



NORWOOD *HOTEL*

Banquet Menu & Services

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

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Email: reservations@norwood-hotel.com

Website: www.norwood-hotel.com

Breakfast

The Continental	10.75
Chilled fruit juice	
Assorted danish pastries	
Muffins & croissants	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Deluxe Continental	12.75
Chilled fruit juice	
Bagels & cream cheese	
Homemade scones	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Healthy Continental	11.95
Chilled fruit juice	
Low fat muffins	
Multigrain bagels	
Sliced fruit platter	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Specialty Continental	14.50
Chilled fruit juice	
Homemade scones	
Flavored croissants (chocolate, almond and apricot)	
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
Flavored croissant	2.75
Assorted donuts	2.25
Mini cinnamon buns	2.75
Yogurt (individual cups)	2.50

Please add 15% gratuity charge and other applicable taxes (PST & GST).
Prices are subject to change without notice due to market conditions.

The Voyageur (Buffet) 15.95

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

The Promenade (Served) 12.45

(Buffet) 13.95

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

The Guysborough (Served) 13.25

(Buffet) 14.75

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

The Tache (Buffet) 18.25

- Chilled fruit juices
- Sliced fresh fruits
- Country fresh scrambled eggs
- Bacon & 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

*Please add 15% gratuity charge and other applicable taxes (PST & GST).
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Breakfast & Brunch

Minimum 20 People

Luncheon Buffets

The Pioneer (10 person minimum)	14.45
<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)	17.95
<ul style="list-style-type: none"> Caesar salad Tomato & cucumber in seasoned olive oil Baked lasagna (meat or vegetable) Tri color cheese tortellini with roasted garlic cream sauce Garlic herb foccacia Assorted pastries & cakes Coffee & tea 	
The Forks (10 person minimum)	15.95
<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)	16.45
<ul style="list-style-type: none"> Tossed salad Potato salad Chef's hot vegetables Assorted rolls & butter Assorted pastries & cakes Coffee & tea 	
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)	
Tossed garden salad	2.25
Dilled cucumber salad	2.25
Fruit & nut garnished spinach salad	2.25
Coleslaw	2.25
Potato salad	2.25
Caesar salad	2.25
Vegetarian or meat lasagna	3.50
Sterling Silver premium beef carved by the chef	6.25

*Please add 15% gratuity charge and other applicable taxes (PST & GST).
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Appetizers

Chef's spring mix salad
or 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	15.95	17.95
Grilled chicken		
with mushroom cream sauce	15.95	17.95
Lemon chicken breast	15.95	17.95
Chicken parmesan	15.95	17.95
6 oz. Sterling Silver New York strip		
with port demi-glace	16.95	18.95
Veal cutlets (4oz) with spanish sauce	15.95	17.95
Vegetable, premium beef, or		
chicken stir fry with rice*	15.95	17.95
Pan fried pickeral with lemon butter	15.95	17.95

*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

Rolls and Butter

Coffee and Tea

Working Lunches

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

Sandwich Platter 12.95 per person

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

Cheeseburger Plate 12.95 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	27.25
Featuring Sterling Silver roast baron of beef	
Norwood Buffet	32.95
Featuring Sterling Silver prime rib	
Prairie Buffet	27.95
Featuring roast Manitoba turkey with old fashioned stuffing and cranberry sauce	
Assiniboine Buffet	26.95
Featuring apple and thyme stuffed pork loin	
Portage Buffet	25.95
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
- Coffee, tea & decaf

(see page 9 for potato and vegetable selections)

Enhance your Buffet with another item (per person)

Traditional cabbage rolls	4.50
Pasta alfredo with whole mushrooms	4.00
Perogies	4.50
Wings & drummies	3.95
Curried shrimp	4.25
Cold shrimp platter	4.25
Cold decorated salmon	160.00 each



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Appetizers

Chef's spring mix salad or 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	24.95
Sterling Silver filet mignon (6oz)	34.95
Sterling Silver 8 oz New York steak	
Served with sautéed mushrooms	29.95
Sterling Silver prime rib roast with red wine au jus	
(10oz)	36.95
(8oz)	34.00
(6oz)	32.00

Norwood Classics

Traditional chicken chasseur	24.95
Chicken cordon bleu	
with swiss cheese & smoked canadian ham	24.95
Classic chicken kiev with garlic herb butter	24.95
Roast Manitoba turkey	24.95

Entrées

Grilled lemon chicken canso with 3 jumbo shrimp	26.50
Pesto crusted chicken breast	24.95
Whiskey chicken with honey mustard glaze	25.50
Fiesta chicken	24.95
Cranberry & swiss stuffed chicken with almonds	24.95
Chicken supreme	
stuffed with roasted vegetables & chèvre	26.95
Roast chicken breast stuffed with mushroom duxelle	24.95
Roast chicken breast stuffed with	
sun dried tomato herbed cream cheese	24.95
Roast chicken breast florentine in filo pastry	27.95
Veal cutlet with spanish sauce	26.95
Roast pork loin with fresh herb sauce	26.95
Pork loin with apple & fresh thyme stuffing	25.25
Bison ribeye	34.00
Beef wellington	36.50
Baked salmon with fresh fruit salsa	25.95

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



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Dinner

Soups & Salads

Signature Soups

- Cream of mushroom
- Broccoli & three cheese
- Muligatawny
- Sun dried tomato & roasted pepper
- Chicken noodle
- Vegetarian borscht
- Hazel hill chowder
- Beef barley
- Red lentil
- Butternut squash
- Cream of potato & leek
- French Canadian pea soup
- Swiss onion
- Ale & cheddar

Salads (additional 2.25 per person)

- Caesar salad
- Greek salad
- Tomato, basil & smoked gruyere
- Fresh fruit salad
- Fruit & nut garnished spinach salad

Add 2.25 per person when serving both soup and salad.

