

The NEW FRONTIER for Your Event

CONFERENCES

MEETINGS

BANQUETS

FORT GIBRALTAR

Event Package



exclusively managed & catered by

STORM  CATERING

Located just minutes from downtown Winnipeg with convenient free parking, Fort Gibraltar combines the elegance of a historic setting with modern comfort and features, including all the technology you need. This unique venue, situated on the banks of the Red River, will take you back 200 years to the period of the voyageurs and the fur trade in the Northwest, with banquet options, voyageur and French-Canadian themed entertainment, costumed interpreters and lots of joie de vivre!

With the unique tastes of The Storm Catering, Fort Gibraltar is sure to become the New Frontier for your event...

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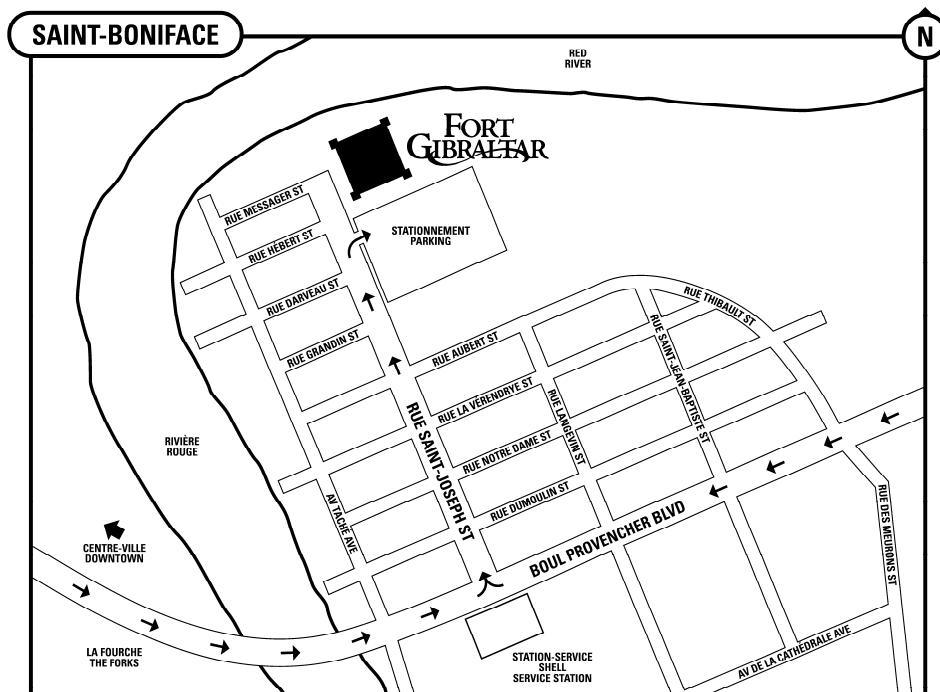
Physical address: 866 St. Joseph Street in St. Boniface (corner of St. Joseph and Messenger Streets) in Winnipeg, MB

Mailing Address: 389 Main Street, Winnipeg, MB R3B 1A6

www.fortgibraltar.com

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RENTAL FEES

The rental fee for each room in Fort Gibraltar is determined by a minimum food service order before gratuities and taxes. When this amount has been reached, there is no charge for the rental of the room. Rental blocks are from 8:00 am – 4:00 pm or 6:00 pm – 1:00 am, but can be flexible based on availability.

LA MAISON DU BOURGEOIS

Within the gates of Fort Gibraltar stands La Maison du Bourgeois. This impressive building (the largest in the Fort due to its commercial and social importance) was the residence for the partners of the Northwest Company as well as the main trading facility. Within La Maison du Bourgeois there are 2 distinct rooms:

THE GREAT HALL

The main floor Great Hall combines elegance and comfort with its fireplace, large windows, chandeliers and warm inviting ambiance.

Maximum capacities:

Sit-down events	120 people
Stand-up receptions	188 people

Minimum food service order: \$ 1,000.00



THE PARTNER'S ROOM

This second floor room provides a charming, intimate space with its cathedral ceiling and dormer windows – a perfect setting for smaller groups.

Maximum capacities:

Sit-down events	48 people
Stand-up receptions	60 people

Minimum food service order: \$ 500.00



MAISON CHABOILLEZ

This reproduction of a French-Canadian home in the late 18th Century is located just outside the east wall of the Fort. Named after a partner in the Northwest Company, Charles Chaboillez, this venue will charm you with its rustic style.

Maximum capacities:

Sit-down events	40 people
Stand-up receptions	60 people

Minimum food service order: \$ 500.00



Additional charges may apply on Statutory Holidays.

BREAKFAST BUFFET MENU

Please select one of the following breakfast buffet menus (priced per person). Please note that coffee, decaffeinated coffee and tea are included. Other refreshments can be added a la carte (please see below), and additional breakfast meats can be added to any of the below for \$ 2.00 per person.

