



## 2025 EVENTS PACKAGE

# INTRODUCTION

Thank you for your interest in hosting your event at Niakwa Country Club. For over 100 years Niakwa Country Club has been a part of the community, hosting a multitude of events over the last century. From upscale events like golf tournaments and weddings to business meetings, we can meet and accommodate your event needs. Our prestigious country club is located minutes from downtown Winnipeg and offers premium amenities for your guests.

Starts with a vision, partnered with thoughtful planning, great food and outstanding service, we will ensure that it is seamless and memorable no matter the size. We are pleased to offer a menu package that has been designed to accommodate the theme and tone of your event while maintaining the utmost respect for the ingredients and flavour of our dishes.

Niakwa Country Club offers several different rooms and setups to accommodate any sized event. Our property provides ample complimentary parking and a convenient and accessible drop-off area. Our facilities are equipped with the most current technology, including built-in screens and projectors, an audio system with wireless and wired capabilities, and complimentary Wi-Fi. From planning to execution, our team will always be there with a smile and ready to cater to every detail.

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# CATERING POLICIES

## **FOOD & BEVERAGE POLICY AND CATERING POLICIES**

The club reserves the right to be the sole provider of all food and beverages, except for wedding cakes, served within the club, unless otherwise allowed by management. \*Wedding cakes must come from a licensed bakery and a Forkage Fee of \$2.50 per person will apply. Niakwa Country Club reserves the right to make menu cost adjustments based on availability of product and current market conditions.

**All pricing is guaranteed sixty (60) days prior to the event date. All charges are subject to applicable taxes and 17% service charge.**

**We require food choices food items a month prior to the event. Consecutively, final numbers and allergies/dietary restrictions are required 2 weeks prior to the event.**

## **LEFTOVER FOOD & TAKEOUTS**

In accordance with Health and Safety Regulations, food and beverage products may not be removed from the property unless a waiver is signed.

## **DRESS CODE**

Please dress appropriately in the clubhouse; reminding the group to be mindful that we intermingle with members of the club. Please feel free to speak with a manager in regard to the Dress Code.

## **PARKING**

Complimentary parking is provided in the parking lots located north of the clubhouse and south of the clubhouse. Vehicles may be left in the parking lot overnight if necessary, but please be advised that we lock our gates every evening and will open gates by 8:00am the next day.

## **EVENT TIMING**

A general timeline of your events activities is to be provided, including start and finish times. Staffing will be based off of these timelines, so accuracy is a must.

## **FACILITY CLOSING**

For evening events, all guests are required to have departed the facility by no later than 1:30 AM, it is encouraged that guests arrange for transportation well ahead of this time. Any vendors or event organizers are required to have departed the facility no later than 2:00 AM.

Niakwa Country Club reserves the right to close earlier in the case most of the guests have vacated the facility ahead of schedule.

## **ANIMALS**

Animals are not permitted in the Clubhouse and Club Grounds during an event with the exception of licensed service animals.

## **PHOTO RELEASE**

Niakwa Country Club reserves the right to use photographs of your event, with or without your name for any lawful purpose, including publicity, illustration, advertising and Website content with your approval.

## **FIREWORKS**

As to not interfere with member activity and wildlife, Niakwa Country Club does not permit the use of fireworks on our property for private events.

# ROOMS & ROOM MINIMUMS

## ROOM MINIMUM SPEND

### ROOM DEPOSITS

Ballroom **\$1,000**  
120 - 230 GUESTS

2/3 Ballroom **\$800**  
40 - 120 GUESTS

1/3 Ballroom **\$500**  
1 - 40 GUESTS

Hazelton Room **\$300**  
1 - 25 GUESTS

ROOMS	DAILY		SUN - THURS	FRI - SAT
	7AM - 10:30AM	11:30AM - 3PM	4:30PM - MIDNIGHT	
Ballroom	<b>\$1,500</b>	<b>\$1,500</b>	<b>\$3,400</b>	<b>\$7,500</b>
2/3 Ballroom	<b>\$1,150</b>	<b>\$1,150</b>	<b>\$2,250</b>	<b>\$5,500</b>
1/3 Ballroom	<b>\$800</b>	<b>\$800</b>	<b>\$1,500</b>	<b>\$3,000</b>
Hazelton Room	<b>\$500</b>	<b>\$500</b>	<b>\$1,000</b>	<b>\$1,500</b>
Trophy Room*	<b>\$500</b>	<b>\$500</b>	<b>\$1,000</b>	<b>\$1,500</b>

