

BANQUET MENU



2026

VICTORIA INN
Convention Centre





BANQUET MENU

BREAKFASTS

Served Breakfast	4
Breakfast Buffets	5
Break Time Treats	6
Beverages	7

LUNCH

Served Light Lunches	8
Lunch Entrées	9
Desserts	10
Lunch Buffet	11
Themed Buffets	13

DINNER

Dinner Entrées	15
Children's Menu	17
Dinner Complements	18
Desserts	19
Enhancements	20
Dinner Buffet	21
Receptions	23
Hors d'Oeuvres	24

WINES	25
--------------	----

BAR SERVICE	26
--------------------	----

VENUE SERVICES

Additional Services/Audio Visual	27
Room Layouts	28
Hotel and Location Maps	29
Testimonials	30
Terms and Conditions	31



SERVED BREAKFAST

WESTERN PRAIRIE BREAKFAST

Chilled 100% orange or apple juice

Fresh baked croissants and assorted muffins

Canada Grade A egg Omelette with Smoked ham and Cheddar cheese

Smoked bacon

Shredded golden hashbrowns

Coffee, decaffeinated coffee and tea

Enhancements to your Breakfast

Omelette (Choice of Cheddar Cheese or Plain)	per/Guest
Perogies with sour cream	per/Guest
Pancakes and maple syrup	per/Guest
French toast and maple syrup	per/Guest
Hard boiled egg	per/Guest
Granola & yogurt	per/Guest
Bacon	per/Guest



BREAKFAST BUFFETS

THE CLASSIC BUFFET

Minimum of 25 Guests

An additional charge of \$6/guest will apply to groups under 25 people.

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

THE CANADIAN BUFFET

Minimum of 25 Guests

An additional charge of \$6/guest will apply to groups under 25 people.

Chilled 100% orange and apple juice • Fresh baked croissants, danish and muffins • Choice of crustless Lorraine (creamy custard of eggs and fresh cream, combined with smoked bacon) or crustless vegetable quiche **G** • Pancakes and maple syrup • Smoked Canadian bacon • Shredded golden hash browns • Coffee, decaffeinated coffee and tea

DELUXE CONTINENTAL

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

Enhancements to your Breakfast Buffet

Omelette (Choice of Cheddar Cheese or Plain)	per/Guest
Perogies with sour cream	per/Guest
Pancakes and maple syrup	per/Guest
French toast and maple syrup	per/Guest
Hard boiled egg	per/Guest
Granola & yogurt	per/Guest
Bacon	per/Guest



BREAK TIME TREATS

Assorted muffin (1.5 pieces/per guest)

Bakery fresh mini croissants
chocolate or plain (1.5 pieces/per guest)

Bakery fresh mini danish (1.5 pieces/per guest)
maple pecan, vanilla custard,
cinnamon and raspberry

Bakery fresh cookies (12)

Cinnamon buns mini (12)

Breakfast loaves (12 slices) baked in-house
banana bread, poppy seed,
zucchini apple & cranberry orange

Assorted yogurts **G** **V**

Fruit tray **G** **V** **VG**

Cheese and cracker tray

Ice cream novelty cups

Pretzels (baskets - 8)

Potato chips (baskets - 8)

Vegetable and dip tray

Assorted dainties (per dozen)

FRESHLY BREWED COFFEE

Includes tea & Coffee

10 Cups \$50 | 50 Cups \$250

100 Cups \$500



BEVERAGES

Herbal tea

Assorted milk (by the pitcher)
white, chocolate

*Bottled water

*Assorted canned soft drinks

*Assorted bottled juices

Pitcher of juice (10 glasses)
orange, apple and cranberry

Pitcher of Ice tea/lemonade

**Canned and bottled beverages charged on consumption*



SERVED LIGHT LUNCHES

(For Groups Under 50 Guests - 2 Course - includes entrée plus assorted dainties)

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

CHICKEN CAESAR SALAD

Freshly dressed Romaine lettuce, croutons, Parmesan crisp, topped with a grilled five ounce chicken breast, served with a garlic cheese stick.

GREEK CHICKEN SALAD G

Crisp greens tossed with our Greek dressing, mixed with cucumbers, chopped tomatoes, red onions, red/green peppers, kalamata olives, crumbled Feta cheese and topped with a roasted chicken breast, served with a garlic cheese stick.

TACO SALAD G

Choice of Grilled Chicken, Seasoned Nacho Beef or Grilled Vegetables.

