

ELEGANCE. LUXURY. STYLE

WEDDINGS 2025



THEFORTGARRY

HOTEL, SPA AND CONFERENCE CENTRE

Photo Credit: Vitiuk Photography

WINNIPEG'S MOST BEAUTIFUL WEDDING BACKDROP



Ally Popko

If you are planning a wedding in Winnipeg, there could not be a more romantic location than the iconic Victorian-style Fort Garry Hotel. Elegance, luxury and style are the hallmarks of our historic property, which is guaranteed to impress your guests on every level from the grandeur of our ballrooms to our expertly-crafted cuisine, personalized service, and well-appointed guest rooms and suites for your out-of-town guests.

THE FGH SIGNATURE WEDDING PACKAGE

Our FGH Signature Wedding Package creates the perfect beginning to your forever, offering a customizable selection of elegant options to make your wedding day effortlessly unforgettable.

\$97 / guest (minimum 100 guests)

FOOD AND BEVERAGE

THREE-COURSE PLATED DINNER

MENU TASTING FOR TWO PEOPLE

BAR CORKAGE FEES

THREE BOTTLES OF SPARKLING WINE FOR HEAD TABLE

DÉCOR & SERVICES

IVORY CHAIR COVERS AND SASHES

TABLE LINENS AND NAPKINS

SKIRTING FOR HEAD TABLE

TABLE NUMBERS AND STANDS

DANCE FLOOR

PODIUM & MICROPHONE

CAKE TABLE

WEDDING CAKE CUTTING SERVICE

GIFT AND GUESTBOOK TABLES

+ ADDITIONAL INCLUSIONS*

DISCOUNTED BALLROOM RENTAL

HOSPITALITY/CHANGE ROOM FOR BRIDAL PARTY, DAY OF WEDDING

ROMANCE PACKAGE FOR THE COUPLE

Includes: one night stay in a Standard King Room, the night of the wedding, a bottle of sparkling wine, chocolate covered strawberries, breakfast for two and late checkout

COMPLIMENTARY WI-FI

VALET PARKING FOR TWO VEHICLES

MUSIC TARIFFS

SOCIAL PRIZE DONATION

**Subject to availability*



Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function. Consuming raw seafood or shellfish may increase your risk of food borne illness. Our kitchen is not a nut-free facility.

Vegetarian Vegan Dairy-Free Gluten-Friendly – though may come into contact with traces of gluten.

DINNER • SERVED

ENTRÉES

All Dinners Include:

**HOUSE-MADE SOURDOUGH
PULL-APART BUNS** 🌱

with butter

CHOICE OF ONE SOUP OR SALAD

CHOICE OF ONE DESSERT

**REGULAR & DECAFFEINATED COFFEE,
TEA SERVICE**

**Multiple choice entrée selections are available
at the stated menu price PLUS a per guest
supplementary charge of:**

+ \$8 / guest (for One Additional Entrée Choice)

+ \$10 / guest (for Two Additional Entrée Choices)

Note:

Maximum of three choices + one vegetarian option.

*Religious and dietary restrictions are not considered as
additional choices. Additional restrictions may apply.*

MAINS: THREE-COURSE

CHICKEN

CHICKEN SCALOPPINE

with creamy mushroom sauce, baby carrots,
roasted yellow potatoes

CHICKEN SCALOPPINE

with lemon beurre blanc with crispy capers, baby carrots,
roasted yellow potatoes

ROASTED CHICKEN BREAST 🍷 🌱

with au jus, baby carrots, roasted yellow potatoes

PORK

SEARED BONE-IN PORK CHOP 🍷

with Saskatoon demi-glace, Swiss chard, parsnip purée

FISH

ROASTED SALMON 🍷

with chive crème fraîche, asparagus,
yellow roasted potatoes

VEGETARIAN

**BEYOND® HOT ITALIAN 'SAUSAGE'
AND RAPINI** ✓

with cannellini beans, preserved Calabrian chili, lemon,
fennel soffritto

CAULIFLOWER STEAK ✓ 🍷

with chimichurri, chickpea and tahini hummus

SPINACH AND RICOTTA CANNELLONI 🌱

CERTIFIED ANGUS BEEF®

24-HOUR BRAISED CHUCK FLAT 🍷

served with demi-glace, broccolini,
buttered potato purée

BEEF TENDERLOIN (8oz) 🍷

with red wine demi-glace, baby carrots,
broccolini, buttered potato purée
priced seasonally

PRIME RIB (8oz) 🍷

with red wine demi-glace, baby carrots,
asparagus, buttered potato purée
priced seasonally



DINNER • SERVED

SOUP SELECTION

VEGETABLE MINESTRONE SOUP ✓ 🌱 🍷

BUTTERNUT SQUASH SOUP 🌱 🍷

with crème fraîche

ROASTED TOMATO SOUP 🌱 🍷

with basil pesto

POTATO & LEEK SOUP 🍷

with bacon crumble

LENTIL SOUP 🌱 🍷

with Parmigiano Reggiano crema

CREAMY MUSHROOM SOUP 🌱 🍷

with crispy wild rice

SALAD SELECTION

FGH HOUSE SALAD ✓ 🍷

artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette

FGH CAESAR SALAD

romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

GREEK SALAD 🌱 🍷

cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette

ARUGULA SALAD 🌱 🍷

arugula, poached pear, Gorgonzola, candied pecans, honey and lemon dressing

ENDIVE SALAD 🌱 🍷

radicchio, endive, pomegranate, almonds, ricotta salata, orange-honey vinaigrette

