



Fort Catering Cocktail Event Group Package 2025

Fort Catering at Saint Norbert Arts Centre (SNAC) is one of Winnipeg's top historic event and wedding venues, offering the perfect mix of indoor and outdoor spaces. With unique historical spaces—the Gallery, Amphitheatre, and the Monastery Ruins— Saint Norbert Arts Centre has the flexibility to accommodate indoor celebrations up to 100 people, intimate wedding showers or High Tea events. Combined with local cuisine by Fort Catering and exceptional service, SNAC is like no other venue in Winnipeg.

**We're excited to be offering tours of our event venue!
Book a tour and consultation with one of our Event Specialists**

All food, beverages and billable items are subject to applicable taxes and a 17% gratuity.

➤ OUR VENUE ➤

St Norbert Arts Centre... A setting like no other. This three story French Provincial heritage designated building is nestled on the riverbanks of the LaSalle river. Surrounded by acres of deciduous forest in St. Norbert you are invited to a memorable experience of serenity, history, and nature. The beauty of the sunset through the Tyndall stone monastery ruins nearby is a perfect backdrop to the closing of your special event.

Indoor and outdoor receptions are made even more special with historical event options and are highlighted by our natural, very special outdoor settings.

Beautiful events set up on our park-like grounds on the banks of the La Salle River with one of the most picturesque settings just outside Winnipeg city limits.

To book a tour visit calendly.com/fortcateringsnac

FOR SOCIAL MEDIA PLEASE VISIT



www.snac.mb.ca



www.bit.ly/FortCateringSNAC



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RECEPTION RENTAL FEES

➤ ST NORBERT ARTS CENTRE ➤

THE GALLERY

Room Charge (AM): Mon -Thurs \$500

Fri & Sun \$2000. Sat \$2500

Room Charge (PM): Mon-Thurs (PM) \$1000.

Fri & Sun \$2000. Sat \$2500

Host your next event in The Gallery with hard wood floors, vaulted ceilings and historic dormer windows. The gallery is a blank canvas for your next gathering.

Maximum capacities

Seated events 100 people (Stand-up 140 people)

Food Minimum AM: Mon-Thurs \$1000. Fri - Sun \$1500

Food Minimum PM: Mon-Thurs \$1500. Fri & Sun \$2000. Sat \$3000.



OUTDOOR EVENT SPACES

Room Charge (AM): Mon - Fri \$150 per hour

No Rain Backup

Since the St. Norbert Arts Centre is surrounded by the three sides of the LaSalle River, you have various options to hold an outdoor event. There will be fruit orchards, vegetable and flower gardens all around you. Chair, table and décor rentals are available.

Maximum capacities

Seated events 200 people (Stand-up 250 people)

Food Minimum PM: Mon-Fri \$1,500.

Food Minimum AM: Mon-Thurs \$500.



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➤ TRAPPIST MONASTERY RUINS ➤

THE RUINS

Room Charge: \$200 per hour

Includes all permits and insurance.

Available Seasonally

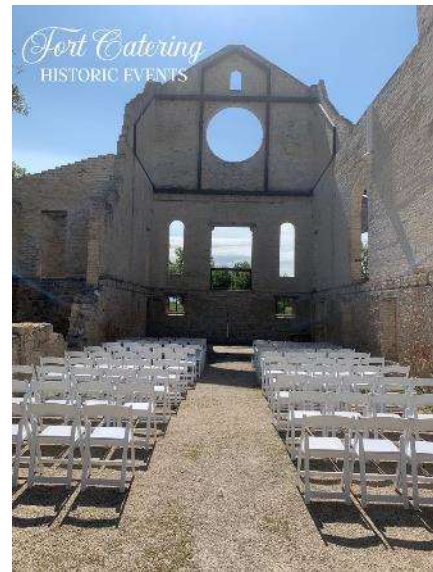
The majestic Trappist Monastery Ruins which is next to St Norbert Arts Centre can be used for outdoor gatherings, events and ceremonies.

Special food service offerings are available from our Monastery Ruins planner due to the logistics of the space.

Chair, table and décor rentals are available. Washroom rentals required for groups over 200 people.

