



STORM CATERING

Event Package

FOR THE

wag Winnipeg Art Gallery

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www.wag.ca/visit/catering

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Winnipeg Art Gallery – 300 Memorial Blvd – Winnipeg, MB – R3C 1B1 – Phone : (204) 948.0085 – Email : storm@wag.ca

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INTRODUCTION

Established in 1912, the Winnipeg Art Gallery (WAG) is Western Canada's oldest public art gallery, mandated to develop and maintain Manitoba's visual arts heritage. As one of Canada's leading galleries, it collects and exhibits works of art by Manitoba, Canadian, and international artists. Since its founding the WAG has amassed a collection of almost 24,000 works of art, ranging from a 5th century Roman head to 18th century silver to 20th century videos. The Gallery's collection of contemporary Inuit art is the largest in the world, numbering some 10,000 carvings, prints, drawings, and textiles, some of which are always on display. All these works belong to the people of Manitoba and are preserved for future generations.

As Manitoba's premier gallery, the WAG also reaches out into the rest of the province by touring shows to rural galleries and exhibition centres. Internationally, WAG exhibitions have shown in New York, Caracas, Bogota, Barcelona, Tokyo, Thessaloniki, and Verona.

Through its innovative programming, the WAG reaches out to a large audience with special weekends dedicated to programming for children; Artist Salon evenings; free Family Sundays; talks by guest curators, artists, and art critics; summertime jazz concerts in the rooftop sculpture garden. Art After Dark is a Friday evening event featuring music, drinks and hors d'oeuvres, and an exhibition tour. School tours bring hundreds of Manitoba schoolchildren from kindergarten to high school to informative, hands-on exhibition tours and programs.

Extending beyond just the visual arts, the WAG also offers readings by Manitoba writers and poets; lectures by internationally known critics, writers, and filmmakers; summertime jazz concerts in the rooftop garden; films; giant parties like Art & Soul, and many other exciting events. The WAG has also led thousands of children and adults to open their minds and stretch their imaginations with WAG art classes. From painting to photography, pottery to printmaking, participants have discovered that making art takes them into a whole new world away from the strains and stresses of daily life.

Committed to helping people enrich their lives through art, WAG exhibitions are accompanied by informative wall panels, brochures, articles in the Gallery publication *Tableau*, catalogues, Ipod audio tours – all designed to guide visitors to a new appreciation of the art they are viewing. Tours conducted by trained Gallery guides – and often by the artists or curators themselves – bring a new dimension to visitors' enjoyment of the exhibitions.

GALLERY HOURS

Tuesday - Sunday 11:00 am - 5:00 pm
Thursday 11:00 am - 9:00 pm
Mondays Closed

GALLERY SHOP

Be sure to stop by the Shop on the main floor where you will find a unique selection of jewelry, ceramics, glassware and fabric art, all hand-crafted by Canadian Artists.
* open Tuesday to Sunday from 12:00 pm - 5:00 pm

PLEASE NOTE THAT ALL PRIVATE EVENTS MUST TAKE PLACE OUTSIDE GALLERY HOURS
(WITH THE EXCEPTION OF THOSE HELD IN THE STORM HALL)

GROUP ADMISSION RATES

The WAG's exhibition galleries can be opened for private event viewings, self-guided tours, "ask me" guided tours and/or full guided tours. Group discounts below are subject to change and must be confirmed at the time of booking. Please note that a surcharge may apply for special exhibitions. Fees include all taxes. \$40.00 per guide (40 people maximum per guide). Security is extra. For more information please contact Doren Roberts, WAG Facility & Events Coordinator, (204) 789.1765 / droberts@wag.ca / www.wag.ca

| | | | |
|------------------|---------------|------------------|---------------|
| 40 - 100 people | 10 % discount | 201 - 300 people | 35 % discount |
| 101 - 200 people | 20 % discount | 300 + people | 50 % discount |

PENTHOUSE LOBBY & ROOFTOP SCULPTURE GARDEN

ROOFTOP SCULPTURE GARDEN

This distinctive and beautiful outdoor courtyard features a reflecting pool, fine art sculptures, café tables & chairs and raised performance areas ideal for casual mingling or live entertainment.

CAPACITIES

Theatre-Style Seating : 200 people
Stand-Up Reception : 300 people

COSTS

Rental Fee: \$ 750.00
(includes the Penthouse Lobby)

For basic use of the Rooftop Sculpture Garden (meaning no special set ups of tables & chairs, bars, etc.), in addition to another room rental (eg. Eckhardt Hall), the cost is \$ 300.00.



IMPORTANT

Please note that because of the noise variance issued by the City of Winnipeg, music cannot continue past 11:00 pm in this area.

PENTHOUSE LOBBY

Just inside the Rooftop Sculpture Garden is the impressive Penthouse Lobby. With its floor to ceiling windows this open area is ideal for mingling indoors while admiring the outdoors.

CAPACITY

100 people (stand-up events only)

COSTS

The Penthouse Lobby is included for no cost with the rental of the Rooftop Sculpture Garden, the Storm Bistro or the Storm Hall. However the Lobby can also be rented on its own for a minimum food service order before gratuities & taxes of \$ 500.00. When this amount has been reached, there is no charge for the rental of the room.

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(WITH THE EXCEPTION OF THOSE HELD IN THE STORM HALL)

STORM  CATERING

FERDINAND ECKHARDT HALL

Named for former WAG curator Ferdinand Eckhardt, this grand space features tyndall stone floors and walls, contemporary visual artwork displays and a 21-foot cathedral ceiling.



