BWP

PREMIER

BEST WESTERN®

CATERING MENU

Winnipeg East

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Welcome To The Premier Life.®

Each Best Western® branded hotel is independently owned and operated.

Table of Contents

Welcome....2
General Information....3
Meeting Facilities....4
Additional Amenities....5
Breakfast Buffet....6
Lunch Buffet....7
Plated Lunch....9
Dinner....10
Breaks....11
Beverages....13
Alcoholic Beverage Services....14
Corkage Bar Regulations....16

Welcome

Thank you for choosing the Best Western Premier Winnipeg East. We are delighted that we can host your event.

The success of your function is achieved through Best Western Premier Winnipeg East team's effort and is not dependent on one person or department. It starts with your unique vision and a combination of thoughtful planning, great food, and outstanding Red Shoe service.

We are dedicated hospitality professionals with extensive industry experience. No matter the size, we will make sure every aspect of your event is seamless and memorable. From beginning to end, we will be at your side every step of the way.

The passion and creativity of our culinary department is second to none. They are perfectionists and understand that the food they create and prepare is a significant part of your experience. We are pleased to offer a menu package that has been carefully designed to suit the theme and tone of your event while maintaining the utmost respect for the ingredients and flavor of our dishes.

Sincerely,

Best Western Premier Winnipeg East Team

General Information

Best Western Premier Winnipeg East must supply all food and beverage served within the hotel, except for wedding cakes. To maintain the high standards the hotel sets for food quality, Best Western Premier Winnipeg East reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

All pricing is guaranteed ninety (90) days prior to the event date. Thereupon prices might change based on commodities market. All prices subject to applicable taxes & gratuities.

Function Guarantees

Final attendance must be specified 72 business hours prior to the event email. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (3) full business days of the event.

Dietary restriction numbers are required when the guarantee is provided. Banquet buffets are based on (1) serving per guest.

Food Allergies and Special Meals

If any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, to take the necessary precautions when preparing their food. Guest names, which require special meals for dietary restrictions or allergies, are required 72 business hours prior to all events. We undertake to provide, on request, full information on the ingredients of any items served to your group. Please be aware that the hotel is not a nut free facility. While some items can be prepared without nuts, other ingredients may be made in a facility that does process nuts.

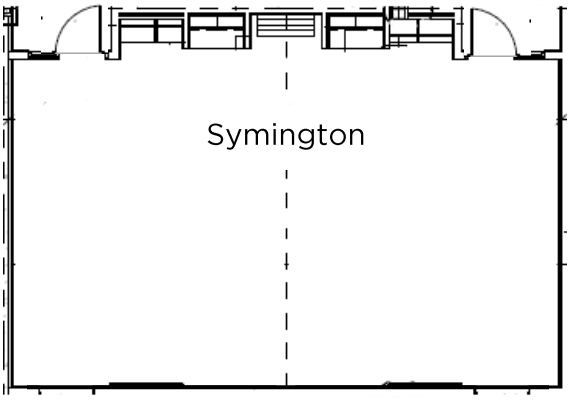
Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

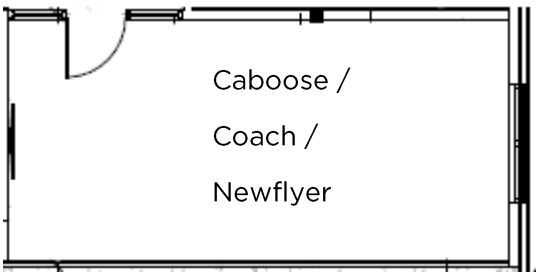
Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

Meeting Facilities

Meeting Room Rental Charges:

Room:	Area (sq ft)	Dimensions (ft)	Rate
Symington	969	36 x 22	$375.00
Caboose	300	25 x 12	$175.00
Coach	300	25 x 12	$175.00
Newflyer Lounge	300	25 x 12	$175.00





Setups:

Room Capacities	Boardroom	U Shape	Hollow Square	Classroom	Rounds	Theatre	Reception
Symington	34	34	30	30	54	64	64
Caboose	12	-	-	-	-	-	-
Coach	12	-	-	-	-	-	-
Newflyer Lounge	12	-	-	-	-	-	-

Additional Amenities

All our meeting room rentals include our basic setup. This includes Wi-Fi, tables, chairs, tablecloths, pens, paper pads, and candy. Additional setup arrangements may cost extra.

