

TERRACE FIFTY-FIVE

(IN THE ASSINIBOINE PARK)

55 PAVILION CRESENT WINNIPEG, MB R3P 2N6

WEDDING PACKAGE



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Ceremonies

The Terrace
Capacity 120 people (Seasonal)



The Rotation Gallery
Capacity 80 people

Terrace would be honored to host your wedding ceremony on our Terrace or the 2nd floor Rotation Gallery.

Ceremony Fee of \$500.00 – includes all chairs, tables and set-up.
Additional sound system and other equipment are available for rent.

Ceremonies are booked in 2.5 hour time periods: 9am-11:30am and 12:00-2:30pm.
Ceremonies are subject to availability – those booking a ceremony on site with a reception to follow, will receive priority booking.

Receptions

The Rotation Gallery

Sit down receptions – up to 75 people

Stand up receptions – up to 125 people



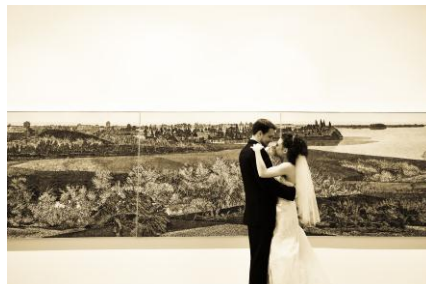
Lots of natural light and a beautiful view of the main entrance to Assiniboine Park, The Rotation Gallery is located on the 2nd floor of the Pavilion. It is an ideal space for groups of 25-125 people. The Gallery can be set-up in a wide variety of styles to accommodate any need.

The Rotation Gallery is a rented space, with no minimum charge for catering.
Rental Fee - \$350.00 (Plus taxes)



Please note that the Walter J. Phillips and Clarence Tillenius Galleries are closed during private functions, unless also being rented.

Gallery fee - \$100.00/Gallery, \$25.00/hr security charge.



The Atrium

Sit-down reception – 120 people
Stand-up reception – 195 people

We have the most unique dining room in the city. The glass walls and ceiling not only allow for ample natural light in the room, but also offer a breath taking view of the sky in the day and the stars at night. Truly, the perfect location to host your event.



For exclusive use of our Atrium dining room,
we require a minimum spend. (there is no rental fee)

Sunday to Thursday - \$8,000

Friday - \$10,000

Saturday - \$15,000

Statutory holidays are subject to increased minimums.

Minimums are based on food and beverage only,
and exclude taxes and gratuities.

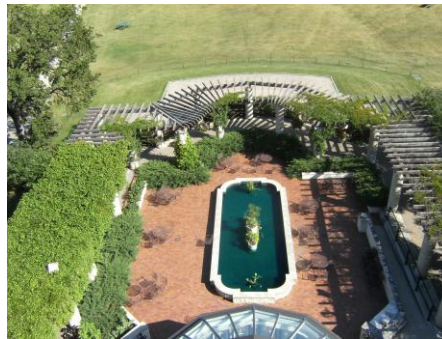


The Atrium & Terrace

Terrace can accommodate up to 350 guests for a cocktail style reception utilizing both the Atrium and Terrace Patio, weather permitting.



In the summer months, the Conservatory ensures that our Terrace Patio is lush with beautiful hanging flowers and winding vines.



It is truly a stunning location for an elegant cocktail party or a casual reception. Your guests can mingle around the pond while sipping on their favorite beverage, enjoying delicious cuisine and socializing with friends and colleagues.

Terrace Banquet Package

Cold Hors D'oeuvres selection

- Crispy potato latke with smoked Pacific salmon and dill crème fraiche. \$28.00
- Citrus poached prawn with Grand Marnier infused melon. \$36.00
- Seared yellow fin tuna with avocado on wonton crisp. \$38.00
- Tartar of yellow fin tuna with toasted sesame seed on nori chip. \$38.00
- Beef tenderloin carpaccio with Parmigiano Reggiano and capers. \$28.00
- Bruschetta – traditional tomato and basil. \$18.00
- Bruschetta – Tuscan bean and roasted garlic. \$20.00
- Bruschetta – Caprese with marinated bocconicini, tomato and basil. \$22.00
- Vietnamese salad rolls. \$18.00
- Hoisin chicken salad rolls. \$22.00
- House made pate de foie with Grand Marnier. \$24.00
- Duck rilette with date and chive. \$36.00
- Gazpacho shooters with chèvre mousse. \$20.00
- House made salmon gravlax on rye cracker with lemon and dill. \$28.00
- Prince Edward Island oysters with mirin marinated cucumber. \$36.00
- Smoked Manitoba goldeye with gala apple and horseradish. \$28.00
- Assorted sushi - vegetarian. \$24.00
- Assorted sushi - seafood. \$34.00