THE VOYAGEUR I **\$ 8.50**
Assorted pastries with preserves (danishes, croissants, muffins)

THE VOYAGEUR II **\$ 10.00**
Fresh sliced fruit display
Assorted pastries with preserves (danishes, croissants, muffins)

THE VOYAGEUR III **\$ 12.50**
Seasonal fruit segments & berries with natural yogurt, brown sugar and granola
Assorted pastries with preserves (danishes, croissants, muffins)

THE PORTAGE **\$ 13.50**
Country scrambled eggs
Toast with fresh fruit preserves
Choice of bacon, sausage or maple cured ham
Hash brown potatoes
Assorted pastries with preserves (danishes, croissants, muffins)

THE NOR'WESTER **\$ 14.50**
Frittatas ranchero style
English muffins with honey, jam or marmalade
Farmer sausage
Hash brown potatoes
Fresh sliced fruit

THE EUROPEAN **\$ 15.75**
Seasonal fruit segments & salads
Natural fruit yogurts
Hot & cold cereals
Country scrambled eggs
Crispy bacon
Hash brown potatoes
French toast with maple syrup
Assorted pastries with preserves (danishes, croissants, muffins)

THE FUR TRADER **\$ 16.75**
Morning sirloin steak (4-5 oz.)
Scrambled eggs
Hot & cold cereals
Hash brown potatoes
Assorted pastries with preserves (danishes, croissants, muffins)

A LA CARTE (per person – minimum 40 people)

Assorted frittatas \$ 2.75
French toast with fresh fruit preserves \$ 2.75
Huevos rancheros \$ 2.75
Omelette station \$ 7.50

A LA CARTE (per person – no minimum)

Cold cereals \$ 2.50
Oatmeal \$ 2.50
Bagels & cream cheese \$ 3.00
Freshly squeezed orange juice \$ 3.00

*** please note that these prices are only valid when added to a meal selection above ***

REFRESHMENTS (billed on consumption - each)

Chilled assorted fruit juices	\$ 1.95	Orangina	\$ 2.50
Bottled water	\$ 1.95	Premium waters (Perrier, San Pellegrino)	\$ 2.50

LUNCH BUFFET MENU

Please select one of the following lunch buffet menus (priced per person). Please note that your choice of salad (Caesar, Greek, Pasta or Tossed), and coffee, decaffeinated coffee and tea are included. Refreshments and other accompaniments are outlined on the next page.

CLERKS **\$ 14.95**

Split pea soup
Tourtière with sauce

LES INTERPRÈTES **\$ 14.95**

Soupe du jour
Assorted deli style sandwiches
Roast beef, ham, egg salad, pastrami & smoked turkey

RIVIÈRE-ROUGE **\$ 14.95**

Soupe du jour
Assorted wraps
Chicken salad, egg salad, roast beef, black bean with tomato & avocado, crisp vegetables with cream cheese

PAMBIAN **\$ 15.95**

Pasta du jour

ENGAGÉS **\$ 15.95**

Hearty chicken & vegetable or beef & vegetable ragoût

LE BOURGEOIS **\$ 16.95**

Soupe du jour
Gourmet sandwiches
*Roast bison with aged canadian cheddar, tomatoes & horseradish mayo on pumpernickel
Chicken salad with sundried tomatoes, cashews, mangoes & basil pesto on french baguette
Smoked salmon with red onion, sprouts & a zesty cream cheese on a multigrain bagel
Smoked turkey with cranberry mayonnaise with tomatoes & provalone on harvest grain
Balsamic roasted eggplant, zucchini & roasted sweet bell peppers on marble rye*

LES GUIDES **\$ 16.95**

Brie chicken with fresh pear salsa
Herb roasted potatoes

LES HIVERNANTS **\$ 17.95**

Chicken schnitzel with rosemary & roasted pepper sauce
Basmati rice

FIRST CANOE **\$ 18.50**

Bison sausages or smokies with condiments

SECOND CANOE **\$ 18.50**

Bison burgers with condiments

LA BRIGADE **\$ 18.95**

Sliced roast pork loin with caramelized apple & brandy demi-glacée
Yukon gold roasted potatoes

FORT GIBRALTAR **\$ 18.95**

Roast beef with traditional accompaniments
Buttermilk & chive mashed potatoes

LUNCH BUFFET MENU

REFRESHMENTS – BILLED ON CONSUMPTION

Juice	\$ 1.95 each
Soft Drinks	\$ 1.95 each
Bottled Water	\$ 1.95 each
Hot Chocolate	\$ 1.95 / person
Apple Cider	\$ 1.95 / person
Non-alcoholic Punch	\$ 7.50 / litre

COFFEE BREAK

Coffee/Decaf/Tea	\$ 1.95 / person
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ASSORTED PLATTERS

Vegetable Platter with Dip	\$ 3.50 / person
Fruit Tray	\$ 3.75 / person
Domestic Cheese Tray	\$ 5.00 / person
Assorted Cookies	\$ 1.50 / person
Dainties & Cake Squares	\$ 3.25 / person

ADDITIONS

Add a second salad	\$ 2.00 / person
Add a side OR vegetable	\$ 2.00 / person
Add a side AND vegetable	\$ 3.50 / person
Add soup	\$ 3.50 / person
Add any dinner menu dessert (see page 13)	\$ 5.00 / person

