



SPRUCE

CATERING

WEDDING MENU





Spruce Catering is operated by Diversity Foods Services. Diversity is a social enterprise that prioritizes social, cultural, economic, and environmental well-being for the community. The enterprise specializes in creating flavorful and nutritious food prepared from scratch using authentic ingredients and recipes. The food is sourced using sustainable and responsible methods, with all products following rigorous standards. The social enterprise also offers meaningful employment and career development opportunities to individuals traditionally marginalized in the economy. This includes persons with disabilities, refugees, indigenous peoples, and those in low-income households. The enterprise fosters a positive, dynamic work environment that values each employee's skills and provides them with opportunities to grow. Moreover, the social enterprise believes in creating meaningful community through the sharing of food, which is done in their intentional gathering spaces. Through their partnerships with other organizations, Diversity expands its vision and reaches more people in the community.

CANAPES

FROM THE OCEAN

COCONUT SHRIMP \$35.00

OCEAN-WISE shrimp, breaded in coconut and panko, served with mango sriracha dipping sauce.

POACHED PRAWNS \$35.00

Ocean Wise prawns, poached to perfection with your choice of curried mayo & cilantro dip, classic cocktail sauce, or pesto sauce.

SHRIMP TOAST \$32.00

Ancho, chipotle, and lime on brioche.

TUNA TATAKI \$32.00

Seared Albacore tuna on a nori chip with ginger sesame aioli, pickled slaw, ginger paste, and chive.

ROAMING THE PRARIES

BEEF MEATBALLS \$38.00

Hand-rolled Manitoba beef meatballs with honey dijon glaze.

ROAST BEEF SLIDER \$35.00

MB beef roast, sliced and served with horseradish mayo, house pickled red onion, and Bothwell cheddar.

MANITOBA BEEF SMASH BURGER \$40.00

Bothwell cheese, tomato, and special sauce.

PORK LUMPYA \$32.00

Hand-rolled pork lumpia (eggroll) with mango sambal sauce.

PORK CARNITAS \$32.00

Served on corn tortilla with pico de gallo and pickled red onion.

FROM THE FARM

CHICKEN SATAYS \$34.00

Choice of sauces: honey garlic, coconut peanut, BBQ, buffalo, cucumber ranch, or honey mustard.

CHICKEN & WAFFLE \$32.00

Crispy fried chicken on a waffle potato chip with tamarind & date sauce.

CHICKEN & VEGETABLE POTSTICKERS \$22.00

Steamed then pan-seared to golden perfection, served with gochujang sauce.

FROM THE EARTH (VEGETARIAN)

SAMOSA \$25.00

Homemade vegetarian samosas filled with a savory blend of spiced vegetables and potatoes, wrapped in a crispy golden pastry, served with tamarind date sauce.

KOREAN BBQ TOFU \$25.00

Tofu skewer with pickled cucumber, cashews, and sesame.

BEET & CHICKPEA HUMMUS \$25.00

House-made beet & chickpea hummus on whole wheat garlic toast with crispy carrot and seed mix.

BRUSCHETTA \$32.00

Classic Italian appetizer with fresh tomatoes, basil, and parmesan cheese on crostini.

CANAPES

FROM THE CREAMERY & BAKERY (CHEESE & DAIRY)

MINI QUICHE \$28.00

Flaky, buttery pastry filled with your choice of Bothwell cheddar and sundried tomato or local bacon and herbed goat cheese.

GOAT CHEESE BALL \$28.00

Creamy goat cheese rolled in a blend of dried cranberries, fresh herbs, and crunchy seeds for a perfect balance of tangy, sweet, and savory flavors.

TRUFFLE SWISS GRILLED CHEESE \$28.00

A rich and indulgent bite featuring melted Swiss cheese and aromatic truffle, paired with sundried tomato pesto on crisp, golden toast

FROM THE MARKET (GLOBAL & SEASONAL FLAVORS)

MARINATED MUSHROOM DUXELLE \$25.00

Sautéed mushrooms, shallots, and fresh herbs on a crostini with feta cheese.

