

Special Events

at

FORT GIBRALTAR

Look to the PAST as you step into your FUTURE...



Ph: (204) 233-9470 | Email: food@fortgibraltar.com

Address: 866 St. Joseph Street in St. Boniface
(corner of St. Joseph and Messenger Streets) in Winnipeg, MB

www.fortgibraltar.com
exclusively managed & catered by
Gibraltar Dining Corporation



PRESENTATION

Fort Gibraltar has been a historic gathering place since 1809.

Make your special event part of our history.

Situated on the banks of the Red River, only two minutes from Portage and Main, Fort Gibraltar's natural beauty will take you back two hundred years to the period of the voyageurs and the fur trade era of the Northwest.

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



For Social Media please visit

Virtual Tour <http://goo.gl/maps/NiCeI>

Facebook www.facebook.com/FortGibraltar

Website www.fortgibraltar.com

Twitter www.twitter.com/fortgibraltar

Pinterest www.pinterest.com/fortgibraltar/

Youtube www.youtube.com/thefortgibraltar

Google+ <http://goo.gl/DFOOsy>

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.





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RECEPTION RENTAL FEES



LA MAISON DU BOURGEOIS

Within the gates of Fort Gibraltar stands La Maison du Bourgeois. This impressive building (the largest in the Fort due to its commercial and social importance) was the residence for the partners of the Northwest Company as well as the main trading facility. Within La Maison du Bourgeois there are two distinct rooms (Partner's Room and Great Hall).



THE PARTNER'S ROOM

This second floor room provides an intimate space with its cathedral ceiling and dormer windows – a perfect setting for smaller groups.

Maximum capacities:

Seated events 49 people (Stand-up 60 people)

Minimum food service order:

\$1,500 Fri-Sun. & \$1,000 Mon-Thurs.

Daytime: \$750 Fri-Sun. & \$500 Mon-Thurs.



THE GREAT HALL

The main floor Great Hall combines elegance and comfort with its fireplace, large windows, chandeliers and warm inviting ambiance.

Maximum capacities:

Seated events 140 people (Stand-up 180 people)

Minimum food service order:

\$4,000 Fri-Sat (May 1st to October 1st)

\$3,000 Fri-Sat (off season)

\$2,500 Sun & \$1,500 Mon-Thurs

Daytime: \$2,000 Fri-Sun & \$1,000 Mon-Thurs

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TENT WEDDINGS

Tents of all sizes can be set up on the grounds.

Maximum capacities:

Seated events 400 people (minimum 225 people)

Stand-up receptions 500 people

Minimum food service order: \$5,000

Note: There is an extra rental for the tent and setup. Costs and options can be discussed with the event coordinator.



MAISON CHABOILLEZ

Our rustic log cabin, just outside the fort walls, can be used for private gatherings, events and is perfect setting for a wedding shower.

Maximum capacities:

Seated events 48 people

Stand-up receptions 60 people

Minimum food service order:

\$750 Fri-Sun & \$500 Mon-Thurs.

The reception rental fee for each room at Fort Gibraltar is determined by a minimum food service order *before* gratuities and taxes. When this amount has been reached, there is no charge for the rental of the room. Any unspent amount will be applied as a room rental fee.

Since Fort Gibraltar has multiple rooms other events may occur at the same time.

Additional rooms can be booked for an additional fee.

A deposit is required in order to confirm all bookings.

