

Canad Inns

Your Destination Centres®

AMBASSADOR®

Banquet & Conference

CENTRE

THE MET

CANADA BEST MANAGED COMPANIES

Platinum member

~ CURATED CUISINE ~ ON-SITE CATERING ~ ELEGANT FACILITIES ~
~ STATE OF THE ART TECHNOLOGY ~



AMBASSADOR®
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CENTRE



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Canad Inns

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breaks



AMBASSADOR®
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theme breaks

Includes coffee service ~ Baked goods include butter and strawberry preserves ~ Fresh fruit options are seasonal
Minimum 15 people ~ A surcharge per person applies to groups under minimum

AMBASSADOR BREAK
Assorted Pastries and Fresh Fruit Platter | Substitute Gluten Free Muffin

BAGEL BREAK
Assorted Bagels with Cream Cheese and Fresh Fruit V

SWEET TREAT
Ambassador Assorted Dainties and Fresh Fruit

HEART HEALTHY PARFAIT BAR
Vanilla Yogurt, Fresh Fruit, Berry Compote and Granola V, LC

THE MET MOVIE BREAK
Buttered Popcorn, Caramel Popcorn, White Cheddar Popcorn, Cherry Nibs, Skittles, Mini Eggs, Nachos with Queso Sauce

CANADIAN SNACK PACKAGE
Old Dutch Potato Chips, Honey Roasted Peanuts, Ju Jubes and Soft Drinks MB, V
Upgrade to Pop Shoppe Bottled Soft Drinks

CHOCOLATE INDULGENCE
Chocolate Brownies, Chocolate Chip Cookies, Mini Eggs, Chocolate Ice Cream Cups V

NUTRITION BREAK
Assorted Energy Bars, Whole Fresh Fruit and Assorted Yogurts MB, V, LC

the general store

Croissant, Danish, Jumbo Cookie, Muffin

Breakfast Loaf (12 slices) Banana Chocolate Chip, Lemon, Carrot, Blueberry, Apple Spice, Cranberry

Gluten Free Muffin

Gluten Free Brownie

Vegan Cookie VG

Bagel and Cream Cheese

Brownie

Whole Fresh Fruit or Granola Bar

Bannock with Preserves and Butter

Old Dutch Potato Chips

Ju Jubes, Honey Roasted Peanuts

Chocolate Macaroons

Cinnamon Bun

Ice Cream Sandwich

Yogurt

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GFA Gluten Free Available; V Vegetarian (lacto-ovo); VG Vegan; MB Made in Manitoba; LC Low Carb; LF Low Fat.
PST, GST and Gratuities not included. Menu pricing October 2026.

break-out selections

Prices per package per person ~ A surcharge per person applies to groups under minimum

MINIMUM 15 PEOPLE

MORNING PASTRIES
Croissants, Danishes, Assorted Muffins with Butter and Preserves

ASSORTED DAINTIES
Nanaimo Bar, Carrot Cake, Brownie and Butter Tart Slice

CRUDITÉS WITH DIP
Assortment of Seasonal Fresh Vegetables with Dip
Substitute Hummus for Dip GFA, V, LF

RELISH AND PICKLE DISPLAY
Stuffed Olives, Gherkin Pickles, Pickled Onions, Sweet Mix, Banana Peppers, Elman's Dill and Pickled Beets GFA, V, VG, LF, LC

DOMESTIC CHEESE DISPLAY
Bothwell Cheddar, Bothwell Marble, Bothwell Pepper Jack, Swiss, Danish Blue and Brie
Garnished with Grapes and assorted Crackers

FRESH SEASONAL FRUIT DISPLAY
Seasonal Fresh Fruit and Yogurt GFA, V, LC, LF

MINIMUM 25 PEOPLE

DELI SANDWICH PLATTER
Traditional Deli-Style Sandwiches with Condiments, Lettuce Wraps available on request GFA

TEA SANDWICH PLATTER
Elegant open faced, Triple Decker and Pin Wheel Rolled Sandwiches

THE MANITOBA PLATTER
Elman's Dill Pickles, Smiths Garlic Sausage, Salami, Ham, Manitoba Rye Bread, Bothwell Cheddar Cheese, Bothwell Marble Cheese, Old Dutch Potato Chips and Condiments MB

AMBASSADOR PIZZA
15" Cheesy Pizza with House Made Sauce, Parmesan Cheese and Crushed Chilis, Toppings include...
Pepperoni ~ Ham ~ Spicy Beef ~ Bacon ~ Sausage ~ Plant-Based Chicken ~ Pineapple ~ Green Pepper
Mushroom ~ Jalapeño ~ Onion ~ Tomato ~ Olives

breakfast & brunch



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plated breakfast & brunch

Includes chilled orange juice and coffee service
Prices are per person ~ Minimum 15 people ~ A surcharge per person applies to groups under minimum

AMBASSADOR BREAKFAST
Scrambled Eggs, Savoury Breakfast Potatoes, Two Sausages, Two Slices of Bacon, Croissant with Butter and Preserves, and Fresh Fruit Garniture MB
Substitute GF Muffin and Grilled Tomatoes (No Sausage or Croissant) GFA
Substitute Grilled Tomatoes for Meat V

THE BREAKFAST GRILL
Cinnamon French Toast with Syrup and Butter, Two Sausages, Two Slices of Bacon, and Fresh Fruit Garniture MB
Substitute Fresh Fruit for Meat V

LIGHT BREAKFAST
Fresh Sliced Fruit served with Vanilla Yogurt, and Croissant with Butter and Preserves V

AMBASSADOR BENEDICT BREAKFAST
Traditional Eggs Benedict, Savoury Breakfast Potatoes, and Croissant with Butter and Preserves

AMBASSADOR QUICHE
Choice of Quiche Lorraine (Bacon, Green Onion, Cheese) or Quiche Florentine (Spinach, Onion, Cheese) V
Served with Fresh Fruit Salad or Green Salad with Balsamic Vinaigrette
Substitute Crustless Quiche Florentine (no charge) GFA, LC

VEGAN BREAKFAST HASH
Sautéed Mushrooms, Onions, Peppers, Plant-Based Ground Beef and Potatoes served with Sliced Tomatoes and Fresh Fruit Garniture V, VG, LC, LF

breakfast enhancements

Available with purchase of a Plated Meal or Buffet only; please see the "General Store" for individually priced enhancements.

