



Fort Catering at SNAC Group Package 2026

Fort Catering at St. Norbert Arts Centre is one of **Winnipeg's top historic event venues**, offering the perfect mix of **indoor and outdoor spaces**. With unique wedding spaces—the Gallery, Amphitheatre, Garden as well as the Trappist Monastery Provincial Heritage Park— St. Norbert Arts Centre has the flexibility to accommodate indoor **wedding celebrations** up to 100 people, intimate **wedding showers** or **High Tea events**. Combined with local cuisine by Fort Catering and exceptional service, St. Norbert Arts Centre is like no other wedding space in Winnipeg.

We're excited to host your Event at our unique event venue!
Book a tour and consultation with one of our Event Specialists

Fort Catering
HISTORIC EVENTS

All items are subject to applicable taxes and an 18% gratuity.

➤ OUR VENUE ➤

St Norbert Arts Centre... Located 2 minutes past the Perimeter in a setting like no other. This three story French Provincial heritage designated building is nestled on the riverbanks of the La Salle River. Surrounded by acres of deciduous forest in St. Norbert, you are invited to a memorable experience of serenity, history, and nature. The beauty of the sunset through the Tyndall stone monastery ruins nearby is a perfect backdrop for pictures of your special event.

Receptions, indoor and outdoor ceremonies are made even more special with our history highlighted by our natural, very special outdoor settings.

Beautiful events set up on our park-like grounds is one of the most picturesque settings just outside the perimeter within Winnipeg's city limits.

To book a tour visit calendly.com/fortcateringsnac

FOR SOCIAL MEDIA PLEASE VISIT



www.FortCatering.com



www.bit.ly/FortCateringSNAC



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TABLE OF CONTENTS

RECEPTION RENTAL FEES 4

HORS D’OEUVRES..... 7

PLATED DINNERS..... 8

BUFFET DINNERS..... 12

FAMILY STYLE DINNERS 14

BEVERAGE SERVICE 15

LATE NIGHT IDEAS..... 17

MUSIC & AUDIO VISUAL..... 18

HISTORICAL GROUNDS..... 19

GENERAL INFORMATION..... 20

FREQUENTLY ASKED QUESTIONS 22





RECEPTION RENTAL FEES

➤ ST NORBERT ARTS CENTRE ➤

THE GALLERY

**Room Charge (Daytime): Mon-Thurs \$500
 Fri & Sun \$2000 Sat \$2500**
**Room Charge (Evening): Mon-Thurs \$1250
 Fri & Sun \$2500 Sat \$3000 (June-October)
 Fri & Sun \$2000 Sat \$2500 (November-May)**

Host your next event in The Gallery with hardwood floors, vaulted ceilings and historic dormer windows. The Gallery includes the use of the Courtyard & Gazebos for your gathering.



Maximum capacities

Seated events 100 people (Stand-up 140 people)
Food Minimum (Daytime): Mon-Thurs \$1000 Fri - Sun \$1500
Food Minimum (Evening): Mon-Thurs \$1500 Fri & Sun \$2500 Sat \$3000

OUTDOOR EVENT SPACES

Room Charge: Mon - Thurs \$150 per hour
No Rain Backup

Since the St. Norbert Arts Centre is surrounded on three sides by the La Salle River, you have various options to hold an outdoor event. There are fruit trees, vegetable, herb and flower gardens all around you.

Chair (\$3.50), table (\$10) and décor rentals are available. Our patio can be booked at \$150 per hour. The patio includes the existing patio table and chairs but is separate from the other areas.



Maximum capacities

Seated events 200 people (Stand-up 250 people)
Food Minimum (Daytime): Mon-Thurs \$500
Food Minimum (Evening): Mon-Thurs \$1,500

OFFSITE CATERING

Delivery Charge: based on travel distance

Staff price: \$25 per hour dependent on event

Fort Catering has specialized in offsite catering for over 30 years, bringing gourmet flavors to your venue.

