

Catering Package 2026



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. We are pleased to accommodate dietary requests however possible. 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.

- We are not an allergen free kitchen. Items may have come in contact or contain traces of nuts, dairy, seafood, soy, gluten and other items within our kitchen. As well, may have come in contact through suppliers, deliveries or packaging.
- Dietary and last minute requests may be subject to additional charges.

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 6th 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 12:00 a.m. All guests must vacate the premises by 12:30 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.) \$300

Round Table – 9 guests

Rectangular Table – 12 guests

Reception – 22 guests

Boardroom (approx. 650 sq. ft.) \$400

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.)	\$895
Round Tables – 140 guests	
Reception – 200 guests	
Complete Venue (approx. 4,200 sq. ft.)	\$1050
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 (boardroom or small dining room)	\$22.06 plus applicable taxes	\$44.15 plus applicable taxes
101–300 guests (large or complete dining room)	\$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 (boardroom or small dining room)	\$9.25 plus applicable taxes	\$18.51 plus applicable taxes
101–300 guests (large or complete dining room)	\$13.30 plus applicable taxes	\$26.63 plus applicable taxes

All Pricing Subject to 5% GST 7% PST – A Taxable 15% Service Charge will be added to all food and beverage pricing
620-167 Lombard Avenue / Winnipeg, MB R3B 0V3

Phone: 1 (204) 478-5264

www.bergmannsonlombard.com / info@bergmannsonlombard.com

Audio, Visual, and Technology Rental

Tripod Projector Screen	\$45/day
LCD Projector	\$150/day
Easel	\$20/each
Flipchart and Markers	\$40/each
Extension Cords or Power Bars	\$5/each
Conference Telephone	Inquire
Phone Line	Inquire
Wireless Handheld/Lapel Microphone	Inquire
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	\$40 per hour per event staff/bartender
Out-of-House Full Bar Setup Fee	\$250 & up
Dishware, Glassware, Linen, Setup, and Takedown	(To be confirmed prior to booking)

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.

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 – \$10.95 per guest

Assorted Morning Pastries

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

Continental – \$23.95 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 – \$36.95 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 Crepes/

Belgium Waffles & Vanilla Custard/Scrambled Eggs Plain or w/Shredded Cheddar/Peppers/Ham

Egg & Brioche Strata w/Farmer Sausage & Mushrooms/

Eggs Benedict/Poached Eggs/

Back Bacon/Hollandaise (add \$6 per Guest)/

Baked German Apple & Raisin Pancake w/Amaretto Sauce

Steak & Sweet Potato Hash

Banana Pancakes/Wild Blueberry Compote

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 – \$29.95 per guest

Kitchen's Homemade Soup of the Day

(i.e. 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

(i.e. 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 – \$36.95 per guest

Kitchen's Homemade Soup of the Day

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

Kitchen's Salad of the Day

(i.e. House Caesar, Spinach, Bistro Greens, Pasta, Potato, Greek, Country Slaw, etc.)

Buffet Presentation of the Day

(i.e. 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 – \$38.95 per guest

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

Roasted Bell Pepper Pasta w/Asparagus & Asiago Cream
~~*

Grilled Striploin of Pork w/Maple Bacon Jam
~~*

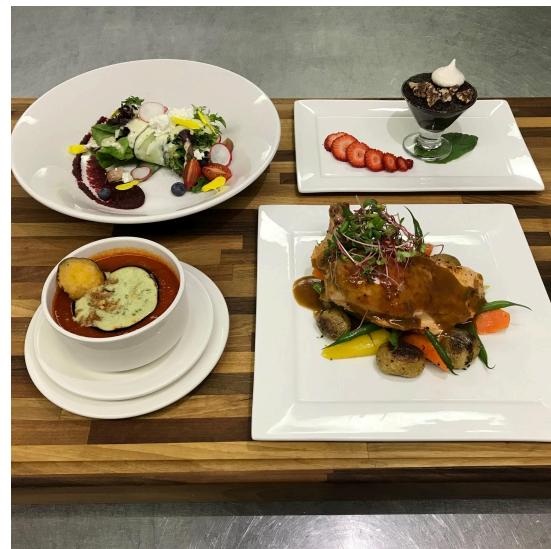
Bergmann's House Salad w/Roast Breast of Chicken or Shrimp/ Balsamic Herb Dressing
~~*