CAPACITIES

Sit-Down Dinner : 200 people
Theatre-Style : 200 people
Stand-Up Reception : 350 people

PLEASE NOTE THAT ALL PRIVATE EVENTS MUST
TAKE PLACE OUTSIDE GALLERY HOURS
(WITH THE EXCEPTION OF THOSE HELD IN THE STORM HALL)

COSTS

\$ 1000.00 plus a minimum food service order before gratuities & taxes of \$ 3000.00
OR \$ 250.00 in association with the rental of the Muriel Richardson Auditorium



STORM  CATERING

STORM HALL & STORM BISTRO

STORM HALL

Connected to the Penthouse Lobby, the Storm Hall showcases the Legislative Building and the City of Winnipeg with windows covering the entire length of the south wall. Allowing for a variety of set-ups (such as stand-up cocktail receptions or theatre and dinner seating), this room is a blank canvas that clients can make their own.

CAPACITIES

Sit-Down Dinner : 130 people
 Theatre-Style : 140 people
 Stand-Up Reception : 180 people

COST

The rental fees for this room are determined by minimum food service orders before gratuities & taxes of the following:

\$ 1000.00 from 8:00 am - 5:00 pm
 \$ 3000.00 for evening rentals



Once these amounts below have been reached there is no charge for the rental of the room.

STORM BISTRO

With its light and airy atmosphere, its incredible view of the Rooftop Sculpture Garden, and its outstanding service and delicious food, the Storm Bistro is one of the best kept secrets in downtown Winnipeg.

Whether you just drop by for coffee after visiting the Gallery's exhibitions, or come in for a leisurely lunch or Sunday brunch, your meal is a guaranteed masterpiece.

Of course, the Storm Bistro can also be rented for corporate events outside of regular operating hours.

CAPACITY
 50 people

COST
 Rental Fee : \$ 125.00

REGULAR BISTRO HOURS

Tuesday through Sunday from 11:00 am - 2:00 pm
 Closed Mondays

For reservations please call (204) 948.0085.



MURIEL RICHARDSON AUDITORIUM

Recently renovated with a complete cosmetic, acoustic, and audio/visual equipment upgrade, the Muriel Richardson Auditorium (MRA) is one of the finest lecture and concert halls in Winnipeg.



Ideally suited for meetings, seminars, lectures, panel discussions, conferences, and live concert or theatrical performances, the Muriel Richardson Auditorium includes :

- 319 uniquely designed contour seats that swivel and rock
- 5 wheelchair-accessible spots
- High-speed internet access
- Large backstage area with street-level loading doors, dressing and green rooms
- PA system with flown speakers and digital mixing board
- Sprung hardwood stage floor
- Full theatrical lighting system
- Projection systems and audio/visual equipment for all types of multi-media presentations utilizing a 400 square foot projection screen computer
- Bosendorfer grand piano (top of the line)

COST

Weekday morning rate : \$ 500.00

Weekend/afternoon/evening rate : \$ 1000.00

** Please note that no food is permitted in this room, however Eckhardt Hall may be available for a rental fee of \$ 250.00 when associated with the rental of the MRA.

** MRA rental costs to be confirmed by WAG Facility & Events Coordinator, Doren Roberts, at time of booking.

CONTACT

For room bookings please call WAG Facility & Events Coordinator, Doren Roberts, at (204) 789.1765.

To coordinate catering for this room, please call or email Storm Catering Sales & Event Manager, Sheila Kristimson, at (204) 948.0085 or storm@wag.ca.

LECTURE ROOM & BOARD ROOM

LECTURE ROOM

This classroom-style space measures 8 metres by 12 metres, and includes a motorized projection screen and movable chairs.

CAPACITY

60 people

COST

\$ 200.00 from 8:00 am - 5:00 pm

BOARD ROOM

Located on the mezzanine level, this room features a table that measures almost 7 metres in length, and also includes a motorized projection screen.

CAPACITY

20 people

COST

\$ 250.00 from 8:00 am - 5:00 pm



WINNIPEG ART GALLERY SECURITY

Due to the value of the contents of the Winnipeg Art Gallery, one WAG security guard is required at the front door at all times during an event when the Gallery is closed. For events held in one location, one guard per 75 guests is required. For multiple locations additional guards are required as per the schedule below:

| <u>No. of Guests</u> | <u>One Location</u> | <u>Multiple Locations</u> |
|----------------------|---------------------|--------------------------------------|
| 1 - 75 | 1 | 1 guard per location |
| 76 - 150 | 2 | 1 guard per location |
| 151 - 225 | 3 | 1 guard per location plus 1 floater |
| 226 - 300 | 4 | 1 guard per location plus 2 floaters |

The cost per security guard is \$ 25.00 per hour for a minimum of 3 hours per guard. For events over 300 people security is at the discretion of the Winnipeg Art Gallery. If an event is confined to Storm Hall or the Muriel Richardson Auditorium, in addition to the front door a Site Supervisor is also required.

STORM  CATERING
BREAKFAST BUFFET MENU

Please select one of the following breakfast buffet menus (priced per person).

Please note that coffee, decaffeinated coffee and tea are included. Other refreshments can be added a la carte (please see below), and additional breakfast meats can be added to any of the below for \$ 1.50 per person.

BASIC CONTINENTAL **\$ 9.50**

Assorted pastries with preserves (danishes, croissants, muffins)

CLASSIC CONTINENTAL **\$ 11.50**

Fresh sliced fruit display

Assorted pastries with preserves (danishes, croissants, muffins)

PREMIUM CONTINENTAL **\$ 14.00**

Seasonal fruit & berry display with natural yogurt, brown sugar & granola

Assorted pastries with preserves (danishes, croissants, muffins)

CANADIAN BREAKFAST **\$ 15.00**

Country scrambled eggs

Assorted bagels & cream cheese

Choice of bacon, sausage or maple cured ham

Hash brown potatoes

Assorted pastries with preserves (danishes, croissants, muffins)

SOUTHWESTERN BREAKFAST **\$ 16.50**

Frittatas ranchero style with salsa & cheddar cheese

English muffins with honey, jam or marmalade

Farmer sausage

Hash brown potatoes with sautéed peppers

Fresh fruit display

COMPLETE BREAKFAST **\$ 17.75**

Seasonal fruit

Natural fruit yogurts

Hot & cold cereals

Country scrambled eggs

Choice of crispy bacon or sausage

Hash brown potatoes

French toast with maple syrup

Assorted pastries with preserves (danishes, croissants, muffins)

