



2023 Catering Package

Winnipeg Art Gallery

Prices effective January 1, 2023

REFRESHMENTS

Price is Per Guest

- Freshly Brewed Coffee, Decaffeinated Coffee + Tea **3.75**
- Freshly Brewed Coffee, Per Carafe **30** (*applies to groups 10 and under*)
- Assorted Sodas (charged on consumption) **3.5**
- Sparkling Mineral Water (charged on consumption) **5**
- Bottled Water **4**
- Assorted Fruit Juices (charged on consumption) **3.5**
- Prism Kombucha Locally Brewed Fermented Tea (charged on consumption) **5**

Infused Waters + Teas \$7/L

Select up to Two Flavors

- Cucumber, Mint + Lime
- Ginger, Lemon + Basil
- House Iced Tea (flavors will vary)

OUR BAKESHOP

Price is Per Guest, Minimum Order of 10

Bakers Basket of Croissants, Petite Muffins, Danish Pastries (1.5 pc. per guest) **6**

Multigrain Croissant + Preserves **6**

House Made Cereal Bar **4.5**

House Made Bannock, Rhubarb Butter **5**

Energy Bites, Chickpea + Maple Energy bites (2 pcs. per guest) **6**

Chia Seed, Coconut Parfait **8**

Assorted House Baked Muffins **3.5**

Assorted House Baked Cookies **2.5** or **30/Dozen**

BREAKFAST

Buffet Breakfast

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Gallery Breakfast 28

Scrambled Nature's Farm Eggs with Cheddar + Chive, Breakfast Sausages, Smoked Bacon, Breakfast Potatoes, Seasonal Fruit, Individual Fruit Juices

Prairie Continental 24

Bannock with Rhubarb Butter, Assorted Bothwell Cheeses, Seasonal Fruit, Beetroot Cured Arctic Char, Dill Cream Cheese and Artisan Crackers

Served Breakfast

Individually Plated, Price is Per Guest

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Vegetarian Quiche V 24

Flaky Pastry Filled with Artichokes, Sun Dried Tomatoes, Spinach, Goat Cheese, Roasted Potatoes

Breakfast Sandwich 23

Multigrain Croissant, Nature's Farm Egg, Bacon, Aged White Cheddar + Tomato, Roasted Potatoes

MEETING BREAKS

Price is Per Guest, Minimum Order of 10

The Health Break **16**

- Fresh Fruit
- Individual Yogurt and House Granola Parfait
- Ginger, Lemon + Basil Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Snack Attack **18**

- Corn Tortilla Chips, Salsa + Guacamole
- Cheese + Charcuterie + Baguette
- Freshly Baked Cookies
- House Made Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

LUNCHES

Buffet Lunches

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Salad + Sandwich **28**

- Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette V, GF
- Fresh Vegetable Crudit , Chickpea Hummus VG, GF

Choose 3 Sandwich Varieties *(An equal number of each sandwich variety will be prepared)*

-Grilled Chicken Breast, Creamy Havarti, Lettuce, Tomato Pesto, Caramelized Onion Mayo on Ciabatta

-Corned Beef Brisket, Spicy Mustard, Winnipeg Rye

-Shaved Ham, Creamy Havarti, Bread + Butter Pickles, Spicy Mustard, French White

-Tuna Salad, Dill Pickle, Romaine, Whole Grain Wrap

-Egg Salad, Scallion, Cornichon, Multigrain Croissant

-Chickpea Hummus, Grilled Vegetables, Arugula Pesto on Herbed Focaccia

Assorted Sweet Bites

The Salad Bar **25**

- Brown Rice
- Mixed Greens + Spinach
- Roasted Beets + Broccoli
- Edamame
- Hard Boiled Egg, Grilled Chicken + Tofu
- Local Feta
- Crunchy Chickpeas + Crispy Wonton Strips

Served With Sesame Lime Vinaigrette, Tahini Vinaigrette + Buttermilk Herb Dressing

