

# ALL INCLUSIVE WEDDING

**Four Points by Sheraton  
Winnipeg South**

2935 Pembina Highway  
Winnipeg, MB R3T 2H5

T 204 275 7711 F 204 269 0364

[fourpointswinnipegsouth.com](http://fourpointswinnipegsouth.com)



# WEDDING PACKAGES

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## MANHATTAN PACKAGE

**Three-course, white-glove dinner service** for up to 250 guests

**Host bar service** Head table receives dedicated VIP service. Includes bartenders, domestic beer, liquor, and wine. Add \$10.00 per person for Continuous Bar Service. Bar open from 6 PM – 1 AM. Bar closed from 7–9 PM.

**Table wine** 1 red & 1 white per table

**Professional DJ service** \$50 off your Wedding Social when booking with Sensational Sound

**Personalized linen package** Custom backdrop, chair covers, floor length round linens, napkins, table runners, head table, cake table, guest signing table (includes candles and bouquet vases), riser for head table (fits wedding parties up to 14)

**Custom LED uplight package** illuminating the ballroom from floor to ceiling

**One custom centerpiece for every table** provided by Floral Fixx, includes a complimentary consultation and upgrades are available

**Two Tealight Candles in Holders per table and Table Numbers**

**Cake cutting** includes plates, cutlery, and napkins

**Microphone, podium, and easel** for seating chart

**One night's accommodation** for the newlyweds in our wedding suite, including sparkling wine, chocolates and breakfast

**Hospitality suite** for getting ready or relaxing before the reception

**Trial dinner** for the bridal couple

**Special guestroom rates** for wedding guests including personalized website with booking link and wedding information

**\$99 per person**

# 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

Includes:

- A dedicated wedding rehearsal, time and coordination
- Ballroom set up including any décor items for the ceremony
- Theatre style ceremony set-up with wide aisle on our dance floor
- Removal of chairs following the ceremony
- Wireless microphone
- Draped table for signing of marriage license

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.

### **Cocktail Hour ..... \$10 per person**

Passed champagne / passed hot hors d'oeuvres  
(based on four pieces per person)

Perfect for your reception that will satisfy and impress your guests.

Please choose up to six of the following:

- Bruschetta served on a grilled crostini
- Chicken Satays with peanut sauce
- Coconut Shrimp with chili sauce
- Feta & Sundried Tomato Phyllo
- Manitoba Pork Spring Roll with plum sauce
- Mediterranean Vegetable Tulip
- Mushroom Tarts with spinach & roasted peppers
- Raspberry Brie Encroute
- Shrimp Spring Rolls
- Spanakopita – Spinach and feta in a phyllo pastry
- Vegetable Spring Rolls with plum sauce

### **Candy Bar (we do it for you) ..... \$5 per person**

A sweet collection of assorted delectable candy treats.

Includes glassware and holders, display table, linen, and clean up.

### **Candy Bar (do it yourself) ..... \$30**

You bring in your own candy and holders (some restrictions apply). Includes the display table, linen, and clean up.

### **Forkage Fee ..... \$4.50 per person**

Bring in specialty desserts or ethnic food.

Includes tables, linens, plates, napkins & cutlery, wrap up and storage.

### **Slide Show ..... \$125**

Includes laptop, LCD projector, and screen. Each supplementary slide show charged an additional \$25 labour fee.

### **Presentation Box ..... \$15**

# 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 ..... **\$9**

### **Burger Bar**

with or without cheese, a variety of toppings  
and condiments ..... **\$9**

### **Grilled Cheese Bar**

with french fries or tomato soup ..... **\$9**

### **Deep Fried Perogies & Cabbage Rolls**

With sour cream, onions & bacon bits ..... **\$9**

### **Fresh Fruit Platter**

with yogurt dip ..... **\$5.50**

### **Imported and Domestic Cheese Board**

with crackers ..... **\$6.50**

**Fresh Vegetables & Dip** ..... **\$4.50**

### **Relish Tray**

with mixed pickles, olives & pickled beets..... **\$3.50**

### **Antipasto Platter**

Italian meats, cheese, olives, pickled vegetables  
& baguettes ..... **\$5.50**

### **Assorted Dainties**

(3–4 pieces per person) ..... **\$3.50**

**Jumbo Cookies** ..... **\$2.50**

**Coffee Station** (50 cups) ..... **\$100**

**Coffee Station** (25 cups) ..... **\$50**

### **Tea Station** (40 cups)

8 assorted types of Bigelow tea..... **\$60**

# DINNER



## ENTRÉE OPTIONS

### **Chicken Chevre**

Chicken breast lightly breaded and stuffed with caramelized onion, bacon, goat cheese and a herbed demi glaze

### **Chicken Roulade**

Chicken breast with sun dried tomato and feta cheese stuffing then topped with a lemon cream sauce

### **Chicken Santa Maria**

Breaded chicken breast with a mandarin orange and strawberry stuffing with a white wine demi glaze

### **Chicken Wellington**

Chicken breast topped with a mushroom duxelle wrapped in a flaky puff pastry with roasted garlic demi glaze

### **Panko Crusted Chicken**

Baked chicken breast lightly breaded with panko crumbs, baked with a wild mushroom pancetta sauce

### **Atlantic Salmon**

Oven roasted salmon, sautéed tiger shrimp with tomato and chickpea ragout

### **Manitoba Pickerel**

Pan Seared with capers and a lemon beurre blanc

### **Pork Loin**

Slow roasted pork loin with an apple cranberry sage stuffing and a blueberry red wine reduction

## VEGETARIAN ENTRÉES

Vegetarian Entrées include your choice of soup or salad, dinner rolls, dessert, coffee, decaffeinated coffee, and tea

### **Eggplant Parmesan**

Lightly breaded slices of eggplant sautéed in olive oil, layered then baked with marinara sauce and mozzarella cheese

### **Grilled Portobello Mushroom Caps**

Grilled Portobello mushroom caps topped with quinoa and roasted tomatoes drizzled with balsamic reduction

### **Vegetable Lasagna**

Fresh mushrooms, zucchini, peppers and onions layered between tender lasagna noodles with mozzarella, Parmesan and cottage cheese

# DINNER



## DINNER ENTRÉE ACCOMPANIMENTS

Entrées include your choice of soup or salad, Chef's vegetables, roasted garlic whipped potatoes, dinner rolls, dessert, coffee, decaffeinated coffee and tea

## GOURMET SOUP OPTIONS

**Roasted carrot bisque**

**Cream of asparagus**

**Cream of mushroom**

**Butternut squash**

**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

## UPGRADE OPTIONS

**Filet of Beef – 6 oz.....\$7 per person**

Pan seared beef tenderloin with a Fort Garry ale au jus

**Prime Rib – 8 oz.....\$9 per person**

Slow roasted and served with classic Yorkshire pudding and au jus

Add \$2.25 per person for a second entrée choice

## ALL INCLUSIVE CHILDREN'S ENTRÉES

(12 yrs & under—\$30 Off Package Price)

Children's entrées include dinner rolls, butter, and dessert and are peanut free

**Chicken Fingers & Fries**

Four lightly breaded chicken fingers served with french fries, honey dill dipping sauce and ketchup

**Cheeseburger & Fries**

Juicy beef burger topped with cheddar cheese and served with french fries and ketchup



# DESSERT

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## DELECTABLE DESSERT OPTIONS

### **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, or 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.