Prices are per dozen

Hot Hors D'oeuvres selection

- Mini lobster corn dogs. \$36.00
- Manitoba pickerel bites with house tartar. \$24.00
- Sesame and coconut breaded shrimp with spicy peanut sauce. \$36.00
- Alaskan crab cakes with mango and bell pepper relish. \$34.00
- Soy marinated pork dry ribs. \$24.00
- Sweet chili chicken skewers. \$24.00
- Ginger beef brochettes. \$24.00
- Pulled pork sliders. \$28.00
- Vegetarian spring rolls with plum sauce. \$21.00
- Wild mushroom duxelle on crostini. \$22.00
- Manitoba bacon wrapped scallops. \$42.00
- Mini tempura poutine bites. \$30.00
- Mexican BBQ pickerel fish tacos. \$36.00
- Crispy lobster wonton with kaffir lime. \$36.00
- BBQ duck steam buns. \$36.00
- Roasted butternut squash velouté shooters. \$20.00
- Braised lamb and potato perogies. \$36.00

Prices are per dozen

First Course Selections

Soups:

- Roasted butternut squash veloutè with cinnamon crème fraiche.*
- Roasted tomato puree with basil pesto .*
- Tuscan minestrone with Parmigiano Reggiano.*
- Cauliflower veloutè with chive and croutons.*
- Roasted red pepper puree with coconut coulis and Thai basil.*
- Cream of potato and leek with olivade.*
- Wild mushroom puree with truffle.*

*can be made vegetarian upon request

\$6.00 per person

Please add \$2.00 per person the following:

- *Asparagus consommé with vegetable macedoine and dark rye croutons.**
- *Tomato and gin consommé with rosemary scented extra virgin olive oil.**
- *Classic French onion soup with cave aged gruyere cheese.*
- *Prince Edward Island lobster bisque with cognac syrup.*
- *Prince Edward Island mussel, dill and saffron veloutè.*

Salads:

- Classic caesar salad with our homemade dressing.
- Mesclun greens with dried cranberries, chèvre cheese and toasted hazelnuts.
- Mesclun greens with mandarin segments, berries and toasted almonds.
- Diced watermelon with basil, feta and toasted pine nuts in balsamic.
- Mediterranean tomato and cucumber salad with citrus vinaigrette.

\$7.50 per person

Please add \$2.00 per person for the following:

- *Grilled apple and Belgian endive with English stilton dressing.*
- *Roasted pear with candied walnuts, aged goat cheese, sherry vinegar dressing.*
- *Caprese salad with vine ripened tomatoes, fresh basil, bocconcini and extra virgin olive oil.*
- *Roasted and marinated peppers with oregano and arugula in balsamic.*
- *Edamame salad with marinated cucumber and sesame in a ginger-soy dressing.*

Main Course Selections

Lakes and Oceans

- Grilled Atlantic salmon with a Spanish roasted pepper coulis. *\$28.00*
- Roasted Pacific halibut with a Nicoise olive tapenade dressing. *\$36.00*
- Pacific sablefish with a tomato, basil and roasted garlic compote. *\$38.00*
- Manitoba pickerel roulade with a lemon, shallot and dill beurre blanc. *\$28.00*

Poultry

- Asparagus and prosciutto stuffed suprême with a cabernet reduction. *\$32.00*
- Grilled chicken breast Florentine with a pinot blanc and basil veloutè sauce. *\$32.00*
- Red wine braised free-range chicken leg with thyme and roasted shallots. *\$27.00*
- Crispy confit Quebécois duck leg with a red currant gastrique. *\$32.00*
- Roasted Cornish game hen with lardons and a Dijon-chive sauce. *\$36.00*

Manitoba Pork

- Grilled Berkshire pork chop with a fresh apple and tarragon reduction. *\$28.00*
- Grilled pork tenderloin medallions with a wild mushroom cream sauce. *\$28.00*

Sterling Silver Beef

- Grilled 8oz tenderloin topped with sautéed mushrooms and a demi glace sauce. *\$36.00*
- Grilled 12oz New York strip steak with a rosemary and brandy peppercorn sauce. *\$36.00*
- Grilled 16oz entrecote steak with truffled butter. *\$38.00*
- Balsamic and roasted shallot braised beef short ribs. *\$32.00*
- Prime rib roasted to medium rare. *\$30.00-8oz, \$34.00-12oz, \$38.00-16oz*

