



NORWOOD
HOTEL

Banquet Menu & Services

112 Marion Street, Winnipeg, Manitoba, Canada R2H 0T1

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Toll Free: 1.888.888.1878

Email: reservations@norwood-hotel.com

Website: www.norwood-hotel.com

Breakfast

The Continental	11.75
Chilled fruit juice	
Assorted danish pastries	
Muffins & croissants	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Deluxe Continental	13.75
Chilled fruit juice	
Bagels & cream cheese	
Homemade scones	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Healthy Continental	12.95
Chilled fruit juice	
Low fat muffins	
Multigrain bagels	
Sliced fruit platter	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Specialty Continental	15.50
Chilled fruit juice	
Homemade scones	
Homemade breakfast loaves	
Assorted cheese platter	
Sliced fruit platter	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
A La Carte (per person)	
Danish, muffin or croissants	2.25
Assorted bagels or homemade scones	2.50
Assorted donuts	2.25
Mini cinnamon buns	2.75
Yogurt (individual cups)	2.50

Please add 16% gratuity charge and other applicable taxes (PST & GST).
Prices are subject to change without notice due to market conditions.

The Voyageur (Buffet) 16.95

- Chilled fruit juices
- Sliced fresh fruits
- Country fresh scrambled eggs
- Bacon & pork sausages
- Breakfast potatoes
- Fruit crêpes
- French toast sticks
- Fresh brewed coffee, tea & decaf

The Promenade (Served) 13.45

(Buffet) 14.95

- Chilled fruit juices
- Sliced fresh fruits
- Country fresh scrambled eggs
- Bacon & pork sausages
- Breakfast potatoes
- Mini croissant
- Butter & preserves
- Fresh brewed coffee, tea & decaf

The Guysborough (Served) 14.25

(Buffet) 15.75

- Chilled fruit juices
- Sliced fresh fruits
- Country fresh scrambled eggs
- Lean sliced ham
- Grilled tomato slices
- Sautéed mushrooms
- Mini muffins
- Butter & preserves
- Fresh brewed coffee, tea & decaf

The Tache (Buffet) 19.25

- Chilled fruit juices
- Sliced fresh fruits
- Country fresh scrambled eggs
- Bacon & pork sausages
- Breakfast potatoes
- Roasted chicken
- Chef's hot vegetable
- Assorted cheese platter
- Croissant & mini cinnamon buns
- Fresh brewed coffee, tea & decaf

Substitute beef sausages for an additional 0.95 per person

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Breakfast & Brunch

Minimum 20 People

Luncheon Buffets

The Pioneer (10 person minimum)	16.45
<ul style="list-style-type: none"> Soup du jour Chef's tossed salad Homemade potato salad Assorted sandwiches & wraps Assorted pickles & olives Fresh sliced fruit platter Assorted pastries & squares Coffee, tea & decaf 	
Pasta Bar (20 person minimum)	18.95
<ul style="list-style-type: none"> Caesar salad Calabrese salad platter Baked lasagna (meat or vegetable) Wild rice linguini with chèvre, pine nuts & vegetables Garlic herb foccacia Assorted pastries & cakes Coffee, tea & decaf 	
The Forks (10 person minimum)	17.95
<ul style="list-style-type: none"> Soup du jour Potato salad Garden fresh vegetables & dip Assorted cold deli meats Tuna & egg salads Assorted artisan breads & rolls Sliced fresh fruit display Assorted cheeses Assorted pastries & squares Coffee, tea & decaf 	
The Festival (20 person minimum)	17.45
<ul style="list-style-type: none"> Tossed salad Broccoli salad Chef's hot vegetables Assorted rolls & butter Assorted pastries & cakes Coffee, tea & decaf 	
Add your choice of one of the following:	
<ul style="list-style-type: none"> Roasted chicken & potato wedges Beef stroganoff & noodles Stir-fried beef & rice Stir-fried chicken & rice Vegetarian curry & rice 	
Enhance your buffet with the following selection (per person)	
Calabrese salad platter	2.25
Wild rice salad with fruit & nut	2.50
Potato salad	2.25
Caesar salad	2.50
Vegetarian or meat lasagna	3.50
Sterling Silver premium beef carved by the chef	6.25

