



# SPRUCE

CATERING



[sprucecatering.com](http://sprucecatering.com)



## ROYAL AVIATION MUSEUM OF WESTERN CANADA

With a variety of meeting and event spaces, the Royal Aviation Museum is a unique and welcoming space in which to host your event. Our experienced and professional in-house events team is ready to help you create and carry out the event you've been imagining, be it a wedding, seminar, holiday party, or conference.

### **Marcel Taillieu Meeting Room**

This meeting room accommodates a maximum of 20 guests. This space is great for small conferences, receptions, meetings, coffee service, and catering. The Marcel Taillieu meeting room also has hybrid meeting capabilities, with a webcam and easy-to-use ClickShare technology.

### **Canada Life Classroom & Justine Estelle Steinkopf Classroom**

Our classrooms are perfect additions for any event on the upper level. They offer a private area to house bags/jackets and provide privacy to the event planner if they need a quick break. These rooms are extremely versatile and have been used for a multitude of reasons.

### **Sanford and Deborah Riley Meeting Room**

This space works wonderfully for hosting groups to a maximum of 165 guests for various events from weddings, corporate events, celebrations, and conferences, to memorials.

This room has tables, chairs, a microphone, podium, projector screens, a ceiling-mounted speaker system, and easels to accommodate all our client's needs. The room also has a partition wall, allowing for breakout spaces. Plus, your guests can enjoy views of suspended aircraft and the hangar floor!

### **Founders' Observation Lounge**

The observation deck is ideal for gatherings where mingling is invited. This space offers a spectacular view of the active runways and a bird's eye view of the museum's aircraft and exhibits.

This is the perfect spot for wedding ceremonies and cocktail parties, as well as a dance area that accommodates bands, bars, and food set-ups.

The rental of the Sanford and Deborah Riley meeting room is complemented well by the Observation Lounge. Whether hosting a bar or just a place to relax, the two areas go hand in hand.

### **Science of Flight Zone**

The Science of Flight zone is an immersive display that highlights one of the museum's most vibrant aircraft, the Musketeer. This area immediately catches your eye when you walk upstairs to our mezzanine. Used as a food station zone, cocktail area, general reception, and a place for relaxation, this area is extremely versatile. This part of the museum has the most traffic due to the bathrooms and classrooms being located right on the east side of the Musketeer.

### **Hangar Floor**

The site lines in this space are sure to impress. Aviation-themed backdrops that include the Air Canada Vickers Viscount, satellites and rockets, our Canadair CL-84 Dynavert and CF-104 Starfighter create the setting for a memorable event. Check out the Wall of Canadian Inventions and dance the night away surrounded by memorable aviation history.



# Menu



## LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

The Spruce Catering team is committed to making all of your guests remember every moment of your day. Our hospitality team will ensure that your friends and family are served beautiful meals and have a night to remember.



# HORS D'OEUVRES

Minimum of 4 dozen of each  
priced by the dozen

## STICKS

MAPLE PORK SAUSAGE with LBJ Beer Mustard	35
CHICKEN SATAYS with Choice of Sauce: Honey Garlic, Coconut Peanut, or BBQ	35
POACHED PRAWNS with Curried Mayo & Cilantro	35
BEEF MEATBALLS with Honey Dijon Glaze	38

## SLIDERS

ROAST BEEF with horseradish, mayo, pickled red onion & Bothwell cheddar	35
SMOKED TURKEY with Dijonaise, Bothwell cheese & pickled cabbage	35
PULLED PORK with honey mustard, apple slaw and Bothwell cheese	35
PULLED JERK CHICKEN with chipotle mayo, and pineapple slaw	35
MINI BURGERS Beef burger, Gorgonzola Cheese, and apple chutney	35

## TARTLETS

MINI VEGETABLE QUICHE with Bothwell Cheese & Green Onions	30
BEET TART Roasted beet tart with whipped feta and toasted buckwheat.	32





