

EVENT SERVICES PACKAGE

Corporate · Luncheons · Birthdays · Showers · Celebrations · Anniversaries

SMALL ROOM RENTALS

All prices are subject to applicable taxes. Half days are up to 4.5 hours. Full days are 4.5+ hours

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 28 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. Capacity dependant on set up

Includes set up of up to 10 tables, chairs, linens and registration table. *Full ballroom will include set up of up to 20 tables

Additional tables \$15 per. Linen upgrades available

Half Ballroom Half Day \$300 | Full Day \$400

Up to 200 guests

Full Ballroom* Half Day \$500 | Full Day \$700

Up to 400 Guests

Atrium Half Day \$400 | Full Day \$550

Up to 200 Guests

RENTALS

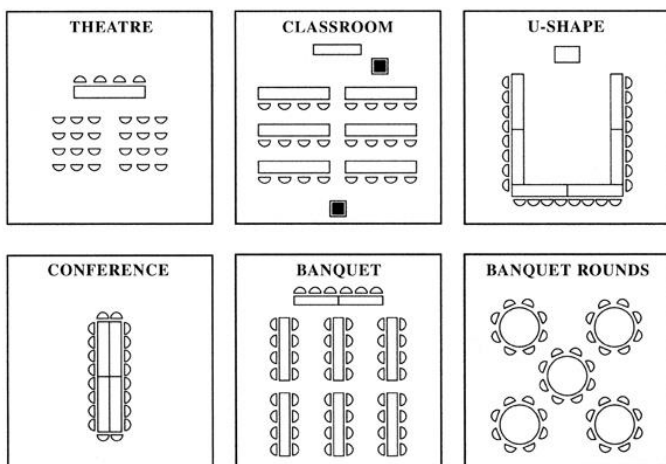
All prices are subject to applicable taxes.

Digital Video Projector*	\$75
55" Smart TV* (HDMI hook up)	\$35 <i>*Laptop not included</i>
Microphone (x1), podium with freestanding speaker system	\$75
Additional Microphone	\$20
Microphone (x1), podium with sound operator via house system	\$150 Half Day \$250 Full Day
Staging per 4'x 8' Section	\$30
Chair Covers	\$3.50/chair
Chair Sash	\$2/guest
Specialty Linens	\$3+/guest
DJ Service 6pm–1am <i>timeframe may vary depending on event</i>	\$900 (SOCAN fee will apply)
Display/Cocktail Tables <i>includes linen</i>	\$15/table
Specialty Table	\$75/table
Centrepieces	\$5+/table

INCLUDED WITH EVERY BANQUET ROOM RENTAL

- Wi-Fi
- Black, White or Ivory Table Linens
- Extension Cords & Powerbars
- Registry Table/Guest Book Table

SEATING STYLES*



**Set up requests are dependent on which space is booked*

BREAK TIME SERVICE

All prices are subject to taxes and 15% gratuity.

A LA CARTE

Priced per guest

Coffee \$2 | Danishes \$4 | Muffins \$2 | Cookies \$2 | Dainties \$4

Cheesecake Bites \$5 | Bottled Soft Drinks (591ml) \$2.68 | Bottled Water (500ml) \$2.00 | Juice \$4.00

Unlimited Drink Dispensers: less than 100 Guests \$195 | up to 200 Guests \$295 | 200+ Guests \$325

Choose from Infused Lemonade or Peach or Raspberry Iced Tea

SNACKS & PLATTERS

Priced per guest; **Minimum 20 Guests**

Vegetables & Dip \$8	Assorted Fresh Vegetables with Ranch Dip
Fruit Platter \$8	Seasonal Fruit Assortment
Open Faced Sandwiches \$11	Cranberry Chicken Salad, Ham & Cheese, Egg Salad
Classic Social Platter \$14	Deli Meats, Pickles, Bothwell Cheese Curds & Buns
Charcuterie Plates \$16	Cured Meats, Bothwell Cheeses, Fruits & Vegetables
Dessert Station \$13	Assorted cakes, cheesecake bites and squares
Poutine Station \$11	Fries, Gravy, Bothwell Cheese Curds, Green Onions & Bacon Crumble
Perogy Station \$13	Potato Cheddar Perogies, Garlic Sausage, Bacon Crumble, Green Onions & Sour Cream

HORS D'OEUVRES

Priced per dozen; **Minimum order of three dozen**

Bacon Wrapped Scallops \$38 | Cocktail Shrimp \$27 | Raspberry Brie En Croute \$36

