



SMITH

CATERING MENU

For information or to reserve space
for your Private Function please contact

SMITH Restaurant

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Inn at the Forks


SPARROW
HOTELS



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SMITH

ROOM OPTIONS

THE SOLSTICE

21 TO 50 GUESTS

Located off the SMITH dining room, The Solstice Room is a large private dining space surrounded in windows to allow ample natural light.

This room comfortably seats a maximum of:

- 40 Guests with buffet service
- 50 Guests for a sit-down dinner
- 50 Guests for a standing reception

SMITH RESTAURANT BUYOUT

UP TO 180 GUESTS

For larger events, SMITH will close to the public, offering total privacy for your special gathering. The full restaurant including the SMITH patio would be available to your group. We can also create a custom menu for your event.

Select dates are available.

SMITH

BREAKFAST BUFFETS

PRICE/GUEST. MINIMUM 20 GUESTS.

SMITH PRAIRIE BREAKFAST 38

Freshly brewed coffee,
decaf + tea

Juice: orange, apple,
ruby red grapefruit

Seasonal fruit salad V/GF

Greek yogurt + honey V/GF

Selection of house baked croissants,
mini muffins, assorted Danishes

Scrambled Nature's Farm Vita
eggs, Cheddar, chives V/GF

Maple smoked bacon,
SMITH breakfast sausages

Oven roasted potatoes V

BREAKFAST PLATTERS

Sliced seasonal fruits **10/guest**

Smoked lox, cream cheese
+ bagel chips **20/guest**
[based on 70g/guest]

Artisanal SMITH charcuterie
board **9/guest**

Baker's basket of breakfast
breads + pastries [Danish,
muffin, croissant] **9/guest**

Muffins **5/each**

Artisanal cheese board
12/guest V

BRUNCH BUFFET 69

Freshly brewed coffee, decaf + tea

Orange, apple, ruby red
grapefruit juice

Seasonal fruit salad V/GF

Greek yogurt + honey V/GF

Selection of house baked croissants,
mini muffins, assorted Danishes

Selection of breads + rolls

Sliced Norwegian lox, capers, lemon,
cream cheese, mini bagel crisps

Sliced Canadian cheese with
house-made crackers + condiments V

Lemon dressed kale + romaine salad,
currants, walnuts, feta cheese V/GF

Wild arugula, beets, toasted almonds,
goat cheese, sherry vinaigrette V/GF

Nature's Farm Vita eggs Benedict,
classic Canadian back bacon,
Hollandaise sauce

Oven roasted potatoes V

Seasonal vegetable medley V/GF

SMITH-spiced buttermilk fried
chicken, SMITH ranch dressing

Creamy Bothwell aged Cheddar mac 'n'
cheese, bacon + blue cheese crumble

Assorted sweets, treats, cakes,
cookies

SMITH

BUFFET LUNCHEONS

PRICE/GUEST. MINIMUM 20 GUESTS.

THE TWO-O-FOUR 47

Selection of breads + rolls

Garden style greens, honey + apple vinaigrette V/GF

Slow roasted, SMITH-seasoned Manitoba pork loin medallions, mushroom 'gravy'

Buttermilk fried chicken, SMITH ranch dressing

Buttery whipped mashed potatoes V/GF

Seasonal vegetable medley V/GF

Assorted brownies, slices, lemon bars, profiteroles, truffles

Freshly brewed coffee, decaf + tea

FORKS BBQ 53

Lemon dressed kale + romaine salad, currants, walnuts, feta cheese V/GF

SMITH pickled vegetables V/GF

Baby red potato salad GF

Creamy Bothwell aged Cheddar mac 'n' cheese, bacon + blue cheese crumble

BBQ glazed baby back pork ribs GF

Cajun chicken breast GF

Broccolini with sesame + chilies V/GF

Beets with lemon + dill V/GF

Assorted brownies, slices, lemon bars, profiteroles, truffles

Freshly brewed coffee, decaf + tea

SOLSTICE SOUP + SANDWICH 44

Lemon dressed kale + romaine salad, currants, walnuts, feta cheese V/GF

SMITH pickled vegetables V/GF

Chef's soup of the day

AN ASSORTMENT OF FULL SIZE SANDWICHES + WRAPS

[based on 1.25 portions/guest]
[sub GF bread +3/guest]

