

Banquet Menu

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Holiday Inn

— BY IHG —

Winnipeg South

BREAKFAST

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST / \$25.00

(Minimum of 10 people)

A selection of sliced fresh seasonal fruit, with assorted breakfast pastries, butter & preserves, chilled assorted juices, coffee & tea.

HERITAGE BREAKFAST BUFFET / \$32.00

(Minimum of 25 people)

The complete breakfast. Light and fluffy scrambled eggs with skillet browns, sausage & bacon, freshly baked breakfast pastries with butter & preserves, fresh apple & orange juice, seasonal fruit, coffee & tea.

EGGS BENEDICT adds \$8.00 per person

PLATED BREAKFAST

EGGWICH BREAKFAST / \$16.00

Over hard farm fresh egg on brioche bun with cheese and ham or sausage patty, served with skillet browns, fresh apple or orange juice, coffee or tea.

RISE & SHINE BREAKFAST / \$19.50

Light and fluffy scrambled eggs with sausage or bacon, skillet browns and toast, fresh apple or orange juice, coffee & tea.

BREAKFAST SIDES

Add French Toast (2) / \$3.50

Add Pancakes (3) / 3.50

*A delicious, healthy breakfast is sure
to get your meeting off to a great start.*



Taxes and service charges are not included. These prices are subject to change without notice. 2026 edition.

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THEMED BREAKS

*All themed breaks are available for a minimum of 10 people.
All pricing is quoted per person.*

HEALTHY BREAKS / \$14.00

Greek yogurt, dried fruits and nuts, granola bars, fresh whole fruit, soft drinks, coffee & tea.

INTERMISSION / \$14.00

House potato crisps, pretzels, popcorn, assorted cookies and trail mix, soft drinks, coffee & tea.

MEDITERRANEAN / \$18.00

Bruschetta, hummus, tzatziki, pita triangles, crostini, soft drinks, coffee & tea.

FRESH & SIMPLE BREAK / \$18.00

Relish tray, garden fresh raw vegetables and dip, freshly baked breads, buns and condiments, coffee & tea.



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COFFEE SERVICE

Tazo tea	\$37.00/10 cups
Starbucks coffee	\$37.00/10 cups
Starbucks decaffeinated coffee	\$37.00/10 cups
Starbucks coffee urn	\$160.00/50 cups
Starbucks coffee urn	\$290.00/100 cups
Coffee & Tea of The House	\$5.00 per person

BEVERAGES

Bottled juices	\$5.00/bottle
Soft drinks	\$5.00/can
Milk	\$4.00/glass
Fruit punch	\$37.00/pitcher
Perrier water	\$5.75/bottle
Bottled water	\$3.50/bottle

SNACKS

Danish	\$5.00 each/\$50.00 dozen
Muffins	\$5.00 each/\$50.00 dozen
Croissants	\$5.00 each/\$50.00 dozen
Banana bread	\$5.00 each/\$50.00 dozen
Cinnamon roll	\$5.00 each/\$50.00 dozen
Freshly baked cookies	\$5.00 each/\$50.00 dozen
Fruit yogurt	\$3.25 each
Cold cereals	\$4.75 each
Fresh Fruit Cup	\$6.00 each



WORKING LUNCHEONS

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SOUP & SANDWICH OR SALAD & SANDWICH BUFFETS / \$30.00

(Minimum of 10 people)

Soup of the day or choice of salad, assorted wraps & sandwiches served on a selection of breads (1-1/2 per person), served with a relish tray and assorted squares.

BUILD YOUR OWN SUB / \$31.00

(Minimum of 10 people)

Select either soup of the day or choice of salad. Make your sub just how you like it, 6" panini buns with a variety of fillings, including assorted Italian cold cuts, cheeses, tomato, lettuce, onion, tuna salad, chicken salad and egg salad plus condiments and assorted squares.

MAMA'S PIZZA / \$28.00

14-inch pizza crust or 10-inch cauliflower (gluten free) crust with our homemade sauce and Mozza plus three of the following toppings pepperoni, ham, Italian sausage, jalapeno bacon, mushrooms, tomato, onion, pineapple, red or green pepper.

Our lunches provide a great opportunity to share a midday break and discuss ideas

PASTA TIME / \$36.00

(Minimum of 15 people)

Served with garlic toast plus your choice of salad plus assorted squares.

