



2026 EVENT & CATERING MENU



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WELCOME

Nestled within the natural beauty of Assiniboine Park, Park Hospitality offers a truly distinctive setting for meetings and events of every scale. As one of Winnipeg's most iconic destinations, the Park seamlessly blends expansive green spaces, architectural landmarks, and cultural experiences—creating an inspiring backdrop for connection, celebration, and gathering.

Our catering program is rooted in a fine-dining philosophy, thoughtfully adapted for events of all sizes. Each menu has been carefully curated using quality ingredients, refined techniques, and elegant presentation—balancing culinary excellence with flexibility and approachability.

From elevated classics to customizable Build-Your-Own selections, every offering is designed to deliver a polished, seamless dining experience that reflects the spirit, setting, and sophistication of Assiniboine Park.

Contact

PH: 204 927 7600

TF: 1 877 927 6006

F: 204 927 7207

banquets.info@parkhospitality.ca

assiniboinepark.ca





OUR SUSTAINABILITY STRATEGY & PROMISE

We are using this established framework to leverage well-developed channels that are further refined to address the localized needs for our partner accounts and customers.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and customers, an approach informed by our parent company Levy Canada. Our global climate Net Zero commitment – called Planet Promise – is our commitment to a sustainable future for all. It envelops our overall corporate sustainability strategy defined by three key priorities.



*Health and well-being
Better nutrition choices, mental health, total well-being.*



*Environmental game changers
Food waste, single use plastics, plant-forward meals.*



*Better for the world
Sourcing responsibly, enriching local communities, partnerships for big change.*



ALLERGIES & DIETARY RESTRICTIONS



Made without gluten.



Made without dairy.



Does not contain any ingredients that come from animals.



Does not contain meat, poultry or fish but may, or may not, contain dairy, eggs and/or honey.

ALLERGIES

We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

We are NOT a Nut-Free or Gluten-Free facility. Although we offer items that are made without nuts, gluten, dairy and vegan options within our menu to accommodate dietary requirements, and we take precautions to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for guests with severe allergies.

To discuss any allergy concerns for your function, please reach out to:
banquets.info@parkhospitality.ca

DIETARY RESTRICTIONS

As Canada's largest foodservice provider, we have a significant impact on the health and well-being of our guests. Our commitment to encouraging healthy living embraces the power of food and the empowerment of individuals to achieve their health goals. The icons on this page are used throughout the menu to indicate menu items that are vegetarian, vegan and made without dairy or gluten.



ORDERING GUIDELINES

PLACING ORDERS

Menu and setup details must be submitted to the Catering Coordinator at least 30 days prior to the event. Final guaranteed attendance is due no later than five (5) business days before the event. Once final attendance numbers are confirmed, orders may not be reduced; however, modest increases may be accommodated with Head Chef approval.

CANCELLING ORDERS

Events are generally non-refundable in the event of cancellation; however, exceptions may apply. Please refer to your contract for full details.

PRICING GUARANTEE

Due to market fluctuations, pricing will be confirmed ninety (90) days prior to the event date. All food, beverage, and services are subject to applicable taxes and a 15% gratuity. Final food and beverage pricing will be outlined in the event order and may be adjusted based on actual consumption at the event.

PRICING GUIDELINES

All items are priced per person unless otherwise indicated. Multiple options and/or flavours may be selected only where specified. Vegetarian and/or vegan options are available and must be communicated to the Catering Coordinator with the final guaranteed attendance.



ROOTED IN FAMILY & TRADITION



HEIKO DUEHRSEN

Heiko Duehrsen - Executive Chef for Park Hospitality. Heiko has over 35 years of culinary experience working in some of the finest establishments in Western Canada. He was trained in Vancouver at VCC and completed his apprenticeship in Whistler at the Delta Whistler before going on to the Pan Pacific Hotel, Gates on Roblin Restaurant, WOW HOSPITALITY and The Velvet Glove at the Fairmont Hotel.



STACEY COLLERONE

Stacey Collerone - Banquet Chef for Park Hospitality. Stacey's culinary journey began during their teenage years as a buffet server, where a simple curiosity about food quickly grew into a lasting passion. They committed fully to the culinary path, refining their skills and working to become a banquet chef. Their style is inspired by Ukrainian and Italian family traditions, where they learned from family that food is always about connection.