Grilled Chicken Salad:

bread + butter pickles, iceberg lettuce, red onion, ciabatta

SMITH-Spiced Roast Beef

Striploin: maple smoked Cheddar, horseradish mayo, tomato, onion, lettuce, sourdough

Grilled Vegetables: arugula, pickled shallots, hummus, flour tortilla V

Chef's Choice: full-sized seasonally inspired meat sandwich

Assorted sweets + treats

Freshly brewed coffee, decaf + tea

SMITH

À LA CARTE THREE-COURSE LUNCH

PRICE/GUEST. MINIMUM 20 GUESTS.

ENTRÉE SELECTIONS

Select one entrée package.

Vegetarian option available on request.

All entrées served with chef's choice of starch + seasonal vegetables.

Additional protein choice +6/person.

THE INN 52

10oz NY Steak: garlic confit, SMITH seasoning salt GF

Atlantic Canada Salmon: grilled lemon, sauce Béarnaise GF

THE FORKS 48

Char-grilled Berkshire Pork Chop: charred green onion salsa verde GF

Pan Fried Manitoba Pickerel: lemon butter sauce, caper, dill

STARTER OPTIONS

Select one starter course 10/guest.
Additional starter choice +5/guest.
Additional starter course +10/guest.

Soup Of The Day: seasonal feature

Iceberg Salad: blue cheese, cocktail tomato, bacon, 1000 island dressing GF

Kale + Romaine Salad: walnuts, currants, feta cheese, citrus vinaigrette V/GF

Caesar Salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic Garden Salad: mixed greens, tomato, cucumber, radish, almond, honey + apple vinaigrette V/GF

DESSERT OPTIONS

Select one dessert course 10/guest.
Additional dessert choice +5/guest.

Crème Brûlée: classic vanilla bean GF with biscotti V

Chocolate Epiphany: flourless Callebaut dark chocolate cake GF

White Chocolate Raspberry Cheesecake: chocolate Graham crust V

Lemon Flan: buttery pastry, lemon curd, raspberry coulis V

Carrot Cake: candied pecans, cream cheese frosting V

SMITH

APPETIZER PACKAGES

BASED ON 4 PIECES/GUEST WHICH IS SUFFICIENT BEFORE A MEAL.
FOR A COCKTAIL PARTY, WE WOULD SUGGEST 8 - 10 PIECES/GUEST.

THE SOLSTICE PACKAGE 16/guest

Petite Mushroom Tart: flaky tartlet, mushroom duxelles, garlic confit V

Samosas: tamarind sauce V

Chicken Liver Parfait: dijon, cornichon

Pounded Cheese: creamy whipped old Cheddar, cider gastrique, sourdough V

Pigs In A Blanket: SMITH bratwurst in pastry, mustard

THE IMPRESS YOUR FRIENDS PACKAGE 20/guest

Mini Reuben Sliders: SMITH corned beef, sauerkraut

Petite Beef Wellington: beef tenderloin, au jus, mushroom, puff pastry

Falafel: crispy chickpea fritters, spicy feta + yogurt dip V

Coconut Shrimp: chili catsup

Bruschetta: tomato, olive + feta V

THE SMITH PACKAGE 22/guest

Roast Lamb Rib Chops: persillade

Pork Belly: kimchi, katsu, cucumber GF

SMITH Steak Tartare: crostini

Lemon + Herb Chicken Skewers: tzatziki GF

Cured Albacore Tuna: cucumber, goma-ae, chili mayo

SMITH

HORS D'OEUVRES

BOARDS PLACED ON TABLES

- Artisanal Cheese Board **12/guest V**
- Artisanal Charcuterie Board **12/guest**
- Vegetable Crudités + Assorted Dips **9/guest V/GF**
- Mixed Olives **6/guest V/GF**
- House Smoked Olives **5/guest V/GF**
- Lemon + Garlic Chickpea Hummus: harissa + pita **5/guest V**
- Smith Sausage Board (serves 6 - 8) **52/board**
- Creamy Onion Dip + Chips (serves 2 - 4) **12/board V**

PASSED HORS D'OEUVRES

PER DOZEN, MINIMUM 3 DOZEN/SELECTION.

