



PREMIER

BEST WESTERN®

CATERING MENU



Winnipeg East

900 Regent Ave W, Winnipeg, MB R2C 5C6 P: (204) 416-1920 F: (204) 416-1792 bestwesternpremierwinnipeg.com

Welcome To The Premier Life.®

Each Best Western® branded hotel is independently owned and operated.

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Welcome

Thank you for selecting Best Western Premier Winnipeg East as your event venue. We are thrilled to have the opportunity to host your special occasion.

The success of your event is a collaborative effort by the entire Best Western Premier Winnipeg East team, rather than relying on any one individual or department. It commences with your unique vision and is realized through meticulous planning, exceptional cuisine, and our outstanding Red Shoe service.

Our team consists of dedicated hospitality professionals with extensive industry expertise. Regardless of the event's size, we are committed to ensuring that every aspect runs smoothly and leaves a lasting impression. From the initial stages to the grand finale, we will stand by your side every step of the way.

Our culinary department's passion and creativity are unparalleled. They are dedicated perfectionists who understand that the food they craft plays a pivotal role in enhancing your overall experience. We are delighted to present a meticulously curated menu package that aligns with the theme and ambiance of your event while upholding the highest standards for ingredients and flavors in our dishes.

Sincerely,

Best Western Premier Winnipeg East Team

General Information

Best Western Premier Winnipeg East is responsible for supplying all food and beverages served within the hotel, except for wedding cakes. To maintain the high food quality standards, set by the hotel, please be aware that Best Western Premier Winnipeg East reserves the right to make menu adjustments, substitutions, and cost changes based on product availability and current market conditions.

In accordance with Health and Safety Regulations, it is not permissible to remove any food or beverage products from the premises after an event. Furthermore, it is important to note that our food may contain nuts and/or allergens, but we are more than willing to accommodate dietary substitutes with prior notification.

All pricing is guaranteed up to ninety (90) days prior to the event date, after which prices may be subject to changes based on commodities market fluctuations. Additionally, all prices are subject to applicable taxes and gratuities.

Function Guarantees:

To ensure a seamless experience, the final attendance figure must be specified no later than 72 business hours prior to the event via email. This specified number will be considered your minimum guarantee and cannot be reduced. Failure to provide a final guarantee will result in using the expected attendance figure outlined in your banquet event order, and you will be charged accordingly based on the final guarantee or the actual number of attendees, whichever is greater.

If the number of guests served, including those with special meal requirements, exceeds the guaranteed figure, a 25% surcharge on the menu price for additional guests served will be applied. Also, if your guaranteed attendance increases, the originally contracted menu items may not be available for additional guests added within three full business days of the event. Dietary restriction numbers must be provided when the guarantee is submitted. Please note that banquet buffets are based on one serving per guest.

Food Allergies and Special Meals:

To ensure the safety and satisfaction of all guests, please inform us of any food allergies among your group, including the names of individuals with allergies and the nature of their allergies. This information is essential to take necessary precautions when preparing their food. We require the names of guests with special dietary restrictions or allergies 72 business hours prior to all events. We are committed to providing full ingredient information upon request.

It is important to be aware that the hotel is not a nut-free facility. While we can prepare some items without nuts, other ingredients may have been processed in a facility that handles nuts.

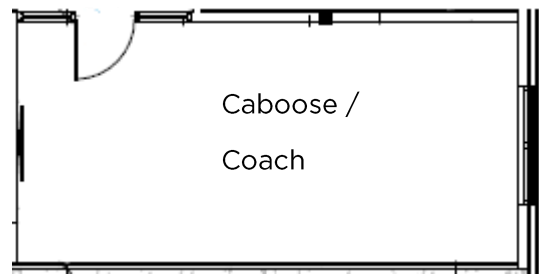
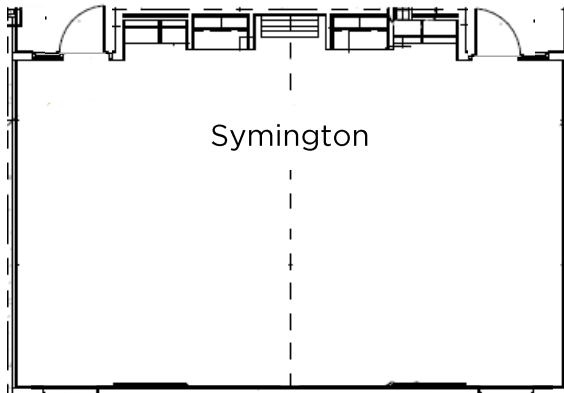
Failure to provide names of guests with food allergies and their allergy information will require you to indemnify and hold us harmless from any liability or claim of liability for personal injury, except where such injury results from our negligence or the negligence of our representatives. In cases of our negligence, we will cover reasonable expenses incurred in the defense of such liability or claim of liability.