STORM  CATERING

BREAKFAST BUFFET MENU

STEAK & EGGS BREAKFAST **\$ 19.95**

Morning sirloin steak (4-5 oz. - cooked medium)
 Scrambled eggs
 Hot & cold cereals
 Hash brown potatoes
 Assorted pastries with preserves (danishes, croissants, muffins)

A LA CARTE (per person – minimum 40 people)

| | |
|---|---------|
| Assorted frittatas | \$ 3.50 |
| French toast with fresh fruit preserves | \$ 3.50 |
| Huevos rancheros | \$ 3.50 |
| Omelette station | \$ 7.50 |

A LA CARTE (per person – no minimum)

| | |
|-------------------------------|---------|
| Cold cereals | \$ 2.50 |
| Oatmeal | \$ 2.50 |
| Bagels & cream cheese | \$ 3.00 |
| Freshly squeezed orange juice | \$ 3.00 |

* please note that these prices are only valid when added to a meal selection above *

REFRESHMENTS (billed on consumption - each)

| | |
|-------------------------------|---------|
| Chilled assorted fruit juices | \$ 2.00 |
| Bottled water | \$ 2.00 |
| Orangina | \$ 2.50 |
| Premium waters (eg. Perrier) | \$ 2.50 |

STORM  CATERING
LUNCH BUFFET MENU

Please select one of the following lunch buffet menus (priced per person).

Please note that your choice of salad (Caesar, Greek, Pasta or Tossed), and coffee, decaffeinated coffee and tea are included. Refreshments and other accompaniments are also listed below.

DELI SANDWICHES WITH SOUPE DU JOUR **\$ 15.95**

Roast beef; ham; egg salad; pastrami; smoked turkey

DELI STYLE WRAPS WITH SOUPE DU JOUR **\$ 15.95**

Chicken salad; roast beef, tomatoes, cheddar cheese, cucumbers & lettuce;
black bean, tomato & avocado; crisp vegetables & sundried tomato cream cheese;
grilled chicken & hummus

PASTA LUNCH – CHEF'S CHOICE **\$ 16.95**

Linguine primavera with tomato and basil pesto sauce; penne with artichoke hearts, sundried tomatoes & peppers in a fresh goat cheese broth; fettuccine with chicken & vegetables in a spicy peanut sauce; fusilli with chicken & vegetables in a sundried tomato cream sauce

HEARTY CHICKEN & VEGETABLE OR BEEF & VEGETABLE RAGOÛT **\$ 16.95**

GOURMET SANDWICHES WITH SOUPE DU JOUR **\$ 17.95**

Roast bison with aged canadian cheddar, tomatoes & horseradish mayo on pumpnickel;
chicken salad with sundried tomatoes, cashews, mangoes & basil pesto on french baguette;
smoked salmon with red onion, sprouts and a zesty cream cheese on a multigrain bagel;
smoked turkey with cranberry mayonnaise with tomatoes & provalone on harvest grain;
balsamic roasted eggplant, zucchini & roasted sweet bell peppers on marble rye

BRIE CHICKEN **\$ 17.95**

With fresh pear salsa & herb roasted potatoes

ROSEMARY CHICKEN SCHNITZEL **\$ 18.95**

With choice of roasted red pepper sauce or wild mushroom ragout

ROASTED PORK LOIN **\$ 19.95**

With carmelized apple & brandy sauce and yukon gold roasted potatoes

ROAST BEEF **\$ 19.95**

With traditional accompaniments & buttermilk & chive mashed potatoes


 STORM CATERING
LUNCH BUFFET MENU

ASSORTED PLATTERS (per person)

| | |
|-------------------------|---------|
| Cookies | \$ 1.50 |
| Vegetable tray with dip | \$ 3.50 |
| Fruit display | \$ 3.75 |
| Dainties & cake squares | \$ 3.75 |
| Domestic cheese display | \$ 5.00 |

ADDITIONS (per person)

| | |
|--|---------|
| Add a second salad | \$ 2.00 |
| Add a side OR vegetable | \$ 2.00 |
| Add a side AND vegetable | \$ 3.50 |
| Add soup | \$ 3.50 |
| Add any dinner menu dessert (see page 12) | \$ 5.00 |

REFRESHMENTS (billed on consumption – each)

| | |
|-------------------------------|--------------------|
| Chilled assorted fruit juices | \$ 2.00 each |
| Chilled assorted soft drinks | \$ 2.00 each |
| Bottled water | \$ 2.00 each |
| Non-alcoholic punch | \$ 7.50 per litre |
| Hot chocolate and/or cider | \$ 2.00 per person |

| | |
|--|---------------------------|
| COFFEE BREAK (Coffee/Decaf/Tea) | \$ 2.00 per person |
|--|---------------------------|


