

# WOW!

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# CATERING

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## **Winter/Spring 2024 Catering Package**

WAG-Qaumajuq

Prices in Effect January 1, 2024

[wowcateringwag@wowhospitality.com](mailto:wowcateringwag@wowhospitality.com)

## REFRESHMENTS

*Price is Per Guest*

- Freshly Brewed Coffee, Decaffeinated Coffee + Tea **4.75**
- Freshly Brewed Coffee, Per Carafe **38** (*applies to groups 10 and under*)
- Assorted Sodas (charged on consumption) **4**
- Sparkling Mineral Water (charged on consumption) **5**
- Earth Bottled Water **5.50**
- Pitchers of Fruit Juices (Orange, Grapefruit + Cranberry) **12/ L**
- Prism Kombucha Locally Brewed Fermented Tea (charged on consumption) **5**

### **Infused Waters + Teas \$7/L**

*Select up to Two Flavors*

- Cucumber, Mint + Lime
- Watermelon, Cucumber + Mint
- Grapefruit + Rosemary
- 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) **8**

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) **7**

Chia Seed, Coconut Parfait **8**

Assorted House Baked Muffins **4**

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

### **Classic Continental 24**

Seasonal Fresh Fruit Platter

Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries

Pitchers of Assorted Fruit Juices

### **Gallery Breakfast 37**

Scrambled Nature's Farm Eggs with Cheddar + Chive, Breakfast Sausages, Smoked Bacon,

Breakfast Potatoes, Seasonal Fruit, Individual Fruit Juices

### **Prairie Continental 30**

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 28**

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

### **Breakfast Sandwich 26**

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 **17**

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

### Snack Attack **20**

- Cheese + Charcuterie + Baguette
- Tomahawk Potato Chips (Assorted Flavors)
- Freshly Baked Cookies
- House Made Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

### Chip + Dip **20**

- Corn Tortilla + Taro Root Chips GF, VG
- Fresh Pico de Gallo GF, VG
- Mexican Street Corn Dip GF, V
- Smashed Avocado Dip GF, VG
- Assorted Canned Pop

# LUNCHES

## Buffet Lunches

*Price is Per Guest, Minimum Order of 12*

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

### Salad + Sandwich **30**

- Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette V, GF
- Grilled Chicken Breast, Creamy Havarti, Lettuce, Tomato Pesto, Caramelized Onion Mayo on Ciabatta
- Corned Beef Brisket, Spicy Mustard, Winnipeg Rye
- Chickpea Hummus, Grilled Vegetables + Arugula Pesto Wrap
- Chef's Choice of Full-Sized Sandwich
- Assorted Sweet Bites

### The Salad Bar **30**

*Create your own salad bowl*

- Brown Rice V, GF
  - Mixed Greens + Spinach VG, GF
  - Roasted Beets + Broccoli VG, GF
  - Edamame VG, GF
  - Hard Boiled Egg, Grilled Chicken + Tofu GF
  - Local Feta V, GF
  - Crunchy Chickpeas + Crispy Wonton Strips
- Served With Sesame Lime Vinaigrette V, GF, Tahini Vinaigrette V, GF + Buttermilk Herb Dressing V,GF
- Assorted Cookies

### Primo Parmigiana **47**

-Roman Flatbread V

-Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton

-Grilled Vegetable with Aged Balsamic + Olive Oil VG, GF

-Aglio e Olio Penne, Artichoke, Spinach, Tomato + Parmesan Cheese V

-Chicken Picatta with Lemon + Capers

- Assorted Sweet Bites

### Mediterranean **45**

-Grilled Flatbread V

-Chickpea Hummus VG, GF

-Tzatziki V, GF

-Greek Style Salad; Tomato, Cucumber, Red Onion, Lettuce, Local Feta + Lemon-Tahini Vinaigrette V, GF

-Lemon Roasted Chicken Breast GF

-Mujadara; Lentils, Rice + Crispy Onions VG, GF

-Vegetable Chickpea Tagine VG, GF

- 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

- Pickerel; Popcorn Butter Sauce, Fresh Dill GF **37**
- Citrus + Ginger Chicken with Orange Gastrique, Fresh Herbs GF **37**
- Beetroot Risotto Cake, Roasted Carrots, Fresh Radish, Arugula + Dill Tahini VG, GF **31**

## 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
- Thai Style Coconut Chicken GF
- Mushroom + Wild Rice, Dill Oil V, GF