Please note that any requests not provided in advance may result in additional charges beyond the guaranteed numbers.

Meeting Facilities

Meeting Room Rental Charges:

Room:	Area (sq ft)	Dimensions (ft)	Rate
Symington	969	36 x 22	\$450.00
Caboose	300	25 x 12	\$225.00
Coach	300	25 x 12	\$225.00



Setups:

Room Capacities	Boardroom	U Shape	Hollow Square	Classroom	Rounds	Theatre	Reception
Symington	34	34	30	30	54	64	64
Caboose	12	-	-	-	-	-	-
Coach	12	-	-	-	-	-	-



Additional Amenities

All our meeting room rentals include our basic setup. This includes Wi-Fi, tables, chairs, tablecloths, pens, paper pads, and candy. Additional setup arrangements may cost extra.

Equipment Rentals:

Screen	\$25.00
Projector	\$100.00
Screen & Projector	\$125.00
Conference Phone	\$125.00
Whiteboard & Markers	\$50.00
Flipchart & Markers	\$25.00



Breakfast Buffet

Minimum 25 people or \$5 surcharge will apply

CONTINENTAL

- Apple and orange juice
- Assorted Danishes, Croissants, Muffins
- Seasonal sliced fruits
- Coffee, decaffeinated coffee & assorted teas

\$20.00 per person

MORNING DELIGHT

- Apple, Orange & Cranberry Juice
- Assorted Danishes, Croissants, Muffins
- Seasonal sliced fruits
- Eggs Benedict
- House cut hash browns
- Coffee, decaffeinated coffee & assorted teas

\$25.00 per person

THE HEALTHY START

- Orange, Apple, and Cranberry Juice
- Danishes, Muffins and Croissants
- Butter
- Breakfast Preserves, Marmalade and Honey
- Sliced seasonal fruit
- Build Your Own Greek Yogurt Bowl
 - Mixed Berry Compote
 - House Made Granola
 - Honey
- Coffee, decaffeinated coffee & assorted teas

\$25.00 per person

MANITOBA SUNRISE

- Orange, Apple, and Cranberry Juice
- Danishes, Muffins and Croissants
- Toast Station:
 - Selection of Sliced Breads
 - Butter
 - Breakfast Preserves
 - Marmalade and Honey
- Sliced seasonal fruits
- Free Run Scrambled Eggs topped with Cheese, Bacon, and Breakfast Sausage
- Manitoba grown Breakfast Potatoes

\$26.00 per person

Lunch Buffet

Minimum 25 people or \$5 surcharge will apply

UKRAINIAN BUFFET

- House mixed greens
- Fried perogies with onions & sour cream
- Vegetable cabbage rolls
- Garlic sausage with peppers and onions
- Selection of dainties
- Coffee, decaffeinated coffee & assorted teas

\$30.00 per person

THE RED SHOE SANDWICH

- Choice of house mixed greens salad or soup du jour
- Ham & cheese
- Slow roasted turkey
- Montreal smoked beef
- Tuna
- Egg Salad
- Selection of dainties
- Coffee, Decaffeinated Coffee & assorted tea

\$25.00 per person

PASTA BAR

- House Salad with three dressings
- Garlic bread
- Choice of two:
 - Chicken Fettuccine Alfredo
 - Beef Lasagna
 - Chicken Penne Marinara
 - Pasta Primavera
 - Baked Spaghetti and Meatballs
- Dainties
- Coffee, decaffeinated coffee & assorted teas

\$30.00 per person



Symington

PREMIER BUFFET

- House salad with three dressings
- Pasta salad
- Dinner rolls
- Fruit platter
- Chef seasonal vegetable
- Chef potato
- Vegetarian pasta
- Choice of one hot entrée:
 - Beef Bourguignon
 - Swedish meatballs
 - Fried chicken
 - Sliced roast beef with peppercorn demi
 - Chicken cacciatore
 - Sliced pork loin with peppercorn demi
- Selection of dainties
- Coffee, decaffeinated coffee & assorted teas

\$40.00 per person

FILIPINO BUFFET

- Garlic fried rice
- Pancit
- Lumpia
- Fried chicken adobo
- Braised pork in spicy coconut broth
- Beef caldereta
- Chop suey
- Dainties
- Filipino treats
- Coffee, decaffeinated coffee & assorted teas

