

BANQUET MENU



2024





BANQUET MENU

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SERVED BREAKFASTS

WESTERN PRAIRIE BREAKFAST \$21

Freshly baked croissants

Canada Grade A egg omelet with smoked ham and cheddar cheese

Smoked bacon and sausage

Shredded golden hash browns

Chilled 100% orange or apple juice

Coffee, decaffeinated coffee and tea

THE HOME STYLE \$20

Three slices of French toast or pancakes

Seasonal fresh fruit cup or assorted individual yogurt

Grilled Breakfast Sausage

Chilled 100% orange or apple juice

Coffee, decaffeinated coffee and tea

TRADITIONAL BREAKFAST WRAP \$21

Fluffy scrambled eggs, bacon, green onion and cheese in a tortilla wrap

Shredded golden hash browns

Chilled 100% orange or apple juice

Coffee, decaffeinated coffee and tea



BREAKFAST BUFFETS

Minimum of 25 Guests

Served with coffee, decaffeinated coffee and tea.

THE CLASSIC BUFFET \$22

Chilled 100% apple or orange juice | Freshly baked croissants, danishes and muffins | Smoked bacon and sausages | Canada Grade A scrambled eggs | Seasonal fresh fruits | Shredded golden hash browns

OMELET BREAKFAST BUFFET \$22

Chilled 100% apple or orange juice | Freshly baked croissants, danishes and muffins | shredded golden hash browns | 2 Omelet choices that are topped with cheddar cheese: cheese | bacon and mushroom | sausage | seasonal fresh fruits

THE CANADIAN BUFFET \$22

Chilled 100% apple or orange juice | Freshly baked croissants, danish and muffins | Vegetable quiche | French toast and maple syrup | Smoked Canadian bacon | Shredded golden hash browns

DELUXE CONTINENTAL \$21

Chilled 100% orange and apple juice | Freshly baked croissants, danishes, cinnamon rolls & muffins | Assorted bagels and cream cheese | Assorted breakfast loaves | Yogurt bar | Seasonal fresh fruits

CONTINENTAL \$19

Chilled 100% orange and apple juice | Freshly baked croissants, danishes and muffins | Seasonal fresh fruits

BREAKFAST BRUNCH \$27

Ham and cheese omelet | bacon | sausage | hash browns | chef's choice vegetable | chicken supreme | Swedish meatballs | tossed salad | 2 chef's choice salads | cheese tray | fresh fruit tray | assorted pastries | dessert display | juice | tea and coffee

HEART HEALTHY BREAKFAST BUFFET \$21

Hot, hearty oatmeal and milk with all the best toppings
Brown sugar | Cinnamon | Chocolate, strawberry, caramel
and blueberry toppings | Honey | Maple Syrup | Pumpkin Pie Spice | Nuts | Dried Fruit | Sliced fruit

An additional charge of \$2/guest will apply to groups under 25 people. All prices subject to 15% gratuity and applicable taxes.



COFFEE BREAKS - THEMED

Add coffee and tea to any of the Theme Breaks for \$2.40 per person

BUILD YOUR OWN PARFAIT \$7⁷⁵

Vanilla yogurt | fresh fruit | granola | honey | dried fruit

CHEF'S BREAD WORKS \$5⁷⁵

Banana bread | poppy seed loaf | lemon bread | preserves and butter

DEATH BY CHOCOLATE \$7⁷⁵

Chocolate brownie | double chocolate chip cookie | chocolate milk

NUTTY FOR NUTRITION \$7⁷⁵

Dried fruit | trail mix | nutri-grain bars | orange juice

BANNOCK \$5⁷⁵

Baked bannock | cinnamon sugar | jams | whipped butter

MEDITERRANEAN \$6⁷⁵

Hummus | baba ganoush | vegetable sticks | pita chips

GREEN BREAK \$7⁵⁰

Green apples | green grapes | green vegetables | spinach dip | green tea

CHIPS AND DIP BREAK \$7⁷⁵

Homemade potato chips | cactus dip | tortilla chips | salsa | flatbread crisps | hummus

CHEESE AND FRUIT BREAK \$6⁰⁰

Variety of cheeses | fresh baguette | grapes and berries

PIES, PIES, PIES \$6⁵⁰

Apple | Cherry | Lemon Pie

SWEET AND SALTY BREAK \$7

Chocolate bars | Chips | Bagged nuts

MUFFINS AND FRUIT BREAK \$6

Assorted muffins and seasonal fresh fruit

BREAK TIME TREATS

Assorted muffins blueberry, banana nut, chocolate chip	\$4 ⁷⁵
Assorted pastries	\$4 ⁷⁵
Bakery fresh croissants	\$4 ⁷⁵
Bakery fresh danish maple pecan, vanilla custard, cinnamon and raspberry	\$4 ⁷⁵
Donuts	\$4 ⁷⁵
Bagels and cream cheese	\$5 ⁷⁵
Assorted dainties	\$2 ⁷⁵
Fresh fruit tray	\$5 ⁵⁰
Fresh whole fruit Oranges, apples and bananas	\$3 ⁷⁵
Vegetables and dip tray	\$5 ⁵⁰
Cheese tray	\$5 ⁵⁰
Bakery fresh cookies	\$3 ⁷⁵
Ice cream novelty bars	\$4 ⁷⁵
Dried fruit and nuts	\$3 ⁷⁵

The following are priced per item

Breakfast loaves (12 slices)	\$25 ⁰⁰
Biscotti	\$25 /dozen
Minature chocolate bars (60 pcs.)	\$33 ⁰⁰
Assorted licorice jar (20 guests)	\$33 ⁰⁰
Assorted jelly beans jar (20 guests)	\$33 ⁰⁰
Trail mix jar (20 guests)	\$33 ⁰⁰
Assorted bags of potato chips (18 pcs.)	\$33 ⁰⁰





FRESHLY BREWED COFFEE



BEVERAGES

Coffee	\$3 ²⁵ /cup
Tea	\$3 ²⁵
*Assorted bottled juices	\$3 ²⁵
*Assorted canned soft drinks	\$3 ²⁵
*Assorted milk (250 ml)	\$4
*Bottled water	\$3 ²⁵
INFUSED WATER (Citrus or Berry)	\$52 ⁵⁰ (3 gallons)

**Canned and bottled beverages charged on consumption*



LUNCH ENTRÉES

This is a three course plated meal and prepared in-house by our culinary team. Served with your choice of Chef's daily dessert, coffee, decaffeinated coffee and tea.

