

Special Events

at

FORT GIBRALTAR

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



Event package for 2018

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 EVENTS

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 herb Dijon mustard sauce- \$28
- Curried chicken wontons - \$22
- Vegetarian spring rolls with plum sauce- \$18
- Petite Rubeen sandwiches - \$22
- Coconut crusted white shrimp with mandarin sauce- \$28
- Mini chicken skewers - \$25
- Beef tourtière turnovers with gravy - \$22
- Parmesan risotto balls with marinara sauce- \$18
- Bison meatballs with caribou BBQ sauce - \$25
- Loveday mushroom perogies - \$25
- Beer battered pork rillettes \$22
- Mini quiche with smoked trout and goat cheese \$24
- Mini quiche with tomato and feta cheese \$24
- Mini quiche with mushroom and Bothwell swiss cheese \$23
- Pickrel fishcakes with lemon aioli \$23
- Vegetable skewers \$22
- Toasted sesame tofu with Saskatoon gastrique \$24



COLD – HORS D’OEUVRES

(Minimum order of two dozen)

Price Per Dozen

- Maple syrup and brandy shrimp - \$26
- White shrimp on ice with lemon and cocktail sauce - \$25
- Watermelon, feta and mint skewers with balsamic glaze - \$21
- Tomato bruschetta - \$18
- Shrimp with sundried tomatoes, goat cheese and basil -\$25
- Loveday mushroom crostini with blue cheese - \$22
- Bannock with marmalade topped with bacon - \$21
- Smoked trout on a spoon with pickled cucumbers and lemon aioli - \$24



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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

Mixed local mushroom crostini

Antipasto with baguette

Bison meatball with Caribou BBQ sauce

Mixed olive tapenade on crostini with goat cheese

Wild rice and potato croquettes with garlic mayo

SECOND COURSE

(Select one Soup or Salad)

Soups

Bacon corn chowder

Herb garden tomato

Cream of wild mushroom with olive tapenade

Fort Garry beer and Bothwell cheddar cheese

French pea soup with bacon crouton crumble

French onion soup with cheese crouton

Roasted root vegetable with cinnamon crème fraîche

Beef and Manitoba 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 potatoes, toasted seeds and white wine vinaigrette

DESSERT

(Select one)

Trifle in a mason jar

Local honey crème brûlée

Vanilla crème brûlée

Fort latté – Espresso chocolate mousse with whipped cream

Cheese cake with mixed berries in a mason jar

Bread pudding with whiskey caramel sauce

Strawberry shortcake in a mason jar

Maple syrup sugar pie with whipped cream

Chocolate brownie trifle with caramel sauce

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
\$40.00

Chasseur Chicken

Pan seared chicken topped with a Hunters sauce of
mushrooms, shallots, red wine and tomato
\$39.00

Voyageur Stuffed Chicken

Breast of chicken stuffed with bacon, shallots and
Oka cheese, served with maple cranberry sauce
\$40.00

Grilled Bison Striploin

Bison grilled to medium rare served with a Saskatoon berry gastrique
\$56.00

Pork Chop

Manitoba pork topped with bacon apple sauce
\$39.00

Pickeral

Manitoba pickeral pinwheel with lemon garlic butter
\$42.00

Rainbow Trout

Baked trout with beurre blanc
\$40.00

Lamb Shank

Braised lamb shank with chickpeas, Loveday mushrooms, red wine and blue cheese
\$44.00

Manitoba Steak Oscar

Seared beef striploin with pickeral, shrimp and béarnaise sauce
\$49.00

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



New York Steak

Seared New York Steak cooked to medium and served with a shallot, brandy and peppercorn sauce
\$48.00

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 sauce
\$25.00

Starch

(Select one)

Oven roasted herb potatoes
Garlic rustic mashed potatoes
Truffle mashed potatoes
White and wild rice with mushroom & onions

(\$1.00 upcharge)

Scalloped potatoes au gratin
Roasted baby potatoes

Vegetables

(Select two)

Green beans almandine
Honey dill carrots
Sweet potatoes
Herb parsnips
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

Nature's Farm penne pasta salad

Caesar salad with creamy garlic dressing

Dijon crusted pork loin with bacon apple sauce

Roasted garlic Yukon gold mashed potatoes

Vegetarian baked beans in tomato sauce

Roasted root vegetables

Bread pudding with whiskey caramel sauce

Assorted pies

\$38.00

Fort Gibraltar Buffet

(Minimum 75 people)

Freshly baked breads

Caesar salad with creamy garlic dressing, croutons and Parmesan

Spinach salad with poppy seed dressing, granola, cranberries and blue cheese

Carved beef striploin au jus

Ham with assorted mustards

Roasted garlic Yukon gold mashed potatoes

Vegetarian baked penne Mediterranean

Roasted root vegetables

Local honey crème brûlée

Mason jar trifles or Strawberry short cake

Maple sugar pie

\$42.00

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

Quinoa Greek salad

Bothwell cheddar and broccoli salad

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

Perogies with sautéed onions and sour cream

Bison meatballs in a mushroom sauce

Vegetarian cabbage rolls

Grilled kielbasa

Roasted root vegetables

Maple sugar pie

Layered chocolate mousse topped with Caribou

Strawberry Rhubarb crumble

Local honey crème brûlée

\$44.00



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.