HORS D'OEUVRES – HOT

PRICED PER DOZEN

Tomato Bruschetta Topped with Parmesan, Feta, Olives, Tomatoes & Fresh Herbs	\$ 18.00
Fresh Asparagus with Brie on Crostinis	\$ 18.00
Mushroom & Leek Crescents	\$ 18.00
Mini Poutine – with Smoked Gouda & Herb Demi Glace	\$ 20.00
– with Truffle Cheese & Red Wine Demi Glace	\$ 22.00
Artichoke, Sundried Tomato & Black Olives in a Parmesan Tuile Cup	\$ 22.00
Fresh Herb & Wine Infused Wild Mushroom & Melted Brie in Puff Pastry Cup	\$ 22.00
Vegetarian Spring Rolls with Spicy Plum Sauce & Ginger Sweet Chile Dip	\$ 22.00
Chevre & Basil Stuffed Wine Marinated Mushroom Caps	\$ 22.00
Crab & Brie Phyllo Triangles	\$ 24.00
Caged Jumbo Shrimp : Crispy Egg Noodle Wrapped Shrimp with Spiced Pineapple Dip	\$ 28.00
Poached Pickerel Cheeks with Fresh Herbs & St-Andre Cheese in Phyllo Triangles	\$ 28.00
Sautéed Pickerel Cheeks with Onion Confit & a Pernod Cream Sauce in Asian Spoons	\$ 28.00
Blackened Pickerel Cheeks with Roasted Yellow Pepper Preserve in Phyllo Baskets	\$ 28.00
Coriander Lime Shrimp & Green Chile Brochettes	\$ 29.50
Tarragon Chicken Bundles with Cranberry Glacée	\$ 18.00
Chorizo Filled Crescents	\$ 18.00
Chicken, Chevre & Pesto Filled Phyllo Triangles	\$ 20.00
Tandoori Chicken Skewers	\$ 24.00
Satay Chicken Skewers	\$ 24.00
Grilled Jerk Chicken Skewers	\$ 24.00
Duck & Vegetable Five Spice Spring Rolls with Sweet & Sour Dipping Sauce	\$ 24.00
Blackened Beef Tenderloin Brochettes with Cool Mustard Yellow Pepper Jam	\$ 26.00
Pork Spring Rolls (Lumpia Shanghai) with Hoisin Sweet Chile Sauce	\$ 27.00
Mini Burgers – with Aged Cheddar, Onion Confit & Traditional Accompaniments	\$ 28.00
– with Horseradish Cheddar, Sautéed Mushrooms & Traditional Accompaniments	\$ 30.00

HORS D'OEUVRES – COLD

PRICED PER DOZEN

Roasted Garlic & Chile Hummus Rolls	\$ 17.00
Southwestern Black Bean Tortillas with Salsa Fresca	\$ 17.00
Vegetable Ratatouille served in a Zucchini Cup	\$ 18.00
Chocolate Covered Strawberries	\$ 18.00
Vegetable Maki Sushi Rolls with Traditional Accompaniments	\$ 18.00
Vietnamese Salad Rolls with Mint	\$ 22.00
Tuna Tartare in Wonton Florets	\$ 20.00
Salmon Tartare on Cucumber Rounds with Wasabi Crème Fraiche	\$ 20.00
Ahi Tuna Maki Sushi Rolls with Traditional Accompaniments	\$ 23.00
Chipotle Smoked Salmon Rolls	\$ 23.50
Shot Glass of Shrimp, Tomato Medley & Vodka	\$ 24.00
Citrus Shrimp & Watermelon Salad on Endive Spear	\$ 25.00
Seared Ahi Tuna with Spicy Salsa Fresca & Avocado in Asian Spoons	\$ 26.00
Chilled Jumbo Shrimp with Mango Cocktail	\$ 27.75
Smoked Salmon Wrapped Baby Arugula with Crème Fraiche & Golden Caviar	\$ 28.00
Crab & Avocado Salad on Cucumber Vessel	\$ 28.00
Smoked Salmon & Cream Cheese Rosettes	\$ 28.50
Citrus Vodka Cured Gravlox with Fresh Dill on Crostinis	\$ 28.50
Smoked Goldeye on Manitoba Wild Rice Cakes with Golden Caviar & Herb Aioli	\$ 30.00
Fresh Oysters on the Half Shell with Asian Mignonette Sauce	\$ 30.00
Spiced Curried Chicken on Crispy Plantain Chip	\$ 20.00
Thai Beef Canapés with Ginger Butter	\$ 21.00
Chicken Liver Pâté on Apple Crescents	\$ 21.00
Herbed Goat Cheese on Crispy Pancetta & Pear Confit	\$ 23.00
Prosciutto Wrapped Asparagus	\$ 23.50
Prosciutto Wrapped Melon Orbs	\$ 23.50
Smoked Bison Carpaccio with Cranberry Preserve	\$ 26.00

PLATTERS & STATIONS

PLATTERS (for 25 people)

Smoked Salmon with Red Onion, Cucumber and Capers	\$ 175.00
Pink Peppercorn & Lemon Vodka Cured Gravlox with Sweet Dijon Dip	\$ 175.00
Orange & Watermelon Chilled Scallop Ceviche	\$ 170.00
Whole Cold Sockeye Salmon with Traditional Accompaniments	\$ 150.00
Vietnamese Shrimp & Lettuce Wraps	\$ 139.00
Brandy & Green Peppercorn Pâté	\$ 77.00
Tortellini Skewers with Parmesan Dip	\$ 77.00
Basil Pesto Baked Brie in Phyllo Pastry	\$ 55.00

