

WOW!

CATERING

2025 Catering Package

WAG-Qaumajuq

Prices in Effect January 1, 2025

wowcateringwag@wowhospitality.com

THE COFFEE BAR

Price is Per Guest

- House Standard; Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea **5**
- Deluxe Coffee Bar; Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea, Flavored Syrups, Non-Dairy Milk Substitutes **7**
- Freshly Brewed Coffee, Per Carafe **42** (*applies to groups 10 and under only*)

REFRESHMENTS

Price is Per Guest

- Assorted Sodas (charged on consumption) **4.25**
- Sparkling Mineral Water (charged on consumption) **5.50**
- Earth Bottled Water **5.50**
- Pitchers of Fruit Juices (Orange, Grapefruit + Cranberry) **14/ L**
- Prism Kombucha Locally Brewed Fermented Tea (charged on consumption) **5**

Infused Waters + Teas \$7/L

Select up to Two Flavors

- Cucumber, Mint + Lemon
- Lime, Ginger + Basil
- Orange + Lemon
- Watermelon, Mint + Lime

OUR BAKESHOP

Price is Per Guest, Minimum Order of 12

- Bakers Basket of Croissants, Petite Muffins, Danish Pastries (1.5 pc. per guest) v **8**
- Multigrain Croissant + Preserves v **6**
- House Made Bannock, Honey Sage Butter v **5**
- Energy Bites, Chickpea + Maple Energy Bites VG, GF (2 pcs. per guest) **7**
- Chia Seed, Coconut Parfait VG, GF **8**
- Assorted House Baked Muffins v **4**
- Assorted House Baked Cookies v **3** or **36/Dozen**
- House Made Banana Bread v, GF **5**
- Matcha White Chocolate Cookies v **5**

BREAKFAST

Buffet Breakfast

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Healthy Start **21**

Assorted Whole Fruit vG, GF

Yogurt Bar; Vanilla Greek Yogurt, Fresh Berries v, GF

Granola v

Lime, Ginger, Basil Infused Water

Classic Continental **25**

Seasonal Fresh Fruit Platter vG, GF

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

Pitchers of Assorted Fruit Juices

Gallery Breakfast **37**

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

Breakfast Potatoes v, Seasonal Fruit v, GF, Pitchers of Assorted Fruit Juices

Enhancements

Price is Per Guest, Minimum Order of 12

- House Cured Arctic Char GF, Dill Cream Cheese, Bagel Chips **10**
- Grilled Egg Wraps; Nature's Farm Eggs, Spinach, Red Pepper + Feta v **10**

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 v

Breakfast Sandwich **26**

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

MEETING BREAKS

Price is Per Guest, Minimum Order of 12

Sweet Pairing **17**

- Mini Cheesecake Bites
- Beignet
- Chocolate + Sea Salt Pretzels

Chip + Dip **16**

- Corn Tortilla + Taro Root Chips GF, VG
- Fresh Pico de Gallo GF, VG
- Smashed Avocado Dip GF, VG

Enhancements

Price is Per Guest

- House Standard; Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea **5**
- Sparkling Mineral Water (charged on consumption) **5.5**
- Seasonal Fruit Display VG, GF **11**
- Vegetable Crudité; Chick Pea Hummus + Herbed Buttermilk Dip VG, GF **9**

LUNCHES

Power Lunch Buffets

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 Bah Minh; Pickled Vegetables, Cilantro, Basil + Spicy Mayo
- Corned Beef Brisket, Spicy Mustard, Swiss Cheese, Winnipeg Rye
- Chickpea Hummus, Grilled Vegetables + Arugula Pesto Wrap vG
- Chef's Choice of Full-Sized Sandwich
- Assorted Sweet Bites

