

WOW!

CATERING

Canadian Museum for Human Rights 2026 Catering Package

WOW Catering Inc.
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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.

All external vendors such as coffee carts, specialty ice cream units, etc., must be approved by WOW! Catering Inc. If approved, these services will be booked and billed back by WOW! Catering only. Guests and planners are not permitted to make arrangements for these services. A forkage fee will apply.

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 number of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guests 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.

LEFTOVER FOOD

For health and insurance reasons, WOW! Catering Inc. does not allow the removal of food from the premises. In some circumstances, arrangements can be made for the on-site contact to take home one (1) container of items for their personal use. WOW! Catering Inc. will not provide containers to guests outside of this and leftover food must be discarded in compliance with our food handling standards.

DEPOSITS + PAYMENTS

A signed catering contract and non-refundable deposit of \$500 are required to confirm catering services for your date.

Accepted forms of payment for final payments are credit card, certified cheque, or E-Transfer/EFT. Bank charges will apply for credit card payments.

For wedding deposit and payment information, please see page 26.

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

Cold Beverages

Infused waters (cucumber, mint + lime or ginger, basil + lemon)	\$70/8 L
Non-Spirit Punch Bowl 8 L (35-40 ppl)	\$140

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

Bakery

Price is Per Guest, Minimum Order of 12

Assorted Danish	\$4
(almond, blueberry cheesecake, cherry cheesecake, cheese and maple pecan)	
Classic baker's basket of croissants, muffins, Danish pastries, served with preserves	\$8
House made bannock with wild sage and honey butter	\$5
Imperial Cookies Mini	\$3
Regular	\$5
Bagels with cream cheese, butter, and preserves	\$5
Muffins (chocolate chip, carrot, raspberry and blueberry)	\$4
Vegan peanut butter oat bar	\$4.5
Cinnamon buns with vanilla glaze	\$4
Cheddar cheese croissants	\$4
House made cookies (chocolate chip, oatmeal, double chocolate, monster)	\$2.5
Jumbo Cookies (chocolate chip, oatmeal, double chocolate, monster)	\$3.5

Gluten Free Baking (no minimum required)

House made granola bars with apricots, pumpkin seeds and dark chocolate VG, GF	\$6
Gluten Free Chocolate chip banana loaf GF	\$4
Gluten Free Chocolate Brownies GF	\$4

Chickpea and Maple energy bites VG, GF	\$4
Vegan Scones with cranberry and oranges GF	\$5
House made gluten free chocolate chip cookies GF, VG	\$4

Bakery Platters

Assorted dainty platter (15 pieces)	\$42
Assorted Cookies (including DF and GF) (12 pieces)	\$42

Platters and Enhancements

Price is Per Guest, Minimum Order of 12

Domestic cheeses with French baguette and assorted crackers	\$10
Imported and domestic cheeses with French baguette and assorted crackers	\$15
Individual yogurt (assorted flavors)	\$4
Greek yogurt parfait with house granola, blueberries and walnuts	\$6
Fresh vegetable crudité with roasted garlic hummus and ranch GF	\$9
Seasonal fresh sliced fruit platter GF, VG	\$11
Assorted artisan breads with spicy chickpea hummus, caramelized onion + goat cheese, and romesco dip v	\$10
Whole fresh fruit	\$3

Break Packages

Price is Per Guest, Minimum Order of 12

HEALTH BREAK

\$18

Seasonal fresh sliced fruit platter VG, GF
House made granola bars with apricots, pumpkin seeds and dark chocolate VG, GF
Infused water (cucumber, mint + lime or ginger, basil + lemon)

SWEET TOOTH

\$17

Jumbo cookies (chocolate chip, oatmeal, double chocolate, and monster)
Assorted beignets
Chickpea and maple energy bites VG, GF
Freshly brewed Fairtrade coffee, decaf coffee and assorted teas

DOUBLE DIP

\$19

Pretzel bites with grainy mustard dip DF
House chippers with caramelized onion and goat cheese dip GF
Melon skewers with sweet crème fraîche GF VG
Assorted canned soft drinks

SERVED BREAKFASTS

Price is Per Guest, Minimum Order of 12

Includes freshly brewed Fairtrade coffee, decaf coffee and tea

Winnipeg Benedict

\$30

Two poached eggs with smoked beef brisket served on an English muffin with hollandaise sauce, breakfast potatoes and fresh fruit

