



SPRUCE

CATERING

WEDDING MENU





SPRUCE

CATERING

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

CANAPES

A minimum order of 4 dozen per selection is required.

With pricing set by the dozen. Our exceptional banquet team will circulate the room, offering each selection to guests, while a chef will be on-site to freshly prepare each canapé.

HOT

MINI QUICHE \$28.00

Bothwell Cheddar and Sundried Tomato
or
Local Bacon and Herbed Goat Cheese.

COCONUT SHRIMP \$35.00

Ocean Wise Shrimp, Breaded in Coconut and Panko.
Mango Sriracha Dipping Sauce.

MARINATED MUSHROOM DUXELLE \$25.00

Sautéed Mushrooms, Shallots, and Fresh Herbs on a
Crostini with Feta Cheese.

CHICKEN SATAYS \$34.00

Choice of the following sauces:
Honey Garlic, Coconut Peanut, BBQ Sauce, Buffalo
Sauce, Cucumber Ranch, Honey Mustard.

BEEF MEATBALLS \$38.00

Hand Rolled Local Manitoba Beef Meatballs
with Honey Dijon Glaze

ROAST BEEF SLIDER \$38.00

MB Beef Roast, Sliced and Served with Horseradish
Mayo, House Pickled Red Onion & Bothwell Cheddar

HOT Cont.

SAMOSAS \$25.00

Homemade Vegetarian Samosas Filled with a
Savory Blend of Spiced Vegetables and Potatoes
Wrapped in a Crispy Golden Pastry. Served with
Tamarind Date Sauce.

CHICKEN & WAFFLE \$32.00

Crispy Fried Chicken, on a Waffle Potato Chip with
Tamarind & Date Sauce.

CHICKEN & VEGETABLE POTSTICKERS \$25.00

Steamed then Pan-Seared to Golden Perfection
served with Gochujang Sauce.

PORK LUMPIA \$32.00

Hand Rolled Pork Lumpia (Eggroll) with Mango
Sambal Sauce. 3 Pcs Per Person.

PORK CARNITAS \$32.00

Served on Corn Tortilla, Served with Pico de Gallo,
Pickled Red Onion.

TRUFFLE SWISS GRILLED GRILLED CHEESE \$28.00

with Sundried Tomato Pesto.

CRISP PORK BELLY \$32.00

Korean Style BBQ Sauce with Cucumber Kimchi

MANITOBA BEEF SMASH BURGER \$40.00

Bothwell Cheese, Tomato, Special Sauce.

KOREAN BBQ TOFU \$25.00

Tofu Skewer with Pickled Cucumber, Cashews and
Sesame.

COLD

POACHED PRAWNS \$35.00

Ocean Wise Prawns Perfectly Poached
with your choice of:
Curried Mayo & Cilantro Dip
Classic Cocktail Sauce
Pesto Sauce

BRUSCHETTA \$32.00

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

ANTIPASTO SKEWER \$35.00

Cherry Tomato, Bocconcini, Cured Italian Meats,
Olives, and Fresh Basil.

BEET & CHICKPEA HUMMUS \$25.00

House made Beet & Chickpea Hummus on a Whole
Wheat Garlic Toast with Crispy Carrot and Seed Mix.

CHILLED BORSHT \$25.00

Topped with Crème Fraiche and Fresh Dill

SHRIMP TOAST \$32.00

Ancho, Chipotle and Lime on Brioche.

TUNA TATAKI \$32.00

Seared Albacore Tuna on a Nori Chip with Ginger
Sesame Aioli, Pickled Slaw, Ginger Paste and Chive.

GOAT CHEESE BALL \$28.00

Rolled in Dried Cranberry, Herbs, Seeds on Skewer.

PEACH AND PROSCIUTTO \$25.00

Prosciutto With Peach and Pesto.

CRISPY BEET QUINOA CAKE \$32.00

Served with Cucumber Ranch and Ruby Slaw on a
Slider Bun.

TUNA POKE \$32.00

Cured Albacore Tuna on a Cucumber, with Siracha
Aioli, and Black Sesame.





SNACKS AND GRAZING PLATTERS

PLATTERS

Priced Per Person - Based on Drop off Only

FRESHLY BAKED COOKIES \$2.00

A Delightful Assortment of Warm, Freshly Baked Cookies.

DESSERT BITES \$5.00

A selection of bite-sized desserts, and Cookies.
Served family-style on each table or as a station.

BREADS AND DIPS \$6.00

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

VEGETABLE PLATTER \$6.00

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

PLATTERS

Priced Per Person - Based on Drop off Only

CHARCUTIRE PLATTER \$22.00

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

MANITOBA SOCIAL PLATTER \$16.00

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

BOTHWELL CHEESE PLATTER \$11.00

Platter of Local Bothwell Cheese, Brie, Goat Cheese, served with Crackers, and Grapes for garnish.



