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BREAKFAST TABLE

All breakfast tables include Winnipeg's local DeLucas Medium Roast regular and decaffeinated coffee, assorted local Cornelia Bean loose-leaf teas and condiments and fresh squeezed orange juice.

WEST

\$49 Per Person

Bistro Pastry Basket - Butter croissants and muffins, butter, fruit preserves

Smoothie shooters (GF)

Eggs Benedict Trio

- Classic warm ham, poached egg on Winnipeg rye, hollandaise sauce
- Smoked salmon, capers, poached egg on Winnipeg rye, hollandaise sauce, fresh dill
- Mixed mushroom and caramelized onion, Grana Padano, poached egg on Winnipeg rye, hollandaise sauce (V)

Roasted potato caramelized onions, green onions (GF)

Maple miso backed Beans (V, VE)

Sliced seasonal fruit

BISTRO BREAKFAST

\$49 Per Person

Custom Bistro Pastry Basket - Butter croissants, banana bread, muffins, butter, fruit preserves

Smoothie shooters (GF)

Individual parfaits made from our house-blended granola, seasonal berry compote, low-fat Greek yogurt, honey

Smoked Salmon benedict - capers, poached egg on Winnipeg rye, hollandaise sauce, fresh dill

Warm crispy French toast with berry compote, Chantilly cream, cinnamon

Applewood maple bacon (GF)

Turkey sausages

Roasted potatoes, caramelized onions, green onions (GF)

Sliced seasonal fruit

CLASSIC

\$39 Per Person

Bistro Pastry Basket - Butter croissants, muffins, butter, fruit preserves

Custard egg bites with cheddar (GF)

Applewood maple bacon strips (GF)

Turkey sausages

Roasted potato, green onions (GF)

Sliced seasonal fruit

VITALITY

\$37 Per Person

Mediterranean Yogurt Jar - Greek yogurt, tropical fruit, citrus segments, dried fruits, toasted nuts

Canadian maple and coconut chia parfait with seasonal fruit, roasted pumpkin seeds (GF, VE)

Steel-cut oatmeal with Canadian maple syrup, coconut sugar, nutty black sesame, ginger, goji berries, pumpkin and pomegranate seeds (GF, VE)

Custard egg bites

Fruit skewers

CONTINENTAL

\$31 Per Person

Bistro Pastry Basket - Butter croissants and muffins, butter

Assorted cereals with milk

House-made granola with low-fat Greek yogurt

Sliced seasonal fruit

BUILD YOUR OWN BREAK

\$25 Per Person

All breaks include Winnipeg's local Delucas medium roast regular and decaffeinated coffee, assorted local Cornelia loose leaf teas and condiments

GROUP A – Choose One

Bistro signature Croissant with house-made jam and Chantilly cream (V)

Selection of whole seasonal fruit

Seasonal fruit smoothie carafe (GF, V)

Pastry Chef's seasonal cookie selection (V)

Mini muffins (V)

Seasonal vegetables with roasted onion dip (GF, V)

Assorted gourmet popcorn (GF, V)

Energy balls (GF, VE)

Kettle chips (GF, VE)

GROUP B - Choose One

Banana bread with cream cheese frosting (V)

Energy bar (GF, VE)

Castella cake verrines with fruit compote and Chanilly (V)

Roasted nuts of the world (GF, VE)

Custard Egg Bites

Wild mushroom and caramelized onion toast bites with Grana Padano

Avocado toast bites, sun-dried tomato pesto, feta, lemon (V)

GROUP C - Choose One

Fruit skewers with minted honey yogurt (GF, V)

Cheddar cheese with grapes, apples, crackers (GF, V)

Bistro signature trail mix (GF, V)

Chia parfait with seasonal berry compote (GF, VE)

Trio of dips (GF) – Pumpkin hummus, Slow-Roasted Onion dip and Pimento cheese dip with Kettle chips

Burrata, Sun-dried tomato chilli pesto, grilled spiced naan bread (V)

Oat bars (GF, VE)