Topped with nacho chips and a shredded Bothwell cheese blend. Served over a mixed green salad, with red onions and diced tomatoes.

Served with salsa and sour cream.





LUNCH ENTRÉES

This is a three course plated meal and prepared in-house by our culinary team. Served with our Chef's Choice daily soup or garden salad, Chef's Choice dessert, coffee, decaffeinated coffee and tea.

BEEF

MEATLOAF

Chef's delicious meatloaf served with mashed potatoes, and Chef's choice 1 vegetable.

POT ROAST

Slowly braised for 10 hours in-house, Certified Angus Beef® served with mashed potatoes and chef's choice of vegetables.

LUNCH ENTRÉES CONTINUED

CHICKEN LOCALLY SOURCED

GARDEN CHICKEN G

5 oz. boneless skinless chicken breast topped with diced tomatoes peppers and zucchini served with vegetables & rice pilaf.

CHICKEN JULIENNE G

5 oz. boneless skinless chicken topped with a julienne of carrots zucchini and celery with au jus served with vegetables & potato.

CHICKEN SUPREME G

A deliciously seasoned five ounce grilled chicken breast sauced with a velvet white mushroom cream sauce, accompanied with baby red potatoes and steamed broccoli.

BREADED CHICKEN

A juicy breaded chicken breast served with baby red potatoes and honey glazed carrots, with orange cranberry sauce on the side.



PASTA

BAKED BEEF LASAGNA

Made in-house, homestyle lasagna layered with Mozzarella, creamy cottage cheese and Parmesan cheeses in a tomato marinara sauce. Served with garlic bread.

PENNE AND MEATBALLS (Egg Free)

Egg free penne pasta topped with tomato sauce and beef meatballs served with a warm garlic stick.



LUNCH BUFFET

(minimum 50 guests)

An additional charge of \$6/guest will apply to groups under 50 people.

beet salad | carrot salad | macaroni salad | tossed salad | chef's seasonal vegetable and starch | vegetable and pickle tray | assorted dainties | assorted rolls | coffee, decaffeinated coffee and tea

HOT ITEMS

(Choice of two hot items below) Add An Extra Hot Item for \$6.00 /guest)

BEEF

SWEET AND SOUR MEATBALLS

Our mouth watering sweet and sour meatballs served in our famous sweet and sour sauce or BBQ sauce.

SWEDISH MEATBALLS

Traditional beef meatballs with onions in a rich mushroom gravy.

ENGLISH STYLED BEEF **G**

Thinly sliced oven roasted beef with natural pan au jus.

BEEF LASAGNA

Pasta layered with a tomato beef sauce, cottage cheese and mozzarella cheese.

PASTA

AGNOLOTTI PASTA **V**

Crescent shaped pasta stuffed with ricotta cheese topped with tomato sauce and served with a warm garlic stick.

PENNE PASTA AND MEATBALLS (Egg Free)

Egg free penne pasta topped with tomato sauce and beef meatballs served with a warm garlic stick.

LUNCH BUFFET CONTINUED

(minimum 50 guests) An additional charge of \$6/guest will apply to groups under 50 people.

MANITOBA PORK

SEASONED ROAST LOIN OF PORK

Herb encrusted pork loin accompanied with an apple cider jus.

PULLED PORK

Slowly roasted, shredded pork in a smokey BBQ sauce.

CHICKEN LOCALLY SOURCED

CHICKEN CHABLIS

Sliced chicken breast in a white cream sauce with onions and peppers.

THAI CHICKEN STRIPS

Breaded chicken strips tossed with green onions in a sweet Thai chili sauce.

SOUTHERN CHICKEN

Chicken pieces lightly tossed in our traditional breading.

CHICKEN TARRAGON

5 oz chicken breast in a cream tarragon sauce.

MUSHROOM CHICKEN THIGHS

Sauteed chicken thighs served with onions in an assorted mushroom sauce.



VICTORIA INN SANDWICH

BUFFET *(1.5 Sandwiches per guest)*

Built on an assortment of breads, buns and wraps filled with: ham and cheese, turkey, bologna, corned beef, and egg salad. Includes the daily soup creation | mixed green salad | vegetable tray with dip | dainties | coffee, decaffeinated coffee and tea.



THEMED LUNCH BUFFETS

Minimum of 50 Guests

All themed buffets include coffee, decaffeinated coffee and tea.

An additional charge of \$6/guest will apply to groups under 50 people.