Primo Parmigiana **38**

- Roman Flatbread
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Grilled Vegetable with Aged Balsamic + Olive Oil
- Three Cheese Tortellini with Mushrooms, Sundried Tomatoes + Spinach
- Chicken Picatta with Lemon + Capers
- Assorted Sweet Bites

SERVED LUNCHES

Individually Plated, Price is Per Guest

All items served with Fresh Breads + Butter, Chef's Choice of Starch + Seasonal Vegetables

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

- Herbed Pickerel; Roasted Corn + Tomato Salsa **28**
- Citrus + Ginger Chicken with Orange Gastrique, Fresh Herbs GF **32**
- Braised Lentil Shepard's Pie; Cauliflower + Potato Crust VG, GF **25**

ADDITIONAL COURSE OPTIONS

Price is Per Guest

Scratch-Made Soups **9**

- Curried Butternut Squash Puree with Ginger + Apple, V, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Chicken Wonton; Chili + Scallions
- Mushroom + Wild Rice, Dill Oil V, GF

Fresh Salads **10**

- Tomato, Arugula, Bocconcini, Pickled Onion, Fresh Basil, Aged Balsamic + Basil Oil V, GF
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Manitoba Beet Salad, Pepitas, Arugula, Local Feta + Sherry Vinaigrette V, GF
- Spinach, Anise, Apple, Lemon Ginger Dressing + Toasted Almonds V, GF
- Mesclun Greens, Crispy Chickpea, Tomato, Cucumber, Red Onion + Maple Balsamic VG, GF

Dessert 10

- Dark Chocolate Pot de Crème V, GF
- Lemon + Lime Tart, Cream Cheese Mousse + Raspberry Coulis V
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Vanilla + Chocolate Pavlova with Mascarpone Cream + Fresh Berries
- Flourless Chocolate Cake V, GF
- NY Style Cheesecake; Salted Caramel + Popcorn Crumble V

RECEPTIONS

Reception Platters

Price is Per Guest, Minimum Order of 10

La Fromagerie - Domestic 10

Favorite Canadian Varieties, Artisan Crackers, Baguette, Jams + Nuts

Charcuterie 12

Variety of Cured Meats, Accompanied by Artisan Crackers, Assorted Mustards + Jams, Olives

Cheese + Charcuterie 20

Selection of our Favorite Canadian + Import Cheeses, Variety of Cured Meats, Accompanied by Artisan Crackers, Mustards, Jams + Olives

Chilled Seafood + Raw Bar 25

Jumbo Shrimp, Smoked Salmon, Oysters, Albacore Tuna Tataki, Lemon Wedges, Assorted Sauces + Dips

Vegetable Crudité GF 7

Freshest Produce Available, Baby Carrot, Sweet Peppers, Asparagus, Cauliflower, English Cucumber
Chick Pea Hummus + Herbed Buttermilk Dip

Seasonal Fruit GF 9

Melon, Pineapple, Citrus + Seasonal Berries

Breads + Spreads 8

Chick Pea Hummus, Spinach + Artichoke Dip, Tangy Romesco

Lavash, Herbed Roman Flatbread + Baguette

CARVERIES

Price is Per Guest, Minimum of 30 Guests

CERTIFIED CANADIAN ANGUS BEEF

Each carving station includes artisan rolls, mustards + horseradish

All proteins are based on 120 g (4 oz.) serving per guest

Spiced New York Beef Striploin GF **25**

Herb Roasted Beef Tenderloin GF **30**

Slow Roasted Beef Brisket GF **21**

Braised Bison Brisket, Green Peppercorn Sauce **35**

FISH

Price is Per Guest, Minimum of 30 Guests

All proteins based on 100 g (3.5 oz.) serving per guest

Moroccan Spiced Salmon, Preserved Lemon, Herb + Shallot Vinaigrette GF **17**

Cured Arctic Char, Dill Cream Cheese, Fresh Lemon + Pumpernickel Baguette **15**

GARDEN VARIETY

Price is Per Guest, Minimum of 30 Guests

Whole Roasted Gourds, Squash, Cauliflower, Beet with Tangy Romesco, Tahini Vinaigrette + Chimichurri
GF 12

