



Banquet Menu

Breakfast

Breaks

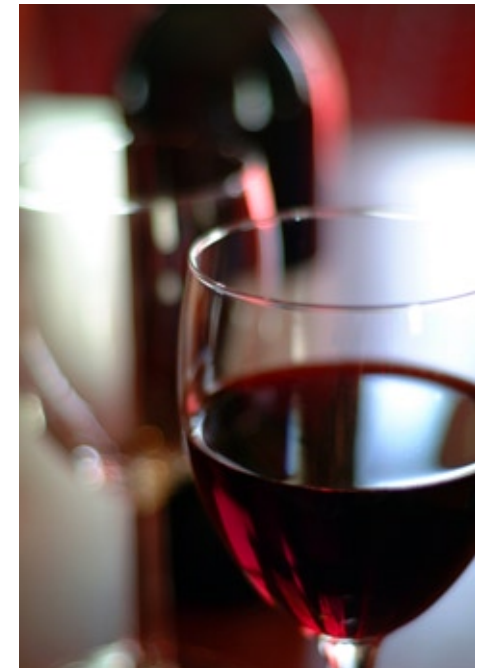
Lunch

Reception

Dinner

Beverages

Floor Plans





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A delicious, healthy breakfast is sure to get your meeting off to a great start.

BREAKFAST ENTRÉES

The perfect hearty breakfast to begin your event.

Continental Breakfast

A selection of sliced fresh seasonal fruit, with assorted breakfast pastries, butter & preserves, chilled assorted juices, coffee or tea.

Heritage Breakfast

The complete breakfast. Light and fluffy scrambled eggs with skillet browns, sausages & bacon. Freshly baked breakfast pastries with butter & preserves, fresh apple or orange juice, coffee or tea.

Southwinds Breakfast

Select either two cinnamon infused french toast or hot buttermilk pancakes, or two pancakes filled with a warm spiced apple blend, served with butter and maple syrup with a choice of bacon or sausage, fresh apple or orange juice, coffee or tea.

Eggs Benedict

Two poached eggs served on grilled English muffins, layered with back bacon and topped with hollandaise sauce, served with skillet browns, fresh apple or orange juice, coffee or tea.

THE HERITAGE BUFFET

(Minimum of 25 people)

The Complete Breakfast Buffet

Light and fluffy scrambled eggs

Skillet browns

Sausages & bacon

Freshly baked breakfast pastries with butter & preserves

Fresh apple & orange juice

Coffee or tea



Holiday Inn Winnipeg South
1330 Pembina Highway
Winnipeg, MB R3T 2B4
Canada

Catering Telephone Number: 204.452.4747, ext. 1310
Catering Fax: 204.284.2751
www.winnipeg-south.holiday-inn.com

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Tea
Coffee
Decaffeinated coffee
Bottled juices
Soft drinks
Milk
Perrier water
Bottled water
Fruit yogurt
Cold cereals
Whole fresh fruit
Danish
Muffins
Croissants
Chocolate croissants
Donuts
Banana bread
Cinnamon brioche
Freshly baked cookies
Assorted mini dainties
Light snacks: pretzels,
corn chips & salsa or
potato chips & dip



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Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

LUNCHEON FAVOURITES

Lite Lunch

Crispy chicken pieces placed on top of freshly tossed caesar salad served with a grilled wedge of garlic focaccia bread; coffee & tea

Soup & Sandwich Buffet

Soup du jour, select tossed green salad or caesar salad; assorted wraps & sandwiches served on a selection of breads & croissants (1½ per person); assorted pastries; coffee & tea

Submarine Express

Select either soup du jour, tossed green salad or caesar salad; two style sandwiches served on 6" sub buns stacked high with delectable fillings. Fillings include sliced turkey, smoked bacon, lettuce, tomato, cheddar cheese and mayonnaise as well as assorted Italian cold cuts, tomato, lettuce, banana peppers, pesto balsamic vinegar with pepper jack cheese; plus assorted pastries; coffee & tea