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HOT – HORS D’OEUVRES

(Minimum order of two dozen)

Price Per Dozen

- Beef skewers with Basil Dijon Mustard Sauce- \$28
- Curried Chicken Wontons - \$22
- Vegetarian Spring Rolls - \$18
- Petite Rubeen Sandwiches with Tomato Soup Shooter - \$22
- Coconut Crusted Tiger Prawns - \$28
- Mini Chicken Shish-kebabs - \$25
- Beef Tourtière Turnovers with Gravy Dipping Sauce - \$22
- Parmesan Risotto Balls with Marinara Sauce- \$18
- Bison Meatballs with Caribou BBQ Sauce - \$25
- Mini Double Stuffed Potatoes with Truffle Oil and Prosciutto - \$19
- Loveday Mushroom Perogies - \$25
- Beer Battered Pork Rillettes \$22
- Mini Quiche with Smoked Trout and Goat Cheese \$24
- Mini Quiche with Mushroom and Bothwell Swiss Cheese \$23
- White Bean Cassoulet with Basil and Tomato \$20
- White Fish and Pickerel Fishcakes with Lemon Aioli \$23



COLD – HORS D’OEUVRES

(Minimum order of two dozen)

Price Per Dozen

- Maple Syrup and Brandy Prawns - \$26
- Tiger Prawns on Ice with Lemon and Cocktail Sauce - \$25
- Watermelon, Feta and Mint Kebab - \$21
- Traditional Bruschetta - \$18
- Tiger Prawns with Sundried Tomatoes and Basil -\$25
- Loveday Mixed Mushroom Crostini on Baguette with Blue Cheese - \$22
- Bannock with Marmalade Topped with Bacon - \$21
- Smoked Trout on a Spoon with Pickled Cucumbers and Lemon Aioli - \$24



All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



PLATED DINNERS

Fort Gibraltar is pleased to offer our clients the opportunity to create their very own unique served 4 course dinners.

All selections include freshly baked bread, butter, coffee & tea.

To serve both soup & salad add \$4 per person.

Additional entrée choices can be available with a preorder and a surcharge of \$1.50 for each additional entrée option per person

FIRST COURSE

(Select one Amuse Bouche)

The Amuse Bouche will be served family style.

Amuse Bouche

Hummus with grilled pita

Vegetable quenelle with goat cheese

Mixed local mushroom crostini

Pickled vegetable chutney with baguette

Bison meatball with Caribou liqueur BBQ sauce

Mixed olive tapenade on crostini with goat cheese

SECOND COURSE

(Select one Soup or Salad)

Soups

Hominy corn chowder

Roasted garden tomato

Cream of wild mushroom with olive tapenade

Fort Garry beer and Bothwell cheddar cheese

French split pea soup topped with bacon and herb crouton crumble

French onion soup with cheese crouton

Roasted root vegetable with cinnamon crème fraîche

Hearty Manitoba beef and barley

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



Salads

Bourgeois

Baby field greens and fresh vegetable ribbons tossed with maple vinaigrette and garnished with goat cheese crouton and pickled red onions.

Campfire Caesar

Grilled romaine lettuce hearts with Caesar vinaigrette, fried capers, Parmesan cheese, and lemon.

Spinach Salad

Baby spinach with poppy seed vinaigrette, granola, dried cranberries and crumbled blue cheese

Manitoba Harvest Salad

Mixed greens with squash purée, roasted beets and sweet potato, toasted seeds and white wine vinaigrette

DESSERT

(Select one)

Trifle in a mason jar

Local honey crème brûlée

Vanilla crème brûlée

Peach cobbler in a mason jar

Fort latte – Chocolate mousse with espresso whipped cream

Chocolate ganache tart topped with caribou whipped cream

Bread pudding with whiskey caramel sauce

Strawberry shortcake in a mason jar

Maple syrup sugar pie with whipped cream

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



MAIN COURSE

(Select one Main Course)

*Additional entrée choices can be available with a preorder
and a surcharge of \$1.50 for each additional entrée option per person*

Preserved Tomato Stuffed Chicken

Breast of chicken stuffed with basil and sundried tomatoes
served with basil garlic cream
\$39.00

Chasseur Chicken

Pan seared local chicken topped with a Hunters sauce of
mushrooms, shallots, white wine and herbs
\$39.00

Voyageur Stuffed Chicken

Breast of chicken stuffed with bacon, shallots and Holland Manitoba
Oka cheese, served with maple cranberry sauce
\$39.00