Maximum capacities

Seated events 300 people Stand-up 500 people



The reception rental fee for each space at SNAC is determined by the Room Charge fee and a Food Minimum order *before* gratuities and taxes. If the Food Minimum is not reached, any unspent amount will be applied as a rental fee on top of the room charge. An additional \$500 Room Charge fee will be applied to all Statutory holidays. New Year's Eve will be treated as a Saturday night for Room charge fees and Food Minimums.

Since St Norbert Arts Centre has multiple rooms other events may occur simultaneously.

A retainer is required to reserve a date and confirm the booking. Retainer is non-refundable and non-transferable.





INCLUDED WITH ROOM CHARGE

Staff:

- A professional event coordinator to help plan your event
- Serving staff in banquet attire
- In-house decorator consultation to help you make your dreams a reality
- Setup and tear down of event including cleaning

Décor:

- Table numbers and stands.
- Floor easel for seating chart
- Ivory or white table cloths
- 14 color options for linen napkins
- All flatware, glassware and dishes
- Round or long tables
- Hardwood floors make a great dancefloor

Audio Visual:

- Podium & Microphone for speeches (Gallery)
- Free Wi-Fi (password **Internet**)

Other benefits:

- Central location only 2 minutes from Perimeter.
- Free parking
- Our main building has updated washrooms.
- Wheelchair accessible in all main areas



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HORS D'OEUVRES

⇒ HOT ⇐

\$30 Per Dozen (Minimum order of two dozen)

- Beef skewers with herb Dijon sauce (GF)
- Vegetarian spring rolls with sweet chili sauce (Veg)
- Mediterranean chicken & vegetable skewers (GF)
- Beef & Pork tourtière puff pastry pinwheels with saskatoon gastrique
- Parmesan risotto balls with marinara sauce (Veg)
- Puff pastry quiche with tomato and feta cheese (Veg)
- Roasted vegetable skewers (V) (GF)
- Loveday mushroom skewers with Herbes de Provence (V) (GF)

⇒ COLD ⇐

\$30 Per Dozen (Minimum order of two dozen)

- Watermelon, feta and mint skewers with balsamic glaze (Veg) (GF)
- Tomato bruschetta (Veg)
- Crostini with peach, whipped maple cream cheese (Veg)
- Mini tart with herb goat cheese and caramelized onions (Veg)
- Caprese skewers with tomato, basil and mozzarella (Veg)
- Free-run Nature's Farm deviled eggs with bacon
- Stuffed dates with maple crème cheese, toasted almonds (Veg) (Nut)
- Local Mushrooms, herb goat cheese on crostini (Veg)
- Croque Monsieur bannock with ham and cheese

Key: Gluten Free (GF) | Vegan (V) | Vegetarian (Veg) | May contain nuts (Nut)



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FOOD STATIONS

➤ Stations ⇐

*Prices are per person
Served buffet style. Minimum of 25 people*

Pulled Pork

Pulled pork served on a rustic bun with pickled onions and coleslaw
\$17

Garden Station

Classic Greek Salad with feta cheese and black olives, antipasto, assorted olives, hummus,
toasted pita and crudité
\$16

Poutine Station

Served as a late night buffet, your guests receive homemade French fries with Bothwell cheese
curds and homemade gravy. Ketchup is served on the side
\$14

Deluxe Poutine Station

Served similarly to our Poutine Station, this deluxe option includes bacon bits, cheddar cheese,
horseradish mayo, sour cream and green onions. Served with *Tourtière meat*
\$18

Mashed Potato Bar

Mashed potatoes served with condiments on the side: bacon, cheddar cheese, sour cream,
green onions, herb butter and homemade gravy
\$16

Nachos

Available after 10pm

La Cocina chips baked with cheese, tomato, green onions, olives and red onions
Served with jalapenos, salsa, and sour cream on the side
Add tourtière meat for \$4 per person
\$14

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➤ Action Stations ➤

Prices are per person.

Served buffet style with an attendant.

Please note that there is a minimum of 50 guests required for any of the following stations.

New York Sirloin Beef Carving

Roast beef with assorted mustards, horseradish and rustic buns served au jus.
\$22

Roast Turkey Carving

Roast turkey with gravy, assorted condiments and rustic buns.
\$19

Pasta Station

Let your guests help create their own experience!