### Fresh Salads 12

- Tomato, Arugula, Bocconcini, Pickled Onion, Fresh Basil, Aged Balsamic + Basil Oil V, GF
- Caesar Salad, Garlic Butter Bread Crumbs, Fresh Shaved Parmesan Cheese + House Dressing
- Arugula, Orange, Diced Beet, Fennel, Fresh Shaved Parmesan + White Balsamic Vinaigrette V, GF
- Spinach, Anise, Apple, Whipped Goat Cheese, Lemon Ginger Dressing + Toasted Almonds V, GF
- Mesclun Greens, Shaved Zucchini, Shredded Carrot, Root Crisps + Pickled Shallot Vinaigrette VG, GF

### Dessert 12

- Coconut + Passion Fruit Pana Cotta V, GF
- Olive Oil Cake, Mascarpone, Blood Orange Coulis, Berries V
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Vanilla Pavlova with Strawberry Rhubarb V, GF
- Flourless Chocolate Cake V, GF
- Vanilla NY Style Cheesecake; Chocolate Ganache + Raspberry V

## RECEPTIONS

### Reception Platters

*Price is Per Guest, Minimum Order of 10*

#### **La Fromagerie - Domestic 12**

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 8**

Freshest Produce Available, Baby Carrot, Sweet Peppers, Asparagus, Cauliflower, English Cucumber

Chick Pea Hummus + Herbed Buttermilk Dip

#### **Seasonal Fruit GF 10**

Melon, Pineapple, Citrus + Seasonal Berries

#### **Breads + Spreads 8**

Chick Pea Hummus, Caramelized Onion + Goat Cheese 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, mustard + horseradish

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

Spiced New York Beef Striploin, Chimichurri GF **31**

Herb Roasted Beef Tenderloin GF **35**

Slow Roasted Beef Brisket, House-Made BBQ Sauce, Jalapeno Cheddar Biscuits GF **25**

### **GARDEN VARIETY**

*Price is Per Guest, Minimum of 30 Guests*

Whole Roasted Gourds, Squash, Cauliflower, Beet, Root Vegetable Crisps with Tangy Romesco, Tahini Vinaigrette + Chimichurri GF **16**

## LIVE ACTION STATIONS

*Price is Per Guest, Minimum of 30 Guests*

### Risotto 22

Live Action Risotto Station, Made to Order

Two Varieties; Shrimp Risotto + White Wine with Wild Mushroom

### Poke 20

Chef Manned Poke Station, Made to Order

Sashimi Grade Marinated Salmon OR Tuna

Seasoned Sushi Rice, Edamame, Cucumber, Mango, Shaved Red Onion

Ginger Lime Mayo + Siracha

### Ginger Beef 19

Live Action Wok Fried Ginger Beef, Made to Order

Stir-fried Red Peppers + Onions, Topped with Crispy Noodle Garnish

*Add Rice +4 per person*

### The Oyster Bar 48/dozen (*minimum order 10dz*)

Live Action Station; Hand Shucked East + West Coast Oysters

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

### Pagoda Salad 14

*Select TWO*

- Rice Noodle, Cucumber, Red Pepper, Marinated Tofu, Thai Style Dressing + Cilantro VG
- Cobb; Crisp Lettuce, Chicken Breast, Crumbled Bacon, Avocado, Tomato, Blue Cheese + Creamy Mustard Dressing
- Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette VG, GF

## APPETIZER PACKAGES

*Price is Per Guest, Minimum 25 Guests*

All packages are based on 4 pcs. per guest

### Sophisticated 18

- Vegetable Spring Roll, Plum Sauce VG
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF
- Chili Ginger Chicken Skewer, Red Curry Dipping Sauce
- Crostini, Whipped Feta, Roasted Tomato + Fennel V
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF

### Elegant 20

- Marinated Cucumber + Mango Poke on Nori Crisp VG, GF
- Beef Tataki, Ponzu, Scallion, Avocado + Miso Mayo on Wonton Crisp
- Chili Prawn + Pineapple Skewer, Toasted Sesame
- Mushroom Tart, Garlic Confit + Chive
- Crab + Avocado Toast Point

### LUXE 25

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime
- Marinated Cucumber + Mango Poke on Nori Crisp VG, GF
- 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 **52**
- Beef Wellington; Puff Pastry, Black Angus Beef + Mushroom Duxelle **54**
- Beef Tataki, Ponzu, Scallion, Avocado + Miso Mayo on Wonton Crisp **52**
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens **50**
- Lamb Chop, Rosemary, Garlic, Dijon GF **90**
- Sopresetta Wrapped Asparagus **39**
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF **39**
- Prosciutto, Crostini, Fig Jam + Goat Cheese **39**
- Chicken Wonton Cup with Sweet Chili Lime **44**
- Lemon Chicken Skewer, Tzatziki GF **42**
- Chili Ginger Chicken Skewer, Red Curry Dipping Sauce **42**