 STORM CATERING
HORS D'OEUVRES – HOT

PRICED PER DOZEN

| | |
|--|----------|
| Mini Potato Latkes with Horseradish Sour Cream | \$ 20.00 |
| Sweet & Spicy Mini Corn Muffins with Wild Honey Jalapeno Dip | \$ 20.00 |
| Tomato & Chevre Bruschetta | \$ 20.00 |
| Basil & Spinach Risotto in Spoons | \$ 21.00 |
| Brie & Raspberry Preserve in Phyllo Pastry | \$ 21.00 |
| Portabello & Crimini Mushroom Bruschetta with Herbed Goat Cheese | \$ 21.00 |
| Port-Marinated Portobello Mushroom & Grape Tomato Skewers | \$ 21.00 |
| Roasted Vegetable Wontons with Banana Plum Sauce | \$ 22.00 |
| Artichoke, Sundried Tomato & Black Olives in a Parmesan Tuile Cup | \$ 24.00 |
| Fresh Herb & Wine Infused Mushrooms with Brie in Puff Pastry | \$ 24.00 |
| Warm Panko Crusted Brie | \$ 24.00 |
| Vegetarian Spring Rolls with Spicy Plum Sauce & Ginger Sweet Chile Dip | \$ 24.00 |
| Fig & Goat Cheese in Puff Pastry Cups | \$ 24.00 |
| | |
| Crab & Brie Phyllo Triangles | \$ 24.00 |
| Shrimp Rumake Sautéed in Citrus Juice Garlic & Chile | \$ 27.00 |
| Sautéed Pickerel Cheeks with Onion Confit & a Pernod Cream Sauce in Asian Spoons | \$ 28.00 |
| Blackened Pickerel Cheeks with Roasted Yellow Pepper Preserve in Phyllo Baskets | \$ 28.00 |
| Wonton Fire Cracker Shrimp with Red Curry Coconut Dip | \$ 28.00 |
| Lobster Phyllo Rolls | \$ 28.00 |
| Smoked Bacon Wrapped Scallops with Yellow Pepper Cocktail Sauce | \$ 30.00 |
| | |
| Pepperoni & Asiago Pinwheels | \$ 22.00 |
| Smoked Bacon Wrapped Water Chestnut with Pineapple & Green Onion Cocktail Sauce | \$ 22.00 |
| Jerk Chicken Skewers | \$ 24.00 |
| Satay Pork Skewers | \$ 24.00 |
| Thai Chicken Skewers | \$ 24.00 |
| Duck & Vegetable 5-Spice Spring Rolls with Sweet & Sour Dipping Sauce | \$ 24.00 |
| Mini Quiche (choice of chorizo sausage, spinach & mushroom or quiche lorraine) | \$ 24.00 |
| Potato, Chorizo & Fresh Basil Stacks with Smoked Paprika Aioli | \$ 24.00 |
| Mini Chorizo Filled Crescents | \$ 24.00 |
| Blackened Beef Tenderloin Brochettes with Cool Yellow Pepper Mustard | \$ 26.00 |
| Mini Beef Wellingtons | \$ 26.00 |
| Bacon Wrapped Dates | \$ 26.00 |
| Pork Spring Rolls with Hoisin Sweet Chile Sauce | \$ 27.00 |
| Mini Burgers - with Aged Cheddar, Onion Confit & Traditional Accompaniments | \$ 28.00 |
| - with Horseradish Cheddar, Sautéed Mushrooms & Traditional Accompaniments | \$ 30.00 |

STORM  CATERING

HORS D'OEUVRES – COLD

PRICED PER DOZEN

| | |
|---|----------|
| Chocolate Covered Strawberries | \$ 20.00 |
| Mini Spring Salad in a Cucumber Roll with Lemon Dill Dressing | \$ 20.00 |
| Vegetable Maki Sushi with Traditional Accompaniments | \$ 20.00 |
| Onion Confit & Chevre on Rosemary Potato Crostinis | \$ 21.00 |
| Marinated Goat Cheese with Fresh Herbs on Roma Tomato Slices | \$ 21.00 |
| Waldorf Salad in Phyllo Cups | \$ 21.00 |
| Roasted Yellow Pepper Bruschetta | \$ 21.00 |
| Balsamic & Olive Oil Marinated Roasted Red Pepper with Black Olive Tapenade Canapé | \$ 22.00 |
| Vietnamese Salad Rolls with Mint | \$ 22.00 |
| | |
| Salmon Tartare on Cucumber Rounds with Wasabi Crème Fraiche | \$ 22.00 |
| Tuna Tartare in Wonton Florets | \$ 22.00 |
| Seared Ahi Tuna with Spicy Salsa Fresca & Avocado in Asian Spoons | \$ 24.00 |
| Shot Glass of Shrimp, Tomato Medley & Vodka | \$ 24.00 |
| Crab, Cucumber & Avocado Finger Sandwich | \$ 26.00 |
| Goldeye Mousse in Mini Pastry Cup | \$ 26.00 |
| Chilled Jumbo Shrimp with Mango Cocktail Sauce | \$ 28.00 |
| Shrimp with Adobo (Chipotle) Cocktail Sauce | \$ 28.00 |
| Smoked Salmon Wrapped Baby Arugula with Crème Fraiche & Golden Caviar | \$ 28.00 |
| Smoked Salmon Rosettes on Cocktail Sliced Bread with Lemon Cream Cheese | \$ 29.00 |
| Smoked Salmon on Potato Blini with Red Caviar | \$ 29.00 |
| | |
| Cajun Chicken Salad in a Cucumber Cup | \$ 20.00 |
| Chicken Pesto on Pumpernickel | \$ 20.00 |
| Curried Chicken in Wonton Cups with Almonds & Raisins | \$ 20.00 |
| Mini Corned Beef on Rye with Grainy Mustard & Baby Cornichon | \$ 21.00 |
| Chicken Liver Mousse on Fresh Green Apple Chip | \$ 22.00 |
| Thai Beef Canapés with Ginger Butter | \$ 22.00 |
| Herbed Chevre Cheese on Crispy Pancetta & Pear Confit | \$ 24.00 |
| Prosciutto Wrapped Asparagus | \$ 25.00 |
| Smoked Bison Carpaccio with Cranberry Preserve | \$ 26.00 |


 STORM CATERING
PLATTERS & STATIONS

PLATTERS (for 25 people)

| | |
|--|-----------|
| Smoked Salmon with Red Onion, Cucumber and Capers | \$ 175.00 |
| Pink Peppercorn and Lemon Vodka Cured Gravlox with Sweet Dijon Dip | \$ 175.00 |
| Crab Cake Platter with Citrus Cilantro Aioli | \$ 150.00 |
| Whole Cold Sockeye Salmon with Traditional Accompaniments | \$ 150.00 |
| Vietnamese Shrimp and Lettuce Wraps | \$ 139.00 |
| Mediterranean Dip Platter (pita chips & flatbreads with roasted garlic & jalapeno hummus, kalamata olive tapenade & roasted red pepper & goat cheese dip) | \$ 110.00 |
| Tortellini Skewers with Parmesan Dip | \$ 77.00 |
| Basil Pesto Baked Brie in Phyllo Pastry | \$ 55.00 |
| Seasonal Fruit Compote with Sliced Almonds | \$ 55.00 |

