

**NORWOOD
HOTEL**


**SPARROW
HOTELS**



10/2022

BANQUET & CATERING SERVICES

HOSPITALITY IS OUR BUSINESS



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ROOM CAPACITIES

PROMENADE BALLROOM* 4500 ft²

LOCATED ON THE MAIN FLOOR

Boardroom Style **60**

U-Shape **70**

Classroom Style **160**

Dinner & Dance **270**

Theatre Style **350**

Round Tables **350**

Dinner (No Dance) **350**

Reception (Standing) **350**

**Promenade A
and Promenade B
make up the
Promenade
Ballroom*

PROMENADE A OR B 2250 ft²

LOCATED ON THE MAIN FLOOR

Boardroom **30**

U-Shape **40**

Classroom Style **80**

Dinner or Rounds **110**

Theatre Style **150**

Reception (Standing) **80**

TERRACE SALON (ROOM 202) 600 ft²

LOCATED ON THE 2ND FLOOR

Classroom Style **15**

U-Shape **15**

Boardroom **20**

Theatre Style **25**

Dinner or Rounds **30**

Reception (Standing) **35**

SALON TACHE 1000 ft²

LOCATED ON THE MAIN FLOOR

Classroom Style **30**

U-Shape **30**

Boardroom **36**

Dinner or Rounds **50**

Reception (Standing) **70**

Theatre Style **80**

NORWOOD GROVE (ROOM 302) 600 ft²

LOCATED ON THE 3RD FLOOR

Classroom Style **15**

U-Shape **15**

Boardroom **20**

Theatre Style **25**

Dinner or Rounds **30**

Reception (Standing) **35**

EVENT ROOMS

Set up in each room may vary based on additional requirements.

ROOM RENTALS

ROOM PREPARATION

For your meeting or seminars we will provide the following:

- P.A. System, Microphone, Podium, Stage, Registration Table, Extension Cord, Projection Table, Mints, Water, Glasses.
- Coat Rack (under 50 people)

EQUIPMENT RENTAL RATES

- Screen **\$35.00**
- Flip Chart with Paper & Markers **\$30.00**
- LCD Projector with Screen **\$200.00**
- Ceiling Mounted Laser Projector with Screens **\$250.00** (half room) **\$450.00** (full room)
- DI Box (Computer Audio Kit-Sound Hookup) **\$30.00**
- Lapel Or Wireless Hand Held Microphone **\$150.00**

ROOM RENTAL RATES

Room rental rates will vary based on food orders and length of stay. Please contact our sales office for more information regarding meeting room rates. ALL ROOM RENTAL RATES ARE SUBJECT TO 16% GRATUITY.

ROOM ENHANCEMENTS

Enhance your event with:

- Chair Covers Only **\$2.00** / chair
- Chair Covers with Sash **\$3.50** / chair
- Staffed Coat Check ***Priced On Request***
- DJ Services **\$575**
- Uplighting (6) **\$210.00**
- Decor Package **\$300.00**

PROHIBITED DECOR

Confetti, glitter, sparkles and related decor is strictly prohibited. Use of any of these items will result in a minimum of \$300.00 cleaning fee charged to your invoice.

BREAKFAST

PRICE IS PER GUEST

CONTINENTAL 18

Assorted Breakfast Pastries
Whole Fruit
Whole Grain Cereal Bar
Fresh Brewed Coffee, Tea, Decaf

DELUXE CONTINENTAL 23

Chilled Fruit Juices
Assorted Danish Pastries
Assorted Muffins & Croissants
Individual Yogurt Cups
Sliced Fresh Fruit
Butter & Preserves
Fresh Brewed Coffee, Tea, Decaf

HEALTHY CONTINENTAL 25

Chilled Fruit Juices
Low Fat Muffins
Mini Whole Wheat Bagels & Cream Cheese
Low Fat Yogurt Cups
Sliced Fresh Fruit
Butter & Preserves
Fresh Brewed Coffee, Tea, Decaf

SUPREME CONTINENTAL 25

Chilled Fruit Juices
Mini Bagels & Cream Cheese
Home Baked Banana Bread
Individual Yogurt Cups
Sliced Fresh Fruit
Butter & Preserves
Fresh Brewed Coffee, Tea, Decaf