MEXICAN FIESTA

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

Keylime cheesecake

ITALIAN FEAST G

Manitoba mixed greens with a herb vinaigrette

Tri-coloured Fusilli salad

Caesar salad

Assorted pizza squares

Penne pasta with herb marinara sauce

Warm bread sticks

Honey cake

MANITOBA FARMHOUSE

Warm dinner rolls and Bannock

Manitoba mixed greens with an herb vinaigrette

Coleslaw | Beef stew

Mashed potatoes

Baby carrots

Morden apple pie (not gluten free)

THEMED BUFFETS CONTINUED

Minimum of 50 Guests

An additional charge of \$6/guest will apply to groups under 50 people

MOUNT OLYMPUS

Greek salad

Couscous salad

Lemon roasted potatoes

Grilled zucchini

Chicken souvlaki skewers

Pita chips and hummus dip

Baklava (not gluten free)

Accompanied with Tzatziki (extra charge)

MONTEGO BAY BUFFET

Assorted dinner rolls

Tossed Salad

Mango coleslaw

Jerk chicken thighs

Rice and beans

Cornmeal pudding

BABA'S KITCHEN

Warm dinner rolls

Creamy coleslaw

Manitoba mixed greens salad

Perogies, sour cream and bacon

Cabbage rolls and vegetable cabbage rolls

Grilled kolbasa and bell peppers

Assorted dainties





DINNER ENTRÉES

A pairing of tastes, a marriage of flavours all prepared by our culinary team in house. All entrées are served with our signature bread basket, your choice of soup or salad, 1 starch, 2 vegetables, dessert and coffee, decaffeinated coffee or tea.

Multi-meal Surcharge of \$10.00 / person will be applied

BEEF (min for 25 guests)

EIGHT OZ.. ROASTED PRIME RIB ^G

A cracked pepper crusted prime rib drizzled with a house au jus.

2 FOUR OZ. PORTIONS OF TENDERLOIN STEAKS ^G

Grilled tenderloin steak with herb compound butter melting on top.

PORK

STUFFED PORK LOIN

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

CROWN PORK

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

DINNER ENTRÉES CONTINUED

CHICKEN

Prepared in-house by our culinary team. Grade A farm raised Manitoba chicken are slowly roasted to preserve moisture, freshness and quality.

CHICKEN TONKATSU

Classic Japanese panko breaded double crusted chicken breast roasted until golden brown and crispy, with a traditional Tonkatsu plum sauce placed on each table.

CHICKEN PARMESAN

7 oz. boneless chicken breast made in house stuffed with Mozza cheese topped with a homemade tomato sauce. Served with choice of 2 vegetables and 1 starch.

UKRANIAN CHICKEN

Manitoba influenced a 7 oz. bone in chicken supreme breast stuffed in house filled with garlic coil cheddar cheese topped with a cream dill sauce. Served with choice of 2 vegetables and 1 starch.

CHICKEN TETRAZZINI G

A roasted chicken breast topped with diced bacon, onion and mushrooms, with a light white wine cream sauce. Served with choice of 2 vegetables and 1 starch.

CHICKEN MANOOMIN G

A roasted chicken breast stuffed with Boursin cheese, wild rice, sun-dried cranberries with our signature cream and herb sauce. Served with choice of 2 vegetables and 1 starch.

APPLE BRIE CHICKEN

7 oz. bone in chicken supreme stuffed with apples and Brie cheese topped with a yellow pepper sauce. Served with choice of 2 vegetables and 1 starch.





DINNER ENTRÉES CONTINUED

VEGETARIAN

VEGAN SHEPPARDS PIE V G

Made with beyond meat layered with vegetables and topped with vegan mashed potatoes served in a casserole dish with choice of vegetable.

VEGETARIAN KABOBS V G

Cherry tomatoes, zucchini, red & green peppers topped with a mushroom.

CHICKPEAS JULIENNE VEGETABLE PLATE G VG

Chickpeas tossed in olive oil and fresh in season julienne vegetables.

QUINOA TIAN VG

Three Layers of colored quinoa served with choice of vegetable.

ASSORTED GRILLED VEGETABLE PLATE G V VG

An assortment of Chef's Choice vibrant and grilled vegetables.

CHILDREN'S MENU

All entrées are served with dessert.