## HOLIDAY MINIMUM SPEND 15th of November – 31st of December

ROOMS	DAILY		SUN - THURS	FRI - SAT
	7AM - 10:30AM	11:30AM - 3PM	4:30PM - MIDNIGHT	
Ballroom	<b>\$1,500</b>	<b>\$2,500</b>	<b>\$5,000</b>	<b>\$7,500</b>
2/3 Ballroom	<b>\$1,150</b>	<b>\$1,700</b>	<b>\$3,000</b>	<b>\$6,000</b>
1/3 Ballroom	<b>\$800</b>	<b>\$800</b>	<b>\$1,500</b>	<b>\$3,500</b>
Hazelton Room	<b>\$500</b>	<b>\$500</b>	<b>\$1,000</b>	<b>\$1,500</b>
Trophy Room*	<b>\$500</b>	<b>\$500</b>	<b>\$1,000</b>	<b>\$1,500</b>

*Amounts indicated are prior to applicable taxes and 17% gratuity on food, beverage, and other services rendered on the day of the event. If final spending falls short of the minimum charge, the difference will be billed as a room rental fee.*

**\*Trophy Room available for members only.**

# AUDIO, VISUAL, POWER, AND DJ SERVICES

Please ensure you verify any outside audio/visual, exhibit & entertainment suppliers of any electrical requirements that may be needed as there could be additional costs. All fees include setup and usage for the whole duration of your event. **Wifi is complimentary.**

## EAST & WEST BALLROOM **\$400** HAZELTON ROOM **\$130**

Projector  
Screen  
1 x Wireless Microphone  
*(Upgrade to a Lapel/Lavalier Microphone for \$25)*  
Podium  
Audio Connectivity  
Wireless and Wired Video Input

Smart TV  
Wireless and Wired Video Input  
Muxlab Video Conference  
**(+\$100)**

## SOCAN / RE:SOUND

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Club's Liquor License, not on actual attendance at the event.

### SOCAN FEE

With Dancing **\$31.72**  
Without Dancing **\$63.49**

*(Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)*

### RE:SOUND FEE

With Dancing **\$13.30**  
Without Dancing **\$26.63**

*(Royalties collected for Public Performance of Sound Recordings)*

## DJ SERVICES

Niakwa Country Club has partnered with **Crystal Sound**, a leading name in Manitoba's DJ services and audio/visual services. From small gatherings to huge and memorable events, the club offers packages that would meet all your musical requirements!

### CLASSIC PACKAGE **\$900**

7 hours of DJ coverage  
*(typically 6:00pm to 1:00am)*  
2 Dance floor lights  
In-house audio system  
Set up / Pack down

### ADDITIONAL EQUIPMENT

Extra DJ coverage **\$75/hr**  
Subwoofer **\$50**  
Gig Bar Lights and Stand **\$75**  
Up Lights **\$35 each**  
Wireless or Lapel Microphone **\$50 each**  
Projector and Screen **\$350**

*Only Crystal Sound DJs are allowed to utilize and connect to the active speakers in the ballroom.  
Amounts indicated are prior to applicable taxes and gratuities*

# LINEN & DECORATIONS

White or black linen and napkins are included. Additional colours and types of cloth napkins and linen are available with an additional fee. Please speak with the Banquet Manager regarding own decorations and/or vendors.

## IN-HOUSE SELECTION OF CANDLES

*Centerpieces/Candles (candles are included)*

3-tier floating candle cylinder pillars

**\$10/table**

3-tier stemmed floating candle cylinder pillars

**\$15/table**

Tealight votive candles

**\$1/candle**

*Amounts indicated are prior to applicable taxes*

# PLATED BREAKFAST

Minimum of 20 Guests - price per plate

CHOOSE ONE

*(Includes coffee and tea)*

## CLASSIC BREAKFAST

Scrambled eggs, 3 slices bacon, hashbrowns, 2 slices  
buttered rye toast.

**\$32**

## BREAKFAST SANDWICH

Housemade english muffin, smoked back bacon, over hard  
egg, cheddar, tomato, and a side of hashbrowns.

**\$30**

## BAGEL B.E.L.T

Toasted bagel, bacon, over hard egg, lettuce,  
tomato, and a side of hashbrowns.

