

Banquet Menu

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Holiday Inn

WINNIPEG SOUTH



Breakfast Entrées

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CONTINENTAL BREAKFAST / \$14.00

(Minimum of 10 people)

A selection of sliced fresh seasonal fruit, with assorted breakfast pastries, butter & preserves, fresh apple & orange juice, coffee & tea.

HERITAGE BREAKFAST BUFFET / \$19.50

(Minimum of 25 people)

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

LIGHT & HEALTHY START / \$17.00

Fresh seasonal fruit tray, hot and cold cereals, Greek yogurt, honey nut granola, dried fruits, whole wheat and multi-grain toast, fresh apple & orange juice, coffee & tea.

PANCAKE BREAKFAST BUFFET/PLATE / \$15.50

Griddled pancakes with bacon and sausages served with seasonal fruit, warm syrup, fresh apple & orange juice, coffee & tea.

EGGS BENEDICT / \$17.00

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

RISE & SHINE / \$17.00

Scrambled eggs, bacon or sausage, skillet brown potatoes and toast. Fresh apple & orange juice, coffee & tea.

BREAKFAST SIDES

Add Cinnamon French sticks / \$1.50

Add Malted mini waffles / \$2.50

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



Themed Breaks

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All themed breaks are available for a minimum of 10 people.

HEALTHY BREAKS / \$11.00

Greek yogurt, dried fruits and nuts, granola bars, fresh whole fruit, coffee & tea.

CHOCOLATE LOVERS BREAK / \$12.00

Assorted chocolate cookies, chocolate brownies, chocolate dainties, coffee & tea.

INTERMISSION / \$11.00

Chips, pretzels, popcorn, assorted cookies and trail mix, coffee & tea.

MEDITERRANEAN / \$13.00

Bruschetta, hummus, tzatziki, pita triangles, crostini, coffee & tea.

MINI SWEET BAR / \$13.00

Assorted dainties, mini cinnamon sugar donuts, mini pecan tarts, coffee & tea.

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Revitalize your audience with one of our themed selections to ensure your meeting is a success.



Breaks

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COFFEE SERVICE

Tazo tea	\$32.00/10 cups
Starbucks coffee	\$32.00/10 cups
Starbucks decaffeinated coffee	\$32.00/10 cups
Starbucks coffee urn	\$135.00/50 cups
Starbucks coffee urn	\$240.00/100 cups

BEVERAGES

Bottled Tropicana juices	\$4.25/bottle
Soft drinks	\$3.00/can
Milk	\$3.00/glass
Fruit punch	\$30.00/pitcher
San Pellegrino water	\$3.50/bottle
Bottled water	\$3.00/bottle

SNACKS

Danish	\$2.95 each/\$30.00 dozen
Muffins	\$2.95 each/\$30.00 dozen
Croissants	\$2.95 each/\$30.00 dozen
Banana bread	\$2.95 each/\$30.00 dozen
Cinnamon roll	\$2.95 each/\$30.00 dozen
Donuts	\$2.25 each/\$24.00 dozen
Freshly baked cookies	\$1.95 each/\$20.00 dozen
Assorted mini dainties	\$15.00 dozen
Light snacks: pretzels, popcorn or potato chips	\$6.50/bowl
Tortilla chips with salsa & sour cream	\$7.50/bowl
Fruit yogurt	\$2.00 each
Cold cereals	\$3.00 each
Whole fresh fruit	\$2.00 each



Working Luncheons

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SOUP & SANDWICH BUFFET / \$15.50

(Minimum of 10 people)

Soup du jour, assorted wraps & sandwiches served on a selection of breads (1½ per person), garnished with dill pickles, assorted desserts.

SUBMARINE EXPRESS / \$18.50

(Minimum of 10 people)

Soup du jour, 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 desserts.

