

WOW!

CATERING

Canadian Museum for Human Rights 2025 Catering Package

WOW Catering Inc.
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Winnipeg, MB R3C 0L5

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Refreshments

Price is Per Guest

Coffee Bar

House Standard: Freshly brewed Fairtrade coffee, decaffeinated coffee and tea	\$5
Deluxe Coffee Bar: Freshly brewed Fairtrade coffee, decaffeinated coffee and tea, flavored syrups, non-dairy milk substitutes	\$7
Freshly brewed coffee, per carafe (<i>applies to groups of 10 and under only</i>)	\$42

Beverages

Price is Per Guest, Billed on Consumption

Assorted bottled juice	\$4.5
Assorted canned soft drinks (Pepsi products)	\$4.25
Sparkling mineral water	\$5.5
Infused waters (cucumber, mint + lime or ginger, basil + lemon)	\$7/L

Bakery

Price is Per Guest, Minimum Order of 10

Carrot, date and coconut energy bites VG GF	\$4
House made bannock with wild sage and honey butter	\$5
Classic baker's basket of croissants, muffins, Danish pastries, served with preserves	\$8
House made cookies (chocolate chip, oatmeal, double chocolate, monster)	\$3.5
House made granola bars with apricots, pumpkin seeds and dark chocolate	\$5
Greek yogurt parfait with house granola, blueberries and walnuts	\$6

Platters

Price is Per Guest, Minimum Order of 10

Domestic and imported cheeses with French baguette and assorted crackers	\$15
Fresh vegetable crudité with roasted garlic hummus and ranch GF	\$9
Seasonal fresh sliced fruits platter GF, VG	\$11
Assorted artisan breads with spicy chickpea hummus, caramelized onion + goat cheese, sun dried tomato tapenade v	\$10

Break Packages

Price is Per Guest, Minimum Order of 15

HEALTH BREAK **\$18**
Seasonal fresh sliced fruits platter
House made granola bars with apricots, pumpkin seeds and dark chocolate
Infused waters (cucumber, mint + lime or ginger, basil + lemon)

SWEET TOOTH **\$17**
House made cookies (chocolate chip, oatmeal, double chocolate, and monster)
Assorted beignets
Freshly brewed coffee, decaf coffee and assorted teas

DOUBLE DIP **\$19**
Pretzel bites with grainy mustard dip
House chippers with caramelized honey and goat cheese dip
Assorted canned soft drinks

Enhancements

Price is per guest

House Standard: Freshly brewed Fairtrade coffee, decaffeinated coffee and tea \$5
Deluxe Coffee Bar: Freshly brewed Fairtrade coffee, decaffeinated coffee and tea,
flavored syrups, non-dairy milk substitutes \$7

SERVED BREAKFASTS

Price is Per Guest, Minimum Order of 10

Includes freshly brewed Fairtrade coffee, decaf coffee and tea

Winnipeg Benedict **\$33**
Two poached eggs with smoked beef brisket served on house made potato latkes, hollandaise sauce,
breakfast potatoes and fresh fruit
Enhance with bacon or sausage for \$4 per person

Bothwell Cheese Omelette **\$28**
Three egg omelette with Bothwell aged cheddar and roasted cherry tomatoes served with bacon or
sausage and side of breakfast potatoes

Vegan Spanish Omelette with roasted tomato salsa and arugula **\$27**
Classic tortilla Spanish omelette with vegan eggs, baby potatoes and roasted tomato salsa

BREAKFAST BUFFETS

Price is Per Guest, Minimum Order of 15

Continental **\$25**

Freshly brewed coffee, decaf coffee and tea
Assorted bottled juices
Seasonal fresh fruits platter
Classic baker's basket of croissants, mini muffins, and Danish pastries served with preserves

Spirited Grasslands **\$23**

Freshly brewed coffee, decaf coffee and tea
Assorted bottled juices
House made bannock with honey sage butter
Seasonal whole fruits
Steel cut oats with cinnamon poached apples accompanied by brown sugar and milk (sprouted oats)

Classic Breakfast Buffet **\$38**

Freshly brewed coffee, decaf coffee and tea
Assorted bottled juices
Seasonal fresh fruits platter
Classic baker's basket of croissants, muffins, and Danish pastries served with preserves
Scrambled eggs, bacon or sausage and breakfast potatoes

Enhancements

Price is per guest

Carrot, date and coconut energy bites VG GF	\$4
House made granola bars with apricots, pumpkin seeds and dark chocolate	\$5
Greek yogurt parfait with house granola, blueberries and walnuts	\$6

BUFFET LUNCHEONS

Price is Per Guest, Minimum Order of 15

Salad + Sandwich

\$32

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
Substitute a Chef's choice of soup for salad

