



PRIVATE DINING IN THE WOOD TAVERN

YOUR LOCAL HANGOUT, REKINDLED.



FOR INFORMATION OR TO RESERVE SPACE
FOR YOUR PRIVATE FUNCTION PLEASE CONTACT:

TEL: 204-235-6003 | FAX: 204-231-1910 | INFO@THEWOODTAVERN.COM
112 MARION ST. WINNIPEG, MANITOBA, CANADA R2H 0T1

NORWOOD
HOTEL


SPARROW
HOTELS



WOOD TAVERN

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Menu Prices are subject to PST, GST, and 20% gratuity.

Prices subject to change and are only guaranteed 60 days prior to a function.

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ROOM OPTIONS

THE STUDY

[UP TO 14 PEOPLE]

This private room is ideal for focus group style meetings, board meetings or intimate dinners and get-togethers for up to 14 people.

Audio visual capabilities are available.

COMMUNAL TABLE

[UP TO 18 PEOPLE]

Located close to the action of the wood fired grill, this large table in an open shared space is perfect for lively celebrations and dinner events. Loud speeches and audio visual equipment are not permitted.

THE PRIVATE DINING ROOM

[UP TO 40 PEOPLE]

This private room features south facing windows with ample natural light, dark woods with warm leather accents. This space offers flexible set-up options, and built in audio visual capabilities are available. Ideal for larger celebrations, meetings, or team building events.

This room comfortably seats a maximum of:

- 30 people with buffet service
- 30 people for a sit-down meal with bar
- 40 people, reception style

THE MAIN DINING ROOM

[UP TO 100 PEOPLE]

Host up to 100 people in this semi-private space. The Main Dining Room features an open kitchen with wood fire grill and offers a variety of flexible set up options. Ideal for a large corporate functions, receptions or celebrations. Built-in audio-visual capabilities are available.

VEGAN VEGETARIAN GLUTEN-FREE • ALLERGIES? LET US KNOW

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BAR & WINE SERVICES

BAR SERVICE

A portable bar is required for parties of 24 people or more. The bar will be stocked with the pre-determined items requested by the convener.

Host Bar

The host of the function will be paying for all of the beverages.

Cash Bar

Your guests will pay for their own beverages.

Bar Minimum

A minimum of \$400 in alcoholic and non-alcoholic beverages is required. If the minimum is not met, a bartender fee of \$35/hour will be applied (3 hour minimum) including set up and tear down.

Specialty Bar

Specialty bars will stock 2 feature Fire Flavored cocktails. A setup fee of \$100 will be applied.

TABLE WINE SERVICE

Table wine service can be determined by the convener. Charges apply to all opened bottles of wine.

Wine On Tables

A pre-determined number of bottles of wine will be placed on all dinner tables. You may allot a certain number of bottles per table. Charges apply to all opened bottles.

Poured Wine Service

Servers will pour and maintain all guests wine glasses. Bottles will not be left on the tables. Bottles will only be opened on consumption and you may allot a total maximum bottles. We suggest when deciding on the number of bottles for your function, you allow 2/3 bottle per person.



BREAKFAST BUFFETS

Buffet Is Only Available When The Entire Private Dining Room Is Reserved.
[Minimum 20 People]

BREAKFAST BUFFET 28

- Fairtrade Coffee, Juice & Tea
- Seasonal Fruit, Chia Yogurt
- Baked Goods Basket
- Scrambled Eggs
- Bacon, Sausage
- Hashbrowns

BRUNCH BUFFET 42

- Fairtrade Coffee, Juice & Tea
- Seasonal Fruit, Chia Yogurt
- Baked Goods, Bread Basket
- Arugula Beet Salad, Caesar Salad
- Cheese Platter
- Tavern Style Benedict
- Hashbrowns
- Seasonal Vegetables
- Herb Roasted Chicken
- Selection Of Dainties & Squares

BREAKFAST PLATTERS

- Seasonal Fruit **6/PERSON**
- Smoked Salmon, Cream Cheese, Mini Bagels **13/PERSON**
- Daily Baked Goods Basket **5/PERSON**
- House Muffins **5/PERSON**
- Cheese Platter **7/PERSON**
- Chia Yogurt **8/PERSON**

