



CENTRO CABOTO CENTRE



*Banquets &
Conferences*

Your Party, Our Place

Centro Caboto Centre - Historique

In 1980, the Italian Canadian League of Manitoba Inc. purchased its first home (Casa d'Italia) at 556 Notre Dame Avenue, a modest facility with two offices, a library, one meeting room, a sports bar and a small banquet hall. Over the years, it became evident that the venue was no longer capable of meeting the changing needs and organizational requirements of a vibrant Italian community. A needs assessment survey, conducted in 1992, led to the resolution: **“build a new centre, to provide a strong message of renewal, ongoing development and community-building”**.

Consequently, an ad hoc committee of the League (later known as **Team 13**) was empowered to pursue the construction of a new home for the Italian community. After years of careful planning and relentless dedication, the dream became reality when, on **June 14th, 1998**, the Centro Caboto Centre officially opened its doors to the public.

“The Centre will do more than honour the contribution that members of the Italian community have made to Manitoba and Canada. It will stand as a symbol of our gratitude to this great country”, stated Arthur V. Mauro.

Born of the spirit of adventure that characterized the life and times of the Italian explorer Giovanni Caboto, “the Centre provides people of all ages and cultures with a meeting place and activity centre to celebrate and embrace Italian culture and lifestyle, today and into the future”. This mission is fulfilled through the provision of functional facilities and the delivery of social, cultural, educational and recreational programs and services, including in-house catering to all sorts of events.

Features and Services

Catering Service: In the timeless tradition of Italian hospitality, the Centro features spaces for social and business events.

Café 13: Our spacious Italian-style café offers a delicious lunch buffet Monday through Friday. Besides being a great place to play a game of foosball, the Café boasts Winnipeg’s only indoor bocce courts. It’s the perfect place for a social event or private family celebration.

Educational and Recreational Services: The Centro offers a variety of programs and seminars that explore a broad range of interests for all.

Dante Resource Centre: Boasting a 13 foot ceiling and lots of natural light, the Resource Centre offers a great place to study or work.

All Day

The Meeting Planner

Continental Breakfast

Chilled assorted fruit juice
Muffins, Turnovers & Croissants
Seasonal fresh fruit
Coffee & Tea

Mid-Morning Coffee & Tea Refresh

Choice of:
Centro pasta buffet or Classic sandwich buffet

Mid-Afternoon Soft Drinks & Fresh Baked Cookies

\$37.95 per person
(Minimum of 10 persons)

The Executive

The Galleria Breakfast Buffet

Hot breakfast complete with Chilled assorted fruit juice,
Scrambled Eggs, Bacon, Sausage, House-made hash browns,
Turnovers, Croissants and Muffins
Seasonal sliced fruit, Coffee & Tea

Mid-Morning Coffee & Tea Refresh

Chef's Special Buffet

Italian Garden Salad with Assorted Dressings
Penne Pasta in a light tomato sauce, Herb oven roasted chicken,
Hot Seasonal Vegetable Medley
Buns & Butter
Assorted Dainties
Coffee & Tea

Mid-Afternoon Soft Drinks, Bottled Water & Fresh Baked Cookies

\$47.95 per person
(Minimum 10 persons)

Breakfast Selections

Centro Continental

Chilled Fruit Juices
Muffins, Turnovers & Croissants
Seasonal Fresh Fruit
Coffee/Tea
\$12.95
(Minimum of 10 persons)

Galleria Buffet

Chilled Fruit Juices
Assorted muffins, Turnovers & Croissants
Scrambled Eggs
Sausage & Bacon
House-made hash browns
Seasonal Fresh Fruit
Coffee/Tea
\$19.95
(Minimum of 20 persons)

Heart Healthy

Chilled Fruit Juices
Assorted Multigrain Bagels and Breakfast Breads
Marinated Fruit Salad
Assorted Yogurts
Thick Cut Back-Bacon
½ Yolk Scrambled Eggs w/Leeks
Roasted Sweet Potatoes
Coffee/Tea
\$18.95
(Minimum of 20 persons)

