



SPRUCE

CATERING

CELEBRATION OF LIFE

m Manitoba
Museum



We are pleased to partner with The Manitoba Museum. 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.



CELEBRATION

Minimum 8

Celebration Packages are to simplify any celebration.

PACKAGE 1 \$32.00 Per Person

Assorted Fancy Sandwiches; a Selection of
Cream Cheese with Cherry, Ham and Cheese, Bombay Chickpea, Turkey.
Vegetables & Ranch Dip
Fair Trade Coffee
Numi Tea Selection

PACKAGE 2 \$45.00 Per Person

Assorted Fancy Sandwiches; a Selection of
Cream Cheese with Cherry, Ham and Cheese, Bombay Chickpea, Turkey.
Vegetables & Ranch Dip
Fresh Fruit Platter
Dessert Bites
Punch
Fair Trade Coffee
Numi Tea Selection

A-LA-CART

Assorted Fancy Sandwich Platter - Per Dozen \$25.00



CANAPES

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

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 Chicken 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

MINI VEGETABLE QUICHE 35

Natures Farm Eggs, Bothwell cheese & green onions served in a little tart.

CHICKPEA HUMMUS 32

Housemade Chickpea Hummus on a Crostini with Roasted Baby Tomatoes.

MARINATED MUSHROOM DUXELLE 32

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

BEEF TART 32

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

ALOO TIKI SLIDER 38

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.

QUICHE 35

Natures Farm Eggs, Bothwell Cheddar Cheese, Mini Tart, Topped with Green Onions.

OYSTERS Market Price

Fresh Oysters from P.E.I.

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





FOOD STATIONS

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. Includes Chef onsite

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

*Must have onsite deep fryer

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 COCHINA NACHO BAR 16

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

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. 2 Per person

FOR THE FIRE PIT

FortWhyte will provide sticks + Fire Pit.

SMORES STATION 8

Fair Trade Chocolate, Large Marshmallows, Graham Crackers.

JUST MARSHMALLOWS 3

Large Marshmallows. Fun for everyone!

WEINER ROAST 8

Old Country Hot Dogs, for you to roast over the fire. Buns, Ketchup, Mustard, Relish, Diced Onion, Hot Peppers.

BANNOCK 5

Raw Bannock, you roast over the fire.

Whipped Notre Dame Butter, Berry Jam

+Add Milk Chocolate 3

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 Curvo 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

Passed after Ceremony

Castellblanc Brut Cava \$45.00

La Fea Cava - Spain \$65.00

White Wine

Per Bottle

House Wine: Oxford Landing Pinot Grigio South Australia \$43.00

Coté Mas Blanc - France \$40.00

Yalumba Y Series Sauvignon Blanc - South Australia \$49.00

Vidal Fleury Côte du Rhône Blanc - France \$66.00

Red Wine

House Wine: Oxford Landing Sauvignon Blanc South Australia \$43.00

Coté Mas Blanc - France \$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

Thomson & Scott Noughty Sparkling Chardonnay, South Africa \$53.00

Leitz Eins Zwei Zero Riesling - Germany \$45.00

Leitz Eins Zwei Zero Pinot Noir - Germany \$45.00

NON-ALCOHOLIC

HOT BEVERAGES

FAIR TRADE COFFEE BY THE CRAFT \$40.00

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

NUMI TEA BY THE CRAFT \$40.00

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

FAIR TRADE HOT CHOCOLATE BY THE CRAFT \$40.00

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

COLD BEVERAGES

BOTTLE JUICES \$2.75

CANNED POP - COKE PRODUCTS \$3.00

EARTH WATER \$5.00

SPARKLING WATER \$4.50

FENTIMANS SODA \$4.00
Assorted Flavors

PRISIM KOMBUCHA \$4.50
Assorted Flavors

JONES SODA \$4.00
Assorted Flavors

INFUSED WATER STATION \$3.00
*Minimum 8 Per Order Served at 7 oz each

- Cucumber and Mint
- Rosemary & Citrus
- Cranberry & Orange
- Citrus & Mint

HOMEMADE FRUIT PUNCH \$5.00
*Minimum 8 Per Order Served at 7 oz each
Numi Decaf Tea, Cane Sugar, Cranberry juice, Orange
Juice, Lemon Juice

FRESHLY SQUEEZE LEMONADE \$5.00
*Minimum 8 Per Order Served at 7 oz each
Cane Sugar, Water, Lemon Juice, Whole Lemons

HOMEMADE SWEET TEA \$5.00
*Minimum 8 Per Order Served at 7 oz each
Vanilla, Lemon Juice, Sugar Cane, Numi Tea

CATERING INFORMATION

All beverages invoiced to the client are subject to applicable taxes & gratuities.