BREAKFAST

BREAKFAST & BRUNCH BUFFETS

PRICE IS PER GUEST / Minimum 15 Guests

THE VOYAGEUR **34.5**

Chilled Fruit Juices
Sliced Fresh Fruit
Fresh Scrambled Eggs
Bacon & Pork Sausage*
Fruit Crepes (2 per person)
French Toast & Maple Syrup
Fresh Brewed Coffee, Tea, Decaf

THE PROMENADE **Buffet 30 / Served 32**

Chilled Fruit Juices
Sliced Fresh Fruit
Fresh Scrambled Eggs
Bacon & Sausage*
Breakfast Potatoes
Assorted Breakfast Pastries
Butter & Preserves
Fresh Brewed Coffee, Tea, Decaf

THE GUYSBOROUGH **Buffet 27.5 / Served 29**

Chilled Fruit Juices
Sliced Fresh Fruit
Belgian Waffles or French Toast & Maple Syrup
Bacon & Sausage*
Fresh Brewed Coffee, Tea, Decaf

THE TACHE BRUNCH **41**

Chilled Fruit Juices
Sliced Fresh Fruit
Fresh Scrambled Eggs
Bacon & Pork Sausage*
Breakfast Potatoes
Roasted Chicken
Chef's Hot Vegetable
Assorted Cheese Platter
Fresh Baked Scones
Fresh Brewed Coffee, Tea, Decaf

BUFFET ENHANCEMENTS

Turkey Bacon **6**
Beef Sausages **3.5**
Garlic Sausage & Peppers **6**
Fruit Crepes **6**
Eggs Benedict **10**
Waffles **6**
Assorted Baker's Basket **4.5**

**Substitute Beef Sausages on any Buffet for \$3.50 / guest.*

BREAKFAST

PLATED BREAKFAST

PRICE IS PER GUEST / Includes Fresh Brewed Coffee, Tea, Decaf

THE STANDARD 24

Scrambled Nature's Farm Eggs, Smoked Bacon or Maple Breakfast Sausage and Home Fried Potatoes

ST B. SKILLET 29

Scrambled Nature's Farm Eggs, House Smoked Brisket, Sweet Peppers, Scallions, Tomato, Potato & Old Cheddar, Served with Buttery Toast Points

EGGS BENEDICT 27.5

2 Poached Eggs, Canadian Bacon, Citrus Hollandaise, English Muffin and Hash Browns

+ Enhance with Smoked Salmon 6

QUICHE 22

*Broccoli and Cheddar, Ham and Mushroom, or Tomato Basil, Served with Choice of Salad
(See page 10 for salad options)*

À LA CARTE

PRICE IS PER GUEST

- Bagels & Cream Cheese **6**
- Croissant with preserves **6**
- Assorted House Baked Muffins **5**
- House Baked Banana Bread **4.5**
- Warm Cinnamon Buns with Caramel Drizzle **7**
- Whole Grain Cereal Bars **6**
- Warm Bannock with Jam **4.5**
- Fruit Salad Cups **6**
- Chia Seed, Coconut Pudding **9**
- Yogurt Parfait **8**
- Assorted Fresh Baked Cookies **3**
- Assorted Baker's Basket **5**
- Fresh Baked Scones **9**
- Fresh Brewed Coffee or Decaf **4**
- Tea and Herbal Teas **4**
- Assorted Bottled Juices **4**
- Beverage Pitchers (Juice, Ice Tea, Milk, Punch) **20 / pitcher**

BREAKFAST

SNACKS

PRICE IS PER GUEST

- Nachos and Salsa **7**
- Individual Potato Chips **4.5**
- Assorted Chocolate Bars **5**
- Caramel Popcorn **7**
- Pita and Hummus **9**
- Yogurt Cups **4.5**
- Fresh Baked Cookies **3.5**
- Warm Cinnamon Buns with Caramel Drizzle **7**
- Chia Seed, Coconut Pudding **9**
- Fruit Cups **6**
- Sliced Fresh Fruit **11**
- House Baked Banana Bread **4.5**
- Dainties and Squares (2 Pieces / Person) **6.5**
- Assorted Fresh Baked Muffins **4.5**
- Whole Grain Cereal Bars **5**
- Granola Bars **5**