The Prairie Cook Off **26**

House Bison Chili, Cheese, Green Onion + Sliced Jalapeno GF

Fresh Baked Bannock, Honey Sage Butter v

Curry Comfort **26**

Vegan Chick Pea Curry, Root Vegetables vG, GF

Orange Scented Basmati Rice vG, GF

Naan Bread v

Raita v, GF

Enhancements

Price is Per Guest

- Assorted Sodas (charged on consumption) **4.25**
- House Made Banana Bread v, GF **5**
- Assorted Dainties **40/dozen**

Buffet Lunches

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Spice Route **45**

- Grilled Naan Bread v
- Raita + Cilantro Chutney v
- Kachumber Salad VG, GF
- Vegan Chick Pea Curry, Root Vegetables VG, GF
- Butter Chicken GF
- Basmati Rice VG, GF
 - Mango Mousse v, GF
 - Seasonal Fruit Display VG, GF

Mediterranean **45**

- Grilled Flatbread v
- Chickpea Hummus VG, GF
- Tzatziki v, GF
- Mediterranean Kale Salad; Tomato, Red Onion, Feta, Olive, Crispy Chickpeas, Lemon-Tahini Dressing 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; Brown Butter, Caper + Fresh Dill GF **37**
- Thai Lemongrass Chicken Supreme GF **37**
- Mushroom Quinoa Risotto Cake, Chickpea Salsa VG, GF **31**

ADDITIONAL COURSE OPTIONS

Price is Per Guest

Scratch-Made Soups 9

- Carrot Coconut Cappuccino, VG, GF
- Minestrone, Orzo, + Fresh Parmesan v
- Thai Style Coconut Chicken GF
- Mushroom + Wild Rice, Dill Oil v, GF

Fresh Salads 12

- Prairie Caprese; Tomato, Beet, Bocconcini, Pickled Onion, Dill Oil, Aged Balsamic, Pistachio v, GF
- Manitoba Caesar; Kale, Roasted Root Vegetables, Parmesan Crisp + House Caesar Dressing GF
- 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 + Mango Panna Cotta v, GF
- Green Tea + White Chocolate Mousse Cake, Raspberry Coulis v
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF **contains nuts*
- Vanilla Pavlova with Blueberry + Basil v, GF
- Flourless Chocolate Cake v, GF
- Vanilla NY Style Cheesecake; Blood Orange Coulis v

RECEPTIONS

Grazing Platters

Price is Per Guest, Minimum Order of 10

Add Gluten Free Crackers \$2 p/p

La Fromagerie - Domestic 12

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

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
GF

Vegetable Crudité VG, GF 9

Chick Pea Hummus + Herbed Buttermilk Dip

Seasonal Fruit Display VG, GF 11

Breads + Spreads 12

Grilled Vegetables, Olive Oil + Aged Balsamic VG, GF

Garlic Chick Pea Hummus, Baba Ghanoush, Whipped Feta v, GF

Roman Flatbread + Lavosh v

Garden Variety **16**

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

CHEF'S CARVERIES

Price is Per Guest, Minimum of 30 Guests

CERTIFIED CANADIAN ANGUS BEEF

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

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

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

Live Action Stations

Price is Per Guest, Minimum of 30 Guests

Ginger Beef **19**

Live Action Wok Fried Ginger Beef GF

Stir-fried Red Peppers + Onions GF, Crispy Noodle Garnish

Add Rice +3 per person

The Oyster Bar **48**/dozen (*minimum order 12 dz*)

Live Action Station; Hand Shucked East + West Coast Oysters

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

Small Plate Affair

Price is Per Guest, Minimum of 30 Guests

Served as a station

Risotto 24

Shrimp Risotto GF + White Wine with Wild Mushroom Risotto V, GF

Poke 20

Sashimi Grade Marinated Salmon OR Tuna (*select one*) GF

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

Ginger Lime Mayo + Siracha

Short Rib 20

Red Wine Braised Short Rib, Herbed Polenta GF

Five Spice Duck Confit 17

Hoisin Red Wine Sauce, Sticky Rice

Thai Style Marinated Tofu 15

Sautéed Shiitake Mushrooms, Scallions, Sesame + Sticky Rice

Salad Bar 14

Select TWO

- Rice Noodle, Cucumber, Red Pepper, Marinated Tofu, Thai Style Dressing + Cilantro VG, GF
- 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 V, GF