Using fresh, locally-sourced ingredients, we craft customized menus for weddings, corporate events, and private gatherings. From elegant appetizers to full-course meals, our professional team delivers impeccable service, ensuring a seamless and memorable dining experience for you and your guests. Contact us to create your custom event with us.



SNAC FEE DETAILS

The reception rental fee for each space at SNAC 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 an additional rental fee. An additional \$500 Room Charge fee will be applied to all Statutory holidays. New Year's Eve will be treated as a Saturday night for Room Charge fees and Food Minimums.

Since St. Norbert Arts Centre has multiple rooms, other events may occur simultaneously.

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



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INCLUDED WITH ROOM CHARGE

Staff:

- A professional event coordinator to help plan your event
- Serving staff in banquet attire
- In-house decorator consultation to help you plan your day
- Setup and tear down of event including cleaning

Décor:

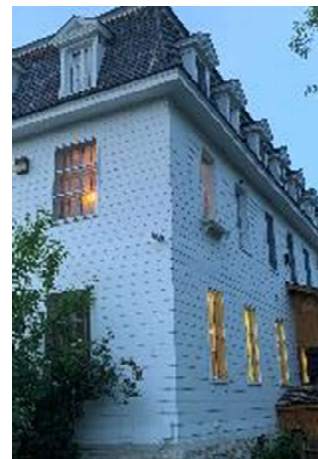
- Table numbers and stands
- Floor easel for seating chart
- Ivory or white tablecloths
- 14 color options for linen napkins
- All flatware, glassware and dishes
- Round or long tables
- Hardwood floors make a great dance floor

Audio Visual:

- Podium & Microphone (Gallery only)
- Free Wi-Fi (password **Internet**)
- SOCAN and ReSound fees

Other benefits:

- Central location only 2 minutes from Perimeter
- Free parking 2 lots (Monastery Ruins and by the building)
- Central air conditioning in the Gallery
- Updated washrooms in our main building
- Our main building has updated washrooms
- Wheelchair accessible in all main areas



Fort Catering
HISTORIC EVENTS

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HORS D'OEUVRES

➤ HOT ➤

\$32 Per Dozen (Minimum order of two dozen)

- Beef skewers with herb Dijon sauce (GF)
- Vegetarian spring rolls with sweet chili sauce (Veg)
- Mediterranean chicken & vegetable skewers (GF)
- Beef & Pork tourtière puff pastry pinwheels with saskatoon gastrique
- Parmesan risotto balls with marinara sauce (Veg)
- Puff pastry quiche with tomato and feta cheese (Veg)
- Roasted vegetable skewers (V) (GF)
- Loveday mushroom skewers with Herbes de Provence (V) (Veg) (GF)

➤ COLD ➤

\$32 Per Dozen (Minimum order of two dozen)

- Watermelon, feta and mint skewers with balsamic glaze (Veg) (GF)
- Tomato bruschetta (Veg)
- Crostini with peach, whipped maple cream cheese (Veg)
- Mini tart with herb goat cheese and caramelized onions (Veg)
- Caprese skewers with tomato, basil and mozzarella (Veg) (GF)
- Nature's Farm deviled eggs with bacon
- Stuffed dates with maple crème cheese, toasted almonds (Veg) (Nut)
- Local Mushrooms, herb goat cheese on crostini (Veg)
- Croque Monsieur bannock with ham and cheese

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



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PLATED DINNERS

Fort Catering is pleased to offer our clients the opportunity to create their own unique served 4 course dinners. All selections include bannock, herb butter, dessert, coffee & tea service.

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

Additional entrée choices are available with a preorder and a surcharge of \$4 for each additional entrée option per person.

⇒ First course ⇐

(Select one Amuse Bouche) - served family style.

