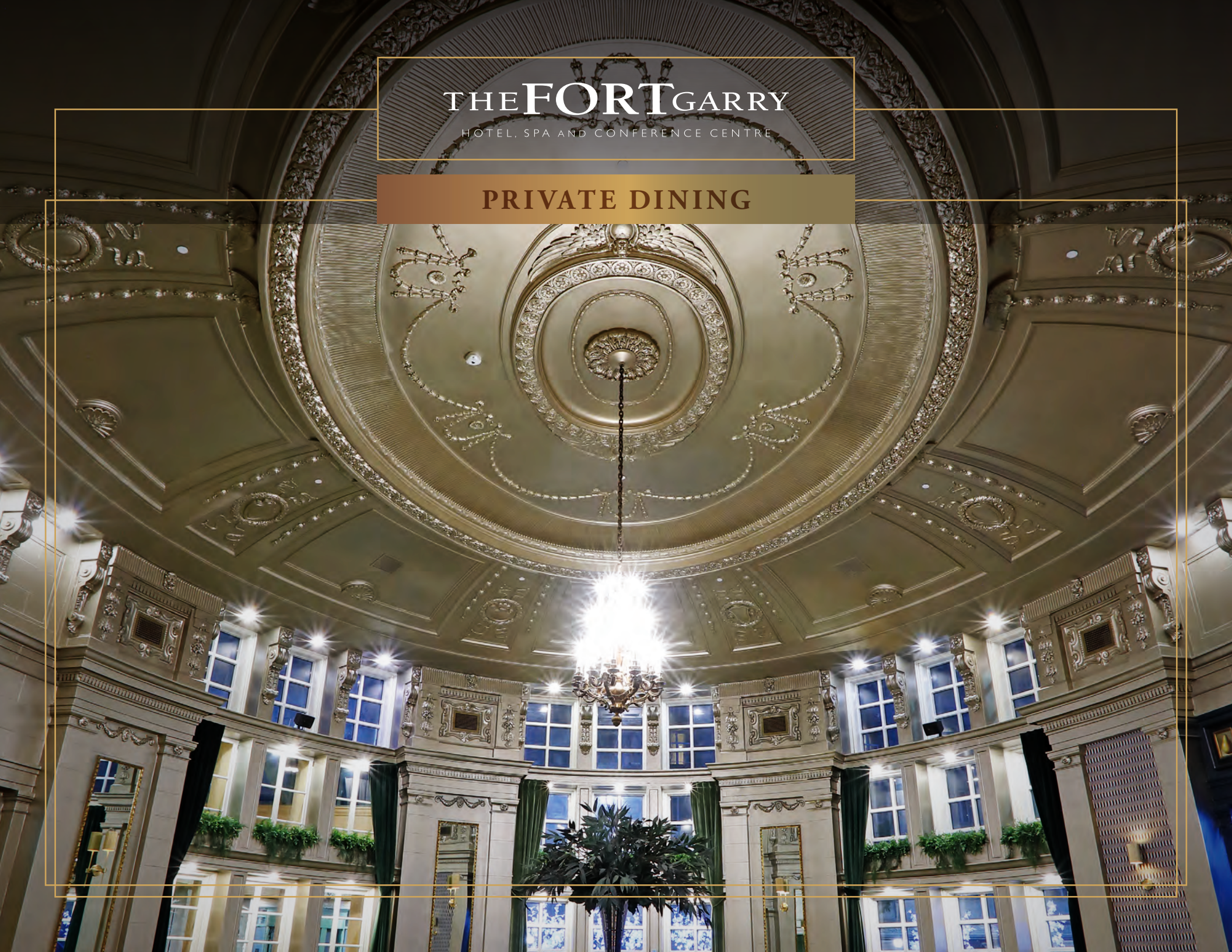


THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

PRIVATE DINING



CLOCKWORK PARLOUR

MEZZANINE EAST

A quiet corner with additional soft seating, a screen and drapes for privacy.

