

# WOW!

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## CATERING

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### **Catering Package**

#### **Winnipeg Rowing Club**

***Where Tradition Meets the Current***

Executive Chef: Luc Jean

Catering and Event Manager: Lisa Mclean

Phone: (431) 792-1799

WRCcatering@wowhospitality.com

**ROWING CLUB – RENTAL RATES**

<b>Days of the week</b>	<b>7am-3pm Morning rental</b>	<b>3pm-11pm Afternoon rental</b>	<b>7am-11pm Full day rental</b>
Monday-Thursday	Main room \$500 Upper level \$250	Main room \$800 Upper level \$350	Main room \$1,200 Upper level \$600
Friday to Sunday	Main room \$600 Upper level \$400	Main Room \$1,200 Upper level \$500	Main Room \$1800 Upper level \$900

\$100 per additional hour on half day rentals.

Upper level available as an add on for \$150 if the main room is already rented.

**Daytime Rentals:**

The room must be fully cleared of decorations, and all guests must vacate the premises by **3:00 PM**.

**Evening Rentals:**

The room must be fully cleared of decorations, and all guests must vacate the premises by **12:00 AM (midnight)**.

A late fee of **\$250 per hour** will be charged for every hour (or portion thereof) past **12:00 AM**.

## THE COFFEE BAR

*Price is Per Guest*

- House Standard fully serviced Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea **5**
- Self-served Freshly Brewed Coffee, large Carafe (serves 36 cups) **\$100 /carafe**

## REFRESHMENTS

*Price is Per Guest*

- Assorted Sodas **4**
- Sparkling Mineral Water **5**
- Bottled Water **4**
- Assorted Bottled Fruit Juices **5**
- Prism Kombucha **6**

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

- Cucumber + Melon infused water
- Lemon Rosemary infused water
- Citrus; Lemon, Orange + Lime infused water
- House Made Iced Tea

## OUR BAKESHOP

*Price is Per Guest, Minimum Order of 10*

- 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**
- Carrot Cake Energy Bites, Carrot + Coconut Bites (2 pcs. per guest) VG, GF **7**
- Chia Seed + Coconut Parfait, Seasonal Fruit VG, GF **8**
- House Made Banana Bread V, GF **4**
- Assorted House Baked Cookies V **3 or 36/Dozen**
- Trail Mix Cookie with Chewy Oats, Crunchy Nuts, Chocolate + Dried Fruit V **3.50 or 42/Dozen**

## **BREAKFAST**

### **Buffet Breakfast**

*Price is Per Guest, Minimum Order of 12*

#### **The Launch Point 21**

- Seasonal Fresh Fruit Platter VG, GF
- Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries V
- Individual Bottled Fruit Juices

#### **Breakfast Buffet**

##### **Sunrise Breakfast Buffet 35**

A balanced morning spread featuring:

- Freshly Baked Pastries + Muffins V
- Seasonal Fruit Platter with Berries & Melons VG, GF
- Fluffy Scrambled Eggs with Chives V, GF
- Maple Smoked Bacon + Pork Sausage
- Golden Breakfast Potatoes with Herbs VG, GF
- Greek Yogurt Parfaits with Granola + Honey V

##### **Optional Enhancements:**

- Smoked Salmon Platter with Bagels, Capers, + Cream Cheese 10
- Avocado Toast Station with Artisan Breads + Toppings VG 8
- Cold-pressed Juice Selection (Orange, Grapefruit, Green Blend) 6

## MEETING BREAKS

*Price is Per Guest, Minimum Order of 10*

### Sunrise Snack 16

- Trail Mix Cookies V
- Fresh Fruits Display VG, GF
- Individual Yogurt Cups V, GF

### Afternoon Dip 16

- Fresh Vegetable Crudité + Pickled Vegetables VG, GF
- Roasted Garlic Hummus, Caramelized Onion + Goat Cheese Dip, Grilled Pita + Vegetable Chips V
- House Made Watermelon Lemonade