Bacon (2)

Sausages (2)

Turkey Bacon (2 slices)

Cinnamon French Toast with Syrup

3 Buttermilk Pancakes with Syrup

Hot or Cold Cereal with Milk

Breakfast Toast Station with Assorted Breads, Preserves and Butter

Hard Boiled Egg

Mimosa (Sparkling Wine and Orange Juice)

buffet breakfast & brunch

Includes chilled orange juice and coffee service ~ Prices are per person ~ Minimum 25 people

AMBASSADOR SIGNATURE BRUNCH BUFFET
Roasted Leg of Ham Carvery Station, Scrambled Eggs, Mini Quiche, Roasted Breakfast Potatoes with Onions and Peppers, Bacon, Sausage, Ambassador Pastries with Butter and Preserves, Fresh Fruit Platter, and Ambassador Dainties MB

AMBASSADOR BREAKFAST BUFFET
Scrambled Eggs, Bacon, Sausage, Savoury Breakfast Potatoes, and Ambassador Pastries with a Selection of Butter and Preserves MB
Add Eggs Benedict

AMBASSADOR CONTINENTAL BUFFET
Choice of Two Pastries (Bagels with Cream Cheese, Muffins, Croissants, or Danishes), Seasonal Fresh Fruit Platter, Selection of Butter and Preserves V

LIGHT BREAKFAST BUFFET
Seasonal Fresh Fruit Platter, Cold Cereal with Milk, Hot Cereal with Milk, Vanilla Yogurt, Granola, and Croissants with a Selection of Butter and Preserves V, L

signature stations

Available with purchase of Breakfast and Brunch Buffets

MADE TO ORDER OMELET STATION
Culinary staff charge will apply with a minimum of 3 hours
Fillings include: Diced Mushrooms, Onions, Peppers, Tomatoes, Ham and Blended Cheese (minimum 25 people) MB

DEVILED EGGS
Traditional Stuffed Eggs garnished with Paprika (minimum 3 dozen) MB

ASSORTED DELI DISPLAY
Roast Beef, Salami, Smoked Chicken, Ham, Bothwell Cheese, Elman's Dill Pickles, Assorted Locally Sourced Buns and Condiments MB

SEAFOOD DISPLAY
Arrangement of Chilled Seafood including Poached Salmon, Tiger Prawns, Mussels, Surimi, Oysters, Fresh Lemons, and Specialty Sauces (minimum 40 people)

CHOCOLATE FOUNTAIN
With Fresh Fruit Kabobs and Cream Puffs (minimum 40 people)

lunch



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plated light lunch and side

Includes choice of soup of the day or side salad and coffee service
Add soup or salad starter course ~ Add chef's dessert course
Prices are per person ~ Minimum 15 people ~ A surcharge per person applies to groups under minimum

AMBASSADOR QUICHE
Choice of Quiche Lorraine (Bacon, Green Onion, Cheese) MB
or Quiche Florentine (Spinach, Onion, Cheese) V, LC
Substitute Crustless Quiche Florentine GFA

AMBASSADOR WRAP
Choice of Cajun Chicken Wrap (blackened Chicken Breast, Tomato, Lettuce, Mayo and Blended Cheese), Ham & Cheese Wrap (Deli Ham, Lettuce, Mayo and Blended Cheese) or Vegan Cajun Wrap VG (Plant-Based Cajun Chicken, Lettuce, Tomato and Vegan Cheese)

AMBASSADOR BUNWICHES
Choice of Two: Egg Salad, Ham and Cheese, Vegetarian, or Smoked Chicken MB

AMBASSADOR DELI SANDWICH
Choice of: Smoked Chicken, Smoked Ham, Vegetarian, Roast Beef or Corned Beef with Mustard and Mayonnaise on Deli Style Bread
Add sliced Deli Cheese

ITALIAN MEAT OR THREE CHEESE VEGETARIAN LASAGNA
Tender Pasta Sheets layered with Bolognese Sauce or Primavera Sauce and shredded Three Cheese Blend and Garlic Butter Breadstick

lunch plates

Includes fresh bread with butter and coffee service
Add soup or salad starter course ~ Add chef's dessert course
Prices are per person ~ Minimum 15 people ~ A surcharge per person applies to groups under minimum

CAESAR SALAD WITH CHARBROILED CHICKEN BREAST
Crisp Romaine Lettuce tossed with Caesar Dressing, Herb Croutons, and Parmesan Cheese, topped with a Charbroiled Chicken Breast
Substitute Plant-Based Chicken (no charge) V
GFA on request

COBB SALAD
Seasoned Chicken, Crispy Bacon, diced Tomatoes, Black Olives, Green Onions, Cheese, and Guacamole resting on Romaine Lettuce drizzled with a Blue Cheese or Balsamic Dressing
Substitute diced Chicken for Plant-Based Chicken (no charge)
VG; GFA on request

STIR-FRY
Choice of Chicken, plant-based chicken or Beef Tenders stir-fried with crisp Seasonal Vegetables, fresh Ginger, Cilantro, Garlic, Teriyaki Sauce, topped with Orange Segments and Sesame Seeds.
Served with choice of Noodles or Steamed Rice
V, VG on request

CURRY PLATE
Choice of Butter Chicken Curry or Vegetarian Chick Pea Curry served over Steamed Rice

PENNE PASTA PLATE
Penne Pasta topped with Tomato or Cream Sauce topped with fresh Parmesan Cheese V
Add Grilled Chicken Breast, Plant-Based Chicken or Meatballs

boxed lunch to go

Minimum 25 people

7" Buttered Locally Sourced Sub Sandwich, Potato Chips, Whole Fruit, Cookie, Bottled Water & Condiments
MB

Ham and Cheese with Bothwell Cheddar Cheese, Tomato and Lettuce

Smith's Corned Beef with Mozzarella Cheese, Thousand Island Dressing and Lettuce

Smoked Chicken with Tomato and Lettuce

The Italian with Tomato Sauce, sliced Salami, sliced Pepperoni, Mozzarella Cheese and Lettuce

