



Platinum member

2021

BANQUET MENU

WEDDING



VICTORIA INN
HOTEL & CONVENTION CENTRE



Your Wedding Day, Your Dreams, Our Pleasure

About Us

EXPERIENCE THAT SHOWS

Our Banquet Sales Team of five have a combined sales experience of 50 years in the industry. Our team consists of certified sales executives from the Wedding Institute of Canada and Hospitality Sales Professional designations.

CULINARY EXPERTISE

Equipped with Corporate Chef Blagden and state of the art equipment, our kitchen is unstoppable.

ENVIRONMENTAL CARE

The Canadian Hotel Association Eco-Program has rated us with 3 Green Keys as we have taken significant steps to protect the environment.

ATTENTIVE BANQUET TEAM

Guided and trained on-site our Banquet Services Team will meet your every need to make your event an exceptional one.

Choices, Choices, Choices...

- Colored napkins in your choice of sandalwood, white, navy, burgundy, black
- White linen table cloths or Ivory floor length table cloths
- Glass blocks
- Microphone and Podium
- White glove service
- Table numbers and table stands
- Complimentary guestroom for the bride and groom
- No flamed candles permitted, only battery operated

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 \$49

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

EIGHT OUNCE SEASONED SIRLOIN STEAK \$48

2 FOUR OUNCE PORTIONS OF TENDERLOIN STEAKS \$50

BACON WRAPPED SIRLOIN 6OZ. \$48

TERIYAKI SIRLOIN 8OZ. \$49

PORK

STUFFED PORK LOIN \$42

Boneless Pork stuffed with a mixture of dried apricots and breading, accompanied with a natural pan au jus.

CROWN PORK \$42

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



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

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 \$43

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

CHEDDAR BROCCOLI CHICKEN \$43 **G**

A roasted chicken breast stuffed with broccoli and cheddar, served with our white wine sauce.

PRETZEL CHICKEN BREAST \$43

Pretzel crusted chicken breast with honey mustard sauce.

CLASSIC CHICKEN SUPREME \$43 **G**

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

CHICKEN TETRAZZINI \$43 **G**

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

CHICKEN TUSCANY \$43 **G**

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

TRADITIONAL CORDON BLEU \$43 **G**

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

MANITOBAN CHICKEN \$43 **G**

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

CHICKEN 1808 \$43 **G**

Chicken breast stuffed with cream cheese, cheddar cheese and onions with our signature yellow pepper sauce.

CHICKEN ROYAL \$43 **G**

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

CHILDREN'S MENU

All entrées are served with dessert.

CHICKEN STRIPS AND GOLDEN FRIES \$20.50

CHEESE PIZZA \$19

Soup/Salad Option \$6

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

FISH

SALMON FILLET \$42 G

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

HALIBUT STEAK \$42 G

Fresh oven poached steaks brushed with a lemon butter sauce.

COMBINATION DINNERS

LAND AND SEA \$51

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

CHICKEN AND SHRIMP \$50 G

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

STEAK AND CHICKEN \$52

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

TRIO SELECTION \$54 G

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

VEGETARIAN

BAKED MANICOTTI \$42 V

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

VEGETARIAN STRUDEL \$42 V VG

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

VEGETABLE TIAN \$42 G V VG

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

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 | Ⓜ Shredded potato au gratin

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, 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

ADD \$6 FOR BOTH SOUP AND SALAD

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

DESSERTS

(choice of one)

TRADITIONAL NEW YORK CHEESECAKE

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

CHOCOLATE LAVA CAKE

Warm dark chocolate cake filled with chocolate truffle.

PETITES GATEAUX

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

FLIGHT OF MOUSSE

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

CRÈME CARAMEL

Classic vanilla custard with a sweet caramelized sugar top.

TURTLE CHOCOLATE EXPLOSION

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.

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.

MANGO'LICIOUS CAKE

An exotic blend of mangoes bursting with flavour!

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

WINES

RED WINE

APOTHIC RED \$34

Winemaker's Blend (USA)

PELEE ISLAND \$32

VQA Merlot (CAN)

COPPER RIDGE \$30

Merlot (USA)

GALLO FAMILY VINEYARDS \$30

Merlot (USA)

BAREFOOT CELLARS \$30

Merlot (USA)

BAREFOOT CELLARS \$30

Cabernet Sauvignon (USA)

STERLING VINTNER \$34

Cabernet Sauvignon (USA)

SPARKLING WINE

BAREFOOT CELLARS \$30

Bubbly Pinot Grigio (USA)

WHITE WINE

APOTHIC WHITE \$34

Winemaker's Blend (USA)

PELEE ISLAND \$32

VQA Pinot Grigio (CAN)

COPPER RIDGE \$30

Chardonnay (USA)

GALLO FAMILY VINEYARDS \$30

Pinot Grigio (USA)

BAREFOOT CELLARS \$30

Moscato (USA)

BAREFOOT CELLARS \$30

Pinot Grigio (USA)


STERLING VINTNER \$34

Chardonnay (USA)

BLUSH WINE

BAREFOOT CELLARS \$30

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 \$30 per hour, per bartender will apply to all bars under \$800.
The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 3 hours per bartender.