APPETIZER PACKAGES

Price is Per Guest, Minimum 25 Guests

All packages are based on 4 pcs. per guest

Sophisticated 17

- Vegetable Spring Roll, Plum Sauce V
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF
- Lemon Chicken Skewer, Tzatziki GF
- Avocado, Bagel Chip, Everything Bagel Seasoning VG
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF

Elegant 19

- Ruby Red Beet Cured Arctic Char, Latke, Lemon Cream Cheese
- Spiced Burnt Ends, Ancho BBQ Sauce
- Chili Prawn + Pineapple Skewer, Toasted Sesame
- Raspberry + Brie en Crouete
- Sopresetta Wrapped Asparagus

LUXE 25

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime
- Roasted Manitoba Golden Beets, Goat Cheese, Fresh Dill + Phyllo Crisp V
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens
- Oyster Half Shell, Ponzu, Chili Oil + Scallion
- Black Angus Beef Steak Bites, Garlic Butter GF

PASSED APPETIZERS

Price is per Dozen, Minimum of THREE Dozen of Each Variety

Carnivore

- Black Angus Beef Steak Bites, Garlic Butter GF **50**
- Spiced Burnt Ends, Ancho BBQ Sauce **48**
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens **48**
- Lamb Chop, Rosemary, Garlic, Dijon GF **90**
- Sopresetta Wrapped Asparagus **36**
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF **36**
- Prosciutto, Crostini, Fig Jam + Goat Cheese **36**
- Chicken Wonton with Sweet Chili Lime **44**
- Lemon Chicken Skewer, Tzatziki GF **38**
- Piri Piri Chicken Skewers with Lime Aioli GF **38**

Plant

- Bite Sized Vegetable Samosa, Tamarind Sauce VG **36**
- Vegetable Spring Roll, Plum Sauce VG **36**
- Marinated Artichoke, Havarti, Cherry Tomato Skewer with Aged Balsamic V GF **36**
- Avocado, Bagel Chip, Everything Bagel Seasoning VG **38**
- Taro Crisp, Sweet Potato Hummus + Bell Pepper Chutney VG, GF **36**
- Roasted Manitoba Golden Beets, Goat Cheese, Fresh Dill + Phyllo Crisp V **36**
- Mushroom Tart, Garlic Confit + Chive V **38**
- Raspberry Brie en Croute V **38**

Sea

- Ruby Red Beet Cured Arctic Char, Latke, Lemon Cream Cheese **38**
- Miso Salmon Lollipop, Ginger + Scallions **42**
- Oyster Half Shell, Ponzu, Chili Oil + Scallion **44**
- Scallop Ceviche, Cucumber, Chiles, Cilantro + Mango Salsa GF **50**
- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime **50**
- Sashimi Grade Tuna Tataki, Cucumber Cup, Mandarin Orange + Wasabi Mayo GF **44**
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF **38**
- Chili Prawn + Pineapple Skewer, Toasted Sesame GF **38**

A LA CARTE DINNER

Our Guide to Creating Your Dinner Menu

The prices listed are based on a three-course dinner for you and your guests

Each dinner includes fresh breads, butter + freshly brewed coffee, decaffeinated coffee and tea service.