BREAKFAST

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LUNCH BUFFETS

Buffet Is Only Available When The Entire Private Dining Room Is Reserved.
[Minimum 20 People]

THE ST. B SOUP & SANDWICH 32

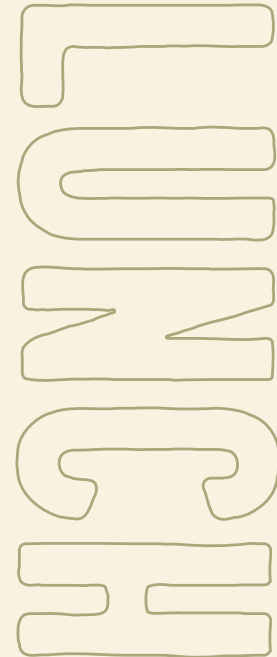
Soup Of The Day
Yukon Gold Potato Salad
Garden Fresh Vegetables & Dip
Assorted Sandwiches Including:
Italian Cold Cut, Egg Salad, Turkey, Vegetarian
Fresh Fruit Platter
Selection Of Dainties & Squares
Fairtrade Coffee, Tea & Decaf




THE CAMP OUT 35

Bread Basket
Mixed Garden Salad
House Made Pasta Salad
Fire Grilled Chicken
Mashed Potato
Seasonal Vegetable
Selection Of Dainties & Squares
Fairtrade Coffee, Tea & Decaf

THE BACKYARD BBQ 42

Bread Basket
Caesar Salad
Apple Slaw
House Smoked BBQ Ribs
Mac & Cheese: Nature's Farm Macaroni, Jalapeño, Bacon, Smoked Gouda Béchamel
Fire Grilled Vegetables & Smoked Cauliflower
Selection Of Dainties & Squares
Fairtrade Coffee, Tea & Decaf



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3 COURSE PLATED LUNCHEONS

[Minimum 20 People]

STARTERS

**Starter Course 5/PERSON, Additional Starter Course 5/PERSON,
Additional Starter Choice 2/PERSON**

Soup Of The Day

Caesar Salad

Garden Salad

Arugula Beet Salad

ENTRÉE SELECTIONS

**Choose One Entrée For Your Menu. All Entrées Served With Chef's Choice
Of Starch And Seasonal Vegetables. Additional Protein Choice 5/PERSON**

Pan Seared Chicken Breast with Mushroom Cream Sauce **27**

Braised Beef Brisket **36**


Arctic Char, Mango Salsa **32**

Ricotta Gnocchi **24** 

DESSERT CHOICES




Dessert course 6/PERSON, additional dessert choice 2/PERSON

Crème Brûlée

Chocolate Flour-less Cake 

Cheesecake

Chocolate Mousse 

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APPETIZER PACKAGES

Prices Based On 4 Pieces Per Person Which Is Sufficient For Before A Meal.
For A Cocktail Party, We Would Suggest 8 – 10 Pieces Per Person.

THE FIRE STARTER PACKAGE 12/PERSON




Bruschetta, Tomato, Basil, Feta
Grilled Flatbread, Fire Roasted Tomatoes, Basil, Parmesan, Arugula Pesto
Crisp Mushroom Patty, Fire Roasted Jalapeño Aioli
Poached Shrimp, Red Pepper Ketchup

THE HAPPY CAMPER PACKAGE 14/PERSON

Campfire Cauliflower Bites, Chili Oil, Honey
Smoked Salmon, Cream Cheese, Dill, Caper, Pumpernickel Tostini
Sirloin Steak Bite Crostini, Horseradish Crema, Scallions
Mini House Smoked Pulled Pork Sliders, Apple Slaw
Bruschetta, Tomato, Basil, Feta

INTO THE WOODS PACKAGE 16/PERSON

Grilled Flat-Bread, Béchamel, Parmesan & Balsamic Reduction
Mini St. B Smoked Meat Sliders, Grainy Dijon, Marble Rye
Teriyaki Chicken Skewer
Wood Fired Cajun Shrimp, Red Pepper Hummus, Sourdough Tostini
House Meatball Skewer

