



CATERING

ERA BISTRO IS STRONGLY
COMMITTED TO UTILIZING CERTIFIED
FAIRTRADE PRODUCTS AND SUSTAINABLE
SEAFOOD WHILE SOURCING AS
MANY INGREDIENTS FROM LOCAL
PROVIDERS AS POSSIBLE.

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ERA Bistro

Canadian Museum for Human Rights

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erabistro.ca 204 289 2191



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**Please Note: our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you and your guests.*

BREAKFASTS & MEETING BREAKS

Hot Breakfasts

Includes, Fairtrade coffee, decaf coffee and tea

Classic Served Breakfast

(excluding breakfast sausage) 22

Scrambled Nature's Farm Omega 3 Smart Eggs served with two strips of maple smoked bacon and two English breakfast sausage links and breakfast potatoes

Breakfast on the Go *(maximum 40 people)* 17

Nature's Farm Omega 3 Smart Eggs scrambled with Bothwell cheddar cheese and back bacon served on a toasted English muffin with a potato r sti

Breakfast Wrap 20

Scrambled Nature's Farm Omega 3 Smart Eggs, warm flour tortilla wraps, Bothwell old cheddar cheese, diced peppers, tomatoes, scallions and cilantro served with breakfast potatoes

BREAKFASTS & MEETING BREAKS

Beverages & Snacks

Prices listed are based on a per guest basis.

Freshly brewed fairtrade coffee,
decaf coffee and assorted teas **3.75**

Assorted bottled juice
(charged on consumption) **3.50**

Assorted canned soft drinks (Pepsi products)
3.25 ea (charged on consumption)

A variety of freshly baked muffins **4**

Croissants with preserves **5**

Classic baker's basket of croissants,
muffins & fruit filled Danish pastries,
served with house made preserves **8**

Fresh chopped seasonal fruit salad **gf ve 6**

Individual yogurts **3.5**

Sliced seasonal fruit & berries **gf ve 8**

Fresh fruit kebabs **gf ve 3.25**

House made granola bars with seeds
and quinoa **2.25 ea**

House made cookies: chocolate chip,
oatmeal, double chocolate, ranger **(all nut free)**
2.50 ea

Individual bags of assorted Tomahawk
potato chips **3.5**

House made hummus & pita chips **5**

Individual chocolate bars **3**

Individual bags of popcorn **3.50**

À LA CARTE LUNCHES

Includes fairtrade coffee, decaf coffee and tea. An additional **\$4/person** will be charged if offering a choice of entree*. (Maximum of 3, excluding dietary restrictions).

Chicken Piccata 27

Garlic and herb breaded chicken breast with Loveday mushroom sauce served with slow roasted creamer potatoes tossed in fresh herbs and chef's choice of seasonal vegetables

•

Root Vegetable wellington 23

A medley of root vegetables and gremolata wrapped in puff pastry with vegetable ratatouille, served with slow roasted creamer potatoes tossed in fresh herbs

•

New York Strip 40

Grilled 8 oz New York Strip steak with a charred tomato salsa, slow roasted creamer potatoes tossed in fresh herbs and chef's choice of seasonal vegetables

•

Manitoba Arctic Char 29

Grilled Manitoba Arctic char with basil pesto crust and grilled lemon, white and wild rice pilaf and chef's choice of seasonal vegetables

•

Manitoba Pork Loin 27

Roasted Manitoba pork loin maple bourbon sauce served with slow roasted creamer potatoes tossed in fresh herbs and chef's choice of seasonal vegetables

Turkey Club Wrap 24

Smoked turkey breast, bacon and smoked cheddar cheese wrapped in a flour tortilla with lettuce, tomato and basil mayonnaise. Served with garden greens with cucumbers and tomatoes in a white balsamic vinaigrette

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Indigenous Menu 30

Breaded and fried Bearcat Fisheries pickerel fillets served over white and wild rice pilaf with Three Sisters succotash and bannock

•

Quinoa Salad 24

Romaine lettuce, ERA fairtrade spiced Tamarack Farms quinoa salad with grilled cauliflower and roasted red peppers in a mint lime vinaigrette topped with feta cheese and a grilled chicken breast

•

Chicken Caesar Salad 22

Classic Caesar salad of romaine lettuce, croutons, Grana Padano cheese tossed in a creamy garlic dressing with a grilled chicken breast

•

Atlantic Salmon 31

Roasted Atlantic salmon with a caper dill butter sauce served over basil mashed potatoes and chef's seasonal vegetables

**If an entrée choice is given to guests, final numbers of each meal must be confirmed 7 business days prior to event and either place cards or a detailed seating chart must be provided to CMHR/ERA*

À LA CARTE LUNCHES

Additional Courses

Add an additional course for **\$6** per person per course.