Grilled Bison Striploin

26day dry aged bison grilled to med rare served with a Saskatoon berry gastrique
\$56.00

Honey Pork Tenderloin

Manitoba pork tenderloin glazed with wildflower honey
topped with Prosciutto apple sauce
\$38.00

Pickerel

Manitoba Pickerel with lemon herb garlic butter
\$41.00

Fraîche Salmon

Seared salmon baked with a topping of lemon crème fraîche
\$39.00

Lamb Shank

Slow roasted lamb shanks with truffled chick peas, shitake mushrooms and blue cheese
\$42.00

Steak Oscar

Grilled beef striploin with crab meat, jumbo shrimp and béarnaise sauce
\$48.00

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New York Steak

Seared New York Steak cooked to medium and served with a shallot, brandy and mixed peppercorn sauce
\$47.00

Vegetable Strudel

Grilled vegetables wrapped in Filo pastry served with a garden tomato sauce
\$36.00 (Vegan Friendly)

Kids Meals

(Choose one – includes all courses)

Chicken fingers and fries or Pasta with Tomato or Cheese sauce
\$25.00

Starch

(Select one)

Oven roasted potatoes
Yukon Gold mashed potatoes
Truffle mashed potatoes
White and wild rice with mushroom & onions
(\$1.00 upcharge items below)
Scalloped potatoes au gratin
Potato croquettes

Vegetables

(Select two)

Roasted root vegetables
Green beans almandine
Glazed carrots with dill
Spaghetti squash (seasonal)
Roasted beets
Grilled zucchini



All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



BUFFET DINNERS

*Fort Gibraltar is pleased to offer our clients a selection of buffets
All selections include coffee & tea.*

Voyageur Buffet

(Minimum 50 people)

Freshly baked breads

Tossed mixed greens with assorted dressings

Pasta salad primavera with vegetables

Caesar salad with creamy garlic dressing

Dijon crusted pork loin with bacon apple sauce

Roasted garlic Yukon gold mashed potatoes

Vegetarian lasagna

Roasted mixed vegetables

Bread pudding with whiskey caramel sauce

Assorted pies and tarts

Caribou whipped cream

\$38.00

Fort Gibraltar Buffet

(Minimum 75 people)

Freshly baked breads

Caesar salad with creamy garlic dressing

Spinach salad with poppy seed vinaigrette, granola, dried cranberries and crumbled blue cheese

Carved beef striploin au jus

Ham with assorted mustards

Roasted garlic Yukon Gold mashed potatoes

Penne Mediterranean

Roasted mixed vegetables

Vanilla crème brûlée

Mason jar trifles **or** Strawberry short cake

Maple sugar pie

\$41.00

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



Manitoba Buffet

(Minimum 75 people)

Freshly baked breads

Nature's Farm penne pasta salad

Interlake Quinoa Greek salad

Bothwell cheddar and broccoli salad

Carved beef striploin au jus or Granny's turkey with mustards and cranberry sauce

Perogies with sautéed onions and traditional accompaniments

Bison meatballs in a mushroom sauce

Cabbage rolls

Grilled kielbasa

Roasted root vegetables

Maple sugar pie

Chocolate Mousse (white and dark) topped with Caribou syrup

Rhubarb and berry crumble

Local honey crème brûlée

\$43.00



All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



FAMILY STYLE DINNERS

Family Style dinners consist of four courses. Main dishes and sides are served in bowls or on platters to each table for your guests to help themselves. Desserts will be served buffet style.

Please choose your selections, as noted, from each of the items below.

