

| MEETING & EVENT MENU

RESIDENCE INN® WINNIPEG | 204.783.7900
FAIRFIELD INN® WINNIPEG
1301 Ellice Avenue, Winnipeg, MB R3G 0N5
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Edit date: December 2019

Residence INN
BY MARRIOTT

Fairfield
BY MARRIOTT

BREAKFAST

RISE AND SHINE BREAKFAST BUFFET

The breakfast buffet comes with house choice of Eggs, Breakfast Protein and Golden Waffles. A selection of hot and cold Cereals, Fresh Seasonal Fruit, Cheese, cold Meat selection, Assorted Breads and Freshly Baked Breakfast Pastries with Butter and Preserves, chilled assorted Juices, Coffee and Tea.

\$19.00/ guest

CONTINENTAL BREAKFAST BUFFET

Selection of Assorted Breakfast Breads & Pastries served with Butter and Preserves, Fresh Seasonal Fruit, Yogurt , chilled assorted Juices, Coffee and Tea.

\$15.00/ guest

BREAKS

BREAK ITEMS A LA CARTE

BAKERY & MORE

Fruit Yogurt	\$2.50 each
Whole fresh Fruit	\$2.75 each
Nutritional Bars	\$2.95 each
Assorted Cookies	\$2.50 each/ \$25.00 per dozen
Assorted Danish	\$2.95 each/ \$29.50 per dozen
Assorted Muffins	\$2.95 each/ \$29.50 per dozen
Croissants	\$2.95 each/ \$29.50 per dozen
Banana Bread	\$2.95 each/ \$29.50 per dozen
Cinnamon Brioche	\$2.95 each/ \$29.50 per dozen
Donuts	\$1.95 each/ \$19.50 per dozen
Miss Cakes Cupcakery	\$4.00 each/ \$48.00 per dozen

Keto Cupcakes
Chocolate, Raspberry Coconut,
Cheesecake and Cappuccino



BEVERAGES

Coffee	\$25.00 per carafe (8 cup) \$36.00 per Air pot (13 Cup) \$65.00 per Urn (30 cup)
Decaffeinated Coffee	\$25.00 per carafe \$36.00 per Air pot (13 Cup) \$65.00 per Urn (30 cup)
Tea	\$25.00 per carafe
Canned Juices	\$2.95 per can
Soft Drinks	\$2.75 per can
Milk	\$2.75 per glass
Perrier Water	\$2.95 per bottle
Bottled Water	\$2.75 per bottle

LIGHTER SNACKS

Pretzels, Popcorn, or Potato Chips	\$6.00 per bowl
Domestic Cheese Platter & Crackers	\$7.25 per person
Sliced Fruit Platter	\$6.50 per person
Vegetable Platter	\$5.50 per person

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BY HAWTHORNE

Fairfield
BY HAWTHORNE

BREAKS

EXECUTIVE PACKAGE

Includes Perrier Water, whole Green Apple at each setting, Coffee and Tea Service with Flavored Syrups.

\$7.50/ guest

KETO-RIFIC BREAK



Miss Cakes Cupcakes Keto Cupcakes (1 per person), Mix Nut Selection, Bottled Water, Coffee and Tea

\$12.50/ guest

MOVIE TIME

Add a little pizzazz to your meeting! Complete with Popcorn, Chips, a selection of Candy Bars and Liquorish, Soft Drinks, Coffee and Tea Service \$12.00/ guest

SMOOTHIE BREAK

Enjoy our Mango or Field Berry Smoothies, Fruit Skewers with Yogurt Dip, Coffee and Tea \$14.00/ guest

LUNCH

ASSORTED SANDWICH BUFFET*

1-1/2 sandwiches per person with an assortment of quality meats with Bothwell Cheese, Egg Salad, and Tuna Salad. Served with a choice of two sides.
\$19.25/ guest

IT'S A WRAP BUFFET*

A selection of our wraps featuring quality meats, Manitoba cheeses, Tuna Salad, and Egg Salad – 1-1/2 wraps per person. Served with a choice of two sides.
\$21.20/ guest

MANITOBA SHEPHERD'S PIE BUFFET*

Seasoned ground Beef with diced Carrots, and Greens, topped with whipped Garlic mashed Potatoes. Served with Beef gravy and choice of two sides.
\$20.25/ guest

