

CHRISTMAS PARTIES 2026

Fort Catering at St. Norbert Arts Centre

A historic Winnipeg setting for company Christmas parties, staff celebrations and private holiday gatherings.



@ Prairie Glow Photography

THE GALLERY

Seated events up to 100 people | Stand-up events up to 140 people

Located only two minutes past the Perimeter, with free parking and a one-of-a-kind historic setting.

Now booking this menu for dates in November and December 2026.

Fort Catering
HISTORIC EVENTS

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

CHRISTMAS BUFFETS

*All Christmas buffet selections include dinner coffee & tea service.
Venue food minimums apply.*

HOLIDAY CLASSIC BUFFET

\$44 per person

- Freshly baked bannock with whipped herb butter
- Chef's choice soup
- Mixed green salad with buttermilk ranch and Balsamic Vinaigrette
- Nature's Farm penne pasta salad
- Sliced roasted turkey - white and dark meat
- Turkey gravy and cranberry sauce
- Roasted garlic mashed potatoes
- Brown butter and honey-roasted carrots with parsnips
- Buttered corn niblets with fresh parsley and brunoise red peppers
- Traditional celery and onion stuffing
- Bread pudding with rum caramel sauce

HOLIDAY CELEBRATION BUFFET

\$54 per person

- Freshly baked bannock with whipped herb butter
- Chef's choice soup
- Waldorf salad
- Mixed greens with assorted house dressings
- Sliced roasted turkey - white and dark meat
- Turkey gravy and white wine cranberry sauce
- Traditional celery and onion stuffing
- Brown butter and honey-roasted carrots with parsnips
- Roasted potatoes with thyme, caramelized onions and Swiss cheese
- Green beans with toasted seeds and pumpkin oil
- Apple strudel with vanilla whipped cream
- Bread pudding with a rum caramel sauce

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GRAND HOLIDAY BUFFET

Our premium Christmas buffet features upgraded salads, desserts, chef-carved turkey and your choice of a second holiday entrée.

\$68 per person

- Freshly baked bannock with whipped herb butter
- Chef's choice soup
- Broccoli and cheddar salad with dried cranberries
- Mediterranean Greek quinoa salad
- Waldorf salad
- Chef-carved roulade of turkey breast and thighs stuffed with traditional pork dressing
- Turkey gravy and white wine cranberry sauce
- Traditional celery and onion stuffing
- Sliced ham with pineapple, cherry and mint chutney
- Bison meatballs with red wine, dill and mushroom sauce
- Roasted carrots and parsnips with brown butter and maple syrup
- Perogies with caramelized onions and sour cream
- Truffle mashed potatoes
- Maple blueberry crème brûlée
- Apple Strudel with vanilla whipped cream
- Bread pudding with a rum caramel sauce



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ROOM, BAR & BOOKING DETAILS

December Evening Rental

Day	Room Charge	Food Minimum
Monday-Thursday	\$1,250	\$1,500
Friday & Sunday	\$2,000	\$2,500
Saturday	\$2,500	\$3,000

Room rental includes serving staff, event coordinator, setup and tear down, cleaning, tables, chairs, linens, dishes, glassware, Wi-Fi, podium and microphone in The Gallery, and SOCAN/Re:Sound fees.

BAR PRICING

- House wine (5 oz) - \$10
- Regular beer and 1 oz house spirits - \$7
- Local beer (355 mL) - \$8
- Local beer (500 mL) - \$12
- Caesars - \$11
- Pop and juice - \$3
- Bartenders - \$250 each (1 bartender per 50 guests)

ROOM RENTAL INCLUDES

- Professional event coordinator
- Serving staff in banquet attire
- Setup, tear down and cleaning
- Round (up to 60) or long tables (up to 100) and chairs
- Tablecloths and linen napkins
- Flatware, glassware and dishes
- Free parking and Wi-Fi



READY TO PLAN YOUR CHRISTMAS PARTY?

204-999-0844 | food@fortcatering.com | fortcatering.com

A non-refundable, non-transferable retainer is required to confirm a booking.

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