\$44 per person

1st Course

Includes bread and butter

(Select two)

Nature's Farm penne pasta
Interlake Quinoa Greek salad
Bothwell cheddar and broccoli salad
Traditional Caesar salad
Pickled cucumber and dill salad

2nd Course

(Select one)

Bison meatballs in mushroom sauce
Grilled Kielbasa
Chicken herb pieces

(Select two)

Roasted root vegetables
Yukon gold mashed potatoes
White and wild rice
Green bean almandine
Oven roasted potatoes

3rd Course

(Select one)

Roast Beef au jus
Ham served with assorted mustards
Dijon pork loin with a bacon apple sauce
Turkey with cranberry sauce

Dessert

Served with coffee, decaf and tea

(Select one)

Trifle in a mason jar
Local honey crème brûlée
Earl Grey crème brûlée
Chocolate mousse with Caribou liqueur

(Select two)

Cabbage rolls
Perogies with sautéed onions
Truffle mashed potatoes
Roasted beets
Honey glazed dill carrots

(Select two)

Rhubarb berry crumble
Apple pie
Maple sugar pie
Bread pudding with whiskey caramel sauce
Strawberry shortcake in mason jars
Fresh fruit platter

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



BEVERAGE SERVICE

Please note that in compliance with Manitoba Liquor Control Commission (MLCC) regulations, Fort Gibraltar does not permit clients to serve their own beverages at their functions. Bartenders are charged at a rate of \$100 each (1 bartender required for every 50 people) Additional bartenders may be required depending on event requirements

Fort Gibraltar License

Alcohol supplied by Fort Gibraltar

Host Bar

Host of the reception is responsible for paying for all beverages

Drink Costs (before gratuities & taxes)

House wine (charged by the bottle) \$28.00

Regular beer and 1oz spirits (house selection) \$4.50

Half Pints and Fort Garry \$5.00

Caesars \$6.00

Pop and juice \$2.00

Other items available upon request

Cash Bar

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

House wine is then priced by the glass instead of by the bottle

Client Permit

Alcohol is supplied by the client with an LGA permit

No alcohol may be added after 9pm

All alcohol must be delivered at a pre-determined time accompanied by the permit

Cooler space is limited

Corkage fee

\$11.50 per person

The corkage fee includes soft drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Tonic and Club Soda), clamato juice, orange juice, cranberry juice, ice, glasses, all necessary garnishes and other specialty mixes (Worcestershire sauce, Tabasco sauce, grenadine)

Beer & Wine Only Corkage \$ 6.00 per person

Wine Only Corkage

(No bar set up - wine service only) \$ 5.00 per person

The logo for Fort Gibraltar, featuring the words "FORT GIBRALTAR" in a stylized, serif font. The text is arranged with "FORT" on the top line and "GIBRALTAR" on the bottom line, both enclosed within an oval border. The logo is positioned in the bottom right corner of the page, above a decorative horizontal line consisting of three parallel lines.

GREAT BEVERAGE IDEAS

Dram of Caribou

\$5.00 (1.5 oz serving)

Made of brandy, vodka, sherry and port, this distilled wine was the drink of choice for the traditional toasts that opened all meetings of “The Beaver Club” an organization of the Northwest Company Bourgeois who met several times a year in Montreal in the 19th Century.

A toast with this historic drink is a great way to look to the past as you celebrate today.

Assorted caribou cocktails are available upon request starting at \$7.00 ea.



Sparkling Wine

\$36 (per bottle)

A great way to welcome your guests, cheer to the new couple or toast to the bride and groom.

Sparkling wine can be served outside after your ceremony or inside as your guests enter the hall.

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NON-ALCOHOLIC BEVERAGES

Non-alcoholic beverages can be set up inside or outdoors at stations for your guests to help themselves.

Cold beverages can be served from Mason jar dispensers for \$15 each.