Breakfast Enhancements

House-Made Cinnamon Buns	\$4.50
Waffles & Assorted Toppings	\$5.00
Omelette Station	\$9.95 per person (<i>min. 15 guests</i>)
Freshly Baked Scones (<i>Lemon Cranberry, Raspberry or Blueberry</i>)	\$3.00/ea
Vegan French toast	\$6.00/per person

Coffee & Refreshment Selections

Beverages

Freshly Brewed Coffee	10 cups	\$19.95
Freshly brewed tea	10 cups	\$17.95
Herbal Teas		\$1.75 per bag
Assorted Juices		\$2.40 per bottle
Pitcher of Juice (8-10 glasses) <i>(Apple, Orange and Cranberry)</i>		\$13.95 per pitcher
Assorted Soft Drinks		\$2.00 per can
Italian Soft Drinks		\$2.50 per can
S. Pellegrino mineral water		\$2.75 per bottle
Aquafina bottled water		\$2.50 per bottle

Break Time

Assorted Pastries <i>(Danish, Turnovers & Croissants)</i>	\$19.95 per dozen
Assorted Freshly Baked Muffins <i>(Oatmeal Chocolate Chip Pecan, Blueberry, Orange Cranberry, and Banana)</i>	\$24.95 per dozen
Assorted Bagels & Preserves (Add Cream Cheese)	\$24.975 per dozen \$1.00 per packet
Oven Freshly Baked Cookies <i>(White Chocolate, Raspberry, Oatmeal chocolate chip, macaroon, dark chocolate and walnut or peanut butter)</i>	\$16.95 per dozen
Assorted Scones <i>(lemon cranberry, raspberry, blueberry)</i>	\$32.00 / dozen
Italian Biscotti	\$18.95 per dozen
Chocolate Bars	\$1.50 / ea
Gelato (Italian Ice Cream)	\$3.75 per person
Chips, Pretzels or Popcorn	\$4.50 per basket
Sliced Fresh Fruit Platter	\$3.75 per person
Assort Yogurts	\$3.00 / ea
Assorted Oat bars	\$3.50 / ea

Lunches

All lunches are served with choice of Soup or Salad, Freshly Baked Bread & Butter, Platter of Dainties, Coffee & Tea

Fresh Stuffed Sacchetti Pasta

Stuffed with Chicken & Bacon
Served Garlic Toast and your choice of sauce
\$14.95

Home-Made Baked Lasagna

Choose from Spinach & Ricotta or Classic Meat w/Garlic Toast
\$14.95

Lemon & Herb Oven Roasted Chicken Breast

Lemon & Herb Oven Roasted Chicken Breast served with a Lemon Cream Sauce. Seasonal Hot Vegetable accompaniment and Herb Roasted Potatoes
\$21.95

Chicken Parmigiana

Boneless Breast of Chicken topped with Mozzarella & Parmesan Cheese, served with a traditional Tomato Sauce. Accompanied by Seasonal Hot Vegetables & Herb Roasted Potatoes
\$22.95

Pan Seared Pork Medallions

Pan Seared Pork Tenderloin served with Mushroom and Thyme Demi-Glace over a White Bean Ragout. Accompanied by Seasonal Hot Vegetables & Herb Roasted Potatoes
\$21.95

Lunch Buffets

Pizza & Pasta Express

Caesar Salad
Selection of one Pasta with choice of sauce
Assorted pizzas (2 slices per person)
Selection of assorted dainties
Freshly brewed Coffee & Tea
\$16.95 (*Minimum 20 guests*)

Gourmet Sandwich Buffet

Soup of the day
Italian Garden Salad with Assorted Dressings
Assortment of Wraps and Sandwiches prepared with Artisan Breads
Pickle and Olive tray
Selection of Assorted Dainties
Freshly brewed Coffee & Tea
\$18.95 (*Minimum 10 guests*)

Centro Pasta Buffet

Italian Garden Salad with Assorted Dressings
Meat Lasagna
Selection of one Pasta with choice of sauce
Assorted Dainties
Fresh Baked Bread & butter
Freshly brewed Coffee & Tea
\$19.95 (*Minimum 10 guests*)

