

**Canadian Museum for Human Rights
2024 Wedding Package**

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C A T E R I N G

WOW Catering Inc.
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2024 WEDDING PACKAGES

WEDDING PACKAGE #1

\$85 per person

- 3-Course plated dinner
- Full corkage bar
- Cutting of the wedding cake

WEDDING PACKAGE #2

\$95 per person

- Passed appetizers based on 3 pieces per person
- 3-Course plated dinner
- Full corkage bar
- Cutting of the wedding cake

WEDDING PACKAGE #3

\$100 per person

- 3-Course plated dinner
- Late night snack for 50% of the guests
- Full corkage bar
- Cutting of the wedding cake

WEDDING PACKAGE #4

\$110 per person

- Passed appetizers based on 3 pieces per person
- 3-Course plated dinner
- Late night snack for 50% of the guests
- Full corkage bar
- Cutting of the wedding cake

2024 WEDDING SELECTIONS

APPETIZER SELECTIONS

Select three options

CHILLED APPETIZERS

- Prosciutto crostini with fig jam, goat cheese and balsamic reduction
- Thai chicken salad on a wonton crisp with toasted sesame
- Smoked salmon mousse on toasted brioche with fresh dill
- Heirloom tomato bruschetta with goat cheese and balsamic glaze V
- Crisp pita triangles with chickpea hummus, red pepper chutney and crisp onions VG
- Marinated artichoke, Havarti and cherry tomato skewers with aged balsamic GF

HEATED APPETIZERS

- Greek style chicken skewer with Tzatziki dipping sauce GF
- Baked Soppressatta wrapped asparagus with herb cream cheese GF
- Crispy pickerel cheeks with lemon caper aioli dipping sauce
- Coconut shrimp with a spicy pepper aioli
- Thai vegetable spring rolls with a plum dipping sauce V
- Filo triangles with spinach and feta cheese V

A GUIDE TO CREATING YOUR DINNER MENU

All dinners include an artisan breadbasket and butter for each table and freshly brewed coffee, decaf coffee and tea service during dessert.

Select one option from the salad section, one option from the entrée section and one option from the dessert section.

SALAD SELECTIONS

Select one option

- Roasted local beet salad with arugula, sliced oranges, candied walnuts, feta cheese with cider vinaigrette GF V
- Artisan greens with cucumbers, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette GF V
- Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon V
- Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied walnuts, dried cranberries with lemon basil dressing GF V

ENTRÉE SELECTIONS

Select one option

Artisan bread basket and butter

Entrées are served with Chef's choice of starch and seasonal vegetables

- Maple and red wine braised boneless beef short ribs with crispy onions
- Roasted almond crusted pickerel filet with lemon butter
- Baked king salmon with arugula pesto
- Herb marinated roasted chicken breast with brie and cranberry glaze
- Bacon wrapped chicken breast with soubise sauce
- Vegetable stack with sweet potatoes, roasted peppers, portabella mushroom, grilled zucchini and fresh arugula with balsamic glaze

Add \$15 to the package price for the following selections

- Bison brisket with a green peppercorn sauce
- Duo of 4 oz. beef tenderloin medallion and 5 oz. grilled chicken breast with brandy and green peppercorn sauce

DESSERT SELECTIONS

Select one option

- Cinnamon bun cheesecake with salted caramel sauce
- Vegan carrot cake with coconut caramel sauce VG
- Flourless chocolate cake with fresh berries and whipped cream GF
- Maple crème brûlée with mint and fresh fruit GF

LATE NIGHT SELECTIONS

Select one option

- **Poutine Bar**
Golden fries with sautéed Loveday mushrooms, chopped bacon, scallions, pickled jalapenos, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili
- **Perogy Station**
Pan seared potato and cheddar perogies with chopped bacon, scallions and sour cream

WEDDING POLICIES

Wedding packages are as listed no changes/substitutions will be permitted. Package prices are subject to GST, PST and a minimum suggested 15% gratuity.