Prairie Indigenous Buffet

\$42

Bannock with honey sage butter
Mixed greens with blackberries, pumpkin seeds, maple balsamic dressing
Hemp seed crusted pickerel with house tartar sauce
Bison cannelloni with tomato and mozzarella
Wild rice pilaf with apples and sundried cranberries
Three sisters ratatouille with corn, butternut squash, white beans and tomatoes
Wild blueberry bread pudding

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
BBQ style chicken breast with bourbon peach salsa
Assorted sweets and treats

The Mediterranean

\$59

Grilled flatbreads with loaded Mediterranean hummus
Lebanese cabbage salad with zaatar
Mediterranean green bean salad with capers and garlic
Chicken souvlaki skewers
Baked salmon with cherry tomatoes, Kalamata olives and fresh herbs
Patata Harra
Roasted Mediterranean vegetables
Baklava and fruit

Enhancements

Price is per guest

House Standard: Freshly brewed Fairtrade coffee, decaffeinated coffee and tea	\$5
Assorted bottled juice	\$4.5
Assorted canned soft drinks (Pepsi products)	\$4.25
Sparkling mineral water	\$5.5

A LA CARTE LUNCHES

Price is Per Guest

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.

BREADS AND SPREADS

Price is per guest

House Bread Basket *(included with lunch)*

Mini roasted red pepper, black olive and plain ciabatta breads
Butter balls

Deluxe Bread Basket \$4

House caramelized onion and rosemary pan bread, garlic knots, mini ciabatta and lavosh

Choose Two Spreads:

Roasted garlic chick pea hummus GF, VG
Olive oil and aged balsamic GF, VG
Whipped honey herb butter GF, V
Roasted red pepper hummus GF, VG
Whipped fig butter GF, V

LUNCH ENTRÉES

Manitoba Arctic Char	\$38
Grilled Manitoba Arctic char with jalapeno chimichurri	
Teriyaki Eggplant	\$31
Steamed baby bok choy and Japanese rice cake VG	
Chili Lime Chicken Breast	\$35
Marinated and grilled chicken served with avocado salsa	
Grilled Black Angus Cap Steak	\$42
Grilled to perfection with Tangy Korean BBQ sauce	
Manitoba Pickerel	\$38
Hemp seed crusted Manitoba pickerel with house dill and Dijon tartar sauce	

ADDITIONAL COURSES

Price is Per Guest

SOUPS

Cream of cauliflower soup with cilantro chutney and cranberries GF V	\$9
Roasted curried butternut squash with toasted cashews GF VG	\$9
Vegan cream of wild mushroom and coconut soup VG GF	\$9
Tomato and wild rice soup with basil and parmesan crouton	\$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 v	\$12
Kale Caesar with roasted root vegetables and crispy parmesan	\$12

DESSERTS

Cinnamon bun cheesecake with salted caramel sauce	\$14
Flourless chocolate cake with fresh berries and whipped cream GF	\$12
Maple crème brûlée with mint and fresh fruit GF	\$12
Vegan carrot cake with coconut caramel sauce	\$14

APPETIZER PACKAGES

Price is Per Guest, Minimum Order of 20

Based on 4 pieces per person

Casual Affair **\$20**

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
Maple sweet and sour bison meatballs

Gathering Flavors **\$21**

Bison carpaccio toast points with truffle aioli
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 Soppessatta 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

Flavor Fusion **\$21**

Spicy prawn toast points
Nashville chicken bites with blue cheese dip
Vegetarian maki rolls with vegan wasabi mayo
Korean beef skewers with Bulgogi sauce
Thai vegetable spring roll with plum dipping 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

SEAFOOD

Smoked Norwegian salmon, potato latke, wasabi mayo and pickled red onion	\$42
Red chili jumbo prawns and pineapple skewers with toasted sesame GF	\$40
Chilled poached tiger prawns with cocktail sauce and lemon GF	\$40

VEGETARIAN

Brie cheese, strawberry and cucumber skewer with balsamic glaze	\$40
Heirloom tomato bruschetta with goat cheese and balsamic glaze	\$40
Caprese lollipops with marinated baby bocconcini and fresh basil GF	\$40
Vegetarian maki rolls with asparagus and cucumbers GF VG	\$40
Crisp pita triangles with chickpea hummus, red pepper chutney and crisp onions VG	\$39
Taro root with sweet potato hummus and tomato chutney VG	\$40

SWEETS

Mini tarts; Choose from: lemon tarts with toasted meringue, dark chocolate ganache and salted caramel, caramel pecan or fresh strawberry	\$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	\$50
Spicy Nashville chicken bites with creamy blue cheese dip	\$42
Black Angus beef steak bites with garlic butter GF	\$52
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
Baked Soppressatta wrapped asparagus with herb cream cheese GF	\$40