BREAKFAST



BREAKFAST

Continental Breakfast *(min 10 people)*

- Orange and apple juice
- Freshly brewed coffee & tea
- Selection of freshly baked pastries and muffins
- Fresh fruit and berry platter (VE) (AVG)

Full Breakfast Chefs Table *(min 20 people)*

- Freshly brewed coffee & tea
- Orange and apple juice
- Selection of freshly baked pastries and muffins jams and butter
- Fresh fruit and berry platter
- Scrambled eggs (AVG) (AVD)
- Bacon (AVG) (AVD)
- Sausage
- Hash browns (VE) (AVG)

BREAKOUTS

Healthy Break *(min 10 people)*

- Citrus and cucumber mint infused waters
- Assorted individual yogurts
- Assortment of granola bars

Coffee & Cookies *(min 10 people)*

- Freshly brewed coffee & tea
- Assorted fresh baked cookies
- Selection of canned drinks
- Individual bags of chips

Morning Smoothie Breakout *(min 10 people)*

- Freshly brewed coffee & tea
- Mixed berry, banana and oat milk smoothies (AVD)
- House made protein bar (VE)
- Sliced fresh fruit and berry platter (VE) (AVG)

Snack Break *(min 10 people)*

- Selection of canned drinks
- Domestic cheese and crackers
- Sliced fresh fruit and berry platter

PP
24



34

PP
10



18

20

20



BEVERAGES & LIGHT BITES

Beverages

	PP
• Freshly brewed coffee & tea service	5
• Milk or chocolate milk	5
• Soft drinks canned	5
• Perrier (<i>sparkling water</i>)	6
• Dasani (<i>still water</i>)	5
• Infused water (<i>per litre</i>) Flavours: cucumber mint, citrus, mixed berry, peach thyme, or cranberry	5
• House-made lemonade (<i>per litre</i>)	6
• Iced Tea (<i>per litre</i>)	6
• Berry and yogurt smoothies (<i>individual</i>)	9
• Punch (<i>per litre, non-alcoholic</i>)	14
• Juice - orange or apple (<i>per 1.8 litre pitcher</i>)	19

Snacks (*sold by the dozen*)

	/Doz
• Individual yogurts	30
• Mini croissants	48
• Assorted muffins	48
• Muffins (<i>made without gluten</i>)	60
• Mini danish	42
• Cookies	32



BRUNCH



BRUNCH

Available from 7am until 3pm. Additional charges will apply for later services. For additional entrée choices prices will be adjusted.

Brunch (min 30 people)

- Freshly brewed coffee & tea
- Orange and apple juice
- Selection of freshly baked buns and pastries with butter
- Sliced fresh fruit and berry platter with yogurt and granola
- French toast, cinnamon butter, syrup, whipped cream
- Scrambled eggs (AVG) (AVD)
- Bacon (AVG) (AVD)
- Sausage
- Homestyle hash browns (VE) (AVG)
- Mixed green salad with herb vinaigrette and buttermilk dressing (VE)
- Garlic roasted chicken supreme with mushroom mornay sauce
- Chef's selection of tortes and cheesecakes

Enhancements

- Eggs Benedict, poached eggs with ham or sautéed spinach, toasted English muffins and hollandaise sauce

PP
50

+11



LUNCH



LUNCH

Soup & Sandwiches* (min 20 people)

Assortment of premade sandwiches to include:

- Ham, Swiss and smoked onion aioli, Roasted veggies and falafel with hummus, Mortadella with sun-dried tomatoes and mayo, Turkey and pesto aioli, Dill tuna salad
- Garden salad with balsamic (VE) (AVG) OR Caesar salad
- Butternut squash OR Potato leek soup (VE) (AVG)
- Assortment of fresh baked cookies
- Freshly brewed coffee & tea

*Made without gluten sandwiches and cookies available at an additional fee

Make it Greek Lunch (min 20 people)