CHICKEN STRIPS AND GOLDEN FRIES

GRILLED CHICKEN BREAST WITH FEATURE VEGETABLE AND POTATO

CHEESE PIZZA

Soup/Salad Option



DINNER COMPLEMENTS

STARCH *(choice of one)*

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

VEGETABLE *(choice of two)*

steamed broccoli **G** | steamed cauliflower **G** | hand peeled baby carrots **G** | green beans **G** | roasted root vegetables **G** | grilled sliced zucchini **G** | red and green grilled pepper **G**

SALAD OR SOUP *(choice of one soup or one salad)*

FRESH GARDEN GREENS **G** **V** **VG**

Crisp iceberg lettuce tossed with julienne peppers, carrots, and zucchini, finished with juicy cherry tomatoes and a zesty Italian dressing.

CAESAR

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

SPINACH **G** **V**

Fresh baby spinach with sliced strawberries, red onions, and sun-dried cranberries, all tossed in a raspberry vinaigrette.

MANDARIN BEET SALAD **G** **V**

Garden greens topped with beets, mandarin oranges, and goat cheese. Finished with crunchy candied walnuts and a rich balsamic vinaigrette.

OUR SOUPS

cream of wild mushroom **V** | roasted tomato basil **V** | hearty vegetable minestrone | butternut squash **V** | cream of potato leek **V** | cream of chicken | beef and vegetable

Extra Course (addition soup or salad) \$7 per/person

DESSERTS *(choice of one)*

TRADITIONAL NEW YORK CHEESECAKE

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

WARM MOLTEN LAVA CAKE

Warm dark chocolate cake filled with chocolate truffle.

LEMON TART

Sweet dough filled with bright, tangy lemon custard.

CRÈME CARAMEL **G**

Classic vanilla custard with a sweet caramelized sugar top, all prepared in-house.

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.

CARROT CAKE **VG** **G**

a classic carrot cake but vegan plant based dessert.

FLOURLESS CHOCOLATE CAKE **G**

This decadent chocolate torte is completely flourless! Smooth and rich; finished with a dark chocolate glaze.



SO GOOD CHOCOLATE DESSERT

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Finished with a dark chocolate glaze

DECADENT CHOCOLATE CAKE **VG**

Vegan chocolate decadence cake plant-based ingredients mixed with cocoa And topped with a chocolate glaze.

CHERRY ALMOND CAKE

Ground almonds and red cherries combine to make a tangy sweet cheesecake experience.

FLIGHT OF MOUSSE **G**

Trio of chocolate, maple, raspberry mousse surrounded by seasonal fresh berries, all prepared in-house.

LEMON PUCKER UP TORTE

This three-layer vanilla cake with lemon cream cheese filling is covered in lemon mousse, topped with a lemon glaze, and then skirted with white chocolate curls.

MANGO CHEESECAKE

An exotic blend of mangoes bursting with flavour!

ENHANCE YOUR EVENT

Enhance your meal by adding from the following selection.

MEAT LASAGNA

Meat, fresh pasta sheets layered with herb tomato sauce, cottage cheese and Mozzarella cheese.

SHRIMP SKEWER per/person

ASSORTED DELI PLATTER per/person

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

CHEESE PLATTER per/person **G** **V**

Assorted cheese and cracker platter.

FRESH FRUIT PLATTER per/person **G** **V** **VG**

**ASSORTED VEGETABLES
AND DIP PLATTER** per/person **G** **V**

PEROGIES per/person **V**

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

CABBAGE ROLLS per/person

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

ASSORTED DAINTIES (per dozen)

CHOCOLATE FOUNTAIN (min 100 guests)

Seasonal fresh fruit dipped in rich Couverture chocolate.





IMPERIAL DINNER BUFFET

Minimum of 75 Guests, includes choice of one starch, one vegetable and one hot item. All buffets are served with our signature bread basket, coffee, decaffeinated coffee and tea.

An additional charge of \$6/guest will apply to groups under 75 people.

CHOICE OF CARVERY

HERB ROAST BEEF WITH AU JUS SAUCE

LOIN OF PORK WITH SAGE AND APPLES
SERVED WITH PAN AU JUS

HERB OVEN ROASTED PRIME RIB
SERVED WITH AU JUS & HORSERADISH

Imperial Dinner Buffet Includes

fresh field greens with two dressings | macaroni salad | potato salad | broccoli salad | cheese tray | relish tray | vegetable tray | seasonal fruit platter | cakes and tortes

STARCH *(Choice of One)*

scalloped au gratin **G** | mashed potatoes **G** | roasted baby red potatoes **G** | parsley boiled baby red potatoes **G** | rice pilaf **G** | penne pasta

VEGETABLE *(Choice of One)*

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

IMPERIAL DINNER BUFFET CONTINUED

Minimum of 75 Guests

HOT ITEMS *(Choice of One)*

Add an Extra Hot Item for \$7/guest

BEEF

MEATBALLS

Choice of sauce, sweet and sour, BBQ sauce or traditional Swedish mushroom gravy.