Add 2.25 per person when offering multiple entrée choices (maximum 3 choices).

Additional Selections (price per person)

- Swedish meatballs 2.95
- Perogies 2.95
- BBQ meatballs 2.75
- Cabbage rolls 2.75
- Sweet & sour meatballs 2.75
- Your choice of two 4.95

Vegetarian Selections

- Fettuccini alfredo with sautéed mushrooms 20.95
- Grilled portobello mushroom in filo
with spinach & swiss cheese 20.95
- Baked halibut with roasted red pepper tomato sauce 23.95
- Baked salmon with citrus salsa 24.95

Children's Selections

- Cheese quesadilla with sour cream & salsa 12.95
- 7 inch cheese or pepperoni pizza 12.95
- Chicken fingers & french fries 14.95

All items from vegetarian and children's menu are served with salad and dessert.

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

Please add 15% gratuity charge and other applicable taxes (PST & GST).
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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
- Triple berry mousse cake
- Orange cream cake

Custom & Specialty Desserts (priced on request)

- Maple apple strudel
- Lemon mousse
- Individual fruit pies

Frozen Desserts

- Ice cream and 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 passed 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	18.95
Assorted filo wraps	18.95
Teriyaki beef skewers	18.95
Teriyaki chicken skewers	18.95
Chicken satay skewers	18.95
Chicken fingers	18.95
Breaded shrimp	18.95
Thai grilled shrimp skewer	18.95
Shrimp purses	18.95
Scallops wrapped in bacon	18.95
Breaded crab cakes	18.95
Saffron risotto cakes	16.50
Spicy BBQ meatballs	16.50
Wings & drummies	16.50
Sweet & sour or BBQ ribs	16.50
Deep fried pickles	16.50
Mini quiche	16.50
Spring rolls	16.50
Falafel medallions with tomato cucumber sauce	16.50
Pizza bagels	16.50
Corn fritters with bacon bits and chèvre	16.50
Brie and pecan tartlette	16.50

Cold Hors D'oeuvres

Smoked salmon canapés	17.25
Cold shrimp platter	17.25
Smoked salmon crostini with horseradish mousse	17.25
Deluxe assorted canapés	17.25
Melon wrapped in prosciutto	17.25
Cherry tomato with herbed cream cheese	15.50
Pâté canapes	15.50
Devilled eggs	15.50
Mini bruschetta	15.50
Mini fruit skewers	15.50
Crostini with swiss cheese & tomato chutney	15.50

Priced per dozen
Minimum 3 dozen per selection

Please add 15% gratuity charge and other applicable taxes (PST & GST).
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Assorted Sandwich Platter with Wraps 4.25 per person
With ham, egg salad, corned beef, turkey,
& assorted vegetarian fillings. Served with pickle garnish.

Cocktail Snacks 2.25 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 8.99 per person
Roast turkey breast 8.50 per person
Sterling Silver roast baron of bison 9.50 per person
Norwood style glazed ham 7.50 per person
Roast Manitoba pork loin 8.95 per person

Reception Specialties

Assorted fancy sandwiches 3.50 per person
Assorted rollup sandwiches 3.75 per person
Assorted traditional & imported cheeses
 with crackers 3.95 per person
Fresh sliced fruit 3.95 per person
Cold deli meats with assorted breads & rolls 3.75 per person
Garden fresh vegetables & dip 2.95 per person
Pickles & olives 2.00 per person
Cold shrimp platter 4.25 per person
Chef's pâté display with assorted crackers &
 cocktail breads 4.95 per person
Assorted wraps 4.75 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 10.50 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 12 & under is 4.00



PELLER  ESTATES

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)	4.75
Premium brands (1oz)	5.25
Popular liqueurs (1oz)	5.50
Premium liqueurs (1oz)	6.00
Domestic beer	4.75
Imported beer	5.25
Wine by the glass (house)	4.75
Wine by the bottle (house)	23.75
Soft drinks & juice (per glass)	2.00
Flat rate pop & juice bar (per person)	1.50
Spirit punch	priced on request

For a cash or host bar, there will be a bartender fee of 18.00 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 2.10 per person
House & decaf

Fair Trade Organic Coffee 2.25 per person
Medium, dark or french roast

Tea 2.25 per person

Flavoured Coffee 2.45 per person
French vanilla, butter pecan, hazelnut vanilla &
irish cream

Beverage Pitchers 15.25 per pitcher
Juice, punch, lemon iced tea, milk or
chocolate milk

Canned Juice 2.60 each

Bottled Water 2.60 each

Canned Soft Drinks 2.00 each

Water Cooler (less than 40 guests) 25.00 per day

Water Cooler (more than 40 guests) 50.00 per day

Flavoured Croissants 2.75 each
Chocolate, almond or apricot

Granola Bars 2.50 each

Chocolate Bars 2.50 each

Yogurt Cups 2.50 each

Cocktail Snack Assortment 2.25 per person

Whole Fruit 1.50 per person

Giant Cookies 1.75 per person
Macadamia nut, chocolate chip, peanut butter,
monster, oatmeal cranberry, double chocolate,
molasses ginger

Assorted Pastries & Squares 2.25 per person

Fresh Soft Pretzels 2.45 per person

All canned and bottled products are charged on consumption.

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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, which ever 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 January 1, 2010. 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 15% 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
Whiteboard	40.00
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
Additional microphones	30.00
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 15% 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.

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 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
©1996 Forest Stewardship Council

Vegetable based inks used.