SEAFOOD

Mini pickerel cakes with aioli and tomato salsa	\$42
Crispy pickerel cheeks with lemon caper aioli dipping sauce	\$40
Coconut shrimp with a spicy pepper aioli	\$40
Tempura prawns with chili lime dipping sauce	\$40

VEGETARIAN

Thai vegetable spring rolls with a plum dipping sauce	\$40
Mini vegetable samosas with tamarind dipping sauce	\$40
Beetroot fritter yogurt dill sauce	\$42
Filo triangles with spinach and feta cheese	\$40
Arancini with a red pepper aioli dipping sauce	\$40

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 2 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 prior 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.

BREADS AND SPREADS

Price is per guest

House Bread Basket *(included with dinner)*

Mini roasted red pepper, black olive and plain ciabatta breads
Butter balls

Deluxe Bread Basket **\$4**

House caramelized onion and rosemary pan bread, garlic knots, mini ciabatta and lavosh

Choose Two Spreads:

Roasted garlic chick pea hummus GF, VG
Olive oil and aged balsamic GF, VG
Whipped honey herb butter GF, V
Roasted red pepper hummus GF, VG
Whipped fig butter GF, V

SOUPS

Cream of cauliflower soup with cilantro chutney and cranberries GF V	\$9
Roasted curried butternut squash with toasted cashews GF VG	\$9
Vegan cream of wild mushroom and coconut soup VG GF	\$9
Tomato and wild rice soup with basil and parmesan crouton V GF	\$9

SALADS

Roasted local yellow and red beet salad with arugula, pears, candied walnuts, feta cider vinaigrette GF, V	\$12
Artisan greens with cucumbers, heirloom tomatoes, carrot curls, toasted pumpkin seeds, whipped goat cheese with maple balsamic vinaigrette GF, V	\$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
Kale Caesar with roasted root vegetables and crispy parmesan	\$12

DINNER ENTRÉES

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

RED MEAT

6 oz. Certified Black Angus beef tenderloin steak with rosemary jus	\$70
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

FISH

Lake Winnipeg pickerel piccata with lemon caper sauce and crispy basil	\$40
Miso and maple baked salmon with toasted sesame and ginger butter	\$40

POULTRY

Herb marinated roasted chicken breast with ginger orange glaze GF DF	\$36
Chicken breast wellington with feta, sun dried tomatoes and mustard cream	\$40
Saltimbocca prosciutto wrapped chicken with sage and fig balsamic glaze	\$38

VEGAN

Vegetable stack with herb polenta, roasted peppers, portabella mushroom, grilled zucchini, and fresh arugula with confit tomatoes GF	\$31
Romesco roasted cauliflower with carrot risotto and chimichurri	\$35
Teriyaki eggplant, steamed baby bok choy and Japanese rice cake	\$34

PASTA

House bison lasagna with fresh parmesan and passata sauce	\$35
House made potato gnocchi with wild mushrooms, squash, asparagus, lemon butter	\$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	\$12
Maple crème brûlée with mint and fresh fruit GF	\$12
Chocolate pot au creme with house marshmallow s'more, graham crumb and berries	\$12
House strawberry shortcake with white chocolate mousse and fresh basil	\$12
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 beef sliders and fries	\$25
House chicken fingers with potato wedges	\$25
House mac and cheese with fresh grated cheddar cheese	\$25

DINNER BUFFET

Price is Per Guest, Minimum Order of 30

Grand Buffet \$80

Assorted breads and dips

Salads

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 GF, V

Entrees + Sides

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

Cavatelli pasta with cherry tomatoes, corn and zucchini V

French green beans with caramelized garlic and chili pepper GF, V

Grilled Atlantic salmon with chimichurri GF

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

Braised Black Angus beef brisket with brandied green peppercorn sauce GF

Buttered mashed potatoes GF

Desserts

A selection of:

Cakes, cheesecakes and tortes

Assorted mini tarts

House mini crème brûlée GF

Seasonal fresh sliced fruits platter GF, VG

Essence of the East Buffet

\$70

Grilled naan and chutneys
Kachumber salad with cilantro
Creamy coleslaw and egg salad

Vegetarian spring rolls with sweet chili
Bite sized samosas with tamarind sauce

Primal beef chuck and spicy tomato stew
Butter chicken
Chickpea curry
Roasted Tilapia fish with chili pepper sauce
Fried basmati rice with turmeric peas and carrot

Coconut cheesecake with mango sauce
Fresh assorted sliced and exotic fruits

SENSATIONAL STATIONS

Price is Per Guest, Minimum Order of 20

Poutine Bar **\$17**

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

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 slider with cabbage slaw and sweet pickles
Spicy cauliflower patty, apple slaw, vegan ancho mayo