### Plant

- Bite Sized Vegetable Samosa, Tamarind Sauce VG **39**
- Vegetable Spring Roll, Plum Sauce VG **39**
- Marinated Artichoke, Havarti, Cherry Tomato Skewer with Aged Balsamic V GF **38**
- Asparagus Bruschetta, Lemon + Pecarino V **39**
- Taro Crisp, Sweet Potato Hummus + Bell Pepper Chutney VG, GF **39**
- Marinated Cucumber + Mango Poke on Nori Crisp VG, GF **39**
- Roasted Manitoba Golden Beets, Goat Cheese, Fresh Dill + Phyllo Crisp V **39**
- Mushroom Tart, Garlic Confit + Chive V **42**
- Raspberry Brie en Croute V **40**
- Crostini, Whipped Feta, Roasted Tomato + Fennel V **40**
- Crispy Korean Cauliflower VG, GF **40**

### Sea

- Ruby Red Beet Cured Arctic Char, Cucumber, Lemon Cream Cheese **42**
- Oyster Half Shell, Ponzu, Chili Oil + Scallion **50**
- Sushi Pizza; Sashimi Grade Salmon, Avocado, Cucumber, Onion + Siracha Mayo **50**
- Scallop Ceviche, Cucumber, Chiles, Cilantro + Mango Salsa GF **53**
- Crab + Avocado Toast Point **48**
- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime **53**
- 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 **11** 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 course for 11/guest*

### Scratch-Made Soups

- Curried Butternut Squash Puree with Ginger + Apple, V, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Thai Style Coconut Chicken GF
- Mushroom + Wild Rice, Dill Oil V, GF

### Fresh Salads

- Tomato, Arugula, Bocconcini, Pickled Onion, Fresh Basil, Aged Balsamic + Basil Oil V, GF
- Caesar Salad, Garlic Butter Bread Crumbs, Fresh Shaved Parmesan Cheese + House Dressing
- Arugula, Orange, Diced Beet, Fennel, Fresh Shaved Parmesan + White Balsamic Vinaigrette V, GF
- Spinach, Anise, Apple, Whipped Goat Cheese, Lemon Ginger Dressing + Toasted Almonds V, GF
- Mesclun Greens, Shaved Zucchini, Shredded Carrot, Root Crisps + Pickled Shallot Vinaigrette 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

- House BBQ Glazed Chicken Supreme, Jalapeno Chimichurri GF **58**
- Miso Glazed Chicken Supreme, Yuzu Butter GF **58**
- Herb + Garlic Stuffed Chicken Supreme, Sundried Tomato White Wine Sauce **60**

### Carne

- Tamarind Braised Beef Chuck Rib, Crispy Onions **69**
- Roasted Black Angus Beef Tenderloin with Port Wine Sauce GF 6 oz. **80**  
8 oz. **90**
- California Cut 8 oz. NY Steak, Horseradish Butter + Bordelaise Sauce GF **75**

### Fish

- Pickerel; Popcorn Butter Sauce, Fresh Dill GF **67**
- Tandoori + Coconut Roasted Salmon GF **67**
- Miso-Maple Roasted Arctic Char GF **67**

### Plant

- Romesco Roasted Cauliflower "Steak", Carrot Risotto + Chimichurri GF VG **54**
- Roasted Butternut Squash Cannelloni with Gruyere + Spinach V **54**
- Beetroot Risotto Cake, Roasted Carrots, Fresh Radish, Arugula + Dill Tahini VG, GF **54**

## DESSERT OPTIONS

Choose ONE item

### Dessert

- Coconut + Passion Fruit Pana Cotta V, GF
- Olive Oil Cake, Mascarpone, Blood Orange Coulis, Berries V
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Vanilla Pavlova with Strawberry Rhubarb V, GF
- Flourless Chocolate Cake V, GF
- Vanilla NY Style Cheesecake; Chocolate Ganache + Raspberry

