

2019

BANQUET MENU



VICTORIA INN
HOTEL & CONVENTION CENTRE

BREAKFAST BUFFET

SUNRISE BREAKFAST \$14

Coffee and tea | Oatmeal | Brown sugar, Milk, Cranberries
Berry blend | Cinnamon apple | Toast
Chilled 100% apple or orange juice

THE HOME STYLE \$14

Chilled 100% orange or apple juice | Coffee and tea
Grilled breakfast sausage | Seasonal fresh fruit tray

PIONEER BREAKFAST BUFFET \$15

(Minimum of 25 guests)

Chilled 100% orange and apple juice | Coffee and tea
Crispy bacon and sausages | Toast, butter and preserves
Scrambled eggs | Breakfast potatoes | Fresh Fruit

VICTORIA BREAKFAST BUFFET \$17

(Minimum of 25 guests)

Chilled 100% apple and orange juice | Coffee and tea
Fresh baked Danish pastries, fruit filled strudel,
Muffins, croissants, butter and preserves | Seasonal fresh fruit
Crispy bacon, sausage links and scrambled eggs
Vanilla yogurt | Breakfast potatoes

CONTINENTAL BUFFET \$12

Chilled 100% orange and apple juice | Coffee and tea
Fresh baked croissants, danishes, cinnamon rolls and muffins
Vanilla yogurts | Seasonal fresh fruit

BREAKFAST BURRITO \$15

Flour tortilla shells | Scrambled eggs
Sautéed onion and peppers | Tomato salsa and sour cream
Crispy bacon | Breakfast potatoes

ENHANCEMENTS TO YOUR BREAKFAST BUFFET

Priced per guest

Assorted cereals \$4

Pancakes \$3

French toast \$3

Vanilla yogurt with granola & berries \$5

Bagels & cream cheese \$4

REGENCY BRUNCH BUFFET \$30

(Minimum of 40 guests)

Chilled 100% apple and orange juice | Fresh baked croissants, Danish and muffins
Assorted bagels and cream cheese | Chef's breakfast loaves

Canada grade A egg omelet with smoked ham and cheddar cheese | Smoked bacon and sausage
Baked salmon with a sugar & spice | Grilled chicken with roasted red pepper Prosciutto and herb oil | Pan fried potatoes
Garden salad with green apple, cranberries and Dijon vinaigrette | Caesar salad | Chef's fresh seasonal vegetables
Bothwell signature cheese selection | Assorted cheesecakes, tortes, tarts and individual mousses
Sliced fresh fruit with yogurt | Coffee and tea

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

COFFEE BREAKS & BEVERAGES

STARTERS

A selection of assorted muffins (Blueberry, banana nut, chocolate chip and bran), bakery fresh croissants and bakery fresh Danish	\$3.50/guest
Bakery fresh cookies	\$2.00/each
Coffee Bunt Cake	\$3.50/each
Sliced deli style meats w/cheese	\$6.25/each

MID DAY SNACKS

Fresh fruit tray	\$3.50/guest
Whole fruit basket (Serves 10 guests)	\$15/basket
Domestic cheese tray (Includes assorted water crackers)	\$5/guest
Garden vegetables with dip	\$3.50/guest
Hummus with chips	\$3/guest
Kettle chips	\$3/guest

THEMED BREAKS

\$7/guest

NUTRITIONAL

Vanilla yogurt | Fresh fruit with granola | Coffee and tea

CHEF'S BREAD WORKS

Assorted loaves | Preserves and butter | Coffee and tea

MEDITERRANEAN BREAK

Hummus | Vegetable sticks | Pita chips | Coffee and tea

NORTHERN BANNOCK

Fried and baked bannock | Preserves | Whipped butter | Coffee and tea

SNACK TIME

Cookies | Chocolate Brownies | Coffee & Tea

RAINFOREST ALLIANCE COFFEE

\$2.25/person

To be declared as Rainforest Alliance coffee, the raw materials used in these blends contain at least 30% Rainforest Alliance beans.