Equipment Rentals:

Screen	$25.00
Projector	$100.00
Screen & Projector	$125.00
Conference Phone	$125.00
Whiteboard & Markers	$50.00
Flipchart & Markers	$25.00

Symington

Breakfast Buffet

Minimum 25 people or $5 surcharge will apply

CONTINENTAL

- Apple and orange juice
- Assorted Danishes, Croissants, Muffins
- Seasonal sliced fruits
- Coffee, decaffeinated coffee & assorted teas

$20.00 per person

MORNING DELIGHT

- Apple, Orange & Cranberry Juice
- Assorted Danishes, Croissants, Muffins
- Seasonal sliced fruits
- Eggs Benedict
- House cut hash browns
- Coffee, decaffeinated coffee & assorted teas

$25.00 per person

THE HEALTHY START

- Orange, Apple, and Cranberry Juice
- Danishes, Muffins and Croissants
- Butter
- Breakfast Preserves, Marmalade and Honey
- Sliced seasonal fruit
- Build Your Own Greek Yogurt Bowl
    - Mixed Berry Compote
    - House Made Granola
    - Honey
- Coffee, decaffeinated coffee & assorted teas

$20.00 per person

MANITOBA SUNRISE

- Orange, Apple, and Cranberry Juice
- Danishes, Muffins and Croissants
- Toast Station:
    - Selection of Sliced Breads
    - Butter
    - Breakfast Preserves
    - Marmalade and Honey
- Sliced seasonal fruits
- Free Run Scrambled Eggs topped with Cheese, Bacon and Breakfast Sausage
- Manitoba grown Breakfast Potatoes

$26.00 per person

Lunch Buffet

Minimum 25 people or $5 surcharge will apply

UKRAINIAN BUFFET

- House mixed greens
- Fried perogies with onions & sour cream
- Vegetable cabbage rolls
- Garlic sausage with peppers and onions
- Selection of dainties
- Coffee, decaffeinated coffee & assorted teas

$30.00 per person

THE RED SHOE SANDWICH

- Choice of house mixed greens salad or soup du jur
- Ham & cheese
- Slow roasted turkey
- Montreal smoked beef
- Tuna
- Egg Salad
- Selection of dainties
- Coffee, Decaffeinated Coffee & assorted tea

$25.00 per person

PASTA BAR

- House Salad with three dressings
- Garlic bread
- Choice of two:
  - Chicken Fettuccine Alfredo
  - Beef Lasagna
  - Chicken Penne Marinara
  - Pasta Primavera
  - Baked Spaghetti and Meatballs
- Dainties
- Coffee, decaffeinated coffee & assorted teas

$30.00 per person

PREMIER BUFFET

- House salad with three dressings
- Pasta salad
- Dinner rolls
- Fruit platter
- Chef seasonal vegetable
- Chef potato
- Vegetarian pasta
- Choice of one hot entrée:
    - Beef Bourguignon
    - Swedish meatballs
    - Fried chicken
    - Sliced roast beef with peppercorn demi
    - Chicken cacciatore
    - Sliced pork loin with peppercorn demi
- Selection of dainties
- Coffee, decaffeinated coffee & assorted teas

$40.00 per person

FILIPINO BUFFET

- Garlic fried rice
- Pancit
- Lumpia
- Fried chicken adobo
- Braised pork in spicy coconut broth
- Beef caldereta
- Chop suey
- Dainties
- Filipino treats
- Coffee, decaffeinated coffee & assorted teas

$45.00 per person

PREMIER BUFFET ADD ONS

- Add an extra hot entrée
    - Baked Salmon with miso cream sauce
    - Breaded pork riblets with sweet and sour sauce
    - Vegetarian samosa

$6.00 per person

Plated Lunch

CHICKEN CLUB HOUSE

- On focaccia bread with tomato, lettuce, bacon, and cheddar cheese
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

$22.00 per person

HOT ROAST BEEF SANDWICH

- On French bread with red wine peppercorn demi glaze
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

$22.00 per person

CHICKEN SOUVLAKI

- Tzatziki, tomato, cucumber, red onion, red and green pepper mix, and lettuce served in a pita
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

$22.00 per person

SHERWOOD'S BURGER

- Served on a kaiser bun with spring mix, tomato, onions, pickles, mustard, and mayonnaise
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

$22.00 per person

BBQ PULLED PORK SANDWICH

- Slow braised pork shoulder with whiskey BBQ sauce and fried potato threads in a garlic toasted kaiser bun
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