The Manitoba with Kielbasa, Bothwell Marble Cheese, Elman's Dill Pickles and Lettuce

three course plated lunch

Includes choice of soup of the day or side salad, seasonal vegetable medley, potato or rice, fresh bread with butter, chef's signature dessert and coffee service ~ Prices are per person ~ Minimum 15 people
A surcharge per person applies to groups under minimum

CHIMICHURRI CHICKEN BREAST
6oz Grilled Breast of Chicken served with Chimichurri LC
GFA on request

ROAST TURKEY
Sliced Roast Turkey Breast with Sage and Sun-dried Cranberry dressing and Turkey Pan Gravy

CREAMY LEMON CHICKEN BREAST
6oz Pan Seared Breast of Chicken served with a Creamy Lemon Garlic Sauce

CHICKEN PARMESAN
Golden fried Boneless Chicken Breast with Tomato Sauce and melted Mozzarella Cheese

CANADIAN AAA HOT ROAST BEEF SANDWICH
6oz Slow-roasted thinly sliced Canadian Beef topped with Pan Gravy and served on Garlic Toast

FILLET OF SALMON
Maple and Whole Grain Mustard Marinated Fillet of Salmon GFA, LC

PASTA PRIMAVERA
Fettuccini Noodles tossed with fresh, Seasonal Vegetables, Garlic, Spices and Tomato Sauce LF, V
(Starch and vegetable sides not included), Add Grilled Chicken Breast
GFA on request

SUNDRIED TOMATO PENNE
Sautéed Garlic, Red Onions and Sundried Tomato Pesto in a Red Wine Cream Sauce with fresh Tomatoes topped with Parmesan Cheese V
(Starch and vegetable sides not included), Add Grilled Chicken Breast
GFA on request

PLATED LUNCH SELECTIONS

POTATO OR RICE SELECTION
Red Skin Garlic Mashed Potatoes, Herb Seasoned Oven Roasted Red Potatoes, Steamed Rice, Manitoba Rice Pilaf

classic lunch buffet

Minimum 25 people

AMBASSADOR CLASSIC LUNCH BUFFET

Lunch Buffets include One Hot Entrée, One Meatless Entrée, One Starch, Seasonal Vegetables, Two Salads, Crudites & Dip, Relish Tray, Fresh Bread with Butter, Fresh Fruit, Dainties, and Coffee Service

Additional Meatless Entrée Selection
Additional Hot Entrée Selection

HOT ENTRÉE SELECTIONS – CHOOSE 1

BBQ Chicken

Roast Beef with Pan Gravy

Sweet and Sour Meatballs

Chicken Parmigiana

Grilled Kielbasa with Sauerkraut

Golden Fried Shrimp with Sweet & Sour Sauce or Cocktail Sauce

Pork Loin with a Red Wine and Thyme Sauce

Fried Buttermilk Soaked Chicken

S&P Dry Ribs

Country Gravy Meatballs

Roasted Turkey Breast in Pan Gravy

MEATLESS ENTRÉE SELECTIONS – CHOOSE 1

Creamy Sundried Tomato Penne

Vegetarian Cabbage Rolls

Manitoba Potato and Cheese Perogies with Fried Onions

5 Cheese Mac & Cheese

Cheese Manicotti with Tomato sauce

Seasonal Vegetable Stir-Fry

Chick Pea Curry over Steamed Rice, Plant-Based Chili

SALAD SELECTIONS – CHOOSE 2

Mixed Garden Greens with Two Dressings

Tri Color Fusilli Pesto Pasta

Mexican Corn & Pepper

Mediterranean Quinoa

Greek

Coleslaw

Lemon Vinaigrette Edamame

Chopped Vegetable

Traditional Potato

Oriental Noodle

Creamy Caesar

STARCH SELECTIONS – CHOOSE 1

Red Skin Garlic Mashed Potatoes

Herb Seasoned Oven Roasted Red Potatoes

Steamed Rice

Manitoba Rice Pilaf

Sun-Dried Cranberry Dressing

themed lunch buffets

Includes coffee service ~ Prices are per person ~ Minimum 25 people

TASTE OF ITALY
Mixed Garden Greens with Two Dressings, Garlic Bread Sticks, Two Pasta & Sauce Selections with Grated Parmesan, Pizza with up to 2 Toppings, Crushed Chilis, and Ambassador Dainties

Pasta selections: Linguine, Spaghetti, Fettuccine, Penne, or Rotini
Sauce selections: Primavera, Tomato, Bolognese or Alfredo

TASTE OF ASIA
Wonton Soup, Tossed Garden Greens with Asian inspired dressing, Oriental Noodle Salad, Fried Rice, Vegetable Stir-fry, Sweet & Sour Pork or Honey Garlic Chicken Balls topped with Sesame Seeds, Ambassador Fresh Baked Bread with Butter and Fortune Cookies

SOUTHWESTERN FIESTA
Mexican Corn Salad, Mixed Greens topped with fried Tortilla Strips and a Southwestern Ranch dressing, Soft and Hard Tacos, Lettuce, Blended Cheese, Fresh Jalapeños, Red Onion, Tomatoes with choice of Chicken or Beef, fresh Cilantro and Lime Rice, traditional Refried Beans, and Tortilla Chips with Salsa, Sour Cream and Guacamole. Served with a Fresh Fruit Platter

BABA ANNE'S LUNCH BUFFET
Baba Anne's Borscht, Coleslaw, Dill Pickles, Potato and Cheddar Perogies with Caramelized Onions and Bacon, Sour Cream, Kielbasa with Sauerkraut, Cabbage Rolls, Buttered Corn, Dinner Rolls with Butter and Dainties MB

AMBASSADOR FAMILY STYLE LUNCH

Family Style Lunch Menus are available in two sizes: service for up to 10 Adults & up to 20 Adults

Family Style Lunch includes Choice of Roast Turkey or Roast Beef & Gravy served with Potato & Cheese Perogies, Mashed Potatoes, Mixed Vegetable Medley, Seasonal Salad, Fresh Bread with Butter, Assorted Dainties, and Coffee Service

Additional Meatless Entrée Selection from Classic Lunch Buffet Options for up to 10 Adults or up to 20 Adults