- Assorted rolls and pitas with butter
- Lemon chicken soup
- Greek salad (AVG)
- Spanakopita
- Lemon and oregano potatoes (VE) (AVG)
- Roasted chicken breast with tomato demi (AVG) (AVG) and tzatziki (AVG)
- Fresh sliced fruit and berry selection with Greek yogurt and honey
- Freshly brewed coffee & tea

PP

38

Italian Lunch (min 20 people)

- Rosemary focaccia with garlic butter
- Caprese salad with fresh tomato, red onion, basil and bocconcini with balsamic vinegar on baby spinach leaves (V) (AVG)
- Caesar salad with parmesan cheese and garlic croutons
- Penne pasta primavera with pesto cream sauce (V)
- Roasted mushrooms, zucchini, red peppers and onions with Italian parsley and thyme (VE) (AVG)
- Chicken parmigiana with mozzarella and roasted garlic tomato sauce
- Tiramisu cheesecake
- Freshly brewed coffee & tea

PP

46

42

Prairie Lunch (min 20 people)

- Assorted rolls and butter
- Tossed salad with orange honey vinaigrette (V) (AVG)
- Pickerel with lemon cream sauce
- Potato cheddar perogies
- Roasted root vegetables (VE) (AVG)
- Dijon baby potatoes (VE) (AVG)
- Dessert slices; Nanaimo, butter tart, carrot cake, brownie
- Freshly brewed coffee & tea

46



PLATED LUNCH



PLATED LUNCH

For groups of 20 people and over. All entrées include assorted rolls and butter, freshly brewed coffee & tea service. Not available at Qualico Family Centre.

For additional entrée choices a supplementary charge will apply. Available only from 11AM to 3PM

\$6 per guest for one additional entrée choice

\$9 per guest for two additional entrée choices

*Maximum of three entree choices + one vegetarian.

Soups (choose one)

- Roasted butternut squash with pumpkin seeds and basil oil (VE) (AVG)
- Seasonal vegetable and lentil soup with balsamic glaze (VE) (AVG)
- Leek and potato with crispy leeks (V) (AVG)
- Cream of parsnip with ginger, chive crème fraîche (V) (AVG)

Salads (choose one)

- Baby spinach, strawberry, blueberry, red onion, goat cheese, toasted almonds, white wine vinaigrette (AVG)
- Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with garlic croutons
- Tossed greens, cherry tomato, cucumber, radish, julienne carrots, orange honey vinaigrette (AVG) (AVG)
- Mesclun greens, pumpkin seeds, roasted butternut squash, dried cranberries, maple dijon dressing (VE) (AVG)

PP
8

9



PLATED LUNCH CONTINUED

Entrées

- Garlic and herb roasted chicken with mushroom mornay sauce (AVG) **34**
- Salmon fillet with dijon glaze (AVG) (AVD) **45**
- Braised beef short rib, red wine sauce (AVG) (AVD) **54**

Vegetables (choose one)

- Honey glazed baby carrots (AVG) (AVD)
- Lemon zested broccolini (AVG) (AVD)
- Balsamic roasted asparagus (AVG) (AVD)

Starches (choose one)

- Herb and mustard roasted baby potatoes (AVG) (AVD)
- Garlic mashed Yukon Gold potatoes (AVG)
- White and wild rice pilaf (AVG) (AVD)

Vegetarian (choose one) vegetarian/vegan options are a meal on their own and do not include starch/vegetable choice.

- Vegetable strudel, grilled asparagus, portobello mushroom, red pepper, zucchini, and red onion in filo pastry with roasted red pepper sauce (VE) **31**
- Cauliflower and chickpea curry on a bed of basmati rice (VE) (AVG) **31**

Desserts

- Decadent chocolate cake with chocolate coffee sauce (VE) (AVG) **13**
- Vanilla crème brûlée with whipped cream and strawberry fan (AVG) **13**
- Lemon raspberry torte with whipped cream and strawberry (AVG) **14**



THEMED CHEF STATIONS



THEMED CHEF STATIONS

Minimum 50 people. Chef labor fee of \$30 per hour will be added for stations after 10PM and added to chef attended action stations.