- Chicken Liver Parfait:** Dijon, cornichon **48**
- Pounded Cheese:** creamy whipped old Cheddar, cider gastrique, sourdough **45 V**
- Pigs In A Blanket:** SMITH bratwurst in pastry, mustard **46**
- Mini Reuben Sliders:** SMITH corned beef, sauerkraut **51**
- Roast Lamb Rib Chops:** persillade **64**
- Petite Mushroom Tart:** flaky tartlet, mushroom duxelles, garlic confit **46 V**
- Smoked Lox:** cream cheese, dill, bagel crostini **53**
- Smith Steak Tartare:** crostini **55**
- Pork Belly:** kimchi, katsu, cucumber **48 GF**
- Lemon + Herb Chicken Skewers:** tzatziki **44 GF**
- Bruschetta:** tomato, olive + feta **48 V**
- Falafel:** crispy chickpea fritters, spicy feta + yogurt dip **44 V**
- Coconut Breaded Shrimp:** chili catsup **51**
- Samosas:** tamarind sauce **44 V**

SMITH

À LA CARTE THREE-COURSE DINNER

PRICE/GUEST. MINIMUM 20 GUESTS.

ENTRÉE SELECTIONS

Select **one entrée** package.
Vegetarian option available
on request.

THE FORKS 68

Pan Fried Pickerel: lemon
butter sauce, caper, dill
**Buttermilk Fried Chicken
Breast:** ranch, SMITH seasoning
**Char-grilled Berkshire
Pork Chop:** charred green
onion salsa verde GF

THE INN 72

Char-grilled Salmon: grilled
lemon, sauce Béarnaise GF
10oz NY Steak: garlic confit,
SMITH seasoning salt GF
**Buttermilk Fried Chicken
Breast:** ranch, SMITH seasoning

THE SMITH 78

Roast Rack Of Lamb: persillade
12oz Ribeye Steak:
blue cheese butter GF
Manitoba Arctic Char:
pistachio + jalapeño pisto GF

STARTER SELECTIONS

Select **one starter**.
Additional starter choice +5/guest.
Additional starter course +10/guest.

Soup Of The Day: seasonal feature
Iceberg Salad: blue cheese, cocktail
tomato, bacon, 1000 island dressing GF
Kale + Romaine Salad: walnuts, currants,
feta cheese, citrus vinaigrette V/GF
Caesar Salad: romaine, Grana Padano,
creamy garlic dressing, croutons
Classic Garden Salad: mixed greens,
tomato, cucumber, radish, almond,
honey + apple vinaigrette V/GF

SIDE SELECTIONS

Select **two sides**, served family style.
Additional sides +9/guest.
Brussels Sprouts: caramelized onion,
goat cheese cream, pickled shallot V/GF
Broccolini: lemon, chili, Parmesan V/GF
Beets: crème fraîche, pistachio, dill V/GF
Mashed Potatoes: chives V/GF
Roast Potatoes: herb + garlic V/GF

DESSERT SELECTIONS

Select **one dessert** course.
Additional dessert choice +5/guest.
Crème Brûlée: classic vanilla bean GF
with biscotti V
Chocolate Epiphany: flourless Callebaut
dark chocolate cake V/GF
White Chocolate Raspberry Cheesecake:
chocolate Graham crust V
Lemon Flan: buttery pastry, lemon curd,
raspberry coulis V
Carrot Cake: candied pecans,
cream cheese frosting V

SMITH

CARVERIES

PRICE/GUEST. MINIMUM 30 GUESTS.

CARVERY SELECTIONS

All protein selections based on 120g(4oz)/guest.