BEVERAGES

Herbal tea	\$2.25	*Bottled water (500 ml)	\$2.00	*Assorted milk (250 ml)	\$2.50
*Assorted canned juices	\$2.00	*Canned soft drinks (355 ml)	\$2.00	*Sparkling water (330 ml)	\$3.00
Gatorade	\$3.50	Rock Star	\$3.50		

**Charged on consumption. All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.*

LUNCH ENTRÉES \$18

Lunch entrées are plated and served with salad and dessert, coffee and tea.
Enjoy your entrée as a buffet \$3 /guest

SALAD

(Choice of salad)

TOSSED GARDEN GREENS

Carrots, cucumber and tomatoes with Balsamic and ranch dressing

CAESAR SALAD

Traditional caesar with croutons and Parmesan cheese

CALIFORNIA

Berries, kiwi and almonds with honey dill dressing

ENTRÉES

(Choice of one)

STEAK SANDWICH

5oz. Certified Angus Beef® Brand steak on an open faced ciabatta with caramelized onions and French fries

CHICKEN PARMESAN

Mashed potato and chefs vegetable

CAPRESE CHICKEN

Chicken breast topped with bocconcini cheese, seasoned tomato, fresh basil, mashed potato and chefs vegetable

SALISBURY STEAK

6oz ground chuck paty with sautéed mushroom, onion and gravy with mashed potato and chefs vegetable

CHICAGO JOES FAMOUS BEER BATTERED CHICKEN STRIPS

with golden French fries

CHICAGO JOES FAMOUS BEER BATTERED FISH & CHIPS

with tartar sauce and coleslaw

DESSERTS

(Choice of one)

RED VELVET CAKE

WARM APPLE COBBLER

CHOCOLATE BROWNIE

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

BUFFETS

VICTORIA INN SANDWICH BUFFET \$17

An assortment of deli style ham and cheddar cheese | Roast beef and mozzarella cheese | Montreal smoked meat and Swiss cheese
Egg salad sandwiches on a ciabatta bun | Soup | Caesar salad | Dainties | Coffee & Tea

OPEN FACE SANDWICH BUFFET \$19

Rotisserie style ham with Dijon mustard and greens | Carved roast beef with sautéed onions | Grilled chicken with bacon and romaine
Pork loin with shaved pickles, smoked Gouda and mustard | Soup | Assorted green salad | Cheesecake | Coffee & Tea

GOURMET HOT SANDWICH \$19

(10 or more guest required)

Classic Caesar salad | Philly cheesesteak | Chicken Parmesan | Pulled pork
French fries | Triple chocolate brownie | Coffee and tea

THEMED LUNCH BUFFETS \$21

(minimum 25 guests)

All themed buffets include coffee and tea.

VIVA ITALIA

Warm bread sticks | Classic Caesar salad
Herb and garlic roast chicken
Penne & meatballs
Tiramisu cake

OLÉ

Beef & chicken | Hard and soft taco shells
Jalapeño coleslaw | Shredded cheese and sour cream
Onions, tomatoes and shredded lettuce
Mexican infused rice | Seared fajita vegetables
Mini cinnamon sugar donuts

OPA

Greek salad | Couscous salad
Lemon roasted potatoes | Grilled vegetables
Pork and chicken souvlaki skewers
Pita chips and hummus dip | Baklava

CLASSIC BUSINESS

Warm dinner rolls | Creamy coleslaw
Mixed greens with herb vinaigrette
Southern fried chicken and English styled beef
Mashed potatoes and vegetable medley
Red velvet cake

BEEF ON A BUN

Shaved Angus beef | Sautéed onion and peppers
Kaiser Buns | Condiments | Dill Pickles
Caesar Salad | French fries
Chocolate brownies

PIZZA BAR

Assorted flat bread pizza selection
Caesar Salad | Assorted dainties

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

DINNER ENTRÉES

Served with our signature bread basket, your choice of soup and salad, starch, vegetables, dessert, coffee and tea.