Breast of Chicken w/Peppercorn Red Wine Sauce
~~*

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
~~*



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 – \$39.95

Two Entrée – \$48.95

Three Entrée – \$52.95

Dinner Buffet Includes:

3 salads

2 presentations

1 served dessert or dessert table (additional cost)

One Entrée – \$58.95

Two Entrée – \$67.95

Three Entrée – \$72.95

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 two Varieties)

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

Barbecue Beef and Cheddar

Flatbread Presentation (Please select two Varieties)

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 \$25.95 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

Bourbon Barbecue Glaze Breast of Chicken

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

Pork Tenderloin Medallions with Cherry Merlot Sauce

Pork Tenderloin w/Gorgonzola Cream Sauce/Toasted Pine 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 \$12.95 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 \$11.95 per guest

*Advanced Choice Entrée
additional \$6.95 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

Beef Barley & Mirepoix Vegetables

Double Woodland Mushroom Cappuccino Style

Slow Simmered Chicken & Wild Rice

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

ENTRÉES

Chicken

Pretzel-Dijon Crusted Breast of Chicken / Cabernet Sauce	\$57.95
Basil Pesto Crusted Breast of Chicken	\$57.95
Breast of Chicken w/Maple Bacon Jam	\$57.95
Stuffed Breast of Chicken with Red Wine Jus and your choice of:	\$59.95
<i>Basil & 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	\$49.95
Slow Roasted Porkloin w/ Apple Brandy Reduction	\$49.95
Pork Tenderloin w/Wild Mushroom Sauce	\$52.95
Pan Seared Pork Tenderloin w/Blueberry Sambuca Sauce	\$52.95

Beef

AAA Pan Seared Rib-Eye (10 oz)	\$72.95
Red Wine Braised Boneless Albert Short Beef Rib	\$59.95
Carved AAA New York Beef Striploin (6 oz.)	\$59.95
AAA Alberta Beef Tenderloin 6oz	\$69.95
AAA Alberta Beef Tenderloin w/Goat Cheese Parfait	\$72.95
AAA Alberta Beef Tenderloin w/Almond Praline Crust	\$72.95

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*
- Apple Whiskey Barbecue*

Fish

Atlantic or Sockeye Salmon	\$59.95
Manitoba Lake Pickerel	\$59.95
Arctic Cod Fish	\$59.95
Steelhead Trout	\$55.95

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

Maple Mustard Glaze/ Citrus Hollandaise/ Ginger Teriyaki/
Green Pea Butter Sauce/ Soy Maple Reduction

Vegetarian

Sweet Potato Hummus Stuffed Portabella	\$49.95
Cauliflower "Steak" w/Truffled Squash Ratatouille	\$49.95
Filo Strudel with Tomato Chickpea Ragout & Balsamic Drizzle	\$49.95

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

Double Chocolate Torte w/ Sweet and Sour Cherry Sauce

The Lemon Curd Tart/ Ruby Red Raspberry Coulis

Sticky Toffee Pudding + Brown Sugar Ice Cream

Cheese Cake w/Choice of Sauce – Raspberry/Kiwi/Mango/Apricot/Blueberry/etc.

Rustic Apple Tart 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 \$14.95 per person

Please inquire

Reception Menu

PRESENTATION ITEMS

Fresh Fruit Composition	\$17.95 per guest
Seasonal Chilled Sliced Fresh Fruit Platter (I.e. Strawberries, Cherries, Pineapple, Cantaloupe, Honeydew, Grapes, Mango, Blackberries, etc.)	
Domestic & Import Cheese Board	\$22.95 per guest
Accompanied with House Crackers & Biscuits (I.e. Camembert, Smoked Gouda, French Brie, Havarti, St. Andre, Swiss, Bothwell Cheddar, Vintage Red Wine Cheddar. Dried & Fresh Fruits.)	
Baked Brie	\$95.00 (serves 15 guests)
Apricot Jam/Puff Pastry/Sugared Almonds Cheese Biscuits & Crackers	
Basil Pesto Cheese Wheel	\$75.00 (serves 15 guests)
Served with Cheese Biscuits and Crostini	
Antipasto Display	\$250.00 (serves 20 guests)
Premium Cold Meats/Grilled and Marinated Seasonal Vegetables and Chefs Cheese Selection finished with Truffle Balsamic Drizzle	
Premium Fancy Sandwiches	\$22.95 per guest (Serves a Minimum of 20 guests)
Triple Decker Petite Style Sandwiches (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.)	
Vegetable Crudité Crisp Raw Market Vegetables	\$10.95 per guest
Honey Dill or Ranch Dip	
Stuffed French Baguettes	\$35.00 (Per Baguette)
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</i> *ask about other selections	
Slider Presentation (2 per Guest)	
Alberta Beef/ Truffle Aioli/ Caramelized Onions	\$14.95
Crown Royal BBQ Pork Sliders/ Bistro Green and Mustard Mayo	\$12.95
Oven Roasted Turkey with Arugula and Cranberry Mayo	\$12.95