ANTIPASTO SKEWER \$35.00

Cherry tomato, bocconcini, cured Italian meats, olives, and fresh basil.

PEACH AND PROSCIUTTO \$25.00

A perfect balance of sweet and savory, featuring delicate prosciutto, juicy peach, and vibrant pesto, served on a crisp crostini.

FROM THE COLD CELLAR (CHILLED & COLD CANAPÉS)

CHILLED BORSCHT \$25.00

A vibrant cold beet soup topped with creamy crème fraiche and fresh dill, served in a shooter glass.





SNACKS AND GRAZING PLATTERS

BREADS AND DIPS \$6.00

Freshly Made Assorted Focaccia Breads, Warm Pita.
Served with Hummus and Cucumber Garlic Dip.

VEGETABLE PLATTER \$6.00

Fresh Rainbow of Vegetables
with House-made Ranch dip & Hummus.
Add Pita Bread \$1.50

BANNOCK & JAM \$4.00

Golden, Fluffy Flatbread with a Hint of Crispness,
paired with Homemade Jam & Whipped Butter.

OLD DUTCH CHIPS \$2.00

An Assortment of Chips.

CHARCUTIRE PLATTER \$24.00

An assortment of Cured Meats, Bothwell Premium
Cheeses, Brie, Grapes, Jams & Jelly and Mustards,
Homemade Crostini, Breads, Crackers and Pickled
Vegetables and Pickles.

MANITOBA SOCIAL PLATTER \$20.00

Garlic Coil, Local Ham, Soppressata, Bothwell
Cheddar Cheese, Pickles, Rye Bread, Mustard.

BOTHWELL CHEESE PLATTER \$12.00

Platter of Local Bothwell Cheese, cut into Cubes, or
Slices, served with Grapes as garnish.

DESSERT PLATTERS**FRESHLY BAKED COOKIES \$2.00**

Assortment of freshly baked cookies.

DESSERT BITES \$5.00

A delightful selection of bite-sized desserts and
Cookies.



PLATED

Minimum 20 guests.

At Spruce Catering, every meal is crafted from scratch using fresh, locally sourced ingredients. Our commitment to sustainability means partnering with local farmers and producers to ensure the highest quality while strengthening our regional economy.

We take pride in our in-house bakery, Sleepy Owl Bread, where we create artisan breads and baked goods using traditional techniques and the finest ingredients. From hearty loaves to delicate pastries, every bite reflects the care and craftsmanship behind our food.

By choosing our meals, you're not just enjoying great food—you're supporting a sustainable food system and investing in our local community.

Each plated dinner includes:

Soup or Salad Course featuring fresh, seasonal ingredients
Freshly Baked Breads & Rolls from our own Sleepy Owl Bread
Three Varieties of Notre Dame Whipped Butters:

Sundried Tomato & Olive

Roasted Garlic & Herb

Beet & Grainy Mustard

Dessert - A handcrafted sweet finish to your meal

Fair Trade Brewed Coffee & Numi Tea



STARTERS

Butternut Squash Topped with Mixed Seed Praline

Cream of Mushroom Finished with House Made
Hickory Sticks and Truffle Oil.

Roasted Tomato Soup with Herb and Parmesan
Croutons.

Cream of Potato and Roasted Garlic. Topped with
Hickory Sticks and Truffle Oil.

Coconut Carrot Soup with Fresh Coriander and
Fennel Seed Oil

Artisan Greens with Apples, Goat Cheese, Candied
Walnuts & Champagne Vinaigrette

Caesar Salad with Parmesan Cheese,
Lemon Wedge & Croutons

Roasted Beet, Arugula, Gorgonzola, Crispy Chickpea,
Fresh Apple and Grainy Mustard Vinaigrette.

Hummus Plate

Fresh Cucumber, Cherry Tomato, Feta, Olives, House
made Roasted Garlic Hummus, Olive Oil.



