WAG-Qaumajuq

2026 Catering Package

WOW Catering Inc.

300 Memorial Blvd

Winnipeg, MB R3C 1V1

wowcateringwag@wowhospitality.com

REFRESHMENTS

THE COFFEE BAR

Price is Per Guest

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

ASSORTED BEVERAGES

- Assorted Sodas (charged on consumption) **4.50**
- Sparkling Mineral Water (charged on consumption) **5.50**
- Bottled Water (charged on consumption) **4**
- Pitchers of Fruit Juices (Orange, Grapefruit, Cranberry, etc.) **14** / Litre
- Prism Kombucha Locally Brewed Fermented Tea (charged on consumption) **6**

INFUSED WATER + HOUSE-MADE ICED TEA

Select up to Two Flavours **7** per Litre

- Cucumber, Mint + Lemon
- Lime, Ginger + Basil
- Orange + Lemon
- Watermelon, Mint + Lime
- House Iced Tea (flavours will vary)

BREAKFAST

BUFFET BREAKFAST

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Classic Continental **26**

- Seasonal Fresh Fruit Platter
- Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries
- Pitchers of Assorted Fruit Juices

Gallery Breakfast **38**

- Scrambled Nature's Farm Eggs V
- Breakfast Sausages
- Smoked Bacon
- Breakfast Potatoes VG
- House Cheddar + Chive Biscuits V
- Seasonal Fruit VG
- Fruit Juice by the Pitcher VG

ENHANCEMENTS

Price is Per Guest, Minimum Order of 12

- Guacamole with Mini Bagels **6**
- Smoked Salmon 1.5oz/Guest GF **10**
- Gluten Free Banana Loaf GF **5**
- Chia Seed Parfait with Fresh Berries VG GF **5**

SERVED BREAKFAST

Individually Plated, Price is Per Guest

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Omelette V $28

Swiss Cheese + Mushroom Omelette, Served with Breakfast Potatoes + Fresh Cantaloupe

Vegetarian Quiche V **28**

Flaky Pastry Filled with Artichokes, Sun Dried Tomatoes, Spinach, Goat Cheese

Served with Breakfast Potatoes + Fresh cantaloupe

Breakfast Sandwich 28

Multigrain Croissant, Nature's Farm Fried Egg, Bacon, Aged White Cheddar + Tomato,

Served with Breakfast Potatoes + Fresh Cantaloupe

BAKESHOP

Buffet style baked goods, excellent add-on to breakfast or a la carte mid-day meeting break

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**
- 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**
- Trail Mix Cookie **3** or **36**/Dozen **contains nuts*

MEETING BREAKS

Price is Per Guest, Minimum Order of 12

Sweet Pairing **18**

- Trail Mix Cookies **contains nuts*
- Beignet
- Chocolate + Sea Salt Pretzels

Chips + Dips **17**

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

Wholesome **19**

- Assorted Whole Fruit VG, GF
- Greek Yogurt Parfait with Berries (V GF) with House Granola
- Chia Seed Pudding VG GF

ENHANCEMENTS

Price is Per Guest

- House Standard; Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea **5**
- The Deluxe Coffee Bar; Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea, Flavoured Syrups, Non-Dairy Milk Substitutes **7**
- Seasonal Fruit Display GF **10**

LUNCH

BUFFET LUNCHES

Price is Per Guest, Minimum Order of 12

Salad + Sandwich **32**

- Beet Root + Quinoa Salad, Spinach, Pepitas, Goat Cheese + Apple Cider Vinaigrette V, GF
- Four types of sandwiches:

  Grilled Chicken Bahn Mi; 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

  Gluten free bread $2 per person

The Prairie Cook Off **26**

- House Bison Chili, Cheese, Green Onion + Sliced Jalapeno GF
- Fresh Baked Bannock + Honey Sage Butter

Spice Route **48**

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

Mediterranean **48**

- Grilled Flatbread V
- Chickpea Hummus VG, GF
- Tzatziki V, GF
- Mediterranean Kale Salad; Tomato, Red Onion, Cucumber, Red Pepper, Feta, Olive, Crispy Chickpeas, Lemon-Tahini Vinaigrette V, GF
- Lemon Roasted Chicken Breast GF
- Mujadara; Lentils, Rice + Crispy Onions VG
- Vegetable Chickpea Tagine VG, GF
- Assorted Sweet Bites

ENHANCEMENTS

Price is Per Guest

- Vegetable Crudité; Chickpea Hummus (VG) + Herbed Buttermilk Dip V GF **8**
- Seasonal Fruit Display GF **10**
- Assorted Dainties **40**/dozen
- Assorted Cans of Soda (charged on consumption) **4.50**

SERVED LUNCHES

Individually Plated Lunches are served as a single course. They can become a 2 to 4 course luncheon by adding a soup, salad and or dessert. Price is per guest.