Italian Lunch

Tossed green salad or caesar salad, oven baked lasagna with our special marinara meat sauce covered with a blend of three cheeses, served with garlic toast; coffee & tea

Add dessert - assorted pastries

Mama's Pizza

Tossed green salad or caesar salad, a 12" pizza with your choice of two toppings. Choose from pepperoni, bacon, Italian sausage, mushrooms, onions, ham, pineapple, green peppers, feta cheese or tomatoes; coffee & tea

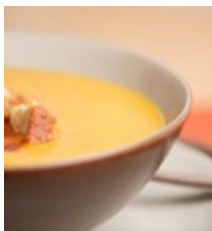
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LUNCHEON ENTRÉES

Entrées include your choice of soup or salad, one vegetable, potato or rice, freshly baked rolls & butter, dessert, coffee & tea

Soup or Salad

Select one:

Soup du jour, tossed green salad, caesar salad

Hot Entrée Selections

Select one:

Sliced roast beef, chicken marsala, prairie style chicken, roast pork loin, lemon chicken, veal parmigiana, battered cod

Tasty Potatoes

Select one:

Oven roasted potato, scalloped potato, duchesse potato, mashed potato, rice pilaf, basmati rice, buttered noodles

Garden Vegetables

Select one:

Green peas & mushrooms, green beans amandine, steamed vegetable medley, buttered sweet corn, honey glazed carrots

Tempting Desserts

Select one:

Hot apple strudel with vanilla sauce, mandarine orange trifle, chilled cheesecake, lemon shortcake, strawberry shortcake, chocolate fudge cake, carrot cake, old-fashioned bread pudding with rum sauce

HOT LUNCH BUFFET

(Minimum of 50 people)

Salad Bar

Tossed green salad, pasta salad, coleslaw, potato salad

Hot Entrées

Select two entrées:

(Maximum one carved item per buffet)
carved roast pork, roast beef, baked ham, honey garlic or BBQ pork ribs, lasagna al forno, lemon chicken, honey stung chicken, cabbage rolls, Swedish meatballs

Tasty Potatoes

Select one:

Oven roasted potato, mashed potato, scalloped potato, basmati rice, egg fried rice, perogies, chef's choice pasta

Garden Vegetables

Select one:

Honey glazed carrots, green beans amandine, green peas & mushrooms, buttered sweet corn, steamed vegetable medley, vegetable stir fry

Tempting Desserts

Select one:

Assorted pastries, fresh fruit tray, Coffee & tea



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When your group gathers for a reception, your menu choices will help you create just the right mood.

RECEPTION

Hot hors d'œuvres

Swedish or BBQ meatballs
Vegetable tempura
Mini quiche Lorraine
Battered mushrooms
Hot buffalo or BBQ chicken wings
Fried mozza with marinara sauce
Cheddar quesadilla with tomato salsa
Vegetable spring rolls with tangy plum sauce

Deluxe Hot hors d'œuvres

Teriyaki beef sauté
Garlic shrimp skewer
Breaded shrimp with seafood dip
Beef flautas with tomato salsa
Honey garlic chicken kebabs
Coconut shrimp with rosé sauce
Mini spanakopitta in phyllo pastry
Mushroom tarts
Chicken strips with chili plum or honey dill dip
Bacon wrapped scallops
Mini chicken or beef Wellington(s)
Wild mushroom purses

Cold Canapés

Shrimp canapé
Pesto devilled eggs
Vegetable sushi with a wasabi sauce
Smoked salmon on paris bread
Ham & pickled asparagus canapé
Pate maison on a rye bread crouton

House Specialties

Assorted sandwich platter:
tea style sandwiches, 4 quarters per person
Seasonal fresh fruit platter, yogurt or chocolate dip
Garden fresh raw vegetable platter, creamy or ranch dip
Imported and domestic cheese platter, cracker basket
Assorted relish platter
Deli salads
Select one: potato, pasta or coleslaw

Carving Stations

(Minimum of 20 people)

Select one: slow roasted boneless baron of beef, baked honey ham served with condiments & freshly baked rolls