Please select for each category below

Penne Noodles

Two Sauces: Mediterranean, truffle alfredo or basil cream

Two proteins: shrimp, bacon, herb chicken or pulled pork, bison meatballs
\$20



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➤ **Platters** ◀

Prices are per person. Minimum of 25 people

Cheese Platter

Assorted cheeses served with rustic bread, crackers,
Saskatoon jam and honey

\$14

Fruit Platter

Fresh fruit display

\$9

Vegetable Platter

Fresh vegetable display served with Ranch dip

\$7

Late Lunch

Available after 10pm

Includes pickled vegetables, mustard, Winnipeg rye bread,
specialty meats, cheese and chips.

\$12

Charcuterie

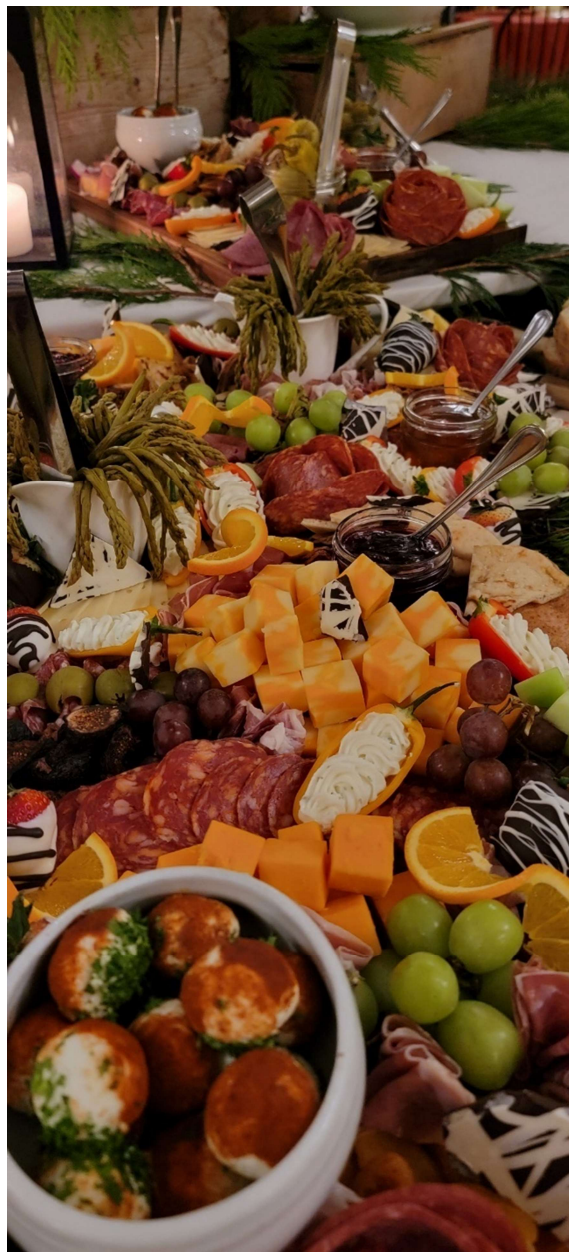
Selection of cured meat, assorted mustards,
pickled items and braided Bannock

\$18

Grazing Board Package

Selection of cured meats, cheese, assorted mustards,
crostini, pickled items and braided Bannock with chef's
choice of three kinds of passed Hors d'Oeuvres

\$40



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➤ **Dessert Stations** ◀

Prices are per person. Minimum of 25 people

Cheesecake Bar

\$12

Cheesecake served in mason jars where your guests can add their own toppings
Chocolate sauce, caramel sauce, strawberry coulis, whipped cream, Oreo cookie crumbs,
smarties, mixed berry compote

Cookie Station

\$6

Includes the following cookies: Chocolate Chunk, Ginger Molasses, Oatmeal Cranberry &
Walnut, Monster, and Double Chocolate

Mini Tart Buffet

\$8

Rhubarb strawberry, Crème brûlée, Chocolate mousse, and Lemon

Pie Station

\$12

Assorted seasonal pies which may include.
Apple, Sugar Pie, Pumpkin, Blueberry and others



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BEVERAGE SERVICE

Please note that in compliance with Liquor and Gaming Authorities (LGA) regulations, St Norbert Arts Centre does not permit clients to serve their own beverages at their functions. Bartenders are charged at a \$225 per bartender (1 bartender required for every 50 people) Additional bartenders may be required depending on event requirements.