PLATTERS (priced per person)

| | |
|--|---------|
| Dainties and Cake Squares | \$ 3.25 |
| Assorted Vegetable Platter with Dip | \$ 3.50 |
| Fruit Tray | \$ 3.75 |
| Domestic Cheese Tray | \$ 5.00 |
| Dessert Cheesecakes, Pies & Tarts | \$ 5.25 |
| Assorted Deli Tray (assortment of shaved deli meats with traditional accompaniments & breads & rolls) | \$ 6.75 |
| Bothwell® Award Winning Assorted Cheeses with Assorted Crackers & Baguettes | \$ 7.50 |
| Individual Fancy Tortes, Mousses & Delectables | \$ 7.95 |
| Imported Cheese Tray (imported cheeses from Veiny Blues with soft ripened chevre, mild bries, various soft cheeses & an assortment of baguettes & crackers) | \$ 8.25 |
| Antipasto Display (includes Genoa salami, prosciutto, cappicola, mortadella, provolone, assorted olives, roasted vegetables & pickled savories such as hot peppers, asparagus, pickles, etc.) | \$ 8.50 |

CHEF STATIONS (minimum 50 people)

| | |
|---|--------------|
| Cold Seafood Station (per person - cocktail shrimp, marinated mussels, poached salmon, smoked oysters, and scallop creviche served with assorted condiments and crackers) | \$ 21.50 |
| Manitoba Wild Game Station & Carvery (per person - smoked roast bison, smoked porkloin, boneless leg of lamb, pickled beef brisket, and pork & elk plate sliced to order with assorted condiments) | \$ 24.00 |
| Oyster Bar (50 oysters) | \$ 235.00 |
| Sushi Bar (per person - chef's choice of 2 vegetarian & 2 protein options) | market price |

CARVING STATIONS (priced per person)

| | |
|---|----------|
| Black Angus Baron of Beef with Red Wine Demi Glace & Traditional Accompaniments | \$ 9.95 |
| Pork Striploin with Grainy Dijon Demi Glace | \$ 10.95 |
| Garlic & Herb Leg of Lamb served with Rosemary Jus | \$ 10.95 |
| Black Angus Prime Rib with Au Jus & Traditional Accompaniments | \$ 13.95 |
| Manitoba Bison with Concorde Grape Demi Glace | \$ 15.95 |

STORM  CATERING
SOUPS & SALADS

The Storm Catering is pleased to offer our clients the opportunity to create their very own unique four-course served dinners (soup, salad, entrée with a side and two vegetables, and dessert). Please note that bread, coffee, decaffeinated coffee and tea are included.

SOUPS (select one)

- Bison Vegetable & Barley
- Black Bean with Citrus Sour Cream or Salsa Fresca
- Broccoli & Leek with Aged White Cheddar
- Butternut Squash with Cumin & Cream
- Cream of Wild Mushroom with Parsley Oil & Wild Rice
- Curried Sweet Potato
- Fire Roasted Tomato Minestrone with Orzo Pasta
- French Onion with Cheese Gratinée Crostini
- Creamy Potato, Winkler Sausage & Carmelized Onion
- Roasted Cauliflower & Apple with Cilantro Cream (chilled OR hot)
- Roasted Tomato Bisque with Puff Pastry Cheese Straw

SALADS (select one)

- Baby Greens & Beet Chip Salad with Sautéed Red Onions, Roasted Yellow Peppers & Goat Cheese, served with a Kalamata Olive Dressing
- Baby Greens with Endive, Blue Cheese, Walnuts & Ginger Pear Dressing
- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic Dressing & Parmesan Tuile)
- Greek Salad with Maple Lemon Vinaigrette
- Mixed Greens with Crisp Seasonal Vegetables and Choice of Dressing (Creamy Wasabi Cucumber or Roasted Pepper) or Vinaigrette (Raspberry, Herb Dijon, Balsamic or Sundried Tomato)
- Mixed Greens with Baby Pea Shoots, Crispy Pancetta, Cucumbers & Goat Cheese with a Cool Cucumber Dressing
- Rotini Pasta Salad with Julienne Yellow & Red Peppers, Red Onions, Grape Tomatoes, Chives, Cucumbers & Feta Cheese in a Honey Citrus Dressing
- Spinach & Shaved Fennel Salad with Red Onions & Candied Pecans in an Orange Poppy Seed Vinaigrette
- Bocconcini & Fresh Tomato Salad with Fresh Basil & Sweet Red Onions on a bed of Baby Greens with a Balsamic Vinaigrette (additional charge of \$ 3.75 per person)

ENTRÉES

SELECT ONE (priced per person)

Additional entrees are available for a surcharge of \$ 1.50 per person.

- 5-Spice Crusted Salmon with a Pineapple Mango Salsa \$ 39.00
- Grilled Chicken Breast with Apple Ginger Chutney \$ 39.00
- Rosemary & Garlic Marinated Chicken Breast with a Maple Balsamic Reduction \$ 39.00
- Panko Breaded Crimini & Brie Filled Chicken Breast with a Demi Glace \$ 40.00
- Salmon Fillet with Sautéed Leeks & Fennel with a Citrus Beurre Blanc \$ 40.00
- Artichoke, Sundried Tomato & Spinach Stuffed Chicken Breast wrapped in Smoked Bacon served with a Light Tomato Cream Sauce \$ 41.00
- Basil Pesto, Smoked Mozzarella & Braised Leek Stuffed Chicken with a Basil Pesto Cream Sauce \$ 41.00
- Dried Blueberry Stuffed Pork Loin with Carmelized Onion & Red Wine Demi Glace \$ 41.00
- Pan Fried Pickerel with a Chardonnay Butter Sauce \$ 41.00
- Proscuitto Wrapped Fig & Goat Cheese Stuffed Chicken Breast finished with a Caramelized Onion Demi Glace \$ 42.00
- Crab & Cream Cheese Filled Chicken Breast with Citrus Chipotle Cream Sauce \$ 42.00
- Dijon & Herb Crusted Crown Roast of Pork with a Saskatoon Berry & Balsamic Reduction \$ 43.00
- Marinated Pork Tenderloin with a Dried Fig & Port Reduction \$ 43.00
- Oven Roasted Angus New York Striploin with a Gorgonzola Cream Sauce \$ 43.00
- Roast of Prime Rib with Au Jus \$ 50.00
- Seared, Roasted Angus Tenderloin of Beef with a Rosemary & Roasted Garlic Demi Glace \$ 50.00
- Dijon Crusted Rack of Lamb with a Red Wine Demi Glace \$ 51.00
- Oven Roasted Bison Tenderloin with a Balsamic Wild - Jus \$ 51.00

