

# Special Events

at

# FORT GIBRALTAR

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



## Event package for 2020

Ph: (204) 233-9470 | Email: [food@fortcatering.com](mailto:food@fortcatering.com)

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

[www.fortgibraltar.com](http://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.

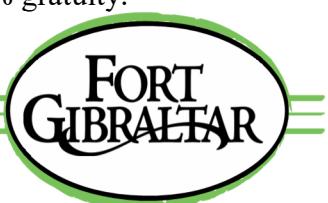
Indoor and outdoor ceremonies and receptions are made even more special with historical music and entertainment options and are highlighted by our natural, very special outdoor settings.



For Social Media please visit

**Virtual Tour** <http://goo.gl/maps/NlCeI>  
**Facebook** [www.facebook.com/FortGibraltar](http://www.facebook.com/FortGibraltar)  
**Website** [www.fortgibraltar.com](http://www.fortgibraltar.com)  
**Twitter** [www.twitter.com/fortgibraltar](http://www.twitter.com/fortgibraltar)  
**Pinterest** [www.pinterest.com/fortgibraltar/](http://www.pinterest.com/fortgibraltar/)  
**Youtube** [www.youtube.com/thefortgibraltar](http://www.youtube.com/thefortgibraltar)

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

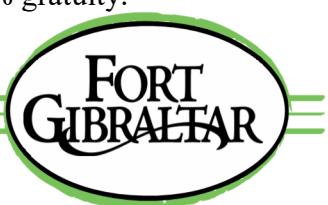




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# RECEPTION RENTAL FEES



## 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 48 people (Stand-up 60 people)

### Minimum food service order:

\$2,000 Fri-Sun. & \$1,500 Mon-Thurs.

**Daytime:** \$1,500 Fri-Sun. & \$1,000 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:

\$5,000 Sat (includes Holidays, Val Day & NYs)

\$4,000 Fri & Sun \$2,000 Mon-Thurs

**Daytime:** \$3,000 Fri-Sun & \$2,000 Mon-Thurs

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### 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:**

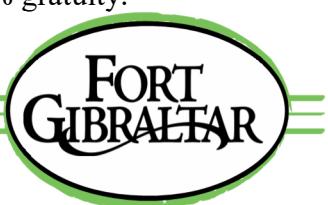
\$1000 Fri-Sun & \$500 Mon-Thurs.

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 blocked off for an additional fee. (e.g. Partners Room)

A deposit is required in order to confirm all bookings.

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



## HOT – HORS D’OEUVRES

(Minimum order of two dozen)

### Price Per Dozen

- Beef skewers with herb Dijon sauce- \$28 (GF)
- Curried chicken wontons - \$25
- Vegetarian spring rolls with plum sauce- \$18 (Veg)
- Petite Rueben sandwiches with tomato soup shooters - \$24
- Coconut crusted shrimp with Manitoba honey and preserved lime- \$28
- Mediterranean chicken & vegetable skewers - \$26 (GF)
- Beef tourtière pinwheels with red wine demi-glace - \$22
- Parmesan risotto balls with marinara sauce- \$19 (Veg)
- Bison meatballs with caribou BBQ sauce - \$28
- Loveday mushroom perogies with dill crème fraiche- \$25 (Veg)
- Mini quiche with smoked trout and goat cheese \$24
- Mini quiche with tomato and feta cheese \$24 (Veg)
- Manitoba fishcakes with Old Dutch salt & vinegar chips and dill vinegar \$23
- Roasted vegetable skewers \$22 (V) (GF)
- Toasted sesame tofu with Saskatoon gastrique \$24 (V)
- Bison, wild rice and bannock Sloppy Joes \$29



## COLD – HORS D’OEUVRES

(Minimum order of two dozen)

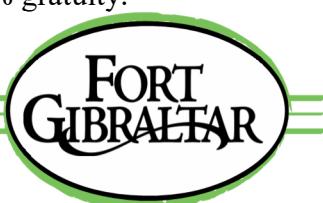
### Price Per Dozen

- Maple syrup and brandy shrimp - \$27 (GF)
- Watermelon, feta and mint skewers with balsamic glaze - \$22 (Veg) (GF)
- Tomato bruschetta - \$18 (Veg)
- Shrimp with sundried tomatoes, goat cheese and basil -\$27 (GF)
- 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 - \$26 (GF)
- Pumpernickel, cucumber and crème cheese canapes with borscht shots \$23 (Veg)
- Stuffed dates, maple crème cheese, toasted almond and fried wild rice \$22 (Veg) (Nut)



*Key: Gluten Free (GF) | Vegan (V) | Vegetarian (Veg) | May contain nuts (Nut)*

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, bannock, butter, coffee & tea.

To serve both soup & salad add \$5 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) - served family style.