SIDE CHOICES

STARCH CHOICE

ANCIENT GRAIN MEDLEY

A Wholesome Blend of Farro and Manitoba Quinoa, Tossed with Caramelized Onions, Fresh Herbs, and a hint of Lemon Zest.

HERB-GARLIC ROASTED CREAMER POTATOES

Tender Creamer Potatoes Roasted till Golden, with Fresh Herbs and Garlic.

TRADITIONAL MASHED POTATOES

Creamy and Buttery Local Manitoba Mashed Potatoes, Whipped with Cream and Notre Dame Butter.

VEGETABLE CHOICE

ROASTED CARROTS

Tender Roasted Carrots Glazed with a Fragrant Blend of Herb and Nutmeg-Spiced Honey.

ROAST ROOT VEGETABLES

A Hearty Mix of Root (Carrot, Beet, Radish, Sweet Potato, and Red Onion) Finished with Fresh Herbs and a Touch of Olive Oil.

SEASONAL CHEFS VEG

A Vibrant Assortment of Fresh, Locally-Sourced Vegetables. Changes Seasonally to Feature the best of the Harvest.



ENTREE CHOICE

SEARED ROASTED CHICKEN SUPREME GF DF \$50.00

Local Manitoba Chicken with Choice of Creamy Mushroom Marsala, Natural Herb Pan Jus, or Miso Soubise Sauce.

MANITOBA CHAR GF \$55.00

Local Manitoba Char with Salsa Verde.

PORK TENDERLOIN GF \$45.00

with Brown Sugar Bourbon Sauce and Roasted Apples.

8OZ ROASTED PORK GF \$45.00

Boneless Pork Chop Served with Roasted Garlic and Dijon Cream Herb Sauce

6OZ BEEF TENDERLOIN STEAKS GF \$68.00

8OZ BEEF TENDERLOIN STEAKS GF \$75.00

with Chimichurri Sauce, and Fresh Herb Salad or Fresh Herbed Compound Butter & Red Wine jus

CHICKPEA CURRY VEGAN GF \$35.00

Served over Turmeric Rice, and Caramelize Onion with Cucumber Salsa and Warm Pita Bread

ROASTED CAULIFLOWER STEAK GF \$42.00

With Turmeric Oil and Zaatar Spice

SWEET POTATO GNOCCHI \$42.00

Soft, Pillowy gnocchi made from Roasted Sweet Potatoes, tossed in a Rich Sage Brown Butter Sauce.

PAN SEARED SALMON GF\$56.00

Pan Seared Salmon filet with Green Goddess Sauce and Fennel Slaw.



DESSERTS

Select One

CHOCOLATE MOUSSE

Luxuriously smooth chocolate mousse topped with miso caramel and a crunchy sesame almond crumble for a perfect balance of sweet, salty, and nutty flavors.

LEMON TART

Buttery, tangy lemon tart topped with fluffy whipped cream, fresh berries, and a luscious blueberry reduction for a perfect balance of sweet and citrusy flavors

MANITOBA ROOIBOS CRÈME BRULÉ

Rich Custard Base Topped with a Layer of Hardened Caramelized Sugar.

PAVLOVA

with Roasted Peach, Honey Cream and Pecan Praline

Topped with Roasted Peaches, Ferris Farms Honey Pastry Cream, and a Crunchy Pecan Praline.

CHOCOLATE CAKE

Rich, Decadent Chocolate Cake with Cherry Compote, Pistachios, and Orange Milk Crumb.

DESSERT BITES

A delightful selection of bite-sized desserts, and Cookies.

Served family-style on each table or as a station.



CHILDREN MEAL

First course soup, or salad & plated dessert.

choice of:

Chicken Fingers and Fries, Veggies & Dip
with Honey Dill and Ketchup

Local Beef Burger with Cheese Topped with Lettuce, and Tomato,
with Ketchup, Mayonnaise on the side.
Served with Fries, Veggies & Dip

Housemade Natures Farm Mac and Cheese
Veggies & Dip

\$30.00

Children between the ages 4-12 years

\$15.00

Children between the ages 1-3 years.