Poutine Station

- French fries (AVG) (AVD)
- Roast chicken gravy (AVG)
- Cheese curds (AVG)
- Green onions

Perogy Station

- Potato and cheese perogies
- Sour cream, bacon, fried onions

Add farmer sausage \$5

Stir-Fry Station

- Rice and chow mein noodles
- Teriyaki stir-fried vegetables (VE) (AVG)
- Soy sauce, hot sauces, sesame seeds
- Take out boxes and chopsticks provided

Add honey garlic chicken \$4

Deluxe Fry Station

- Tater tots (VE) (AVG)
- French fries (VE) (AVG)
- Potato chips (VE) (AVG)
- Chicken gravy
- Pesto aioli, spicy aioli, smoked onion aioli, ketchup (AVG) (AVD)

Carnitas Taco Station

- Soft corn and flour tortilla (AVG)
- Chili braised pork (AVG) (AVD)
- Pico de gallo (AVG) (VE)
- Cabbage slaw (AVG)
- Guacamole (AVG) (VE)
- Sour cream and hot sauces
- Radish, limes, pickled onions, jalapeños

Substitute: Braised chicken \$3, Beyond Beef \$3

PP

17

Bar Snack Station

- Chicken Wings - Choice of two flavours: Salt & pepper, BBQ or buffalo sauce
- Spicy pickle fries
- Tortilla chips and salsa (AVG) (AVD)
- Carrot and celery sticks with ranch dressing

19

Manitoba Charcuterie

- Garlic sausage
- Sliced deli meats (AVG) (AVD)
- Bothwell cheeses
- Smoked onion dip (AVG)
- Assorted crackers
- Assorted pickles

17

Charcuterie Station

- Mortadella (AVG)
- Capocollo
- Salami
- Provolone
- Bocconcini
- Smoked gouda
- Pickles, tapenade, pesto
- Baguette slices and crackers

21

Chef Attended Action Stations

- Roast Beef Carvery - Mini cocktail rolls, horseradish and Dijon mustards **30**
- Prime Rib Carvery - Mini Yorkshire puddings, au jus, horseradish and Dijon mustards **50**
- Pasta - Cheese tortellini and penne pasta tossed in roasted tomato or alfredo sauce with parmesan cheese, feta, olives, chilies, basil pesto **23**

21

PP

22

22

23

30

50

23



BUILD YOUR OWN CHEF'S TABLES



BUILD YOUR OWN CHEF'S TABLES



Includes assorted rolls and butter, two salads, two sides, two meat entrées, one vegetarian entrée, one dessert, freshly brewed coffee & tea. Minimum 30 people.

PP

68

Salads (choose two)

- Mixed greens with cherry tomatoes, cucumber, radish, julienne carrots, orange honey vinaigrette (AVG) (AVD)
- Baby spinach with strawberries, blueberries, red onion, goat cheese, toasted almonds, white wine vinaigrette
- Baby potato salad, dill, celery, Dijon mustard (AVG)
- Mesclun greens, pumpkin seeds, roasted butternut squash, dried cranberries, maple Dijon dressing (AVG) (VE)
- Signature Caesar salad with parmesan cheese, garlic croutons

Sides (choose two)

- Roasted vegetable medley (AVG) (VE)
- Honey glazed carrots (AVG) (AVD)
- Roasted root vegetables (AVG) (VE)
- Herb and mustard roasted baby potatoes (AVG) (VE)
- Garlic mashed potatoes (AVG)
- White and wild rice pilaf (AVG) (VE)



BUILD YOUR OWN CHEF'S TABLES CONTINUED



Entrées *(choose two)*

- Bourbon BBQ grilled chicken breast with Cajun crispy onion straws
- Garlic and herb roasted chicken with mustard demi (AVD) (AVG)
- Chicken scallopini breaded with oregano and parmesan on tomato basil sauce
- Salmon fillet with maple Dijon glaze (AVD) (AVG)
- Dill crusted panko pickerel with white wine lemon cream sauce
- Coffee rubbed pork loin with sour cherry gastrique (AVG)
- 24 Hour smoked beef brisket with smokey BBQ jus (AVG)

+4

Vegetarian Entrées *(choose one)*

- Mediterranean penne with roasted peppers, red onions, feta, kalamata olives, in a roasted garlic tomato sauce (V)
- Cauliflower and chickpea curry (VE) (AVG)
- Grilled eggplant rotolo stuffed with spinach and tofu ricotta on roasted garlic tomato sauce (VE) (AVG)

Desserts *(choose one)*

- Assorted dainties, tarts and slices
- Assorted tortes & cakes

ELEVATE YOUR EXPERIENCE

Chef labor fee of \$30 per hour will be added to chef attended action stations.