Smoked salmon lollipops with lemon and chive-infused chevre (GF)

Croissant bites, baked gruyere cheese, bachelard, Artisanal ham, grainy Dijon

BEVERAGES

SELECTION OF COKE® REGULAR AND DIET SOFT DRINKS - \$6 Each (On Consumption)

HOUSE-MADE ICED TEAS

WILDBERRY - \$20 Per Carafe

PEAR GARDEN - \$20 Per Carafe

CHAI TEA - \$25 Per Carafe

LONDON FOG - \$25 Per Carafe

CARAFE OF HOMESTYLE JUICES - \$25 Per Carafe

Apple, Fresh squeezed orange and cranberry juices

REGULAR OR OAT MILK - \$25 Per Carafe

WINNIPEG'S LOCAL DELUCAS MEDIUM ROAST REGULAR AND DECAFFEINATED COFFEE, ASSORTED LOCAL CORNELIA LOOSE LEAF TEAS AND CONDIMENTS - \$7 Per Person

Food (13.2% Gratuity, 8.8% Admin Fee & 5% GST), Space Rental (5% GST). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

Additional flat fee of \$150 per day for guarantees less than 25 guests. (GF) Gluten Free (V) Vegetarian (VE) Vegan.



CHILLED LUNCH TABLE

All tables include Winnipeg's local DeLucas Medium Roast regular and decaffeinated coffee, assorted local Cornelia Bean loose-leaf teas.

DELI

\$51 Per Person

Soup du jour (V)

Organic Field Greens (GF, VE) - English cucumber, local cherry tomato, radish pedals, House vinaigrette

Vegetable Pasta Salad

Deluxe Sandwich Display (Sandwiches are based on three pieces/person)

- Grilled seasonal vegetables, fresh herbs, sun-dried tomato chilli pesto, marinated artichoke, croissant

- Roasted turkey and bacon, chipotle coleslaw, brioche bun

- Roast beef, green leaf lettuce, tomatoes, wasabi aioli, Winnipeg rye

- Roasted chicken, pickled red onions, Kewpie mayo, arugula, Winnipeg rye

Chef's selection of pickled vegetables

Chia parfait with seasonal berry compote (GF, VE)

Assorted dessert bars

GARDEN

\$51 Per Person

Soup du jour (V)

House Salad - Roasted squash, tomato, green bean, pumpkin seeds, bell pepper, House vinaigrette

Roasted Beet Salad - Crumbled goat cheese, citrus segments

Garden Vegetable Salad Roll (VE)

Poke Bowl - Steamed sushi rice, ponzu and sesame marinated tuna poke, salmon caviar, chiffonade egg crepe, cucumbers, shitake mushrooms, tofu, pickled ginger, nori, and Japanese daikon vinaigrette

Buddha Bowl – Pulled roasted chicken, organic quinoa, avocado, cherry tomatoes, pickled red onion, peppers, shredded lettuce, coriander and creamy sesame dressing

Seasonal fruit pudding cups

Sliced seasonal fruit



HOT LUNCH TABLE

All tables include Winnipeg's local DeLucas Medium Roast regular and decaffeinated coffee, assorted local Cornelia Bean loose-leaf teas.

PARISIAN

\$57 Per Person

Tomato Bisque soup (GF, VE) - 14 hours of preparation and slow roasting, rich and hearty with warm baguette

Niçoise Salad (GF) - Seared Yellowfin tuna, soft boiled egg, kalamata olives, tomato, green beans, potato, cucumber, dijonaise dressing

House Salad - fresh cucumber, celery, red onion, bell pepper and spring greens, House vinaigrette

Lasagna - Ground beef, Bechamel, oven-dried tomato, garlic, extra virgin olive oil, basil, parmesan cheese

Whole Roasted Chicken, lemon butter demi (GF)

Whole fillet roasted Salmon maple BBQ (GF)

Roasted Brussel Sprouts (GF) - Tossed in garlic Caesar, caperberries, shaved Manchego, parmesan crisps

