



Platinum
member



MOBILE GUEST ROOM KEYS

*Welcome to a new era of hotel entry.
It's keyless, cardless, and completely
reshaping the standard for guest service.*

2019 BANQUET MENU



VICTORIA INN
HOTEL & CONVENTION CENTRE

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BREAKFASTS

Served Breakfasts

WESTERN PRAIRIE BREAKFAST \$20

Chilled 100% apple or orange juice
Fresh baked croissants and mini muffins
Canada Grade A egg omelet with
smoked ham and cheddar cheese
Smoked bacon
Shredded potato pancakes
Coffee, decaffeinated coffee and tea

EGGS BENEDICT \$21

Chilled 100% orange or apple juice
Two poached Canada Grade A eggs
Smoked Canadian back bacon
Toasted English muffin
Hollandaise sauce
Shredded golden hash browns
Coffee, decaffeinated coffee and tea

CONTINENTAL \$15

Chilled 100% orange or apple juice
Fresh baked croissants and mini muffins
Seasonal fresh fruit cup or an individual yogurt
Coffee, decaffeinated coffee and tea

THE HOME STYLE \$20

Chilled 100% orange or apple juice
Three slices of French toast or pancakes
Seasonal fresh fruit cup or an individual yogurt
Grilled breakfast sausage
Coffee, decaffeinated coffee and tea

All prices subject to applicable taxes and 15% gratuity. |  *Gluten Free*  *Vegetarian*  *Vegan*

BREAKFAST BUFFETS

THE CLASSIC BUFFET \$21

Minimum of 25 Guests

Chilled 100% apple or orange juice
Fresh baked croissants, danish and muffins • Seasonal fresh fruit
Canada Grade A scrambled eggs or omelet topped with Bothwell® cheddar cheese
Smoked bacon and sausage • Shredded golden hash browns
Coffee, decaffeinated coffee and tea

THE CANADIAN BUFFET \$21

Minimum of 25 Guests

Chilled 100% apple or orange juice
Fresh baked croissants, danish and muffins
Vegetable quiche • Pancakes and maple syrup
Smoked Canadian bacon • Shredded golden hash browns
Coffee, decaffeinated coffee and tea

DELUXE CONTINENTAL \$17

Chilled 100% orange and apple juice
Fresh baked croissants, danish, cinnamon rolls and muffins
Assorted bagels and cream cheese
Assorted breakfast loaves
Assorted individual yogurts • Seasonal fresh fruit
Coffee, decaffeinated coffee and tea




CONTINENTAL \$15

Chilled 100% orange and apple juice
Fresh baked croissants, danish and muffins
Seasonal fresh fruit
Coffee, decaffeinated coffee and tea

Enhancements to your Breakfast Buffet


Omelet (Choice of Cheddar Cheese or Plain)	\$4 /Guest	Pancakes and maple syrup	\$4 /Guest
Waffle station	\$4 /Guest	French toast and maple syrup	\$4 /Guest
Perogies and sour cream and bacon	\$4 /Guest	Sliced fresh fruit	\$5 /Guest

An additional charge of \$2/guest will apply to groups under 25 people.

All prices subject to applicable taxes and 15% gratuity. |  Gluten Free  Vegetarian  Vegan

BREAKFASTS

Break Time Treats

Assorted mini muffins blueberry, banana nut, chocolate chip or bran	\$3.00	Kellogg's Nutri-Grain bars	\$2.50
Bakery fresh croissants chocolate or plain	\$3.00	Rice Krispies Squares	\$2.00
Bakery fresh danish maple pecan, vanilla custard, cinnamon and raspberry	\$3.00	Fresh whole fruit  	\$1.75
Bakery fresh cookies (12)	\$20.00	oranges, apples and bananas	
Bagels and cream cheese	\$3.50	Fruit tray and yogurt dip   	\$5.00/guest
Cinnamon buns (12)	\$21.00	Cheese and cracker tray	\$5.00/guest
Breakfast loaves (12 slices) banana bread, poppy seed, zucchini apple & cranberry orange	\$22.00	Biscotti	\$20 /dozen
Assorted yogurts	\$2.25	Dried fruit and nuts   	\$2.50/guest
2-Bite parfait (12) 	\$9.95	Fibre breakfast cookies (12)	\$21.00
Veggie shooter (12)   	\$9.95	Ice cream novelty bars	\$2.50
		Pretzels (baskets)	\$5.95
		Potato chips (baskets)  	\$5.95
		Mini donuts (12)	\$7.95

Freshly Brewed Coffee

10 Cups \$27.50 | 50 Cups \$137.50 | 100 Cups \$275

BEVERAGES

Herbal tea	\$3.00	*Assorted bottled juices	\$3.00
Assorted milk (250 ml) white, chocolate	\$3.00	Pitcher of juice (8-10 glasses) orange, apple and cranberry	\$19.00
*Bottled water	\$3.00	Pitcher of Ice tea/lemonade	\$21.00
*Assorted canned soft drinks (591ml)	\$3.00		

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THEMED BREAKS

Priced per guest, minimum of 12 Guests

BUILD YOUR OWN PARFAIT \$9.25

vanilla yogurt • fresh fruit with granola • coffee and tea

MOVIE NIGHT \$9.25

popcorn • potato chips • pretzels • candy • iced tea

DEATH BY CHOCOLATE \$9.25

chocolate brownie • double chocolate chip cookie • hot chocolate or chocolate milk

NUTRITION BREAK \$9.25

fruit tray • fibre cookies • nutri-grain bars • herbal tea

APPLES, APPLES AND MORE APPLES \$9.25

assorted fresh whole apples • spiced coffee cake • apple strudel • apple juice

SPORTS BREAK \$8.25

nutra-grain bar • pretzels • Aquafina Plus water

SMOOTHIE BAR \$5.25

Blended chilled yogurt and fresh fruit in your choice of flavours:
strawberry-banana or orange-banana



FRUIT KABOB \$5.95

(1 kabob per guest)

honey dew melon • cantalope • watermelon • pineapple • strawberry

TEA TIME \$9.25

coffee cake • biscotti • coffee and tea

All prices subject to applicable taxes and 15% gratuity. |  *Gluten Free*  *Vegetarian*  *Vegan*

LUNCH ENTRÉES

Featuring Certified Angus Beef® Brand

All entrées are served with choice of Chef's soup or garden salad, dessert, coffee, decaffeinated coffee and tea.

BEEF

STEAK SANDWICH \$29

A six ounce Certified Angus Beef® Brand Sirloin steak lightly seasoned and charbroiled, then topped with grilled mushrooms.

Served with baby red potatoes and honey dill carrots.

CHEESEBURGER \$25

Certified Angus Beef® Brand ground beef patty and potato salad.

Add a basket of potato chips for \$1/guest

HERB ROAST BEEF \$25

Certified Angus Beef® Brand oven roasted beef served with potato wedges and green beans.

POT ROAST \$27

This Certified Angus Beef® Brand pot roast is cooked over braised root vegetables and served with mashed potatoes in a Yorkshire Pudding bowl.

