



# SPRUCE

## CATERING

*FORTWHYTE ALIVE WEDDING PACKAGE*



hello@sprucecatering.com  
204-786-9070

Executive Chef: Jessica Young  
Catering & Events Director: Melanie Gerodias - Mitchell



We are pleased to partner with FortWhyte Alive and provide the exclusive food service provider onsite through Buffalo Stone Cafe. Spruce Catering reserves the right to be the sole provider of food and beverages consumed within FortWhyte Alive, with the exception of wedding cakes. 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.

# THE PROCESS

Spruce Catering are dedicated catering and event professionals who bring your vision to life. We work with FortWhyte Alive to master your Wedding day. As a full-service catering company, you can entrust that we will take care of every detail not only with your food and beverage needs but also any related rental or staffing requirements. Down to the very last detail, we are dedicated to working with you to create your most memorable event.

## CONSULTATION & QUOTE

After connecting with FortWhyte's Booking & Venue Coordinator and have secured your event date, our Catering and Events Director will connect with you to learn more about your catering requirements. Following your conversation, we will create a custom quote for you. We will schedule an in-person meeting with the Bookings and Venue Coordinator and the Catering and Events Director to get a feel for the timing and scale of your wedding.

## FOOD & DRINK

Together we will craft a menu that best suits your needs and preferences. Once you've provided your signed contract + \$1000.00 non-refundable deposit we will set a date for a tasting.

## DESIGN & DETAILS

At this point, we will establish event timelines, and floor plans (Provided by FortWhyte's Booking & Venue Coordinator) any required rentals, and outline any additional details. All of the extras to make your event memorable. Our services provide set up and tear down of tables and chairs, white table linens, and white linen napkins. Podium, microphone, projector screen, sound system for background music on.

## CONFIRM & REVISE

Within four weeks leading up to your event, we will confirm the final guest count, seating chart, dietary requirements, and any other necessary details.

## WEDDING DAY EXAMPLE

Enjoy yourself while we take care of all the details to make your event memorable for you and your guests!

3:00 p.m. Set up begins  
5:30 p.m. Guest arrival. Bar open  
6:00 p.m. Ceremony & 1 DOS  
6:30 p.m. Passed Champaign + Passed Champaign  
7:00 p.m. Guest Seated  
7:15 p.m. First Dance  
7:30 p.m. Dinner  
8:30 p.m. Dessert & Coffee  
8:45 p.m. Dance Floor Open + Fire Pit Lit (SMORES)  
11:00 p.m. Late night snack!  
12:30 p.m. Last Call  
1:00 p.m. End



## ***Buffalo Crossing***

Buffalo Crossing is a brand new multi-purpose building that will include expanded space for weddings and special events. The 18,000 square foot, two-story building will become a new southern gateway to FortWhyte Alive's property and will allow us to accommodate the tremendous growth in programming we have experienced in recent years. The building will be anchored by a new pedestrian and cyclist bridge across Muir Lake that will allow for quick convenient connection to FortWhyte Trail system.



## ***Alloway Reception Centre***

This open-concept reception centre is home to the Buffalo Stone Café, Albrechtsen Hall and The Nature Shop.

A large deck with seating cantilevers over the lake, along with the adjoining Buffalo Rubbing Stone Plaza, can extend your event outdoors. We can accommodate groups from 40 to 110 for plated dinners, 140 for cocktails or outdoor barbeques for after-hours private functions.





# PASSED CANAPES

Let's cheers to I Do's with Passed Canapes + Prosecco

Passed *LA MARCA PROSECCO* in Champagne flutes  
By the bottle \$55.00

Minimum of 4 dozen of each  
Priced by the dozen.

Our superior banquet team will walk the room, and pass each selection.

#### CHICKEN SATAYS 38

Manitoba Chicken. Skewered with a choice of Sauce: Honey Garlic, Coconut Peanut, or BBQ.

#### POACHED PRAWNS 35

Ocean Wise Prawns perfectly poached with Curried Mayo & Cilantro.

#### BEEF MEATBALLS 38

Hand Rolled Local Manitoba Beef Meatballs with Honey Dijon Glaze.