BEEF

POT ROAST \$40

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

8oz. SIRLOIN STEAK \$43

8oz. ROASTED PRIME RIB \$48

8oz. ROASTED TENDERLOIN OF BEEF \$50

CHICKEN

CLASSIC BRUSCHETTA CHICKEN SUPREME \$40

An oven roasted chicken breast stuffed with a garlic, tomatoes and bread blend accompanied with roasted chicken jus

CHICKEN KIEV \$40

Whipped butter, garlic and herbs wrapped in a breaded breast of chicken and fried golden. Served with a red wine demi-glaze

CHICKEN TUSCANY \$40

Stuffed with Gouda cheese, asparagus and Prosciutto and smothered in a roasted chicken jus

CHICKEN WELLINGTON \$41

Pesto marinated supreme chicken with roasted red pepper wrapped in prosciutto in a white wine cream sauce

FISH

BAKED SALMON FILLET \$40

Marinated Atlantic Salmon with our own brown sugar and spice blend

NORTHERN PICKEREL \$38

Delicate pickerel fillets with herbed aioli and caper crust, drizzled with brown butter

 Vegetarian,  Lactose Free,  Gluten Free

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

VEGETARIAN

V GRILLED EGGPLANT WRAPPED RISOTTO \$40

Grilled eggplant, vegetable risotto, basil infused pomodoro

V MEDITERRANEAN SWEET POTATO \$40

Baked sweet potato, garlic, parsley, pesto and garbonzo beans

V L G STUFFED SWEET PEPPER \$40

Roasted vegetable ratatouille, sautéed spinach and rice pilaf blended with roasted onions

DINNER COMPLEMENTS

SOUPS

(Choice of one)

Cream of wild mushroom | Roasted red pepper bisque | Butternut squash | Cream of potato leek | Harvest carrot

SALADS

(Choice of one)

PEACH & GOAT CHEESE

Greens, peach, goat cheese, spiced pecans with herbed dijon dressing

ROASTED BEET SALAD

Greens, beets, spiced pecans and honey pear dressing

APPLE AND ARUGULA

Crisp arugula with apples, grapes and a light dijon vinaigrette

CLASSIC CRISP ROMAINE

Crisp Romaine lettuce, tossed with caesar dressing, house-made croutons, shaved pecorino and prosciutto

ASSORTED GREEN'S

Assorted greens with cucumber wrap, citrus dressing, seeds and berries

SPINACH SALAD

Fresh baby spinach leaves, strawberries, candied pecans, spiced pancetta, crumbled goat cheese, and balsamic dressing

ROMAINE RADICCHIO

Romaine and radicchio with chive vinaigrette and a blistered tomato

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VEGETABLE

(Choice of one)

Roasted broccoli with blistered tomato | Whole roasted baby carrots and asparagus
Maple roasted root vegetables | Bruschetta grilled zucchini

STARCH

(Choice of one)

Dauphinoise Potato | Mashed potatoes | Half stuffed baked | Roasted red potatoes | Parmesan sweet potato

DESSERTS

(Choice of one)

TRADITIONAL NEW YORK CHEESECAKE

A tasty graham cracker crust filled with rich, smooth cream cheese and strawberry sauce

CHOCOLATE VOLCANO CAKE

Warm dark chocolate cake filled with chocolate truffle

WHITE CHOCOLATE WILD BERRY MOUSSE CAKE

A moist light lady finger sponge filled with a refreshing berry mousse, topped with fresh raspberries, red currants and wild blueberries

CREME BRULÉ

A traditional soft baked custard with a crisp candied crust

CHILDREN'S MENU

All children's entrées are served with salad, main course and a dessert.