Select Your First Course

Choose ONE item from our Scratch-Made Soups OR Fresh Salads Section

*You can add an additional course for **10** per guest*

Select Your Second Course

Choose ONE from A la Carte Entrees and ONE from Plant Based Entrees sections

Each entrée is accompanied by Chef's choice of starch + seasonal vegetables

WOW Catering believes in sourcing local ingredients whenever possible and "Chef's Choice" allows us to provide the highest quality of produce available at the time of your event

Additional Proteins for your Menu: You can add ONE additional protein option for **5** per guest

There is a maximum of two protein selections (plus a plant based entrée selection) per menu

The client must provide a detailed seating chart + place cards indicating their guests' meal choices

The meal selections must be confirmed 10 business days prior to your event

Select Your Dessert

Choose ONE option from the Dessert section

FIRST COURSE OPTIONS

Choose one item

Add an additional item for 10/guest

Scratch-Made Soups

- Curried Butternut Squash Puree with Ginger + Apple, V, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Chicken Wonton; Chili + Scallions
- Mushroom + Wild Rice, Dill Oil V, GF

Fresh Salads

- Tomato, Arugula, Bocconcini, Pickled Onion, Fresh Basil, Aged Balsamic + Basil Oil V, GF
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Manitoba Beet Salad, Pepitas, Local Feta + Sherry Vinaigrette V, GF
- Spinach, Anise, Apple, Lemon Ginger Dressing + Toasted Almonds V, GF
- Mesclun Greens, Crispy Chickpea, Tomato, Cucumber, Red Onion + Maple Balsamic VG, GF

SECOND COURSE OPTIONS

Choose ONE protein + ONE plant item. All items served with Chef's choice of starch + seasonal vegetables

Add an additional protein for 5/guest

Poultry

- Brie + Tarragon Chicken Supreme, Apple Brandy Sauce GF **56**
- Miso Glazed Chicken Supreme, Yuzu Butter GF **56**
- Herb + Garlic Stuffed Chicken Supreme, Sundried Tomato White Wine Sauce **60**

Carne

- Braised Beef Chuck Rib, Jus, Horseradish Crème Fraiche GF **65**
- Roasted Black Angus Beef Tenderloin with Red Wine Shallot Sauce **6 oz. 80**
8 oz. 90
- California Cut 8 oz. NY Steak, Chimichurri GF **75**
- Braised Bison Brisket, Green Peppercorn Sauce **65**

Fish

- Herbed Pickerel; Roasted Corn + Tomato Salsa GF **60**
- Moroccan Salmon, Preserved Lemon + Herb Vinaigrette GF **60**
- Arctic Char, Citrus + Sage Butter GF **60**

Plant

- Romesco Roasted Cauliflower "Steak", Carrot Risotto + Chimichurri GF VG **50**
- Roasted Butternut Squash Cannelloni with Gruyere + Spinach **50**
- Braised Lentil Shepard's Pie; Cauliflower + Potato Crust VG, GF **50**

DESSERT OPTIONS

Choose ONE item

Dessert

- Dark Chocolate Pot de Crème V, GF
- Lemon and Lime Tart, Cream Cheese Mousse + Raspberry Coulis V
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Vanilla + Chocolate Pavlova with Mascarpone Cream + Fresh Berries V, GF
- Flourless Chocolate Cake, Strawberries + Whipped Cream V, GF
- NY Style Cheesecake; Salted Caramel + Popcorn Crumble V

CHILDREN'S DINNER MENU

Each meal includes a first course of apple slices + cheese and dessert of ice cream

Baked Macaroni + Cheese, Garlic Bread **18**

Grilled Ham + Cheese Sandwich, Potato Wedges **18**

Herb + Garlic Chicken Breast, Wedges GF **18**

Stations

Price is Per Guest, Minimum 25 Guests

Bao Bar 18

- BBQ Duck, Cabbage Slaw, Hoisin
- Pork Belly, Pickled Red Onion, Gochujang Mayo, Cucumber + Cilantro
- Soy Glazed Mushrooms, Daikon Slaw, Gochujang Mayo

Sliders 16

Select TWO

- CAB Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- BBQ Pulled Pork, Pickled Pineapple, Cilantro, Chili Mayo
- Spiced Chickpea + Cauliflower Patty, Apple Slaw, Vegan Ancho Mayo VG
- Nashville Hot Chicken Sliders, Creamy Slaw, Bread + Butter Pickles