Canadian Angus Beef Striploin:
caramelized onion jus,
horseradish GF artisan rolls **30**

Canadian Angus Prime Rib:
au jus, mini Yorkshire puddings **35**

Fresh Herb Crusted Salmon:
jalapeño remoulade, burnt lemon **27 GF**

CARVERY SIDES

Mashed Potatoes: chives **11 V/GF**

Roast Potatoes: herb + garlic **11 V/GF**

Beets: crème fraîche, pistachio,
dill **11 V/GF**

Brussels Sprouts: caramelized onion,
goat cheese cream, pickled shallot
12 V/GF

Broccolini: lemon, chili oil,
Parmesan **12 V/GF**

Breads + Condiments: assorted bread,
pickles, condiments **8**

LATE NIGHT

PRICE/GUEST. MINIMUM 30 GUESTS.

Perogies: potato + cheese
perogies, sour cream, chopped
bacon + green onion **14**
[Based on 5 pieces/guest]

Poutine: beef gravy, Bothwell
cheese curds, scallions **17**

Bao Buns:
Crispy Pork Belly: spicy mayo,
pickled slaw, cilantro - and -
Buttermilk Fried Chicken:
togarashi aioli, bread + butter
pickles, iceberg lettuce **18**
[Based on 1.5 per guest]

Udon Noodle Bowl: roast pork,
carrot, mentsuyu sauce,
sesame, green onion **20**

Chicken Fingers + Fries: two
chicken fingers, crispy fries,
honey dill **18**

Decadent Dessert Bar: variety
of fresh baked cookies,
biscotti, brownies, date bars,
nanaimo squares, fruit tarts,
mini cupcakes, chocolate
truffles, chocolate dipped
strawberries **22**



BAR + WINE SERVICES

BAR SERVICE

A portable bar is required for parties of 24 people or more. The bar will be stocked with the pre-determined items requested by the convenor.

HOST BAR

The host of the function will be paying for all of the beverages.

CASH BAR

Your guests will pay for their own beverages.

BAR MINIMUM

A minimum of \$400 in alcoholic and non-alcoholic beverages is required. If the minimum is not met, a bartender fee of \$40/hour will be applied (three hour minimum) including set up and tear down.

SPECIALTY BAR

Specialty bars will stock 2 feature SMITH-crafted cocktails. A set up fee of \$100 will be applied.

TABLE WINE SERVICE

Table wine service can be determined by the convenor. Charges apply to all opened bottles of wine.

WINE ON TABLES

A pre-determined number of bottles of wine will be placed on all dinner tables. You may allot a certain number of bottles per table. Charges apply to all opened bottles.

POURED WINE SERVICE

Servers will pour and maintain all guests' wine glasses. Bottles will not be left on the tables. Bottles will only be opened on consumption and you may allot a total maximum bottles. We suggest when deciding on the number of bottles for your function, you allow 1/2 bottle per person.

Specialty wine + alcohol orders must be made 10 business days prior to your function.

SMITH WINE

Our wines are listed from lightest to heaviest, and we've included tasting notes to help you choose exactly what you're looking for. The options are well-curated and always in rotation to reflect our sense of curiosity and creativity. You'll find a wide range of quirky varietals and styles that are both approachable and delicious. We hope you enjoy them.