Castella Cake with Earl Grey Chantilly and citrus pear compote, mint

Crème Caramel

Sliced seasonal fruit

HERITAGE

\$57 Per Person

Bistro Salad (VE) - Roasted squash, tomato, green bean, Enoki, pumpkin seeds, bell pepper, Japanese daikon vinaigrette

Soba Salad (VE, GF) - Dashi marinated soba noodles, fresh cucumber, celery, red onion, bell pepper and spring greens, Japanese sesame dressing

Soy Marinated Chicken

Tsukune with sweet soy glaze

Tofu Katsu (V)

Japanese Curry (GF, VE) - Eggplant, carrots, squash, green beans, bell peppers, shitake mushrooms

Steamed rice

Mousse Cake with Black sesame, white chocolate, Oreo crust (GF, V)

Ube Castella Cake

PRONTO

\$57

Soup du jour (V)

Caesar Salad - House-made croutons, Grana Padano cheese, Caesar dressing

Heirloom Tomato, Burrata Salad (GF) – Fresh herbs, arugula, balsamic vinegar reduction, extra virgin olive oil, sea salt, cracked black pepper

Antipasto (GF, VE) - Grilled seasonal vegetables, artichokes, olives

Gourmet Mushroom Risotto (GF) – Mixed mushrooms and caramelized onions, grated Grana Padano

Puttanesca salmon with capers, kalamata olives, anchovy, white wine, chili flakes, tomato (GF)

Whole Roasted Chicken, marsala, baby bella mushroom sauce

Peanut Semifreddo

Zabaglione with seasonal fruit

BISTRO

\$55 Per Person

Tomato Bisque Soup (GF) – 14 hours of preparation and slow roasting, rich hearty

House Salad - fresh cucumber, celery, red onion, bell pepper and spring greens, House vinaigrette

Cedar plank maple BBQ salmon (GF)

Roasted chicken with lemon butter demi

Wild rice pilaf, vegetable trinity, fresh herbs (GF, VE)

Warm fruit crumble, Chantilly cream

Sliced seasonal fruit

Food (13.2% Gratuity, 8.8% Admin Fee & 5% GST), Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (22% ETS Fee, 5% GST & 7% PST),

Labour (5% GST), Space Rentals (5% GST), Deliveries (5% GST) All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

Additional flat fee of \$150 per day for guarantees less than 25 guests. (GF) Gluten Free (V) Vegetarian (VE) Vegan.



DINNER TABLE

All signature dinner tables include Winnipeg's local DeLucas Medium Roast regular and decaffeinated coffee, assorted local Cornelia Bean loose-leaf teas and condiments.

INDULGENCE

\$104 Per Person

COLD TABLE

Bread rolls with whipped butter

Leafy Greens with Fine Herbs (GF, VE) - Roasted squash, tomato, green bean, pumpkin seeds, bell pepper, house vinaigrette

Roasted Beet Salad (GF, V) - Crumbled goat cheese, citrus segments

Caesar Salad - Caesar dressing, House-made croutons, Grana Padano cheese

West Coast Antipasto Display (GF) - Pesto grilled vegetables, smoked and steamed seafood, Italian charcuterie, cured olives, marinated artichokes, aged balsamic reduction

HOT TABLE

Chef Carved Roast Beef - Horseradish relish, cabernet reduction

Roasted Chicken Breast with "Saltimbocca" – Parma ham, sage, Marsala red wine reduction (GF)

Cedar Plank Whole Salmon Fillet with lemon and capers (GF)

Risotto mushroom – Mixed mushroom, caramelized onion and Grana Padano

Roasted Brussel sprouts and pumpkin with parmesan crisps and shaved Manchego cheese

Mash potatoes – Garlic butter and chives

DESSERT TABLE

Castella cake with Earl Grey Chantilly and citrus pear compote

Vanilla cream brulee

Selection of artisanal cheeses (GF)