AMUSE BOUCHE

- Hummus with pita chips (V) (Veg)
- Caprese skewers with tomato, basil and mozzarella (Veg) (GF)
- Beef & Pork tourtière pinwheels with saskatoon gastrique
- Loveday mushroom skewers with Herbes de Provence (V) (Veg) (GF)
- Crostini with peach, whipped maple cream cheese (Veg)

⇒ Second course ⇐

(Select one Soup or Salad)

SOUPS

- Potato, bacon and corn chowder (GF)
- Tomato bisque & garlic cream (GF)
- Lemon chicken with orzo pasta
- Roasted root vegetable with cinnamon crème fraiche (GF) (Veg)
- Beef and Manitoba barley
- Chicken vegetable with white and wild rice (GF)

Fort Catering
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SALADS

Bourgeois (Veg)

Baby field greens with cucumber ribbons, carrot curls, pickled red onions, maple vinaigrette, and herbed goat cheese crostini

Manitoba Harvest Salad (GF) (Veg)

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

Succotash Salad (GF) (Veg)

Baby field greens, corn, squash and beans with herb vinaigrette

⇒ Dessert ⇐

(Select one)

- Mixed berry trifle with crème Anglaise in a mason jar (Veg)
- Bread pudding with whiskey caramel sauce (Veg)
- Strawberry shortcake (Veg)
- Maple sugar pie with whipped cream (Veg)
- Cheesecake with mixed berry compote in a mason jar (Veg)
- Callebaut Belgium chocolate mousse (GF) (Veg)
- Peach Cobbler in a mason Jar (Veg)



Fort Catering
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➤ Main course ➤

(Select one Main Course)

*Additional entrée choices are available with a preorder
and a surcharge of \$4 for each additional entrée option per person*

MAPLE VEGETABLE STUFFED CHICKEN - \$48 (GF)

Breast of chicken stuffed with maple roasted root vegetables, with brown butter sauce

CHASSEUR CHICKEN - \$48 (GF)

Pan-seared chicken topped with a Hunter's sauce of mushrooms, shallots, red wine and tomato

CRANBERRY CHICKEN - \$48 (GF)

Breast of chicken stuffed with bacon, shallots and Swiss cheese, served with cranberry white wine sauce

ROASTED PORK CHOP - \$45 (GF)

Manitoba pork topped with bacon apple sauce

PICKEREL - \$52

Manitoba pickerel pinwheel with lemon garlic butter

NEW YORK STEAK - \$60 (GF)

Grilled beef striploin with shallot, whiskey peppercorn sauce

VEGETABLE STRUDEL - \$46 (Veg) (DF) (V)

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

KIDS MEALS - \$28

Chicken fingers and fries **or** Penne pasta with Bothwell cheese sauce

(Choose one – includes all courses)

Fort Catering
HISTORIC EVENTS

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⇒ Starch ⇐

(Select one)

- Roasted garlic mashed potatoes (GF) (Veg)
- Truffle mashed potatoes (GF) (Veg)
- White and wild rice with mushroom & onions (GF)
- French onion roasted herb potatoes (GF) (Veg)

⇒ Vegetables ⇐

(Select two)

- Green beans almondine (GF) (Nut) (Veg)
- Honey dill carrots (GF) (Veg)
- Brussel sprouts (GF) (Veg)
- Three Sisters succotash (corn, beans and squash) (GF) (V) (Veg)
- Roasted root vegetables (GF) (V) (Veg)



Fort Catering
HISTORIC EVENTS

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BUFFET DINNERS

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

➤ **Classic Buffet** ◀

(Minimum 50 people)

- Freshly baked bannock and herb butter
- Soupe du Jour
- Tossed mixed greens with buttermilk ranch dressing (GF) (Veg)
- Nature's Farm penne pasta salad (V) (Veg)
- Dijon-crusteD pork loin with caramelized onion apple sauce (GF)
- Roasted garlic mashed potatoes (GF) (Veg)
- Honey dill carrots (GF) (Veg)
- Roasted root vegetables (GF) (V) (Veg)
- Bread pudding with whiskey caramel sauce
- Assorted pies
- **Add chicken or turkey for an additional \$6 per person**