**\$30**

## PANCAKES

3 buttermilk pancakes with 3 slices bacon,  
syrup, fresh berries.

**\$28**

*Amounts indicated are prior to applicable taxes and gratuities*



# PLATED LUNCH

Minimum of 20 Guests - price per plate | Add 2nd course (soup or salad) +**\$5/head**

## CHOOSE ONE

*(Includes coffee and tea)*

### STEAK SANDWICH

5oz top sirloin, sliced and served open-faced on garlic ciabatta with sauteed mushrooms, caramelized onions, arugula, and chimichurri steak sauce. Served with french fries.

**\$38**

### CHICKEN BREAST

Seared lemon and herb chicken breast served with herb roasted baby potatoes, chef's choice vegetables, red wine herb glaze

**\$34**

### MEDITERRANEAN CHICKEN BOWL

Lemon and herb marinated chicken, basmati rice, sauteed peppers, tomatoes, zucchini, kalamata olives. Served with garlic naan, tzatziki, feta.

**\$34**

### MAC & CHEESE

Cavatappi in a creamy cheddar sauce with jalapeno, topped with toasted panko.

**\$28**

## LIGHT REFRESHMENTS

### SNACKS

Assorted Muffins **\$25/dozen**

Assorted Pastries **\$27/dozen**

Fresh Fruit **\$9/person**

Vegetables & Dip **\$8/person**

Cheese and Crackers **\$10/person**

Housemade Granola Bars **\$36/dozen**

### BEVERAGES

Coffee and Tea **\$3.75/person**

Hot Chocolate **\$1.75/person**

Bottled Pop **\$3.25/bottle**

Sparkling Water **\$4.50/bottle**

Bubly Cans **\$3.25/can**

Assorted Juice **\$5/person**

*Amounts indicated are prior to applicable taxes and gratuities*

# BREAKFAST BUFFET

Price per person

## CONTINENTAL **\$22**

Assorted Muffins  
Assorted Pastries  
Butter, Jams, Peanut Butter, Honey  
Fresh Fruit Tray  
All-Day Coffee and Tea Station

## PREMIUM BREAKFAST **\$34**

Assorted Muffins & Pastries  
Butter, Jams, Peanut Butter, Honey  
Fresh Fruit Tray  
Scrambled Eggs  
Bacon & Sausage  
Hashbrowns  
All-Day Coffee and Tea Station

## BREAKFAST BUFFET ENHANCEMENTS

Pancakes **\$4**  
Assorted Juices **\$5**

Honey Glazed Ham **\$5.50**  
Eggs Benedict **\$6**

Chef-Attended Omelet Station **\$14**  
Fresh omelettes made to order, variety of vegetable, protein, and cheese options.

*Amounts indicated are prior to applicable taxes and gratuities*

# LUNCH BUFFET

Minimum of 20 guests - price per person

## WORKING LUNCH **\$35**

Assorted sandwiches & wraps

Choice of salad

Choice of soup

Cookies

### CHOOSE 4:

Egg Salad

Tuna Salad

Chicken Salad

Ham and Swiss

Roast Beef and Provolone

Turkey and Cheddar

Vegetarian

## PREMIUM LUNCH **\$45**

Buns and butter

Choice of one soup

Choice of one salad

Choice of one vegetable

Choice of one starch

Choice of two proteins

Assorted cookies and dainties

Coffee and tea station

*Options can be found on **page 12***

*Amounts indicated are prior to applicable taxes and gratuities*

# DINNER BUFFET

Minimum of 20 guests - price per person

## NIAKWA BBQ BUFFET **\$58**

Buns and butter  
Caesar Salad  
Apple Fennel Coleslaw  
Corn on the Cob  
Chef's Choice Vegetable  
Herb Roasted Baby Potatoes  
Aged Cheddar Mac and Cheese  
Whiskey BBQ Glazed Chicken Thighs  
House Smoked Pulled Pork

*Replace Pulled Pork with BBQ Smoked Pork Ribs*  
**+4.50/person**

Assorted pickles, mustards, BBQ sauce  
Assorted cookies and dainties

## DINNER BUFFET ENHANCEMENTS

Price per person

Upgrade to premium dessert display **\$5**  
Add an additional protein **\$4.50**  
Add an additional vegetable or starch **\$3**

## PREMIUM DINNER **\$58**

Buns and butter  
Choice of two salads or soups  
Choice of two vegetables  
Choice of two starches  
Choice of two proteins  
Assorted cookies and dainties