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HORS D'OEUVRES

PLATTERS PLACED ON TABLES

Cheese Board **7/PERSON**

Flatbreads **4/PERSON**

Veggie Platter **5/PERSON**

House Pickles **4/PERSON**

Hummus & House Made Pita **4/PERSON**

PASSED HORS D'OEUVRES

Per Dozen, Minimum 3 Dozen Per Selection

Campfire Cauliflower Bites, Chili Oil, Honey **24**

Sirloin Steak Bite Crostini, Horseradish Crema, Scallions **26**

Mini St. B Smoked Meat Sliders, Grainy Dijon, Marble Rye **30**

Bruschetta, Tomato, Basil, Feta **24**

Mini House Smoked Pulled Pork Sliders, Apple Slaw **25**

Crisp Mushroom Patty, Fire Roasted Jalapeño Aioli **23**

Poached Shrimp, Red Pepper Ketchup **30**

Mini Tavern Burger, Peppered Bacon, Local Cheddar **30**

House Meatball Skewer **28**

Teriyaki Chicken Skewer **31**

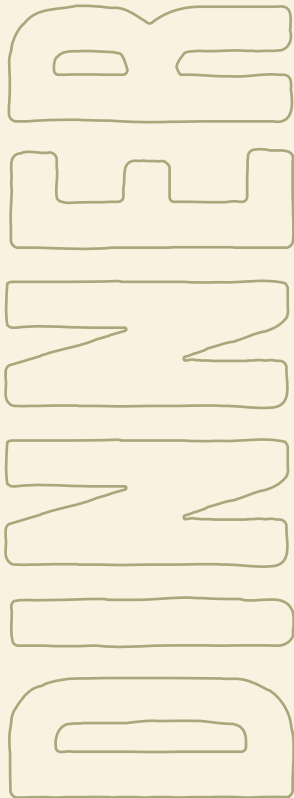
Wood Fired Cajun Shrimp, Red Pepper Hummus, Sourdough Tostini **30**



PLATED 3-COURSE DINNER PACKAGES

Follow Steps 1 To 4 To Build Your Dinner Menu.

[Minimum 18 People]



1. STARTERS

Choose One Starter BELOW

Soup Of The Day

Caesar Salad

Garden Salad

Arugula Beet Salad

Additional Starter Choice **2/PERSON**

Secondary Starter Course **7/PERSON**

2. SIDE OPTIONS

Select One Vegetable & One Potato
BELOW To Complete Your Entrée

Additional Sides **4/PERSON**

VEGETABLES — CHOOSE 1

Fire Grilled Asparagus

Broccolini

Brown Butter, Toasted Almonds

Roasted Root Vegetables 

Parsnips, Carrots, Red Onions, Turnips

Campfire Cauliflower

Smoked & Fire Grilled Seasoned
Cauliflower, Hummus, Honey-Chili Oil,
Cilantro & Crispy Chickpeas

POTATO DISHES — CHOOSE 1

Classic Buttery Mashed Potato 

Twice Baked Potato 

Roasted Potatoes 

3. ENTRÉE SELECTIONS

Select ONE Package BELOW

Vegetarian option available on request

THE TAVERN 50

Arctic Char, Mango Salsa

**House Smoked Pork Chop,
Coal-Roasted Onions, Jus**

Braised Beef Brisket

THE WOOD 65

8oz Cab Tenderloin & Spicy Shrimp

Chicken & 1/2 Rack House

Smoked BBQ Ribs

Finished On The Fire

Manitoba Lakes Pickerel

4. DESSERTS

Choose One Dessert BELOW

Crème Brûlée 

Chocolate Flour-less Cake 

Cheesecake

Chocolate Mousse 

Additional dessert choice **2/PERSON**



DINNER BUFFETS

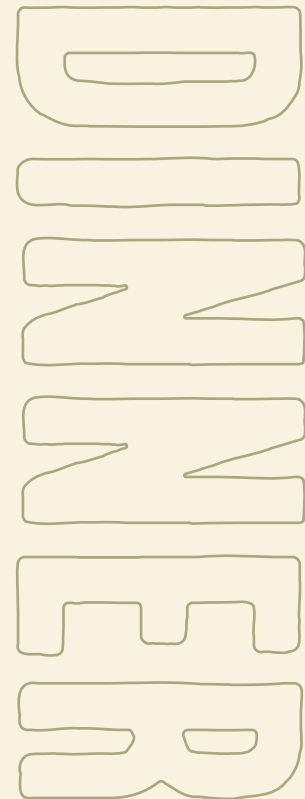
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[Minimum 20 People]

