

WOW!

CATERING

Canadian Museum for Human Rights 2024 Catering Package

WOW Catering Inc.
85 Israel Asper Way
Winnipeg, MB R3C 0L5

wowcateringCMHR@wowhospitality.com

BEVERAGES

Prices are listed on a per guest basis

Freshly brewed coffee, decaf coffee and assorted teas	\$4.75
Freshly brewed coffee, per carafe (applies to 10 or under only)	\$38
Assorted bottled juice (charged on consumption)	\$4.5
Assorted canned soft drinks (Pepsi products, charged on consumption)	\$4
Sparkling mineral water (charged on consumption)	\$5
Infused waters (cucumber, mint + lime or ginger, basil + lemon)	\$7/L

HOUSE SNACKS

Minimum of 10 guests, prices are listed on a per guest basis

Carrot, date and coconut energy bites VG GF	\$4
House made bannock with rhubarb butter	\$5
Classic baker's basket of croissants, muffins, Danish pastries, served with preserves	\$8
House made cookies (chocolate chip, oatmeal, double chocolate, monster)	\$2.50
House made granola bars with seeds and quinoa	\$4
Fresh vegetable crudité with house ranch dip GF	\$8
Seasonal fresh sliced fruit platter GF VG	\$10
Individual yogurts	\$4
Assorted artisan breads with spicy chickpea hummus, red pepper dip and pesto	\$10
Domestic and imported cheeses with French baguette and assorted crackers	\$16

SERVED BREAKFASTS

Minimum of 10 guests, prices are listed on a per guest basis

Includes freshly brewed coffee, decaf coffee and tea

Winnipeg Benedict \$33

Two poached eggs with smoked beef brisket served on house made potato latkes, hollandaise sauce, served with breakfast potatoes and fresh fruit

Enhance with bacon or sausage for \$4 per person

Bothwell Cheese Omelet \$27

Three egg omelet with Bothwell aged cheddar and roasted cherry tomatoes served with bacon or sausage and side of breakfast potatoes

Enhance with bacon and sausage for \$4 per person

Vegetarian Frittata \$26

Spinach, feta and tomato frittata served with breakfast potatoes

BREAKFASTS BUFFETS

Minimum of 10 guests, prices are listed on a per guest basis

Continental **\$24**

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

Seasonal fresh fruit platter

Classic baker's basket of croissants, mini muffins, and Danish pastries served with preserves

Spirited Grasslands **\$21**

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

House made bannock with rhubarb butter

Seasonal whole fruits

Oatmeal with cinnamon poached apples accompanied by brown sugar and milk

Pancake Breakfast Buffet **\$30**

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

Seasonal fresh fruit platter

Pancakes accompanied by butter, syrup, whipped cream strawberry sauce

Bacon or sausage

Classic Breakfast Buffet **\$37**

Freshly brewed coffee, decaf coffee and tea

Assorted bottled juices

Seasonal fresh fruit platter

Classic baker's basket of croissants, mini muffins, and Danish pastries served with preserves

Scrambled eggs, bacon or sausage and breakfast potatoes

***Enhance any package by trying our delicious vegan and gluten free carrot,
date and coconut energy bites \$4***

MEETING BREAKS

Minimum of 10 guests, prices are listed on a per guest basis

Health Break **\$17**

Seasonal fresh sliced fruits platter
House made granola bars with seeds and quinoa
Cucumber, mint and lime infused water
Freshly brewed coffee, decaf coffee and assorted teas

Sweet Tooth **\$17**

House made cookies (chocolate chip, oatmeal, double chocolate and monster)
Assorted beignets
Assorted canned soft drinks
Freshly brewed coffee, decaf coffee and assorted teas

Double Dip **\$19**

Pretzel bites with sharp cheddar cheese dip and grainy mustard dip
House chippers with cream cheese and onion dip and dill pickle dip
Ginger, basil and lemon infused water
Sparkling water

WORKING LUNCHEONS

Minimum of 12 guests, prices are listed on a per guest basis
Includes freshly brewed coffee, decaf coffee and tea

Salad + Sandwich **\$30**

Spinach leaves, roasted beetroot, quinoa, pumpkin seeds and goat cheese with cider vinaigrette
Smoked turkey with white cheddar, apple and cranberry mayo
Corned beef brisket with creamy horseradish and pickled onions
Vegan wrap with grilled marinated vegetables and chickpea hummus
Chef's choice of full-sized sandwich
Assorted sweets and treats

