



## CATERING PACKAGE

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Thank you for your interest in holding your event at Pineridge Hollow. Our hope is that you can truly get a taste of our prairie skies, woodland trails, and gourmet regional cuisine.

Pineridge Hollow offers a serene country setting where the evening comes alive under a big Manitoba sky, enhanced by our landscape-lit flower gardens.

This package includes the menu items, and terms and conditions that you will require while planning your event. Thank you again for your interest, and we look forward to hearing from you soon.

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## M E N U   S E L E C T I O N S

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Pineridge Hollow offers a classic country setting and ensures that every detail is taken care of. Our catering standards guarantee that any menu you choose will meet your highest expectations. We offer a wide variety of menu choices, ranging in price per adult guest.

- Plated Banquet Service
- Buffet Service
- Family Style Service
- Cocktail Style Reception

Children aged 2-11 are billed at half of the selected menu price. If you wish, a children’s menu may be arranged with the Banquet Manager.

We would be happy to customize specialty menus for your event. Please feel free to ask the Banquet Manager if you have an idea that is not mentioned in the package. We would love to do a pig roast, a Mexican Fiesta, or a Traditional Ukrainian feast! The chef would also be happy to create a theme menu for a “South Asian Twist”, “East Meets West”, “Italiano” and the like. At your request, we can create fully vegan or vegetarian menus. Sample menus are available for the Ukrainian Feast & Vegetarian menus.

We recognize the growing number and severity of gluten intolerances. Watch for the (gf) symbol to identify items that are safe for guests with this dietary restriction. Allergies can be accommodated if notified in advance. Special meals are priced at your regular menu price.





## SEASONALLY FRESH

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We believe that food is nourishment for our bodies, minds & souls and that where our food comes from matters. It is important to Pineridge Hollow to source fresh, local ingredients to use in creating the most important & memorable meal of your life. We are proud to serve you the best that our seasons have to offer, with ingredients grown & raised just down the road at our farm, Oak Knoll Farm. When we are able to serve dishes using produce that is in it's natural season, you'll notice just how perfect the quality & flavours can be.

Our full catering menu is available to you, no matter what season your event will take place. However, if you want to take advantage of the perfection of seasonal produce, we have compiled a list of ingredients to look for based on the date of your special day.

### MAY

Spinach, Arugula, Turnips, Radishes, Salad Greens

### JUNE

Baby Beets, Red Fennel, Baby Carrots, Haskap Berriess, Peas, Broccoli

### JULY

Summer Squash, Patty Pan Squash, Haskap Berries, Beans, Cucumbers, Peas, Sweet Peppers

### AUGUST

Tomato, Beans, Cucumbers, Zucchini's, Sweet Peppers, Carrots, Cauliflower

### SEPTEMBER

Cauliflower, Cabbage, Onion, Carrots, Garlic, Parsnips, Beets

### OCTOBER

Fall Squash, Pumpkins, Brussels Sprouts



SAVOURY BEGINNINGS



HORS D'OEUVRES  
(PRICED PER DOZEN)

Minimum order of 3 dozen per selection

House Made Crostinis		Mini Fried Chicken and Biscuits	
• Bacon Jam, Brie, Apple & Craisin	30	Pork Belly Canape	
• Garden Tomato Bruschetta (v)	28	Pulled Pork Mini Slider	
• Smoked Trout	30	Housemade Mushroom Tart	
Bison Meatballs	36	Prosciutto Wrapped Goat Cheese (gf)	
with Lemon Herbed Aioli & Fennel		Beet Chip & Goat Cheese Canape (gf)	
Mini Fish & Chips	26	Watermelon Feta Bite (gf)	
Vegetable Spring Rolls (v)	26	Caprese Skewer (v)	
with Honey, Ginger & Garlic Sauce			

gf = gluten free  
v = vegetarian

STATIONARY APPETIZERS  
(PRICED PER PERSON)

Minimum order of 25 per selection

The Manitoba Social Platter	7
Variety of cheese, kielbasa sausage, pickles, fresh raw vegetables, with ripple chips and onion dip.	
Beet Chip Station	5
with Goat Cheese Ranch Dipping Sauce	
The Big Board	7
This platter delivers it all: 3 varieties of artisan cheeses, 3 types of cured meats or sausage, pickled vegetables, olives, crackers, bread, mixed nuts, and dried fruits	

## PLATED BANQUET

*All plated meals are served with dinner buns and butter, chef's seasonal vegetables, as well as table-side coffee and tea service.*

