



ALL INCLUSIVE WEDDING PACKAGES

ASK US ABOUT OUR ALL NEW COCKTAIL RECEPTION ALL INCLUSIVE WEDDING PACKAGE!

Elegance

3 Course Dinner or a Custom Buffet
 Open Bar - All of the Alcohol at your Bar is Included in the Package Price!
 2 Bottles of Wine at each Guest Table
 Full Length Table Cloths & Chair Covers (Choice of Colours & Textures)
 Full Head Table Decor
 Guestbook and Cake Table Decor
 Coordinating Table Runners
 Custom Ballroom Spotlighting
 Choice of Coloured Napkin
 DJ Services for Your Reception
 Three Tea Light Candles Per Table
 Microphone, Podium and an Easel for Your Seating Chart
 Complimentary Cake Cutting (Napkins, Plates and Cutlery)
 Complimentary King Deluxe Guestroom with Romance Package
 LCD Projector & Screen
 Complimentary Ceremony Room (upon request)
 Trial Dinner Approximately 6 Weeks Before your Reception

\$97/Person

Bliss

Includes Everything in the Elegance Package PLUS
 Chiffon, Crystal or Premium Backdrop with Custom Spotlight
 Floral Table Centerpieces - Several Styles to Choose From or Design Your Own!
 Full Professionally Designed Stationery Package (Table #'s, Menus and Custom Seating Chart)
 Upgrade to Complimentary Whirlpool Suite with Romance Package for the Night of your Reception

\$107/Person

Lavish

Includes Everything in the Elegance & Bliss Packages PLUS

Upgrade to Deluxe Floral or Specialty Table Centerpieces
 Choice of Ceiling Decor (Swagging) or Ceremony Decor
 Choice of a Passed Appetizer Service During Your Cocktail Hour or a Late Night Station (see attached menu for station options)

\$117/Person

Opulence

Includes Everything in the Elegance & Bliss & Lavish Packages PLUS

Full Floral Package - Bride's Bouquet, Bridesmaids Bouquets (3), Groom and Groomsmen Boutonnieres (3), Flower Girl Bouquet, Ring Bearer Boutonniere, 2 Mother's Corsages, 2 Father's Boutonnieres and Coordinating Guestbook
 Table Floral Arrangement
 Choice of a Champagne Service for Your Cocktail Hour or Add 2 Signature Cocktails to Your Bar!
 Custom Designed Wedding Cake or Cupcakes

\$127/Person

Greenwood Ballroom
At the Best Western Plus Winnipeg Airport Hotel
1715 Wellington Avenue, Winnipeg, Manitoba

Bar is closed during dinner and speeches. Not valid on previously booked weddings. All LGA regulations are strictly adhered to. All decor provided by Madeline's Weddings & Events. DJ/DJ services provided by Crystal Sound. All floral provided by the Floral Fixx. Cake or cupcakes provided by High Tea Bakery. Some Restrictions Apply. All Packages are Customizable to Meet your Needs and/or Budget. Appetizer Service is 3 Pieces Per Person.

Served Dinner Selections

Soups & Salads (Select One) For Both Soup & Salad, Please Add \$4/Person

Sweet Potato and Apple Bisque with a Spiced Creme Fraiche
Roasted Corn Chowder with Sweet Corn Fritter
Forest Mushroom Bisque with Roasted Garlic Croutons
Tomato Bisque with Asiago Crostini
Fire Roasted Butternut Squash Bisque
Beef and Barley
Minestrone
Broccoli and Cheese Bisque
Lentil Soup with Hearty Vegetables and Cilantro Yogurt

Spinach Salad with Poached Pears, Sun-Dried Cherries & Walnuts, Feta Vinaigrette
Mixed Greens with Cucumber, Citrus Segments, Maple Orange Vinaigrette
Spinach Salad with Mushrooms, Toasted Almonds, Red Peppers, Blueberry Vinaigrette
Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Parmesan-Lemon Vinaigrette
Roasted Beets, Creamy Goat Cheese, Toasted Almonds, Artisan Greens, Shallot Vinaigrette
Marinated Cherry Tomatoes, Artichokes, Green Beans, Grilled Green and Yellow Zucchini Topped with Feta
Artisan Greens Tossed with Candied Pecans, Grapefruit, Pear, Grapefruit Vinaigrette
Fresh Roma Tomatoes, Chevre, Fresh Basil, Aged Olive Oil and Balsamic Vinaigrette
Mediterranean Quinoa Salad