Add a Platter of Pickles and Preserves	\$2.50/ guest
Add a sliced Fruit Platter	\$6.50/ guest

CHOICE OF SIDES (CHOOSE TWO OPTIONS)

- Chef's Homemade Soup du Jour
- Tossed Garden Salad with Balsamic reduction and Chive Oil garnished with julienne of Garden Vegetables, Red Onion, Dill, Feta, Tomatoes & Pumpkin Seeds
- Crisp Spinach, diced Red Onion, crumbled Feta, candied Pecans, dried Cranberry and Red Wine Dijon Dressing
- Classic Caesar with house made Croutons & Parmesan Cheese
- Handpicked Greens with julienne of Garden Vegetables, sliced Strawberries, Almonds and Raspberry Vinaigrette.
- Spinach Arugula Fennel Salad topped with Gala Apple & crumbled Feta cheese served with Honey Dijon Lemon Vinaigrette
- Mexican roasted Corn & Potato Salad with Red Pepper and Green Onions with Chipotle Vinaigrette
- Fresh Garden Peas and Bacon salad with dried Cranberry Aioli
- Western creamy Potato Salad with Green Onion
- Orzo Pasta Salad with Feta, sundried Tomatoes, Dill and Cucumber with Zesty Ranch Dressing

*All lunch buffets are based on minimum of 15 persons.
There is a \$4 surcharge per person if under that number.

LUNCH *(CONTINUED)*

BBQ SOUTHERN LUNCH*

Includes Pulled Pork (4 oz. per guest) with Buns and Condiments, Nappa Cabbage Slaw, Baked Beans, Niblet Corn with Butter, mini Jalapeno Corn Bread Muffins. Choice of Dessert. Coffee & Tea.

\$24.50/ guest

Upgrade to BBQ Brisket for additional \$4.00/guest

UKRAINIAN LUNCH*

Includes Cheddar Perogies with sautéed Onions and Sour Cream, Cabbage Rolls, Grilled Kielbasa, Carrots in an Orange Ginger Butter, creamy Dill Coleslaw and Buns (4 Perogies, 3 Cabbage Rolls, 3 oz. Kielbasa per guest). Choice of Dessert. Coffee & Tea.

\$24.50/ guest

GREEK LUNCH*

Includes one 4 oz. Chicken Souvlaki skewer per person, Seasoned Rice Pilaf, Oven Roasted Lemon Potatoes, chunky Greek Salad, and Toasted Pita served with Tzatziki Sauce. Choice of Dessert. Coffee & Tea.

\$24.50/ guest

Add an additional 4 oz. Souvlaki Skewer \$4.50 per person

TASTE OF THE ORIENT BUFFET *

Includes Ginger Beef, Sweet and Sour Chicken Balls, Honey Garlic Riblets, Veggie Pot Stickers, Fried Rice, White Rice, Stir Fried Vegetables and Egg Rolls. Choice of Dessert and Coffee & Tea

\$24.50/ guest

Add Wonton Soup for \$4/guest

DESSERTS (Choice of one)

- Assorted Squares and Dainties
- Chocolate Slab Cake

Each themed buffet is served with sliced Fruit Platter.

Upgrade to individual cheesecake with berries and whip cream for \$2.50/guest

Gluten-free Desserts available upon request

- All theme buffets are based on minimum of 15 guests.
- A surcharge of \$4/guest will be applied if under 15 persons.

LUNCH (CONTINUED)

ITALIAN PASTA BUFFET**

Includes Caesar Salad, Garlic Toast, choice of one Lasagna entree or one Baked Pasta entree, mini Cheesecakes. Coffee & Tea.

\$24.50/ guest (One Lasagne or one Pasta option).

\$25.20/ guest (One Lasagna & one Pasta option).