BEEF

STEAK SANDWICH \$30

A six ounce Certified Angus Beef® Brand Sirloin steak lightly seasoned and charbroiled, then topped with grilled mushrooms. Served with golden fries or a tossed salad.

SHEPHERD'S PIE \$28²⁵

Seasoned ground beef and vegetables, topped with red skin mashed potatoes. Served with tossed salad.

POT ROAST \$28²⁵

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



Featuring Certified Angus Beef® Brand beef. 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.

LUNCH ENTRÉES CONTINUED

Served with your choice of Chef's daily dessert, coffee, decaffeinated coffee and tea.

MANITOBA PORK

Pork lunch entrées are served with Chef's choice potatoes and vegetable.

APPLE PORK LOIN \$28²⁵

Hearty slices of Manitoba pork loin with apple stuffing and slowly roasted to perfection.

PORK SCHNITZEL \$28²⁵

A medallion of breaded pork, oven roasted with a rich red wine sauce.

GLUTEN FREE

HERB ROAST BEEF \$28²⁵

Certified Angus Beef® Brand oven roasted beef served with Chef's choice potatoes and vegetable.

MEDITERRANEAN CHICKEN \$28²⁵

A juicy herb rubbed five ounce chicken breast topped with black olives, red onion and feta cheese.

CHICKEN STIR-FRY \$25

A boneless seasoned breast of chicken and crisp stir-fried vegetables tossed in an Oriental sauce and served on a bed of rice.

CHICKEN

Chicken lunch entrées are served with Chef's choice potatoes and vegetable.

CHICKEN PARMESAN \$28²⁵

A five ounce breaded chicken breast smothered in a tomato sauce and Mozzarella cheese

CHICKEN SUPREME \$28²⁵

A five ounce chicken breast sauced with a velvet white mushroom cream sauce.



CHICKEN WILLIAMS \$28²⁵

A succulent chicken breast breaded in Corn Flakes and accompanied by a light pear sauce.

PASTA

BAKED LASAGNA \$25

Home style beef served with garlic bread and tossed salad

MANICOTTI \$25

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

CHICKEN ALFREDO \$25

Noodles and chicken gently tossed with a delicious Alfredo sauce, served with garlic bread.

SERVED LIGHT LUNCHES

Light lunches are served with our Chef's choice dessert, coffee, decaffeinated coffee and tea.

POWER BOWLS \$21²⁵

Asian Power Bowl: Spinach, rice noodles, shredded carrot, red and green pepper, avocado, cashews with ginger sesame sauce.

North American Power Bowl: Lettuce, quinoa, tomato, cucumber, red cabbage, corn, pecans with a creamy lime sauce.

ADD chicken to either bowl \$4⁰⁰

TACO SALAD \$25

Choice of taco beef or grilled breast of chicken.

Crisp iceberg lettuce, baby greens, fresh tomato, cucumber, red onions, red peppers, crispy tortilla chips, three cheese blend and a tangy catalina dressing,

CLUB WRAP \$25

Made with bacon, lettuce, tomato, chicken breast and cheddar cheese, served with tossed salad.

BBQ BEEF & CHEESE ON A BUN \$25

AAA beef served on a bun with tossed salad.

BACON CHEDDAR CHICKEN BURGER \$25

A grilled, seasoned chicken breast topped with bacon and cheddar cheese served on a bun with tossed salad.

SOURDOUGH STEW \$25

A delicious beef stew served in a sourdough bread bowl.

PULLED PORK ON A BUN \$25

BBQ pulled pork and coleslaw on a bun, served with potato salad.

CHICKEN PENNE PESTO FLORENTINE \$25

Penne, chicken and spinach in a pesto cream sauce, garnished with green onion and tomato and a breadstick

VEGETARIAN

CAPRICE PESTO PENNE WITH ARUGULA \$25

MUSHROOM PHILLY CHEESE STEAK \$25





LUNCH BUFFET \$28⁷⁵

(minimum 25 guests)

potato salad | pasta salad | tossed garden salad | Chef's seasonal vegetable and starch | vegetable and pickle tray | Chef's choice dessert | assorted rolls | coffee, decaffeinated coffee and tea

HOT ITEMS

(Choice of one hot item below) Add An Extra Hot Item for \$3⁰⁰/guest

ENGLISH STYLED BEEF

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

PEPPER STEAK

Seasoned tender sirloin tips sauteed with red and green bell peppers and garlic

CHICKEN PARMESAN

A grilled chicken breast smothered in tomato sauce topped with a blend of melted Parmesan and Mozzarella cheese.

CHICKEN ANCIENE

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

ROAST LOIN OF PORK

Herb encrusted pork loin in an apple cider jus.

LASAGNA

Home style beef lasagna.

SWEDISH MEATBALLS

Traditional beef meatballs in a rich mushroom gravy.

SWEET AND SOUR PORK

Fresh loin of pork sautéed with celery, onions, red and green peppers, fresh garlic and our signature sweet and sour sauce.

SOUTHERN FRIED CHICKEN

Fresh chicken pieces lightly tossed in our traditional breading.

BAKED PENNE PASTA

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

LUNCH BUFFET CONTINUED

(minimum 25 guests)

PEROGIES

Potato and cheese served with sour cream.

SHEPHERDS PIE

Seasoned ground beef and vegetables, topped with red skin mashed potatoes.

VICTORIA INN SOUP, SALAD & SANDWICH BUFFET \$24⁷⁵

(1.5 Sandwiches per guest)

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

Daily soup creation | Chef's choice salad | Vegetable tray

Chef's choice desserts, coffee, decaffeinated coffee and tea

WARM SANDWICH

BUFFET \$24⁷⁵

(1.5 Sandwiches per guest)

Chicken souvlaki on naan bread, BBQ pork loin on a pretzel bun

Roast beef, mushrooms and Havarti on a ciabatta, grilled vegetables and feta cheese in a wrap, tossed salad, cream of tomato soup

Chef's choice desserts, coffee, decaffeinated coffee and tea

WRAP BUFFET \$24⁷⁵

Clubhouse wrap | Garden vegetable wrap | Asian beef wrap | Ham salad wrap

Mushroom Soup | Caesar Salad | Pickles

Chocolate brownies

BAG LUNCH \$16⁵⁰

Bottle of water | Vegetables and dip | Fresh cookie

Choice of clubhouse or greek chicken sandwich

Soup can be added for additional \$1⁰⁰ per person



SLIDER SANDWICH BAR \$24⁷⁵

Black forest ham and swiss with red pepper aioli | Chicken salad with cranberry and celery | Roast beef with pepper jack cheese and dijon mayo | Egg salad with alfalfa sprouts | Roasted pepper hummus with arugula and tomatoes.