Additional Hot Entrée Selection from Classic Lunch Buffet Options for up to 10 Adults or up to 20 Adults

sandwich buffets

Includes coffee service ~ Prices are per person ~ Minimum 25 people

SOUP, SALAD AND SANDWICHES

Soup of the Day, Tossed Salad with Balsamic Vinaigrette, Crudités with Dip and Relish Tray with Assorted Deli Sandwiches and Wraps. Served on an assortment of Manitoba Breads, Buns and Tortilla Wraps. Accompanied by assorted Condiments and Ambassador Dainties MB

A surcharge per person applies to groups under minimum for Soup, Salad and Sandwich Buffet

BUILD A BURGER OR HOT DOG BAR

Choice of Ambassador Signature Smashed Burger on a soft Brioche roll or Juicy Smith's Hot Dog served on a Hoagie Bun accompanied by American Cheddar Cheese slices, shredded Lettuce, Tomato, Onion, Banana Peppers and Sliced Elman's Dill Pickles. Served with traditional Potato Salad, Coleslaw, Condiments (Ketchup, Mustard, Relish), golden brown French Fries and Ambassador Dainties MB

TRADITIONAL SHOWER LUNCHEON

Choice of Four Assorted Tea Sandwiches, Crudités with Dip, Fresh Fruit Platter, Relish Tray and Ambassador Dainties

Tea Sandwich selections: Smoked Chicken with Cranberry Mayonnaise, Smoked Ham and Cheese, Tuna Salad, Egg Salad, Roast Beef and Horseradish Mayonnaise, Cream Cheese and Cherry, Curried Chicken Salad

CHEFS PREMIUM SOUP, SALAD AND SANDWICHES

Soup of the Day and Two Salads, Crudités with Dip and Relish Tray, Shaved Pork Loin with Grainy Mustard on a Marble Rye Baguette, thinly sliced Beef Tenderloin with Horseradish Mayo on a Pretzel Bun, Poached Chicken Breast with Sundried Tomato Mayo on a Panini Bun, Grilled Vegetable Cream Cheese and Feta Wrap. Accompanied by assorted Condiments and choice of Ambassador Dainties or Fresh Fruit

dinner



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ambassador plated dinner

Includes choice of soup or salad, choice of two vegetables, potato or rice, fresh bread with butter, dessert and coffee service
3 Course ~ 4 Course
Prices are per person ~ Minimum 25 people ~ A surcharge per person applies to groups under minimum

NAPA VALLEY CHICKEN
Grilled Chicken Supreme topped with Sun-dried Tomato Pesto Cream, Fire Roasted Peppers, melted aged Cheddar and Mozzarella Cheeses

CHIMICHURRI CHICKEN BREAST
Grilled Chicken Supreme topped with Chimichurri LC
GFA on request

HERB CRUSTED CHICKEN BREAST
Chicken Breast rolled in breading seasoned with a variety of herbs, finished with a Chasseur or Creamy Dijon sauce

MANITOBA STUFFED CHICKEN CROWN ROYAL
Chicken Breast stuffed with White and Wild Rice, topped with a Crown Royal Wild Mushroom Sauce MB

CHICKEN LORRAINE
Breaded Chicken stuffed with Cream Cheese, Bacon and Onion resting on a Velouté Sauce

ROASTED HALF CHICKEN
Half Chicken seasoned with fresh Garden Herbs; oven roasted with Pan Gravy LC

TRADITIONAL TURKEY DINNER
Roast Turkey with Sage and Sun-dried Cranberry Dressing and Turkey Pan Gravy

ENTRÉE OPTIONS

Three course plated lunches include choice of one entrée selection plus one vegetarian entrée selection.

Plated dinners include choice of one entrée selection plus one vegetarian entrée selection and one children's entrée selection.

Groups of 50 or more may request a second entrée option for a service charge per person, plus the difference in entrée price (where applicable). Entrée selections must be provided a minimum of 7 days in advance of the event date.

Our talented culinary team is prepared to work with you on the creation of special meals for dietary or religious reasons without a service charge; however, a minimum of 7 days advance notice of specialty meals is required. Special requests made at the table may not be able to be accommodated or surcharge will apply.

signature plated dinner

Includes choice of soup or salad, choice of two vegetables, potato or rice, fresh bread with butter, dessert and coffee service
Prices are per person ~ Minimum 25 people ~ A surcharge per person applies to groups under minimum

BEEF TENDERLOIN AND CHICKEN COMBINATION
4oz of marinated, roasted Beef Tenderloin and 4oz of tender Chicken Breast topped with Crown Royal Sauce MB, LC
3 Course ~ 4 Course

BEEF TENDERLOIN
8oz medallion of Beef Tenderloin, slow roasted and served with Crown Royal Sauce MB, LC
3 Course ~ 4 Course

ROAST BEEF DINNER
Carved Slow Roasted Canadian Roast Beef with Pan Gravy
3 Course ~ 4 Course

ENCRUSTED PORK TENDERLOIN
Medallions of slow roasted Encrusted Pork Tenderloin served with Béarnaise Sauce
3 Course ~ 4 Course

LIGHTLY BREADED PICKEREL FILLETS
Golden brown tender Pickerel Fillets finished with Lemon Beurre Blanc and fresh Dill MB
3 Course ~ 4 Course

FILLET OF SALMON
Maple and Whole Grain Mustard marinated Fillet of Salmon GFA, LC
3 Course ~ 4 Course

PRIME RIB OF BEEF
8oz of slow roasted Prime Rib served with Cracked Peppercorn Au Jus and Yorkshire Pudding
3 Course ~ 4 Course
Substitute 10oz Cut

CHEF'S TABLE

Whether business or pleasure, together with a talented Executive Chef, you can create an exceptional culinary experience for your special event! Your occasion will reflect culinary sophistication and your personal style, enhanced by our professional catering team and executed to perfection by our kitchen.

vegetarian dinners

Includes choice of soup or salad, fresh bread with butter, dessert and coffee service
3 Course ~ 4 Course

VEGETABLE STRUDEL
Sautéed Vegetables and select spices, enhanced with fresh shredded Apples wrapped in Phyllo Pastry and baked golden-brown V, VG

ROASTED EGGPLANT TOWER
Panko crusted Eggplant layered with roasted Vegetables and Mozzarella Cheese Ragout on a bed of Tomato Sauce V

