



Banquet Planner

We are pleased you have selected the Niakwa Country Club for your Group Function.

Established in 1923, Niakwa Country Club is the perfect place to host your special day. From intimate gatherings of four, to groups of three hundred, this prestigious Club will make your event a memorable one. In the timeless tradition of Country Club hospitality, there is no finer welcome for your guest than an elegant soirée.

Our mission is to provide the best service possible for our guests. You will find our staff helpful, attentive and cordial. Our goal is to provide you and your guests excellent food with gracious service in Country Club elegance.

Please feel free to discuss any dietary needs you or your guests may have and we will try our utmost to facilitate a wonderful dining experience.

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*Niakwa Dining Corporation Inc., 620 Niakwa Road, Winnipeg, Manitoba R2J 2X3
www.provencebistro.com*

Booking Confirmation Agreement

When booking the Ballroom, a non refundable deposit of \$1000.00 is required.

All other Private Dining Areas require additional deposits.

Final payment is required on the date of the function unless other arrangements have been approved by Management.

Niakwa Dining Corp. will only accept payment by Cheque, Interact, or Cash.

Cheques to be made payable to Niakwa Dining Corporation.

All food and beverage served at Niakwa Golf and Country Club is to be provided by Niakwa Dining Corporation Inc.

according to the City of Winnipeg By-law No.5160/89.

The only exception to this is wedding cakes prepared in a commercial Kitchen.

All food, beverages and services are subject to all applicable taxes and a 15% service charge.

One menu choice is required for all guests. Extra menu choices will result in an extra fee.

Events on statutory holidays will be charged a staffing fee.

Dietary restrictions of guests will be made available upon prior request.

Children's meals can also be prearranged for your function.

All prices listed within this package are guaranteed for ninety (90) days prior to the event. (On Statutory holidays, there will be a \$500.00 + taxes and gratuity surcharge on the entire function)

Final confirmation is required by 12:00 pm, seven (7) days prior to the function. Billing will be based on number of estimated/confirmed guests or the actual number of guests in attendance, whichever is greater.

The client agrees to accept personal and collective 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. The client ensures that Niakwa Country Club and Niakwa Dining Corporation and/or it's employees are not held responsible for any personal injury, loss or theft suffered by the client.

Niakwa Golf and Country Club does not permit any articles to be fastened to walls or electrical fixtures. All decorating MUST be pre-approved by Niakwa. The use of tacks, nails, screws or anything that could mark the doors, walls, or ceilings is prohibited. The organizer will be held responsible for any and all damage to the property.

Appropriate Dress is required while at the club.

No denim, track pants or shorts permitted in the club house.

What Niakwa Country Club has to offer:



Niakwa Ballroom (50-220 people)

This spacious 3,500 square foot Ballroom is ideal for events such as weddings, banquets and conferences. With natural lighting, the Ballroom can accommodate over two hundred guests banquet-style or three hundred guests for a cocktail and Hors D'oeuvre party. It can also be divided to accommodate small groups.

Members Dining Room (up to 95 people)

(Available November to March for evening functions)

This is the showpiece of the Niakwa Country Club.

This beautifully designed and newly renovated room can accommodate up to one hundred people. Perfect for Christmas parties, weddings, bridal showers and engagement parties, this room will give your guests the feel of Country Club elegance.



Provence Bistro Dining Room (40-56 people)

This sunlit room, which overlooks our gorgeous golf course, serves the best French inspired cuisine in Winnipeg and was rated "One of the top new restaurants in Canada"-Enroute Magazine 2003. Small weddings, bridal showers, anniversaries, meetings/ presentations or any other small to medium-sized gatherings can be booked for groups of up to fifty people.



Wine Room (Salon du Vin) (24-32 people)

This room, just like the Provence Bistro Dining Room, overlooks our golf course and can host small meetings, seminars, workshops or private dinners for groups up to thirty two people.

Parking and Special Services

A very big convenience for your next event at Niakwa Country Club is the ample free parking for over one hundred and fifty vehicles.

Parking is available at the front and back of our facility.

As well, Niakwa Country Club is equipped with wireless internet throughout the facilities.

Bar Service

Corkage Bar

You supply the Liquor/Wine and beer for your event, while we will supply the ice, glasses, assorted juices, soft drinks, fresh fruit garnishes, cocktail napkins, swizzle sticks, straws and bartenders.

The confirmed number of guests determines the number of bartenders required.