Lamb

- Pan roasted lamb sirloin with a Provençal tomato, herb and olive sauce. *\$36.00*
- Cabernet-rosemary braised Canadian lamb shank with citrus gremolata. *\$28.00*
- Rack of lamb with a roasted shallot and peppermint sauce au jus. *\$44.00*

Vegetarian

- Spicy Szechuan stir fry with tofu and toasted cashews. *\$15.00*
- English pea and mint risotto with a Guinness syrup *\$19.00*
- House made butternut squash ravioli with toasted hazelnuts and brown butter. *\$17.00*

Add grilled prawns to any main for \$6.00

Add grilled scallops to any main for \$9.00

Accompaniments to your meal

Vegetables: *please choose one.*

- Seasonal mix of fresh vegetables.
- Steamed carrots with Italian parsley and shallots.
- Steamed Broccoli tossed with extra virgin olive oil, sea salt and lemon.
- Cider vinegar braised red cabbage.

Please add \$2.00 per person for the following:

- *French green beans amandine.*
- *Maple roasted baby root vegetables.*
- *Cauliflower in an aged gouda mornay sauce.*
- *Brussels sprouts with caramelized onions and pancetta.*
- *Grilled jumbo asparagus.*

Starches: *please choose one*

- Roasted creamer potatoes with extra virgin olive oil and mixed herbs.
- Roasted garlic and caramelized onion Yukon gold puree.
- Ginger and green onion basmati rice pilaf.

Please add \$2.00 per person for the following:

- *Braised du Puy lentils.*
- *Wild mushroom dauphinoise potato.*
- *Creamy risotto with Parmigiano Reggiano.*
- *Roasted squash gnocchi.*

Desserts:

- Gourmet hot chocolate and home made doughnuts.
- Milk chocolate mousse with a peanut butter shell.
- Warm bread pudding with a caramel sauce.
- House-made Chèvre cheesecake with a sour cherry compote.
- Lemon sabayon topped with meringue in a martini glass.
- Cinnamon and nutmeg poached pear with vanilla bean ice cream.
- Crème brûlée du jour.



\$7.50 per person



Plates and Platters:

- Crudités platter with dip. *\$6.00*
- Fresh cut seasonal fruit. *\$6.00*
- Imported cheese platter with assorted crackers and crisps. *\$10.00*
- Antipasto platter with cured meats, selection of cheeses, grilled and marinated vegetables and olives. *\$12.00*
- Vegetarian antipasto platter. *\$9.00*
- Charcuterie platter with pate de foie, house made terrines, assortment of salamis, pork rillettes. *\$14.00*

Price per person

Stations:

- Hand rolled assorted sushi. Regular and vegetarian options available. *\$16.00*
- Oyster bar with traditional mignonette, mirin marinated cucumber, spicy tomato juice. *\$3.00 per oyster.*
- Canadian Caviar station: with house made blini and crème fraiche. Using only Canadian caviar. *(Based on availability, market price).*
- Poutine station: house made fries with your choice of toppings. Cheese curds, gravy, bacon, green onions, caramelized onions, blue cheese, chili and confit chicken. *\$12.00*
- Gourmet grilled cheese station. *\$10.00*
- Bourbon Flambéed prawn station. *\$12.00*
- Penne pasta station with tomato, pesto or Alfredo sauce. *\$9.00*
- BBQ station (limited to summertime functions on the patio) *\$12.00*

Price per person

Carvery Station:

- With assorted mini buns, Dijon mustard, onions, horseradish, pickles and lettuce. Carved beef tenderloin *\$12.00*, veal strip loin *\$12.00*, pork loin *\$9.00*

Price per person

All stations requiring a chef will have a labour cost of \$25.00 per hour attached to the price.

Grand Terrace Buffet

Please choose 3 of the following salads:

- Classic Caesar salad.
- Mesclun greens with dried cranberries, chèvre cheese and toasted hazelnuts.
- Mesclun greens with mandarin segments, berries and toasted almonds.
- Watermelon in balsamic vinaigrette with basil, feta and toasted pine nuts.
- Mediterranean tomato and cucumber salad with citrus vinaigrette.

Please choose 3 of the following main course selections:

- Grilled Atlantic salmon with a Spanish roasted red pepper coulis.
- Manitoba pickerel roulade with a lemon, shallot and dill beurre blanc.
- Asparagus and prosciutto stuffed chicken supreme with a wine reduction.
- Grilled chicken breast Florentine with a pinot blanc and basil velouté.
- Red wine braised free-range chicken leg with thyme and roasted shallots.
- Roast pork loin with a Dijon mustard and coriander crust.
- Grilled pork tenderloin medallions with a wild mushroom cream sauce.
- Grilled 8oz tenderloin with sautéed mushrooms and a demi glace sauce.
- Sterling Silver Canadian prime rib roasted to medium rare.
- Pan roasted lamb sirloin with a Provençal tomato, herb and olive sauce.