- Plated menus start at **\$44/guest** (see menu price listed next to entree options)
- Pineridge Hollow is happy to offer your guests a selection of entrees for an additional charge of **\$3/guest** for 1 additional option or **\$5/guest** for 2 additional options. The final count of each selection (maximum of 3 options) is required with the final guest count, 2 weeks prior to the event. Only one salad side & dessert selection is permitted. You must provide us with a seating chart indicating selected options as well as labeled place cards at the guests' seats. Therefore assigned seating is required.
- Substitute **\$2/guest** and change your salad to a Chef's seasonal soup
- Add **\$6/guest** for both Chef's seasonal soup & salad

PLEASE SELECT ONE OPTION EACH FROM SALADS, ENTREES, SIDE DISHES AND DESSERTS.



## BUFFET & FAMILY STYLE BANQUET

*All buffet menus are served with dinner buns and butter, chef's seasonal vegetables, as well as a coffee & tea bar.*

- Buffet menus start at **\$44/guest** which includes your choice of 2 proteins (see menu price listed next to entree options)
- Upgrade to 3 Proteins - **\$50/guest**
- Upgrade one protein to Salmon- **\$6/guest**
- Upgrade one protein to Prime Rib - **\$10/guest**
- Upgrade one protein to Bison - **\$12/guest**
- Additional charge of **\$20 /8 guests** when Family Style is chosen

PLEASE SELECT TWO OPTIONS EACH FROM SALADS, ENTREES, SIDE DISHES & THREE DESSERT OPTIONS.





# M E N U   O P T I O N S

## SALADS

Mixed Greens, Apples, Pecans, Gouda,  
Dried Cranberries with Maple Dijon  
Vinaigrette (gf)

Spinach Salad with Strawberries, Fennel,  
Almonds, Goat Cheese with Camelina  
Lemon Vinaigrette (gf)

Romaine, Arugula, Croutons, Parmesan  
Cheese, Bacon Bits with Housemade Caesar  
Dressing.

Caprese Salad with Garden Tomatoes, Sliced  
Mozzarella, Fresh Basil, Arugula with  
Balsamic Drizzle (gf)

Arugula, Cherry Tomatoes, Grapes,  
Walnuts, Shaved Parmesan with Maple Red  
Wine Vinaigrette (gf)

Artisan Mixed Greens, Seasonal Mixed  
Berries, Toasted Hemp Seeds & Walnuts,  
Goat Cheese with Haskap Vinaigrette (gf)

Quinoa, Cucumbers, Tomatoes, Feta, Red  
Onion, Red Pepper, Chickpeas, Olives with  
Pesto dressing (gf)

## PROTEINS

Roasted Chicken Breast \$44

Oven Baked Salmon \$50

Roasted Pork Loin \$44

Slow Roasted Beef Sirloin \$44

Slow Roasted Prime Rib \$54

Roasted Bison Tenderloin \$56

## SAUCES

- Lemon Caper Dill Sauce
- Haskap BBQ Sauce
- Smoked Peach Sauce
- Red Wine Rosemary Jus
- Creamy Peppercorn Sauce
- Roasted Garlic Mushroom Cream Sauce
- Creamy Horseradish

*\*All sauce options are gluten-free.*

## SIDE DISHES

Herb Roasted Potatoes  
Rustic Garlic Mashed Potatoes  
Sweet Potato Mash with Parmesan  
Couscous Pilaf  
Penne in Pesto Cream Sauce

*with Garden Bruschetta*  
*\*All sides are or can be made gluten-free except  
Couscous*

## VEGETARIAN OPTIONS

*\*Vegetarian meals are priced at the same of lowest  
menu price that has been selected for all other entrees.  
If you have both vegan and vegetarian guests, you must  
pick one option that suits both needs.*

- Chickpea Curry Served on White Rice  
(vegan)
- Seasonal Vegetable Pesto Pasta (vegan)
- Eggplant Parmesan

## KIDS MENU

*Meals for children aged 2-11 years old are a half priced  
version of the selected menu. Alternate options are  
available upon request.*

# DESSERT OPTIONS

## PLATED DESSERT

Please select one option from below or upgrade to a dessert buffet for an additional \$5/guest.