CAPRESE SALAD 🌱 🍷

hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil

PASTA SALAD 🌱

rotini pasta, pickled vegetables, Kalamata olives, cherry tomatoes, celery, red onion, agrodolce dressing

DESSERT SELECTION

CLASSIC CRÈME BRULÉE 🍷

with seasonal berries

VANILLA CHEESECAKE

with salted caramel sauce

NEW YORK CHOCOLATE RASPBERRY CHEESECAKE

FGH STRAWBERRY SHORTCAKE

COCONUT PANNA COTTA 🍷

LEMON MERINGUE TART

CHOCOLATE SIN CAKE

CARROT CAKE

with cream cheese icing

VEGAN CHOCOLATE HAZELNUT DECADENCE CAKE ✓

VEGAN BANANA LAVA CAKE ✓ 🍷

VEGAN CARROT CAKE ✓ 🍷

with cream cheese icing

CHILDREN'S DINNER MENU

(for children 13 years old and under)

\$25 / guest

Includes crudités with buttermilk ranch dip and vanilla ice cream & sprinkles

Choice of One:

- **HAMBURGER AND FRENCH FRIES**
- **CHICKEN FINGERS AND FRENCH FRIES**
- **GRILLED CHEESE SANDWICH AND FRENCH FRIES** 🌱
- **FOUR CHEESE MACARONI AND CHEESE** 🌱
- **GNOCCHI AND TOMATO SAUCE** 🌱



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🌱 Vegetarian ✓ Vegan 🍷 Dairy-Free 🍷 Gluten-Friendly – though may come into contact with traces of gluten.

BEVERAGE SERVICES

CORKAGE BAR

The Fort Garry Hotel, Spa & Conference Centre provides complete corkage service for dinner wines and bar service. Our service includes Liquor, Beer, and wines as per the guest selection (Liquor, Wine, Beer supplied by the Fort Garry Hotel at Manitoba Liquor Mart prices – MLCC) along with all appropriate glassware, mix, juices, ice and garnishes. Only Fort Garry Hotel, Spa & Conference Centre Hotel staff may serve as bartender.

FULL CORKAGE

This includes dry bar set-up along with dinner wine service
\$21 / guest

Our beverage service includes the following Premium amenities:

MIX

Soft Drinks, Orange Juice, Cranberry Juice, Tomato Juice and Clamato Juice

GARNISHES

Lemon, Lime, Cocktail Picks, Celery Salt and Swizzle Sticks, Napkins, Ice and Glasses

WINE CORKAGE

\$15 / guest

BEER & WINE SERVICE

\$18 / guest

KIDS CORKAGE

\$6 / guest

DRY BAR SERVICE (NO ALCOHOL)

\$12 / guest

ADDITIONAL BAR

\$250

CORKAGE BAR POLICY

The Fort Garry Hotel's new Corkage Bar Policy offers a hassle-free service, where the Client does not have to worry about bringing in their own liquor or purchasing a liquor permit. Liquor, Wine & Beer will be provided by the Hotel and charged at the same price as Manitoba Liquor Mart. Prices are subject to change without notification.

Clients only pay for the alcohol consumed. (*Exceptions are: Wine not selected from The Fort Garry Hotel wine list, specialty products, and local beers.*)

If a Client wishes for The Fort Garry Hotel to purchase **specialty products** (alcoholic beverages) that are **not on the current Fort Garry Hotel wine, liquor, or beer list**, the following applies:

1. The **Fort Garry Hotel's Conference Service Manager** will work with the Client to determine the appropriate quantity of specialty products needed for the event.
2. If the quantities of specialty products brought to the event are not fully consumed, the remaining bottles will be invoiced to the Client.
3. **All specialty liquor must be removed from The Fort Garry Hotel immediately following the event.** Liquor will be opened and unpacked to stock the bars at the event, which may render some bottles unreturnable to Manitoba Liquor & Lotteries (MBLL). Any opened or unused bottles of specialty liquor must be taken by the Client at the conclusion of the event, as The Fort Garry Hotel will not store leftover alcohol.

The selection of liquor, beer, and wine must meet The Fort Garry Hotel's standard bar selection.

No person under the age of eighteen (18) is allowed to consume any alcohol during the function – even when accompanied by parents, guardian, or spouse – in accordance with the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA).

Fort Garry Hotel, Spa & Conference Centre has the right to refuse liquor service should any of the above conditions not be adhered to.







THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

CONTACT OUR CATERING PROFESSIONALS

204.946.6523 | SALES@FORTGARRYHOTEL.COM | FORTGARRYHOTEL.COM



Photo credit: E. A. Photography