#### Amuse Bouche

Preserved lemon hummus with grilled pita

Mixed Loveday mushroom crostini with blue cheese

Bison tourtière pinwheels with saskatoon gastrique

Wild rice and potato croquettes with garlic mayo

Sweet potato and tarragon perogies with cumin fried onions

### SECOND COURSE

(Select one Soup or Salad)

#### Soups

Bacon corn chowder

Tomato bisque with garlic cream

Cream of wild mushroom with olive tapenade

Fort Garry beer and Bothwell cheddar cheese

French pea soup with bacon crouton crumble

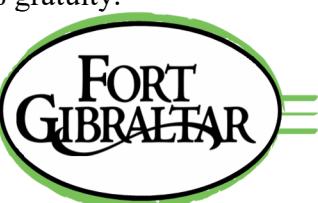
French onion soup with cheese crouton

Roasted root vegetable with cinnamon crème fraîche

Beef and Manitoba barley

Tomato and kale with almond pesto

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## **Salads**

### **Bourgeois**

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

### **Beet Salad**

Beets, bacon, feta cheese, cabbage slaw, camelina oil, dill, egg and brined cucumbers

### **Spinach Salad**

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

### **Manitoba Harvest Salad**

Mixed greens with squash and sweet potatoes purée, toasted seeds, hemp hearts and white wine vinaigrette

## **DESSERT**

**(Select one)**

Trifle in a mason jar

Local John Russel honey crème brûlée (GF)

Cheese cake with mixed berries in a mason jar

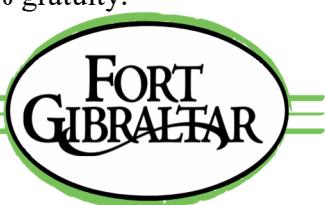
Bread pudding with whiskey caramel sauce

Strawberry shortcake in a mason jar

Maple syrup sugar pie with whipped cream

Chocolate brownie trifle with caramel sauce

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## 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*

### Maple Vegetable Stuffed Chicken

Breast of chicken stuffed with maple syrup roasted root vegetables, with brown butter beet puree and Manitoba hemp seed hearts (GF)

\$42

### Chasseur Chicken

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

\$40

### Voyageur Stuffed Chicken

Breast of chicken stuffed with bacon, shallots, mozzarella and Oka cheese, served with preserved lemon wine sauce

\$44

### Grilled Bison Striploin

Bison grilled to medium rare served with a saskatoon berry gastrique

\$58

### Pork Chop

Manitoba pork topped with bacon apple sauce

\$40

### Pickerel

Manitoba pickerel pinwheel with lemon garlic butter

\$44

### Rainbow Trout

Smoked Watersong Farms trout with corn succotash (GF)

\$42

### Lamb Shank

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

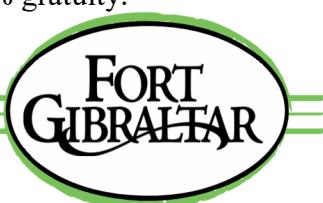
\$46

### Manitoba Steak Oscar

Seared beef striploin with pickerel, shrimp and béarnaise sauce

\$50

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## New York Steak

Seared New York Steak cooked to medium and served with a shallot, brandy and peppercorn sauce  
\$49

## Vegetable Strudel

Roasted vegetables wrapped in Filo pastry served with a garden tomato sauce  
\$38(Vegan Friendly)

## Kids Meals

(Choose one – includes all courses)

Chicken fingers and fries or Penne with Bothwell cheese sauce  
\$25.00

### Starch

(Select one)

Oven roasted herb potatoes

Garlic rustic mashed potatoes

Truffle mashed potatoes

White and wild rice with mushroom & onions

Sweet potatoes with cumin cream

### Vegetables

(Select two)

Green beans almandine

Honey dill carrots

Herb parsnips

Roasted beets

Grilled zucchini

Brussel sprouts



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## 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 and bannock

Tossed mixed greens with assorted dressings

Nature's Farm penne pasta salad

Caesar salad with creamy garlic dressing, croutons and parmesan

Dijon crusted pork loin with bacon apple sauce

Roasted garlic Yukon gold mashed potatoes

Corn succotash

Roasted root vegetables

Bread pudding with whiskey caramel sauce

Assorted pies

\$40.00

### Fort Gibraltar Buffet

(Minimum 75 people)

Freshly baked breads and bannock

Caesar salad with creamy garlic dressing, croutons and parmesan

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

Granny's turkey with gravy and cranberry sauce

Ham with assorted mustards

Roasted garlic Yukon gold mashed potatoes

Vegetarian baked penne Mediterranean

Roasted root vegetables

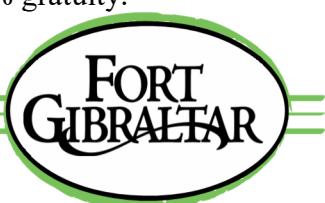
Local honey crème brûlée

Mason jar trifles or Strawberry short cake

Maple sugar pie

\$44.00

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## Manitoba Buffet

(Minimum 75 people)