Punch \$10/litre
Lemonade \$10/litre
Sweet Tea \$10/litre
Mulled Hot Apple Cider \$12/litre
Hot Chocolate \$12/carafe
Coffee and Decaf \$12/carafe
Tea \$12/ carafe



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LATE NIGHT IDEAS

Cookie Station

\$5 per person

Choose from the following options:

Coconut Clouds, Giant Chocolate Chip, Oatmeal Raisin, Monster, Fudge Brownie, Peanut Butter, Ginger Snap, Rolo, Oatmeal Date, Toasted Pecan Caramel, Skor or Sugar Shapes

Cupcakes

Available in 2 sizes: Mini (\$3.00) or Large (\$4.00)

Available in a variety of flavours: Chocolate Oreo, Chocolate Mousse, Mocha Mousse, Banana Supreme, Peanut Buttercup, Coconut, Coconut Macaroon, Strawberry Delight, Old Fashion Carrot, Twinkie, Cookie Dough, Lemon Dream, Raspberry Delight, Very Vanilla, Rich Chocolate Brownie, Red Velvet, Black Forest, Cappuccino Truffle

Late Lunch

Available after 10pm

\$7 per person

Served as a buffet for your guests to help themselves.
Includes pickled vegetables, mustards, Winnipeg rye bread, specialty meats, cheese and chips.



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Poutine Station

\$8 per person

Served as a late night buffet, your guests receive homemade French fries with Bothwell cheese curds and gravy. Condiments are served on the side

Deluxe Poutine Station

\$9 per person

Served similarly to our Poutine Station, this deluxe option includes bacon bits, blue cheese, tiger mayo and green onions.

Please select **one** of the following options:

Pulled Pork

Sautéed Mushrooms

Mashed Potato Bar

\$10 per person

Mashed potatoes served in martini glasses with condiments of bacon, cheddar cheese, sour cream, blue cheese, green onions, herbed butter and gravy

LIGHT OPTIONS

Local Cheese Platter

\$6 per person

Local Bothwell cheeses served with rustic bread, Saskatoon jam and honey

Warm Brie

\$6 per person (minimum order required)

Brie baked in puff pastry with rhubarb marmalade served with rustic bread

Fruit

\$4 per person

Fresh fruit display

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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 Gibraltar.

MUSIC OPTION (other options such as jiggers and bands are available)

Traditional Strolling Musician \$175 / hour

Disc Jockey (DJ) \$500 (6 pm – 1 am) \$650 (4 pm – 1 am)

Lighting options are also available

SOCAN fee-Please note that a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) will be applied to the invoice whenever any live or recorded music is played on any Festival du Voyageur grounds (including DJs).Please view chart below.



	Great Hall	Partner's Room and Maison Chaboillez
With Dance	\$59.17	\$41.13
Without Dance	\$29.56	\$20.56

AUDIO-VISUAL EQUIPMENT

Podium \$30.00

Screen \$10.00

Microphone & Podium \$50.00

LCD Projector \$75.00

Easel \$10.00

Flip Chart \$10.00

Cordless Mini Amp \$45.00

Portable 6 channel 2 speaker Amp \$75.00

Cordless Microphone (lapel or hand-held) \$ 35.00

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HISTORICAL ENTERTAINMENT OPTIONS

Our historical options are an ideal way for you to entertain your guests during the first hour of your event, as they mingle in the courtyard for hors d'oeuvres and cocktails, take a stroll on the palisade, or test their skills at hatchet throwing.

Historical Interpretation \$ 90 / hour / cabin

Blacksmith's Shop: From general repairs to the production of trade items the blacksmith is a highly skilled tradesman who works with a variety of traditional tools.

Winterer's Cabin: Familiarize yourself with the day to day life of the North West Company Voyageur. Learn about the living conditions and domestic life of these hard working men

Trading Post: See the various furs being prepared for shipment east to Montréal and the trade goods offered to local trappers, Selkirk settlers and voyageurs.

Warehouse: Used primarily for storage, this cabin is filled with pemmican, trade goods and other items.

Workshop: When not paddling a canoe or portaging heavy loads a voyageur is put to work as a general labourer. See the tools and techniques used in the up keep of the fort and the construction of day to day objects

Full Interpretation \$ 650 / hour

Includes all of the above cabins along with the campfire (weather permitting) with interpreters plus a couple other characters to help Fort Gibraltar "come to life"



Historical Tours

Treat your guests to a guided tour of Fort Gibraltar in groups of 25 people or less.

