



## Holiday Inn Winnipeg Airport West Catering Menu



Holiday Inn Winnipeg Airport West  
2520 Portage Avenue  
Winnipeg Manitoba R3J 3T6  
204-885-4478  
[www.ywgwest.com](http://www.ywgwest.com)

# IHG Clean Promise Our Commitment to You

When you are ready to plan your next meeting or event, Holiday Inn Winnipeg Airport West is ready to meet you there. Our team is ready to deliver safe and creative solutions.

Providing a safe, healthy and clean stay for every traveler has always been important. You focus on your meeting objectives and we will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.



# Our team is ready to deliver safe and creative solutions



We've introduced new meeting room set-up and floor plan diagrams, seating charts and maximum room capacities.



Our Audio-Visual team is ready to offer technology solutions for video-conferencing and live-streaming to support virtual or hybrid meetings.



Linens and underlays are replaced after each use. Tables, chairs, AV equipment and meeting amenities are disinfected regularly.



Dining tables, bars, stools and chairs are disinfected after each use.



Hand sanitizer is available for attendees in all meeting spaces.



Our restrooms are disinfected every 1 – 2 hours with special attention to high touch surfaces.



Guest queues will be marked for appropriate physical distancing and reduced seating capacity.



We have modified and contactless menus available in the restaurant, bar, and in-room dining.



A top-down view of four glass bowls filled with white yogurt, topped with granola and fresh berries (blueberries, raspberries, and blackberries). The bowls are arranged on a light-colored, oval marble plate. The background is dark. The word "Breakfast" is centered in white text over the image.

# Breakfast

# Breakfast

All breakfasts are served individually and include freshly brewed coffee or tea, chilled orange juice and a fresh fruit kabob.

Add \$2.00/person for buffet service.

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## The Canadian

- Fluffy scrambled eggs
- Crispy bacon or country sausage links
- Country fried potatoes

## The Manitoban

- Bacon and cheese omelet with green peppers and mushrooms
- Country fried potatoes
- Fresh baked muffins

## The Classic

- Fluffy buttermilk pancakes
- Crispy bacon (2 slices)
- Country sausage (2 links)
- Maple syrup and preserves

## The Regional

- Breakfast sandwich with back bacon, fried egg, cheddar cheese served on a English muffin
- Country fried potatoes

## The Executive

- Two soft poached eggs topped with hollandaise sauce, back bacon served on an English muffin
- Country fried potatoes



Menu pricing subject to change. All food and beverage is subject to applicable provincial sales tax and goods and services tax and a 15% gratuity charge.



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## A collage of various food dishes including mussels, fries, a burger, a charcuterie board, and salads, with the word "Lunch" overlaid in the center. The dishes are arranged in a grid-like fashion on a dark background. The top row features a bowl of mussels and fries, a plate of fries and a burger, and a plate of fries. The middle row features a charcuterie board with bread, cheese, and salami. The bottom row features a plate of fries, a plate of a salad, and a plate of a burger. The word "Lunch" is written in a large, white, sans-serif font in the center of the collage.



# Working Lunch

All lunch selections are served buffet style and include dessert with freshly brewed coffee or tea.

## It's Burger Time

### Build your own hamburger

- Grilled hamburger on a toasted bun with lettuce, tomatoes, red onions, pickles and cheddar cheese
- Choice of hub chips or fries
- Coleslaw

### Build your own chicken burger

- Grilled chicken breast on a toasted bun with lettuce, tomatoes, red onions and cheddar cheese
- Choice of hub chips or fries
- Coleslaw

## Pasta ! Pasta!

Served with Caesar salad and garlic toast

- Pasta in Italian meat sauce baked with shredded cheddar  
or
- Pasta in a creamy alfredo sauce, mushrooms and tomatoes

## A Taste of the South

Buttermilk fried chicken, mashed potatoes with chicken gravy and fresh baked cheddar biscuits. Served with mixed garden greens and assorted dressings

## Orient Stir Fry

- Garden salad with Asian sesame dressing
- Ginger beef
- Mixed greens (broccoli, cauliflower, carrots, celery, mushrooms, green and red peppers sautéed with rice or noodles

## Pizza

Served with Caesar salad your choice of:

- Hawaiian: ham and pineapple
- Garden: mushroom, green pepper, onions, olives and sliced tomatoes
- Meat lovers: pepperoni, ham, bacon and sausage



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# Working Lunch

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## The Ukrainian

Potato and cheddar perogies topped with caramelized onions, crispy bacon bits and grilled kielbasa  
Served with mixed garden greens and assorted dressings

## Sub Club

6" sub bun with your choice of:

- Turkey breast, American cheddar, shredded lettuce and tomatoes
- Shaved roast beef, Swiss cheese, shredded lettuce and tomatoes
- Caesar salad

## Deli Express

Served with mixed garden greens and assorted dressings. Served on rye bread:

- Turkey breast with Havarti, cranberry mayo and lettuce
- Sliced ham, Swiss cheese, grainy dijonnaise, lettuce and tomatoes
- Cucumber, roasted red pepper, lettuce, tomatoes and cream cheese
- Shaved roast beef, provolone, lettuce, tomatoes and horseradish mayo



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# Plated Lunch

All lunch selections are served individually and include your choice of soup or salad, dessert and freshly brewed coffee or tea.

