

# Catering Package 2024



Please note that this menu is simply a guide...

We would be delighted to compose a tailor made menu and provide a specific quote for your event based on location, season, or idea for your event.

## Welcome to Bergmann's on Lombard

Thank you for considering Bergmann's for your special event. We would be delighted to be of service for corporate, wedding and private dining occasions. From full service events to menu pick-ups and delivery, we strive to provide excellence in food and service for events at our Lombard venue or your location. Attention to detail and providing a true sense of hospitality is the goal of the Bergmann's team.

Best wishes as you plan your special event!



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\*Menu's are subject to change without notice.



# Catering Information

## Food and Beverage

Due to changing seasons and market conditions, Bergmann's reserves the right to make menu changes or substitutions to ensure quality and maintenance of our high dining standards. To note, our food/menus may contain nuts and other allergens. We are pleased to accommodate any dietary restrictions and allergies however possible, and as always any last-minute requests. Bergmann's is to be the only provider of food and beverage at our venue, with the exception of wedding cakes provided by a licensed bakery. In accordance to health and safety regulations, no food or beverage can be removed from our premises without exception. Please note the time in which certain menus are available.

## Deposit, Booking, Cancellation Fees and Payment

To secure your date and our services, a non-refundable/non-transferable deposit of \$500 to \$1,000 (dependent on event size) may be made payable to Bergmann's On Lombard via cheque or e-transfer. The deposit will be applied to your final invoice which will be issued upon the completion of your event and is payable upon receipt. Late payments are subject to a 2% monthly interest fee. In the event of a last minute function cancellation, a cancellation fee will be charged based on the size of your event.

## Function Guarantees

A menu must be confirmed three weeks in advance of your event. A guest guarantee with event details including all dietary and allergy requests must be finalized 5 business days prior to your event. If a guarantee is not provided, we will proceed with preparing for the original estimated number of guests. You will be invoiced for the guarantee or actual attendance whichever is greater.

## Bergmann's Facility and the Grain Exchange

Bergmann's On Lombard is not responsible for any lost, stolen, or damaged property within our facility or at off-site catered events. Guests are required to remain on the 6<sup>th</sup> floor during their event. If guests make any physical damage to Bergmann's and/or The Grain Exchange Building, it is the responsibility of the client and will be invoiced accordingly. Any damages incurred will be billed to the client. In addition, no confetti or similar like material are to be used in our venue. Additional costs will apply.

## Alcohol Service

Only employees of Bergmann's are allowed to serve alcohol. No outside alcoholic beverages are allowed on the premises during any event, unless obtained with a LGCA occasional permit. If outside alcohol is found or suspected, all alcohol service will be ceased. In accordance to the LGCA regulations, no person under the age of 18, with or without parents, is allowed to consume alcohol at Bergmann's. Our staff has the right to refuse alcohol service to guests. Completion of



evening events is 12:30 a.m. All guests must vacate the premises by 1:00 a.m. or additional charges will apply.

### Taxes and Service Charge

All food, beverages, rentals, serving staff, and any other charges are subject to applicable 5% GST, 7% PST, and a 15% taxable service charge.

## Facility Rental

Below is the rental information, per day for our five rooms, including maximum guest capacity per style of setup. Facility rental will be applied to all events at Bergmann's. Please let us know how we may accommodate any specific setup requests for your event. Pricing includes tables, chairs, table linens and any décor items that Bergmann's has i.e. square vases, cylinder vases, mirror tiles, table numbers and stands. Please inquire for more details.

Any special requests or detailed set up may be subject to additional labor fees. Every effort will be made to insure proper time for set up of your event. Any additional time needed to prepare either prior to the day of your event or day of must be brought to our attention minimum two weeks before your event. If applicable, event floor plan/seating arrangements must be provided four days in advance of the event.

**Corner Meeting Room** (approx. 325 sq. ft.) \$250

Round Table – 9 guests

Rectangular Table – 12 guests

Reception – 22 guests

**Boardroom** (approx. 650 sq. ft.) \$350

Round Tables – 35 guests

Half Rounds – 24 guests

U-shape – 15 guests

Hollow Square – 18 guests

Boardroom Style – 22 guests

Reception – 40 guests

**Small Dining Room** (approx. 1,000 sq. ft.) \$495

Round Tables – 48 guests

Half Rounds – 30 guests

U-shape – 26 guests

Hollow Square – 32 guests

Boardroom Style – 24 guests

Reception – 60 guests

**Large Dining Room** (approx. 3,200 sq. ft.) \$850  
 Round Tables – 140 guests  
 Reception – 200 guests

**Complete Venue** (approx. 4,200 sq. ft.) \$950  
 Round Tables – 220 guests  
 Reception – 270 guests



## Resound Fees and SOCAN Fees

### SOCAN Fees (*Society of Composers, Authors and Music Publishers of Canada*)

Please note that a SOCAN and ReSound fee is applicable and will be invoiced to the client whenever live or recorded music is played in our venue (DJ or Live Band).

