Fruit Juices  
Bottled Water  
\$13.00



### Revitalized Break

Assortment of Dainties  
Individual Yogurts  
Assorted Cheese Platter with Crackers  
Chilled Fruit Juices  
Bottled Water  
\$15.50

### Refresher Break

Seasonal Fruit Platter  
Assortment of Dainties  
Chilled Fruit Juices  
Freshly Brewed Coffee and Tea  
Bottled Water  
\$13.50



### Snack Basket

Popcorn, Chips or Pretzels  
\$8.25 per basket



## *Meeting Breaks*

### **Beverages**

Freshly Brewed Coffee/Decaf	\$25.00 – 10 cups \$70.00 – 35 cups
Herbal Teas	\$2.00 each
Assortment of Regular and Diet Soft Drinks	\$2.50 each
Bottled Water	\$2.75 each
Milk/Chocolate Milk	\$2.50 each
Individual Fruit Juices	\$2.75 each
Tomato Juice	\$2.25 each
Iced Tea	\$2.50 each
Lemonade	\$2.50 each
Bottled Mineral Water	\$3.25 each

### **Bakery Fresh**

Muffins	\$28.00 per dozen
Danish	\$24.00 per dozen
Croissants	\$28.00 per dozen
Freshly Baked Cookies	\$22.00 per dozen
Bagels	\$24.00 per dozen
Selection of Breakfast Pastries	\$27.00 per dozen
Cinnamon Buns	\$24.00 per dozen

### **Breakfast Items**

Granola Bars	\$1.75 each
Individual Yogurts	\$2.25 each
Chocolate Dipped Strawberries	\$24.95 per dozen
Fresh Seasonal Fruit with Vanilla Yogurt Dip	\$5.50 per person
Fresh Vegetables with Roasted Red Pepper Dip	\$4.50 per person
Canadian Cheese Tray with Crackers & Crisps	\$5.25 per person
Ice Cream Bars	\$3.25 each
Whole Fruit	\$1.90 each

## ***Sorrento's Brunch***

***(minimum 25 people)***

Farm Fresh Scrambled Eggs with Bothwell Cheddar

Maple Smoked Bacon and Sausage

Breakfast Potatoes

### ***Omelet Bar - Additional \$4.50 per person***

Quinoa Salad with toasted Pumpkin Seeds

Mixed Field Greens with a Honey Balsamic Vinaigrette

Grilled Vegetable Salad with Sundried Tomato Dressing

Carved Roast Beef au Jus or Honey Glazed Ham

Canadian Cheese Platter with Crackers

Seasonal Fresh Fruit Platter

Assorted Dainties

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and Tea

**\$27.95**



## ***Light Plated Lunch Options***

*The following are served with freshly brewed Coffee and Tea.*



### **Grilled Chicken Caesar Salad**

Fresh Romaine Hearts with Focaccia Croutons and Parmesan Cheese topped with lightly Seasoned Grilled Chicken  
Served with fresh Rolls and Butter

\$17.00

### **Lasagna and Salad**

*See Salad Selections for salad options.*

Beef or Vegetarian Lasagna and Salad of your choice.  
Served with fresh Rolls and Butter

\$18.95



### **Quiche and Salad**

*Choose one for your menu. See Salad Selections for salad options.*



Quiche Lorraine with Bacon, Swiss Cheese and Onion  
Quiche with Roasted Red Pepper, Spinach and fresh Herbs  
Quiche with Smoked Salmon, Dill and Cream Cheese  
Served with fresh Rolls and Butter.

\$18.50

### **Flatbread and Salad**

*Choose one for your menu. See Salad Selections for salad options.*

Italian Meat - Calabrese, Capicollo, Fennel

Sausage, Mozzarella with fresh Basil and Olive Oil

Vegetarian - Roasted Peppers, candied Onions, Cream Cheese and Mozzarella with fresh Basil and Olive Oil

Mediterranean - Sundried Tomato Basil Pesto, Tomato, Spinach, Bocconcini, grilled Onions, Parmesan, Mozzarella and fresh sliced Prosciutto with Basil and Olive Oil

\$18.25

## **Lunch Entrees**

The following lunch entrees are served with your choice of soup or salad, 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.



### **Soup Selections**

Mediterranean Chicken Orzo

Minestrone (veg)

Garden Vegetable

Cream of Mushroom & Wild Rice

Vegetable Beef Barley

### **Salad Selections**

Artisan Mixed lettuce with a Honey Balsamic Vinaigrette

Caesar Salad with Garlic Focaccia Croutons and Parmesan Cheese

Greek Salad, Ice Berg Lettuce, Peppers, Onions, Cucumbers & Tomato,

Feta Cheese and Kalamata Olives

### **Chicken Dijon**

Served with White Wine, Shallots and Dijon Mustard

\$20.95

### **Stuffed Chicken Breast**

Choice of Chicken Kiev or Chicken Cordon Blue  
(Option of breaded or non-breaded)

\$23.00



### **Grilled Pork Tenderloin**

Served on a Dried Fruit Stuffing with Rosemary Garlic pan Jus

\$21.00



### **6 oz. Atlantic Salmon**

Ginger Roasted served with Sweet Thai Glaze or  
Wine poached with Julienne Vegetables or pan seared  
with Lemon Cream and Dill

\$23.00

### **Char-Broiled 6 oz. New York Steak Sandwich**

Accompanied by grilled Garlic French Bread,  
served with Sautéed Mushrooms in a Red Wine Reduction