Pagoda Salad 12

Select TWO

- Rice Noodle, Cucumber, Red Pepper, Marinated Tofu, Thai Style Dressing + Cilantro VG
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette VG, GF

Flatbread Pizza 14

Select TWO

Mediterranean; Arugula Pesto, Roasted Red Pepper, Cherry Tomato, Feta + Onion

Wild Mushroom; Caramelized Onions, Crème Fraiche, Swiss Cheese, Fresh Herbs, Balsamic Reduction

French Canadian; Montreal Smoked Meat, Swiss Cheese, House BBQ Sauce

Smoked Salmon; Crème Fraiche, Spanish Onions, Fresh Dill, Capers + Lemon Aioli

Risotto 16

Live Action Risotto Station, Made to Order

Two Varieties; Shrimp Risotto + White Wine with Wild Mushroom

Perogies **14**

Pan Seared Potato + Cheddar Perogies with Chopped Bacon, Sour Cream + Scallions

Add Warm Garlic Sausage 3

The Fry Box

Crispy Salt + Pepper French Fries VG **7**

Sweet Potato French Fries, Ancho Aioli V **10**

Poutine; Crispy French Fries, Beef Gravy, Bothwell Curds + Scallions **14**

The Oyster Bar **50**/dozen (*minimum order 10dz*)

Live Action Station; Hand Shucked East + West Coast Oysters

Ponzu, Mignonette, Horseradish, Fresh Lemon + House Hot Sauce

Sweet Bites

Minimum order of THREE dozen

Chocolate Truffles **50**/dozen

Indulgent Selection of Chocolate, Red Velvet + Oreo Truffles

Strawberries **40**/dozen

Chocolate Dipped Strawberries

Homemade Cookies **30**/dozen

Ginger Snap, Oatmeal Raisin, Double Chocolate + Chocolate Chunk

Assorted Dainties **38**/dozen

A Selection of Dessert Bars

The Popcorn Bar **12**/guest

Choose Three Varieties: *individually packaged*

Sweet; Revenge of the Nerds, S'mores, Double Butter Caramel, Strawberry Shortcake

Savory; All Dressed, Double Cheddar, Extreme Pickle, Smoky Buffalo

Decadent Dessert Bar **20**/guest

A Selection House Made Gourmet Tarts (Chocolate Ganache, Strawberry Tarts, Maple Pecan)

French Macarons, Assorted Cheesecake Lollipops, Mini Crème Brule

Bar Service

Wine List

Price is pre-tax + service

House Wine Selections

Sauvignon Blanc **35**

Cabernet Sauvignon **35**

Deluxe Wine Selections

Oggi Pinot Grigio (IT) **39**

Oakbank Chardonnay (AUS) **39**

Weiss Riesling (GER) **45**

Leaping Horse Chardonnay (USA) **54**

Ka Tahi Sauvignon Blanc (NZ) **60**

Sparkling Wine + Rose Selections

Bianco Nero Prosecco (IT) **50**

Le Reservoir Grenache Rose (FR) **39**

Red Wine Selections

Roberston Shiraz (SA) **39**

Claude Val Rouge (FR) **40**

Toro Malbec (ARG) **42**

Chevalier Dyonis Pinot Noir (ROM) **42**

Pinuaga Garnacha/Tempranillo (SP) Organic **45**

Pepperwood Cabernet Sauvignon (USA) **48**

McManis Cabernet Sauvignon (USA) **69**

Bar Selections

Price is pre-tax + service

House Wine by the Glass (Cash Bars Only) **7.25**

House Wine by the Bottle **35**

Spirits **5.91**

Premium Spirits **7.90**

Domestic Beer **5.91**

Premium Beer **6.30**

Local Beer **9.05**

Martinis (1.5 oz.) **9.05**

Soft Drinks **3**

Juice **3**

Non Spirit Punch Bowl 10 L (50-60 ppl) **150**

Signature Batch Fusions

6 per drink; *Minimum order of 10 L (50 drinks), Sold in 10 L Batches*

- Lavender Lemonade; House Made Lemonade with Lavender Syrup
- Blueberry + Blackberry Spritz; House Made Blueberry-Blackberry Syrup, Soda Water
- Moscow Mule Punch; Fresh Lime Juice, House Made Ginger-Mint Syrup + Ginger Beer
- Basil Collins; Lime Juice, Basil Infused Simple Syrup, Sparkling Water
- Earl Gray Iced Tea; Simple Syrup + Lemon