Choose one Entrée:

- Pickerel with Lemon Caper Butter + Fresh Dill GF **37**
- Roasted Chicken with Brie Cheese + Cranberry Glaze GF **37**
- Mushroom Quinoa Risotto Cake, Chickpea Salsa VG, GF **34**

Entrées served with Chef's Choice of Starch, Seasonal Vegetables, Fresh Breads + Butter.
Freshly Brewed Coffee, Decaffeinated Coffee + Tea is included.

ADDITIONAL COURSE OPTIONS

May be added to your Served Lunch Entrée, only ONE selection per category

Price is Per Guest

Scratch-Made Soup **9**

- Carrot, Coconut + Ginger Soup, VG, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Greek Lemon + Chicken Soup GF
- Tomato + Wild Rice, Fresh Dill V, GF

Fresh Salad **13**

- Prairie Caprese; Tomato, Beet, Bocconcini, Pickled Onion, Dill Oil, Pistachio, Aged Balsamic 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

Dessert **14**

- Coconut Panna Cotta with Passionfruit Sauce V, GF
- Maple Creme Brulee with Fresh Berries V, GF
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF **Contains Nuts*
- Strawberry + Yogurt Mousse Cake with Ginger Peach Coulis V
- Flourless Chocolate Cake V, GF
- Vanilla NY Style Cheesecake; Blood Orange Coulis V

RECEPTIONS

PLATTERS

Price is Per Guest, Minimum Order of 12

Add Gluten Free Crackers $2 per guest

La Fromagerie - Domestic 14

Favourite Canadian + Imported Varieties, Artisan Crackers, Baguette, Jams + Nuts

Charcuterie 14

Variety of Cured Meats, Accompanied by Artisan Crackers, Assorted Mustards + Jams, Olives

Cheese + Charcuterie 20

Selection of our Favourite 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

Vegetable Crudité GF **8**

Chickpea Hummus VG + Herbed Buttermilk Dip V

Seasonal Fresh Fruit Display GF **10**

Breads + Spreads 12

Roman Flatbread, Baguettes + Mini Ciabatta

Garlic Chickpea Hummus (VG, GF), Baba Ghanoush (VG, GF), Whipped Feta (V, GF)

Grilled Vegetables, Olive Oil + Aged Balsamic VG, GF

Garden Variety Platter 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

- Medium Rare Black Angus Beef Tenderloin, Mustard, Horseradish (GF) + Artisan Rolls **34**
- Slow Roasted Beef Brisket, House-Made BBQ Sauce (GF) + Jalapeno Cheddar Biscuits **25**

LIVE ACTION STATIONS

Price is Per Guest, Minimum of 30 Guests

GINGER BEEF **22**

Live Action Wok Fried Ginger Beef, Made to Order

Stir-fried Red Peppers + Onions, Topped with Crispy Noodle Garnish

ENHANCEMENT: Add Rice +**3** per person

THE OYSTER BAR **48**/dozen

(minimum order 12dz)

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 individually plated portions at a food station, 1.5 plates per guest

RISOTTO **24**

Includes two flavours

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

POKE BOWL **22**

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

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

Ginger Lime Mayo + Sriracha

SHORT RIB **23**

Red Wine Braised Short Rib, Herbed Polenta GF

FIVE SPICE DUCK CONFIT **19**

Hoisin Red Wine Sauce, Sticky Rice

THAI STYLE MARINATED TOFU **15**

Sauteed Shiitake Mushrooms, Scallions, Sesame + Sticky Rice VG

THE 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 GF
- 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 **20**

- Vegetable Spring Roll, Plum Sauce VG
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF
- Chili Ginger Chicken Skewer, Coconut Raita GF
- Crostini, Whipped Feta, Roasted Tomato + Fennel V
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF

ELEGANT **22**

- Marinated Cucumber + Mango Poke on Rice Crisp VG, GF
- Beef Tataki, Ponzu, Scallion, Avocado + Miso Mayo on Wonton Crisp
- Chili Prawn + Pineapple Skewer, Toasted Sesame GF
- Mushroom Tart, Garlic Confit + Chive V
- Crab + Avocado Toast Point

LUXE **25**

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime
- Marinated Cucumber + Mango Poke on Rice Crisp VG, GF
- Bison Carpaccio Toast Points, Truffle Aioli + Micro Greens
- Oyster Half Shell, Ponzu, Chili Oil + Scallion
- Black Angus Beef Steak Bites, Garlic Butter GF