#### ROAST BEEF SLIDER 38

Oven Baked MB Beef, Sliced, Served with Horseradish Mayo, House Pickled Red Onion & Bothwell Cheddar.

#### PULLED PORK SLIDER 35

Slow Cooked MB Pork with Honey Mustard, Crisp Apple Slaw and Bothwell Cheddar Cheese.

#### MINI BURGERS SLIDER 38

Hand Pressed Local Manitoba Beef Burger, Gorgonzola Cheese, and Apple Chutney.

#### KARAAGE CRISPY CHICKEN SLIDER 38

Japanese Style Crispy Chicken. Citrus Mayo, Green Onion, Cabbage Slaw.

#### CHICKEN & WAFFLE 38

Crispy Chicken, Braised Date Tamarind Maple Sauce on a Belgian Waffle Bite.

#### CHICKPEA HUMMUS 32

Housemade Chickpea Hummus on a Crostini with Roasted Baby Tomatoes.

#### MARINATED MUSHROOM DUXELLE 32

Pronounced Duck-SELL. Findley Chopped Mushrooms, Shallots, and Fresh Herbs on a Crostini with Feta Cheese.

#### BRUSCHETTA 32

Classic Italian Appetizer with Fresh Tomatoes, Basil. Topped with Parmesan Cheese on a Crostini.

#### SMOKED WILD SALMON 38

Smoked Wild Salmon. Garlic Cream, Crisp Capers & Green Onion. Served on a Crostini.

#### PUMPERNICKEL WITH GRILLED PEACH 32

Crispy Pancetta, with Grilled Peaches and Fresh Peas, served on a Pumpernickel Crostini.

#### TOSTADOS 32

Roasted Corn Salsa, Cilantro, Marinated Tofu on a La Cocina Tortilla Chip. Vegan. Gluten Free.

#### BEET TART 32

Roasted Local Manitoba Beets with Whipped Feta, Toasted Buckwheat and Caramelized Honey.

#### ALOO TIKI SLIDER 35

Potato Patty, topped with Vegan Mayo, Fresh Tomato, Crisp Lettuce, and Cucumber Kimchi.

#### FALAFEL 35

Deep Fried Fritter made with Chickpeas, Herbs, and Spices. Served with Beet and Carrot Raita.

#### SALAD ROLLS 35

With BBQ Pork, Shredded Marinated Vegetables, Fresh Herbs, Cashew, Served with Peanut Sauce and sweet Soy.

#### SCALLOP CEVICHE 40

Fresh Cilantro, Radish, Pickled Garlic, Crunchy Tempura Bits, with a light Citrus Vinaigrette.

#### COCONUT SHRIMP 35

Ocean Wise Shrimp, Breaded in Coconut and Panko.

Mango sriracha dipping sauce.

#### KOREAN PORK ON ENDIVE 38

Braised Local Pork on Crisp Endive with SSAM Sauce (Honey, Korean chili Paste, Sesame, Garlic, Onion).

#### ANTIPASTO SKEWER 35

Cherry Tomato, Bocconcini, Cured Italian Meats, Olive.

#### MINI TWICE BAKED POTATO 32

Baked Local Manitoba Potato. Chipotle Sour Cream, Green Onion, Pancetta, and Crispy Onion.

#### ASIAN CHICKEN SALAD 35

Asian-inspired Chicken Salad with Pickled Ginger and Carrot on a Wonton Crisp.

#### MINI QUICHE 35

Natures Farm Eggs, Bothwell Cheddar Cheese, Green Onions. served in a delicate tart.

#### OYSTERS Market Price

Fresh Oysters from P.E.I.

Red Wine Mignonette, Stout Mignonette, Mango hot sauce, Miso Mignonette.





# FOOD STATIONS + LATE NIGHT

ANY CANAPES SELECTION CAN BE MADE INTO A FOOD STATION

ENHANCE YOUR EXPERIENCE BY ADDING A CHEF ONSITE TO EACH STATION. A FUN AND INTERACTIVE FOOD EXPERIENCE, THAT WILL LEAVE YOUR GUEST TALKING ABOUT YOUR EVENT FOR YEARS TO COME!