CASH BAR

(7% PST & 5% GST included)

Premium Spirits (1oz)	\$6.50
Seagram's 83, Smirnoff Vodka, Captain Morgan Rum, Gordon's Gin Deluxe Spirits (1oz)	\$7
Pelee Island wine by the glass (5oz)	\$7
Pinot Grigio or Merlot	
Pelee Island wine by the bottle	\$32
Pinot Grigio or Merlot	
Domestic beer by the bottle	\$6.50
Unlimited Pop Bar	\$4.50/person
Liqueurs (1oz)	\$7
Specialty Cocktails and Martinis	\$9

HOST BAR

(7% PST, 5% GST, plus 15% gratuity charged above the listed prices below)

Premium Spirits (1oz)	\$6.50
Seagram's 83, Smirnoff Vodka, Captain Morgan Rum, Gordon's Gin Deluxe Spirits (1oz)	\$7
Pelee Island wine by the glass (5oz)	\$7
Pinot Grigio or Merlot	
Pelee Island wine by the bottle	\$32
Pinot Grigio or Merlot	
Domestic beer by the bottle	\$6.50
Unlimited Pop Bar	\$4.50/person
Liqueurs (1oz)	\$7
Specialty Cocktails and Martinis	\$9

MARTINI BAR

Enjoy our classic selection of martinis professionally and elegantly built.

\$300/ 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)	\$12
Corkage (per child, 17 years or younger)	\$6
Wine corkage (per guest)	\$5
Wine and beer (per guest)	\$5

SELF SERVE BEVERAGE

Fruit punch (40 glasses)	\$60
Alcohol punch (40 glasses)	\$90

All prices subject to applicable taxes and 15% gratuity.

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

Our Preferred Audio Visual Provider



Inland Audio Visual has supported the Winnipeg business community since 1937. Our production division can support your event from concept to execution. Contact us 204-786-6521 for your consultation

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

Music Services: 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.

All prices subject to applicable taxes and 15% gratuity.

\$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.

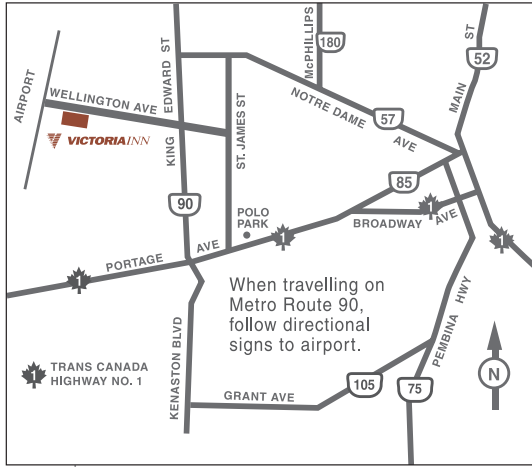
ROOM LAYOUTS

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 12 ppl							
Victoria Boardroom	Boardroom Seating for 12 ppl							
Imperial Boardroom	Boardroom Seating for 12 ppl							

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

All prices subject to applicable taxes and 15% gratuity.

VICTORIA INN HOTEL AND CONVENTION CENTRE HOTEL AND LOCATION MAPS



All prices subject to applicable taxes and 15% gratuity.

VICTORIA INN HOTEL AND CONVENTION CENTRE

WEDDING BANQUET TERMS AND CONDITIONS

Payment/Deposit: An initial payment of \$10.00 per person or full room rental charge whichever is greater is required to confirm all bookings. A credit card must be placed on file for all events. The hotel reserves the right to pre-authorize the credit card when it is used as the payment method. This means the hotel will check if the card is active and if the limit allows to cover the contracted costs of the event plus incidentals. Pre-authorization is not a charge; it is a temporary hold and is released by the card issuer - times may vary.

- Additional 50% payment of estimated costs due 180 days (six (6) months) prior to the event.
- Additional 100% payment of estimated costs due seven (7) working days prior to the event.
- Payments are non-refundable and may be transferable at the discretion of the Victoria Inn Hotel and Convention Centre.