Potato and bacon soup

Vegetable and dip tray

Assorted mini tarts

Coffee, decaffeinated coffee and tea

PANINI BUFFET \$24⁷⁵

Chicken bacon panini on naan

Cuban pork panini on flatbread

Roast beef, onion and swiss panini on sourdough

Grilled veggie panini on ciabatta

Mushroom soup

Caesar salad

Pickle tray

Chocolate brownies

Coffee, decaffeinated coffee and tea



THEMED BUFFETS

Minimum of 25 Guests

All Themed Buffets include coffee, decaffeinated coffee and tea.

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

PIZZA BAR \$24⁷⁵

Pepperoni and Cheese | Hawaiian | Deluxe | Vegetarian | Meat Lover's

Caesar Salad | Vegetable & Dip Tray | Chef's choice dessert

SLIDER BAR \$24⁷⁵

BBQ Pulled pork | BBQ pulled chicken | BBQ pulled beef | Buns | Coleslaw | Greek Rice | Chef's choice of dessert

PASTA BAR \$24⁷⁵

One hot item, choose from:

Chicken Penné Alfredo | Chicken Penné Marinara | Pasta Primavera | Baked spaghetti | Beef lasagna

Garlic bread | Caesar salad | Marinated vegetable salad | Vegetable tray | Chef's choice dessert

MANITOBA FARMHOUSE \$25⁷⁵

Beef stew | Manitoba mixed greens with an Herb Spiced Vinaigrette | Potato salad

Baby carrots | Mashed potatoes | Dinner rolls | Apple pie



OPA! \$25⁷⁵

Pork and chicken souvlaki skewers | Greek salad | Couscous salad

Lemon roasted potatoes | Grilled zucchini | Pita chips and dip | Baklava

BABA'S KITCHEN \$25⁷⁵

Perogies, sour cream and bacon | Cabbage rolls | Grilled sausage and bell peppers

Dinner rolls | Creamy Coleslaw | Manitoba mixed greens salad | Assorted dainties

MEXICAN FIESTA BAR \$25⁷⁵

Taco seasoned beef and chicken | Lettuce | Tomato | Cheese | Onion | Salsa | Sour Cream

Hard and soft taco shells | Tossed Salad | Spanish Rice | Triple berry Crumble

BURGER BAR \$25⁷⁵

One hot item, choose from:

Beef burger | Chicken breast | Salmon burger | Vegetable burger

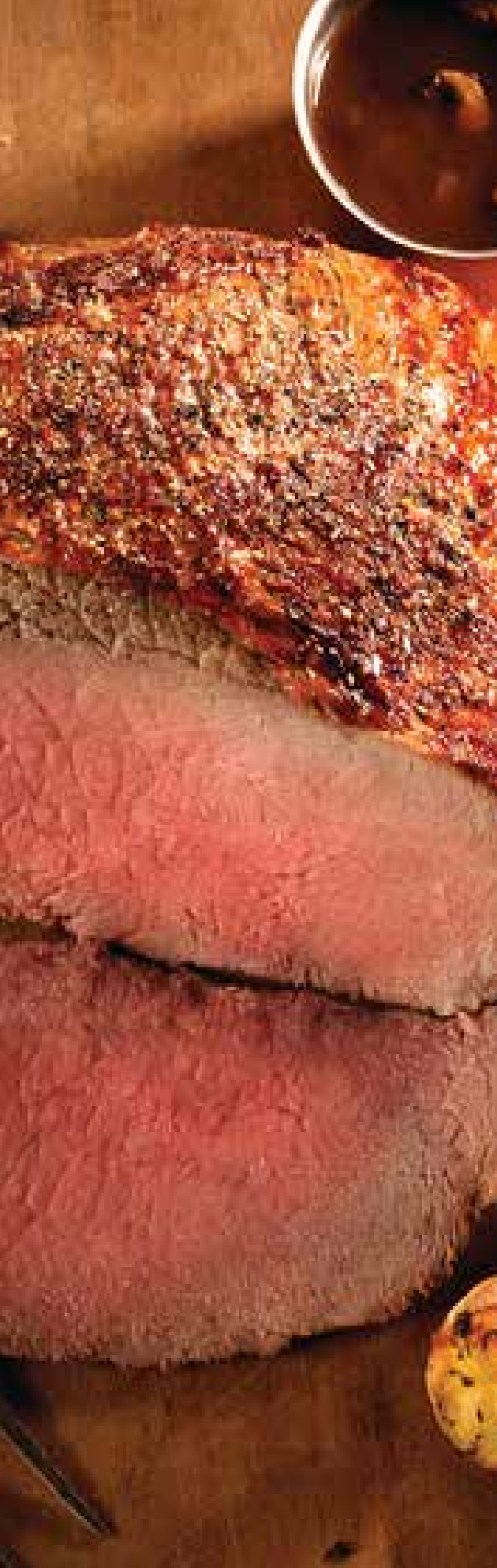
Tossed salad | Coleslaw | Potato chips

Condiments include: lettuce, tomato, 3 types of cheese, pickles, dusted onions, guacamole, banana peppers

HEALTH AND WELLNESS BUFFET \$25⁷⁵

Teriyaki zucchini stir-fry | Sliced grilled chicken | Quinoa pilaf | Herbed rice and black bean salad

Vegetables and dip | Warm apple crisp



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.

BEEF



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.

BEEF TENDERLOIN | MARKET PRICE

EIGHT OZ. SEASONED SIRLOIN STEAK | MARKET PRICE

ROASTED PRIME RIB | MARKET PRICE

ROASTED BARON OF BEEF | \$47

PORK

STUFFED PORK LOIN \$47

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

DIJON PORK CHOP \$47

A 10oz bone in pork chop with dijon cream sauce.