#### CHEF CARVERY STATION 25

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

#### MASHED POTATO BAR 16

Whipped Garlic Herbed Manitoba Potatoes with All the Toppings. Bacon, Green Onions, Blue Cheese, Broccoli Florets, Cheddar, and Sour Cream.

#### POPCORN CHICKEN 16

Breaded Popcorn Chicken served with Cucumber Ranch.

#### BOTHWELL CHEDDAR PEROGIES 15

Accompanied with Fried Onions, Sour Cream, Green Onions and bacon bits. 3 Per Person.

#### CLASSIC POUTINE BAR 15

Fresh Cut Fries, Bothwell Cheese Curds, Gravy.

#### BUILD YOUR OWN PULLED PORK ON A BUN 16

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

#### MAC AND CHEESE 16

Natures Farm Macaroni Creamy Cheese Sauce with Pancetta and Garlic Herb Bread Crumbs, served in Mason Jars. 2 Per Person.

#### SALAD STATION 14

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

#### HUMMUS WITH GREEK SALAD 14

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

#### OYSTERS Market Price

Fresh Oysters from P.E.I.

Red Wine Mignonette, Stout Mignonette, Mango hot sauce, Miso Mignonette

\*Chef on-site to shuck.

#### CHIPS & DIPS 15

House Made Kettle Chips served with Truffle Aioli and Onion Dip.

#### LA COCINA NACHO BAR 16

Bothwell cheddar cheese, Taco Beef, Homemade Salsa, Sour Cream, Olives & Jalapenos.

#### LATE NITE TACO BAR 15

Combination of Hard and Soft Tacos. Filled with Seasoned Chicken, Beef, or Pinto Beans, Salsa, Lettuce, Sour Cream, Bothwell Cheddar Cheese, Hot Sauce. 2 Per person.

#### FOR THE FIRE PIT

FortWhyte will provide sticks + Fire Pit.

\*Additional Charges will apply for Fire Pits.

#### SMORES STATION 8

Fair Trade Chocolate, Large Marshmallows, Graham Crackers.

#### JUST MARSHMALLOWS 3

Marshmallows. Fun for everyone!

#### WEINER ROAST 8

Old Country Hot Dogs,. Buns, Ketchup, Mustard, Relish, Diced Onion, Hot Peppers.

#### BANNOCK 5

Raw Bannock, For you to roast over the fire.

Whipped Notre Dame Butter, Berry Jam.

+Add Milk Chocolate 4.



# GRAZING

*Welcome your guest to a beautiful presentation of food right before your ceremony or during cocktail hour. We can place this inside or outside by the Lakeside.*

## CHARCUTIRE PRESENTATION 25.00 Per Person

An assortment of Cured Meats, Bothwell Premium Cheeses, Grapes, Fig & Onion Jam, Apricot Jams, and Assorted Jelly, Homemade Crostini, Bread Sticks, and Pickled Vegetables.

Option to have this presented on a table with wooden boards and or in individual cups.

## ITALIAN ANTIPASTI PLATTER 15 Per Person

Cured Meats with Olives, Pickled Vegetables, Bread Sticks, Crostini, Pita Breads.

## CROSTINI STATION 18 Per Person

House made Baguette cut into perfect Crostini's then baked and season. Fresh Marinated Vegetables, Dips, Cured Meats, Bothwell Cheese & Dried Fruit.



# PLATED DINNERS

Minimum 8

Sleepy Owl Fresh Baked Breads & Rolls with 3 types of Notre Dame Whipped Butters:  
Sundried Tomato and Olive, Roasted Garlic and Herb, Beet and Grainy Mustard.

All Entrees are Accompanied with your choice of:

Soup or Salad, Choice of Dessert

Vegetables, and Starch (See Vegetables & Starch Page with \* to choose from.)



# TO START

## BUTTERNUT SQUASH SOUP

Manitoba grown Squash, Topped with Mixed Seed Praline.

## CREAM OF MUSHROOM SOUP

Housemade Cream of Mushroom Soup Finished with Hickory Sticks and Truffle Oil.

## ROASTED TOMATO SOUP

Roasted Tomatoes, Garlic, Onion, Olive Oil with Herb and Parmesan Croutons.