Chef's Special Lunch Buffet

Italian Garden Salad with Assorted Dressings
Selection of one Pasta with choice of sauce
Seasonal Vegetable Medley
Choice of One Entrée:
Herb Roasted Chicken, Chicken Parmigiana or Pan-Seared Pork Medallions
Freshly Baked Bread & butter
Selection of Assorted Dainties
Freshly brewed Coffee & Tea
\$23.95 (*Minimum of 20 guests*)
(*add second entrée for \$4.00 per person*)

Select your Pasta:

Penne
Fusilli
Tagliatelle
Rigatoni
Lasagna Classica
Spinach & Ricotta Lasagna
Spaghetti

Select your Sauce:

Classic Tomato
Oil, Garlic & Red Pepper Flakes w/Fresh Herb
Bolognese
Alfredo
Sundried Tomato Cream
Pesto Cream
Roasted Red Pepper & Lemon Cream
Bacon, Spicy Eggplant & Thyme
Quattro Formaggi
Butter & Sage with Parmesan Shavings

Served Dinners

Includes choice of Soup or Salad, Vegetables, Potato or Rice, Dessert, Bread & Butter, and Coffee & Tea

Poultry

Lemon Herb Chicken Breast

Herb and Lemon Marinated Chicken Breast, grilled and oven roasted with Basil, Oregano and Rosemary, accompanied by a Lemon Cream Sauce.

\$29.50

Pollo Parmigiana ~ Chicken Parmesan

Boneless Breaded Chicken Breast topped with Mozzarella and Parmesan Cheese, accompanied by traditional Tomato Sauce.

\$29.50

Pollo ai Funghi ~ Mushroom Stuffed Chicken

Cremini and button mushroom stuffed chicken breast, served with a light pesto cream sauce.

\$29.95

Pollo Toscano ~ Tuscan Chicken

Tender Breaded Chicken Breast Stuffed with Provolone cheese, peppers and prosciutto, accompanied by a roasted red pepper sauce.

\$30.95

Beef

Roast Prime Rib

AAA Canadian Prime Rib served with Au Jus

\$35.95

Roasted Beef Tenderloin

Triple AAA Beef Tenderloin accompanied by a choice of Port Wine reduction or Mushroom Demi-Glace

\$38.95

Pork

Mediterranean Pork Tenderloin

Pork Tenderloin stuffed with Artichoke Hearts, Capers, Sundried Tomatoes and a special blend of Italian Spices

\$29.95

Saltimbocca Alla Romana - Pork Scallops with Prosciutto & Sage

Thinly Sliced Pork Tenderloin, layered with Provolone Cheese, Ham & Fresh Sage; rolled and dressed with a delicate White Wine & Tomato Sauce

\$29.95

Veal Picata

Breaded Veal Cutlets in a White Wine & Chicken Broth, Onions, Capers & Italian Herbs Sauce
\$31.95

Veal Involtini

Veal Roulade stuffed with your choice of: Ricotta Cheese & Vegetables or Provolone Cheese & Proscuitto
\$34.95

Fish

Salmon "Al Cartoccio"

Oven Baked Salmon Fillet, flavored with Lemon, Fresh Italian Herbs & Fresh Tomato
\$30.95

Tilapia

Oven Baked Salmon Fillet, flavored with Lemon, Fresh Italian Herbs & Fresh Tomato
\$30.95

Special Meals

**Please provide 72 hours' notice*

For the Vegetarian ~

Choice of Spinach & Ricotta Lasagna or Rigatoni Primavera
Gelato for Dessert
\$26.95 per person

For the Vegan ~

Stuffed Portobello Mushroom w/Chickpeas, Zucchini and Peppers w/Red Pepper Coulis
Gelato for Dessert
\$26.95

Gluten Free ~ Dairy Free

Lemon Marinated Chicken Breast
Gluten-Free Pasta with Tomato, Pesto or Oil, Garlic and Fresh Herbs
Gelato for Dessert
\$29.95

Children's Menu (under 12 years old)

Chicken Fingers & Fries \$14.95
Baked Mac and cheese \$14.95
Add \$2.50 for Soup or Salad

Served Dinner Accompaniments

Soup Selections *(select one)*

Minestrone w/Basil Pesto
Italian Wedding
Tomato Bisque w/Cumin Crème
Butternut Squash w/Red Pepper Coulis and Scallions
Cream of Mushroom with Wild Rice
Roasted Red Pepper w/Basil Pesto and Crème Fraiche
Lemon Chicken and Rice

