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Exclusively managed & catered by *Gibraltar Dining Corporation*

Group events

at

FORT GIBRALTAR

Look to the past as you step into the future...

Phone

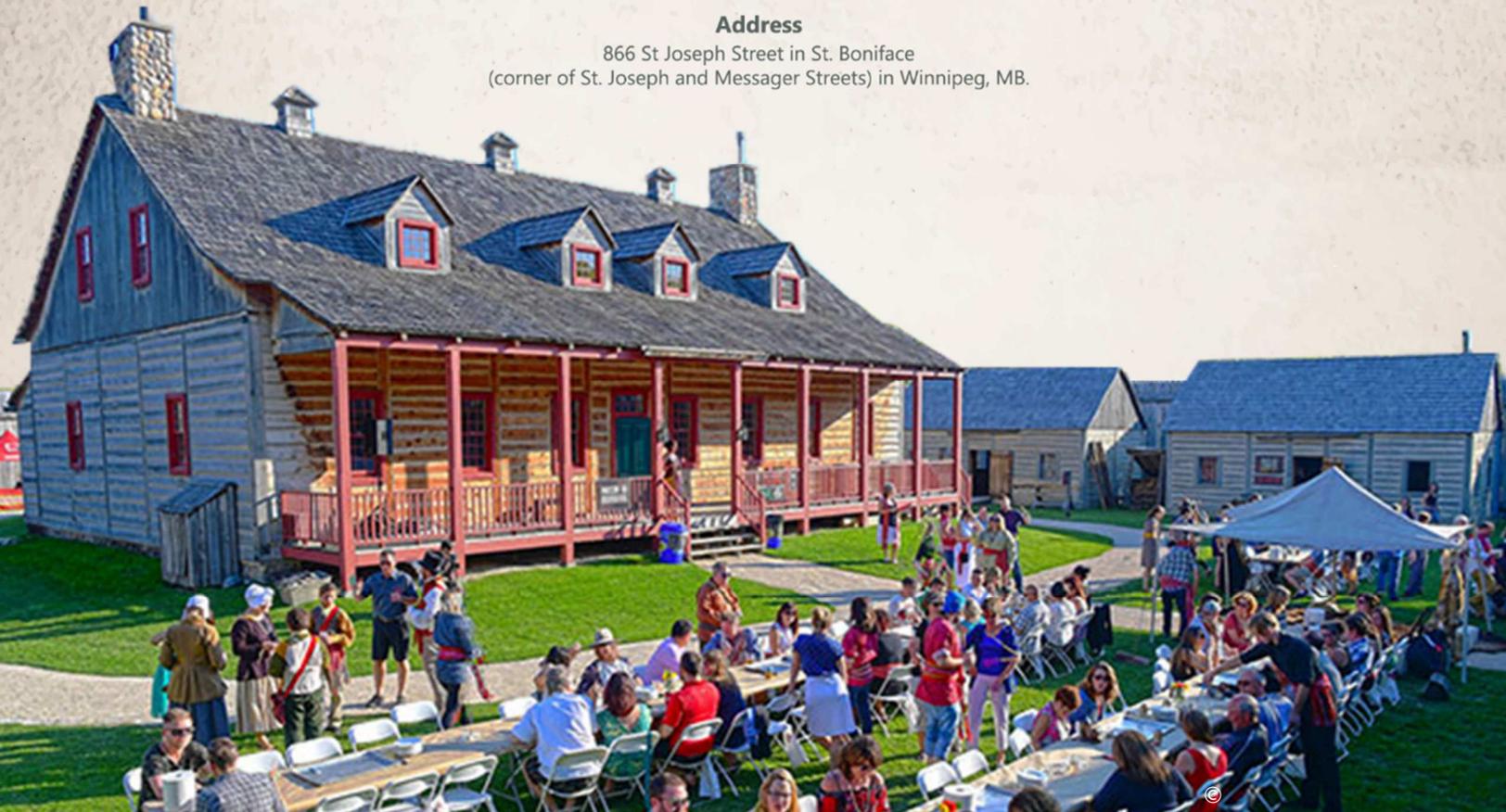
(204) 233-9470

Email

food@fortcatering.com

Address

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





Evening Group Package 2021

➔ OUR VENUE ➔

Fort Gibraltar has been a historic gathering place since 1809; **make your special event part of our history.** We offer a beautiful setting for a unique and inspired wedding that is personally yours.

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.



Festival du Voyageur

**Fort Gibraltar is owned by Festival du Voyageur
Fort Gibraltar is operated by Gibraltar Dining Corp.**

Fort Gibraltar is located on the lands of the Anishinaabe, Ininew and Dakota peoples and on the homeland of the Métis nation. Festival du Voyageur Inc. respects the Treaties that were made on this territory.