Capacity: 8-10



UPPER BROADWAY

MEZZANINE NORTH

Overlooking Broadway and the Lobby, with classic Fort Garry Hotel décor.

Capacity: 12-30



UPPER PROVENCHER

MEZZANINE WEST

Featuring live edge wooden table, painted red with LED candles throughout.

Capacity: 16



UPPER OVAL ROOM

MEZZANINE SOUTH

A nod to our former Palm Lounge, with bench seating; overlooking Oval Room Brasserie.

Capacity: 12-16



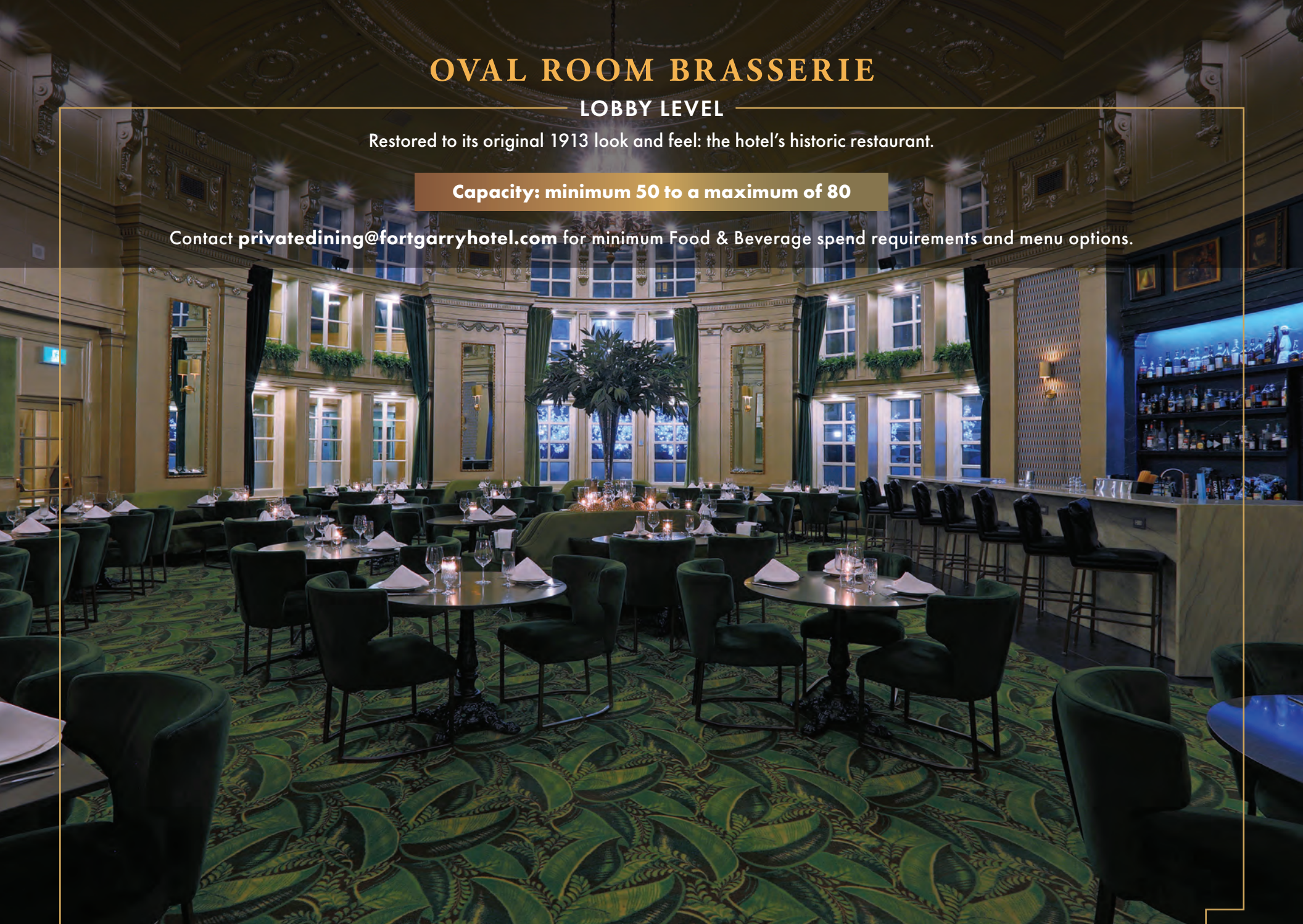
OVAL ROOM BRASSERIE

LOBBY LEVEL

Restored to its original 1913 look and feel: the hotel's historic restaurant.

