

www.fortgibraltar.com

Exclusively managed & catered by *Gibraltar Dining Corporation*

Group events

at

FORT GIBRALTAR

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

Phone

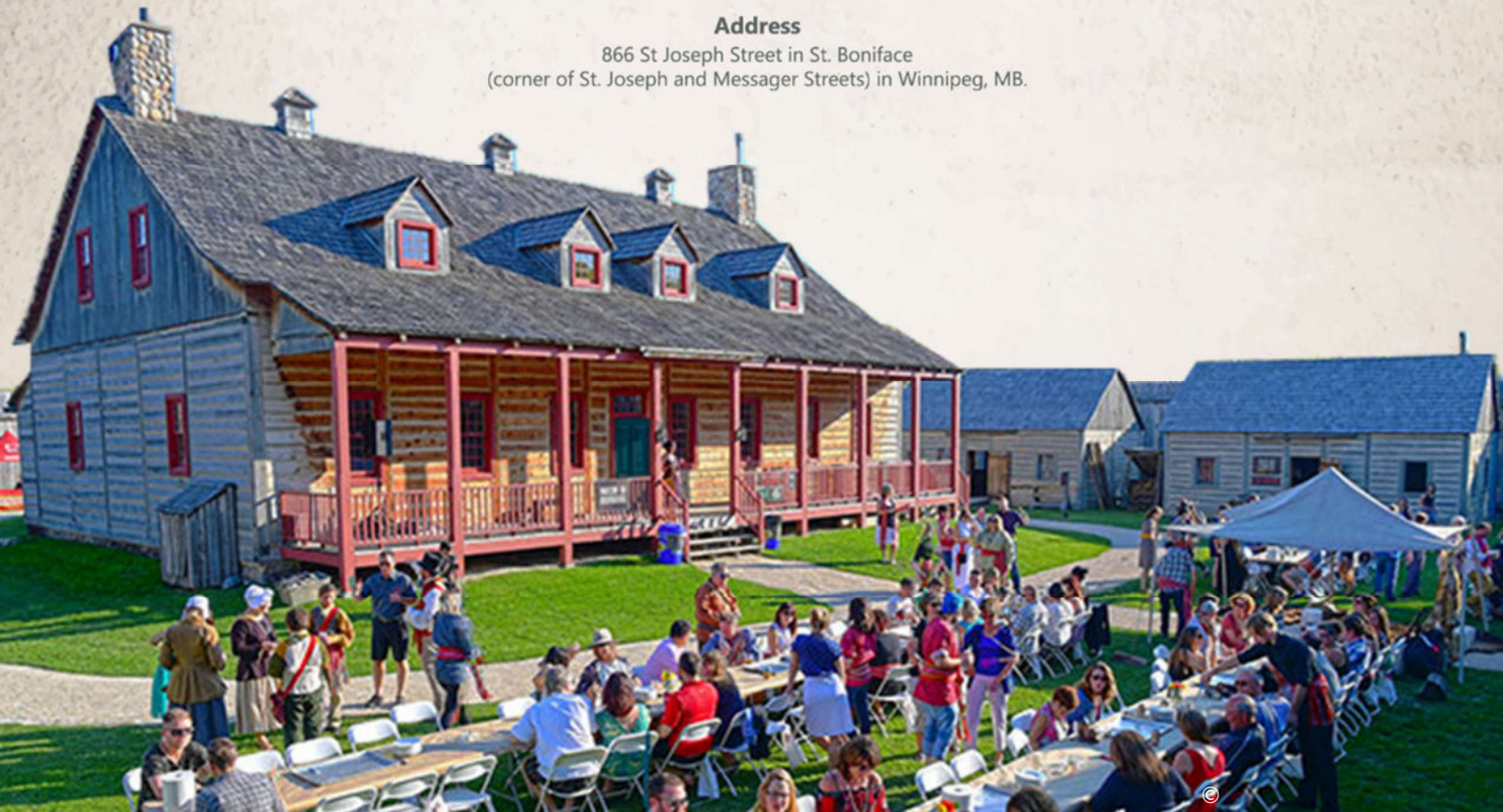
(204) 233-9470

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 2024

➔ 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.