Wine/Champagne service during a corkage function is charged at \$5.00 per bottle.

Full corkage fee of \$9.95 per person attending the banquet is charged.

A corkage fee of \$8.95 per person is offered on Fridays and \$6.95 on Sundays.

An occasional permit is required to be purchased from the M.L.C.C. bearing the name of the host or organizer of the banquet. That person must remain on site during the entire function. Niakwa Dining Corporation will accept delivery of the alcohol you purchase one day prior to your function. The permit must accompany the beverages when they are on our premises.

All alcohol must be removed from the premises at the end of the function.

All Corkage fees are subject to all applicable taxes and a 15% service charge.

Host Bar

Niakwa Country Club provides complete set-up arrangements.

The host sponsors the reception and is charged based on beverages consumed:

Domestic beer by the bottle and Premium shots are \$4.24

Basic Cocktails are \$4.90 and House wine by the 750ml bottle from \$24 per bottle.

All liquor sales are subject to all applicable taxes and a 15% service charge.

Cash Bar

Niakwa Country Club sells beverages directly to your guests.

We will provide complete set-up arrangements at no charge.

Current prices are as follows (prices include all taxes) :

<i>Most Premium Brands - 1 oz.</i>	<i>\$4.75</i>
<i>Famous Grouse Scotch - 1 oz.</i>	<i>\$5.00</i>
<i>Domestic Beer</i>	<i>\$4.75</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>House Wine - 5oz.</i>	<i>\$5.00</i>
<i>Basic Cocktails</i>	<i>\$5.50</i>
<i>Deluxe Cocktails</i>	<i>\$6.25</i>
<i>Soft Drinks</i>	<i>\$1.75</i>
<i>Juices</i>	<i>\$2.25</i>

If net sales do not exceed \$200 per bartender, there will be bartender charges of \$15.00 per hour for each bartender. Hours worked are based on a minimum of 3 hours not including a ½ hour before and after the function. In compliance with MLCC regulations, Niakwa Dining Corporation does not permit clients to serve their own beverages at their function.

Breakfast

Note: Bottled Juices and canned soft drinks will be placed in the room and billed by consumption

Basic Continental Breakfast

Assorted Pastries & Muffins

Coffee and Tea

\$7.50

Add assorted fresh fruit - \$3.65 per person

Mini bagels and lox

Assorted cream cheeses with tomatoes, onions and capers

Coffee and Tea

\$12.50

Stuffed French Toast Buffet (minimum 15 people)

Thick sliced French bread stuffed full of berries with syrup

Scrambled Eggs, Bacon and Hash Browns

Coffee and Tea

\$14.00

Add assorted fresh fruit - \$3.65 per person

Chef's Breakfast Buffet (minimum 30 people)

Assorted Pastries & Muffins served with Butter and Preserves

Fresh Seasonal Fruit Tray, Bacon, Sausages, and Hash Browns

Spinach Frittata or Quiche in prosciutto cups (up charge \$1.75 for Quiche)

Fresh Buttermilk Pancakes with Maple Syrup

Coffee and Tea

\$20.75

Additions to the buffets

<i>Staffed Omelette bar \$6.00 per person</i>	<i>Wheel of warm Brie cheese, served with puff pastry, cranberries, apricots, pecans and crackers</i>
<i>Yogurt berry granola martinis \$4.50</i>	<i>Large Wheel, \$180.00 (serves 60 ppl)</i>
<i>Breakfast devilled eggs with goat cheese and dill \$14.00 per dozen</i>	<i>Medium Wheel \$120.00 (serves 40 ppl)</i>
<i>Quiche in prosciutto cups \$3.75</i>	<i>Small Wheel \$60 (serves 20 ppl)</i>

Luncheon Entrées

Entrées are accompanied with breads, soup du jour, starch and vegetables.

You must choose only one Entrée item for the entire group

Served until 3 p.m.

Chicken Breast

Tender Boneless Breast of Chicken served with Sautéed Mushrooms sauce.

\$19.25

Chicken Parmesan

Boneless Breast of Chicken baked with Tomato Sauce and Mozzarella Cheese

\$20.75

Beef Stroganoff

Sautéed beef tenderloin tips in a rich beef and rosemary sauce served on fusilli noodles.

\$16.00

Open Faced Hot Turkey Sandwich

With cranberry asiago au gratin

\$14.50

Baked Vegetarian Lasagna

Layered with Spinach, Peppers, Onions, Tomato Sauce and Mozzarella Cheese.