Perogies **\$16**

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

Enhance with garlic sausage \$3 per person

Manitoba Station **\$18**

Maple sweet and sour bison meatballs, wild rice pilaf, baked bannock with wild sage and honey butter

Dessert Station **\$20**
Assorted cheesecakes, tortes, mini crème brûlée and fresh fruit platter

CHEF'S STATIONS

Price is Per Guest, Minimum of 30 Guests

CARVERIES

Each carving station includes artisan rolls, mustard + horseradish

Choose from:

Angus Beef New York Striploin, Chimichurri GF **30**

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

LIVE CHEF STATIONS

Wok with Me **\$22**

Live stir fry station (2 varieties)

Vegetarian Option

Choice of ginger chicken **or** beef and hoisin

Served with steamed rice and assorted condiments

Gnocchi Go **\$21**

Fresh pan seared house potato gnocchi

Vegetarian gnocchi with wild mushrooms **or** gnocchi bolognaise with meat ragu

Fresh parmesan and basil

ENHANCEMENT PLATTERS

Price is Per Guest, Minimum of 15 Guests

Domestic and imported cheeses with French baguette and assorted crackers **\$15**

Fresh vegetable crudité with house ranch dip GF **\$9**

Grilled marinated vegetable platter with aged balsamic and olive oil GF, v **\$10**

Seasonal fresh sliced fruits platter GF, VG **\$11**

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, caramelized onion, goat cheese, sun dried tomato tapenade v **\$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, and credit card payments accepted

BAR SELECTIONS

Price is pre-tax and service

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

House Wine by the Bottle **\$45**

Spirits **\$7.09**

Premium Spirits **\$10.00**

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**

BAR MINIMUM

Host or cash bar minimum is **\$600** in sales per bar or a bartender fee will be applied at \$35 per hour with a 4-hour minimum. Bartenders are scheduled at 1 per 100 guests. If additional bartenders are requested, a fee of **\$35** per hour per bartender will apply with a minimum of 4 hours. Additional charges will apply for a specialty drink station, martini bar and for signature cocktails requiring additional ingredients. A set up charge of **\$250** will apply for a bar set up in addition to the ones included for the reception.

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.

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. Passed signature drinks (based on approval by the General Manager) will incur an additional staffing charge.

WINE LIST

RED WINES

Astica Cabernet/Malbec Argentina	\$45
Yali "Wild Swan" Cabernet Sauvignon, Chile	\$45
Il Padrino Red Blend Italy	\$46
Toro Malbec Argentina	\$45
Tempus 2 Shiraz Australia	\$48
Spier Pinotage/Shiraz, South Africa	\$48
Ventisquero Reserva Pinot Noir Chile	\$54
Clay Creek Cabernet Sauvignon Lodi California	\$60

WHITE WINES

Yali "Wild Swan" Sauvignon Blanc, Chile	\$45
Oakbank Chardonnay, Australia	\$45
Il Padrino Pinot Grigio Italy	\$46
Spier Chenin Blanc/Chardonnay South Africa	\$48
Weiss Riesling Germany	\$57
Era Pinot Grigio Italy *Organic *	\$60

SPARKLING + ROSÉ

Bianco Nero Brut Prosecco, Italy	\$57
Giusti "Rosalia" Rosé Prosecco, Italy	\$69
Miss Sushi Pinot Noir Rosé, 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 service.

CORKAGE FEES

Prices are listed on a per guest basis

Full Corkage Fee is **\$20/Guest**

Your corkage fee will include ice, a variety of juices and soft drinks, napkins, lemon and lime garnish, and wine service with your dinner. Passed corkage wine during reception will incur an additional staffing charge.

One bartender per 100 guests is required. All bartenders must be employees of WOW Catering and a bartender fee 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 to set up and take down. The cost will be added to the final invoice. Additional bartenders (above the number required) may be requested at the above rates.

Wine Corkage for Dinner	\$20 per bottle
Wine Corkage for Reception	\$20 per bottle

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.

Wow Catering Inc. and The Canadian Museum for Human Rights 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.

CATERING POLICIES

FOOD and 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 \$3.50 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 minimum 15% gratuity. Taxes are subject to change.

MINIMUMS

Food and Beverage minimums will apply as outlined by WOW Catering Inc. All food and beverage minimums are quoted pre-tax and gratuity.

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).

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 \$45 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.

WEDDINGS AT THE CANADIAN MUSEUM FOR HUMAN RIGHTS

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 guarantee 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 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. Bank charges will apply for credit card payments, we can however, take a certified cheque in advance.

WOW!

CATERING