Chef Attended Action Stations

- Roast Beef Carvery - Horseradish, and Dijon mustards (AVD) (AVG) **+24**
- Prime Rib Carvery - Mini Yorkshire puddings, au jus, horseradish and Dijon mustards **+38**

PP



À LA CARTE



À LA CARTE



Includes assorted roll with butter, freshly brewed coffee & tea. Entrées include one vegetable and one starch selection. For additional entrée choices a supplementary charge will apply.

\$6 per guest for one additional entrée choice

\$9 per guest for two additional entrée choices.

* Maximum of three entrée choices + one vegetarian.

PP
8

Soups (choose one)

- Roasted butternut squash with pumpkin seeds, basil oil (AVG) (VE)
- Cream of parsnip with ginger, chive crème fraîche (AVG)
- Leek and potato with crispy leeks (AVG)
- Garden vegetable and lentil with balsamic drizzle (AVG) (VE)

Salads (choose one)

9

- Baby spinach, strawberry, blueberry, red onion, goat cheese, toasted almonds, white wine vinaigrette (AVG)
- Mesclun greens, pumpkin seeds, roasted butternut squash, dried cranberries, maple Dijon dressing (AVG) (VE)
- Arugula and roasted beets, oranges, candied walnuts, crumbled feta cheese with a sherry vinaigrette (AVG)
- Tossed greens, cherry tomato, cucumber, radish, julienne carrots, orange honey vinaigrette (AVG) (AVD)

À LA CARTE CONTINUED



Chicken Entrées	PP
• Bourbon BBQ grilled chicken breast with Cajun crispy onion straws	34
• Garlic and herb roasted chicken with mushroom mornay sauce (AVG)	34
• Dry rub spiced chicken with sun-dried tomato demi (AVG) (AVD)	34
• Chicken Kiev stuffed with butter and fine herbs with demi-glace	36
Fish Entrées	
• Oven roasted salmon with sun-dried tomato browned butter (AVG)	45
• Salmon fillet with maple Dijon glaze (AVG) (AVD)	45
• Herb roasted pickerel with spiced orange sauce (AVG)	45
• Dill crusted panko pickerel with lemon white wine cream sauce	45
Beef & Pork Entrées	
• Coffee rubbed pork tenderloin with cherry gastrique (AVG)	34
• Braised beef short rib, red wine sauce (AVG) (AVD)	54
• Grilled NY striploin steak (10 oz.) with smoked onion jus (AVG) (AVD)	59
• Montreal steak spiced carved prime rib (9 oz.) house made Yorkshire pudding, au jus	64
• Grilled beef tenderloin (8 oz.) with caramelized onion and bacon tapenade (AVG) (AVD)	79

À LA CARTE CONTINUED



Vegetarian Entrées (choose one)

Vegetarian/vegan options are a meal on their own and do not include starch/vegetable choice.

- Mediterranean penne with roasted peppers, onions, kalamata olives in a roasted garlic tomato sauce (V) **26**
- Cauliflower and chickpea curry on a bed of basmati rice (AVG) (VE) **31**
- Grilled vegetable strudel with asparagus, portobello mushroom, red pepper, zucchini, red onion, roasted red pepper sauce (VE) **31**

Vegetables (choose one)

- Roasted vegetable medley with broccoli, cauliflower, red pepper, red onion, zucchini (AVG) (VE)
- Honey glazed baby carrots (AVG) (AVD)
- Lemon zested broccolini (AVG) (AVD)
- Root vegetable medley with butternut squash, parsnip, carrot, red onion, fresh herbs (AVG) (VE)

Starches (choose one)

- Herb and mustard roasted baby potatoes (AVG) (VE)
- Garlic mashed Yukon Gold potatoes (AVG)
- Confit potatoes, slow cooked in oil (AVG) (AVD)
- White and wild rice pilaf (AVG) (VE)