FOR SOCIAL MEDIA PLEASE VISIT



www.fortgibraltar.com



<http://goo.gl/maps/NICel>



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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

Room Charge: \$500 (PM) & \$250 (AM)

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)

Food Minimum PM: Mon-Sun \$1,500

Food Minimum AM: Mon-Sun \$1,000

THE GREAT HALL

Room Charge: Mon-Thurs (PM) \$1000

Fri & Sun \$1500 (PM). Sat (PM) \$2000

Room Charge: Mon - Sun (AM) \$1000

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



© Simply Rosie Photography

Maximum capacities

Seated events 140 people (Stand-up 180 people)

Food Minimum PM: Fri & Sun \$4000. Sat \$5000.

Mon-Thurs \$2000

Food Minimum AM: Mon-Thurs \$2000. Fri-Sun \$3000

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

➤ Maison Chaboillez ➤

Room Charge: \$500 (AM & PM)

Available Seasonally

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

Food Service offerings are limited due to the logistics of the space.

Maximum capacities

Seated events 48 people Stand-up 60 people

Maximum capacities

Seated events 48 people Stand-up 60 people

Food Minimum PM: Mon-Sun \$1000

Food Minimum AM: Mon-Sun \$500



© Ashley Nicole Photography

The reception rental fee for each room at Fort Gibraltar is determined by the Room Charge fee and a Food Minimum order *before* gratuities and taxes. If the Food Minimum is not reached, any unspent amount will be applied as a additional room rental fee on top of the room charge. The Room Charge fee is 20% more on Statutory holidays.

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 retainer is required to reserve a date and confirm the booking. Retainer is non-refundable.




HORS D'OEUVRES

⇒ **HOT** ⇐

Price Per Dozen (Minimum order of two dozen)

- Beef skewers with herb Dijon sauce- \$28 (GF)
- Curried chicken wontons - \$26
- Vegetarian spring rolls with plum sauce- \$20 (Veg)
- Petite Rubeen sandwiches with tomato soup shooters - \$24
- Coconut crusted shrimp with Manitoba honey and preserved lemon- \$28
- Mediterranean chicken & vegetable skewers - \$26 (GF)
- Beef tourtière filo triangles with demi-glace - \$22
- Parmesan risotto balls with marinara sauce- \$20 (Veg)
- Bison meatballs with caribou BBQ sauce - \$28
- Loveday mushroom perogies with dill crème fraiche- \$26 (Veg)
- Mini quiche with smoked trout and goat cheese \$25
- Mini quiche with tomato and feta cheese \$25 (Veg)
- Manitoba fishcakes with Old Dutch salt & vinegar chips and dill vinegar \$23
- Roasted vegetable skewers \$24 (V) (GF)
- Toasted sesame tofu with Saskatoon gastrique \$25 (V)



COLD ⇒ ⇐

Price Per Dozen (Minimum order of two dozen)

- Maple syrup and brandy shrimp - \$28 (GF)
- Watermelon, feta and mint skewers with balsamic glaze - \$24 (Veg) (GF)
- Tomato bruschetta - \$20 (Veg)
- Shrimp with sundried tomatoes, goat cheese and basil - \$28 (GF)
- Loveday mushroom crostini with goat cheese - \$22
- Bannock with marmalade topped with bacon - \$22
- Smoked trout on a spoon with pickled cucumbers and lemon aioli - \$26 (GF)
- Pumpnickel, 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 bannock, butter, dinner coffee & tea service.

To serve both soup & salad add \$6 per person.

Additional entrée choices can be available with a preorder and a surcharge of \$2 for each additional entrée option per person

↪ First course ↪

(Select one Amuse Bouche) - served family style.

AMUSE BOUCHE

- Preserved lemon hummus with grilled pita (GF)
- Mixed Loveday mushroom crostini with feta cheese
- Bison tourtière filo triangles 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 fraiche (GF)
- Cream of wild mushroom with olive tapenade
- Fort Garry beer and Bothwell cheddar cheese
- French pea soup with bacon crouton crumble
- Roasted root vegetable with cinnamon crème fraiche (GF) (Veg)
- Beef and Manitoba barley (GF)

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, goat cheese crouton and pickled red onions.