Select one of:

- Lasagna al Forno - lasagna noodles baked with our special marinara meat sauce covered in mozzarella.
- Baked Vegetable Lasagna - an array of fresh vegetables in a béchamel cream sauce with mozzarella and parmesan cheese.
- Spaghetti and Meatballs - spaghetti noodles with house made meatballs in a rich tomato sauce topped with parmesan.
- Chicken Alfredo - tender pieces of chicken in a creamy Alfredo sauce on a bed of linguini noodles.



THEME LUNCHEON BUFFETS

(Minimum of 15 people)



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AMERICAN BURGER BAR / \$33.00

6 oz prime rib burger on a brioche bun with selection of toppings including Swiss or cheddar cheese, lettuce, tomato, onion, sliced pickle, our homemade burger sauce with your choice of French fries, house made potato crisps, potato salad or tossed salad.

- add fried onions, mushrooms and bacon for \$7.00

TACO BAR / \$32.00

Spiced taco beef and seasoned chicken, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheddar cheese, salsa and sour cream, Mexican style rice and refried beans with choice of salad.

SMOKIE BAR / \$27.00

Hot dogs, smokies and fresh buns with a variety of topping choices including shredded cheese, sauerkraut, chili pizza sauce, diced onions and banana peppers, served with choice of French fries or house made potato crisps.

UKRAINIAN / \$34.00

Kielbasa

Cabbage rolls

Pierogies

ASIAN BUFFET / \$34.00

Homemade Asian favorites including chicken, beef or vegetable chow mein, ginger beef, shrimp fried rice, fresh veggie & mushroom stir fry and handmade veggie spring rolls with sweet chili sauce.

PASTA EXPLOSION / \$34.00

Select two pastas and two sauces from the list below. Garlic toast and choice of salad included.

Pasta choices - fusilli, linguini, spaghetti, fettuccine, penne, three cheese tortellini

Sauce choices - marinara, alfredo, pesto cream, rose, olive oil and roasted garlic or tomato meat sauce

- add chicken to any sauce for \$6 per person

CREATE YOUR OWN LUNCH BUFFET



(Minimum of 15 people) \$45.00 per person

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SOUP & SALAD BAR

Select three of the following:

Soup of the day, mixed field greens, potato salad, pasta salad, creamy coleslaw, cucumber salad, three bean salad, traditional Greek salad, pickled beets, spinach salad, creamy broccoli and raisin salad.

HOT ENTRÉES

Select one of the following:

Swedish meatballs, charbroiled chicken breast with mango salsa, baked penne mac and cheese, pork loin with pan gravy.

PREMIUM HOT ENTRÉES

Select one of the following:

Lasagna al forno, roast chicken, beef chow mein, salmon with pesto cream, chicken Alfredo.

VEGETABLES

Select one of the following:

Roasted asparagus, broccoli or cauliflower with cheese sauce, buttered baby carrots, zucchini with pesto, vegetable medley, buttered corn, mini peas.

POTATOES OR RICE

Select one of the following:

Roasted baby potatoes, mashed potatoes, baked potatoes, basmati rice

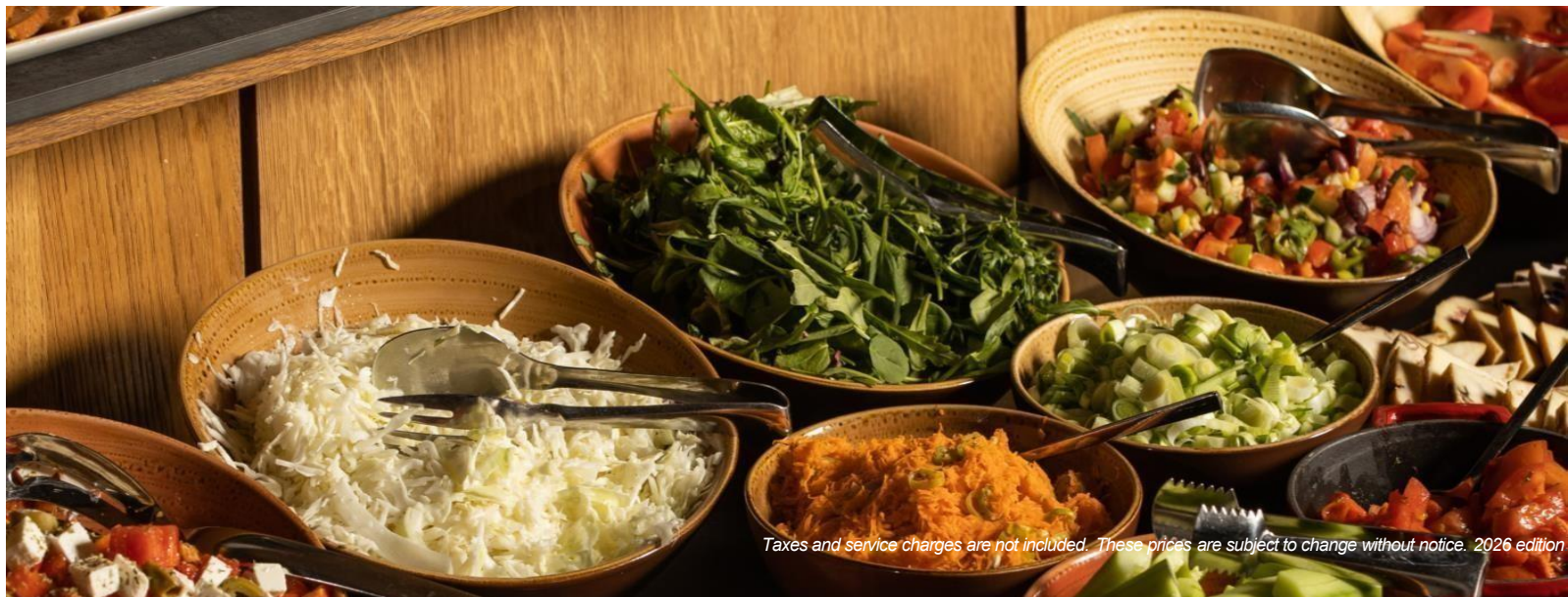
DESSERTS

Select one of the following:

Assorted Cakes - Either Lemon shortcake, red velvet cake, triple chocolate cake, apple crisp with ice cream or cheesecake with strawberry topping.

Coffee & Tea included

(Minimum of 15 people) \$55.00 per person when ordering for dinner.



Taxes and service charges are not included. These prices are subject to change without notice. 2026 edition

PLATED LUNCHES

(All lunches include your choice of soup or salad plus dessert)

Dessert selection - Lemon shortcake, red velvet cake, triple chocolate cake, apple crisp with ice cream or cheesecake with strawberry topping.

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ROAST PORK LOIN / \$34.00

Thinly sliced herb crusted pork loin with sauteed vegetables and potatoes.

PESTO CREAM SALMON / \$34.00

Atlantic salmon, pan seared and topped with a pesto sauce. Served with basmati rice and seasonal vegetables.

COBB SALAD / \$30.00

Sliced chicken breast, hardboiled egg, avocado and bacon bits on a bed of mixed greens with cucumber, tomato, shredded carrot & beet topped with blue cheese. Served with cheesy garlic cornbread.

CHICKEN CAESAR SALAD / \$32.00

Crisp romaine tossed in our house Caesar dressing, topped with grilled chicken breast, croutons, bacon bits and shredded parmesan. Served with cheesy garlic cornbread.

CHICKEN PARMIGIANA / \$32.00

Panko crusted chicken breast topped with marinara sauce and a three-cheese blend. Served on a bed of linguini with fresh vegetables.

CHICKEN ALFREDO / \$35.00

Tender pieces of chicken in a creamy Alfredo sauce on a bed of linguini. Served with garlic toast.

SPAGHETTI & MEATBALLS / \$34.00

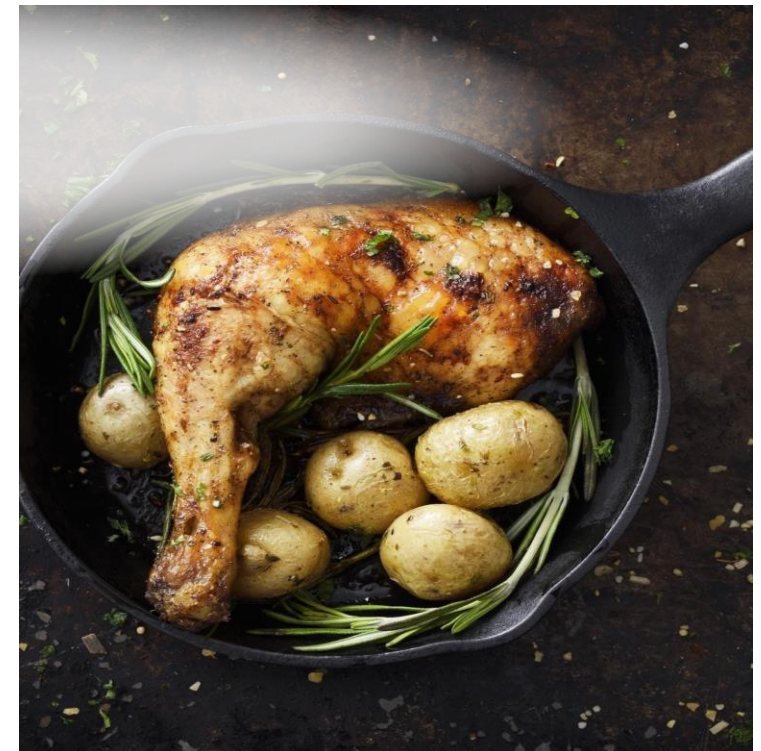
Spaghetti with house made meatballs in a rich tomato sauce topped with parmesan. Served with garlic toast.