Gourmet Flatbread Presentation

Served Chilled

Choose from the following:

Smoked Salmon/Caper Dill Cream Cheese	\$40.00 each (serves 10 guests)
Vegetables/Tomato/Asiago/Pear/Prosciutto/Blue Cheese/Arugula	
Wild Mushroom/Garlic/Spinach/Feta	

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

\$105.00
(Serves 20 guests)

\$15.95 per Guest

Poutine Bar

Montreal Steak Spice Fries w/Red Wine Sauce

Crumbled Bacon/Cheddar/Scallions/Sour Cream

\$16.95 per Guest

Perogy Bar

Potato-Cheddar or Cottage Cheese Perogies

Sour Cream/Green Onions/Sautéed Sweet Onions

Bacon or Crumbled Farmer Sausage

Chefs Carvery Stations

Carvery is accompanied with Fresh Rolls and Traditional Condiment Sampler

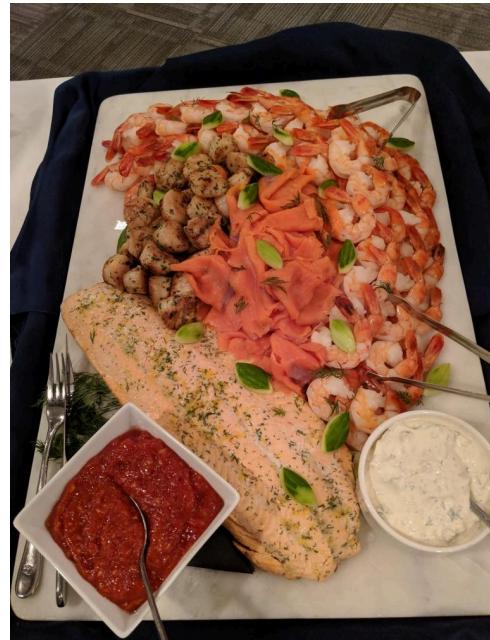
Ie. Mustards/Horseradish/Barbecue/Sautéed Onions/Mushroom Compote/Mayo/etc.

AAA Alberta Beef® Striploin	\$37.95 per guest
AAA Alberta Beef® Tenderloin	\$49.95 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 <i>Finished with Cream, Tomato Concasse and Chives</i>	\$32.95 per guest
Pickerel Cheeks <i>Finished with Pernod Cream and Fresh Herbs</i>	\$27.95 per guest
Chicken Fillets <i>With a Sambuca Chili Cream Sauce</i>	\$25.95 per guest
Cherry Jubilee <i>Grand Marnier /Sour Cherries/ Vanilla Bean Ice Cream</i>	\$19.95 per guest



HORS D'OEUVRES

Minimum order – 3 dozen of each

Hot Hors D'oeuvres

Sausage & Goat Cheese Stuffed Mushrooms	\$36.95 per dozen
Vegetable Spring Rolls w/ Red Chili Sauce	\$35.95 per dozen
Chicken Brochettes w/Curried Coconut Sauce	\$37.95 per dozen
Mini Crab Cakes w/Lemon Basil Aioli	\$49.95 per dozen
Beef Tenderloin Brochettes w/ Whiskey BBQ	\$49.95 per dozen
Coconut Shrimp w/ Red Chili Mayo	\$39.95 per dozen
Rack of Lamb Chop w/Rosemary Mustard	\$64.95 per dozen
Cranberry Brie In Filo Crostini	\$36.95 per dozen
Truffle Mac & Cheese Served in Espresso Cup	\$39.95 per dozen
Hickory Smoked Bacon Wrapped Scallops	\$39.95 per dozen
Wild Mushroom Risotto Fritter w/Garlic Mayo	\$36.95 per dozen
Beef Empanada w/ Sriracha Aioli	\$36.95 per dozen
Lobster Grilled Cheese Triangles	\$44.95 per dozen

