

BUILD YOUR OWN WEDDING

Four Points by Sheraton
Winnipeg South

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BUILD YOUR OWN WEDDING

Four Points by Sheraton Winnipeg South makes your vision a reality by putting a personal touch to your wedding.

We pride ourselves on creating a relaxing and comfortable atmosphere while providing a multitude of services for your wedding preparation. We can accommodate weddings of any size, from a small and intimate wedding to a larger gathering of up to 250 guests.

Dedicated professional wedding planners are committed to making your vision a reality, from a three course, white-glove dinner service to bar services and enhancements.

At Four Points Winnipeg South, we offer everything you need under one roof, providing the opportunity to “build your own dream wedding.”

COMPLIMENTARY WITH YOUR WEDDING

- White table linens with choice of burgundy, black or brown napkins
- Two tealight candles in holders per table, and table numbers
- Microphone, podium, and easel for seating chart
- One night accommodations for the newlyweds in our Wedding Suite, which includes sparkling wine, chocolates, and breakfast (minimum 100 guests)
- Hospitality Suite for getting ready or relaxing before the reception
- Trial dinner for two (minimum 100 guests)
- Special rates on guestrooms for wedding guests, including a personalized website with booking link and wedding information

DINNER



ENTRÉE OPTIONS

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

Chicken Santa Maria..... \$35

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

Panko Crusted Chicken \$35

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

Chicken Roulade \$36

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

Chicken Wellington \$37

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

Chicken Chevre \$37

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

Manitoba Pickerel..... \$35

Pan seared with capers and a lemon beurre blanc

Atlantic Salmon..... \$37

Oven roasted salmon, sautéed tiger shrimp with tomato and chick pea ragout

Pork Loin..... \$36

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

Filet of Beef6oz \$41 8oz \$46

Pan seared beef tenderloin with a Fort Garry ale au jus

Prime Rib 8oz \$44

Slow roasted and served with classic Yorkshire pudding and au jus

VEGETARIAN ENTRÉES

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

Eggplant Parmesan..... \$36

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

Grilled Portobello Mushroom Caps \$36

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

Vegetable Lasagna..... \$36

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

CHILDREN'S ENTRÉES

(12 years & under)

Children's entrées include dinner rolls, butter, and dessert and are *Peanut Free*

Chicken Fingers & Fries..... \$16

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

Cheeseburger & Fries \$16

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

Add \$2.25 per person for a second entrée choice

Please specify all special dietary requirements no less than one week prior to function.

DINNER



DINNER ENTRÉE ACCOMPANIMENTS

GOURMET SOUP OPTIONS

Butternut squash

Cream of mushroom

Roasted carrot bisque

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**

DELECTABLE DESSERT OPTIONS

Gluten Free options available

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 / 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

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

Bacon wrapped scallops

Coconut shrimp with chili sauce

Mini beef wellingtons

Mini chicken wellingtons

Shrimp gyoza with soy sauce

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

Assorted 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**

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, and marriage license signing along with exit of the room music.

Cake/Cupcake Fee..... \$1.50 per person for total number of guests

Includes, plates, napkins, cutlery, wrap-up, and storage.

Forkage Fee.....\$4.50 per person for total number of guests

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

Candy Bar – We Do It For You... \$5.50 per person

We will supply a sweet collection of delectable treats to suit your tastes. Our candy bar includes the glassware, holders, and an assortment of candy treats. We take care of the display table, linen, and clean up.

Candy Bar – Do It Yourself \$30

We will supply the table, linen, and clean up. You may bring in your own candy and holders.

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 served on a skewer with peanut sauce
- Coconut shrimp served with chili sauce
- Feta and sundried tomato phyllo
- Mushroom tarts with spinach and roasted peppers
- Mediterranean vegetable tulip
- Raspberry brie encroute in a puff pastry
- Santa Fe chicken purses
- Shrimp spring rolls
- Spanakopita – spinach and feta in a phyllo pastry
- Vegetable spring rolls served with plum sauce

Coat Check..... \$17 per hour

Includes monitored service. Unmonitored is available for no charge.

Slide Show..... \$125

Includes LCD projector and screen, maximum two slide shows. Each supplementary slide show charged an additional \$25.00 labor fee.

Professional In-House DJ Service\$575

Custom LED Uplighting – \$30.00 each. Add to the ambiance of your reception.

Presentation Box.....\$15

BAR SERVICES



We provide bartender(s), mixers, ice, glassware, garnishes, and condiments.

Host Bar

All beverages provided by the hotel are charged on consumption and billed to a master account.

Cash Bar

All beverages are paid for in cash by guests.

Permit Bar

The guest is to arrange a liquor permit for the MLCC and supply their own alcoholic beverages.

CORKAGE FEES

Full bar service\$12 per person

Children (17 years or under).....\$6 per person

Wine & beer only\$6 per person

Wine\$6 per person

Soft drink bar\$4 per person

Unlimited juice and pop bartender fees

Bartender fees will be waived on Host and Cash Bar service if bar revenue surpasses \$400; otherwise, a \$25 per hour, per bartender fee will apply. Minimum requirement is 3 hours per bartender.