LASAGNA / \$36.00

Lasagna noodles baked with our special marinara meat sauce covered in mozzarella. Served with garlic toast.

SHAVED BEEF WITH ROSEMARY GRAVY / \$36.00

Served with vegetables and potatoes.



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HOUSE SPECIALTIES

Assorted Sandwich Platter..... \$20.00 per person

Tea style sandwiches, 4 quarters per person

SEASONAL FRESH PLATTER / \$32.00 per platter

A colorful selection of fresh, seasonal fruits served with your choice of yogurt or chocolate dip. Perfect for sharing. Serves 5 people.

CRUDITÉS / \$32.00 per platter

Selection of fresh veggies served with homemade ranch dressing for dipping. Serves 5 people.

CHARCUTERIE / \$40.00 per board

Assorted cold cuts with cheeses and relishes, served with French bread. Serves 5 people.

PICKLES & OLIVES / \$5.00 per person

Selection of tasty pickles and olives.

SWEET BAR / \$15 per person Selection of squares and cakes.

CARVING STATIONS

(Minimum of 30 people)

\$25.00 per person

Served with Condiments & Freshly Baked Rolls

Select One of:

- Baked Ham
- Pork Loin
- Roast Beef

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COLD CANAPES

(Minimum of 2 dozen)

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Shrimp with cocktail sauce / \$28.00 dozen

Bruschetta on French toast with feta / \$28.00 dozen

Side smoked salmon tray / \$37.00 per tray

- with cream cheese, red onions, capers & French bread

HOT HORS D'OEUVRES (Minimum of 2 dozen)

House made pork or shrimp spring rolls with sweet chili sauce / \$29.00 dozen

Honey garlic chicken kebabs / \$30.00 dozen

Teriyaki beef sauté / \$30.00 dozen

Stuffed mini yorkshire pudding with horseradish cream / \$41.00 dozen

Asian dumplings / \$27.00 dozen

Hot buffalo or BBQ chicken wings / \$28.00 dozen

Fried mozza sticks with marinara sauce / \$20.00 dozen

Swedish or BBQ meatballs (2 oz) / \$27.00 dozen

Poutine Bar / \$19.00 per person

Crispy fries, squeaky cheese curds, brown gravy, green onion, bacon bits, sautéed mushrooms and sour cream

Smokie Bar / \$23.00 per person

Hot dogs, smokies and fresh buns with a variety of topping choices including shredded cheese, sauerkraut, chili, pizza sauce, diced onions, banana peppers, served with choice of fries.

Taco Bar / \$28.00 per person

Spiced taco beef or chicken, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheddar cheese, salsa and sour cream. Mexican style rice and refried beans.

Choice of tossed green salad or Caesar salad.

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PLATED DINNER

DINNER ENTRÉES

Entrées include your choice of soup or salad, two vegetables, potatoes or rice, freshly baked rolls & butter, dessert, coffee & tea.

POULTRY ENTRÉES

Chicken Supreme / \$53.00

With your choice of mushroom white wine sauce, creamy peppercorn sauce or mango salsa.

Stuffed Chicken / \$48.00

Boneless chicken breast stuffed with mushroom, bacon, cheese.

Roasted Herb Chicken / \$51.00

Half chicken seasoned with herbs and spices, slowly roasted to a succulent golden brown.

Chicken Parmesan with Pasta / \$37.00

PORK ENTREES

Roasted Pork Loin with Pan Gravy / \$45.00

Dijon mustard rubbed pork loin roasted then thinly sliced, topped with white wine pan gravy.

Stuffed Pork Tenderloin with Dijon Sauce / \$48.00

Pork tenderloin, pan seared, then roasted and topped with our Dijon cream sauce.

SEAFOOD & MORE ENTREES

Pesto Grilled Salmon / \$42.00

Atlantic salmon grilled and served with pesto cream sauce.