Bar Service Policies

Minimums + Charges

Host + Cash Bar Minimums are \$600 in sales per bar or a bartender fee of \$25 per hour (3 hour minimum) will be applied. Additional charges will apply for specialty drink stations, martini bars + signature drinks requiring additional ingredients and are subject to approval by the Catering Coordinator.

Additional bartenders may be requested (based on availability) for an additional charge of \$25 per hour (3 hour minimum).

A set up charge of \$250 will apply for an additional bar set up in addition to the ones included for the reception. **For receptions on the rooftop, a bar set up is mandatory if the event is over 140 people.** Set up charges will apply.

Wow Catering Inc. and The Winnipeg Art Gallery believe in “Keeping it Classy” and do not allow shooters on the bar.

Signature Cocktails

WOW Catering Inc. asks that a maximum of 2 signature cocktails be planned for your bar. Additional charges may apply if the ingredients are outside of the standard items provided with your bar. All recipes are subject to the approval of the Catering Coordinator.

Specialty Requests

We are always happy to accommodate requests for items outside of our regular inventory for Host Bars. A minimum of two weeks’ notice is required for all specialty requests. Quantities will be discussed in advance with your Catering Coordinator and the total amount of the items ordered will be billed to the Master Account.

Corkage Bar

The client must arrange for an occasional permit from the LGCA and supply all the alcohol for service.

Corkage Fees

Full Corkage Fee is **16.50**/Guest

Your corkage fee will include; bartenders, ice, a variety of juices + soft drinks, napkins, lemon + lime garnish, wine service with your dinner.

Wine Corkage for Dinner **7.5**/Guest

Wine Corkage for Reception **9**/Guest

Terms + Conditions – Corkage Bars

The client must apply for + pay for an occasional permit from the Liquor, Gaming + Cannabis Authority of Manitoba. The location address, name of the event spaces rented, date + time will be required for the application. Alcohol must be purchased in Manitoba.

Homemade wine + liquor is not permitted.

We recommend that you license all the event spaces that you will be using for your event. Alcohol can only be served in the areas listed on your permit and within the period, you have listed on your application. You should apply for your permit a minimum of 2 weeks prior to your event. We ask that you provide a copy of your liquor license to the WAG two weeks prior to your event. Liquor cannot be delivered to the premise without the liquor permit and receipts. All permits and receipts must be given to the Banquets Manager or Event Lead at the time of dropping off your liquor. If the permit and receipts are not onsite your bar service cannot commence. Please have the individuals on the permit introduce themselves to the Banquets Manager or Event Lead so they are aware of who they are, should the Inspector arrive.

Bars must open and close according to the times specified on your permit and banquet event order.

Remaining alcohol can be removed the next day between 9 AM – 11 AM. Empties must be requested in advance.

WOW Catering Inc. Policies

Food + Beverage

WOW Catering Inc. reserves the right to be the sole provider of all food + beverage within The Winnipeg Art Gallery. The exception to this is special occasion cakes/cupcakes. Occasion cakes/cupcakes must come from a licensed bakery. Forkage fees of \$2.50 per person will apply.

Food + Beverage Prices

All prices listed are subject to change due to current market conditions. WOW Catering Inc. will guarantee prices 30 days prior to your event. In the event that there is a large fluctuation in market pricing within that 30 days on a food item, WOW Catering Inc. will permit a menu change to the client in lieu of a pricing increase. All charges are subject to PST, GST and a suggested 15% gratuity. Taxes are subject to change.