Chicken strips and golden fries \$17 | Steamed chicken breast \$17 | Macaroni and cheese \$17 | Cheese pizza \$17

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

ENHANCEMENTS FOR YOUR EVENT

As an add on to an existing event

CHARCUTERIE BOARD \$10/guest served family style

Italian bread | Assorted cured meats | Melon | Fried Radicchio | Cheese | Cured vegetables

ANTIPASTO BUFFET \$18/guest served buffet style

Italian bread | Assorted cured meats | Melon | Fried radicchio | Cheese | Cured vegetables

FAMILY STYLED PASTA \$6/guest

Gemelli pasta tossed with marinara sauce Parmesan cheese and pepper flakes

SLOW COOKED MEATBALLS \$6/guest

Marinara sauce, fresh herbs

SHRIMP COCKTAIL \$8/guest

4 - 16/20 size shrimp sautéed in garlic butter or served cold as a cocktail

DEEP FRIED SHRIMP \$6/guest

Served with cocktail sauce

LATE NIGHT SNACKS

As an addition to an evening meal.

FRYER BAR \$8 /guest

Pork wontons, boneless chicken bites, cheese sticks, fried pickle chips and kettle chips

GRILLED CHEESE BUFFET \$8 /guest

A combo of aged cheddar grilled cheese and spinach mozzarella with tomato grilled cheese, displayed with crisp dill pickles, house made mustards and ketchup

ASSORTED PIZZAS \$8 /guest

A selection of flat bread pizzas | Three cheese | Hawaiian | Meat lovers

NACHO BAR \$9/ guest

Fresh cut tortilla chips, warm cheese, sour cream, salsa, peppers, tomatoes, onions, black olives, jalapeños

POUTINE BAR \$9 /guest

Regular or sweet potato fries, gravy, bacon, onion, cheese, tomato, jalapeño, black olives and sour cream

CHICAGO JOES CHICKEN WINGS \$12

Voted best wings in the city, 4 years in a row, sold by the pound (approx. 9 pieces)

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EMBASSY BUFFET \$48

(Minimum 75 guests)

All buffets are served with our signature bread basket, coffee and tea.

SALAD / ANTIPASTI

Mixed baby greens, candied walnuts, red beets with citrus vinaigrette | Caesar salad, romaine lettuce, Parmesan cheese dressing, croutons
Tomato mozzarella salad, basil, balsamic, Tuscan olive oil | Grilled asparagus with lemon, arugula, and Italian olive oil
Prosciutto, melon, salami board | Marinated cipolini onions, pickles | Grilled and marinated vegetables, artichokes, peppers & mushrooms

ENTRÉES

Medley of seasonal grilled vegetables | Dauphinoes potatoes | Penne pasta with pomodoro
Pesto marinated chicken and roasted red pepper wrapped in prosciutto, white wine cream sauce
Baked Atlantic salmon, crusted with sugar and spice blend | Carvery: Inside Round of Beef

DESSERTS

Cheesecake with blueberry and strawberry compote | Assorted tortes | Assorted dainties
Fruit tarts, butter tarts | Seasonal sliced fruits and berries

UPGRADE YOUR CARVERY

Certified Angus Beef® Brand prime rib \$6 / guest

KENSINGTON BUFFET \$43

(Minimum 75 guests)

All buffets are served with our signature bread basket, coffee and tea.

KENSINGTON DINNER BUFFET INCLUDES

Sweet beet salad | Classic caesar salad | Broccoli salad
A tasty pickle selection | Seasonal vegetables and dip | Cheese tray with grapes

HOT ENTRÉES

Penne pasta marinara | Oven roasted meatballs
Perogies with bacon and onions | Roasted chicken breast with herb and garlic

SIDE

Mashed potatoes and gravy | Grilled vegetable medley

DESSERT ISLAND

Seasonal sliced fruits and berries | Assortment of dainties | Cake | Pie | Fruit tarts, butter tarts
Various mousses | Cheesecake with blueberry and strawberry compote | Assorted tortes

ADD A CARVERY

Certified Angus Beef® Brand prime rib \$10/guest
Certified Angus Beef® Brand baron of beef \$6/guest

An additional charge of \$2/guest will apply to groups under the minimum quantity required.