Spinach Salad

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

Manitoba Harvest Salad (GF)

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



↔ Main course ↔

(Select one Main Course)

*Additional entrée choices can be available with a preorder
and a surcharge of \$2.00 for each additional entrée option per person*

MAPLE VEGETABLE STUFFED CHICKEN - \$44

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

CHASSEUR CHICKEN - \$42 (GF)

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

VOYAGEUR STUFFED CHICKEN - \$46

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

GRILLED BISON STRIPLOIN - \$58 (GF)

Bison grilled to medium rare served with a saskatoon berry gastrique

PORK CHOP - \$42 (GF)

Manitoba pork topped with bacon apple sauce

PICKEREL - \$46

Manitoba pickerel pinwheel with lemon garlic butter

RAINBOW TROUT - \$44 (GF)

Smoked Watersong Farms trout with corn succotash (GF)

LAMB SHANK - \$48 (GF)

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

MANITOBA STEAK OSCAR - \$52

Seared beef striploin served Medium Rare with pickerel, shrimp and béarnaise sauce

NEW YORK STEAK - \$50 (GF)

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

VEGETABLE STRUDEL - \$40 (VEG) (V) (Vegan Friendly)

Roasted vegetables wrapped in Filo pastry served with a garden tomato sauce

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

KIDS MEALS - \$25.00

Chicken fingers and fries **or** Penne with Bothwell cheese sauce
(Choose one – includes all courses)

⇨ Starch ⇨

(Select one)

- Garlic rustic mashed potatoes (GF)
- Truffle mashed potatoes (GF)
- White and wild rice with mushroom & onions (GF) (V)
- Sweet potatoes with cumin cream (GF)
- Oven roasted herb potatoes (GF) (V)

⇨ Vegetables ⇨

(Select two)

- Green beans almandine (GF) (Nut)
- Honey dill carrots (GF)
- Roasted beets (GF) (V)
- Brussel sprouts (GF)





BUFFET DINNERS

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

➤ Voyageur Buffet ➤

(Minimum 50 people)

- Freshly baked bannock and butter
- Tossed mixed greens with assorted dressings (GF) (Veg)
- Nature's Farm penne pasta salad (Veg)
- Caesar salad with creamy garlic dressing, croutons and parmesan
- Dijon crusted pork loin with bacon apple sauce (GF)
- Roasted garlic Yukon gold mashed potatoes (GF) (Veg)
- Corn succotash (GF) (Veg)
- Roasted root vegetables (Veg) (GF) (v)
- Bread pudding with whiskey caramel sauce
- Assorted pies

\$42.00

➤ Fort Gibraltar Buffet ➤

(Minimum 75 people)

- Freshly baked bannock and butter
- Caesar salad with creamy garlic dressing, croutons and parmesan
- Spinach salad with poppy seed dressing, granola, cranberries and feta cheese (Veg)
- Granny's turkey with gravy and cranberry sauce
- Glazed Ham with assorted mustards (GF)
- Roasted garlic Yukon gold mashed potatoes (GF)
- Vegetarian baked penne Mediterranean (Veg)
- Roasted root vegetables (Veg) (GF) (v)
- John Russel honey crème brûlée (Veg) (GF)
- Trifles in Mason jars
- Strawberry short cake in Mason jars
- Maple sugar pie

\$46.00

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

❖ Manitoba Buffet ❖

(Minimum 75 people)

- Freshly baked breads and bannock
- Nature's Farm penne pasta salad (Veg)
- Quinoa Mediterranean salad (Veg)
- Bothwell cheddar and broccoli salad (Veg)
- 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 (Veg) (GF) (v)
- Grilled kielbasa with sauerkraut (GF)
- Roasted root vegetables (Veg) (GF) (v)
- Maple sugar pie
- Layered chocolate mousse topped with Caribou (GF) (Veg)
- Strawberry Rhubarb crumble (Veg)
- John Russel honey crème Brûlée (GF) (Veg)

\$48.00





FAMILY STYLE DINNERS

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

All selections include dinner coffee & tea service

Please choose your selections, as noted, for each of the courses below.

\$48 PER PERSON

1ST COURSE

Includes bannock and butter

(Select two)

- Nature's Farm penne pasta salad
- Quinoa Mediterranean salad (GF)
- Bothwell cheddar and broccoli salad (GF)
- Traditional Caesar salad
- Beef & barley soup (GF)
- Tomato bisque & garlic cream soup (Veg)
- Corn chowder & bacon soup (GF)

2ND COURSE

(Select one)

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

(Select two)

- Rustic garlic mashed potatoes (GF) (Veg)
- White and wild rice (GF)
- Oven roasted herb potatoes (GF) (Veg)
- Roasted root vegetables (GF) (Veg)
- Honey dill carrots (GF) (Veg)

3RD COURSE

(Select one)

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

(Select two)

- Perogies with sautéed onions (Veg)
- Truffle mashed potatoes (GF) (Veg)
- Vegetarian cabbage rolls (GF) (V)
- Honey Dill Carrots (GF) (Veg)
- Green beans almandine (GF) (Veg)

DESSERT COURSE

(Select one)

- Trifle in a mason jar
 - Local honey crème brûlée (GF)
 - Chocolate brownie trifle with caramel sauce
 - Chocolate mousse with Caribou liqueur
-

(Select two)

- Rhubarb berry crumble
- Seasonal 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 served by the glass at \$7 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 after 11:00 am the day of the wedding along with Permit and receipts. Cooler space is limited

CORKAGE FEE

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) - *\$14.50 per person*

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

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.