SOUPS

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Roasted bell pepper bisque **v** **gf**

Curried butternut squash
with toasted almonds **gf** **ve**

Cream of mushroom with chive and truffle oil **gf**

Potato leek and cheddar **v** **gf**

Tomato bisque with Parmesan croutons **v**

Cream of broccoli and cheddar
with pretzel croutons **v**

Minestrone **gf** **ve**

Beef barley

Chicken noodle

SALADS

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Classic Caesar salad with herbed croutons
and Grana Padano cheese in a creamy garlic
dressing served with a lemon wedge

Crisp iceberg and romaine leaves, dried
cranberries, toasted pecans and crumbled
blue cheese in a buttermilk ranch dressing **v** **gf**

Fresh field greens, watermelon, feta cheese
and toasted pine nuts in a honey lime
vinaigrette **v** **gf**

Spinach leaves with poached pear,
candied walnuts and crumbled blue
cheese in a honey mustard vinaigrette **v** **gf**

A blend of field greens with cucumber,
carrots and tomatoes in a red wine
vinaigrette **v** **gf**

Shredded kale with cabbage and
carrots, toasted seeds, raisins in a honey
rhubarb vinaigrette **v** **gf**

DESSERTS

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White chocolate raspberry cheesecake
with a chocolate graham crust

Vanilla cheesecake with fairtrade caramel
and toasted walnut praline

Decadent flourless Callebaut chocolate cake
with chantilly cream & raspberry coulis **gf**

Classic vanilla bean crème brûlée with a
caramelized sugar crust, served with fruit **v** **gf**

Lemon curd parfait with whipped cream
and toasted meringue garnished with
fresh berries **v** **gf**

Fresh strawberries tossed in Grand Marnier
and cracked black pepper accompanied
by a white chocolate mousse **v** **gf**

PRE DINNER RECEPTION PACKAGES

Each package is based on 4 pieces TOTAL per person (minimum of 20 guests).

Black Tie 16

Dijon chicken in puff pastry

Vegetable samosas with tamarind sauce 

New York strip skewer with horseradish crème 

Kale and vegetable dumpling 


Vegetable spring rolls with plum sauce 


•

Casual Affair 16

Dijon chicken in puff pastry



Kale and vegetable dumpling 

Lemon and herb poached prawns
with spicy cocktail sauce 


Grilled sour dough with guacamole
and tomato jam 

Maple soy marinated salmon skewer 


Manitoba Package 15

Potato latkes with dill and sour cream  

Mini beef wellingtons

Tartlet of Loveday crimini mushroom duxelle
with Parmesan 

Oka on toast with red wine poached pear 



Bearcat Fisheries Pickerel terrine
on cucumber with pickled shallots 


•

Glitz & Glamour 16

Rack of lamb lollipops with rosemary glaze 

Mini beef wellingtons

Summer roll of julienned vegetables with
a mint avocado dressing in a rice wrap  

Tomato basil bruschetta on French baguette
with crumbled feta and balsamic drizzle 

Oka on toast with red wine poached pear 

PRE DINNER RECEPTION

Heated Appetizers

Priced per dozen – minimum order of 2 dozen per type.

Kale and vegetable dumpling **v** 36

Tandoori chicken satay with raita **gf** 36

Tartlet of Loveday crimini mushroom duxelle with Parmesan **v** 42

Grilled tofu and vegetable skewer with ginger and soy glaze **gf** **ve** 34

Grilled herbed chicken satay **gf** 36

Buffalo chicken quesadilla tulip with blue cheese crumble 48

Dry back ribs with orange BBQ glaze 42

Rack of lamb lollipops with rosemary glaze **gf** 54

Maple soy marinated salmon skewer **gf** 39

Vegetable spring rolls with plum sauce **v** 32

Mini beef wellingtons 52

Bacon wrapped northern pike with pickles and chili mayonnaise **gf** 46

Manitoba goldeye croquettes with dill and lemon aioli 45

Bacon wrapped scallops with chimichurri sauce **gf** 60

Black bean and corn crostini topped with fresh pico de gallo **v** 34

Chorizo stuffed mushroom caps **gf** 32

Crab and scallop cake with mango salsa 49

Assorted mini quiche **v** 49

Dijon chicken in puff pastry 48

Vegetable samosas with tamarind sauce **v** 33

Sundried tomato and feta phyllo purses **v** 36

Rosemary pork skewer with cherry gastrique **gf** 34

Stuffed baby red creamer potato with aged cheddar and scallions **v** **gf** 27

Spanakopita **v** 44


Mini chicken pot pie 49

PRE DINNER RECEPTION



Chilled Appetizers


Priced per dozen – minimum order of 2 dozen per type.