Entrées (Choose Up to Two)

Pan Seared Pickerel with a Lemon Caper Butter Sauce
Oven Poached Salmon with a Soy Honey Ginger Glaze
Spice Rubbed Loin of Manitoba Pork with Crown Royal Jus
Roasted Chicken Supreme with a Feta and Black Pepper Crust with a Fig and Balsamic Reduction
Roasted Chicken Supreme with a Garlic Herb Crust and Forest Mushroom Cream Sauce
Roasted Chicken Supreme Stuffed with Spinach, Brie, Pimento, Caramelized Onions Over a Port Wine Jus
Chicken Wellington Finished with a Mushroom Marsala Sauce
Chicken Breast Stuffed with Canadian Wild Rice, Shitake Mushrooms Finished with a Classic Bearnaise Sauce
Roast Turkey Stuffed with Chorizo & Focaccia
Herb and Citrus Butter Roasted Turkey with Apple Walnut Stuffing and Apple Brandy Gravy
Sterling Silver Roast Beef Topped with Cabernet Jus
Beef Wellington and Bordelaise Sauce (Add \$6/Person)
Slow Roasted Sterling Prime Rib with Rosemary Jus and Apple Horseradish Sauce (Add \$6/Person)
Peppercorn Crusted Sterling Beef Tenderloin with a Port Wine Sauce (Add \$10/Person)
Vegetable Wellington (Vegetarian)
Portobello Mushroom Ravioli (Vegetarian)
Roasted Butternut Squash Risotto, Shaved Asiago, Herb Oil (Vegetarian)
Spinach & Mushroom Risotto, Shaved Asiago, Herb Oil (Vegetarian)
Grilled Vegetable Kabobs with Green Goddess Dressing (Vegan)

Ask us about our all new Cocktail Reception All Inclusive

**GREENWOOD
BALLROOM**
1715 WELLINGTON
AVENUE

ALL INCLUSIVE WEDDING PACKAGES

Starch (Choose One)

Baby Red Potatoes with Parmesan & Herbs
Yukon Gold Garlic Creamer Potatoes
Potato Gratin
Roasted Fingerling Potatoes
Saffron Jasmine Rice
Wild Mushroom Couscous
Twice Baked Potato
Sweet Potato Pave
Lemon Butter Roasted Potatoes

Vegetables (Choose One)

Grilled Green; Yellow Zucchini and Beets
Roasted Butternut Squash and Turnips
Roasted Parsnips and Carrots
Baby Carrots, Broccoli and Roasted Red
Peppers Chef's Seasonal Medley
Oven Roasted Asparagus (Add \$1/Person)

Desserts (Choose One)

Vanilla Bean Creme Brulee, Fresh Seasonal Berries
Black Out Torte
Deep Dish Apple Pie
Caramel Apple Cheesecake
Lemon and White Chocolate Cheesecake
Colossal Carrot Cake
Red Velvet Cake
Cookies & Cream Cake
Strawberry Champagne Cheesecake (Gluten Free)
House Made Lemon Tart, Fresh Cream, Seasonal Berries and Mint
Seasonal Berry Crumble
Chocolate Almond Torte
Turtle Cheesecake (Gluten Free)
Chocolate Covered Strawberries with a Fresh Disaronno Infused Cream

The Greenwood Buffet (Includes the Following)

Fresh Bakery Assortment
Fresh Vegetable Crudites with Herb Dip
Pickle and Relish Tray
California Mixed Greens with Assorted Dressings
Chef's Selection of 3 Complimentary Salads
Choice of Rice or Potato and Seasonal Vegetables

Carving Station (Choice of one)

Sterling Silver Inside Round Roast, Honey Mustard Glazed Ham, Traditional Roast
Turkey with Sage Stuffing, Or Pork Loin with Crown Royal Jus

