

Catering Menu

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BY CHOICE HOTELS



Breakfast Buffets

CONTINENTAL BREAKFAST / \$15.00 per person

(Minimum of 10 people)

A selection of sliced fresh seasonal fruit, with assorted breakfast pastries, butter & preserves, fresh apple & orange juice, coffee & tea.

MANITOBA BREAKFAST / \$19.00 per person

(Minimum of 25 people)

Light and fluffy scrambled eggs with hash browns, sausages & bacon. Baked breakfast pastries with butter & preserves, seasonal fruit, fresh apple & orange juice, coffee & tea.

LIGHT & HEALTHY START / \$17.00 per person

(Minimum of 10 people)

Fresh seasonal fruit tray, hot and cold cereals, Greek yogurt, honey nut granola, dried fruits and multi-grain croissant, fresh apple & orange juice, coffee & tea.

Plated Breakfast

EGGS BENEDICT / \$17.00 per person

(Minimum of 10 people)

Two poached eggs served on grilled English muffins, layered with back bacon and topped with Hollandaise sauce, served with hash browns, fresh apple & orange juice, coffee & tea.

TRADITIONAL BREAKFAST / \$17.00 per person

(Minimum of 10 people)

Scrambled eggs, bacon or sausage, hash brown potatoes. Fresh apple & orange juice, coffee & tea.

Delicious breakfast selections to create the perfect beginning of your meeting.



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Enhanced Breaks

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HEALTHY BREAKS / \$12.00 per person

Greek yogurt, dried fruits and nuts, granola bars, fresh whole fruit, white and chocolate milk, coffee & tea.

CHOCOLATE LOVERS BREAK / \$13.00 per person

Assorted chocolate cookies, chocolate brownies, chocolate dainties, chocolate milk & hot chocolate.

SNACKS ETC. / \$9.00 per person

Chips, pretzels, popcorn, assorted cookies and trail mix, coffee & tea.

ICED TREATS / \$14.00 per person

Assorted ice cream bars, ice cream sandwiches and assorted sundaes, coffee & tea.

continued >

Rejuvenate your team with one of our enhanced breaks to bring on new inspiration.



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Breaks – Individual Items

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COFFEE SERVICE

Assorted teas	\$30.00/10 cups
Starbucks® regular coffee	\$30.00/10 cups
Starbucks® decaffeinated coffee	\$30.00/10 cups
Starbucks® coffee urn	\$70.00/30 cups

BEVERAGES

Bottled juices	\$3.00/bottle
Soft drinks	\$3.00/can
Bottled Perrier water	\$3.00/bottle
Bottled water	\$3.00/bottle

SNACKS

Danish	\$30.00 dozen
Muffins	\$30.00 dozen
Croissants	\$30.00 dozen
Banana bread	\$30.00 dozen
Cinnamon roll	\$30.00 dozen
Assorted baked cookies	\$20.00 dozen
Assorted mini dainties	\$15.00 dozen
Light snacks: pretzels, popcorn or potato chips	\$6.00/bowl
Tortilla chips with salsa & sour cream	\$7.00/bowl
Fruit yogurt	\$2.00 each
Cold cereals	\$3.00 each
Whole fresh fruit	\$2.00 each



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Working Luncheons

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SOUP & SANDWICH BUFFET / \$18.00 per person

(Minimum of 10 people)

Soup du jour, assorted wraps & sandwiches served on a selection of breads (1½ per person), garnished with dill pickles, plus assorted desserts, coffee & tea.

SUBMARINE STATION BUFFET / \$19.00 per person

(Minimum of 10 people)

Two style sandwiches served on 6" sub buns stacked high with delectable fillings. Fillings include sliced turkey, smoked bacon, lettuce, tomato, cheddar cheese and mayonnaise as well as assorted Italian cold cuts, tomato, lettuce, banana peppers, pesto balsamic vinegar with pepper jack cheese, plus assorted desserts, coffee & tea.

