



# 2018 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](http://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. In the event your function has to be cancelled with less than three weeks notice your deposit will be forfeited.

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  
Twice Baked Potato  
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.  
*Chefs Suggested Pairing: Garlic Mashed with Chef's Medley*  
**\$19.95**
- Chicken Cordon Blue** Boneless chicken breast stuffed with Maple Roasted Ham and Swiss cheese lightly coated in panko crumbs and then baked.  
*Chefs Suggested Pairing: Twice Baked Potato with Roasted Cauliflower*  
**\$19.95**
- Chicken Kiev** Boneless chicken breast stuffed with garlic and herbs, lightly coated in panko crumbs and then baked.  
*Chefs Suggested Pairing: Tri Color Roasted Potato with Green Beans*  
**\$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.  
*Chefs Suggested Pairing: Garlic Mashed with Chefs Vegetable*  
**\$25.95**
- Top Sirloin** A barbequed 6oz top sirloin.  
*Chefs Suggested Pairing: Stuffed Potato with Honey Dill Carrots*  
**\$21.95**
- Prime Rib** A whole AAA Canadian prime rib of beef served with homemade jus.  
*Chefs Suggested Pairing: Garlic Mashed with Green Beans*  
**\$27.95**
- Pork Loin** Roasted Pork Loin with an apple cider and whiskey glaze.  
*Chefs Suggested Pairing: Garlic Mashed with Chef's Vegetable*  
**\$23.95**
- Atlantic Salmon** A 5oz Atlantic Salmon Fillet served with a creamy béarnaise sauce.  
*Chefs Suggested Pairing: Rice Pilaf with Chefs Vegetable*  
**\$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

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

## **Breakfast or Brunch Options**

*Priced Per Person*

<b>Continental Breakfast</b>	Coffee or tea, fresh juices, assortment of freshly baked breads & muffins, fresh fruit platters and accompaniments	\$9.00
<b>Breakfast Buffet</b>	Coffee or tea, fresh juices, scrambled eggs, hash-browns, bacon, sausage, freshly baked breads, and fresh fruit platter	\$13.95
<b>Brunch Buffet</b>	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*

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

## **Breakfast Cocktail Bar**

<b>Shooters Caesar</b>	\$5.75
<b>Mimosa</b>	\$5.75
<b>Baileys &amp; Coffee</b>	\$6.00
<b>Seasonal Sangria</b>	\$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  
Roasted Red Pepper Wraps

Hors D'oeuvres \$21.95/Dozen

## **Hot**

Italian Purses  
Bacon Wrapped Sirloin  
Battered Shrimp  
Bacon Wrapped Scallops

## **Cold**

Smoked Salmon Wraps  
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.

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

**Other linen rentals available upon request**

<b>Floating Candle Centre pieces</b>	<b>\$3.00</b>
<b>Small Candle Centre pieces</b>	<b>\$1.50</b>

### **Floral Arrangements**

Shooters Family Restaurant is happy to be home to our own florist. If you would like a quote or to discuss floral arrangement opportunities please ask to speak with Amy or Haley. Floral Packages from \$400 and up. Individual arrangements also available.