Late Night Snack

Relish tray, garden fresh raw vegetables and dip, assorted cold cuts, freshly baked breads, buns and condiments; coffee & tea



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At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

DINNER ENTRÉES

Entrées include your choice of soup or salad, two vegetables, potato or rice, freshly baked rolls & butter, dessert, coffee & tea

POULTRY ENTRÉES

Breaded Stuffed Chicken Breast

Select one:

Chicken Kiev – boneless breast of chicken filled with a buttery garlic herb stuffing

Chicken Cordon Bleu – boneless breast of chicken stuffed with ham & Swiss cheese

Chicken Prairie Style

Tender breast of chicken stuffed with a seven grain rice and wrapped in bacon, served on a red wine demi-glace

Chicken Mediterranean

Stuffed breast of chicken with artichokes, sundried tomatoes, roasted peppers, spinach and feta cheese, topped with a rosé sauce

Roasted Herb Chicken

A half chicken seasoned with the perfect amount of herbs and spices then slowly roasted to a succulent golden brown

BEEF ENTRÉES

Certified Angus Beef Roast Prime Rib

Slow roasted certified Angus beef prime rib served with Yorkshire pudding and topped with au jus

Certified Angus Beef Sirloin

Chef's herb rubbed certified Angus beef sirloin, roasted to perfection, shaved and finished with a five peppercorn demi-glace

Certified Angus Beef Pot Roast

Slow roasted certified Angus beef pot roast served over a mound of home style mashed potatoes

MANITOBA PORK ENTRÉES

Waldorf Pork Tenderloin

Pork tenderloin stuffed with apples, celery and pecans wrapped in bacon and baked to perfection, served on a Saskatoon berry sauce

Pork Medallions

Medallions of pork tenderloin pan seared and accompanied with a red wine demi-glace

HOUSE SPECIALTIES

Surf & Turf

Two certified Angus beef tenderloin medallions grilled to perfection in a rich peppercorn sauce, served with a skewer of jumbo tiger prawns on a bed of rice pilaf

Honey Garlic Chicken & Shrimp

A honey garlic marinated boneless breast of chicken accompanied with four jumbo tiger prawns

Sesame Crusted Salmon

A filet of salmon, marinated in a light teriyaki sauce, coated with a sesame seed crust and served on a mushroom Szechwan sauce

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VEGETARIAN ENTRÉES

(Vegan meals available upon request)

Gnocchi with Roasted Vegetables

Tender potato pasta tossed in creamy pesto garlic sauce then blanketed with an array of roasted vegetables and portobello mushrooms

Vegetable Spanakopitta

Seasoned vegetables and feta cheese in puff pastry baked to a golden brown

Vegetable Primavera

A selection of fresh vegetables with a creamy garlic alfredo sauce, all tossed in fettuccine noodles

CHILDREN'S ENTRÉES

(12 years of age & under)

Served with adult choice of appetizer & dessert

Cheesy Mac & Cheese

Yummy macaroni and cheese, the one that kids love

Chicken Strips & Fries

Three plump chicken tenders lightly breaded & served with golden french fries accompanied by honey dill or plum sauce

Pizza

7" personalized pepperoni or cheese pizza

ACCOMPANIMENTS

Soup or Salad

Select one:

Soup du jour, craisin spinach salad, tossed green salad, greek salad, caesar salad

Garden Vegetables

Select two:

Green peas & mushrooms, green beans amandine, honey glazed baby carrots, buttered sweet corn, cauliflower mornay, broccoli mornay, vegetable medley

Tasty Potatoes

Select one:

Stuffed baked potato, garlic buttered creamer potato, oven roast baby red potato, duchesse potato, baked potato, mashed potato, rice pilaf

Tempting Desserts

Select one:

Apple strudel, triple chocolate cake, chocolate tulip cup, baked new york cheesecake, pastry swan on a raspberry lake, mixed berry coupe, cinnamon gateau, old fashioned bread pudding with rum sauce, assorted cheesecake selections



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DELUXE DINNER BUFFET

(Minimum of 50 people)

