

SORRENTO'S
at the CABOTO
EVENT CENTRE

— THE —
Banquet
Package

Sorrento's



SORRENTO'S at the CABOTO

In the timeless tradition of Italian hospitality, Sorrento's at the Caboto offers exceptional cuisine and professional service to make your event unforgettable.

Located between Winnipeg's Lindenwoods and River Heights neighbourhoods, the Centro Caboto Centre is a premier event venue with modern facilities and ample free parking. With over 20 years of experience hosting weddings and events, we specialize in celebrations from 25 to 375 guests.

Backed by more than 40 years of culinary excellence from Sorrentos on Ellice, we proudly serve home-style Italian cuisine and classic banquet fare, offering menu customization—prepared just the way you want.

Our experienced team will work closely with you to meet your needs, respect your budget, and exceed your expectations.



SORRENTO'S

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TERMS AND CONDITIONS

- 1** In order to be assured of your menu choice, it is necessary that the catering office receive menu selections and final details of the event no later than 4 weeks prior to the function. Dietary substitutes can be made available if requested at least 5 working days before the function.
- 2** All food and beverage in the licensed banquet and meeting rooms must be supplied by Sorrento's at the Caboto. The only exceptions to this rule are specialty cakes which must be purchased from a licensed bakery, and a \$2.00 per person plating fee will apply. Due to health and insurance regulations, Sorrento's at the Caboto assumes absolutely no responsibility for any food and beverage items brought in from an outside source by the function representative or their associates or attendees.
In addition if you opt for multiple meal choices for guests, a \$5.00 per person fee applies.
- 3** All prices are guaranteed for 60 days unless agreed to in writing on Banquet Event Order or Contract All food and beverage pricing is subject to change.
- 4** Sorrento's at the Caboto must be advised as to the guaranteed number of guests by 12:00 noon, 5 working days before the event. Sorrento's at the Caboto will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the charge will be based on the estimated number of guests stated in the Banquet Event Contract.
- 5** Sorrento's at the Caboto is not responsible for wedding cakes or any damages resulting from the handling of wedding cakes under any circumstances. Without limiting the generality of the foregoing, this exemption from liability includes, but is not limited to, any damages that might result from the handling and storage of the wedding cake by staff. Sorrento's at the Caboto will supply the host with space in a refrigerator but it is the responsibility of the host or designated individual to take care of moving the cake to and from the function location.
- 6** Additional labor charges may apply on some events where extra set-up is required, and on statutory holidays. Sorrento's at the Caboto does not provide labor for the moving of client-supplied equipment. Such services may be prearranged through the Catering Department with applicable labor charges. Any major changes to the original set-up as stated in this contract will be subject to labor charges.
- 7** Conference and banquet rooms are assigned according to the expected number of guests. Sorrento's at the Caboto reserves the right to re-assign conference and banquet rooms based on your guaranteed number.
- 8** Gratuity of 17% is computed on room rental charge and the total of all food and beverage sales. Provincial Sales Tax (PST) and Goods and Services Tax (GST) is applicable as regulated.
- 9** Alcoholic beverages will be served in accordance with the Manitoba Liquor Control Commission (MLCC). Should the client elect to obtain an "occasional permit," 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 accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00 a.m. and function rooms must be vacated by 1:30 a.m.
- 10** Liability: Sorrento's at the Caboto reserves the right to inspect and control all private functions, including the conduct of all attendees, the conduct and performance of entertainers and the volume level of music played. Liability for all damages to the premises will be charged to the client organization and/or to the client's representative in charge of arrangements with Sorrento's. To avoid damage to painted surfaces and wall coverings, the use of strong tape, nails, tacks or any other attachments to walls or doors is not permitted without prior written consent from the Sorrento's. A damage charge may apply at the discretion of the Sorrento's to cover the cost of repairs.

