

Welcome to Restaurant Dubrovnik

Milan Bodioga has been providing Winnipeggers and visitors with fine dining since 1976, when Restaurant Dubrovnik first opened its doors in an old mansion by the river. The house, which once belonged to Almira Pitblado, was built in 1903, at the height of Winnipeg's glory days as Gateway to the West.

Restaurant Dubrovnik has been a leader in fine dining for over thirty years, and has earned an international reputation as the standard for dining excellence in Winnipeg.

Milan Bodioga has spent his life in the hotel and restaurant business, learning the trade in the finest hospitality schools of Europe. This classical training is evident in the exquisite cuisine and in the attention to detail throughout the restaurant.

Says Milan, "Over the past three decades, it has been my pleasure to play host to royalty, movies stars, sports heroes, world leaders, tourists and business people. But of all those who have dined at Restaurant Dubrovnik, the patrons we enjoy the most, are our friends and neighbors from our home town of Winnipeg."

Restaurant Dubrovnik offers both on-site and off-site catering for parties of two to two hundred, with private dining rooms in the restaurant that are warm and inviting.

We look forward to seeing you at our restaurant.

TERMS & CONDITIONS

Restaurant Dubrovnik (known hereafter as "The Restaurant") looks forward to being the host of your special occasion. The following terms and conditions shall apply to your booking:

1. All food and beverages served on our premises shall be provided by Restaurant Dubrovnik and served by our personnel. Banquet menu prices are in effect only if liquor and wine are to be served during the function. In the event that you do not have liquor and wine service for your event, the Restaurant will charge \$400.00 (2nd floor) and \$250.00 (main floor) room rental fee, as well as full dinner menu or lunch menu prices for your event.
2. A deposit is required at the time of booking:
 - a. \$500.00 for groups of 10 to 25 persons
 - b. \$1000.00 for groups over 25 and groups that require the use of more than one room.
 - c. 75% of total estimate cost is due 7 days prior to your function.
 - d. \$100.00 surcharge on main floor for less than 10 people.
3. 100% of the booking deposit will be refunded for cancellations received 30 days or more prior to the event and will be provided in the form of an in-house credit or gift certificate. 50% of the booking deposit will be charged for cancellations received between 30 and 15 days of the event, and will be refunded in the form of a gift certificate to be used at your discretion within the restaurant. A cancellation of a function within 15 days of the scheduled date will result in the forfeiture of the booking deposit on the part of the customer.
4. Final guarantee of the number of persons must be received by the Restaurant 24 hours in advance of your function. We will prepare for no more than 10% above your final guaranteed number and you will be charged for no less than 100% of your guaranteed number. If no guarantee is received, *the original number of persons expected will be charged.*
5. Should the number of guests attending the function differ significantly from the original number quoted, the Restaurant reserves the right to provide an alternate room to suit the size of the group.
6. Prices are guaranteed for 45 days once this agreement has been signed and the booking deposit received. Otherwise, costs can be confirmed no more than 45 days prior to your function.
7. All food (including beverages) served in the Restaurant must be prepared by the Restaurant. For health and insurance reasons the Restaurant does not allow the removal of food from the premises following an event.
8. All quotations are in Canadian currency. All prices are subject to 7% PST, 5% GST, and 16% gratuities, and an additional \$5.00 per person for set up of room, linen etc.
9. The client is responsible for any damage to the premises by his/her guests or independent contractors.
10. The Restaurant assumes no responsibility for personal property and equipment brought into the facilities. Personal effects shall be removed at the end of the function.
11. Manitoba Liquor Control Commission laws govern all functions where liquor is served.
12. Flowers, candles, etc. are the responsibility of the client, and all decorating plans must first be cleared in writing with the management of the Restaurant.
13. All main floor functions are subject to regular liquor and wine prices.
14. Recorded music is supplied by the restaurant for the upstairs banquet room at the discretion of the Restaurant staff. Any other music such as bands or DJs are the responsibility of the client and volume levels are to be controlled and enforced by management of the Restaurant. A charge of \$20.56 (without dancing) or \$41.13 (with dancing) charge will be applied for groups up to 100 guests and \$29.50 (without dancing) and \$59.17 (with dancing) for groups over 100 guests per SOCAN (Society of Composers and Authors and Music Publishers of Canada) for any event that requires a DJ or band.
15. Any non-banquet related function (i.e.: wedding ceremony, business meeting etc.) will be subject to a \$100.00 room setup charge.
16. Final menu selection must be set 7 days prior to event.
17. Payment for the function must be made immediately upon completion of event, and must be paid by cash or cheque. No credit cards will be accepted for functions unless other arrangements have been made with management.

