



Platinum member



# 2021 BANQUET MENU



**VICTORIA INN**  
HOTEL & CONVENTION CENTRE

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# BREAKFASTS

## Served Breakfasts

### WESTERN PRAIRIE BREAKFAST \$22

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 potatoes  
Coffee, decaffeinated coffee and tea

### EGGS BENEDICT \$23


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 \$17

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 \$22

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

# BREAKFASTS

## Break Time Treats

Assorted mini muffins blueberry, banana nut, chocolate chip or bran	\$3.25	Kellogg's Nutri-Grain bars	\$2.75
Bakery fresh croissants chocolate or plain	\$3.25	Rice Krispies Squares	\$2.25
Bakery fresh danish maple pecan, vanilla custard, cinnamon and raspberry	\$3.25	Fresh whole fruit <b>G</b> <b>V</b> <b>VG</b> oranges, apples and bananas	\$2.00
Bakery fresh cookies (12)	\$21.00	Fruit tray <b>G</b> <b>V</b>	\$7.00/guest
Bagels and cream cheese	\$3.75	Cheese and cracker tray	\$7.00/guest
Cinnamon buns (12)	\$22.00	Biscotti	\$21 /dozen
Breakfast loaves (12 slices) banana bread, poppy seed, zucchini apple & cranberry orange	\$23.00	Dried fruit and nuts <b>G</b> <b>V</b> <b>VG</b>	\$2.75/guest
Assorted yogurts	\$2.50	Fibre breakfast cookies (12)	\$22.00
2-Bite parfait (12)	\$9.95	Ice cream novelty bars	\$2.75
Veggie shooter (12) <b>G</b> <b>V</b>	\$9.95	Pretzels (baskets - 10)	\$6.95
		Potato chips (baskets - 10) <b>V</b>	\$6.95

## Freshly Brewed Coffee

1 Cup - \$3.10 | 10 Cups \$31.00 | 50 Cups \$155.00 | 100 Cups \$310

# BEVERAGES

Herbal tea	\$3.50	*Assorted bottled juices	\$3.50
Assorted milk (250 ml) white, chocolate	\$3.50	Pitcher of juice (8-10 glasses) orange, apple and cranberry	\$22.00
*Bottled water	\$3.50	Pitcher of Ice tea/lemonade	\$22.00
*Assorted canned soft drinks (591ml)	\$3.50		

\*Canned and bottled beverages charged on consumption

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

#### PHILLY CHEESE STEAK SANDWICH \$31

Thinly sliced juicy pieces of beefsteak and melted cheese in a long hoagie bun.

Served with potato wedges

#### CHEESEBURGER \$27

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

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

#### HERB ROAST BEEF \$27


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

#### POT ROAST \$27

Slow cooked braised Certified Angus Beef® served with potato wedges and green beans



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

### APRICOT PORK LOIN \$29

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

### PORK TONKATSU \$29

A double crusted pork loin roasted until golden brown and crispy accompanied  
with a traditional Asian sauce and rice.

## CHICKEN

### MEDITERRANEAN CHICKEN \$30

A juicy, herb rubbed five ounce grilled chicken breast served with oven roast potato wedges,  
and grilled zucchini. Topped with a mixture of Feta, olives, red onions, red and green peppers.

### CHICKEN SUPREME \$30


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 \$30

A succulent five ounce grilled teriyaki chicken breast layered on a bed of Sushi rice,  
accompanied with steamed broccoli.

### MANGO CHICKEN \$30

A grilled five ounce chicken breast topped with a mango salsa served with rice and 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 \$27

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

### MANICOTTI \$27

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 \$27




Oven Baked and served with garlic bread.

## DESSERTS

(choice of one)

Chef's Choice Dessert

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

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

# SERVED LIGHT LUNCHES

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

## CHICKEN CAESAR SALAD \$25

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

## GREEK CHICKEN SALAD \$25 **G**

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 \$25

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 \$25

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

## QUICHE LORRAINE \$25

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 \$25 **V**

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

# LUNCH ON THE GO

## WOK IN A BOX \$24

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

## SATISFYING SUBMARINE \$24

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

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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 \$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.

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

### CHICKEN TONKATSU \$43

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

### CHEDDAR BROCCOLI CHICKEN \$43

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

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

### CHICKEN TETRAZZINI \$43

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

### CHICKEN TUSCANY \$43

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

### TRADITIONAL CORDON BLEU \$43

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

### MANITOBAN CHICKEN \$43

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

### CHICKEN 1808 \$43

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

### CHICKEN ROYAL \$43

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 \$20.50

Soup/Salad Option \$6

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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 \$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.