Short Tour - guide only (no interpreters - 3 cabins) \$ 80/25 mins

Long Tour - guide only (no interpreters) \$ 100/45 mins



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ENTERTAINMENT



Historic MC \$ 175 / 2 hours

Take advantage of this dynamic host to entertain and guide your guests through various key moments of the evening – whether it's presenting a short history about Fort Gibraltar, introducing speakers, leading a toast or coordinating some fun historical interaction during meal service.

Voyageur Games \$ 85 / hour / station

Competition in all its forms was an important part of Voyageur life. Whether you wish to strengthen your company's team spirit or simply want to have fun among friends, these Voyageur games will add a touch of friendly competition and sport to your fur trade era experience.

Available: Hatchet throwing, portage race, voyageur wrestling, and Cat and Mouse.

Ideal for small groups:

Bannock making \$100

Giant Sash Weaving \$200



Voyageur Campfire \$ 90 / hour

Treat your guests to storytelling by a Voyageur around a campfire.

Campfire without storytelling \$40 / hour

Fireplace inside lit \$40 (seasonal)

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VOYAGEUR SKITS



Jean-Guy & William \$ 140 / 15 mins

This comedic interruption by two voyageurs will surprise and entertain your guests. Still under the impression it is 1815, Jean-Guy & William will interact with anyone around them in an attempt to settle a friendly dispute.

Voyager Adventure \$ 140 / 15 mins

In the early 19th century the voyageurs of the North West Company paddled their way across North America from coast to coast. These incredible voyages were fraught with danger and mystery but the promise of profit and adventure kept these men going. Two voyageurs will paddle their way through your event recounting tales of their voyages from Montreal to Fort William, all the way to the Red River and all points in between.

Fort Gibraltar Under Siege \$ 140/ 15 mins

In the early 1800's the entire red river colony is awash with conflict. For years the competition between the Hudson's Bay Company and the North West Company had been boiling under the surface but finally with the arrival of the Selkirk Settlers the lines have been drawn and Fort Gibraltar is right in the middle of the fur trade war! The bourgeois of Fort Gibraltar and a voyageur will burst into the room and prepare for the upcoming attack, well...sort of.



Musket Salute \$ 250 / hour

Costumed soldiers can welcome your guests through a sword arch. Flintlock muskets can be discharged to signal various key moments such as arrival of a special guest or a toast.

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FORT GIBRALTAR MERCHANDISE

Fort Gibraltar is pleased to offer the sale of the following items – all of which make great souvenirs or favours for your guests. Please note that the prices below do not include taxes & gratuities, and limited stock is available. Please allow 3 – 5 weeks for delivery.

PRICE PER UNIT

Fort Gibraltar Glass Mug \$18.75

Clear glass dimpled 10 oz. mug with pewter emblem and Fort Gibraltar logo

Ceinture Fléchée (Sash) \$21

The traditional colourful ceinture flechée worn by the Voyageurs around their waist

Bandeau (Headband) \$5.25

The traditional colourful ceinture flechée worn as a headband

Wooden Spoons \$16.00

Jaw Harp \$12.50

Fort Gibraltar lapel pins \$3.50

Boutique du voyageur

Located in the Festival du Voyageur office, this gift shop is open all year long for your convenience. There, you will find the official Festival du Voyageur merchandise, local artisan's confections, voyageur's era inspired items and many more! The store is located on 233, Provencher Boulevard and is open week days from 8:30 a.m. to 4:30 p.m.

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



GENERAL INFORMATION

Reservation and Cancellations

All bookings are tentative. In the event of a cancellation, Fort Gibraltar will refund 40% of the booking deposit if the cancellation occurs 365 days or more before the function. If cancellation occurs 364 days or less prior to the function, the deposit will not be refunded.