PLATED

Minimum 20 guests.

Each plated dinner includes:

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.

Fair trade brewed Coffee & Numi Tea.

Select:

ENTREE CHOICE

Select TWO Entree and ONE Vegetarian Option.

Each Entree is Accompanied with your choice of Starch + Vegetable

Select:

ONE STARTER CHOICE

(Soup or Salad)

Select:

ONE DESSERT CHOICE

Additional Proteins Entree is an additional \$5.00 per guest + Entree Price Per Person

The client must provide a detailed seating chart + place cards indicating their guest meal choices 14 days prior to the event date.



STARTERS

Butternut Squash Topped with Mixed Seed Praline

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

Roasted Tomato Soup with Herb and Parmesan
Croutons.

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

Coconut Carrot Soup with Fresh Coriander and
Fennel Seed Oil

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

Caesar Salad with Parmesan Cheese,
Lemon Wedge & Croutons

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

Hummus Plate

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



ENTREE CHOICE

MANITOBA CHAR \$55.00

Local Manitoba Char with Salsa Verde.

PORK TENDERLOIN \$45.00

with Brown Sugar Bourbon Sauce and Roasted Apples.

8OZ ROASTED PORK \$45.00

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

SEARED ROASTED CHICKEN SUPREME GF DF \$52.00

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

6OZ BEEF TENDERLOIN STEAKS \$68.00

8OZ BEEF TENDERLOIN STEAKS \$75.00

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

CHICKPEA CURRY* VG GF \$35.00

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

ROASTED CAULIFLOWER STEAK \$42.00

With Turmeric Oil and Zaatar Spice

SWEET POTATO GNOCCHI \$42.00

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

PAN SEARED SALMON \$55.00

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



SIDE CHOICES

STARCH CHOICE

ANCIENT GRAIN MEDLEY

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

HERB-GARLIC ROASTED CREAMER POTATOES

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

TRADITIONAL MASHED POTATOES

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

VEGETABLE CHOICE

ROASTED CARROTS

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

ROAST ROOT VEGETABLES

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

SEASONAL CHEFS VEG

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



DESSERTS

Select One

Chocolate Mousse with Miso Caramel with Sesame Almond Crumble.

Lemon tart with Whipped Cream & Blueberry Reduction

Manitoba Rooibos Crème Brule

Rich Custard Base Topped with a Layer of Caramelized Sugar.

Pavlovas with Roasted Peach and Pecan Praline

Crisp meringue shells with a soft, Marshmallow-like center, topped with Roasted Peaches, silky Honey Pastry Cream, and a Crunchy Pecan Praline.

Chocolate Cake

Rich, decadent Chocolate Cake paired with a vibrant Cherry Compote, Crunchy Pistachios, and a Fragrant Orange Milk Crumb.

Dessert Bites

A delightful selection of bite-sized desserts, and Cookies.
Served family-style on each table or as a station,



CHILDREN MEAL

First course soup, or salad & plated dessert.

choice of:

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

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

Housemade Natures Farm Mac and Cheese
Veggies & Dip

\$30.00

Children between the ages 4-12 years

\$15.00

Children between the ages 1-3 years.



BUFFET & FAMILY STYLE

SPRUCE
\$65.00

BRANCH
\$55.00

ROOT
\$50.00

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

2 Salads
4 Sides
2 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

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

2 Salads
3 Sides
1 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

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

1 Salads
2 Sides
1 Protein
Dessert Bites

Optional Add on Chef
Carvery Station for buffet.

Direct Trade Coffee &
Organic Tea

SALADS

CAESAR SALAD

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

CHICKPEA GREEK SALAD

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

DIVERSITY MIXED GREENS SALAD

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

SPINACH SALAD

Oranges, Feta, Almonds & Lemon Poppy Seed Vinaigrette

CLASSIC CREAMY POTATO SALAD

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

NATURE'S FARM PASTA

with House Made Ranch Dressing, Peppers, and Green Onions

BROCCOLI SALAD

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

MANITOBA HARVEST SALAD

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

ROASTED CAULIFLOWER

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

D.E.L.A SALAD

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



VEGETABLES SIDES

SEASONAL CHEFS VEG

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

GRILLED CARROT

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

ROASTED LOCAL MANITOBA BEETS

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

COURGETTE MIX

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

BRAISED CABBAGE WEDGE WITH TAHINI,

Soy Glaze, and Chili Crisp

Tender-braised cabbage wedge with creamy tahini sauce and a savory soy glaze chili crisp.