Stuffed pickerel on bed of veggie rice or potatoes with pepper and spinach / \$48

Stuffed with Bacon, cheese, mushroom, spinach

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2026 edition.

BEEF ENTRÉES

Beef tenderloin medallions / \$48.00

With potatoes and vegetables

Prime Rib / \$53.00

With potatoes and vegetables

Sauce choices:

Rosemary au jus, Creamy pepper corn, red wine demi-glace

VEGETARIAN/VEGAN ENTRÉES

Eggplant rollatini / \$35.00

Mixed Ricotta cheese with spinach, rolled in lightly fried eggplant and baked to perfection with vegetables

Asian noodles with vegetables / \$32.00

Stuffed roasted pepper / \$32.00

With orzo or veggies

Zucchini Lasagna / \$34.00



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DINNER ENTRÉE ACCOMPANIMENTS

SOUP OR SALAD

Select one:

Soup du jour, craisin spinach salad, mixed field greens, Greek salad, Caesar salad.

GARDEN VEGETABLES

Select two:

Green peas & mushrooms, buttered green beans, steamed vegetable medley, buttered sweet corn, cauliflower, vegetable medley, roasted carrots, roast root medley.

TASTY POTATOES

Select one:

Garlic buttered baby creamers, oven roast herb potato, duchesse potato, baked potato, mashed potato, rice pilaf.

TEMPTING DESSERTS

Select one:

Cheesecake, chocolate cake, bourbon bacon brownies

CHILDREN'S ENTRÉES

(12 years of age & under)

Served with adult choice of appetizer & dessert.

Cheesy Mac & Cheese / \$18.00

Yummy macaroni and cheese, the one that kids love.

Chicken Strips & Fries / \$18.00

Three plump chicken tenders lightly breaded & served with golden French fries accompanied by honey dill or plum sauce.

Pizza / \$18.00

7" personalized pepperoni or cheese pizza.

Burger & Fries / \$18.00

Hamburger and French fries.



When your group gathers for a meal, your menu choices will help you create just the right

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DINNER BUFFET

DELUXE DINNER BUFFET / \$65.00 per person

(Minimum of 50 people)

Includes freshly baked rolls & butter.

SALAD BAR

Select five items below:

Mixed greens, Caesar salad, potato salad, coleslaw, pasta salad, marinated mushrooms, marinated vegetables, cucumber and red onion, pickled beets.

CARVED ENTRÉE SELECTIONS

Select one:

Baron of beef, roasted turkey with dressing, baked ham or roast pork loin.

Prime rib of beef (Additional \$15.00 per person)

HOT ENTRÉE SELECTIONS

Select one:

Lasagna al Forno, Swedish meatballs, roast chicken, charbroiled chicken breast, cabbage rolls, perogies, shrimp chow mein, pork loin with pan gravy, veggie marinara fusilli, baked penne, salmon with pesto cream, veggie lasagna.

POTATOES OR RICE

Select one:

Roasted baby potatoes, mashed potatoes, baked potatoes, basmati rice

VEGETABLE

Select one:

Roasted asparagus, broccoli or cauliflower with cheese sauce, buttered baby carrots, zucchini with pesto, vegetable medley, buttered corn, mint peas

DESSERT BAR

Assorted pastries, fresh fruit & cheese tray, coffee & tea



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HOST BAR

A host bar is used by a group when one individual or company is paying for the guest's beverages. The Holiday Inn Winnipeg South provides the bartender at no charge when bar consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, a charge of \$30.00 per hour, per bartender will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

HOST BAR

PRICES

Popular Liquor	\$7.50 per oz
Popular Liqueur	\$7.50 per oz
Premium Liquor	\$9.50 per oz
Premium Liqueur	\$9.50 per oz
Wine by the Glass, Specialty	\$13.00 per glass
Wine by the Glass	\$10.50 per glass
Domestic Beer	\$7.50 per beer
Premium Beer	\$9.50 per beer
Soft Drinks	\$5.00 per drink
Juices	\$5.50 per glass
Non-Spirit Punch	\$37.00 per pitcher
Spirit Punch	\$68.00 per pitcher

CASH BAR

A cash bar is recommended when each individual is paying for his or her own beverages. The Holiday Inn Winnipeg South provides the bartender and cashier at no charge when bar consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, a charge of \$30.00 per hour, per bartender, will be applicable for a minimum of three hours. Charges commence one hour before and terminate one hour after bar operation.