BEVERAGES

PRICE IS PER GUEST

- Fresh Brewed Coffee **4**
- Breakfast and Herbal Teas **4**
- Assorted Bottled Juices **4**
- Canned Pepsi Products **3.5**
- Beverage Pitchers (Juice, Ice Tea, Milk, Fruit Punch) **20 / pitcher**

MEETING BREAKS

LUNCH BUFFETS

PRICE IS PER GUEST / Minimum 10 Guests*

SANDWICH LUNCH BUFFET 31

Choice of House Made Soup or Garden Salad
Chef's Choice of Assorted Sandwiches
Seasonal Fruit Platter
Fresh Baked Cookies
Individual Potato Chips
Canned Pepsi Products
Fresh Brewed Coffee, Tea, Decaf

THE FORKS BUFFET 33

House Made Potato Salad
Garden Fresh Vegetables & Dip
Norwood Bread Basket
Fresh Sliced Deli Platter
House Made Chicken Salad
House Made Egg Salad
Assorted Domestic Cheese Plate
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

THE BROADWAY BUFFET 37

Tossed Garden Salad
House Made Pasta Salad
Norwood Bread Basket
Herb Roasted Chicken
Roasted Potato Wedges
Chef's Hot Vegetable
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

THE UKRAINIAN BRUNCH 39

Tossed Garden Salad
Norwood Bread Basket
Fried Perogies with Onion & Sour Cream
Vegetable Cabbage Rolls
Garlic Sausage with Peppers and Onions
Seasonal Fruit Platter
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

*Minimum 15 Guests

ROAST BEEF BUFFET* 40

Garden Salad
Norwood Bread Basket
Roast Baron of Beef au Jus
Garlic Mashed Potato
Chef's Hot Vegetable
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

THE NORWOOD BBQ BUFFET* 42

Tossed Garden Salad
Potato Salad
Corn Bread
BBQ Ribs
BBQ Chicken
Corn
Baked Beans
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

THE PASTA BAR* 40

Caesar Salad
Caprese Salad
Garlic Herb Focaccia
Choice of ONE Meat Pasta:
*Meat Lasagna, Spaghetti & Meatballs,
or Chicken & Mushroom Fettucine*
Choice of ONE Vegetable Pasta:
Garlic Cream, Pesto or Marinara Sauce
Selection of Dainties & Squares
Fresh Brewed Coffee, Tea, Decaf

LUNCH

PLATED LUNCH ENTRÉES

PRICE IS PER GUEST / Served with Buns, Butter, Coffee and Tea

CHICKEN CAESAR SALAD 26.5

Crisp Romaine Lettuce, Croutons, Garlic Dressing, Lemon, Grilled Chicken Breast

ROASTED MANITOBA PORK LOIN 31

Herb Mustard Rub, Jus, Garlic Mashed Potato, Seasonal Vegetable

CHICKEN PICCATA 31

Chicken Breast with Basil Cream Sauce, Roasted Potatoes, Seasonal Vegetable

CHICKEN PARMESAN 33

Pounded Chicken Breast with Herb Parmesan Breading, Basil Tomato Sauce and Four Cheese Blend Roasted Potatoes, Seasonal Vegetable

STUFFED CHICKEN SUPREME 27

Chèvre Stuffed Chicken Breast, Pesto Cream Sauce, Buttery Mashed Potato, Seasonal Vegetable

MANITOBA PICKEREL FILLETS 34.5

Local Pickerel with Herb Breading, Lemon Beurre Blanc, Green Onion, Dill Roasted Potatoes, Seasonal Vegetable

SIRLOIN STEAK 42.5

Grilled 6oz Sirloin, Garlic Mushrooms, Roasted Confit Potato, Seasonal Vegetable

HEALTH KICK POWER BOWL 28

Warm Spiced Quinoa, Herbed Chicken Breast, Black Beans, Peppers, Cucumbers, Avocado, Cilantro, Lime