**Gibraltar Dining
Corporation**



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>



[@fortgibraltar](https://www.facebook.com/fortgibraltar)



[@thefortgibraltar](https://www.youtube.com/@thefortgibraltar)



[@fortgibraltar](https://www.pinterest.com/fortgibraltar)



[@fortgibraltar](https://www.twitter.com/fortgibraltar)

All food, beverages and billable items are subject to applicable taxes and a 17% gratuity.



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 AND ENTERTAINMENT	19
GENERAL INFORMATION.....	22
FREQUENTLY ASKED QUESTIONS	24



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 (AM & PM)

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 AM: Mon-Sun \$1,000

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



THE GREAT HALL

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

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

Fri & Sun \$2500 (PM) Sat (PM) \$3000

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

Maximum capacities

Seated events 140 people (Stand-up 180 people)

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

PM: Fri & Sun \$4000. Sat \$5000. Mon-Thurs \$2000.



All food, beverages and billable items are subject to applicable taxes and a 17% 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 AM: Mon-Sun \$1000

Food Minimum PM: Mon-Sun \$1500



© 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 and non-transferable..





INCLUDED WITH ROOM CHARGE

Staff:

- A professional coordinator to help plan your event
- Serving staff in period costumes or in banquet attire
- In-house decorator consultation to help you make your plans a reality
- Setup and tear down of event including cleaning

Audio Visual:

- Podium (GH), Corded Microphone for Master of ceremonies
- Free Wi-Fi
- Socan and Resound fees

Décor:

- Table numbers and stands.
- Floor easel for seating chart
- Ivory or White table cloths
- 14 color options for linen napkins
- Furs & snowshoes on the walls (GH)
- Café Lights across every second beam (GH)
- All flatware, glassware and dishes.
- Tables & chairs
- Our hardwood floors make a great dancefloor

Note: Items marked (GH) is in Great Hall only

Other benefits:

- Central location only 4 minutes from Portage and Main.
- Ample free parking
- Use of the facility centrally located in the city
- Our main building has updated washrooms, air conditioning and heating.
- Wheelchair accessible in all areas except Maison Chaboillez (Log Cabin)
- Unique historic venue unlike anything else in our market



HORS D'OEUVRES

HOT

Price Per Dozen (Minimum order of two dozen)

- Beef skewers with herb Dijon sauce- \$32 (GF)
- Curried chicken wontons - \$28
- Vegetarian spring rolls with sweet chili sauce- \$26 (Veg)
- Coconut crusted shrimp with Manitoba honey - \$32
- Mediterranean chicken & vegetable skewers - \$28 (GF)
- Beef & Pork tourtière in pastry with saskatoon gastrique - \$28
- Parmesan risotto balls with marinara sauce- \$26 (Veg)
- Bison meatballs with caribou BBQ sauce - \$32
- Filo cup quiche with tomato and feta cheese \$26 (Veg)
- Fishcakes with Old Dutch salt & vinegar chips and lemon aioli \$26
- Roasted vegetable skewers \$25 (V) (GF)
- Loveday mushroom skewers with Herbes de Provence \$26 (V) (GF)



COLD

Price Per Dozen (Minimum order of two dozen)

- Maple syrup and brandy shrimp - \$32 (GF)
- Watermelon, feta and mint skewers with balsamic glaze - \$28 (Veg) (GF)
- Tomato bruschetta - \$26 (Veg)
- Crostini with peach, whipped maple cream cheese \$25 (Veg)
- Bannock with marmalade topped with bacon - \$26
- Mini tart with herb goat cheese and caramelized onions \$26 (Veg)
- Caprese skewers with tomato, basil and mozzarella \$28 (Veg)
- Free-run Nature's Farm deviled eggs with bacon \$27
- Southern Shrimp on Cucumber with hummus - \$32 (GF)
- Local mushrooms on herb goat cheese crostini - \$28 (Veg)
- Stuffed dates, maple crème cheese & almonds - \$26 (Veg)(Nut)
- Croque Monsieur bannock with ham and cheese - \$30



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 17% gratuity.