## ARTISAN GREENS SALAD

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

## CAESAR SALAD

Crisp Lettuce Parmesan Cheese, Lemon Wedge & Croutons.

## ROASTED BEET SALAD

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

## HUMMUS PLATTER

Cucumber, Tomato, Feta, Olive, House Made Hummus, Olive Oil.



# MAINS

## MANITOBA TROUT 55

Local Manitoba Trout with choice of one sauce: Nicoise Sauce, Classic Beurre Blanc, or Sunflower Seed Romesco.

## PORK TENDERLOIN 58

Local Manitoba Pork, Served with Apples Grainy Mustard Calvados Sauce and Walnut Gremoulata.

## 8OZ ROASTED PORK 58

Boneless Pork Chop Served with Honey Soy Garlic Sauce, and Pickled Cabbage.

## SEARED ROASTED CHICKEN SUPREME GF DF 55

Local Manitoba Chicken with Choice of one sauce: Creamy Mushroom Marsala, Natural Herb Pan Jus, or Lemon Herb and Caper Cream Sauce.

## 6OZ BEEF TENDERLOIN STEAKS 68

Manitoba Beef Tenderloin, Topped with Fresh Herbed Compound Notre Dame Butter & Red Wine jus.

## CHICKPEA CURRY VG GF 40

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

## ROASTED CAULIFLOWER STEAK 42

Oven Baked Thick Cut Cauliflower, Turmeric Oil and Zaatar Spice.

## PARISIAN HERBED GNOCCHI 58

Hand made Parisian Gnocchi, Butternut Squash Puree, Brown Butter, Fresh Peas, Roasted Mushrooms and Herbs.



# TO FINISH

## CHOCOLATE MOUSSE

Decadent Chocolate. Salted Caramel with a Kasha Praline. Served in a Mason Jar.

## LEMON TART

Pastry Shell with Lemon Filling, Mascarpone Whipped Cream & Blueberry Reduction.

## MANITOBA ROOIBOS CRÈME BRÛLE

MB Rooibos Tea Steeped in a Rich Cream Base. Finished with Caramelized Sugar.

## VEGAN CHOCOLATE DATE CAKE

Rich Chocolate Cake, Sweetened with Dates. Chai Anglaise.  
Garnished with Orange Supremes

## MANITOBA SCORN CAKE

Sweet Corn Scone, with Whipped Caramelized Honey Butter, and Saskatoon Compote.

## DESSERT BITES

Includes A variety of our house made squares and dainties.

## SMORES BAR

Once your guest had their meals, and the sun has set, the fire is lit we can provide you with a outdoor smores bar! Comes with Fair Trade Chocolate, Graham Crackers, Large Marshmallows. This option can be part of your dessert or added on (\$8.00 per).



# CHILDRENS 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.

Children Meals are for the ages between 2-12  
Under 2 may not require a meal, please ask for an alternative meal.



# BUFFETS AND FAMILY STYLE MEALS

Minimum 20 Guests

Fresh Baked Sleepy Owl Breads  
with Choice of  
Notre Dame Whipped Butter with Maldon Salt.

or

3 types of Notre Dame Whipped Butters:  
Sundried Tomato and Olive, Roasted Garlic and Herb, Beet and Grainy Mustard.

2 Salads  
1 Hot Vegetables  
2 Starch  
1 Protein  
Dessert Bites

Direct Trade Coffee & Organic Tea

SPRUCE CATERING | 2024 WEDDING GUIDE



# SALADS

Please choose two

## CAESAR SALAD

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

## CHICKPEA GREEK SALAD

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

## DIVERSITY MIXED GREENS SALAD

Greenland Tomatoes, Peppers, Cucumbers, Onions, Hemp Hearts & Balsamic Dressing.

## SPINACH SALAD

Oranges, Feta, Red Onion & Lemon Poppy Seed Vinaigrette.

## CLASSIC CREAMY POTATO SALAD

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

## NATURE'S FARM PASTA SALAD

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.

## TOASTED QUINOA

Sweet Braised Red Cabbage, Pickled Raisin, Cucumber, Herbs Dressing.