Sliced seasonal fruit

LIFESTYLE

\$89 Per Person

COLD TABLE

Bread rolls with whipped butter

House Blended Spring Lettuces (GF, VE) - Fresh cucumber, celery, red onion, bell pepper with Dijonnaise dressing

Caesar Salad - House-made croutons, Grana Padano cheese, caesar dressing

Salmon Carpaccio Salad – Micro greens, citrus vinaigrette

HOT TABLE

Beef braciola - Italian-style steaks with herb and pine nut filling and prosciutto wrapping

Puttanesca salmon with capers, kalamata olives, anchovy, white wine, chili flakes, tomato (GF)

Whole Roasted Chicken – Lemon butter demi

Roasted parsnip puree, crispy onions

Sea salt and rosemary roasted nugget potatoes (GF, VE)

Roasted seasonal vegetables (GF, VE)

DESSERT TABLE

Castella cake with earl grey Chantilly and citrus pear compote

Decadent pastry shop cakes

Sliced seasonal fruit

COMFORT

\$68 Per Person

COLD TABLE

Mixed Artisan Lettuces (GF, V)) - Fresh cucumber, celery, red onion, bell pepper with Honey Dijon vinaigrette

Caesar Salad - House-made croutons, Grana Padano cheese, caesar dressing

Local Mini Nugget Potato Salad (GF) - Applewood maple bacon, scallion, creamy gorgonzola dressing

HOT TABLE

Chef Carved Roast Beef - Horseradish relish, cabernet reduction

Whole Roasted Chicken (GF) – Lemon butter demi

Risotto mushroom – Mixed mushroom, caramelized onion and Grano Padano

Lasagna (VE) - Ground beef, Bechamel, oven-dried tomato, garlic, extra virgin olive oil, basil, parmesan cheese

Roasted seasonal vegetables (GF, VE)

DESSERT TABLE

Decadent pastry shop cakes

Sliced seasonal fruit

PRONTO

\$57 Per Person

COLD TABLE

Mixed Artisan Lettuces (GF, V) - Fresh cucumber, celery, red onion, bell pepper with Honey Dijon vinaigrette

Caesar Salad - House-made croutons, Grana Padano cheese, caesar dressing

HOT TABLE

Whole Roasted Chicken (GF) – Lemon butter demi

Risotto mushroom – Mixed mushroom, caramelized onion and Grana Padano

Lasagna (VE) - Ground beef, Bechamel, oven-dried tomato, garlic, extra virgin olive oil, basil, parmesan cheese

DESSERT TABLE

Decadent pastry shop cakes

Sliced seasonal fruit

CHILDRENS MENU

\$20 Per Child

(Available for children 6 and under)

Choice of 100% orange juice, apple juice, milk or soda pop

Choice of one entree and one dessert from below (must be the same selection for all children)

ENTRÉE

Breaded chicken breast strips

Grilled cheddar cheese sandwich on toasted rye bread

Baked creamy pasta with cheese

Spaghetti with tomato sauce

(All entrees include a choice of kettle chips or green salad. Must be the same selection for all)

DESSERT

Sponge cake Chantilly and strawberry sauce

Sliced fruit bowl with honey nut dipping sauce

Food (13.2% Gratuity, 8.8% Admin Fee & 5% GST), Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax), Space Rentals (5% GST). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

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RECEPTION TABLE

SEAFOOD (GF)

\$35 Per Person

(Based on six pieces per person)

Poached jumbo prawns, salmon crudo, steamed honey mussels, spoons of scallop ceviche, Yellowfin tuna poke, fresh-shucked oysters, citrus yuzukosho cocktail sauce, vinegar and shallot mignonette, house-made pickled vegetables, tabasco

CURED SALMON (GF)

\$27 Per Person

Cedar plank displayed smoked salmon, capers, sweet red onion, lemon dill cream cheese, crisp toasted Winnipeg rye (G)

SUSHI (GF, G)

\$27 Per Person

(Based on five pieces per person)

Hand-made cone and maki sushi, pickled ginger, wasabi, light soy sauce (G), steamed edamame