PLATED DINNERS

Fort Gibraltar 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 can be available with a preorder and a surcharge of \$3 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 (v) (Veg) (GF)
- Beef & Pork tourtière pastry pin wheels 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 with garlic cream fraiche (Veg) (GF)
- 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)
- Chicken vegetable with white and wild rice

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 17% gratuity.

SALADS

Bourgeois (Veg)

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

Spinach Salad (GF) (V)

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

Manitoba Harvest Salad (GF) (Veg)

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

Three Sisters 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
- Local John Russell honey crème brûlée (GF)
- Cheesecake with mixed berries in a mason jar
- Bread pudding with whiskey caramel sauce
- Strawberry shortcake
- Maple sugar pie with whipped cream
- Callebaut Belgium chocolate mousse (GF) (Veg)
- Peach cobbler in a mason jar

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



➤ Main course ➤

(Select one Main Course)

*Additional entrée choices can be available with a preorder
and a surcharge of \$3 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 - \$47 (GF)

Pan seared chicken topped with a Hunters 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

GRILLED BISON SIRLOIN - \$62 (GF)

Slow cooked Bison with wild blueberry gastrique

PORK CHOP - \$46 (GF)

Manitoba pork topped with bacon apple sauce

PICKEREL - \$49

Manitoba pickerel pinwheel with lemon garlic butter

MANITOBA STEAK OSCAR - \$64

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

NEW YORK STEAK - \$58 (GF)

Seared New York Steak cooked to Medium and served with a shallot, whiskey and peppercorn sauce

VEGETABLE STRUDEL - \$45 (VEG) (V) (Vegan Friendly)

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

KIDS MEALS - \$26

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

(Choose one – includes all courses)

All food, beverages and billable items are subject to applicable taxes and a 17% gratuity.

➤ Starch ➤

(Select one)

- Garlic rustic mashed potatoes (GF)
- Truffle mashed potatoes (GF)
- White and wild rice with mushroom & onions (GF) (V)
- French Onion and Swiss cheese roasted herb potatoes (Veg)
- Bacon and cheese mashed potatoes

➤ Vegetables ➤

(Select two)

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

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





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

\$46

✧ Fort Gibraltar Buffet ✧ ***(Minimum 75 people)***

- Freshly baked bannock and herb butter
- Caesar salad with creamy garlic dressing, croutons and parmesan
- Spinach salad with poppy seed dressing, granola, cranberries and feta cheese (Veg)
- Herb roasted chicken with lemon (GF)
- Glazed Ham with assorted mustards (GF)
- Roasted garlic mashed potatoes (GF)
- Baked Mediterranean penne pasta (Veg)
- Roasted vegetable medley (GF) (V)
- Corn succotash (GF) (Veg)
- Trifle in Mason jars
- Pudding Chômeur with maple sauce

\$52

All food, beverages and billable items are subject to applicable taxes and a 17% gratuity.

➤ Manitoba Buffet ◀

(Minimum 75 people)

- Freshly baked bannock and herb butter
- 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
- Grilled kielbasa with sauerkraut (GF)
- Roasted vegetable medley (Veg) (GF) (V)
- Garlic mashed potatoes (GF) (Veg)
- Maple sugar pie
- Strawberry Rhubarb crumble (GF) (Veg)
- John Russell honey crème Brûlée (GF) (Veg)

\$59





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.