\$6 per 1.5 oz serving

Assorted Caribou cocktails are available upon request starting at \$8.00 ea.

SPARKLING WINE

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

\$42 per bottle

Add Chocolate dipped strawberries \$3.00 ea.

NON-ALCOHOLIC BEVERAGES

Non-alcoholic beverages are available in oversized Mason jar dispensers, set up inside or outdoors for your guests to help themselves.

Sparkling Fruit Punch - \$12/litre

Strawberry Basil Lemonade or Mango Sweet Tea - \$12/litre

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

Tea or Coffee or Decaf - \$12/carafe

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

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



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 homemade gravy. Condiments are served on the side

DELUXE POUTINE STATION - \$12 PER PERSON

Served similarly to our Poutine Station, this deluxe option includes bacon bits, cheddar cheese, tiger mayo, sour cream and green onions. Topped with *Pulled Pork* **or** *Tourtière meat*

MASHED POTATO BAR - \$12 PER PERSON

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

Gravy can be made as a Vegan lentil gravy for \$1 per person upcharge

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

LOCAL CHEESE PLATTER - \$8 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 - \$12 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

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



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 whenever any live or recorded music is played on any Festival du Voyageur grounds (including DJs). The price is included in your room charge.

➤ Audio-visual equipment ➤

INCLUDED IN ROOM RENTAL: PODIUM, CORDED MICROPHONE. - \$0

PROJECTOR, SCREEN, AMP, SPEAKERS- \$100

LCD PROJECTOR - \$75

SCREEN - \$25

FLIP CHART - \$10

BOSE CORDLESS 2 CHANNEL MINI AMP (WIFI & BLUETOOTH)- \$45

POWERED 6 CHANNEL AMP, MIXER AND SPEAKERS - \$100

WIRELESS MICROPHONES (LAPEL OR HANDHELD) - \$35

ZOOM / FACEBOOK LIVE SETUP - \$250

(CAMERA, LIGHTING, STANDS, HIGHSPEED LAN INTERNET CONNECTION, LAPTOP)

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



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 ✦

\$ 150 / 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)

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

➤ 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)

\$125/25 mins

Long Tour - guide only (no interpreters) \$150/45 mins



© Dan Harper

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.



© Dan Harper

VOYAGEUR GAMES - \$ 125 / 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.



© Tourism Winnipeg

VOYAGEUR CAMPFIRE

Treat your guests to storytelling by a Voyageur around a campfire \$ 125 / hour

Campfire without storytelling \$40 / hour

Fireplace inside lit \$60 (seasonal)



© Dan Harper

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.



© Mark Willis

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



GENERAL INFORMATION

RESERVATION AND CANCELLATIONS

Retainers are non-refundable. Retainers are non-transferable except in the case of Government regulated reduced capacities. In the case of Government regulations reducing capacities for events, bookings can be transferred one time at no charge. If the event needs to be moved more than one time an additional retainer payment is required to book a new date. All retainers will be applied as a payment of the final bill.

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 is required 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.

TERMS OF PAYMENT

Full payment of the final estimate will occur 7 days before the event based on confirmed function information. Final payment of any outstanding balances will be due at the end of the event. Payment can be paid by certified cheque, bank draft, Visa, MasterCard or debit. Unpaid bills, insufficient funds, returned cheques or past due payments will be subject to interest of 2.5% per month on any outstanding balance as well as bank or legal fees.

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).

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.

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

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 is permitted in the 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 main 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 will result in your vehicle being towed.

DELIVERIES

All deliveries must be scheduled by appointment since the delivery road gate is locked. Deliveries can be made using the service road entrance at the corner of St. Joseph & Messenger 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.





FREQUENTLY ASKED QUESTIONS

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

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 courtyard 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 fluctuating business hours. To view the facility please call 204-233-9470 or email 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.

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.

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

What happens if we do not meet the food minimum?

If food minimums are not met, a room charge of the unspent food minimum 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

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.