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Starters

Chef's spring mix salad
or choice of signature soup

(For the other choices refer to the soup and salad menu on page 8)

Entrées

	Entrée Only	3 Course Meal
Grilled pineapple teriyaki chicken	16.95	18.95
Grilled chicken with mushroom cream sauce	16.95	18.95
Lemon chicken breast	16.95	18.95
Chicken parmesan	16.95	18.95
6 oz. Sterling Silver New York strip with port demi-glace	17.95	19.95
Veal cutlets (4oz) with spanish sauce	16.95	18.95
Vegetable, premium beef, or chicken stir fry with rice*	16.95	18.95
Pan fried pickerel with lemon butter	16.95	18.95

*Excludes vegetable and potato options

Vegetables

One choice from
the vegetable menu

Potatoes

One choice from
the potato/rice menu
(see page 9 for selections)

Dessert

One choice from
the dessert menu

Norwood Bread Basket and Butter
Fresh Brewed Coffee, Tea & Decaf

Working Lunches

Delivered right to your table – perfect for fast paced meetings and speeches.

Sandwich Platter 14.95 per person

Assorted sandwich platters, fresh sliced fruit
and our famous cookie plate or dainty platter.
Served with coffee, tea & decaf

Cheeseburger Plate 14.95 per person

Our signature cheeseburger with french fries
or tossed salad. Served with pop or juice pitchers.
Also available with grilled chicken breast

Served
Luncheons

Dinner Buffets

Minimum 25 People

Provencher Buffet	29.25
Featuring Sterling Silver roast baron of beef	
Norwood Buffet	34.95
Featuring Sterling Silver prime rib	
Prairie Buffet	29.95
Featuring roast Manitoba turkey with old fashioned stuffing and cranberry sauce	
Assiniboine Buffet	28.95
Featuring apple and thyme stuffed pork loin	
Portage Buffet	27.95
Featuring Norwood style glazed baked ham	

Your Buffet includes the following selections:

- Choice of roasted chicken or Spicy BBQ, swedish or sweet & sour meatballs
- Choice of one potato or rice
- Choice of hot vegetable
- Assorted breads & rolls
- Chef's spring mix salad
- Pasta salad
- Assorted pickles & olives
- Assorted traditional cheeses
- Fresh sliced fruits
- Assorted pastries & cakes
- Fresh brewed coffee, tea & decaf

(see page 9 for potato and vegetable selections)

Enhance your Buffet with another item (per person)

Traditional cabbage rolls	4.50
Baked macaroni & cheese	4.00
Perogies	4.50
Norwood chicken wings	3.95
Curried shrimp	4.75
Cold shrimp platter	4.75
Cold decorated salmon	160.00 each



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Starters

Chef's spring mix salad or choice of signature soup
(For other choices refer to the soup or salad menu on page 8)

Sterling Silver Beef Dinners

Sterling Silver baron of beef with Norwood pan sauce	26.95
Sterling Silver filet mignon (6oz)	36.95
Sterling Silver 8 oz New York steak Served with sautéed mushrooms	31.95
Sterling Silver prime rib roast with red wine au jus (10oz)	38.95
(8oz)	36.00
(6oz)	34.00

Norwood Classics

Traditional chicken chasseur*	25.95
Chicken cordon bleu with swiss cheese & smoked canadian ham	26.95
Classic chicken kiev with garlic herb butter	26.95
Roast Manitoba turkey	26.95