PLATTERS (priced per person)

Dainties & Cake Squares	\$ 3.25
Assorted Vegetable Platter with Dip	\$ 3.50
Fruit Tray	\$ 3.75
Domestic Cheese Tray	\$ 5.00
Assorted Deli Tray (assortment of shaved deli meats with traditional accompaniments & breads & rolls)	\$ 6.75
Bothwell® Award Winning Assorted Cheeses with Assorted Crackers & Baguettes	\$ 7.50
Imported Cheese Tray (imported cheeses from Veiny Blues with soft ripened chevre, mild bries, various soft cheeses & an assortment of baguettes & crackers)	\$ 8.25
Antipasto Display (includes Genoa salami, proscuitto, cappicola, mortadella, provolone, assorted olives, roasted vegetables & pickled savories such as hot peppers, asparagus, pickles, etc.)	\$ 8.50

CHEF STATIONS (minimum 50 people)

Fresh Mussel Station (per dozen – minimum 12 dozen)	\$ 14.50
Shrimp Station (per person – coriander lime, tomato & sambuca, coconut rum or chef's choice)	\$ 21.50
Pasta Station (per person – chef's choice of 3 pastas, 3 sauces, 3 meats and 8 vegetables)	\$ 25.00
Oyster Bar (50 oysters)	\$ 235.00
Sushi Bar (per person – chef's choice of 2 vegetarian & 2 protein options)	market price

CARVING STATIONS (per person)

Black Angus Baron of Beef with Red Wine Demi Glace & Traditional Accompaniments	\$ 8.95
Pork Striploin with Grainy Dijon Demi Glace	\$ 9.95
Garlic & Herb Leg of Lamb served with Rosemary Jus	\$ 9.95
Black Angus Prime Rib with Au Jus & Traditional Accompaniments	\$ 13.95
Manitoba Bison with Concorde Grape Demi Glace	\$ 15.95

FOUR-COURSE SERVED DINNERS

The Storm Catering is pleased to offer our clients the opportunity to create their very own unique four-course served dinners (soup, salad, entrée with a side and two vegetables, and dessert). **The meal price per person is determined by the entrée selected on the next page.** Please note that bread, coffee, decaffeinated coffee and tea are included.

SOUPS (select one)

- Cold Vischysoise (Potato & Cauliflower)
- Cream of Wild Mushroom & Manitoba Wild Rice
- Creamy Broccoli & Aged Cheddar
- Roasted Corn Chowder & Brown Butter Drizzle
- Vegetable & White Bean Minestrone with Parmesan Croutons
- Roasted Tomato & Fennel with Basil Extra Virgin Olive Oil
- Potage aux Legumes Verts (asparagus, spinach, celery & broccoli)
- Potage au Pistou (vegetable & tomato broth, basil pesto & smoked chicken)
- Potato & Leek with Roasted Garlic Chips
- Roasted Squash with Spiced Crème Fraiche
- Beef Vegetable & Barley
- French Onion with Cheese Grantinee Crostini

SALADS (select one)

- Caesar Salad
(Romaine lettuce with herbed-chili croutons in a creamy dressing with asiago cheese)
- Greek Salad
(Baby greens & romaine lettuce with fresh tomatoes, cucumbers, sweet red onions, sweet bell peppers, calamata olives & feta cheese tossed in a maple-lemon vinaigrette)
- Baby greens salad with crisp seasonal vegetables with vinaigrette or dressing (select one)
Raspberry, Herb Dijon, Balsamic or Sundried Tomato Vinaigrette
Creamy Wasabi Cucumber or Roasted Pepper Dressing
- Spinach salad with mandarin oranges, sweet red onion & candied slivered almonds
in a pink ginger grapefruit vinaigrette
- Spinach salad with anjou pears, toasted walnuts & cambozola cheese with a fresh raspberry vinaigrette
(additional \$ 1.00 per person)
- Fresh asparagus & prosciutto salad with fresh tomatoes on a bed of baby greens with a fresh lemon vinaigrette
(additional \$ 2.50 per person)
- Warm almond crusted goat cheese salad with roasted tomato vinaigrette (additional \$ 3.00 per person)
- Bocconcini and fresh tomato salad with fresh basil & sweet red onions on a bed of baby greens with a balsamic vinaigrette (additional \$ 3.75 per person)

SELECT ONE (priced per person)

Additional entrées can be available for a surcharge of \$ 1.50 per person.

