



The Granite Curling Club

*1 GRANITE WAY
WINNIPEG, MANITOBA
R3C 0Y9*

PH: (204) 775-8239

BANQUET SELECTIONS

E-MAIL: curl@granitecurlingclub.ca

WEBSITE: www.granitecurlingclub.ca

- 🍷 Consumption of alcoholic beverages is limited to items purchased from the Granite bar. All alcohol must be purchased from and served through the Granite Curling Club staff. Bar must be closed by 2:00 AM and all in attendance must vacate by 2:30 AM. Under MLCC regulations, The Granite Curling Club has the right to refuse service to anyone who appears to have consumed alcohol to a point of creating a potential inconvenience, disturbance or danger to others or themselves. Bringing in alcoholic beverages from other sources is illegal unless done under a special occasion permit through the MLCC.
- 🍷 All food consumed in the Granite is to be purchased from the club. No outside food is to be brought into the club. All food and beverage charges are subject to 15% gratuity, 7% PST, and 5% GST where applicable. All prices are subject to change.
- 🍷 Final confirmation is required no later than 72 hours prior to the start of the event. We prepare and set for approximately 5% more than the guaranteed number. Payment due is for the guaranteed number, or the actual number of meals served, whichever is greater. Payment for confirmed number is due upon invoice.
- 🍷 China and linen service is provided for all full service events.
- 🍷 Microphone and podium, TV, are available at no extra cost.
- 🍷 All prices are subject to change.

The Granite Curling Club and employees are not responsible for any personal injury, loss or theft suffered by the client. The client agrees to accept responsibility for any damages to the premises by his or her guests or independent contractors on his or her behalf prior to, during or after the function.

BREAKFAST BUFFETS

(MINIMUM ORDERS MAY APPLY)

Prices are per person unless otherwise stated

The Continental

Chefs Selection of Fresh Muffins, Danishes, Toast, Preserves, Assorted juices, Tea, Coffee \$15
Add Fresh fruit platter \$7

The Chef's Special

Assorted fruit juices, Breakfast pastries, Scrambled Eggs, Hash browns, your choice of Bacon, Ham or Sausages, Tea and Coffee \$18

LUNCHEONS

(MINIMUM ORDERS MAY APPLY)

Chili Bowl served with rye bread \$15

Hearty Soup and assorted **Sandwiches** \$17

Wraps (please add extra) \$6

Boneless Chicken Breast with your choice of White wine or mushroom sauce and Chef's choice of Potato and vegetable \$22

Pork Cutlet served with mushroom sauce and mashed potato and vegetable \$20

Salisbury Steak with Mushroom Gravy and Chef's choice of potato and vegetable \$19

Beef Carte, open face Au Jus on French Bread with mashed potatoes and coleslaw \$24

Chef's Homemade Lasagna served with Caesar Salad and Garlic toast \$22

Your choice of **Roast Beef or Roast Chicken**, buffet style with salad, potato and vegetables and fresh buns and butter \$27

DINNER BUFFETS

(MINIMUM ORDERS MAY APPLY)

Served with your choice of: Garden Salad with Dressing or Caesar Salad**Plus choose one other salad:**

Potato Salad: Field potatoes in a rich creamy mustard mayo dressing, red green peppers, green onions, loads of eggs

Coleslaw: hand cut fine cabbage, coleslaw dressing, mayo. Spices, carrots, green onions. A true Granite staple

Pasta Salad: Penne noodles, red onion, red green peppers, green onions in a light spicy Italian dressing topped off with grated parmesan cheese.

Choice of three Entrées

\$35

Each additional Entrée please add

\$11

Bar-B-Q Spareribs

Swedish or Italian Meatballs

Roasted Chicken Pieces

Cabbage Rolls

Vegetable Chickpea Stir Fry

Perogies

Pad Thai

Choice of one selection from each of the following:**Potato**

Oven Roast Potato

Baked or Mashed Potato

Scalloped Potato

Seasoned Herbed Rice

Vegetable

Glazed Baby Carrot

Green Beans Almondine

Corn and Peppers

Roasts: (extra)

Roast Beef or Turkey Carvery add \$11

Baked Ham Carvery add \$9

Grilled Chicken Breast add \$10

Buffet Dinners include: dinner rolls, tea and coffee

Assorted Dainties: Chefs Selection of Brownie, Nanaimo Squares, Carrot Cake, Berry Crumble Bars and other Assorted Squares.