Capacity	Without Dancing	With Dancing
1-100 guests <i>(boardroom or small dining room)</i>	\$22.06 plus applicable taxes	\$44.15 plus applicable taxes
101-300 guests <i>(large or complete dining room)</i>	\$31.72 plus applicable taxes	\$63.49 plus applicable taxes

### ReSound Fees (*Royalties collected for Public Performance of Sound Recordings*)

Capacity	Without Dancing	With Dancing
1-100 guests <i>(boardroom or small dining room)</i>	\$9.25 plus applicable taxes	\$18.51 plus applicable taxes
101-300 guests <i>(large or complete dining room)</i>	\$13.30 plus applicable taxes	\$26.63 plus applicable taxes

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## Audio, Visual, and Technology Rental

Tripod Projector Screen	\$45/day
LCD Projector	\$100/day
Easel	\$15/each
Flipchart and Markers	\$35/each
Extension Cords or Power Bars	\$3/each
Conference Telephone	Inquire
Phone Line	Inquire
Wireless Handheld/Lapel Microphone	\$200/day
Podium and Microphone (Large Dining room)	N/C

*Additional hookup fees may apply.*

*Wi-Fi available, please inquire.*

## Off-Site Catering Information

Out-of-House/Delivery Fee	Delivery fee dependent upon location & type of event
Out-of-House Event Staff/Bartender Fee	\$35 per hour per event staff/bartender
Out-of-House Full Bar Setup Fee	\$250 & up
Dishware, Glassware, Linen, Setup, and Takedown	Starting at \$9 per guest ( <i>To be confirmed prior to booking</i> )

***Bergmann's has catered to Lake of the Woods/Cottage Country and up to the US Border. Please inquire as to your preferred location. The menus in our Catering Package reflect events at Bergmann's. All off-site events will have additional costs based on numbers, location, etc., and will be confirmed prior to booking.***

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## Breakfast Menu

*Menus are guides only; we would be delighted to tailor a specific menu for any occasion.*

**Minimum 20 Guests or a \$5.00 Surcharge Will Apply**

**\*Breakfast menu available until 10:30 am\***

*All breakfast menus include Premium Roast Coffee/Tea Station*

### **Early Morning – \$18.05 per guest**

Assorted Morning Pastries

*(ie. Scones, Muffins, Breakfast Loaves, Fruit Pastries, Cinnamon Rolls, etc.)*

### **Continental – \$22.05 per guest**

Assorted Morning Pastries

*(ie. Scones, Muffins, Breakfast Loaves, Fruit Pastries, Cinnamon Rolls, etc.)*

Fruit Yogurt and/or Homemade Granola Parfaits

Fresh Fruit Composition (Kabobs, Fruit Salad, Platter)

Assorted Dried Cereal/ Dried Fruit/ Nuts/ Milk

### **Lombard Breakfast – \$34.05 per guest**

Assorted Morning Pastries

*(ie. Scones, Muffins, Breakfast Loaves, Fruit Danishes, Cinnamon Rolls, etc.)*

Seasonal Fresh Fruit Composition or Fruit Salad w/Grand Marnier Syrup

Chilled Yogurts

Gourmet /Cottage Fried / Hash Brown Potatoes

One of Hickory Smoked Bacon/Breakfast Sausage/Maple Glazed Pit Ham /Turkey Sausage

Steel-cut Oatmeal with Dried Fruit /Nuts or Dried Breakfast Cereals & Milk

Please select one of the following to complete your Lombard Breakfast: *Sour Cherry CrepesBelgium*

*Waffles & Vanilla CustardScrambled Eggs Plain or w/Shredded Cheddar/Peppers/Ham*

*Egg & Brioche Strata w/Farmer Sausage & MushroomsEggs Benedict/Poached Eggs/Back*

*Bacon/Hollandaise (add \$3.50 per Guest)Baked German Apple & Raisin Pancake w/Amaretto  
Sauce*

*Steak & Sweet Potato Hash*

*Banana Pancakes/Wild Blueberry Compote*

## Break and Snack Menu

Assorted Drink Selection	\$4.50 each
<i>Bottled Water/Sparkling Mineral Water</i>	
<i>Assorted Soft Drinks</i>	
<i>Orange/Apple/Cranberry Juice</i>	
Regular & Decaffeinated Coffee/Tea Station	\$6.95 per guest
<i>(A.M. or P.M.)</i>	
Mixed Fresh Fruit Yogurt Smoothie	\$4.95 each
House made Muffins	\$25.00 per dozen
<i>(I.E. Spiced Carrot, Blueberry, Chocolate Chip, Cranberry Orange etc.)</i>	
Slices of House-Baked Breakfast Breads	\$3.00 each / 2 per guest
<i>(I.E. Banana, Nut, Cinnamon, Lemon, etc.)</i>	
House Baked Cupcakes (ie. Chocolate, Vanilla Bean or Red Velvet)	\$30.00 per dozen
Homemade Chocolate Caramel or Blondie Brownies	\$25.00 per dozen
House-Baked Cookies	\$28.00 per dozen
<i>(e.g. Chocolate Chip, Ginger Snaps, Shortbread and Peanut Butter )</i>	
Fresh Fruit or Lemon Tarts with Vanilla Custard	\$30.00 per dozen
Häagen-Dazs Ice Cream Bars	\$5.00 each
Whole Fresh Fruit	\$1.25 each
Seasonal Fresh Fruit Display	\$100.00
<i>(Serves 10 guests)</i>	
Premium Cheese and Crackers	\$150.00
<i>(Serves 10 guests)</i>	
Crisp Vegetable Crudit� and Buttermilk Ranch Dip	\$95.00
<i>(Serves 10 guests)</i>	
Trail Mix (mixed nuts, dried fruit, and pretzels) (Serves 10 guests)	\$45.00