➤ St. Norbert Arts Centre License ◀

Alcohol supplied by Fort Catering at SNAC

HOST BAR

Host of the reception is responsible for paying for all beverages

Drink Costs (before gratuities & taxes)

House wine 5 oz- \$9

Regular beer and 1oz spirits (house selection) - \$6

Local Beer (355ml) - \$7 Local Beer (500ml) - \$10

Caesars - \$9

Pop and juice - \$3

CASH BAR

Guests are responsible for purchasing their own beverages at the prices above plus taxes.



⇒ Client Permit ⇐

***Alcohol is supplied by the client with an LGA permit
No alcohol may be added to permit after 9pm
All alcohol must be delivered after 11:00 am the day of the wedding along with Permit and receipts. Cooler space is limited***

CORKAGE FEE

The corkage fee includes wine service, soft drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Tonic water and Club Soda), clamato juice, orange juice, cranberry juice, ice, compostable glasses, garnishes, cucumber water and other specialty mixes - *\$15 per person.*

BEER & WINE ONLY CORKAGE

\$8 per person

WINE ONLY CORKAGE

(No bar set up - wine service only) \$6 per person

⇒ Other Beverage Ideas ⇐

HOUSE WINE

French red and white wines

\$36 per bottle

SPARKLING WINE

Welcome your guests or toast to the new couple with a glass of bubbly

\$42 per bottle

NON-ALCOHOLIC BEVERAGES

Non-alcoholic beverages are available in oversized Mason jar dispensers, set up inside or outdoors for your guests to help themselves.

Sparkling Fruit Punch - \$14/litre

Strawberry Basil Lemonade or Mango Sweet Tea - \$14/litre

Mulled Hot Apple Cider or Hot Chocolate - \$16/litre

Tea or Coffee or Decaf - \$16/carafe

Unlimited Lemonade, Sweet Tea & Cucumber Water - \$7 per person

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MUSIC & AUDIO VISUAL

Please note that all of the following options are based on availability. Clients are also welcome to bring in their own music and/or entertainment options with the pre-approval of Fort Catering.

➤ Music options ➤

TRADITIONAL STROLLING MUSICIAN

Starting at \$300 / hour

DISC JOCKEY (DJ)

\$700 (6 pm – 1 am)

\$900 (4 pm – 1 am)

Lighting options are also available



➤ Audio-visual equipment ➤

PODIUM, AMP & MICROPHONE - \$100 (INCLUDED IN GALLERY RENTAL)

PROJECTOR, SCREEN, AMP, SPEAKERS- \$100

BOSE CORDLESS 2 CHANNEL MINI AMP (WIFI & BLUETOOTH)- \$50

WIRELESS MICROPHONES (LAPEL OR HANDHELD) - \$50

➤ Other Additions ➤

BONFIRE PIT WITH WOOD - \$60 PER HOUR

LAWN BIG GAMES (JENGA, LADDERBALL & CORNHOLE) -

\$150 (ALL THREE)



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HISTORICAL GROUNDS

The St. Norbert Arts Centre (SNAC) has an active community role promoting its core values of diversity, equality and harmony. The Centre provides an opportunity to expand dialogue between the arts and other realms of social expression. SNAC's collaborations between all players is an integral community-building goal.

The St. Norbert Arts Centre arose from a devastating fire at the Trappist Monastery in 1983. The carriage house remained intact and became a thriving centre for the arts in the aftermath. Through donations and community support, SNAC houses working artists and other tenants in the top two floors of the centre while a gallery on the main floor awaits art exhibitions, wedding celebrations and more. The administrative offices and a small shop are also located on the main floor. SNAC is bordered by the LaSalle River and surrounded by a natural forest. Before you leave, make sure you check out our numerous on-site installations such as a statue of Buddha, the [Pagoda](#), [Solar Greenhouse](#) and more. SNAC has endured a short respite from the art scene but now is currently undergoing a rejuvenation of programming, events and beautification activities. Once again, St. Norbert Art Centre calls to everyone to come and experience all it has to offer.