Freshly baked breads and bannock

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

Vegan cabbage rolls

Grilled kielbasa with sauerkraut

Roasted root vegetables

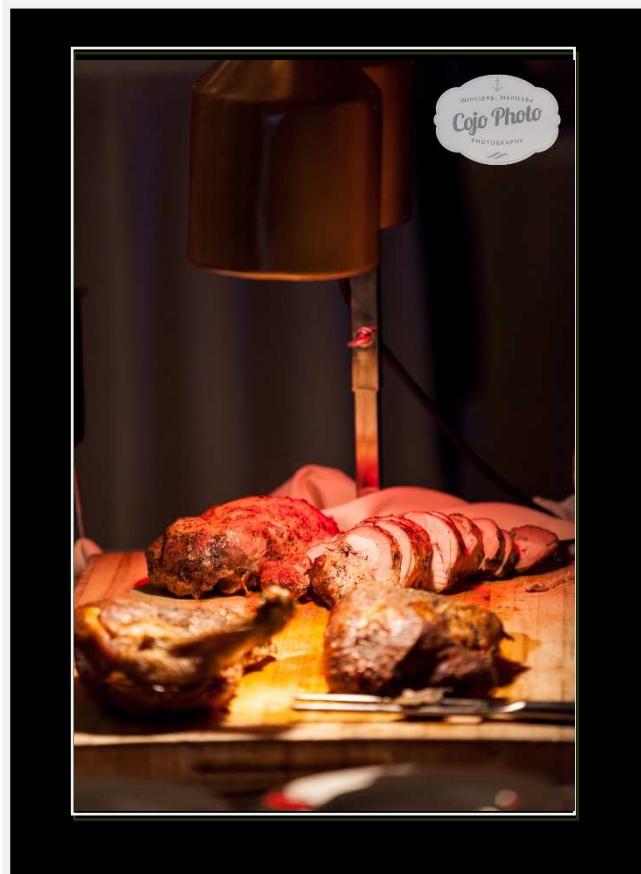
Maple sugar pie

Layered chocolate mousse topped with Caribou

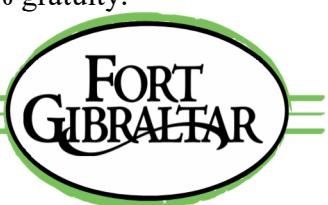
Strawberry Rhubarb crumble

Local honey crème brûlée

\$46.00



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# 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.*

\$46 per person

## 1<sup>st</sup> Course

*Includes bread, bannock 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
- Tomato bisque with kale soup
- Corn chowder & bacon soup

## 2<sup>nd</sup> Course

**(Select one)**

- Bison meatballs in mushroom sauce
- Grilled kielbasa
- Ham served with assorted mustards

**(Select two)**

- Rustic garlic mashed potatoes
- White and wild rice
- Oven roasted herb potatoes
- Roasted root vegetables

## 3<sup>rd</sup> Course

**(Select one)**

- Roast beef au jus
- Dijon pork loin with bacon apple sauce
- Turkey with cranberry sauce
- Lemon herb chicken

## 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
- Honey Dill Carrots
- 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

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



# 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 \$125 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) \$5.50  
Half Pints, Torque and Fort Garry \$6.00  
Caesars \$7.00  
Pop and juice \$2.50

### 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 11:00 am the day of the wedding along with Permit and receipts. Cooler space is limited*

### Corkage fee

*\$14.50 per person*

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

**Beer & Wine Only Corkage \$ 7.00 per person**

### Wine Only Corkage

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



## GREAT BEVERAGE IDEAS

### Dram of Caribou

*\$6 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 19<sup>th</sup> Century.

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



### Sparkling Wine

*\$40 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

**Fruit Punch \$12/litre**

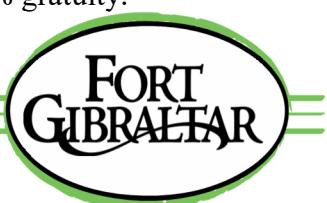
**Lemonade or Sweet Tea \$10/litre**

**Mulled Hot Apple Cider or Hot Chocolate \$12/litre**

**Tea or Coffee and Decaf \$12/carafe**

**Unlimited Lemonade, Sweet Tea & Cucumber Water \$5/ person**

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## LATE NIGHT IDEAS

Available after 10pm

### 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

*\$11 per person*

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

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

Pulled Pork or Tourtière meat

Can be made with Vegan lentil gravy for \$1 upcharge

### Mashed Potato Bar

*\$11 per person*

Mashed potatoes served with condiments on the side:

bacon, cheddar cheese, sour cream, blue cheese,  
green onions, herb butter and gravy