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## Deli-Style Lunch Menu

Minimum 20 guests or a \$5.00 Surcharge Will Apply

\*Lunch Menu available until 2:30pm\*

*All deli-style menus include Premium Roast Coffee/Tea Station*

### Soup & Sandwich – \$26.95 per guest

#### **Kitchen's Homemade Soup of the Day**

*(ie. Woodland Mushroom Bisque/Butternut Squash/ Tomato Basil /Corn Chowder/Cauliflower Potato/Cabbage & Beet Borscht/Chicken Vegetable Barley)*

#### **Premium Sandwiches and Wraps**

Served on Fresh Luncheon Breads and Wraps, and garnished with Fresh Vegetables & Cheeses

*(ie. Beef, Turkey, Harvest Ham, Tuna Salad, Egg Salad, Salmon Salad, Chicken Salad, Hummus, Roasted Vegetables, etc.)*

Presented with Crisp Kosher Pickles and Individual Chip Bags

#### **Dessert**

Kitchen's Dessert Selection of the Day i.e. Trifle, Bread Pudding, Cookies and Slices etc..

### Prairie Deli Presentation – \$32.95 per guest

#### **Kitchen's Homemade Soup of the Day**

*(ie. Woodland Mushroom Bisque/Butternut Squash/ Tomato Basil Corn Chowder/Cauliflower Potato/Cabbage & Beet Borscht  
Chicken Vegetable Barley)*

#### **Kitchen's Salad of the Day**

*(ie. House Caesar, Spinach, Bistro Greens, Pasta, Potato, Greek, Country Slaw, etc.)*

#### **Buffet Presentation of the Day**

*(ie. Farmer's Market Raw Vegetables and Buttermilk Ranch Dip, Cheese Display, Hummus)*

#### **Premium Sandwiches and Wraps**

Served on Fresh Luncheon Breads and Wraps, and Garnished with Fresh Vegetables and Bothwell Cheese

*(I.e. Beef, Turkey, Harvest Ham, Tuna Salad, Egg Salad, Salmon Salad, Chicken Salad, Hummus, Roasted Vegetables, etc.) Served with Crisp Kosher Pickles*

#### **Dessert**

Kitchen's Dessert of the Day



## Lombard Lunches

Minimum 20 guests or a \$5.00 Surcharge Will Apply

\*Lunch Menu available until 2:30pm\*

### Served Entrée and Dessert – \$35.95 per guest

*Entrées include a served chef's dessert selection, luncheon breads and butter, and premium roast coffee/tea service*

Roasted Vegetable Marinara Pasta

\*.\*.\*

Grilled Striploin of Pork/ Bourbon Barbecue Sauce/Tropical Fruit Relish

\*.\*.\*

Bergmann's House Salad w/Roast Breast of Chicken/Shrimp/Onion/Balsamic Dressing

\*.\*.\*

Breast of Chicken w/Cabernet Jus/Market Risotto

\*.\*.\*

Beef Tenderloin Teriyaki Ragout w/Grains and Wild Rice

\*.\*.\*

Sockeye Salmon w/Red Chili Mustard & Roasted Gourmet Potatoes and Wilted Spinach

\*.\*.\*

Alberta Beef/ Caramelized Onions and Mushrooms/ Provolone Cheese/ Red Wine Demi/ Set on House Made Focaccia Served with Yukon House Made Fries

\*.\*.\*



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# Buffet Menu

Minimum 25 Guests or a \$5.00 Surcharge Will Apply

## Lunch Buffet Includes:

2 salads  
1 presentation  
Chef's dessert of the day

One Entrée – \$35.95  
Two Entrée – \$44.95  
Three Entrée – \$49.95

## Dinner Buffet Includes:

3 salads  
2 presentations  
1 served dessert or dessert table (additional cost)

One Entrée – \$54.95  
Two Entrée – \$62.95  
Three Entrée – \$69.95

*All Buffets include Fresh Baked Breads and Butter and  
Premium Roast Regular & Decaffeinated Coffee/Tea Service*

**\*Lunch Menu available until 2:30pm\***

## SALADS

House Salad of Bistro Greens with Seasonal Garnish and Choice of Dressing  
Citrus Vinaigrette/Dijon Maple/Red Onion & Rosemary/Honey Bacon/Poppyseed/Raspberry Vinaigrette  
Cobb Salad / Greens / Bacon/ Tomato/ Avacodo/ Grainy Mustard Dressing  
Classic Caesar Salad with Herb Roasted Croutons, Parmesan, and Caesar Dressing  
Butter Lettuce with Pears, Blue Cheese, and Creamy Herb Dressing  
Greek Salad with Cucumber, Bell Peppers, Olives, Feta, and Balsamic Dressing  
Penne Pasta Salad with Seasonal Vegetable Confetti/Garlic-Thyme Dressing  
Spinach Salad with Honey Bacon Dressing/ Bothwell Cheese and Sunflower Seeds  
Potato Salad w/Pickles/Shredded Egg/Bacon/Dijon-Mayo Dressing  
Mixed Grains/Chickpea/Pumpkinseeds/Chimichurri Dressing  
Couscous Salad/ Snap Peas/ Dried Fruit/ Citrus-Basil Dressing  
Caprese Salad/Tomato/Onion/Basil/Arugula/Balsamic  
Country Apple Infused Slaw/Toasted Pine Nuts & Sunflower Seeds

## Presentations

### Imported and Domestic Cheese Board

Served with House Crackers

(I.e. Camembert, Smoked Gouda, Brie, Swiss, Danish Blue, Aged Cheddar, Cambozola, etc.)

### Seasonal Fresh Fruit Presentation

(I.e., Strawberries, Kiwi, Mango, Grapes, Cantaloupe, Honeydew, Oranges, Watermelon, Plums, etc.)