BUFFET & FAMILY STYLE

SPRUCE

\$65.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

2 Salads
4 Sides
2 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

BRANCH

\$55.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

2 Salads
3 Sides
1 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

ROOT

\$50.00

Fresh Baked Breads with
3 types of Notre Dame
Whipped Butters:
Sundried Tomato and
Olive, Roasted Garlic and
Herb, Beet and grainy
mustard

1 Salads
2 Sides
1 Protein

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

SALADS

CAESAR SALAD

Crisp Romaine Lettuce, House Made Dairy Free Caesar Dressing, Parmesan Cheese, Lemons & Hand Cut Croutons

CHICKPEA GREEK SALAD

Romain Lettuce Mix with Fresh Vegetables, Feta Cheese & Olives. Olive Oil Base Dressing

DIVERSITY MIXED GREENS SALAD

Tomatoes, Peppers, Cucumbers, Onions, and Hemp Seeds with Balsamic Dressing.

SPINACH SALAD

Oranges, Feta, Almonds & Lemon Poppy Seed Vinaigrette

CLASSIC CREAMY POTATO SALAD

Made with Local Grown Potatoes, Hardboiled Eggs, Pickles, & Green Onions

NATURE'S FARM PASTA

with House Made Ranch Dressing, Peppers, and Green Onions

BROCCOLI SALAD

Made with Fresh Broccoli, Peppers, Almonds and Honey Lime Dressing

MANITOBA HARVEST SALAD

Wild Rice, Roasted Sweet Potato, Corn, Celery, Dried Cranberry Herb Vinaigrette.

ROASTED CAULIFLOWER

Lentil, Fresh Tomato, Parsley, Savory Kasha Granola, Curry Citrus Vinaigrette.

D.E.L.A SALAD

Roasted Beets and Sweet Potato, Spicy Greens, Savory Granola, Creamy Dill Vinaigrette.



VEGETABLES SIDES

SEASONAL CHEFS VEG

A vibrant assortment of fresh, locally-sourced vegetables, Changes seasonally to feature the best of the harvest.

GRILLED CARROT

Manitoba Harvested Carrots Tossed in Sesame Seed Oil, with Crispy Kale, toasted Almonds Sunflower Seeds and Raison sauce

ROASTED LOCAL MANITOBA BEETS

Made with Warm Roasted Garlic Hummus, Crispy Chickpeas Hemp Hearts, Grilled Lemon. Date and Cardamom Sauce.

COURGETTE MIX

Mixture of Gords and Zucchini with Whipped Feta, Tapenade, and Pistachio Panko Gremolata.

BRAISED CABBAGE WEDGE WITH TAHINI

Soy Glaze, and Chili Crisp
Tender-braised cabbage wedge with creamy tahini sauce and a savory soy glaze chili crisp.

ROASTED CARROTS

with Herb and Nutmeg Spiced Honey

ROAST ROOT VEGETABLES

A hearty mix of Root Carrot, Beet, Radish, Sweet Potato, Red Onion Oven-Roasted to Caramelized Perfection. Seasoned with Fresh Herbs and a Touch of Olive Oil.

ROASTED CAULIFLOWER WITH CAPER AND CHARRED SPRING ONION VERDE

Perfectly Roasted Cauliflower topped with a Zesty Caper and Charred Spring Onion Verde Sauce.

CORN ON THE COB

with Compound Herb and Lime Butter & Seed Mix

GREEN BEANS WITH TOASTED WALNUT

Fresh Green Beans tossed in a Toasted Walnut Vinaigrette, Complemented by sweet Caramelized Onions and a Crunchy Walnut Finish.

