



2019 Banquet Menu



Shooters Family Golf Centre & Restaurant
2731 Main Street, Winnipeg

204-339-2326 ext 202
foodservices@shootersgolf.ca

Catering Policies

Menus & Prices

Banquet menus are available on our website www.shootersgolf.ca. Prices are guaranteed 90 days prior to your event or as stated in your contract. Menu details must be finalized three weeks in advance from your event.

Prices are subject to GST, PST and a 15% gratuities.

**Additional menu options such as Brunch & Lunch menus may be available upon request. Specialty items are subject to pricing and availability.*

**Limited Dietary substitutions may be made in advance. Guests ordering substitutions must be identified by a place card.*

Rental, Deposit and Payments

Room rental fees are waived with a full meal service of more than 50 guests. A \$200 deposit is required to secure the space on your selected date. The deposit will be put towards your final remaining invoice total. The remaining balance of your invoice is due the date of your function. Deposits are non-refundable.

Room rental fees include standard Ivory or White table linen, extra linen is available for rent.

Main Dining Room

50 – 80 Guests	No Charge
30 – 50 Guests	\$100
Under 30 Guests	\$200

Private Dining Room

25 – 35 Guests	No Charge
Under 25 Guests	\$50

Guarantee of Attendance

Guarantee of number of guests attending is due 5 days prior to the event. Shooters Family Restaurant will make 3% above the guarantee amount to account for last minute changes. You will be charged according to the guarantee 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 charged.

Outside Food

Shooters Family Restaurant is the exclusive caterer and no outside food is allowed with the exception of cakes and desserts, which must come from a health department approved commercial kitchen. A plating fee is subject to apply for handling and service.

Leftover Food and Takeouts

For health and insurance reasons, Shooters Family Restaurant policy does not allow the removal of leftover food from our property.

Deliveries & Pickups

Deliveries are accepted only 24 hours prior to the event as holding space is limited. Any items that need to be picked up after the event must be done within 24 hours. Deliveries are to be accompanied by detailed instructions indicating its' purpose and placement.

Plated Service Options

The below entrée menu options are served as a 3 course meal including soup or salad and dessert. All entrees include your choice of starch, vegetable, fresh buns and butter, coffee and tea.

A choice of entrée can be offered to your guests for an additional \$1.00 per plate. Limited dietary substitutions can be made upon prior request.

Salad

Garden Salad Artisan lettuce, cucumbers, tomatoes, red onions and bell peppers. Served with our homemade Maple Cider Vinaigrette or Raspberry Vinaigrette.

If you would like to upgrade your salad:

Caesar Salad Crisp romaine lettuce tossed with fresh homemade croutons, bacon bits, parmesan cheese and a creamy Caesar salad dressing. \$1.00

Greek Salad Crisp romaine lettuce, cucumbers, red onion, bell peppers, black olives tossed in a herb garlic balsamic dressing, all topped with feta cheese. \$1.50

Spinach Salad Fresh spinach, seasonal fruit, red onion, cucumbers, tomatoes, feta cheese all tossed in a home-made Raspberry vinaigrette dressing. \$1.50

Soup

Cream of Mushroom Shooters signature homemade take on a classic soup

Wild Rice & Vegetable Wild rice, fresh vegetables in a rich tomato / chicken broth