-
- Roasted, grilled herb marinated boneless breast of chicken with a maple balsamic reduction \$ 36.00
 - Dried Bing cherries, havarti cheese & fresh basil pesto stuffed chicken breast in a herb crust with a light tomato cream sauce \$ 36.00
 - Roasted breast of chicken piped with sundried tomato mousseline with a light basil pesto sauce \$ 36.00
 - Herb marinated crown roast of pork with blueberry balsamic reduction \$ 37.00
 - Rosemary chicken scaloppini with roasted sweet bell pepper sauce \$ 37.00
 - Lightly breaded breast of chicken filled with a wild mushroom duxelle, served with dijon demi glace \$ 37.00
 - Maple orange chile glazed sterling atlantic salmon filets \$ 37.00
 - Slow roasted Black Angus roast beef with fresh herb jus \$ 38.00
 - Artichoke hearts, sundried tomatoes and spinach stuffed chicken breast wrapped in smoked bacon with a light basil tomato sauce \$ 38.00
 - Brie, sun-dried tomatoes and braised leek stuffed chicken breast in an almond crust with tomato cream sauce \$ 38.00
 - Dried fruit stuffed pork loin with caramelized leeks in a brandy thyme jus \$ 38.00
 - Pan fried Manitoba pickerel fillets with tarragon vanilla beurre blanc \$ 38.00
 - Slow roasted Manitoba bison served with lingonberry sauce with mushrooms, caramelized onions & dijon demi glace \$ 38.00
 - Crab, parmesan and cream cheese stuffed chicken breast in a herb crust with sundried tomato & lemon cream \$ 40.00
 - Braised Manitoba lamb shanks with cabernet demi glace \$ 40.00
 - Roasted sundried tomato and shallot stuffed spring leg of lamb \$ 40.00
 - Oven roasted New York striploin with a mushroom & grainy dijon demi glace \$ 42.00

ENTRÉES CONTINUED

- Pork tenderloin roulade with caramelized onions, wilted spinach and fresh herbs in a port reduction \$ 42.00
- Roast bison tenderloin with tomato and onion compote \$ 47.00
- Dijon crusted rack of spring lamb served with a concorde grape jus \$ 47.00
- Filet of bison with stilton butter \$ 47.00
- Ahi Tuna, grilled rare with a scallop and shrimp salsa \$ 47.00
- Foie gras stuffed filet of beef with sauce chasseur \$ 57.00

CHILDREN'S MEALS (priced per child 12 years and under)

- Regular soup, regular salad, choice of chicken fingers & wedges, spaghetti & meatballs or grilled cheese & wedges (select one) – includes the same dessert as the adult meal \$ 17.95

VEGETARIAN OPTIONS (select one – same price as regular entrée)

- Roasted Vegetable Napoleon with Brie Cheese & Balsamic Tomato Sauce served with Mashed Sweet Potato
- Walnuts, Green Grapes, & Asparagus pan-seared with Gorgonzola Cheese Sauce
- Spinach & Black Bean Enchilada served with Monterey Jack Cheese & Roasted Red Pepper Sauce
- Spinach with Sundried Tomatoes, Pine Nuts, Toasted Garlic, & a Basil Pesto Broth with Wild Rice Linguine
- Polenta Napoleon served with Grilled Vegetables & Portabello Mushrooms on a Roasted Red Pepper Coulis
- Tomato Primavera with Seasonal Vegetables gently tossed with Fettuccine

ACCOMPANIMENTS & DESSERTS

SIDES (select one)

- Herb roasted potatoes
- Roasted garlic & chive mashed potatoes
- Horseradish mashed potatoes
- Château potatoes
- Roasted yams
- Wild & basmati rice blend
- Tomato, herb or lemon basmati rice
- Rosemary & navy bean cassoulet
- Fussili olio
- Gnocchi : pan seared potato dumplings (*additional \$ 1.50 per person*)
- Roasted garlic & asiago risotto (*additional \$ 3.00 per person*)

VEGETABLES (select two)

- Roasted mixed vegetables (carrots, zucchini, red and green peppers)
- Roasted autumn vegetables (beets, parsnips, carrots and turnips)
- Beurre noisette sautéed green beans
- Mushroom & pearl onion sauté
- Summer ratatouille (zucchini, eggplant, peppers, tomatoes, onions in a fresh herb tomato sauce)
- Grilled asparagus (seasonal)
- Fresh corn on the cob (seasonal)
- Candied parsnips
- Glazed carrots

DESSERT (select one)

- Seasonal berry crumble à la mode
- Chocolate pâté with raspberry coulis & vanilla whipped cream
- Fresh berries & cream (seasonal)
- Port poached pears with warm mocha sauce & fruit confetti
- Anise poached pears with caramel ginger sauce & fruit confetti
- Crème Brulée (a classic french custard) – chef's choice flavour of the day (*additional \$ 1.00 per person*)
- Mango or chocolate mousse in dark chocolate cup (*additional \$ 1.00 per person*)
- Mini shmoo (*additional \$ 2.00 per person*)
- Tiramisu (*additional \$ 2.00 per person*)
- Chocolate covered tartufo
- Maple pecan tart
- Sugar pie
- Gelatis (chef's choice flavour of the day)

THE TRADITIONAL

\$ 36.00

In the spirit of the Festival du Voyageur we offer this Traditional served meal which reflects a typical meal of the Voyageurs of Fort Gibraltar. Please note that bread, coffee, decaffeinated coffee and tea are included.

French Canadian Pea Soup
Garden Salad
Tourtière with Sauce

Maple Glazed Ham
Roasted Potatoes & Roasted Mixed Vegetables
Sugar Pie with Crème Fraiche

SERVED APPETIZERS

Select one or more of the delicious appetizers below as an optional fifth course (usually served after soup or salad).

