



picture elegance
experience simplicity



THE PERFECT VENUE



As the two of you embark on your journey together,
we wish you every happiness and hope that life offers you wonderful choices at every fork along the path.

At the Hilton Winnipeg Airport Suites, we believe that our primary mission is to offer you elegantly simple choices.

Our service and culinary professionals understand that it is your day and that exceeding the expectations of each
and every one of your guests is a given; that's why people choose a world renowned name in hospitality.

From our contemporary two-room suites, spacious ballroom, sophisticated dining menus
and exceptional service the message is elegantly simple.

Please contact Michelle Sullivan, Sales and Events Manager,
for more information at 204-786-0905 or michelle.sullivan@hilton.com

BLUE WEDDING PACKAGE

Ensure every detail is exactly as you imagined it. Make your selection from the delicious starters, entrées and desserts on our a la carte menu to customize your wedding dinner your way.



Blue Wedding Package includes:
4 Course Served Dinner
Wedding Cake Cutting Services
Round Mirror Tiles and Votive Holders with Candles
White Tablecloths and Napkins
Head Table - White Tablecloths and Napkins, Skirting, Tulle and Mini Lights
Cake Table with White Tablecloth, Skirting, Tulle and Mini Lights
Podium with Wired Microphone for Speeches
Easels for Seating Chart, Cake Cutting Service Set and Presentation Box
Complimentary Executive 2 Room Suite for Bride and Groom with Sparkling Wine, Chocolates, Flowers and Breakfast in Bed
Special Guest Room Rates for Out of Town Guests, Family and Friends
Complimentary Parking
Safety Deposit Boxes for Presentation Envelopes
Trial Dinner for Two
Special Pricing for Rehearsal Dinner, Showers and After Wedding Celebrations
Ceremony Space Facility Available for Set Up Fee

\$44.00 PER PERSON

(\$57.11 with taxes and gratuity)



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

BLUE WEDDING PACKAGE

Hilton Winnipeg Airport Suites understands that delighting the palette of each of your guests requires fresh thinking and culinary magic. Our culinary team will work with you to create your own unique menu. If you would like an item that you don't see on the menu, let us know and we will be pleased to see how our Executive Chef can make it work for you!

SOUP (SELECT 1)

Roasted Potato Leek and Aged Bothwell Cheddar

Forest Mushroom Topped with Crisp Double Smoked Bacon

Roasted Red Pepper and Plum Tomato Bisque

Carrot Ginger Bisque

SALAD (SELECT 1)

Mixed Organic Greens with Fresh Strawberries, Sliced Green Grapes and Toasted Almonds in a Parmesan Basket, Finished with Raspberry Vinaigrette

Seasonal Greens with Roasted Red Peppers, Chevre Cheese and Balsamic Vinaigrette

Mixed Organic Greens with Shaved Red Onion, Strawberries and Toasted Pine Nuts with Apple Honey Vinaigrette

Seasonal Greens and Strawberries Drizzled with Poppy Seed Dressing

Mixed Organic Greens, Roasted Beets and Turnips, Topped with Crumbled Chevre Cheese and Toasted Walnuts Finished with a Walnut Vinaigrette

ENTRÉE (SELECT 1)

Panko Crusted Chicken Breast with Wild Mushroom Gorgonzola Cream Sauce
Roasted Garlic and Rosemary Whipped Potatoes and Garden Fresh Vegetables

Grilled Chicken Breast with Chasseur Sauce
Pomme William and Garden Fresh Vegetables

Chicken Breast Stuffed with Spinach and Feta in Phyllo Pastry with Chardonnay Cream Sauce
Aged Bothwell Cheddar and Double Smoked Bacon Whipped Potato
and Garden Fresh Vegetables

Slow Roasted Stuffed Pork Loin with Sweet Apricot Demi
Oven Roasted Rosemary Potatoes and Garden Fresh Vegetables