DINNER ENTRÉES CONTINUED

CHICKEN

CHICKEN OSCAR \$47

A juicy grilled chicken breast topped with crab meat, asparagus and fresh Hollandaise sauce.

GREEK CHICKEN \$47

A chicken breast slow roasted with herbs, lemon, peppers, fresh tomato and Kalamata olives.

CHICKEN VICTORIA \$47

Stuffed with a spinach Ricotta mousse and smothered in a roasted red pepper sauce.

CHICKEN ASSINIBOINE \$47

Stuffed with wild rice and topped with a mushroom cream sauce.

HONEY SESAME SOYA CHICKEN \$47

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

CHICKEN TETRAZZINI \$47

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

CHICKEN TUSCANY \$47

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

ROAST TURKEY \$47

A roasted turkey with flavorful sage dressing.



DINNER ENTRÉES CONTINUED

FISH

MAPLE GLAZED SALMON \$48

Atlantic salmon fillet grilled and basted with our maple pepper glaze, served on a bed of white and wild rice medley.

TUNA STEAK \$51

Fresh oven poached tuna steak with a mild wasabi sesame sauce.

COMBINATION DINNERS

LAND AND SEA | \$57⁵⁰

Six ounce Certified Angus Beef® Brand sirloin accompanied by a fillet of salmon.

BBQ CHICKEN AND RIBS | \$49⁷⁵

Half rack of our succulent BBQ ribs served with a juicy BBQ chicken breast.

STEAK AND CHICKEN | \$57⁵⁰

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

VEGETARIAN

BAKED MANICOTTI \$47

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

YUCATAN BLACK BEAN AND CORN TART \$47

Roasted corn, black beans, red peppers, onion, avocado, brown rice, monterey jack cheese in a tart shell.

VEGETABLE TIAN \$47

(Vegan and Gluten Free)

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

RATATOUILLE TART \$47

Zucchini, squash, onion, peppers, mushrooms, ricotta cheese in a sundried tomato tart shell.

CHILDREN'S MENU

All children's meals are served with dessert and a beverage. Choose one of the following:

CHICKEN STRIPS AND GOLDEN FRIES \$12

CHEESE PIZZA \$12

SLIDER BURGERS AND GOLDEN FRIES \$12

DESSERT: BANANA S'MORE EXPLOSION



DINNER COMPLEMENTS

STARCH *(choice of one)*

Scalloped potato au gratin | Red skin mashed potatoes | Half stuffed baked | Roasted baby red potatoes | Rice pilaf | Parsley boiled baby red potatoes | Maple roasted sweet potatoes | Château potato

VEGETABLE *(choice of two)*

Steamed broccoli and mushrooms | Parmesan cauliflower | Carrots with dill butter | Green beans | Maple roasted root vegetables | Vegetable medley | Grilled sliced zucchini | Red and green grilled pepper | Bruschetta stuffed zucchini | 1/2 roasted tomato with balsamic and parmesan

SALADS *(choice of one)*

SIGNATURE HOUSE SALAD

Baby greens mixed with tomatoes and cucumbers in a ring of red and green peppers, served with herb vinaigrette dressing.

CAESAR

Fresh tossed Romaine lettuce, homemade croutons, Parmesan cheese in our garlic Caesar dressing.

CRANBERRY SPINACH SALAD

Crispy spinach leaves tossed with dried cranberries, almonds, sesame seeds and sundried tomato

SESAME MANDARIN SALAD

Mixed greens, snap peas, almonds, mandarin oranges with an Asian sesame Vinaigrette

SOUPS

Add soup for \$2⁷⁵ *(choice of one)*

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



DESSERTS *(choice of one)*

RED VELVET CAKE

Velvety cream cheese mousse, with chewy chocolate brownie bites, rich red chocolate sponge cake flavoured with a hint of vanilla, topped with a cream cheese icing.

APPLE PIE

A taste of home. Classic melt in your mouth crust, piled high with fresh, crisp apple filling.

LEMON PIE

Lovely and tart lemon filling, poured into a savory pastry crust and topped with billows of meringue.

MOUSSE TRIO

Plush, pillowy layers of silky chocolate mousse crowned with fresh strawberries, and smooth whipped cream.

TURTLE MOLTEN BUNDT CAKE

Chocolate bundt cake with pecans and warm caramel center

CREME CARAMEL

Classic vanilla custard topped with a caramel sauce.

NEW YORK CHEESECAKE

A tasty graham cracker crust filled with rich, smooth cream cheese and your choice of strawberry, blueberry, cherry, caramel or chocolate topping.

CHOCOLATE ALMOND TORTE

Flour less chocolate torte with a creamy almond filling and topped with smooth chocolate almond mousse.

SELF SERVE DESSERT STATION

SUNDAE BAR

(Additional \$2⁰⁰ per person)

Vanilla and Chocolate Ice Cream | Chocolate, caramel and strawberry sauces | Candy pieces | Chopped nuts | Crumbled cookies | Whipped cream | Sprinkles

DESSERT ISLAND

(Additional \$3⁰⁰ per person)

Assorted cakes | Tortes | Pies | Mousses | Fresh Fruit

CHEESE DISPLAY

(Additional \$3⁰⁰ per person)

Smoked gouda | Oka | 3 year old cheddar | Chevre | Assortment of crackers | Grapes and strawberries

BUFFETS

VICTORIA'S CHICKEN AND RIB BUFFET \$54

Hickory BBQ Ribs | BBQ Chicken Breast | Tossed Salad | Coleslaw | Potato Salad | Potato Wedges | Mixed Vegetables | Assorted Pies and Cakes | Seasonal Fruit Tray | Fresh Rolls and Butter | Coffee and Tea

HOME STYLE BUFFET \$50

(Choose one entrée)

Sliced Roast Beef | Greek Chicken | Lemon Chicken | Sliced Roast Pork

(Choose one hot item)

Sweet and Sour Meatballs | Perogies | Cabbage Rolls | Fried Chicken Pieces

Tossed Salad | Two of Chef's Choice Salads | Chef's Choice Potato | Chef's Choice Vegetable | Seasonal Fruit Tray | Assorted Cakes and Pies | Fresh Rolls and Butter | Coffee and Tea