PRICED PER PERSON (minimum 40 people)

Artichoke, Tomato & Black Truffle Bruschetta tipped with Olives, Tomatoes, Garlic, Feta and Parmesan Cheeses	\$ 7.50
Almond Crusted Goat Cheese with Tomato Coulis with a Baguette Crostini	\$ 8.50
Manitoba Pickerel Cheeks in Phyllo Baskets with Corn Salsa	\$ 8.95
Smoked Bison Carpaccio served with Cranberry Preserve	\$ 8.95
Brie, Spinach Pesto & Portobello Foccacia	\$ 8.95
Chile Vodka Shrimp Sautéed with Pink Peppercorns	\$ 9.25
Smoked Salmon & Baby Pea Shoots with Potato Latkes, Golden Caviar and Crème Fraiche	\$ 10.25
Prosciutto Wrapped Scallops with Green Onion & Parsley Cocktail Sauce	\$ 10.25
Chicken Livers with Calamata Olives & Fresh Herbs in a Red Wine Sauce, topped with Waffle Potato Crisps	\$ 10.95

BUFFET DINNERS

DINNER BUFFET ONE

\$ 36.00

(Minimum 50 People)

Assorted Breads & Buns

Spinach Salad with Candied Almonds, Red Onions & Pink Grapefruit Dressing

New Potato Salad with Calamata Olives & Peppers in a Balsamic Vinaigrette

Caesar Salad with Creamy Garlic Dressing

Pepper Crusted Roast Beef

Roasted Lemon New Potatoes

Sundried Tomato Cavittelli

Roasted Mixed Vegetables

Vegetarian Cauliflower Vindaloo

Fresh Seasonal Fruit

Chef's Assorted Sweets

Coffee/Decaf/Tea

DINNER BUFFET TWO

\$ 36.00

(Minimum 75 People)

Assorted Breads & Buns

Mixed Baby Greens with Balsamic Vinaigrette

Caesar Salad with Creamy Garlic Dressing

Spinach Salad with Cambozola Cheese, Granny Smith Apples, Candied Pecans & Honey-Dijon Dressing

Roast Beef Carving Station with Traditional Accompaniments

Roasted Chicken Schnitzel with Apple & Carmelized Onion Sauce

Roasted Potatoes

Penne Arrabiata

Glazed Carrots

Beurre Noisette Sautéed Green Beans

Fresh Seasonal Fruit

Chef's Assorted Sweets

Coffee/Decaf/Tea

BUFFET DINNERS

DINNER BUFFET THREE

\$ 38.00

(Minimum 75 People)

Assorted Breads & Buns

Vegetables with Dip

Greek Salad with Honey-Lemon Vinaigrette

Spinach Salad with Cambozola Cheese, Granny Smith Apples, Candied Pecans, & Honey-Dijon Dressing

Caesar Salad with Creamy Garlic Dressing

Pickarel Paupiettes with Tarragon Pernod Cream Sauce

Roasted Chicken Breasts with Apple Salsa & Brie

Penne with Artichoke Hearts, Peppers, Sundried Tomatoes, & Feta Cheese in a Basil Pesto Broth

Roasted Seasonal Vegetables

Basmati & Wild Rice

Seasonal Berry Crumble

Chocolate Hazelnut Pâté

Coffee/Decaf/Tea

DINNER BUFFET FOUR

\$ 38.00

(Minimum 75 People)

Assorted Breads & Buns

Mixed Green Salad with Lemon Herb Vinaigrette

Jicama & Apple Coleslaw with Buttermilk Dressing

Pasta Salad

Roast Beef Carving Station OR Roasted 4 oz Chicken Breasts with Tomato Bell Pepper Sauce

Perogies with Traditional Accompaniments

Meatballs with Gravy

Cabbage Rolls

Grilled Kielbasa with Onions

Honey Dill Glazed Carrots

Buttered Beans Almandine

Fresh Seasonal Fruit

Chef's Assorted Sweets

Coffee/Decaf/Tea

BEVERAGE SERVICE

BAR OPTIONS FOR FORT GIBRALTAR

Fort Gibraltar offers two options for beverage service. Please note that in compliance with Manitoba Liquor Control Commission (MLCC) regulations, Fort Gibraltar does not permit clients to serve their own beverages at their functions.

1) FORT GIBRALTAR LICENSE (alcohol and bar staff supplied by Fort Gibraltar)

Fort Gibraltar is pleased to offer Jackson Triggs as our house wine. Pricing for other wine selections are available upon request.

Host Bar

Client hosting the reception is paying for the guest beverages (billed on consumption once the event is complete).

DRINK COSTS (before gratuities & taxes)

House wine (charged by the bottle)	\$ 25.00
Regular beer and shots (1 oz.)	\$ 4.00
Shooters	\$ 4.00
Premium shot	\$ 5.00
Imported beer	\$ 5.00
Coolers	\$ 5.00

Cash Bar

Guests are responsible for purchasing their own beverages at the prices above, however are NOT subject to taxes or gratuities. House wine is then priced at \$ 4.00 per glass instead of by the bottle.