\$40

➤ **SNAC Buffet** ◀

(Minimum 75 people)

- Freshly baked bannock and herb butter
- Caesar salad with creamy garlic dressing, croutons and parmesan
- Tossed mixed greens with buttermilk ranch dressing (GF) (Veg)
- Herb-roasted chicken with lemon (GF)
- Glazed ham with assorted mustards (GF)
- Roasted garlic mashed potatoes (GF) (Veg)
- Baked Mediterranean penne pasta (Veg)
- Roasted root vegetables (GF) (V) (Veg)
- Corn succotash (GF) (V) (Veg)
- Pudding Chômeur with maple sauce
- Mixed berry trifle with crème Anglaise in a mason jar (Veg)

\$47

Fort Catering
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➤ Local Buffet ‹

(Minimum 75 people)

- Freshly baked bannock and herb butter
- Nature's Farm penne pasta salad (V) (Veg)
- Interlake Quinoa Mediterranean salad (GF) (Veg)
- Bothwell cheddar and broccoli salad (Veg)
- **Choose one:** Carved beef striploin au jus or Granny's turkey with gravy and cranberry sauce
- Cabbage Rolls with tomato sauce
- Bison meatballs in a mushroom sauce
- Grilled kielbasa with sauerkraut (GF)
- Roasted root vegetables (GF) (V) (Veg)
- Roasted garlic mashed potatoes (GF) (Veg)
- Strawberry Rhubarb crumble (Veg)
- Callebaut Belgium chocolate mousse (GF) (Veg)

\$58



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FAMILY STYLE DINNERS

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

Minimum of 25 people

All selections include dinner coffee & tea service

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

\$58 per person

SOUP COURSE

Includes bannock and herb butter

(Select one)

- Beef and Manitoba barley (GF)
- Tomato bisque & garlic cream (GF)
- Potato, bacon and corn chowder (GF)
- Root vegetable with cinnamon crème fraiche (GF) (Veg)

SALAD COURSE

Includes House salad with Ranch (GF) (Veg)

(Select one)

- Nature's Farm penne pasta salad (V) (Veg)
- Quinoa Mediterranean salad (GF) (Veg)
- Traditional Caesar salad
- Three Sisters salad greens with corn, squash and beans (GF) (V) (Veg)

MAIN COURSE

(Select two)

- Roast beef au jus (GF) (\$4 extra)
- Dijon pork loin with bacon apple sauce
- Lemon herb chicken (GF)
- Beef meatballs in mushroom sauce
- Grilled kielbasa (GF)
- Cabbage rolls in tomato sauce

DESSERT COURSE

(Select one)

- Callebaut chocolate mousse (GF) (Veg)
- Maple sugar pie (Veg)
- Cheesecake with mixed berries in a mason jar (Veg)

(Select two)

- Truffle mashed potatoes (GF) (Veg)
- Roasted garlic mashed potatoes (GF) (Veg)
- White and wild rice with mushrooms (GF)
- Roasted root vegetables (GF) (V) (Veg)
- Honey dill carrots (GF) (Veg)
- Green beans almondine (GF) (Veg) (Nut)

(Select two)

- Seasonal pies (Nuts)
- Bread pudding with whiskey caramel sauce
- Strawberry shortcake in mason jars (Veg)
- Mixed berry trifle with crème Anglaise (Veg)
- Pudding Chômeur with maple sauce

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BEVERAGE SERVICE

Please note that in compliance with Liquor and Gaming Authorities (LGCA) regulations, St. Norbert Arts Centre does not permit clients to serve their own beverages at their functions. Bartenders are charged at a rate of \$250 per bartender (1 bartender required for every 50 people) Additional bartenders may be required depending on event requirements.