PIZZERIA BUFFET / \$19.00 per person

(Minimum of 15 people)

Caesar salad, assorted pizzas with your choice of toppings. Choose up to 3 of any two-topping pizzas: pepperoni, bacon, Italian sausage, mushrooms, onions, ham, pineapple, green peppers, feta cheese or tomatoes (additional pizza toppings are \$2.00 each), plus assorted desserts, coffee & tea.

RASPBERRY GRILLED CHICKEN – PLATED / \$19.00 per person

Sliced grilled chicken breast placed on bed of mixed field greens, red onion and strawberries tossed in an raspberry vinaigrette with tender raisins and sugared almonds, coffee & tea.

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Add Soup, Salad or Dessert — \$3.50 per person

TOUCH OF ITALY BUFFET / \$22.00 per person

(Minimum of 15 people)

Mixed field greens or Caesar salad, choose one of our selections of oven baked lasagnas served with garlic toast, plus assorted desserts, coffee & tea.

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Select one:

- **Lasagna al Forno:** baked with our special marinara meat sauce covered with a blend of three cheeses
- **Vegetable Lasagna:** roasted zucchini, red and green peppers, broccoli, cauliflower, carrots and mushrooms all layered between al dente noodles, mozzarella and garlic rosé sauce

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Add Pasta with sauce — \$2.00 per person

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Energize yourself and work through your ideas during an informal tasty lunch break.



Lunch Favourites

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PASTA PRIMO BUFFET / \$21.00 per person

(Minimum of 15 people)

Mixed field greens or Caesar salad, accompanied by two pastas with your choice of two delicious sauces, garnished with garlic toast, coffee & tea.

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Pasta select two:

- Tri-colour fusilli
- Linguini
- Spaghetti
- Fettuccini
- Penne
- Three cheese tortellini

—

Sauce select two:

- Bolognese
- Marinara
- Garlic alfredo
- Rosé

BIGGER BETTER BURGER BUFFET / \$22.00 per person

(Minimum of 15 people)

Angus Beef burgers, served with fresh kaiser buns, cheddar cheese slices, leaf lettuce, sliced tomatoes and white onions. Accompanied by dill pickles, loaded potato salad, coleslaw and traditional condiments, coffee & tea.

TACO BAR BUFFET / \$20.00 per person

(Minimum of 15 people)

Choice of tossed green salad or Caesar salad.

Spiced taco beef or chicken fajitas, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheddar cheese, salsa and sour cream. Mexican style rice and refried beans, coffee & tea.

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Add Sweet Bar — assorted cakes and cheesecakes for only \$2.00 per person

continued >



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Lunch Buffets

CLARION LUNCH BUFFET / \$24.50 per person

(Minimum of 25 people)

Includes baked rolls & butter

SALAD BAR

Select Three

Mixed field greens, loaded potato salad, pasta salad, creamy coleslaw, Caesar salad, three-bean salad, traditional Greek salad, pickled beets, spinach salad, creamy broccoli craisin salad

HOT ENTRÉES

Select Two Entrées

(Additional Hot Entrée \$4.00 per person)

Roast pork loin, sliced roast beef, honey garlic or BBQ pork ribs, chicken marsala, chicken penne alfredo, Asian BBQ chicken, roasted chicken with herbs, cabbage rolls, Swedish meatballs, spiced fried chicken, piperade chicken

Add Carvery – \$4.00 per person (minimum of 50 people required)
Carved Angus Beef, bone-in ham, roast pork loin

POTATOES & SUCH

Select One

Oven roasted herb potato, mashed potato, scalloped potato, rice pilaf, egg fried rice, penne alfredo, (Perogies – *additional \$1.00/person*)

GARDEN VEGETABLES

Select One

Green beans amandine, green peas & mushrooms, buttered sweet corn, steamed vegetable medley, honey glazed carrots, cauliflower au gratin