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 (6 months) prior to the event 50% of the estimated charges of the function.
- 90 days (3 months) 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 thirty (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.

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 (7% 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 thirty (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 seven (7) days prior 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 on the guaranteed guest count.

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. Subject to a plating fee of \$1.50 per person on the guaranteed guest count.

Alcohol: The Manitoba Liquor Lotteries Corporation 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.
- **Host Bar:** If your event has a host bar we will estimate the bar at six (6) drinks per person multiplied by the cost of the drinks, including taxes and gratuity. A credit card is also required on file to cover the cost of any additional drinks consumed on top of the original estimate. Credit card will be refunded if less drinks are consumed, the adjustment will be completed on the following business day.

All prices subject to applicable taxes and 15% gratuity.

WEDDING BANQUET TERMS AND CONDITIONS - CONTINUED

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 will incur additional costs.

- Banquet labour fee will be a minimum of \$25.00/ hour per banquet staff for a minimum of three (3) hours for hotel to assist with setup.
- If availability permits (two (2) weeks prior to the event) and the client requests set up the day/evening before – a labour fee of \$200.00 will apply.
- The Hotel provides up to four (4) complimentary layout revisions, additional revisions will incur an additional \$50.00 fee.
- Sound levels will be monitored at the discretion of the Victoria Inn Hotel and Conventions Centre. Should there be a disruption caused / due to any drumming, entertainment, or presentation(s), the venue has the right to lower the volume to meet its standards and sound level policy. If this is not resolved, the venue will execute the right to unplug the event. Additional fees may be incurred due to disruption to the neighbouring events. Fees to be determined on an individual basis.

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 Tariffs: 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.

Additional Services: Coat check fee of \$30.00 per hour, per attendant and \$2.00 per coat.

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. Additional charges may apply on Statutory Holidays.

Shipping and Receiving: Shipping and Receiving: All shipments sent to the hotel will only be received if they contain the following information. Ship to: Victoria Inn Hotel and Convention Centre, 1808 Wellington Avenue, Winnipeg, Manitoba, R3H 0G3, C/O: Date of Conference, Conference Name. The hotel will not receive items prior to 48 hours in advance of the start of any function. A fee of \$50.00 per item, per day will apply. The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before, during or after your function, unless prior arrangements have been made. All items must be removed immediately following the event.

- Deliveries will not be accepted between 11:30am – 1:00pm
- If availability permits and the client requests to leave items behind for pick up the following day – a labour fee of \$200.00 will apply. These fees will apply to the client / organization responsible to the event. Please ensure all outside vendors are aware of possible fees that may be incurred.
- A \$50.00 disposal fee will apply for each pallet left on site.

All prices subject to applicable taxes and 15% gratuity.

TESTIMONIALS

"Recently my husband and I got married in the Embassy Ballroom at your hotel. We just wanted to thank you all so very much for the amazing service we received from the moment we walked in to look at the space. Everyone was extremely accommodating and helpful. When we were setting up the ballroom the night before our wedding, there was always someone available to offer us a hand and we never once felt neglected. The hospitality and honeymoon suites were also so convenient and my bridesmaids and I created such great memories here!

The food and service the night of the wedding was outstanding and although a few of our guests liked the open bar a little too much, the staff remained friendly and professional and we had an absolute blast! The head table received extra special care throughout the entire evening.

A very special thank you to Stacey who treated us like family from the moment we walked in. Ultimately she is a large part of why we chose the Victoria Inn; we felt very comfortable with her. We came back to spend the night with our daughter the week following our wedding and we were upgraded to a kids theme room very close to the pool, Summer loved it and so did we!

Our family would highly recommend the Victoria Inn for any event or simply for a night away from home. We are more than happy to have had our wedding here. Thanks again to everyone!"