WHITE

Oggi Pinot Grigio Veneto [IT] 49

Light + fresh with notes of lemon, green apple + orange blossom

Thornbury Sauvignon Blanc Marlborough [NZ] 61

Bright + tart with notes of grapefruit, tropical fruit + citrus zest

Tawse "Sketches" Riesling Niagara Peninsula [CA] 55

Sweet + balanced with notes of baked apple, brown sugar + pie crust

Montes Chardonnay Central Valley [CL] 51

Crisp + medium-bodied with notes of tropical fruit, oak and vanilla

Bat Gara "Uno" Hunderubi Zuri Arabako Txakolina [SP] 65

Rich + elegant with notes of mango, minerals + sea mist

Pikes Sauvignon Blanc/Sémillon Clare Valley [AUS] 57

Dry + crisp with notes of citrus, passionfruit + crushed herbs

Girilan Pinot Grigio Alto Adige [IT] 83

Balanced + fresh with notes of stonefruit, pear + honey

ROSÉ

Laurent Miquel Cinsault/Syrah Rosé Pays d'Oc [FR] 51

Smooth + refreshing with notes of watermelon, tangerine + ripe strawberry

Tawse Rosé Niagara Peninsula [CA] VEGAN 49

Vibrant + crisp with notes of red berries, pink peppercorn + peach blossom

SPARKLING

Dominio Alto Brut Cava Penedès [SP] ORGANIC 55

Dry + crisp with notes of citrus, baguette + poached pear

Zucchi "Marascone" Lambrusco Emilia-Romagna [IT] 55

Rich + grippy with notes of dark berries, stewed plums + beetroot

SMITH WINE

Our wines are listed from lightest to heaviest, and we've included tasting notes to help you choose exactly what you're looking for. The options are well-curated and always in rotation to reflect our sense of curiosity and creativity. You'll find a wide range of quirky varietals and styles that are both approachable and delicious. We hope you enjoy them.

RED

Maison Vialade Pinot Noir Pays D'Oc [FR] 53

Bright + earthy with notes of dark fruits, blood orange + gingerbread

Poggio Anima "Belial" Sangiovese Tuscany [IT] 51

Medium-bodied + juicy with notes of red cherry, subtle spice + lavender

Don Ramon Garnacha/Tempranillo Campo de Borja [SP] 47

Smooth + bold with notes of vanilla, chocolate covered cherry + subtle oak

Finca Martha "Gran" Malbec Mendoza [AR] 59

Earthy + full-bodied with notes of plum, lilac + leather

Coriole "Songbird" Cabernet Sauvignon McLaren Vale [AU] 63

Bright + full-bodied with notes of plum, dark chocolate + toasted spice

Quercia Al Poggio Chianti Classico Tuscany [IT] ORGANIC 91

Complex + rustic with notes of red fruits, dried orange peel + balsamic

Demuerte "One" Cabernet Sauvignon/Monastrell Jumilla [SP] 73

Bold + velvety with notes of ripe cherry, oak + spice



POLICIES

DEPOSIT: \$500 minimum deposit is required to secure the use of the Solstice Room. Deposit amount fluctuates seasonally. This deposit will be deducted from your final bill owing at the end of your function. Deposits may be required for semi-private spaces. All deposits are non-refundable.

GUARANTEE OF ATTENDANCE: The guaranteed number of guests attending the function is due **four business days prior to your function**. If your numbers increase, charges will be based on the actual number of people in attendance. If your numbers decrease, charges will be based on the guaranteed number. SMITH will make 3% above the guaranteed amount to account for last minute changes.

MENU: Limited dietary substitutions may be made in advance by the convenor. Those ordering substitutions must identify themselves to their server upon seating or by a dietary restriction card. Please note with dietary requests, all precautions are taken, however because SMITH Restaurant is NOT a nut free, gluten free or fish/seafood free kitchen we are unable to guarantee that cross contamination will not occur.

FUNCTION SIZE: SMITH reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated in the contract.

LEFTOVER FOOD + TAKE OUTS: For health and insurance reasons, SMITH does not allow the removal of food from the hotel premises unless a waiver is signed.

DAMAGES: In the event of any damages occurring to the property of SMITH and/or the Inn at the Forks by the client, guests or contractors, all cost are to be paid for by the client. Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

DELIVERIES: As SMITH has limited storage space, all items must be delivered and picked up the day of the event.

CANCELLATIONS: All cancellations must be received in writing and must be made by the individual that made the initial booking.

PARKING: All parking surrounding the Hotel is property of The Forks and managed by The Forks North Portage Corporation. Guests attending your event will need to pay for parking hourly at the pay stations that are located all around the Forks. Please read all posted signs carefully as SMITH is not responsible for any parking tickets or towing fees that may be incurred. Additional charges may apply.