

ALL-INCLUSIVE WEDDING

Four Points by Sheraton
Winnipeg South

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WEDDING PACKAGES

MANHATTAN PACKAGE

Three-course, white-glove dinner service for up to 250 guests

Continuous Host Bar Service Open from 6 PM – 1 AM. Head Table receives dedicated VIP service. Includes Bartenders, Domestic Beer, Liquor, and Wine.

Rate varies depending on choice of bar services:

For Host Bar Service Closed for One Hour – \$107.50 per person

For Host Bar Service Closed from 7–9 PM – \$100.00 per person

Table wine 1 red & 1 white per table

Professional DJ service \$50 off your Wedding Social when booking with Sensational Sound

Personalized linen package Custom backdrop, chair covers, floor length round linens, napkins, table runners, head table, cake table, guest signing table (includes candles and bouquet vases), riser for head table (fits wedding parties up to 14)

Custom LED uplight package illuminating the ballroom from floor to ceiling

One custom centerpiece for every table provided by Floral Fixx, includes a complimentary consultation and upgrades are available

Two Tealight Candles in Holders per table and Table Numbers

Cake cutting includes plates, cutlery, and napkins

Microphone, podium, and easel for seating chart

One night's accommodation for the newlyweds in our wedding suite, including sparkling wine, chocolates, and breakfast

Hospitality suite for getting ready or relaxing before the reception

Trial dinner for the bridal couple

Special guestroom rates for wedding guests including personalized website with booking link and wedding information

\$115 per person

ENHANCEMENTS



ADDITIONAL SERVICES

On-Site Ceremony..... \$500

Doors open at 4:30 PM
Ceremony at 5:30 PM
Reception to follow at 6:00 PM
Dinner at 7:00 PM

Includes:

- A dedicated wedding rehearsal time and coordination
- Ballroom set-up including any décor items for the ceremony
- Theatre style ceremony set-up with wide aisle on our dance floor
- Removal of chairs following the ceremony
- Wireless microphone
- Draped table for signing of marriage license

Professional DJ music service can be added to your ceremony for \$50.00 per hour.

Music includes entrance of couple, wedding party, marriage license signing along with exit music.

Candy Bar (we do it for you).... \$5.50 per person

A sweet collection of assorted delectable candy treats. Includes glassware and holders, display table, linen, and clean up.

Candy Bar (do it yourself) \$30

You bring in your own candy and holders (some restrictions apply). Includes the display table, linen, and clean up.

Cocktail Hour \$10 per person

Passed sparkling wine/passed hot hors d'oeuvres (based on four pieces per person)

Perfect for your reception that will satisfy and impress your guests.

Please choose up to six of the following:

- Bruschetta served on a grilled crostini
- Chicken satays with peanut sauce
- Coconut shrimp with chili sauce
- Feta and sundried tomato phyllo
- Mediterranean vegetable tulip
- Mushroom tarts with spinach and roasted peppers
- Raspberry brie encroute
- Shrimp spring rolls
- Spanakopita – spinach and feta in a phyllo pastry
- Vegetable spring rolls with plum sauce

Forkage Fee..... \$4.50 per person

Bringing in any specialty desserts or ethnic food; includes tables, linens, plates, napkins & cutlery, wrap-up, and storage.

Slide Show..... \$125

Includes laptop, LCD projector, and screen. Each supplementary slide show charged an additional \$25 labor fee.

Presentation Box..... \$15

RECEPTION



PASSED HOT HORS D'OEUVRES

All hors d'oeuvre prices are per dozen with a minimum order of two dozen

\$25 per dozen

- Bruschetta served on a grilled crostini
- Mediterranean vegetable tulip
- Mushroom tarts with spinach and roasted peppers
- Shrimp spring rolls
- Vegetable spring rolls with plum sauce

\$27 per dozen

- Chicken and cheese trumpets in a phyllo pastry
- Chicken satays with peanut sauce
- Feta and sundried tomato phyllo
- Raspberry brie encroute
- Spanakopita – spinach and feta in a phyllo pastry

\$29 per dozen

- Coconut shrimp with chili sauce
- Mini beef Wellingtons
- Mini chicken Wellingtons
- Shrimp gyoza with soy sauce
- Bacon wrapped scallops

STATIONARY APPETIZERS

Pricing per person

Taco Bar

Soft and hard beef tacos with cheese, lettuce, tomatoes, salsa, and sour cream **\$9**