Entrées

Grilled lemon chicken Canso with 3 jumbo shrimp	28.50
Bruschetta chicken*	26.95
Whiskey chicken with honey mustard glaze	26.50
Fiesta chicken*	25.95
Cranberry & swiss stuffed chicken with almonds	26.95
Chicken supreme* stuffed with roasted vegetables & chèvre	27.95
Grilled chicken breast stuffed with mushroom duxelle	26.95
Grilled chicken breast stuffed with sun dried tomato herbed cream cheese	26.95
Grilled chicken breast florentine in phyllo pastry	27.95
Veal parmesan	27.95
Breaded pork chop with mushroom sauce	26.95
Pork loin with apple & fresh thyme stuffing	27.95
Ginger & soy marinated salmon	26.95

* gluten free selections

Vegetables

One choice from the signature vegetables or two choices from the chef's vegetables

Potatoes/Rice

One choice from the potato/rice menu
(see page 9 for selections)

Dessert

One choice from the dessert menu

Rolls and Butter
Coffee and Tea



Please add 16% gratuity charge and other applicable taxes (PST & GST).
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Dinner

Soups & Salads

Signature Soups

Cream of mushroom
Broccoli & three cheese
Sun dried tomato &
roasted pepper
Vegetarian borscht
Beef barley
Italian red lentil
Butternut squash & ginger
Cream of potato & leek
French Canadian pea soup
Swiss onion
Ale & cheddar
Cream of asparagus

Salads (additional 2.50 per person)

Caesar salad
Greek salad
Arugula salad
Fresh fruit salad
Fruit & nut garnished
spinach salad
Calabrese salad

Add 2.50 per person when serving both soup and salad.

Add 2.50 per person when offering multiple entrée choices (maximum 3 choices).

Additional Selections (price per person)

Swedish meatballs 3.25
Perogies 3.25
BBQ meatballs 3.25
Cabbage rolls 3.25
Sweet & sour meatballs 3.25
Your choice of two 5.50

Gluten Free Selections

Grilled chicken pasta with vegetables in a rosée sauce 24.95
Sweet chili chicken & vegetable stir fry over rice 24.95
7 inch two topping personal pizza 21.95
Vegetarian or chicken curry with rice 23.95

*Rice bread is available on request as a substitution on all menus.

Vegetarian Selections

Baked macaroni & cheese 22.95
Grilled portobello mushroom in phyllo
with spinach & swiss cheese 22.95
Ginger & soy marinated salmon 26.95
Wild rice linguini with chèvre, pine nuts & vegetables 24.95

Children's Selections

Cheese quesadilla with sour cream & salsa 13.95
7 inch cheese or pepperoni pizza 13.95
Chicken fingers & french fries 14.95
Baked macaroni & cheese 13.95

All items from vegetarian, gluten free & children's menu
are served with salad and dessert.

Children's menu includes soft drink, juice or milk.

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Chef's Vegetables

- Broccoli
- Green beans amandine
- Peas & mushrooms
- Honey dill carrots
- Vegetable medley of mixed greens
- Seasoned corn

Signature Vegetables

- Norwood vegetable mix
- Stir fried vegetables
- Grilled asparagus (when available)
- Roasted mixed vegetables
- Honey mustard carrots
- Broccoli or cauliflower au gratin

Potatoes/Rice

- Duchess potato
- Roasted potatoes
- Potato galette
- Mashed sweet potato
- Stuffed baked potato
- Classic mashed potato
- Garlic mashed potato
- Lemon roasted chateau potato
- Baby roasted potatoes
- Wild & white rice medley
- Seasoned rice pilaf

Desserts

- Chocolate mousse
- Chocolate tiger cake
- Strawberry shortcake
- Classic lemon cream cake
- Black forest cake
- New York cheesecake
- Assorted cookie platter
- Assorted pastries & squares
- Toffee cake
- Tiramisu

Custom & Specialty Desserts (priced on request)

- Maple apple strudel
- Maple pecan tart
- Individual fruit pies

Frozen Desserts

- Ice cream & wafer
- Seasonal fresh fruit with ice cream
- Strawberry peach sundae
- Chocolate pear sundae
- Assorted gelato flavours

Vegetable & Dessert

Hors D'oeuvres

Sushi

Enhance your reception with sushi served by our professional staff. Priced to order.

Norwood Wings!

Our wings are available in more than 15 delicious flavours.
A great addition to any event!