Served with Caesar Salad

\$17.50

Crown Roast of Pork

Tarragon and Dijon rubbed crown Pork served with Tarragon Apple Sauce

6oz \$16.50

Fresh Atlantic Salmon

Seared Fillet of Salmon with a citrus pesto.

\$21.00

Grilled New York Strip

Served with Chasseur sauce with Mushrooms, Garlic, Onion and Tomato

\$22.50

All food and beverages are subject to all applicable taxes and a 15% service charge.

Luncheons *served until 3 p.m.*

Soup and Sandwich Buffet

Soup of the Day

Assorted Sandwiches

Consisting of Shaved Roast Beef & Ham, Tuna Salad, Egg Salad

Dill Pickle Spears and Assorted Relishes

Tossed Salad with Assorted Dressings

\$16.50

If your group is between 10 and 25 people, we will serve the soups individually.

Without salad - \$14.50 pp

Hot Luncheon Buffet (minimum 30 ppl)

Soup of the Day

Fresh Baked Breads

Tossed Salad, Cole Slaw

Assorted Pickles and Relishes

Herb Roasted Chicken Pieces

Seasonal Medley of Fresh Vegetables,

Chef's Choice Pasta - vegetarian

Oven Roasted Potatoes

Dainties

\$20.75

Add a Dessert for your Luncheon Menu

Chocolate truffle

Lemon Burst Chilled Cheesecake

Baileys Double Chocolate Swirl Chilled Cheesecake

Lemon raspberry

\$4.95 per person

All food and beverages are subject to all applicable taxes and a 15% service charge.

Dinner Entrées

*All items include Freshly Baked Breads and seasonal mixed Vegetables.
Please select your choice of Soup or Salad, Potato and Dessert from our Menu selections.
To have both soup and salad, please add \$2.95 per person*

Chicken Florentine

*Tender Chicken Breast filled with Spinach and Ricotta Cheese
topped with a Fire Roasted Tomato Sauce*

\$32.00

“Chicken Wellington” Niakwa Style

*Chicken Breast topped with Mushroom & Garlic Duxelle and Puff Pastry
served with a Thyme Red Wine Sauce*

\$32.00

Italian Stuffed Chicken

Supreme Breast of Chicken Stuffed with Sundried Tomato and a Basil-Pesto

\$33.00

Asian Chicken

*Chicken Marinated in Ginger & Sesame with a Thai ginger sauce
and Topped with Wonton Crisps*

\$29.00

Lemon - Thyme Chicken

*Roasted and Marinated in Lemon & Thyme
Served with a White Wine pan au Jus*

\$29.75

Seafood Stuffed Chicken

*Shrimp, scallop and crab with shallots and dill stuffed chicken
with a lemon caper cream sauce.*

\$34.00

All food and beverages are subject to all applicable taxes and a 15% service charge.

Seafood

Salmon Asparagus Wellington

Salmon Asparagus and Lemon Crème Fraîche wrapped in puff pastry.

\$31.50

Lake Winnipeg Pickerel

Seared Manitoba Pickerel topped with Caviar Butter.

\$28.75

Seafood Mixed Grill

Grilled Shrimp Skewers, Scallops, Salmon topped with Grapefruit Coconut Hollandaise

\$34.50

Meat

Prime Rib of Beef

Oven Roasted Prime Rib cooked to a Medium then thick cut served with Yorkshire Pudding, Horseradish and au Jus

7oz \$33.25

Beef Tenderloin

Seared "Sterling Silver" Filet Mignon with sauce Chasseur With Mushrooms, Garlic, Onion and Tomato

6oz \$38.25

Crown Roast of Pork

Tarragon and Dijon rubbed crown Pork served with Tarragon Apple Sauce

8oz \$26.50

Grilled Lamb Sirloin

Thyme and dill marinated lamb sirloin in a roasted garlic sauce

\$32.00

All food and beverages are subject to all applicable taxes and a 15% service charge.