- 11 A deposit of \$500.00 or \$1000.00 is required at the time of booking the space depending on the size of the function. Deposits are non-refundable but may be transferable at the discretion of Sorrento's at the Caboto. Additional deposit of 90% of the total estimated charges will be required two weeks prior to the function date. The remaining balance is due three days prior to the function. Payments can be made via cash, credit card or certified cheque. If direct billing privileges are requested and approved, all payments will be due upon receipt of the final invoice. After 30 days the account will be considered past due.
- 12 In the event of cancellation, Sorrento's at the Caboto will experience significant monetary losses. Should the client cancel the booking, his/her deposit is forfeited, also liquidated damages (and not as a penalty) as follows:
 - within 45 days of the event, 25% of the estimated function cost as determined by the Contract.
 - within 30 days of the event, 50% of the estimated function cost as determined by the Contract.
 - within 14 days of the event, 100% of the estimated function cost as determined by the Contract.
- 13 Sorrento's at the Caboto is not responsible for any equipment and belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the function sponsor.
- 14 Start end times of all events are to be adhered to. Space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Personal effects must be removed from the banquet room(s) at the end of the function unless prior arrangements have been made.
- 15 Capital Sound & Entertainment is our preferred music provider. The price is \$900.00 plus applicable taxes for seven hours of service and complimentary wall up lighting.
- 16 Functions with live or taped music are subject to SOCAN Fees (Society of Composers, Authors and Music Publishers of Canada) and Resound Fees (Artists and Record Companies). Fees are calculated upon the capacity of the function room and if the function has or does not have dancing.

RESOUND FEES		
<i>Artists and Record Companies</i>		
CAPACITY	WITHOUT DANCE	WITH DANCE
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-00	\$27.76	\$55.52
500+	\$39.93	\$78.66
SUBJECT TO 5% GST		

SOCAN FEES		
<i>Music Composers, Authors and Publishers of Canada</i>		
CAPACITY	WITHOUT DANCE	WITH DANCE
1-100	\$22.06	\$31.72
101-300	\$63.49	\$43.13
301-00	\$66.19	\$132.39
500+	\$93.78	\$187.55
SUBJECT TO 5% GST		

- 17 Security: You may be required to provide paid professional security and a damage deposit may be required. Special security arrangements are available at an additional cost through the Sorrento's security contract. You may be required at our sole discretion to provide paid professional security using the Sorrento's contracted professional security company and a damage deposit may be required. A minimum of 6 hours is required in contracted security arrangements. Our security policy requires 1 security person per 75 guests.
- 18 Storage Space: Limited storage space is available. A storage fee will apply if materials arrive more than 3 days prior to, or are not picked up within 2 days following the event.
- 19 Use of Sorrento's or Sorrento's at the Caboto name, logo or symbol for any purpose whatsoever is prohibited without the prior written approval of Sorrento's.
- 20 Shipping & Receiving- Sorrento's at the Caboto cannot accept items more the 48 hours before the start of any function. Any items must be removed immediately following event and details of pick up must be provided to sales office. A delievery time must be approved by a Sales Manager.



SORRENTO'S LUNCH ENTREES AT THE CABOTO

The following lunch entrees are served with italian roasted potatoes and a seasonal vegetable medley.
In addition to your choice of soup or salad to start you may also select your choice of buns, breadsticks or focaccia

Served with fresh coffee and tea
Menu you available until 2pm- Add a second starter for \$6.00

CHICKEN PARMIGIANA

Topped with a homemade tomato sauce
and mozzarella cheese

\$34.95

CHOICE OF CHICKEN CLUB OR CHICKEN PARM SANDWICH

Accompanied with french fries

\$31.95

STUFFED CHICKEN BREAST

Choice of chicken kiev or
chicken cordon bleu

\$34.95

6oz ATLANTIC SALMON

Ginger roasted and served with sweet
Thai glaze or wine poached with
julienne vegetables or pan seared with
lemon cream and dill

\$36.95

GRILLED PORK TENDERLOIN

6oz Pork Medallions served with a
mushroom gravy

\$34.95

SOUP SELECTIONS

- Mediterranean chicken orzo
- Minestrone garden vegetable
- Cream of mushroom and wild rice
- Chicken Tortellini Soup

