

EVENT SERVICES PACKAGE

Corporate · Luncheons · Birthdays · Showers · Celebrations · Anniversaries

SMALL ROOM RENTALS

All prices are subject to applicable taxes.

Boardroom Half Day **\$75** | Full Day **\$100**

Up to 12 Guests

This fully-equipped meeting space comes with conference style seating, whiteboard, projector screen, conference phone, and high speed wireless internet.

Classroom Half Day **\$100** | Full Day **\$150**

Up to 30 Guests

This fully-equipped space is excellent for larger conference style meetings and for classroom style set ups for training. It comes with wall to wall white boards. Ask us about our long term rental prices to rent this space for your group training.

*Digital Video Projector \$75

*55" Smart TV (HDMI hook up) \$35

**Laptop not included*

BANQUET ROOM RENTALS

All prices are subject to applicable taxes.

Includes set up of required tables, chairs, linens and registration table.

Half Ballroom Half Day **\$250** | Full Day **\$350**

Up to 200 Guests

Full Ballroom Half Day **\$400** | Full Day **\$550**

Up to 400 Guests

Atrium Half Day **\$350** | Full Day **\$500**

Up to 200 Guests

RENTALS

All prices are subject to applicable taxes.

Digital Video Projector*	\$75
55" Smart TV* (HDMI hook up)	\$35 <i>*Laptop not included</i>
Microphone with podium with freestanding speaker system	\$50
Microphone with podium with sound operator via house system	\$100 Half Day \$150 Full Day
Staging per 4'x 8' Section	\$20
Chair Covers	\$3.50/chair
Chair Sash	\$2/guest
Specialty Linens	\$3-\$9/guest
DJ Service 6pm-1am	\$850
Display/Cocktail Tables	\$10/table
Specialty Table	\$70/table

INCLUDED WITH EVERY BANQUET ROOM RENTAL

Wi-Fi

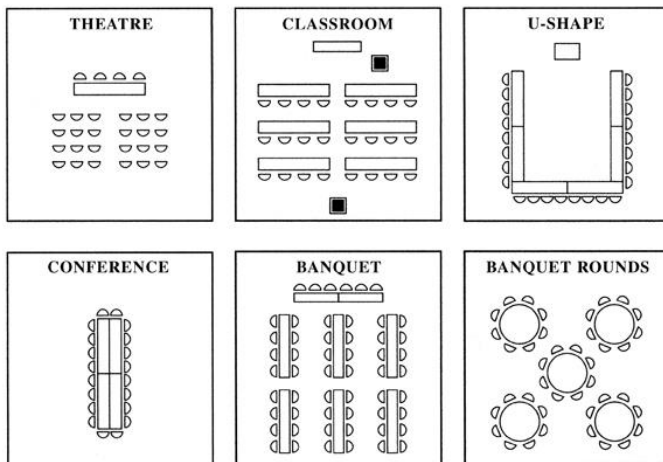
Necessary Tables & Chairs

Black, White or Ivory Table Linens

Extension Cords & Powerbars

Registry Table/Guest Book Table

SEATING STYLES



BREAK TIME SERVICE

All prices are subject to taxes and 15% gratuity.

A LA CARTE

Priced per guest

Coffee \$2 | Danishes \$3 | Muffins \$2 | Cookies \$2 | Dainties \$3
Cheesecake Bites \$4.50 | Bottled Soft Drinks \$2.68 | Juice Boxes \$2.50
Punch & Lemonade Dispensers <100 Guests \$195 | >100 Guests \$295

SNACKS & PLATTERS

Priced per guest; Minimum 20 Guests

Vegetables & Dip \$4	<i>Assorted Fresh Vegetables with Ranch Dip</i>
Fruit Platter \$5	<i>Seasonal Fruit Assortment</i>
Fancy Tea Sandwiches \$8	<i>Cucumber Dill, Cranberry Chicken Salad & Pinwheels</i>
Classic Social Platter \$12	<i>Deli Meats, Pickles, Bothwell Cheese Curds & Buns</i>
Charcuterie Plates \$14	<i>Cured Meats, Bothwell Cheeses, Fruits & Italian Vegetables</i>
Dessert Station \$9	<i>Cake, Cookies & Squares</i>
Poutine Station \$9	<i>Fries, Gravy, Bothwell Cheese Curds, Green Onions & Bacon</i>
Perogy Station \$10	<i>Potato Cheddar Perogies, Garlic Sausage, Bacon Crumble, Green Onions & Sour Cream</i>