## LAKE LIFE LUNCHESES

### BUFFET LUNCHESES

*Price is Per Guest, Minimum Order of 12*

### The Red River Picnic 32

Selection of chef-crafted sandwiches

- Roast Beef with Horseradish Aioli + Arugula
- Roasted Turkey with Brie + Cranberry Chutney
- Smoked Ham with Swiss Cheese + Dijon Mustard
- Grilled Vegetable + Hummus (Vegan Option) VG
  
- Hearty Bean + Lentil Salad with Prairie Herbs VG, GF
- Classic Coleslaw with Apple Cider Vinaigrette VG, GF
- Butter Tarts + Nanaimo Bars

## Prairie Harvest Lunch 40

A hearty spread celebrating Manitoba's fields and farms.

- Roasted Chicken with Wild Herb Jus GF
  - Bison Sliders with Caramelized Onion + Cheddar
  - Roasted Root Vegetable Medley (Carrots, Parsnips, Sweet Potatoes) VG, GF
  - Wild Rice Pilaf (a Manitoba classic, sourced from Northern Lakes) VG, GF
  - Mixed Prairie Greens with Honey-Mustard Vinaigrette GF
  - House Made Bannock with Whipped Honey Sage Butter
  - Seasonal Fruit Crisp V
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## Lake Country Lunch 44

Fresh, bright, and inspired by Manitoba's lakes and cottage culture.

- Pickerel (walleye) Fillets, Lightly Breaded with Lemon-Dill Tartar Sauce
- Greek Style Chicken Skewers with Tzatziki Dipping Sauce GF
- Roasted Beetroot + Quinoa Salad with Sunflower Seeds V, GF
- Potato Salad with Grainy Manitoba Mustard V, GF
- Sourdough Bread with Whipped Maple Butter V
- House Made Dessert Squares V

## SERVED LUNCHES

**(minimum order of 10 people)**

*Individually Plated, Price is Per Guest*

### Scratch-Made Soups 9

- Tomato + Wild Rice Soup VG, GF
- Cream of Loveday Mushroom, Chive V, GF
- Manitoba Corn Gazpacho with Tortilla Crisp + Crème Fraiche V
- Lemon Dill + White Bean Soup with Yukon Gold Potatoes + Virgin Olive Oil V, GF
- Chicken Ginseng Soup, Rice Noodle GF
- Brisket, Barley + Vegetable Soup

## Fresh Salads 12

- Roasted Brussels Sprout Salad, Whipped Feta, Bacon Bits, Pickled Shallots + Honey-Mustard Vinaigrette V, GF
- Kale Caesar, House Made Dressing (anchovy based), Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF
- Thai Crunch with Bok Choy + Napa Cabbage, Carrots, Snap Peas, Peanuts + Crispy Wontons, Lime Sesame Dressing V
- Mixed Greens, Heirloom Tomatoes, Cucumber, Carrot Curls, Pickled Onions + House Buttermilk Dressing V, GF

## Lunch Entrees

All Entrees served with Fresh Breads + Butter, Chef's Choice of Starch + Seasonal Vegetables

- Roasted Maple Miso Salmon; Ginger Butter GF **36**
- Honey, Mustard + Thyme Glazed Chicken Supreme GF **32**
- 6 oz Grilled Angus Cap Steak; Charred Corn + Tomato Salsa GF **40**
- Mushroom + Mascarpone Ravioli with Roasted Asparagus + Lemon Butter V **28**

## Dessert 12

- Banana Chocolate Cake with Fresh Berries + Coconut Caramel Sauce V
- Salted Maple Pot de Crème with Whipped Cream, Fresh Berries + Ginger Snap V
- House Carrot Cake Tower with Cream Cheese Mousse + Blood Orange Coulis V
- Matcha Crème Brulee with Fresh Berries + Sesame Tuile GF V
- Vegan Chocolate Decadence Cake with Poached Pear + Cassis Coulis V