Salad Selections *(select one)*

Mixed Field Greens with Balsamic Vinaigrette
Panzanella Salad w/Aged Balsamic and Basil
Classic Caesar w/Garlic Crouton and Parmesan
*Add \$1.50 each
-Crispy Prosciutto
- Candied Almonds
- Marinated Bocconcini

Vegetable Selections *(select two)*

Green Beans & Red Pepper w/Oregano and Red Wine Vinegar
Honey Glazed Carrots
Baked Tomato w/Parmesan and Herbs
Rapini (Broccoli Raab)
Julienne of Mixed Root Vegetables
Cauliflower Steak
Grilled Seasonal Vegetables
Roasted Asparagus w/Lemon Butter *(equivalent of 2 vegetable selections.)*

Served Dinner Accompaniments

- continued

Potato or Rice Selections *(select one)*

Herb Roasted Potato Wedges
Roasted Garlic Basil Mashed Potatoes
Roasted Potatoes
Grilled Polenta w/Asiago Cheese
Rice Pilaf
White & Wild Rice

Dessert *(select one)*

Traditional Italian Tiramisú
Flavored Layered White Cake
Cannoli
Gelato (Italian ice cream)

Specialty Dessert (Add \$4.00 p.p)

New York Style Cheesecake with choice of
Fruit Topping *(vanilla, chocolate, raspberry, blueberry)*
Chocolate Amaretto Cheesecake
White Chocolate Raspberry Cheesecake
Panna Cotta w/Field Berry Compote

Dinner Buffets

Caboto's Buffet

(Minimum 20 guests)

Mixed Field Greens with Assorted Dressings

Selection of one Pasta with choice of sauce

Herb Roasted Potatoes or Risi e bisi

Selection of One Entrée

- Lemon Herb Chicken Breast
- Chicken Parmigiana
- Pan Seared Pork Medallions

Green Beans and Red Peppers w/Oregano and Red Wine Vinegar

Honey Glazed Carrots

Selection of Assorted Tortes & Cheesecakes

Freshly Baked Bread & Butter

Coffee/Tea

\$30.95

(add a second entrée for \$4.50 per person)

Mauro Buffet

(Minimum 30 guests)

Deluxe Salad Bar

Selection of two Pasta with choice of sauce or Potatoes

Selection of Two Entrées

- Lemon Herb Chicken Breast
- Chicken Parmigiana
- Beef
- Pan Seared Pork Medallions
- Salmon Fillet w/Roasted Tomato and Red Onion Relish

Selection of two Hot Vegetables

Selection of Assorted Tortes

Freshly Baked Bread & Butter

Coffee/Tea

\$41.95

Select your Pasta:

Penne

Fusilli

Tagliatelle

Rigatoni

Lasagna Classica

Rigatoni

Spinach & Ricotta Lasagna

Gnocchi

Select your Sauce:

Classic Tomato

Oil, Garlic & Red Pepper Flakes w/Fresh Herbs

Bolognese

Alfredo

Sundried tomato cream

Pesto cream

Roasted red pepper & lemon cream

Bacon, Spicy Eggplant and Thyme

Quattro Formaggi

Butter & Sage with Parmesan Shavings

Select your Vegetable:

Green Beans | Red Pepper w/Oregano & Red Wine Vinegar

Honey Glazed Carrots

Baked Tomato w/Parmesan & Herbs

Rapini (Broccoli)

Julienne of Mixed Root Vegetables

Grilled Cauliflower Head

Grilled Seasonal Vegetables

Roasted Asparagus with Lemon Butter (equivalent of 2 vegetable selections)

Pasta & Menu Enhancements

(Price based on addition to served or buffet menu selection)

Stuffed Shells

Giant Pasta Shells stuffed with your choice of Meat or Spinach & Ricotta Cheese
\$9.95 per person

Cannelloni with Meat & Manicotti (Spinach & Ricotta Cheese)

\$9.95 per person per person

Meat or Spinach & Ricotta Lasagna

\$9.95 per person

Choice of Pasta & Sauce

Select from: Penne, Fusilli, Rigatoni, Spaghetti or Gnocchi

Select from: Classic Tomato, Butter & Sage with Parmesan Shavings, Oil, Garlic & Herbs, Alfredo, Sundried Tomato Cream, Roasted Pepper & Lemon Cream, Bacon, spicy Eggplant & Thyme, Bolognese, & Quattro Formaggi.