Bothwell Cheese Omelette

\$26

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

\$25

Classic tortilla Spanish omelette with vegan eggs, baby potatoes and roasted tomato salsa

Avocado Toast Plate

\$26

Multigrain bread with smashed avocado, cherry tomatoes, radish, microgreens, poached egg, and fresh fruit

Mini Pancake Stack

\$25

Three mini pancakes with seasonal berries, maple syrup, and whipped coconut cream or butter, breakfast sausages

Enhancements

Fresh fruit cup	\$4
Breakfast sausage x 3	\$4
Bacon x 3	\$4
Sliced beefsteak tomatoes	\$4
Poached egg	\$5
Breakfast potatoes	\$5

BREAKFAST BUFFETS

Price is Per Guest, Minimum Order of 20

Freshly brewed Fairtrade coffee, decaf coffee and tea included

Healthy Start Buffet \$34

Light, nutritious, and modern.

Nature's farm scrambled eggs with spinach and tomatoes
Turkey sausage GF
Oatmeal with toppings (berries, nuts, seeds) VG
Greek yogurt parfait with granola and fruit compote
Whole fruit
Whole-grain muffins
Pitchers of juice

Build-Your-Own Breakfast Sandwich Bar \$32

Interactive and fun for groups.

English muffins, croissants, biscuits
Egg patties
Cheddar, Havarti cheese
Bacon
Sausage patties
Sautéed peppers, onions, spinach
Fresh sliced tomatoes
Herb-roasted breakfast potatoes GF
Fresh fruit platter VG, GF
Pitchers of juice

Mini Brunch Buffet \$32

Trendy and unique.

Mini quiches (Lorraine, spinach-feta, mushroom)
Mini Belgian waffles with berries & whipped cream
Sausage and vegetarian patties
Mini croissants VG
Fresh fruit skewers VG, GF
Pitchers of juice

Hearty Lumberjack Buffet**\$36***For groups needing a substantial meal.*

Cheese omelette
Farmer's sausage
Buttermilk pancakes
Home-style potatoes
Fresh fruit platter VG, GF
Sticky buns
Pitchers of Juice

Classic Breakfast Buffet**\$38***A faithful crowd pleaser.*

Scrambled eggs with herbs
Bacon or breakfast sausage
Herb-roasted breakfast potatoes GF
Fresh fruit platter VG, GF
Assorted pastries (croissants, muffins, Danish)
Toast station with butter, jams, peanut butter
Pitchers of Juice

Enhancements*Price is per guest*

Crepes served with a berry compote and whipped cream	\$5
Berries + cream	\$3
Side bacon or sausage	\$4
Whole fresh fruit	\$3
Fresh fruit cup	\$4

BUFFET LUNCHEONS

Price is Per Guest, Minimum Order of 20

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 banh mi, 5 spice tofu, pickled vegetables
Chef's choice of full-sized sandwich
Assorted sweets and treats
Fresh sliced fruit platter VG, GF

Substitute choice of soup for salad

Substitute for GF \$2 per person

Wild Harvest Feast

\$48

Bannock with honey sage butter
Mixed greens with blackberries, pumpkin seeds, maple balsamic dressing VG, GF
Pan seared pickerel with house tartar sauce and lemon GF
Bison cannelloni with tomato and mozzarella
Wild rice pilaf with apples and sundried cranberries GF, VG
Three sisters ratatouille with corn, butternut squash, white beans and tomatoes GF, VG
Wild blueberry bread pudding
Mini veggie rice puddings GF

WOW BBQ

\$50

Fresh baked cornbread with jalapeno butter
House made coleslaw with celery seeds and fresh granny smith apples GF, V
Southern potato salad with, celery, green onion, cheddar and bacon bits GF
Signature mac and cheese with aged cheddar and crumb topping
French green beans VG, GF
Crispy pork back ribs with chili and lime GF
BBQ style chicken breast with peach salsa GF
Warm rhubarb and strawberry cobbler, whipped cream
Vegan chocolate brownie bites GF