# VEGETABLES

Please choose one

## CHEFS CHOICE VEGETABLES\*

Using Manitoba Prairie Seasonal Vegetables.

## GRILLED CARROT\*

Manitoba Harvested Carrots Tossed in Sesame Seed Oil, with Crispy Kale, toasted Almonds, Sunflower Seeds and Raisin Sauce.

## ROASTED LOCAL MANITOBA BEETS

Served with Warm Roasted Garlic Hummus, Crispy Chickpeas Hemp Hearts, Grilled Lemon.

## ROASTED BRUSSEL SPOUTS

Maple Orange Sweet Potato Puree, topped with Walnut Chili Crisp.

## BROCCOLINI\*

Roasted Garlic and Apple Honey with Toasted Sunflower Seeds and Herbs.

## COURGETTE MIX

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



# STARCH

Please choose two

**TOASTED QUINOA PILAF**  
with Caramelized Onion, Pickled Raisin, Roasted Garlic, Herbs and Celery.

**JERUSALEM COUSCOUS**  
Couscous with Dried Apricot, Roasted Garlic, and Herbs.

**MANITOBA MASHED POTATOES\***  
Garlic, Cream & Notre Dame Butter.

**BABY POTATOES\***  
Roasted Garlic & Chive Baby Potatoes with Olive Oil.

**RICE PILAF \***  
Wild and White Rice Pilaf with Herbs.

**ROASTED SWEET POTATO HASH**  
Grilled Red Peppers, Potato Crisp and Onion Served on Romesco Sauce.



# MAIN

ROASTED PASTURE RAISED PORK LOIN 58.00  
Apple Onion Chutney and Dijon.

BONE-IN LEMON AND HERB RUBBED CHICKEN 64.00  
Whole Roasted 9cut Chicken Served with Natrual Jus.  
Topped with Hearty Greens.

GRILLED CHICKEN CACCIATORE 64.00  
Manitoba Chicken Breast Served with a Sauce of Tomato  
Olives, Spinach, Peppers, Mushroom and Garlic.

LOCAL MANITOBA BEEF TENDERLOIN 89.00  
with Chimichurri Sauce, topped with Fresh Herb Salad.

ROMESCO SALMON \$55.00  
Sustainably Farmed Ocean Wise Salmon, Served with  
Sunflower Seed and Tarragon Romesco Sauce.

TANDOORI CHICKEN \$55.00  
Grilled Chicken Marinated in Cumin, Coriander, Paprika,  
and Cardamom. Served with a Yogurt and Cilantro Sauce.

BAKED PASTA \$45.00  
Marinara Sauce with Roasted Vegetables, Or Alfredo Sauce  
Baked Bothwell Cheese.  
\*Add Beef Meat Balls 3 PP \$4.00  
\*Add Chicken Slices \$4.00

BUTTER CHICKEN \$50.00  
House Made Spiced Butter Chicken with Cucumber Salsa.

CHICK PEA CURRY \$45.00  
Curried Chickpeas with Tomatoes and Vegetables.

## CHEF CARVERY

Coffee Rubbed Roasted Local Beef with Beef Au Jus  
add \$24.00 Per Person 4oz Per Person.

Coffee Rubbed Roasted Local Bison with Bison Jus  
add \$29.00 Per Person 4oz Per Person.

ACCOMPANIED WITH HORSERADISH, AND LBJ BEER  
MUSTARD

# CUSTOM MENU

Our team of experts love a good custom menu, this day is about you, and how you want to express to your guest in our food that we deliver. From a vegan menu to a dinner and a show! We want to deliver the best food experience possible!

Contact our team, we can't wait to hear from you.

Chef de Cuisine  
Chrissie Cooke  
(Buffalo Stone Cafe)

Front of House Manager  
Darwin Gaspar  
(Buffalo Stone Cafe)

Catering and Events Director  
Melanie Gerodias - Mitchell  
(Hotel & Restaurant Major, Featured in MINT magazine)

Executive Chef  
Jessica Young  
(Featured in 2024 RAW Almond)

Events Manager  
Cristina Ortega

Catering Chef  
Phil Comia

Catering and Events Assistant Manager  
Purav Patel  
(WSET Certification)

# BAR MENU

WINE BY THE GLASS (5 OZ) 8.00

WINE BY THE BOTTLE 750 ML

House Wine: Oxford Landing Pinot Grigio South Australia. \$40.00

House Wine: Oxford Landing Sauvignon Blanc South Australia. \$40.00

MANITOBA CRAFT BREWERY TALL CANS 473ML \$9.00

One Great City Brewing.