BUTTER CHICKEN 30

Chicken Breast, Curried Tomato Cream Sauce, Basmati Rice, Warm Pita, Scallions

+ Add soup or salad,
and dessert for
only \$15 / person

LUNCH

ADDITIONAL COURSES

PRICE IS PER GUEST

HOUSE MADE SOUPS 9

Cream of Tomato with Basil  

Four Cheese Broccoli  

French Canadian Pea Soup 

Cream of Potato and Leek  

Butternut Squash  

Minestrone Soup  

Cream of Mushroom  

Borscht with Sour Cream and Dill  

FRESH SALADS 9

Garden Greens

Crisp Garden Greens, Cucumber, Tomato, Red Onion, Radish, Pumpkins Seeds, Berries, Champagne Vinaigrette

Tabbouleh Salad

Spiced Quinoa, Romaine Lettuce, Roasted Red Pepper, Cucumber, Feta Cheese, Minted Lime Vinaigrette

Arugula Salad

Arugula, Goat Cheese, Sliced Almonds, Pickled Red Onion, Grape Tomato, Lemon Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Croutons, Garlic Dressing, Parmesan

Beet Salad

Marinated Kale, Carrots, Apple, Cranberry, Sunflower Seeds, Beets, Maple Poppyseed Dressing

DESSERTS 10

Strawberry Shortcake

Individual Pies: *Apple, Lemon, Chocolate Silk, Bananas Foster*

Flourless Chocolate Cake with Toasted Almonds, Fair Trade Caramel 

Vanilla Cheesecake with Berry Coulis

Chocolate Mousse 

Carrot Cake

Crème Brûlée 

Selection of Dainties and Squares

LUNCH

APPETIZER PACKAGES

PRICE IS PER GUEST / 4 Pieces / Guest

PARTY TIME PACKAGE 18.5

Spring Rolls, Sweet Chili Dip **V**
Breaded Coconut Shrimp, Cocktail Sauce
Mushroom Tarts with Chive Mayo **V**
Herb and Garlic Fire Grilled Chicken Skewer **GF**
Avocado Toast, Sesame Seeds and Cilantro **V**

THE WOOD TAVERN PACKAGE 21

Pulled Pork Sliders with Fennel Apple Slaw
Breaded Mushroom Cake with Jalapeño Aioli **V**
Smoked Olives, Prosciutto, Cocktail Tomato Skewer **GF**
House Smoked Ribs, Jerk BBQ Sauce **GF**
Fire Grilled Shrimp, Charred Lemon **GF**

THE DELUXE PACKAGE 23

Roasted Rack of Lamb, Thyme, Mustard Glaze **GF**
House Smoked Salmon, Cucumber, Red Onion, Dill **GF**
Summer Rolls with Julienne Vegetables, Mango, Mint Sauce **V GF**
Mini Chicken Wellingtons
Poached Jumbo Prawns, Spicy Cocktail Sauce **GF**

APPETIZERS BY THE DOZEN

PRICE IS PER DOZEN / Minimum 3 Dozen of Each

Pulled Pork Sliders, Apple Fennel Slaw on a Toasted Bun **41.5**
Mini Chicken Wellingtons **46**
Fire Grilled NY Strip Skewers with Horseradish Crème **GF 42.5**
Tandoori Chicken Skewer with Riata **GF 33**
Smoked Ribs, House Jerk BBQ Sauce **GF 37**
Coconut Shrimp, Spicy Mango Dip **41.5**
Poached Jumbo Prawns, Lemon and Cocktail Sauce **GF 48**
Smoked Salmon, Cucumber, Red Onion, Dill **41.5 GF**
Crab Stuffed Cremini Mushrooms, Panko Crumb **43.5**
House Smoked Salmon Croquette, Dill Mayo **48**
Spicy Pickerel Cakes with Whiskey Dip **43.5**
Oysters, Hot sauce and Mignonette **GF MP**
Spring Rolls, Sweet Chili Sauce **V 27.5**
Samosa, Tamarind Dip **V 27.5**
Mushroom Tart with Chive Mayo **V 43.5**
Tomato Bruschetta, Basil, Feta on Crostini **V 30**
Avocado Toast with Sesame Seeds, Cilantro **V 32**
Oka Toast, House Preserves **V 33**
Spinach and Feta Purse **V GF 45**