ENGLISH STYLED BEEF **G**

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

CABBAGE ROLLS **G**

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

VEGETARIAN

PEROGIES

Potato and cheddar cheese perogies with sour cream and green onions.

VEGETABLE CABBAGE ROLLS **G**

Cabbage leaves filled with rice in a marinara sauce.

CHICKEN **LOCALLY SOURCED** CHICKEN TARRAGON

Sliced chicken breast in a white cream 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.

FISH *(Based on Availability at Market Price)*

BRAISED SALMON **G**

Boneless flaky fillet served with a lemon dill sauce.

MANITOBA PORK

SEASONED ROAST LOIN OF PORK **G**

Herb encrusted pork loin sided with an apple cider jus.

PORK SPARE RIBS

Spare ribs with choice of BBQ or sweet & sour sauce.





RECEPTIONS

CARVERIES *Minimum of 50 guests, a culinary charge of \$45/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 | Beef Tenderloin | Roast Beef | Pork Loin

PEROGIE STATION per/guest

Potato and cheese perogies with chopped green onions, diced bacon bits, shredded cheese and sour cream. *Add Kielbasa \$5*

BUILD YOUR OWN NACHO PLATTER per/guest

Crisp tri-coloured corn chips served with your favourite array of toppings: Choice of seasoned beef or seasoned chicken, warmed Chili Con Queso, Diced Tomatoes, Green Onions, Salsa, Sour Cream, Black Olives, Jalapeños. *Additional beef or chicken \$6*

POUTINE BAR per/guest

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

MINI BURGER STATION

Mini burger station 2 mini burgers served with coleslaw and onions pickles ketchup relish & mustard.

VEGETABLE CHIPS per/guest G V VG

Root vegetables, thinly sliced and deep fried.

COLD CANAPES *(Priced per dozen)*

BRUSCHETTA V

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

HOT HORS D'OEUVRES *PER DOZEN*

MINI SHRIMP SKEWERS **G**

Two plump shrimp on a skewer with a garlic butter drizzle.

MINI QUICHE

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

BACON WRAPPED

SCALLOPS **G**

Fresh scallops wrapped in bacon and oven baked.

PORK DUMPLINGS

Steamed pork dumplings.

MINI STUFFED

BAKED POTATO **G V**

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

MINI PEROGIES **V**

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

CARAMELIZED APPLE **G V**

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

MINI BURGERS

Two-inch mini sized beef burgers served with condiments.

MUSHROOM NEPTUNE **G**

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

BREADED SHRIMP

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

ASPARAGUS

PROSCIUTTO STRAWS

Tender asparagus spears wrapped with a delicate strip of prosciutto.

STEAK BITES

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

INSIDE-OUT

CHICKEN WINGS **G**

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

PORK SPRING ROLLS

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



CHICKEN SATAYS **G**

Juicy chicken breast pieces, seasoned and roasted.

CHEESE BITES **G**

Cheese curds floured and deep fried.

CAULIFLOWER BITES **G V**

Battered and deep fried cauliflower.

SIGNATURE WINE LIST

RED WINE

KIM CRAWFORD

Pinot Noir (AUS)

JACKSON TRIGGS

Merlot (CAN)

WALLAROO TRAIL

Shiraz (AUS)

RUFFINO

Chianti Docg (ITLY)

SPARKLING WINE

RUFFINO

Prosecco Doc (ITLY)

WHITE WINE

KIM CRAWFORD

Sauvignon Blanc (AUS)

JACKSON TRIGGS

Chardonnay (CAN)

WALLAROO TRAIL

Chardonnay (AUS)

RUFFINO

Pinot Grigio (ITLY)

BLUSH WINE

BASK CELLARS

Rose Wine (CAN)



SERVICES

THE 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. Only Victoria Inn Hotel staff may serve as bartenders.