Pizza Bar

Assorted 12" homemade pizzas **\$15 (per pizza)**

Poutine Bar

French fries, mozzarella cheese, and gravy..... **\$9**

Burger Bar

With or without cheese, a variety of toppings, and condiments **\$9**

Grilled Cheese Bar

With French fries or tomato soup..... **\$9**

Deep Fried Perogies & Cabbage Rolls

With sour cream, onions and bacon bits..... **\$9**

Fresh Fruit Platter

With yogurt dip..... **\$5.50**

Imported and Domestic Cheese Board

With crackers..... **\$6.50**

Fresh Vegetables & Dip..... **\$4.50**

Relish Tray

With mixed pickles, olives, and pickled beets..... **\$3.50**

Antipasto Platter

Italian meats, cheese, olives, pickled vegetables, and baguettes..... **\$5.50**

Assorted Dainties

(3–4 pieces per person) **\$3.50**

Jumbo Cookies..... **\$2.50**

Coffee Station (50 cups) **\$100**

Coffee Station (25 cups) **\$50**

Tea Station (40 cups)

8 assorted types of Bigelow tea..... **\$60**

DINNER



ENTRÉE OPTIONS

Chicken Chevre

Chicken breast lightly breaded and stuffed with caramelized onion, bacon, goat cheese, and an herbed demi glaze

Chicken Roulade

Chicken breast with sundried tomato and feta cheese stuffing, topped with a lemon cream sauce

Chicken Santa Maria

Breaded chicken breast with a Mandarin orange and strawberry stuffing with a white wine demi glaze

Chicken Wellington

Chicken breast topped with a mushroom duxelle wrapped in a flaky puff pastry with roasted garlic demi glaze

Panko Crusted Chicken

Baked chicken breast lightly breaded with panko crumbs, baked with a wild mushroom pancetta sauce

Atlantic Salmon

Oven roasted salmon, sautéed tiger shrimp with tomato and chickpea ragout

Manitoba Pickerel

Pan Seared with capers and a lemon beurre blanc

Pork Loin

Slow roasted pork loin with an apple cranberry sage stuffing and a blueberry red wine reduction

VEGETARIAN ENTRÉES

Vegetarian Entrées include your choice of soup or salad, dinner rolls, dessert, coffee, decaffeinated coffee, and tea

Eggplant Parmesan

Lightly breaded slices of eggplant sautéed in olive oil, layered then baked with marinara sauce and mozzarella cheese

Grilled Portobello Mushroom Caps

Grilled Portobello mushroom caps topped with quinoa and roasted tomatoes drizzled with balsamic reduction

Vegetable Lasagna

Fresh mushrooms, zucchini, peppers, and onions layered between tender lasagna noodles with mozzarella, Parmesan, and cottage cheese

DINNER



DINNER ENTRÉE ACCOMPANIMENTS

Entrées include your choice of soup or salad, Chef's vegetables, roasted garlic whipped potatoes, dinner rolls, dessert, coffee, decaffeinated coffee and tea

GOURMET SOUP OPTIONS

Roasted carrot bisque

Cream of mushroom

Butternut squash

Tomato and roasted red pepper

SALAD OPTIONS

Beet and Goat Cheese Salad

Roasted beets, creamy goat cheese, spiced almonds, arugula with a shallot vinaigrette

Caesar Salad

Crisp romaine hearts, double smoked bacon, chilli dusted croutons, and a roasted garlic caesar dressing

California Spinach Salad

Fresh spinach with strawberries, Mandarin oranges, toasted almonds, and a sweet Mandarin sesame dressing

Mixed Green Salad

Fresh greens with cucumber, artichoke hearts, and a sundried tomato and parmesan vinaigrette

Sweet Bacon and Spinach Salad

Fresh spinach with bacon bits, mushroom, red onion, and a sweet bacon dressing topped with chopped egg

For both soup and salad please add \$3.95 per person

UPGRADE OPTIONS

Filet of Beef – 6 oz\$7 per person

Pan seared beef tenderloin with a Fort Garry ale au jus

Prime Rib – 8 oz.....\$9 per person

Slow roasted and served with classic Yorkshire pudding and au jus

Add \$2.25 per person for a second entrée choice

ALL INCLUSIVE CHILDREN'S ENTRÉES

(12 yrs & under—\$30 Off Package Price)

Children's entrées include dinner rolls, butter, and dessert and are peanut free

Chicken Fingers & Fries

Four lightly breaded chicken fingers served with french fries, honey dill dipping sauce and ketchup

Cheeseburger & Fries

Juicy beef burger topped with cheddar cheese and served with french fries and ketchup

DESSERT



DELECTABLE DESSERT OPTIONS

Cheesecake

Apple crumble, blueberry, lemon, white chocolate raspberry, or strawberry

Chocolate Sin

Chocolate sponge cake filled with whipped chocolate ganache and covered in liquid ganache

Mousse Cup

Dark chocolate cups filled with creamy mousse and topped with fresh fruit and berries

Your choice of chocolate, white chocolate, mocha, or white chocolate raspberry

Strawberries and Cream

Fluffy white sponge cake topped with strawberry compote, vanilla bean whipped cream, and more fresh strawberries

Shmoo Torte

Pecan sponge cake with caramel mousse, whipped cream, pecans, and caramel drizzle

Lemon Raspberry Charlotte

White truffle cake, lemon and raspberry mousse with white chocolate