The Mediterranean

\$52

Grilled flatbreads with Tzatziki and chickpea hummus V
Romaine lettuce with tomato, cucumber, peppers, red onion, Kalamata olives, feta, Greek dressing GF, V
Greek lemon potatoes VG, GF
Chicken souvlaki skewers with Tzatziki sauce GF
Baked salmon with cherry tomatoes, Kalamata olives and fresh herbs GF
Roasted Mediterranean vegetables VG, GF
Baklava – sweet, flaky phyllo dough filled with chopped nuts and soaked in sweet syrup
Vegan orange and chia pudding cups GF

APPETIZER PACKAGES

Price is Per Guest, Minimum Order of 30

Based on 4 pieces per person

Casual Affair **\$20**

Mini spanakopita filled with spinach, feta cheese, onions, and fresh herbs v
Heirloom tomato bruschetta with goat cheese and balsamic glaze v
Grilled Greek style chicken skewers with Tzatziki sauce GF
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
Pork belly skewer with maple and grainy mustard glaze GF
Roasted butternut squash and apple bruschetta v
Mini pickerel lollipop with caper lemon aioli

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

Flavor Fusion **\$21**

Crispy coconut shrimp with red pepper aioli
Nashville chicken bites with blue cheese dip
Vegetarian maki rolls with vegan wasabi mayo VG, GF
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

Bison carpaccio toast points with truffle aioli	\$42
Prosciutto crostini with fig jam, goat cheese and balsamic reduction	\$39
Mini curried chicken papadum with caramelized pineapple GF	\$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, DF	\$40
Chilled poached tiger prawns with cocktail sauce and lemon GF, DF	\$40

VEGETARIAN

Brie cheese, strawberries and toasted pumpkin seed bruschetta	\$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
Rice paper cracker with crushed avocado and confit tomato VG, GF	\$39
Taro root with sweet potato hummus and tomato chutney VG, GF	\$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, VG available	\$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
Piri Piri chicken skewers with lime salsa verde GF	\$44
Greek style chicken skewers with Tzatziki dipping sauce GF	\$42
Thai chicken cakes with mango salsa and sweet chili sauce GF, DF	\$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 DF	\$40
Mini vegetable samosas with tamarind dipping sauce DF	\$40
Manitoba corn fritter with green goddess dip VG	\$38
Filo triangles with spinach and feta cheese	\$40
Arancini with a red pepper aioli dipping sauce	\$40
Butternut squash risotto stuffed mushrooms	\$40
Mini wild mushroom tarts with parmesan	\$42

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 (per person) will be charged if offering multiple choices per course. This charge is \$6 for 2 choices or \$8 for 3 choices, excluding dietary restrictions. **A detailed seating chart and place cards must be provided when offering multiple choices. Failure to provide these will result in an additional service charge.** Final number of each meal must be confirmed 4 business days prior to the event.

Please note that an additional complimentary entrée choice is available to meet dietary needs such as vegetarian, vegan, gluten free and dairy free. The choice must meet all of these requirements or an additional charge may apply. Other food allergens must be discussed at the time of booking with your coordinator.

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, cheese sticks, mini ciabatta and lavosh

Choose Two Spreads:

Roasted garlic chickpea hummus GF, VG
Olive oil and aged balsamic GF, VG
Whipped sage honey butter GF, V
Roasted red pepper hummus GF, VG
Sweet potato hummus GF, VG

SOUPS

Curried cauliflower soup with cilantro chutney and caramelized pineapple GF, VG	\$9
Roasted butternut squash and apple bisque with nutmeg and maple cream 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	\$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
Mixed greens with quinoa, oranges, watermelon radish, sweet potato hummus and sumac dressing GF, DF	\$12
Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon v	\$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 GF, DF	\$70
8 oz. California cut Black Angus beef striploin steak with ancho red wine sauce, sweet potato crisp GF, DF	\$60
Beef brisket with a green peppercorn sauce and crispy onions GF	\$52
Braised boneless beef short ribs with jalapeno chimichurri sauce GF, DF	\$55

FISH

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

POULTRY

Herb marinated roasted chicken breast with ginger orange glaze GF, DF	\$37
Chicken breast wellington with feta, sun dried tomatoes and mustard cream	\$40
Chicken breast stuffed with wild rice and cream cheese with cranberry chutney GF	\$40

VEGAN

Vegetable stack with herb polenta, roasted peppers, portabella mushroom, grilled zucchini, and fresh arugula with confit tomatoes GF	\$32
Romesco roasted cauliflower with carrot risotto and chimichurri GF	\$36
Butternut squash and portabella wellington with red pepper coulis	\$36
Potato gnocchi with tomato confit, asparagus tips and lemon sunflower cream	\$36