The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 3 hours per bartender. \$50.00 + Tax and Gratuity per hour with a Minimum of 3 hours

CASH BAR

(7% PST & 5% GST included)

Premium Spirits (1oz)	\$9
Crown Royal, Smirnoff Vodka, Captain Morgan Rum, Gordon's Gin	
Jackson Triggs wine by the glass (5oz)	\$9
Chardonnay or Merlot	
Jackson Triggs wine by the bottle	\$47
Chardonnay or Merlot	
Domestic beer by the bottle	\$9
Unlimited Pop Bar	\$8/person
Liqueurs (1oz)	\$9.50
Specialty Cocktails	\$12

HOST BAR

(7% PST, 5% GST, plus 16% gratuity charged above the listed prices below)

Premium Spirits (1oz) Gordon's Gin, Crown Royal	\$9
Smirnoff Vodka, Captain Morgan Rum	
Jackson Triggs wine by the glass (5oz)	\$9
Chardonnay or Merlot	
Jackson Triggs wine by the bottle	\$47
Chardonnay or Merlot	
Domestic beer by the bottle	\$9
Unlimited Pop Bar	\$8/person
Liqueurs (1oz)	\$9.50
Specialty Cocktails	\$12

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 unless it is just a pop/water bar.

\$50.00 + Tax and Gratuity per hour with a minimum of 3 hours.

FULL BAR SERVICE

Corkage (per adult)	\$15
Corkage (per child, 17 years or younger)	\$9
Wine corkage (per guest)	\$7
Wine and beer corkage (per guest)	\$7

SELF SERVE BEVERAGE

Fruit punch (40 glasses)	\$65
Alcohol punch (40 glasses)	\$95

MARTINI BAR

Minimum of 5 hours

Enjoy our classic selection of martinis professionally and elegantly built.

\$325/SETUP FEE
\$15/PER MARTINI



ADDITIONAL SERVICES

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

AUDIO VISUAL TABLE

8 X 12 RISERS

REGISTRATION TABLES

ICE WATER AND GLASSES

COAT RACKS

WASTEPAPER BASKETS

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 \$45 per hour, per attendant and \$3 per coat.

Music Services: Please consult your sales coordinator to make arrangements.

**Re: Sound Fees – Artists, Record Companies
Music Composers, Authors and Music Publishers
of Canada (Subject to GST & PST)**

Room Capacity	With Dancing	Without Dance
1-100	\$62.64/Day	\$31.31/Day
101-300	\$90.12/Day	\$45.02/Day
301-500	\$187.91/Day	\$93.95/Day
Over 500	\$266.21/Day	\$131.11/Day

Socan & Re:Sound fees can change at anytime.