# HORS D'OEUVRES

continued

## CROSTINI

CHICKPEA HUMMUS with Roasted Baby Tomatoes 30

MARINATED MUSHROOM DUXELLE with Feta 30

BRUSCHETTA with Parmesan Cheese 30

PORK TENDERLOIN with Cranberries & Brie 35

SMOKED WILD SALMON with Garlic Cream,  
Capers & Green Onion 35

PUMPERNICKLE with grilled peach, crispy  
pancetta, and fresh peas. 30

## ASIAN STYLE

SALAD ROLLS with BBQ Pork, Shredded  
Marinated Vegetables, Fresh Herbs, Cashew,  
Served with Peanut Sauce & Sweet  
Soy 35

SCALLOP CEVICHE with fresh cilantro,  
radish, pickled garlic, crunchy tempura bits,  
with a light citrus vinaigrette 40

COCONUT SHRIMP with mango sriracha  
dipping sauce 35

## VEGAN

TOSTADOS Roasted corn salsa, cilantro,  
marinated tofu 30

CAULIFLOWER BITES served with Marinara sauce 30

ALOO TIKI SLIDER potato paddy, topped with vegan  
mayo, fresh tomato, crisp lettuce,  
and cucumber kimchi. 30

# PLATED DINNER

Minimum 8 Guests

Fresh Baked Breads with 3 types of Notre Dame Whipped Butters:  
Sundried Tomato and olive, Roasted garlic and herb, Beet and  
grainy mustard

All Entrees are Accompanied with Fresh Seasonal Local  
Vegetables and an your choice of:

Whipped Manitoba potatoes with Horseradish and Fresh Herb  
Roasted Garlic and herb whipped Manitoba potatoes  
Traditional mashed potatoes with Cream & Notre Dame Butter  
Roasted Garlic & Chive Roasted Baby Potatoes with Olive Oil  
Wild and White Rice Pilaf with Herbs  
Quinoa & Barley with Parmesan Cilantro, Garlic & Lemon

3 course meal includes chosen salad or soup , entrée, and  
dessert.

4 course meal to serve soup and salad for an additional \$6





# THREE AND FOUR COURSE

## SOUP

Choice of:

Butternut Squash Topped with Mixed Seed Praline

Corn & Basil Chowder

Creamy Potato & Roasted Garlic with Julienne cut Crispy Potato Skins



## SALAD

Choice of:

Artisan Greens with Apples, Goat Cheese, Candied Walnuts & Champagne Vinaigrette

Caesar Salad with Parmesan Cheese, Lemon Wedge & Croutons

Arugula with Dried Cranberries, Grapes & Almonds with Honey Lime Vinaigrette

## DESSERT

Choice of:

Chocolate Mousse with salted caramel and Kasha Praline

Chocolate Beetcake with Raspberry Compote, Whipped Cream. Candied Beet

Broken cheesecake with graham crumbs & fruit compote

Lemon tart with Mascarpone Whipped Cream & Blueberry Reduction

Vegan Chocolate Date with Chai anglaise. Garnished with Grapefruit





# ENTREES

Choice of:

PICKEREL NICOISE GF DF

56

Local Baked Pickerel Rosette, with Fresh Herbs, Tomato Olive, Lemon Zest, and Garlic

PORK TENDERLOIN

58

with Grainy Mustard. Served with Tart Apples and Calvados Sauce and Walnut Gremoulata

8OZ ROASTED PORK

58

Boneless Pork Chop Served with Honey Soy, Garlic Sauce, and Pickled Cabbage

CHICKEN MARSALA GF DF

55

with Cremini Mushrooms & Roasted Shallot

6OZ BEEF TENDERLOIN STEAKS

68

with Fresh Herbed Compound Butter & Red Wine jus

ROASTED PRIME RIB OF BEEF

*\*MARKET PRICE*

with Yorkshire Pudding, au jus

6OZ BEEF TENDERLOIN GF

68

with Chimichurri Sauce, and Fresh Herb Salad

MUSHROOM & BUTTERNUT SQUASH BARLEY RISSOTO VEG

50

Served Fresh Herbs and Cumin Pumpkin Seeds

ZUCCHINI FRITTERS VG GF

50

Roasted Tomato Sauce

CHICKPEA CURRY VG GF

40

Served over Turmeric Rice, and Caramelize Onion with Cucumber Salsa and Warm Pita Bread







# CHILDRENS' MEALS

Children's meal include  
first course soup, or salad & plated dessert. 25

choice of:

Chicken Fingers and Fries with Honey Dill and Ketchup

Local Beef Burger with Cheese Topped with Lettuce, and Tomato,  
with Ketchup, Mayonnaise on the side.