*Options can be found on **page 12***

## CHEF ATTENDED STATIONS

Minimum of 30 guests - price per person  
*2hr Operational Time*

Dijon-crusting Pork Loin **\$14**  
Roasted Turkey Roulade **\$14**  
Pasta Station **\$15**  
Baron of Beef **\$16**  
Prime Rib of Beef **\$21**

*Amounts indicated are prior to applicable taxes and gratuities*

# PREMIUM BUFFET OPTIONS

## SALAD

Garden  
Caesar  
Cranberry Pecan  
Arugula Fennel  
Waldorf

## STARCHES

Garlic Mashed Potatoes  
Scalloped Potatoes  
Chipotle Sweet Potato Hash  
Wild Rice Pilaf  
Herb Roasted Baby Potatoes  
Penne Marinara  
Perogies with Bacon and Onion

## SOUPS

Tomato Basil  
Curried Carrot Ginger  
Creamy Chicken and Wild Rice  
Loaded Potato  
Broccoli Cauliflower Cheddar  
Cream of Wild Mushroom

## VEGETABLES

Seasonal Vegetable Medley  
Honey Butter Carrots  
Blistered Green Beans w/ Bacon and Onion  
Roasted Root Vegetables  
Broccoli and Cauliflower Gratin  
Balsamic Roasted Brussels Sprouts

## PROTEINS

Lemon and Herb Chicken Breast  
Butter Chicken  
Honey Garlic Chicken  
Chicken Mushroom Marsala  
Maple Dijon Pork Tenderloin  
Sweet and Sour Pork  
Pork and Beef Meatballs Marinara  
Beef Stroganoff with Pasta  
Miso-Glazed Cod  
Blackened Salmon with Mango Salsa  
Salt & Pepper Crusted Salmon

# CANAPES AND HORS D'OEUVRES

Minimum of 2 dozen – price per dozen

## HEATED

- Fried Cheddar Perogies **\$25**
- Veggie Spring Rolls **\$26**
- Chevre Stuffed Mushroom Cap **\$26**
- Spanakopita **\$27**
- Pork and Beef Meatballs **\$30**
- Teriyaki Beef Skewers **\$30**
- Pork and Ginger wontons **\$32**
- Breaded Jumbo Prawns **\$34**
- Marinated Grilled Prawns **\$34**
- Lamb Meatballs **\$34**
- Prosciutto Wrapped Scallops **\$38**

## CHILLED

- Bruschetta Crostinis **\$24**
- Hummus + Naan **\$24**
- Caprese Skewers **\$26**
- Avocado Toast **\$26**
- Chipotle Chicken Tostadas **\$28**
- Smoked Salmon Cucumber Cup **\$32**
- Cocktail Prawns **\$34**
- Beef Tartare Chips **\$34**
- Chocolate-dipped Strawberries **\$35**
- Seared Tuna Tataki **\$36**

## STATIONED

Price per person

- Veggies and Dip **\$8**
- Fresh Fruit Tray **\$9**
- Cookies and Dainties **\$9**
- Premium Dessert Display **\$14**
- Charcuterie Display **\$15**
- International Cheese Display **\$15**

*Amounts indicated are prior to applicable taxes and gratuities*

# LATE NIGHT MENU

Minimum of 20 guests - price per person

## POUTINE BAR

French fries, poultry gravy, cheese curds,  
green onions, bacon bits

**\$15**

## PEROGIE BAR

Potato and cheese perogies, caramelized  
onions, bacon bits, green onions, sour cream,  
shredded cheese

**\$15**

## NACHO BAR

Tortilla chips, nacho beef, queso, assorted  
toppings, salsa, sour cream

**\$16**

## SLIDERS

Baby cheeseburgers with pickles, onions,  
lettuce, tomato, ketchup, mustard, garlic aioli

**\$17**

## PIZZA

Cheese / Pepperoni / Vegetarian

**\$18/pizza**

*Amounts indicated are prior to applicable taxes and gratuities*

# 3-COURSE PLATED DINNER

Minimum of 20 guests – price per person | Inclusive of 1 starter, 2 entree options, and dessert

## CHICKEN

- Lemon and Herb Crusted Supreme **\$56**  
*herb and red wine glaze*
- Prosciutto Wrapped Breast **\$56**  
*herb and red wine glaze*
- Breaded and Stuffed Breast **\$56**  
*white wine cream*
- Mushroom Marsala Supreme **\$58**