Soup + Sandwich **\$30**

Soup du Jour
Smoked turkey with white cheddar, apple and cranberry mayo
Shaved ham, aged cheddar, bread and butter pickles with spicy mustard
Vegan wrap with grilled marinated vegetables and chickpea hummus
Chef's choice of full-sized sandwich
Assorted sweets and treats

Enhance with fresh vegetable crudité with house ranch dip for \$8 per person or fresh sliced seasonal fruits for \$10 per person

BUFFET LUNCHEONS

Minimum of 15 guests, prices are listed on a per guest basis
Includes freshly brewed coffee, decaf coffee and tea

Primo Parmigiana

\$47

House baked caramelized onion and rosemary pan bread
Kale Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon
Grilled vegetables with aged balsamic
Three cheese tortellini with artichoke and sun dried tomatoes
Chicken piccata with lemon butter, fresh basil and capers
Assorted sweets and treats

WOW BBQ

\$52

Fresh baked cornbread with jalapeno butter
House made coleslaw with celery seeds and fresh granny smith apples
Southern potato salad with, celery, green onion, cheddar and bacon bits
Dill pickle spears
Signature mac and cheese with aged cheddar and crumb topping
Buttered French green beans
Crispy pork back ribs with chili and lime
Grilled chicken breast with rosemary, sea salt and house BBQ sauce
Assorted sweets and treats

A LA CARTE LUNCHEONS

Minimum of 15 guests, prices are listed on a per guest basis
Includes freshly brewed coffee, decaf coffee and tea, bread basket with butter and Chef's choice of starch and seasonal vegetables. An additional charge of **\$8** per person will be charged if offering a choice of protein, maximum of 2 choices, excluding dietary restrictions

Manitoba Arctic Char

\$38

Grilled Manitoba Arctic char with arugula pesto and grilled lemon

Root Vegetable Wellington

\$31

Medley of root vegetables wrapped in puff pastry served with ratatouille V

Chicken Paillard

\$35

Seared garlic and herb chicken breast with Loveday mushroom sauce

Grilled Black Angus Cap steak

\$42

8 oz. Angus cap steak served with a charred tomato salsa

Manitoba Pickerel

\$38

Breaded and fried Manitoba Freshwater Fisheries pickerel fillets with lemon dill butter

ADDITIONAL COURSES

Minimum of 15 guests, prices are listed on a per guest basis

SOUPS

Roasted bell pepper and tomato bisque with fresh basil cream GF V	\$9
Roasted curried butternut squash with toasted cashews GF VG	\$9
Cream of Loveday mushroom and wild rice with chive and white truffle oil V	\$9
Minestrone with northern beans, tomatoes, zucchini, parmesan cheese V	\$9
Cream of lemon and chicken with fresh dill	\$9
Moroccan chickpea and lentil with maple tahini	\$9

SALADS

Roasted local beet salad with arugula, pumpkin seeds, feta and cider vinaigrette GF V	\$12
Artisan greens with cucumbers, heirloom tomatoes, carrot curls, toasted pumpkin seeds and feta cheese with maple balsamic vinaigrette GF V	\$12
Spinach leaves with granny smith apples, shaved fennel, toasted almonds, sun dried cranberries, goat cheese and honey lemon dressing GF V	\$12
Mixed greens with radish, snap peas, edamame, crisp wonton and sesame dressing	\$12
Kale with sundried cranberries, crispy chickpeas, pumpkin, radish, feta and lemon basil dressing	\$12

DESSERTS

Cinnamon bun cheesecake with salted caramel sauce	\$14
Flourless chocolate cake with fresh berries and whipped cream GF	\$14
Maple crème brûlée with mint and fresh fruit GF	\$14
Peaches and cream mousse with fresh blueberries and raspberry coulis	\$14
Apple crisp melt-away with vanilla lavender crème anglaise	\$14
Vegan carrot cake with coconut caramel sauce	\$14

APPETIZER PACKAGES

Minimum of 20 guests, prices are listed on a per guest basis
Based on 4 pieces per person

Causal Affair \$18

Pickarel lollipop with lemon and dill aioli
Heirloom tomato bruschetta with goat cheese and balsamic glaze V
Grilled Greek style chicken skewers with Tzatziki sauce
Chilled poached tiger prawns with cocktail sauce and lemon GF
Thai vegetable spring roll with plum dipping sauce V