APPETIZERS

CARVERY

PRICE IS PER GUEST / Served with Fresh Buns and Condiments

- Holiday Turkey with Cranberry Sauce and Gravy **23**
- Honey Glazed Ham and Mango Chutney **18.5**
- Manitoba Pork Loin, Mustard Herb Crust **20.5**
- Alberta Slow Roasted Beef Striploin, Chimichurri **30**
- CAB Prime Rib au Jus **35.5**
- Braised Beef Brisket, Caramelized Onions, Horseradish **30**

DELUXE CARVERY STATIONS

PRICE IS PER GUEST / Served with Fresh Buns and Condiments

- Texas BBQ: *Ribs, Sausage, Smoked Brisket with Assorted House BBQ Sauces* **30**
- Turducken: *Roast Turkey, Chicken and Duck Breast, Stuffing, Gravy* **30**
- Farm Fresh Carvery: *Assorted Roasted Gourds, Carrots, Cauliflower with Hummus and Chimichurri* **19.5**
- Lobster Boil: *Lobster, Mussels, Clams, Chorizo, Cornbread, Potato* **34.5**

RECEPTION PLATTERS

PRICE IS PER GUEST

- Small Sandwiches: *Italian Cold Cuts, Chicken Salad, Spicy Tuna Salad, Vegetarian Wraps* **15**
- Pinwheel Sandwiches: *Egg Salad, Chicken Salad, Tuna Salad, Ham and Cheese, Cream Cheese with Maraschino Cherry* **13.5**
- Crudité Garden: *Carrots, Celery, Peppers, Seasonal Vegetables, Ranch Dip* **9.5**
- Fresh Sliced Fruits: *Sliced Melon, Grapes, Berries and Seasonal Fruit* **11**
- Manitoba Cheese Platter: *Selection of New Bothwell Cheeses, Crackers and Jams* **12**
- Imported Cheese Platter: *Chef's Choice of Imported Cheese, Crostini, Sweet Chili Jam* **12**
- Baked Brie: *Sautéed Mushrooms in Puff Pastry, Assorted Breads and Crackers* **12**
- Social Platter: *Sliced Garlic Sausage, Elman's Pickles, Cubed Cheeses, Rye Bread, Condiments* **12**
- Charcuterie Platter: *Sliced Cured Salamis, Prosciutto, Pâtés, Mustards, Crackers* **17.5**
- Pickles & Olives: *Chef's Choice Assorted Pickles and Olives* **4.5**
- Dessert Bar: *Assortment of Dainties, Cupcakes, Candied Nuts and Chocolate Dipped Berries* **14.5**

APPETIZERS



DINNER ENTRÉES

PRICE IS PER GUEST

Includes Soup or Salad, Potato or Rice (Starch Option), Chef's Choice Vegetables, Dessert, Buns, Butter, Coffee & Tea

CHICKEN

- Chèvre Stuffed Chicken Supreme with Pesto Cream **GF** 52
- Mushroom and Leek Stuffed Chicken Breast with Roasted Red Pepper Coulis 55
- Braised Chicken Thigh, Tomato, Shallots, Coconut Curry 49.5
- Herb and Garlic Chicken Breast, Fire Grilled Shrimp 53
- Half Fried Chicken, Buttermilk Ranch 60

+ Additional starter
may be added for
\$9 / person

BEEF

- Grilled 6oz. Striploin Steak and Shrimp 65.5
- 4oz Grilled Sirloin, Herb and Garlic Chicken Breast with Red Wine Demi Glaze 69
- Prime Rib with Natural Jus, Yorkshire Pudding 78
- 10oz Ribeye with Blue Cheese Butter and Wood Spice 75
- Braised Beef Brisket with Smoked au Jus 51.5

PORK

- Prosciutto Wrapped Pork Tenderloin, Cherry Bourbon Compote 55
- Herb and Mustard Crusted Pork Loin Roast, Onion Pan Jus 48
- Cold Smoked Pork Chop with Apple Mostarda 55

SEAFOOD

- Grilled Atlantic Salmon, Charred Lemon Butter Sauce 62
- Breaded Manitoba Pickerel, Caper Remoulade and Lemon 60