BAKED CHILI \$25

A hearty slow cooked Certified Angus Beef® chili , topped with Bothwell® cheddar cheese and served with garlic bread.

(Vegetarian chili option available)



Discover mouth-watering beef flavor in every bite of our Certified Angus Beef® brand entrées. Uncompromising standards make it the best-tasting beef in town.

All prices subject to applicable taxes and 15% gratuity. |  Gluten Free  Vegetarian  Vegan

LUNCH ENTRÉES

All entrées are served with choice of Chef's soup or garden salad, dessert, coffee, decaffeinated coffee and tea.

PORK

PULLED PORK SANDWICH \$27

Wood smoked pulled-pork smothered with our house barbeque sauce piled high on a freshly baked flax bun. Served with seasoned potato wedges and our creamy house coleslaw.

APRICOT PORK LOIN \$27

Hearty slices of Manitoba pork loin stuffed and slowly roasted to perfection.
Served with white and wild rice and a fresh vegetable medley.

ROASTED PORK MEDALLIONS \$27

Two-three ounce medallions oven roasted in their natural au jus,
accompanied with rice pilaf and steamed broccoli.

PORK SCHNITZEL \$27

A medallion of breaded pork, oven roasted with a rich red wine sauce.
Served with spaetzle and a medley of zucchini and mushrooms.

CHICKEN

MEDITERRANEAN CHICKEN \$28

A juicy, herb rubbed five ounce grilled chicken breast served with lemon roasted potatoes and grilled zucchini. Topped with a mixture of Feta, olives, red onions, red and green peppers.

CHICKEN SUPREME \$28

A five ounce grilled chicken breast sauced with a velvet white mushroom cream sauce,
accompanied with baby red potatoes and honey glazed carrots.

TERIYAKI CHICKEN \$28

A succulent five ounce grilled teriyaki chicken breast layered on a bed of sushi rice,
accompanied with baby bok choy.

CHICKEN ENCHILADA \$28



A warm floured tortilla filled with; seasoned boneless chicken strips, sautéed onions, grilled peppers,
topped with salsa and Bothwell® cheddar cheese. Served with Mexican rice and corn.

MANGO CHICKEN \$28

A grilled five ounce chicken breast topped with a mango salsa served with rice and broccoli.

CHICKEN PARMESAN \$28

A five ounce grilled chicken breast smothered in a tomato sauce and
Mozzarella cheese and accompanied with buttered linguini and steamed broccoli.

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LUNCH ENTRÉES

All entrées are served with choice of Chef's soup or garden salad, dessert, coffee, decaffeinated coffee and tea.

PASTA

BAKED LASAGNA \$25

Baked home style beef or garden lasagna served with garlic bread.

MAC & CHEESE \$25

Baked macaroni smothered in a bed of melted cheese served with garlic bread.

MANICOTTI \$25

Pasta tubes filled with a three cheese blend, baked in marinara sauce and topped with Parmesan cheese, served with garlic bread.



BAKED SPAGHETTI AND MEATBALLS \$25

Oven baked and served with garlic bread.

DESSERTS

(choice of one)

Apple Pie | Summerberry Stack | Tiramisu | Chocolate Raspberry Cheesecake
Warm Mixed Berry Cobbler | Chocolate Brownie with Ice Cream
Key Lime Pie | Oreo Cookie Bash Cake

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SERVED LIGHT LUNCHES

Light lunches are served with assorted dainties, coffee, decaffeinated coffee and tea.

SIRLOIN STEAK OR GRILLED CHICKEN GOAT CHEESE SALAD \$23

A 4oz. grilled, Certified Angus Beef® Brand Sirloin Steak or a five ounce grilled chicken breast on a bed of field greens with garden fresh tomatoes and cucumbers, topped with goat cheese and balsamic vinaigrette dressing.

CHICKEN CAESAR SALAD \$23

Fresh tossed Romaine lettuce, homemade croutons, Parmesan cheese topped with a grilled five ounce grilled chicken breast.

GREEK CHICKEN SALAD \$23

Crisp greens tossed with our Greek dressing, black olives, cucumbers, chopped tomatoes, red onions, crumbled Feta cheese and finished with a five ounce seasoned grilled chicken breast.

TACO SALAD \$23

Grilled chicken breast strips or seasoned ground beef topped with a shredded cheese blend. Served over a mixed green salad, black olives and diced tomatoes, all in a crispy tortilla bowl. Served with salsa and sour cream.

SHANGHAI CHICKEN SALAD \$23

Thin egg noodles tossed with pepper strips, julienne carrots, green onions, crisp celery and grilled chicken in a toasted sesame Thai dressing.

QUICHE LORRAINE \$23

Flaky five inch pastry shell filled with bacon, green onions and Swiss cheese baked until golden brown. Served with a mixed greens and Herb Spice Vinaigrette.

QUICHE FLORENTINE \$23

Flaky five inch pastry shell filled with spinach and cheese baked until golden brown. Served with a mixed greens and Herb Spice Vinaigrette.

SALAD AND BUNWICH \$23

Our Chef's garden salad served with 2 Signature Open-faced Bunwiches. Choice of filling includes egg salad, ham and cheese, roast beef, salmon, vegetarian or turkey.

LUNCH ON THE GO

WOK IN A BOX \$22

Asian noodles served in a box, whole fruit with a Fortune cookie and a cold soft drink.

SATISFYING SUBMARINE \$22

A six inch sub sandwich, whole fruit, jumbo cookie and a cold soft drink.

All prices subject to applicable taxes and 15% gratuity. |  Gluten Free  Vegetarian  Vegan

LUNCH BUFFET \$29

(minimum 25 guests)

Potato salad | Asian coleslaw | tri-coloured pasta salad | tossed garden salad | Chef's seasonal vegetable and starch | vegetable and pickle tray
Assorted dainties and trifles | assorted rolls | coffee, decaffeinated coffee and tea

HOT ITEMS

(Choice of two hot items below) Add An Extra Hot Item for \$4/guest

BEEF

BEEF STROGANOFF

Braised beef tender tips in a rich mushroom demi glaze.

SWEDISH MEATBALLS

Traditional beef meatballs in a rich mushroom gravy.

ENGLISH STYLED BEEF

Thinly sliced oven roasted beef with a natural pan au jus.

GINGER BEEF AND BROCCOLI

Gently flavoured strips of beef tossed with broccoli.

BEEF LASAGNA

Pasta layered with a tomato beef sauce,
Ricotta and Mozzarella cheese.

PORK

ROAST LOIN OF PORK

Herb encrusted pork loin sided with an apple cider jus.

PULLED PORK

Slowly roasted, shredded pork in a smoke BBQ sauce.

CHICKEN

CHICKEN CHABLIS

Sliced chicken in a white wine sauce with onions and peppers.

THAI CHICKEN STRIPS

Breaded chicken strips tossed in a sweet Thai chili sauce.

SOUTHERN CHICKEN

Fresh chicken pieces lightly tossed in our traditional breading.