Capacity: minimum 50 to a maximum of 80

Contact privatedining@fortgarryhotel.com for minimum Food & Beverage spend requirements and menu options.



PROVENCHER ALCOVE

LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: 8-14



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LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: 8-14



GROUP DINING MENUS

RECEPTION

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Provencher Alcove

TASTING BOARDS

serves up to 6

HUMMUS AND CRUDITÉS PLATTER 🌱✓ \$40

BAKED BRIE 🌱 \$50

roasted grapes, hot honey, spiced cashews and sourdough baguette

FGH CHARCUTERIE \$60

ever evolving selection of Canadian meats and cheeses served with pickled shallots, seasonal house pickles and lavosh

CHICKEN SKEWERS (6) 🌱 \$60

served with tzatziki

PULLED PORK SLIDERS (12) \$60

with coleslaw and zucchini pickle

CALAMARI 🌱 \$60

rice flour dusted, with lemon and tzatziki

LARGE COLD POACHED SHRIMP (18 pieces) 🌱🌱 \$80

with fresh horseradish cocktail sauce

WARM GARLIC SHRIMP (18 pieces) 🌱🌱 \$80

on parsley pistou

OSCIETRA CAVIAR (30g) & WARM POTATO BLINI \$180

house-made potato chips, chives, shallots, egg yolk, crème fraîche

SEAFOOD PLATTER 🌱🌱 \$350

lobster tails, shrimp, oysters, and crab claws with mignonette, house cocktail sauce, fresh horseradish

HORS D'OEUVRES

a minimum of 2 dozen of any item is required

TOMATO BASIL BRUSCHETTA ✓ \$44/dozen

CAULIFLOWER 'CEVICHE' TOSTADA 🌱✓ \$44/dozen

BEYOND® ITALIAN HOT 'SAUSAGE' AND ROASTED PEPPERS SKEWER ✓ \$48/dozen

COCONUT SHRIMP \$50/dozen

with mango salsa

SEARED TUNA CRUDO 🌱🌱 \$50/dozen

with cilantro, scented soy, jalapeño

SMOKED MANITOBA GOLDEYE \$60/dozen

with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds

BISON CARPACCIO CROSTINI 🌱 \$60/dozen

seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives, sweet drop pepper

ROASTED LAMB SKEWERS 🌱🌱 \$60/dozen

with gremolata

FOIE GRAS TORCHON \$72/dozen

with mustardo, blini

BRIE LOBSTER GRILLED CHEESE \$72/dozen

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.
🌱 Vegetarian with some modifications. ✓ Vegan with some modifications. 🌱 No gluten in this dish but may come into contact with traces of gluten. 🌱 Dairy-free.



GROUP DINING MENUS

PRIX FIXE

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Provencher Alcove

\$80/PERSON - 3 COURSES

Housemade Sourdough Pull-Apart Buns with Warm Olives

STARTERS

choose 3

FRENCH ONION SOUP

CAESAR SALAD

with traditional dressing, sourdough croutons and Parmigiano Reggiano

FGH HOUSE SALAD 🌱✓

with mixed greens, shaved fennel, sliced radish, cherry tomatoes and sherry shallot vinaigrette

CUCUMBER SALAD 🌱🌿

crème fraîche, pickled zucchini, crispy quinoa, mint, hot honey

BEETS 🌱

roasted za'atar beets, labneh tahini vinaigrette, pomegranate molasses, seared halloumi & crispy beet chips