Lightly Dusted Pan Fried Pickerel with Roasted Garlic and Herb Infused Lemon Butter
Rice Pilaf and Garden Fresh Vegetables

Seared Atlantic Salmon with Chive Beurre Blanc
Basmati and Wild Rice Medley and Garden Fresh Vegetables

Dijon and Herb Crusted AAA Strip Loin with Bordelaise Sauce
Aged Bothwell Cheddar and Double Smoked Bacon Whipped Potato
and Garden Fresh Vegetables

Pan Seared Peppercorn Crusted Beef Tenderloin
with Port Wild Mushroom and Hoisen Sauce
Oven Roasted Rosemary Potatoes and Garden Fresh Vegetables



BLUE WEDDING PACKAGE

DESSERT *(SELECT 1)*

- Pecan Pie Drizzled with Callebaut Chocolate
- Chocolate Mousse with Fresh Berries in a Sugar Basket
- Mini Apple Streusel with Spiced Rum Caramel Sauce
- Cheesecake with Wild Berry Compote
- English Bread Pudding with Spiced Rum Caramel Sauce
- Fieldberry Tart with Apricot Glaze
- Vanilla Bean Crème Brulee with Seasonal Berries

All meals include fresh baked rolls with whipped butter and fresh brewed coffee, decaffeinated coffee and tea

Add on Extra Courses:

- Sorbet - \$2.00 per person
- Pasta - \$5.00 per person
- Appetizer - \$4.00 per person
- Antipasto - \$5.00 per person

CHILDREN'S MEALS *(SELECT 1)*

(12 years of age and under)

- Chicken Fingers and French Fries
- Hamburger or Hot Dog and French Fries
- Grilled Cheese Sandwich and French Fries
- All Served with Ice Cream and Beverage*

\$20.00 per child
(\$25.36 with taxes and gratuity)

***Wow Your Family and Friends –
Ask about our VIP Packages delivered to their guest rooms – starting as low as \$3.00 each
VIP Packages can be customized to suit your needs***



BLUE WEDDING PACKAGE

CONSUMPTION BAR

Fully Stocked Bar serving Premium Liquors,
Domestic Beer, Imported Beer, Wine and Soda

Liquors	\$5.50
Wine by the Glass	\$6.25
Domestic Beer	\$6.00
Imported Beer	\$7.00
Coolers	\$7.50
Juice/Soft Drinks	\$3.00

CORKAGE BAR

\$12.00 per person, includes bartender, mix, ice, glassware and service of wine

CASH BAR

(taxes included)

Guest will purchase Tickets from a Cashier which are presented to the Bartender for the Desired Beverage

Liquors	\$6.25
Wine by the Glass	\$7.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Coolers	\$8.00
Juice/Soft Drinks	\$3.00

ADDITIONAL BEVERAGES

Fruit Punch (serves 20ppl)	\$35.00
Alcoholic Punch (serves 20ppl)	\$65.00

Cordials and Liqueurs are available Upon Request.

Bartender charged at \$75.00 for Four (4) Hours or any part thereof.

Cashiers charged at \$50.00 for Four (4) Hours or any part thereof.

Additional Bartender or cashier @ \$15.00/hour.

Beverage Sales of \$500.00 waives One Bartender.

Make your night extra special –

Upgrade to the Remington Suite for \$100.00 plus taxes.