CASH BAR PRICES

Popular Liquor	\$7.50 per oz
Popular Liqueur	\$7.50 per oz
Premium Liquor	\$9.50 per oz
Premium Liqueur	\$9.50 per oz
Wine by the Glass, Specialty	\$13.00 per glass
Wine by the Glass	\$10.50 per glass
Domestic Beer	\$7.50 per beer
Premium Beer	\$9.50 per beer
Soft Drinks	\$5.00 per drink
Juices	\$5.50 per glass
Non-Spirit Punch	\$37.00 per pitcher
Spirit Punch	\$68.00 per pitcher

*Exactly what your group needs to
quench thirsts and delight taste buds.*

Subject to 16% Service Gratuity. Taxes are included in beverage prices.

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WINES

WHITES

per bottle

Moscato Barefoot, USA	\$41.00
Pinot Grigio Ruffino, Italy	\$52.00
White Zinfandel E & J Gallo, USA	\$38.00
Sauvignon Blanc Sumac Ridge, Canada	\$57.00
White Blend Copper Moon, Canada	\$37.00
Pinot Grigio Jackson Triggs, Canada	\$41.00

REDS

Cabernet Sauvignon Carnivor, USA	\$59.00
Malbec Alamos, Argentina	\$53.00
Red Blend Apothic Red, USA	\$55.00
Pinot Noir Inniskillin, Canada	\$59.00
Carmenere Cono Sur, Chile	\$47.00
Cabernet Sauvignon Jackson Triggs, Canada	\$41.00



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CORKAGE BAR

An “Occasional Permit” is required by the Manitoba Liquor Control Commission. This permit may be obtained at any liquor store.

Application for the permit should be made no less than 14 days prior to the function. The permit must accompany the liquor, wine and beer at all times while in the hotel. The hotel is not allowed to serve any liquor, wine or beer other than that which is stipulated on the permit. The bar(s) will be open according to the time specified on the permit. No person under the age of eighteen (18) are allowed to consume any alcohol during the function (even when accompanied by a parent, guardian or spouse) in accordance with the Manitoba Liquor Control Act. The permit holder must be in attendance from the opening till the closing of the bar(s). The permit holder is legally responsible for all guests.

The permit holder must ensure their safety and can be held liable in case of any accident or injuries. The hotel has the right to refuse liquor service if any of the above requirements are not followed.

CORKAGE BAR PRICES

Corkage

Corkage fee is **\$9.95** per person, plus Goods and Services Tax. Children’s corkage fee for 17 and under is **\$5.00** per person, plus Goods and Services Tax. Corkage fees cover glassware, ice, soft drinks, assorted juices, stir sticks, napkins, chilling and serving of wine and storage of liquor.

Bartender

Bartender fees are **\$30.00** per hour, will apply for functions of 70 people or less. A minimum of three hours, based on one hour prior to function and one hour at the completion of the function, plus Goods and Services Tax.

Corkage Fee

Corkage fee for a wine and beer only reception is **\$6.95** per person, plus Goods and Services Tax.

Corkage fees cover glasses, chilling and serving.

Corkage fee for a soft drink and juice only reception is **\$4.50** per person, plus Goods and Services Tax.

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The staff and management at the Holiday Inn Winnipeg South take great pride in our fine facilities, comfortable guest rooms, excellent cuisine and warm and welcoming atmosphere. We hope that you could enjoy all that we offer during your stay with us.

HOTEL SERVICES

EnoBAR + KITCHEN

Eno | Define Eno Urban Dictionary:

Totally awesome, Wicked cool. Hyperbole of awesome/cool.

This beautiful trendy hot spot is a newcomer on Pembina Highway with a standout menu. Hip diners can opt into innovative international cuisine and creative combinations. Fresh, hearty and innovative menu items with a twist, even the pickiest eaters can find something appealing. Plus, there are added bonuses, like ample space for larger parties.

Hours of Operation:

Monday – Friday 6:30 am – 10:00 pm

Saturday & Sunday 7:00 am – 10:00 pm

Bar Hours of Operation:

Monday – Saturday 5:00 pm – 10:00 Pm

Sunday 5:00 pm – 11:00 pm

THE MARKET

Offers a variety of snacks, beverages and sundry items available 24 hours a day.