SALAD SELECTIONS

- Italian tossed salad with
homemade vinaigrette
- Caesar salad with garlic croutons and
parmesan cheese
- Greek salad, onions, cucumbers,
tomato, feta cheese, olives
- Sorrento Salad with Salami, Ham
and Mozzarella (add \$1.50)



LUNCH BUFFETS AT THE CABOTO

minimum 50 people, Available until 2pm

ITALIAN BUFFET

- Assorted Pizzas
- Two choices of Pasta
- Two choices of Salad
- Bread and Garlic Sticks

- Choice of Chicken Pieces
OR Chicken Skewars

- Assorted Dessert Dainties
- Coffee and Tea

\$34.95

DELI DELIGHT BUFFET

- *italian tossed salad*
 - *Soup du Jour*
- Assorted Relish Tray
- Assorted Finger Sandwiches on Buns
 - Assorted Wraps
 - Assorted Rolled Sandwiches
- Seasonal Vegetable Platter w/ Ranch Dip
- Domestic Cheese and Cracker Display

- Assorted Dessert Dainties
- Coffee and Tea

\$35.95



SORRENTO'S PASTA & SALAD AT THE CABOTO

SALAD

CAESAR

*With garlic croutons
and parmesan*

CLASSIC SPINACH

*With red onion, feta cheese,
bacon, and drizzled with poppy
seed dressing*

MIXED LETTUCE

*With honey balsamic
dressing*

CALIFORNIA

*With sliced strawberries, orange
segments and toasted almonds
drizzled with strawberry
vinegrette*

SORRENTO

*With salami, ham, tomato, and
mozzarella cheese*

GREEK

*With onions, tomato, olives,
and feta cheese*

PASTA

PASTA

Spaghetti
Fettuccine
Linguini

Penne
Rigatoni
Rotini
Capellini

Farfelle (Bow tie)
Gnocchi
Cavatelli

SAUCES

Garlic Oil with Hot Peppers
Pesto

Tomato Sauce
Tomato Rose
Tomato Primavera
Primavera in Light Broth

Alfredo Sauce
Alfredo with Peas and Ham
Alfredo Chicken and Mushroom +\$2.00
Alfredo Primavera

Meat Sauce
Meat Rose

Baked Pasta Alforno + \$3.00

Lasagne + \$3.00

Meat or Cheese Cannelloni + \$4.00

DINNER ENTREES

All dinner entrée selections are accompanied with a choice of starter (soup or salad), two seasonal vegetables, starch, entrée, rolls or bread sticks and butter, dessert, and coffee and tea.

Add a second starter (soup, salad, or pasta) starting at \$6.00

VEAL AND BEEF

ROAST PRIME RIB AU JUS

*8 oz. Certified Angus AAA Beef
with yorkshire pudding*

\$59.95

VEAL CUTLET OR VEAL PARMESAN

*Breaded grain fed veal topped with
your choice of fresh tomato sauce
and mozzarella OR spanish sauce*

\$49.95

BRAISED SHORT RIB

*6oz Boneless Short rib topped
with gravy*

\$49.95

CHICKEN

HALF ROASTED CHICKEN

*Half Roasted Chicken with garden fresh
herbs and red wine demi-glaze*

\$47.95

CHICKEN PARMIGIANA

*Breaded chicken breast topped
with a homemade tomato sauce
and mozzarella cheese*

\$47.95

TUSCAN CHICKEN

*Breaded chicken breast stuffed with
provolone, prosciutto, and asparagus,
drizzled with red pepper sauce*

\$47.95

CHICKEN KIEV OR CORDON BLEU

*Chicken breast stuffed with herbs
and butter OR Chicken stuffed
with ham and fontina cheese
topped with your choice of
mornay sauce or cream sauce*

\$47.95

GRILLED CHICKEN BREAST SUPREME

*Chicken breast lightly floured
and seasoned with your choice
of white wine sauce or cream
sauce*

\$47.95



FISH AND PORK

SALMON FILET

Atlantic salmon filet seared and baked with a lemon cream and dill sauce

\$49.95

LAKE WINNIPEG PICKEREL

Seasoned, lightly floured Lake Winnipeg Pickerel, pan fried with parsley butter and lemon