CHICKEN ANCIENE

Sliced chicken in a white wine sauce with onions
mushrooms and bacon.

CURRIED CHICKEN PASTA

Sliced chicken tossed with penne noodles in a Madras curry sauce

PASTA

GARDEN LASAGNA

Pasta layered with tomato sauce, Ricotta and Mozzarella cheese.

BAKED PENNE PASTA

Penne noodles covered with a velvety tomato sauce
and Mozzarella cheese.

Victoria Inn Sandwich Buffet \$22

(1.5 Sandwiches per guest)

Built on an assortment of breads, buns and wraps filled with: ham and cheese, roast beef, turkey, corned beef, salmon, egg salad

Includes the daily soup creation | mixed green salad | vegetable tray | dainties | coffee, decaffeinated coffee and tea

Victoria Inn Premium Sandwich Buffet \$41


(1.5 Sandwiches per guest)

Premium sandwiches created with an assortment of breads, buns and baguettes filled with: Smoked salmon, cream cheese, capers and onions

Beef tenderloin, creamy horseradish sauce and fresh spinach leaves | Grilled zucchini and portabello mushrooms with goat cheese

Corn beef with grainy Dijon mustard | Poached chicken breast with sun dried cranberries and mayonnaise

Genoa salami and marinated eggplant | Pickle and olive platter | Shrimp cocktail | Salad and fruit plate | Dainty Platter

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THEMED BUFFETS

Minimum of 25 Guests

All Themed Buffets include coffee, decaffeinated coffee and tea.

VIVA ITALIA \$28

Manitoba mixed greens with an Herb Vinaigrette
Tri-coloured Fusilli salad | Assorted pizza squares
Penne pasta with herb Marinara sauce
Warm bread sticks
Tiramisu cake

OLÉ \$28

Tortillas and salsa
Beef or Chicken | Hard and soft taco shells
Mixed green salad
Shredded cheese and sour cream
Onions, tomatoes and shredded lettuce
Refried beans | Mexican infused rice and corn
Summerberry stack dessert

MANITOBA FARMHOUSE \$28

Warm dinner rolls
Manitoba mixed greens with an Herb Vinaigrette
Potato salad | Beef stew
Mashed potatoes | Baby carrots
Morden apple pie

OPA \$28

Greek salad | Couscous salad | Tzatziki
Lemon roasted potatoes | Grilled zucchini
Chicken souvlaki skewers
Pita chips and hummus dip
Baklava

RED DRAGON \$28

Wonton soup
Thai noodle salad | Asian coleslaw
Emperor stir-fry | Fried rice and egg rolls
Choice of:
Asian BBQ pork loin or Ginger beef or Teriyaki chicken
Fortune Cookies

BABA'S KITCHEN \$28

Warm dinner rolls
Creamy coleslaw | Manitoba mixed greens salad
Perogies, sour cream and bacon
Cabbage rolls | Grilled sausage and bell peppers
Assorted dainties



BUILD YOUR OWN \$28

Choice of: Hamburgers or hotdogs
Onions, cheese, bacon, pickles, lettuce, and tomatoes
Condiments | French Fries
Asian Coleslaw | Potato Salad
Chocolate Brownies

TASTE OF INDIA \$28

Butter Chicken
Basmati Rice
Curried Chick Peas
Naan Bread
Gulab Jamun (sweet donut)

An additional charge of \$5/guest will apply to groups under 25 people.

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DINNER ENTRÉES

All entrées are served with our signature bread basket, your choice of soup or salad, starch, vegetables, dessert and coffee, decaffeinated coffee and tea.

BEEF

EIGHT OUNCE ROASTED PRIME RIB \$46 ^G

A cracked pepper crusted prime rib drizzled with a Merlot demi-glaze.

EIGHT OUNCE SEASONED SIRLOIN STEAK \$45 ^G

2 FOUR OUNCE PORTIONS OF TENDERLOIN STEAKS \$47 ^G

BACON WRAPPED SIRLOIN \$45 ^G

SIX OUNCE STEAK OSCAR \$45 ^G

Sirloin topped with a blend of shrimp, scallops and crab meat, finished with a lobster bisque sauce.

TERIYAKI SIRLOIN \$46 ^G

PORK

STUFFED PORK LOIN \$39

Stuffed with a mixture of dried apricots and breading, accompanied with a natural pan au jus.

CROWN PORK \$39

A roasted bone-in loin of pork layered on a bed of Focaccia stuffing, topped with an apple cider au jus.

GRILLED PORK STEAK \$39 ^G

A thick cut seven ounce boneless pork medallion, grilled and finished in the oven, topped with a mango salsa.



Discover mouth-watering beef flavor in every bite of our Certified Angus Beef® brand entrées. Uncompromising standards make it the best-tasting beef in town.

All prices subject to applicable taxes and 15% gratuity. | ^G Gluten Free ^V Vegetarian ^{VB} Vegan

DINNER ENTRÉES

All entrées are served with our signature bread basket, your choice of soup or salad, starch, vegetables, dessert and coffee, decaffeinated coffee and tea.

CHICKEN

Our Grade A chickens are prepared with wing bone on and slowly roasted to preserve moisture, freshness and quality.

All chicken entrées can be prepared gluten free.

CHICKEN TONKATSU \$40

A double crusted chicken breast roasted until golden brown and crispy, accompanied with a traditional Asian sauce.

CHICKEN VICTORIA \$40

A roasted chicken breast stuffed with a spinach Ricotta mousse and smothered in a roasted red pepper sauce.

HONEY SESAME SOYA CHICKEN \$40

Lightly seasoned and brushed with a sweet honey soya sauce, topped with chow mein noodles.

CLASSIC CHICKEN SUPREME \$40

An oven roasted chicken breast stuffed with a garlic confit and herbs accompanied with a rosemary chive sauce.

CHICKEN TETRAZZINI \$40

A roasted chicken breast topped with diced bacon, onion and mushrooms, with a light white wine cream sauce.

CHICKEN TUSCANY \$40

A roasted chicken breast stuffed with Provolone, asparagus and Prosciutto, and smothered in a roasted yellow pepper sauce.

TRADITIONAL CORDON BLEU \$40

A roasted chicken breast stuffed with Swiss cheese and smoked ham, and a light white wine cream sauce.

MANITOBAN CHICKEN \$40

A roasted chicken breast stuffed with cream cheese, Mozzarella, sautéed Manitoba mushrooms, garlic and a roasted red pepper sauce.

MANDARIN CHICKEN \$40

A roasted chicken breast stuffed with garlic, ginger, water chestnuts and a honey mandarin sauce.

CHICKEN ROYAL \$40

Lightly seasoned, roasted chicken breast topped with Crimini mushrooms and a light white wine cream sauce.

CHICKEN ATHENA \$40

A roasted chicken breast stuffed with sundried tomatoes and Feta cheese.



CHILDREN'S MENU

All entrées are served with dessert.

