

A bride in a white wedding dress and veil, seen from behind, looking out a window. The scene is softly lit, creating a romantic and dreamy atmosphere.

I dream...

sweet dreams.
childhood dreams.
dreams that have
come of age, taken
shape in your mind's eye,
become your passion.

I love you,
will you marry me?



The Fort Garry's all-inclusive* wedding packages

MAY 1ST TO APRIL 30TH 2017 + 2018

\$110 per person package (SPECIALLY PRICED FOR WEDDINGS OF 100 GUESTS OR MORE) **includes:**

FOOD ~ Three Course Dinner with Choice of up to two Entrees ~ Wedding Cake from Cake Studio or Chocolate Zen (selections provided; upgrades available) ~ Wedding Cake Cutting Service ~ Late Night Coffee and Tea Service

BEVERAGE ~ Full Corkage ~ Three bottles of sparkling house wine for the head table to toast the happy couple ~ Three bottles of house wine for every 10 adult guests

BALLROOM DÉCOR ~ Chair Covers and Sashes ~ Skirting for head table, cake table, gift and guest book tables ~ Table Linens ~ Fresh Flower Center Pieces from Beyond Flowers or McDiarmid Flowers (selections provided; upgrades available) ~ Tea Candles ~ Two Silver Candelabras on the Head Table

ADDITIONAL COMPLIMENTARY ITEMS ~ Romance Package for bride and groom in deluxe king guest room, breakfast for two in the Broadway room + Fruit plate on arrival + Late check out + coffee / tea / cookie delivery service to your room + fitness passes + complimentary WIFI ~ Valet Parking for two vehicles ~ Trial Dinner for two ~ Music tariffs ~ Podium and microphone

CHILDREN'S PRICING (under 13 years) ~ Children's meal - \$35 per child (price includes taxes and gratuities) ~ Children's corkage - \$6 per person (plus taxes and gratuities)

COMPLIMENTARY GIFT CARDS ~ \$150 gift card for The Fort Garry Hotel for weddings between 100 and 250 guests ~ \$150 gift card for The Fort Garry Hotel, and \$150 gift card for Ten Spa for weddings between 251 and 399 guests ~ \$150 gift card for The Fort Garry Hotel, \$150 gift card for Ten Spa, and \$150 gift card for Yoga Public for weddings of 400 guests or more

ADDITIONAL BONUS FOR WEDDINGS WITH 400 GUESTS OR MORE ~ King Guestroom for parents of bride and groom (valued at \$350) ~ Ten Spa's Custom Couple's Massage for the Bride and Groom (advance booking required - value \$250)

create timeless wedding memories at the historic Fort Garry hotel

THE FORT GARRY HOTEL HAS BEEN SERVING MEMORIES IN DOWNTOWN WINNIPEG FOR MORE THAN 100 YEARS! ~ WITH FOUR SPECTACULAR BALLROOMS THE AMBIANCE AND URBAN SETTING IS SECOND TO NONE. ~ THE FORT GARRY IS OFFERING SPECIAL ALL-INCLUSIVE \$110 PER PERSON PACKAGING TO HELP YOU CELEBRATE YOUR SPECIAL DAY. ~ SO, WHETHER YOU ARE CREATING A WEDDING CELEBRATION THAT IS SIMPLY ELEGANT, EXQUISITELY FORMAL, GRAND OR INTIMATE, OUR CATERING TEAM IS WAITING TO ASSIST YOU.