## RECEPTIONS

### APPETIZER PACKAGES

*Price is Per Guest, Minimum 25 Guests*

All packages are based on 4 pcs. Per guest

#### Shoreline 18

- Vegetable Spring Roll, Plum Sauce VG
- Roasted Manitoba Beets, Whipped Ricotta, + Fresh Dill on Crostini V
- Pork Belly Skewer, Grainy Mustard + Maple Glaze GF
- Baked Filo Cups, Brie + Bacon Jam
- Crispy Pickerel Cheeks, Lemon Caper Aioli

#### Prairie Wake 20

- Chorizo + Manchego Cheese Stuffed Mushroom, Fresh Herbs V, GF
- Bison Meatballs, Maple Sweet + Sour Sauce
- Filo Triangles with Spinach + Feta V
- Buratta Arancini with Arrabbiata Sauce V
- Ginger, Honey + Lime Chicken Skewers with Peanut Sauce GF

#### Regatta 22

- Smashed Avocado, Rice Cracker + Tomato Confit VG GF
- Beef Tartar, House Chippers, Truffle Aioli GF
- Mini Snow Crab Cakes, Mango Salsa, Wasabi Mayo
- Yellowfin Tuna Poke in Cucumber Cups with Ginger Mayo + Scallions GF
- Wild Mushroom Melt on Sourdough Croutons with Aged Cheddar V

## **PASSED APPETIZERS**

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

### **Meat**

- Crispy Filo Cup, Brie + Bacon Jam **40**
- Curried Chicken Salad on a Papadum GF **40**
- Ginger, Honey + Lime Chicken Skewers with Peanut Sauce GF **40**
- Bison Carpaccio on Toast Point, Truffle Mayo **52**
- Beef Tartare on House Chippers with Truffle Aioli GF **52**
- Black Angus Beef Steak Bites with Garlic Butter GF **52**
- Greek Style Chicken Skewers with Tzatziki Dipping Sauce GF **42**
- Stuffed Mushrooms, Chorizo, Fresh Herbs + Garlic GF **40**
- Pork Belly Skewer, Grainy Mustard + Maple GF **38**
- Bison Meatballs, Maple BBQ Sauce **40**
- Crispy Tonkatsu Chicken, Miso Mayo **42**
- Arancini, Prosciutto + Shaved Parmesan **45**

### **Seafood**

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo, Fresh Lime **60**
- Smoked Salmon, Bagel Chip, Capers + Dill Cream Cheese **44**
- Red Chili Jumbo Prawns + Pineapple Skewers, Toasted Sesame GF **42**
- Yellowfin Tuna Poke in Cucumber Cups with Ginger Mayo + Scallions GF **44**
- Crispy Pickerel Cheeks with Lemon Caper Aioli **46**
- Lemon + Herb Poached Prawns GF **40**
- Beet Cured Salmon Lox, Cucumber, Dill Cream Cheese GF **42**

### **Vegetarian**

- Marinated Artichoke, Havarti + Cherry Tomato Skewers, with Aged Balsamic GF **40**
- Roasted Manitoba Beets, Whipped Ricotta, + Fresh Dill on Crostini V **40**
- Sundried Tomato, Goat Cheese Stuffed Mushroom, Fresh Herbs V, GF **40**
- Heirloom Tomato Bruschetta with Goat Cheese + Balsamic Glaze **40**
- Garden Sushi Rolls — Avocado, Cucumber, Carrot, Soy Glaze, Sweet Potato Crisps GF **40**
- Taro Crisp, Sweet Potato Hummus + Red Pepper Chutney VG, GF **40**
- Vegetable Pakora, Avocado + Cilantro Chutney V **40**
- Mini Vegetable Samosas with Tamarind Dipping Sauce VG **40**
- Filo Triangles with Spinach + Feta Cheese **40**
- Spiced Chickpea Salad on Papadum VG, GF **40**