THE CAMPFIRE BBQ 48

Bread Basket
Caesar Salad
Apple Slaw
House Smoked BBQ Ribs
Fried Chicken
Mac & Cheese: Nature's Farm Macaroni,
Jalapeño, Bacon, Smoked Gouda, Béchamel
Fire Grilled Vegetables & Smoked Cauliflower
Selection Of Dainties & Squares
Fairtrade Coffee, Tea & Decaf

THE SMOKE SHOW 50

Bread Basket
Garden Salad
Beet Salad
Twelve Hour House-Braised Brisket, Beef Jus
Buttery Mashed Potato, Fresh Dill
Maple Roasted Carrots
& Fire Grilled Asparagus
Selection Of Dainties & Squares
Fairtrade Coffee, Tea & Decaf





WINES BY THE BOTTLE

WHITE

Oggi Pinot Grigio
Veneto, Italy 40

Clay Creek Chardonnay
California, United States 50

Thornbury Sauvignon Blanc
Marlborough, New Zealand 55

ROSÉ

Miss Sushi Pinot Noir Rose
France 42

RED

Le Reservoir Pinot Noir
Vin de France, France 35

Dona Paula “Los Cardos” Malbec
Mendoza, Argentina 35

River Retreat Shiraz
South Australia 40

Clay Creek Cabernet Sauvignon
California, United States 50

SPARKLING

Bianco Nero Prosecco
Veneto, Italy 51

Eclipse Brut Sparkling
California, United States 38

WINE
SELECTION
NOTES



POLICIES

LEFTOVER FOOD AND TAKE OUTS

In accordance with the governing public health laws, food remaining after the completion of the function may not be removed from the property.

DAMAGES

The cost or repair of any damages occurring to the property of The Wood Tavern and The Norwood Hotel by the client, guests or contractors will be charged to the client. The Norwood Hotel assumes no responsibility for lost, stolen or damaged personal property or equipment.

DELIVERIES

Storage space is limited. Please arrange for deliveries at time of booking. The Wood Tavern will apply a handling and storage fee of \$50.00 per day for goods that are received and handled outside the agreed upon times.

CANCELLATIONS

All cancellations must be received in writing and must be made by the individual that made the initial booking. A penalty may apply depending on the time of cancellation.

PARKING

Available parking is behind the hotel.

DEPOSIT

A \$200 minimum deposit is required to secure the use of the Private Dining Room. Deposit amount fluctuates seasonally. This deposit will be deducted from your final bill owing at the end of your function. Deposits may be required for semi-private spaces. All deposits are non-refundable.

GUARANTEE OF ATTENDANCE

The guaranteed number of guests attending the function is due three business days prior to your function. If your numbers increase, charges will be based on the actual number of people in attendance. If your numbers decrease, charges will be based on the guaranteed number. If your guests are responsible for their own bills and the numbers decrease (after the three-day confirmation date), you, as the host will be responsible for settling the charges for the extra meals.

SEPARATE BILLING

The option for separate bills is available for groups of 20 guests or less with prior notification. Please be aware that the processing time of the bills can be up to 30 minutes. One bill will be presented for groups larger than 20 guests.

MENU

Limited dietary substitutions may be made in advance by the convenor. Those ordering substitutions must identify themselves to their server upon seating or by a dietary restriction card. Please note with dietary requests, all precautions are taken, however because The Wood Tavern is NOT a nut free, gluten free or fish/seafood free kitchen we are unable to guarantee that cross contamination will not occur.

FUNCTION SIZE

The Wood Tavern reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated in the contract.

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