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## Roast Pork Loin

Herb crusted roasted pork loin topped with grainy mustard dijon au jus. Served with oven roasted potatoes.

## Herb Marinated Chicken

Chicken breast marinated in a blend of garlic, herbs & lemon, grilled to perfection and topped with pineapple salsa. Served on a bed of rice pilaf with charred cherry tomatoes & grilled zucchini.

## Roast Striploin of Beef

Slow roasted beef striploin with sautéed mushrooms & topped with rosemary au jus. Served with roasted garlic mashed potatoes.

## Herb Roasted Salmon Filet

Filet of Atlantic salmon seasoned with a blend of herbs & spices & baked to perfection. Topped with a lemon cream sauce. Served with oven roasted potatoes

## Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing, herb croutons and parmesan cheese topped with a grilled chicken breast, served with garlic toast.



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# Lunch Compliments

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## Soup or Salad (choose one)

Over 20 varieties of soup are available. Our Chef would be pleased to suggest a soup to compliment your dinner.

- Wedge salad
- Mixed garden greens
- Caesar salad
- Spinach salad

## Dessert (choose one)

- Fresh baked mini cookies
- Assorted potato chips
- Banana Cream pie
- Chocolate Cream pie
- Coconut Cream pie
- Fruit kabob
- Dessert slices
- Chocolate and vanilla mousse

## Enhancements

- Bowl of soup du jour
- Side Caesar salad
- Garden vegetables with dip
- Garden vegetables with dip
- Individual ice cream cups
- Individual yogurt



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Dinner



# Plated Dinner

All dinner selections are served individually and include your choice of soup or salad, starch, vegetables, dinner rolls with butter, dessert and freshly brewed coffee or tea.

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## **Roast Prime Rib of Beef**

Slow roasted prime rib with thyme, rosemary, kosher salt and cracked black pepper. Served with Yorkshire pudding and au jus.

## **Assiniboia Duet**

Roast striploin of beef combined with a herb marinated chicken breast, topped with demi-glace.

## **Roast Striploin**

Sirloin of beef slowly roasted to perfection then served with red wine demi-glace.

## **Roast Turkey**

Manitoba raised turkey with sage stuffing, savory cranberry sauce, topped with pan gravy.

## **Herb Crusted Pork Loin**

Pork loin topped with a grainy Dijon mustard and crusted with a blend of fresh herbs and spices, served with au jus.

## **Herb Marinated Chicken Breast**

Chicken breast marinated with a blend of garlic, lemon and fresh herbs topped with sautéed mushrooms and cream sauce.

## **Chicken Kiev**

Breaded chicken breast stuffed with garlic butter and cream cheese, topped with chasseur sauce.

## **Chicken Cordon Bleu**

Breaded chicken breast stuffed with ham and swiss cheese, topped with demi-glace.

## **Birchwood Chicken**

Breaded chicken breast stuffed with bacon mushrooms and cheese, topped with demi-glace.



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# Plated Dinner

All dinner selections are served individually and include your choice of soup or salad, starch, vegetables, dinner rolls with butter, dessert and freshly brewed coffee or tea.

## Maple Glazed Atlantic Salmon Filet

Maple syrup and soy glazed salmon filet. Grilled and baked to perfection.

## Vegetarian Stir Fry

Sautéed broccoli florets, cauliflower, sliced carrots, mushrooms, green and red peppers in Teriyaki sauce, served with rice pilaf.

## Vegetarian Manicotti

Delicately baked manicotti pasta stuffed with spinach, ricotta and mozzarella cheese, topped with marinara sauce.

## Pasta Primavera

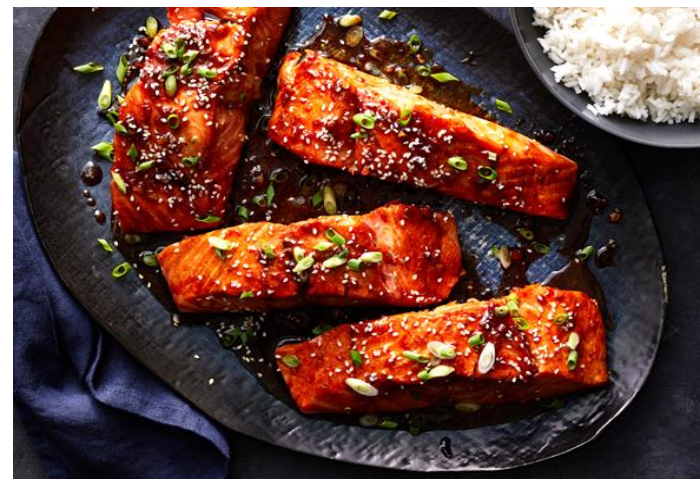
Bowtie pasta tossed with steamed cauliflower, broccoli florets, red sweet onion, green and red peppers. Topped with your choice of Alfredo or marinara sauce.