2) CLIENT PERMIT (alcohol supplied by client with MLCC permit – required corkage and bartender fee – can also be host or cash)

CORKAGE FEE	\$ 7.50 per person
Bartender (1 bartender required for every 50 people)	\$ 87.50 per bartender
The corkage fee will cover soft drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Tonic and Club Soda), clamato juice, orange juice, cranberry juice, pineapple juice, ice, glasses, all necessary garnishes (lemons, limes, etc.) and other specialty mixes (worcestershire sauce, tabasco sauce, grenadine, etc.), all supplied by Fort Gibraltar.	
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Wine Only Corkage (no bar set up - wine service only)	\$ 3.00 per person
Beer & Wine Only	\$ 5.00 per person

FORT GIBRALTAR BEER

Fort Gibraltar Premium Lager (341 ml glass bottle) is a Canadian style lager that is golden in colour, medium in body with a hint of caramel and a clean finish. It is the Voyageur beer of choice for the Festival du Voyageur held every winter.

DRAM OF CARIBOU (2 oz serving) – \$ 4.00 + taxes per serving

Made of brandy, vodka, sherry and port, this distilled wine was the drink of choice for the traditional toasts that opened all meetings of "The Beaver Club" – an organization of Northwest Company Bourgeois who met several times a year in Montreal in the 19th Century. A toast with this historic drink is a great way to start or end any event...



MUSIC & ENTERTAINMENT

Please note that all of the following options are based on availability. Clients are also welcome to bring in their own music and/or entertainment options with the pre-approval of Fort Gibraltar.

MUSIC OPTIONS

Traditional Strolling Musician \$ 100 / hour

Disc Jockey (DJ) \$ 385 (6 pm – 1 am)
\$ 540 (4 pm – 1 am)

Please note that a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) will be applied to the invoice whenever any live or recorded music is played on any Festival du Voyageur grounds (including DJs).

Please view chart below :

	Great Hall	Partner's Room & Maison Chaboillez
With Dance	\$ 59.17	\$ 41.13
Without Dance	\$ 29.56	\$ 20.56

HISTORICAL ENTERTAINMENT OPTIONS

Our historical options are an ideal way for you to entertain your guests during the first hour of your event, as they mingle in the courtyard for hors d'oeuvres and cocktails, take a stroll on the ballastrade, or test their skills at hatchet throwing.

Historical Interpretation \$ 80 / hour / cabin

Blacksmith's Shop : A blacksmith discusses his trade while working.
 Voyageur's Cabin : Learn about the living conditions and domestic life of these hard working men.
 Trading Post : See the various furs being prepared for shipment east to Montréal and the trade goods offered to local trappers, Selkirk settlers and voyageurs.
 Le Depot : Used primarily for storage, this cabin is filled with pemmican, trade goods and other items.

Full Interpretation \$ 600 / hour

Includes all of the above cabins with interpreters plus 10 – 12 additional interpreters, allowing Fort Gibraltar to fully "come to life"

Historical Tours

Treat your guests to a guided tour of Fort Gibraltar in groups of 25 people or less.

Short Tour – without interpretation (guide only) \$ 55 / 25 mins
 Long Tour – without interpretation (guide only) \$ 85 / 45 mins
 Short Tour – with interpretation (guide plus interpreters in cabins) \$ 235 / 30 mins
 Long Tour – with interpretation (guide plus interpreters in cabins) \$ 415 / 60 mins

MUSIC & ENTERTAINMENT

Jean-Guy & William

This comedic interruption by two voyageurs will surprise and entertain your guests. Still under the impression it is 1815, Jean-Guy & William will interact with anyone around them in an attempt to settle a friendly dispute.

\$ 100 / 10 mins

Bourgeois MC

Take advantage of this dynamic host to entertain and guide your guests through various key moments of the evening – whether it's presenting a short history about Fort Gibraltar, introducing speakers, leading a toast or coordinating some fun historical interaction during meal service.

\$ 150 / 2 hours

\$ 300 / 4 hours

Voyageur History

Learn the history of Fort Gibraltar from this entertaining voyageur storyteller.

\$ 40 / 10 mins

Voyageur Games

Competition in all its forms was an important part of Voyageur life. Whether you wish to strengthen your company's team spirit or simply want to have fun among friends, these Voyageur games (such as Hatchet Throwing) will add a touch of friendly competition and sport to your fur trade era experience.

\$ 75 / hour / station

Voyageur Campfire

Treat your guests to storytelling by a Voyageur around a campfire.

\$ 80 / hour

Aboriginal Hoop Dancers

The hoop dance is symbolic of the circle of life – the never ending cycle of constant renewal. Hoop dancers must exercise precision, showmanship, timing, rhythm, creativity and speed as they weave their bodies in and out of the hoops in time with the fast beat of the drum.

\$ 350 / 20 mins

Musket Salute

Flintlock muskets can be discharged to signal various key moments in the evening (e.g. to welcome your guests as they enter the Fort gates)

\$ 250 / hour



MUSIC & ENTERTAINMENT

HISTORICAL SKITS (approximate length : 15 minutes)

OPTION # 1: The Voyageur Adventure

\$ 120

In the early 19th century the voyageurs of the North West Company paddled their way across North America from coast to coast to coast. These incredible voyages were fraught with danger and mystery but the promise of profit and adventure kept these men going.

Two voyageurs will paddle their way through the Great Hall (or wherever) recounting tales of their voyages from Montreal to Fort William, the Columbia to the Red river and all points in between. Learn about the grand portage, the competition with the HBC and sing along with one of their colorful songs.