\$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

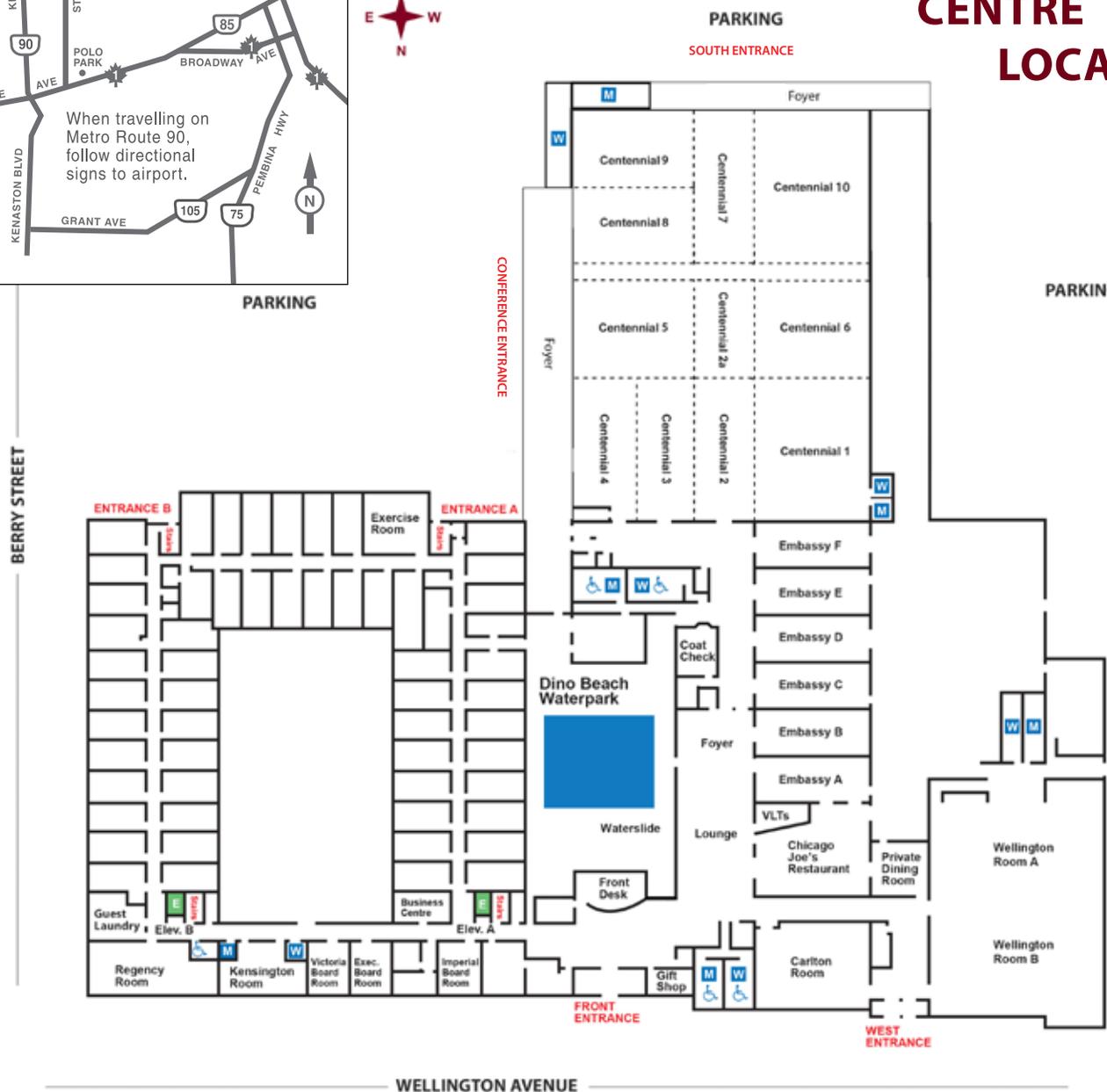
Our sales team guarantees they will return your voicemail message within 2 business hours, or you will receive a \$25 gift card for your next meeting.

ROOM LAYOUTS

Room Heights	Dimensions	Ceiling	Theatre	Classic Round	Class Longs	Banquet	Reception	Hallow Square	Dance Floor	Liquor Capacity
Centennial 1	60'x 50' 3000 sq.ft.	16'	450	140	175	240	240	-	35'x 30'	244
Centennial 2	60'x 25' 1500 sq.ft.	16'	400	120	140	270	270	60	25'x 30'	135
Centennial 2 a	50'x 25' 1250 sq.ft.	16'	-	-	-	-	-	-	-	135
Centennial 3	60'x 25' 1500 sq.ft.	16'	150	70	70	130	130	60	25'x 30'	128
Centennial 4	60'x 25' 1500 sq.ft.	16'	150	70	70	130	130	60	10'x 30'	128
Centennial 5	50'x 50' 2500 sq.ft.	16'	400	100	150	215	215	-	-	213
Centennial 6	50'x 50' 2500 sq.ft.	16'	400	100	150	215	215	-	-	203
Centennial 7	80'x 25' 2000 sq.ft.	16'	-	-	-	-	-	-	-	149
Centennial 8	50'x 40' 2000 sq.ft.	16'	350	100	150	200	215	-	-	167
Centennial 9	50'x 40' 2000 sq.ft.	16'	350	100	150	200	215	-	-	180
Centennial 10	80'x 50' 4000 sq.ft.	16'	500	150	175	300	400	-	-	308
South Centennial	80'x125' 10,000 sq.ft.	16'	1000	500	500	800	1000	-	-	653
North Centennial	110'x125' 13,750 sq.ft.	16'	1300	600	700	1100	1100	-	-	1187
Total Centennial Ballroom	200'x 125' 23,750 sq.ft.	16'	2300	1100	1200	1900	2100	-	95'x30'	1840
Embassy A	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	-	74
Embassy B	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	18'x 20'	74
Embassy C	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	20'x 20'	74
Embassy D	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	20'x 20'	74
Embassy E	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	20'x 20'	74
Embassy F	20'x 50' 1000 sq.ft.	10'	120	70	50	80	70	44	18'x 20'	74
Total Embassy Ballroom	120'x 50' 6000 sq.ft.	10'	720	420	300	480	-	-	96'x 20'	444
Wellington A	60'x 75' 4500 sq.ft.	10'	600	300	150	380	380	50	30'x 40'	441
Wellington B	40'x 75' 3000 sq.ft.	14'	400	180	100	200	200	50	-	217
Total Wellington Ballroom	75'x 100' 7500 sq.ft.		1000	480	250	580	580	-	30'x 40'	658
Kensington Room	23'x 25' 575 sq.ft.	8'	50	30	20	40	50	28	-	48
Regency Room	23'x 54' 1242 sq.ft.	8'	100	55	45	72	100	42	-	98
Carlton Room	34'x 48' 1632 sq.ft.	10'	200	75	80	100	150	42	16'x20'	137
Executive Boardroom	Boardroom Seating for 10 ppl									33
Victoria Boardroom	Boardroom Seating for 10 ppl									33
Imperial Boardroom	Boardroom Seating for 10 ppl									33