STORM  CATERING
ENTRÉES

CHILDREN'S MEALS (priced per child 12 years and under)

Regular soup, regular salad, and choice of chicken fingers & wedges, spaghetti & meatballs or grilled cheese & wedges (select one). Includes the same dessert as the adult meal. \$ 19.95

VEGETARIAN OPTIONS (select one – same price as regular entrée)

- Mushroom, Spinach and Spiced Eggplant Vegetable Strudel with Basil and Garlic Cream Sauce
- Polenta Napoleon served with Grilled Vegetables & Portobello Mushrooms on a Roasted Red Pepper Coulis
- Spinach and Black Bean Enchilada served with Monterey Jack Cheese and Roasted Red Pepper Sauce
- Four-Cheese Spinach Ravioli with a Five-Spice, Roasted Butternut Squash Cream Sauce
- Tomato Primavera with Seasonal Vegetables gently tossed with Fettuccine
- Walnuts, Green Grapes, and Asparagus pan-seared with Gorgonzola Cheese Sauce over Wild Rice Linguini

ACCOMPANIMENTS & DESSERTS

SIDES (select one)

- Citrus Scented Basmati & Wild Rice Blend
- Potato & Leek Roesti
- Red & White Fingerling Potatoes
- Lemon Pepper Roasted Potato Wedges
- Yukon Gold Whipped Potatoes with Horseradish Cheddar Cheese
- Herb Roasted Creamer Potatoes
- Sour Cream & Chive Mashed Potatoes
- Chevre & Spinach Scalloped Potatoes (additional charge of \$ 3.00 per person)
- Pearl Barley Risotto (additional charge of \$ 3.00 per person)

VEGETABLES (select two)

- Button Mushrooms & Pearl Onions with Balsamic Vinegar & Rosemary Butter
- Green Beans in a Sundried Tomato Butter
- Hand Peeled Baby Carrots
- Olive Oil Roasted Asparagus Spears
- Oven Roasted Mixed Vegetables (carrots, zucchini, bell peppers & garlic butter)
- Roasted Root Vegetables (beets, parsnips, turnips & carrots)
- Roasted Vegetable Ratatouille (eggplant, sweet bell peppers, red onions, zucchini, tomatoes & fresh herbs)

DESSERTS (select one)

- Apple Strudel with Brandy Caramel Sauce
- Amaretto Bread Pudding a la Mode
- Anise Poached Pears with Caramel Ginger Sauce & Fruit Confetti
- Chocolate Bomb drizzled with White Chocolate with Raspberry Coulis & Chantilly Cream
- Chocolate Caramel Pate with Vanilla Chantilly Cream
- Fresh Berries & Cream (seasonal)
- Lemon Tart with Marscapone Cheese & Sabayon Sauce
- Mango Teardrop Dessert in Almond Cake
- Millefeuille - Apple & Peach with Brandy & Maple Cream
- Espresso Hazlenut Chocolate Mousse (additional charge of \$ 1.00 per person)
- Crème Brulée (additional charge of \$ 1.00 per person)

STORM  CATERING
SERVED APPETIZERS

Select one or more of the delicious appetizers below as an optional fifth course (usually served after soup or salad).

PRICED PER PERSON (minimum 40 people)

- Artichoke, Tomato & Black Truffle Bruschetta topped with Olives, Tomatoes, Garlic, Feta & Parmesan Cheeses \$ 7.50
- Almond Crusted Goat Cheese with Tomato Coulis with a Baguette Crostini \$ 8.50
- Manitoba Pickerel Cheeks in Phyllo Baskets with Corn Salsa \$ 8.95
- Smoked Bison Carpaccio served with Cranberry Preserve \$ 8.95
- Brie, Spinach Pesto & Portobello Focaccia \$ 8.95
- Chile Vodka Shrimp sautéed with Pink Peppercorns \$ 9.25
- Smoked Salmon & Baby Pea Shoots with Potato Latkes, Golden Caviar and Crème Fraiche \$ 10.25
- Prosciutto Wrapped Scallops with Green Onion & Parsley Cocktail Sauce \$ 10.25
- Chicken Livers with Calamata Olives & Fresh Herbs in a Red Wine Sauce, topped with Waffle Potato Crisps \$ 10.95

STORM  CATERING
BUFFET DINNERS

DINNER BUFFET ONE (minimum 75 people)

\$ 39.00 per person

Assorted Breads & Buns
Mixed Baby Greens with Balsamic Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Spinach Salad with Candied Almond, Red Onions & Pink Grapefruit Dressing
Roast Beef Carving Station with Traditional Accompaniments
Roasted Chicken Schnitzel with Wild Mushroom Ragout
Roasted New Potatoes
Penne with Roasted Pepper & Asiago Cheese Tomato Sauce
Buttered Carrots
Beurre Noisette Flavoured Green Beans
Fresh Seasonal Fruit
Assorted Dainties, Cake Squares & Tarts
Coffee/Decaf/Tea

DINNER BUFFET TWO (minimum 75 people)