APPETIZER PACKAGES

Price is Per Guest, Minimum 25 Guests

All packages are based on 4 pcs. Per guest

Sophisticated 19

- Bite Sized Vegetable Samosa, Tamarind Sauce VG
- Crostini, Whipped Feta, Roasted Tomato + Fennel v
- Grilled Vegetable Skewer, Romesco VG, GF
- Spanish Meatball, Smoked Paprika Aioli GF
- Chicken Wonton Cup with Sweet Chili Lime

Elegant 21

- Mushroom Tart, Garlic Confit + Chive v
- Marinated Cucumber + Mango Poke on Nori Crisp VG, GF
- Cumin + Chili Black Angus Beef Steak Bites, Chimichurri GF
- Caramelized Pineapple + Tandoori Chicken Skewer GF
- Crab + Avocado Toast Point

LUXE 25

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime
- Greek Style Stuffed Cherry Tomato v, GF
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens
- Red Curry Shrimp Skewer GF
- Beef Wellington; Puff Pastry, Black Angus Beef + Mushroom Duxelle

PASSED APPETIZERS

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

Carnivore

- Cumin + Chili Black Angus Beef Steak Bites, Chimichurri 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**
- Spanish Meatball, Smoked Paprika Aioli GF **44**
- Prosciutto + Melon GF **39**
- Genoa Cup, Apricot Whipped Brie, Mint + Spiced Honey **40**
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF **39**
- Chicken Wonton Cup with Sweet Chili Lime **44**
- Caramelized Pineapple + Tandoori Chicken Skewer GF **42**
- Chili Ginger Chicken Skewer, Red Curry Dipping Sauce GF **42**

Plant

- Bite Sized Vegetable Samosa, Tamarind Sauce VG **40**
- Vegetable Spring Roll, Plum Sauce VG **40**
- Marinated Artichoke, Havarti, Cherry Tomato Skewer with Aged Balsamic V, GF **39**
- Grilled Vegetable Skewer, Romesco VG, GF **40**
- Taro Crisp, Sweet Potato Hummus + Bell Pepper Chutney VG, GF **40**
- Marinated Cucumber + Mango Poke on Nori + Rice Paper Crisp VG, GF **40**
- Mushroom Tart, Garlic Confit + Chive V **42**
- Greek Style Stuffed Cherry Tomato V, GF **40**
- Vegetable Pakora, Avocado + Cilantro Chutney V **42**
- 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 GF **42**
- Oyster Half Shell, Ponzu, Chili Oil + Scallion GF **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 Tartar, Cucumber, Mayo + Pickled Mango GF **44**
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF **40**
- Red Curry Shrimp Skewer GF **40**

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 a house bread basket of mini roasted red pepper + black olive ciabatta breads, butter balls + 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 **6.5** 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

THE BREAD BASKET

Price is Per Guest

House Bread Basket *(included with dinner)*

Mini Roasted Red Pepper + Black Olive Ciabatta Breads

Butter Balls

Deluxe Bread Basket 4

House Caramelized Onion + Rosemary Pan Bread, Garlic Knots, Mini Roasted Red Pepper, Black Olive Ciabatta + Assorted Lavosh

Choose Two;

Roasted Garlic Chick Pea Hummus VG, GF

Roasted Red Pepper Hummus VG, GF

Olive Oil + Aged Balsamic VG, GF

Whipped Honey Herb Butter V, GF

Whipped Fig Butter V, GF

FIRST COURSE OPTIONS

Choose one item

Add an additional course for 11/guest

Scratch-Made Soups

- Carrot Coconut Cappuccino, VG, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Thai Style Coconut Chicken GF
- Mushroom + Wild Rice, Dill Oil V, GF