MAMA'S PIZZA / \$16.50

(Minimum of 10 people)

Caesar salad, all you can eat assorted 2 topping pizzas. Choose any two toppings per pizza: pepperoni, bacon, Italian sausage, mushrooms, onions, ham, pineapple, green peppers, feta cheese or tomatoes.

HEALTHY LIVING / \$19.00

Sliced grilled chicken breast placed on top of fresh spinach, red onion and strawberries tossed in an apple vinaigrette with tender raisins and sugared almonds.

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

ITALIAN LUNCH / \$20.00

(Minimum of 15 people)

Mixed field greens or Caesar salad, choose one of our selections of oven baked lasagnas served with garlic toast.

Select one:

- **Lasagna al Forno:** baked with our special marinara meat sauce covered with a blend of three cheeses.
- **Baked Vegetable Lasagna:** roasted zucchini, red and green peppers, broccoli, cauliflower, carrots and mushrooms all layered between al dente noodles, mozzarella and garlic rosé sauce.

LUNCH SIDES

Add Soup du Jour / \$3.50 per person

Add Salad / \$3.50 per person

Add Sweet Bar / \$2.00 per person

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LUNCHEON FAVOURITES

All pastas locally made with Manitoba flour and free-run eggs.

PASTA MANIA / \$18.50

(Minimum of 15 people)

Mixed field greens or Caesar salad, accompanied by two pastas with your choice of two delicious sauces, garnished with garlic toast.

Pasta – select two:

- Tri-colour fusilli
- Linguini
- Spaghetti
- Fettuccini
- Penne
- Three cheese tortellini

Sauce – select two:

- Bolognese
- Marinara
- Garlic Alfredo
- Rosé

SIRLOIN STEAK SANDWICH / \$26.00 per person

Grilled 8 oz sirloin on garlic bread, garnished with onion tanglers and served with French fries. Chef's choice dessert, coffee & tea.

BURGER BAR / \$22.50

(Minimum of 15 people)

In house made, 100% Certified Angus Beef burgers, served with fresh kaiser buns, cheddar cheese slices, leaf lettuce, sliced tomatoes and white onions. Accompanied by dill pickles, potato salad, coleslaw and traditional condiments.

TACO BAR / \$19.50

(Minimum of 15 people)

Choice of tossed green salad or Caesar salad. Spiced taco beef or fajita chicken, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheddar cheese, salsa and sour cream. Mexican style rice and refried beans.

***Combined taco beef & fajita chicken for additional \$2.00 per person**

LUNCH SIDES

Add Soup du Jour / \$3.50 per person

Add Salad / \$3.50 per person

Add Sweet Bar / \$2.00 per person

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Buffet Alley

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HOT LUNCH BUFFET / \$23.50 per person

(Minimum of 25 people)

Includes freshly baked rolls & butter.

SALAD BAR

Select three:

Mixed field greens, Caesar salad, spinach salad, pasta salad, coleslaw, bean salad, quinoa salad, pickled beets, creamy broccoli-craisin salad.

HOT ENTRÉES

Select two entrées:

(Additional Hot Entrée \$4.00 per person)

Roast pork loin, sliced roast beef, honey garlic or BBQ pork ribs, chicken marsala, chicken penne alfredo, honey stung chicken, roasted chicken with herbs, cabbage rolls, Swedish meatballs, chicken parmigiana, chicken piperade, buttered chicken, breaded pork bites.

Add Carvery – \$4.00 per person *(minimum of 50 people required)*
Certified Angus Baron of Beef, bone-in ham, roast pork loin.

TASTY POTATOES

Select one:

Oven roasted herb potato, mashed potato, scalloped potato, rice pilaf, egg fried rice, penne Alfredo. *(Perogies – additional \$2.00/person).*

GARDEN VEGETABLES

Select one:

Buttered green beans, green peas & mushrooms, buttered sweet corn, vegetable medley, honey glazed carrots, cauliflower au gratin.

SWEET BAR

Assorted desserts

Coffee & tea



Luncheon Entrées

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LUNCHEON ENTRÉES / \$23.00 per person

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, mixed field greens, Caesar salad.