### House Made Dips with Spiced Flatbread Crisps (Select one of the following)

Crab & Red Chili Cream Cheese

Mild Garlic Hummus,

Woodland Mushroom "Tapenade"

Pan Roasted Bell Pepper

Spinach, Artichoke, and Roasted Garlic

Eggplant Pico de Gallo

### Stuffed French Baguettes (Please select one type for every 25 guests)

Stuffed with Herb Cream Cheese, and Complemented with:

*Dijon Chicken and Dried Cranberry*

*Honey Ham, Arugula, and Bothwell Cheddar*

*Fresh Basil, Sundried Tomatoes, Crumbled Feta, Vegetables*

*\*please inquire for further selections*

### Flatbread Presentation (Please select one type of Pizza for every 25 guests)

Served Chilled

Choose from the following:

*Atlantic Smoked Salmon with Dill Crème Fraiche, Red Onion, and Russian Mustard*

*Roasted Vegetables with Parmesan, Truffle Oil, and Tomato Essence*

*Maple Glazed Pear, Shaved Prosciutto, and Blue Cheese*

*Bacon/Mushroom/Blue Cheese/Garlic*

### Garden Vegetable Presentation

Roasted Vegetable Antipasto

Served with Truffle Oil Drizzle and Sea Salt

or

Seasonal Crudité Served with Chef's House Dip

### Cranberry Flecked Bothwell Cheese Wheel with Candied Pecans or Cheddar Cheese wheel with Basil Pesto

Served with Flatbread Crisps and Crackers

### Chilled Seafood Presentation (additional \$22.95 per person)

Shrimp, Crab Claws, Scallops, Cold Poached Atlantic Salmon served with Traditional Dips and Garnishes



## Entrées

*Entrées are accompanied by: Chef's Potato, Rice/Grains or Pasta and Fresh Market Vegetables  
(Please select one, two, or three entrées)*

### Chicken

Chicken Breast & Thigh with Bourbon Barbecue Glaze  
Olive Thyme & Breast of Chicken w/ Wild Mushroom Sauce  
Dijon-Pretzel Crusted Breast of Chicken with Cabernet Sauce  
Honey-Herb and Lemon Brined Breast of Chicken with Tomatillo Salsa Verde  
Chicken Teriyaki/Pineapple/Soy/Ginger  
Breast of Chicken / Roasted Tomato~Pepper Sauce /Parmesan

### Pork

Porkloin w/Sultana Sage Dressing/Crown Royal Whiskey Sauce  
“Schnitzel style” Pork Tenderloin Medallions with Cracked Peppercorn Sauce  
Pork Tenderloin w/Gorgonzola Cream Sauce/Toasted Macadamia Nuts  
Chef Carved Slow Roasted Porkloin/Apple Sauce/Maple Bacon Jam

### Beef

Chef Carved Slow Roasted AAA Beef® Striploin  
*Served with Traditional Condiments*  
Alberta Beef Stroganoff/Brandied Mushrooms/Onion/Pickles/Sour Cream  
Boneless Beef Short Ribs w/Saskatoon~Red Wine Sauce  
Alberta Beef Kebabs Glazed w/ Homemade Steak Sauce

### Fish

Salmon w/ Champagne Butter Sauce  
Lake Pickerel w/Julienne Vegetable & Lemon Butter  
Oven Baked Steel Head Trout w/Caper Tartar  
Russian Mustard Glazed Manitoba Arctic Char/Cucumber Citrus Relish

## Vegetarian

Basil Pesto & Ricotta Lasagne

Coconut Curried Cauliflower Korma

Eggplant & Squash Ratatouille

*For dinner buffets, please select one dessert from our Served Dessert Menu on page 18*



## Plated-Served Dinner Menu

(Minimum 25 guests or an \$10.95 surcharge will apply)

Entrée price reflects menu in 3-courses

\*Select one Salad or Soup  
and one Dessert  
to compliment your entrée

Dinner in 4-courses

additional \$12.95 per guest

Advanced Choice Entrée

additional \$5.95 per guest

Entrées are accompanied by Fresh Market Vegetables and Choice of:  
Garlic Truffle Mashed Potatoes/Herb Roasted Gourmet Potatoes  
Whipped & Baked/Rice Pilaf & Grains or Market Vegetable Risotto

All meals include Fresh Baked Breads and Butter  
and Premium Roast Regular & Decaffeinated Coffee/Tea Service

### SOUP

Butternut Squash Bisque/ Pumpkin Seeds

Wild Rice & Corn Chowder

Double Woodland Mushroom Cappuccino Style

Chicken Vegetable & Orzo

Corn & Bacon Chowder

Tomato & Roasted Red Pepper

We would be delighted to create additional soup options at your request

### SALAD

Greek Salad with Cucumber, Bell Peppers, Olives, Feta, and Balsamic Vinaigrette

House Caesar Salad with Crispy Flatbread Parmesan & Asiago

**Choose one of the following dressings to accompany the salads listed below:**

Ginger Vinaigrette/Honey Dijonette/ Onion Thyme Vinaigrette/Honey Bacon  
Creamy Herb and Garlic/Poppyseed Dressing/ Raspberry Dressing/Citrus-Herb Dressing

Tangle of Mixed Greens Wrapped in a Cucumber Ribbon with Seasonal Garnish

Butter Lettuce Salad with Danish Blue Cheese, Maple Roasted Pears, and Candied Pecans