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

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

The venue was modern and professional, with ample space for both presentations and group activities. It was well-lit and had up-to-date equipment. The catering was excellent.

- KIA - September 5, 2024

Everything went very smoothly. The Victoria Inn has a great team that not only supports you -but that supported us during a hectic time, and I truly appreciate that.

- Arctic Coop - April 2024

“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 Napa Auto Parts

VICTORIA INN HOTEL AND CONVENTION CENTRE

BANQUET TERMS AND CONDITIONS

To ensure the highest quality of service for your event at the Victoria Inn Hotel & Convention Centre, the following guidelines are in place regarding operating practices and available services. Then continue with our payment/deposit and all else on that page.

Payment/Deposit: An initial payment of \$20.00 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 + 10% of total cost 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.
- If a Government Order prevents the event from occurring, all deposits will be refunded
- 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 - for the estimated charges plus the higher of 10% or \$100 for incidentals. Pre-authorization should be taken two (2) business days before the event. 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.
- Direct Bill Accounts: For accounts that are in good standing and pay within 60 days, the credit limit will be capped at \$50,000. If the booking is budgeted to exceed \$50,000, prepayments/deposits will be required from the client prior to the booking dates via credit card, cheque or ACH/Wire.
- The Victoria Inn Hotel & Convention Centre will NO LONGER be opening new credit accounts. Options for payment are as follows: a valid credit card on file with a pre-authorization for the estimated charges plus the higher of 10% or \$100 for incidentals. Preauthorization should be taken two (2) business days before the event. If paying by cheque: cheque would have to be received three (3) weeks in advance of booking.

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. Furthermore - can be re-evaluated at the discretion of the Victoria Inn. All catering menu selections will be subject to a price increase up to 5% - 8%, pricing indicated does not include taxes where applicable (7% PST/ 5% GST) and 16% Gratuity is added for all food & beverage services.

Multi-Meal Surcharge: Please be advised, the Victoria Inn Hotel & Convention Centre would be applying a surcharge of \$10.00 per person for any multi-meal functions.

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 \$50.00/ 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 neighboring events. Fees to be determined on an individual basis.

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.

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 11:30 am - 1:00 pm
- 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.

In-House Audio Visual Provider: Inland Audio Visual has been contracted by the Victoria Inn Hotel & Convention Centre for In-House Audio Visual requirements. If you are using an outside AV provider, please be aware that Inland Audio Visual is required to manage and provide a User fee, Patch fee, and or Power fee to the client depending on the requirements of the event.

Indigenous traditions: As part of our commitment to respecting Indigenous traditions and providing a unique and meaningful experience, the Victoria Inn Hotel and Convention Centre offers a Smudging ceremony for your meeting or conference. The Following are the terms and conditions related to this practice:

Timing and Duration: The Smudging ceremony will last approximately 30 to 45 minutes. The time for the ceremony must be confirmed at the time of signing the contract to ensure proper coordination with the event schedule. The final time for Smudging must be reconfirmed 30 minutes prior to the event start with the banquet staff on the day of the event to ensure readiness and alignment with the flow of your meeting or conference. Any changes to the Smudging timing after confirmation may result in delays or adjustments to the event schedule, which may incur additional fees.

By initialing the contract for your event, you acknowledge and agree to the terms and conditions outlined above regarding the Smudging ceremony.

We are honored to provide this meaningful practice as part of your event and look forward to working with you to create a respectful and positive environment for your gathering.



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



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



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



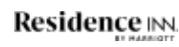
SUDBURY, ON
475 Barry Downe Rd.
(705) 586-3001



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