- Risotto Burrata Balls with Arrabbiata Sauce V **40**
- Mini Wild Mushroom Melt on Sourdough Croutons with Aged Cheddar V **42**

## RECEPTION PLATTERS

*Price is Per Guest, Minimum Order of 12*

*Add Gluten Free Crackers or Breads \$2 p/p, Minimum order of 10*

- **Domestic + Imported Cheese 12**  
2 oz. per Guest, Artisan Crackers, Baguette, Jams + Nuts V
- **Charcuterie 12**  
Variety of Cured Meats, Accompanied by Artisan Crackers, Assorted Mustards, Jams + Olives
- **Grilled Marinated Vegetable Platter, Aged Balsamic + Olive Oil VG, GF 9**
- **Vegetable Crudité 7**  
Freshest Produce Available; Baby Carrot, Sweet Peppers, Asparagus, Cauliflower, English Cucumber VG, GF, Chickpea Hummus VG, GF + Herbed Buttermilk Dip V, GF
- **Seasonal Fruit Display VG, GF 10**

## CARVERIES

*Price is Per Guest, Minimum of 20 Guests*

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

- **Roasted Certified Black Angus Beef Sirloin 22**  
Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions, Horseradish + BBQ Sauce
- **BBQ Pork Lechon Carving Station 20**  
Roasted Marinated Pork, Bao Buns, Sriracha Mayo, Pickled Cucumbers, Hoisin Sauce
- **Moroccan Spiced Roasted Turkey Carving 18**  
Grilled Flatbreads, Preserved Lemon Yogurt Sauce, Apricot Chutney

## STATIONS

*Price is Per Guest, Minimum of 20 Guests*

- **Risotto 20**  
2 types, Manitoba Mushrooms (V, GF) + Black Tiger Shrimp with Fresh Herb Risotto GF
- **Pancit Noodle station 20**  
Rice Noodles + Vegetables, Roasted Lechon Pork Belly, Adobo Chicken, Chili Vinegar Sauce GF
- **Savory Waffle Bar 18**  
Crispy Fried Chicken Waffle  
Roasted Red Peppers + Whipped Feta Waffle V  
Spicy Maple Syrup + Chipotle Aioli

## Sliders 17

*Select TWO*

- Angus Beef Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- Ahi Tuna, Asian Slaw, Wasabi Mayo, Mini Brioche
- Spiced Chickpea + Cauliflower Patty, Apple Slaw, Vegan Ancho Mayo V
- Korean Fried Chicken, Sesame + Scallion Slaw, Gochujang Mayo, Pickled Daikon

## Mac to My Cheese 15

House Baked Mac + Cheese

Crumb Topping, Bacon Bits, Roasted Mushrooms, Shredded Cheese, Buffalo Chicken Chunks

## **DINNER BUFFET**

Minimum 20 guest

### **South American Prairie Feast**

**\$65/ guest**

- House-Baked Pan Bread, Caramelized Onions + Rosemary VG
- Macaroni Salad, Peas, Carrots + Fresh Herbs V
- Chopped Salad, Fresh Greens, Lime, + Honey Dressing GF
- Grilled Angus Beef Cap Steaks, Chimichurri GF
- Spiced Chicken, Roasted + Tossed with Tomato + Pepper Salsa GF
- Patatas Bravas, Crispy Potatoes with Smoky Tomato Sauce GF
- Grilled Seasonal Vegetables, Peppers, Zucchini, + Squash VG, GF
- Basmati Rice Pilaf, Orange, Ginger, Fresh Thyme VG, GF