VEGETARIAN

- Vegetable Wellington 46
- Vegetable Stir-fry, Rice, Sweet Chili Sauce **GF** 41.5
- Crisp Mushroom Patty with Spicy Aioli 41.5

CHILDREN'S SELECTIONS

PRICE IS PER GUEST / Includes Beverage and Dessert

- Chicken Fingers, Fries 23
- Cheeseburger, Fries 23
- 7in Cheese or Pepperoni Pizza 23
- Cheese Quesadilla, Sour Cream, Salsa 23


DINNER


SOUP OR SALAD SELECTIONS


INCLUDED / Choose ONE Option

HOUSE MADE SOUPS

Cream of Tomato with Basil  

Four Cheese Broccoli  

French Canadian Pea Soup 

Cream of Potato and Leek  

Butternut Squash  

Minestrone Soup  

Cream of Mushroom  

Borscht with Sour Cream and Dill  

+ Additional starter may be added for \$9 / person

FRESH SALADS

Garden Greens

Crisp Garden Greens, Cucumber, Tomato, Red Onion, Radish, Pumpkins Seeds, Berries, Champagne Vinaigrette

Tabbouleh Salad

Spiced Quinoa, Romaine Lettuce, Roasted Red Pepper, Cucumber, Feta Cheese, Minted Lime Vinaigrette

Arugula Salad

Arugula, Goat Cheese, Sliced Almonds, Pickled Red Onion, Grape Tomato, Lemon Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Croutons, Garlic Dressing, Parmesan

Beet Salad

Marinated Kale, Carrots, Apple, Cranberry, Sunflower Seeds, Beets, Maple Poppseed Dressing

STARCH SELECTIONS

INCLUDED / Choose ONE Option

Garlic Mashed Potatoes

Roasted Creamer Potatoes

Stuffed Baked Potatoes

Duchess Potatoes

Brown Butter Smashed Potatoes

Roasted Smashed Maple Yams

Coconut Jasmine Rice

Potato Pave

DESSERT SELECTIONS

INCLUDED / Choose ONE Option

Strawberry Shortcake

Individual Pies: *Apple, Lemon, Chocolate Silk, Bananas Foster*

Flourless Chocolate Cake with Toasted Almonds, Fair Trade Caramel 

Vanilla Cheesecake with Berry Coulis

Chocolate Mousse 

Carrot Cake

Crème Brulée 

Selection of Dainties and Squares

DINNER

DINNER BUFFETS

PRICE IS PER GUEST / Minimum 25 Guests

TIER 1 TIER 2 TIER 3

PROVENCHER BUFFET <i>Featuring Roast Baron of Beef au Jus</i>	34.5	41.5	53
NORWOOD BUFFET <i>Featuring Prime Rib with Cabernet Jus</i>	45	56	69
PRAIRIE BUFFET <i>Featuring Roast Manitoba Turkey with Traditional Stuffing, Cranberry Sauce and Gravy</i>	31	40	52
ASSINIBOINE BUFFET <i>Featuring Roast Pork Loin with Caramelized Onion & Apple Jus</i>	31	40	52
PORTAGE BUFFET <i>Featuring Norwood Style Glazed Baked Ham</i>	30	38	49.5

BUFFET TIER 1:

Choice of Potato or Rice
Choice of Hot Vegetable
Norwood Bread Basket
Tossed Garden Salad
Fresh Brewed Coffee, Tea, Decaf

BUFFET TIER 2:

Choice of Potato or Rice
Choice of Hot Vegetable
Norwood Bread Basket
Tossed Garden Salad
Pasta or Broccoli Salad
Domestic Cheese Board
Selection of Dainties
Fresh Brewed Coffee, Tea, Decaf

BUFFET TIER 3:

Choice of Sweet and Sour, Swedish or BBQ Meatballs or Herb Roasted Chicken
Choice of Potato or Rice
Choice of Hot Vegetable
Norwood Bread Basket
Tossed Garden Salad
Pasta Salad
Broccoli Salad
Pickle and Olive Platter
Domestic Cheese Board
Sliced Fresh Fruit
Selection of Dainties
Fresh Brewed Coffee, Tea, Decaf