BAKED MANICOTTI
4 Pasta Tubes filled with a 3 Cheese Blend baked in Tomato Sauce topped with Parmesan Cheese V

PLANT-BASED CHICKEN BOWL
Fresh Mixed Vegetables, Plant-Based Chicken and toasted Cashews in a Garlic and Ginger Teriyaki Sauce, served over Rice VG

children's plated dinners

Includes choice of veggies and dip or fruit salad, fresh bread with butter and dessert
Ages 12 & under

SIMPLE SMASHED BURGER
Single Smashed Beef Burger (with or without Cheese) with Ketchup on the side,
Choice of French Fries, Mashed Potatoes or Rice

CHICKEN TENDERS
Three plump Chicken Tenders lightly breaded and fried with Honey Dill Sauce,
Choice of French Fries, Mashed Potatoes or Rice
GFA on request

KID'S PASTA
Penne Pasta tossed with Tomato Sauce or Butter & Parmesan Cheese V
GFA on request

plated dinner selections

SOUP SELECTIONS

Yukon Gold Potato Leek V, Broccoli and Cheese V, Minestrone VG, Clam Chowder, Chicken Noodle, Tomato Vegetable GFA, V, VG, LC, LF, Cream of Mushroom, Beef Barley, Butternut Squash with fresh Dill V, Baba Anne's Borscht VG, Beer and Cheddar

SALAD SELECTIONS

Caesar, Green Salad with Balsamic Vinaigrette GFA, V, VG, LC, LF, Mixed Greens with Mandarin Oranges, Sun-dried Cranberries & Toasted Almonds drizzled with Citrus Vinaigrette GFA, V, VG, LC, Spinach Salad with Strawberries, Mozzarella Cheese, Red Onions, Cashews & Triple Berry Vinaigrette GFA, V, LC, Coleslaw GFA, V, LC, Traditional Potato Salad GFA, V

VEGETABLE SELECTIONS

Seasonal Vegetable Medley, Baked Half Tomato with Herbed Panko Crumbs, Snap Peas, Orange and Honey Glazed Carrots, Cauliflower Florets with Lemon Pepper, Roasted Root Vegetables, Garlic Buttered Broccoli Florets, Fresh Green Beans Almondine, Fresh Asparagus, Cauliflower Au Gratin

POTATO AND RICE SELECTIONS

Manitoba Rice Pilaf GFA, V, Oven Roasted Creamer Potatoes V, Red Skin Garlic Mashed Potatoes V, Stuffed Baked Potato, Baked Potato with Bacon, Chives and Sour Cream, Fried Rice, Boiled Parsley Red Small Potatoes GFA, V, Yukon Gold Scalloped Potatoes, Mashed Sweet Potatoes, Roasted Smashed Baby Potatoes V

DESSERT SELECTIONS

French Cream Cheesecake (Amaretto, Blueberry, Strawberry), Chocolate Tiger Cake, Chocolate Brownie, Lemon Cream Shortcake, Red Velvet Cake, Tiramisu Cake, Chocolate Cookie Dough Cake, Apple Pie, Strawberry Rhubarb, Deluxe Fruit Plate GFA, V, VG, LF
Substitute GFA - Dreamin' of Strawberries Cake, Dreamin' of Chocolate Cake or Carrot Cake

ENTRÉE ENHANCEMENTS

Available with purchase of a Plated Meal only; please see the "General Store" for individually priced enhancements.

Perogies with Fried Onions and Bacon

Meatballs with Mushroom Sauce or Sweet and Sour Sauce

Cabbage Rolls with Tomato Sauce GFA, V

Three Cheese Manicotti V

plated dinner enhancements

Available with purchase of 3 or 4 course plated dinners

SIGNATURE SALAD SELECTIONS

WATERMELON SALAD
Fresh Watermelon and Basil, topped with Balsamic Vinegar, Feta Cheese and Cashews GFA, V, LC

BEET SALAD WITH FETA
Garden Greens, Candied Bacon, Feta Cheese, Orange and Basil Vinaigrette

WEDGE CAESAR SALAD
Romaine Heart Wedge drizzled with a Creamy Garlic Dressing, fresh Parmesan, Bacon, Lemon and Hand Made Croutons, GFA on request

SIGNATURE ENTRÉE ENHANCEMENTS

Add an appetizer course, priced per person

CHICKEN ALMONDINE
Golden brown Almond breaded Chicken Strips resting on a tangy, Blueberry Sauce

JUMBO SHRIMP
A fried golden Jumbo Shrimp stuffed with a Seafood Cream Cheese blend, finished with Sweet Chili Sauce, garnished with a Mussel and sautéed Leeks

SEAFOOD ATLANTIS
Tiger Prawns, Sea Scallops and Mussels served over a Pernod Saffron Cream Sauce finished with fresh Cilantro

GRILLED JUMBO SHRIMP
Two jumbo grilled shrimp with sauce

SIGNATURE DESSERT SELECTIONS

BAKED ALASKA
Cake and Ice Cream covered with Baked Meringue finished with fresh berries

CITRUS SORBET
Served in a half Lemon, garnished with fresh Mint GFA, VG, LF

ICE TEAR DROP
Signature Tear Drop Bowl made of Ice (Maximum 100 people)

ambassador dinner buffets

Prices are per person

AMBASSADOR CLASSIC CARVERY BUFFET

Minimum 40 Adults

Carvery Buffets include: Carvery Station, One Hot Entrée, One Starch Selection, One Vegetable Selection, Four Salads, Domestic Cheese Board, Crudites & Dip, Relish Tray, Fresh Bread with Butter, Fresh Fruit, Dessert Selections, and Coffee Service

Additional Hot Entrées Available

TRADITIONAL TURKEY DINNER
Whole Roast Turkey with Sage and Sun-dried Cranberry dressing and Turkey Pan Gravy

ROAST BEEF BUFFET
Slow Roasted Canadian Roast Beef with Pan Gravy

PREMIUM BEEF TENDERLOIN BUFFET
Slow Roasted Canadian Beef Tenderloin with Pan Gravy

MANITOBA PORK LOIN BUFFET
Slow Roasted Pork Loin with a Red Wine and Thyme Sauce MB