Creamy Tomato Shooters take on creamy tomato topped with fresh herbs

Butternut Squash Signature butternut squash soup at its finest

If you wish to add soup as an additional fourth course \$2.50

Choice of Vegetable

Honey Dill Carrots
Green Beans Almondine
Chef's Medley
Roasted Asparagus*

Choice of Starch

Garlic Mashed Potatoes
Duchess Potatoes
Rice Pilaf
Tri Color Roasted Potatoes

*Available at seasonal market price

Entrée Selection

Chicken Parmesan	Boneless chicken breast lightly breaded and then topped with a marinara sauce and mozzarella cheese. <i>Chefs Suggested Pairing: Garlic Mashed with Chef's Medley</i> \$19.95
Chicken Cordon Blue	Boneless chicken breast stuffed with Maple Roasted Ham and Swiss cheese lightly coated in panko crumbs and then baked. <i>Chefs Suggested Pairing: Twice Baked Potato with Roasted Cauliflower</i> \$19.95
Chicken Kiev	Boneless chicken breast stuffed with garlic and herbs, lightly coated in panko crumbs and then baked. <i>Chefs Suggested Pairing: Tri Color Roasted Potato with Green Beans</i> \$19.95
Chicken & Ribs	A barbequed 5oz boneless chicken breast paired with a half rack of fall off the bone ribs. Both brushed with 40 Creek BBQ sauce. <i>Chefs Suggested Pairing: Garlic Mashed with Chefs Vegetable</i> \$25.95
Top Sirloin	A barbequed 6oz top sirloin. <i>Chefs Suggested Pairing: Stuffed Potato with Honey Dill Carrots</i> \$21.95
Prime Rib	A whole AAA Canadian prime rib of beef served with homemade jus. <i>Chefs Suggested Pairing: Garlic Mashed with Green Beans</i> \$27.95
Pork Loin	Roasted Pork Loin with an apple cider and whiskey glaze. <i>Chefs Suggested Pairing: Garlic Mashed with Chef's Vegetable</i> \$23.95
Atlantic Salmon	A 5oz Atlantic Salmon Fillet served with a creamy béarnaise sauce. <i>Chefs Suggested Pairing: Rice Pilaf with Chefs Vegetable</i> \$21.95

Personal Options Available Upon Request

Vegetarian & Gluten Friendly options Available Upon Request

Buffet Service Options

Buffet Option One \$19.95

Tossed Salad with Ranch & Italian Dressing
Garlic Mashed Potatoes
Chef's Vegetable Medley

Choice of One Protein

Carved or Shaved Roast Beef
Carved Maple Smoked Ham
Roasted Chicken Legs & Thighs
Chicken Cordon Blue

Choice of One Hot Item

Chicken Stroganoff
Vegetable Lasagna
Meatballs with a Creamy Mushroom Sauce
Perogies with Caramelized Onions

Dessert: New York style cheese cake with Berry Compote or assorted squares, slices and tarts

Buffet Option Two \$26.95

Tossed Salad with Ranch & Italian Dressing
Caesar Salad
Garlic Mashed Potatoes
Honey Dill Baby Carrots & Green Beans Almondine

Choice of One Protein

Carved or Shaved Roast Beef
Carved Maple Smoked Ham
Roasted Chicken Legs
Prime Rib (Add \$3.50 per person)

Choice of Two Hot Item

Chicken Stroganoff
Vegetable Lasagna
Sweet and Sour Meatballs
Chicken Cordon Blue

Dessert: New York style cheese cake with Berry Compote or assorted squares, slices and tarts

Buffet Extras

Cheese & Cracker Platter	Assorted Cracker Barrel cheeses with crackers. \$3.50 per person
Fresh Fruit Platter	Assorted fresh seasonal fruits. \$3.50 per person
Pickle & Olive Platter	Dill pickles with a variety of different olives. \$3.00 per person
Vegetable Platter	Assorted fresh vegetables with ranch dipping sauce. \$3.50 per person
Shrimp Cocktail Platter	Jumbo shrimp served with cocktail sauce. \$4.50 per person
Meatballs	Meatballs tossed in a homemade sweet and sour sauce. \$5.00 per person

Breakfast or Brunch Options

Priced Per Person

Continental Breakfast	Coffee or tea, fresh juices, assortment of freshly baked breads & muffins, fresh fruit platters and accompaniments	\$9.00
Breakfast Buffet	Coffee or tea, fresh juices, scrambled eggs, hash-browns, bacon, sausage, freshly baked breads, and fresh fruit platter	\$13.95
Brunch Buffet	Coffee or tea, fresh juices, scrambled eggs, bacon, sausage, hash-browns, fresh fruit platter, mixed greens salad, roasted chicken, assorted fancy sandwiches and a selection of dainties for dessert	\$19.95 <i>*Minimum 25 guests</i>