Hot Hors D'oeuvres

Water chestnuts & bacon	20.95
Assorted phyllo pastries	20.95
Teriyaki beef skewers	20.95
Ginger soy salmon skewers	20.95
Teriyaki chicken skewers	20.95
Mini tourtières	20.95
Chicken satay skewers	20.95
Chicken fingers	20.95
Brie and pecan tartlette	20.95
Breaded shrimp	20.95
Thai grilled shrimp skewer	20.95
Scallops wrapped in bacon	20.95
Breaded crab cakes	20.95
Saffron risotto cakes	20.95
Spicy BBQ meatballs	18.50
Norwood chicken wings	18.50
Mini quiche	18.50
Yam & chèvre wontons	18.50
Spring rolls	18.50
Falafel medallions with tomato cucumber sauce	18.50
Pizza bagels	18.50
Corn fritters with bacon bits and chèvre	18.50

Cold Hors D'oeuvres

Smoked salmon canapés	19.25
Cold poached shrimp	19.25
Deluxe assorted canapés	19.25
Melon wrapped in prosciutto	19.25
Prosciutto & oka cheese canapés	19.25
Lobster salad tartlette	19.25
Portobello mushroom tartlette	19.25
Cherry tomato with herbed cream cheese (when available) ...	17.50
Pâté canapes	17.50
Deviled eggs	17.50
Mini bruschetta	17.50
Mini fruit skewers	17.50
Thai salad rolls	17.50

Priced per dozen
Minimum 3 dozen per selection

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Assorted Sandwich Platter with Wraps 5.50 per person

With ham, egg salad, corned beef, turkey,
& assorted vegetarian fillings. Served with pickle garnish.

Cocktail Snacks 2.95 per person

With baskets of pretzels, chips and dip, peanuts,
and tacos & salsa

Carved Specialties (minimum 20 people)

Each featured item comes with rolls and condiments

Sterling Silver baron of beef 9.50 per person

Roast turkey 9.25 per person

Sterling Silver roast baron of bison 11.95 per person

Norwood style glazed ham 7.95 per person

Roast Manitoba pork loin 9.25 per person

Reception Specialties

Assorted fancy sandwiches 3.75 per person

Assorted rollup sandwiches 4.00 per person

Assorted traditional & imported cheeses

with crackers 4.50 per person

Fresh sliced fruit 3.95 per person

Cold deli meats with assorted breads & rolls 4.50 per person

Garden fresh vegetables & dip 3.25 per person

Pickles & olives 2.25 per person

Cold shrimp platter 4.95 per person

Chef's pâté display with assorted crackers &

cocktail breads 4.95 per person

Assorted wraps 5.50 per person

Cold decorated salmon 160.00 each

PIZZA PARTY!

Customize your very own pizza party with our famous thin crust
pizza. All traditional toppings are available or create something
unique for that special occasion!

*2 topping pizza starting at 16.95

Cocktail Receptions

Bar Service

A **Host Bar** is considered when a company or individual is hosting the reception and is therefore paying for the guests beverages.

A **Cash Bar** is considered when you wish the hotel to provide the bar, and your guests are responsible for paying for their own beverages.

A **Corkage Bar** is considered when you provide your own beverages. Corkage bar receptions would require an occasional permit from M.L.C.C. The following hotel fees apply.

Corkage 10.95 per person (plus taxes & gratuity) and includes orange, pineapple, cranberry, apple and clamato juices, all soft drinks, straws, ice, glassware, napkins & bar garnishes. Corkage fee includes bartenders & storage.

Corkage for Children 17 & under is 4.50



Wine Service

4.00 corkage per bottle added if dinner wine is provided through a permit obtained from M.L.C.C.