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# DINNER COMPLEMENTS

## STARCH

(choice of one)

G V VG

G scalloped au gratin | G mashed potatoes | G half stuffed baked | G piped sweet potato  
G roasted baby red potatoes | G rice pilaf | G parsley boiled baby red potatoes | G Shredded potato au gratin

## VEGETABLE

(choice of two)

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

## SALADS

(choice of one)

### FRESH GARDEN GREENS G V VG

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 G V

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

### HARVEST GREENS G V

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

## SOUPS

(choice of one)

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

**ADD \$6.00 SOUP AND SALAD**

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

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# 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)

# 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

## 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

# 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

## \$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.

**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.



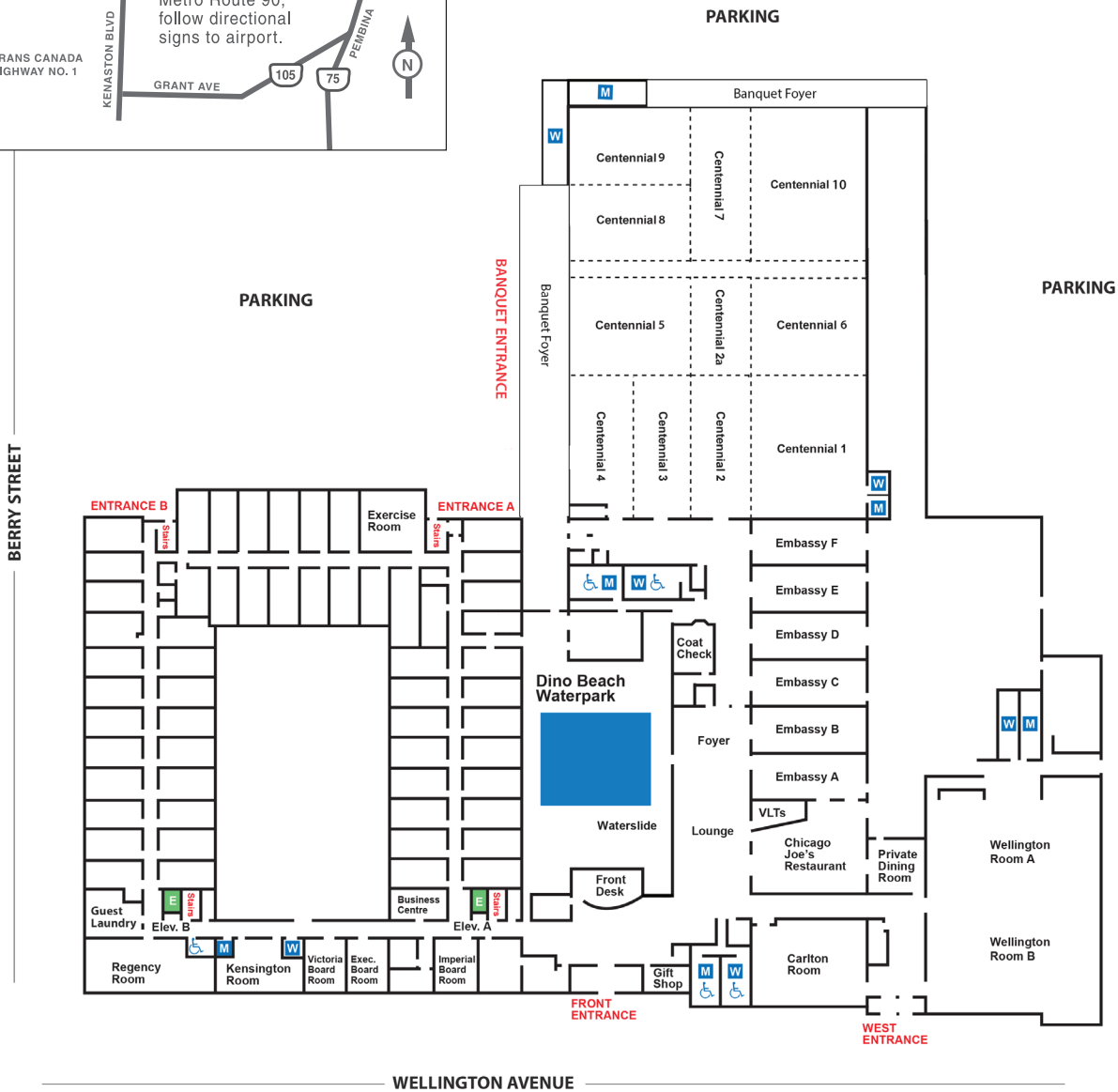
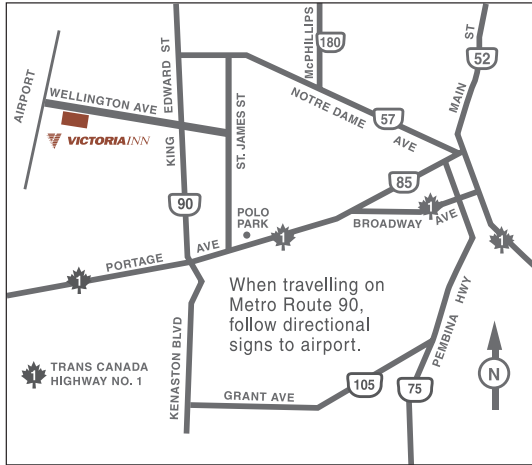
# ROOM LAYOUTS

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' 575 sq.ft.	8'	50	30	20	40	50	-
Regency Room	23'x 54' 1242 sq.ft.	8'	100	55	45	72	100	-
Carlton Room	34'x 48' 1632 sq.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



# 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**

*"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 Brulee, 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

**Payment/Deposit:** An initial payment of \$10.00 per person or full room rental charge whichever is greater is required to confirm all bookings.

- 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. Events held with a credit card will be charged seven (7) days prior to the event, for 100% of the guaranteed numbers. 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.

**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 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.

**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.

**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.

All prices subject to applicable taxes and 15% gratuity.

## BANQUET TERMS AND CONDITIONS - CONTINUED

**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.
- 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.



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

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