HOT ENTRÉE SELECTIONS

Select one:

Sliced roast beef, chicken marsala, roast pork loin, chicken parmigiana, chicken piperade, breaded veal cutlet with mushroom sauce, citrus salmon.

TASTY POTATOES

Select one:

Oven roasted potato, scalloped potato, duchesse potato, mashed potato, rice pilaf, egg fried rice.

GARDEN VEGETABLES

Select one:

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

TEMPTING DESSERTS

Select one:

Tiramisu, lemon shortcake, red velvet cake, triple chocolate cake, individual apple crisp with vanilla ice cream, chilled cheesecake with strawberry toppings.



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PARTY FAVOURITES

Assorted sandwich platter / \$7.00 per person

Tea style sandwiches, 4 quarters per person

Seasonal fresh fruit platter / \$5.95 per person

Yogurt or chocolate dip

Garden fresh raw vegetable platter / \$5.25 per person

Creamy ranch dip

Imported and domestic cheese board / \$7.25 per person

Assorted crackers & baguettes

Assorted relish platter / \$3.25 per person

CARVING STATIONS / \$13.50 per person

(Minimum of 40 people)

Select one:

Slow roasted boneless baron of beef or Mustard-crusting pork loin.

Served with condiments & freshly baked rolls.

LATE NIGHT SNACK / \$13.00 per person

\$11.00 per person with dinner entrée

Relish tray, garden fresh raw vegetables and dip, assorted cold cuts, freshly baked breads, buns and condiments.

SWEET BAR / \$7.00 per person

Assorted cakes and cheesecakes

COLD CANAPÉS

(Minimum of 3 dozen per selection)

Shrimp on crostini / \$22.00 dozen

Devilled eggs / \$22.00 dozen

California sushi roll / \$28.00 dozen

Spiced crab sushi roll / \$28.00 dozen

Cucumber & salmon barquettes / \$22.00 dozen

Smoked salmon on Paris bread / \$22.00 dozen

Bruschetta on crostini

topped with feta / \$22.00

HOT HORS D'ŒUVRES

(Minimum of 3 dozen per selection)

Swedish or BBQ meatballs / \$20.00 dozen

Mini quiche Lorraine / \$20.00 dozen

Maple BBQ chicken wings / \$20.00 dozen

Breaded mozzarella sticks with marinara sauce / \$20.00 dozen

Cheddar quesadilla with tomato salsa / \$20.00 dozen

Vegetable spring rolls with tangy plum sauce / \$20.00 dozen

DELUXE HOT HORS D'ŒUVRES

(Minimum of 3 dozen per selection)

Teriyaki beef sauté / \$22.00 dozen

Garlic shrimp skewer / \$22.00 dozen

Breaded shrimp with seafood dip / \$22.00 dozen

Honey garlic chicken kebabs / \$22.00 dozen

Prosciutto wrap asparagus / \$22.00 dozen

Mini spanakopita in phyllo pastry / \$22.00 dozen

Chicken pot stickers / \$22.00 dozen

Chicken strips with honey mustard / \$22.00 dozen

Bacon wrapped scallops / \$32.00 dozen

Stuffed mini Yorkshire with

roast beef horseradish cream / \$32.00 dozen

Beef burgers sliders / \$37.00 dozen

HOUSE SPECIALTIES

LE POUTINE BAR / \$10.00

(Minimum of 40 people)

Build your own Canadian classic with crispy golden fries, gravy, cheese curds, shredded cheddar, green onion, bacon bits, sautéed mushrooms, sour cream.

SMOKIE BAR / \$13.00

(Minimum of 40 people)

Grilled to perfection mini smokies with all the fixings, chopped onion, sauerkraut, mustard, ketchup, relish and potato & chips.

TACO BAR / \$10.00

(Minimum of 40 people)

Build your own hard-shell taco with spiced taco beef, shredded lettuce, diced tomatoes, shredded cheddar cheese, salsa and sour cream. (2 tacos per person)



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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 / \$35.00

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.