\$49.95

PORK MEDALLIONS

Grilled pork tenderloin medallions served with mushroom gravy

\$47.95

DUETTO

DUET OF STEAK AND CHICKEN

6oz. filet mignon steak and 4 oz. chicken breast served with a cabernet demi-glaze sauce

\$59.95

DUET OF FILET MIGNON AND SHRIMP

6oz. certified angus AAA beef tenderloin served with pan seared seafood stuffed jumbo prawn wrapped in bacon or garlic shrimp

\$68.95

VEGETARIAN

CHICKPEA STUFFED PUFF PASTRY

Roast chickpeas and vegetables sauteed with olive oil and wrapped in flaky puff pastry served with tomato sauce

\$39.95

EGGPLANT PARMIGIANA

Lightly floured and fried eggplant layered and topped with fresh tomato sauce and mozzarella cheese

\$39.95

RICOTTA CANNELLONI

Two cannelloni filled with ricotta cheese and baked in our rich tomato sauce with melted mozzarella and parmesan.

\$39.95

GLUTEN & DAIRY FREE

*Lemon marinated chicken breast with grilled vegetables and italian roasted potatoes.
Gelato sorbet for dessert*

\$39.95

FOR THE VEGAN

*Marinated portobello mushroom stuffed with a seasonal vegetable medley topped with a homemade tomato sauce
Gelato sorbet for dessert*

\$39.95

CHILDREN'S MENU

*Chicken fingers and fries
OR
Penne Alfredo with garlic stick served with vanilla icecream*

\$17.95



SIDE SELECTIONS

SOUP

- *The Italian wedding soup made with clear chicken broth, fresh spinach or kale, orzo and mini meat balls*
- *Caldo verde soup, traditional Portuguese soup with shredded vegetables, potato and chorizo sausage*
 - *Cream of broccoli and asiago cheese*
 - *Leek and potato soup*
 - *Minestrone*
 - *Chicken tortellini*
 - *Cream of mushroom*
 - *Butternut squash*

SALAD

- *Italian tossed salad with homemade vinaigrette*
- *Caesar salad with garlic croutons and parmesan*
- *Classic spinach salad with red onion, feta cheese, bacon and drizzled with poppy seed dressing*
 - *California salad with sliced strawberries, orange segments and toasted almonds drizzled with raspberry vinaigrette*
- *Sorrento salad with salami, ham, tomato and mozzarella cheese*
- *Greek salad with onions, tomato, olives, feta cheese*

POTATO & STARCH

- *Double stuffed baked potato*
- *Herbed baby roast potatoes*
 - *Italian roast potato*
- *White and wild rice pilaf*
- *Garlic mashed potatoes*

VEGETABLE

- *Green beans almandine*
- *Red, orange and yellow peppers*
 - *Honey glazed baby carrots*
- *Cauliflower or broccoli cheese au gratin*
 - *Roasted asparagus*
- *Chef's selection of seasonal vegetables*

ANTIPASTO ADD-ON

Cured selection of italian meats, selected cheeses, pickled items, grilled vegetables

Served family style \$9.95

Served individual \$12.95

DESSERT OPTIONS

NEW YORK STYLE CHEESECAKE

Cheesecake topped with a seasonal berry compote

STRAWBERRY SHORTCAKE

Old-fashioned, tender shortcake with layers of strawberry filling and vanilla cake

LEMON SORBET

Lemon sorbet from Nuccis Gelati served in a champagne glass with fresh fruit pieces

RED VELVET CAKE

Three moist layers of red velvet cake with cream cheese icing, finished with drizzled dark chocolate

CHOCOLATE CAKE

four layers of decadent chocolate cake with rich fudge icing, finished with a dark chocolate glaze

TIRAMISU

Coffee cream cake garnished with strawberries



CLASSIC DINNER BUFFET

Choice of buns, bread sticks or focaccia. Buffet includes full dessert bar filled with assorted cakes, tortes, dessert dainties, fresh fruit platters and freshly brewed coffee and tea.