### **Boreal Buffet**

**\$75/guest**

- House Bannock, Whipped Honey Sage Butter
- Kale Caesar, House Made Dressing (anchovy based), Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF
- Braised Black Angus Brisket, Green Peppercorn Sauce GF
- Roasted Pickerel Piccata with Crispy Capers + Lemon Dill Butter GF
- Chicken + Parmesan Skewers GF
- Mushroom + Mascarpone Ravioli with Roasted Butternut Squash + Lemon Thyme Cream V
- French Green Beans with Garlic + Fresh Lemon V, GF
- Roasted Baby Potatoes with Fresh Herbs VG, GF

### **Dessert Buffet**

*Add \$14 per person*

- Assorted Cheesecakes + Tortes
- Seasonal Fresh Fruit Platter VG, GF

## A LA CARTE DINNER

### THE BREAD BASKET

*Price is Per Guest*

#### House Bread Basket (included with dinner)

- Mini Roasted Red Pepper + Black Olive Ciabatta Buns
- Butter Balls

#### Deluxe Bread Basket 4

- House Caramelized Onion + Rosemary Pan Bread, Garlic Knots, Mini Roasted Red Pepper, Black Olive Ciabatta + Assorted Lavash VG
- Roasted Garlic Chickpea Hummus VG, GF
- Whipped Honey + Herb Butter V, GF
- Whipped Fig Butter V, GF

### APPETIZER COURSE

- Sweet Potato Gnocchi with Wild Mushrooms, Sake Butter + Miso Pea Puree V 16
- Seared Scallops with Wild Carrot Risotto + Miso Caramel GF 20
- Crispy Winnipeg Pickerel Cakes with Tomato + Grilled Corn Salsa 18
- Bison Carpaccio with Tomato Chutney, Virgin Olive Oil, Aged Balsamic + Crostini 22

### SCRATCH-MADE SOUPS 9

*Price is Per Guest*

- Tomato + Wild Rice Soup VG, GF
- Cream of Loveday Mushroom, Chive V, GF
- Manitoba Corn Gazpacho with Tortilla Crisp + Crème Fraiche V
- Lemon Dill + White Bean Soup with Yukon Gold Potatoes + Virgin Olive Oil V, GF
- Chicken Ginseng Soup, Rice Noodle GF
- Brisket, Barley + Vegetable Soup

## FRESH SALADS 12

*Price is Per Guest*

- Roasted Brussels Sprout Salad, Whipped Feta, Bacon Bits, Pickled Shallots + Honey-Mustard Vinaigrette V, GF
- Kale Caesar, House Made Dressing (anchovy based), Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette V, GF
- Thai Crunch with Bok Choy, Napa Cabbage, Carrots, Snap Peas, Peanuts + Crispy Wontons, Lime Sesame Dressing V
- Mixed Greens, Heirloom Tomatoes, Cucumber, Carrot Curls, Pickled Onions + House Buttermilk Dressing V, GF

## MAIN 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/guest*

*Price is per guest*

### Red Meat + Pork

- 6 oz. Certified Black Angus Beef Tenderloin Steak, Herb Butter + Port Sauce GF **70**
- 8 oz. Certified Black Angus California Cut Striploin with Miso Onion Sauce **65**
- 10 oz. Roasted Char Su Berkshire Pork Chop with Crispy Leeks **34**
- Braised Black Angus Brisket, Green Peppercorn Sauce GF **40**
- Braised Short Ribs with Red Wine Sauce and Confit Shallots GF **44**

### Fish

- Roasted Pickerel Piccata with Crispy Capers + Lemon Dill Butter GF **38**
- Roasted Maple Miso Salmon with Roasted Sesame Vinaigrette GF **38**
- Pan Seared Black Cod with Ginger Butter + Crispy Leeks GF **45**

### Poultry

- Roasted Chicken Supreme, Maple + Mustard Jus, Orange Gremolata GF **34**
- Roasted Chicken Supreme, Ancho BBQ Glaze, Chimichurri GF **36**