MAINS

choose 3

SKILLET ROASTED HALF-CHICKEN 🌱🌿

with parsley pistou, radicchio, pickled apricot, arugula, farro

24-HOUR BRAISED CHUCK FLAT 🌱

served with buttered potato purée and seasonal vegetables

PERCH

miso beurre blanc, edamame, soba noodles, ash oil, beet powder

NIÇOISE 🌱🌿

6oz seared yellow-fin tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, potatoes, white anchovy, red wine vinaigrette

BEYOND® HOT ITALIAN

'SAUSAGES' + RAPINI 🌱✓

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

DESSERTS

choose 2

PINK PEPPERCORN PAVLOVA 🌱

mango mousse, peach passionfruit compote, compressed strawberry

S'MORES CRÉMEUX

dark chocolate crèmeux, toasted marshmallow fluff, graham crumbs, hibiscus crystals

FGH SIGNATURE CRÈME BRULÉE

served with shortbread

OVAL ROOM'S CHOCOLATE

HAZELNUT DECADENCE ✓

a rich chocolate cake, hazelnut mousse, hazelnut crumble, dark chocolate sorbet

SEASONAL NEW YORK STYLE

CHEESECAKE

CHEF'S CHOICE FAMILY STYLE OPTION:

Menu items are served for sharing

3 STARTERS + 2 MAINS + 1 DESSERT

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.
🌱 Vegetarian with some modifications. ✓ Vegan with some modifications. 🌱 No gluten in this dish but may come into contact with traces of gluten. 🌿 Dairy-free.



GROUP DINING MENUS

PRIX FIXE

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Provencher Alcove

\$120/PERSON - 3 COURSES

Housemade Sourdough Pull-Apart Buns with Warm Olives

STARTERS

choose 3

FRENCH ONION SOUP

ICEBERG SALAD 🌱 ✓

avocado, radish, shallot, lemon garlic vinaigrette

CAESAR SALAD

with traditional dressing, sourdough croutons and Parmigiano Reggiano

LARGE POACHED SHRIMP (6) 🌱 🌱

with fresh horseradish cocktail sauce

BISON CARPACCIO 🌱

seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives, sweet drop pepper, cured egg yolk, sunchoke crisp and shaved black truffle

MAINS

choose 3

CENTRE CUT CANADA-PRIME BEEF TENDERLOIN (6oz)

buttered potato purée and chef's choice of vegetables

HALF-ROASTED CHICKEN 🌱

with Porcini di Parma risotto

LOBSTER TAIL

N'duja bisque, ajo blanco, smashed potatoes and sunchoke chip

PAN ROASTED ÒRA KING® SALMON 🌱

with chive crème fraîche, hollandaise, roasted potatoes, asparagus, grilled lemon

MUSHROOM BOURGUIGNON 🌱 ✓

with herbed polenta

+ Add Butter Poached De-Shelled Lobster Tail (5-6 oz) **\$45**

DESSERTS

choose 2

PINK PEPPERCORN PAVLOVA 🌱

mango mousse, peach passionfruit compote, compressed strawberry

S'MORES CRÉMEUX

dark chocolate crémeux, toasted marshmallow fluff, graham crumbs, hibiscus crystals

FGH SIGNATURE CRÈME BRULÉE

served with shortbread

OVAL ROOM'S CHOCOLATE

HAZELNUT DECADENCE ✓

a rich chocolate cake, hazelnut mousse, hazelnut crumble, dark chocolate sorbet

SEASONAL NEW YORK STYLE CHEESECAKE

CHEF'S CHOICE FAMILY STYLE OPTION:

Menu items are served for sharing

3 STARTERS + 2 MAINS + 1 DESSERT

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness. 🌱 Vegetarian with some modifications. ✓ Vegan with some modifications. 🌱 No gluten in this dish but may come into contact with traces of gluten. 🌱 Dairy-free.



VIDA CUCINA ITALIA

LOBBY LEVEL

Winnipeg's only fine dining Italian restaurant led by Chef Fabrizio Rossi and Chef Rosanna Marziale.