LEG OF HAM BUFFET
Carved Smoked Leg of Ham

PRIME RIB BUFFET
Slow Roasted Canadian Prime Rib with Rosemary Au Jus

AMBASSADOR DINNER BUFFET

THE ENTREE BUFFET
Minimum 25 Adults
The Entrée Buffet includes: Choice of Two Hot Entrée, One Starch Selection, One Vegetable Selection, Two Salads, Crudites & Dip, Relish Tray, Fresh Bread with Butter, Fresh Fruit, Dainties, and Coffee Service
Additional Hot Entrées Available

BUFFET ENHANCEMENTS

SOUP STATION
Choice of house-made soup and accompaniments

CHOCOLATE COVERED STRAWBERRIES
Fresh chilled Strawberries dipped in Chocolate

CHOCOLATE FOUNTAIN
With fresh Fruit Kabobs, Cream Puffs and Marshmallow ~ Minimum 40 people

GFA Gluten Free Available; V Vegetarian (lacto-ovo); VG Vegan; MB Made in Manitoba; LC Low Carb; LF Low Fat.
PST, GST and Gratuities not included. Menu pricing October 2026.

buffet selections

HOT ENTRÉE SELECTIONS

Charbroiled Chicken (Crown Royal, Herb or BBQ) GFA

Boneless Ham with Pineapple Salsa GFA

Meatballs (BBQ, Country Gravy or Sweet & Sour)

Chicken Breast in a Pesto Cream Sauce

Salmon Fillets with Lemon Beurre Blanc GFA

Pork Loin with a Red Wine and Thyme Sauce

Sweet & Sour Pork with Bell Peppers GFA

Golden Fried Shrimp with
Sweet & Sour Sauce or Cocktail

Plant-Based Chili GFA, VG

BBQ Pork Ribs GFA

Grilled Kielbasa with Sauerkraut

Three Cheese Manicotti V

Vegetarian or Meat Lasagna V

Beef Bourguignon

Fried Buttermilk Soaked Chicken

Chicken Parmigiana

Asian Noodles with Vegetable Stir-Fry V

Curry Chick Pea on Steamed Rice VG

Vegetarian Cabbage Rolls VG

Manitoba Potato & Cheese Perogies
with Fried Onions V

POTATO AND RICE SELECTIONS

Manitoba Rice Pilaf GFA, V

Oven Roasted Creamer Potatoes V

Red Skin Garlic Mashed Potatoes V

Fried Rice

Boiled Parsley Red Small Potatoes GFA, V

Stuffed Baked Potato

Baked Potato with Bacon,
Chives and Sour Cream

Yukon Gold Scalloped Potatoes

Mashed Sweet Potatoes V

VEGETABLE SELECTIONS

Seasonal Vegetable Medley

Baked Half Tomato with Herbed Panko Crumbs

Snap Peas

Orange and Honey Glazed Carrots

Cauliflower Florets with Lemon Pepper

Cauliflower Au Gratin

Buttered Beets with Fresh Dill

Garlic Buttered Broccoli Florets

Confetti Corn

Roasted Root Vegetables

Fresh Green Beans Almondine

SALAD SELECTIONS

Mixed Garden Greens with Three Dressings

Chopped Vegetable Salad

Traditional Potato

Oriental Noodle

Creamy Caesar

Lemon Vinaigrette Edamame Salad

Tri Color Fusilli Pesto Pasta

Mexican Corn & Pepper

Mediterranean Quinoa

Greek

Coleslaw

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GFA Gluten Free Available; V Vegetarian (lacto-ovo); VG Vegan; MB Made in Manitoba; LC Low Carb; LF Low Fat.
PST, GST and Gratuities not included. Menu pricing October 2026.

receptions



AMBASSADOR®
Banquet & Conference
CENTRE

hors d'oeuvres

COLD HORS D'OEUVRES

(minimum 3 dozen per selection)

Stuffed Queen Olive, Bocconcini Cheese and Salami Antipasto Skewer GFA

Hummus and Pita

Watermelon Bites with Fresh Basil, Balsamic Vinegar and Cashews GFA, V, VG

Deviled Eggs "Dijonnaise" GFA, V, MB

Tiger Prawn with a Spicy Cocktail Sauce GFA

Southwestern Rolls - Surimi, Cream Cheese, Red Onion, Pepper and fresh Dill

Cucumber Basket with Chives, Cream Cheese and Beet Horseradish GFA

Grilled Vegetable, Tomato and Feta Bruschetta V

Chicken Salad with Cranberries and Cashews on a Breaded Stuffing Crisp

Avocado Crostini with Tomato Mozzarella Cheese V

Parmesan Cheese Crisps with Tomato Dipping Sauce GFA, V

HOT HORS D'OEUVRES

(minimum 3 dozen per selection)

Smokey Mountain BBQ Meatballs

Picante Vegetable and Cheese Quesadilla and Salsa V

Mini Quiche with Asparagus and Cheddar V

Mini Spring Rolls with Plum Sauce V

Breaded Fantail Shrimp with Brandy Cocktail Sauce

Bacon Cheeseburger Meatballs

Mac n' Cheese Bites with Marinara Sauce V

Beet and Potato Latkes with Sriracha Sour Cream V

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signature hors d'oeuvres

CHEF'S SIGNATURE HORS D'OEUVRES

Price per dozen (minimum 3 dozen per selection)

Breaded Risotto Balls V

Buffalo Chicken Pops

Cheese Stuffed Mushroom Caps V

Pulled Pork in a Potato Basket MB

Golden Fried Cheese Stuffed Queen Olives with Marinara Sauce V

Asparagus wrapped in Bacon with Sweet Chili Lime Sauce GFA

Teriyaki Beef Tips GFA

Vegetarian Sushi served with Soy Sauce, Wasabi and Pickled Ginger GFA, V

Manitoba Perogies with Sour Cream V, MB

Smoked Winnipeg Goldeye & Lemon Mayonnaise on Whole Wheat Triangles MB

Scallops Wrapped in Bacon GFA

Mini Beef Wellington

Panko and Pistachio Breaded Chicken Strips with Tangy Blueberry Sauce

Tempura Shrimp with Sweet Chili Sauce

Jumbo Shrimp Cocktail with fresh Lemon and Dill GFA

Wonton Prawns sautéed and served in crispy Wonton cups, topped with Beansprout and Avocado Salad, with Korean Chili and Sesame Vinaigrette