Terms of Payment

Final billing is completed at the event at which time the bill will be presented. Payment is due at the end of the event and can be paid by personal cheque, Visa, MasterCard or debit. Insufficient funds, returned cheques or late payments will be subject to interest of 2% per month on the outstanding balance as well as bank fees.

Guaranteed Number and Meal Choices

For all events, the guaranteed number attending must be confirmed no later than 10 days prior to the function. The number of guests billed will be the guaranteed number or the number of guests attended, whichever is higher. Menu selections must be submitted a minimum of 3 weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event. **Only food supplied by Fort Gibraltar's caterers will be allowed on the premises.** For health and insurance reasons, we do not allow removal of food from the premises following a function.

Gratuity and Taxes

All billable items are subject to applicable taxes and gratuity. A 15% gratuity will be applied to all food, beverage, rentals and service charges. Gratuity is subject to the Goods and Services Tax (GST).

Décor

Linens are the only décor items included with your room rental. Tablecloths can be white or ivory, and napkins can be any of our 14 basic colors. There are historical furs & artifacts placed around the room, however these can be removed.

Fort Gibraltar has an in-house decorator that can help you plan and execute your vision. Please contact Connie at 204-999-0844 or decor@fortgibraltar.com

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.

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



Prices

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

Alcohol and Smoking

Alcohol will only be served in accordance with the regulations of the Manitoba Liquor Control Commission. Smoking is not permitted in any of the buildings.

Accessibility

Most areas on the site are wheelchair accessible, including the permanent washrooms, the main entrance to the Fort and La Maison du Bourgeois. Ramps and elevator services are available.

Parking

Please have your guests park in the designated parking area.

Absolutely no parking or unapproved deliveries are allowed on the service road, and parking anywhere other than the designated parking area may result in your vehicle being towed.

Socan Fee

All entertainment (live and/or recorded) is subject to SOCAN fees (see page 21).

Deliveries

All deliveries must be scheduled by appointment. Deliveries can be made using the service road entrance at the corner of St. Joseph & Messenger Streets, where vehicles can drive up to the Fort gates that face the parking lot. Items will have to be walked approx. 60-feet inside using the west side door of The Great Hall. Please note that deliveries are not allowed through the kitchen and no vehicles are allowed to drive around to the Red River side of the building.

Will Fort Gibraltar help me decorate 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. Access to the building is restricted based on our availability.

Typically our staff requires 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 \$25.00 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.

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.



FREQUENTLY ASKED QUESTIONS

Why are outdoor events within the fort walls (last weekend in May to the first weekend in September) unable to start before 4:30

The cabins surrounding the Maison du Bourgeois are open to the public for summer interpretation for the following days and times (subject to change):

May – June

Monday – Friday 10:00am – 5:00pm

July – September

Wednesday – Thursday: 10:00 am – 6:00 pm

Friday - Sunday: 10:00 am – 4:00 pm

For this reason, we cannot rent the outdoor space for private events during the hours above.

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

Fort Gibraltar has limited business hours.

To see the site, please call 204-233-9470 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 event will depend on whether or not there are other events taking place. Arrangements for access will be confirmed the week of your event date.

Will Fort Gibraltar help me decorate items I bring in?

Typically our staff requires 2 hours to set the room, including linens, table settings and bar set-up. If your decorations are fairly simple items (composed centerpieces) that can be placed on the table we may be able to help you. Anything that is more complicated or time-consuming (place cards for assigned seating, etc.) may result in an additional charge of \$20.00 per hour depending on the amount of time it takes. Details of your decorations **must** be discussed with the Event Manager and decisions can be made at that time. *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.*

What happens if we do not meet the food minimum?

If food minimums are not met, a room charge of half the food minimum or the difference will be added as a room rental fee.

All food, beverages and billable items are subject to applicable taxes and a 15% gratuity.