STARCH SIDES

ROASTED SWEET POTATO HASH

A Savory Roasted Sweet Potato Hash Paired with Smoky Grilled Red Peppers and Crispy Turnips, all served atop a rich Romesco Sauce.

ROASTED CREAMER POTATOES WITH TAPENADE

Tender Creamer Potatoes Roasted to Golden Perfection, with Fresh Herbs and Garlic and olive tapenade.

WILD AND WHITE RICE PILAF WITH HERBS

A fragrant blend Manitoba of Wild Rice and White Rice, tossed with fresh herbs.

ANCIENT GRAIN MEDLEY

A wholesome blend of Farro and Manitoba Quinoa, tossed with Caramelized Onions, fresh herbs, and a hint of Lemon Zest.

HERB-GARLIC ROASTED CREAMER POTATOES

Tender Creamer Potatoes Roasted to Golden Perfection, with Fresh Herbs and Garlic.

TRADITIONAL MASHED POTATOES

Local Manitoba Mashed Potatoes, Whipped with Cream and Notre Dam Butter.

TRUFFLE MASHED POTATO

Creamy and Buttery Local Manitoba Mashed Potatoes, Whipped with Cream, truffle, and Notre Dam Butter.

CONFIT BABY POTATOES

Confit Baby Potatoes In Olive Oil, Thyme, Rosemary, and Pickled Mustard Seeds

PROTEIN

ROASTED PASTURE RAISED PORK LOIN

with Apple & Onion with Dijon Mustard

BONE-IN LEMON AND HERB RUBBED CHICKEN

+\$5.00

Natural jus. Whole Roasted 9cut

Topped with hearty greens

BUTTER CHICKEN

Tender chicken simmered in a rich, creamy tomato and butter sauce, infused with a blend of aromatic spices. Served over fluffy basmati rice. Served with Pita Bread

CHICKPEA CURRY

A hearty and flavorful curry made with tender chickpeas simmered in a spiced tomato and coconut sauce. Paired with fragrant basmati rice. Served with Pita Bread.

GRILLED CHICKEN CACCIATORE

Manitoba Chicken Supreme Served with a Sauce of Tomato Olives, Spinach, Peppers, Mushroom and Garlic.

BRAISED BEEF BRISKET +\$5.00

Tender, Slow-Braised Beef Brisket served with a Rich and Savory Coffee-Infused jus.

ROASTED CHICKEN LEG WITH TRUFFLE SAUCE

+\$5.00

Succulent Roasted Chicken Leg paired with a velvety Wild Mushroom and Truffle Sauce

MB SUCCOTASH/SWEET

A vibrant, Vegetable-Packed Succotash featuring Sweet Corn, Tender Carrots, Onions, Peppers, Zucchini, and Garlic, complemented by hearty White Beans.

MEDITERRANEAN CHICKEN +\$5.00

Grilled Chicken thighs marinated in Mediterranean herbs, Garlic, Lemon, and Olive oil.

LOCAL MANITOBA BEEF TENDERLOIN + \$15.00

with Chimichurri sauce, topped with Fresh Herb Salad

ROMESCO SALMON + \$10.00

Sustainable Farmed Ocean Wise Salmon, Served with Sunflower Seed and Tarragon Romesco Sauce

GRILLED SALMON + \$10.00

Topped with a Spring Onion and Parsley Emulsion

CHEF CARVERY STATION (for buffer service)

COFFEE RUBBED ROASTED LOCAL BEEF WITH BEEF AU JUS:

Tender, Locally Sourced Beef Roasted to Perfection with a Bold Coffee Rub that adds a Rich, Smoky Flavor. Served with a Savory, House-Made Beef au jus
-Market Price

COFFEE RUBBED ROASTED LOCAL BISON WITH BISON JUS

Juicy, Locally Sourced Bison, Slow-Roasted with a Flavorful Coffee Rub for a Smoky, Robust Taste. Served with a Rich, Velvety Bison Jus.
-Market Price.