LASAGNA (Select one)

- Beef and Ricotta Cheese Lasagna topped with Marinara and Mozzarella
- Veggie Lasagna topped with Marinara and Mozzarella

BAKED PASTA (Select one)

- Chicken and Bacon Alfredo – sliced Chicken Breast, crispy Bacon, sliced Mushrooms and Onion tossed in our house made creamy Garlic Alfredo Sauce served on Rigatoni
- Baked Cheese Manicotti topped with Mozzarella
- Spicy Manicotti topped with Italian sausage with Mushrooms and Peppers topped with Marinara and Mozzarella
- Pasta al Forno – delicious house made Meat Sauce with Penne and loads of Cheese

CANADIAN BURGER BAR**

Enjoy a 6 oz. house made Beef patty with soft Brioche Buns, assorted Bothwell sliced Cheeses, Lettuce, Tomato slices, Ketchup, Mustard, Mayo, sliced Pickles, Red Onions, Potato Chips with House Made Chip Dip, Nappa Cabbage Slaw, Classic Caesar Salad with homemade Croutons & Parmesan Cheese. Selection of Dessert Squares, Coffee & Tea.

\$21.75/ guest

Make your buffet Keto for an additional \$6.00/ guest.
Will replace the buns with Butter Lettuce and serve Ms. Cakes Cupcakery Keto Cupcakes for dessert.

MEXICAN TACO BAR**

Sample the taste of Mexico, with a spicy ground Beef and ground chicken fillings, Soft tortillas, Corn salsa, shredded Lettuce, diced Tomatoes, pickled Jalapenos, shredded cheese, Salsa and Sour Cream. Served with Mexican Rice, Santa Fe Salad (crisp Romaine Lettuce, roasted Corn, shredded Cheddar, diced Red Pepper, sliced Black Olives topped with crispy Tortilla strips and served with BBQ Ranch dressing), A selection of Dessert squares and Coffee & Tea.

\$23.20/ guest

** All buffets are based on minimum of 15 guests.
A surcharge of \$4/guest will be applied if under 15 persons.

DINNER

PLATED DINNER SERVICE

Choose from:

4 course dinner: \$43.50/ guest

3 course dinner: \$39.50/ guest

(choose soup or salad as 1st course) — All plated dinners are served with Artisan Rolls & butter, Dessert buffet, Coffee and Tea.

SOUP

- Home-made Chicken Tomato rice Soup with chopped herbs
- Carrot Ginger and fresh Dill Soup
- Truffle Potato and Bacon Soup with Green Onions
- Butter Nut Squash Soup with Apples garnished with Jerk Pork
- Cream of Wild Mushroom Soup
- Sweet Potato Ginger soup with Green Onions

SALAD

- Tossed Greens with Balsamic reduction & Chive oil garnished with julienne of Garden Vegetables, Red Onions, Dill, Feta, Tomatoes & Pumpkin Seeds
- Classic Caesar Salad with homemade Croutons and Parmesan Cheese
- Spinach Salad with crumbled Feta, candied Pecans, dried Cranberry, diced Red Onion and sliced Almonds and Red Wine Dijon Dressing
- Handpicked Greens with julienne of Garden Vegetables, sliced Strawberries, Almonds and Raspberry Vinaigrette
- Spinach Arugula Fennel Salad topped with Gala Apple & crumbled Feta cheese and served with Honey Dijon Lemon Vinaigrette

ENTREE SELECTIONS

- New York Strip Loin & Chicken Breast with wild Mushroom Sauce
- Roasted Pork Loin & Garlic Basil Chicken with Cream Sauce
- Baked Crab crusted Salmon & Oven roasted Chicken Breast with Saffron, Black Olive Herb Cream Sauce
- Pan Seared Stuffed Chicken Supreme with Brie and Onion topped with Chardonnay Sauce

All entrees served with Roasted Garlic Asiago, Cheese & Green Onion Mashed Potatoes and Roasted Garden Vegetables with Orange Ginger butter

DESSERT BUFFET

Assorted Tortes, Cheesecakes, Dainties, seasonal fresh Fruit and assorted mini-cookies

CHILDREN'S MEAL: Chicken Fingers accompanied by fresh vegetables and Macaroni and Cheese. Served with a glass of juice (Orange or Apple) or Milk.
\$15.95/child (ages 5-12 yrs)

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DINNER (CONTINUED)

BUILD YOUR OWN DINNER BUFFETS / FAMILY STYLE MEALS

All buffets include artisan rolls with butter and preserves, Coffee and Tea.