Salad Bar

Relish tray, tossed green salad, pasta salad, coleslaw, potato salad, raw vegetable platter, beet salad, marinated mushrooms, caesar salad, devilled eggs, rolls and butter, cold meats: ham, salami, corned beef

Carved Entrée Selections

Select one:

Carved boneless baron of beef, roast turkey with dressing, honey glazed ham, roast pork loin, certified Angus prime rib of beef (additional \$5.50 per person)

Hot Entrée Selections

Select one:

Lasagne al forno, lemon chicken, Swedish meatballs, chicken (roasted or honey stung), beef stroganoff with pasta, cabbage rolls, perogies, pan fried basa, bbq or honey garlic pork side ribs

Tasty Potatoes

Select one:

Oven roasted baby potato, garlic buttered creamer potato, mashed potato, scalloped potato, rice pilaf, duchesse potato

Garden Vegetables

Select one:

Honey glazed carrots, green beans amandine, green peas & mushrooms, buttered sweet corn, steamed vegetable medley

Dessert Bar

Assorted pastries
Fresh fruit & cheese tray
Coffee & tea

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Exactly what your group needs to quench thirsts and delight taste buds.

BAR SERVICES

Host Bar

A host bar is used by a group when one individual or company is paying for the guest's beverages. The Holiday Inn Winnipeg South provides the bartender at no charge when liquor consumption is \$350.00 or more for one single bar. Should the bar revenues be less than \$350.00, a charge of \$15.00 per hour, per bartender will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

Host Bar Prices

Popular liquor
Popular liqueur
Premium liquor
Premium liqueur
DOMESTIC HOUSE WINE
Jackson Triggs (Merlot or Sauvignon Blanc)
IMPORTED HOUSE WINE
Franciscan California (Chablis or Burgundy)
Velletri (Bianco or Rosso) (Italy)
Domestic beer
Imported beer
Premium beer
Juices
Soft drinks
Non-spirit punch (1.6 litres)
Spirit punch (1.6 litres)
IMPORTED HOUSE WINE
Ernest & Julio Gallo White Zinfandel (USA)
Mouton Cadet (France)
DOMESTIC HOUSE WINE
Jackson Triggs (Merlot or Sauvignon Blanc)

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Cash Bar

A cash bar is recommended when each individual is paying for his or her own beverages.

The Holiday Inn Winnipeg South provides the bartender and cashier at no charge when liquor consumption is \$350.00 or more for one single bar. Should the bar revenues be less than \$350.00, a charge of \$15.00 per hour, per bartender, will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

Cash Bar Prices

Popular liquor
Popular liqueur
Premium liquor
Premium liqueur
DOMESTIC HOUSE WINE
Jackson Triggs (Merlot or Sauvignon Blanc)
IMPORTED HOUSE WINE
Franciscan California (Chablis or Burgundy)
Velletri (Bianco or Rosso) (Italy)
Domestic beer
Imported beer
Premium beer
Juices
Soft drinks
Non-spirit punch (1.6 Litres)
Spirit punch (1.6 Litres)
IMPORTED HOUSE WINE
Ernest & Julio Gallo White Zinfandel (USA)
Mouton Cadet (France)
DOMESTIC HOUSE WINE
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CORKAGE BAR

An "Occasional Permit" is required by the Manitoba Liquor Control Commission. This permit may be obtained at any liquor store. Application for the permit should be made no less than 14 days prior to the function. The permit must accompany the liquor, wine and beer at all times while in the hotel. The hotel is not allowed to serve any liquor, wine or beer other than that which is stipulated on the permit. The bar(s) will be open according to the time specified on the permit. No persons under the age of eighteen (18) are allowed to consume any alcohol during the function (even when accompanied by a parent, guardian or spouse) in accordance with the Manitoba Liquor Control Act. The permit holder must be in attendance from the opening till the closing of the bar(s). The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accident or injuries. The hotel has the right to refuse liquor service if any of the above requirements are not followed.