CHICKEN STRIPS AND GOLDEN FRIES \$18

CHEESE PIZZA \$18

GOURMET MAC & CHEESE \$18

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DINNER ENTRÉES

All entrées are served with our signature bread basket, your choice of soup or salad, starch, vegetables, dessert and coffee, decaffeinated coffee and tea.

FISH

SALMON FILLET \$39 ^G

A six ounce salmon fillet brushed with Teriyaki sauce layered on a bed of sushi rice with Asian coleslaw.

HALIBUT STEAK \$39 ^G

Fresh oven poached steaks brushed with a lemon butter sauce.

VEGETARIAN

BAKED MANICOTTI \$39

Pasta tubes filled with a three cheese blend baked in our rich marinara sauce with melted Mozzarella and Parmesan.

VEGETARIAN STRUDEL \$39 ^{VG V G}

Rice with a mixture of grilled vegetables wrapped in phyllo pastry and baked until golden.

VEGETABLE TIAN \$39 ^{VG V G}

Layers of vegetable ratatouille, sautéed spinach and onions topped with a grilled Portabella mushroom on a bed of rice.

COMBINATION DINNERS

LAND AND SEA \$48 ^G

Six ounce Certified Angus Beef® Brand Sirloin accompanied with a skewer of Atlantic shrimp.

CHICKEN AND SHRIMP \$47 ^G

Five ounce chicken breast accompanied with a skewer of Atlantic shrimp, served with a roasted red pepper purée.

STEAK AND CHICKEN \$49 ^G

Six ounce Certified Angus Beef® Brand Sirloin steak and a lightly seasoned grilled chicken breast.

TRIO SELECTION \$51 ^G









Three ounce beef tenderloin, three ounce veal tenderloin and two ounce rack of lamb served with a veal au jus.

All prices subject to applicable taxes and 15% gratuity. | ^G Gluten Free ^V Vegetarian ^{VG} Vegan

DINNER COMPLEMENTS









STARCH

(choice of one)

scalloped au gratin |  mashed potatoes |  half stuffed baked |  piped sweet potato
 roasted baby red potatoes |  rice pilaf |  parsley boiled baby red potatoes
 buttered Fettuccini noodles |  Dauphinoise

VEGETABLE

(choice of two)

 steamed broccoli |  steamed cauliflower |  baby carrots |  green beans |  roasted root vegetables
 grilled sliced zucchini |  red and green grilled pepper |  bruschetta stuffed zucchini

SALADS

(choice of one)

FRESH GARDEN GREENS

Leaf lettuce wrapped in a cucumber ring and dressed with Chef's signature house dressing.

CAESAR

Freshly dressed Romaine lettuce, homemade croutons, Parmesan cheese in our garlic Caesar dressing.

MANDARIN THAI

Mixed greens tossed in a sesame Thai dressing topped with almonds, Mandarin oranges and chow mein noodles.

SPINACH

Fresh spinach leaves, candied walnuts and Mandarin oranges, drizzled with creamy Poppy Seed dressing.

HARVEST GREENS

Mixed greens with sliced beets, goat cheese, tomatoes and balsamic vinegar.

SOUPS

(choice of one)

 cream of wild mushroom |  roasted tomato basil | hearty vegetable minestrone |   bean medley
 butternut squash |  cream of potato leek | chicken noodle | beef and vegetable

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DESSERTS

(choice of one)

TRADITIONAL NEW YORK CHEESECAKE

A tasty graham cracker crust filled with rich, smooth cream cheese.

CHOCOLATE LAVA CAKE

Warm dark chocolate cake filled with chocolate truffle.

PETITES GATEAUX

Layers of silky white, milk, and dark chocolate mousse.

CHOCOLATE PYRAMID

Hazelnut mousse dusted with cocoa powder and filled with crème Anglaise.

FLIGHT OF MOUSSE

Trio of chocolate, maple, raspberry mousse surrounded by seasonal fresh berries.

CRÈME CARAMEL

Classic vanilla custard encrusted with a sweet caramelized sugar top.

TURTLE CHOCOLATE LAVA

Moist and fudgy chocolate bundt cake enrobed in chocolate, topped with toasted pecans and filled with a buttery – luscious caramel centre that oozes when warmed.

MANGO BERRY CHEESECAKE

Mango flavoured cheesecake swirled with raspberries on a coconut shortbread pastry.
Topped with mango cream, white chocolate curls and chocolate drizzle.

APPLE CARAMEL CHEESECAKE

A rich smooth cheesecake with apple pie filling, a touch of cinnamon and just enough caramel to make your mouth water.

BLUEBERRY SWIRL CHEESECAKE



Our creamy classic recipe with blueberries swirled-in – an all-time favourite.

SKOR CHEESECAKE

Smooth and dreamy, filled with Skor pieces & topped with chocolate ganache, caramel and more Skor.

CHOCOLATE SUPREME CHEESECAKE

Dark cocoa powder, silky chocolate syrup, homemade brownie, cookie chunks and chocolate chips topped with a white and dark chocolate ganache.

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ENHANCEMENTS FOR YOUR EVENT

SOUP AND SALAD \$5

MANICOTTI \$8

Two pasta tubes filled with a three cheese blend, topped with a rich marinara sauce.

LASAGNA \$8 GARDEN | \$9 MEAT

Garden or meat, fresh pasta sheets layered with herb tomato sauce, Ricotta and Mozzarella cheese.

ASSORTED DELI PLATTER \$9

Assorted deli platter, cheese, pickles, buns & condiments.

CHEESE PLATTER \$6

Assorted cheese and cracker platter

FRESH FRUIT PLATTER \$6

Seasonal fresh fruit served with yogurt dip.

ASSORTED VEGETABLES AND DIP PLATTER \$4.50

Crisp seasonal vegetables served with ranch dip.

PEROGIES \$4.50

Two potato and cheddar cheese perogies served with sour cream and green onions.

CABBAGE ROLLS \$4

Two cabbage leaves filled with rice and ground beef, topped with a marinara sauce.

ASSORTED DAINTIES (PER DOZEN) \$13

CHOCOLATE FOUNTAIN \$10

(min 50 guests)

Seasonal fresh fruit & marshmallows dipped in rich Coverture chocolate.

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IMPERIAL DINNER BUFFET

(minimum 75 guests)

All buffets are served with our signature bread basket,
coffee, decaffeinated coffee and tea.

CHOICE OF CARVERY

HONEY MUSTARD GLAZED HAM \$43

TRADITIONAL ROAST TURKEY WITH GRAVY,
CRANBERRY SAUCE AND SAGE DRESSING \$43

HERB ROAST BEEF WITH DEMI GLAZE SAUCE \$44






LOIN OF PORK WITH SAGE AND APPLES SERVED WITH PAN AU JUS \$43

IMPERIAL DINNER BUFFET INCLUDES

fresh field greens with two dressings | tricoloured pasta salad | potato salad | carrot and raisin slaw
broccoli and bacon salad | chick pea salad | seven bean salad | cheese tray | relish tray
vegetable tray | seasonal fruit platter with yogurt | assorted dainties | cakes and tortes
chocolate cups filled with white and dark chocolate mousse

STARCH

(Choice of One)


scalloped au gratin |  mashed potatoes |  roasted baby red potatoes
 parsley boiled baby red potatoes |  buttered Fettuccini noodles |  rice pilaf

VEGETABLE

(Choice of One)

 steamed broccoli |  steamed cauliflower |  baby carrots |  green beans |  vegetable medley
 grilled sliced zucchini |  red and green grilled pepper

An additional charge of \$5/guest will apply to groups under 75 people.