Served with Fries

Housemade Natures Farm Mac and Cheese





# BUFFETS AND FAMILY STYLE MEALS

PRICED PER GUEST.

Prices starting at \$58.00

Minimum 25 Guests

Fresh Baked Breads with

3 types of Notre Dame Whipped Butters:

Sundried Tomato and olive, Roasted garlic and herb, Beet and  
grainy mustard

direct trade coffee &  
organic tea



# SALADS

Please choose two

## CAESAR SALAD

House made Dairy Free Dressing, Parmesan cheese & croutons

## CHICKPEA GREEK SALAD

with Fresh Vegetables, Feta Cheese & Olives

## DIVERSITY MIXED GREENS SALAD

Greenland tomatoes, peppers, cucumbers, onions & balsamic dressing

## SPINACH SALAD

with Oranges, Feta & Lemon Poppy Seed Vinaigrette

## CLASSIC CREAMY POTATO SALAD

Made with Local Grown Potatoes, Hardboiled Eggs, Pickles, & Green Onions

## NATURE'S FARM PASTA

with House Made Ranch Dressing, Peppers, and Green Onions

## BROCCOLI SALAD

Made with Fresh Broccoli, Peppers, Almonds peppers & almonds and Honey Lime Dressing

## ROASTED CELERIAC

Hemp heart, pumpkin seed, bay leaf vinaigrette, arugula, pickled mushroom.

## MANITOBA HARVEST SALAD

Wild rice, roasted sweet potato, corn, celery, dried cranberry/herb vinaigrette.

## ROASTED CAULIFLOWER

Lentil, fresh tomato, parsley, savory kasha granola, curry citrus vinaigrette.

## D.E.L.A SALAD

Roast beets, Roasted sweet potato, Spicy greens, Crispy Kasha, Savory Granola, Creamy dill vinaigrette

## TOASTED QUINOA

Sweet braised red cabbage, Pickled raisin, Cucumber, Herbs dressing





# VEGETABLES

Please choose one

## CHEFS CHOICE VEGETABLES

Using Manitoba Prairie Seasonal Vegetables

### GRILLED CARROT

Manitoba harvested carrots with crispy kale, toasted almonds sunflower seeds raisin sauce

### ROASTED BEETS

Made with warm roasted garlic hummus, crispy chickpeas hemp hearts, grilled lemon

### TOASTED QUINOA

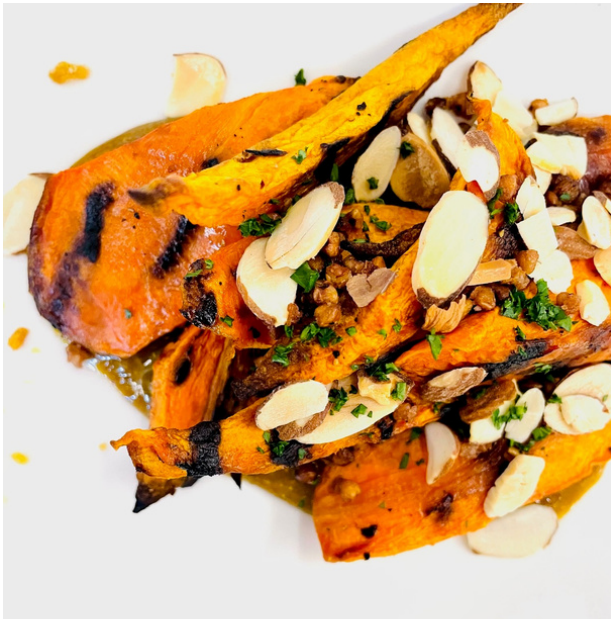
MB Prairie Quinoa with braised cabbage, pickled raisin, cucumber, and herbs

### HONEY CARROT

Carrots frilled and glazed with Manitoba Bee Boys Honey, fresh herbs, hemp seed, and tahini

### SWEET POTATO HASH

Roasted sweet potato hash, grilled red peppers, crispy turnip, served on romesco sauce





# STARCH

Please choose two

ORGANIC BROWN RICE PILAF

QUINOA PILAF WITH ALMONDS, RAISINS & FRESH HERBS

ROASTED SWEET POTATO HASH/GRILLED RED PEPPERS/CRISPY TURNIP SERVED ON ROMESCO.