*Accompanied with Horseradish, and Local Beer Mustard

FOOD STATIONS

MINIMUM 25 PEOPLE

CHEF CARVERY STATION \$25.00

Coffee Rubbed Manitoba Beef with Buns, Little Brown Jug Beer Mustard & Horseradish. 2 Per Person.

Includes Chef onsite

POPCORN CHICKEN \$16.00

Breaded Popcorn Chicken served with Cucumber Ranch or Buffalo Sauce.

BOTHWELL CHEDDAR PEROGIES \$18.00

Accompanied with Fried Onions, Sour Cream, and Bacon Bits Served with Garlic Coil. 3 Per Person.

BUILD YOUR OWN PULLED PORK ON A BUN \$16.00

Hand Pulled MB Pork Smothered in Housemade BBQ Sauce with Cabbage Slaw 2 Per Person.

MASON JAR STATIONS

- 4oz Mason Jars. Priced per dozen

MAC AND CHEESE \$52.00

Natures Farm Macaroni, with Choice of Truffle, Rose, Pesto, or Classic Creamy Cheese Sauce. Topped with Crispy Pancetta and Garlic Herb Bread Crumbs, served in

SALAD STATION \$58.00

Beet Panzanella, Roasted Beets, Bocconcini, Citrus Vinaigrette, Arugula, Garlic Sourdough, Croutons, Green Onions. Served in individual portions

HUMMUS WITH GREEK SALAD \$58.00

Garlic Hummus, Cucumber, Grape Tomato, Feta, Olive, Greek Dressing.

BUILD YOUR OWN TACO BAR \$15.00

HARD & SOFT TACO SHELLS - 2 PER PERSON

Choose Two.

Seasoned Ground Beef, Pork Carnitas, Chicken, Pinto Beans

With Toppings of Shredded Lettuce, Shredded Bothwell Cheddar Cheese, Homemade Salsa, Sour Cream, & Hot Sauce.

LATE NIGHT HOT DOG STATION \$15.00

Local Manitoba Pork Hot Dog with all the toppings: Chili, Green Onions, Bacon, Fried Onions, Raw Diced White Onion, Cheese, Ketchup, Mustard, Relish.

LA COCHINA NACHO BAR \$16.00

Bothwell Cheddar Cheese, or Vegan Cheese.

Choice of Taco Beef or Pinto Beans, Homemade Salsa, Sour Cream, Olives & Jalapeno.

CLASSIC POUTINE BAR \$15.00

Fresh Cut Fries, Bothwell Cheese Curds.

Must have onsite deepfryer

(Not Available in Buffalo Crossing, as there is no deep fryer on site)

SMORES STATIONS \$12.00

Marshmallows, chocolate, graham crackers

NOODLE STATIONS

MINIMUM 25 PEOPLE

NOODLE BAR \$22.00

A Flavorful Noodle Bar Offers Noodles, Asian Inspired Sauces and Toppings, allowing guests to Build their own Personalized Bowl.

Noodles:

Soba Noodle - Served Warm

Rice Noodle - Served Cold

Vegetables Choices Choose 4

Pickled Shitake Shredded, Carrot Green Onion

Broccoli, Spinach, Red Onion, Peppers Celery.

Protein Choices Choose 1

Roasted Sticky Soy Chicken, Puff Tofu.

Sauces:

Ginger Soy Dressing & Warm Coconut Peanut.

PASTA BAR CHEF STATION \$24.00

A pasta bar featuring a variety of pasta options, savory sauces, and flavorful toppings, allowing guests to create their perfect custom dish.

Pasta Choice Choose 2.

Shell, Rigatoni, Macaroni.

Sauce Choice, Choose 2.

Pesto, Rose, Alfredo, Marinara, Bolognese

Protein Choices Choose 1.

Chicken, Shrimp, Bacon, Sausages.

Additions, Choices Choose 6.

Spinach, Sautéed Mushroom, Green Onion,

Parmesan Cheese and Herb, Roasted Vegetables,

Artichoke, Sundried Tomatoes, Hot Pickled

Eggplant.