Indigenous Themed \$20

Maple sweet and sour bison meatballs
Mini wild mushroom tarts with parmesan V
Cured Arctic char with dill cream cheese and cucumber GF
Roasted butternut squash and apple bruschetta V
Mini pickarel cakes with aioli and tomato salsa

Black Tie \$22

Baked Soppressatta wrapped asparagus with herb cream cheese GF
Black Angus beef steak bites with garlic butter GF
Red chili jumbo prawns and pineapple skewer with toasted sesame GF
Lemongrass chicken skewer with lime and chili sauce
Mini vegetarian samosas with tamarind sauce V

PASSED APPETIZERS

Minimum order of 3 dozen per variety, prices listed are per dozen

CHILLED APPETIZERS

MEAT

Prosciutto crostini with fig jam, goat cheese and balsamic reduction	\$39
Thai chicken salad on a wonton crisp with toasted sesame	\$44
Bison carpaccio with truffle aioli and fresh parmesan	\$50

SEAFOOD

Smoked salmon mousse on toasted brioche bread with fresh dill	\$42
Smoked Norwegian salmon, potato latke, wasabi mayo and pickled red onion	\$42
Red chili jumbo prawns and pineapple skewers with toasted sesame GF	\$38
Chilled poached tiger prawns with cocktail sauce and lemon GF	\$38
Crisp taro root crisps with gingered lobster and crushed avocado GF	\$53
Pan seared scallop in Asian spoon with butternut squash puree and miso caramel GF	\$72

CHILLED APPETIZERS (continued)

VEGETARIAN

Brie cheese, strawberry and cucumber skewer with balsamic glaze	\$38
Whipped goat cheese and blackberry in a phyllo cup with orange zest	\$39
Heirloom tomato bruschetta with goat cheese and balsamic glaze	\$39
Caprese lollipops with marinated baby bocconcini and fresh basil GF	\$39
Vegetarian maki rolls with asparagus and cucumbers GF VG	\$39
Crisp pita triangles with chickpea hummus, red pepper chutney and crisp onions VG	\$39
Taro root with sweet potato hummus and tomato chutney VG	\$39

SWEETS

Mini lemon tarts with toasted meringue	\$46
Mini dark chocolate ganache and salted caramel tarts	\$46
Mini caramel pecan tarts	\$46
Mini fresh strawberry tarts	\$46
Chocolate dipped strawberry lollipops with white and dark chocolate GF	\$46
Mini dark chocolate mousse cups with berries	\$46
Assorted cheesecake lollipops	\$48

HEATED APPETIZERS

MEAT

Black Angus beef burnt ends with house ancho BBQ dipping sauce GF	\$48
Spicy Nashville chicken bites with creamy blue cheese dip	\$38
Black Angus beef steak bites with garlic butter GF	\$50
Moroccan chicken skewers with yogurt mint sauce	\$42
Prosciutto wrapped chicken skewers with lemon aioli GF	\$44
Greek style chicken skewers with Tzatziki dipping sauce GF	\$42
Thai chicken cakes with mango salsa and sweet chili sauce	\$40
Beef and bell pepper skewers with ginger and teriyaki glaze	\$48
Grilled marinated lamb chops with rosemary, garlic and Dijon GF	\$90
Baked Soppressatta wrapped asparagus with herb cream cheese GF	\$39
Bison sliders with truffle aioli caramelized onion	\$66
Pork dry ribs with chili oil and lime	\$54

SEAFOOD

Prosciutto wrapped shrimp with a lemon aioli dipping sauce GF	\$46
Mini crab cakes topped with mango salsa and sriracha mayo	\$48
Mini pickerel cakes with aioli and tomato salsa	\$40
Crispy pickerel cheeks with lemon caper aioli dipping sauce	\$38
Coconut shrimp with a spicy pepper aioli	\$40
Tempura prawns with chili lime dipping sauce	\$38

HEATED APPETIZERS (continued)

VEGETARIAN

Thai vegetable spring rolls with a plum dipping sauce	\$39
Mini vegetable samosas with tamarind dipping sauce	\$39
Mini cremini mushrooms toast with cream cheese and herbs	\$39
Beetroot fritter yogurt dill sauce	\$41
Filo triangles with spinach and feta cheese	\$39
Caramelized onion, gorgonzola and brie cheese in crispy filo cup	\$39
Arancini with a red pepper aioli dipping sauce	\$39

A LA CARTE DINNERS

A GUIDE TO CREATING YOUR DINNER MENU

Create your own unique three to five course served dinner. Each course is priced individually. All entrées include an artisan bread basket with butter, freshly brewed coffee, decaf coffee and tea. Each entrée is served with Chef's choice of starch and seasonal vegetables.