HOST & CASH BAR PRICES

(prices include taxes)

Liquor, domestic beer \$5.75

House wine by the glass (6oz)\$6.50

Imported beer\$6.75

Premium liquor\$6.75

Premium liqueur\$6.75

Martinis\$8.50

Champagne service (per bottle)..... \$38.50

Non-alcoholic punch (serves 50 people)... \$70.00

Soft drinks and juice\$1.75

WINE MENU

Carefully selected for quality, value, and enjoyment

\$25 per bottle

Chiringuito Cove Cabernet Sauvignon (Chile)

Chiringuito Cove Sauvignon Blanc (Chile)

Copper Ridge Charonnay (California)

Copper Ridge Merlot (California)

McGuigan (Australia) Shiraz

McGuigan (Australia) Chardonnay

Castillo Del Moro Sauvignon Blanc Blend (Spain)

Castillo Del Moro Tempranillo Blend (Spain)

Copper Moon (Canada/International) Shiraz

Copper Moon (Canada/International) Malbec

Copper Moon (Canada/International) Pinot Grigio

Copper Moon (Canada/International) Chardonnay

Black Cellars (Canada) Malbec/Merlot

Black Cellars (Canada) Pinot Grigio/Chardonnay

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TERMS AND CONDITIONS

DEPOSIT & CANCELLATION: All deposits are non-refundable and non-transferable. All deposit(s) received are applied to the balance owing at the end of the function. 80% of the estimated balance is due four weeks prior to the event. The balance owing is due one week prior to the function. A credit card imprint will be required for any outstanding balance owing. Payments accepted are Certified Cheque, Bank Draft, Visa, MasterCard, American Express, Debit Card, or Cash. Deposit required to guarantee a booking is \$2000.00.

Under the terms of the booking agreement, the Four Points by Sheraton Winnipeg South is reserving in the name of the client the banquet requirements. In the event that the reserved facilities and services are not used, the Four Points by Sheraton Winnipeg South will experience significant monetary losses. Therefore, should the client cancel their booking within 10 months of the time of the event then he/she agrees to pay the Four Points by Sheraton Winnipeg South as liquidated damages a charge of 100% of the total value of the event as estimated at the date of cancellation.

Performance of this contract is subject to acts of God, war, government regulation, civil disorder, terrorism, disaster, strikes, or any other emergency beyond the party's control, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under this contract.

BANQUET ROOM RENTAL: There is no charge for reception room rental as long as the minimum guest requirement is met as well as the minimum food requirements. Starting and ending times of all functions are to be strictly adhered to. Set up and dismantle times must be specified at the time of booking. Personal effects must be removed from the function room(s) at the end of the event. The Four Points by Sheraton Winnipeg South will not be responsible for loss or damage of any articles left at the Hotel prior to, during or following any function by the Client or his/her guests.

PRICES: Menu prices do not include 8% PST, 5% GST, and 15% Gratuity. Prices are based per person unless otherwise stated. Prices specified will be guaranteed for 90 days unless otherwise agreed to in writing on the booking confirmation contract. A yearly 3% increase will be in effect due to increasing operational costs.

FOOD: All food items must be prepared by Four Points by Sheraton Winnipeg South, unless authorized in writing prior to event. A food waiver shall be attached to the client file. For health and safety reasons the hotel does not allow any food to be taken from the banquet facilities. Menu choices must be completed 30 days prior to your function. We will prepare 3% above the guaranteed number of guests. One menu selection is required for all guests unless prior arrangements have been made by the Catering Manager.

FINAL CONFIRMATION: Final guaranteed attendance must be given to the sales office one week prior to the event. Should the Customer fail to communicate a final guaranteed number of guests one week prior to the function, the expected number of guests will be considered the final guarantee. The Hotel will charge either the guaranteed number or the actual number of the guests served, whichever is greater. The final guarantee may not fall below 80% of the expected number or below the pre-determined minimum guarantee for the function room reserved. Should the guaranteed number of guests fall below 80% of the expected number a penalty equivalent to the difference in the final guaranteed number and 80% (or the pre-determined minimum guarantee) will be assessed as additional function room rental.

LIQUOR: The Manitoba Liquor & Lotteries (MBLL) governs all functions. The hotel reserves the right to refuse any sale of alcoholic beverages at any time to anyone.

STORAGE: The hotel will receive items 48 hours prior to function. All items must be removed from the hotel no longer than 48 hours following the event as a storage and handling fee of \$100.00 per day may be applied. All shipments must be labeled with Name and Date of event.

CUSTOMERS RESPONSIBILITY: The Four Points by Sheraton Winnipeg South will not be responsible for damages or loss of any articles at the Hotel prior to, during or following any event by the client or his/her guests. Additional charges for excessive clean up or damages made necessary by the customers, guests, and any outside agencies will apply. Any damages will be assessed and charged based on the evaluation of a licensed contractor. Charges shall be applied immediately after professional evaluation. Nothing is to be pinned, tacked, or taped to the walls, pillars, ceiling or dance floor of the banquet room. We request no rice or confetti etc. be thrown in the premises.

SOCAN FEES: The Society of Music Composers, Authors and Music Publishers of Canada

Guests	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49

(Subject to 5% GST)

RE-SOUND FEES: Sound Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada

Guests	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63

(Subject to 5% GST)