\$6.95

Antipasto Italiano

Salami, Prosciutto, Capicollo, Italian Cheeses, Olives, Marinated Artichokes, Pickled Eggplant

\$8.95

Caboto's Carvery Stations

Baron of beef, with buns & condiments

\$10.95

Late-Night Tables

Assorted Deli Meats, Domestic Cheeses, Pickles, Olives, Buns & Condiments \$11.95*

Italian Deli Meats, Italian & Domestic Cheeses, Olives & Buns \$12.95*

Assorted Tortes, Cheesecakes & Sliced Fruit Platter with Coffee & Tea \$13.95*

Self-Serve Italian Cheese Station: Provolone, Parmigiano and Asiago Wedges \$9.95*

Assorted Italian Pastries and Cookies \$13.95*

*Prices are per person

Receptions

Hors D'Oeuvres & Canapés

Hot Hors D'Oeuvres *(minimum 3 dozen per item)*

Italian sausage w/Peppers & Basil	\$23.95/dozen
Asparagus w/Ricotta Cheese Wrapped in Prosciutto	\$23.95/dozen
Italian Sausage Tortillas w/Tomato Salsa	\$23.95/dozen
Caramelized Onion, Gorgonzola & Brie Cheese Tart	\$25.95/dozen
Mushroom Caps Stuffed w/ Lobster Risotto & Topped w/Fontina	\$25.95/dozen
Potato Pancakes Topped w/Sour Cream & Smoked Salmon	\$25.95/dozen
Balsamic Marinated Chicken w/Cherry Tomatoes	\$28.95/dozen
Arancini (Italian Rice Balls)	\$29.95/dozen
Chicken Skewers wrapped in Basil w/ Red Pepper Sauce	\$30.95/dozen
Beef Skewers w/ Peppers	\$31.95/dozen
Coconut Shrimp w/Spicy Pineapple	\$33.95/dozen

Cold Canapés *(minimum 3 dozen per item)*

Belgian Endive Boats w/ Artichoke & Avocado Salad	\$19.95/dozen
Bruschetta	\$17.95/dozen
Prosciutto & Melon	\$22.95/dozen
Cucumber Shell w/Vegetable Tomato Ragu	\$23.95/dozen
Poached Shrimp Platter w/Roasted Red Pepper & Ricotta Cheese Dip	\$24.95/dozen
Poached w/Lemon Aioli, Roasted Garlic & Fresh Dill	\$25.95/dozen
Bocconcini, Tomato & Basil,	\$25.95/dozen
Grilled Pork Tenderloin Canape w/ Apple Cranberry Relish	\$25.95/dozen
Duck Crustini w/Hoisin Mandarin Sauce	\$31.95/dozen
Smoked Salmon Cucumber Roll w/Sundried Tomato Dill Cream Cheese	\$31.95/dozen

Receptions - continued

Mediterranean Cheese & Crackers with Grape Garnish

Mild & Medium Italian Cheeses

\$9.95 p.p.

Deluxe Domestic Cheese & Crackers

Aged White Cheddar, Smoked Gouda, Muenster, Red Chili Jack, Peppercorn Jack & Red Wine Gouda

\$7.95 p.p.

Artisan Sandwiches with Olive & Pickle Tray

Oven Roasted Chicken, Roast Beef, Egg Salad, Tuna Salad, Capicollo

\$8.95 p.p.

Vegetable Crudités and Dip

Asiago Caesar & Sundried Tomato Dips

\$8.95 p.p.

Freshly Baked Pizza

Select from up to 3 toppings: Cheese, Capicollo, Mortadella, Genoa, Pineapple, Red Peppers, Feta, Spicy Eggplant, Ricotta, Spinach, Bruschetta, Tomato.

p/pizza (6-8 pieces) \$13.95

p/sheet (32 squares) \$39.95

Fresh Sliced Fruit Platter with Yogurt Dip

\$4.75 p.p.