WOW Catering Inc. 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

An additional charge of **\$8** per person will be charged if offering multiple choices per course, maximum of 3 choices, excluding dietary restrictions. A detailed seating chart and place cards must be provided when offering multiple choices. Final number of each meal must be confirmed 10 business days to the event.

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.

SOUPS

Cream of Loveday mushroom and wild rice with chive and white truffle oil V	\$9
Roasted curried butternut squash with toasted cashews VG	\$9
Potato and leek vichyssoise with crispy potatoes and fresh chives (served hot or cold) GF V	\$9
Roasted bell pepper and tomato bisque with fresh basil cream GF V	\$9
Minestrone with northern beans, tomatoes, zucchini, parmesan cheese V	\$9
Cream of lemon and chicken with fresh dill and mustard oil	\$9
Moroccan chickpea and lentil with maple tahini	\$9

SALADS

Roasted local yellow and red beet salad with arugula, baby pears, candied walnuts, feta and cider vinaigrette GF V	\$12
Artisan greens with cucumbers, heirloom tomatoes, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette	\$12
Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied almonds, dried cranberries and lemon basil dressing GF V	\$12
Greenland Gardens hot house tomato caprese salad with aged balsamic, Fior di latte cheese and basil oil GF V	\$14
Mixed greens with radish, snap peas, edamame and sesame dressing V	\$12
Kale with sundried cranberries, crispy chickpeas, pumpkin, radish, feta and lemon basil dressing	\$12

ENTRÉES

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

RED MEAT + LAMB

6 oz. Juniper berry crusted Certified Black Angus beef tenderloin steak with rosemary jus	\$65
8 oz. California cut Black Angus beef striploin steak with ancho red wine sauce sweet potato crisp	\$60
Beef brisket with a green peppercorn sauce and crispy onions	\$50
Braised boneless beef short ribs with jalapeno chimichurri sauce	\$55
10 oz. Lemon and garlic roasted rack of lamb with sundried tomato jus	\$75

FISH

Roasted almond and herb crusted pickerel fillet with lemon butter	\$38
Baked miso and maple salmon with toasted sesame and sake butter	\$44

POULTRY

Herb marinated roasted chicken breast with ginger orange glaze GF DF	\$36
Chicken breast wellington with brie cheese and cranberry sauce	\$40
BBQ style chicken breast with bourbon peach chutney	\$38
Roasted duck confit with cider jus and caramelized apples GF	\$48

COMBO PLATE

Duo of 4 oz. tenderloin medallion and 5 oz. chicken breast with brandy and green peppercorn sauce	\$62
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ENTRÉE ENHANCEMENTS Enhance any entrée with one of the following options

Three grilled black tiger shrimp	\$12
Three large pan seared scallops	\$22

VEGAN

Vegetable stack with sweet potatoes, roasted peppers, portabella mushroom, grilled zucchini, and fresh arugula with a balsamic glaze GF	\$31
Lentil shepherd's pie with black lentils, carrots, and celery topped with mashed potato and cauliflower	\$31

PASTA

House bison lasagna with fresh parmesan and passata sauce	\$35
Three Cheese tortellini with white wine cream sauce, roasted chorizo sausage, spinach, sundried tomatoes and crimini mushrooms	\$30
House made potato gnocchi with wild mushrooms, butternut squash, asparagus and lemon basil butter V	\$35
Butternut squash cannelloni with wilted spinach and Gruyere cheese V	\$32

DESSERTS

Cinnamon bun cheesecake with salted caramel sauce	\$14
Flourless chocolate cake with fresh berries and whipped cream GF	\$14
Maple crème brûlée with mint and fresh fruit GF	\$14
Peaches and cream mousse with fresh blueberries and raspberry coulis	\$14
Apple crisp melt-away with vanilla lavender crème anglaise	\$14
Vegan carrot cake with coconut caramel sauce GF	\$14

CHILDREN'S MEALS

All children's meals include a starter course of raw vegetable crudité with house ranch dip. Each meal will also include the event chosen dessert or ice cream

Mini tomato and mozzarella flat bread	\$25
House chicken fingers with potato wedges	\$25
House mac and cheese with fresh grated cheddar cheese	\$25