SILVERWEDDINGPACKAGE



Silver Wedding Package includes:

- 5 Course Served Dinner - soup, salad, sorbet, choice of 2 entrées and dessert
- 5 Hours of Complimentary Bar
- 2 Carafes of Wine for Each Table
- Late Night Sweet Table with Dessert and Fresh Fruit Trays, and Coffee and Tea
- Wedding Cake Cutting Services
- Round Mirror Tiles and Votive Holders with Candles
- White Tablecloths and Napkins
- Head Table - White Tablecloths and Napkins, Skirting, Tulle and Mini Lights
- Cake Table with White Tablecloth, Skirting, Tulle and Mini Lights
- Podium with Wired Microphone for Speeches
- Designed Stationary Package - Table Numbers and Menu Cards
- Easels for Seating Chart, Cake Cutting Service Set and Presentation Box
- Complimentary Executive 2 Room Suite for Bride and Groom with Sparkling Wine, Chocolates, Flowers and Breakfast in Bed
- Special Guest Room Rates for Out of Town Guests, Family and Friends
- Complimentary Parking
- Safety Deposit Boxes for Presentation Envelopes
- Trial Dinner for Two
- SOCAN and Re-Sound Music Fees
- Special Pricing for Rehearsal Dinner, Showers and After Wedding Celebrations
- Ceremony Space Facility Available for Set Up Fee

\$80.00 PER PERSON

(\$103.84 with taxes and gratuity)



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SILVER WEDDING PACKAGE

TABLE D'HOTE SERVICE SELECTION

Exceed your guest's expectations while making your life, as the Bride and Groom, just that much easier.....let your guests decide - table side.

Hilton Winnipeg Airport Suites understands that delighting the palette of each of your guests requires fresh thinking and culinary magic. We have both – once your guests are seated they will decide from the two entrées you have selected. Our culinary team will also create a third choice for your guests – a vegetarian entrée alternative.

HOST BEVERAGE PACKAGE

Includes 5 Hours Open Bar Service

House Wine with Dinner -

1 Carafe of Red Wine and

1 Carafe of White Wine per Table

STARTERS (SELECT 2)

Soup

Carrot Ginger Bisque

Roasted Red Pepper and Plum Tomato Bisque

Curried Cauliflower with Aged Bothwell Cheddar

Roasted Maple Butternut Squash Scented with Clove Topped with Crème Fraiche

Roasted Potato Leek and Aged Bothwell Cheddar

Fort Garry Dark and Smoked Bothwell Gouda

Salad

Seasonal Greens and Strawberries Drizzled with Poppy Seed Dressing

Lean Green Salad with Fire Roasted Bell Peppers and Goat Cheese, Finished with a Balsamic Vinaigrette

Mixed Organic Greens, Cucumber, Tomato and Carrot Curls Finished with House Dressing

Caesar Salad with Seasoned Croutons and Asiago In a Creamy Roasted Garlic Dressing

Mixed Organic Greens with Shaved Red Onion, Fresh Strawberries and Toasted Pine Nuts With Apple Honey Vinaigrette

Mixed Organic Greens with Fresh Strawberries, Sliced Grapes and Toasted Almonds in a Parmesan Basket Finished with Raspberry Vinaigrette

SORBETS (SELECT 1)

Key Lime, Blackberry, Raspberry or Mango



SILVER WEDDING PACKAGE

ENTRÉES (SELECT 2)

- Pear and Gorgonzola Stuffed Breast of Chicken with Red Pepper Coulis
- Marinated and Grilled Breast of Chicken with Strawberry Chutney
- Double Smoked Bacon and Brie Stuffed Breast of Chicken with Caramelized Shallot and Apricot Jus
- Lightly Dusted Pan Fried Pickerel with Roasted Garlic and Herb Infused Lemon Butter
- Oven Roasted Seared Salmon with Ginger and Maple Soya Glaze on Wilted Greens
- Chef's Signature Steak Spice Rubbed Beef Tenderloin with Caramelized Shallot and Thyme Jus

VEGETARIAN OPTIONS

- Vegan Stir-Fry with Tempura Fried Tofu, Julienne Vegetables, Grilled Portabello Mushroom on Basmati Rice with Saffron Tomato Jus
- or
- Eggplant Tower Layered in Tomato Sauce and Mozzarella Cheese

ENTRÉE ACCOMPANIMENT (SELECT 1)