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RECEPTION PACKAGE \$18

Available Sunday thru Thursday until 4:00 pm

Includes the following:

Non-alcoholic punch | Fresh vegetable tray and dip | Assortment of deli sandwiches | Assorted dainties | Coffee and tea

BEEF RECEPTION \$23

Available Sunday thru Thursday

Includes the following:

Kaiser buns | Roasted potatoes | Caesar salad | Sautéed onion and peppers | Dill pickles | Lettuce and tomato
Assorted dainties | Coffee and tea

FOOD STATIONS

Have our Chefs' add flare to your event with an enhancement station to your reception. (Priced per guest)

POT ROAST AND POTATOES \$9

Braised beef served in mini Yorkshire puddings with mashed potatoes and red wine sauce

FISH AND CHIPS \$12

Mustard battered Atlantic Cod fillets fried golden served with fries and tarter sauce

PASTA STATION \$10

Prepared in the room by one of our chefs, fresh pasta tossed with assorted ingredients and sauce

POUTINE BAR \$9

French fries, sweet potato fries, cheese, bacon, green onion, diced tomato and gravy

STIR-FRY STATION \$10

Prepared in the room by one of our chefs, fresh vegetables sautéed with chicken and teriyaki sauce and served over rice or noodles

DRAMBUIE FLAMBEED BERRIES \$7

Prepared in the room by one of our chefs, flambee berries over vanilla ice cream in a caramel basket

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RECEPTION PACKAGES

PREMIUM

Crisp vegetable crudité with house | Cheese and crackers | Assorted pickles | Sliced fresh fruit
Choose two cold hors d'oeuvres | Choose three hot hors d'oeuvres
\$25/person (5 pieces per person)

DELUXE

Vegetable crudité with house dip | European and domestic cheeses | Gourmet crackers | Mini salad jars | Relishes and pickles
Sliced seasoned fruit | Choose two cold hors d'oeuvres | Choose three hot hors d'oeuvres
\$30/person (8 pieces per person)

HORS D'OEUVRES COLD ITEMS

(Priced per dozen)

SMOKED SALMON \$20

Lemon, fresh dill and cream cheese

PROSCIUTTO WITH MELON \$21

Prosciutto and melon on a skewer

JUMBO SHRIMP COCKTAIL \$28

Lemons and cocktail Sauce

ASSORTED MAKI & CALIFORNIA ROLLS \$22

Wasabi, pickled ginger and soy sauce

BRUSCHETTA \$18

Marinated tomato and red onion with basil on crostini

MINI JAR SALADS \$20

Cranberry kale and spinach, cashew with strawberries

BEEF TARTER \$22

Minced beef, dijon, dill and red pepper

BRIE AND CRANBERRY \$23

Brie and cranberry on toast points with herbs

HOT ITEMS

(Priced per dozen)

MINI QUICHES \$20

Spinach, wild mushroom and goat cheese

SPRING ROLLS \$20

Sweet chili ketchup

VEGETARIAN SAMOSAS \$20

Coconut curry dipping sauce

BACON WRAPPED SCALLOPS \$25

Maple, thyme and fresh lemon

STEAK BITES \$21

Seasoned with steak spices

CHICKEN SATAYS \$20

Thai peanut sauce for dipping

ARTICHOKE AND PARMESAN \$19

Breaded and deep fried with jalapeño relish

MINI SHRIMP SKEWER \$20

Three shrimp on a skewer drizzled with lemon Cajun garlic butter

RISOTTO BALLS \$18

Served with marinara sauce

FLAT BREADS \$20

Assorted pizza style bread

STUFFED MUSHROOM CAPS \$19

Rice blend, Gouda cheese and herbs

DEEP FRIED SHRIMP \$22

Deep fried shrimp with cocktail sauce

MOZZARELLA CHEESE \$21

Fried mozzarella cheese with Pomodoro sauce

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

BAR SERVICE

Our bar services include the following amenities: Mix (soft drinks, orange juice, cranberry juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. Only Victoria Inn hotel staff may serve as bartenders.