PASTA

House bison lasagna with fresh parmesan and passata sauce	\$36
Butternut squash cannelloni with wilted spinach and Gruyere cheese V	\$33
Mushroom ravioli with roasted sweet potato, zucchini and brown butter sage	\$33

DESSERTS

Flourless chocolate cake with fresh berries and whipped cream GF, V	\$12
Matcha crème brûlée with black sesame tuile GF	\$12
Vegan carrot cake with coconut caramel sauce GF, VG	\$14
Maple panna cotta with orange cardamom caramel	\$12
Coconut cheesecake with coconut caramel and pineapple	\$12
Dessert Trio (mini key lime tart, red velvet truffle, chocolate fudge brownie)	\$16

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*

Cheddar cheese perogies and garlic sausage served with sour cream	\$25
House chicken fingers with fries and ketchup	\$25
House mac and cheese with fresh grated cheddar cheese	\$25

DINNER BUFFET

Price is Per Guest, Minimum Order of 30

Served with freshly brewed Fairtrade coffee, decaffeinated coffee and assorted teas

Grand Buffet \$85

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

Maple and chili Atlantic salmon with chive butter emulsion GF

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

Braised Black Angus beef brisket with brandied green peppercorn sauce GF

Buttered mashed potatoes GF, V

Lemon and thyme rice pilaf GF, VG

Cavatelli pasta with cherry tomatoes, corn and zucchini V

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

Desserts

A selection of:

Cakes, cheesecakes and tortes

Assorted mini gourmet tarts

House mini maple crème brûlée GF

Mini vegan matcha puddings

Seasonal fresh sliced fruit platter GF, VG

**Specialty items may require an additional charge*

Buon Appetito! \$80

House baked caramelized onion and rosemary pan bread

Caesar salad with herbed croutons, Grana Padano cheese, creamy garlic dressing, cracked black pepper and fresh lemon v

Caprese salad with tomatoes, fior de latte cheese, fresh basil and aged balsamic GF, V

Grilled vegetables with virgin olive oil VG, GF

Roasted salmon with lemon herb vinaigrette GF

Chicken marsala with mushroom sauce GF

Braised meatballs with red wine and tomato sauce

Roasted broccolini with garlic and olive oil GF, VG

Potato gnocchi with brown butter and sage v

Cheese tortellini with basil-pesto cream sauce v

Assorted cakes and tortes

Gelato bar with assorted toppings

Mini vegan coconut panna cotta GF

Seasonal fresh sliced fruit platter GF, VG

Gathering on the Plains \$75

Bannock with wild sage butter v

Rolls with sweet potato and sunflower hummus v

Prairie garden salad with greens, cucumbers, radish, tomatoes, roasted corn, herb vinaigrette GF, V

Roasted beetroot salad with spinach, apples, quinoa, toasted pumpkin seeds and cider dressing GF, V

Pan seared pickerel with house tartar sauce and lemon GF

Bison meatloaf with mushroom gravy

Roast chicken pieces with honey thyme and sage jus

Roasted root vegetables with maple and rosemary VG, GF

Wild rice pilaf with apples and cranberries GF, VG

Buttermilk mashed potatoes GF, V

Warm strawberry and rhubarb cobbler with vanilla bean ice cream

Mini butter tarts

Nanaimo bars

Vegan chia seed puddings GF

Seasonal fresh sliced fruit platter VG, GF

SENSATIONAL STATIONS

Price is Per Guest, Minimum Order of 30 guest

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 **\$16**

Choose two (2) of the following:

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 VG

Perogies **\$16**

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

Enhance with garlic sausage \$3 per person

Flatbread Station **\$15**

Choose two (2) of the following:

Mediterranean; Arugula pesto, roasted red pepper, cherry tomato, feta and onion v

Chicken and Chorizo; Roasted red pepper, spicy chili oil and gouda

French Canadian; Montreal smoked meat, Swiss cheese, house BBQ sauce

Tandoori Chicken; Chili tomato sauce, red bell peppers, onions and mozzarella

Asian Street Food Station **\$18**

Pancit boxes, adobo chicken, and Korean Gochujang Cauliflower bites

Vegan Station **\$15**

Butternut squash and portabella wellington, romesco cauliflower, zucchini salad, roasted gourds, tahini sauce, chimichurri, taro chips, sweet potato hummus

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 based on 4 ounces per portion, per guest

Each carving station includes artisan rolls, mustard + horseradish

To make the carvery station gluten free, substitute the artisan rolls for gluten free rolls.