Combination Plates

Beef and Chicken

Beef Tenderloin (4oz) and Chicken Breast (3oz) served with a Peppercorn Sauce
\$37.25

Beef and Shrimp

Beef Tenderloin (5oz) with 2 Shrimp Skewers and Garlic Chive Butter
\$39.00

Chicken and Shrimp

*Herbed Roasted Chicken Breast with a Skewer of Five Marinated Shrimps
with a Garlic Dill White Wine Sauce*
\$33.00

Vegetarian Option

Vegetable Strudel

Grilled Vegetables wrapped in Filo Pastry served on wild mushroom risotto
\$29.75 (Vegan Friendly)

Kids Meals

(choose one – includes 1st course and dessert)

*Chicken fingers and fries, Grilled Cheese Sandwich and fries,
Pasta with Tomato or Cheese sauce*

\$17.95

All food and beverages are subject to all applicable taxes and a 15% service charge.

Soups

(Please select one)

Minestrone

Cream of Potato and Leek

Broccoli and Asiago Cheese

Cream of Carrot, Orange and Dill

Gazpacho with Avocado Salsa (cold soup)

Fire Roasted Tomato Soup with Italian Parsley Basil oil

Cream of Wild Mushroom with Pesto Crouton (up charge of \$1.00)

Roasted Red Bell Pepper with Basil Crème and flamed Sambucca (up charge of \$1.50)

New England clam chowder (up charge of \$1.50)

Hot and Sour

Salads

(Please select one)

New Zealand Salad

Mixed Greens with slices of Kiwi and Fresh Strawberries.

Served with a Raspberry dressing garnished with melon.

California Salad

Mixed Greens with Mandarin Orange sections and Strawberries

Served with sundried tomato vinaigrette and Garnished with table grapes

Niakwa House Salad

Mixed Greens with Fresh Tomato and Cucumber topped with carrot curls

served with a Balsamic Vinaigrette

Manitoba Squash Salad (upcharge of \$1.00)

Roasted diced squash with Cucumber Nest filled with Field Greens

with a Maple Blueberry Vinaigrette.

Grilled Caesar Salad (upcharge of \$1.00)

Grilled Romaine Hearts with a Caesar Vinaigrette, Fried Capers,

Parmesan cheese, lemon and roasted garlic cloves

All food and beverages are subject to all applicable taxes and a 15% service charge.

Sides

(Please select one)

Dauphinoise Potatoes

Oven roasted potatoes

Roasted Garlic & Buttermilk Mashed Potatoes

Pomme William Crusted Potato (\$1.00 upcharge)

White and Wild Rice with Mushroom and Onions

Bacon Cheese Stuffed-Baked Potato(\$1.00 upcharge)

Desserts

(Please select one)

Baby Schmoo

Chocolate truffle

Maple Walnut Tart

Italian Chocolate and Almond Zuccotto Torte

Baileys Double Chocolate Swirl Chilled Cheesecake

Cinnamon Apple Strudel w/vanilla ice cream(up charge \$1.00)

Chocolate Mousse w/Raspberry Coulis (\$2.00 upcharge)

Lemon Burst Chilled Cheesecake

Lemon raspberry

All food and beverages are subject to all applicable taxes and a 15% service charge

Hors D'oeuvres (minimum order 2doz of any one type)



Hot- Hor D'Oeuvres

Price Per Dozen

- Grilled Bison Brochette with Chimichurri Sauce- \$28*
- Citrus Ahi Tuna Tartar with sundried tomatoes \$27*
- Curried Chicken Wontons with Zest of Orange & Plum sauce - \$20*
- Vegetarian Spring Rolls - \$16*
- Petite Ryebein Sandwich - \$18*
- Sea Scallops Provençal with tomato ragout or avocado lime dressing - \$28*
- Coconut Crusted Tiger Prawns with Mandarin Sauce - \$26*
- Wild Mushroom & Gruyere Tartlets – \$18*
- Beef Wontons with Chili sauce - \$20*
- Chicken Jambonette with soy honey glaze - \$24*
- Fried Malpaque oysters with Tabasco cream - \$26*
- Moroccan spiced lamb skewers with tzatziki sauce - \$25*
- Skewers of chicken satay (peanut sauce) - \$20*
- Parmesan risotto balls with marinara sauce- \$18*
- Bison meat balls with coconut bbq sauce-\$22*
- Asian Beef skewers- \$20*