Lemon poached prawns  48

Southwestern corn and avocado
on toasted crostini  37


Orange ginger chicken salad in a wonton basket 39

Caprese skewer with cherry tomatoes,
basil and mozzarella with balsamic drizzle   36



Tomato basil bruschetta on French baguette
with crumbled feta and balsamic drizzle  33

Crab salad with blue cheese and peach
served in wonton basket 49


Bearcat Fisheries pickerel terrine on cucumber
with pickled shallots  34

Grilled sourdough with guacamole
and tomato jam  34

Hummus stuffed tomatoes with pickled
shallots   32

Roasted Loveday mushroom caps stuffed
with herbed cream cheese   34

Mushroom bruschetta served on
cucumber   22

Fresh shucked oysters in the half shell,
served with hot sauce and shallot mignonette  54

DINNER, 3 COURSE

Includes fairtrade coffee, decaf coffee and tea.

Classic Chicken Supreme 51

A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette  

Herb and garlic stuffed breaded chicken breast supreme with Loveday mushroom cream sauce



Slow roasted creamer potatoes tossed in fresh herbs  

Chef's choice of seasonal vegetables  

White chocolate raspberry cheesecake with a chocolate graham crust 

•

Manitoba Arctic Char 54

Crisp iceberg and romaine leaves, dried cranberries, toasted pecans and crumbled blue cheese in a buttermilk ranch dressing  

Mustard and thyme crusted Manitoba Ridge Land Farms Arctic char served with lemon 

White and wild rice pilaf  


Chef's choice of seasonal vegetables  

Lemon curd parfait with whipped cream and toasted meringue garnished with fresh berries  

•

Steak & Chicken 60

Shaved iceberg, arugula and spinach with toasted walnuts & feta in a honey rhubarb vinaigrette  

Grilled 5 oz striploin steak (cooked to medium) and 6 oz herb & garlic marinated grilled chicken breast with brandy & green peppercorn sauce 

Buttery mashed potatoes  



Chef's choice of seasonal vegetables  


Decadent flourless Callebaut chocolate cake with chantilly cream and raspberry coulis  

DINNER, 3 COURSE

Includes fairtrade coffee, decaf coffee and tea.

Roasted Beef Striploin 60

Field greens tossed with mandarin oranges, red onion, toasted almonds and goat cheese in a white balsamic vinaigrette  

7 oz roasted beef striploin (cooked to medium) with a red wine sauce 

Garlic mashed potatoes  

Chef's choice of seasonal vegetables  

Classic vanilla crème brûlée with a caramelized sugar crust served with fresh fruit  

•

Manitoba Pork Loin with Maple Bourbon Sauce 48

A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette  

Roasted herb rubbed Manitoba pork loin with a maple bourbon sauce 

Garlic mashed potatoes  

Chef's choice of seasonal vegetables  

Lemon curd parfait with whipped cream and toasted meringue garnished with fresh berries  

A GUIDE TO CREATING YOUR À LA CARTE DINNER

STEP 1

• • •

Select an Entrée to build your menu around.

Entrées are listed on page 20 under the heading à la carte dinner entrées.

All entrées will be served with Chef's choice of seasonal vegetables.

The price listed with each selection provides a three-course dinner for you and your guests.

Each three-course dinner includes fairtrade coffee, decaf coffee and tea.

A fee of \$4.00 per guest will apply when an additional protein option is selected.

Maximum of three protein options.

Number of each protein must be confirmed 7 business days prior to the event.

Place cards and/or a detailed seating chart must be provided.

STEP 2

• • •

Choose the first course for your menu:

From the à la carte dinners fresh salads & soup selections listed on page 19, select one item to be added to your menu as a first course.

STEP 3

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Choose a starch accompaniment:

From the à la carte dinners starches listed on page 20, select one starch to complete your entrée.

STEP 4

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Enhance your menu with additional courses:

For an additional course add \$6 per guest

STEP 5

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Choose a dessert:

Complete your menu with one of our decadent desserts. Selections listed on page 21.