CHARCUTERIE (GF)

\$28 Per Person

Prosciutto, spicy capicola, calabrese and genoa salami, merguez sausage, cranberry pate cheese, smoked gouda cheese, house-made pickles, assorted marinated olives, mustards, assorted bread (G)

FROMAGE (GF, V)

\$26 Per Person

Chef's selection of European and domestic cheeses, honeycomb, seedless grapes, dried fruits, candied spiced nuts, assorted bread and crackers

VEGETABLE ANTIPASTO (GF, VE)

\$18 Per Person

Grilled asparagus, eggplant, zucchini, sweet bell peppers, carrots, portabella mushrooms, chef's selection of marinated olives, marinated artichokes

CRUDITÉS (GF, V)

\$18 Per Person

Array of local small farm vegetables, creamy slow-roasted onion dip, pumpkin hummus dip, pimento cheese dip

SWEETS

\$22 Per Person

Assortment of sweets curated by our Pastry Chef

SLICED SEASONAL FRUITS

\$14 Per Person

Food (13.2% Gratuity, 8.8% Admin Fee & 5% GST), Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax), Space Rentals (5% GST). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

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CANAPÉS

COLD CANAPÉS

All menu items are priced and sold per dozen, minimum order of 3 dozen per item. All items can be displayed or passed.

EXCLUSIVE CANAPÉS

\$60 Per Dozen

Tamari-glazed pork belly bites, Asian apple slaw (GF)
Wonton chips loaded with ponzu and sesame Yellowfin tuna tartar
Fennel, roasted and pickled, parmesan sable, lemon puree (V)
Prosciutto, sun-dried tomato chilli pesto, burrata on grilled rustic bread
Poached jumbo prawns, Yuzokosho cocktail sauce
Pumpkin, pumpkin sesame brittle, red wine reduction (V)
House smoked salmon candy lollipops, lemon herb cream cheese
Kholrabi, minted pea, honey chèvre (V)
Ceviche, endive, burnt orange
Biscuit, walnut, whipped blue cheese, grape, honey (V)

LUXURY CANAPÉS

\$55 Per Dozen

Roasted chicken, Kewpie, zesty arugula, tomato salsa, on crostini
Prosciutto wrapped asparagus tips, grana padano parmesan, white truffle oil (GF)
Cured salmon with lemon herb cream, on toast
Compressed watermelon, goat cheese, mint, balsamic reduction (GF, V)
Prawn salad roll - prawns, fresh cucumber, celery, red onion, bell pepper and greens, Japanese sesame dip (GF)
Bruschetta crostini - Grilled rustic bread, vine-ripened tomato, balsamic (VE)
Mixed marinated Mushroom and caramelized onion crostini with spicy wasabi aioli
Hiyakko, marinated cherry tomatoes, chilli oil

HOT CANAPÉS

All menu items are priced and sold per dozen, minimum order of 3 dozen per item. All items can be displayed or passed.

EXCLUSIVE CANAPÉS

\$60 Per Dozen

Cheese dumpling atop a tomato soup shooter
Mini sweet and savory Japanese Sliders - Minimum 3 Dozen (Contains pork and chicken)
Mini Roasted Turkey Bacon Sliders with chipotle slaw - Minimum 3 Dozen
Ginger miso-glazed salmon skewer (GF)

Soy marinated chicken sate, Japanese sesame sauce

Seared Scallop, lime butter, crispy herb leaf

LUXURY CANAPÉS

\$55 Per Dozen

Mini vegetable dumplings, chilli vinaigrette (V)

Italian sausage wrapped in puff pastry, truffle puree

Avocado Bites – Toasted Winnipeg rye, Chili pesto, feta, green onion, sesame, lemon

Japanese style meatball with sweet soy glaze, pickled celery, cilantro and green onions (Contains pork and chicken)

Crispy Tofu Roll (V)

Slow-roasted onion dip on toasted naan, chives and dill

Fusion guacamole, avocado and edamame on crispy wonton, nori

Pumpkin hummus, sesame on toasted naan

Pulled chicken, pimento cheese spread, roasted on Winnipeg rye

Food (13.2% Gratuity, 8.8% Admin Fee & 5% GST), Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax), Space Rentals (5% GST). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

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BEVERAGES

HOST

The Host pays for all the beverages consumed.