Cherry Tomatoes stuffed with Crab & Shrimp Mousse GFA

Fresh Asparagus & Cheddar Twists

Cajun Shrimp Resting on Guacamole and Fried Tortilla

Chicken Satay in Peanut Sauce GFA



chef attended signature reception stations

Culinary staff charge will apply with a minimum of 3 hours inclusive of 1 hour serving time per station
Prices are per person ~ Minimum 40 people

SEAFOOD DISPLAY
Arrangement of Chilled Seafood including Poached Salmon, Tiger Prawns, Mussels, Surimi, Oysters, fresh Lemons, and Specialty Sauces

NOODLE BAR
Made to order individualized noodle boxes. Seasonal Stir-fried Vegetables with Fresh Garlic, Ginger and Steam Fried Noodles, Teriyaki Beef and Hoisin Chicken, served with a Selection of Sauces

MAC N CHEESE BAR
Elbow Noodles, Cheddar Cheese Sauce, Creamy Blue Cheese Sauce with
Assorted Shredded Cheeses, Panko Crumbs Bacon, Caramelized Onions, Smokey BBQ Beef, Jalapeños, Crushed Chilies, Sriracha, Ranch and Ketchup

NACHO BAR
Crisp Nacho Chips, Doritos style Taco in a bag, Queso Sauce, shredded Cheese, Pico de Gallo, Red, Green and Jalapeño Peppers, fresh Cilantro, Black Olives, crisp shredded Lettuce, Spicy Beef, Tequila Lime Chicken, Guacamole, Refried Beans, Salsa and Sour Cream



POTATO BAR
Baked Potato, Mashed Potatoes and Manitoba Perogies accompanied with Specialty Sauces, complemented with fresh toppings including Butter, Sour Cream, Salsa, Corn Niblett's, Bacon, Green Onions, Caramelized Onions, Onion Crisps, Traditional Chili or Plant-Based Chili, Shredded Cheese

NORTH END BAR
Grilled Keibassa, Mini Perogies, Brioche Slider Buns, Cheddar Cheese, Fried Onions, Sauerkraut, Old Dutch Rip-L Chips, Elman's Pickles, French Onion Dip, Sour Cream, Green Onions, Mayo, Mustards, Ketchup

POUTINE BAR
French Fries, Sweet Potato Fries, Bothwell Cheese Curds and Shredded Cheese, Bacon, Green Onions, sautéed Onions, Sour Cream, Beef Gravy, Queso Sauce and Chili MB

OYSTER BAR
Oysters, Lemons and Sauces sold by the dozen

SUSHI DISPLAY
Assorted Japanese style Sushi Rolls with Kikkoman Soy Sauce, Wasabi and Pickled Ginger

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chef attended carvery stations

Served with rolls and condiments
Culinary staff charge will apply with a minimum of 3 hours inclusive of 1 hour serving time per station
Prices are per person ~ Minimum 40 people

CANADIAN BEEF TENDERLOIN
Rubbed in fresh Rosemary, Garlic and Grainy Mustard

PORK TENDERLOIN
Fresh Herb Seasoned and Oven Roasted

CANADIAN BEEF INSIDE ROUND
Fresh Herb Seasoned and Oven Roasted

TRADITIONAL TURKEY
Holiday Seasoned and Oven Roasted

signature dessert stations



Prices are per person ~ Minimum 40 people

CHOCOLATE COVERED STRAWBERRIES
Fresh chilled Strawberries dipped in Chocolate

SIGNATURE DESSERT DISPLAY
Assorted Pastries, Cheesecakes & Torte Display

CHOCOLATE FOUNTAIN
Two tiered milk chocolate fountain with fresh Fruit Kabobs, Cream Puffs and Marshmallow

beverages



AMBASSADOR®
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beverage selections

COFFEE & TEA STATION
Includes Medium Roast Coffee, Decaffeinated Coffee, and Tea
100 Cup Service ~ 50 Cup Service ~ 20 Cup Service
Substitute Medium Roast Iced Coffee for Hot Coffee, no additional charge
Add 1L Carafe of Soy Milk, Almond Milk or Oat Milk (minimum 3 week notice required)
Add Flavoured Sugar Free Vanilla Syrup & Salted Caramel Syrup
100 Cup Service ~ 50 Cup Service ~ 20 Cup Service

COFFEE CARAFE
Choice of Medium Roast Coffee or Decaffeinated Coffee
10 Cup Carafe

INDIVIDUAL COFFEE OR TEA
Choice of Medium Roast Coffee, Decaffeinated Coffee, or Tea

COLD BEVERAGES
2% Milk, Chocolate Milk
Orange, Apple Juice
Canned Soft Drinks (Coke, Diet Coke, Ginger Ale, Sprite, Nestea)
Red Bull Energy Drink (Regular & Sugar-free)
Pop Shoppe (assorted varieties)
Bottled Water
San Pellegrino Sparkling Water 500ml

MIMOSAS
Sparkling Wine and Orange Juice (6oz glass)

CARAFES
Orange, Apple, Tomato or Clamato Juice 1L
Pitcher of Fountain Soda (52 oz)

CHAMPAGNE FOUNTAIN
plus Sparkling Wine or Champagne (see Wine List; minimum 40 people)

FRUIT PUNCH
per person (minimum 25 people)

INFUSED WATER
Cucumber & Mint, Strawberry & Basil



bar prices

Brands may vary based on availability.

HOST BAR	CASH BAR
Plus GST, PST & Gratuities	Includes GST & PST* *Rounded to $0.25

LIQUOR

Domestic Brands 1oz

Classic Cocktails 1oz
Caesar (vodka, clamato, seasoning), Madras (vodka, cranberry, OJ), Screwdriver (vodka, OJ), Tom Collins (gin, lemonade, soda)
Add $1 for Premium Liquor, $2 for Deluxe Liquor

Premium Liquor and Liqueur Brands 1oz
Crown Royal Whisky, Ketel One Vodka, Bombay Gin, 1800 Tequila, Bailey's Irish Cream, Luxardo, Amaretto, Kahlua, Havana Club 7 Year Rum

Deluxe Brands 1oz
Crown Royal Reserve 12 Year, Grey Goose Vodka, Hennessy VS Cognac, Johnnie Walker Black Label 12 Year Scotch, Grand Marnier Liqueur, Diplomatico Reserva Rum

WINE

Peller Estates Red, White & Rose Varietals
6oz Glass

Peller Estates Red, White & Rose Varietals
Bottle

BEER

Domestic Bottled Beer
Budweiser, Bud Light, Coors Light, Canadian, Kokanee, Original 16 Pale

Premium Bottled Beer
Corona, Heineken, Stella Artois, Little Brown Jug Brewing Co.