\$45.00 per person

PREMIER BUFFET ADD ONS

- Add an extra hot entrée
 - Baked Salmon with miso cream sauce
 - Breaded pork riblets with sweet and sour sauce
 - Vegetarian samosa

\$6.00 per person



Plated Lunch

CHICKEN CLUB HOUSE

- On a cheesy bun with tomato, lettuce, bacon, and cheddar cheese
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

\$22.00 per person

HOT ROAST BEEF SANDWICH

- On French bread with red wine peppercorn demi glaze
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

\$22.00 per person

CHICKEN SOUVLAKI

- Tzatziki, tomato, cucumber, red onion, red and green pepper mix, and lettuce served in a pita
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

\$22.00 per person

SHERWOOD'S BURGER

- Served on a kaiser bun with spring mix, tomato, onions, pickles, mustard, and mayonnaise
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

\$22.00 per person

BBQ PULLED PORK SANDWICH

- Slow braised pork shoulder with whiskey BBQ sauce and fried potato threads in a garlic toasted kaiser bun
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle soup or fries

\$22.00 per person

CRISPY CHICKEN CAESAR WRAP

- Crispy chicken, bacon, and romaine served in a wrap
- Choice of house mixed greens salad or cream of mushroom soup or chicken noodle

\$22.00 per person

Dinner

All dinners are served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, and assorted teas

MARINATED STRIP LOIN

- Twenty-one-day aged 10oz strip loin steak marinated in whiskey
- Red wine peppercorn demi
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
 - Cheesecake
 - Chocolate Cake
 - Personal sized apple pie

\$50.00 per person

SALMON DINNER

- Steeped salmon crusted with crispy fried leeks
- Miso cream sauce
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
 - Cheesecake
 - Chocolate Cake
 - Personal sized apple pie

\$45.00 per person

TURKEY DINNER

- White and dark turkey meat
- Cranberry bacon stuffing
- Mashed potatoes
- Seasonal vegetables
- Cognac turkey gravy
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
 - Cheesecake
 - Chocolate Cake
 - Personal sized apple pie

\$45.00 per person

CHICKEN WELLINGTON

- Chicken breast topped with duxelles, wrapped in bacon and puff pastry
- Chicken gravy
- Chef potato du jur
- Seasonal vegetables
- Choice of house mixed greens salad or soup du jur
- Choice of dessert:
 - Cheesecake
 - Chocolate Cake
 - Personal sized apple pie

\$45.00 per person

Breaks

CHOCOLATE BREAK

- Chocolate fudge brownies
- Japanese chocolate cheesecake
- Chocolate mousse
- Chocolate cupcake
- Mark's special iced mocha coffee

\$21.00 per person

CREATE YOUR OWN PARFAIT

- Greek yogurt
- Fresh fruit
- Cookie crumble
- Berry compote
- Granola
- Coffee, decaffeinated coffee, and assorted teas

\$11.00 per person



MANITOBA TREAT

- Chef's assorted meats from local farmers
- Assorted Bothwell cheeses
- Pickled vegetables
- Olives
- Pecans
- In-house made crostini
- Assorted soft drinks

\$21.00 per person

CRUNCH BREAK

- Corn tortillas
- Toasted pitas
- Red pepper baba ghanoush
- Salsa
- Guacamole
- Sour cream
- Assorted soft drinks