## Plant Based

- Mushroom + Mascarpone Ravioli with Roasted Butternut Squash + Lemon Thyme Cream V **24**
- Polenta Cakes, Ratatouille, Basil Aioli VG **22**
- Stuffed Squash; Manitoba Mushrooms, Quinoa + Wilted Greens VG, GF **24**
- WOW Signature Vegan Mac + Cheese, Sweet Potato + Carrot Sauce, Smoked Cashews, Vegan Crumb + Daiya Cheese VG **22**

## Dessert 12

- Banana Chocolate Cake with Fresh Berries + Coconut Caramel Sauce V
- Salted Maple Pot de Crème with Whipped Cream, Fresh Berries + Ginger Snap V
- House Carrot Cake Tower with Cream Cheese Mousse + Blood Orange Coulis V
- Matcha Crème Brulee with Fresh Berries + Sesame Tuile V, GF
- Vegan Chocolate Decadence Cake with Poached Pear + Cassis Coulis V

## CHILDREN'S DINNER MENU

- House Spaghetti + Tomato Sauce, Parmesan Cheese V **18**
- House Chicken Fingers + Tots **16**
- Mini Tomato + Mozzarella Pizza V **18**

## **Sweet Endings**

*Minimum order of THREE dozen*

Mini Tarts **44**/dozen

Select from;

- Mini Lemon Tarts with Torched Meringue
- Mini Dark Chocolate Ganache + Salted Caramel Tarts
- Mini Maple Pecan Tarts
- Mini Fresh Strawberry Tarts

Strawberries **44**/dozen

Select from;

- Chocolate Dipped Strawberry Lollipops with White + Dark Chocolate GF

Homemade Cookies **36**/dozen

Assorted Varieties

Assorted Dainties **40**/dozen

A Selection of Dessert Bars

Decadent Dessert Station **20**/guest

*Based on 4 pcs. Per person*

Chef's Selection of House Made Gourmet Tarts, French Macarons GF, Assorted Cheesecake Lollipops, Mini Crème Brule GF, Mini Dark Chocolate Mousse GF

## Bar Service

### Wine List

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

### Deluxe Wine Selections

- Il Padrino Pinot Grigio Italy (House Selection) 42
- Oakbank Chardonnay Australia 42
- Dona Paula "Los Cardos" Sauvignon Blanc Argentina 42
- Thornbury Sauvignon Blanc New Zealand 55
- Girlan Pinot Grigio Italy 90

### Rose and Sparkling

- Tantehue Rose Chile 42
- Bianco Nero Prosecco Italy 50

### Red

- Oakbank Cabernet Sauvignon (House Selection) 42
- Toro Malbec Argentina 42
- Le Reservoir Pinot Noir France 42
- Pikes Shiraz Australia 48
- Domaine Astruc Reserve Cabernet Sauvignon France 63
- Majella "The Composer" Cabernet Sauvignon Australia 80

## Bar Selections

Price is pre-tax and service

- House Wine by the Glass (Cash Bars Only) **10**
- Spirits **8**
- Premium Spirits **\$**
- Domestic Beer **8**
- Premium Beer **9**
- Soft Drinks **3**
- Juice Bottles **4**
- Non-Spirit Punch Bowl 10L (50-60 ppl.) **150**

## WOW Catering — Service & Agreement Summary

- Final menu & guest count due **72 hours prior** to event
- **50% deposit** due at booking; balance due **10 days before** event
- Staffing:
  - Servers — **\$25/hr**
  - Kitchen / Supervisors / Bartenders — **\$30/hr**
  - Overtime applies after 8 hours / hours calculated from guest arrival to departure
- Rentals:
  - Linen: Tablecloth \$6 | Napkin \$1
- Cancellation Policy:
  - 30+ days — 50% deposit refunded
  - 14 days or less — deposit non-refundable
- 18% minimum suggested gratuity applies
- All pricing subject to applicable taxes
- Credit card payments over \$5,000 incur **2% processing fee**

## Damage + Loss of Personal Property

The Caterer will not be responsible for any damages or loss of articles by individuals or the client prior to, during or following the event.