Cold- Hors D'Oeuvres

Price Per Dozen

- Beef Tenderloin tartare on spoons-\$24*
- Maple syrup and brandy prawns-\$21*
- Jumbo Tiger Prawns on Ice with Lemon and Cocktail Sauce - \$26*
- Crepes with smoked salmon and crab - \$20*
- Cherry tomatoes filled with basil and marinated feta – \$17*
- Mini Crabcakes with Red Pepper Aioli - \$20*
- Vegetarian Summer rolls - \$20*
- Asparagus with gruyere and Prosciutto - \$17*
- Mini creamer Potatoes with Tobiko Caviar - \$17*
- Smoked Salmon & Capers on Cocktail Breads - \$17*
- Avocado bruschetta - \$16*
- South west Marinated chilled mussels- \$17*
- Chicken liver mousse- \$19*

Reception Platters

Fresh Vegetable Tray

*An assortment of Fresh Seasonal Vegetables arranged with dips.
\$50 per tray (serves 25)*

Cheese and Crackers

*A selection of Domestic and Imported Cheeses Served with assorted Crackers
\$95 per tray (serves 25)*

Baked Warm Brie

*Wheel of warm Brie cheese, served with puff pastry, cranberries, apricots, pecans and crackers
Large Wheel \$180.00 (serves 60 ppl)
Medium Wheel \$120.00 (serves 40 ppl)
Small Wheel \$60 (serves 20 ppl)*

Fresh Fruit Display

*A selection of Seasonal Fruits
\$75 per tray (serves 25)
(Price may vary during winter)*

Breaks

Fresh baked cookies \$1.25

Half Slab Cakes - decorated

*Half Slab (Feeds 40 People) \$50
Carrot, Black Forest or Custom Cake*

For Custom Cake choose from the following:

Cake: White, Tres Leche, Sponge or Chocolate

Icing: White Buttercream, Chocolate Truffle or German Chocolate

Filling: Chocolate, Raspberry, Bananas, Strawberries, Fresh fruit & Mousse or Lemon

Cocktail Sandwiches

On a variety of Breads and wraps.

Fillings include:

*Chicken Salad, Tuna Salad, Egg Salad, black forest ham and roast beef
\$27 per dozen*

Late Lunch

*An assortment of cold cuts w/ rye breads and condiments, cheese and pickles -
\$6.95 per person*

Dainty Tray

*A selection of finger size NY cheesecake, raspberry swirl cheesecake, 7 layer bar, and chocolate fudge.
\$36 per dozen*

Refreshments

<i>Brewed Coffee/Tea</i>	<i>\$ 1.85</i>	<i>Brewed Coffee (25 cup urn)</i>	<i>\$40.00</i>
<i>Dasani Water (355ml) each</i>	<i>\$ 1.95</i>	<i>Canned Soft Drinks (each)</i>	<i>\$ 1.50</i>
<i>Dasani Water (1 Liter) each</i>	<i>\$ 3.95</i>	<i>Milk (pitcher)</i>	<i>\$9.00</i>
<i>Assorted Juices by the bottle</i>	<i>\$ 2.95</i>	<i>Iced Tea (pitcher)</i>	<i>\$9.00</i>
<i>Non alcoholic punch</i>	<i>\$39.95</i>	<i>Punch (Liter)</i>	<i>\$9.95</i>

Stations for receptions

(priced per Person)

Please note that a minimum of 50 people is required for any of the above stations. If your group is less than 50 people, there will be a \$14.95 per hour staffing charge for each staff member necessary with a minimum of 3 hours



Shrimp Skewer Station

Poached or Grilled Skewers of Shrimp served with Traditional cocktail sauce, lemons and Saffron Aioli

\$8.50



Philly Cheese Steak Station

Shaved inside round Served on a Hoagie Bun. With Horseradish Mornay Cheese Sauce. Condiments of Grilled Onions, Sautéed Bell Peppers and Ketchup

\$9.50



Mashed Potato Bar

Mashed Potatoes Served in Martini Glasses with Condiments of Bacon, Cheddar Cheese, Sour Cream, Blue Cheese, Herbed Butter and Gravy.

\$5.95



Mediterranean Garden Station

Classic Greek Salad with Feta Cheese and Black Olives, Grilled Pesto Vegetables with a Balsamic Vinegar drizzle, Assorted Olives, Hummus and Toasted Pita

\$6.95



Pasta Station

Please Select Two Pastas and Two Sauces: Penne, Farfalle, Fettuccini with Mediterranean, Bolognese, Truffle Alfredo, Butter Curry or Roasted Garlic Pesto Sauces.