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HOT ITEM

(Choice of One)

Add an Extra Hot Item for \$4/guest

BEEF

BEEF BOURGUIGNONNE

Braised beef tender tips in a rich mushroom demi glaze.

SWEDISH MEATBALLS

Traditional beef meatballs in a rich mushroom gravy.

ENGLISH STYLED BEEF ^G

Thinly sliced oven roasted beef with a natural pan au jus.

PASTA

GARDEN LASAGNA ^V

Fresh pasta layered with tomato sauce, Ricotta and Mozzarella cheese.

SPICY PENNE JAMBALAYA

Penne noodles, chorizo sausage, sweet shrimp and tender chicken breast strips in our Cajun spiced tomato sauce.

PEROGIES ^V

Potato and cheddar cheese perogies with bacon, sour cream and chives.

CABBAGE ROLLS

Cabbage leaves filled with rice and ground beef in a marinara sauce.

CHICKEN

CHICKEN CHABLIS ^G

Sliced chicken in a white wine sauce with onions and peppers.

THAI CHICKEN STRIPS

Breaded chicken strips tossed in a sweet Thai chili sauce.

SOUTHERN CHICKEN

Fresh chicken pieces lightly tossed in our traditional breading.

ROASTED CHICKEN ^G

Fresh chicken pieces lightly tossed in herbs and oil.

CHICKEN CACCIATORE ^G

Savoury chicken with vegetables in a marinara sauce.

FISH

BAKED FLOUNDER

Boneless flaky fillet served with a tartar sauce.

BRAISED SALMON ^G ^V

Boneless flaky fillet served with a lemon dill sauce.

PORK

ROAST LOIN OF PORK ^G

Herb encrusted pork loin sided with an apple cider jus.

An additional charge of \$5/guest will apply to groups under 75 people.

All prices subject to applicable taxes and 15% gratuity. | ^G Gluten Free ^V Vegetarian ^{VG} Vegan

RECEPTIONS

CARVERIES

Minimum of 50 guests, a culinary charge of \$20/hour will apply with a minimum of 3 hours.

Have our Chefs' add flare to your event. All carveries are accompanied by fresh mini loaves and fresh sauces. (Priced per guest)

Turkey Breast \$12 | Beef Tenderloin \$15 | Roast Beef \$13 | Pork Loin \$12

PASTA STATION \$9/GUEST

A selection of three pastas with tomato or Alfredo sauce, warm garlic bread sticks and Parmesan cheese.

Add Meatballs \$1/guest | Add Shrimp \$2/guest

MASHED POTATO BAR \$6/GUEST

Fluffy mashed potatoes accompanied with beef or chicken gravy, complimented with fresh toppings; sour cream, bacon bits, green onions and shredded cheese.

BUILD YOUR OWN NACHO PLATTER \$11/GUEST

Crisp tricoloured corn chips served with your favourite array of toppings:

Warmed Chili Con Queso, Diced Tomatoes, Green Onions, Salsa, Sour Cream, Black Olives, Jalepeños

POUTINE BAR \$9/GUEST

Savoury golden fries, cheese curds, green onions, shredded cheese, and gravy.

COLD CANAPES

(Priced per dozen)

TURKEY BLT ON A BAGUETTE \$19

Turkey slices on a sundried tomato baguette

BRUSCHETTA \$15

Crispy crostini, diced tomato, fresh basil, garlic and olive oil drizzled with balsamic vinegar.

SHRIMP COCKTAIL \$21

MINI YORKSHIRE PUDDING \$20

Delicate mini Yorkshire puddings topped with herb crusted sliced beef.

SMOKED SALMON CONES \$21

Jullienne slices of salmon in a savoury cone, topped with whitefish caviar.

VEGETABLE CHIPS \$1/GUEST

Root vegetables, thinly sliced and deep fried.

DEVEILED EGGS DIJON \$19

Traditional stuffed deviled eggs with Dijon mayonnaise for flavour.

All prices subject to applicable taxes and 15% gratuity. |  Gluten Free  Vegetarian  Vegan

HOT HORS D'OEUVRES

(Priced per dozen)

MINI SHRIMP SKEWERS \$21 G VG V

Two plump shrimp on a skewer, drizzled with lemon, Cajun or garlic butter.

MINI QUICHE \$17

Two-inch mini tart shell quiches filled with a mushroom or Lorraine egg mixture.

BACON WRAPPED SCALLOPS \$21 G

Fresh scallops wrapped in bacon and deep fried.

PORK DUMPLINGS \$19

Steamed pork dumplings served with a sesame sauce.

MINI STUFFED BAKED POTATO \$20 G

Tender mini potato filled with green onions, back bacon and cheese and baked in the oven.

MINI PEROGIES \$19 V

Mini bite-sized steamed perogies, served with sour cream, green onions and bacon bits.

CARAMELIZED APPLE \$20 V G

Juicy whole apple sliced, dipped in sugar and deep fried, topped with walnuts and blue cheese.

MINI BURGERS \$18

Two-inch mini sized beef burgers served with condiments.

OYSTERS ROCKEFELLER \$22

Steamed oysters on a bed of sautéed spinach topped with Parmesan cheese and baked.

MUSHROOM NEPTUNE \$18 G

Mushroom caps topped with crab and cream cheese, baked until golden brown.

BREADED SHRIMP \$21

A dozen of our finest plump shrimp breaded and deep fried.

ASPARAGUS PROSCIUTTO STRAWS \$20

Tender asparagus spears wrapped with a delicate strip of prosciutto.

STEAK BITES \$20

Bite sized pieces of beef, marinated and dusted with seasoned flour, and fried.

INSIDE-OUT CHICKEN WINGS \$19 G

Seasoned chicken wings turned inside-out and baked to perfection.

POTSTICKERS \$20

Delicate dumpling wraps filled with meat and vegetables, steamed and served with a tasty sauce.

LAMB CHOPS \$22 G

A rack of lamb seasoned with rosemary and Dijon mustard.

ORIENTAL SHRIMP DUMPLINGS \$21

Rice wrapped shrimp dumpling, steamed and served with a dipping sauce.

PORK SPRING ROLLS \$21

Seasoned ground pork and vegetables wrapped and deep fried until crispy.

VEAL ROLL VICTORIA \$21

Ground veal mixed with Pistachio nuts wrapped in a puffed pastry.

CHICKEN SATAYS \$21 G

Juicy chicken breast pieces, seasoned and roasted.

CHEESE BITES \$19 V

Cheese curds floured and deep fried.