PASTRY BAR

Assorted cakes and cheesecakes

Coffee & tea

Plated Lunches

LUNCHEON ENTRÉES / \$22.00 per person

Entrées include your choice of soup or salad, one vegetable, potato or rice, baked rolls & butter, dessert, coffee & tea

SOUP OR SALAD

Select One — Soup du jour, mixed field greens, Caesar salad

HOT ENTRÉE SELECTIONS

Select One

Sliced roast beef, chicken marsala, roast pork loin, chicken parmigiana, pan-seared chicken with creamy piperade peppercorn sauce, breaded veal cutlet with a hunter's sauce, maple soy glazed salmon

POTATOES & SUCH

Select One

Oven roasted potato, scalloped potato, duchesse potato, mashed potato, rice pilaf, buttered noodles

GARDEN VEGETABLES

Select One

Green peas & mushrooms, green beans amandine, steamed vegetable medley, buttered sweet corn, honey glazed carrots

TEMPTING DESSERTS

Select One

Tiramisu, lemon shortcake, red velvet cake, triple chocolate cake, individual apple crisp with vanilla ice cream, strawberry-white chocolate cheesecake



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FAVORITES

Assorted sandwich platter / \$7.00 per person

Tea style sandwiches, 4 quarters per person

Seasonal fresh fruit platter / \$7.00 per person

Yogurt or chocolate dip

Garden fresh raw vegetable platter / \$5.00 per person

Creamy ranch dip

Imported and domestic cheese board / \$9.00 per person

Assorted crackers & baguettes

Assorted relish platter / \$3.00 per person

CARVING STATIONS / \$13.00 per person

(Minimum of 40 people)

Select One:

Slow roasted boneless baron of beef **or** Mustard-crusted pork loin

Served with condiments & freshly baked rolls

LATE NIGHT SNACK

\$11.00 per person with dinner entrée

\$13.00 per person without dinner entrée

Relish tray, garden fresh raw vegetables and dip, assorted cold cuts, freshly baked breads, buns and condiments

SWEET BAR

Assorted cakes and cheesecakes / \$9.00 per person

COLD CANAPÉS

(Minimum of 3 dozen per selection)

Shrimp on cucumber / \$22.00 dozen

Pesto devilled eggs / \$22.00 dozen

Vegetable sushi with a wasabi sauce / \$28.00 dozen

Smoked salmon on baguette / \$22.00 dozen

HOT HORS D'ŒUVRES

(Minimum of 3 dozen per selection)

Swedish or BBQ meatballs / \$20.00 dozen

Mini quiche Lorraine / \$20.00 dozen

Maple BBQ chicken wings / \$20.00 dozen

Breaded mozzarella sticks with marinara sauce / \$20.00 dozen

Cheddar quesadilla with tomato salsa / \$20.00 dozen

Vegetable spring rolls with tangy plum sauce / \$20.00 dozen

DELUXE HOT HORS D'ŒUVRES

(Minimum of 3 dozen per selection)

Teriyaki beef sauté / \$22.00 dozen

Garlic shrimp skewer / \$22.00 dozen

Breaded shrimp with seafood dip / \$22.00 dozen

Honey garlic chicken kebabs / \$22.00 dozen

Prosciutto wrap asparagus / \$22.00 dozen

Mini spanakopitta in phyllo pastry / \$22.00 dozen

Chicken pot stickers / \$22.00 dozen

Chicken strips with honey dill dip / \$22.00 dozen

Bacon wrapped scallops / \$32.00 dozen

Stuffed mini Yorkshire with

roast beef horseradish cream / \$32.00 dozen

Truffle sacchetti pasta in herb cream sauce / \$22.00 dozen

HOUSE SPECIALTIES

POUTINE BAR / \$11.50 per person

(Minimum of 40 people)

Build your own Canadian classic with crispy golden fries, gravy, cheese curds, shredded cheddar, green onion, bacon bits, sautéed mushrooms, sour cream

SHRIMP ON ICE / \$17.00 dozen

(Minimum of 6 dozen)

Tail-on shrimp served with traditional cocktail sauce



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DINNER ENTRÉES

Entrées include your choice of soup or salad, two vegetables, potato or rice, baked rolls & butter, dessert, coffee & tea.