Non-Alcoholic Beer
Heineken 0.0, Corona Cero

NON-ALCOHOLIC

12oz Canned Soft Drinks, Orange Juice
12oz Glass of Tomato, Clamato, Grapefruit, Cranberry Juice
12oz Canned Craft Alcohol Free Cocktails, Aperol Spritz, Mojito, Sangria, or Amaretto Sour

bar and beverage service

CASH BAR SERVICE
This arrangement is appropriate when beverages are sold to guests on an individual basis.

Your Event Coordinator will ensure the Bar is stocked with your selections from the Beverage Service list and charged to guests on an individual basis.

HOST BAR SERVICE
This arrangement is appropriate when the Event Host provides the reception and is paying for the individual consumption of the guests.

Your Event Coordinator will ensure the Bar is stocked with your selections from the Beverage Services list and you will be charged only for what is consumed. Additional selections such as Signature Cocktails or Martinis Bars can be included if ordered in advance, please ask our Event Coordinator to make the arrangements for you.

BARTENDING SERVICE
Bartending Services are included for bar sales of $500 or more (before taxes and gratuities). Bartending Services are charged per hour with a minimum of 3 hours for bar sales less than $500 (before taxes and gratuities).

BAR SET-UP
Bar Services include cocktail napkins, regular mix, Caesar mix, Orange Juice, Lemons, Limes, Ice and Glassware.

QUANTITY GUIDELINES
For traditional bar service, estimate approximately two drinks for every adult for the first hour, and one drink per hour thereafter.

CORKAGE WITH PERMIT BAR SERVICE
This arrangement is appropriate when the event host would like to directly arrange the purchase, delivery and returns of their own liquor. An Occasional Permit is required and the venue does not permit shots or doubles to be served.

Full Service Corkage Fees
Beer & Wine Corkage Fees
Bartending Fee is charged at a minimum of 3 hours; estimate 1 bartender per 100 guests
*only Canad Inns employees may provide bartending services



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ambassador wine list

AMBASSADOR WINE SELECTIONS*
Ambassador Banquet & Conference Centres are proud to offer Peller Estates Wines.
Produced in Northern California, these wines are enjoyed in some of the finest resorts in North America, and are available in Manitoba exclusively at Canad Inns.

RE-CORKING
Complimentary re-corking services provided for unfinished bottles.

BOTTLE QUANTITIES
For traditional dinner service, estimate a minimum of one bottle of wine per every four guests.

WHITE WINES

PELLER ESTATES PINOT GRIGIO
Medium-bodied with hints of green apple, citrus, white peach and floral blossom. Crisp and clean, the Pinot Grigio leaves a refreshing and revitalizing finish on your palate.

PELLER ESTATES CHARDONNAY
Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

ROSE WINE

PELLER ESTATES ROSÉ
Light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.

RED WINES

PELLER ESTATES CABERNET SAUVIGNON
Medium-bodied wine with rich and flavourful hints of ripe raspberry and a velvety smooth finish.

PELLER ESTATES MERLOT
Elegant and juicy on the palate with flavors of dark cherries, currants, blackberries, warm spice and vanilla with notes of cinnamon.

signature wine list

SIGNATURE WINE SELECTIONS

Ambassador Banquet & Conference Centre is pleased to offer the following Signature bottles which have been specifically curated from the best wine regions around the world.

Additional custom wine selections, not included below, can be ordered in specifically for your needs.

Wine selection must be confirmed a minimum of four weeks prior to the event date.

Signature Wine orders will be charged in full, regardless of consumption.

WHITE WINES

Santa Margherita Pinot Grigio DOC - Valdadige, Italy

Oyster Bay Sauvignon Blanc - Marlborough, New Zealand

Dr. ZenZen Rheinhessen Kabinett QBA - Mosel, Germany

Jacob's Creek Moscato - South Eastern Australia

ROSE & SPARKLING WINES

Santa Margherita Rose IGT - Trevenezie, Italy

Pol Remy Brut - France

La Marca Prosecco DOC - Prosecco, Italy

RED WINES

Bolla Valpolicella Classico DOC - Valpolicella, Italy

Oyster Bay Pinot Noir - Marlborough, New Zealand

Wayne Gretzky No. 99 VQA - Okanagan, Canada
Select from Cabernet/Syrah, Cabernet/Merlot or Great Red Blend

Heartland Shiraz - Longhorn Creek, Australia

regulations for corkage/permit bars

1. An occasional permit is required through the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA) for the number of guests attending the function and the hours of alcohol served. You may apply to the LGCA at www.mylgca.ca.
2. All rules and regulations must be adhered to as per the LGCA occasional permit.
3. The permit holder is responsible for the behavior of the guests and must be in attendance from the opening to the closing of the bars.
4. The permit must be given to the Banquet Manager 48 Hours in advance and before any liquor service can begin. This includes delivery of liquor, liquor purchase receipt and permit. The Banquet Manager will perform an inventory audit with the permit holder prior to and after the event. All unconsumed liquor and empties must be removed from the venue immediately following the event.
5. The selection of liquor must meet Canad Inns' standards for bar selection.
6. If the client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price in accordance with the LGCA regulations.
7. 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 accidents or injuries.
8. A person under the age of 18 years may be present at the social occasion. No liquor of any kind shall be bought by, consumed by, sold to, or given to the minor, while they are on the premises or present at the social occasion.
9. The bars will be open according to the time specified on the permit.
10. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
11. Canad Inns cannot be held responsible for opened, unconsumed liquor or wine.
12. Canad Inns' licensed bartenders operate under the regulations of the Liquor, Gaming and Cannabis Authority of Manitoba. Canad Inns has the right to refuse liquor service if any of the above conditions are not adhered to.
13. Bartender fees are assessed in accordance to Canad Inns' Beverage Services program.