À LA CARTE CONTINUED



Desserts	PP
• Chef's choice sorbet with seasonal berry garnish (AVG) (VE)	12
• Crème brûlée with whipped cream, seasonal berries (AVG)	13
• Decadent chocolate cake with chocolate coffee sauce (AVG) (VE)	13
• Individual cheesecake with peach and blueberry mostarda topping (AVG)	14
• Lemon raspberry torte with whipped cream, strawberry (AVG)	14

Kids Menu	
• Chicken fingers, french fries with honey dill dip, ketchup	13
• Grilled cheese, french fries with ketchup	11
• Buttered noodles with garlic toast	9
<i>Add \$4 for vegan pasta made without gluten</i>	

Additional Items	
• Carrot and celery sticks with ranch dressing	3
• Vanilla ice cream with chocolate sauce (AVG)	6
• Milk or chocolate milk	4

RECEPTION MENU



RECEPTION MENU

Hors D'oeuvres (min 3 dozen per type)	/Doz	Platters & Dips (min 30 people)	PP
• Bruschetta with goat cheese, balsamic glaze (V)	27	• Fresh vegetables and dip (AVG)	8
• Butternut squash fritters with cumin crème fraîche (V)	29	• Fresh sliced fruit and berry selection (AVG) (AVD)	9
• Kungpao cauliflower bites (AVG) (VE) (*not available at Gateway to the Arctic)	27	• Spinach and artichoke dip with tortilla chips and mini naan	9
• Panko crusted mac and cheese fritters with truffle aioli (V)	27	• Tzatziki and roasted red pepper hummus with grilled pita bread	9
• Mini chicken shawarma garlic hummus, cucumber raita, naan	35	• Imported and domestic cheese with selection of accoutrement	18
• Chimichurri grilled prawns (AVG) (AVD)	37	Snack Stations (min 30 people)	PP
• Honey Dijon chicken satay (AVG) (AVD)	35	• Yukon Gold potato french fries with pesto aioli, roasted garlic aioli, ketchup (AVG) (AVD)	7
• Korean BBQ glazed pork satay (AVG) (AVD)	38	• Crispy chicken sliders, chipotle mayo, creamy coleslaw, sesame bun	9
• Fennel pork meatball with spiced whipped feta, tomato sauce	32	• Mini beef sliders with roasted garlic aioli, onion jam, cheddar, sesame seed bun	10
• Smoked pork belly bites with honey garlic sauce (AVG) (AVD)	38	• House smoked brisket sliders, sesame slider bun, horseradish aioli, cilantro lime slaw	10
• Spanakopita with feta and spinach in filo pastry (V)	35		/Doz
• Truffle mushroom arancini with marinara, parmesan (V)	28	• Assorted crispy chicken wings with choice of sauce: BBQ, sweet chili, salt and pepper, buffalo (max 2 types, min 3 dozen)	28
• Vegetable spring rolls with sweet chili sauce (V)	29		EA
• Mini caprese salad, cherry tomato, sliced bocconcini, basil, balsamic reduction (V)	27	• Pizza, an assortment of chef's choice vegetarian and meat 14" pizzas (serves 3-4 people) Vegan pizza made without gluten is an option for additional fee	35
• House smoked salmon, dill crème fraiche on rye toast	38	• Baked brie in puff pastry with roasted apple, pecans, sundried cranberries with baguette (serves 30-40 people) (V)	145
• Panko breaded pickerel fingers with chili lime aioli	42		
• Spiced whipped goat cheese with dates on crostini (V)	29		



DESSERTS



DESSERTS

Tortes 10" (min 2 tortes)

- Nanimo Bar Cake - A decadent cake inspired by the classic Canadian Nanaimo bar custard filled with a chocolate ganache topping
- Schmoo Torte - Pecan sponge cake filled with caramel Skor, pecan mousse with caramel sauce
- Lemon Raspberry - White torte layers filled with lemon curd, raspberry purée mousse (AVG)
- Sacripantina - Espresso and chocolate butter cream torte with crushed amaretti cookies (AVG)
- Zuccotto - White truffle layers filled with Triple Sec florentine mousse, chocolate florentine mousse, dark chocolate ganache, almond florentines, white chocolate drizzle (AVG)
- Chocolate Truffle - Truffle layers filled with milk chocolate ganache with white chocolate design (AVG)
- Vegan Chocolate Torte - Chocolate torte with coconut milk ganache (V) (AVG)