\$9

DINNER SELECTIONS**(MINIMUM ORDERS MAY APPLY)**

Dinner Entrée Selected is for entire group

Dinner selection include choice of salad, potato, vegetable and dessert, dinner rolls, tea and coffee

Chicken Cordon Bleu or Parmigiana	\$29
Boneless non-breaded chicken breast topped with Cheese and Ham	
Veal Cutlets	\$27
Tender Breaded Cutlet served with your choice of Spanish or Mushroom Sauce	
Our Own Oven Roasted Turkey	
Oven Roasted served with sage stuffing served with cranberry sauce	\$30
Bar B Que Baby Back Ribs	\$30
Finger Lickin' approved	
Roast Baron Of Beef	\$32
Au Jus and served to your liking by our Chef	
Chicken and Ribs	\$35
Oven Roasted quarter chicken and Bar-B-Q ribs	
Prime Rib of Beef	\$38
Served with Yorkshire pudding	

Choice of one selection from each of the following:Salad

House Salad with choice of Dressings

Caesar Salad

Potato/Rice

Oven Roasted Potato

Seasoned Herbed Rice

Mashed Potato

Vegetable

Green Beans Almondine

Corn and Peppers

Glazed Baby Carrot

Dessert

Strawberry Cream Torte

Hot Apple Crisp with Ice Cream

Assorted Dainties – Brownie, Carrot Cake,

Nanaimo Bars, Berry Crumble Squares

Vegetarian options available on request

RECEPTION SELECTIONS

Prices are per serving unless otherwise stated

Hot Finger Foods	\$16 per dozen
Bacon wrapped Chicken Livers	Spicy Chicken Wings
Mini Egg Rolls	Cheese Bites
Mozza Sticks	Glazed Meatballs
Dry Breaded Pork	Spring Rolls
Breaded Shrimp	
Seasonal Fresh Vegetable Platter with House Dip	\$10/per person
Seasonal Fruit Platter – Seasonal Market Selection of Fruit	\$10/ per person
Cheese Tray – Chefs Selection of Domestic Market Cheeses	\$11/per person
Sandwich Tray – Chefs Selection of Fresh Roasted & Deli Meats w/ Breads	\$10per person
Pickle Tray – Selection of Winnipegs Finest Pickles	\$5/per person
Dessert Tray – Chefs Selection of Brownie, Nanaimo Squares, Carrot Cake, Berry Crumble Bars and other Assorted Squares.	\$9/person
The Granite Social Party Pack	\$15/person
- Assortment of Cold Cuts, Pickles, Cheese, Bread and Condiments	
Taco Bar	\$17/person
- Assorted hard and soft shells, ground beef, chicken, chickpeas, with all the fixings, sour cream and salsa	

BANQUET / EVENT AGREEMENT

Function Date: _____

Banquet Name: _____

Organizer(s): _____

Phone Number: _____ Cell Number: _____

Mailing Address: _____

What is your choice from the dinner selections?

Special instructions / requests _____

Number of sheets of ice needed and time of use _____

Number of curling brooms needed to rent _____

Estimated number of guests for lunch / dinner / reception _____

Food/meal served at _____ am/pm

Cash or Open Bar? _____

Please fill in the above information

Please return to :

Granite Curling Club

1 Granite Way

Winnipeg, MB R3C0Y9

curl@granitecurlingclub.ca

A non-refundable deposit of \$200.00 is required to confirm the date. Final confirmation is required no later than 72 hours prior to the start of the event. We prepare and set for approximately 5% more than the guaranteed number. Payment due is for the guaranteed number, or the actual number of meals served, whichever is greater.

Organizer Signature : _____.

For office use only:

Deposit amount: \$_____ Rec. No: _____ Acc. No: _____

Guaranteed number of guests for dinner (72 hours) _____

Prices subject to gratuity, GST and PST

All Prices Are Subject To Change