Little Brown Jug. Trans Canada Brewing.

DOMESTIC CANS 355 ML \$9.00

Michelob Ultra, Coors Light, Labatt Blue, Budweiser, Budlight, MGD

IMPORTED BEER 355 ML \$9.00

Corona, Heineken, Stella Artois.

SELTZERS 355 ML \$9.00

White Claw, Truly, Nifty, Social Lite, Vizzy.

RAIL 1 OZ \$9.00

Tanqueray Gin, Captain Morgan Spiced Rum, Captain Morgan White Rum, Captain Morgan Dark Rum, Crown Royal, Smirnoff Vodka, Jose Cuervo Tequila.

PREMIUM SCOTCHES/BRANDY/BOURBON 1.5OZ \$15 AND UP

SIGNATURE COCKTAILS \*MARKET PRICE

# WINE MENU

SELECTED BY OUR FRIENDS AT KENASTON WINE MARKET  
ALL PRICES ARE MARKED PER BOTTLE AT 7OZ POUR

## *Sparkling Wine*

Castellblanc Brut Cava \$45.00

La Fea Cava - Spain \$65.00

## *White Wine*

*Per Bottle*

House Wine: Oxford Landing Pinot Grigio South Australia \$40.00

Yalumba Y Series Sauvignon Blanc - South Australia \$49.00

Vidal Fleury Côte du Rhône Blanc - France \$66.00

## *Rosé Wine*

Coté Mas Rosé - France \$40.00

Vidal Fleury Côte du Rhône Rosé - France \$66.00

## *Red Wine*

House Wine: Oxford Landing Cabernet Sauvignon South Australia \$40.00

Oxford Landing Shiraz - South Australia \$42.00

Yalumba Y Series Cabernet Sauvignon - South Australia \$53.00

Avalon Cabernet Sauvignon - Napa, California \$69.00

## *Non-Alcoholic Wine*

Leitz Eins Zwei Zero Riesling - Germany \$45.00

Leitz Eins Zwei Zero Pinot Noir - Germany \$45.00

# NON-ALCOHOLIC

## NON - BEER

LITTLE BROWN JUG BRITE WATER (SPARKLING WATER, COCONUT, MINT LIME, RASPBERRY LEMON)

TALL CANS 473ML \$6.00

SOBER CARPENTER (IPA, BLONDE ALE, CRAFT CIDER)

TALL CANS 473 ML \$9.00

## PUNCH & JUICE STATION

HOMEMADE FRUIT PUNCH

NUMI DECAF TEA, CANE SUGAR, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE

7 OZ \$4.00

FRESHLY SQUEEZE LEMONADE

CANE SUGAR, WATER, LEMON JUICE, WHOLE LEMONS

7 OZ \$4.00

HOMEMADE SWEET TEA

VANILLA, LEMON JUICE, SUGAR CANE, NUMI TEA

7 OZ \$4.00

## INFUSED WATER STATION

**7 OZ \$3.00**

*CHOOSE 2*

- CUCUMBER AND MINT
- ROSEMARY & CITRUS
- CRANBERRY & ORANGE
- CITRUS & MINT



# BAR SERVICE POLICIES

## ALCOHOL

All beverages invoiced to the client are subject to applicable taxes and gratuities. No outside alcohol is permitted, and only alcohol that is listed on our menu will be provided for your event. Should you want/require other types of alcohol specified, please consult with our Director of Catering and Events. Additional charges may apply.

## ALCOHOL SERVICE

Diversity Food Services can provide alcoholic beverage service only at events where we are also providing food services. Diversity employees reserve the right to refuse alcohol service to any guest. We will not serve minors or guests that appear intoxicated (in accordance with the LGA's Smart Choices training program). It is the responsibility of the host to ensure that all guests have safe transportation home. Diversity Food Services is licensed through the Liquor & Gaming Authority of Manitoba. Clients are not permitted to serve their own alcoholic beverages at functions that are catered on Diversity-managed premises.