OPTION # 2: Fur Trade Songs

\$ 120

For centuries the folk songs of French Canadians have echoed along the waterways of this country. In the fur trade days these tunes served several very important purposes. They set the rhythm by which the canoe is paddled, a crucial function considering the distances these men had to travel. The songs would also remind the voyageurs of their homes back east and the villages and sweethearts they left behind.

Two voyageurs will engage your guests in a few special songs, but they will need your help! Guests will learn some old songs and their significance to the men who sang them over two hundred years ago.

OPTION # 3: Fort Gibraltar Under Siege!

\$ 175

In the autumn of 1816 the entire Red River Colony is awash with conflict. For years the competition between the Hudson's Bay Company and the North West Company had been boiling under the surface but finally with the battle of Seven Oaks the lines have been drawn and Fort Gibraltar is right in the middle of a fur trade war!

The company clerk and two voyageurs will burst into the room and prepare for the upcoming attack. Through their interactive stories guests will learn about the different factions present at Red River in the early 19th century, the reasons behind the conflict and how it all turns out in the end.

AUDIO-VISUAL EQUIPMENT & MERCHANDISE

AUDIO-VISUAL EQUIPMENT RENTAL

Podium	\$ 30.00
Microphone.....	\$ 30.00
Screen.....	\$ 10.00
LCD Projector.....	\$ 75.00
Laptop (CD or DVD drives – please specify).....	\$ 75.00
Overhead Projector with Markers.....	\$ 10.00
Television	\$ 40.00
VCR / DVD Player	\$ 35.00
Flipchart / Whiteboard with Markers / Easel	\$ 10.00
Internet Hook-Up (DSL line – high speed).....	\$ 50.00
Telephone Access (local calls).....	\$ 10.00
PA System (sound board, speakers, CD player, microphone)	\$ 175.00
PA System Technician (required with PA System).....	\$ 28.00 per hour

FORT GIBRALTAR MERCHANDISE

Fort Gibraltar is pleased to offer the sale of the following items – all which make great souvenir gifts for your guests. Please note that the prices below do not include taxes & gratuities, and limited stock is available. Please allow 3 – 5 weeks for delivery.

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PRICE / UNIT</u>
PIN	Antique pewter lapel pin featuring the Fort with the Riel bridge	\$ 3.75
CD	35 th Anniversary Festival du Voyageur compilation CD – “Hotter than Heck”	\$ 9.00
KNIFE	14-function brushed stainless steel knife with a wooden insert engraved with the Fort Gibraltar logo	\$ 10.00
MUG	Clear glass dimpled 10 oz. mug with pewter emblem and Fort Gibraltar logo	\$ 18.00
SASH	The traditional colourful ceinture flechée worn by the Voyageurs	\$ 17.75

GENERAL INFORMATION

RESERVATIONS AND CANCELLATIONS

All bookings are tentative and subject to change by Fort Gibraltar until a contract has been filled out, duly signed, and all requirements have been met. In the event of a cancellation, Fort Gibraltar will refund 40% of the booking deposit if the cancellation occurs 365 days or more before the function. If cancellation occurs 364 days or less prior to the function, the deposit will not be refunded.

DEPOSIT & TERMS OF PAYMENT

A deposit is due upon confirmation of the event. Final billing is completed after the event at which time an invoice will be sent via email. Payment is due within 7 days. Late payments will be subject to interest of 2% per month on the outstanding balance.

GUARANTEED NUMBER AND MEAL CHOICES

For all meal functions, the guaranteed number attending must be communicated no later than 5 working days prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of people who actually attend the function, whichever is higher. Menu selections must be submitted a minimum of 3 weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event. **Only food supplied by Fort Gibraltar's caterers will be allowed on the premises.** For health and insurance reasons, the Storm Catering does not allow food to be removed from the premises following a function.

GRATUITY AND TAXES

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Food and beverages are subject to the Provincial Sales Tax (PST). Food, beverages and gratuity are subject to the Goods and Services Tax (GST).

PRICES

All prices are current and subject to change without notice until a detailed quote is provided by a Fort Gibraltar representative, at which point prices remain fixed and guaranteed until the date of the event.

ALCOHOL AND SMOKING

Alcohol will only be served in accordance with the regulations of the Manitoba Liquor Control Commission. Smoking is not permitted in any of the buildings.

ACCESSIBILITY

Most areas on the site are wheelchair accessible, including the permanent washrooms, the main entrance to the Fort and La Maison du Bourgeois.

PARKING

Please have your guests park in the designated parking area (see map on page 2). Absolutely no parking is allowed on the service road, and parking anywhere other than the designated parking area may result in your vehicle being towed.

SOCAN FEE

All entertainment (live and/or recorded) is subject to SOCAN fees (see page 18).

DELIVERIES

All deliveries must be scheduled by appointment. Deliveries can be made using the service road entrance at the corner of St. Joseph & Messenger Streets, where vehicles can drive up to the Fort gates that face the parking lot. Once there, items will have to be walked approx. 60-feet inside using the west side door of The Great Hall. Please note that no deliveries are allowed through the kitchen doors and no vehicles are allowed to drive around to the side of the building.