Marco Polo – boneless breast stuffed with broccoli and cheese.

Chicken Supreme Piperade / \$35.00

Supreme breast of chicken, pan seared to perfection. Served with creamy peppercorn sauce.

Roasted Herb Chicken / \$35.00

Perfectly seasoned and roasted half chicken.

BEEF ENTRÉES

Certified Angus Beef Roast Prime Rib / \$48.00

Slow roasted Certified Angus Beef prime rib of beef served with Yorkshire pudding and topped with jus.

Certified Angus Beef Sirloin / \$38.00

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

HOUSE SPECIALTIES

Roasted Pork Loin / \$35.00

Mustard rubbed pork loin roasted to medium, sliced and served with apple jus.

Mixed Grill / \$45.00

Charbroiled 6 oz. Certified Angus Beef sirloin cap steak and garlic shrimp skewer.

Citrus Salmon / \$38.00

Pan seared filet of salmon served with a citrus ginger sauce.

Veal Cutlet with Mushroom Sauce / \$36.00

Panko-crusted veal cutlet in a red wine mushroom sauce.

VEGETARIAN/VEGAN ENTRÉES

Vegetable Spanakopita / \$35.00

Sautéed spinach, peppers and red onion combined with feta cheese stuffed and baked to perfection in a golden puff pastry shell.

Vegetable Primavera / \$35.00

Fresh vegetables sautéed with garlic and finished with our roasted garlic cream sauce, tossed with al dente penne pasta.

Baked Cannelloni / \$35.00

A special blend of three cheeses that are smothered with our marinara sauce and baked to perfection.

Teriyaki Vegetable Stir-fry with Rice Pilaf / \$35.00

Fresh assorted vegetables stir-fried and finished with teriyaki sauce, served with rice pilaf. (Vegan)

Beet, Pea & Potato Cakes / \$35.00

Plant-based patty made with beets, peas & potatoes, grilled and topped with our in-house made tomato sauce, served with herb-roast potatoes and Chef's choice of vegetables. (Vegan/GF)

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CHILDREN'S ENTRÉES

(12 years of age & under)

Served with adult choice of appetizer & dessert.

Cheesy Mac & Cheese / \$17.50

Yummy macaroni and cheese, the one that kids love.

Chicken Strips & Fries / \$17.50

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

Pizza / \$17.50

7" personalized pepperoni or cheese pizza.

Burger & Fries / \$17.50

Hamburger and French fries.

DINNER ENTRÉE ACCOMPANIMENTS

SOUP OR SALAD

Select one:

Soup du jour, craisin spinach salad, mixed field greens, Greek salad, Caesar salad.

GARDEN VEGETABLES

Select two:

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

TASTY POTATOES

Select one:

Stuffed baked potato, garlic buttered baby creamers, oven roast herb potato, duchesse potato, baked potato, mashed potato, rice pilaf.

TEMPTING DESSERTS

Select one:

Cinnamon gateau, red velvet cake, chocolate torte, New York cheesecake with strawberry topping, apple crisp with vanilla ice cream.

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

Dinner Buffet

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DELUXE DINNER BUFFET / \$36.00 per person

(Minimum of 50 people)

Includes freshly baked rolls & butter.

SALAD BAR

Select five (additional Selection \$1.50 per person):

Mixed field greens, Caesar salad, spinach salad, potato salad, pasta salad, coleslaw, bean salad, traditional Greek salad, pickled beets, creamy broccoli-craisin salad, marinated mushrooms, devilled eggs.

CARVED ENTRÉE SELECTIONS

Select one:

Certified Angus prime rib of beef *(additional \$9.00 per person)*.

Certified Angus boneless baron of beef, roast turkey with dressing, glazed ham, roast pork loin.