- Pomme William
 - Aged Bothwell Cheddar and Double Smoked Bacon Mashed Potato
 - Roasted Garlic and Rosemary Mashed Potato
 - Rice Pilaf
 - Basmati and Wild Rice Medley
- All Entrees served with Red Pepper Point, Baby Peeled Root on Carrots and Roasted Vegetable Medley*

DESSERTS (SELECT 1)

- Pecan Pie Drizzled with Callebault Chocolate
- Chocolate Mousse with Fresh Berries in a Sugar Basket
- Mini Apple Streusel with Spiced Rum Caramel Sauce
- Cheesecake with a Wild Berry Compote
- Fieldberry Tart with Apricot Glaze
- English Bread Pudding with Spiced Rum Caramel Sauce
- Vanilla Bean Crème Brulee with Seasonal Berries



SILVER WEDDING PACKAGE

LATE NIGHT COFFEE STATION & SWEET TABLE (INCLUDED)

HOT & COLD HORS D'OEUVRES (CHOOSE 4 TO BE SERVED. ADD \$6.00 PER PERSON)

Cold

Hummus with Grilled Pita Points
Traditional Bruschetta with Balsamic and Olive Oil Drizzle
House Smoked Salmon Mousse in Mini Phyllo Shell
Mini Beef Filets on Roasted Garlic Baguette
With Horseradish Aioli & Frazzled Onion

Hot

Assorted Mini Quiche
Thai Chicken Skewers with Curried Yogurt
Marinated Hoisin Beef Satays
Beef Satay with Thai Peanut Sauce
Sesame Tempura Prawns
Mini Beef Wellington
Chicken Satay with Mango Coulis

ADD LATE NIGHT BUFFET

Includes Meats, Cheese, Vegetables and Dips, Rye Bread and Condiments
\$14.00 per person

CHILDREN'S MEALS (SELECT 1)

(12 years of age and under)

Chicken Fingers and French Fries
Hamburger or Hot Dog and French Fries
Grilled Cheese Sandwich and French Fries
All Served with Ice Cream and Beverage

\$20.00 per child
(\$25.36 with taxes and gratuity)

YOUTH PRICING

(Aged 13 to 17)

\$60.00 per youth
(\$77.88 with taxes and gratuity)



GOLD WEDDING PACKAGE



Gold Wedding Package includes:

- 5 Course Served Dinner - soup, salad, sorbet, choice of 2 entrées at table and dessert
- 5 Hours of Complimentary Bar
- 2 Carafes of Wine for Each Table
- Cocktail Hour with Passed Hors d'Oeuvres
- Late Night Sweet Table with Dessert and Fresh Fruit Trays, and Coffee and Tea
- Wedding Cake Cutting Services
- Full Length Tablecloths, Chair Covers and Napkins (choice of colours and textures provided by Planned Perfectly)
- Linens for Head Table, Cake Table and Guest Book Table
- 24 foot Backdrop with Lighting
- 10 LED Wall Washes - provided by Elite Lighting
- Round Mirror Tiles and Votive Holders with Candles
- DJ Services for the Night - provided by Crystal Sound
- Podium with Wired Microphone for Speeches
- Audio Visual Package to include an 8 foot Screen, LCD Projector and Sound
- Designed Stationary Package - Table Numbers and Menu Cards
- Easels for Seating Chart, Cake Cutting Service Set and Presentation Box
- Complimentary Executive 2 Room Suite for Bride and Groom with Sparkling Wine, Chocolates, Flowers and Breakfast in Bed
- Special Guest Room Rates for Out of Town Guests, Family and Friends
- Complimentary Parking
- Safety Deposit Boxes for Presentation Envelopes
- Trial Dinner for Two
- SOCAN and Re-Sound Music Fees
- Special Pricing for Rehearsal Dinner, Showers and After Wedding Celebrations
- Ceremony Space Facility Available for Set Up Fee
- Upgraded linens and lighting available – please ask for pricing

\$97.00 PER PERSON

*(\$125.91 per person with taxes and gratuity)
(Minimum 200 guests or surcharges will apply)*

GOLD WEDDING PACKAGE

TABLE D'HOTE SERVICE SELECTION

Exceed your guest's expectations while making your life, as the Bride and Groom, just that much easier.....let your guests decide - table side.