\*Please note last call is 12:30, with alcohol services ending at 1:00 a.m.

## CASH BAR

Diversity Food Services provides the bar & the guests are responsible for purchasing their own beverages at the time of the event. Diversity provides complete setup, stocking, and service of the bar. A set-up charge of \$250.00 will apply for an additional bar set-up in addition to the ones included for the reception.

Bartender Fee: \$35.00 per bartender per hour 1 bartender for every 50 guest.

## HOST BAR

Diversity Food Services provides the bar & the client is invoiced for guests' beverage consumption. Diversity provides complete setup, stocking, and service of the bar. Bar sales must exceed \$500.00, otherwise a bartender fee will apply.

## HOST + CASH BAR

A minimum of \$600.00 in sales per bar or a bartender fee of \$35.00 per hour (3-hour minimum) will be applied. Additional charges will apply for specialty drink stations, martini bars + signature drinks requiring additional ingredients and are subject to approval by the Director of Catering and Events.

# BAR SERVICE POLICIES

## SIGNATURE COCKTAILS

Spruce Catering Co. asks that a maximum of 2 signature cocktails be planned for your bar. Additional charges may apply if the ingredients are outside of the standard items provided with your bar. All recipes are subject to the approval of the Director of Catering and Events.

## SPECIAL REQUEST

Any liquor, beer, or wine request outside of our Spruce Catering menu and inventory may be requested via e-mail at least two weeks before your event date. Quantities will be discussed in advance with the Director of Catering and Events. The total amount of the items ordered will be billed to the invoice.

## ADDITIONAL INFORMATION

No outside liquor, beer, or wine is allowed on FortWhyte ground. All liquor, beer, and wine must be purchased through MLCC through Diversity Foods Services Inc. Outside liquor, beer, or wine brought in will be penalized and provided with a fee on your final invoice.



# CATERING POLICIES

## ROOM RENTAL, SET UP AND TEAR DOWN FEES

Diversity Food Services does not charge for set up and/or tear down at our FortWhyte Alive location. Table set up will begin at 3:00 p.m. and tear down will begin at 1:00 a.m. Diversity will only set up tables and chairs that are owned by FortWhyte Alive. Any outside rentals will not be set up by our team. Additional charges will apply should you request additional setup.

## MENU TASTINGS

Once you have confirmed your date with the Bookings & Venue Coordinator at FortWhyte Alive, your catering deposit with Spruce Catering. You will get invited to a meal-tasting event. The meal tasting will be for 2 guests. (Additional guests will result in additional fees)

## DIETARY RESTRICTIONS/ALLERGIES

Dietary substitutions to accommodate allergies or intolerances may be made in advance. Diversity kitchens are NOT nut, gluten or seafood free kitchens. While all precautions will be taken, we cannot guarantee that any food item has not come into contact with these allergens.

## GENERAL INFORMATION

We require that a guaranteed number of guests as well as final menu selections be confirmed no later than 30 business days prior to the event date. The final invoice will reflect the greater of either the guaranteed number of guests or the actual number of guests who attend the event.

## EXCLUSIVITY

Diversity Food Services retains exclusivity for all food & beverage services on the premises of Diversity managed locations with the exception of wedding cakes. Cake cutting, cupcake serving, and donut wall presentation, etc is available for \$2.50 per person. Cakes & dessert displays brought in from outside vendors must be purchased from a bakery with a valid business license.

## MINIMUMS

Food and beverage minimums will apply as follows:

Friday - Sunday \$10,000. Monday - Thursday \$6000.00 Less taxes & gratuity.

If food and beverage minimums are not met, Spruce Catering reserves the right to apply charges for serving staff at a rate of \$25.00 per hour (minimum 3 hours) or for culinary staff at a rate of \$35.00 per hour (minimum 3 hours) or a minimum charge that covers the balance owing.

## FOOD AND BEVERAGE PRICES

All food, beverage, rentals, staffing, gratuity & other charges are subject to both GST & PST.

All events are charged an automatic gratuity of 18%.