HORS D'OEUVRES

Priced per dozen; Minimum order of three dozen

Bacon Wrapped Scallops \$35 | Cocktail Shrimp \$27 | Spring Rolls \$22 | Samosas \$27
Cheeseburger Bites \$22 | Pineapple Curry Meatballs \$18 | Bruschetta \$20
Cucumber Tomato Bites \$18 | Gouda & Grape Skewers \$20 | Raspberry Brie En Croute \$36

CLASSIC COMBINATIONS

Priced per Guest; Minimum 20 Guests

Mingle \$21	<i>Charcuterie Plates, Fruit Platters & Cheesecake Bites</i>
Celebration \$18	<i>Classic Social Platter, Veggies & Dip, Cookies & Coffee</i>
Afternoon Delight \$15	<i>Fancy Tea Sandwiches, Veggies & Dip, Dainties & Coffee</i>

BREAKFAST SERVICE

*Available until 11am | Priced per Guest | All prices are subject to taxes and 15% gratuity.
Includes Juice, Coffee & Tea Station. All necessary flatware included.*

Express Continental Buffet \$12

Minimum 12 Guests

Bagels, Muffins, Danishes, Yogurt & Fruit platter

Heritage Breakfast Buffet \$16

Minimum 20 Guests

Bacon, Sausage, Scrambled Eggs, Hash browns, Fruit platter & Toast

LUNCH BUFFET SERVICE

*Available until 3pm | Priced per Guest | All prices are subject to taxes and 15% gratuity.
Minimum 20 Guests | All Lunch Buffets include Coffee & Cookies. | All necessary flatware included.
Upgrade your dessert cookies to cheesecake bites for an additional \$3 per guest.*

Classic Deli Luncheon \$16

Assorted Cold Cuts & Cheeses, Vegetables & Dip, Pickles & Buns

Sandwiches or Wraps \$18

Served with Salad or Soup, side of Pickles

Pulled Pork on a Bun \$20

Served with Coleslaw, Waffle Cut Fried Potatoes & Soup

Lasagna \$20

House made Beef Lasagna served with Caesar Salad & Garlic Bread Sticks

Perogies & Meatballs \$20

This classic pairing is served with Coleslaw & Dinner rolls

Chicken Parmesan \$23

Breaded Chicken Breast topped with Marinara and Grated Parmesan Cheese, served with Buttered Fettuccine Noodles, Salad of choice & Garlic Bread Sticks

Butter Chicken \$23

Served with Turmeric Rice, Heritage Honey Garlic Sprout Medley, Raiti & Naan

PLATED DINNERS

Coffee, Tea & Dinner Rolls Included | Priced per Guest | All prices are subject to applicable taxes and 15% gratuity.

Minimum 30 guests | All necessary flatware included.

One entrée selection per service, additional entrée choice available at \$2 per guest.

Plated entrees come with one choice each of Salad, Starch, Vegetable & Dessert listed below.

Frenched Pork Chop \$41

Grilled and presented on a bed of Apple Cranberry Chutney served with Signature Stuffing.

Honey Glazed Ham & Meatballs \$39

Smoked Ham lightly glazed, served with slow cooked Meatballs and Signature Stuffing.

Roasted Chicken \$41

Marinated & spiced, served with your choice of Sauce and Signature Stuffing.

Choose from Marsala Sauce, White Wine Sauce, African Red Pepper Sauce

Premium Stuffed Chicken \$44

Served with Signature Stuffing.

Prime Rib \$48

Herb crusted & slow roasted, 8oz serving presented with Horseradish and Yorkshire pudding.