## BEEF

- 8oz NY Strip **\$58**  
*mushroom demi glaze*
- Braised Short Rib **\$58**  
*red wine demi glaze*
- 6oz Tenderloin **\$65**  
*peppercorn demi glaze*
- Prime Rib, Yorkshire Pudding **\$68**  
*herb au jus*

## VEGETARIAN

- Seasonal Vegetable Risotto **\$42**
- Coconut Chickpea Masala **\$42**
- Penne with Wild Mushroom Rose **\$42**

## FISH

- Chipotle Salmon **\$54**  
*mango salsa*
- Sesame Salmon **\$54**  
*miso citrus cream*
- Pepper Crusted Salmon **\$54**  
*lemon dill cream*
- Halibut **\$57**  
*white wine cream*

## PORK + LAMB

- Pork Schnitzel **\$50**  
*mushroom gravy*
- Maple Dijon Tenderloin **\$52**  
*rosemary dijon cream*
- Char Siu Tenderloin **\$52**  
*chinese bbq glaze*
- 8oz Bone-In Pork Chop **\$56**  
*sage and apple chutney*
- Braised Lamb Shank **\$58**  
*red wine demi glaze*

## COMBINATION

- 4oz Beef Tenderloin & 2-3oz Chicken Breasts **\$65**
- 4oz Salmon & 3 Garlic Prawns **\$66**
- 8oz NY Strip & 3 Garlic Prawns **\$68**
- 4oz Beef Tenderloin & 3 Garlic Prawns **\$68**

## 3-COURSE PLATED ENHANCEMENTS

(Price per person)

- Upgrade to 4 courses **+\$5**  
*(both soup and salad)*
- Additional protein choice **+\$3**
- Add a second vegetable **+\$3**

Amounts indicated are prior to applicable taxes and gratuities



# 3-COURSE PLATED DINNER

Minimum of 20 guests – price per person | Inclusive of 1 starter, 2 entree options, and dessert

## SOUP

Tomato Basil

*with balsamic drizzle, parmesan crisp*

Curried Carrot Ginger

*with roasted pumpkin seeds, feta*

Creamy Chicken and Wild Rice

Loaded potato

*with bacon, green onion, and cheese*

Broccoli Cauliflower Cheddar

Cream of Wild Mushroom

*with creme fraiche and chives*

## VEGETABLES

Seasonal Vegetable Medley

Honey Butter-Glazed Carrots

Roasted Root Vegetables

Balsamic Roasted Brussels Sprouts

Charred Broccolini with Lemon and Garlic

Roasted Asparagus (seasonal)

## SALAD

Garden

*artisan greens, tomato, cucumber, carrot,  
balsamic vinaigrette, roasted pumpkin seeds*

Caesar

*romaine, herb croutons, caesar dressing, lemon,  
parm padano*

Cranberry Pecan

*spinach, cucumber, red onion, dried cranberry,  
candied pecans, maple vinaigrette*

Arugula Fennel

*arugula, spinach, apple, fennel, red onion,  
candied walnut, lemon poppyseed vinaigrette*

Waldorf

*artisan greens, apple, grapes, candied walnuts,  
pickled celery, lemon yogurt dressing*

## STARCHES

Garlic Mashed Potatoes

Wild Rice Pilaf

Herb Roasted Baby Potatoes

Lemon Basmati Rice

## DESSERTS

Crème Brûlée

*with fresh berry and mint*

New York-style Cheesecake

*with berry coulis, chantilly cream*

Warm Apple Crumble

*with honey chai whipped cream*

Flourless Chocolate Cake

*with salted caramel, chantilly cream*

## KIDS MEALS

**\$25/person**

*Choose 1 - Served with starter vegetables  
and dip, and ice cream as dessert*

Kids Pizza

*Choice of: Cheese, Pepperoni or Hawaiian*

Chicken Fingers & Fries

Cheeseburger & Fries

Fettucine Alfredo

*Amounts indicated are prior to applicable taxes and gratuities*



# WEDDING CEREMONY PACKAGES

Niakwa Country Club provides year-round wedding services and the ability to work closely with multiple vendors, Niakwa Country Club can be your one-stop shop for your perfect day!