All prices subject to applicable taxes and 15% gratuity. | G Gluten Free V Vegetarian VG Vegan

WINES

RED WINE

APOTHIC RED \$33

Winemaker's Blend (USA)

MIRASSOU \$31

Pinot Noir (USA)

PELEE ISLAND \$30

VQA Merlot (CAN)

COPPER RIDGE \$29

Merlot (USA)

GALLO FAMILY VINEYARDS \$29

Merlot (USA)

GALLO FAMILY VINEYARDS \$29

Cabernet Sauvignon (USA)

BAREFOOT CELLARS \$29

Merlot (USA)

BAREFOOT CELLARS \$29

Cabernet Sauvignon (USA)

STERLING VINTNER \$30

Cabernet Sauvignon (USA)

SPARKLING WINE

BAREFOOT CELLARS \$29

Bubbly Pinot Grigio (USA)

WHITE WINE

APOTHIC WHITE \$33

Winemaker's Blend (USA)

PELEE ISLAND \$31

VQA Pinot Grigio (CAN)

COPPER RIDGE \$29

Chardonnay (USA)

GALLO FAMILY VINEYARDS \$29

Pinot Grigio (USA)

BAREFOOT CELLARS \$29

Moscato (USA)

BAREFOOT CELLARS \$29

Pinot Grigio (USA)

STERLING VINTNER \$30

Chardonnay (USA)



STERLING VINTNER \$30

Pinot Grigio (USA)

BLUSH WINE

BAREFOOT CELLARS \$29

White Zinfandel (USA)

All prices subject to applicable taxes and 15% gratuity. |  Gluten Free  Vegetarian  Vegan

BAR SERVICE

Our bar services include the following amenities: Mix (soft drinks, orange juice, cranberry juice, tomato juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. Only Victoria Inn hotel staff may serve as bartenders.

Mandatory bartender fee of \$25 per hour, per bartender will apply to all bars under \$600.
The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 3 hours per bartender.

CASH OR HOST BAR

(8% PST & 5% GST included)

Premium Spirits (1oz)	\$6
Seagram's 83, Smirnoff Vodka, Captain Morgan Rum, Gordon's Gin	
Deluxe Spirits (1oz)	\$6.50
Pelee Island wine by the glass (5oz)	\$6.50
Pinot Grigio or Merlot	
Pelee Island wine by the bottle	\$28
Pinot Grigio or Merlot	
Domestic beer by the bottle	\$6
Unlimited Pop Bar	\$4/person
Liqueurs (1oz)	\$6.50
Specialty Cocktails and Martinis	\$8

MARTINI BAR

Enjoy our classic selection of martinis professionally and elegantly built.

\$200/ BAR

CORKAGE BAR

Our bar services include the following amenities: Mix (soft drinks, orange juice, cranberry juice, tomato juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. The Victoria Inn schedules 1 bartender for 100 guests.

Only Victoria Inn hotel staff may serve as bartenders.

FULL BAR SERVICE

Corkage (per adult)	\$11
Corkage (per child, 17 years or younger)	\$5
Wine corkage (per guest)	\$4
Wine and beer (per guest)	\$4

SELF SERVE BEVERAGE

Fruit punch (40 glasses)	\$55
Alcohol punch (40 glasses)	\$80

ADDITIONAL SERVICES

The Victoria Inn Winnipeg provides the following items at no additional cost.

Audio visual table | Risers | Registration tables
Ice water and glasses | Coat racks | Wastepaper baskets | Pens & Pads for groups up to 50 people

Flipchart and markers	\$30
Additional microphones	\$25
8' screen	\$45
10' screen	\$75
Wall-up lighting	\$300
Hand held or lapel microphone	\$115
Portable data projector XGA	\$185
Fix mounted data projectors	\$185
Skirted display tables	\$35
Extension cords	\$15
House sound patch fee	\$75
110 volt power	\$50/day
Photocopying	\$0.25
Over 100 copies	\$0.15
Fax	\$1.50
Pens and pads	\$1/person

\$500 BANQUET

GUARANTEE

Our team will ensure all meetings are set up exactly as specified and all of our hotel's equipment functions correctly, all prearranged special requests are handled expertly, and all meal services are on time or you will receive up to 10% off that service to a maximum of \$500.

110% CLEAN

GUARANTEE

Your guestroom will be 100% Clean or your guestroom will be free the first night of your stay, and you will receive 10% off your next stay.

3 BITE

GUARANTEE

If your meal is not exactly as you ordered it, and you inform us within 3 bites, we will fix or replace it, guaranteed.

2 HOUR VOICEMAIL

GUARANTEE

Our sales team guarantees they will return your voicemail message within 2 business hours, or you will receive a \$25 gift card for your next meeting.

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presentation technologies

Additional Services: Coat check fee of \$30 per hour, per attendant and \$2.00 per coat.

Music Services: Crystal Sound is the exclusive music provider for all events. Please consult your sales coordinator to make arrangements.

Re:Sound Fees – Artists and Record Companies

(Subject to GST & PST)

Room Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Socan Fees – Music Composers, Authors and

Music Publishers of Canada (Subject to GST & PST)

Room Capacity	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Socan & Re:Sound fees can change at anytime.

ROOM LAYOUTS

Room Heights	Dimensions	Ceiling	Theatre	Class Rounds	Class Longs	Banquet	Reception	Dance Floor
Centennial 1	60'x 50' 3000 sq.ft.	16'	400	140	120	200	240	35'x 30'
Centennial 2	60'x 25' 1500 sq.ft.	16'	150	-	-	100	270	25'x 30'
Centennial 2 a	50'x 25' 1250 sq.ft.	16'	150	-	-	100	-	-
Centennial 3	60'x 25' 1500 sq.ft.	16'	150	70	70	100	130	25'x 30'
Centennial 4	60'x 25' 1500 sq.ft.	16'	150	70	70	100	130	10'x 30'
Centennial 5	50'x 50' 2500 sq.ft.	16'	300	96	150	200	215	-
Centennial 6	50'x 50' 2500 sq.ft.	16'	300	96	150	200	215	-
Centennial 7	80'x 25' 2000 sq.ft.	16'		-	-	-	-	-
Centennial 8	50'x 40' 2000 sq.ft.	16'	240	96	116	128	200	-
Centennial 9	50'x 40' 2000 sq.ft.	16'	240	96	116	128	200	-
Centennial 10	80'x 50' 4000 sq.ft.	16'	500	150	175	300	400	-
Centennial Ballroom	205'x 125' 25,625 sq.ft.	16'	2300	1100	1200	1900	2100	-
Embassy A	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	-
Embassy B	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	18'x 20'
Embassy C	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	20'x 20'
Embassy D	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	20'x 20'
Embassy E	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	20'x 20'
Embassy F	20'x 50' 1000 sq.ft.	10'	120	42	40	64	70	18'x 20'
Embassy Ballroom	120'x 50' 6000 sq.ft.	10'	720	252	240	350	-	96'x 20'
Wellington A	60'x 75' 4500 sq.ft.	10'	500	150	150	200	380	40'x 30'
Wellington B	40'x 75' 3000 sq.ft.	14'	300	108	100	144	200	-
Wellington Ballroom	75'x 100' 7500 sq.ft.		800	258	250	344	580	40'x 30'
Kensington Room	23'x 25' 575sq.ft.	8'	50	30	20	40	50	-
Regency Room	23'x 54' 1242sq.ft	8'	100	55	45	72	100	-
Carlton Room	34'x 48' 1632sq.ft.	10'	200	75	80	100	150	16'x20'
Executive Boardroom	Boardroom Seating for 14 ppl							
Victoria Boardroom	Boardroom Seating for 14 ppl							
Imperial Boardroom	Boardroom Seating for 14 ppl							

(Numbers are guidelines only, audio visual equipment, display tables and risers will effect capacities.)