Hours of Operation:

Monday – Sunday 24 hours

HOTEL FACILITIES / SERVICES

- 170 Deluxe rooms featuring 1 queen bed, 1 king size bed, or 2 queen beds
- Crocus Suite with Jacuzzi tub for two
- Accessible guestrooms
- Non-smoking hotel
- Wireless high-speed internet access
- Microwaves and bar fridges in all guestrooms
- Flat screen televisions
- Hair dryers, Keurig coffee makers
- Irons and boards in all guestrooms
- Individual climate controls
- Voice mail in all guestrooms
- Free local phone calls
- Security card lock system
- Express check-in and checkout services
- Valet and laundry service available
- Coin operated washer and dryer
- Complimentary safety deposit boxes
- Soft drink & ice machines on every other floor
- Holiday Inn's Forget Something Service
- Holiday Inn's Hospitality Promise Program
- Indoor pool, with wading pool and whirlpool
- 24-hour fitness facility on property
- Outdoor jogging track
- Ice rinks, tennis courts and curling rink nearby hotel
- Children 12 and under eat free (some restrictions apply)
- Children 19 and under stay free (some restrictions apply)
- Cribs free, cots available at a minimal charge
- Sharkey's Place Playroom

GUEST SERVICES

- Complimentary airport shuttle/office service
- Complimentary covered parking with plug-ins
- Program Membership: Aeroplan, Air Miles, Sky Miles, IHG Rewards

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BANQUET TERMS & CONDITIONS

A \$500.00 non-refundable, non-transferable prepayment is required at the time of booking to guarantee facilities.

Not less than 90 days prior to function, we require 50% of the estimated cost. The balance must be paid 30 days prior to function. Any deposit(s) received are charged to reserve space and/or prepay costs and upon cancellation are nonrefundable.

Cancellation fees will be applicable within Ninety (90) days of the event date, Twenty-Five Percent (25%) of the estimated value of the function as determined by the hotel. Within Thirty (30) days prior to the event date, Hundred Percent (100%) of the estimated value of the function as determined by the hotel.

All food is to be provided and prepared by the Holiday Inn Winnipeg South, City of Winnipeg Bi-Law No. 5160/89 Section 8.4 states that no food shall be served in any food service establishment unless it is prepared on the premises and approved by the Medical Health Officer or Public Health Inspector.

All food and beverages are subject to P.S.T., G.S.T. and a 16% service charge.

To be assured of your menu choice, it is necessary that the catering office receives menu selections and final details of the event no later than four (4) weeks prior to the event date.

The client will advise the hotel of the guaranteed number of guests 3 working days prior to the start of the event. Such advisement for events on Mondays or Holidays is due on the previous Wednesday. The hotel will charge the guaranteed number of guests or the number of guests served, whichever is greater. The final guarantee may not fall below 80% of the expected number of guests. Should the guaranteed number of guests fall below 80% of the expected number, a penalty equivalent to the difference of the final guarantee

and 80% will be assessed as additional room rental. Should the client fail to communicate a final guaranteed number of guests 3 working days prior to the function(s), the expected number will be considered the final guarantee.

Upon request, the hotel will set up for 5% above the guaranteed number except in the event of the function room being at full capacity. (Should an overflow occur beyond the control of the customer, the hotel will service the guests to the best of its ability).

Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Any delay in starting times of meals more than 30 minutes will result in a labour fee being charged. Personal effects must be removed from the banquet room(s) at the end of each function unless reserved on a twenty-four-hour basis.

Prices may be confirmed more than six (6) months prior to the event day. Should the number of guests attending the function differ greatly from the original number quoted, the Holiday Inn Winnipeg South reserves the right to renegotiate the previously agreed upon costs based on the size of the group, and/or relocate the function to a suitable room based on the new size of the group.

The client agrees to hold harmless the hotel for any and all damages or destruction including theft or mysterious disappearance of any and all equipment owned or leased to the client. The client is responsible for any damage to the hotel premises by his/her guests, agents, or independent contractors on his/her behalf during the period that the hotel premises are under his/her control. Damages or losses will be billed to the function sponsor.

The Holiday Inn Winnipeg South does not provide labour for the moving of client supplied equipment. Such services may be prearranged with the catering department at cost.

Use of the hotel's name or logo in advertising requires prior approval by the Holiday Inn Winnipeg South.

CONTACT US

Holiday Inn Winnipeg South
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Canada

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MEETING ROOMS

HOME

BREAKFAST

BREAKS

LUNCH

RECEPTION

COLD CANAPES

BEVERAGES

HOTEL SERVICES

MEETING ROOMS

MAIN FLOOR

SECOND FLOOR

CONTACT US

THE UPGRADED EXPERIENCE

The Holiday Inn Winnipeg South specializes in setting the stage for meetings, conventions and celebrations. With a range of stylish spaces to choose from, we take pride in offering outstanding service from the contact and every step of the way to ensure your event runs flawlessly.