Baby Spinach Leaves with Seasonal Berries/Red Onion/Walnuts

BLT Cobb Salad/Bacon/Tomato/Lettuce/Egg/Cheddar

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## ENTRÉES

### Chicken

Pretzel-Dijon Crusted Breast of Chicken / Cabernet Sauce	\$52.95
Breast of Chicken w/Maple Bacon Jam	\$52.95
Stuffed Breast of Chicken with Red Wine Jus and your choice of:	\$57.95
<i>Basil &amp; Sundried Tomato Dressing</i>	
<i>Dried Fruit, Sage and Brie</i>	
<i>Cranberry Fig Dressing</i>	
<i>Farmer Sausage/Havarti</i>	
<i>Honey Ham and Truffle Cheddar</i>	

### Pork

Grilled Boneless Pork Chop w/ Mango Salsa	\$48.95
Slow Roasted Porkloin w/ Apple Brandy Reduction	\$48.95
Schnitzel Style Pork Tenderloin w/Charred Lemon & Capers	\$52.95
Pan Seared Pork Tenderloin w/Blueberry Sambuca Sauce	\$52.95

### Beef

AAA Pan Seared Rib-Eye (10 oz)	\$69.95
Red Wine Braised Boneless Albert Short Beef Rib	\$54.95
Carved AAA New York Beef Striploin (6 oz.)	\$55.95
AAA Alberta Beef Tenderloin 6oz/8oz	\$64.95 - 6oz \$72.95 - 8oz

Choose one of the following sauces to compliment your beef selection:

- Béarnaise*
- Wild Mushroom Sauce*
- Saskatoon Berry Demi -Glace*
- Green Peppercorn Sauce*
- Blackberry-Butter Sauce*
- Buffalo Trace Bourbon Barbecue*

Additional Enhancements for \$6.95 per guest:

- Goat or Blue Cheese*
- Almond-Praline Crust*
- Wellington Style (Mushroom Duxelle and Puff Pastry)*
- Jumbo Prawn*

### **Fish**

Atlantic or Sockeye Salmon	\$52.95
Manitoba Lake Pickerel	\$52.95
Arctic Cod Fish	\$52.95
Steelhead Trout	\$52.95

**Please choose one of the following to accompany your Fish Option:**

Maple Mustard Glazed Citrus Hollandaise Ginger Teriyaki Mushroom Corn Salsa  
Green Pea Butter Sauce Soy Maple Reduction

### **Vegetarian**

Sweet Potato Hummus Stuffed Portabella	\$48.95
Cauliflower "Steak" w/Truffled Squash Ratatouille	\$48.95
Filo Strudel with Tomato Chickpea Ragout & Balsamic Drizzle	\$48.95

## **Served Dessert Menu**

*Desserts are presented with seasonal fresh fruit or sauces  
and Kitchen's choice of chocolate, cookie, or sugar garnish.*

*Please select one dessert to compliment your Buffet or Served Dinner.*

Chocolate Pot du Crème w/Fresh Seasonal Berries  
Tiramisu Mason Jar/Grand Marnier Essence  
Chocolate Cherry Trifle + Vanilla Parfait  
The Lemon Curd Tart/ Ruby Red Raspberry Coulis  
Raisin Speckled Bread Pudding/Vanilla Bean Ice Cream  
Sticky Toffee Pudding + Brown Sugar Ice Cream  
Cheese Cake w/Choice of Sauce – Raspberry/Kiwi/Mango/Apricot/Blueberry/etc.  
Apple Crumble w/Cinnamon Ice Cream  
Vanilla Bean Crème Brûlée (Additional Flavors Available ie. Pistachio, Maple, Hazelnut, Rosemary)  
Baked Alaska/Pistachio Ice Cream/ Red Velvet Disc / Toasted Meringue

*\*House-made Ice Creams and Sorbets available upon request*

*\*Chefs Grand Dessert Sample Table Additional \$10.95 per person\*  
Please inquire*

## Reception Menu

### PRESENTATION ITEMS

<p><b>Fresh Fruit Composition</b>            Seasonal Chilled Sliced Fresh Fruit Platter  <i>(I.e. Strawberries, Cherries, Pineapple, Cantaloupe, Honeydew, Grapes, Mango, Blackberries, etc.)</i></p>	<p>\$14.95 per guest</p>
<p><b>Domestic &amp; Import Cheese Board</b>  <i>Accompanied with House Crackers &amp; Biscuits            (I.e. Camembert, Smoked Gouda, French Brie, Havarti, St. Andre, Swiss, Bothwell Cheddar, Vintage Red Wine Cheddar. Dried &amp; Fresh Fruits.)</i></p>	<p>\$18.95 per guest</p>
<p><b>Baked Brie</b>            Apricot Jam/Puff Pastry/Sugared Almonds            Cheese Biscuits &amp; Crackers</p>	<p>\$95.00  <i>(serves 15 guests)</i></p>
<p><b>Basil Pesto Cheese Wheel</b>  <i>Served with Cheese Biscuits and Crostini</i></p>	<p>\$65.00  <i>(serves 15 guests)</i></p>
<p><b>Antipasto Display</b>  <i>Premium Cold Meats/Grilled and Marinated Seasonal Vegetables and Chefs Cheese            Selection finished with Truffle Balsamic Drizzle</i></p>	<p>\$250.00  <i>(serves 20 guests)</i></p>
<p><b>Premium Fancy Sandwiches</b>            Triple Decker Petite Style Sandwiches  <i>(I.e. Roast Beef, Harvest Ham, Roast Turkey, Scallion-Crab Salad, Thyme Chicken Salad,            Chive Flecked Egg Salad, Peppered Tuna Salad, Montreal Smoked Meat, etc.)</i></p>	<p>\$20.95 per guest  <i>(Serves a Minimum of 20 guests)</i></p>
<p><b>Vegetable Crudité Crisp Raw Market Vegetables            Honey Dill or Ranch Dip</b></p>	<p>\$10.95 per guest</p>
<p><b>Stuffed French Baguettes</b>            Stuffed with Herb Cream Cheese, and Complemented with:  <i>Dijon Turkey and Dried Cranberry            Honey Ham, Arugula, and Bothwell Cheddar            Fresh Basil, Sundried Tomatoes, and Asparagus            Goat Cheese and Cheddar with Roasted Vegetables            *ask about other selections</i></p>	<p>\$35.00  <i>(Per Baguette)</i></p>
<p><b>Slider Presentation (2 per Guest)</b>            Alberta Beef/ Truffle Aioli/ Caramelized Onions            Crown Royal BBQ Pork Sliders/ Bistro Green and Mustard Mayo            Oven Roasted Turkey with Arugula and Cranberry Mayo</p>	<p>\$12.95            \$10.95            \$10.95</p>