Orange Ginger Glazed Salmon \$41

Orange Marmalade, Fresh Ginger Root & Orange Juice Glaze, drizzled over Salmon and baked.

Eggplant Parmesan \$39

Panko crusted, topped with Marinara Sauce and Parmesan Cheese. ~Vegetarian

Children's Meal (12 & under) \$16

Chicken Fingers & Fries or Classic Mac & Cheese, served with Kids Dessert

SALADS

Tossed Garden Salad | Classic Caesar Salad | Greek Salad | Spinach Poppy Seed

STARCH

Roasted Baby Potatoes | Mashed Potatoes & Gravy | Rice Pilaf | Turmeric Rice

VEGETABLES

*Honey Glazed Carrots | California Mix | Heritage Honey Garlic Sprout Medley
Green Bean Almandine | Sunrise Medley*

DESSERTS

*Peanut Butter Cream Pie | Red Velvet Layer Cake | Turtle Cream Pie
Classic Cheesecake with Berries | Silk Chocolate Truffle Bar*

BUFFET DINNERS

*Coffee, Tea & Dinner Rolls Included | Priced per Guest | All prices are subject to applicable taxes and 15% gratuity.
Minimum 30 guests | All necessary flatware included.*

Choose One Entrée \$44 | Choose Two Entrees \$49

Children's Buffet (Ages 12 and under) 50% Off

ENTREES

Roasted Chicken

Served in your choice White Wine, Marsala, or African Red Pepper Sauce

Honey Glazed Ham

Slow Roasted Rosemary Beef

Served from a Carvery with Horseradish & Au Jus

Roasted Turkey

Served with Cranberry Sauce, Gravy & Signature Stuffing

Butter Chicken

Served with Naan and Raiti

Pork Adobo

Savoury Classic

HOT SIDES Choose One; Each additional Hot Side \$3

Meatballs & Gravy | Cabbage Rolls | Perogies & Sour Cream | Pancit | Eggplant Chana Masala | Vegan Meatballs (+\$2)

SALADS Choose Two; Each additional Salad \$2

Tossed Garden Salad | Classic Caesar Salad | Greek Salad | Pasta Salad | Potato Salad | Creamy Coleslaw

STARCH Choose One; Each additional Starch \$2

Roasted Baby Potatoes | Mashed Potatoes & Gravy | Rice Pilaf | Turmeric Rice

VEGETABLES Choose One; Each additional Vegetable \$2

Honey Glazed Carrots | California Mix | Green Bean Almandine | Sunrise Medley | Heritage Honey Garlic Sprout Medley

DESSERTS Display of assorted Cake, Cheesecake Bites and Cookies.

Choose One: Black Forest | Cookies & Cream | Strawberry Cream | Carrot Cake

PLATED DESSERTS For \$3 more choose a plated dessert to be served to your Guests.

Peanut Butter Cream Pie | Red Velvet Layer Cake | Turtle Cream Pie | Classic Cheesecake | Silk Chocolate Truffle Bar

The Complete Celebration \$55

*Priced per Guest | All prices are subject to applicable taxes and 15% gratuity. | Minimum 30 Guests
This all-inclusive package is perfect for your corporate Christmas, Anniversary dinner or milestone Birthday.*

Room Rental | Guest Tables & Chairs | Linens & Centrepiece Décor

Podium with Microphone & Dinner Music | Single Entrée Buffet Dinner | Punch, Coffee & Tea

Registry table & additional display tables (prizes, awards, displays etc)

BEVERAGE SERVICES

All alcohol must be purchased and sold under the Niverville Heritage Centre liquor license. Outside wine, liquor and beer are prohibited. Unlimited Host Bars will operate for a maximum of 6 hours. To accommodate such, bar service will be closed for dinner/speeches and service will end at 12:30am. Prices subject to GST, PST and 15% Gratuity.