Host or Cash Bar

Popular brands (1oz)	5.25
Premium brands (1oz)	5.75
Popular liqueurs (1oz)	5.75
Premium liqueurs (1oz)	6.25
Domestic beer	5.25
Imported beer	5.75
Wine by the glass (house)	5.25
Wine by the bottle (house)	26.25
Soft drinks & juice (per glass)	2.25
Flat rate pop & juice bar (per person)	1.75
Spirit punch	priced on request

For a cash or host bar, there will be a bartender fee of 20.00 per hour, with a minimum of 3 hours, if sales do not exceed 350.00.

Bartenders are scheduled at approximately 1 per 100 guests.



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Fresh brewed coffee 2.25 per person
House & decaf

Fair trade organic coffee 2.50 per person
Medium, dark or french roast

Tea 2.25 per person

Beverage pitchers 15.75 per pitcher
Juice, punch, lemon iced tea, milk or
chocolate milk

Canned juice 2.75 each

Bottled water 2.75 each

Canned soft drinks 2.25 each

Water cooler (less than 40 guests) 25.00 per day

Water cooler (more than 40 guests) 50.00 per day

Homemade fruit loaf 2.45 per person
Sour cream & lemon, banana nut,
pumpkin raisin, coffee cake

Granola bars 2.50 each

Chocolate bars 2.50 each

Yogurt cups 2.50 each

Cocktail snack assortment 2.95 per person

Whole fruit 1.50 per person

Giant cookies 1.95 per person
Macadamia nut, chocolate chip, peanut butter,
monster, oatmeal cranberry, double chocolate,
molasses ginger

Assorted pastries & squares 2.25 per person

Rice Krispies squares with chocolate drizzle 2.00 per person

All canned and bottled products are charged on consumption.

À La Carte

Deposits, Payments, and Cancellations

A deposit (refer to deposit rate list) is required to confirm a booking.

ALL DEPOSITS ARE NON- REFUNDABLE - No exceptions.

ALL DEPOSITS ARE NON- TRANSFERABLE - No exceptions.

Sixty (60) days prior to the scheduled event, 50% of the estimated value of the function is required. Ninety-five (95%) of the estimated value is due three working days prior to the event. Payment for the balance is due on the date of the function. Direct billing can be arranged with an approved credit application through our Credit Department unless previous credit has been established.

*Saturdays in the Promenade Ballroom is 150 person minimum.

Banquet Room Deposits

Promenade Ballroom "A"	500	Salon Tache	250
Promenade Ballroom "B"	500	Terrace Salon	150
Promenade "A" and "B"	1000	Norwood Grove	150

Guarantee of Attendance

Guarantee of number of guests attending is due 3 business days prior to the event. You will be charged for the guarantee or number served, whichever is larger. If the guaranteed number of guests has not been advised, the expected number of guests will be charged for, or number served - whichever is larger.

Function Size

We reserve the right to move groups into an appropriate size room if the original count varies by 10% or more.

Food & Beverage

All catering of food must be provided by the hotel. NO EXCEPTIONS.

Food and Beverage Prices

Prices are effective April 1, 2011. Prices are subject to change without notice due to market conditions. Guaranteed prices will be given 60 days prior to the event unless prior arrangements have been made. All charges are subject to PST & GST and a 16% service charge.

Additional Goods and Services

In the event of "Drop in Guests" at your function, you request to order more food, extend the bar hours or add any goods or services at the last minute, the hotel has the authority to do so upon the verbal approval of the convener of the function, and provides clearance for the collection of the additional charges not previously signed for on the BANQUET FUNCTION AGREEMENT.

Menu

Limited dietary substitutions may be made in advance. Those ordering substitutions may be identified by a special ticket or place card.

Leftover Food and Take-Outs

For health & insurance reasons, Hotel policy does not allow the removal of food from the premises. NO EXCEPTIONS.

Damages

The cost or repair of any damages occurring to the property of the Norwood Hotel by a client, his guests or contractors will be charged to the client. The Hotel assumes no responsibility for lost or damaged personal property or equipment.

If materials must be hung or attached to any walls, doors, or ceilings by means of tape, tacks, post-its etc., permission must be obtained from the Banquet Manager as to how the materials are to be displayed. A damage charge will apply where permission was not obtained.