\$45 per person

1st Course

Includes bread and butter

(Select two)

Nature's Farm penne pasta
Quinoa Greek salad
Bothwell cheddar and broccoli salad
Traditional Caesar salad
Pickled cucumber and dill salad
Roasted root vegetable soup
Potato bacon Soup

2nd Course

(Select one)

Bison meatballs in mushroom sauce
Grilled Kielbasa
Lemon herb pieces

(Select two)

Rustic garlic mashed potatoes
White and wild rice
Oven roasted herb potatoes
Roasted root vegetables
Honey dill carrots

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
Chocolate brownie trifle with caramel sauce
Chocolate mousse with Caribou liqueur

(Select two)

Perogies with sautéed onions
Truffle mashed potatoes
Vegetarian cabbage rolls
Roasted beets
Green beans almandine

(Select two)

Rhubarb berry crumble
Apple pie
Maple syrup sugar pie
Bread pudding with whiskey caramel sauce
Strawberry shortcake in mason jars
Assorted cookies

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

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BEVERAGE SERVICE

Please note that in compliance with Liquor and Gaming Authorities (LGA) 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) \$30.00

Regular beer and 1oz spirits (house selection) \$5.00

Half Pints and Fort Garry \$5.50

Caesars \$6.00

Pop and juice \$2.00

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

\$12.50 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

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GREAT BEVERAGE IDEAS

Dram of Caribou

\$5.50 per 1.5 oz serving

Made of brandy, 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.

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



Sparkling Wine

\$39 per bottle

Welcome your guests or toast to the new couple with a glass of bubbly

Non-Alcoholic Beverages

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

Punch \$10/litre

Lemonade \$10/litre

Sweet Tea \$10/litre

Mulled Hot Apple Cider \$12/litre

Hot Chocolate \$12/litre

Coffee and Decaf \$12/carafe

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LATE NIGHT IDEAS

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

Shredded Turkey

Vegetarian Baked Beans

Mashed Potato Bar

\$10 per person

Mashed potatoes served with condiments on the side:
bacon, cheddar cheese, sour cream, blue cheese,
green onions, herb butter and gravy

Nachos

Available after 10pm

\$7 per person

La Cocina chips baked with cheese, tomato, green onions, olives and red onions
Served with jalapenos, salsa, and sour cream on the side
Add tourtière meat or Cajun chicken for \$2 per person

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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 at the bottom right of the page, with three horizontal lines extending to the left from its base.

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LATE NIGHT IDEAS

Local Cheese Platter

\$6 per person

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

Late Lunch

Available after 10pm

\$7 per person

Includes pickled vegetables, mustard, Winnipeg rye bread,
specialty meats, cheese and chips.

Charcuterie

Available after 10pm

\$11 per person

Selection of cured meats, house pâté, assorted mustards, pickles and baguette

Fruit

\$4 per person

Fresh fruit display

Cookie Station

\$5 per person

Includes the following cookies: Chocolate Chunk, Ginger Molasses, Oatmeal
Cranberry & Walnut, Monster, and Double Chocolate

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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

Traditional Strolling Musician \$175 / hour

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

Lighting options are also available

SOCAN and Re:Sound fees Please note that Fort Gibraltar is required to collect both fees and they will be applied to the invoice whenever any live or recorded music is played on any Festival du Voyageur grounds (including DJs). See chart below.



	Great Hall	Partner's Room and Maison Chaboillez
With Dance	SOCAN \$63.49 Re:Sound \$26.63	SOCAN \$44.13 Re:Sound \$18.51
Without Dance	SOCAN \$31.72 Re:Sound \$13.30	SOCAN \$22.06 Re:Sound \$9.25

AUDIO-VISUAL EQUIPMENT

Podium \$30

Microphone & Podium \$50

Easel \$10

Cordless Mini Amp \$45

Screen \$10

LCD Projector \$75

Flip Chart \$10

Cordless Microphone \$35

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HISTORICAL GROUNDS AND ENTERTAINMENT