## Children's Dinner Selections

For ages 3 - 12, each children's meal includes the event soup or salad and ice cream for dessert.

Choose One:

- Chicken fingers with fries and honey dill dipping sauce
- Plain cheeseburger & fries
- Pasta with marinara or Alfredo sauce with garlic toast
- Grilled seasoned chicken breast with fries



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## Dinner Compliments

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### Soup or Salad (choose one)

Over 20 varieties of soup are available. Our Chef would be pleased to suggest a soup to compliment your dinner.

- Mixed garden greens
- Caesar salad
- Spinach salad
- Mediterranean Greek salad
- Wedge Salad

### Starches (choose one)

- Double stuffed baked potato
- Oven roasted potatoes
- Roasted garlic mashed potatoes
- Creamy scalloped potatoes
- Baked potato, sour cream & chives
- Manitoba wild rice pilaf
- Basmati rice

### Garden Vegetables (choose one)

- Julienne or Baby carrots
- Fresh vegetable medley
- Green beans
- Steamed broccoli
- Broccoli au Gratin
- Steamed cauliflower

### Enhancements

- Soup or salad as an extra course
- Italian meatballs (3)
- Cabbage rolls (3)
- Potato and cheese perogies (3)



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## Dessert Compliments

All desserts are individually plated and served.

### Dessert (choose one)

- Warm apple crisp served with vanilla ice cream, topped with a caramel swirl
- Chocolate and vanilla mousse
- Strawberry mousse topped with fresh strawberries
- Vanilla bean cheesecake, cream anglaise
- Classic cheesecake with strawberry, chocolate or caramel topping
- Warm apple pie with vanilla ice cream

### Enhancements

- Assorted dessert tray (60 pieces)
- Assorted fresh fruit tray (40 persons)
- Special Occasion Cakes ask for pricing
- Fresh strawberries in Grand Marnier with whipped cream add \$2.00/person



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# Buffet

# Lunch Buffet

Served for a minimum of 25 persons and includes freshly brewed coffee or tea.

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## Chef's Buffet

- ❖ Fresh Seasonal Vegetables
- ❖ Seasonal fresh fruit tray
- ❖ Assorted dinner rolls and butter
- ❖ Assorted dessert slices
- ❖ Caesar salad
- ❖ Mediterranean pasta salad
- ❖ Mixed garden greens

## Hot Entrée (choose one)

- Italian meatballs with garlic mashed potatoes
- Ginger beef and snap peas with fried rice
- Honey garlic chicken balls with rice
- Salisbury steak with onions, mushrooms and mashed potatoes
- BBQ pulled pork sliders with hub chips
- Southern fried chicken pieces with fries
- Beef or Vegetarian Lasagna

Add a second hot entrée for only \$8.25 /person



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# Dinner Buffet

Served for a minimum of 45 persons and includes freshly brewed coffee or tea.

## Extravaganza Buffet

- ❖ Canadian cheese board
- ❖ Seasonal fresh fruit tray
- ❖ Assorted dinner rolls and butter
- ❖ Assorted dessert slices

### Assorted Salads (choose three)

- Broccoli and cheddar salad
- Coleslaw
- Mixed garden greens
- Potato salad
- Marinated tomato and onion salad
- Spinach salad
- Caesar salad
- Mediterranean bowtie pasta salad

### Vegetables (choose one)

- Green beans
- Seasonal vegetable medley
- Steamed cauliflower
- Steamed broccoli
- Honey glazed carrots
- Broccoli au gratin

### Starches (choose one)

- Baked potatoes
- Buttermilk mashed potatoes
- Basmati rice pilaf
- Scalloped potatoes
- Manitoba and wild rice pilaf
- Oven roasted potatoes

### Hot Entrée (choose two)

- Classic chicken piccata
- Herb crusted pork loin with Dijon jus
- Roast sirloin of beef carvery
- Manitoba roast turkey, stuffing, cranberry sauce and gravy
- Southern fried buttermilk chicken
- Pineapple ginger glazed ham
- Meatballs (Swedish, sweet and sour or B.B.Q.)
- Honey garlic ribs with toasted sesame



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A close-up photograph of several chocolate cones, possibly made of chocolate or a similar material, arranged on a dark, textured surface. The cones are dark brown and have a glossy finish. They are shaped like inverted cones or small pyramids. The word "Reception" is overlaid in white text in the center of the image.

# Reception

A top-down photograph of three glasses of beverages on a wooden surface. The surface features a large, circular beer label with the words "ICE DIS" and "OUR MIA" visible. In the upper left, a glass is filled with a white, frothy beverage, topped with a drizzle of orange-colored liquid. In the lower right, a glass contains a dark amber liquid with a large ice cube and a slice of orange. In the lower left, a third glass is partially visible, containing a golden liquid. The word "Bar" is centered in white text over the image.

Bar



## Main Floor – Banquet Locations

