

# WEDDING MENU



# 2026







## *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
- 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

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, starch, vegetables, dessert and coffee, decaffeinated coffee or tea.

*Multi-meal Surcharge of per / person will be applied*

### BEEF

#### **EIGHT OZ. ROASTED PRIME RIB**

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

#### **2 FOUR OZ. PORTIONS OF TENDERLOIN STEAKS**

Grilled tenderloin steak with herb compound butter melting on top.

### **MANITOBA 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 cider 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

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

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 SHEPHERDS 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 \$26**

**GRILLED CHICKEN BREAST WITH FEATURE  
VEGETABLE AND POTATO \$26**

**CHEESE PIZZA \$26**

Soup/Salad Option \$6



## DINNER COMPLEMENTS

### STARCH *(choice of one)*

scalloped au gratin **G** | mashed potatoes **G** | half stuffed baked **G** |  
roasted baby red potatoes **G** | rice pilaf **G** | parsley boiled baby red  
potatoes **G** | shredded potato au gratin **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** | bruschetta stuffed  
zucchini **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) 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.

### PETITES GATEAUX

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

### 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 **G** **V**

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.

### 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!

### SO GOOD CHOCOLATE DESSERT

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

## ENHANCEMENTS FOR 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

Assorted cheese and cracker platter.

### FRESH FRUIT PLATTER per/person

### ASSORTED VEGETABLES AND DIP PLATTER per/person

### PEROGIES per/person

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 per/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 per/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.

### FISH

*(Based on Availability at Market Price)*

#### BRAISED SALMON **G**

Boneless flaky fillet served with a lemon dill 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.

### 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 \$15/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 \$26

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 \$47**

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	
Deluxe Spirits (1oz)	\$9
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's just a pop/water bar. \$50.00 + Tax and Gratuity per hour with a minimum of 3 hours.

### HOST BAR

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

Premium Spirits (1oz) Gordon's Gin, Crown Royal Smirnoff Vodka, Captain Morgan Rum	\$9
Deluxe Spirits (1oz)	\$9
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

### 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
Bartender fee (per adult)	\$15
(per child, 17 years or younger)	\$9

### 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**

**8X12 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	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'	100	36	40	64	70	-
Embassy B	20'x 50' 1000 sq.ft.	10'	100	36	40	64	70	18'x 20'
Embassy C	20'x 50' 1000 sq.ft.	10'	100	36	40	64	70	20'x 20'
Embassy D	20'x 50' 1000 sq.ft.	10'	100	36	40	64	70	20'x 20'
Embassy E	20'x 50' 1000 sq.ft.	10'	100	36	40	64	70	20'x 20'
Embassy F	20'x 50' 1000 sq.ft.	10'	100	36	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 10 ppl						
Victoria Boardroom		Boardroom Seating for 10 ppl						
Imperial Boardroom		Boardroom Seating for 10 ppl						

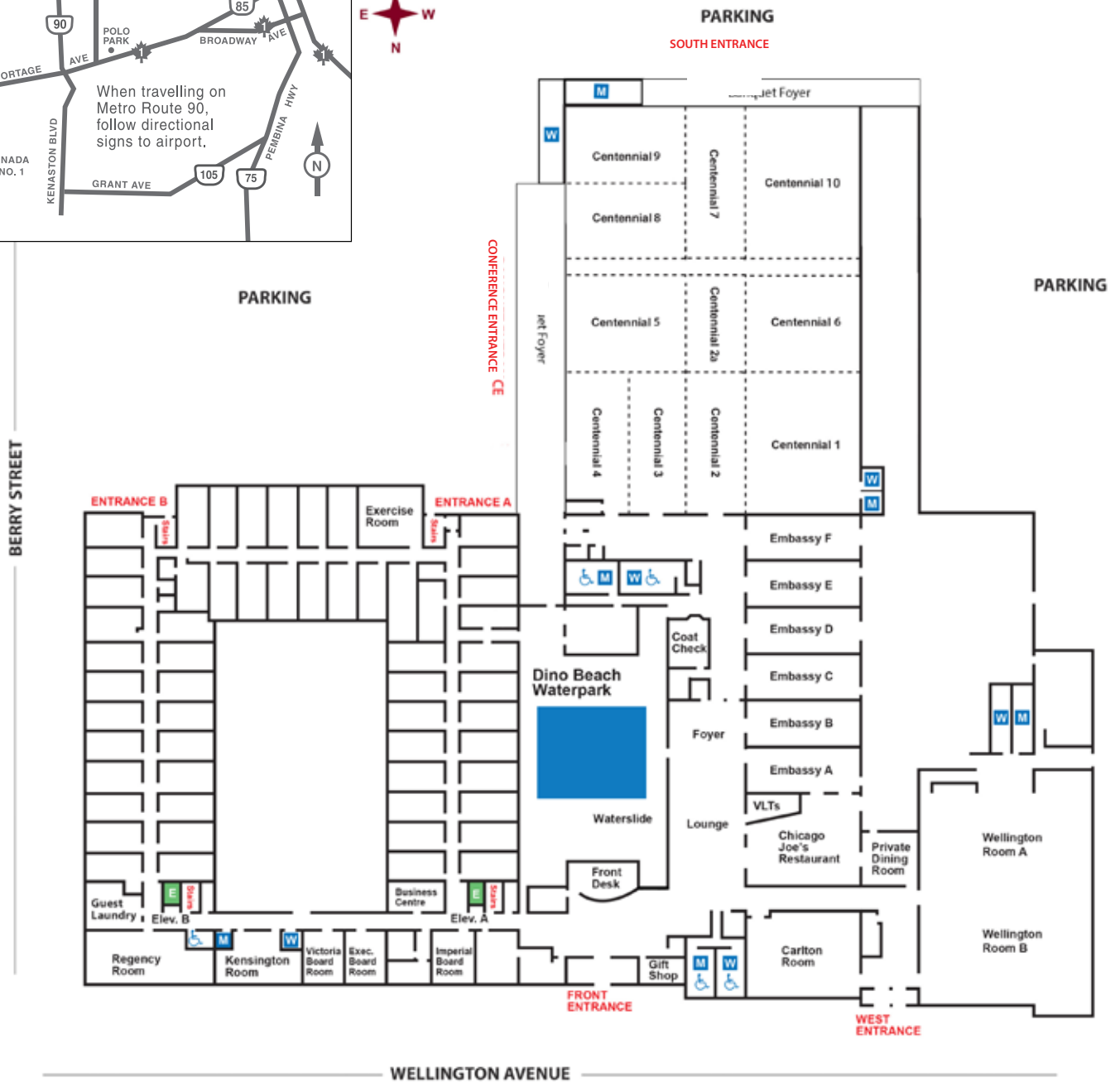
(Numbers are guidelines only, audio visual equipment, display tables and risers will effect capacities.)

The Victoria Inn Hotel & Convention Centre has the right to review menu pricing Bi-Annually

All prices subject to applicable taxes and 16% gratuity. |  Gluten Free  Vegetarian  Vegan

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# VICTORIA INN HOTEL AND CONVENTION CENTRE HOTEL AND LOCATION MAPS



# TESTIMONIALS

*"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*

*"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**



*"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**

# 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 11:30am – 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.

**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.



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



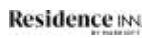
SUDBURY, ON  
475 Barry Downe Rd.  
(705) 586-3001



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

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

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



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

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



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



THUNDER BAY, ON  
1165 Oliver Rd  
(807) 695-5080