

BUILD YOUR OWN WEDDING

Four Points by Sheraton Winnipeg South

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fourpointswinnipegsouth.com







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Four Points by Sheraton Winnipeg South make your vision a reality by putting a personal touch to your wedding.

We pride ourselves on creating a relaxing and comfortable atmosphere while providing a multitude of services for your wedding preparation. We can accommodate weddings of any size, from a small and intimate wedding to a larger gathering of up to 250 guests.

Dedicated professional wedding planners are committed to making your vision a reality, from a three course, white-glove dinner service to bar services and enhancements.

At Four Points Winnipeg South, we offer everything you need under one roof, providing the opportunity to "build your own dream wedding."

COMPLIMENTARY WITH YOUR WEDDING

- · White table linens with choice of burgundy, black or brown napkins
- Two tealight candles in holders per table and table numbers
- · Microphone, podium, and easel for seating chart
- One night accommodations for the newlyweds in our Wedding Suite, includes sparkling wine, chocolates, and breakfast (minimum 100 guests)
- Hospitality Suite for getting ready or relaxing before the reception
- Trial dinner for two (minimum 100 guests)
- Special rates on guestrooms for wedding guests including a personalized website with booking link and wedding information

DINNER



ENTRÉE OPTIONS VEGETARIAN ENTRÉES Entrées include your choice of soup or salad, chef's Vegetarian Entrées include your choice of soup or salad, vegetables, roasted garlic whipped potatoes, dinner rolls, dinner rolls, dessert, coffee, decaffeinated coffee, and tea dessert, coffee, decaffeinated coffee, and tea Eggplant Parmesan.....\$36 Chicken Santa Maria\$35 Lightly breaded slices of eggplant sautéed in olive oil, Breaded chicken breast with a mandarin orange and layered then baked with marinara sauce and strawberry stuffing and a white wine demi glaze mozzarella cheese Panko Crusted Chicken.....\$35 Grilled Portobello Mushroom Caps......\$36 Baked chicken breast lightly breaded with panko crumbs Grilled Portobello mushroom caps topped with quinoa and baked with a wild mushroom and pancetta sauce roasted tomatoes drizzled with balsamic reduction Chicken Roulade.....\$36 Vegetable Lasagna.....\$36 Chicken breast with sun dried tomato and feta cheese Fresh mushrooms, zucchini, peppers and onions stuffing, then topped with a lemon cream sauce layered between tender lasagna noodles with mozzarella, Parmesan and cottage cheese Chicken Wellington\$37 Chicken breast topped with a mushroom duxelle wrapped CHILDREN'S ENTRÉES in a flaky puff pastry with roasted garlic demi glaze (12 years & under) Chicken Chevre.....\$37 Children's entrées include dinner rolls, butter, and Chicken breast lightly breaded and stuffed with dessert and are *Peanut Free* caramelized onion, bacon, goat cheese and a herbed demi glaze Chicken Fingers & Fries\$16 Four lightly breaded chicken fingers served with Manitoba Pickerel.....\$35 French fries, honey dill dipping sauce and ketchup Pan seared with capers and a lemon beurre blanc Cheeseburger & Fries.....\$16 Atlantic Salmon\$37 Juicy beef burger topped with cheddar cheese and served Oven roasted salmon, sautéed tiger shrimp with tomato with French fries and ketchup and chick pea ragout Add \$2.25 per person for a second entrée choice Pork Loin\$36 Slow roasted pork loin with an apple cranberry sage *Please specify all special dietary requirements stuffing and a blueberry red wine reduction no less than one week prior to function.*

and au jus

DINNER



DINNER ENTRÉE ACCOMPANIMENTS

GOURMET SOUP OPTIONS

Butternut squash/cream of asparagus/cream of mushroom/roasted carrot bisque/tomato and roasted red pepper

SALAD OPTIONS

Beet and Goat Cheese Salad

Roasted beets, creamy goat cheese, spiced almonds, arugula with a shallot vinaigrette

Caesar Salad

Crisp romaine hearts, double smoked bacon, chilli dusted croutons and a roasted garlic caesar dressing

California Spinach Salad

Fresh spinach with strawberries, mandarin oranges, toasted almonds and a sweet mandarin, sesame dressing

Mixed Green Salad

Fresh greens with cucumber, artichoke hearts, tomato and a roasted red pepper and parmesan vinaigrette

Sweet Bacon and Spinach Salad

Fresh Spinach with bacon bits, mushroom, red onion and a sweet bacon dressing topped with chopped egg

For both soup and salad please add \$3.95 per person

DELECTABLE DESSERT OPTIONS

Gluten Free options available

Cheesecake

Apple crumble, blueberry, lemon, white chocolate raspberry or strawberry

Chocolate Sin

Chocolate Sponge Cake filled with whipped chocolate ganache and covered in liquid ganache

Mousse Cup

Dark chocolate cups filled with creamy mousse and topped with fresh fruit and berries

Your choice of chocolate / white chocolate / mocha / white chocolate raspberry

Strawberries and Cream

Fluffy white sponge cake topped with strawberry compote, vanilla bean whipped cream and more fresh strawberries