\$54.95

CHOICE OF THREE

- California salad with sliced strawberries, orange segments and toasted almonds in raspberry vinaigrette
- Caesar salad with garlic croutons and parmesan cheese
- Sorrento salad with salami, ham and mozzarella cheese
- Balsamic grilled vegetables with feta cheese
- Creamy sweet basil potato salad
- Greek Salad with olives, peppers, onion, tomato and feta cheese

CHOICE OF ONE

- Italian herb roasted potatoes
 - White and wild rice pilaf
 - Baby potatoes
 - Garlic mashed potato

CHOICE OF ONE

- Honey glazed carrots
- Mixed vegetable medley
 - Roasted zucchini
- Roasted red, orange and yellow peppers
- Broccoli or cauliflower au gratin

CHOICE OF ONE

- Pan-fried herb crusted talapia
- Pork medallions with mushroom sauce
- Pan seared chicken breast supreme
 - Chicken parmigiana
- Grilled Atlantic salmon medallions with lemon hollandaise

CHOICE OF ONE

- Penne pasta with tomato basil sauce
- Bowtie pasta with alfredo sauce
 - Rigatoni with meat sauce
 - Pasta al forno (baked pasta)

CARVERY STATION (CHOOSE ONE)

- Herb roasted inside round au jus with grainy mustard and horseradish
 - Carved roast turkey with gravy and cranberry sauce
 - Clove spiked bone in smoked ham



SORRENTO DINNER BUFFET

Minimum 50 people

\$49.95

- *Bread sticks and garlic sticks*
- *Focaccia with famous sauce*
 - *Choice of two salads*
 - *Choice of two pastas*
- *Seasonal vegetable medley*
 - *Italian roasted potatoes*
- *Choice of lemon chicken skewers OR Roasted chicken pieces*
- *Choice of italian sausage OR Pork medallions with mushroom gravy*

Buffet includes full dessert bar filled with assorted cakes, tortes, dessert dainties, fresh fruit platters and freshly brewed coffee and tea

GOURMET DINNER BUFFET

Minimum 50 people

\$63.95

- *Italian tossed salad with homemade vinaigrette*
 - *Balsamic grilled vegetables with feta cheese*
 - *BLT salad*
- *Creamy sweet basil potato salad*
 - *Rice pilaf with white and wild rice*
 - *Oven roasted sea salt potato*
 - *Asparagus with hollandaise*
 - *Honey glazed baby carrots*
- *Choice of: Pork medallion with mushroom gravy OR chicken cordon bleu*
- *Choice of: Atlantic grilled salmon medallions with hollandaise sauce OR grilled shrimp and scallops with lemon herb butter*
- *Choice of carving station : NY striploin OR prime rib served with au jus*

Buffet includes dessert flambe served by a uniformed chef, full dessert bar filled with assorted cakes, tortes, dessert dainties, fresh fruit platters and freshly brewed coffee and tea



HOT AND COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

Vegetable Spring Roll with Plum Sauce | **\$26**

Breaded Zucchini | **\$26**

Vegetable Samosa | **\$26**

Focaccia Bites (plain or with sauce) | **\$27**

Lemon Chicken Skewers | **\$31**

Mini Beef Wellington | **\$45**

Coconut Breaded Shrimp | **\$35**

Shrimp Tempura | **\$35**

Bacon Wrapped Scallops | **\$40**

Spanakopita | **\$26**

Beef Mini empanada | **\$35**

Price is per dozen

COLD HORS D'OEUVRES

Tomato Basil Bruschetta with Ricotta Cheese | **\$28**

Roasted Red Pepper Bruschetta | **\$28**

Crostini with Bocconcini | **\$27**

Smoked salmon canape | **\$33**

Prosciutto and Mellone | **\$33**

Shrimp Canape with Basil mayo and Spinach | **\$36**

Jumbo Poached Shrimp with Cocktail Sauce | **\$40**

Price is per dozen

LATE NIGHT RECEPTION STATIONS

SIGNATURE FLAMBE STATIONS *Choose One \$26.95*

- Shrimp/Scallop and brie with pernod and spinach cream with grilled baguette
- Flambéed mediterranean chicken with tomato, olives, garlic, onions, roasted peppers and limencello served with fresh baked focaccia