TRADITIONAL CHRISTMAS BUFFET \$50

Roast Turkey and Stuffing | Swedish Meatballs | Perogies and Sour Cream

Tossed Salad | Coleslaw | Potato Salad | Red Skin Mashed Potatoes | Mixed Vegetables | Seasonal Fruit Tray | Assorted Cakes and Pies | Fresh Rolls and Butter | Coffee and Tea

HACKER'S CLASSIC HOLE-IN-ONE BUFFET \$54

Charbroiled 6 ounce Sirloin Steak | BBQ Chicken Pieces

Tossed Salad | Three of Chef's Choice Salads | Pickle Tray | Cold Cuts

International Cheese Board | Oven Roasted Potatoes | Carrots with Dill Butter

Seasonal Fruit Tray | Assorted Cakes and Pies | Fresh Rolls and Butter | Coffee and Tea





THE GRAND 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 \$2/guest will apply to groups under 75 people.

CHOICE OF CARVERY

HONEY MUSTARD GLAZED HAM | \$54

TRADITIONAL ROAST TURKEY WITH SAGE DRESSING | \$54

HERB ROAST BEEF WITH DEMI GLAZE SAUCE | \$54

LOIN OF PORK SERVED WITH PAN AU JUS | \$54

PRIME RIB | \$59

STRIPLOIN | \$59

GRAND BUFFET INCLUDES

Fresh field greens with two dressings | Four additional salads | Salmon and meat trays | Cheese tray | Relish tray | Vegetable tray | Seasonal fruit platter | Assorted dainties | Cakes and tortes | Assorted chocolate mousse.

STARCH *(Choice of One)*

Scalloped au gratin | Mashed potatoes | Roasted baby red potatoes | Parsley boiled baby red potatoes | Rice pilaf | Half stuffed baked potato | Buttered noodles

VEGETABLE *(Choice of One)*

Steamed broccoli | Steamed cauliflower | Carrots with dill butter | Green beans | Vegetable medley | Grilled sliced zucchini | Red and green grilled pepper

HOT ITEMS *(Choice of One)*

Add an Extra Hot Item for \$5 per person
Beef Bourguignon | Swedish Meatballs | Pepper Steak | Home style Beef Lasagna | Spicy Penne Jambalaya | Chicken Parmesan | Thai Chicken Strips | Fried Chicken Pieces | Roasted Chicken | Chicken Cacciatore | Braised Salmon | Sweet and Sour Pork | Perogies | Cabbage Rolls

HOT HORS D'OEUVRES *PER DOZEN*

VEGGIE ASSORTMENT \$26

Mushroom Tart | Stuffed Baked Potato | Asparagus and Green Onion Mini Quiche

SEAFOOD ASSORTMENT \$29

Shrimp and Chorizo Skewer | Seafood Dumplings | Seared Tomato and Basil Tuna

APPETIZER ASSORTMENT ONE \$25

Potato Skins | Chicken Bites | Cheese Quesadilla

APPETIZER ASSORTMENT TWO \$22

Onion Rings | Mozza Sticks | Chicken Buffalo Bits

APPETIZER ASSORTMENT THREE \$26

Beef Wellington | Spring Rolls | Greek Riblets

MINI KABOB ASSORTMENT \$28

Kabobs made of beef, chicken and pork

A LA CARTE *(Priced per dozen)*

Chicken Wings \$24 | Breaded Shrimp \$26 | Chicken Bits \$21 | Mozza Sticks \$21 | Pot Stickers \$21 | Crab and Cream Cheese in a Puff Pastry \$22⁰⁰ | Scallops Wrapped in Bacon \$25⁰⁰

COLD CANAPÉS *PER DOZEN*

SUSHI ASSORTMENT \$34

California Roll | Cucumber Roll | Crispy Chicken Roll

CANAPÉ ASSORTMENT ONE \$26

Baby Shrimp with Brandy Mayonnaise
Smoked Salmon Cornet with Lemon Ricotta & Caper
Crab Mousse with Roasted Red Pepper

CANAPÉ ASSORTMENT TWO \$26

Genoa Salami Cornet with Olive
Brie with Fig Compote
Avocado, Tomato & Red Onion with Salsa infused Cream Cheese

A LA CARTE

Shrimp Cocktail \$28 | Lobster Cocktail – MARKET VALUE



RECEPTIONS PACKAGES

VICTORIA RECEPTION \$23²⁵ PER PERSON

8 hors d'oeuvres per person

Beef Wellington | Coconut Shrimp | Frenched Chicken Wings
| Spring Rolls | Tomato Tortellini Skewers | Baked Brie with Fig
Compote | Pumpernickel and Spinach Dip | Olive Bar

34TH STREET RECEPTION \$18²⁵ per person

8 hors d'oeuvres per person

Chicken Wings | Mozza Sticks | Bruschetta | Spring Rolls | Cheese
Quesadilla

Vegetable and Dip Tray | Cheese and Cracker Tray

BUILD YOUR OWN RECEPTION \$20²⁵ per person

Choose 6 items, 8 hors d'oeuvres per person

Mushroom Tart | Stuffed Baked Potato | Bruschetta | Mini Chicken
Skewers | Mini Pork Skewers | Mini Beef Skewers | Buffalo Chicken Bits |
Mozza Sticks | Potato Skins | Cheese Quesadilla | Salt & Pepper Chicken
Wings | Spring Rolls | Baby Shrimp with Brandy Mayonnaise | Crab
Mousse with Roasted Red Peppers | Genoa Salami with Olives | Crab
and Cream Cheese in Puff Pastry

Include cheese & cracker tray, vegetable & dip tray and
fresh fruit tray for \$24⁰⁰ per person

Add a chocolate fondue for \$5⁰⁰ per person

ADD THE FOLLOWING ITEMS FOR AN ADDITIONAL PER PERSON COST

(price based on adding additional items to reception packages)

CHEESE APPETIZER BOARD

\$7 as an add on/\$13 per person on it's own

Breadsticks | Grapes | Crackers | Genoa Salami | 3 year old Cheddar |
Chevre Havarti | Smoked Gouda | Roasted Red Peppers

BRUSCHETTA BAR

\$6 as an add on/\$11 per person on it's own

Crostinis | Tomato Bruschetta Mix | Balsamic Vinegar | Olive Oil | Pita
Chips | Taco Chips | Salsa | Guacamole | Hummus | Pesto | Chevre

ASSORTED SUSHI

\$8⁵⁰ as an add on only

California Roll | Cucumber Roll | Crispy Chicken Roll





RERECEPTION ENHANCEMENTS

ANTIPASTO PLATES \$6⁷⁵/GUEST

Genoa salami | Capicola | Prosciutto | Calabrese
| green olives | Provolone cheese | marinated
artichokes and roasted red peppers

CHEESE PLATTER \$5⁵⁰/GUEST

Assorted cheese and crackers with fruit garnish.