St. Norbert Arts Centre License

Alcohol supplied by Fort Catering at SNAC

HOST BAR

Host of the reception is responsible for paying for all beverages

Drink Costs (before gratuities & taxes)

House wine 5 oz- \$9

Regular beer and 1oz spirits (house selection) - \$6

Local Beer (355ml) - \$7 Local Beer (500ml) - \$10

Caesars - \$10

Pop and juice - \$3

CASH BAR

Guests are responsible for purchasing their own beverages at the prices above plus taxes. We accept Visa, Mastercard, Debit and Cash.



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HISTORIC EVENTS

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⇒ Client Permit ⇐

***Alcohol is supplied by the client with an LGCA permit
No alcohol may be added to permit after 9pm
Bartenders are charged at \$250 per bartender (1 bartender required for every 50 people)
Additional bartenders may be required depending on event requirements.***

***All alcohol must be delivered after 11:00 am the day of the event, 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 Water and Club Soda), Clamato juice, orange juice, cranberry juice, ice, compostable glasses, garnishes, cucumber water and other specialty mixes - *\$17 per person*

BEER & WINE ONLY CORKAGE

\$8 per person

WINE ONLY CORKAGE

(No bar set up - wine service only) \$6 per person

⇒ Other Beverage Ideas ⇐

HOUSE WINE

French red and white wines

\$36 per bottle

SPARKLING WINE

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

\$42 per bottle

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 - \$14/litre

Strawberry Basil Lemonade or Mango Sweet Tea - \$14/litre

Mulled Hot Apple Cider or Hot Chocolate - \$16/litre

Tea or Coffee or Decaf - \$16/carafe

Unlimited Lemonade, Sweet Tea & Cucumber Water - \$7 per person

Fort Catering
HISTORIC EVENTS



LATE NIGHT IDEAS

Available after 10pm

Minimum of 25 people

CLASSIC POUTINE STATION - \$14 PER PERSON

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

DELUXE POUTINE STATION - \$18 PER PERSON

Served similarly to our Poutine Station, this deluxe option includes bacon bits, banana peppers, shredded cheese, horseradish mayo, sour cream and green onions. Served with *Pulled Pork*

NACHOS - \$14 PER PERSON (GF) (VEG)

La Cocina chips baked with cheese, tomato, green onions, olives and red onions. Served with hot banana peppers, salsa, and sour cream on the side.

Add Pulled Pork for \$4 per person

CHEESE PLATTER - \$14 PER PERSON

Assorted cheeses served with crostini, baguette, preserves and honey.

LATE LUNCH - \$14 PER PERSON

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

CHARCUTERIE - \$18 PER PERSON

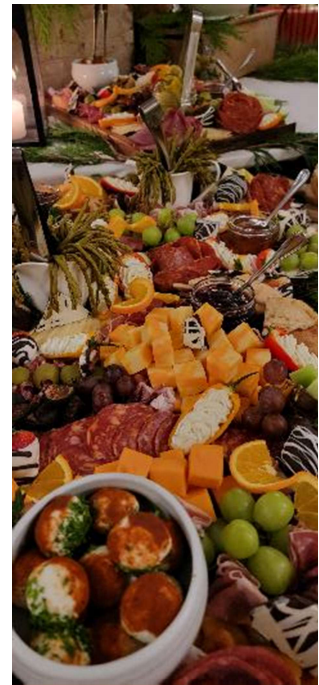
Selection of cured meats, pate, olives, assorted mustards, pickled vegetables and braided Bannock.

FRUIT - \$9 PER PERSON (GF) (V) (VEG)

Fresh fruit display.

VEGETABLE PLATTER - \$7 PER PERSON (GF) (V) (VEG)

Fresh vegetable display served with Ranch dip.



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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 Catering.