Corkage Bar Prices

Corkage

Corkage fee is \$8.95 per person, plus Goods and Services Tax. Corkage fees cover glassware, ice, soft drinks, assorted juices, stir sticks, napkins, chilling and serving of wine and storage of liquor.

Bartender

Bartender fees are \$15.00 per hour, minimum of three hours, based on one hour prior to function and one hour at the completion of the function, plus Goods and Services Tax.

Corkage fee for a wine and beer only reception is \$5.95 per person, plus Goods and Services Tax. Corkage fees cover glasses, chilling and serving.

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BANQUET TERMS & CONDITIONS

A \$500.00 non-refundable, non-transferable prepayment is required at the time of booking to guarantee facilities. Not less than 90 days prior to function, we require 50% of the estimated cost. The balance must be paid 30 days prior to function. Any deposit(s) received are charged to reserve space and/or prepay costs and upon cancellation are non-refundable.

All food is to be provided and prepared by the Holiday Inn Winnipeg South. City of Winnipeg Bi-Law No. 5160/89 Section 8.4 states that no food shall be served in any food service establishment unless it is prepared on the premise and approved by the Medical Health Officer or Public Health Inspector.

All food and beverages are subject to P.S.T., G.S.T. and a 15% service charge.

In order to be assured of your menu choice, it is necessary that the catering office receives menu selections and final details of the event no later than four (4) weeks prior to the event date.

The Client will advise the Hotel of the guaranteed number of guests 3 working days prior to the start of the event. Such advisement for events on Mondays or Holidays is due on the previous Wednesday. The Hotel will charge the guaranteed number of guests or the number of guests served, whichever is greater. The final guarantee may not fall below 80% of the expected number of guests. Should the guaranteed number of guests fall below 80% of the expected number, a penalty equivalent to the difference of the final guarantee and 80% will be assessed as additional room rental. Should the client fail to communicate a final guaranteed number of guests 3 working days prior to the function(s), the expected number will be considered the final guarantee.

Upon request, the Hotel will set up for 5% above the guaranteed number except in the event of the function room being a full capacity. (Should an overflow occur beyond the control of the customer, the Hotel will service the guests to the best of its ability).

Prices may be confirmed no more than six (6) months prior to the event day.

Should the number of guests attending the function differ greatly from the original number quoted, the Holiday Inn Winnipeg South reserves the right to renegotiate the previously agreed upon costs based on the size of the group, and/or relocate the function to a suitable room based on the new size of the group.

The client agrees to hold harmless the Hotel for any and all damages or destruction including theft or mysterious disappearance of any and all equipment owned or leased to the Client. The Client is responsible for any damages to the Hotel premises by his/her guests, agents, or independent contractors on his/her behalf during the period that the hotel premises are under his/her control.

Damages or losses will be billed to the function sponsor.

The Holiday Inn Winnipeg South does not provide labour for the moving of client supplied equipment. Such services may be pre-arranged with the catering department at cost.

Use of the Hotel's name or logo in advertising requires prior approval by the Holiday Inn Winnipeg South.

A full array of audio visual services are available at the Holiday Inn Winnipeg South. Rental fees with applicable taxes vary depending on equipment and length of usage.