À LA CARTE DINNERS

FRESH SALADS

Select one

• • •

A blend of field greens with cucumber, carrots and tomatoes in a red wine vinaigrette **gf** **ve**

Classic Caesar salad with herbed croutons and Grana Padano cheese in a creamy garlic dressing

Spinach leaves with poached pear, candied walnuts and crumbled blue cheese in a honey mustard vinaigrette **v** **gf**

A blend of field greens, watermelon, feta cheese and toasted pine nuts in a honey lime vinaigrette **v** **gf**

Crisp iceberg and romaine leaves, dried cranberries, toasted pecans and crumbled blue cheese in a buttermilk ranch dressing **v** **gf**

Field greens tossed with mandarin oranges, red onion, toasted almonds and goat cheese in a white balsamic vinaigrette **v** **gf**

A blend of field green, julienned carrots, peppers and snap peas tossed in a sesame ginger vinaigrette garnished with toasted sesame seeds **gf** **ve**

Shaved iceberg, arugula and spinach with toasted walnuts & feta in a honey rhubarb vinaigrette **gf** **ve**

SORBETS

Pre-entrée palate cleansers **gf** **ve** 6

• • •

Raspberry

Blueberry

Blackberry

SOUPS

Each selection 6

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Curried butternut squash with toasted almonds **gf** **ve**

Roasted bell pepper bisque **v** **gf**

Cream of mushroom with chive and truffle oil **gf**

Tomato bisque with Parmesan croutons **v**

Borscht **gf** **ve** upon request

Cream of broccoli and cheddar with pretzel croutons **v**

Potato, leek and cheddar **v** **gf**

Minestrone **gf** **ve**

Beef Barley

Chicken Noodle

À LA CARTE DINNERS

ENTRÉES

• • •

Broccoli and Bothwell smoked cheddar stuffed chicken breast with mornay sauce **gf** 51

Breaded herb and garlic stuffed chicken breast supreme with Loveday mushroom cream sauce 51

Confit leek and brie stuffed chicken breast with warm roasted red pepper coulis **gf** 51

Grilled Atlantic salmon with chimichurri sauce **gf** 51

Mustard and thyme crusted Manitoba Ridge Land Farms Arctic char served with lemon **gf** 54

Duo of grilled 5 oz striploin steak (cooked to medium) and 6oz herb & garlic marinated grilled chicken breast with brandy & green peppercorn sauce **gf** 60

7 oz roasted beef striploin (cooked to medium) with a red wine sauce **gf** 60

7 oz roasted beef tenderloin (cooked to medium) with a red wine sauce **gf** MP

9 oz grilled New York strip loin steak (cooked to medium) with Greenland Gardens tomato summer salsa **gf** 59

Roasted herb rubbed Manitoba pork loin with maple bourbon sauce **gf** 48

Root vegetable wellington: a medley of root vegetables, hummus and gremolata, wrapped in puff pastry with vegetable ratatouille **ve** 48

Eggplant rollitini: grilled eggplant stuffed with white bean purée, herbs and tofu topped with tomato sauce **ve** **gf** 48

STARCHES

Select one

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Manitoba wild rice pilaf **v** **gf**

Garlic mashed potatoes **v** **gf**

Twice-baked stuffed potato **gf**

Slow roasted creamer potatoes tossed in fresh herbs **gf** **ve**

Steamed Adora potatoes lightly smashed with cream and butter **v** **gf**

Potato Pave thinly sliced potato layers baked with herbs, cream and Parmesan cheese **v** **gf**

À LA CARTE DINNERS

DECADENT DESSERTS

Select one

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Cheesecake

White chocolate raspberry cheesecake with chocolate graham crust 

Vanilla cheesecake with fairtrade caramel sauce and toasted walnut praline

Classic Vanilla Bean Crème Brûlée

Classic vanilla bean crème brûlée with a caramelized sugar crust served with fresh fruit  

Callebaut Chocolate Cake

Decadent flourless Callebaut chocolate cake with chantilly cream & raspberry coulis  

Lemon Parfait

Lemon curd parfait with whipped cream and toasted meringue, garnished with fresh berries  

Spirited Berries

Fresh strawberries tossed in Grand Marnier and cracked black pepper accompanied by a white chocolate mousse  

ENHANCEMENT STATIONS

Prices listed are on a per guest basis.

CARVERY STATIONS

Minimum 30 guests. Each selection is accompanied with freshly baked rolls.