Unlimited Domestic Host Bar \$36

Domestic Beer *Budweiser, Bud Lite, Coors Lite, Kokanee, MGD, Labatt's Lite*
Premium House Brand Liquor *Rye, Vodka, Gin, and White, Spiced, & Dark Rums, Tequila*
Table Wine & Wine by the Glass | Caesars | Soft Drinks

Unlimited Premium Host Bar \$43

Includes Domestic Host Bar package as well as:

Premium Beer *Rickard's Red, Stella, Corona, Keith's IPA, Shock Top, TransCanada Brewery*
Deluxe Brand Liquor *Scotch, Crown Royal, Bombay Gin & Bourbon*
Coolers *Smirnoff Ice, Okanagan Cider, White Claw, GWB Radler*
Cocktail Menu *Caesar, Long Island Iced Tea, Whiskey Sour, Paralyzer*

Pricing

\$5.36 Domestic Beer/Premium Liquor | \$7.15 Cocktails | \$6.47 Wine/Premium Beer/Deluxe Liquor/Coolers

Host Bar

Sponsored by the client with the final bill based on actual consumption during the event. Ask your coordinator about budget friendly options for hosting a partial host bar. Several options are available to fit varying needs and budgets. Host bars will operate for the hours declared by the client to a maximum of 8 hours. Bar service may remain open or closed during dinner/speeches at the client's discretion and service will go no later than 12:30am.

Cash bar

Served on a cash basis, your coordinator will make all the arrangements. Prices subject to GST and PST. Cash Bars are subject to a bartender fee of \$30 per hour, minimum of four (4) hours per bartender if sales do not exceed \$500 before taxes.

Wine Selections

HOUSE WINE BY THE LITRE

Peller Family Vineyards Cabernet Merlot \$29 | Peller Family Vineyards Chardonnay \$29

BY THE BOTTLE

Black Cellar Malbec Merlot or Cab Sav \$25 | Black Cellar Pinot Grigio \$25 CANADA

Bodacious Smooth Red \$25 | Bodacious Smooth White \$25 CANADA

Apothic Red \$30 | Apothic White \$30 USA

The Little Penguin Shiraz \$ 30| The Little Penguin Chardonnay \$30 AUSTRALIA

Jacob's Creek Simply Red \$30 | Jacob's Creek Moscato \$30 AUSTRALIA

Wolf Blass Yellow Label Cabernet Sauvignon \$35 | Wolf Blass Yellow Label Chardonnay \$35 AUSTRALIA

EVENT SERVICES POLICIES

1. All food and beverages in the licensed event spaces must be supplied by NHC. As we prepare more food than is required for presentation and extenuating circumstances, all food left over must remain in the event centre and no takeout containers will be given out.
2. All prices are guaranteed for (60) days.
3. NHC must be advised as to the menu selection and guaranteed number of guests at a minimum of fourteen (14) days prior to the event. For select menu items, we may require more notice of guaranteed guest count. Please discuss with your Event Coordinator.
4. NHC will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the estimated number of guests stated in the event request will be charged to the client.
5. Gratuity of 15% is computed on the total of all services and food & beverages sales. Provincial Sales Tax (PST) and Goods and Services Tax (GST) are applicable as regulated.
6. Alcoholic beverages will be served only in accordance with the Manitoba Liquor Control Commission (MLCC). As per NHC policy, no bar service will occur later than 1:00am. Event spaces must be vacated by 1:30am.
7. NHC reserves the right to inspect and control all private functions.
8. A non-refundable deposit of \$200-\$500 (depending on size of event) is required at the time of booking to guarantee your event date. An additional non-refundable deposit of 50% of the total estimated charges will be required 7 business days prior to the event date. The remaining balance is due at the end of the event. In the event of cancellation, NHC will experience significant monetary losses, so should the client cancel booking, his/her deposit is forfeited.
9. NHC is not responsible for any equipment and belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the client.
10. Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Setup & dismantle times are to be specified at the time of booking. Any delay in starting times of meal service, more than 30 minutes, will result in a labor fee being charged.
11. Personal items must be removed from the facility at the end of each event.
12. Events with live or recorded music are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND fees. Fees are based upon the capacity of the function, room, and if the function has or does not have dancing. Such fees are governed by law under the Copyright Act R.S.C. 1985 Chapter 42.