EA
65

Enhancements (min 5 dozen)

- Slices (Nanaimo, butter tart, brownie, carrot cake) **37**
- Assorted dainties, tarts and slices **44**
- Assorted mini cheesecakes **48**
- Assorted French macarons **46**
- Mini imperial cookies **38**
- Chocolate dipped strawberries (AVG) **42**

Dessert Stations

- Chocolate Fountain - Selection of fresh fruit (mi 60 people) (VE) (AVG) **19**
- Sundae Station - Chocolate and vanilla bean ice cream, chocolate fudge, caramel sauce, and assortment of toppings (Smarties, Oreo crumbs, chocolate chips, candy sprinkles, sliced strawberries) **14**
- Mini Donut Station - Warm mini donuts with chocolate fudge and caramel sauce, whipped cream and cinnamon sugar (6 per person) **10**

Cupcakes (min 3 dozen)

- Chocolate **48**
- Vanilla
- Red Velvet



COCKTAILS & DRINKS

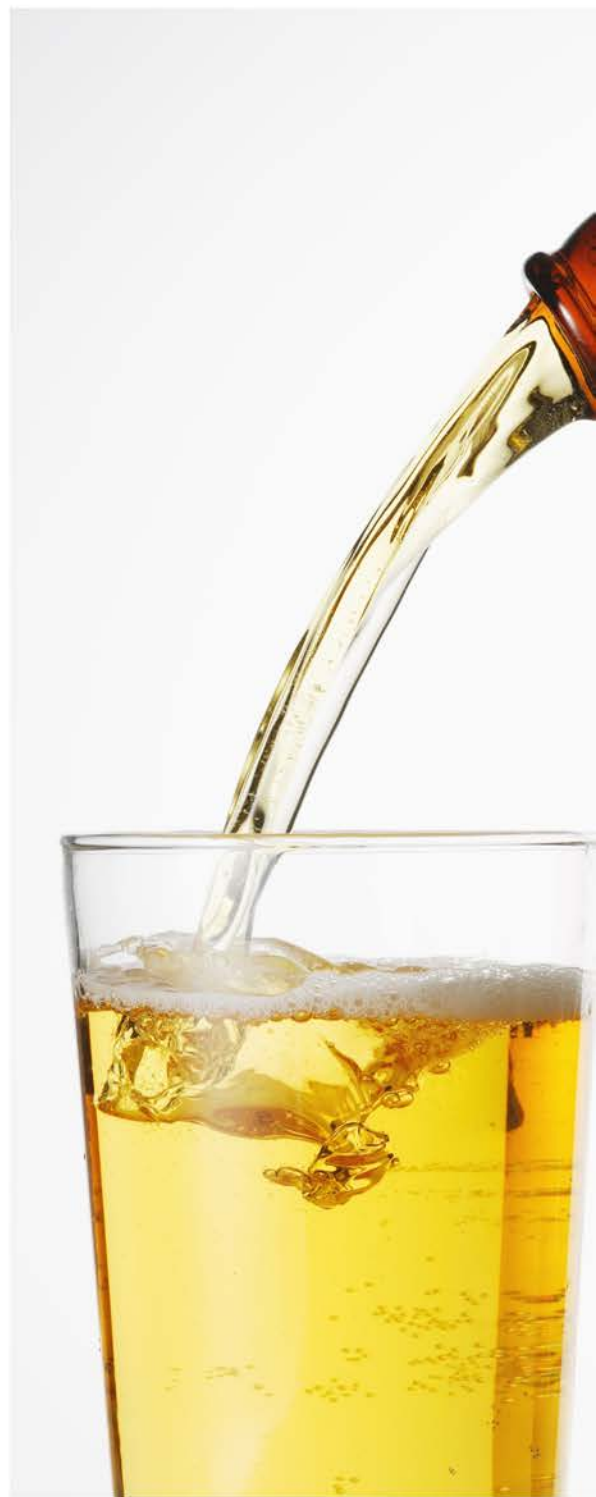


COCKTAILS & DRINKS

Cash or Host Bar service includes professional bartending with juices, soft drinks, garnishes, ice, and glassware. One bartender is required per 75 guests at \$30/hour (4-hour minimum).