PASSED APPETIZERS

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

CARNIVORE

- Black Angus Beef Steak Bites with Garlic Butter GF **52**
- Mini Beef Bourguignon with Puff Pastry + Grainy Mustard Aioli **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 **44**
- Prosciutto + Melon with Mint + Fig Vinaigrette GF **40**
- Genoa Cup, Apricot Whipped Brie, Mint + Spiced Honey GF **42**
- Chorizo Stuffed Mushroom Cap with Manchego Cheese GF **41**
- Prosciutto, Crostini, Fig Jam + Goat Cheese **41**
- Chicken Wonton Cup with Sweet Chili Lime **44**
- Caramelized Pineapple + Tandoor Chicken Skewer GF **42**
- Chili Ginger Chicken Skewer, Coconut Raita GF **42**

PLANT

- Bite Sized Vegetable Samosa, Tamarind Sauce VG **40**
- Vegetable Spring Roll, Plum Sauce VG **40**
- Taro Crisp, Sweet Potato Hummus + Bell Pepper Chutney VG, GF **40**
- Marinated Cucumber + Mango Poke on Rice Paper Crisp VG, GF **40**
- Mushroom Tart, Garlic Confit + Chive V **42**
- Cherry Tomato Caprese Skewer with Bocconcini + Balsamic Glaze V **40**
- Vegetable Pakora, Cilantro Avocado Chutney V **42**
- Crostini, Whipped Feta, Roasted Tomato + Fennel V **40**
- Crispy Korean Cauliflower V **40**

SEAFOOD + FISH

- Oyster Half Shell, Ponzu, Chili Oil + Scallion **50**
- Smoked Salmon Tartare, Dill Cream Cheese on House Potato Crisp GF **42**
- Crispy Lake Winnipeg Pickerel Cheeks with Lemon Caper Aioli **42**
- Crab + Avocado Rice Crisp GF **48**
- Lobster Taco, Guacamole, Cilantro, Spicy Mayo + Fresh Lime **53**
- Sashimi Grade Tuna Tartar, Cucumber, Chili Mayo + Pickled Mango GF **44**
- Herb + Lemon Marinated Poached Prawn, Cocktail Sauce GF **40**
- Grilled Chili + Garlic Roasted Black Tiger Shrimp with Pesto Aioli GF **42**

A LA CARTE SERVED DINNER

A Guide to Creating Your Dinner Menu

The prices listed are based on a three-course dinner for you and your guests

Each dinner includes fresh breads, butter + 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

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.

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 and Plain Ciabatta Breads

Butter Balls

Deluxe Bread Basket **4**

House Caramelized Onion + Rosemary Pan Bread, Garlic Knots, Mini Ciabatta + Lavash

Choose Two;

Roasted Garlic Chickpea 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 from Soups OR Salads

Add an additional course for 11/guest

Scratch-Made Soup

- Carrot, Coconut + Ginger Soup, VG, GF
- Minestrone, Orzo, + Fresh Parmesan V
- Greek Lemon + Chicken Soup GF
- Tomato + Wild Rice, Fresh Dill V, GF

Fresh Salad

- Prairie Caprese; Tomato, Beet, Bocconcini, Pickled Onion, Dill Oil, Pistachio, Aged Balsamic 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

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 **64**
- Cranberry + Brie Chicken Wellington with Mustard Cream Sauce **66**
- Lemon Pesto Butter Chicken Supreme GF **64**

Carne

- Tamarind Braised Beef Chuck Rib, Crispy Onions GF **75**
- California Cut 8oz. Steak, Red Wine + Mustard Jus GF **95**
- Prosciutto Wrapped Pork Tenderloin with Fig Stuffing + Rosemary Garlic Jus **64**

Fish

- Pickerel; Brown Butter Caper Sauce + Fresh Dill GF **69**
- Pan Seared Salmon, Maple Chili Gastrique, Crispy Leeks GF **69**
- Roasted Branzino with Cherry Tomato Confit + Basil Sauce **69**

Plant

- Root Vegetable + Lentil Wellington, Romesco Sauce VG **58**
- Roasted Butternut Squash Cannelloni with Gruyere + Spinach V **58**
- Mushroom Quinoa Risotto Cake, Chickpea Salsa VG, GF **58**

DESSERT OPTIONS

Choose ONE item

Dessert

- Coconut Panna Cotta with Passionfruit Sauce GF
- Maple Creme Brulee with Fresh Berries V GF
- Vegan Carrot Cake with Coconut Caramel Sauce VG, GF *Contains Nuts
- Strawberry + Yogurt Mousse Cake with Ginger Peach Coulis
- 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

Choose ONE of the following:

- Baked Macaroni + Cheese, Garlic Bread **25**
- Grilled Ham + Cheese Sandwich, Potato Wedges **25**
- Herb + Garlic Chicken Breast, Wedges GF **25**

LATE NIGHT STATIONS

Price is Per Guest, Minimum 25 Guests

SLIDERS **17**

Select TWO

- CAB Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- Pulled Rib Cheesesteak + Provolone
- Spiced Chickpea + Cauliflower Patty, Apple Slaw, Vegan Ancho Mayo VG
- Spicy Korean Fried Chicken, Gochujang Mayo + Pickled Cucumber