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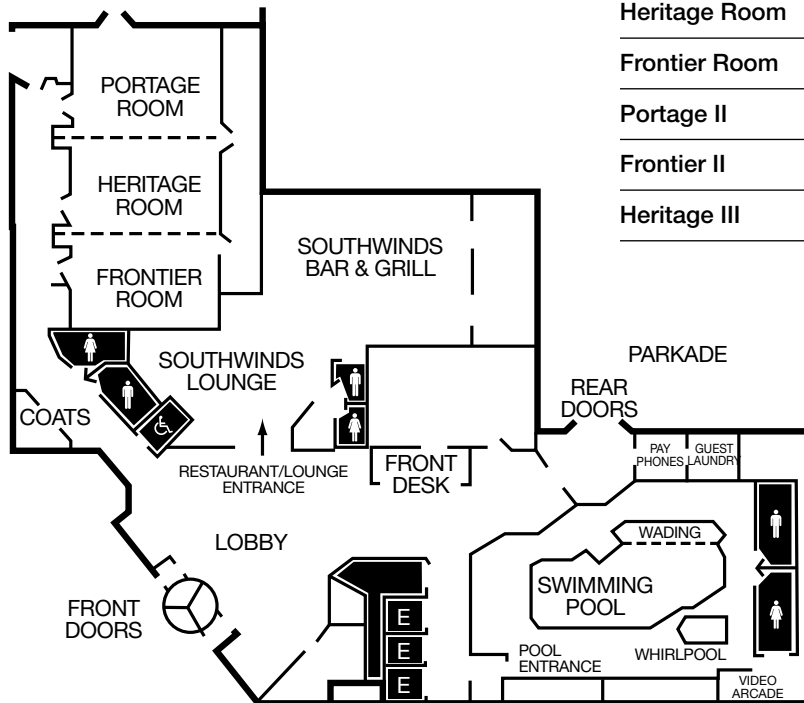
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MEETING ROOM LOCATION AND SIZE



MAIN FLOOR

Rooms	Dimensions	Ceiling Height	Display Space	Banquet	Classroom	Theatre	Board Room	Dinner Dance
Portage Room	22½ x 36	11 feet	810	75	50	100	32	
Heritage Room	22 x 36	11 feet	792	75	50	100	32	
Frontier Room	22 x 36	11 feet	792	75	50	100	32	
Portage II	44½ x 36	11 feet	1602	150	100	200	40	125
Frontier II	44 x 36	11 feet	1584	150	100	200	40	125
Heritage III	66½ x 36	11 feet	2394	300	150	250	64	250

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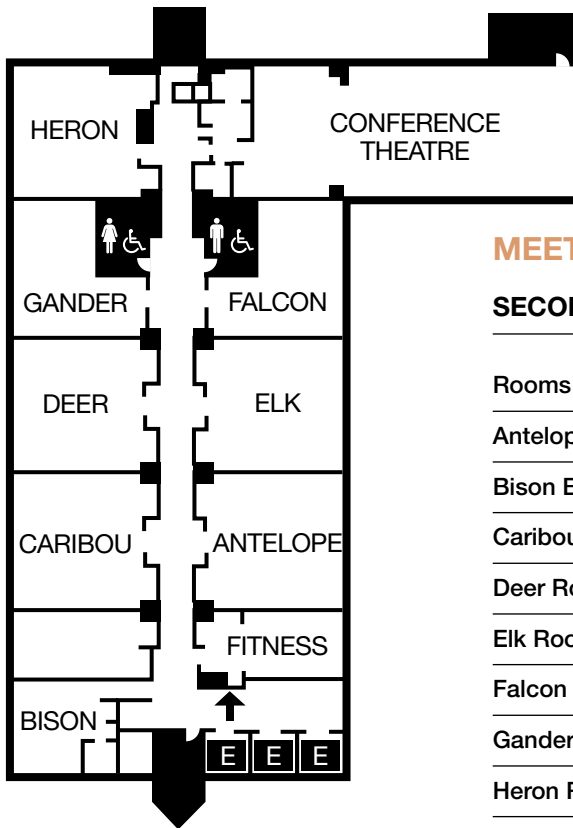
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MEETING ROOM LOCATION AND SIZE

SECOND FLOOR

Rooms	Dimensions	Ceiling Height	Display Space	Banquet	Classroom	Theatre	Board Room
Antelope Room	24 x 26	8 feet	624	50	35	60	30
Bison Brdrm	16 x 15	8 feet	240	10	-	-	10
Caribou Room	24 x 26	8 feet	624	50	35	60	30
Deer Room	24 x 26	8 feet	624	50	35	60	30
Elk Room	24 x 26	8 feet	624	50	35	60	30
Falcon Room	16 x 24	8 feet	384	30	20	40	20
Gander Room	16 x 24	8 feet	384	30	20	40	20
Heron Room	24 x 26	8 feet	624	50	35	60	30
Conference Theatre	41 x 24	8 feet	984	-	65	65	-

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