MANITOBA DINNER BUFFET / \$46.20 per person

Choice of 4 salad options, 1 carvery item, 1 chicken option, 1 fish option, Garlic Asiago Cheese mash potatoes, root vegetables & dessert selection

SALAD & PLATTER OPTIONS (Choose 4 salads)

- Handpicked Organic greens with Garden Vegetables, sliced Gala Apples, dried Cranberries, Red Onion, Tomato, Dijon Vinaigrette
- Mexican roasted Corn & Potato salad with Red Pepper and Green Onions
- Classic Caesar with house made Croutons
- Western Creamy Potato Salad with Green Onion
- Vegetable Penne pasta Salad
- Orzo pasta salad with Feta, sundried Tomatoes, Dill and Cucumbers
- Handpicked greens with Garden Vegetables, Tomato, Red Onion, Pumpkin seeds, Dill & Feta. Served with Balsamic and Chive Oil Vinaigrette
- Broccoli Almond Salad with Cranberries & Mandarin Oranges
Classic Oil & Vinegar Slaw with Carrots and Green Onions

PLATTERS

- Mediterranean Grilled veggie platter with Feta cheese and Truffle Oil
- Assorted Cheeses and sliced Kielbasa Platter
- Fresh Vegetable Platter with Ranch Dip
- Assorted Pickle and Olive Platter

BEEF CARVERY

- Carved New York Striploin served with Wild Mushroom Sauce
- Prime Rib with Au jus or Wild Mushroom Sauce add \$13.75/ guest
- Manitoba Beef Tenderloin add \$10.50/ guest

Dinner buffets are based on minimum of 25 persons.
There is a \$4 surcharge per person if under that number.

THE FAMILY STYLE DINNER

\$36.95/ guest

Family Style service with a selection of artisan rolls and Butter, 2 salads, 2 hot entrée, Garlic Asiago Cheese Mash Potatoes with Green Onions, Orange Ginger Root Vegetables and dessert buffet consisting of Dainties, sliced Fruit and mini Cookies with Coffee & Tea.

CHICKEN OPTIONS (Choose one)

- Chicken Roma Tomato Sauce and Parmesan Cheese
- Tequila Lime Chicken Breast
- Lemon Herb Olive Oil Chicken breast with Rosemary
- Oven Roasted Chicken breast with Wild Mushroom Sauce
- Chicken breast with Garlic Basil Cream Reduction

FISH OPTIONS (Choose one)

- Salmon portions with Dill Cream Sauce
- Baked Herb Salmon with Saffron and chopped Black Olives
- Baked Walleye in Garlic butter
- Teriyaki Salmon with Green Onions

Manitoba Buffet comes with Garlic Asiago Cheese Mash Potatoes, Orange Ginger Root Vegetables

DESSERT BUFFET

Consisting of Assorted Squares and Dainties, Seasonal sliced Fruit, Assorted Tortes and Cheesecakes.

- Gluten-free desserts available upon request

Children's Pricing:

Ages 0-3 years – Free

Ages 4-7 years – 50% off menu pricing

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DESSERT BUFFET & PLATTERS

SIMPLE DESSERT BUFFET

Served with Assorted Squares and Dainties (4 pieces per person), Chocolate Fudge squares (3 pieces per person), and Seasonal fresh Fruit Platter

\$11.75/ guest

DECEDENT DESSERT BUFFET

Served with Assorted Squares and Dainties (4 pieces per person), 3 assorted Tortes, Chocolate Fountain with Seasonal fresh Fruit platter and Pound Cake.

\$18.75/ guest

PLATTERS

- Assorted Dainties and Squares (3 dozen per platter) \$38.00 /platter
- Assorted mini Cheese Cakes and Tortes (2 dozen per platter) \$39.00 /platter
- Assorted Mousse Cakes (2 dozen per platter) \$37.50 /platter
- Assorted Miss Cakes Keto Cupcakes (1 dozen per platter) \$48.00 /platter
Chocolate, Raspberry Coconut, Cheesecake and Cappacino

HORS D'OEUVRES

GRAZING TABLE

\$14.95/ guest

Minimum 25 guests — A variety of simple, self-serve finger foods arranged on platters:

- Fresh cut Olive Oil & Parmesan Bruschetta served on Garlic Crostini
- Red Pepper Hummus with grilled Pita
- Pita with Tzatziki & Roasted Eggplant Feta dip
- Bothwell Cheese platter with Crackers, Pickles and Grapes
- Grilled Veggie platter with Truffle Oil & Feta
- Fruit Skewers with Yogurt Dip