FRESH FRUIT PLATTER \$5⁵⁰/GUEST

Seasonal fresh fruit served with yogurt dip.

PUMPERNICKEL AND SPINACH DIP \$5⁵⁰/GUEST

THREE CHEESE CRAB DIP \$5⁵⁰/GUEST

ASSORTED VEGETABLES AND RANCH DIP \$5⁵⁰/GUEST

SNACK ATTACK-BASKET OF CHIPS & DIP \$5²⁵/BASKET

NACHOS & SALSA \$5²⁵/BASKET

BUILD YOUR OWN SPECIALTY BARS

MASHED POTATO BAR \$8⁷⁵/GUEST

Red skin mashed potatoes | Gravy | Cheese
Green Onion | Tomato | Bacon Bits

POUTINE BAR \$8⁵⁰/GUEST

Crispy Golden Fries | Gravy | Cheese |
Green Onion | Tomato | Bacon Bits

NACHO BAR \$10²⁵/GUEST

Crisp Tri-Coloured Corn Chips | Taco Beef and
Chicken | Monterey Jack Cheese | Shredded
Cheddar & Mozzarella Cheese | Diced
Tomatoes | Green Onions | Salsa | Sour
Cream | Black Olives | Jalapeños



EVENING LUNCHES

(available only after 10 PM, priced per person)

TRADITIONAL LATE LUNCH \$7⁵⁰

Ham | Salami | Roast Beef | Turkey | Corned Beef | Two kinds of Cheese | Pickles | Buns

BAKED HAM \$8⁵⁰

Baked ham on a bun and salad

SLIDER BAR \$9⁵⁰

BBQ pulled pork, BBQ pulled chicken, BBQ pulled beef, buns and coleslaw

PIZZA AND SALAD \$8

BEEF ON A BUN AND SALAD \$8⁵⁰

FRIED CHICKEN AND SALAD \$8⁰⁰

TEA PACKAGES

TEA PACKAGE ONE \$13

Assorted Sandwiches | Pickle Tray | Coffee | Decaffeinated Coffee | Tea | Assorted Dainties

TEA PACKAGE TWO \$15

Assorted Sandwiches | Pickle Tray | Cheese Tray | Fruit Tray | Coffee | Decaffeinated Coffee | Tea | Assorted Dainties

TEA PACKAGE THREE \$11

Vegetables and dip | Cheese and cracker tray | Fresh fruit tray | Coffee | Decaffeinated Coffee | Tea | Punch

TEA PACKAGE FOUR \$11⁵⁰

Ham | Salami | Roast Beef | Turkey | Corned Beef | Two kinds of Cheese | Pickles | Buns | Coffee | Decaffeinated Coffee | Tea

SIGNATURE WINE LIST

RED WINE

BAREFOOT \$28

Cabernet Sauvignon

PELEE ISLAND \$29

VQA Merlot

ERNEST & JULIO GALLO \$28

Cabernet Sauvignon

APOTHIC RED \$39

Winemakers Blend

ALAMOS \$41

Malbec

LONGSHOT \$37

Cabernet Sauvignon

SANTA RITA 120 \$39

Cabernet Sauvignon

WHITE

BAREFOOT \$28

Pinot Grigio

PELEE ISLAND \$29

Pinot Grigio

ERNEST & JULIO GALLO \$28

Sauvignon Blanc

APOTHIC WHITE \$39

Winemakers Blend

ALAMOS \$41

Chardonnay

LONGSHOT \$37

Chardonnay

SANTA RITA 120 \$39

Sauvignon Blanc



BLUSH

ERNEST & JULIO GALLO \$28

White Zinfandel

WINE RESERVE

J. LOHR SEVEN OAKS \$67

Cabernet Sauvignon

MEIOMI \$67

Pinot Noir

CATENA HIGH

MOUNTAIN VINEYARDS \$63

Malbec

WOLF BLASS GREY LABEL \$80

Shiraz

SERVICES

THE BAR

Our bar services include the following amenities: Mix (soft drinks, orange 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 \$30⁰⁰ per hour, per bartender will apply to all bars under \$350⁰⁰. The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 3 hours per bartender.

CASH BAR

(Cash Bar, plus 7% PST & 5% GST)

Spirits (1oz)	\$5 ⁸⁰
Crown Royal, Smirnoff Vodka, Captain Morgan Rum, Tanqueray Gin	
House wine by the glass (5oz)	\$5 ⁸⁰
Beer by the bottle	\$5 ⁸⁰
Coolers	\$6 ⁶⁹

HOST BAR

(Host Bar, plus 7% PST , 5% GST & 15% gratuity)

Spirits (1oz)	\$5 ⁵⁸
Crown Royal, Smirnoff Vodka, Captain Morgan Rum, Tanqueray Gin	
House wine by the glass (5oz)	\$5 ⁵⁸
Beer by the bottle	\$5 ⁵⁸
Coolers	\$6 ⁴⁷

All bars will be stocked with rye, vodka, 4 selections of rum, tequila, scotch, gin, 3 beer assortment and Paralyzer mix.