DINNER

DINNER BUFFET ENHANCEMENTS

PRICE IS PER GUEST / Minimum 25 Guests

Soup Du Jour: *Cream of Tomato with Basil, Four Cheese Broccoli, French Canadian Pea Soup, Cream of Potato & Leek, Butternut Squash, Minestrone, Cream of Mushroom, Borscht with Cream and Dill* **5.5**

Salad: *Tossed Garden Salad, Greek Salad, Caesar Salad, Spinach Salad, Pasta Salad, Broccoli Salad, Potato Salad, Coleslaw* **9**

Lasagna: *Meat or Vegetarian* **8**

Herb Roasted Chicken: *Sliced Melon, Grapes, Berries and Seasonal Fruit* **9**

Meatballs: *Sweet and Sour, Swedish or Jerk BBQ* **12**

Fried Perogies: *Sautéed Onions and Sour Cream* **12**

Traditional Cabbage Rolls: *Vegetarian or Meat* **6.5**

Garden Veggies & Dip **5.5**

Pickles and Olive Platter **4.5**

Domestic Cheese Platter **8**

Seasonal Fruit Platter **6.5**

Desserts: *Dainties and Squares* **6.5**

Deluxe Dainties **55 / dozen**

LATE NIGHT SNACKS & PLATTERS

PRICE IS PER GUEST / Served with Buns, Butter, Coffee and Tea

SOCIAL PLATTER 12

Sliced Garlic Sausage, Elman's Pickles, Cubed Cheeses, Rye Bread, Condiments

CHARCUTERIE PLATTER 17.5

Sliced Cured Salamis, Prosciutto, Pates, Mustards, Crackers

GRAZING BOARD 18.5

Display of Artisan Salamis, Cheese, Pickles, Fruit, Crackers, Preserves

POUTINE BAR 13.5

Fried Potato Batonette, New Bothwell Cheese Curds, Duck Fat Gravy

DELUXE POUTINE BAR 27

Fried Potato Batonette, New Bothwell Cheese Curds, Bacon, Tomato, Green Onion, Sour Cream, Duck Fat Gravy

NACHO BAR 16

Corn Tortilla, Tomato, Peppers, Green Onions, Nacho Cheese Sauce, Salsa, Sour Cream

SLIDERS

*Pulled Pork Sliders with Apple Fennel Slaw **8***

*Jerk Chicken Sliders with Mango Chutney & Cilantro **10***

*Grilled CAB Sliders with Dijonaise and Pickles **11.5***

+ French Fries 2.5

PIZZA PARTY starting at 20.5

Customize your very own Pizza Party with our 14" traditional pizza

All traditional toppings, untraditional, and unique toppings available

DESSERT BAR 14

Assortment of Dainties, Cupcakes, Candied Nuts and Chocolate Dipped Berries

BAR SERVICE

HOST BAR

A Host Bar is considered when a company or individual is hosting the reception and is therefore paying for the guest's drinks.

CASH BAR

A Cash Bar is considered when you wish the hotel to provide the bar, and your guests are responsible for paying for their own beverages.

HOST / CASH BAR*

Popular Spirits (1oz) **\$6.47**

Premium Spirits (1oz) **\$6.92 +**

Popular Liqueurs (1oz) **\$6.47 +**

Domestic Beer **\$6.47**

Import Beer **\$6.92**

Wine** (Glass) **\$7.15**

Wine ** (Bottle) **\$35.75**

Mimosa Bar (Sparkling Wine & Orange Juice)
Priced On Request

Cocktails **\$7.15 +**

Mixed Shooters **Priced On Request**

Alcoholic Punch (Per Person) **\$6.25**

Non-Alcoholic Punch (Per Person) **\$5.50**

Soft Drinks & Juice (Per Glass) **\$3.13**

Flat Rate Pop & Juice Bar (Per Person) **\$3.75**

** We have a varied selection of wine choices available, please ask when booking your event*

BAR MINIMUM

For all cash or host bars, there will be a bartender fee of \$25.00 per hour, with a minimum of 3 hours, if sales do not exceed \$400.00. Bartenders are scheduled at approximately 1 per 100 people.