\$16.00 per person

FRESHLY BAKED PASTRIES

- Muffins
- Danishes
- Mini cinnamon buns
- Croissants

\$5.00 per person

ASSORTED COOKIES

- Assorted selection of cookies

\$4.00 per person

SEASONAL SLICED FRUITS

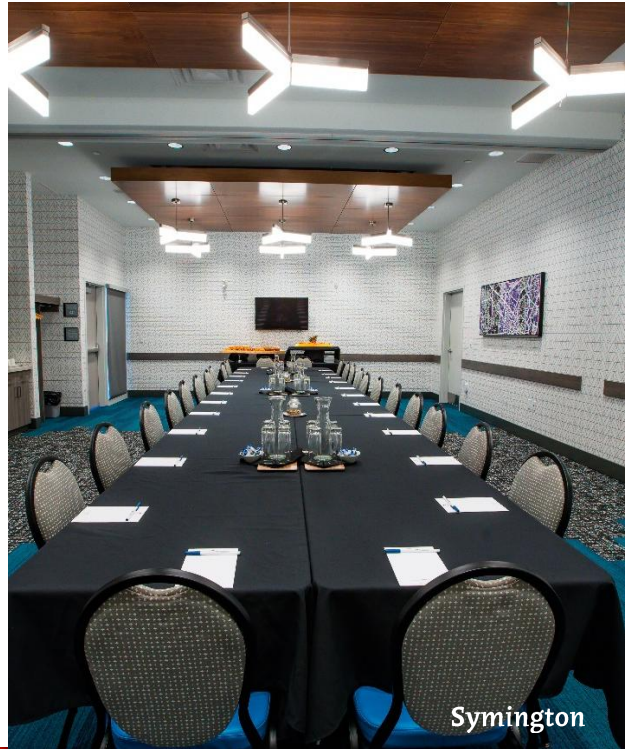
- A selection of seasonal sliced fruits

\$7.00 per person

ASSORTED NUTRI-GRAIN BARS

- Assorted Nutri-Grain Bars

\$3.00 per person



BANNOCK

- Served with fresh berry compote and flavoured butter

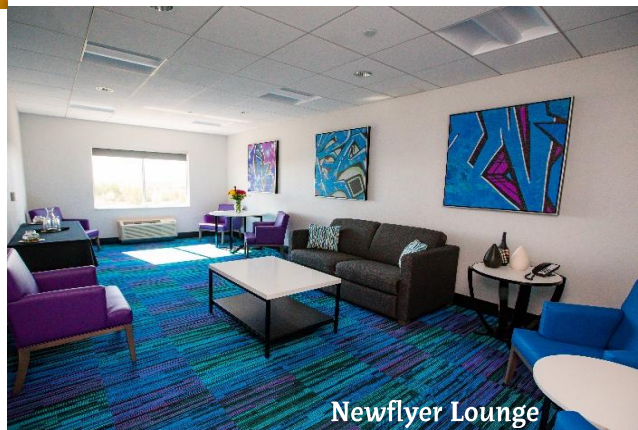
\$7.00 per person

OMELETTE STATION

(Only available as an add on to any breakfast buffet)

- Ham
- Mushroom
- Cheese

\$7.00 per person



Beverages



BEVERAGE PITCHERS

- Pepsi
- Diet Pepsi
- 7-UP
- Ginger ale
- Iced Tea
- Club Soda

\$17.00 each

BOTTLED BEVERAGES

- Assorted soft drinks
- Bottled water
- Assorted juice

\$3.00 each

FRESHLY BREWED COFFEE & TEAS

- Medium Roast
- Dark Roast
- Decaffeinated
- Assorted Teas

10 cups \$30.00

50 cups \$150.00



Alcoholic Beverage Services

LIQUOR

Rail (1oz)

- White rum
- Absolut Vodka
- Wiser's Whisky
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila

\$7.00 each

Premium (1oz)

- Grey Goose Vodka
- Botanist Gin
- Woodford Reserve Bourbon Whiskey
- Crown Royal
- Kraken Rum

\$8.00 each

Liqueurs (1oz)

- Baileys
- Kahlua
- Frangelico

\$7.00 each

Deluxe Liqueurs

- Hennessy VS
- Makers 46
- Johnnie Walker Red

\$8.00 each

COCKTAILS

- Traditional Cocktails

Starting from \$11.00 each

BEER

Domestic Bottles

- Coors Light
- Bud Light
- Budweiser
- MGD
- Alexander Keith
- Michelob Ultra

\$6.50 each

Imported

- Stella Artois
- Corona
- Heineken
- Guinness

\$7.50 each

Local Craft Cans

- Varies, please inquire

\$7.00 each

Local On Tap

- Varies, please inquire served by the pint

\$7.50 each

WINE

Served by the glass (6oz)

- House Red - Malbec
- House White - Chardonnay
- Please inquire for more selections

\$8.00 each



Symington

NON-ALCOHOLIC BEVERAGES

- Soft Drinks *\$3.00 each*
- Sober Carpenter
- Kombucha (varies)
- Specialty Zero-Proof Cocktails

\$5.00 each

MIX & GARNISHES

- Soft Drinks
- Orange Juice
- Grapefruit Juice
- Pineapple Juice
- Cranberry Juice
- Clamato Juice
- Maraschino Cherries
- Cocktail Picks and Swizzle Sticks



Coach / Caboose

DRY BAR SET UP FEES

Full dry bar set up

\$7.50 per person

Other items may be available.
Please inquire should you have any
additional requests.



BARTENDER FEES

A bartender charge of \$20.00 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars if the bar sales do not exceed \$400.00 per bartender (before taxes).