A GREAT ADDITION – add a side of Maple Barbeque chilled Salmon with an assortment of Artisan Crackers for \$4.50/guest

RECEPTION CARVERIES

\$16.50/ guest

Minimum 25 guests – (1.5 buns per guest)

Served with Chutney and Nappa Cabbage Slaw

Choose one:

- Carved Roast Beef on a Bun
- Carved Beef Brisket on a Bun
- Carved Pork Loin on a Bun
- North Carolina pulled Pork on a Bun

PLATTERS

Domestic Cheese Platter & Crackers	\$7.25 per person
Sliced Fruit Platter	\$6.50 per person
Vegetable Platter	\$5.50 per person

HOT HORS D'OEUVRES

Minimum order 3 dozen each

- Assorted Mini Quiche \$18/doz
- Stuffed Mushroom Neptune \$26/doz
- Teriyaki Beef Skewers \$28/doz
- Manitoba Wild Mushroom Tarts \$20/doz
- Vegetable Spring Rolls with sweet Chili Sauce \$20/doz
- Satay Chicken Skewers \$25/doz
- Warm Lime Chipotle Shrimp with Lime Salt \$24/doz
- Pot Stickers served with Thai Chili \$23/doz
- Perogies served with Sour Cream \$22/doz
- Meatballs in a Smokey BBQ Sauce \$22/doz
- Frickels served with Dill Ranch Dip \$22/doz
- Cod Bites served with Lemon Aioli \$22/doz
- Chicken Wings \$14/doz

Choose from salt & pepper, house Cajun, honey garlic

- Chicken Fingers served with Honey Dill Sauce & BBQ Sauce \$36/doz

COLD HORS D'OEUVRES

Minimum order 3 dozen each

- Wild Mushroom Bruschetta \$25/doz
- Maple BBQ Salmon Skewers with dip \$26/doz
- Garden Bruschetta \$25/doz
- Jumbo Shrimp served with Cocktail Sauce \$24/doz

HOST AND CASH BAR

HOST BAR Beverage charges are based on consumption and will be charged to your bill, along with a 15% gratuity and applicable taxes. Should your bar sales not exceed \$400, a \$20 per hour bartender labour fee (minimum four hours) will be applied to your bill.

CASH BAR Guests purchase drinks from the bartender provided by the hotel. Prices include GST and PST. Should your bar sales not exceed \$400, a \$20 per hour bartender labour fee (minimum four hours) will be applied to your bill.

HOST BAR LIST

Standard Brand Bar Liquor (1 oz.)	\$6.75
Domestic Beer (bottle)	\$5.75
Imported Beer (bottle)	\$6.25
Coolers (bottle)	\$6.00
House Wine (5 oz. glass)	\$7.25
House Wine by the Bottle	\$30.00
Non-alcoholic Beer	\$5.00
Soft Drinks	\$2.75
Bottled Juice	\$2.95
Bottled Water	\$3.25
Sparkling Water	\$2.95

CASH BAR LIST

Standard Brand Bar Liquor (1 oz.)	\$7.50
Domestic Beer (bottle)	\$6.50
Imported Beer (bottle)	\$7.00
Coolers (bottle)	\$7.00
House Wine (5 oz. glass)	\$8.00
House Wine by the Bottle	\$34.00
Non-alcoholic beer	\$5.65
Soft Drinks	\$3.25
Bottled Juice	\$3.50
Bottled Water	\$3.50
Sparkling Water	\$3.50