## TORTES

*\*All tortes can be made into Individual desserts*

Schmoo

*Pecan chiffon torte, caramel sauce, pecans & whipped cream.*

S'mores Cake

*Chocolate cake with marshmallow and caramel*

Carrot Cake

*Classic with cream cheese icing.*

Cheesecake

*Skor, Prairie Berry, Honey Bee, Strawberry Rhubarb or Vanilla Bean with Sour Cherry Sauce*

Tia Maria

*Chiffon torte, chocolate chips, whipped cream and chocolate sauce*

Frozen Lemon Meringue (gf)

*Layers of frozen whipped cream, meringue & lemon curd*

## BUFFET & FAMILY STYLE DESSERT

Please select any 3 options from below. Dependent on your guest count the remaining options will be a chef's choice (see total number of options below).

For up to 125 guests - 4 options

For up to 175 guests - 6 options

For up to 250 guests - 8 options

*\*All dessert buffets Include a fresh fruit platter, full tortes and Individual desserts.*

## INDIVIDUAL DESSERTS

Brownie

Mini Cupcakes

Cookies & Milk

Mini Donuts

Imperial Cookies

Cream Puffs

Rosemary Shortbread Cookies

Blondie Bars

Chia Seed Berry Cup (gf/vegan)

Cheesecake in a Mason Jar

*Lemon, Prairie Berry, Chocolate, Skor*

Fruit Crisp

*Chef's choice of seasonal fruit*

*(gf/vegan option available)*

Seasonal Berry Shortcake in a Mason Jar

*Layers of berries, crumbled shortcake and pastry cream.*

Mini Tarts

*Fresh Fruit, Key Lime, Chocolate, Pecan*





# DESSERT UPGRADES

## DESSERT BUFFET UPGRADES

### Donut Wall

*Add our donut wall with your choice of coloured iced or sugar dusted donuts to your dessert buffet for \$2.50 per donut (minimum 50) plus \$50 decor rental fee for wall*

### Personalized Sugar Cookies

*Have personalized sugar cookies prepared for place settings, favours or bridal party for \$3.50 per cookie.*

### Chaeban Ice Cream Bar

*For no additional cost, you can change your dessert buffet to have an assortment of local Chaeban flavours in mini jars. Or add to your dessert buffet for an additional \$2.50 per person*

## WEDDING & CUTTING CAKES

*Buttercream wedding cakes are available to be custom ordered through Pineridge Hollow. Cutting cakes start at \$85, price depends on flavour, size and design of cake you choose*

### Cake Flavours

*Vanilla, Chocolate, Carrot, Spice, Pumpkin, Lemon, Red Velvet, Pecan/Schmoo, Banana, Marble*

### Fillings

- *Ganache - Early Grey, Pistachio, Coffee, Chocolate, White Chocolate*
- *Curd - Lemon, Lime, Passionfruit*
- *Fruit Compote - Haskap, Strawberry, Blueberry, Cherry, Apple, Rhubarb, Cranberry, Mixed Berry*
- *Buttercream - Vanilla, Chocolate, Pistachio, Coffee, Caramel, Cookie Dough*

### Toppings . Mix Ins

*Fruit, Oreo, Skor, Nuts, Marshmallows*



ELEGANT DEPARTURES

LATE NIGHT SNACK OPTIONS

Minimum order of 25 per selection

Taco Bar \$9/guest

Shredded cheese, hard and soft tacos, seasoned beef, salsa, sour cream, black olives, green onion, jalapeños, lettuce, tomatoes.

Traditional Poutine Bar \$7/ guest

The holy trinity: cheese curds, gravy, fresh-cut fries.  
Add bacon +\$2/guest

Fry Bar \$7/guest

Variety of deep fried potatoes, including wedges, waffle fries and tater tots with ketchup, honey dill and garlic aioli dips

Wing Bar \$9/guest

Deep fries chicken wings with your choice of 3 different sauces, served with our famous goat cheese ranch dip  
Sauces: Raspberry chipotle, Salt and Pepper, Lemon Pepper, Dry Rub Cajun, Honey Garlic, Haskap BBQ

House Made Pizza \$7/guest

Both vegetarian and meat options included in each buffet.

Deep Fried Perogy Bar \$7/guest

Deep fried perogies served with green onions, butter-fried yellow onion, bacon bits and sour cream.

Manitoba Social Platter \$7/ guest

Variety of cheeses, kielbasa sausage, pickles with ripple chips and onion dip.

Snack Board \$7/guest

An assortment of everyone's favourites including popcorn, candy, chocolate, nuts and beet chips



# THE GARDEN PARTY

Served in a cocktail-style reception, in place of a sit-down meal. Usually runs over the course of 2-3 hours.