FLATBREAD PIZZA **16**

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

Smoked Salmon, Cream Cheese, Capers, Fresh Dill + Red Onions

THE TATER TOT BOX

Parmesan + Truffle Salt Dusted Tater Tots, Garlic Aioli V, GF **13**

Mexi-Tots; Cheese, Sour Cream, Diced Tomatoes, Green Onion, Fresh Jalapenos V, GF **14**

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**

ENHANCEMENTS:

- Seasonal Fresh Fruit Display GF **10**

SWEET BITES

Minimum order of THREE dozen

Chocolate Dipped Strawberries **46**/dozen

Please note this is a seasonal item, prices will vary by market conditions

Homemade Cookies **36**/dozen

Assorted Dainties **42**/dozen

A Selection of Dessert Bars

Decadent Dessert Bar **22/**guest

A Selection of;

- Gourmet Tarts (Chocolate Ganache, Strawberry Tarts, Maple Pecan)
- French Macarons GF
- Assorted Cheesecake Lollipops
- Mini Crème Brulee GF
- Vegan Coconut + Matcha Pudding

Affogato Bar **16/**guest

Staff member to assemble your guests affogato's to their liking. Station operates for 1.5 hours

- Vanilla Bean Gelati
- Chocolate Gelati
- Fresh Espresso
- Whipped Cream
- Cookie Crumb Topping

BAR SERVICES + DINNER WINES

WINE LIST

Price is pre-tax + service

House Wine Selections

White: Sauvignon Blanc **45**

Red: Malbec **45**

Deluxe Wine Selections

Oggi Pinot Grigio (IT) **48**

Oakbank Chardonnay (AUS) **45**

Tawse Riesling (CAN) **60**

Montes Chardonnay (CH) **55**

Thornbury Sauvignon Blanc (NZ) **60**

Sparkling Wine + Rose Selections

Bianco Nero Prosecco (IT) **52**

Claude Val Rose (FR) **48**

Red Wine Selections

Oakbank Cabernet Sauvignon (AUS) **45**

Toro Malbec (ARG) **45**

River Retreat Shiraz (AUS) **50**

Ventisquero Pinot Noir (CH) **50**

Montes Cabernet Sauvignon (CH) **55**

Il Palazzo Chianti (IT) **60**

Magnotta Merlot (CAN) **62**

Songbird Cabernet Sauvignon (AUS) **78**

BAR SELECTIONS

Price is pre-tax + service

House Wine by the Glass (Cash Bars Only) **9.25**

House Wine by the Bottle **45**

Spirits **7.75**

Premium Spirits **10**

Domestic Beer **7.75**

Premium Beer **8.75**

Local Beer **9.75**

Seltzer/Cooler **7.75**

Non-Alcoholic Beer **7.00**

Mocktail **7.00**

Soft Drinks + Juices **4**

Sparkling Water **5.10**

ENHANCEMENT:

Non-Spirit Punch Bowl 10 L (50-60 ppl) **150**

SIGNATURE BATCH INFUSIONS

6 per drink; *Minimum order of 10 L (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 Ginger Syrup + Ginger Beer

Bar Service Policies

Minimums + Charges

Host + Cash Bar Minimums are $600 in sales per bar or a bartender fee of $35 per hour (4 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.

One bartender per 80 guests is required. A bartender charge of $35 per hour (minimum of 4 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 final invoice. Additional bartenders may be requested at the above rates.

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 to be served from the bar.

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 the Catering Coordinator.

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 **21**/Guest

Your corkage fee will include; ice, a variety of juices + soft drinks, napkins, lime garnish, wine service with your dinner.

One bartender per 80 guests is required. A bartender charge of $35 per hour (minimum of 4 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 final invoice. Additional bartenders may be requested at the above rates.

Wine Corkage for Dinner **21**/Bottle

Wine Corkage for Reception **21**/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 must come from a licensed bakery. Forkage fees will apply starting at $3.50 per person, price is dependent on items brought in and level of catering labour involved.

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 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.

Guarantee of Attendance

The final guaranteed number of guests is due 96 hours or four 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 number within 96 hours or four 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. 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

For contracted clients with a guaranteed number of 100 guests or more that are having a plated dinner, the Caterer will confirm a complimentary trial dinner for two. Your Catering Coordinator will schedule trial dinners. Trial dinners cannot be scheduled on weekends. 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 will apply starting at $3.50 per person, price is dependent on volume of items brought in and level of catering labour involved, such as cutting tortes.

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.

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*, Certified Cheque or Bank Draft. A personal cheque is accepted for final payment if submitted 10 business days in advance of the wedding.

**Please note once $5,000 in payments has been received via credit card, all additional credit card payments are subject to a 2% processing fee*