Assorted Dainties

Butter Tart Bar, Carrot cake, Original Nanaimo Bar & Dutch Brownies

\$18.95 per dozen

Chocolate Lovers Dessert Bars

Silk Chocolate Truffle, Caramel Chocolate Fudge, Dutch Brownies, Triple Chocolate Chunk

\$18.95 per dozen

Beverage Arrangements

Host Bar

The Centro Caboto will be pleased to provide a full-service bar for entertaining your guests.

A group uses a Host Bar when one individual or company is paying for the guests' beverages. Centro Caboto provides the bartender at no charge when liquor consumption is \$450.00 or more for one single bar. Should the bar revenues be less than \$450.00, a charge of \$20.00 per hour, per bartender will be applicable (minimum charge of 3 hours - charges commence one hour before and terminate one half hour after bar operation).

Our bars are supplied with Scotch, Rye, Gin, Vodka, White and Dark Rum, Domestic Beer, Red and White House Wine.

Service includes soft drinks, juices, garnish, cocktail napkins, straws, ice, glassware and bartender(s).

Liquor			
Popular Brands, 1oz	\$4.00	Premium Brands, 1oz	\$5.50*
Bacardi White & Dark Rum, Bombay Gin, Wiser's Rye, J & B Scotch, Smirnoff Vodka			
Domestic Beer	\$4.00	Imported Beer	\$5.50
Wines			
House Wine per glass 5 oz glass	\$4.50	Premium Wine per glass 5 oz glass	\$5.00*
House Wine per bottle	\$24.00		
Pasqua, SanGiovese (red) & Soave (white) 750 ml			
Liqueurs	\$4.50		
Specialty Cocktails & Martinis	\$5.75		
Martini Bar	\$175.00		
Soft Drink & Juices	\$2.00		

*Subject to items requested

Beverage Arrangements

Corkage Bar

The Centro Caboto will be pleased to provide a full-service bar for entertaining your guests. A Corkage Bar allows you to personally manage your liquor purchase, while our trained bartenders take care of all the service. An occasional permit must be arranged directly with Manitoba Liquor Control Commission and must accompany the liquor inventory at all times.

Corkage Bar Service includes:

Appropriate Glassware and Ice
All mixes including Soft Drinks, Orange, Clamato and Cranberry Juice
Garnishes
Cocktail Napkins
Dinner Wine Service
Bartenders

Pricing:

Full Corkage Bar	\$ 9.25 per person
Deluxe Corkage Bar	\$10.25 per person (includes after dinner liqueur service)
Full Corkage & Martini Bar	\$11.25 per person
Wine and/or Beer Only	\$ 4.50 per person
Children's Corkage	\$ 4.00 per person (17 years and under)
Soft Drink & Juice Corkage	\$ 4.00 per person

Only Centro Caboto Centre staff may serve as bartenders.
Should the hours of the function result in bartender overtime, the overtime hours will be billed to the client.

The Manitoba Liquor Control Commission laws govern all functions where liquor is served. Under the MLCC Act, all function halls must end liquor service by 1:00 am Monday to Saturday and at 12:00 midnight on Sunday and the function space must be vacated 30 minutes later.

Beverage Arrangements

Cash Bar

The Centro Caboto will be pleased to provide a full-service bar for entertaining your guests.

A Cash Bar is recommended when each individual is paying for his/her own consumption.

Centro Caboto will include the bartender at no charge when liquor consumption is \$450.00 or more for one single bar. Should the bar revenues be less than \$450.00, a charge of \$20.00 per hour per bartender will be applicable (minimum charge of 3 hours – bartender charges commence one hour before and terminate one half hour after bar operation). All bars are supplied with Scotch, Rye, Gin, Vodka, White and Dark Rum, Domestic Beer, Red and White House Wines.