- Chrystle, Tim, and Summer McIntosh

"On the Saturday, August 4, 2012, was our Daughter's wedding, which we had the dinner and dance at Victoria Inn. Our daughter does not live in Winnipeg, so it was left in the trusting hands of my husband and myself to look for a venue. When we saw the Victoria Inn, and talked with a sales personal, the searching was ended. From the first meeting right to the very end, we were totally pleased with the service and communication, and attention to details from the staff. The banquet sales person that I was working with was impressive to work with. Coming down to the last minute details, I was phoned a number of times with questions and just double checking on the details of set up, etc. I was totally at ease, knowing that I had nothing to worry about. The ballroom looked so beautiful, the brand new carpet installed just the day before was awesome, the food was just so very delicious, buffet style was chosen. The staff that evening did indeed bend over backwards to help us. I had some technical problems helping my daughter, the bride, with something, which put us behind schedule by about 15 minutes, just before the receiving line was to begin. My husband was speaking with someone on staff, and it was suggested to put the meal back by the 15 minutes, and that worked out just perfectly. Everyone that I talked to, and many came up to me to tell me, all of the same info as what I have just stated here. Even a few weeks after the wedding, people are still coming to me and telling of the wonderful wedding we had, the food, service, venue, etc. Many of us would certainly recommend you and your facility to anyone who would be planning events. I certainly would not hesitate to book the ballroom again.

Many of our family members, including ourselves also stayed the night in the hotel, and the rooms were very clean, and comfortable. I would rate the planning from day 1 to even the week following, with the "wrap up" an AAAAA+++++ rating.

Thank you Stacey and Victoria Inn for all the help and knowledge and expertise in allowing us to have a very happy, successful wedding for our Daughter and new Son-in-Law."

Nancy Marshall- Winnipeg, Manitoba

"A note of sincere thanks to your staff for their hosting of our wedding this past weekend. From the serving staff to the Banquet Captain in charge - all were so friendly, so helpful and all of our guests were pleased. The food was delicious and plentiful. We've never experienced such true service at a banquet - where usually food is simply placed in front of you. Hats off to your banquet staff! Our event was hosted with the utmost professionalism by all of your staff. It was a pleasure to do business with the Victoria Inn."

Julie & Kevin

"Reagan and I are so glad your hotel had our wedding date available. The day of our wedding was wonderful and it was great that you worked that evening. Knowing that you were there made me feel relieved. The banquet staff that took care of our reception we're great. The chefs prepared such a delicious meal that our guests are still talking about. Now that all that planning is all done in a way it made me a little sad that I didn't have anything else to do. I really enjoyed dealing with the Victoria Inn and all the staff that made our wedding day so special. The Victoria Inn is very lucky to have such great people working for them. I hope in the future I have an opportunity to work with the Victoria Inn again. It was a lot of fun. We can't thank you enough for how awesome you were with us. Another bride/groom will be in very good hands.."

Wendy and Reagan

All prices subject to applicable taxes and 15% gratuity.

FREQUENTLY ASKED QUESTIONS

THE QUESTIONS

THE ANSWERS

Can I try the food?

Yes, we do provide a complimentary taste test for the bride and groom to be. Each year a date is selected by our event professionals to provide a trial dinner event to sample all of our dinner entrees and complements

Are there special prices for kids?

Yes, we provide a kids menu that is chicken fingers and fries.

What happens between the booking day and my wedding day?

Once you have booked your wedding with us, you can have the peace of mind that your date is secured. Our event professionals will be there to help answer any questions that you or your family have. Between phone calls, emails and face to face meetings we will help ensure your wedding is a very special day.

Does the Victoria Inn have a preferred list of companies for hire?

We work with a variety of companies some more frequently than others. Please see preferred supplier list page.

Do you have wheel chair accessibility?

We are completely wheel chair accessible. We accepted the "Inclusion through Accessibility Design" awarded by the Winnipeg Access Advisory Committee for mobility challenged guests.

What if the wedding is cancelled or postponed?

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 of the food and beverage cost.

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.

When should I send my invitations?

Invitations should be sent out six to eight weeks prior to the wedding with an RSVP date of two to four weeks prior to the wedding.

When do I need to pay the final bill and confirm all details?

We require 100% payment 3 working days prior to the event. We should have the full menu and details about four weeks prior to the wedding.

All prices subject to applicable taxes and 15% gratuity.

OUR PREFERRED SUPPLIERS

Wedding Cake

BUTTERCREAM BY ALAREEN

400 Edmonton Street | Winnipeg, MBP: 204-898-4076 | E: alareen@buttercreambyalareen.com | www.buttercreambyalareen.com

Marriage Commissioner

MARLA PAUL-MERASTY

P: 204-797-4956 | E: merastys@mts.net

Videographer/Photographer

CHRIS JENSEN STUDIOS

P: 204-990-7395 | E: chrisjensenstudios.com | www.chrisjensenstudios.com.com

Wedding Decor

SIMPLY PERFECT DECOR BY AMANDA SOMERS

M: 204-296-9100 | E: simplyperfectdecoration@gmail.com

DECORATIONS BY RICK MAYHEW

M: 204-996-1902 | P: 204-489-1676 | E: decorating-rick@hotmail.com

DREAM DAY DECORATORS

560 Archibald St | Winnipeg, MB | P: 204-253-5208 | E: info@dreamdaydecoratorsonline.com | www.dreamdaydecoratorsonline.com

Music Man

CRYSTAL SOUND MUSIC SERVICES

1112 Notre Dame Ave | Winnipeg, MB | P: 204-694-4271 | E: info@crystalsound.mb.ca | www.crystalsound.mb.ca

All prices subject to applicable taxes and 15% gratuity.