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 & barley soup (GF)
- Tomato bisque & garlic cream soup (Veg)
- Corn chowder & bacon soup (GF)
- Root vegetable with cinnamon crème fraîche (GF) (Veg)

SALAD COURSE

Includes House salad (GF) (V) (Veg)

(Select one)

- Nature's Farm penne pasta salad
- Quinoa Mediterranean salad (GF)
- Bothwell cheddar and broccoli salad (GF)
- Traditional Caesar salad

MAIN COURSE

(Select two)

- Roast beef au jus (GF)
- Dijon pork loin with bacon apple sauce
- Lemon herb chicken (GF)
- Beef meatballs in mushroom sauce
- Grilled kielbasa (GF)
- Perogies with sautéed onions (Veg)

(Select two)

- Truffle mashed potatoes (GF) (Veg)
- Rustic garlic mashed potatoes (GF) (Veg)
- White and wild rice (GF)
- Roasted vegetable medley (GF) (Veg)
- Honey dill carrots (GF) (Veg)
- Green beans almonline (GF) (Veg)

DESSERT COURSE

(Select one)

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

(Select two)

- Peach Cobbler in mason jar (Veg)
- Seasonal pies (Nuts)
- Bread pudding with whiskey caramel sauce
- Strawberry shortcake in mason jars (Veg)
- Mixed berry trifle with crème Anglaise (Veg)

All food, beverages and billable items are subject to applicable taxes and a 17% 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 \$200 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 5 oz- \$9

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

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

Caesars - \$9

Pop and juice - \$3

CASH BAR

Guests are responsible for purchasing their own beverages at the prices above plus taxes



➤ 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 water and Club Soda), clamato juice, orange juice, cranberry juice, ice, glasses, garnishes and other specialty mixes (Worcestershire sauce, Tabasco sauce, grenadine) - **\$16 per person**

BEER & WINE ONLY CORKAGE

\$8 per person

WINE ONLY CORKAGE

(No bar set up - wine service only) **\$6 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.

\$8 per 1.5 oz serving

Assorted Caribou cocktails are available upon request starting at \$10 ea.

WINE SERVICE

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

House red or white wine \$36 per bottle

Sparkling wine \$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 - \$14/carafe

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

All food, beverages and billable items are subject to applicable taxes and a 17% gratuity.





LATE NIGHT IDEAS

Available after 10pm

POUTINE STATION - \$12 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 - \$16 PER PERSON

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

MASHED POTATO BAR - \$14 PER PERSON

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

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 tourtière meat for \$2 per person

LOCAL CHEESE PLATTER - \$12 PER PERSON

Local Bothwell cheeses served with crostini, Saskatoon jam and honey

LATE LUNCH - \$10 PER PERSON

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

CHARCUTERIE - \$16 PER PERSON

Selection of cured meats, assorted mustards, pickled items and braided bannock

FRUIT - \$8 PER PERSON (GF) (V) (VEG)

Fresh fruit display

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

Fresh vegetable display served with dill and onion dips

All food, beverages and billable items are subject to applicable taxes and a 17% 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

Starting at \$300 / hour

DISC JOCKEY (DJ)

\$700 (6 pm – 1 am)

\$900 (4 pm – 1 am)

Lighting options are also available.



SOCAN AND RESOUND 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

All food, beverages and billable items are subject to applicable taxes and a 17% 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 or test their skills at hatchet throwing.

➤ Historical Interpretation ➤

\$ 195 / 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 - \$ 800 / 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 17% 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)

\$175 /25 mins

Long Tour - guide only (no interpreters) \$200 /45 mins

VOYAGEUR GAMES - \$ 175 / 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)

LAWN BIG GAMES - \$ 150 / DAY / 3 STATIONS

Over sized lawn games throughout the yard to use during your event. Games such as Jenga, connect four, ladder ball and corn hole. (some games will be put away at dusk)

VOYAGEUR CAMPFIRE

Treat your guests to storytelling by a Voyageur around a campfire \$ 175 / hour

Campfire without storytelling \$60 / hour

Fireplace inside lit \$60 (seasonal)

MUSKET SALUTE - \$ 350 / 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.



All food, beverages and billable items are subject to applicable taxes and a 17% 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. 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 Gibraltar's caterers will be allowed on the premises. For city health department 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, E-transfer, 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 17% gratuity will be applied to all billable items (entire bill). 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 17% 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 3:00 pm. 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 17% 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 one from 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 \$30 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.