WHIPPED MANITOBA POTATOES WITH HORSERADISH AND FRESH HERB

ROASTED GARLIC AND HERB WHIPPED MANITOBA POTATOES

TRADITIONAL MASHED POTATOES WITH CREAM & NOTRE DAME BUTTER

ROASTED GARLIC & CHIVE ROASTED BABY POTATOES WITH OLIVE OIL

WILD AND WHITE RICE PILAF WITH HERBS





# PROTEIN

Please chose one:

ROASTED PASTURE RAISED PORK LOIN  
with Apple & Onion with Dijon Mustard

WHOLE ROASTED 9CUT BONE-IN LEMON AND HERB RUBBED  
CHICKEN, NATURAL JUS.  
Topped with hearty greens

GRILLED CHICKEN BREAST  
in Tomato, Spinach and Olive Oil

LOCAL MANITOBA BEEF TENDERLOIN  
with Chimichurri sauce, topped with Fresh Herb Salad

ROMESCO SALMON  
Sustainable farmed Ocean Wise Salmon, Served with  
Sunflower Seed and Tarragon Romesco Sauce

Glazed Ham with Roasted Shallots and Turnup  
add 8

\*Coffee Rubbed Roasted Local Beef with Beef Au Jus  
add 12

\*Coffee Rubbed Roasted Local Bison with Bison Jus  
add 15

\*ACCOMPANIED WITH HORSERADISH, AND LBJ BEER MUSTARD



# LATE NIGHT

## ITALIAN ANTIPASTI PLATTER 15

cured meats with olives, pickles vegetables & breads

## CROSTINI STATION 18

fresh marinated vegetables, dips, cured meats, cheeses & dried fruit

## MANITOBA SOCIAL PLATTER 15

Manitoba Meats, Bothwell Cheese & pickles with crackers & crostini

## BOTHWELL CHEDDAR PEROGIES 15

Notre Dame Butter & fried onions accompanied with sour cream, green onions & bacon bits

## CLASSIC POUTINE BAR 15

Fresh cut fries, Bothwell cheese curds, gravy

## LA COCINA NACHO BAR 16

Bothwell cheddar cheese, taco beef, salsa, sour cream & olives

## BUILD YOUR OWN PULLED PORK ON A BUN 16

Bbq sauce with Cabbage slaw

## VEGAN MAC AND CHEESE 16

With smoky coconut flakes with vegan cheese sauce

MINI BURGERS Beef burger, Gorgonzola 35 per dozen  
Cheese, and apple chutney



# ALCOHOL SERVICE

All beverages invoiced to the client are subject to applicable taxes & gratuities.

Diversity Food Services can provide alcoholic beverage service only at events that we are also providing food services too. Diversity employees reserve the right to refuse alcohol service to any guest. We will not serve minors or guests that appear intoxicated (in accordance with the LGA's Smart Choices training program). It is the responsibility of the host to ensure that all guests have safe transportation home.

Diversity Food Services is licensed through the Liquor & Gaming Authority of Manitoba. Clients are not permitted to serve their own alcoholic beverages at functions that are catered on Diversity managed premises.

MLCC license hours of operation of the bar will very depending on the approval of the MLCC

## HOST BAR

Diversity Food Services provides the bar & the client is invoiced for guests' beverage consumption.