Hilton Winnipeg Airport Suites understands that delighting the palette of each of your guests requires fresh thinking and culinary magic. We have both – once your guests are seated they will decide from the two entrées you have selected. Our culinary team will also create a third choice for your guests – a vegetarian entrée alternative.

HOST BEVERAGE PACKAGE

Includes 5 Hours Open Bar Service

House Wine with Dinner -

1 Carafe of Red Wine and

1 Carafe of White Wine per Table

HOT & COLD HORS D'OEUVRES (CHOOSE 4 TO BE PASSED)

Cold

Hummus with Grilled Pita Points
Traditional Bruschetta with Balsamic and Olive Oil Drizzle
Salmon Gravlax and Cucumber Rosette
Beef Carpaccio with Mushroom Duxelle
Tuna Tartar in a Mini Sesame Cone
Antipasto Skewer
Roasted Vegetable Tower with Sharp Cheever
On a Crisp Baguette
Prosciutto Wrapped Pesto Chicken and Creamy Havarti

Hot

Assorted Mini Quiche
Tandoori Chicken Satay with Yellow Curry Glaze
Miniature Tourtières
Crisp Spinach and Feta Feuillette
Sesame Tempura Prawns
Mini Beef Wellington
Sundried Tomato, Fresh Basil and Brie Feuillette
Wild Mushroom and Leek Strudel

Ask us about our Ethnic Wedding Packages



GOLD WEDDING PACKAGE

STARTERS (SELECT 2)

Soup

- Carrot Bisque with Roasted Almond Praline
- Wild Mushroom Velouté Crumbled Chèvre Topped with Crisp Hickory Smoked Bacon
- Mulligatawny Veloute Garnished with Apple Chips
- Roasted Potato Leek Bisque
- Roasted Butternut Squash Perfumed with Maple Syrup and Crème Fraiche Dollop
- Seafood Chowder

Salad

- Crisp Baby Spinach, Grilled Mango and Pecan Praline Tossed in Blackberry Emulsion
- Sundried Tomato and Chèvre
- On Organic Frisée Lettuce Leaves Tossed in Pesto Vinaigrette Topped with Pitted Kalamata Olives
- Roasted Beet and Chèvre Over Mixed Greens Tossed in Roasted Walnut Emulsion
- Crisp Romaine Hearts, Asiago and Seasoned Croutons Tossed in Chef's Signature Caesar Dressing
- Mixed Organic Greens with Fresh Strawberries, Sliced Grapes and Toasted Almonds in a Parmesan Basket Finished with Raspberry Vinaigrette

SORBETS (SELECT 1)

Key Lime, Blackberry, Raspberry or Mango

ENTRÉES (SELECT 2)

- Rosemary Marinated Chicken Leg over White Bean Cassoulet
- Marinated and Grilled Breast of Chicken with Strawberry Chutney
- Double Smoked Bacon and Brie Stuffed Breast of Chicken with Caramelized Shallot and Apricot Jus
- Pork Tenderloin Stuffed with Wild Mushroom Duxelle Served with a Saskatoon Berry Jus
- Local Farmery Beer and Maple Marinated Bone-in Pork Chop with Orange Infused Cranberry Pan Jus
- Lightly Dusted Pan Fried Pickerel with Roasted Garlic and Herb Infused Lemon Butter
- Pan Seared Arctic Char Topped with a Delicate Cilantro Yogurt
- Oven Roasted Seared Salmon with Saffron Beurre Blanc
- Chefs Signature Steak Spice Rubbed Filet Mignon with Caramelized Shallots and Thyme Jus Gaufrette Garnish