ASSORTED PIZZA BAR \$9.95

- The Original Sorrento's Pizzas
- Assorted Large Pizzas
- Vegetarian Options included

DESSERT BAR \$17.95

- Assorted Cakes and Tortes
- Assorted Mini Dessert Dainties
- Seasonal Fresh Fruit Display

DOUGHNUT WALL \$9.95

- Assorted Specialty Donuts From Local Makers
- Placed on large wood Donut Wall

NUCCIS GELATO BAR \$14.00

Lemon sorbet, chocolate, vanilla and strawberry Gelato scooped and garnished with an assortment of sauces and toppings served by a uniformed chef

POUTINE BAR \$13.25

Golden french fries, traditional cheddar cheese, and rich beef gravy.

BUILD YOUR OWN PASTA BAR \$14.95

- Prepared to order penne, fusilli and farfalle pasta with your choice of tomato, alfredo and basil pesto sauce
- Fresh mushrooms, sliced cherry tomato, roasted zucchini, garlic and onion
 - Served with garlic sticks

SMOKED MEAT SANDWICH BAR \$15.95

Thick cut rye bread with shaved Montreal smoked meat, mustard, Swiss cheese served with large kosher pickles

NACHO BAR \$13.25

Build your own Nachos with a selection of diced tomato, jalapeños, black olive, peppers, ground beef, green onions and cheese sauce.

ESPRESSO AND CAPPUCCINO BAR

Ask you sales manager for details

LIQUOR ACT

The Manitoba Liquor Control Commission laws govern all functions where liquor is served. Under the MLCC Act, all function halls must end liquor service at 1:00am and the function spaces must be vacated 1:30am. No person under the age of 18 is permitted to consume alcohol during any function. The Centro schedules 1 bartender for every 100 guests. Only Sorrento's staff may serve as bartenders.

CORKAGE BAR

A Corkage Bar is recommended for any group wishing to supply their own alcohol. The Manitoba Liquor Control Commission requires an "Occasional permit". This permit may be obtained at any liquor store and application for the permit should be made no less than 14 days prior to the function, the permit must be submitted to Sorrento's at the Caboto 72 hours prior to the function date.

The permit must accompany the liquor, wine and beer at all times while in the Centro. (Sorrento's is not allowed to serve other liquor, wine or beer that is not listed on the permit). The bar(s) will be open according to the time specified on the permit. Should the hours of the function result in bartender overtime the overtime hours will be billed to the client.

The permit holder must be in attendance from the opening till the closing of the bar(s). The permit holder or a person assigned by the permit holder will be responsible for the confirmation of inventory immediately following the function. The permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accident or injury. Only Sorrento's staff may serve as bartenders.

- *Corkage Fee of \$13.50 per guest attending the event is charged on Beer and Liquor.*
- *The event centre will supply glassware, ice, soft drinks, juices (orange, cranberry and clamato), garnishes, straws, cocktail napkins and bartenders.*
- *For wine and or Champagne corkage the charge is \$11.95 per bottle.*
- *Please note all of the above prices are subject to all applicable taxes.*

CASH BAR

A Cash Bar is recommended when each individual guest is paying for his/her own consumption. Sorrento's will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$25.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

HOST BAR

A Host Bar is recommended when the host is paying for their guest's beverages (alcoholic and nonalcoholic). This charge is based on consumption per drink basis. Sorrento's will provide the bartender at no charge when liquor consumption is \$500.00 or more for one single bar. Should the bar revenues be less than \$500.00, before taxes, a bartender charge of \$25.00 per hour per bartender (minimum of three hours) will be applied to the host account. Please note that bartender charges commence one hour before and terminate one hour after bar operation.