Liquor			
Popular Brands, 1oz	\$5.25	Premium Brands, 1oz	\$6.25
Bacardi White & Dark Rum, Bombay Gin, Wiser's Rye, J & B Scotch, Smirnoff Vodka			
Domestic Beer	\$5.25	Imported Beer	\$6.25
Wines			
House Wine per glass 5 oz glass	\$5.75	Premium Wine per glass 5 oz glass	TBA
House Wine per bottle	\$24.00		
Pasqua, SanGiovese (red) & Soave (white) 750 ml			
Liqueurs	\$6.25	Specialty Cocktails & Martinis	\$6.75
Martini Bar	\$175.00		
Self-Serve Beverages			
Non-alcoholic Fresh Fruit Punch	\$40.00		
Fresh Fruit Punch, Choice of Alcohol (Serves approximately 30 people)	\$70.00		
Soft Drink Bar	(per guest) \$2.00		
Juice Bar	(per guest) \$4.00		

Room Rentals & Layouts

Banquet & Meeting Rooms	7am - 5pm or 6pm to midnight	24 Hour Rate
<i>Mauro Hall (5200 sq.ft / 66 x 80)</i>	\$1,600.00 (Ask for Special Friday and Sunday rates)	\$2,200.00
<i>Galleria (1020 sq.ft/ 17 x 60)</i>	\$400.00	\$600.00
<i>Audino Room (1200 sq.ft/irregular)</i>	\$200.00	\$300.00
<i>Classroom 1 & 2 (760 sq.ft./22 x 34)</i>	\$150.00	\$250.00
<i>Classroom 3 (380 sq.ft / 17 x 22)</i>	\$125.00	\$250.00
<i>Classroom 4 (380 sq. ft/17 x 22)</i>	\$125.00	\$250.00
<i>Classroom 5 (550 sq. ft/irregular)</i>	\$150.00	\$250.00
<i>Boardroom (320 sq. ft/irregular)</i>	\$150.00	\$250.00
<i>Café 13</i>	\$500.00	\$750.00

Room rental rates are based on one day rental with minimal food and beverage requirements. Prices are adjusted accordingly based on food services and multiple day functions.

Meeting & Banquet Room Capacities

Banquet & Meeting Rooms	Theatre	Rounds	Classroom	Boardroom	U-Shape	Open Square
<i>Mauro Hall</i>	400	350	200	tba	tba	tba
<i>Galleria</i>	88	64	48	30	30	33
<i>Audino Room</i>	60	40	27	20	18	20
<i>Classroom 1 & 2</i>	50	32	24	20	30	24
<i>Classroom 3</i>	20	16	12	12	12	14
<i>Classroom 4</i>	20	16	12	12	12	14
<i>Classroom 5</i>	30	32	18	18	18	20
<i>Boardroom</i>	n/a	n/a	n/a	14	n/a	n/a
<i>Café 13</i>	n/a	80	n/a	n/a	n/a	n/a

All prices subject to 15% gratuity, 5% GST & 8% PST
 Centro Caboto Centre, 1055 Wilkes Avenue, Winnipeg, MB, R3P 2L7

Room Minimums & Capacity

Mauro Banquet & Conference Hall
Food & Beverage Minimums – 150 Guests

Galleria
Food & Beverage Minimums – 30 Guests

Café 13
Food & Beverage Minimums – 40 Guests
Maximum Capacity 80

If minimum numbers are not met for food and beverage service, a supplemental fee of \$10.00 per person below the specified minimum will apply.

Additional Décor Services

Fitted Cotton Chair Covers & Colored Sash	\$4.50 per chair
Tie Back Satin Chair Cover with Sash	\$5.00 per chair
Floor Length Satin Tablecloths 120" rounds	\$13.50
Floor Length Pintuck Tablecloths 120" rounds	\$15.50
Organza & Satin Table Runners	\$4.50
60" Square Overlays & 75" Round Overlays	\$5.50

Audio Visual Equipment

LCD PROJECTOR & SCREEN	\$ 250.00
with LAPTOP, add	\$ 175.00
with 150-watt Powered Speaker, add	\$ 75.00
Additional Projectors and Screens	\$100.00 ea
TRIPOD SCREENS (4, 5 or 6 feet)	\$ 35.00
FLIPCHARTS with MARKERS & PAPER	\$ 35.00
WHITEBOARDS with MARKERS (4' x 4')	\$ 50.00
HANDHELD for table or floor with stand	\$ 30.00
LAPEL MICROPHONES	\$ 110.00
HANDHELD WIRELESS MICROPHONE	\$ 110.00
MIXER	\$ 75.00
MICROPHONE & PODIUM (MAURO HALL)	N/C
MAURO HALL:	
FRONT SCREEN & PROJECTOR	\$250.00
ADDITIONAL SCREENS & PROJECTOR	\$100.00 ea.
ALL FOUR SCREENS & PROJECTORS	\$500.00