Minimums

Food and Beverage minimums will apply as outlined by WOW Catering Inc.

If food and beverage minimums are not met, Wow Catering Inc. reserves the right to apply charges for serving staff at a rate of \$25 per hour (minimum of 3 hours) or for culinary staff at a rate of \$35 per hour (minimum of 3 hours) or a minimum charge that covers the balance owing.

Guarantee of Attendance

The final guaranteed number of guests is due 96 hours or four business days in advance of your event. The caterer will prepare 2% above the guaranteed amount of meals ordered to account for any last minute changes. You will be charged according to the number of guests served or the guaranteed number of guests, whichever is greater.

If you have not submitted a guaranteed number within 96 hours or four business days, the caterer will use the guest expectation number from the original contract or banquet event order.

Additional Goods + Services

In the event of drop in guests at your event or any request at the event by you to add more food, extend bar service hours or add on any additional goods and services at the last minute, the Caterer will make every effort to accommodate. Verbal approval from the function convener to authorize the changes that were not originally listed on the signed banquet event order will be required to the Banquet Manager or Event Lead. Additional charges may apply.

Menu Modifications

Many of the menu items can be made to suit the dietary needs of your guests, when discussed in advance. Additional charges may apply.

A place card provided by the client must identify those ordering substitutions or dietary meal requests.

Please note all precautions are taken with dietary requests and allergies. The Caterer does not operate a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

Chef Consultations

Our Chefs always love to work with our clients to create custom food and beverage experiences that will exceed your expectations and those of your guests.

Consultation hours will be charged at a rate of \$35 per hour to your Master Account.

Leftover Food

The catering policy does not allow for the removal of food from the premises for health and insurance reasons.

Damage + Loss of Personal Property

The Caterer will not be responsible for any damages or loss of articles by individuals or the client at The Winnipeg Art Gallery prior to, during or following the event.

Inspection

The Caterer, in conjunction with The Winnipeg Art Gallery, reserve the right to inspect and control the functions held on premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

Set Up of Personal Items or Display Materials

All event set-ups and displays are subject to approval from The Winnipeg Art Gallery in accordance with the Winnipeg Fire Department regulations. Doorways cannot be blocked in any way at any time. Banners and wall hangings are subject to venue approval The Caterer shall not assist with any personal set up of displays.

Weddings at the Winnipeg Art Gallery

For contracted clients with a guaranteed number of 100 guests or more that are having a plated dinner, the Caterer will confirm a complimentary trial dinner for two. Your Catering Coordinator will schedule trial dinners. Trial dinners cannot be scheduled on weekends. Additional items or additional guests will be subject to additional charges as outlined in the catering package.

Food + Beverage

WOW Catering Inc. reserves the right to be the sole provider of all food + beverage within The Winnipeg Art Gallery. The exception to this is wedding cakes/cupcakes. Wedding cakes/cupcakes must come from a licensed bakery.

Forkage fees of \$2.50 per person will apply on wedding cakes and \$3.50+ on dessert buffets brought in. Additional staff charges will apply on dessert buffets with whole tortes that require cake cutting.

Minimums

Food + Beverage minimums will apply as outlined by WOW Catering Inc...

If food and beverage minimums are not met, Wow Catering Inc. reserves the right to apply charges for serving staff at a rate of \$25 per hour (minimum of 3 hours) or for culinary staff at a rate of \$35 per hour (minimum of 3 hours) or an under minimum fee may apply to meet the contracted minimum.

Deposits + Payments

A signed catering contract and non-refundable deposit of \$1000 is required to confirm catering services for your date. We ask that a credit card be left on file.

A payment of 50% of the estimated balance is due 60 days prior to your wedding date. The final payment of the remaining balance is required five business days in advance of your wedding. Any remaining balance after your wedding will be charged to the credit card on file within one-week post event.

Accepted forms of payment for final payments are credit card, certified cheque or bank draft. A personal cheque is accepted for final payment if submitted 10 business days in advance of the wedding.