## CHILDREN'S DINNER MENU

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

Baked Macaroni + Cheese, Garlic Bread **25**

Grilled Ham + Cheese Sandwich, Potato Wedges **25**

Herb + Garlic Chicken Breast, Wedges GF **25**



## Stations

*Price is Per Guest, Minimum 25 Guests*

### Bao Bar 20

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

### Sliders 17

*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
- Spicy Korean Fried Chicken, Gochujang Mayo + Pickled Cucumber

### Flatbread Pizza 14

*Select TWO*

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

Chicken + Chorizo; Roasted Red Pepper, Spicy Chili Oil + Gouda

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

West Coast; Shrimp, Cream Cheese, Spinach + Pesto Drizzle

### Grilled Cheese 14

Select TWO

Three Cheese

Caramelized Onion + Swiss Cheese

Mozzarella, Basil + Tomato

Bacon + Cheddar

## The Tater Tot Box

Crispy Salt + Pepper Tater Tots, Ketchup + House Hot Sauce VG **8**

Mexi-Tots; Sour Cream, Diced Tomatoes, Green Onion, Fresh Jalapenos V **10**

Poutine; Crispy Tater Tots, Beef Gravy, Bothwell Curds + Scallions **15**

Short Rib Poutine; Crispy Tater Tots, Braised Short Rib, Bothwell Curds + Scallions **18**

## Sweet Bites

*Minimum order of THREE dozen*

### Chocolate Truffles **52**/dozen

Indulgent Selection of Chocolate, Red Velvet + Oreo Truffles

### Strawberries **43**/dozen

Chocolate Dipped Strawberries

### Homemade Cookies **30**/dozen

Ginger Snap, Oatmeal Raisin, Double Chocolate + Chocolate Chunk

### Assorted Dainties **40**/dozen

A Selection of Dessert Bars

### Decadent Dessert Bar **22**/guest

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

French Macarons, Assorted Cheesecake Lollipops, Mini Crème Brule

### Affogato Bar **16**/guest

Vanilla Bean + Chocolate Gelati, Espresso, Whipped Cream + Cookie Crumb Topping

## **Bar Service**

### **Wine List**

Price is pre-tax + service

### **House Wine Selections**

Sauvignon Blanc **45**

Cabernet Sauvignon **45**

### **Deluxe Wine Selections**

Oggi Pinot Grigio (IT) **48**

Oakbank Chardonnay (AUS) **45**

Weiss Riesling (GER) **57**

Canyon Creek Chardonnay (USA) **51**

Ka Tahi Sauvignon Blanc (NZ) **66**

### **Sparkling Wine + Rose Selections**

Bianco Nero Prosecco (IT) **55**

Claude Val Rose (FR) **48**

### **Red Wine Selections**

Roberston Shiraz (SA) **45**

Claude Val Rouge (FR) **48**

Toro Malbec (ARG) **45**

Ventisquero Pinot Noir (CH) **51**

Pinuaga Garnacha/Tempranillo (SP) Organic **57**

Canyon Oaks Cabernet Sauvignon (USA) **51**

McManis Cabernet Sauvignon (USA) **87**

## Bar Selections

Price is pre-tax + service

House Wine by the Glass (Cash Bars Only) **9**

House Wine by the Bottle **45**

Spirits **6.30**

Premium Spirits **9.00**

Domestic Beer **6.50**

Premium Beer **8.25**

Local Beer **9.05**

Soft Drinks + Juices **3.5**

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*

- Spicy Marg; House Made Jalapeno Syrup + Fresh Lime Juice with Salted Chili Rim
- Elderflower Lemonade; Elderflower Cordial, House Lemonade
- Iced Green Tea, Lemongrass Syrup + Smashed Cucumber
- Rosemary + Grapefruit Sparkler; House Made Rosemary Syrup, Pink Grapefruit, Lime Juice + Soda
- Blackberry + Pineapple Juice with Vanilla Syrup
- Mango Mule Punch; Fresh Lime Juice, Mango Juice, House Made Ginger Syrup + Ginger Beer

## Bar Service Policies

### Minimums + Charges

Host + Cash Bar Minimums are \$600 in sales per bar or a bartender fee of \$30 per hour (4 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 \$30 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 135 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 with a maximum of ONE shaken cocktail. Additional charges will apply for all signature cocktails. 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 **18.50**/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 **12**/Guest

Wine Corkage for Reception **12**/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 to due 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 \$30 per hour (minimum of 3 hours) or for culinary staff at a rate of \$40 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 \$40 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 cupcakes and wedding cakes and \$3.00 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 \$30 per hour (minimum of 3 hours) or for culinary staff at a rate of \$40 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.