VEGETARIAN OPTIONS (SELECT 1)

- Quinoa Pilaf Tabouleh Topped with Grilled Portabella Mushroom Finished with Saffron Tomato Jus
- or
- Curried Lentil Strudel with Roasted Red Pepper Coulis



GOLD WEDDING PACKAGE

ENTRÉE ACCOMPANIMENT (SELECT 1)

Pomme William

Aged Bothwell Cheddar and Double Smoked Bacon Mashed Potato

Roasted Garlic and Rosemary Mashed Potato

Rice Pilaf

Basmati and Wild Rice Medley

Horseradish Whipped Potato

All Entrees served with Red Pepper Point, Baby Peeled Root On Carrots and Roasted Vegetable Medley

DESSERTS (SELECT 1)

Vanilla Bean Crème Brûlée with Seasonal Berries

New York Style Cheesecake with Raspberry, Chocolate or Berry Compote Topping

Moist Brownie Served Warm Topped with Lemon Curd, Chantilly Cream and Fresh Strawberry

Rich Callebaut Chocolate Mousse in a Brandy Snap Topped with Crispy Pecan Praline Chip

Pecan Flan Finished with Callebaut Chocolate

Baked Bananas in Phyllo Pastry Topped with Lemon Infused Sabayon

LATE NIGHT COFFEE STATION & SWEET TABLE (INCLUDED)

ADD LATE NIGHT BUFFET

Includes Meats, Cheese, Vegetables and Dips, Rye Bread and Condiments

\$14.00 per person

CHILDREN'S MEALS (SELECT 1)

(12 years of age and under)

Chicken Fingers and French Fries

Hamburger or Hot Dog and French Fries

Grilled Cheese Sandwich and French Fries

All Served with Ice Cream and Beverage

\$28.00

per child

(\$36.34 with taxes and gratuity)

YOUTH PRICING

(Ages 13-17)

\$70.00

per youth

(\$90.86 with taxes and gratuity)



DIAMOND WEDDING PACKAGE

The Hilton Family is committed to making your dreams come true on your special day. Our wedding services provide for the trendy to the traditional, the extravagant to the tastefully modest. So whatever your tastes, we will be there to make this exciting day everything you imagined it would be. Allow one of our trained professionals to customize your menu and create an exceptional meal that meets your highest expectations.



Our Diamond Wedding Package includes:
Cocktail Hour with Passed Hors d'Oeuvres
5 Course Served Dinner - soup, salad, sorbet, choice of 2 entrées at table and dessert
Late Night Sweet Table with Dessert and Fresh Fruit Trays, and Coffee and Tea
Decadent Wedding Cake - provided by Chocolate Zen Bakery
5 Hours of Complimentary Bar
2 Carafes of Wine for Each Table

Full Length Tablecloths, Chair Covers and Napkins (choice of colours and textures provided by Planned Perfectly)
Linen for Head Table with 24 foot Backdrop with Lighting, Cake Table and Guest Book Table
Round Mirror Tiles and Votive Holders with Candles
Podium with Wired Microphone for Speeches
Designed Stationary Package - Table Numbers and Menu Cards
Easels for Seating Chart, Cake Cutting Service Set and Presentation Box
Audio Visual Package to include an 8 foot Screen, LCD Projector and Sound
10 LED Wall Washes - provided by Elite Lighting
DJ Services for the Night - provided by Crystal Sound

Floral Package - centrepieces, bridal bouquet (medium), 4 small bridesmaids bouquets, toss bouquet, groom boutonniere, 4 groomsmen boutonnieres, MC or usher boutonniere, 2 mothers' corsages, 2 fathers' boutonnieres - provided by Floral Fixx

Complimentary Executive 2 Room Suite for Bride and Groom with Sparkling Wine, Chocolates, Flowers and Breakfast in Bed
Special Guest Room Rates for Out of Town Guests, Family and Friends
Complimentary Parking