AUDIO VISUAL - USER FEES

Room	Meeting Space	Rate per room, per day 1- 2 days	Rate Discounted After 2 days
Centennial Ballroom	25,625 sq.ft.	\$200	\$100
Centennial North 1-6	13,750 sq.ft.	\$100	\$50
Centennial South 7-10	10,000 sq.ft.	\$100	\$50
Centennial 1	3000 sq.ft.	\$50	\$25
Centennial 2	1500 sq.ft.	\$25	\$15
Centennial 2 a	1250 sq.ft.	\$25	\$15
Centennial 3	1500 sq.ft.	\$25	\$15
Centennial 4	1500 sq.ft.	\$25	\$15
Centennial 5	2500 sq.ft.	\$50	\$25
Centennial 6	2500 sq.ft.	\$50	\$25
Centennial 7	2000 sq.ft.	\$40	\$20
Centennial 8	2000 sq.ft.	\$40	\$20
Centennial 9	2000 sq.ft.	\$40	\$20
Centennial 10	4000 sq.ft.	\$80	\$40
Embassy Ballroom	6,000 sq.ft.	\$100	\$50
Embassy A	1000 sq.ft.	\$20	\$10
Embassy B	1000 sq.ft.	\$20	\$10
Embassy C	1000 sq.ft.	\$20	\$10
Embassy D	1000 sq.ft.	\$20	\$10
Embassy E	1000 sq.ft.	\$20	\$10
Embassy F	1000 sq.ft.	\$20	\$10
Wellington Ballroom	7500 sq.ft.	\$100	\$50
Wellington A	4500 sq.ft.	\$80	\$40
Wellington B	3000 sq.ft.	\$50	\$25
Carlton Room	1,632 sq.ft.	\$25	\$15

Rates are discounted when event runs longer than 2 days.

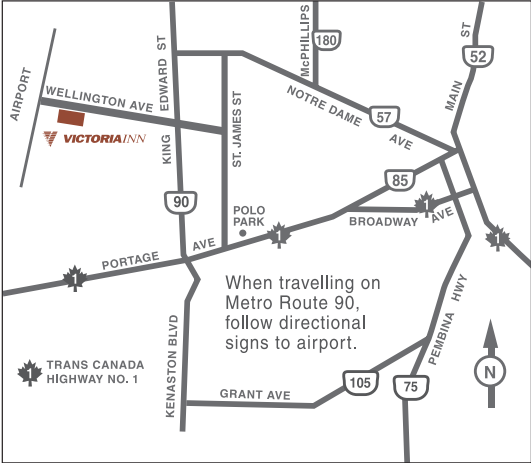
No fees will apply to ingress or egress.

Rates and costs apply to all of the above and can be discussed with our sales team for pricing.

All costs shown will be subject to applicable taxes.

VICTORIA INN HOTEL AND CONVENTION CENTRE

HOTEL AND LOCATION MAPS



TESTIMONIALS

"Over the past 8 years of facilitating the All-Fab Christmas events I would like to say the Victoria Inn have provided the best overall customer experience to date. The set up staff during the day were extremely helpful and courteous... A call box was offered should we require anything. When we did need something – someone actually came right away! Some of these are things no other hotel had offered us over the years. I know it is very hard to find a team that can carry out all the details of a plan ensuring the high standards that are promised to the customer, with a smile on their face. It is difficult to find people that make others feel welcome, comfortable, and truly provide a positive customer experience. You have a great team that can do just that. Thank you to you and your staff for a wonderful evening. Looking forward to 2016."

- Lisa Ballentyne, Corporate Human Resource Manager, All-Fab Group

"Your attention to detail, willingness to work with our AV partner, and ability to work with our guests dietary requirements made the event as seamless as an event can be. The food was well received and the room looked great."

- Michael Schiefer | Director of Operations and Special Events, Never Alone Foundation

"Thank-you Victoria Inn Hotel & Convention Centre for hosting the 36th Western Nutrition Conference! We like to express our appreciation for the quality service at the Victoria Inn Hotel & Convention Centre during the 36th Western Nutrition Conference. From day one of the planning to the last day of the event, the friendly hotel service provided great attention to the conference details and constant concern for our requirements. Thanks again to a great HARD WORKING team."

- Dockside Strategies Conference Coordinator, 36th Western Nutrition Conference

"Our event is a large hospitality room with bands and live entertainment at Grey Cup and is a busy event for any hotel we are in. The staff at the Victoria Inn was awesome. Excellent banquet team, great front end staff and the kitchen. Our event was a great success in large part to your help."

- 2015 Grey Cup Hospitality Event

"After many years at another venue, it was time for a change. This year we held our employee holiday party at Victoria Inn and I couldn't have made a better choice! Stephanie Enns and her group went above and beyond to accommodate us - from providing outstanding service the day of the event, to all the attention to detail before hand to make the evening spectacular. Thank you Victoria Inn for making this our best holiday party yet, looking forward to 2015 with you!"

- Heather Dyck, Executive Assistant, Lafarge Canada Inc.

"Right from the moment I arrived with one of the other committee members, Stacey and Cam were there. They did such a great job with the room setup and I couldn't have been more pleased. Cam did such an outstanding job, I couldn't thank him enough. He was there whenever I needed him and jumped to help no matter what it was. He was awesome..."

I heard nothing but compliments from everyone on the food. The portions were generous and the food was piping hot and fresh. I'm still thinking about the stuffing, it was incredible! Even Chris, who hates stuffing, loved it! LOVED the dessert; I actually lost the vote on that one and wanted to go with the Crème Brule, but the committee wanted the Caramel Apple Cheesecake. It was fantastic!

Last, but not least, thank you for being so supportive and accommodating along the way Stephanie; I couldn't be more pleased with the way it turned out and within the budget we were able to do it in. I feel very lucky to have had the opportunity to work with you on this. Thank you, thank you, thank you! "

- Kristin Duval of Napa Auto Parts

VICTORIA INN HOTEL AND CONVENTION CENTRE

BANQUET TERMS AND CONDITIONS

Food and Beverage: All required food and beverage services are priced out as per the Hotel's current catering package. All catering menu selections will be subject to a price increase up to 3% - 5%, pricing indicated does not include taxes where applicable (8% PST/ 5% GST) and 15% Gratuity is added for all food & beverage services.