CORKAGE BAR

A Corkage Bar is considered when you provide your own beverages. Corkage bar receptions would require an occasional permit from LGA, the following hotel fees apply:

Corkage Fee: \$13.95 / guest + taxes and gratuity

Includes: orange, cranberry and clamato juices, all soft drinks, straws, ice, glassware, napkins and bar garnishes, as well as bartenders, placing of wine bottles on tables and storage and chilling.

Wine Corkage: \$8.00 / bottle

Wine Corkage is considered when you provide your own wine only through a permit obtained from the LGA.

Beer & Wine Corkage: \$10.00 / person

Beer & Wine Corkage is considered when you provide your own wine and beer through a permit obtained from the LGA.

CATERING POLICIES

DEPOSITS, PAYMENTS & CANCELLATIONS

A deposit is required to confirm a booking.
All deposits are non-refundable – No exceptions.
All deposits are non-transferable – No exceptions.

Sixty (60) days prior to the scheduled event, 50% of the estimated value of the function is required. Ninety five (95%) of the estimated value is due three working days prior to the event. Payment for the balance is due on the date of the function. Direct billing can be arranged with an approved credit application through our Credit Department unless previous credit has been established.

BANQUET ROOM DEPOSITS

- Promenade Ballroom “A” **\$600.00**
- Promenade Ballroom “B” **\$600.00**
- Promenade Ballroom “A & B” **\$1200.00**
- Salon Tache **\$350.00**
- Terrace Salon **\$225.00**
- Norwood Grove **\$225.00**

GUARANTEE OF ATTENDANCE

Guarantee of number of guests attending is due three (3) business days prior to the event. You will be charged for the guarantee or number served, whichever is greater. If the guaranteed number of guests has not been advised, the expected number of guests will be charged for, or the number served, whichever is greater.

FUNCTION SIZE

We reserve the right to move groups into an appropriate size room if the original count varies.

FOOD & BEVERAGE

All catering of food must be provided by the hotel.
No exceptions.

FOOD & BEVERAGE PRICING

Prices are effective March 1, 2022. Prices are subject to change without notice due to market conditions. Guaranteed prices will be given 60 days prior to the event unless prior arrangements have been made. All charges are subject to PST & GST and a 16% service charge.

ADDITIONAL GOODS & SERVICES

In the event of “Drop in Guests” at your function, you request to order more food, extend the bar hours or add any goods or services at the last minute, the hotel has the authority to do so upon verbal approval of the convenor of the function, and provides clearance for the collection of the additional charges not previously signed for on the BANQUET FUNCTION AGREEMENT.

MENU SUBSTITUTIONS

Limited dietary substitutions may be made in advance. Those ordering substitutions may be identified by a special ticket or place card.

LEFTOVER FOOD & TAKE-OUTS

For health & insurance purposes, hotel policy does not allow the removal of food from the premises.
No exceptions.

DAMAGES

The cost or repair of any damages occurring to the property of the Norwood Hotel by a client, his guests, or contractors will be charged to the client. The Hotel assumes no responsibility for lost or damaged personal property or equipment.

If materials must be hung or attached to any walls, doors, or ceilings by means of tape, tacks, postits, etc, permission must be obtained from the Banquet Manager as to how the materials can to be displayed. A damage charge will apply where permission was not obtained.

STORAGE

The catering department must be notified of expected delivery of materials for the function. Upon prior arrangement, articles may be stored for no more than 24 hours prior to the scheduled date of the function. All items must be removed from the function room immediately following the function unless prior arrangements have been made. Materials arriving earlier than 24 hours are subject to a storage fee to be determined by Management.

CATERING POLICIES (CONTINUED)

INSPECTION

The Norwood Hotel reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

ADVERTISING

Any advertising prepared by the client using the name of the Norwood Hotel, must be approved by Hotel Management prior to the event.

PARKING

Complimentary banquet parking is available for all guests attending the function.

DISPLAY MATERIALS SETUP/TEAR DOWN

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by the hotel before they are hung.

SOCAN & RESOUND

The Government of Canada mandates that the Norwood Hotel collects a SOCAN (Society of Composers, Authors & Music Publishers of Canada) and RESOUND (Copyright Association of Canada) fee for all function Booking live or recorded music.

OUR MISSION STATEMENT

Together-committed to the provision of genuine, attentive services and quality accommodation to our valued guests.