HOUSE RED OR WHITE WINE

\$11 Per Glass

Exclusive Private Wine Store Selections

FEATURED HOUSE WINE

\$12 Per Glass

Exclusive Private Wine Store Selections

SPECIALITY BEER – 473ml cans

\$12 Each

Hazy IPA, Good Neighbour

Vintage Pilsner, Kilter

Amber Ale, Lamp Lighter, Trans Canada

DELUXE LIQUEURS

\$13 Each

Kahlua, Baileys, Galliano, Amarula, Disaronno, Cointreau, Licor 43, Campari

DELUXE SPIRITS

\$12 Each

Japanese Roku Gin, Patent 5 Purple Blossom Gin, Tito's Vodka, Havana Club Anejo 7 YO, Nikka Miyagiko Whiskey, Cazadoez Anejo Tequila, Glenfiddich Scotch, Del Maguey Vida Clásico Mezcal

PREMIUM SPIRITS

\$11 Each

Absolut Vodka, Bombay Sapphire Gin, Bacardi White Rum, Bullet Bourbon, Captain Morgon's spiced rum, Aperol, Vermouth and Cinzano

MARTINIS - 2oz

\$15 Each

SIGNATURE COCKTAIL

\$15 Each

Featured Per Event

NON-ALCOHOLIC BEVERAGES

\$7 Each

Selection of COKE® regular and diet soft drinks

Juices (Apple, Orange, and Cranberry)

Non-Alcoholic Beer – Athletic IPA

Still Water

Sparkling Mineral Water – 750ml

\$9 Each

Prices do not include 5% GST, 10% Liquor Tax and 22% Service Charge. Bartender: \$50/hr (min of 4 hrs) will apply if \$300 net revenue is not met per bar.

Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.

CASH

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager.

HOUSE RED OR WHITE WINE – 5oz

\$12 Per Glass

Exclusive Private Wine Store Selections

FEATURED HOUSE WINE – 5oz

\$13 Per Glass – 5oz

Exclusive Private Wine Store Selections

SPECIALITY BEER – 473ml cans

\$13 Each

Hazy IPA, Good Neighbour

Vintage Pilsner, Kilter

Amber Ale, Lamp Lighter, Trans Canada

DELUXE LIQUEURS

\$14 Each

Kahlua, Baileys, Galliano, Amarula, Disaronno, Cointreau, Licor 43, Campari

DELUXE SPIRITS

\$13 Each

Japanese Roku Gin, Patent 5 Purple Blossom Gin, Tito's Vodka, Havana Club Anejo 7 YO, Nikka Miyagiko Whiskey, Cazadoez Anejo Tequila, Glenfiddich Scotch, Del Maguey Vida Clásico Mezcal

PREMIUM SPIRITS

\$12 Each

Absolut Vodka, Bombay Sapphire Gin, Bacardi White Rum, Bullet Bourbon, Captain Morgon's spiced rum, Aperol, Vermouth and Cinzano

MARTINIS - 2oz

\$16 Each

SIGNATURE COCKTAIL

\$16 Each

Featured Per Event

NON-ALCOHOLIC BEVERAGES

Selection of Pepsi® regular and diet soft drinks

Juices (Apple, Fresh squeezed Orange, and Cranberry)

Non-Alcoholic Beer – Athletic IPA

Still Water

\$7 Each

Sparkling Mineral Water – 750ml

\$9 Each

Prices do not include 5% GST, 10% Liquor Tax and 22% Service Charge. Bartender: \$50/hr (min of 4 hrs) will apply if \$300 net revenue is not met per bar.

Alcohol (13.2% Gratuity, 8.8% Admin Fee, 5% GST & 10% Liquor Tax). All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service.