Breakfast Enhancements

Priced Per Person

Omelet Station	Personalized omelets prepared for guests with a variety of fresh seasonal vegetables, meats & cheeses. Served in dining room	\$3.50
Mini Quiches	Assortment of homemade mini quiches	\$2.00
Cheese & Cracker Platter	Assortment of domestic cheeses, served with crackers	\$3.50
Smoked Salmon	Smoked salmon platter served with fresh lemon and dill	<i>*Market Price</i>
Grilled Vegetable	Seasonal market vegetables grilled with a balsamic reduction	\$2.00

Breakfast Cocktail Bar

Shooters Caesar	\$5.75
Mimosa	\$5.75
Baileys & Coffee	\$6.00
Seasonal Sangria	\$6.00

Appetizer List

Classic Hors D'oeuvres \$14.95/Dozen

Hot

Chicken Wings (3 flavors on side)
Crab or Spinach Artichoke Stuffed Mushroom Caps
Spinach Artichoke Dip
Mini Quiche

Cold

Devilled Eggs
Bruschetta on Toast
Roasted Red Pepper Wraps

Hors D'oeuvres \$21.95/Dozen

Hot

Tomato Soup Shooter with Grilled Cheese Stick
Bacon Wrapped Sirloin
Battered Shrimp
Chicken Bites with Sweet Thai Sauce

Cold

Smoked Salmon on Cucumber Rounds
Assorted Canapés
Antipasto Skewers
Prosciutto Wrapped Asparagus

Platters

*Serves approximately 20-25 people per tray

Cheese & Cracker Platter	\$50.00
Fresh Fruit Platter	\$55.00
Pickle & Olive Platter	\$45.00
Vegetable Platter	\$50.00
Shrimp Cocktail Platter	\$60.00
Antipasto Platter	\$75.00
Sandwich Platter (assorted breads & fillings)	\$55.00
Fancy Sandwiches Platter (rolled)	\$60.00

Bar Service

Host Bar

You, as host; pay Shooters Family Restaurant for the alcohol sold at the end of the evening.

Cost per:	Shot (Bar Rail)	\$5.25
	Beer	\$5.25
	Wine by the glass	\$5.50
	Cocktails/liqueurs start at	\$5.50 and up
	750 ml Bottle of wine for tables	\$20.00 and up
	Pepsi Soft Drink Products	\$1.50

Shooters Family Restaurant provides the bar and all necessary garnishes and glassware. Only team members may operate the bar. Bar service is until 1:00am.

Cash Bar

Shooters Family Restaurant will set up a bar for your function and sell drinks on an individual basis to your guests. Only team members may operate the bar. Bar service is until 1:00am.

Cost per:	Shot	\$5.50
	Beer	\$5.50
	Wine by the glass	\$5.50
	Cocktails/liqueurs start at	\$5.75 and up
	Pepsi Soft Drink Products	\$2.50

Decoration by Shooters Family Restaurant

All decoration services provided by Shooters Family Restaurant include full set up, take down and rental fees. Damaged or missing linens will be charged to the host for replacement.

Universal Satin Chair Cover (Ivory or White)	\$1.50
Satin Napkins	\$0.40
Chair Cover Satin or Organza Sash	\$2.00
Satin Pin Tuck Table Cloth	\$13.00
Satin Table Cloth	\$12.00
Princess Ivory Head Table Cover (Floor Length)	\$18.00
Cotton Table Cloth in Ivory	\$4.00
Cotton Table Cloth (Colored)	\$5.50
Table Runners	\$2.00

Other linen rentals available upon request

Floating Candle Centre pieces	\$3.00
Small Candle Centre pieces	\$1.50