WINE MENU

WINE

Carefully selected by our friends at Kenaston Wine Market, offering a curated selection of exceptional flavors to complement your experience.

OXFORD LANDING CABERNET SAUVIGNON
750 ML \$35.00

A rich and full-bodied Australian red wine with bold flavors of blackcurrant, dark cherry, and a hint of vanilla. The smooth tannins and subtle oak finish make it an excellent pairing with red meats and hearty dishes.

OXFORD LANDING PINOT GRIGIO
750 ML \$35.00

A crisp and refreshing white wine from Australia, featuring bright citrus flavors with hints of green apple and melon. Its clean, dry finish.

Wine by the glass (5 OZ) \$7.00

NON ALCHOLIC SPARKLING

BENJAMIN BRIDGE NOVA 7 250ML \$14.00

LEITZ ZERO POINT FIVE PINOT NOIR 250ML \$14.00

LEITZ EINS ZWEI ZERO SPARKLING ROSÉ 250ML
\$14.00

LEITZ EINS ZWEI ZERO SPARKLING RIESLING 250ML
\$14.00

LEITZ EINS ZWEI ZERO RIESLING 750ML \$42.00
LEITZ EINS POINT FIVE PINOT NOIR 750ML \$42.00

SPARKLING WINES

Chilled sparkling Prosecco or Cava, elegantly presented and served by our attentive servers.

PICCINI PROSECCO
750 ML - \$60.00

A lively and refreshing Italian sparkling wine with delicate bubbles, bright citrus notes, and a crisp, clean finish.

CASTELLBLANC BRUT CAVA
750 ML - \$45.00

A crisp and vibrant Spanish sparkling wine with fine bubbles, fresh citrus flavors, and a touch of green apple.

VEUVE D'ARGENT BLANC DE BLANCS BRUT
750 ML - \$40.00

A refined French sparkling wine with elegant bubbles, notes of crisp green apple, citrus, and a hint of toast.

NON ALCHOLIC BEER

FAMERY PREMIUM NON BEER 473ML \$9.00
ERDINGER WEISSBIER 500ML \$12.00

BAR MENU

BEERS. SELZERS. LIQUOR.

MANITOBA CRAFT BREWERY TALL CANS 473ML

\$9.00

One Great City - Assorted Brews
Little Brown Jug 1919.
Trans Canada Blueberry Ale

IMPORTED BEER \$9.00

Corona, Heineken, Stella Artois

DOMESTIC BEERS 355ml \$7.00

Budweiser, Bud Light, Coors Original

SELTZERS 355 ML \$8.00

White Claw - Assorted flavours
Nifty - Assorted flavours

TYPES OF BARS

Cash Bar: Guests pay for beverages.

Setup Fee: \$250.00 per bar (for additional setups).

Bartender Fee: \$35.00/hour (1 bartender per 50 guests).

Host Bar: Client pays for all beverages. Host bars are included for inside ARC + BX. Additional fees applies to outside bars.

Bar will operate from 5:30 PM-1:00 AM

Minimum Sales: \$500.00, per bar; otherwise, bartender fees apply.

Host + Cash Bar: Combination of hosted and cash bar.

Minimum Sales: \$500.00 per bar; otherwise, bartender fees apply.

Toonie Bar - Guests pay a flat fee (e.g., \$2 per drink), with the host covering the remaining cost.

*Bartender fees applies

LIQUOR

RAIL 1 OZ

\$9.00

Tanqueray Gin, Captain Morgan Spiced Rum,
Captain Morgan White Rum,
Captain Morgan Dark Rum, Crown Royal Whiskey Rye,
Smirnoff Vodka, Jose Curvo Tequila Amereto, Tripple
Sec, Grand Marnier.