DINNER BUFFET

Minimum of 20 guests, prices are listed on a per guest basis

Includes our house baked caramelized onion and rosemary pan bread, roasted garlic hummus and assorted breads and rolls

SALAD SELECTIONS

Choose 2 selections

Roasted local yellow and red beet salad with arugula, baby pears, candied walnuts, feta and cider vinaigrette GF V

Artisan greens with cucumbers, heirloom tomatoes, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette

Spinach leaves with granny smith apples, shaved fennel, feta cheese, candied almonds, dried cranberries and lemon basil dressing GF V

Greenland Gardens hot house tomato caprese salad with aged balsamic, Fior di latte cheese and basil oil GF

Mixed greens with radish, snap peas, edamame and sesame dressing

Kale with sundried cranberries, crispy chickpeas, pumpkin, radish, feta and lemon basil dressing

ENTRÉE SELECTIONS

Choose 2 Selections **\$65**

Choose 3 Selections **\$75**

Chicken piccata with lemon butter, fresh basil and capers

Chicken parmesan with tomato sauce and fresh mozzarella

Chicken paillard with wild mushroom sauce, fresh herbs and blistered tomatoes

Ginger and sesame marinated chicken breast with oranges and citrus glaze GF DF

Beef tenderloin medallions with port and wild mushroom sauce **add \$10**

Braised Black Angus beef brisket with brandied green peppercorn sauce

Bacon wrapped pork tenderloin medallions with grainy mustard sauce

Crispy pork long ribs with chili and lime

Almond crusted Atlantic salmon with lemon basil butter

Moroccan spiced Atlantic salmon with lemon herb dressing GF

Panko and herb crusted Lake Winnipeg pickerel with white wine butter

Lentil shepherd's pie with black lentils, carrots, and celery topped with mashed potato and cauliflower VG

Three Cheese tortellini with roasted chorizo sausage, white wine cream sauce, spinach and sundried tomatoes

Butternut squash and spinach cannelloni with béchamel sauce and gruyere cheese V

DINNER BUFFET(continued)

SIDE SELECTIONS

Choose 3 selections

Prairie wild rice pilaf with cranberries, apples and herbs GF VG

Roasted garlic mashed potatoes GF V

Roasted creamer potatoes GF VG

Roasted root vegetables with garlic and fresh rosemary GF VG

Fresh snap peas with ginger and sesame GF V

French green beans with butter and garlic GF V

Brussel sprouts with caramelized onions and walnuts GF V

Honey and dill glazed carrots GF V

Eggplant parmesan with tomatoes and fresh basil V

DESSERT Additional \$10 per person

Includes freshly brewed coffee, decaf coffee and tea

Assorted cheesecakes and tortes

Mini tarts

House mini crème brûlée GF

Fresh seasonal fruit platter GF VG

ENHANCEMENT STATIONS

Prices are listed on a per guest basis

CARVERY STATION

Minimum of 20 guests

Includes artisan rolls

Canadian Angus beef striploin, cognac peppercorn sauce, horseradish	\$30
Canadian Angus prime rib, au jus, mini Yorkshire puddings	\$38
Canadian Angus beef tenderloin, au jus	\$35
Roast turkey with sage gravy and cranberry relish	\$21
Whole roasted gourds, squash, cauliflower, beets and taro root chips with tangy romesco, Tahini vinaigrette and Chimichurri	\$16

SENSATIONAL STATIONS

Minimum of 20 guests

Poutine Bar

\$17

Golden home cut fries with sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapenos, Bothwell cheese curds, cheddar cheese, beef gravy, and spicy beef chili

Enhance with bison chili \$5 per person

Sliders (choose two)

\$18

Certified Angus beef, aged cheddar, Dijon, and sweet pickles

BBQ pulled pork, pickled pineapple, cilantro, chili mayo

Nashville chicken slide with cabbage slaw and sweet pickles

Spicy cauliflower patty, apple slaw, vegan ancho mayo

Perogies

\$15

Pan seared potato and cheddar perogies with chopped bacon, sour cream and scallions

Enhance with garlic sausage \$3 per person

Taco Bar

\$18

Tacos, nachos, tortillas with all the fixings, Pico de Gallo salsa, guacamole, refried beans and ground beef