Safety Deposit Boxes for Presentation Envelopes
Trial Dinner for Two
SOCAN and Re-Sound Music Fees
Special Pricing for Rehearsal Dinner, Showers and After Wedding Celebrations
Ceremony Space Facility Available for Set Up Fee
Supplier upgrades available – please ask for pricing

\$125.00 PER PERSON

*(\$162.25 per person with taxes and gratuity)
(Minimum 200 guests or surcharges will apply)*

DIAMOND WEDDING PACKAGE

TABLE D'HOTE SERVICE SELECTION

Exceed your guest's expectations while making your life, as the Bride and Groom, just that much easier.....let your guests decide - table side.

Hilton Winnipeg Airport Suites understands that delighting the palette of each of your guests requires fresh thinking and culinary magic. We have both – once your guests are seated they will decide from the two entrées you have selected. Our culinary team will also create a third choice for your guests – a vegetarian entrée alternative.

HOST BEVERAGE PACKAGE

Includes 5 Hours Open Bar Service

House Wine with Dinner -

1 Carafe of Red Wine and

1 Carafe of White Wine per Table

HOT & COLD HORS D'OEUVRES (CHOOSE 4 TO BE PASSED)

Cold

Salmon Gravlax and Cucumber Rosette

Beef Carpaccio with Poached Quail Egg

Antipasto Skewer

Watermelon, Chevre, Microgreen and Balsamic Glaze Bite

Hot

Mushroom and Leek Strudel

Coconut Tempura Shrimp

Sundried Tomato Fresh Basil and Brie Feuilette

Beef and Crispy Bacon Brochette



DIAMOND WEDDING PACKAGE

STARTERS (SELECT 2)

Soup

Goldeye Consommé Julienne

Wild Forest Mushroom
Toasted Almond, Crème Fraiche

Roasted Leek and Aged Cheese Veloute

Salad

Citrus Quinoa Salad
Orange and Grapefruit Segments, Fresh Coriander, Red Onion,
Honey and Lemon Vinaigrette

Crisp Romaine Hearts
Parmigiana Reggiano, Seasoned Crouton Wedges, Fried Capers,
Fresh Lemon and Roasted Garlic Caesar Dressing

Artisan Organic Greens
Sliced Fresh Strawberries, Sliced Grapes,
Toasted Almonds in a Parmesan Basket with a Raspberry Vinaigrette

Appetizer

Antipasto

Prosciutto, Genoa Salami, Capicola, Bocconcini, Artichoke, Pitted Kalamatas,
Roasted Red Peppers, Fresh Basil and Cold Pressed Olive Oil

Poached Basa Filet

Thai Lemongrass Broth, Beluga Lentils, Frazzled Leek

Pork Dumpling

Braised Leeks, Sesame Emulsion

SORBETS (SELECT 1)

Key Lime, Blackberry, Raspberry, Mango,
Strawberry, Lemon and Field Berry

ENTRÉES (SELECT 2)

Goat Cheese and Leek Fondue Stuffed Chicken with Rosemary Cream Sauce

Bocconcini and Basil Stuffed Roasted Chicken Supreme with Fire Roasted Plum Tomato Sauce

AAA CAB Filet with Sauce Choron

AAA CAB New York with Borderlaise Sauce

Wild Forest Mushroom Duxelle Stuffed Manitoba Pork Tenderloin with Saskatoon Berry Jus

Pistachio Crusted Roasted Salmon Filet with Thai Passionfruit Yellow Curry Glaze

VEGETARIAN OPTIONS (SELECT 1)

Panko Breaded Eggplant, Parmigiana Reggiano, Mozzarella, Fresh Basil, Fire Roasted Plum Tomato Basil Sauce
or

Root Vegetable, Caramelized Onion, Mushroom Cannelloni, Roasted Butternut Squash Puree