*Garnishes: Lemon, Lime, Pickles, Cherry, Worchester,
Tobasco, Celery Rimmer, Oranges

PREMIUM LIQUOR

Premium Scotches/Brandy/Bourbon
1.5oz \$15 and up

CUSTOM MENU & SIGNATURE COCKTAILS

Work with one of expert mixologist certified with WSET Level 2, to craft a custom cocktail menu tailored to your event. Whether it's a wedding, corporate gathering, or themed celebration, we'll create signature drinks that perfectly complement your vision.

BEVERAGES

HOT BEVERAGES

FAIR TRADE COFFEE \$40.00

Colosomo Coffee, Medium Roast Blend
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

NUMI TEA \$40.00

Assorted Numi Tea Selection or Breakfast Blend
Numi Tea Flavours:
Earl Grey, Breakfast Blend, Gun Powder Green, Chai.
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

FAIR TRADE HOT CHOCOLATE \$40.00

Camino Fair Trade Hot Chocolate
Delivered by the Carafe. Serves 8-10 People
Cream, Milk, Sugar, (Oatmilk, Sweetner by request)

COLD BEVERAGES

CANNED POP 355ML \$3.00

A selection of classic Coca-Cola beverages,
including Coke, Diet Coke, Coke Zero, Sprite, Fuse
Ice Tea, and Ginger Ale for a refreshing choice.

BRITE WATER 473ML \$3.50

Refreshing, premium purified water from Little Brown
Jug, offers a crisp, clean taste with every sip.
Assorted Flavors.

SHEEPDOG BREW 355ML \$4.00

Enjoy a selection of refreshing cold brews served in
cold cans. Choose from Traditional Nitro Cold Brew,
Ethiopian Nitro Cold Brew, or Bold Nitro Cold Brew
for a smooth, energizing taste.

PRISM KOMBUCHA 355ML \$4.50

A crisp, refreshing fermented tea with a unique blend
of flavors, offering a healthy and flavorful choice
with every sip.

EARTH WATER \$5.00

Pure, natural water sourced sustainably, offering a
refreshing and eco-friendly hydration option.

JUICE & INFUSED WATER STATION

7 oz Per Person. (Minimum 8)

FRESH ORANGE JUICE \$3.00

Bright, refreshing, and packed with natural
sweetness, our Orange juice is bursting with citrus
flavor and vitamin C.

FRESH APPLE JUICE \$3.00

Crisp, naturally sweet, and refreshing, our fresh-
pressed apple juice is packed with pure apple flavor
and no added sugars.

HOMEMADE FRUIT PUNCH \$3.00

Numi decaf tea, Cane Sugar, Cranberry Juice,
Orange Juice, Lemon Juice

FRESHLY SQUEEZE LEMONADE \$3.00

Cane Sugar, Water, Lemon Juice, Whole Lemons

HOMEMADE SWEET TEA \$3.00

Vanilla, Lemon Juice, Sugar Cane, Tea

INFUSED WATER STATION - \$3.00

Customize your refreshment! Choose up to 3 flavors
(minimum of 8 per selection).

- Cucumber & Mint - Cool and refreshing
- Rosemary & Citrus - Herbal with a zesty twist
- Cranberry & Orange - Fruity and vibrant
- Citrus & Mint - Bright and invigorating

CATERING INFORMATION

Wedding Catering Policies

Booking and Notice Requirements

- A minimum of three months' notice is required for wedding bookings.
- Finalized menu selections must be submitted four weeks before the event date.

Gratuity

- All food, beverage, rentals, linens, staff and any other charges are subject to all applicable taxes. Prices are subject to change without notice. 18% Gratuity will be applied to all food and beverages provided and served by Diversity Foods Services.

Payment Policy

- Deposit: \$1,000.00 (non-refundable) to secure the event date.
- Three Months Prior: 50% of the total estimated invoice due.
- Fifteen Days Prior: Remaining balance due.
- After the event, the Caterer will issue a final invoice reflecting the bar tally, with any remaining balance or credit due.

Please review your contract with our Catering and Events Director.