Olive Seared Tofu/ Portabella/ Chickpea Hummus/ Spiced Eggplant

\$9.95

### Gourmet Flatbread Presentation

*Served Chilled*

Choose from the following:

*Smoked Salmon/Caper Dill Cream Cheese*

*Vegetables/Tomato/Asiago Pear/Prosciutto/Blue Cheese/Arugula*

*Wild Mushroom/Garlic/Spinach/Feta*

\$35.00 each  
(serves 10 guests)

### Presentation Dips

**Please select one of the following** *Served with Crostini/Crackers/Cheese*

*Biscuits/Pita Wedges*

*Citrus Pepper Hummus*

*Pan Roasted Bell Pepper*

*Spinach Sour Cream & Chive*

*Pan Smoked Corn Pico*

\$ 95.00  
(Serves 20 guests)

### Poutine Bar

*Montreal Steak Spice Fries w/Red Wine Sauce*

*Crumbled Bacon/Cheddar/Scallions/Sour Cream*

\$12.95 per Guest

### Perogy Bar

*Potato-Cheddar or Cottage Cheese Perogies*

*Sour Cream/Green Onions/Sautéed Sweet Onions*

*Bacon or Crumbled Farmer Sausage*

\$16.95 per Guest

### Chefs Carvery Stations

*Carvery is accompanied with Fresh Rolls and Traditional Condiment Sampler*

*Ie. Mustards/Horseradish/Barbecue/Sautéed Onions/Mushroom Compote/Mayo/etc.*

AAA Alberta Beef® Striploin

\$35.95 per guest

AAA Alberta Beef® Tenderloin

\$48.95 per guest

Slow Roasted Porkloin

\$19.95 per guest

Marinated Turkey Breast

\$25.95 per guest



## Flambé Stations

(Minimum 25 Guests)

### Pernod Flamed Tiger Shrimp

*Finished with Cream, Tomato Concasse and Chives*

\$29.95 per guest

### Pickarel Cheeks

*Finished with Pernod Cream and Fresh Herbs*

\$25.95 per guest

### Chicken Fillets

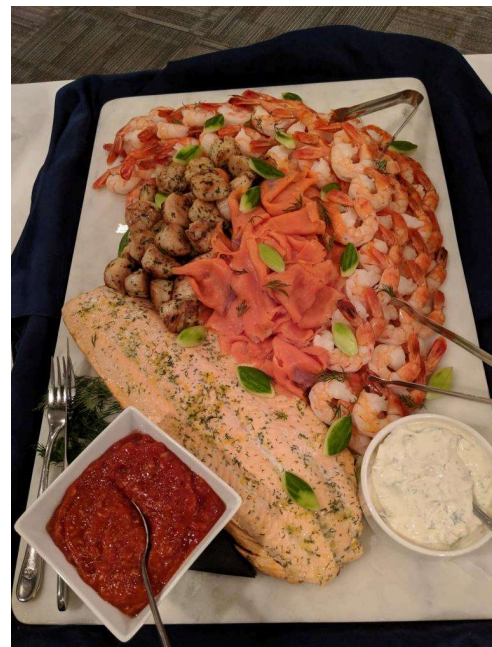
*With a Sambuca Chili Cream Sauce*

\$24.95 per guest

### Cherry Jubilee

*Grand Marnier /Sour Cherries/ Vanilla Bean Ice Cream*

\$19.95 per guest



# HORS D'OEUVRES

Minimum order – 3 dozen of each

## Hot Hors D'oeuvres

Sausage & Goat Cheese Stuffed Mushrooms	\$34.95 per dozen
Vegetable Spring Rolls w/ Red Chili Sauce	\$32.95 per dozen
Chicken Brochettes w/Curried Coconut Sauce	\$35.95 per dozen
Mini Crab Cakes w/Lemon Basil Aioli	\$39.95 per dozen
Beef Tenderloin Brochettes w/ Whiskey BBQ	\$42.95 per dozen
Coconut Shrimp w/ Red Chili Mayo	\$38.95 per dozen
Rack of Lamb Chop w/Rosemary Mustard	\$59.95 per dozen
Cranberry Brie In Filo Crostini	\$34.95 per dozen
Truffle Mac & Cheese Served in Espresso Cup	\$34.95 per dozen
Hickory Smoked Bacon Wrapped Scallops	\$36.95 per dozen
Wild Mushroom Risotto Fritter w/Garlic Mayo	\$32.95 per dozen
Beef Empanada w/ Sriracha Aioli	\$34.95 per dozen
Lobster Grilled Cheese Triangles	\$36.95 per dozen