ROASTED CARROTS

with Herb and Nutmeg Spiced Honey

ROAST ROOT VEGETABLES

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

ROASTED CAULIFLOWER WITH CAPER AND

CHARRED SPRING ONION VERDE

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

CORN ON THE COB

with Compound Herb and Lime Butter & Seed Mix

GREEN BEANS WITH TOASTED WALNUT

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

STARCH SIDES

ROASTED SWEET POTATO HASH

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

ROASTED CREAMER POTATOES WITH TAPENADE

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

WILD AND WHITE RICE PILAF WITH HERBS

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

ANCIENT GRAIN MEDLEY

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

HERB-GARLIC ROASTED CREAMER POTATOES

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

TRADITIONAL MASHED POTATOES

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

TRUFFLE MASHED POTATO

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

CONFIT BABY POTATOES

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

PROTEIN

ROASTED PASTURE RAISED PORK LOIN
with Apple & Onion with Dijon Mustard

BONE-IN LEMON AND HERB RUBBED CHICKEN +\$5.00
Natural jus. Whole Roasted 9cut
Topped with hearty greens

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

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

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

BRAISED BEEF BRISKET +\$5.00
Tender, Slow-Braised Beef Brisket served with a Rich
and Savory Coffee-Infused jus.

ROASTED CHICKEN LEG WITH TRUFFLE SAUCE +\$5.00
Succulent Roasted Chicken Leg paired with a velvety
Wild Mushroom and Truffle Sauce

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

MEDITERRANEAN CHICKEN +\$5.00
Grilled Chicken thighs marinated in Mediterranean
herbs, Garlic, Lemon, and Olive oil.

LOCAL MANITOBA BEEF TENDERLOIN + \$15.00
with Chimichurri sauce, topped with Fresh Herb
Salad

ROMESCO SALMON + \$10.00
Sustainable Farmed Ocean Wise Salmon, Served with
Sunflower Seed and Tarragon Romesco Sauce

GRILLED SALMON + \$10.00
Topped with a Spring Onion and Parsley Emulsion

CHEF CARVERY STATION

COFFEE RUBBED ROASTED LOCAL BEEF WITH BEEF AU JUS:
Tender, Locally Sourced Beef Roasted to Perfection with a Bold Coffee Rub that adds a Rich, Smoky Flavor.
Served with a Savory, House-Made Beef au jus
-Market Price

COFFEE RUBBED ROASTED LOCAL BISON WITH BISON JUS
Juicy, Locally Sourced Bison, Slow-Roasted with a Flavorful Coffee Rub for a Smoky, Robust Taste. Served with
a Rich, Velvety Bison Jus.
-Market Price.

*Accompanied with Horseradish, and Local Beer Mustard

FOOD STATIONS

MINIMUM 25 PEOPLE

CHEF CARVERY STATION \$28.00

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

POPCORN CHICKEN \$16.00

Breaded Popcorn Chicken served with Cucumber Ranch or Buffalo Sauce.

BOTHWELL CHEDDAR PEROGIES \$18.00

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

BUILD YOUR OWN PULLED PORK ON A BUN \$16.00

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

MASON JAR STATIONS

- 4oz Mason Jars. Priced per dozen

MAC AND CHEESE \$52.00

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

SALAD STATION \$58.00

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

HUMMUS WITH GREEK SALAD \$58.00

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

CHIPS & DIPS \$15.00

House Made Kettle Chips served with Truffle Aioli and Onion Dip

PASTA BAR CHEF STATION \$28.00

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

Pasta Choice Choose 2.

Shell, Rigatoni, Macaroni.

Sauce Choice, Choose 2.

Pesto, Rose, Alfredo, Marinara, Bolognese

Protein Choices Choose 1.

Chicken, Shrimp, Bacon, Sausages.

Additions, Choices Choose 6.

Spinach, Sautéed Mushroom, Green Onion, Parmesan Cheese and Herb, Roasted Vegetables, Artichoke, Sundried Tomatoes, Hot Pickled Eggplant.

LATE NIGHT STATIONS

MINIMUM 25 PEOPLE

NOODLE BAR \$22.00

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

Noodles:

Soba Noodle, Rice Noodle.

Vegetables Choices Choose 4

Pickled Shitake Shredded, Carrot Green Onion Broccoli, Spinach, Red Onion, Peppers Celery.

Protein Choices Choose 1

Roasted Sticky Soy Chicken, Puff Tofu.

Sauces:

Ginger Soy Dressing, Warm Coconut Peanut.