Please choose 2 of the following starches:

- Roasted potatoes with extra virgin olive oil and mixed herbs.
- Roasted garlic and caramelized onion Yukon gold puree.
- Basmati rice pilaf with ginger and green onion.

Please add \$2.00/per. for the following:

- *Braised du Puy lentils.*
- *Wild mushroom dauphinoise potato.*
- *Creamy risotto with parmigiano Reggiano .*
- *Roasted squash gnocchi.*

Please choose 2 of the following Vegetables:

- Seasonal mix of fresh vegetables.
- Steamed carrots with Italian parsley and shallots.
- Steamed broccoli with extra virgin olive oil sea salt and lemon.
- Cider vinegar braised red cabbage.

Please add \$2.00 per person. for the following:

- *French green beans amandine.*
- *Maple roasted baby root vegetables.*
- *Cauliflower in an aged gouda mornay sauce.*
- *Brussels sprouts with caramelized onions and pancetta.*
- *Grilled jumbo asparagus.*

The Grand Terrace Buffet includes baguette and butter, coffee and tea, seasonal fruit and a selection of tortes and slices from our pastry kitchen. \$48.00 per person.

Beverage Prices

Terrace does not charge corkage fees. Guests are charged based on consumption only.

All alcohol must be purchased through Terrace.

HOST BAR

Choosing a host bar ensures premium service with the utmost convenience and ease. All drinks are charged to your master account. Service includes orange, pineapple, cranberry and clamato juices; soft drinks; garnishes and straws; cocktail picks and napkins; ice and glassware.

Bar Prices are as follows:

Domestic Shots \$4.50/ounce

Domestic Beer \$4.50/bottle

Juices \$2.75/glass

Soft Drinks \$2.50/glass

Non-Alcoholic Punch \$10.00/liter

Coffee/Tea Station: based on consumption \$17.50 a pot

These prices do not include taxes and gratuity.

Note: Please keep in mind that we can customize your bar in any way that you like. Costs will depend on selections.

CASH BAR

Cash bars are available. There is a \$50.00 labor charge for all cash bars.

WINE SERVICE

Terrace can offer wine for all functions. We have a wide selection of wines for you to choose from. Our wine list is available upon request and our staff would be more than happy to help with your selections.

Note: It is against house policy for any guest to bring in their own wine or alcohol for an event, even with a corkage fee.

Terrace Rentals

- Podium - \$25.00
- LCD projector - \$100.00
- 6x6 Screen - \$50.00
- Indoor sound system: basic 4 channel power mixer, 2 speakers, 1 hand held microphone and microphone stand - \$150.00 (additional microphones \$50.00)
- Outdoor sound system - \$250.00 (requires sound tech- \$25.00 per hour)
- Easel with paper & markers - \$35.00 (+ \$5.00 for additional pads of paper)
- Pens and pads of paper - \$5.00
- Dance floor - \$500.00

(Additional set-up materials not included on this list can be added at clients request and subject to Terrace prices)

Terms & Conditions

Deposits: Terrace requires a deposit at the time of booking. This can be paid by cash or cheque

Cancellations / Refunds: Upon cancellation (6 months prior to event) – 100% refund of deposit – (6 months or less) – are non-refundable

Payment: Events with an estimated total of \$5000 or more - 50% of estimated total to be paid 10 days prior to event – Final payment can be made with cash, cheque or credit card (Visa, MC or Amex) - final payment must be paid within 10 days.

Guaranteed guest count: We require a confirmed guest count 10 days prior to event. This will allow us the ability to prepare your food, and staff your event accordingly. If after the confirmed guest count is submitted to us, additional guests attend the event, you will be charged for the number of people in attendance. If the confirmed guest count is not met, you will be charged for the confirmed count.

Food: Terrace reserves the right to be the sole provider of all food consumed on the premises, as well as the Leo Mol Sculpture Garden & The Lyric Theatre.

Wedding Cakes: At Terrace we have an onsite pastry chef who can work with you to develop a customized cake for you. If you decide that you would prefer to purchase your cake from another Manitoba Food safe inspected facility, you may bring it into the restaurant (a charge of \$1.50 per person for plating will be added to your final bill).

Ceremony Fee: \$500 fee for ceremonies – full payment to be made at time of booking

Terrace is not responsible for lost or damaged goods. Client is responsible for any damage to property of our establishment.

Physical décor and setting of the premises are subject to change without notice.