CHICKEN SELECTIONS

Breaded Stuffed Chicken Breast / \$35.00 per person

Select one:

Chicken Kiev – boneless breast of chicken filled with a buttery garlic herb stuffing

Chicken Cordon Bleu – boneless breast of chicken stuffed with ham & Swiss cheese

Marco Polo – boneless breast stuffed with broccoli and cheese

Asian Chicken / \$35.00 per person

Half roasted, marinated chicken served with red wine demi

Italian Chicken / \$35.00 per person

Tender chicken breast stuffed with sundried tomato pesto, grilled asparagus, roasted peppers and Borsini cheese served with a roasted red pepper sauce

BEEF SELECTIONS

Angus Beef Roast Prime Rib / \$45.00 per person

Slow roasted Angus Beef prime rib of beef served with Yorkshire pudding and topped with jus

Angus Beef Sirloin / \$37.00 per person

Chef's herb rubbed Angus Beef sirloin, roasted to perfection, shaved and finished with a five peppercorn demi-glace

HOUSE SELECTIONS

Roasted Pork Loin / \$35.00 per person

Mustard rubbed pork loin roasted to medium, sliced and served with apple jus

Mixed Grill / \$45.00 per person

Charbroiled 6 oz. Angus Beef sirloin steak and garlic shrimp skewer

Lemon Dill Salmon / \$36.00 per person

A filet of salmon, marinated and roasted, served with lemon dill sauce

Veal Cutlet with Hunter's Sauce / \$34.00 per person

Panko-crusted veal cutlet in a red-wine tomato demi with shallots and mushrooms

VEGETARIAN SELECTIONS

(Vegan Meals Available Upon Request)

Vegetable Spanakopita / \$34.00 per person

An array of roasted vegetables baked to perfection in a golden puff pastry

Vegetable Primavera / \$34.00 per person

Fresh vegetables sautéed with garlic and finished with our roasted garlic cream sauce, tossed with al dente penne pasta

Baked Cannelloni / \$34.00 per person

A special blend of three cheeses that are smothered with our marinara sauce and baked to perfection

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Dinner Extras

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CHILDREN'S ENTRÉES

(12 years of age & under)

Served with adult choice of appetizer & dessert

Cheesy Mac & Cheese / \$16.00 per child

Yummy macaroni and cheese, the one that kids love

Chicken Strips & Fries / \$16.00 per child

Three plump chicken tenders lightly breaded & served with golden French fries accompanied by honey dill or plum sauce

Pizza / \$16.00 per child

7" personalized pepperoni or cheese pizza

DINNER ENTRÉE ACCOMPANIMENTS

SOUP OR SALAD

Select One

Soup du jour, craisin spinach salad, mixed field greens, Greek salad, Caesar salad

GARDEN VEGETABLES

Select Two

Green peas & mushrooms, green beans amandine, steamed vegetable medley, buttered sweet corn, honey glazed baby carrots, cauliflower mornay, broccoli mornay

POTATOES & SUCH

Select One

Stuffed baked potato, garlic buttered baby creamers, oven roast herb potato, duchesse potato, baked potato, mashed potato, rice pilaf

DESSERTS

Select One

Red velvet cake, blackout chocolate torte, New York cheesecake, apple crisp with vanilla ice cream, chocolate mousse cup

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Selections for your gathering create a perfect atmosphere for any occasion.