DIAMOND WEDDING PACKAGE

ENTRÉE ACCOMPANIMENT (SELECT 1)

Pomme William

Aged Bothwell Cheddar and Double Smoked Bacon Mashed Potato

Roasted Garlic and Rosemary Mashed Potato

Rice Pilaf

Basmati and Wild Rice Medley

Horseradish Whipped Potato

All Entrees served with Red Pepper Point, Baby Peeled Root On Carrots and Roasted Vegetable Medley

DESSERTS (SELECT 1)

Vanilla Bean Creme Brulee

Seasonal Fruit

Callebaut Chocolate Mousse

Ginger Brandy Snap, Crispy Pecan Praline

Cinnamon Spiced Mini Apple Flan

Almond Streusel, Spiced Rum Caramel Sauce

Swiss Chocolate and Roasted Almond Torte

Banana Foster

French Vanilla, Butterscotch

LATE NIGHT COFFEE STATION & SWEET TABLE (INCLUDED)

ADD LATE NIGHT BUFFET

Includes Meats, Cheese, Vegetables and Dips, Rye Bread and Condiments

\$14.00 per person

CHILDREN'S MEALS (SELECT 1)

(12 years of age and under)

Chicken Fingers and French Fries

Hamburger or Hot Dog and French Fries

Grilled Cheese Sandwich and French Fries

All Served with Ice Cream and Beverage

\$28.00 per child

(\$36.34 with taxes and gratuity)

YOUTH PRICING

(Ages 13-17)

\$100.00 per youth

(\$129.80 with taxes and gratuity)

Prices in all Wedding Packages do not include gratuities and taxes. Minimum 200 guests for Saturday weddings from May to October. Prices and menu subject to change.



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SPECIAL DAY ADDITIONS

Passed Hors d' Oeuvres Reception

\$6.00 per person

Late Night Buffet - Includes Meats, Cheese, Vegetables and Dips, Rye Bread and Condiments

\$14.00 per person

Late Night Sweet Table

\$5.00 per person

Chocolate Fountain with Fresh Fruit, Marshmallows, Cookies and Pound Cake

\$6.00 per person

Champagne Toast

\$5.00 per glass

Martini Bar – includes Classic and Specialty Martinis and Bartenders

\$7.00 per Martini

DJ Services (Crystal Sound)

\$450.00 from 6:00pm to 1:00am

Special Lighting (Elite Lighting)

Starting from \$370.00

Sushi Station

Assorted Rolls and Nigiri Style Sushi with Wasabi,

Pickled Ginger and Sweet Soya

\$28.00 per dozen

Wedding Favors

(2) Piece Mordens' of Winnipeg Russian Mints

\$1.50 each

Shut Ur Pie Hole – Individual Pies in Mason Jars with Personalized Label

Large (250ml) - \$7.50 each

Small (125ml) - \$5.25 each

(Selection of Flavours)

Upgrade Wine Selection

Please ask for selection and pricing available

Prices in all Wedding Packages do not include gratuities and taxes.

Minimum 200 guests for Saturday weddings from May to October.

Prices and menu subject to change.

Updated January, 2017



HILTON GUEST ROOMS



King Suite



Remington Suite

Hilton Winnipeg Airport Suites, ideally located just minutes from the James Richardson International Airport, offers 148 spacious two-room suites, Bistro 1800 Restaurant and Lounge with 24-hour In-Room dining, an indoor pool, whirlpool, sauna and Fitness Center plus complimentary transportation to and from the airport.

Relax and spread out in one of our spacious two room suites with either a King or Two Double beds. Entertain guests or wind down in your separate living room that features a sofa bed, wet bar, mini-fridge, microwave, working desk, ergonomic chair, and 37-inch flat-screen HDTV. All suites feature HDTV programming, pay per view movie selections, high-speed wireless internet, individual climate control, and in room safe.

Make your night extra special and upgrade to the Remington Suite for \$100.00 plus taxes.