Manitoba Station

\$18

Maple sweet and sour bison meatballs, wild rice pilaf, blueberry bannock bites

Dessert Station

\$20

Assorted cheesecakes, tortes, mini crème brûlée and fresh fruit platter

ENHANCEMENT PLATTERS

Domestic and imported cheeses with French baguette and assorted crackers \$16

Fresh vegetable crudité with house ranch dip GF \$8

Grilled marinated vegetable platter with aged balsamic and olive oil GF V \$8

Fresh seasonal fruit platter GF \$10

Antipasto platter with assorted salamis, cheeses and pickled vegetables \$21

Sandwich and Wrap Platter (egg salad, tuna, roasted chicken, and vegetarian) \$15

Assorted artisan breads with spicy chickpea hummus, red pepper dip and pesto \$10

BAR SERVICE

HOST BAR

All beverages are charged on consumption and billed to your master account

CASH BAR

All beverages are paid for by your guests. Cash, debit, credit card payments accepted

BAR SELECTIONS

House wine by the glass (cash bar only)	\$8.10
Spirits	\$6.30
Domestic Beer	\$6.50
Import Beer	\$8.25
Local Beer (Tall Boy)	\$9.05
Soft Drinks/Juice	\$3.50

BAR MINIMUM

Host or cash bar minimum is **\$600** in sales per bar or a bartender fee will be applied at \$30 per hour with a 3-hour minimum. Bartenders are scheduled at 1 per 100 guests. If additional bartenders are requested, a fee of **\$30** per hour per bartender will apply with a minimum of 3 hours. Additional charges will apply for a specialty drink station, martini bar and for signature cocktails requiring additional ingredients.

SPECIALITY SELECTIONS

We are happy to provide items outside of our regular bar brands upon request for host bars. All special order liquor is subject to WOW Catering Inc. pricing and will be sold by the bottle only. Minimum of 2 weeks' notice is required.

WINE LIST

RED WINES

Astica Cabernet/Malbec, Argentina	\$39
Yali "Wild Swan" Cabernet Sauvignon, Chile	\$42
Il Padrino Red Blend, Italy	\$45
Toro Malbec, Argentina	\$45
Tempus Two Shiraz, Australia	\$48
Spier Pinotage/Shiraz, South Africa	\$48
Ventisquero Reserva Pinot Noir, Chile	\$54
Clay Creek Cabernet Sauvignon, Lodi, California	\$60

WHITE WINES

Astica Chardonnay/Chenin Blanc, Argentina	\$39
Yali "Wild Swan" Sauvignon Blanc, Chile	\$42
Oakbank Chardonnay, Australia	\$42
Il Padrino Pinot Grigio, Italy	\$45
Spier Chenin Blanc/Chardonnay, South Africa	\$48
Weiss Riesling, Germany	\$57
Era Organic Pinot Grigio, Italy	\$60

SPARKLING + ROSE

Bianco Nero Brut Prosecco, Italy	\$57
Giusti "Rosalia" Rose Prosecco, Italy	\$69
Miss Sushi Pinot Noir Rose, France	\$48

CORKAGE BAR

You will arrange for a social occasional liquor permit from the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) and supply all the alcohol for the event.

CORKAGE FEES

Prices are listed on a per guest basis

Full Corkage	\$18.50
<i>Corkage fees include bartenders, ice, napkins, variety of juices, soft drinks (Pepsi products), lemons, limes, and service of corkage dinner wine.</i>	
Wine Corkage for Dinner	\$12
Wine Corkage for Reception	\$12

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. Alcohol must be purchased in Manitoba. Homemade wine/beer/liquor is not permitted.

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 event. 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 to 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.

CATERING POLICIES

FOOD + BEVERAGE

WOW Catering Inc. reserves the right to be the sole provider of all food and beverages within the Canadian Museum for Human Rights. The exception to this is special occasion cakes/cupcakes. Special occasion cakes/cupcakes must come from a licensed bakery. Forkage fees of \$2.50 per person will apply.

Prices are subject to change due to market conditions. Guaranteed pricing will be given 30 days prior to your event. All charges are subject to PST, GST and a suggested 15% gratuity. Taxes are subject to change.

FOOD + BEVERAGE MINIMUMS

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

If the 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, per staff member with a minimum of 3 hours or for culinary staff at a rate of **\$40** per hour, per staff member with a minimum of 3 hours.

Event Space	Minimum Spend
Boardroom/Sifton Terrace	\$1000
MTS Classrooms	\$1500
Garden of Contemplation	\$2500
Buhler Hall	\$5000

SETUP + 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

GUARANTEE OF ATTENDANCE

Final guarantee of the number of guests is due 4 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 suite 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.

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

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. and the 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 Inc. shall not assist with any personal set up of displays.