Shmoo Torte

Pecan sponge cake with caramel mousse, whipped cream, pecans and caramel drizzle

Lemon Raspberry Charlotte

White truffle cake, lemon and raspberry mousse with white chocolate

RECEPTION



PASSED HOT HORS D'OEUVRES

All hors d'oeuvres prices are per dozen with a minimum order of two dozen

\$25 per dozen

Bruschetta served on a grilled crostini Manitoba Pork Spring Roll with plum sauce

Mediterranean Vegetable Tulip

Mushroom Tarts with spinach & roasted peppers

Shrimp Spring Rolls Vegetable Spring Rolls with plum sauce

\$27 per dozen

Chicken Satays with peanut sauce

Feta & Sundried Tomato Phyllo

Raspberry Brie Encroute;

Spanakopita - Spinach and feta in a phyllo pastry

\$29 per dozen

Andoulli Sausage Encroute

Bacon Wrapped Scallops

Coconut Shrimp with chili sauce

Mini Beef Wellingtons

Shrimp Gyoza with soy sauce

STATIONARY APPETIZERS

Pricing per person

Pizza Bar Assorted 12" homemade pizzas\$15 (per pizza)
Poutine Bar French fries, mozzarella cheese & gravy
Burger Bar with or without cheese, a variety of toppings and condiments
Grilled Cheese Bar with french fries or tomato soup
Deep Fried Perogies & Cabbage Rolls With sour cream, onions & bacon bits
Fresh Fruit Platter with yogurt dip\$5.50
Imported and Domestic Cheese Board with crackers
Fresh Vegetables & Dip\$4.50
Relish Tray with mixed pickles, olives & pickled beets\$3.50
Antipasto Platter Assorted meats, cheese, olives, pickled vegetables & baguettes
Assorted Dainties
(3–4 pieces per person)
Jumbo Cookies \$2.50
Jumbo Cookies \$2.50

ENHANCEMENTS



ADDITIONAL SERVICES

On-Site Ceremony \$500 Doors open at 4:30 PM Ceremony at 5:30 PM Reception to follow at 6:00 PM Dinner at 7:00 PM	Cocktail Hour	
Includes:	Bruschetta served on a grilled crostini	
A dedicated wedding rehearsal, time and coordination	Chicken Satays served on a skewer with peanut sauce	
Ballroom set up including any décor items for the ceremony	Coconut Shrimp served with chili sauce	
 Theatre style ceremony set-up with wide aisle on our dance floor 	Feta & Sundried Tomato PhylloManitoba Pork Spring Roll served with plum sauce	
Removal of chairs following the ceremony	Mushroom Tarts with spinach & roasted peppers	
Wireless microphone	Mediterranean Vegetable Tulip	
Draped table for signing of marriage license	 Raspberry Brie Encroute in a puff pastry Santa Fe Chicken Purses 	
Professional DJ music service can be added to your ceremony for \$50.00 per hour. Music includes entrance of couple, wedding party, marriage license signing along with exit of the room music.	Shrimp Spring Rolls	
	Spanakopita – Spinach and feta in a phyllo pastryVegetable Spring Rolls served with plum sauce	
Cake/Cupcake Fee\$1.50 per person for total number of guests Includes, plates, napkins, cutlery, wrap up and storage.	Coat Check	
Forkage Fee\$4.50 per person for total number of guests Bringing in any specialty desserts or ethnic food, includes tables, linens, plates, napkins, cutlery, wrap up, and storage.	Slide Show	
Candy Bar – We Do It For You \$5 per person We will supply a sweet collection of delectable treats to suit your tastes. Our candy bar includes the glassware, holders and an assortment of candy treats. We take care of the	Professional In House DJ Service\$575 Custom LED Uplighting – \$30.00 each Add to the ambiance of your reception	
display table, linen and clean up.	Presentation Box\$15	

Candy Bar – Do It Yourself......\$30We will supply the table, linen, and clean up. You may

bring in your own candy and holders.

BAR SERVICES



We provide bartender(s), mix, ice, glassware, garnishes and condiments.

Host Bar

All Beverages provided by the hotel are charged on consumption and billed to a master account.

Cash Bar

All beverages are paid cash by guests.

Permit Bar

The guest is to arrange a liquor permit for the MLCC and supply their own alcoholic beverages.

CORKAGE FEES

Full bar service\$	12 per person
Children (17 years or under)	\$6 per person
Wine & beer only	\$6 per person
Wine	\$6 per person
Soft drink bar	

Bartender fees will be waived on Host and Cash Bar service if bar revenue surpasses \$400, otherwise a \$25 per hour, per bartender fee will apply. Minimum requirement is 3 hours per bartender.