WEDDING CHECKLIST

9 to 18 months

- Announce Engagement
- Select Wedding Date
- Determine wedding formality
- Determine number of guests
- Create a guest list
- Decide if you will invite children
- Select and reserve the ceremony site
- Select and reserve Officiant/Priest/Minister/Rabbi
- Select and reserve the reception site
- Determine budget and how expenses will be shared
- Purchase a day timer and or wedding planner
- Develop a record keeping system for payments
- Select and order bridal gown
- Determine colour scheme
- Take engagement photos
- Obtain passports, visas and birth certificates for travel purposes
- Decide and plan social date, location etc.

6 to 9 months

- Select and book photographer
- Select and book videographer
- Select and book florist
- Select and book decorator
- Select wedding party
- Give wedding party a list of responsibilities
- Select and purchase attire for bridesmaids and flower girl(s)
- Select and purchase attire for mothers of the bride and groom
- Select and book ceremony musicians
- Select and book live band or disc jockey for reception
- Register for your shower gifts
- Take dancing lessons for first dance
- Open joint banking accounts

4 to 6 months

- Schedule fittings for bridesmaids
- Arrange marriage prep-courses
- Reserve rental items
- Select and order invitations and other wedding stationary
- Select date, time and location for your rehearsal dinner
- Select and book honeymoon night suite

- Arrange accommodations for out-of-town guests
- Start planning your honeymoon
- Shop for your wedding gifts to each other
- Shop for your wedding gifts to your wedding party
- Buy shoes, lingerie and accessories for the bride and bridesmaids
- Select and order your wedding bands
- Select and order wedding cake
- Select and book wedding day transportation

2 to 4 months

- Order party favors
- Purchase honeymoon attire and luggage
- Address and send out your invitations
- Go on trials and book wedding day hair and make up
- Obtain marriage license (expires in 90 days)
- Select ceremony readers
- Select ushers to seat your guests
- Select guest book attendant
- Select you master of ceremonies
- If changing your name, order the kit
- Have bachelor party for the groom
- Change mailing address if moving
- Have formal wedding portrait taken
- Select and reserve wedding attire for gentlemen

1 to 2 months

- Get your teeth cleaned and whitened
- Get a facial
- Maintain a record of RSVP's and early gifts
- Maintain a record of shower gifts, send thank-you's
- Purchase all ceremony and reception accessories
 - Guest book
 - Toasting glasses
 - Garter
 - Ring pillow
- Select your something old, new, borrow, blue
- Finalize all food and beverage for wedding

2 to 4 weeks

- Finalize all ceremony details with Officiant
- Finalize all rehearsal arrangements
- Finalize all floral arrangements
- Final fittings for yourself and bridesmaids
- Make a wedding day itinerary
- Give a copy of the itinerary to your wedding party and vendors
- Finalize all details with your vendors
- Contact guests that have not replied

- Decide order of receiving line and head table settings
- Pick up your wedding rings
- Give photographer a photo check list
- Visit reception site for floor plan
- Create reception seating plan
- Give musicians a list of your music selection
- Inform attendants when /where to pick up attire
- Determine VIP seating for ceremony seating
- Pick up your honeymoon tickets
- Relax and have a long bath!

1 to 2 weeks

- Relax!
- Give reception venue final tally of guests
- Pack for your honeymoon
- Arrange mail collection while you are away

1 to 2 days

- Get a massage
- Get a manicure and pedicure
- Attend wedding rehearsal dinner
- Prepare final payments in individual envelopes
- Drop all wedding accessories and décor off at ceremony and reception locations
- Make sure you bring all gifts to be handed out at dinner
- Pack an over night bag for the honeymoon suite
- Make sure wedding party has their itinerary
- Make sure gentlemen have black socks
- Go to church rehearsal

Wedding Day

- Bring your itinerary of the day
- Eat Breakfast
- Pack anything remaining on your "To Bring" list
- Don't forget the wedding rings
- Put your engagement ring on your right hand
- Go to hair and Make-up appointments
- Have fun, it's your wedding day!

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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