Final Confirmation: A guaranteed attendance must be provided to the sales office seven (7) business days prior to the event. If no guarantee is given, the number of guests indicated on the banquet event order will be the final confirmed number. The charge will be either the guaranteed number or the number attending, whichever is greater. Your sales coordinator will contact you 30 days prior to your event for estimated numbers.

Food Preparation: Will be 2% above the guarantee. Any meal increase above the 2% allotment inside of the 72 hour confirmation period will be subject to an additional fee of \$5.00 per meal.

Food: All food items must be prepared by the Victoria Inn Hotel and Convention Centre. For health and safety purposes the hotel does not allow any food to be brought in, or taken from the banquet facilities. Clients must sign a food waiver if they wish to bring ethnic desserts to the event. Up to three (3) items only will be allowed and must be purchased from a licensed bakery. Clients must also provide a receipt for proof of purchase to the Hotel. Subject to a plating fee of \$1.50 per person.

Wedding Cakes: The Hotel will not be responsible for the wedding cake. All wedding cakes/cupcakes must be from a licensed bakery and will be accepted only on the day of the event. Client must make arrangements for setup and tear down at the end of the event.

Alcohol: The Manitoba Liquor Control Commission governs all functions. The hotel reserves the right to refuse any sale of alcoholic beverages at any time to anyone.

Permit Bar: The permit holder must be in attendance from the opening of bars and is legally responsible for all guests. The hotel requires the permit holder to be present upon drop off and at the conclusion of event; this will ensure all liquor is accounted for (empty and full bottles) and to provide a signature on the contract reflecting that the count is accurate and correct.

Room Assignment/Layout: The Hotel, at its discretion, may provide alternate function space after consultation with the client. Any major changes to the original room set-up as stated on this contract may incur additional costs. We provide up to four complimentary layout revisions, additional revisions will incur a \$50 fee. Additional charges may apply on Statutory Holidays.

First Payment / Deposit:

An initial payment of \$10.00 per person or full room rental charge whichever is more is required to confirm all bookings. Minimum payment of \$500.00 is required to confirm all bookings.

Payments:

Once direct billing has been approved all payments will be due upon receipt. After thirty days the account will be considered past due. Please allow 21 days for all direct billing to be arranged.

If direct billing hasn't been arranged 100% of the invoice must be paid prior to the event. Events held with a credit card will have the credit card charged for 100% of the events guaranteed numbers up to 84 hours prior to the event.

Private functions example: Weddings, Birthday Parties, and Christmas Dinners, require the following payments:

- 30 days prior to the event 50% of estimated cost
- 72 hours prior to the event 100% of guaranteed cost including tax and gratuities.

If your event has a host bar we will estimate the bar at 4 drinks per person times the cost of the drinks including tax and gratuity. A credit card is also required to pay for the bar if you go over the estimated number of drinks. We will refund your credit card if you do not use the number of estimated drinks.

Payments can be made by certified cheque, cash or credit card.

BANQUET TERMS AND CONDITIONS - CONTINUED

Cancellation and Attrition: The Victoria Inn Hotel and Convention Centre has reserved facilities and services as outlined in the contract. Should the client cancel this agreement, the client will forfeit their deposit and pay the Victoria Inn Hotel and Convention Centre as follows:

- 180 days prior to the event 50% of the estimated charges of the function.
- 90 days prior to the event 75% of the estimated charges of the function.
- 30 days prior to the event 100% of the estimated charges of the function.

The Victoria Inn will allow a 20% reduction in the total expected guests 30 days prior to the event. Should the expected numbers be reduced by more than the 20%, the client/organization will be responsible for all the food and beverage costs.

The Performance of this agreement is contingent upon the ability of the management of the Victoria Inn Hotel and Convention Centre to complete the same & is subject to acts of God, Labour disputes or strikes, accidents, government restrictions, transportations of goods, beverage or suppliers & other causes whether enumerated herein or not beyond the control of the management of the Victoria Inn Hotel and Convention Centre which may prevent or interfere with performance. In no circumstances shall the Victoria Inn Hotel and Convention Centre be liable for loss of profit or for other similar consequential damages, whether based on breach of contract, warranty or otherwise.

General: Clients agree to be responsible and compensate the Victoria Inn Hotel and Convention Centre for any damages to conference room(s) as outlined on the banquet event order or other hotel property as a result from any participants attending your event. Additional charges may apply for excessive cleanup as a result of clients, guests, florists, decorators or other outside agencies involved with your event. All decorations must be approved through the sales office. Note: A \$50.00 disposal fee will apply for each pallet left on site.

Music Services: Crystal Sound is the exclusive music provider for all events. Please consult your sales coordinator to make arrangements.

Socan Tariffs: Pursuant to a license agreement between the Society of Composers, Authors and Music and Music Publishers of Canada (SOCAN), the Hotel is obligated to collect SOCAN license fees, in accordance with applicable tariffs, from all licensees and users of the facility in respect of the performance of musical works on the premises which are arranged for or authorized by the Licensee. If you have arranged for music at your event, the Hotel will assess the SOCAN licensing fee payable by you, in accordance with the applicable tariffs.

Re: Sound: A music licensing company empowered to collect license fees on behalf of artists and record companies in accordance with the Copyright Act. Pursuant to a License Agreement between the Victoria Inn Hotel and Re:Sound, the hotel is obligated to collect Re:Sound License Fees, in accordance with applicable tariffs, from all Licensees and Users of the facility with respect to the performance in public of published sound recording embodying musical works and performers' performances of such works on the premises which are arranged for or authorized by the Licensee.

Vendors: Outside vendors must tear down at the conclusion of the event. Ex. Decorator, DJ, photobooths. Flamed candles are not permitted, only battery operated candles are allowed.

By signing below it is understood that I have read, understood and agree with the conditions noted above.



1808 Wellington Ave | Winnipeg, MB | R3H 0G3
204.786.4801 | winnipeg.vicinn.com

Other hotels by Genesis Hospitality Management



WINNIPEG, MB
1808 Wellington Ave.
(204) 786-4801

BRANDON, MB
3550 Victoria Ave.
(204) 725-1532

FLIN FLON, MB
160 Hwy. 10A North
(204) 687-7555

THUNDER BAY, ON
555 West Arthur St.
(807) 577-8481



BRANDON, MB
3130 Victoria Ave. W.
(204) 728-5775



RED DEER, AB
6846-66th Street
(403) 348-0025



MISSISSAUGA, ON
5050 Creekbank Rd.
(905) 625-3555

HAMILTON, ON
1224 Upper James St.
(905) 383-7772

EDMONTON, AB
10011 184 St.
(780) 638-6070



MISSISSAUGA, ON
5070 Creekbank Rd.
(905) 602-7777

VAUGHAN, ON
11 Interchange Way
(905) 695-4002



EDMONTON, AB
18304 100 Ave.
(780) 484-7280