HOST & CASH BAR PRICES HOST OR CASH (prices include taxes)

Liquor, domestic beer\$5.75
House wine by the glass (6oz)\$6.50
Imported beer\$6.75
Premium liquor\$6.75
Premium liqueur\$6.75
Martinis\$8.50
Champagne service (per bottle) \$38.50
Non-alcoholic punch (serves 50 people) \$70.00
Soft drinks and juice\$1.75

WINE MENU

Carefully selected for quality, value, and enjoyment

\$25 per bottle

Chiringuito Cove Cabernet Sauvignon (Chile)

Chiringuito Cove Sauvignon Blanc (Chile)

Copper Ridge Charonnay (California)

Copper Ridge Merlot (California)

Willowglen (Australia) Shiraz

Willowglen (Australia) Chardonnay

Castillo Del Moro Sauvignon Blanc Blend (Spain)

Castillo Del Moro Tempranillo Blend (Spain)

Copper Moon (Canada/International) Shiraz

Copper Moon (Canada/International) Malbec

Copper Moon (Canada/International) Pinot Grigio

Copper Moon (Canada/International) Chardonnay

Black Cellars (Canada) Malbec/Merlot

Black Cellars (Canada) Pinot Grigio/Chardonnay

BUILD YOUR OWN WEDDING

TERMS AND CONDITIONS

DEPOSIT & CANCELLATION: All deposits are non-refundable and non-transferable. All deposit(s) received are applied to the balance owing at the end of the function. 80% of the estimated balance is due four weeks prior to the event. The balance owing is due one week prior to the function. A credit card imprint will be required for any outstanding balance owing. Payments accepted are Certified Cheque, Bank Draft, Visa, MasterCard, American Express, Debit Card, or Cash. Deposit required to guarantee a booking is \$2000.00.

Under the terms of the booking agreement, the Four Points by Sheraton Winnipeg South is reserving in the name of the client the banquet requirements. In the event that the reserved facilities and services are not used, the Four Points by Sheraton Winnipeg South will experience significant monetary losses. Therefore, should the client cancel their booking within 10 months of the time of the event then he/she agrees to pay the Four Points by Sheraton Winnipeg South as liquidated damages a charge of 100% of the total value of the event as estimated at the date of cancellation.

Performance of this contract is subject to acts of God, war, government regulation, civil disorder, terrorism, disaster, strikes, or any other emergency beyond the party's control, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under this contract.

BANQUET ROOM RENTAL: There is no charge for reception room rental as long as the minimum guest requirement is met as well as the minimum food requirements. Starting and ending times of all functions are to be strictly adhered to. Set up and dismantle times must be specified at the time of booking. Personal effects must be removed from the function room(s) at the end of the event. The Four Points by Sheraton Winnipeg South will not be responsible for loss or damage of any articles left at the Hotel prior to, during or following any function by the Client or his/her guests.

PRICES: Menu prices do not include 8% PST, 5% GST, and 15% Gratuity. Prices are based per person unless otherwise stated. Prices specified will be guaranteed for 90 days unless otherwise agreed to in writing on the booking confirmation contract. A yearly 3% increase will be in effect due to increasing operational costs.

FOOD: All food items must be prepared by Four Points by Sheraton Winnipeg South, unless authorized in writing prior to event. A food waiver shall be attached to the client file. For health and safety reasons the hotel does not allow any food to be taken from the banquet facilities. Menu choices must be completed 30 days prior to your function. We will prepare 3% above the guaranteed number of guests. One menu selection is required for all guests unless prior arrangements have been made by the Catering Manager.

FINAL CONFIRMATION: Final guaranteed attendance must be given to the sales office one week prior to the event. Should the Customer fail to communicate a final guaranteed number of guests one week prior to the function, the expected number of guests will be considered the final guarantee. The Hotel will charge either the guaranteed number or the actual number of the guests served, whichever is greater. The final guarantee may not fall below 80% of the expected number or below the predetermined minimum guarantee for the function room reserved. Should the guaranteed number of guests fall below 80% of the expected number a penalty equivalent to the difference in the final guaranteed number and 80% (or the pre-determined minimum guarantee) will be assessed as additional function room rental.

LIQUOR: The Manitoba Liquor & Lotteries (MBLL) governs all functions. The hotel reserves the right to refuse any sale of alcoholic beverages at any time to anyone.

STORAGE: The hotel will receive items 48 hours prior to function. All items must be removed from the hotel no longer than 48 hours following the event as a storage and handling fee of \$100.00 per day may be applied. All shipments must be labeled with Name and Date of event.

CUSTOMERS RESPONSIBILITY: The Four Points by Sheraton Winnipeg South will not be responsible for damages or loss of any articles at the Hotel prior to, during or following any event by the client or his/her guests. Additional charges for excessive clean up or damages made necessary by the customers, guests, and any outside agencies will apply. Any damages will be accessed and charged based on the evaluation of a licensed contractor. Charges shall be applied immediately after professional evaluation. Nothing is to be pinned, tacked, or taped to the walls, pillars, ceiling or dance floor of the banquet room. We request no rice or confetti etc. be thrown in the premises.

SOCAN FEES: The Society of Music Composers, Authors and Music Publishers of Canada

Guests	Without Dance	With Dance
1-100	\$20.56	\$41.13
101–300	\$29.56	\$59.17

(Subject to 5% GST)

RE-SOUND FEES: Sound Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada

Guests	Without Dance	With Dance
1–100	\$9.25	\$18.51
101–300	\$13.30	\$26.63

(Subject to 5% GST)