\$44/guest  
Includes all listed:

## PLATTERS & STATIONS

- The Big Board
- The Farmers Market Mezze Platter (gf)
- Warm Baked Spinach & Artichoke Dip  
*with Tortilla Chips*

## SERVED APPETIZERS

- Assortment of Crostini's
- Beet Chip & Goat Cheese Canape (gf)
- Assortment of Tarts
- Vegetable Spring Rolls  
*with Honey, Ginger & Garlic Sauce*
- Watermelon Feta Bite (gf)

## DESSERT

- Fresh Fruit Platter (gf)
- Assorted Mini Dessert Buffet



# BRUNCH BUFFET

\$42/guest  
Includes all listed:

## COLD SELECTIONS

- Fresh Fruit Platter (gf)
- The Manitoba Sociable Cheese Platter
- Your Choice of Salad
- Greek Yogurt with Coconut and Almond Granola (gf)

## WARM SELECTIONS

- Mini Scones, Danishes, and Croissants
- Freshly Baked Buns  
*with Butter, Cream Cheese and Raspberry Preserves*
- Homestyle Hashbrowns
- Scrambled Dilly Eggs
- Banana Bread Pudding  
*with Salted Caramel Sauce*
- Maple Peppered Bacon
- Baked Ham  
*with Apricot Glaze*
- Belgian Waffles  
*with Whipped Cream, Fresh Berries, Maple Syrup & Berry Compote*

# BEVERAGE SERVICES

All bar services include the following: Glassware, Straws, Ice, Pepsi, Diet Pepsi, 7-up, Ginger Ale, Soda Water, Tonic Water, Cranberry Juice, Orange Juice, Lemonade, Iced Tea, Lime Mix, Lemons, Limes & Celery to garnish, Tabasco, Worcestershire Sauce, Celery Salt & Clamato Juice for Caesars.

Bartender Rate: \$25/hour

## NON-ALCOHOLIC BAR

There will be a charge of \$3/guest for unlimited fountain drinks during the event.

## CASH BAR

Selected brands from our list. Beverages are sold on an individual basis.

- Wine: \$10/glass
- Ales & Lagers: \$7.00
- Mixed Drinks: \$8.00
- Specialty Cocktails: \$9.00
- \*Taxes included

## HOST BAR

Selected brands from our list. Host pays for all beverages consumed.

- House Wine: \$25/bottle
- Ales & Lagers: \$6.00
- Mixed Drinks: \$7.00
- Speciality Cocktails: \$8.00
- \*Subject to GST, PST & 18% gratuity

## PERMIT BAR

Host provides their own liquor license (available at any MLCC) and can choose to have an open bar or a cash bar. If the host chooses to have a cash bar under their own permit they must sell all drink tickets. Pineridge Hollow does not supply the cash box or take payment upon drink order. Pineridge Hollow provides all mix, glassware, garnishes and service, which is encompassed in the corkage fee. Please note: a permit overrides Pineridge Hollow's licence. Therefore, we are unable to provide any alcoholic beverages not purchased by the host.

Corkage: \$11/person

## SPECIALTY BARS

Hot Chocolate Bar - \$4/guest

Includes hot chocolate, whipped cream, chocolate sauce, caramel sauce, sprinkles and flavoured syrups.

Caesar Bar - \$6/guest

All the classic Caesar ingredients - Clamato, tabasco sauce, worcestershire sauce, celery salt, limes and celery along with loads of fun toppings - pickles, beans, pearl onions, hot sauce and pepperoni sticks.







## ADDITIONAL NOTES

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All catering must be provided by Pineridge Hollow with the exception of a wedding cake. There is a plating fee of **\$1.50 per person** for a cake brought in from an outside vendor.

Pineridge Hollow must receive the final count of the number of guests attending the reception 14 days prior to the event. The number given on that date, or the actual number served (whichever is higher), will be charged. We reserve the right to charge a surcharge if numbers exceed the guest count.

Should you choose to have menus printed for the tables, please provide those to Pineridge Hollow before the day of the event. Pineridge Hollow must proof the menu before it is printed.

Please be aware that all pricing is subject to change without notice. **Pricing does not include GST & PST** which is charged on all services rendered. A **18% gratuity** will be charged on all food, beverage and services (including cake cutting, rentals, ceremony fee, tent fee and all food service).





PINERIDGE HOLLOW

CATERING PACKAGE