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DELUXE DINNER BUFFET / \$36.00 per person

(Minimum of 50 people)

Includes baked rolls & butter

SALAD SELECTIONS

Select Five (additional Selection \$1.50 per person)

Mixed field greens, pasta salad, coleslaw, loaded potato salad, spinach salad, beet salad, marinated mushrooms, Caesar salad, traditional Greek salad, three-bean salad, devilled eggs

CARVED ENTRÉE SELECTIONS

Select One

Angus prime rib of beef *(additional \$8.00 per person)*

Carved boneless baron of beef, roast turkey with dressing, honey glazed ham, roast pork loin

HOT ENTRÉE SELECTIONS

Select One (additional Hot Entrée \$4.00 per person)

Lasagna, Swedish meatballs, chicken marsala, herb roasted chicken, spiced fried chicken, chicken piperade, beef stroganoff with butter egg noodles, cabbage rolls, perogies, BBQ or honey garlic pork side ribs, pan fried basa with garlic-caper butter sauce

POTATOES & SUCH

Select One

Oven roasted herb potato, garlic buttered baby creamers, mashed potato, scalloped potato, rice pilaf

GARDEN VEGETABLES

Select One

Honey glazed carrots, green beans amandine, green peas & mushrooms, buttered sweet corn, steamed vegetable medley, cauliflower au gratin

PASTRY BAR

Assorted cakes and cheesecakes, coffee & tea



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Bar Services

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HOST BAR

A host bar is used by a group when one individual or company is paying for the guest's beverages. Clarion Hotel & Suites Winnipeg provides the bartender at no charge when bar consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, a charge of \$20.00 per hour, per bartender will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

HOST BAR PRICES

Domestic Liquor	\$5.75 per oz
Premium Liquor	\$6.75 per oz
Liqueurs	\$7.25 per oz
Wine by the Glass, House	\$6.75 per glass
Domestic Beer	\$5.75 per beer
Premium Beer	\$6.75 per beer
Soft Drinks	\$2.50 per drink
Juices	\$4.00 per glass
Fresh Fruit Punch	\$65.00 per bowl
Alcohol Punch	\$85.00 per bowl

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Add an unlimited self-serve soft drink bar at \$5.00 per person

CASH BAR

A cash bar is recommended when each individual is paying for his or her own beverages. Clarion Hotel & Suites Winnipeg provides the bartender and cashier at no charge when bar consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, a charge of \$20.00 per hour, per bartender, will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

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Juices	\$4.00 per glass
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Alcohol Punch	\$85.00 per bowl

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*Delight your taste buds
and quench your thirst.*



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Corkage

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CORKAGE BAR

An "Occasional Permit" is required by the Manitoba Liquor Control Commission. This permit may be obtained at any liquor store. Application for the permit should be made no less than 14 days prior to the function. The permit must accompany the liquor, wine and beer at all times while in the hotel. The hotel is not allowed to serve any liquor, wine or beer other than that which is stipulated on the permit. The bar(s) will be open according to the time specified on the permit. No persons under the age of eighteen (18) are allowed to consume any alcohol during the function (even when accompanied by a parent, guardian or spouse) in accordance with the Manitoba Liquor Control Act. The permit holder must be in attendance from the opening till the closing of the bar(s). 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 injuries. The hotel has the right to refuse liquor service if any of the above requirements are not followed.

CORKAGE BAR PRICES

Corkage

Corkage fee is \$12.00 per person, plus taxes and service charges. Children's corkage fee for 17 and under is \$5.00 per person, plus taxes and service charges. Corkage fees cover glassware, ice, soft drinks, assorted juices, stir sticks, napkins, chilling and serving of wine and storage of liquor.

Bartender

Bartender fees are \$20.00 per hour and will apply for corkage bar functions. A minimum of three hours, based on one hour prior to function and one hour at the completion of the function, plus taxes and service charges. Only hotel staff may serve as bartenders.

Corkage Fee

Corkage fee for a wine and beer only reception is \$5.00 per person, plus taxes and service charges.

Corkage fees cover glasses, chilling and serving.

Corkage fee for a soft drink and juice only reception is \$5.00 per person, plus taxes and service charges.