Capacity: up to 50



VIDA'S ANNEX

LOBBY LEVEL

An intimate Italian dinner area enhanced with Vida's ambiance.

ANNEX A: Capacity 8 | **ANNEX B: Capacity 10** | **COMBINED: Capacity 18**



VIDA CUCINA ITALIA – GROUP DINING

OVERVIEW

CENA di GRUPPO

For groups of 9 or more, we offer two styles of dining:

CONVIVIO (Family-Style)

menu items are served for sharing – starting at \$85, per person before taxes and gratuities

MENÙ DEGUSTAZIONE (Tasting Menu)

menu items are served plated and are smaller portions – starting at \$95, per person before taxes and gratuities.

For more information, please email privatedining@fortgarryhotel.com with the following information:

- Number of People in your group
 - Type of Occasion
- Dining Style Preference: Family-Style or Tasting Menu
 - Requested Date(s) for your Dining Experience
 - Dietary Restrictions

Please choose Dining Style and Price Option:

CONVIVIO: FAMILY-STYLE

Menu items are served for sharing

3 ANTIPASTI + 2 PRIMI + DESSERT

\$85/PERSON

3 ANTIPASTI + 2 PRIMI + 1 SECONDO + DESSERT

\$110/PERSON

3 ANTIPASTI + 2 PRIMI + 2 SECONDI + DESSERT

\$135/PERSON

MENÙ DEGUSTAZIONE: TASTING MENU

Served plated; smaller portions

PASTA: 1 ANTIPASTI + 4 PRIMI + DESSERT

\$95/PERSON

2 ANTIPASTI + 1 PRIMO + 1 SECONDO + DESSERT

\$125/PERSON

2 ANTIPASTI + 2 PRIMI + 1 SECONDO + DESSERT

\$150/PERSON

2 ANTIPASTI + 2 PRIMI + 2 SECONDI + DESSERT

\$185/PERSON

Click to view our à la carte menu

Our Resident Chef Fabrizio Rossi will create your menu from Vida's à la carte menu.



THE FGH SIGNATURE ELOPEMENT DINNER PACKAGE

OVERVIEW

Add a meaningful and memorable touch to your Private Dining experience with an intimate ceremony in the charming Clockwork Parlour, followed by dinner in Upper Broadway, or in the elegant Vida Annex, where both ceremony and dinner unfold seamlessly in one setting.

Say "I do" in a romantic setting, followed by a sparkling wine toast as we seamlessly transition the space for your celebratory dinner.

A \$500 ceremony fee (plus tax) applies, with an optional cake or cupcake cutting service available at \$5 per person.

Must be booked in conjunction with a Private Dining dinner with Vida Cucina Italia or Oval Room Brasserie..



CLUB ROOM

LOWER LEVEL

Our evening entertainment venue located on the Lower Level – with a built-in bar, new sound system, stage, and green room – host to weekly live shows such as Yuk Yuk's Comedy Club, Jazz Winnipeg and more.

PRIVATE Capacity: up to 180

Discover the perfect private venue, and indulge in entertainment, delightful food and beverage all in one exclusive space.

GROUP Capacity: min. 20 people

Great for team building, parties and celebrations, The Club Room offers group discounts for existing Fort Garry Hotel scheduled live shows.

Contact privatedining@fortgarryhotel.com for menu options.



SUNSET TERRACE

OUTDOOR DINING

An L.A. inspired outdoor patio adorned with faux and real greenery, white umbrellas, illuminated trees, speakers for music and a stage for live entertainment.