Choose from:

Angus Beef New York Striploin 30

Served with chimichurri

Slow Roasted Beef Brisket 25

Served with house-made BBQ sauce, jalapeno cheddar biscuits

Porchetta / Italian Roast Pork 18

Served with salsa verde, roasted peppers, focaccia bites

LIVE CHEF STATIONS

These stations are meant to complement additional items and are not available as standalone stations.

Wok with Me

\$22

Live stir fry station (includes 1 vegetarian and 1 meat as well as steamed rice, green onions, sesame)

****Vegetarian; portobello and bok choy**

Choose either:

****Ginger beef with peppers and onions**

OR

****Orange chicken with peppers and onions**

Gnocchi Go

\$22

Fresh pan seared house potato gnocchi (includes 1 vegetarian and 1 meat)

Short rib bolognese

Wild mushrooms and zucchini

Served with fresh parmesan and basil

ENHANCEMENT PLATTERS

Price is Per Guest, Minimum of 12 Guests

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

Antipasto platter with assorted salamis, cheeses and pickled vegetables \$18

Sandwich and Wrap Platter (egg salad, tuna, roasted chicken, and vegetarian) \$16

Assorted artisan breads with spicy chickpea hummus, caramelized onion, goat cheese and romesco sauce 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 **\$7.49**

Premium Spirits **\$10**

Domestic Beer **\$7.49**

Premium Beer **\$8.25**

Local Beer **\$9.05**

Non-alcoholic beer **\$7.49**

Non-alcoholic coolers **\$7.49**

Soft Drinks + Juices **\$3.75**

Non-Spirit Punch Bowl 8 L (35-40 ppl) **\$140**

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 80 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 **\$275** 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. 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
River Retreat Merlot, Australia	\$48
Tempus 2 Shiraz, Australia	\$48
Laurent Miquel Cabernet Sauvignon, France	\$54
Ventisquero Reserva Pinot Noir, Chile	\$54
Magnotta Merlot, Canada	\$56

WHITE WINES

Astica White Blend, Argentina	\$45
Yali "Wild Swan" Sauvignon Blanc, Chile	\$45
Oakbank Chardonnay, Australia	\$45
Oggi Pinot Grigio, Italy	\$46
Tawse Riesling, Canada	\$54
Rapaura Springs Sauvignon Blanc, New Zealand	\$58

SPARKLING + ROSÉ

Claude Val Rosé, France	\$49
Bianco Nero Brut Prosecco, Italy	\$57
Giusti "Rosalia" Rosé Prosecco, Italy	\$59
Bertolani "Oro" Lambrusco, Italy	\$68

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 **\$21/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.

Donated dinner table wine will be assessed a \$21 corkage fee per bottle. All products must be ordered by WOW! Catering Inc. We do not allow corkage or donated products on the bars for service. We reserve the right to have our wine sommelier work with our team to provide the best wine selections for your event.

One bartender per 80 guests is required. All bartenders must be employees of WOW! Catering Inc. 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.

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 a bar set up fee of \$275, as well as 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.

All external vendors such as coffee carts, specialty ice cream units, etc., must be approved by WOW! Catering. Inc. If approved, these services will be booked and billed back by WOW! Catering only. Guests and planners are not permitted to make arrangements for these services. A forkage fee will apply.

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 staff costs. Serving staff will be at a rate of **\$30** per hour (minimum of 3 hours) and 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 number of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guests 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 will apply. For buffet type events or “all in” services, a head count will be done and extra guests will be assessed an additional fee.

MENU MODIFICATIONS

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

Those ordering substitutions must be identified by a special ticket or place card provided by the client. Failure to provide a detailed seating chart with individual cards may result in a \$250 fee being assessed on the final invoice.

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. In some circumstances, arrangements can be made for the on-site contact to take home one (1) container of items for their personal use. WOW! Catering Inc. will not provide containers to guests outside of this and leftover food must be discarded in compliance with our food handling standards.

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 two weeks 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 two weeks 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 number 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.