Mandatory bartender fee of \$20 per hour, per bartender will apply to all bars under \$400. The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 4 hours per bartender.

CASH BAR

(Inclusive of applicable taxes)

BEER BY THE BOTTLE Cracked Canoe, Moosehead, Budweiser, Coors Light	\$5.25
PREMIUM BEER Heineken, Stella, Corona	\$6.25
SLEEPING GIANT Northern Lager, Big Joes Amber Ale 473 ml	\$8.50
HOUSE WINE	\$6.50
LIQUOR (1oz.) Gilbey's, Captain Morgan, Smirnoff, Seagram's, Ballantine's	\$5.25
LIQUEURS (1oz.) Sambuca, Carolans, Tequila Rose, Kahlua, Amaretto, St. Remy Brandy	\$7.00
SOFT DRINKS BY THE GLASS	\$2.00

HOST BAR

(Subject to applicable taxes and gratuities)

BEER BY THE BOTTLE Cracked Canoe, Moosehead, Budweiser, Coors Light	\$4.50
PREMIUM BEER Heineken, Stella, Corona	\$5.25
SLEEPING GIANT Northern Lager, Big Joes Amber Ale 473 ml	\$7.50
HOUSE WINE	\$5.50
LIQUOR (1oz.) Gilbey's, Captain Morgan, Smirnoff, Seagram's, Ballantine's	\$4.50
LIQUEURS (1oz.) Sambuca, Carolans, Tequila Rose, Kahlua, Amaretto, St. Remy Brandy	\$6.00

SELF SERVED BEVERAGES

NON ALCOHOLIC FRUIT PUNCH (25 - 4oz. glasses)	\$30/gallon
ALCOHOL PUNCH (25 - 4oz. glasses)	\$60/gallon
SANGRIA (25 - 4oz. glasses)	\$80/gallon
POP BAR (cans, based on consumption)	\$2.00
UNLIMITED FOUNTAIN POP BAR	\$3.50/guest

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

WINE LIST

RED

Pelee Island \$30
VQA Merlot

Lindeman's Cawarra \$32
Shiraz

Santa Rita 120 \$37
Cabernet

Folonari \$43
Valpolicella

Gabbiano \$45
Chianti

WHITE

Pelee Island \$30
Pinot Grigio

Lindeman's Bin 65 \$33
Chardonnay

Santa Rita 120 \$37
Sauvignon Blanc

Folonari \$44
Pinot Grigio

Kendall Jackson \$40
Chardonnay

BLUSH/SPARKLING

Ernest & Julio Gallo \$33
White Zinfandel

Bright's President Dry \$32
Sparkling

Freixenet \$36
Cordon Negro Brut

Val d'Oca Pruduttori \$38
Prosecco Brut

WINE RESERVE

Kaiken Ultra \$62
Malbec

McMannis \$62
Cabernet

McMannis \$62
Chardonnay

J. Lohr Seven Oaks \$75
Cabernet Sauvignon

J. Lohr Seven Oaks \$80
Chardonnay

Cline \$49
Zinfandel

Proud partners with Pelee Island Winery, a local Ontario producer. Special orders are considered, please contact your sales representative for more information. MC/AMEX/ VISA Accepted for bar purchases only.

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ADDITIONAL SERVICES

TRADE SHOW PRICING

8' Copper top table , includes 1 chair, linen upon request and power where available \$18

The Victoria Inn Thunder Bay provides the following items at no additional cost:

Raised staging of four sections | Registration tables | Podium | Ice water and glasses | Pens and paper
Continuous airport shuttle | Extension cord with power bar | Single microphone in room with sound

AUDIO-VISUAL RENTALS

All prices are subject to applicable taxes.