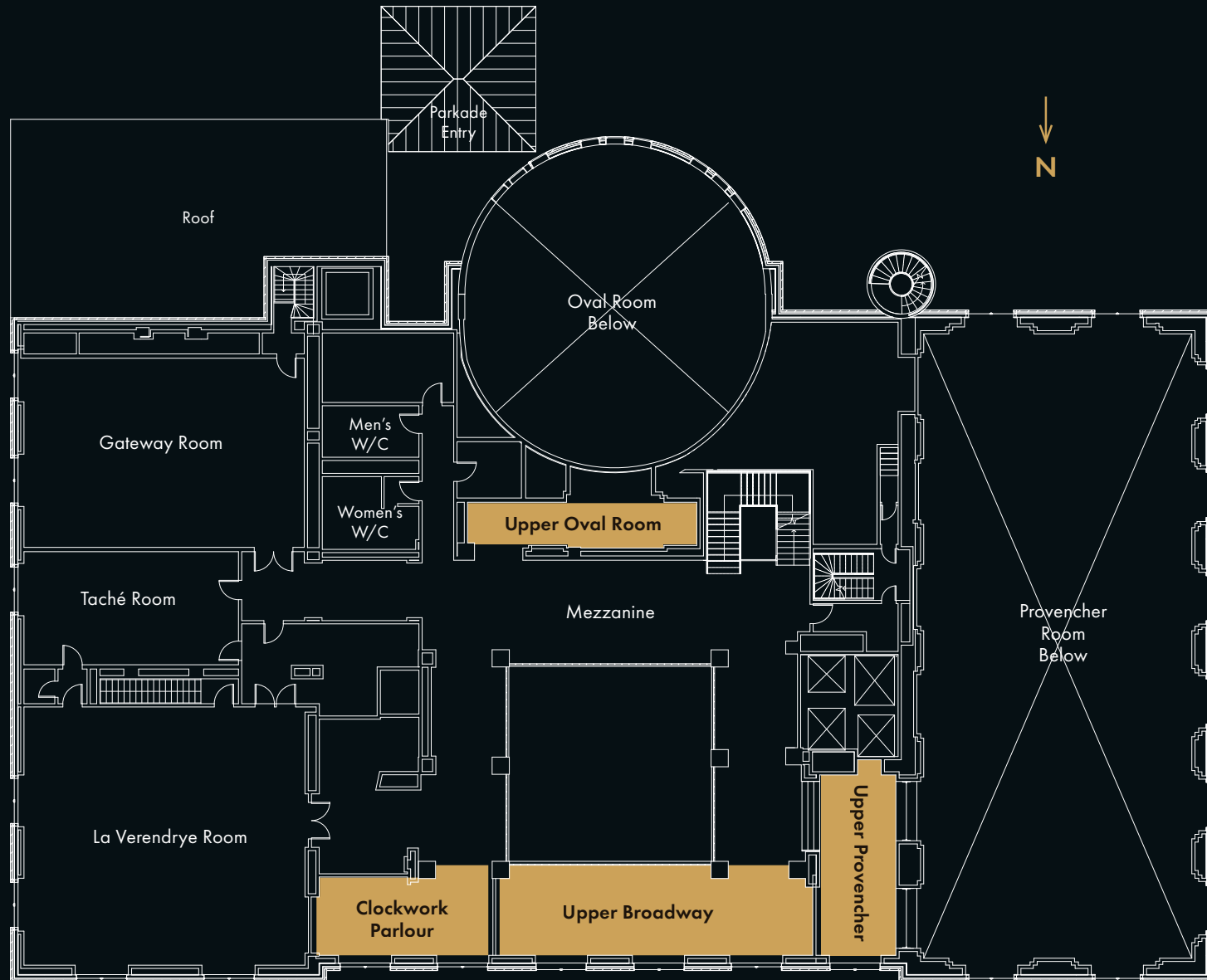
UPPER: Capacity up to 65 | **LOWER:** Capacity up to 30 | **COMBINED:** Capacity up to 95

Contact privatedining@fortgarryhotel.com for menu options.



