



## Wedding Planner

*We are pleased you have selected the Niakwa Country Club for your Special Day.*

*Established in 1923, Niakwa Country Club is the perfect place to host your events. From intimate gatherings of four, to groups of three hundred, this prestigious Club will make your Wedding day a memorable one. In the timeless tradition of Country Club hospitality, there is no finer welcome for your guest than an elegant soiree at one of Canada's Premier Private Golf and Country Clubs.*

*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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**[www.provencebistro.com](http://www.provencebistro.com)**



*Niakwa Dining Corporation  
620 Niakwa Road, Winnipeg, Manitoba R2J 2X3*

## ***Booking Confirmation Agreement***

*When booking the Ballroom, a non refundable deposit of \$1000.00 is required.  
All additional Private Dining Areas require a non refundable deposit of \$250.00*

*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. Niakwa does not have appropriate refrigeration for wedding cakes*

*One menu choice is required for all guests. 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. The billing will be based on number of confirmed guests or the actual number of guests in attendance, whichever is greater.*

*The Niakwa Golf and Country Club and Niakwa Dining Corporation Inc. are not responsible for presentation monies left in the clubhouse at anytime.*

*The 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. Photos are only to be taken in designated areas. No pictures are to be taken on the course or on putting surfaces. 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 food, beverages and services are subject to all applicable taxes and a 15% service charge.***

# *What Niakwa Country Club has to offer:*



## ***Niakwa Ballroom***

*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.*

## ***Members Dining Room***

*(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 weddings, bridal showers and engagement parties, this room will give your guests the feel of Country Club elegance.*



## ***Provence Bistro Dining Room***

*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, presentations or any other small to medium-sized gatherings can be booked for groups of up to fifty people.*

## ***Wine Room (Salon du Vin)***

*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***

*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.*

# Bar Service

## **Corkage Bar**

*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.*

*A Bar corkage fee of \$9.95 per person attending the banquet is charged.*

*A Bar 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 between 1 p.m. and 4 p.m. 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.*

*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.*

## 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 1<sup>st</sup> 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(\$ 1.00 upcharge)*

*Lemon raspberry*

*Maple Walnut Tart*

*Italian Chocolate and Almond Zuccotto Torte*

*Lemon Burst Chilled Cheesecake*

*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)*

### ***Wedding Cake Cutting Charge \$25***

*(includes plates, napkins, forks and cutting service)*

*We include a Complimentary trial dinner for two people to sample two choices from each course to be served at your wedding dinner.*

*Only certain dates early in the year are available for wedding tastings.*

# Hors d' Oeuvres

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



## Hot- Hors 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 Rubeben 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 Malpeque 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*
- Asparagus with gruyere and Prosciutto - \$17*
- Vegetarian Summer rolls - \$20*
- 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*

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

## 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)*

### *Cocktail Sandwiches*

*On a variety of Breads. Fillings include: Chicken Salad, Tuna Salad, Egg Salad & Salmon Salad.  
\$24 per dozen*

### *Dainty Tray*

*A selection of finger size Oreo squares, lemon berry slice, chocolate marble cheesecake, choc raspberry and others  
\$36 per dozen*

### *Late Lunch*

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

### *Sundae Bar*

*Vanilla ice cream with toppings of: chocolate fudge, caramel and strawberry sauces, whipped cream, maraschino cherries, sprinkles and nuts  
\$4.95 per person*

## Refreshments

<i>Brewed Coffee/Tea</i>	<i>\$1.75</i>	<i>Brewed Coffee (25 cup urn)</i>	<i>\$40.00</i>
<i>Assorted Chilled Juices (pitcher)</i>	<i>\$9.00</i>	<i>Canned Soft Drinks (each)</i>	<i>\$1.50</i>
<i>Assorted Juices by the bottle</i>	<i>\$2.60</i>	<i>Milk (pitcher)</i>	<i>\$9.00</i>
<i>Dasani Water (355ml) each</i>	<i>\$1.95</i>	<i>Iced Tea (pitcher)</i>	<i>\$9.00</i>
<i>Dasani Water (1 Litre) each</i>	<i>\$3.95</i>	<i>Non alcoholic punch, (per liter)</i>	<i>\$9.95</i>

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



## *Rental Items Available from Niakwa*

*For more options contact Connie at [brandson1@shaw.ca](mailto:brandson1@shaw.ca)*

### *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	Electricity to outdoor site	\$25

### *Decorations*



Head Table Tulle and Lights	N/C
White Chair Covers (fitted)	\$3.25
Cinderella Chair covers (tie-backs)	\$3.25
Organza or Satin Sashes	\$0.75
Organza or Satin Overlays	\$5
Organza or Satin Table Runners	\$4.50
White Chair Covers with Organza Sashes	\$4
Round White Table Clothes (110 inches)	\$10
Arbor Archway (Decorated extra \$10)	\$80
Presentation Bird Cage	\$10
12" mirrors	\$1
Votive candle holders w/candles	\$1
Glass bowls with 3 floating tea lights	\$6
Assorted vases	\$3
Seating plan "door display"	\$10

### *Your Wedding Ceremony*



Inside ceremony, (theatre style)	\$175
(this may require turn around time)	
Inside ceremony, (dinner style)	\$100
Aisle Runner (10 meters- Inside use only)	\$50
Outside ceremony	\$250
(Outdoor chair rentals \$2 each)	
Electricity to outdoor site	\$25

# Minimum Room Requirements



*(sales amounts are before tax and gratuities,  
and are based on a 3 course sit-down meal + a corkage bar – cash bar sales do  
not count towards minimums)*

## Ballroom

### *May to September (inclusive)*

*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 (inclusive)*

*Fridays & Saturdays in December – 135 guests*

*All other Saturdays – 105 guests*

*Fridays and Sundays – 80 guests*

### *Days not listed above (AM & PM)*

*\$300.00 room charge may be applicable*

*if sales do not exceed \$2000.00*



## Provence Room & Ballroom 1/3

*Year round (a.m. groups)*

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

## Wine Room

*Year round (a.m. groups)*

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

## Members Dining Room

*(November to March)*

*Sales must be at least \$1500.00*

*Saturdays in December (and New Year's Eve) – \$3000.00*