Cold Hors D'oeuvres

Goat Cheese/Mushroom/ Parmesan Crostini	\$35.95 per dozen
Lobster Corn Salad in Cucumber Ring	\$37.95 per dozen
Classic Shrimp Cocktail/Cocktail Sauce or Basil Chili Aioli	\$46.95 per dozen
Mini Beef Tenderloin Yorkshire w/Caramelized Onions & Roasted Garlic Mayo	\$46.95 per dozen
Sundried Tomato Chicken Parfait	\$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	\$36.95 per dozen
Pork Tenderloin w/Sweet Onion Jam/Herb Crouton/Chevre	\$36.95 per dozen
Caprese/ Bocconcini Basil Brochette	\$34.95 per dozen
Smoked Salmon Crouton w/ Caper Dill	\$44.95 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 \$64.95 and serves approximately 12 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 Frosting

Schmoo Torte Trifle with Caramel Sauce & Spiced Pecans

Lemon Curd Tart with Shaved White Chocolate

Soft Toffee Pecan Pie

Apple Tart w/Vanilla Bean Whip Cream

Chocolate Oblivion Cake /Fresh Berries

Grand Marnier Tiramisu

Pavlova with Seasonal Fresh Fruit and Vanilla Cream

Dessert and Coffee Reception Starting at \$22.95 per Guest

For dinner functions, Grand Dessert

Sampling Table is \$12.95 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*



SNACKS & SWEETS

Chocolate Caramel Brownie/Blondies	\$30.95 per dozen
“Mini” Vanilla Bean Crème Brûlée (Other Selection’s Available upon Request)	\$49.95 per dozen
“Mini” Lemon Curd Tarts	\$35.95 per dozen
House-Baked Cookies (ie. Chocolate Chip, Oatmeal Raisin, Ginger Snaps, etc.)	\$30.00 per dozen
Chocolate/Vanilla/ Red Velvet Cupcakes with Buttercream Icing <i>Other selections are available upon request</i>	\$39.95 per dozen
Premium Cheese & Crackers (Serves 10)	\$125.00
Seasonal Fresh Fruit (Serves 10)	\$125.00
Vegetable Crudite w/ Honey Dill (Serves 10)	\$100.00
Chef’s Selection of Pastries & Squares	\$30.95 per dozen
Hand Rolled Truffles	\$22.95 per dozen
Coffee/ Tea Station, AM or PM	\$7.95 per Guest



Additional Services

Late Night Premium Roast Coffee and Tea Station	\$4.95 per guest
Sparkling Fruit Punch Station	
Cocktail Hour	\$5.95 per guest
Entire Event	\$7.95 per guest
Wedding Cake Cutting Fee	\$2.00 per guest
<i>Includes plates and cutlery</i>	
Late Night Snack	\$10.00 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	\$12.95 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 – \$40 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 – \$40 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) – \$21.95 per guest

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

Wine and Beer Corkage – \$8.95 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.)	\$8.00 & up
<i>Ie. Smirnoff Vodka</i>	
<i>Beefeater Gin</i>	
<i>Bacardi Amber, White & 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.)	\$9.00 & up
<i>Ie. 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.)	\$10.00 & up
<i>Bailey's</i>	
<i>Kahlua</i>	
<i>Frangelico</i>	
<i>Drambuie</i>	
<i>Amaretto</i>	
Domestic Beer	\$8.00 & up
<i>Ie. Alexander Keith's</i>	
<i>MGD</i>	
<i>Michelob Ultra</i>	
<i>Coors Light</i>	
Imported Beer	\$9.00 & up
<i>Ie. Corona</i>	
<i>Heineken</i>	
<i>Stella Artois</i>	
Premium Scotches/ Brandy's/Bourbon (1.5 oz.)	\$12.50 & up
Martinis	\$14.95 & 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	\$57.00
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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	\$59.00
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

United States

J.Lohr Seven Oak Cabernet	\$72.00
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
Oyster Bay Merlot	\$46.00

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