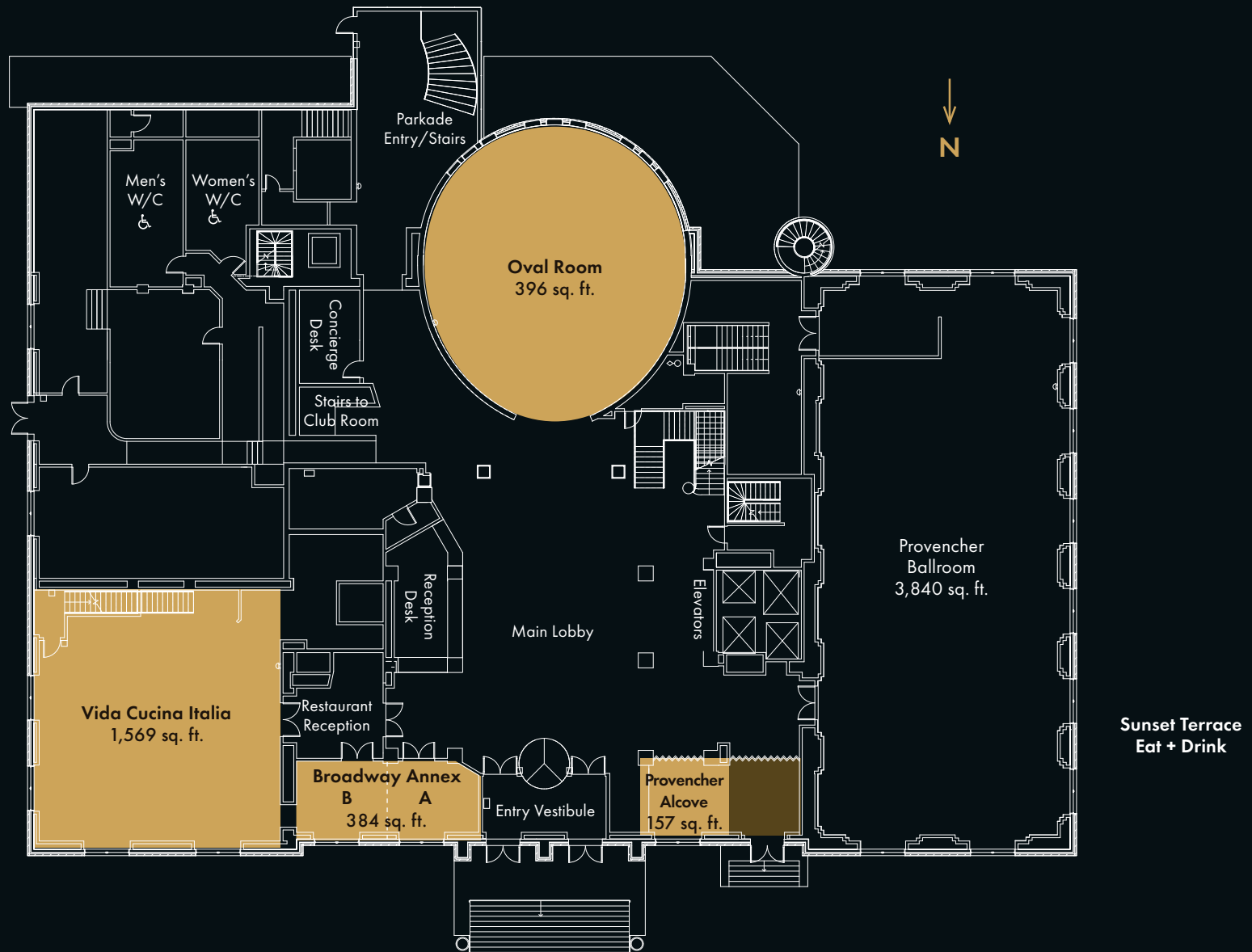
FLOORPLANS

MEZZANINE LEVEL



FLOORPLANS

LOBBY LEVEL





THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

Oval
ROOM
BRASSERIE

THE SUNSET
TERRACE
EAT + DRINK

VIDA
CUCINA ITALIA

Private Dining at The Fort Garry Hotel

222 Broadway | Winnipeg, Manitoba | Canada R3C 0R3 | 204-926-6550

privatedining@fortgarryhotel.com

fortgarryhotel.com