THE UNDERSIGNED AGREES TO THE CONTRACT TERMS AND CONDITIONS AS SET OUT ABOVE:

Name of Group: _____ Customer Signature: _____

Date of Function: _____ Dubrovnik Signature: _____

Contact Name: _____ Date Signed: _____

Plated Meal Service

(Minimum 12 guests)

Appetizers

Tuna and Avocado Roll

Shrimp Cocktail

Bison Carpaccio

Chareuterie Tasting Plate

Bacon Wrapped Scallops

PEI Mussels

Pickrel Cake

Coquilles et Escargot

Québec Foie Gras

Baked Brie

Soups

Golden Beet & Beef Borscht

Carrot Ginger Soup

Wild Mushroom and Mustard

Leek & Potato

Butternut Squash Bisque

Lobster Bisque

Salads

Classic Caesar Salad

Romaine, Torn Crouton, Anchovy Dressing, Parmesan

Mixed Field Greens

Sherry Vinaigrette, Spicy Pumpkin Seeds, Seasonal Fruit

Spinach Salad

Balsamic Dressing, Chopped Egg, Pistachio Praline,
Goat Cheese Crostinni

Entrees

Coconut Curry Sea Scallops

Baked Halibut

With Cracked Olive and Sundried Tomato Tapanade

Pickarel Fillets in Lemon and Caper Butter (seasonal)

Pan-seared Wild Salmon Chardonnay

With Citrus Beurre Blanc

Chicken Breast Marsala with Wild Mushrooms

Stuffed Breast of Chicken

With Five Spiced Mousse and Red Wine Sauce

Roast Duck Breast with Sour Cherry Glaze

Roast Loin of Pork with Apple Ginger Compote

Filet Mignon Grilled and served with Yuzu Béarnaise

Roast Filet of Beef Tenderloin

With Green Peppercorn Sauce (Minimum 8 orders)

Grilled Beef Striploin with Béarnaise Sauce

(Minimum 8 orders)

Beef Wellington with Périgourdine Sauce

Rack of Lamb with Rosemary Shiraz Jus

Wild Mushroom Risotto

Pastas available upon request.

The above selections are for dinner.

Please allow us to create a lunch for your event.

Desserts

Warm Chocolate Cake

Floating Island

Fresh Fruit Salad (seasonal pricing)

Schmoo Torte

Tiramisu

Ricotta Cheesecake

Strawberry Shortcake

3 course \$45/4 course \$55/5 course \$65

Prices do not include PST, GST and 16% Gratuity

Restaurant Dubrovnik Dinner Buffet

(Minimum 30 guests)

Assorted Breads and Butter

Choose three items from the following selections

(Additional choices available at \$3.25 per guest per choice)

Variety of European Meats, Gravlax and Garnishes

Tomato, Basil and Mozzarella Salad

Grilled Asparagus wrapped in Prosciutto

Butter Lettuce Salad

With Poached Pears and Shallot Vinaigrette

Crudités Vegetables and Shallot-Dill Cream

Caesar Salad with Anchovy Dressing

Choose three items from the following selections

(Additional choices are available at \$4.25 per guest per choice)

Chicken Marsala

Carved New York Striploin with Peppercorn Sauce

Salmon Wellington with Dill Cream

Penne Arriabata with Chicken

Brioche Crusted Pickerel with Rémoulade Sauce

Stuffed Pork loin with Wild Rice and Dried Fruits

Whole Roast Tenderloin with Sauce Béarnaise (\$3.25 supplement per person)

Choose two items from the following selections

(Additional choices are available at \$2.25 per guest per choice)

Carrots in Maple Syrup and Dill

Medley of Seasonal Vegetables

Oven Roasted Potatoes with Thyme

Cheese Soufflé

Pappardelle with Tomato Sauce

Roasted Garlic Potato Puree

Choose two items from the following selections

(Additional choices are available at \$2.25 per person per choice)

Seasonal Fresh Fruit and Sabayon

Imported and Domestic Cheese Board

With Assorted Toasts and Crackers

Tiramisu

Warm Chocolate Cake with Hazelnut Gelato

Schmoo Torte

Chocolate Layer Cake

Regular and Decaffeinated Coffee and Tea

\$48.00 per person

Prices do not include PST, GST and 16% Gratuity

Banquet Bar Information

Bar Brands:	\$6.25
Cocktails:	\$7.50
Wine By the Glass:	\$7.50
House Wine by the Bottle:	\$37.00
Domestic Beer:	\$6.25
Imported Beer:	\$7.25
Soft Drinks (12 oz.):	\$2.75
Tea or Coffee:	\$3.00
Punch with Alcohol:	\$50.00
Punch without Alcohol:	\$80.00
(One gallon based upon service for 15 persons)	

The above prices do not include GST, PST or Gratuities

**We would like our customers to know that we have strive to
meet any needs you
may have for your event. We pride ourselves on having the
highest standards in
both traditional and modern cooking and hospitality.**