## CEREMONY PACKAGE **\$1,100**

Outdoor Landscaped Ceremony Site  
White Ceremony Chairs  
Wooden Pergola

Audio

*(1 Speaker, 1 Microphone and 1 Microphone Stand)*

Complimentary Rehearsal  
Setup and Teardown

*Complimentary Inclement  
Weather Indoor Setup*

## WINTER (INDOOR)

## CEREMONY PACKAGE **\$900**

*Requires at least an hour and a half flip from the  
ceremony to the dinner setup*

2/3 Ballroom Indoor Ceremony Site

*(holds up to 160 people)*

Chairs in white chair covers

Audio

*(1 Speaker, 1 Microphone and 1 Microphone Stand)*

SOCAN and Re:Sound Fees

Complimentary Rehearsal  
Setup and Teardown

## REHEARSAL & WEDDING COORDINATION **\$400**

*Working closely with both of you,  
ensuring the special day is perfect!*

Full coordinator coverage  
on the rehearsal date.

All day coordinator coverage  
on the wedding day.

On-the-day coordination  
with vendors/banquet team.

Dedicated server prior to the ceremony.

*Fake flower petals, rice or confetti are prohibited  
to be used in the Clubhouse or on Club Grounds.  
Please ask our Banquet Manager for more  
details. Amounts indicated are prior to applicable  
taxes and gratuities.*

# WEDDING SERVICES

## DJ SERVICES

### CEREMONY PACKAGE **\$300**

- 2 hours of DJ coverage
- Custom music list
- Set up / Pack down
- Coverage during the cocktail hour
- Optional consultation

## HIS & HER COCKTAIL

**\$9.50/drink**

Allow us to work with you in creating exclusive cocktails for your wedding!

## MENU TASTINGS

**This is complimentary to 2 guests**

Additional Guests +**\$42** (up to 6)

. 2 Choices of Starter

2 Choices of Entree

*(includes: protein, vegetables, starches)*

Additional Starter Option **+10/person**

Additional Protein Option **+10/person**

### **Interested in going off script?**

For a minimum of **\$85/person**, our executive chef will sit down with you and plan a special menu tailored exactly to your vision. Please talk to the Banquet Manager for more details.

## BRIDAL SUITE **\$500**

The Hazelton Room transforms into the Bridal Suite. Includes a locker for the bride and access to the suite as early as 7:30am. Please talk to the Banquet Manager to arrange the setup and earlier access.

## "MANTUARY" **\$350**

*(Access from 11:00am to 5:00pm Only)*

The "Members Only" Trophy Room transforms into the waiting room of the groom. A spacious room where large windows and gorgeous view of the fairway leading towards the 18th hole are present. Please talk to the Banquet Manager to arrange the setup.

*Amounts indicated are prior to applicable taxes and gratuities*

# BAR SERVICES - CORKAGE & DRY BAR

Niakwa Country Club provides complete corkage service for dinner wine and bar service. Our service includes all appropriate glassware, mix, juices, ice, garnishes, and bartenders. *1 bartender per 80 guests.*

## FULL CORKAGE

*Includes dry bar set-up along  
with dinner wine service*

Adult **\$21**

17 + under **\$10**

4 + under **Free**

## WINE CORKAGE **\$15/person**

Tablesides Wine Service **\$1.50/head**

## DRY BAR **\$10/person**

*Includes dry bar set-up*

4 + under **Free**

## REQUIREMENTS PERTAINING TO CORKAGE BARS:

- An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service ending at 1 am.
- The permit holder must be in attendance from the opening to the closing of the bars.
- The permit must be given to the Banquet Manager on duty before any liquor service can begin.
- All liquor receipts must be present upon receipt of liquor.
- Please talk to the Banquet Manager to arrange drop off and pick-up of leftover alcohol

All alcoholic beverages are charged as consumed. We adhere to and enforce all Manitoba Liquor & Lotteries (MBLL) rules and regulations. MBLL laws govern all events where liquor is served. Under the MBLL Act, all events must end liquor service by no later than 1:00 am.

*Amounts indicated are prior to applicable taxes and gratuities*

# BAR SERVICES - "HOST'S" BAR

A bar that is covered by the host. It is an open bar that has no cost to guests. Charging based on drinks/bottles consumed. Includes all drink mixes, garnishes, ice, glassware and bartenders.