$22.00 per person

CRISPY CHICKEN CAESAR WRAP

- Crispy chicken, bacon, and romaine served in a wrap
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

$22.00 per person

Dinner

All dinners are served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, and assorted teas

MARINATED STRIP LOIN

- Twenty-one-day aged 10oz strip loin steak marinated in whiskey
- Red wine peppercorn demi
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
  - Cheesecake
  - Chocolate Cake
  - Personal sized apple pie

$50.00 per person

SALMON DINNER

- Steeped salmon crusted with crispy fried leeks
- Miso cream sauce
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
  - Cheesecake
  - Chocolate Cake
  - Personal sized apple pie

$45.00 per person

TURKEY DINNER

- White and dark turkey meat
- Cranberry bacon stuffing
- Mashed potatoes
- Seasonal vegetables
- Cognac turkey gravy
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
  - Cheesecake
  - Chocolate Cake
  - Personal sized apple pie

$45.00 per person

CHICKEN WELLINGTON

- Chicken breast topped with duxelles, wrapped in bacon and puff pastry
- Chicken gravy
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
  - Cheesecake
  - Chocolate Cake
  - Personal sized apple pie

$45.00 per person

Breaks

CHOCOLATE BREAK

- Chocolate fudge brownies
- Japanese chocolate cheesecake
- Chocolate mousse
- Chocolate cupcake
- Mark's special iced mocha coffee

$21.00 per person

CREATE YOUR OWN PARFAIT

- Greek yogurt
- Fresh fruit
- Cookie crumble
- Berry compote
- Granola
- Coffee, decaffeinated coffee and assorted teas

$11.00 per person

MANITOBA TREAT

- Chef's assorted meats from local farmers
- Assorted Bothwell cheeses
- Pickled vegetables
- Olives
- Pecans
- In-house made crostini
- Assorted soft drinks

$21.00 per person

CRUNCH BREAK

- Corn tortillas
- Toasted pitas
- Red pepper baba ghanoush
- Salsa
- Guacamole
- Sour cream
- Assorted soft drinks