HOT ENTRÉE SELECTIONS

Select one (additional Hot Entrée \$4.00 per person):

Lasagna al forno, Swedish meatballs, chicken marsala, herb roasted chicken, chicken parmigiana, chicken piperade, beef stroganoff with spätzle, cabbage rolls, perogies, BBQ or honey garlic pork side ribs, pan fried basa with garlic-caper butter sauce, cheese ravioli, teriyaki vegetable stir-fry. (Vegan)

TASTY POTATOES

Select one:

Oven roasted herb potato, garlic buttered baby creamers, mashed potato, scalloped potato, rice pilaf.

GARDEN VEGETABLES

Select one:

Honey glazed carrots, buttered green beans, green peas & mushrooms, buttered sweet corn, vegetable medley, cauliflower au gratin.

SWEET BAR

Assorted cakes and cheesecakes, coffee & tea.



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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 bar consumption is \$450.00 or more for one single bar. Should the bar revenues be less than \$450.00, a charge of \$20.00 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	\$5.75 per oz
Popular Liqueur	\$5.75 per oz
Premium Liquor	\$6.50 per oz
Premium Liqueur	\$6.50 per oz
Wine by the Glass, Specialty	\$8.00 per glass
Wine by the Glass	\$7.25 per glass
Domestic Beer	\$5.75 per beer
Premium Beer	\$6.75 per beer
Soft Drinks	\$2.50 per drink
Juices	\$4.00 per glass
Non Spirit Punch	\$25.00 per pitcher
Spirit Punch	\$50.00 per pitcher

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 bar consumption is \$450.00 or more for one single bar. Should the bar revenues be less than \$450.00, a charge of \$20.00 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	\$5.75 per oz
Popular Liqueur	\$5.75 per oz
Premium Liquor	\$6.50 per oz
Premium Liqueur	\$6.50 per oz
Wine by the Glass, Specialty	\$8.00 per glass
Wine by the Glass	\$7.25 per glass
Domestic Beer	\$5.75 per beer
Premium Beer	\$6.75 per beer
Soft Drinks	\$2.50 per drink
Juices	\$4.00 per glass
Non Spirit Punch	\$25.00 per pitcher
Spirit Punch	\$50.00 per pitcher

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



Bar Services – Wine List

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WINES

WHITES

	<i>per bottle</i>
Moscato Barefoot, USA	\$29.00
Pinot Grigio Rufino, Italy	\$36.00
White Zinfandel E & J Gallo, USA	\$28.00
Sauvignon Blanc Sumac Ridge, Canada	\$36.00
Chardonnay Kim Crawford, New Zealand	\$38.00
White Blend Bodacious, Canada	\$30.00
Pinot Grigio Jackson Triggs, Canada	\$29.00

REDS

Cabernet Sauvignon Carnivor, USA	\$38.00
Malbec Alamos, Argentina	\$36.00
Red Blend Bear Flag, USA	\$30.00
Pinot Noir Inniskillin, Canada	\$38.00
Carmenere Cono Sur, Chile	\$30.00
Shiraz Yellowtail, Australia	\$36.00
Cabernet Sauvignon Jackson Triggs, Canada	\$29.00

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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 \$9.95 per person, plus Goods and Services Tax. Children’s corkage fee for 17 and under is \$4.50 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 \$20.00 per hour, will apply for functions of 70 people or less. A 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

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.

Corkage fee for a soft drink and juice only reception is \$4.00 per person, plus Goods and Services Tax.

Hotel Services

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The staff and management at the Holiday Inn Winnipeg South take great pride in our fine facilities, comfortable guest rooms, excellent cuisine and warm and welcoming atmosphere. We hope that you have the opportunity to enjoy all that we offer during your stay with us.

HOTEL SERVICES

EnoBAR + KITCHEN

Eno | Define Eno Urban Dictionary:
Totally awesome, Wicked cool. Hyperbole of awesome/cool.