Diversity Food Services can provide alcoholic beverage service only at events that 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.

MLCC license hours of operation of the bar will vary depending on the approval of the MLCC At FortWhyte Alive hours of operation is 5:00 p.m. - 1:00 a.m. (Last call 12:30 p.m.)

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.

CASH BAR

Diversity Food Services provides the bar & the guests are responsible for purchasing their own beverages at the event. Diversity provides complete set up, stocking and service of the bar
BARTENDER FEE: \$40.00 PER BARTENDER PER HOUR 1 BARTENDER FOR EVERY 50 GUEST

CATERING INFORMATION

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 14 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.

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%.

PAYMENT

Payment is due upon receipt. Please make cheques payable to:
Diversity Food Services, 515 Portage Avenue, Winnipeg, MB, R3B 2E9
E-transfers to: k.godbout@uwinnipeg.ca Question: Who is your cater.
Answer: sprucecatering

CATERING AGREEMENT

This Agreement is entered into between Diversity Foods Services / Spruce Catering (the Caterer) and (Client) and sets forth the agreement between the Parties relating to catering services to be provided by the Caterer for the Client for the event identified in this contract.

FOOD + BEVERAGE PRICES

The Parties have agreed to the menu attached to this Agreement as per invoice. The Caterer reserves the right to make changes to the menu if key ingredients are unable to be sourced due to reasons beyond the control of either party to this agreement. No alcoholic beverages will be served without a separate agreement relating thereto. The Caterer will communicate these changes to the Client as soon as the need for the changes becomes clear. The Caterer reserves the right to adjust menu prices based on economic inflation and will notify the client a month before the event date. One month before the event, the menu and price will be confirmed.

GUARANTEE OF ATTENDANCE

The final guaranteed number of guests is due 15 days before your event date. You will be charged according to the number of guests served or the guaranteed number of guests, whichever is greater.

CHANGES AND MODIFICATIONS

The Caterer will work to accommodate all reasonable requests by the Client; however, any material changes will need to be sent to the Caterer in writing a minimum of 15 days before the Event Start time. Mutual acceptance, of the change will occur with a confirmation message. Changes to the number of guests will require a minimum of 14 days' notice.

Additional information provided within the 15 days will result in an admin fee.

All terms and conditions outlined in the Diversity Food Services Catering Menu (appended to this agreement) continue to apply. Note due to the fluctuating cost of ingredients and inflation of prices, the price for your menu is not guaranteed until 1 month (30 days) before your event

LEFTOVER FOOD

Due to insurance, health, and safety, the catering policy does not allow for the removal of food from the premises.

CATERING AGREEMENT

DEPOSITS & PAYMENTS

Customers with an estimated invoice total greater than \$1,000.00 are required to pay a non-refundable deposit of \$1,000.00 at the time of booking + 50% of your total invoice to date.

The final payment will be due the day after your event concludes.

Final payment is due on the day you receive your invoice. (Via Mail) Interest on late payments will incur at a rate 8% per 2 weeks on the outstanding balance.

The Client understands that upon entering into this agreement, the caterer is committing time and resources to the success of this Event, and thus cancellation would result in lost income and lost business opportunities in an amount hard to precisely calculate.

If the Client requests the cancellation of the event, fewer than 60 days in advance of the Event, the Caterer shall be entitled to 50% of the estimated total cost of the event.

If the Client requests the cancellation of the event, fewer than 14 days in advance of the Event, the Caterer shall be entitled to 100% of the estimated total cost of the event.

The client's deposit will be credited against the cancellation fees owed. Any balance will be payable upon the notice of cancellation.

INSURANCE AND INDEMNIFICATION

The Caterer will obtain, general liability insurance relating to catering services at the event. However, the client will indemnify and hold harmless the caterer for any damage, theft or loss of property related to the event Cancellation.

If the Client cancels the event, the Client will provide written notice to the Caterer along with any required cancellation fee described in this catering agreement, to affect the cancellation.

LEGAL COMPLIANCE

The Caterer will work in compliance with all applicable laws, rules and regulations, set out by relevant Government agencies including Manitoba Public Health, The LGCA, and Workplace health and safety.

SOCIAL MEDIA AND ONLINE REVIEWS

Both the Caterer and the Client agree to not post any negative information about the other arising out of this contract of the event on any online forum or website without providing advance written notice of the intended content thereof and providing the other party with an opportunity to resolve any issues between the parties amicably.