$16.00 per person

FRESHLY BAKED PASTRIES

- Muffins
- Danishes
- Mini cinnamon buns
- Croissants

$5.00 per person

ASSORTED COOKIES

- Assorted selection of cookies

$4.00 per person

SEASONAL SLICED FRUITS

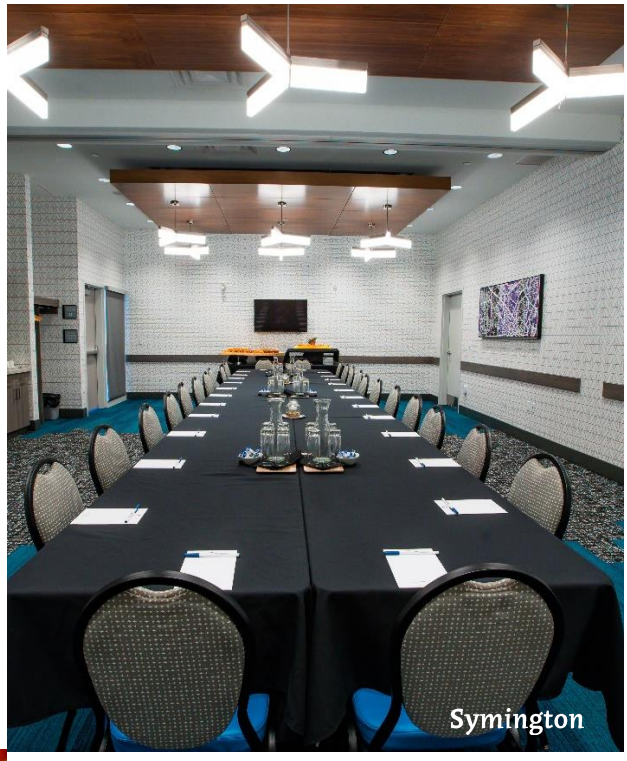
- A selection of seasonal sliced fruits

$7.00 per person

ASSORTED NUTRI-GRAIN BARS

- Assorted Nutri-Grain Bars

$3.00 per person



BANNOCK

- Served with fresh berry compote and flavoured butter

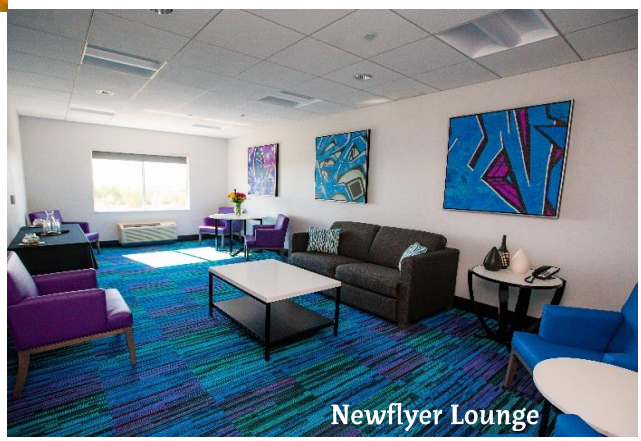
$7.00 per person

OMELETTE STATION

(Only available as an add on to any breakfast buffet)

- Ham
- Mushroom
- Cheese

$7.00 per person



Beverages

BEVERAGE PITCHERS

- Pepsi
- Diet Pepsi
- 7-UP
- Ginger ale
- Iced Tea
- Club Soda

$17.00 each

BOTTLED BEVERAGES

- Assorted soft drinks
- Bottled water
- Assorted juice

$3.00 each

FRESHLY BREWED COFFEE & TEAS

- Medium Roast
- Dark Roast
- Decaffeinated
- Assorted Teas

10 cups $30.00

50 cups $150.00

Alcoholic Beverage Services

LIQUOR

Rail (1oz)
- White rum
- Absolut Vodka
- Wiser's Whisky
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila

$7.00 each

Premium (1oz)
- Grey Goose Vodka
- Botanist Gin
- Woodford Reserve Bourbon Whiskey
- Crown Royal
- Kraken Rum

$8.00 each

Liqueurs (1oz)
- Baileys
- Kahlua
- Frangelico

$7.00 each

Deluxe Liqueurs
- Hennessy VS
- Makers 46
- Johnnie Walker Red

$8.00 each

BEER

Domestic Bottles
- Coors Light
- Bud Light
- Budweiser
- MGD
- Alexander Keith
- Michelob Ultra

$6.50 each

Imported
- Stella Artois
- Corona
- Heineken
- Guinness

$7.50 each

Local Craft Cans
- Varies, please inquire

$7.00 each

Local On Tap
- Varies, please inquire served by the pint

$7.50 each

COCKTAILS

- Traditional Cocktails

Starting from $11.00 each

WINE

Served by the glass (6oz)
- House Red - Malbec
- House White - Chardonnay
- Please inquire for more selections

$8.00 each

NON-ALCOHOLIC BEVERAGES

- Soft Drinks

$3.00 each

- Sober Carpenter
- Kombucha (varies)
- Specialty Zero-Proof Cocktails

$5.00 each

MIX & GARNISHES

- Soft Drinks
- Orange Juice
- Grapefruit Juice
- Pineapple Juice
- Cranberry Juice
- Clamato Juice
- Maraschino Cherries
- Cocktail Picks and Swizzle Sticks

WINE CORKAGE

$7.00 per person

DRY BAR SET UP FEES

Full dry bar set up

$7.50 per person

FULL CORKAGE

This will include dry bar set-up along with dinner wine service

$20.00 per person

BARTENDER FEES

A bartender charge of $20.00 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars if the bar sales do not exceed $400.00 per bartender (before taxes).

Corkage Bar Regulations

Best Western Premier Winnipeg East provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice, and garnishes. In addition, we will handle all your wine and liquor service.

Only Best Western Premier Winnipeg East staff may serve as bartenders.

REGULATIONS PERTAINING TO CORKAGE BARS:

1. An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service.
2. The permit holder must be in attendance from the opening to the closing of the bars.
3. The permit must be given to the Banquet Manager on duty before any liquor service can begin.
4. No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian, or spouse) in accordance with the Manitoba Liquor Act.
5. The selection of liquor must meet Best Western Premier Winnipeg standard bar selection.
6. If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
7. 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.
8. The bars will be open according to the time specified on the permit.
9. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
10. Best Western Premier Winnipeg cannot be held responsible for opened unconsumed liquor or wine.
11. All liquor receipts must be present upon receipt of liquor.

Best Western Premier Winnipeg East has the right to refuse liquor service should any of the above conditions not be adhered to.