This beautiful trendy hot spot is a newcomer on Pembina Highway with a standout menu. Hip diners can opt in to inventive international cuisine and creative combinations. Fresh, hearty and innovative menu items with a twist, even the pickiest eaters can find something appealing. Plus, there are added bonuses, like ample space for larger parties.

Hours of Operation:

Monday – Friday 6:30 am – 10:00 pm
Saturday & Sunday 7:00 am – 10:00 pm

Bar Hours of Operation:

Monday – Saturday 4:00 pm – 1:00 am
Sunday 4:00 pm – 11:00 pm

ROOM SERVICE

Sit back and enjoy a meal, snack or beverage in the comfort of your own room.

Hours of Operation:

Monday – Friday 6:30 am – 11:00 pm
Saturday – Sunday 7:00 am – 11:00 pm

THE MARKET

Offers a variety of snacks, beverages and sundry items available 24 hours a day.

Hours of Operation:

Monday – Sunday 24 hours

HOTEL FACILITIES / SERVICES

- 170 Deluxe rooms featuring 1 queen bed, 1 king size bed, or 2 queen beds
- Crocus Suite with Jacuzzi tub for two
- Executive club floors
- Accessible guestrooms
- Non-smoking hotel
- Wireless high-speed internet access
- Microwaves and bar fridges in all guestrooms
- Flat screen televisions
- Hair dryers, Keurig coffee makers
- Irons and boards in all guestrooms
- Individual climate controls
- Voice mail in all guestrooms
- Free local phone calls
- Security card lock system
- Express check in and check out services
- Valet and laundry service available
- Coin operated washer and dryer
- Complimentary safety deposit boxes
- Soft drink & ice machines on every other floor
- Holiday Inn's Forget Something Service
- Holiday Inn's Hospitality Promise Program
- Indoor pool, with wading pool and whirlpool
- 24 hour fitness facility on property
- Outdoor jogging track
- Ice rinks, tennis courts and curling rink nearby hotel
- Children 12 and under eat free (some restrictions apply)
- Children 19 and under stay free (some restrictions apply)
- Cribs free, cots available at a minimal charge
- Kids Korner, games library & Sharkey's Place Playroom

GUEST SERVICES

- Complimentary airport shuttle/office service
- Complimentary covered parking with plug-ins
- Program Membership: Aeroplan, Air Miles, Sky Miles, IHG Rewards



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BANQUET TERMS & CONDITIONS

A \$500.00 non-refundable, nontransferable 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 nonrefundable.

Cancellation fees will be applicable within Ninety (90) days of the event date, Twenty-Five Percent (25%) of the estimated value of the function as determined by the hotel. Within Thirty (30) days prior to the event date, Hundred Percent (100%) of the estimated value of the function as determined by the hotel.

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).

Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Any delay in starting times of meals more than 30 minutes will result in a labour fee being charged. Personal effects must be removed from the banquet room(s) at the end of each function unless reserved on a twenty-four hour basis.

Prices may be confirmed to 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 prearranged 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.

CONTACT US

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

Catering Telephone Number: 204-452-4747

Catering Fax: 204-284-2751

Email: info@hiws.ca

www.winnipegssouthholidayinn.com



HOME

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

HOTEL SERVICES

MEETING ROOMS

MAIN FLOOR

SECOND FLOOR

CONTACT US

THE UPGRADED EXPERIENCE

The Holiday Inn Winnipeg South specializes in setting the stage for meetings, conventions and celebrations. With a range of stylish spaces to choose from, we take pride in offering outstanding service from the contact and every step of the way to ensure your event runs flawlessly.

HERITAGE BALLROOM

Extending hospitality to family, friends and associates. Tastefully decorated, perfect for meetings and banquets.

Features Include:

Multi-use facility of approximately 2,400 square feet, subdivides into 3 separate function rooms accommodating up to 300 people banquet style or 250 sit down dinner & dance, wheelchair accessible, LCD Projector, screen and high speed wireless internet.