All protein selections are based on 150-180g (5-6 oz) per guest, based on confirmed attendance.

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Roasted Herb Rubbed Manitoba Pork Loin 12

Served with grainy and Dijon mustard and mayo

Maple Glazed Baked Ham 14

Served with pineapple chutney

Roast Turkey 17

Served with sage gravy and cranberry relish

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Each beef roast is dressed with coarse salt and black pepper, then slow roasted to Medium doneness unless otherwise specified

Roast Beef Strip Loin 24

Served with grainy and Dijon mustard and horseradish mayo

Prime Rib 27

Served with au jus and horseradish

•

The Butcher Block 18

A carvery of beef brisket, Manitoba pork loin and shredded braised boneless chicken thighs in our signature BBQ sauce, served with dinner rolls, garlic aioli and herbed aioli

ENHANCEMENT STATIONS

Prices listed are on a per guest basis.

SENSATIONAL STATIONS

Minimum 30 guests.

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Poutine Bar 12

Golden home cut fries

Garnishes of sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapeños, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili

Mashed Potato Bar 12

Mashed potatoes served in martini glasses

Garnishes of sour cream, grated cheese, green onion, chopped bacon, leek sauce, gravy, cheese curds, and jalapeños

Mac & Cheese Station 16

Nature's Farm macaroni

Garnishes of cheese béchamel, garlic panko, pickled jalapeños, bacon and sautéed mushrooms

Stir-Fry Station 14

White basmati rice and julienned vegetables (carrots, bell peppers, broccoli, snap peas & cabbage) in teriyaki sauce served in a pagoda box

Garnishes of cilantro, bean sprouts, toasted cashews & hot sauce

Enhance with crispy chicken or shrimp 4

Oyster Station 24

Chef's choice of freshly shucked Atlantic Coast oysters served on the half shell

Classic garnishes of citrus fruits, shallot mignonette, horseradish and hot sauce

ENHANCEMENT PLATTERS

Prices listed are based on a per guest basis.

CHEESE BOARDS

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Manitoba Cheeses 9

A unique variety of Bothwell and Oka cheeses from local cheese manufacturers served with French baguette & assorted crackers

Imported Cheeses 11

A fine selection of imported cheeses served with French baguette & assorted artisan crackers

ANTIPASTI

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Antipasto Platter 12



Sliced Canadian cheddar cheeses and cured meats of salami and ham garnished with house picklings and mustards

Charcuterie Board 16

A selection of cured meats accompanied by olives, house picklings and mustards

FRUIT & VEGGIES

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Fresh vegetable crudité with buttermilk herb dip (carrot, celery, peppers, broccoli, cauliflower, cherry tomato, cucumber)   6

Sliced seasonal fruits and berries   8



FRUIT & CHEESE


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A selection of domestic & imported cheeses with fresh sliced seasonal fruits & berries, crackers and baguette  15

ASSORTED VEGETARIAN NORI ROLLS

• • •

A mix of nori wrapped rice rolls including cucumber, asparagus, mushroom, avocado, peppers and sprouts   26/dz

Served with pickled ginger, wasabi and soy sauce 

LATE NIGHT SNACKS

Prices listed are on a per guest basis. Additional labour charges may apply for each station.

Minimum 30 guests.

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Poutine Bar 12

Golden home cut fries

Garnishes of sautéed Loveday mushrooms, chopped bacon, green onions, pickled jalapeños, Bothwell cheese curds, cheddar cheese, beef gravy and spicy beef chili

Mac & Cheese Station 16

Nature's Farm macaroni

Garnishes cheese bechamel, garlic panko, pickled jalapeños, bacon and sautéed mushrooms

Chicken Finger & Fries 15

Chicken fingers and fries with ketchup and honey dill sauce

Perogy Station 14

Steamed potato and cheddar perogies

Garnishes of maple smoked bacon, scallions, pickled jalapenos, Bothwell cheddar cheese and sour cream

BAR SERVICE

HOST BAR

Considered when ERA is to provide the bar and company or individual hosting the reception is paying for guests' beverages.

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CASH BAR

Considered when ERA is to provide the bar, and guests are responsible for the cost of their own beverages.

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CORKAGE BAR

Considered when you provide your own beverages. Corkage bar receptions require an occasional permit from the MLCC.

The following ERA fees apply:

Corkage* 17.50/guest

Includes: bartenders, ice, napkins, stir sticks, variety of juices, variety of soft drinks, lemons, limes and placement of corkage dinner wine.