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WHITE WINE

Tisdale Chardonnay (California)	\$26.00
Monte Sur Sauvignon Blanc (Chili)	\$26.00
Fuzion Chenin Blanc (Argentina)	\$28.00
Pasqua Pinot Grigio Chardonnay (Italy)	\$29.00

RED WINE

Fuzion Shiraz/Malbec (Argentina)	\$26.00
Copper Moon (Canada)	\$26.00
Corte Majoli Valpolicella (Italy)	\$29.00
Pasqua Lapaccio Primitivo (Italy)	\$32.00

SPARKLING ROSE

E & J Gallo White Zinfandel (California)	\$28.00
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SPARKLING

Chamdeville Blanc de Blanc (France)	\$33.00
Zonin Prosecco (Italy)	\$36.00



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BANQUET TERMS & CONDITIONS

DEPOSIT

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 hotel. Additional deposit of 90% of the total estimated charges will be required 2 weeks prior to the function date. The remaining balance is due at the end of the function. Payments can be made via cash, credit card or certified cheque.

FOOD

All food is to be provided and prepared by the Clarion Hotel & Suites Winnipeg as per City of Winnipeg Bi-Law No. 5160/89 Section 8.4 that states that no food shall be served in any food service establishment unless it is prepared on the premise and approved by the Medical Health Officer or Public Health Inspector. 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. A separate Food Waiver must be signed by the client/supplier agreeing to waive the Hotel of any liability for illness or like.

All food, beverage & room rental is subject to a 15% service charge and 8% provincial sales tax and 5% goods and services tax (GST). All taxes and service charges are subject to change without notice.

MENU SELECTIONS

Menu selections must be submitted to the Sales & Catering office at least 3 weeks prior to your function to ensure availability of menu items. Event pricing may be confirmed to no more than 3 months prior to the event day. Additional conditions and costs will apply to any served menu 2nd choice course request. All menu prices and items (including Room Rental and Audio Visual services) are subject to change without notice.

NUMBER OF ATTENDEES

The exact number of attendees that will attend the Event (the "Guaranteed Attendees") must be provided to Hotel by 12:00pm (Noon) local time 3 business days prior to the Event. For events occurring on Mondays and Holidays, guarantees are due the previous Wednesday by 12:00 pm. The Hotel will charge the

guaranteed number of guests or the number of guests served, whichever is greater. Should the client fail to communicate a final guaranteed number of guests 3 working days prior to the function(s) the expected number will be considered the final guarantee.

Upon request, the hotel will set up to 5% over the guarantee number – space permitting. Per the Hotels health and safety standards, any and all food left over must remain in the hotel. For any Weekend or Holiday events the final guarantee may not fall below 80% of the expected number of guests. Should the guaranteed number of guests fall below 80% of the expected number, a penalty equivalent to the difference of the final guarantee and 80% will be assessed as an additional room rental.

Additional labour charges may apply for additional services requested or for event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items. A labour surcharge will apply to functions on all Statutory Holidays; please consult with your Catering Manager prior to finalizing such arrangements. Any delay in starting times of meals more than 30 minutes may result in a labour fee being charged.

BAR SERVICE

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 1:00 a.m. and function rooms must be vacated by 1:30 a.m. Only Hotel Staff may serve as bartenders. Bartender labour is based on the Hotels requirements and labour fee charges will apply.

FUNCTION SPACE / TIMES

The Hotel reserves the right to make reasonable substitutes to function space by notifying you. 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.

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Banquet Terms & Conditions

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DELIVERIES

Any materials to be sent to Hotel may arrive no earlier than 3 days in advance. The first 5 boxes are complimentary. Additional handling and storage fees will be charged per day of \$5.00 per box/item, \$50.00 per crate or \$100.00 per palette. Hotel will not be responsible for any loss or damage to materials sent to Hotel. Any items not removed immediately following the event may be subject to additional storage fees.

SECURITY

Hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. The Hotel reserves the right to inspect and control all private functions. Client is responsible for any damage to Hotel or Hotel property caused by your attendees, vendors, contractors or agents. Client agrees to comply with all applicable national and local laws and Hotel rules and policies. The Hotel reserves the right to refuse service any persons or prohibit any activity which in the sole judgement of the Hotel may be harmful or cause an unreasonable disruption to the property, its guests or employees.