HERITAGE BALLROOM

Extending hospitality to family, friends and associates. Tastefully decorated, perfect for meetings and banquets.

Features Include:

Multi-use facility of approximately 2,400 square feet, subdivided into 3 separate function rooms accommodating up to 225 people banquet style or 200 sit down dinner & dance, wheelchair accessible, LCD Projector, screen and high-speed wireless internet.

EXECUTIVE BOARDROOMS

Seven function rooms ideal for breakout facilities, smaller executive meetings or catered events. The seating capacity ranges from 5 to 60 people.

Features Include:

Individual climate-controlled systems, windows in all rooms allowing you to work in natural day light, speaker phones, high speed wireless internet and wheelchair accessibility.

CONFERENCE THEATRE

A meeting facility unique to Winnipeg that offers multi-media equipment.

Features Include:

Tiered classroom style seating for up to 56 people, LCD projector, each desk has power hook ups for computer laptop for individual training capability, LCD Projector, 10' x 10' electronic projection screen, stereo sound and high-speed internet.

*“Our guarantee is that your meeting
will be just the way you want it.”*

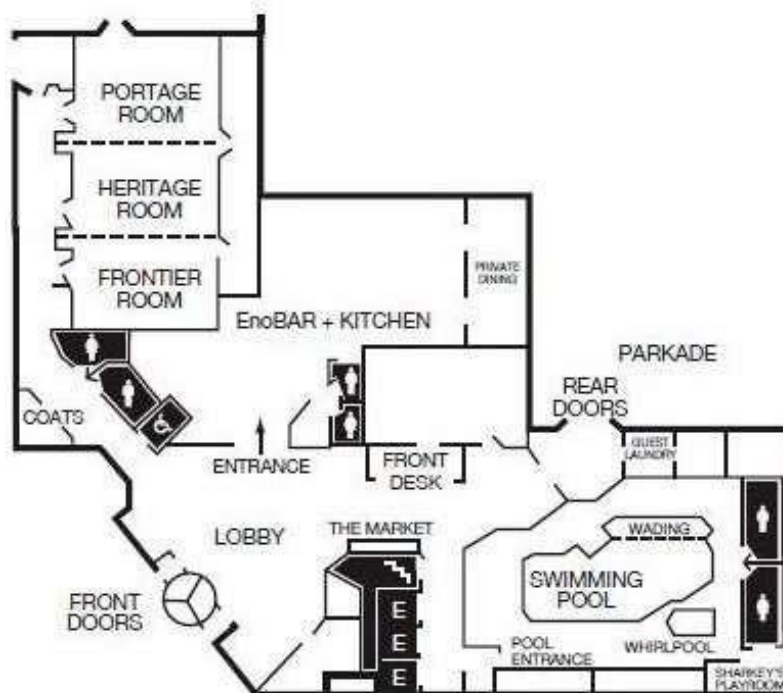


MEETING ROOM LOCATION AND SIZE

- HOME
- BREAKFAST
- BREAKS
- LUNCH
- RECEPTION
- COLD CANAPES
- BEVERAGES
- HOTEL SERVICES
- MEETING ROOMS
- MAIN FLOOR**
- SECOND FLOOR
- CONTACT US

MAIN FLOOR

Rooms	Dimensions	Ceiling Height	Display Space	Banquet	Classroom	Theatre	Board Room	Dinner Dance
Portage Room	22½ X 36	11 Feet	810	75	50	100	32	
Heritage Room	22 X 36	11 Feet	792	75	50	100	32	
Frontier Room	22 X 36	11 Feet	792	75	50	100	32	
Portage II	44½ X 36	11 Feet	1602	150	100	200	40	125
Frontier II	44 X 36	11 Feet	1584	150	100	200	40	125
Heritage III	66½ X 36	11 Feet	2394	225	150	250	64	200



MEETING ROOM LOCATION AND SIZE

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SECOND FLOOR

Rooms	Dimensions	Ceiling Height	Display Space	Banquet	Classroom	Theatre	Board Room
Antelope Room	24 X 26	8 Feet	624	50	35	60	30
Caribou Room	24 X 26	8 Feet	624	50	35	60	30
Deer Room	24 X 26	8 Feet	624	50	35	60	30
Elk Room	24 X 26	8 Feet	624	50	35	60	30
Falcon Room	16 X 24	8 Feet	384	30	20	40	20
Gander Room	16 X 24	8 Feet	384	30	20	40	20
Heron Room	24 X 26	8 Feet	624	50	35	60	30
Conference Theatre	41 X 24	8 Feet	984	—	56	56	—



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