Built by the Montreal based North West Company (NWC) in 1810 at the forks of the Red and Assiniboine rivers, Fort Gibraltar was always in the middle of a fight! Home to a staff of 10 to 20 voyageurs, canoe guides, interpreters, tradesmen, clerks and NWC wintering partners or Bourgeois, the fort was a major hub for fur trade commerce and for developing communities in the early days of Winnipeg's history. Shortly after the construction of Fort Gibraltar, Lord Selkirk established the Red River Settlement with the backing of the HBC. This move was widely viewed as a provocation by NWC agents and Bourgeois. They mobilized, with the help of their Métis allies, to regain control of the pemmican business and the fur trade itself. A clash of commercial strategies and coalitions ensued that would shape the political and social landscape of western Canada for decades to come. Unfortunately, the original Fort Gibraltar did not survive this calamity; it was burned to the ground by the HBC and members of the Red River Settlement in the spring of 1816. Festival du Voyageur built what we know as Fort Gibraltar today where it is still a place of trade: trade in knowledge, celebrations and, as always, a place for coming together to meet old friends and forge new alliances.

Our historical entertainment options are an ideal way for your guests to be entertained as they mingle on the grounds, 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"



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ENTERTAINMENT

Historical Tours

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

Short Tour - guide only (no interpreters - 3 cabins) \$90/25 mins

Long Tour - guide only (no interpreters) \$110/45 mins



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 era inspired items and many more! The store is located on 233 Provencher Boulevard and is open weekdays from 8:30 a.m. to 4:30 p.m.

Voyageur Games \$ 90 / 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.



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Voyageur Campfire

Treat your guests to storytelling by a Voyageur around a campfire \$ 90 / hour

Campfire without storytelling \$40 / hour

Fireplace inside lit \$60 (seasonal)



Jean-Guy & William Skit \$ 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 interact with anyone around them in an attempt to settle a friendly dispute.

Fort Gibraltar Under Siege Skit \$ 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 \$ 275 / hour

Costumed soldiers from La Compagnie de la Vérendrye welcome your guests. Flintlock muskets can be discharged to signal various key moments such as arrival of a special guest or a toast.

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GENERAL INFORMATION

Reservation and Cancellations

Deposits are non-transferable.

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.

In case of cancellation within 30 days of date, 50% of estimated food total order will be collected.

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 6 weeks prior to the function to ensure availability, 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.

Gratuities 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).

Prices

All prices are 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.

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Alcohol and Smoking

Alcohol will only be served in accordance with the regulations of the Liquor and Gaming Authority. 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. Vehicles cannot enter the fort itself and vehicles must be parked in the parking lot or on the street.

Parking

Please have your guests park in the designated parking area.

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

Deliveries

All deliveries must be scheduled by appointment. Deliveries can be made using the service road entrance at the corner of St. Joseph & Messager Streets, where vehicles can drive up to the wooden gates that face the parking lot. Once there, items will have to be walked approx. 60-feet inside using the west side door of The Great Hall. Please note that no deliveries are allowed through the kitchen doors and no vehicles are allowed to drive around to the Red River side of the building or inside the fort itself.



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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 9:00am – 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 view the facility please call 204-233-9470 or email food@fortgibraltar.com 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 there are other events taking place. Typically, access time is 2:30pm. Arrangements for access and set up times will be confirmed the week before your event date.

What decorations, if any, are included with the room rental?

Basic table linens are the only décor items included with your room rental. Tablecloths can be white or ivory, and napkins can be any of our 18 colors. There are historical furs & artifacts placed around the room, however, most of these can be removed at the discretion of the client.

I need help with décor what do I do?

We have an in-house decorator that can help you plan and execute your vision.

Please contact Connie at 204-999-0844 or decor@fortgibraltar.com

If our event is planned for outside, what happens if it rains?

If there is one thing we wish we could control for you, it's the weather. Given this limitation, we require your decision of whether or not you would like your event to be held indoors or outdoors by 12:00 pm one day before your event. If we do not hear from you by then we proceed with the last confirmed set-up. *Please note that any entertainment or interpretation options require a minimum of 72 hours' notice of cancellation. If cancellation is not received by the 72 hour deadline the charge will still apply regardless of whether or not the performances or activities take place.*

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



Will Fort Gibraltar help me decorate with 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. Typically our staff require 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.

I would like to bring in a specialty cake. What is a cake plating fee?

A cake plating fee of \$50 covers the cost of cutting and serving your cake. This includes cupcakes and candy stations. The cake plating fee includes the cutting of the cake by our staff, table, basic linen, plates, cutlery and napkins used to serve the cake, as well as the cost of the serving and dishwashing staff who prepare and clean-up dishes. If you are bringing in a cake for display purposes only then the cake plating fee would not apply.

Cakes brought in by the client must be from a certified bakery or facility.

All other food items must be through or approved by Gibraltar Dining Corporation

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.