Fresh Salads

- Prairie Caprese; Tomato, Beet, Bocconcini, Pickled Onion, Dill Oil, Aged Balsamic, Pistachio V, GF
- Manitoba Caesar; Kale, Roasted Root Vegetables, Parmesan Crisp + House Caesar GF
- 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 6.5/guest

Poultry

- House BBQ Glazed Chicken Supreme, Jalapeno Chimichurri GF **59**
- Thai Lemongrass Chicken Supreme GF **59**
- Lemon Pesto Butter Chicken Supreme GF **59**

Carne

- Tamarind Braised Beef Chuck Rib, Crispy Onions GF **69**
- California Cut 8 oz. NY Steak, Red Wine + Mustard Jus GF **75**

Fish

- Pickerel; Brown Butter, Caper + Fresh Dill GF **67**
- Roasted Salmon, Hot Honey Glaze GF **67**
- Roasted Arctic Char Chermoula Vinaigrette GF **67**

Plant

- Chili Marinated Squash Steak, Sticky Rice + Chef's Seasonal Vegetables VG, GF **56**
- Roasted Butternut Squash Cannelloni with Gruyere + Spinach V **56**
- Mushroom Quinoa Risotto Cake, Chickpea Salsa VG, GF **56**

DESSERT OPTIONS

Choose ONE item

Dessert

- Coconut + Mango Panna Cotta GF
- Green Tea + White Chocolate Mousse Cake, Strawberry Cream v
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF
- Vanilla Pavlova with Blueberry + Basil v, GF
- Flourless Chocolate Cake V, GF
- Vanilla NY Style Cheesecake; Blood Orange Coulis 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 **25**

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

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

Late Night Stations

Price is Per Guest, Minimum 25 Guests

Ramen Bar **18**

- Assorted Raman Cups + Hot Water
- Char Su Chicken GF
- Chinese Broccoli VG, GF
- Gooey Eggs GF
- Green Onions VG, GF
- Crispy Chili V, GF

Sliders **17**

Select TWO

- CAB Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- Pulled Beef Rib, Provolone
- 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
- Tandoori Chicken, Chili Tomato Sauce, Red Bell Peppers, Onions, + Mozzarella

The Tater Tot Box

- Parmesan + Truffle Salt Dusted Tater Tots, Garlic Aioli V, GF **10**
- Mexi-Tots; Cheese, Sour Cream, Diced Tomatoes, Green Onion, Fresh Jalapenos V, GF **12**
- Poutine; Crispy Tater Tots, Beef Gravy, Bothwell Curds + Scallions GF **16**
- Short Rib Poutine; Crispy Tater Tots, Braised Short Rib, Bothwell Curds + Scallions GF **18**

Sweet Bites

Minimum order of THREE dozen

Strawberries 43/dozen

Chocolate Dipped Strawberries V, GF

Homemade Cookies 36/dozen

Assorted Selection

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 GF, Assorted Cheesecake Lollipops, Mini Crème Brule GF, Tiramisu Cups

Affogato Bar 16/guest

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

Bar Service

Wine List

WOW Catering works exclusively with Jones + Co for our wine list. Additional options available on request.

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 Oaks Chardonnay (USA) **52**

Thornbury Sauvignon Blanc (NZ) **60**

Sparkling Wine + Rose Selections

Bianco Nero Prosecco (IT) **51**

Tantehue Rose (CH) **45**

Red Wine Selections

River Retreat Shiraz (AUS) **50**

Toro Malbec (ARG) **48**

Ventisquero Pinot Noir (CH) **50**

Il Palazzo Chianti (IT) **58**

Canyon Oaks Cabernet Sauvignon (USA) **52**

McManis Cabernet Sauvignon (USA) **70**

Bar Selections

Price is pre-tax + service

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

House Wine by the Bottle **45**

Spirits **7.09**

Premium Spirits **9.65**

Domestic Beer **7.49**

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 (approx.50 drinks), Sold in 10 L Batches*