### Nachos

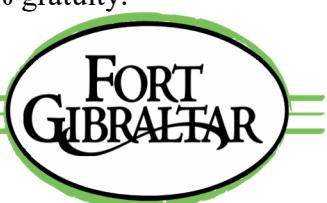
*\$8 per person*

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 for \$2 per person

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



## LATE NIGHT IDEAS

### Local Cheese Platter

*\$6 per person*

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

### Late Lunch

*\$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

*\$5 per person*

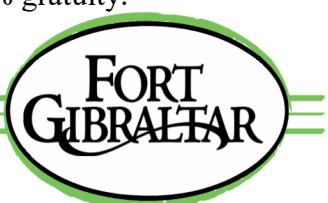
Fresh fruit display with mint yogurt

### Vegetable Platter

*\$5 per person*

Fresh vegetable display served with assorted dips

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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)** \$550 (6 pm – 1 am) \$700 (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

**Screen** \$25

**Microphone & Podium** \$50

**LCD Projector** \$75

**Easel** \$10

**Flip Chart** \$10

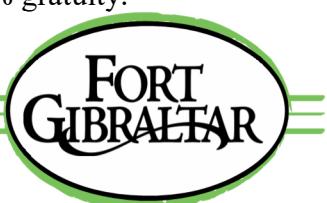
**Cordless Mini Amp** \$45

**Cordless Microphone** \$35

**Podium, Microphone, Mixer & Speakers** \$100

**Mixer & Speakers** \$75

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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 \$125 / 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"

*(7 days cancellation required for all historic programming)*

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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) \$100/25 mins

**Long Tour** - guide only (no interpreters) \$125/45 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 \$ 100 / 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 to your event.

*Weather dependent (April-Nov)*

**Available:** Hatchet throwing, portage race, Voyageur wrestling, and Cat & Mouse.

*(7 days cancellation required for all historic programming)*



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### Voyageur Campfire

Treat your guests to storytelling by a Voyageur around a campfire \$ 100 / 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!

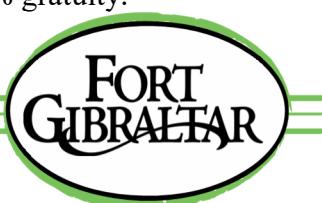
The bourgeois of Fort Gibraltar and a voyageur will burst into the room and prepare for the upcoming attack, well...sort of.



### 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.

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



# GENERAL INFORMATION

## Reservation and Cancellations

Deposits are non-transferable.

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 date. 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 total food order will be collected.

## Terms of Payment

Final billing will occur at the end of the event at which time the final bill will be presented. Payment can be paid by personal cheque, Visa, MasterCard or debit. Unpaid bills, 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

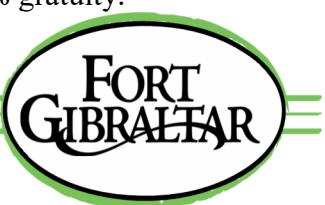
For all events, the guaranteed number attending must be confirmed no later than **14 days prior** to the function. The number of guests billed will be the guaranteed number or the number of guests in attendance, whichever is higher. Menu selections must be submitted a minimum of 6 weeks prior to the 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.

## 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).



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



## **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 within 120 days of the event.

## **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 and may be permitted in a designated area by the garden.

## **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**

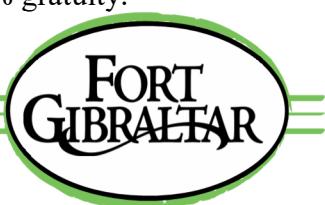
**Please have your guests park in the designated parking area.**

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 events on the fort grounds 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. This means for outdoor ceremonies within the fort walls guests can start arriving 4:00 pm or later. Ceremonies outside the Fort walls can be held at any time.

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

Fort Gibraltar has limited business hours.

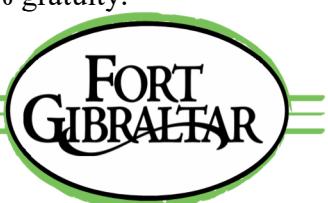
To view the facility please call 204-233-9470 or email [food@fortgibraltar.com](mailto:food@fortgibraltar.com) to schedule an appointment

### 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 7 days notice of cancellation. If cancellation is not received by deadline a charge will still apply regardless of whether or not the performances or activities take place.*

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### **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 date.

### **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.

### **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 14 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](mailto:decor@fortgibraltar.com)

### **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.



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