\$25.95

## *Vegetarian Options*

### **Pumpkin and Squash Stew**

Roasted Squash in a Yellow Curry Sauce & Baked en Croute, served with Cumin Rice  
Seasonal Vegetable Medley & Toasted Pumpkin Seeds  
\$16.50

### **Vegetable Strudle**

Roasted Chick Peas & Vegetables sautéed with Tikka Marsala and wrapped in  
flaky Puff Pastry served on a Toasted Cumin Carrot Sauce  
\$16.50

### **Vegetarian Pasta**

Angel Hair Pasta and Vegetables in a Sundried Tomato Cream Sauce  
served with fresh grilled Garlic Ciabatta Toast  
\$16.50

## *Dessert Options*

**Add dessert to your lunch for an additional \$4.00 per person.**

New York Style Cheesecake topped with Cream Anglaise

Lemon Gelato Sorbet with Fresh Fruit

Strawberry Shortcake

Apple Strudel





## ***Lunch Buffets***

### **Deli Delight**

***(minimum 15 people)***

Soup du Jour  
Mixed Field Greens with Honey Balsamic Dressing  
Assortment of Pickles  
Turkey & Gouda with Basil Mayo on Baguette  
Ham with Roasted Red Pepper Mayo & Spinach on Whole Wheat Baguette  
Roast Beef & Horseradish Mayo on Artisan Buns  
Pastrami with Honey Mustard on Egg Bread Rolls  
Deviled Egg Salad on Crusty Rolls  
Assorted Dainties  
Tea & Coffee  
\$21.50

### **Wrap It Up**

***(minimum 15 people)***

Soup Du Jour  
Garden fresh Salad with Artisan Lettuce & two Dressings  
Curry Chicken Salad with Cashews in Spinach Tortilla Ham, Honey Mustard,  
and Shredded Cheddar in Flour Tortilla  
Turkey, Onion, & Swiss with Spinach in Tomato Tortilla  
Devilled Egg Salad in Flour Tortilla  
Nicoise Tuna Wrap in Spinach Tortilla  
Assorted French Pastries  
Coffee & Tea  
\$23.25

### **Santa Fe Fajita Station**

***(minimum 25 people)***

Assorted Warm Flour Tortillas  
Taco Salad  
Spiced grilled Chicken and Beef  
Mixed Refried Beans and Rice  
Chopped Lettuce, diced Tomato, shredded Cheddar, Salsa and Sour Cream  
Churros  
Coffee and Tea  
\$25.25



## **Mediterranean Buffet**

*(minimum 25 people)*

Seasonal Greens with roasted Red Pepper Goat Cheese and Olive Dressing  
Roasted Vegetables with Honey Balsamic Dressing  
Orzo Vegetable Soup

*Choose 2 of the following Flatbread options:*

### **Italian Meat**

Calabrese, Capicollo, Fennel Sausage  
Mozzarella with fresh Basil and Olive Oil

### **Vegetarian**

Roasted Peppers, candied Onions, Cream Cheese and Mozzarella  
with fresh Basil and Olive Oil

### **Mediterranean**

Sundried Tomato Basil Pesto, Tomato, Spinach, Bocconcini, grilled Onions,  
Parmesan, Mozzarella and fresh sliced Prosciutto with  
Basil Chiffonade and Olive Oil

Assorted Dainties and Pastries

Tea and Coffee

\$23.95

## **Asian Buffet**

*(minimum 25 people)*

Garden fresh Salad with Artisan Lettuce & two Dressings

Crab and Corn Soup

Sweet and Sour Pork

Garlic Fried Rice

Fried Chicken

Pork Eggroll

Stir-Fry Vegetables

Egg Tart

Tea and Coffee

\$24.25



## Sorrento's Lunch Buffet

(minimum 25 people)

*Choose two of the following:*

Artisan Mixed lettuce with a Honey Balsamic Vinaigrette

Caesar Salad with Garlic Focaccia Croutons and Parmesan Cheese

Greek Salad, Ice Berg Lettuce, Peppers, Onions, Cucumbers  
& Tomato, Feta Cheese and Kalamata Olives

Quinoa Salad with toasted Pumpkin Seeds

*Choose one of the following:*

Roast Beef au Jus

Roasted Pork Loin

Herb Roasted Chicken

Honey glazed Ham

Atlantic salmon

Herb Crusted Pickerel

*Includes the following:*

Herb and Sea Salt Roasted Potatoes, Fresh Seasonal Vegetable Medley,

Fresh Rolls and Butter, Assortment and Dainties

Freshly Brewed Coffee and Tea

\$26.50





## *Audio Visual Equipment Price List*

LCD Projector .....	\$225.00 each
Projector Screen.....	\$55.00 each
Flipchart with Markers .....	\$35.00 each
Whiteboard with Markers .....	\$25.00 each
Easel .....	\$20.00 each
Power Bar OR Extension Cord .....	\$10.00 each
Mixer .....	\$65.00 each
TV/DVD Player.....	\$100.00 each
Polycom Conference Speaker Phone.....	\$100.00 each
Wireless Lavalier Microphone.....	\$100.00 each
Wireless Handled Microphone .....	\$100.00 each
Podium & Microphone .....	Complimentary

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).

## *Banquet Room Rental Fees*

### **Mauro Hall Room**

Room Rental Only \$1600.00, with Catering \$800.00

### **Galleria**

Room Rental Only \$800.00, with Catering \$400.00