Storage

The catering department must be notified of expected delivery of materials for a function. Upon prior arrangement, articles may be stored for no more than 24 hours prior to the scheduled date of the function. All items must be removed from the function room immediately following the function unless prior arrangements have been made. Materials arriving earlier than 24 hours are subject to a storage fee to be determined by Management.

Inspection

The Norwood Hotel reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

Advertising

Any advertising prepared by the client using the name of the Norwood Hotel, must be approved by hotel management prior to the event.

Parking

Complimentary banquet parking is available for guests attending the function.

Socan

The Government of Canada mandates that the Hotel collect a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee for all functions booking live or recorded music.

Equipment Rental rates

Skirted display table	20.00
Screen	35.00
Extension cord	5.00
Flipchart with paper & markers	25.00
Photocopies	0.13
Paper pads and pens	0.50
LCD projector	175.00
Laser pointer	5.00
House system patch fee	30.00
Lapel microphone	85.00
Chair covers	3.00
Colored linen napkins	Priced on request
Staffed coat check (per coat)	2.00

Room Rental rates

Room rental rates will vary based on food orders & length of stay. Please contact our sales office for more information regarding meeting room rates.

All room rental rates are subject to 16% gratuity

Confetti, glitter, sparkles and related décor is strictly prohibited. Use of any of these items will result in a minimum \$300.00 cleaning fee charged to your invoice.

Wedding Decoration Package 275.00

Head table, guest book table, presentation table & cake table decorated with tulle & mini lights, mirror table centres with 4 tea lights and frosted lanterns. Choice of 6 napkin colors. Chair covers for head table, guest book table & presentation table. We will place favors on tables. Congratulatory message on outside marquee, when available.

For your meeting or seminars we will provide the following:

P.A. system, microphone, podium, stage, 2 registration tables, extension cord, projection table, mints, water and glasses.
Coat rack (under 50 people)
Pens and paper (under 50 people)

Book your wedding with us and receive:

Discounted guest room rates
*Hospitality room for your big day
*Complimentary room for the bride & groom
* certain minimums apply, please ask our sales team

Please call our sales office. 204-235-6000

Hospitality is our business.

Excellence in food and service are our goals.

We guarantee all the ingredients you need for a successful function as well as that extra care and personal service.

Room Preparation

Room Details

Promenade Ballroom 4500 sq. ft.

Located on main floor

Boardroom style	60 people
U-shape	70 people
Classroom style	160 people
Dinner & dance	270 people
Theatre style	350 people
Round tables	350 people
Dinner (no dance)	350 people
Reception (standing)	365 people

Promenade A & B make up the Promenade Ballroom

Promenade A 2250 sq. ft.

U-shape	40 people
Boardroom style	50 people
Classroom style	80 people
Dinner or round tables	110 people
Reception style	140 people
Theatre style	150 people

Promenade B 2250 sq. ft.

U-shape	40 people
Boardroom style	50 people
Classroom style	80 people
Dinner or round tables	110 people
Reception style	140 people
Theatre style	150 people

Salon Tache 1000 sq. ft.

Located on main floor

Classroom style	30 people
U-shape	30 people
Boardroom style	36 people
Dinner or round tables	50 people
Reception style	70 people
Theatre style	80 people

Terrace Salon (202) 600 sq. ft.

Located on second floor

Classroom style	15 people
U-shape	15 people
Boardroom style	20 people
Theatre style	25 people
Dinner	30 people
Reception style	35 people

Norwood Grove (302) 600 sq. ft.

Located on third floor

Classroom style	15 people
U-shape	15 people
Boardroom style	20 people
Theatre style	25 people
Dinner	30 people
Reception style	35 people

Set ups in each room may vary based on additional requirements.

OUR MISSION STATEMENT

*Together - committed to the provision of genuine,
attentive services and quality accommodation to our valued guests*



Mixed Sources

Product group from well-managed
forests, controlled sources and
recycled wood or fiber

Cert no. SGS-COC-006729
www.fsc.org

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Vegetable based inks used.