## Cold Hors D'oeuvres

Goat Cheese/Mushroom/ Parmesan Crostini	\$32.95 per dozen
Lobster Corn Salad in Cucumber Ring	\$36.95 per dozen
Classic Shrimp Cocktail/Cocktail Sauce or Basil Chili Aioli	\$39.95 per dozen
Mini Beef Tenderloin Yorkshire w/Caramelized Onions & Roasted Garlic Mayo	\$39.95 per dozen
Prosciutto Wrapped Chicken Parfait/ Herb Dijionette	\$36.95 per dozen
Avocado & Vegetable Rice Paper Roll <i>Served with Peanut Sauce</i>	\$38.95 per dozen
Chicken Cordon Blue Roll w/Grainy Mustard Mayo	\$32.95 per dozen
Pork Tenderloin w/Sweet Onion Jam/Herb Crouton/Chevre	\$32.95 per dozen
Pineapple/Bocconcini/Basil Brochette	\$30.95 per dozen
Smoked Salmon Crouton w/ Caper Dill	\$38.95 per dozen
Cranberry Chicken Salad Barquette	\$34.95 per dozen

## CAKES & TORTES

*Desserts are garnished with Kitchen's choice of Seasonal Fruit, Sauces, Chocolate and/or Cookie Garnish. Each cake or torte is \$62.95 and serves approximately 15 guests.*

New York Cheesecake with Seasonal Fruit Compote *Custom cheesecakes are available upon request (i.e. Turtle, Skor, Oreo, etc.)*

Red Velvet Cake/Cream Cheese FrostingSchmoo Torte Trifle with Caramel Sauce & Spiced Pecans

Lemon Curd Tart with Shaved White Chocolate

Soft Toffee Pecan Pie

Apple Tart w/Vanilla Bean Whip CreamWalnut-Carrot CakeBergmann's Twinkies Cake with Strawberry Compote

Chocolate Oblivion Cake /Fresh Berries

Grand Marnier Tiramisu

Pavlova with Seasonal Fresh Fruit and Vanilla Cream

*Dessert and Coffee Reception Starting at \$15.95 per Guest*

**For dinner functions, Grand Dessert**

**Sampling Table is \$9.95 per Guest**

***This includes a Chef's selection of tortes; cheesecakes, chocolate and other dessert items presented buffet style.***

*\*Menu and pricing subject to change*





## MINI PASTRIES, SQUARES, AND TARTS

Chocolate Caramel Brownie/Blondies	\$28.95 per dozen
"Mini" Vanilla Bean Crème Brûlée (Other Selection's Available upon Request)	\$39.95 per dozen
"Mini" Lemon Curd Tarts	\$35.95 per dozen
House-Baked Cookies <i>(ie. Chocolate Chip, English Shortbread, Ginger Snaps, etc.)</i>	\$25.00 per dozen
Chocolate/Vanilla/ Red Velvet Cupcakes with Buttercream Icing <i>Other selections are available upon request</i>	\$34.95 per dozen
Chocolate Dipped Strawberries	\$39.95 per dozen
Chef's Selection of Pastries & Squares	\$30.95 per dozen
Hand Rolled Truffles	\$22.95 per dozen





## Additional Services

Late Night Premium Roast Coffee and Tea Station	\$4.95 per guest
Sparkling Fruit Punch Station	
<i>Cocktail Hour</i>	\$5.95 per guest
<i>Entire Event</i>	\$7.95 per guest
Wedding Cake Cutting Fee	\$2.00 per guest
<i>Includes plates and cutlery</i>	
Late Night Snack	\$7.00 per guest & up
<i>(I.e. Pastries, Fruit Display, Cheese Display, Chefs Choice Slider – see reception menu)</i>	
Centerpiece, Flower Arrangements, and Additional Décor Services	Please Inquire
Additional Linen	\$9.95 each
<i>(As Requested)</i>	
Specialty Linen	Please Inquire
Wedding Receptions – Complementary Tasting for the Bride and Groom	
<i>For Plated Sit down Dinners Only (3 or 4 Courses)</i>	
<i>When available, tastings can be arranged from Monday to Friday between 1:00-4:00 p.m.</i>	



## Beverage Service

Bergmann's On Lombard offers three types of beverage service: cash bar, host bar, and corkage bar. Each type of service includes:

*Soft Drinks & Juices (for beverage mix), Ice, Garnish, Glassware, and Cocktail Napkins*

All alcoholic beverages served at Bergmann's must be listed on our license or the active occasional permit.

### **Cash Bar:**

*All beverages are sold directly to guests*

Bergmann's On Lombard provides complete set-up, stocking, and service of the bar

Bartender Fee – \$35 per bartender per hour  
*1 bartender for every 75 guests (approx.)*

### **Host Bar:**

*All beverages will be charged to the host of the event on a per-consumption basis*

Bergmann's On Lombard will provide a complete set-up, stocking, and service of the bar

Bartender Fee – \$35 per bartender per hour  
*1 bartender for every 75 guests (approx.)*

### **Occasional Permit and Corkage:**

The host of the event will obtain an occasional permit and order the desired alcoholic beverages for the event through Manitoba Liquor and Lotteries

The Manitoba Liquor Control Act requires that all occasional permits be obtained prior to the event and provided to Bergmann's the same day the alcohol is delivered. The individual who obtained the permit must be in attendance for the duration of the event. The permittee is responsible and liable for all their guests, and must not consume any alcoholic beverages during the event. Liquor can only be served during the times stated on the license; no exceptions. The occasional permit must reflect the number of guests in attendance, not the room capacity. Left over unused alcohol must be removed upon the conclusion of the event.