1 bartender per 80 guests. Bartender **\$30/hr** (minimum of 4 hrs - charges apply, where sales are less than **\$500**)

## STANDARD SPIRITS

Spiced Rum

Amber Rum

Dark Rum

Gin

Vodka

Tequila

Rye

Scotch

## LIQUOR (1oz)

### REGULAR TIER **\$6.50**

Bacardi White Rum, Absolut Vodka, Lamb's Amber Rum, Lamb's Dark Rum, Beefeater Gin, Wiser's Rye, Ballantine's Scotch, Cazadores Tequila, Captain Morgan Spiced Rum

### PREMIUM TIER **\$8.50**

Havana Club 3 Anos White Rum, Ketel One Vodka, Bacardi 8 Amber Rum, Tanqueray Gin, Dewar's 12 YO Blended Scotch, 1800 Cristalino Anejo Tequila, Kraken Black Spiced Rum

### LUXURY TIER **\$11.50**

Belvedere Vodka, Zaya 16 Rum, Hendrick's Gin, Crown Royal Xo Blended Whisky, Patron Silver Tequila, Bumbu Rum

### HOUSE WINE RED/WHITE **\$10/glass**

Wine prices vary according to type of wine

## BEER (473ml – Tall Can)

**Choose 7 different kinds to serve**

### REGULAR BEER **\$8.50**

Budweiser, Budweiser Light, Moosehead Lager, Moosehead Radler, Cracked Canoe, Alexander Kieth's

### PREMIUM BEER **\$9.50**

Corona, Heineken, Michelob Ultra, Stella Artois

### CRAFT BEER **\$10**

Juicii, Lakeside Kolsch, LBJ 1919, Lamplighter, Nautical Disaster, Torque Blonde, Bluebeary

### OTHER ALCOHOLIC DRINKS

Truly, White Claw, Somersby Apple Cider, Angry Orchard Crisp Apple Cider, Georgian Bay Gin Smash

*Please ask our Banquet Manager for additional Alcoholic & Non-Alcoholic options. Subject to approval.  
Amounts indicated are prior to applicable taxes and gratuities*

# BAR SERVICES - CASH BAR

Guests are charged per drink at the bar. Includes all drink mixes, garnishes, ice, glassware and bartenders.

NOTE: We do not carry cash on hand. Debit/Credit transactions are recommended.

1 bartender per 80 guests. Bartender **\$30/hr** (minimum of 4 hrs - charges apply, where sales are less than **\$600**)

## STANDARD SPIRITS

Spiced Rum

Amber Rum

Dark Rum

Gin

Vodka

Tequila

Rye

Scotch

## LIQUOR (1oz)

### REGULAR TIER **\$7**

Bacardi White Rum, Absolut Vodka, Lamb's Amber Rum, Lamb's Dark Rum, Beefeater Gin, Wiser's Rye, Ballantine's Scotch, Cazadores Tequila, Captain Morgan Spiced Rum

### PREMIUM TIER **\$9**

Havana Club 3 Anos White Rum, Ketel One Vodka, Bacardi 8 Amber Rum, Tanqueray Gin, Dewar's 12 YO Blended Scotch, 1800 Cristalino Anejo Tequila, Kraken Black Spiced Rum

### LUXURY TIER **\$12.50**

Belvedere Vodka, Zaya 16 Rum, Hendrick's Gin, Crown Royal Xo Blended Whisky, Patron Silver Tequila, Bumbu Rum

### HOUSE WINE RED/WHITE **\$11/glass**

Wine prices vary according to type of wine

## BEER (473ml – Tall Can)

**Choose 7 different kinds to serve**

### REGULAR BEER **\$9**

Budweiser, Budweiser Light, Moosehead Lager, Moosehead Radler, Cracked Canoe, Alexander Kieth's

### PREMIUM BEER **\$10**

Corona, Heineken, Michelob Ultra, Stella Artois

### CRAFT BEER **\$10.50**

Juicii, Lakeside Kolsch, LBJ 1919, Lamplighter, Nautical Disaster, Torque Blonde, Bluebeary

### OTHER ALCOHOLIC DRINKS

Truly, White Claw, Somersby Apple Cider, Angry Orchard Crisp Apple Cider, Georgian Bay Gin Smash

*Please ask our Banquet Manager for additional Alcoholic & Non-Alcoholic options. Subject to approval.  
Amounts indicated are prior to applicable taxes and gratuities*

# CONTACT US

Thank you and we look forward to be hosting with you!

## BANQUET MANAGER

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## FOOD & BEVERAGE MANAGER

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EST. 1923