\$8.50

Add grilled chicken(up charge \$1.50)

Add sautéed shrimp(up charge \$2.50)

Other Food Stations

Seafood Bar- Oysters, shrimp cocktail, chilled mussels, smoked salmon and scallop terrine. Served with lemons, capers and pickled ginger. \$13.00

*Sushi- Vegetarian California Rolls - \$16.95/dozen, Crab/seafood - \$18.95/dozen
(minimum order of 10 dozen)*

Top Sirloin carving- with assorted mustards, horseradish buns and au jus. \$7.95

Roast Turkey carving- with pan jus, assorted condiments and buns. \$5.95

*Smoked Salmon- Side of Smoked Salmon with Lemons, Capers and Onions. \$Market Price
Also served with cream cheeses and baguette. (serves approximately 30)*

Martini Reception with Ice Sculpture Slide

Martinis have been called the "perfect drink". We take it to the next level by mixing the drinks and pouring them through a ice sculpture slide. A variety of martinis are available from our list of over 50 choices. The sculpture can have a company logo or the names of the honored guests.



<i>Martinis</i>	<i>\$6-\$7</i>
<i>Ice sculpture slide</i>	<i>\$225</i>
<i>Other ice sculptures available</i>	<i>\$175-\$375</i>



For more information call 204 256-7326 or www.provencebistro.com



Rental Items Available from Niakwa

Audio/Visual

<i>LCD Projector</i>	<i>\$75</i>	<i>VCR</i>	<i>\$10</i>
<i>Laptop</i>	<i>\$20</i>	<i>Screen 70x70 inches</i>	<i>\$15</i>
<i>Screen 96x96 inches</i>	<i>\$20</i>	<i>4 channel P.A.</i>	<i>\$75</i>
<i>Wireless microphone</i>	<i>\$35</i>	<i>Flipchart & Markers</i>	<i>\$10</i>
<i>DVD player</i>	<i>\$10</i>	<i>DJ Services</i>	<i>\$295</i>
<i>Wireless internet connection</i>	<i>Free</i>		

Decorations

<i>Arbor Archway</i>	<i>\$80</i>
<i>12 inch round mirrors</i>	<i>\$1</i>
<i>Votive candle holders w/candles</i>	<i>\$1</i>
<i>Glass bowls with 3 floating tea lights</i>	<i>\$6</i>
<i>Square vase</i>	<i>\$3</i>
<i>Seating plan holder "French Door" Frames</i>	<i>\$10</i>
<i>Table Linens (53 x 53, 71 x 71, 80 x 80, 85 x 85)</i>	<i>\$5</i>
<i>Napkins (priced per unit of 10- call for colors)</i>	<i>\$3</i>
<i>Round tables (80 inch- 6 to 8 people)</i>	<i>\$10</i>
<i>Rectangular tables (8 foot- 6 to 8 people)</i>	<i>\$10</i>
<i>Cocktail tables (30 inch table- 42 inches high)</i>	<i>\$10</i>
<i>Chair covers no setup (tie back "Princess style")</i>	<i>\$2.50</i>
<i>Chair covers with setup (tie back "Princess style")</i>	<i>\$3</i>

All food, beverages and services are subject to all applicable taxes and a 15% service charge.

Minimum Room Requirements



*(sales amounts are before tax and gratuities,
and are based on a 3 course sit-down meal + a corkage bar)*

Ballroom

May to September (evening groups)

Fridays and Sundays – minimum of 105 guests

Saturdays in May – minimum of 135 guests

Saturdays in June through September – minimum of 160 guests

October to April (evening groups)

Fridays & Saturdays in December – 135 guests

All other Saturdays – 105 guests

Fridays and Sundays – 80 guests

Other days (a.m. and p.m. groups)

room charge applicable

if sales do not exceed \$2000.00

Full room - \$300.00 – up to 220 ppl

2/3 - \$200 – up to 120 ppl

1/3 - \$200 – up to 60 ppl



Provence Room

Year round (until 4:30 p.m.)

\$100.00 room charge if sales do not exceed \$350.00

Sundays (days we are otherwise closed)

need minimum sales of \$1500 for both rooms

\$1000 for Provence only and \$700 for Wine room only



Wine Room (2 – 32 ppl)

Year round (until 4:30 p.m.)

\$75.00 room charge if sales do not exceed \$300.00

Members Dining Room (2 – 98 ppl)

(November to March-after 4:30 p.m. only)

Minimum sales of \$1500

Saturdays in December – minimum of \$2000