MUSIC AND AV

Crystal Sound is our in-house music provider. The price is \$575.00, plus applicable taxes for 7 hours of service. An additional labour fee is charged at \$35 an hour.

SOCAN & ReSound Fees: Functions with live or taped music are subject to SOCAN Fees (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound 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 and will be added to your final invoice.

LIABILITY

Each party will indemnify, defend and hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims resulting from the negligence, gross negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants. Neither party will be liable for punitive damages.

CANCELLATION

In the event of cancellation, the hotel will experience significant monetary losses. Should the client cancel booking, his/her deposit is forfeited and in addition liquidated damages (and not as a penalty) will apply.

CONTACT US

Clarion Hotel & Suites Winnipeg
1445 Portage Avenue
Winnipeg, MB R3G 3P4
Canada

Catering Telephone Number: 204-774-5110
Catering Fax: 204-783-8189

www.clarionwinnipeg.com



BY CHOICE HOTELS

Meeting Rooms

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HOME

BREAKFAST

BREAKS

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TERMS & CONDITIONS

MEETING ROOMS

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Room Name	Location	Length X Width	Square Footage	Ceiling Height	WITH DANCE Banquet Rounds of 8	NO DANCE Banquet Rounds of 8	Reception	Hollow Square	U-Shape	Classroom	Theatre	Boardroom
Manitoba	Lower Level	68 X 55	3740	10.5	248	280	350	50	40	180	250	40
Saskatchewan	Lower Level	28 X 56	1568	10.5	—	64	100	40	30	50	100	30
Alberta	Lower Level	36.5 X 59.3	2165	10.5	100	120	150	40	30	95	150	30
British Columbia	2nd Floor	21 X 25	525	9	—	24	35	16	14	18	30	20
Nunavut	2nd Floor	17 X 23	391	9	—	24	35	16	14	18	30	20
Quebec	3rd Floor	21 X 25	525	9	—	24	35	16	14	18	30	20
Newfoundland	3rd Floor	17 X 23	391	9	—	24	35	16	14	18	30	20
Nova Scotia	4th Floor	21 X 25	525	9	—	24	35	16	14	18	30	20
New Brunswick	4th Floor	17 X 23	391	9	—	—	—	—	—	—	—	12



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Taxes and service charge not included. These prices are subject to change without notice. Nov. 2017 edition.

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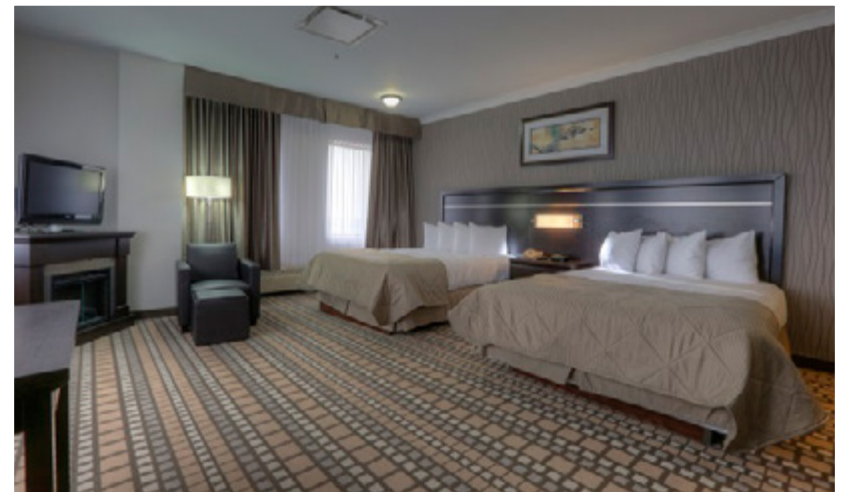
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