****Outsourced items will be charged accordingly****

Terms & Conditions

Food & Beverage Arrangements:

- a. Menu selections for functions with more than 100 guests are to be submitted to the Director of Sales & Catering at least 30 days prior to your function. Provincial Sales Tax and Goods & Services Tax are applicable as regulated. Gratuity of 15% computed on the total of all Food and Beverage sales and is GST taxable;
- b. All food must be prepared by the Centro Caboto Centre, unless otherwise authorized by the Director of Sales & Catering. Any external catering that is authorized on the premises will be prepared by a licensed Food Handler, in a licensed approved commercial kitchen. A signed contract from the licensed establishment, on company letterhead, must accompany all food being brought in to the Centro. A forklage fee per person will apply based on food coming in. Any food being brought into the Centro Caboto will be subject to a signed release of responsibility, waiving the Centro Caboto of any liability for illness or like, from food not prepared or served under the control of our Executive Chef. No food is allowed to be taken from the premises;
- c. If you are interested in providing a choice entrée to your guests, this can be arranged in advance for a surcharge of \$2.00 per guest. The convener is required to prepare appropriate place cards indicating the guests' selection;
- d. All functions serving alcohol are governed by the Manitoba Liquor Control Commission. Centro Caboto Centre reserves the right to refuse the sale of alcohol at any time, to anyone. Bars with revenue of less than \$450.00, will be subject to a \$20.00 per hour bartending fee (3 hour minimum). Host/Corkage Bars are subject to 15% gratuity. All prices quoted do not include applicable taxes.

Guaranteed Number of Guests: Centro Caboto must be advised as to the guarantee number of guests no less than 4 business days before the function. The client will be charged according to the guarantee number of guests or the number of guests served, whichever is greater. In the event that the client does not communicate a final guarantee 4 business days prior to the function, the expected number of guests will be considered the final number.

Deposits / Cancellations: A credit card must be provided at time of booking; this card will be charged as per schedule below. A deposit equal to the full room rental rate is required to confirm your booking. Deposits may be transferable at the discretion of the Director of Sales & Catering.

Schedule of payments:

- 15 days prior to the event = 50% of estimated charges
- 1 day prior to the event = 100% of estimated charges
- Incidentals to be billed the next business day after the event

Should the client cancel, they will forfeit their deposit and pay the cancellation charges as listed:

- 90 days prior to the event = 25% of estimated charges
- 45 days prior to the event = 50% of estimated charges
- 30 days prior to the event = 100% of estimated charges

The Centro Caboto Centre will allow a reduction in the expected number of guests by 25% up to 30 days prior to the function. Should the expected number be reduced by more than 25% a \$10.00 per person charge will be applied for the difference. No Shows will result in 100% of the contracted charges being invoiced.

Terms & Conditions - continued

Room Arrangements, Inspection & Liability: Centro Caboto reserves the right to inspect and control all private functions. Centro Caboto assumes no responsibility for any material/equipment belonging to the client that is lost, stolen or damaged. The client is held liable for all persons associated with the function, and any damages or losses to property or such, will be billed to the client. To avoid damage to the walls we do not allow the use of tape or tacks.

Should the need arise Centro Caboto reserves the right to relocate your function(s) to another room(s). We will make every effort to contact you in advance, should this be the case. Any major changes to the original room set up as requested and stated on the contract will be subject to additional charges.

SOCAN: All live entertainment and taped music is subject to SOCAN Fees (Authors and Music Publishers of Canada). For full information visit www.socan.ca.

Re:Sound: Legally required music license(s) when using recorded music in public. For more information visit www.resound.ca.

Advertising: Use of the Centro Caboto name or logo in advertising requires prior approval in writing after confirming your function.

Delivery of Materials: Storage at the Centro Caboto is available on a limited basis. Contact the Director of Banquets to confirm all details.

Coat Check: Weather permitting, Coat check attendants available. Host price of \$1.00 per confirmed guest or Cash price of \$1.00 per coat. Centro Caboto Centre assumes no responsibility for lost or stolen property.