\$ 42.00 per person

Assorted Breads & Buns
Vegetables with Dip
Greek Salad with Honey-Lemon Vinaigrette
Spinach Salad with Blue Cheese, Granny Smith Apples, Candied Pecans,
& Honey-Dijon Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Pickerel Paupiettes with White Wine Florentine Sauce
Roasted Chicken Breasts with Fresh Herb Tomato Sauce
Penne Pasta with Four-Cheese Proscuitto Cream Sauce & Chives
Roasted Seasonal Vegetables
Basmati & Wild Rice Pilaf
Caramel Pecan Flan
Apple Cranberry Rhubarb Crumble
Assorted Dainties, Cake Squares & Tarts
Coffee/Decaf/Tea

STORM  CATERING
BUFFET DINNERS

DINNER BUFFET THREE (minimum 75 people)

\$ 44.00 per person

Assorted Breads & Buns
New Potato Salad with Chives & Peppers in Dijon Vinaigrette
Caesar Salad with Creamy Garlic Dressing
Apple & Jicama Slaw with Apple Cider Dressing
Roast Prime Rib with Herbed Au Jus & Traditional Accompaniments
Roasted Chicken with Fort Garry Dark Balsamic Demi Glaze
Roasted New Potatoes
Lemon Basil Scented Basmati Rice
Seasonal Vegetable Medley
Assorted Pies & Cheesecakes
Seasonal Fruit Trays
Domestic Cheese Trays
Coffee/Decaf/Tea

DINNER BUFFET FOUR (minimum 75 people)

\$ 45.00 per person

Antipasto Display (Assorted Italian Meats, Marinated Olives, Artichoke & Mushroom Salad, Peppernata)
Boccocini & Roma Tomato Salad with Roasted Pepper Vinaigrette
Prosciutto Wrapped Asparagus Platter
Romaine & Radicchio Tossed Salad with Creamy Padano Parmesan Dressing
Tomato Merlot Braised Lambshanks
Chicken Pesto Parmesan (Roasted Chicken Breast in Tomato Sauce topped with Basil Pesto & Parmesan)
Roasted Baby Potatoes
Roasted Marinated Seasonal Vegetables
Imported Cheese Display
Fresh Fruit Display
Tiramisu
Fresh Strawberries in Grand Marnier Cream
Coffee/Decaf/Tea

STORM  CATERING
BEVERAGE SERVICE

BAR OPTIONS FOR THE WINNIPEG ART GALLERY

The Winnipeg Art Gallery offers 2 options for beverage service. Please note that in compliance with Manitoba Liquor Control Commission (MLCC) regulations, the WAG does not permit clients to serve their own beverages at their functions.

A) WINNIPEG ART GALLERY LICENSE (alcohol supplied by the Winnipeg Art Gallery)

The WAG is pleased to offer Jackson Triggs as our house wine. Other wines are also available – pricing is available upon request.

➤ **Host Bar**

Client hosting the reception is paying for the guest beverages (billed on consumption once the event is complete). All beverages are subject to all applicable gratuities & taxes.

DRINK COST (before gratuities & taxes)

| | | | |
|------------------------------------|----------|----------------------|---------|
| House Wine (charged by the bottle) | \$ 28.00 | Regular Beer & Shots | \$ 4.00 |
| Premium Shots | \$ 5.00 | Shooters | \$ 4.00 |
| Imported Beer | \$ 5.00 | Juice | \$ 3.00 |
| Coolers | \$ 5.00 | Soft Drinks | \$ 2.00 |

➤ **Cash Bar**

Guests are responsible for purchasing their own beverages at the prices above, however are NOT subject to taxes or gratuities. House Wine is then priced by the glass at \$4.00 instead of by the bottle. Please note that if net beverage sales do not exceed \$ 500.00, there will be a bartender charge of \$ 15.00 per hour for each bartender. Hours worked are a minimum of 3 hours not including a ½ hour before and after the function.

B) CLIENT PERMIT (alcohol supplied by the client – host or cash bar – corkage fee applied)

An occasional permit must be obtained from the MLCC in the name of the host or organizer of the event. That person is then responsible for obtaining and paying for the permit and ordering and arranging for the delivery of beverages. The WAG will accept delivery and provide storage for the beverages up to one day prior to the function. The permit must accompany the beverages at all times while on our premises. Alcohol supplied under a client permit can also be set up as a Host or Cash Bar.

➤ **\$ 12.00 per person PREMIUM corkage plus \$ 95.00 per bartender (1 bartender required for every 75 people)**

This fee covers all of the above as well as requirements for up to two premium cocktails (depending on the selection). Impress your guests with specialty glasses (eg. champagne flutes), garnish (eg. coffee beans), juice (eg. pomegranate) and other ingredients (eg. fresh ginger), also supplied by the WAG.

➤ **\$ 9.00 per person REGULAR corkage plus \$ 95.00 per bartender (1 bartender required for every 75 people)**

This fee covers soft drinks (Coke, Diet Coke, Sprite, Ginger Ale, Tonic & Club Soda), clamato juice, orange juice, cranberry juice, ice, glasses, all necessary garnishes (lemons, limes, etc.) and other specialty mixes (worcestershire sauce, tabasco sauce, grenadine, etc.), all supplied by the WAG.

➤ **\$ 5.00 per person BEER & WINE ONLY corkage (plus bartender fees)**

➤ **\$ 3.00 per person WINE SERVICE ONLY corkage (no bar set-up)**



STORM CATERING

GENERAL INFORMATION

EXCLUSIVE CATERER

Storm Catering is the exclusive caterer of the Winnipeg Art Gallery, and is responsible for managing all private events at the WAG involving catering. Please note that only food and beverages supplied by the Storm will be allowed on the premises. For health and insurance reasons, Storm Catering does not allow removal of food from the premises following a function.