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GENERAL INFORMATION

RESERVATION AND CANCELLATIONS

Retainers are non-refundable. Retainers are non-transferable except in the case of Government regulated reduced capacities. In the case of Government regulations reducing capacities for events, bookings can be transferred one time at no charge. If the event needs to be moved more than one time an additional retainer payment is required to book a new date. All retainers will be applied as a payment of the final bill. Cancelled events with less than 120 days' notice will be billed at 50% of estimated final bill of the planned function sheet

GUARANTEED NUMBER AND MEAL CHOICES

For all events, the guaranteed number attending must be confirmed no later than 14 days prior to the function. The number of guests billed will be the guaranteed number or the number of guests in attendance, whichever is higher. Final menu selections are required a minimum of 6 weeks prior to the function to ensure availability, proper staffing and coordination of the event. Only food supplied by Fort Catering at SNAC will be allowed on the premises. For city health department and insurance reasons, we do not allow removal of food from the premises following a function.

TERMS OF PAYMENT

Full payment of the final estimate is due 7 days before the event based on confirmed function information. Final payment of any outstanding balances including damages, will be due at the end of the event. Payment can be paid by certified cheque, bank draft, Visa, MasterCard or debit. All events are required to have a credit card on file for final payment. Unpaid bills, insufficient funds, returned cheques or past due payments will be subject to interest of 2.5% per month on any outstanding balance as well as bank or legal fees.

GRATUITY AND TAXES

All billable items are subject to applicable taxes and gratuity. A 17% gratuity will be applied to all billable items (entire bill). Gratuity is subject to the Goods and Services Tax (GST).

PRICES

All prices are subject to change without notice until a detailed quote is provided by a Fort Catering representative, at which point prices remain fixed and guaranteed until the date of the event. Quotes are only valid if done within 120 days of the event.

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ALCOHOL AND SMOKING

Alcohol will only be served in accordance with the regulations of the Liquor and Gaming Authority. Smoking is not permitted in any of the buildings and is permitted in the designated area by the outside patio.

ACCESSIBILITY

Most areas on the site are wheelchair accessible, including the washrooms. Guests can be dropped off by the main entrance to the St Norbert Arts Centre or the handicap parking spots. No parking in the Fire Lane area next to the main building.

PARKING

Please have your guests park in the designated parking area. All vehicles must be parked in the main parking lot or at the Monastery Ruins lot. Parking anywhere other than the designated parking area will result in your vehicle being towed.

DELIVERIES

All deliveries must be scheduled by appointment due to our fluctuating hours of operation. Absolutely no parking or unapproved deliveries are allowed on the service road.



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FREQUENTLY ASKED QUESTIONS

We would like to come by to see the facility. What are Fort Catering at SNAC's business hours?

Fort Catering has fluctuating business hours based on our events. To view the facility please call 204-999-0844 or email connie@fortcatering.com to schedule an appointment.

What time do we have access to the venue on the day of our event?

We will do our best to accommodate any set-up times you request, however, access to the venue before, after and on the day of your wedding will depend on whether there are other events taking place. Typically, access time is 3:00pm. Arrangements for access and set up times will be confirmed the week before your wedding date.

What decorations, if any, are included with the room rental?

Basic table linens are the only décor items included with your room rental. Tablecloths can be white or ivory, and napkins can be any one from our 14 colors.

I need help with décor what do I do?

We have an in-house decorator that can help you plan and execute your vision. Please contact Connie at 204-999-0844 or connie@fortcatering.com

Will Fort Catering help me decorate with items I bring in?

All details of your décor plans must be discussed with and approved by Fort Gibraltar a minimum of one month prior. This includes DIY décor as well as professional paid services. Typically, our staff require 2 hours to set the room, including linens, table settings and bar set-up. If you require our help to set up your décor there may be an additional charge of \$30.00 per hour and arrangements must be organized prior to your event.

Please note that all decorations that are not rented through us are the responsibility of the organizers to set up, tear down and remove at the end of the function. We are not responsible for décor that is left behind. Nails and screws cannot be used at any time in any part of the facility. If damage is caused by the client or guests there will be a \$250 minimum charge.

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If our event is planned for outside, what happens if it rains?

If there is one thing we wish we could control for you, it's the weather. Given this limitation, we require your decision of whether or not you would like your event to be held indoors (if available) or outdoors *by 12:00 pm one day before your wedding*. If we do not hear from you by then we proceed with the last confirmed set-up. *Please note that any entertainment or interpretation options require a minimum of 14 days notice of cancellation. If cancellation is not received by the deadline a charge will apply regardless of whether or not the performances or activities take place.*

All other food items must be purchased through or approved by Fort Catering at SNAC!

For any other questions please contact us at 204-999-0844 or food@fortcatering.com.



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