*SUBJECT TO AVAILABILITY. LIMITATIONS MAY APPLY. 2017 \$110 WEDDING PACKAGE VALID MAY 1, 2017 TO APRIL 30, 2018. 2018 \$110 WEDDING PACKAGE VALID MAY 1, 2018 TO APRIL 30, 2019



the fortgarry all-inclusive wedding menus

Please choose your all-inclusive menu from the selections below. All
-inclusive menus include choice of Soup or Salad, choice of up to Two
Served Entrees and choice of Dessert from the selections below.

soup or salad selection (choose one soup **OR** one salad)

SOUP SELECTIONS

Cream of Mushroom Soup
with Sherry Accent

Tomato Bisque with
Basil Pesto Parmesan Crouton

Coconut, Lemon Grass, Chicken and
Shiitake Mushroom Soup

SALAD SELECTIONS

Field Greens, Cucumber, Cherry Tomato and
Whole Grain Croutons, Red Wine Vinaigrette

Iceberg Wedge, Cherry Tomato and Crispy
Bacon, Herbed Buttermilk Dressing

Caesar Style Salad, Parmesan Croutons,
Creamy Garlic Dressing

Spinach Salad, Candied Pecans and Crispy
Onions, Creamy Mustard Dressing

vegetable and **starch** selections (choose three vegetables **AND** one starch)

VEGETABLE SELECTIONS

Sautéed Snow Peas

Baby Carrots

Roasted Spaghetti Squash

Green Beans

Asparagus Spears

Fresh Shucked Corn

Grilled Zucchini

Broccoli + Cauliflower Au Gratin

Roasted Butternut Squash

Baked Half Tomato with
Herbed Breadcrumbs

STARCH SELECTION

Potatoes William

Fingerling Potatoes with
Fresh Herbs

Potatoes Parisienne with
Fresh Herbs

Baked Potato with Garnish

Mashed Whipped Potatoes

Wild + White Rice Pilaf

Potato Gratin

entrée selections (choose up to two entrées)

Lemon Roasted Half Chicken
with Light Chicken Jus
OR Herbed Red Wine Sauce

Parmesan Crusted Chicken Breast with
Fontina Cheese and Tomato Confit

Honey Mustard Crusted Manitoba
Pork Loin with Rosemary Jus

Roasted Salmon with a Persimmon Sauce

Roast Top Sirloin with Red Wine Gravy

Vegetable Napoleon with slow Roasted Tomato Sauce

Pasta Envelopes Stuffed with Spinach and Four Cheeses,
Slow Roasted Tomato Sauce

dessert selection (choose one)

Classic Vanilla Crème Brule


Warm Apple Crisp with Streusel Topping + Vanilla Bean Ice Cream

Coconut Cake with Mango Coulis

Gelato in a Brandy Snap Basket with Strawberry Compote
Choice of Lemon, Mango, Strawberry or Raspberry

Regular + Decaffeinated Coffee and Assorted Teas

PRICING INCLUDES MENU SELECTION, DECOR PACKAGE, CORKAGE, THREE BOTTLES OF WINE PER EVERY TEN ADULT GUESTS, ONE GLASS OF HOUSE SPARKLING WINE FOR HEAD TABLE GUESTS, WEDDING CAKE AND LATE NIGHT COFFEE AND CUTTING SERVICE, MUSIC TARIFFS, AS WELL AS ALL TAXES AND GRATUITIES. NO SUBSTITUTIONS. UPGRADES MAY BE AVAILABLE. STANDARD CATERING AND CORKAGE POLICIES APPLY. SPECIFIC BALLROOM MINIMUM REQUIREMENTS ALSO APPLY. SELECTIONS PROVIDED FOR FRESH FLOWER CENTER PIECES AND WEDDING CAKE UPGRADES AVAILABLE. OTHER LIMITATIONS APPLY. PRICING VALID MAY 1, 2017, TO APRIL 30, 2018.

A photograph of a bride and groom walking away from the camera down a tree-lined path. The groom is on the left, wearing a white shirt and dark trousers with suspenders. The bride is on the right, wearing a white wedding dress. They are walking away from the camera down a path that is lined with trees on both sides, creating a tunnel effect. The background is a soft, out-of-focus light blue.

CREATING MEMORIES

THE **FORT**GARRY

CONTACT OUR CATERING PROFESSIONALS AT 204.946.6510
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