**Bar Corkage (Wine, Beer, and Liquor)** – \$18.95 per guest

*Corkage fee also includes wine to be placed on tables (poured tableside additional \$3 per guest)*

**Wine and Beer Corkage** – \$7.95 per guest

*Corkage fee also includes wine to be placed on tables (poured tableside additional \$3 per guest)*

## Bar Menu

Standard House Spirits (1 oz.)	\$7.00 & up
<i>I.e. Smirnoff Vodka</i>	
<i>Beefeater Gin</i>	
<i>Bacardi Amber, White &amp; Dark Rum</i>	
<i>Captain Morgan's Spiced Rum</i>	
<i>Canadian Club Rye</i>	
<i>Red Label Johnnie Walker</i>	
<i>Jose Quervo Tequila</i>	
Deluxe Spirits (1 oz.)	\$8.00 & up
<i>I.e. Appleton's Rum</i>	
<i>Bombay/Sapphire Gin</i>	
<i>Crown Royal</i>	
<i>Jack Daniel's</i>	
<i>Jameson Irish Whiskey</i>	
<i>Wild Turkey Bourbon</i>	
Liqueurs (1 oz.)	\$8.00 & up
<i>Bailey's</i>	
<i>Kahlua</i>	
<i>Frangelico</i>	
<i>Drambuie</i>	
<i>Amaretto</i>	
Domestic Beer	\$7.00 & up
<i>I.e. Alexander Keith's</i>	
<i>MGD</i>	
<i>Michelob Ultra</i>	
<i>Coors Light</i>	
Imported Beer	\$8.00 & up
<i>I.e. Corona</i>	
<i>Heineken</i>	
<i>Stella Artois</i>	
Premium Scotches/ Brandy's/Bourbon (1.5 oz.)	\$10.00 & up
Martinis	\$12.00 & up
Wine by the Glass	\$8.00 & up
Non Alcoholic Beverages	\$4.50
<i>Soft Drinks, Juices, Mocktails, etc.</i>	

# Wine Menu

*Looking for your preferred wine? We would be pleased to source and accommodate as this list is only a sample.*

*Pairing recommendations available upon request.*

## White Wine

### Canada

Mission Hill Sauvignon Blanc	\$60.00
Quails' Gate Chenin Blanc VQA	\$48.00
Jackson-Triggs Chardonnay	\$32.00
Cave Springs Sauvignon Blanc	\$54.00

### Chile

Alario Chardonnay	\$39.00
Kintu Sauvignon Blanc	\$37.00
Claro Reserva Pinot Grigio	\$49.00
Cono Sur Reserva Sauvignon Blanc	\$52.00

### Australia

Wolf Blass "Yellow Label" Chardonnay	\$55.00
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### Italy

Villa Chiopris Pinot Grigio	\$44.00
Santa Margherita Pinot Grigio	\$49.00

### New Zealand

Kim Crawford Sauvignon Blanc	\$56.00
Stoneleigh Sauvignon Blanc	\$49.00

### Germany

Spiess Riesling	\$48.00
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### United States

J. Lohr Riverstone Chardonnay	\$58.00
Hess Select Sauvignon Blanc	\$60.00
Trinity Oaks Pinot Grigio	\$49.00

### Argentina

Argento Pinot Grigio	\$49.00
Sottano Chardonnay	\$55.00



## Red Wine

### Canada

Sandhill Cab/ Merlot	\$58.00
Henry of Pelham Pinot Noir	\$49.00
Jackson-Triggs Cabernet Sauvignon	\$36.00
Cave Spring Gamey	\$68.00

### Chile

Alario Cabernet Sauvignon	\$39.00
Brave Step Cabernet Sauvignon	\$34.00
Kintu Merlot	\$37.00
Cono Sur Reserva Carmenere	\$52.00

### Australia

Lindemans Bin 45 Cabernet	\$39.00
Beefsteak Shiraz	\$59.00
Wolf Blass "Yellow Label" Cabernet Sauvignon	\$49.00

### Italy

Folonari Valpolicella	\$34.00
Ruffino Chianti	\$39.00
Villa Antinori Cab/Merlot/Syrah	\$59.00

### France

Gerard Bertrand Corbiere	\$50.00
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### United States

J.Lohr Seven Oak Caberet	\$76.00
Meiomi Pinot Noir	\$68.00
Carnivor Red Blend	\$46.00
Trinity Oaks Merlot	\$49.00
Crane Lake Malbec	\$52.00

### Argentina

Don David Malbec	\$44.00
Argento Malbec	\$39.00

### New Zealand

Kim Crawford Pinot Noir	\$54.00
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## Sparkling Wine

Santa Margherita Prosecco, Italy	\$54.00
Freixenet Cordon Negro Brut, Spain	\$48.00
Cinzano Prosecco, Italy	\$46.00
Chamdeville Blanc de Blanc Brut, France	\$38.00
Henkell Trocken, Germany	\$46.00

*\*Wine & bar pricing and availability subject to change*