Bartender fees apply only if sales are under \$400 per bartender (CB - cash bar, HB - host bar)

	CB	HB
Liquor Standard Brands (1oz.)	9.00	8.00
Polar Ice, Captain Morgan White, Captain Morgan Dark, Captain Morgan Spiced, Crown Royal, The Famous Grouse Blended, Beefeater London Dry, Jose Cuervo Especial Gold		
Liquor Premium Brands (1oz.)	10.25	9.00
Absolut, Flor de Caña 7, Mount Gay Eclipse, Crown Royal Northern Harvest, The Famous Grouse Smoky Black, Tanqueray London Dry, El Jimador Blanco		
Standard Beer	9.00	8.00
Budweiser, BudLight, Alexander Keith's, Coors Original		
Imported Beer	9.75	8.50
Corona, Michelob Ultra, Stella Artois		
Local Beer	9.25	8.25
TCB Blueberry Ale, TCB Arrow, TCB Lamp Lighter, TCB Flying Otter Light Lager		
Coolers	11.75	10.50
Absolut Cocktail Berry Vodkarita, Absolut Cocktail Mango Mule		
Wines by the Glass	9.75	8.50
Heron Bay, Sauvignon Blanc Heron Bay, Cabernet Sauvignon		
Soft Drinks	5.75	5.00
Juice	5.75	5.00
Bottled Water	5.75	5.00
Sparkling Water	6.75	6.00



Due to inventory and stock issues that can occur beyond our control, if we do not have the product you requested, we will guarantee you a similar product at the same price selected even if the product is of higher value.

BY THE BOTTLE

Whites	/Btl
Heron Bay, Sauvignon Blanc	41
Elsa Bianchi, Chardonnay	44
Fantini, Pinot Grigio	47
Zenato, Pinot Grigio	56
Rapaura Springs, Sauvignon Blanc	61
Malivoire Estate Grown, Chardonnay	66
Selaks, Sauvignon Blanc	48
Colaneri, Riesling	66
Dirty Laundry Hush, Aromatic Blend	78

Reds	
Heron Bay, Cabernet Sauvignon	41
Elsa Bianchi, Malbec	44
Chevalier de Dyonis, Pinot Noir	46
La Linda, Cabernet Sauvignon	50
Willowglen, Shiraz	42
Clos Mansio, Bordeaux Blend	54
Colaneri, Cabernet Blend	69
Ringbolt, Cabernet Sauvignon	82
Red Knot, Shiraz	57
Torbreck, Old Vines GSM	72
Catena Vista Flores, Malbec	90
Zenato, Ripassa	92

Sparkling, Rosé, Champagnes	
Bonaval, Cava	46
Cote Mas Aurore, Rosé	48
Malivoire Ladybug, Gamay/Rosé	55
Villa Conchi, Cava	47
Dirty Laundry Hush, Pinot Gris/Rosé	74
Carpene Malvolti, Prosecco Gerard Bertrand AN 825	78
Cremant de Limoux	92
Miraval, Provence	96
Collet Brut Art Deco, Champagne	145

Due to inventory and stock issues that can occur beyond our control, if we do not have the product you requested, we will guarantee you a similar product at the same price selected even if the product is of higher value.



CONTACT

Get in touch with us

PH: 204 927 7600

TF: 1 877 927 6006

F: 204 927 7207

banquets.info@parkhospitality.ca

assiniboinepark.ca

Please send your emails or inquiries to the following address, and one of our team members will respond as soon as we can.

banquets.info@parkhospitality.ca



Assiniboine Park is located on Treaty 1 territory within the Province of Manitoba, the traditional lands of the Anishinaabe, Cree, Oji-Cree, Dene, and Dakota Peoples, and the homeland of the Métis Nation.