Spring Rolls \$29 | Samosas \$29 | Bruschetta \$23 | Meatballs in Choice of Sauce \$18

Mini Quiche \$20 | Cucumber Tomato Bites \$18 | Gouda & Grape Skewers \$20

CLASSIC COMBINATIONS

Priced per Guest; **Minimum 20 Guests**

Mingle \$25	Charcuterie Plates, Fruit Platters & Cheesecake Bites
Celebration \$26	Classic Social Platter, Veggies & Dip, Cookies & Coffee
Afternoon Delight \$24	Open Faced Sandwiches, Veggies & Dip, Dainties & Coffee

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 \$16

Minimum 12 Guests

Bagels, Muffins, Danishes, Yogurt & Fruit platter

Heritage Breakfast Buffet \$21

Minimum 20 Guests

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

LUNCH BUFFET SERVICE

*Available until 3pm | Priced per Guest | All prices are subject to taxes and 15% gratuity.
Minimum 20 Guests (*some exceptions apply) | 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* \$22

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

Sandwiches or Wraps* \$24

Served with Salad or Soup, Pickles

Pulled Pork on a Bun \$25

Served with Coleslaw, Waffle Cut Fried Potatoes & Soup

Lasagna \$25

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

Perogies & Meatballs \$25

This classic pairing is served with Coleslaw & Dinner rolls

PLATED DINNERS

Coffee, Tea & Dinner Buns 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.

Herbed Pork Loin \$42

Roasted pork loin topped with Robert sauce (white wine, mustard & diced onion)

Honey Glazed Ham & Meatballs \$40

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

Roasted Chicken \$42

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 \$46

Served with Signature Stuffing.

Prime Rib \$51

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

Lemon Dill Salmon \$42

Roasted salmon drizzled in a creamy lemon pepper dill sauce

Eggplant Parmesan \$40

Panko Crusted Eggplant topped with Marinara sauce, Mozzarella and Parmesan Cheese. *vegetarian/vegan

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

Three Chicken Fingers (5pc + \$2) with Fries, served with Kids Dessert

SALADS

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

STARCH

Roasted Baby Potatoes | Mashed Potatoes & Gravy | Scalloped Potatoes | 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 | Dolce de Leche Cheesecake
Classic Cheesecake with Choice of Topping | Decadent Chocolate Cake | White Chocolate
Raspberry Cheesecake | Classic Carrot cake

BUFFET DINNERS

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

Choose One Entrée \$46 | Choose Two Entrees \$51

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 with Horseradish & Au Jus (carvery available for 50+ guests)

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 | Scalloped Potatoes

VEGETABLES Choose One; Each additional Vegetable \$2

Honey Glazed Carrots | California Mix | Green Bean Almandine | Sunrise Medley | Santa Fe Corn

DESSERTS Display of assorted Cakes, Cheesecake Bites and Silk Chocolate Truffle.

Cakes: Carrot | Chocolate Explosion | Strawberry Cream | Cappucino

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

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 (upgrades available)

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

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

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 Host Bar \$43

Beer

Budweiser, Bud Lite, Coors Lite, Kokanee, MGD, Labatt's Lite, Rickard's Red, Stella, Corona, Keith's IPA, Shock Top, TransCanada Brewery – craft beers selection subject to change based on availability.

Liquor

Rye, Vodka, Gin, and White, Spiced, & Dark Rums, Tequila, Scotch, Crown Royal, Bombay Gin & Bourbon

Coolers

Smirnoff Ice, Okanagan Cider, White Claw, GWB Radler

Cocktails

Caesars, Long Island Iced Tea, Whiskey Sour, Blue Lagoon

Table Wine & Wine by the Glass | Soft Drinks

Pricing

\$5.36 Dom Beer/Prem Liquor | \$7.15 Cocktails | \$6.47 Wine/Prem Beer/Deluxe Liquor/Coolers | \$8.04 Craft Beer

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

Ask us about our current wine list

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 12:30am. Event spaces must be vacated by 1:00am.
7. NHC reserves the right to inspect and control all private functions.
8. A non-refundable deposit of \$200-\$500 (depending on the 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 10 business days prior to the event date. The remaining balance is due the Monday prior to the event date. In the event of cancellation, NHC will experience significant monetary losses, so should the client cancel booking, the 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. Start and end 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.