



Provence

BISTRO · AT · NIAKWA

Group Planner

We are pleased you have selected Provence Bistro at Niakwa Country Club for your special event.

*You will be hosting your event overlooking the 18th green of one of Winnipeg's most prestigious & oldest Private Golf Courses.. Mentioned in Enroute Magazine's list of the **top new restaurants in Canada of 2003**, noting the most **Gorgeous View**.*

"The sweeping greens and tees of Provence Bistro at Niakwa Country Club".

Provence Bistro is the only Restaurant in the city to receive two 5 out of 5 ratings from our local reviewers.

*Discreet Diner (Winnipeg Sun) noted "Provence Bistro. Perfection on a platter"
- five out of five stars*

*Marion Warhaft (Winnipeg Free Press) stated "the newest star in our culinary firmament"
- five out of five stars*

*Sommelier/Owner: Shawn Brandson
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Banquet Coordinator: Mathieu Marcoux
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*Niakwa Dining Corporation Inc., 620 Niakwa Road, Winnipeg, Manitoba R2J 2X3
www.provencebistro.com*

Booking Confirmation Agreement

When booking any room in Provence or the Member Dining Room, a non refundable deposit is required to confirm your reservation. The deposit for the Member Dining Room is \$1000. For Provence, the deposit is \$500. For the Wine room, the deposit is \$250. 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
Visa, Master Card, Cheque, Interact, or Cash.***

Cheques are to be made payable to Niakwa Dining Corporation.

All food and beverage served at Niakwa Golf and Country Club is to be provided in house by Niakwa Dining Corporation Inc. (in accordance to the City of Winnipeg By-law No.5160/89)

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

All prices listed within this package are guaranteed for ninety (90) days prior to the event. (On Statutory holidays, there will be a \$300.00 + 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 confirmed guests or the actual number of guests in attendance, which ever 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.

***Appropriate Dress is required while at the club.
No denim, track pants or shorts permitted in the club house.***

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



The Provence Room

This sunlit room, which overlooks our gorgeous golf course, serves the best French inspired cuisine in Winnipeg. Small weddings, bridal showers, anniversaries, presentations or any other small to medium-sized gatherings can be booked for groups of up to fifty people.

Seated Capacity 54 guests
Minimum guarantee 40 guests
Cocktail Receptions 70 guests

The Wine Room

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.

Seated Capacity 32 guests
Minimum guarantee – Mon-Tues-15,
Wed-Thurs-20, Fri-Sat-24
Cocktail Receptions 45 guests

French doors can be opened for larger room accommodating 60 - 80 guests
If minimums are not met the missing guests will be billed at \$38 per person.

Also Available:

Members Dining Room & Trophy Room ***(Available November to March for evening functions)***

These beautifully newly renovated dining rooms overlook the 18th hole of Nīakzwa's golf course. Perfect for weddings, Business Groups and Christmas parties, these rooms will give your guests the feel of Country Club elegance in a park like setting.

Members Dining Room- Seats up to 100 guests – Stand up reception – 150
Trophy Room- Seats up to 32guests – Stand up reception - 50

Parking and Special Services

A very big convenience for your next event at Nīakzwa 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, Nīakzwa Country Club is equipped with wireless internet throughout the facilities.

Formal Sit Down Menus

Price: \$38.00 per guest for 3 courses
(plus any up charges)

To facilitate a better dining experience, we ask for an Entrée preorder whenever possible.
Menu selections and final confirmation of number of guests must be made 7 days before the event.

First Course (pre-select one)

1. California Caesar with parmesan cheese cookies, roasted tomato, lime wedge and a avocado flavored Caesar dressing
2. Baby field greens salad with lavender honey vinaigrette orange segments, raisins, and almond granola
3. Spinach salad with maple blueberry vinaigrette candied pecans and crumbled Blue cheese
4. Scallops Provençal served on a rustic tomato sauce with herb toasted bread crumbs (up charge of \$6.00)
5. French onion soup with aged Gruyere cheese and port (up charge of \$3.00)
6. Soup selections: Cream of roasted garlic and cauliflower garnished with pine nuts. Sausage & Corn chowder garnished with grilled shrimp or Wild mushroom bisque with dill walnut pesto crouton or chefs choice soup de jour

Entrée Course

As guide:: Groups of 12-35 may choose 3 entrée choices, groups of 36-60 may choose 2 entrée choices and groups of 61-100 may choose 1 entrée choices This will improve your dining experience.

Poultry

1. Wine braised Half Chicken Provençal with tomatoes, Niçoise olives, and fresh herbs
2. Italian stuffed chicken with a sun-dried tomato and basil flavored sausage with a pesto cream sauce
3. Duck confit Leg and French cassoulet with sausage, lamb, and house smoked bacon

Fish

1. Atlantic salmon served with a house smoked salmon and horseradish cream sauce
2. Herb grilled Tuna steak with garlic lemon aioli (up charge of \$8.00)
3. Pan seared Manitoba Pickerel with citrus green peppercorn beurre blanc

Meat

1. Bison tenderloin with blue cheese and port wine reduction (up charge of \$9.00)
2. Prosciutto wrapped pork tenderloin with warm apple and caramelized onion jam
3. Sterling Silver New York Steak (10oz) with pale ale Chasseur sauce (up charge of \$6.00)
4. Steak Oscar 5oz Sterling Silver Beef strip loin with crab meat and served with a traditional béarnaise sauce and grilled jumbo prawns (up charge of \$5.00)
5. Madera wine braised lamb shank with herbes de Provence