EXECUTIVE BOARDROOMS

Seven function rooms ideal for breakout facilities, smaller executive meetings or catered events. The seating capacity ranges from 5 to 60 people.

Features Include:

Individual climate controlled systems, windows in all rooms allowing you to work in natural day light, speaker phones, high speed wireless internet and wheelchair accessibility.

CONFERENCE THEATRE

A meeting facility unique to Winnipeg that offers multi-media equipment.

Features Include:

Tiered classroom style seating for up to 65 people, LCD projector, each desk has power hook ups for computer laptop for individual training capability, LCD Projector, 10' x 10' electronic projection screen, stereo sound and high-speed internet.

continued >

“Our guarantee is that your meeting will be just the way you want it.”

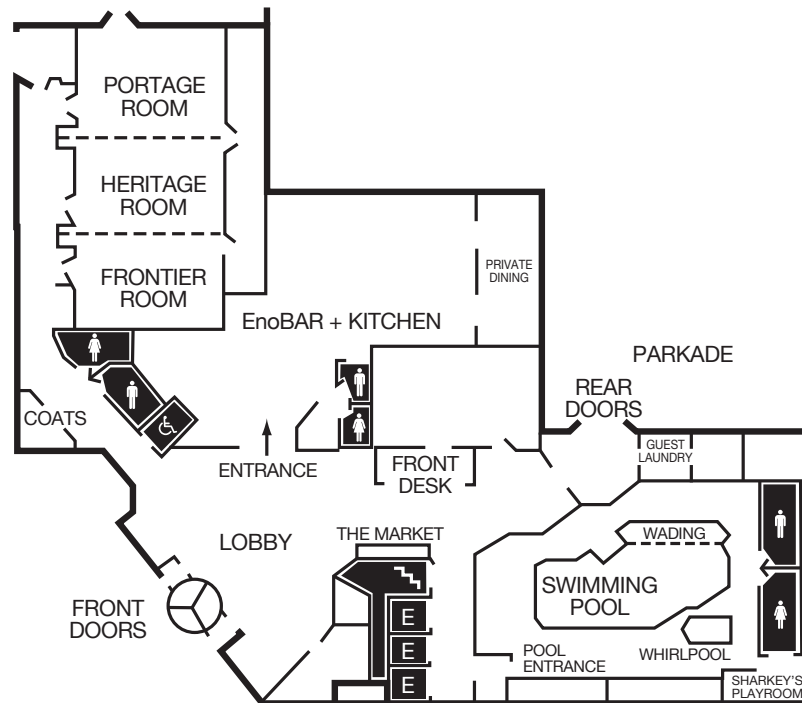


Meeting Room Location and Size

- HOME
- BREAKFAST
- BREAKS
- LUNCH
- RECEPTION
- DINNER
- BEVERAGES
- HOTEL SERVICES
- MEETING ROOMS
 - MAIN FLOOR**
 - SECOND FLOOR
- CONTACT US

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

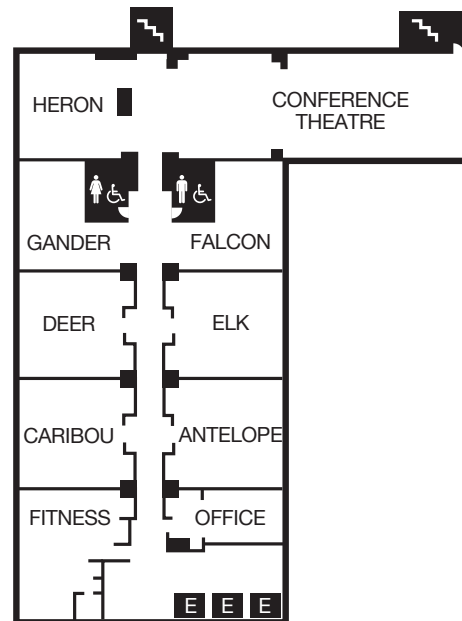


Meeting Room Location and Size

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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
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	-



Contact Us

- HOME
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