SELF SERVE BEVERAGE

Fruit punch (40 glasses)	\$50 ⁰⁰
Pop bar (per guest)	\$2 ²⁵

ADDITIONAL SERVICES

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

One Microphone | Standing Podium | Projection Table | 18" Risers | Registration Tables

Ice Water and Glasses | Coat Racks | Wastepaper Baskets | Pens & Pads for Groups up to 50 People Audio visual table

Other items offered for an additional cost include:

Flip chart and markers	\$35 ⁰⁰	Pens and pads	\$1 ⁰⁰ /person
Easels	\$5 ⁰⁰	Telephone/Speaker Phone	\$75 ⁰⁰
Additional microphones	\$25 ⁰⁰	Pin Spots	\$15 ⁰⁰ /each
Projection screen	\$35 ⁰⁰	Light Bars	\$25 ⁰⁰
Lap Top	\$125 ⁰⁰		
TV/DVD player	\$60 ⁰⁰	Portable Dance Floor up to 30'x30'	
Hand held or lapel microphone	\$75 ⁰⁰	\$1 ⁴⁰ /sq ft Min. \$500 – Max. \$1,000	
Data projector XGA	\$200 ⁰⁰		
Extension cords	\$5 ⁰⁰	Coat check fee of \$30 ⁰⁰ per hour, per attendant and \$1 ⁰⁰ per coat.	
Power Bar	\$5 ⁰⁰		
House sound patch fee	\$100 ⁰⁰		
Background Music	\$25 ⁰⁰		
Portable Electrical Panel Box	\$100 ⁰⁰		
36" Riser and 8x8 Stairs	\$60 ⁰⁰		
Photocopying	\$0 ²⁵		
Fax	\$1 ⁵⁰		
Chair covers with sashes	\$6 ⁰⁰ /chair		

RE: Sound and Socan Fees

(Subject to 5% GST)

Capacity	Without Dance	With Dance
1-100	\$31 ³⁰	\$62 ⁶⁴
101-300	\$45 ⁰²	\$90 ¹²
301-500	\$93 ⁹⁵	\$187 ⁹¹
Over 500	\$133 ¹¹	\$266 ²¹

RE: Sound and Socan fees can change at any time

\$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.

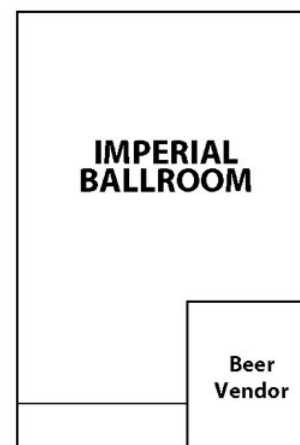
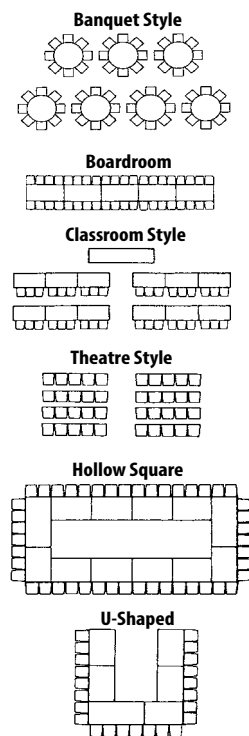
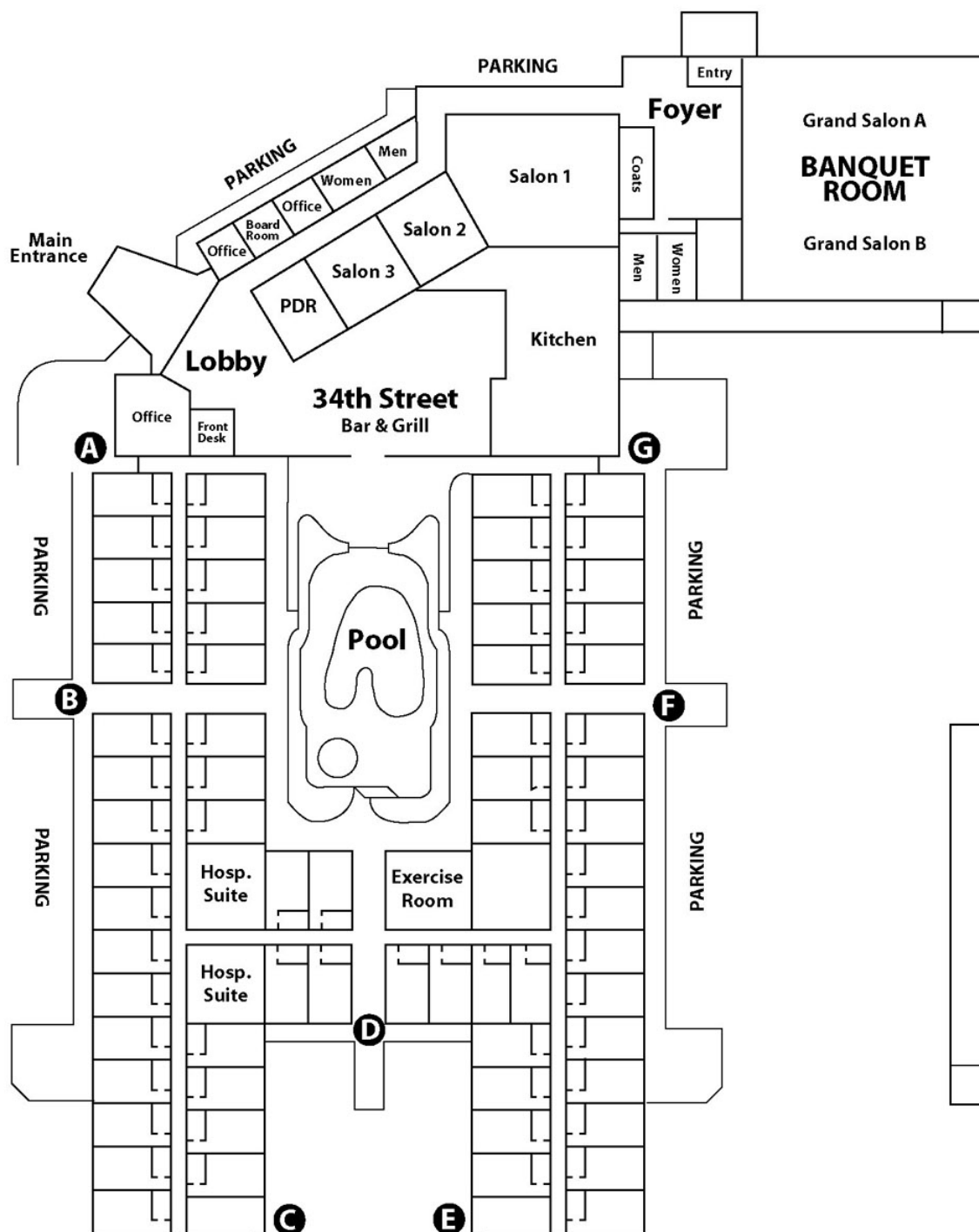
3 BITE GUARANTEE

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.