Dessert (pre-select one)

1. Crème Brûlée (flavor of the day)
2. Provence Latte - Chocolate Mousse topped with Baileys Cream
3. Ice cream stuffed profiterole with warm chocolate sauce
4. Caramelized Lemon tart
5. Warm Chocolate Ganache Tart and Banana Ice Cream

15% Gratuity Charge calculated on total bill
including taxes

To make your meal 4 courses instead of 3, please choose the soup du jour and Baby field greens salad with lavender honey vinaigrette for an extra \$5.00

Add On

Add 3 Grilled Jumbo shrimp to meal for \$4.50
Add lobster tail to meal (Market Price)

Starch options

Pre select one

Herb roasted creamer potato
Roasted Garlic mashed potato
Shallot rosemary potato rosti
Truffle scented mashed potato

Wine Dinner for Groups

Build Your own Wine Dinner from the following items

At Provence Bistro we understand the importance wine & food pairings. It is exciting when the flavors of the wine and food unite elevating things into an experience. For the last 5 years we have holding wine dinners on the second Thursday of each month with great success.

Why not create your own wine and food experience for your group. The events are easy to plan, fits many budgets and educational to all people with varying wine knowledge. The event could be narrated by Award winning Sommelier / Owner of Provence Shawn Brandson with multiple interactive tasting exercises or just a night out. Wine dinners can be created for groups of 10 to 60. Choose one option for each Course and Shawn will pair a wine. Menu selections and your pre-order must be made 7 days before the event.

First Course

Mesclun Greens with Fine herb vinaigrette, Oka cheese \$10

Steamed East Coast Mussels with Pears Fennel and Curry Cream \$8

Potato and Olive Soup \$8

Chilled Mango Soup with Poached Prawn, Cilantro Cream and Pepper Drizzle \$8

Main

Red Snapper with Sticky Rice Bundles and Ponzu \$20

Lobster Stuffed Char with Forbidden Rice and Coral Butter \$27

Bison Tenderloin with Barley Pilaf and Berry Jus \$37

Daube au Beouf with Truffled Croquet Potatoes \$32

Dessert

Maple Syrup Pie with Honey Ice Cream and Nut Brittle \$7

Chocolate Éclair, Blue Cheese and Dried Berries \$10

Chocolate Pate with Macerated Fruit \$7

Rum Raisin Pound Cake with Caramel Ice Cream \$6

Fruit Flan with Port Sorbet \$10

A wine will be paired with each dish. It will be charged either by the person (three 3 once sample pours for \$10 per person or by a bottle price (starting at \$25).

15% Gratuity Charge calculated on total bill including taxes



Hot- Hors D'Oeuvres (minimum order 2 doz of any one type)

Price Per Dozen

- Grilled Bison Brochette with Wild Pepper Current Sauce - \$25*
- Shaved Beef Tenderloin & Petite Yorkshire pudding with Spicy Rosemary Horseradish - \$23*
- Blackened Ahi Tuna, Radish Sprouts, Red Pepper & Lemon Aioli served on Crostini - \$26*
- Curried Chicken Wontons with Zest of Orange & Plum sauce - \$20*
- Vegetarian Spring Rolls - \$16*
- Petite Rubeen Sandwich - \$18*
- Seared Jumbo Sea Scallops in Fresh Lemon Lime & Coriander Cream, with Leek Frazzle Served on Chinese Spoons - \$28*
- Coconut Crusted Tiger Prawns with Mandarin Sauce - \$26*
- Wild Mushroom & Gruyere Tartlets – \$18*
- Fresh Manitoba Pan-Seared Pickerel Provencal - \$19*
- Beef Wontons with Chili sauce - \$20*
- Scallops with curried coconut sauce – \$28*
- Chicken Jambonette with soy honey glaze - \$22*
- Sautéed oysters with sauce Gribiche - \$26*
- Moroccan spiced lamb skewers with tzatziki sauce - \$25*
- Skewers of chicken satay (peanut sauce) - \$20*

Cold- Hors D'Oeuvres(minimum order 2 doz of any one type)

Price Per Dozen

- Jumbo Tiger Prawns on Ice with Lemon and Cocktail Sauce - \$26*
- Crepes with smoked salmon and crab - \$20*
- Cherry tomatoes filled with basil & marinated feta – \$17*
- Vegetarian Summer rolls - \$20*
- Mini Crabcakes with Red Pepper Aioli - \$20*
- Baby Shrimp and Curry on Cucumber - \$17*
- Asparagus with Cheese and Prosciutto - \$17*
- Mini creamer Potatoes with Tobiko Caviar - \$17*
- Smoked Salmon & Capers on Cocktail Breads - \$17*
- Tomato Bruschetta - \$16*



Rental Items Available from Niakwa

Audio/Visual

LCD Projector	\$75	Television	\$15
VCR	\$10	Screen 70x70 inches	\$15
Screen 96x96 inches	\$20	Slide Projector	\$10
Wireless microphone	\$35	Flipchart & Markers	\$10
Laptop	\$20	Podium & corded microphone N/C	
Overhead Projector	\$10	4 channel P.A.	\$75
DJ Services	\$295	Wireless Internet Connection N/C	

Decorations

Arbor Archway	\$80
12" mirrors	\$1
Votive candle holders w/candles	\$1
14" mirrors with special phrases e.g. Compassion, Love, Peace	\$2
Glass bowls with 3 floating candles	\$5
Additional tables with lights and tulle	\$10
Seating plan "door display"	\$10

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