TOURS & BUSINESS HOURS

Clients are encouraged to view the Winnipeg Art Gallery in person, as the information and photos provided in this package cannot do the venue justice. Please note that all tours must be made by appointment, and we will do our best to accommodate your request. For event related viewings please call Storm Catering Sales & Event Manager, Sheila Kristinnson, at (204) 948.0085. To arrange for actual Gallery related tours please call WAG Facility & Events Coordinator, Doren Roberts, at (204) 789.1765.

RESERVATIONS

All bookings are tentative and subject to change by the Winnipeg Art Gallery until a contract has been filled out and duly signed; a deposit has been paid and credit card information has been provided.

DEPOSIT & TERMS OF PAYMENT

A deposit of \$500.00 is due upon confirmation of the event (or the full rental amount if less than \$500.00). Final billing is completed after the event at which time an invoice will be sent to you via email. Final payment is required within 5 days. If payment is not received within the 5 days the credit card provided will be processed for the total amount owing. Late payments will be subject to interest of 2 % per month on the outstanding balance. The Winnipeg Art Gallery accepts Visa, MasterCard, American Express, debit, cheques (payable to Storm Catering), or cash.

CANCELLATIONS

In the event of a cancellation, the Winnipeg Art Gallery will refund 40% of the booking deposit if the cancellation occurs 365 days or more before the function. If cancellation occurs 364 days or less prior to the function, the deposit will not be refunded.

GUARANTEED NUMBER AND MEAL CHOICES

For all meal functions, the guaranteed number attending must be communicated no later than five (5) working days prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of people who actually attend the function, whichever is higher. Menu selections must be submitted a minimum of three (3) weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event.

GRATUITY AND TAXES

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Food and beverages are subject to Provincial Sales Tax (PST). Food, beverage and gratuity are subject to Goods and Services Tax (GST).

STORM  CATERING

GENERAL INFORMATION

PRICES

All prices are current and subject to change without notice until a detailed quote is provided by a Storm Catering representative, at which point prices remain fixed and guaranteed until the date of the event.

MEAL TASTINGS

Regrettably, Storm Catering does not offer meal tastings, however our staff would be happy to put you in touch with our Executive Chef, Timothy “Blue” Harland, who can describe for you in detail the different tastes, presentations and preparations that Storm offers.

MUSIC & ENTERTAINMENT

Another service that we are pleased to offer is the coordination of DJ services in partnership with Topps Music; one of the premiere DJ providers in the City. The cost would simply be added to your final invoice. Please note however that you can also bring in your own DJ or other musicians at no charge. There is also a piano available for use in Eckhardt Hall or the Penthouse Lobby for a cost of \$ 250.00.

DJ PRICES: \$ 350.00 from 6:00 pm - 1:00 am
 \$ 475.00 from 4:00 pm - 1:00 am

SOCAN FEE

The Winnipeg Art Gallery is also required to charge a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) whenever any live or recorded music is played at the WAG (including DJ’s). The charges are flat fees of \$ 59.17 if there is dancing, and \$ 29.56 if there is not.

DELIVERIES

All deliveries to the Winnipeg Art Gallery must be scheduled by appointment, even those made by the wedding couple. Deliveries can be made to the back door, which faces St. Mary Avenue west of Osborne. Please note that clients must sign-in at the security desk located there, and no parking is permitted.

PARKING

The Winnipeg Art Gallery does not have its own parking lot, however there is metered parking in front of the Gallery as well as on St. Mary Avenue and Colony Street. Parking is also available at ImPark (the Bay parkade) just across the street and in parking lots on Good Street behind the Abbott Clinic.

ALCOHOL AND SMOKING

Alcohol will only be served in accordance with the regulations of the Manitoba Liquor Control Commission. Smoking is not permitted inside the building.

ACCESSIBILITY

The Winnipeg Art Gallery is entirely wheelchair accessible.

FREQUENTLY ASKED QUESTIONS

WHAT TIME CAN OUR EVENT BEGIN?

Because we must work around Gallery hours, guest arrival time must be 5:30 pm or later.

WHAT TIME DO WE HAVE ACCESS TO THE VENUE ON THE DAY OF OUR EVENT?

Again, because all private events must take place outside of Gallery hours, room set-ups cannot begin until 4:00 pm. Deliveries can be made earlier in the day, however appointments for access will be confirmed the week of your event date.

IF OUR EVENT IS SET FOR THE OUTDOOR GARDEN, WHAT ARE THE OPTIONS IF IT RAINS?

Unfortunately, the one thing we cannot control is the weather, and in order to accommodate the physical set up of an event the location must be confirmed by 12 noon the previous day. If the garden is confirmed as the location and it rains the day-of, the Penthouse Lobby or Storm Hall can be used as a backup location. Eckhardt Hall can also be secured for a rental fee of \$ 1000.00, however payment will be required regardless of whether or not the Hall is actually used.

WILL THE WAG HELP US DECORATE? ARE THERE ANY RESTRICTIONS FOR DECOR?

We are happy to set out any pre-made items that you may have (eg. centerpieces), providing that no assembly is required. **Please note that no open flames are permitted on the premises (even outdoors)**, and flower petals and seeds are restricted from use on the Rooftop Sculpture Garden.

WHAT AUDIO/VISUAL EQUIPMENT DO WE HAVE ACCESS TO, AND WHAT ARE THE COSTS?

Please note that the Winnipeg Art Gallery does not have in-house PA systems, so the cost for an audio system in any room (including the Rooftop Sculpture Garden) is \$ 75.00 (this includes speakers, a microphone & a CD player). Other items that we have available are :

| | | | | | |
|-----------|----------|--------|----------|-------------------------|----------|
| Podium | \$ 30.00 | Screen | \$ 15.00 | High-Speed DSL Internet | \$ 50.00 |
| LCD | \$ 75.00 | TV | \$ 40.00 | VCR/DVD Player | \$ 40.00 |
| Flipchart | \$ 25.00 | Easel | \$ 25.00 | | |

PLEASE NOTE : audio/visual equipment rental costs for the Muriel Richardson Auditorium are coordinated through WAG Facility & Events Coordinator, Doren Roberts, at the time of booking.