LATE NIGHT TACO BAR \$15.00

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

LATE NIGHT HOT DOG STATION \$15.00

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

LA COCHINA NACHO BAR \$16.00

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

CLASSIC POUTINE BAR \$15.00

Fresh Cut Fries, Bothwell Cheese Curds.
Must have onsite deepfryer



BAR MENU

WINE

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

Wine by the glass (5 OZ) \$7.00
Wine by the bottle 750 ML \$35.00

SPARKLING BUBBLY BY THE BOTTLE 750 ML
Chilled sparkling Prosecco or Cava elegantly presented and served by our attentive servers.

Piccini Prosecco \$60.00

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

Castellblanc Brut Cava \$45.00

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

Veuve D'Argent Blanc de Blancs Brut \$40.00

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

BEERS. SELZERS. LIQUOR.

MANITOBA CRAFT BREWERY TALL CANS 473ML \$9.00
One Great City - Assorted Brews, Little Brown Jug 1919.

IMPORTED BEER \$9.00
Corona, Heineken, Stella Artois

SELTZERS 355 ML \$9.00
White Claw, 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 Whiskey Rye,
Smirnoff Vodka, Jose Curvo Tequila.

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

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

Signature Cocktails *Market Price

NON- ALCOHOLIC

SPARKLING

BENJAMIN BRIDGE NOVA 7 250ML CAN
\$14.00

LEITZ ZERO POINT FIVE PINOT NOIR 250 ML
\$14.00

LEITZ EINS ZWEI ZERO SPARKLING ROSÉ 250 ML
\$14.00

LEITZ EINS ZWEI ZERO SPARKLING RIESLING 250 ML
\$14.00

LEITZ EINS ZWEI ZERO RIESLING 750 ML
\$42.00

NON - BEER

LITTLE BROWN JUG BRITE WATER
(SPARKLING WATER, COCONUT, MINT LIME, RASPBERRY
LEMON)
TALL CANS 473ML \$4

SOBER CARPENTER (IPA, BLONDE ALE, CRAFT CIDER)
TALL CANS 473 ML \$6

MOCKTAILS

SOL BRU RECIPES

MOCKTAILS + MINT LEMONADE
SOLBRU ELEVATE, ROSEMARY & MINT SIMPLE SYRUP,
LEMON JUICE, CLUB SODA
12 OZ \$12.00

ESPRESSO MARTINI
INSPIRE BRU, COLD BREW COFFEE, MAPLE SYRUP,
ORANGE PEEL
12 OZ \$12.00

BEVERAGES

HOT BEVERAGES

FAIR TRADE COFFEE \$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 \$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 \$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

JUICE BY THE JUG 1.89 L \$3.00

CANNED POP 355ML - COKE PRODUCTS \$3.00

PUNCH & JUICE STATION

Homemade Fruit Punch

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

7 oz \$4

Freshly Squeeze Lemonade

Cane Sugar, Water, Lemon Juice, Whole Lemons

7 oz \$4

Homemade Sweet Tea

Vanilla, Lemon Juice, Sugar Cane, Tea

7 oz \$4

INFUSED WATER STATION

7 oz \$3

Choose 2

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

CATERING INFORMATION

Wedding Catering Policies

Booking and Notice Requirements

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

Gratuity

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

Payment Policy

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

Please review your contract with our Catering and Events Director.

CATERING INFORMATION

LINEN

- Linen tablecloths (white and black) and linen napkins (white and black) are available at a rental charge of \$10.00/tablecloth and \$2.00/napkin. Should you require specialty linen, our Catering and Events Team have some recommendations for you.

STAFF & LABOR

- Staff is available only when food is being provided by Diversity Foods Services. Staff are billed out by the hour from when they leave the Main Head Quarters. Until they return. Any hours over 8 are billed at time plus half. Serving staff are billed at a rate of \$25.00 per hour, kitchen, supervisors and bartenders at \$30.00 per hour.

DELIVERY \$ FUEL FEE

- A Transportation Fee is charged for any catered function that is beyond the City of Winnipeg's perimeter highways - prices vary according to destination and amount of kilometers. Please note that staff hours are charged from the time they leave Main until they return.

RENTALS

- To ensure we can accommodate your catering needs outside of our location, please note that any required dishes, glassware, and utensils not available in-house will incur an additional rental fee. The rental charge will be based on an average of \$6-\$8 per person. This fee will cover the cost of renting the necessary items to deliver a complete catering experience. The rental fee will be added to the final invoice. Please contact us in advance to discuss any specific needs for your event. We are happy to assist in providing the appropriate items to enhance your event.

BREAKAGE/LOSS/LIABILITY

- Client assumes full responsibility for any damage or loss of any equipment, including but not limited to tents, tables, chairs, linens, glassware, décor, China or flatware. Any lost, stolen or damaged equipment will be charged to the client at replacement cost. Diversity Foods Services does not accept responsibility due to negligence by the client or any attendees of the client's event that causes any damage as a result