Music options



DISC JOCKEY (DJ)

\$750 (6 pm – midnight)

\$950 (4 pm – midnight)

Lighting options are also available



Audio-visual equipment



PODIUM, AMP & MICROPHONE - INCLUDED IN GALLERY RENTAL

PROJECTOR, SCREEN, AMP, SPEAKERS- \$100

BOSE CORDLESS 2 CHANNEL MINI AMP (WIFI & BLUETOOTH)- \$50

WIRELESS MICROPHONES (LAPEL OR HANDHELD) - \$50

Other Additions

BONFIRE PIT WITH WOOD - \$60 PER HOUR

OUTDOOR BIG GAMES (CONNECT 4, JENGA, LADDERBALL & CORNHOLE) - \$150 (ALL FOUR)



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HISTORICAL GROUNDS

The St. Norbert Arts Centre (SNAC) has an active community role promoting its core values of diversity, equality and harmony. The Centre provides an opportunity to expand dialogue between the arts and other realms of social expression. SNAC's collaborations between all players is an integral community-building goal.

The St. Norbert Arts Centre arose from a devastating fire at the Trappist Monastery in 1983. The guesthouse remained intact and became a thriving centre for the arts in the aftermath. Through donations and community support, SNAC houses working artists and other tenants on the top two floors of the centre while a gallery on the main floor awaits art exhibitions, wedding celebrations and more. The administrative offices and Gallery are located on the main floor. SNAC is bordered by the La Salle River and surrounded by a natural forest. Before you leave, make sure you check out our numerous on-site installations such as a statue of Buddha, the [Pagoda](#), [Solar Greenhouse](#) and more. SNAC has endured a short respite from the art scene but now is currently undergoing a rejuvenation of programming, events and beautification activities. Once again, St. Norbert Arts Centre calls to everyone to come and experience all it has to offer.



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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. Cancelled events with less than 120 days' notice will be billed at 50% of estimated final bill of the planned function sheet

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. Final menu selections are 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 Catering at SNAC will be allowed on the premises. For city health department and insurance reasons, we do not allow the removal of unconsumed food from the premises following a function.

TERMS OF PAYMENT

Full payment of the final estimate is due 7 days before the event based on confirmed function information. Final payment of any outstanding balances, including damages, will be due at the end of the event. Payment can be paid by certified cheque, bank draft, Visa, MasterCard or debit. All events are required to have a credit card on file for final payment. 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. An 18% gratuity will be applied to all billable items (entire bill). Gratuity is subject to the Goods and Services Tax (GST).

PRICES

All prices may increase when the new planner for the year is released in January. Prices are subject to change without notice. Prices remain fixed and guaranteed when a final quote is complete 120 days before the event. All quotes and estimates are only valid for 120 days.

Fort Catering
HISTORIC EVENTS

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 picnic table area by the outside patio.

ACCESSIBILITY

Most areas on the site are wheelchair accessible, including the washrooms. Guests can be dropped off by the main entrance to the St Norbert Arts Centre or the handicap parking spots. No parking in the Fire Lane area next to the main building.

PARKING

Please have your guests park in the designated parking area. All vehicles must be parked in the main parking lot or at the Monastery Ruins lot. Parking anywhere other than the designated parking area will result in your vehicle being towed.

DELIVERIES

All deliveries must be scheduled after 11am by appointment due to our fluctuating hours of operation. Absolutely no parking or unapproved deliveries are allowed on the service road.



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FREQUENTLY ASKED QUESTIONS

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

Fort Catering has fluctuating business hours based on our events. To view the facility, please book online at fortcatering.com, call 204-999-0844 or email connie@fortcatering.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 3:00pm. 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 one from our 14 colors.

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 connie@fortcatering.com

Will Fort Catering 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 \$50 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.

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 you would like your event to be held indoors (if available) 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 options require a minimum of 14 days' notice of cancellation. If cancellation is not received by the deadline a charge will apply regardless of whether or not the performances or activities take place.*

All food items must be purchased through or approved by Fort Catering at SNAC.

For any other questions please contact us at 204-999-0844 or food@fortcatering.com.



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