CASH & HOST BAR PRICING

LIQUOR

Domestic Shots (1oz) | **\$6.75**

Premium Shots (1oz) | **\$8.50**

Rye, White Rum, Dark Rum, Vodka, Gin & Scotch

BEER

Domestic Beer (per bottle) | **\$6.75**

Imported Beer (per bottle) | **\$7.75**

WINE

House Wines (6oz glass) | **\$9.00**

Selection of wines available by the bottle on the following page

LIQUEURS & APERITIFS

Shot (1oz) | **\$8.25**

(Amaretto, Bailey's, Kahlua, Grand Marnier, Cointreau)

PUNCH & OTHERS

Fresh Fruit Punch (40 glasses) | **\$95.00**

Champagne Punch (40 glasses) | **\$175.00**

Alcoholic Punch (40 glasses) | **\$175.00**

Unlimited Pop and Juice Bar (per person) | **\$4.95**

ADD MOCKTAILS AND A BARTENDER TO THE
UNLIMITED POP AND JUICE + \$4.00 per person

*All of the above prices include 7% PST and 5% GST only
17% Gratuity will apply to all host bars*

UNIQUE ADDITIONS

THE BEVERAGE WALL

- Beverage wall with choice of Wine or Prosecco
- Beverage wall with choice of Specialty Cocktail

Price determined by the beverage selected



APEROL SPRITZ TOWER

- Aperol Spritz in a self serve beverage tower
- Tower holds forty five 6 oz glasses

\$175.00

MOCKTAIL WALL

- Includes two Mocktail options and the use of the Beverage Wall

**\$7.95
PER PERSON**



SORRENTO'S **WINE LIST** AT THE CABOTO

Description	Country	Price (750ml)
RED		
iOVE Sangiovese (house)	Italy	\$35.00
Pinta Negra Red Blend	Portugal	\$35.00
Ocaso Malbec	Argentina	\$36.00
Berton Cabernet Sauvignon	Australia	\$36.00
Sensi Collezione Chianti	Italy	\$38.00
Antica Vigna Ripasso Superiore	Italy	\$50.00
WHITE		
iOVE Trebbiano (house)	Italy	\$35.00
Estrella de Pasqua Sauv Blanc or Rose	Chile	\$35.00
Santa Margherita Pinot Grigio	Italy	\$40.00
Berton Sauvignon Blanc	Australia	\$36.00
Magnotta Equus Chardonnay	Canada	\$36.00
Sensi Collezione Pinot Grigio	Italy	\$40.00
SPARKLING		
Principe di Porcia Prosecco	Italy	\$40 ^{.00}
Sensi Gold Prosecco	Italy	\$50 ^{.00}

Wine proudly provided by



Ask about our custom wine labels, vegan wines and delivery services.



DOCG
CIGLIANO
A.A.M.T.O.
N.S.P. 23

PRODUCT OF ITALY
M

GIORGIO

SORRENTO'S

AUDIO VISUAL EQUIPMENT

AT THE CABOTO

LCD PROJECTOR - \$225.00

PROJECTOR SCREEN - \$55.00

FLIPCHART WITH MARKERS - \$45.00

WHITEBOARD WITH MARKERS - \$25.00

POWER BAR OR EXTENSION CORD - \$10.00

POLYCOM CONFERENCE SPEAKER PHONE - \$100.00

WIRELESS LAVALIER MICROPHONE - \$100.00

WIRELESS HANDHELD MICROPHONE - \$100.00

EASEL - \$20.00 MIXER - \$65.00

PODIUM & MICROPHONE - Comp.

*Other AV equipment requested can be ordered and brought in, prices available upon request.
Prices are per day, and are subject to applicable taxes (GST & PST).*

SORRENTO'S

BANQUET ROOM RENTAL FEES

AT THE CABOTO

MAURO HALL ROOM

Room Rental **\$3000**

GALLERIA ROOM

Room Rental **\$1000**

No outside catering permitted, room rental reduced with purchase of food and beverage in accordance with min spend requirements

We can't wait
to host your
next event.

CENTRO CABOTO CENTRE
1055 WILKES AVENUE WINNIPEG, MB -
R3P 2L7

INSTAGRAM: @CABOTOEVENTCENTRE

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