- Spicy Marg; House Made Jalapeno Syrup + Fresh Lime Juice with Salted Chili Rim
- Strawberry Basil Lemonade; House Lemonade, Strawberry Basil Puree
- Rosemary + Grapefruit Sparkler; House Made Rosemary Syrup, Pink Grapefruit, Lime Juice + Soda
- Watermelon Limeade; House Limeade + Watermelon Mint Puree
- Spicy Pineapple; Pineapple Juice, Lime Juice, Jalapeno Syrup, Dehydrated Pineapple
- Mango Mule Punch; Fresh Lime Juice, Mango Juice, House Made Mint Syrup + Ginger Beer

Zero Proof Alchemy

12 per drink; *Contains N/A Spirits*

- Seedlip Garden 108, Elderflower Cordial, Lime Juice + Tonic Water
- Crossip Fresh Citrus, Soda Water, Smashed Cucumber + Mint
- Spiritless Kentucky 74, Simple Syrup, Bitters, Dehydrated Orange

Bar Service Policies

Minimums + Charges

Host + Cash Bar Minimums are \$600 in sales per bar or a bartender fee of \$35 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 \$35 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 130 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.

Wine wall set ups will be charged staffing labor to execute at a rate of \$30 per hour, minimum of 3 hours per staff.

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 WOW Catering.

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 **20**/Guest

Your corkage fee will include; ice, orange juice, cranberry juice, Clamato juice, lime juice + assorted soft drinks, napkins, lemon + lime garnish. This includes dinner wine service.

Minimum Staff Requirement; One bartender for every 100 guests.

All bartenders must be employees of WOW Catering Inc. A bartender charge of \$35 per hour (minimum of 3 hours is applicable). The bartender will be scheduled one hour prior to the start time of the event and one hour after the event closes set up and take down. The cost will be added to the invoice.

Wine Corkage for Dinner **20**/Bottle

Wine Corkage for Reception **20**/Bottle

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/dessert items must come from a licensed bakery. Forkage fees of \$3.50 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 minimum 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.

Event Billing + Payments

A signed catering contract and non-refundable deposit of \$500 is required to confirm catering services for your date. All food and beverage charges will be applied to the client master account. An invoice will be sent within one-week post event. Payment of the outstanding charges shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. Interest charges are subject to change.

Accepted forms of payment for final payments are e-transfer or bank transfer, credit card or bank draft. A 2% credit card recovery fee will apply to any transactions of \$5000 or more. Only one credit card payment is allowed per transaction.

Guarantee of Attendance

The final guaranteed number of guests is due 4 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 by the deadline of 4 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 and building policies. 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

Trial Dinners

For contracted clients with a guaranteed number of 100 guests or more that are having a plated dinner or buffet dinner, the Caterer will confirm a complimentary trial dinner for two. Trial dinners are scheduled between January and May on select weekdays. Trial dinners cannot be scheduled on weekends. Trial dinners for three course dinners will include; two soups or salads, two entrees and two desserts. Trial dinners for four course dinners will include; two soups, two salads, two entrees and two desserts. 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 \$3.50 per person will apply on cupcakes and wedding cakes and 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.

Guarantee of Attendance

The final guaranteed number of guests/meals is due one week in advance of your wedding. A filled in table breakdown form must accompany the final numbers as well as a spreadsheet with guest names, meals, table numbers and dietary requirements. The numbers given one week in advance of your wedding cannot decrease, but may be increased based on availability up to 4 business days in advance of your wedding.

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 by the deadline, the caterer will use the guest expectation number from the original contract or banquet event order.

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 e-transfer, credit card, bank draft. A personal cheque is accepted for final payment if submitted 14 business days in advance of the wedding. A 2% credit card recovery fee will apply to any transactions of \$5000 or more. Only one credit card payment is allowed per transaction.