Dessert

Featuring Assorted Cakes, Mousses, Dessert
Squares, Regular and Decaffeinated Coffee
& International Teas

Entrée (Choice of one)

Roasted Chicken Stuffed with Spinach, Brie, Pimento, Caramelized Onions Over a Port Wine Jus
Roasted Chicken with a Garlic Herb Crust and Forest Mushroom Cream Sauce
Southern Fried Chicken
Sterling Silver Roast Beef Topped with a Cabernet Jus
Ragout of Beef and Roasted Root Vegetables
Spiced Rubbed Roasted Pork Loin with Crown Royal Jus (Gluten Free)
Oven Poached Salmon with a Soy Honey Ginger Glaze (Gluten Free)
Pan Seared Pickerel with a Lemon Caper Butter Sauce
Roast Turkey Stuffed with Chorizo and Focaccia
Butternut Squash Ravioli with Rose Sauce and Grilled Apples
Perogies with Fried Onions, Bacon and Sour Cream
Spinach and Mushroom Risotto, Shaved Asiago, Herb Oil (Vegetarian)
Meatballs in a Mushroom Gravy Sauce

Upgrade to Carved Prime Rib
For \$4/Person
OR
Add a 2nd Entree
For \$4/Person

*Some Restrictions Apply. Bar is closed during dinner and speeches ***Not valid on previously booked weddings ****All LGA Regulations are strictly adhered to

Candace.Kowalchuk@Sodexo.com | 204-588-7413

Ask us about our all new Cocktail Reception All Inclusive

GREENWOOD
BALLROOM
1715 WELLINGTON
AVENUE

ALL INCLUSIVE WEDDING PACKAGES

Late Night Stations

Choice of late night station is included in the Lavish and Opulence All Inclusive Wedding Packages. They can also be added to the Elegance, Bliss or any custom All Inclusive Wedding Package for an additional charge. All late night stations include coffee & tea.

SNACK PLATTER

Assorted Cold Cuts, Domestic Cheese Tray, Pickle Selection, Variety of Fresh Buns, Condiment Selection, Coffee & Tea

LATE NIGHT SWEET TABLE

Includes Fruit, Assorted Desserts, Dainties, Coffee, Tea and an Elegant Chocolate Fountain

MASHED POTATO STATION

Fluffy Mashed Potatoes with Beef or Chicken Gravy, Bacon Bits, Sour Cream, Green Onions and Shredded Cheese

BUILD YOUR OWN NACHO STATION

Tortilla Chips, Mexican Seasoned Ground Beef, Cheese Sauce, Olives, Green Onions, Diced Tomatoes, Salsa, Sour Cream and Jalapenos

BUILD YOUR OWN POUTINE STATION

Golden French Fries, Cheese Curds, Green Onions, Shredded Cheese and Gravy

SLIDER BAR

Beef Burger or Pulled Pork with Condiments and French Fries

GRILLED CHEESE BAR

With French Fries or Tomato Soup

MENCHIES FROZEN YOGURT BAR!

Includes 2 Hours of Menchie's Bar Service Including a Menchie's Mixologist to Serve Your Guests. Choose 6 Different Pre-poured Yogurt Flavours, 9 Classic Toppings, 3 Premium Toppings & 2 Sauces

HOUSE-MADE PIZZA STATION

Assorted Pizzas Including Vegetarian

PEROGY BAR

Perogies, Kielbasa, Sauerkraut, Onions, Bacon, Sour Cream

PHOTOGRAPHY PACKAGE (Choose [Palma Photography](#) or [Victoria Anne Photography](#))

Nine Hours of Consecutive Wedding Coverage, Second Photographer, High Resolution Professionally Edited Photos, Extensive Wedding Consultation, 5 Year Backup of Wedding Photos, Private Online Gallery, Complimentary Engagement Session With Photos, Customized Album Preview, and a \$300 Credit Towards Enlargements or a Wedding Album.

\$3999

Some Restrictions Apply. Late night stations are included for 2/3 of your guaranteed guest list.

Candace.Kowalchuk@Sodexo.com | 204-588-7413