**Additional costs may apply if a Signature Drink, Sparkling Wine, or Martini is served.*

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CORKAGE BAR TERMS & CONDITIONS

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGA) is required. The location, date and time will be required.

Your permit should be applied for at least 10 business days prior to your event.

The bars will open/close according to the times specified on the permit.

Alcohol can only be served in the locations listed on the permit.

Alcohol must be purchased in Manitoba.

The permit holder must be in attendance from the opening to the closing of the bars.

The permit and receipts must be given to the Banquet Manager/Supervisor on duty before any liquor service can begin.

ERA does not allow shooters/shots.

Remaining alcohol and empties can either be taken with you at the end of the night or picked up on the next business day.

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WINE SERVICE ONLY

Wine Corkage for Dinner 7/guest

Wine Corkage for Wine Reception 8.50/guest

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HOST / CASH BAR

Premium House Wine 6.80 (8.75)

Premium Spirits 5.63 (7.25)

Deluxe Spirits 6.98 (9)

Domestic/Local Beer 6.41 (8.25)

Import Beer 6.98 (9)

Liqueurs 6.21 (8)

Martinis 9.62 (12.5)

Premium House Red and White Wine Bottle 34 (44)

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OTHER

Soft Drinks 3.25 (4.25)

Non Spirit 10L Punch Bowl (50-60 ppl) 150

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BAR MINIMUM

Host Bar or Cash Bar minimum is \$600 or a bartender fee will be applied at \$35/hour with a minimum of 3 hours. Bartenders are scheduled at 1 per 100 guests. If additional Bartenders are requested, a fee of \$35.00/hour per bartender will apply with a minimum of 3 hours per bartender.

**Premium Liquor, House Wine, Domestic Beer, Local Beers and Imported Beer brands are supplied for all Host Bars unless otherwise requested. Special Order Liquor will be sold by the bottle only (subject to ERA pricing). For Premier Wine Selections, we offer a Feature Wine List. All prices are subject to GST, PST and 16% gratuity.*

CATERING POLICIES

Guarantee of Attendance

Guaranteed number of guests attending is due **4 business days** prior to the event. ERA Bistro & Catering will prepare 3% above the guaranteed amount (to a maximum of 10 meals) to account for last minute changes. You will be charged according to the guaranteed number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

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Function Size

ERA Bistro & Catering/CMHR reserves the right to provide alternate meeting space suitable to the group's meeting requirements represented in the final guaranteed numbers. If additional space is required, additional rental charges will apply.

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Food and Beverage

ERA Bistro & Catering/CMHR reserves the right to be the sole provider of all food and beverages served within the Museum, with the exception of wedding cakes (must be supplied by a licensed bakery). Forkage Fee will apply.

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Food and Beverage Prices

Prices are subject to change due to market conditions. Guaranteed prices will be given 90 days prior to the event. All charges are subject to PST (8%) and GST (5%) and a 16% service charge.

Additional Goods and Services

In the event of "Drop in Guests" at your function, or a request to add more food, extend bar hours or add any goods or services at the last minute, ERA Bistro & Catering will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the **Catering Event Order**.

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Menu

Limited dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or place card. Changes to preordered meals made the day of the event or during the event are subject to additional charges.

Please note with dietary requests, all precautions are taken, however because ERA is NOT a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

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Leftover Food and Takeouts

For health and insurance reasons, ERA Bistro & Catering policy does not allow the removal of food from the Museum premises.

CATERING POLICIES

Damages or Loss of Personal Property

ERA Bistro & Catering/CMHR will not be responsible for damages or loss of any articles at the Museum prior to, during or following any event by the client or his/her guests.

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Inspection

ERA Bistro & Catering/CMHR reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

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Advertising

Any advertising prepared by the client using the name of ERA Bistro & Catering/CMHR must be approved by Management prior to the presentation or display of materials.

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SOCAN

The Government of Canada mandates that the Museum collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all functions booking with live or recorded music.

RESOUND

The Government of Canada mandates that the Museum collect RESOUND fee (this represents the rights of artists and record companies – the people who created sound recordings) for all functions booking with live or recorded music.

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Display Materials Delivered to the Museum

The Museum has very limited storage space. Please arrange for deliveries to be made no sooner than 1 working day prior to your event date. Pickups after the event should be on same day or next business day at the latest. A handling and storage fee of \$100 per day will be charged for goods that have to be received and handled outside of these times.

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Display Materials Set Up/Tear Down

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by the Museum before they are hung.



ERA Bistro
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