Please note our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you and your guests.

CORKAGE BAR TERMS & CONDITIONS

A social occasional liquor permit from the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) is required. The location, date, and time will be required. Home made wine or liquor is not permitted. Please note that WOW Catering Inc. does not allow shot or shooters of any type.

Remember to license all areas you will be using for your wedding as alcohol can only be served in the areas listed on your permit. Your permit should be applied for at least 10 business days prior to your wedding. The permit and all receipts must be given to the Banquet Manager or Supervisor on duty before any liquor service can begin. The liquor cannot be brought onto the premises without the liquor permit. The bars will open and close according to the time specified on the permit and your banquet event order.

Remaining alcohol and empties (on request) can be taken with you at the end of the event or picked up on the next business day.

TRIAL DINNER

Weddings with a guaranteed number of 150 guests or more, WOW Catering Inc. will confirm a complimentary trial dinner for two. Trial dinner must be completed no later than 60 days prior to event start date. Charges will apply if additional trial dinner is requested and must be completed no later than 45 days prior to the event start date. Trial dinner bookings must be made with a minimum of two weeks' notice and are not available on Friday, Saturday or Sunday evenings.

LINENS

White tablecloths are provided for all round tables and head table and either white or black napkins. Additional napkin colors are available upon request.

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

MINIMUMS

Food and 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 \$30 per hour (minimum of 3 hours) or for culinary staff at a rate of \$40 per hour (minimum of 3 hours).

SETUP AND TEAR DOWN FEES

Number of Expected Attendees	Cocktail party/ Reception Set Up (High top tables)	Meeting/ Sit-Down Dinner Set Up (Tables and chairs)
Less than 100	\$0	\$0
100 to 249	\$100	\$200
250 to 499	\$200	\$300
500 and over	\$250	\$500

FOOD & BEVERAGE

WOW Catering Inc. reserves, the right to be the sole provider of food and beverages consumed within the Canadian Museum for Human Rights with the exception of wedding cakes. All wedding cakes must come from a licensed bakery.

All prices are subject to change due to market conditions. Guaranteed pricing will be given 30 days prior to your event. In the event that there is a large fluctuation in market pricing within those 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 minimum suggested 15% gratuity. Taxes are subject to change.

GUARANTEE OF ATTENDANCE

Final guarantee of the number of guests is due 5 business days prior to your event date. WOW Catering Inc. will make 2% above the guaranteed amount of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guest served, whichever is greater. If the guaranteed number has not been advised, the guest expectation number from the original contract or banquet event order will be used.

ADDITIONAL GOODS & SERVICES

In the event of "drop in" guests at your function, or your request to add more food, extend bar hours or add any goods and services at the last minute, WOW Catering Inc. will make every effort to accommodate and proceed with the verbal approval of the event convener to authorize the additional changes not previously signed for on the banquet event order. Additional charges may apply.

MENU MODIFICATIONS

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

Those ordering substitutions must be identified by a special ticket or place card provided by the client.

Please note all precautions are taken with dietary requests and allergies; however, WOW Catering Inc. does not operate a nut-free, gluten free, fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

LEFTOVER FOOD

For health and insurance reasons, WOW Catering Inc. does not allow the removal of food from the premises.

DAMAGES OR LOSS OF PERSONAL PROPERTY

WOW Catering Inc. will not be responsible for damages or any loss of articles by the client or their guests at the Canadian Museum for Human Rights prior to, during or following any event.

INSPECTION

WOW Catering Inc. Canadian Museum for Human Rights reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage must be strictly adhered to.

SETUP OF DISPLAY MATERIALS

All setups and displays are subject to the approval of the Canadian Museum for Human Rights and the Winnipeg Fire Department. Doorways must not be blocked in any way, at any time. Banners and wall hangings are subject to venue approval. WOW Catering shall not assist with any personal set up of displays.