VICTORIA INN HOTEL AND CONVENTION CENTRE



ROOM LAYOUTS

Room	Dimensions	Ceiling Height	Theatre	Class Room	Reception	Boardroom/ U-Shape	Dinner	Dinner and Dance	Rental Rate
Grand Salon	80'x80' 6,400 sq.ft.	14'	900	450	500	-	500	450	\$2600 ⁰⁰
Grand A	80'x40' 3,200 sq.ft.	14'	400	225	250	-	250	225	\$1400 ⁰⁰
Grand B	80'x40' 3,200 sq.ft.	14'	400	225	250	-	250	225	\$1400 ⁰⁰
Salon 1	55'x42' 2,310 sq.ft.	9'	200	100	160	40	130	100	\$1350 ⁰⁰
Salon 2	28'x25' 700 sq.ft.	9'	50	24	50	20	32	-	\$650 ⁰⁰
Salon 3	25'x25' 625 sq.ft.	9'	50	24	50	20	32	-	\$650 ⁰⁰
Salon 1-3	see map 3,635 sq.ft.	9'	-	175	250	-	200	160	\$2200 ⁰⁰
Room 117	27'x20' 540 sq.ft.	8'	40	24	30	20	-	-	\$600 ⁰⁰
Room 217	27'x20' 540 sq.ft.	8'	40	24	30	20	-	-	\$600 ⁰⁰
Room 134	27'x20' 540 sq.ft.	8'	40	24	30	20	-	-	\$600 ⁰⁰
Boardroom	15'x10' 150sq.ft.	8'	-	-	-	12	-	-	\$550 ⁰⁰
Private Dining Room	25'x25' 625 sq.ft.	8'	50	24	50	20	40	-	\$650 ⁰⁰
Imperial Ballroom	8000 sq.ft.	14'	600	450	600	-	500	450	\$2600 ⁰⁰

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

VICTORIA INN HOTEL AND CONVENTION CENTRE

EVENT TERMS AND CONDITIONS

Food and Beverage: Menu prices do not include 15% Gratuity and applicable taxes. Prices are based per person unless otherwise stated. Prices agreed on a signed Banquet Event Order are binding. All menu prices will be confirmed 6 months prior to the event.

Final Confirmation: A guaranteed attendance must be provided to the sales office three (3) business days prior to the event. If no guarantee is given, the number of guests indicated on the banquet event order will be the final confirmed number. The charge will be either the guaranteed number or the number attending, whichever is greater. Your sales coordinator will contact you 30 days prior to your event for estimated numbers.

Food Preparation: Will be 2 % above the guarantee.

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

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:

- 90 days prior to the event 25% of the estimated charges of the function.
- 45 days prior to the event 50% 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%, a charge of 50% of the estimated difference of the food and beverage cost will apply.

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, 3550 Victoria Avenue, Brandon, Manitoba, R7B 2R4, 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. 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

Exhibitor Information: Electrical hook up can be arranged with the Victoria Inn Hotel and Convention Centre but must be submitted no later than 7 days in advance of the event. Wireless Internet access is provided by the Victoria Inn Hotel and Convention Centre at no additional charge.

First Payment: An initial payment of \$10⁰⁰ per person or full room rental charge whichever is more is required to confirm all bookings. Minimum payment of \$500⁰⁰ is required to confirm all bookings. If paying by cheque, payment in total is required 3 weeks before the event. If paying by credit card, pre-authorization is required 3 days before the event.

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. Unfortunately rice, confetti, metallic confetti/sprinkles or Bazooka streamer shooters are prohibited from entering banquet rooms. All decorations must be approved through the sales office. A \$250⁰⁰ clean-up fee will be charged if any prohibited decorations have been used.

Conference rooms are assigned according to the expected number of guests. The Victoria Inn Hotel and Convention Centre reserves the right to re-assign your conference space based on your guaranteed numbers.

Guestrooms Terms and Conditions

Guest Room Accommodations: All guest room reservations must be guaranteed for arrival with a credit card, advance payment or to a billing account if established.

Guaranteed reservations are held regardless of the hour a guest is scheduled to arrive. In the event that a guest does not arrive for a reservation, that guest or the group is charged for one full night room and tax charges. Reservations are held as documented unless notice of cancellation is received by 4pm the day of arrival.

Our check in time is 3:00 pm and our check out time is 11:00 am.

Group block reservations are held for individual reservations or room list until one month prior to the arrival day unless otherwise stated on your function contract. After the block is closed, reservations will continue to be accepted based on availability of rooms at time of booking.

Guest Room Rates: Guest room rates are guaranteed until the release date of the original block one month prior to arrival date. Reservations will continue to be accepted based on availability at time of booking. Group rates may not be honored on rooms reserved after the release date of main group block or on reservations made after group block has been filled.

Guest Room Method of Payment: Method of payment on individual or group guestroom(s) must be made on check in with a credit card to secure the all accommodation charges. Guests paying cash with no credit card to secure additional charges will be required to leave \$100⁰⁰ deposit above the full payment of the accommodation charges.

Guest Room Cancellation: We ask for immediate notification of cancellation of any room or the entire group. Individual cancellations will be accepted up until 4pm on the day of arrival without penalty. Cancellations received after this time will be subject to first night room and tax charges.

Deposits: May be required on group reservations of no less the one full night room and tax charges for all reservations within the group.

Attrition: In the event that you cancel the entire group reservation less than 30 days prior to the event an amount of 50% of the total room charges will apply.



3550 Victoria Avenue | Brandon, Manitoba | R7B 2R4
(204) 725.1532 | 1.800.852.2710 | www.brandon.vicinn.com

Other hotels by Genesis Hospitality Management



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



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(204) 728-5775



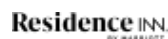
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(403) 348-0025



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(905) 625-3555

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1224 Upper James St.
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5070 Creebank Rd.
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VAUGHAN, ON
11 Interchange Way
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(780) 484-7280