Diversity provides complete set up, stocking, and service of the bar

## CASH BAR

Diversity Food Services provides the bar & the guests are responsible for purchasing their own beverages at the event. Diversity provides complete set up, stocking and service of the bar

BARTENDER FEE: \$35.00 PER BARTENDER PER HOUR 1 BARTENDER FOR EVERY 50 GUEST





# BAR MENU

## WINE

HOUSE WINE: OGIO PINOT GRIGIO - & OGIO ROSSO  
by the bottle \$38/bottle  
by the glass 5 oz \$7

Passed Cave by the bottle begins at \$50/bottle

## BEER

MANITOBA CRAFT BREWRY TALL CANS 473ML \$9  
1919, Torque, Fortgarry Dark, Fortgarry Pale

DOMESTIC CANS 355 ML \$7  
Micholob Ultra, Coors Light, Labat Blue

## LIQUOR

RAIL 1OZ \$8  
Tanquary Gin, Captain Morgan Spiced Rum, Captain Morgan White Rum,  
Crown Royal, Smirnoff Vodka, Jose Curvo Tequila.

MB CAESAR BAR 1OZ \$12  
Smirnoff Vodka or Tanquary Gin Clamato Juice, Worcestershire Sauce, Sriracha Sauce, Celery  
Salt, Garnished with a build your own selection of Homemade Pickled Vegetables, Kulbasa,  
Bothwell Cheddar Cheese,  
and Sleepy Owl Sourdough Crostini Bread

PREMIUM SCOTCHES/BRANDY/BOURBON 1.5OZ \$10 AND UP

SIGNATURE COCKTAILS \*MARKET PRICE

(UPON CONSULTATION YOU MAY CHOOSE YOUR PREFERRED BRANDS OF ALCOHOL)

# NON-ALCOHOLIC

## NON - BEER

LITTLE BROWN JUG BRITE WATER (SPARKLING WATER, COCONUT, MINT LIME, RASPBERRY LEMON  
TALL CANS 473ML \$6  
SOBER CARPENTER (IPA, BLONDE ALE, CRAFT CIDER)  
TALL CANS 473 ML \$6

## SOL BRU RECIPES

MOCKTAILS + MINT LEMONADE  
SOLBRU ELEVATE, ROSEMARY & MINT SIMPLE SYRUP, LEMON JUICE, CLUB SODA  
12 OZ \$6  
COLD BRU  
INSPIRE BRU, COLD BREW COFFEE, MAPLE SYRUP, ORANGE PEEL  
12 OZ \$6

## PUNCH & JUICE STATION

HOMEMADE FRUIT PUNCH  
NUMI DECAF TEA, CANE SUGAR, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE  
7 OZ \$3  
FRESHLY SQUEEZE LEMONADE  
CANESUGAR, WATER, LEMON JUICE, WHOLE LEMONS  
7 OZ \$3  
HOMEMADE SWEET TEA  
VANILLA, LEMON JUICE, SUGAR CANE, NUMI TEA  
7 OZ \$3

## INFUSED WATER STATION

\$2

CHOOSE 2

- CUCUMBER AND MINT 7 OZ \$2
  - WATERMELON BASIL
  - ROSEMARY & CITRUS
  - CRANBERRY & ORANGE
    - CITRUS & MINT
    - PINEAPPLE & BASIL



# CATERING POLICIES

## RENTALS

Additional Equipment rentals like Dishware, Glassware, Linens, Setup and Takedown start at \$5 per Guest. Additional set up of outside rental chairs, tables that are not onsite and that needs to be set up by our staff start at \$150.00.

## FULL TABLE AND CHAIR SET UP / TAKE DOWN

Any outside location that requires full table and chair set up and tear down start at \$150.00

## LINENS

White table linens and White Table Napkins are an additional charge, please consult with our Catering and Events Director.

## PRICING

All menu items and prices are subject to change without notice until a final quote is issued at which point we guarantee the contents of the quote will remain fixed until the date of your event.

Gratuity charge is 18% and is charged on food and beverage.

## CONTRACT AGREEMENT

Please provide all final details in writing at least 4 weeks prior to your event date (Review contract for terms and conditions. Additional information provided within the 3 weeks may result in a admin fee. To confirm your date we will require \$1000.00 non-refundable deposit.

## BOOKING CONTACT

Once you are ready to book your menu, contact our Catering and Events Director Melanie Gerodias-Mitchell at [hello@sprucecatering.com](mailto:hello@sprucecatering.com) or via phone 204-786-9070