TERMS & CONDITIONS

1. Function space for the event booked is only for the times indicated. Set up and dismantle times, if required, are not indicated and should be specified at time of booking, otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your contract. Should the event go past the scheduled end time by more than 30 minutes, or if there is a delay in the meal service times, additional labour charges may be applied. Hotel reserves the right to relocate function space and notification will be provided in writing in advance should such a change be required.
2. Hotel requires at least 48 business hours' notice of any changes to the setup of your function room. If changes are requested within 48 hours of your function, additional labour charge of minimum \$150 will apply.
3. Final menu selection is required minimum of two (2) weeks prior to your event. Special dietary substitutions are available only upon prior request. Exact number of special meals must be advised at time of final guarantee. All substitution requests during the service of your function, not previously arranged, will be handled to the best of the Hotel's Ability and subject to availability and may be subject to additional charges.
4. Hotel must supply any food brought into a function room. Any exception to this policy will require written approval of Hotel management (i.e. Conference Service Manager) with details of items listed. Any product supplied from outside the Hotel, authorized or not, may be subject to additional fees, as determined by the Hotel, to compensate for loss of revenue. All food must be consumed on the premises and the removal of any food product from the banquet room is not permitted unless prior arrangements are made with your Conference Services Manager. For health and safety reasons, all buffet food items will be limited to two (2) hours from time of service time after which, all items will be removed accordingly.
5. Hotel adheres to all regulations stipulated by Manitoba Liquor Control Commission and Hotel's decision will be final in the event of any service or product issues during events.
6. It is the client's responsibility to provide the final guarantee of attendance by noon 72 business hours in advance of your event. This number shall constitute a guarantee and is not subject to reduction. If a guarantee of attendance is not received at the appropriate deadline, the Hotel will assume the client's expected guest count to be the final guarantee and will bill accordingly. Upon request, the Hotel will provide a 3% buffer or set above the final guarantee to a maximum of 10 meals and bill according to the final guarantee or actual number of guests in attendance, whichever is greater.
7. Payment of any outstanding charges on the Master Account (subject to pre-approved credit) shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of the lower of 2.25% per month will be applied to your account. Interest charges are subject to change. Should a credit card be used to settle the account, we will charge a 3% service fee if not settled within 14 days of the date of the final statement in addition to the interest charges as outlined above, if applicable.
8. Should it become necessary for you to decrease the number of attendees to an and/or all of the functions, above and beyond the Attrition Policy noted below, the Client will be liable for liquidated damages. This will be calculated on the number of people in excess of the Attrition Policy for each meal period and then multiplied by the lowest retail price in that meal period. For banquet meal rooms: Breakfast **Buffet \$15.00, Lunch \$20.00, Dinner \$35.00, Reception \$15.00 and Breaks at \$7.50. From 30 days to 72 business hours: A 20% reduction (10% if more than 100 persons) in estimated attendance will be allowed (# of persons), but a room rental surcharge will apply if a larger than capacity Meeting Room is used to include other activities such as displays and exhibits of client. Within 72 hours prior to event: No reductions will be allowed.**
9. The arrangements as outlined in the Agreement are to be protected on a definite basis upon receipt of this signed confirmation. In the event that the Client cancels the entire program between the confirmation of this letter of agreement and the function dates, a lost revenue charge will be billed to the Client equal to: within 90 days of established date: 50% of the total cancelled revenue amount; within 30 days of established date: 75% of total cancelled revenue amount; Two (2) weeks or less prior to established date: 100% of total cancelled revenue amount.
10. Each of us agrees to carry, and upon demand to provide evidence of, a sufficient amount of insurance to provide coverage for any liabilities arising out of or resulting from our respective obligations pursuant to this Contract. The requirement for an insurance certificate will be communicated if necessary
11. All signage and banners must be pre-approved by your Conference Services Manager in advanced and must be of a professional design. The Hotel has the right to remove any signage that does not meet Hotel standards. The Hotel will be pleased to assist with the hanging of banners for a nominal fee.
12. All deliveries are to be directed the Hotel's Front Desk and must be clearly labeled with the following information: Conference Name & Date – on-site contact – function room – Hotel representative – number of boxes. A box storage charge will apply for all boxes received 48 business hours in advance of event. All boxes moved to banquet rooms will be levied a box handling fee.
13. Hotel is required by law to collect a fee for royalties imposed by SOCAN (Society of Composers, Authors & Music Publishers) when & by re:Sound (on behalf of Record Companies & Music Performers) when copyrighted live or taped music is performed. Hotel reserves the right to control maximum sound levels.
14. 15% Gratuity is computed on the total of all food and beverage, Provincial Sales Tax and Goods and Services Tax are applicable as regulated.
15. Use of Hotel name or logo in advertising requires prior approval from the Director of Sales or General Manager.
16. Audio-Visual Equipment can be arranged through our in-house supplier and is charged at the current rates. All exhibits and displays are subject to approval from the Winnipeg Fire Paramedic Service. Doorways must not be obstructed in any way at any time.

A complete list of terms and conditions will be supplied when event orders are issued.