Speaker phone	\$100	Flip chart	\$20
Data projector	\$175	Easel	\$10
Stand-up floor microphone	\$80	Laptop remote rental	\$20
Tabletop microphone	\$80	Laptop remote replacement	\$60
Wireless handheld microphone	\$80	Computer speakers	\$25
Wireless lapel microphone	\$80	Portable screen rental 8'	\$35
Lap top with connections	\$150	Portable PA system	\$150
Mixer 4 channel	\$60	HDMI Cable	\$20
Mixer 8 channel	\$90		

Re:Sound Fees – Artists and Record Companies

(Subject to applicable taxes)

Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Socan Fees – Music Composers, Authors and

Music Publishers of Canada *(Subject to applicable taxes)*

Capacity	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Socan & Re:Sound fees can change at anytime.

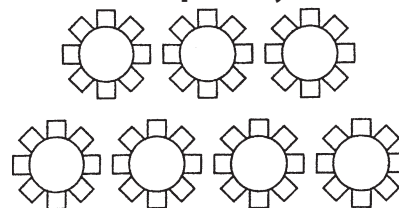
ROOM RENTALS

Ballrooms and Conference Rooms	Daily Rate (7:00 am - 5:00 pm)	24 Hour Rate
GROUND FLOOR		
Embassy Ballroom	\$1400	\$2800
Regency Ballroom	\$1200	\$2250
Regency Ballroom A	\$400	\$750
Regency Ballroom B	\$400	\$750
Regency Ballroom C	\$400	\$750
Regency Ballroom A & B	\$800	\$1500
Regency Ballroom B & C	\$800	\$1500
Kensington	\$400	\$800
Carlton	\$350	\$700
Wellington	\$200	\$300
Executive Boardroom	\$225	\$400
SECOND FLOOR		
Selkirk Room	\$225	\$400
Port Arthur Room	\$225	\$400
Ontario Room	\$350	\$700

Quoted are the rack rental rates for each conference room.
The rates are based on one day rental with minimum food service.

ROOMS	Size	Sq. Ft.	Theatre	Classroom	Banquet	Reception	Boardroom	U-Shape
Embassy Ballroom	75' x 65'	4745	500	300	360	600	-	-
Regency Ballroom	51' x 90'	4590	500	260	300	500	-	-
Regency A	51' x 30'	1530	150	70	80	120	50	40
Regency B	51' x 30'	1530	175	70	80	120	50	40
Regency C	51' x 30'	1530	175	70	80	120	50	40
Regency A,B or B,C	51' x 60'	3060	350	180	200	300	100	80
Kensington	42' x 52'	2184	125	60	100	125	50	40
Carlton	21' x 53'	1113	100	50	50	120	30	30
Wellington	20' x 22'	440	20	18	16	30	20	16
Executive Boardroom	16' x 24'	384	-	-	-	-	14	-
Selkirk Room	18' x 25'	450	25	20	24	30	20	15
Port Arthur	18' x 25'	450	25	20	24	30	20	15
Ontario Room	18' x 50'	900	70	36	60	60	30	35

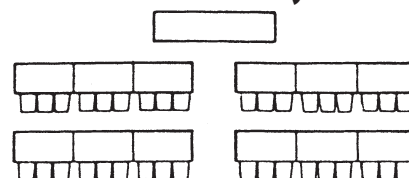
Banquet Style



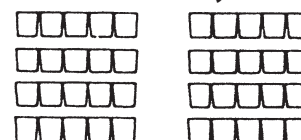
Boardroom



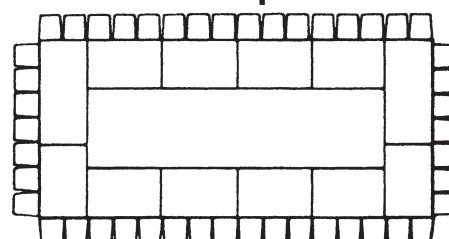
Classroom Style



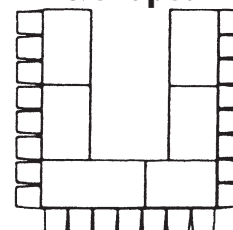
Theatre Style



Hollow Square

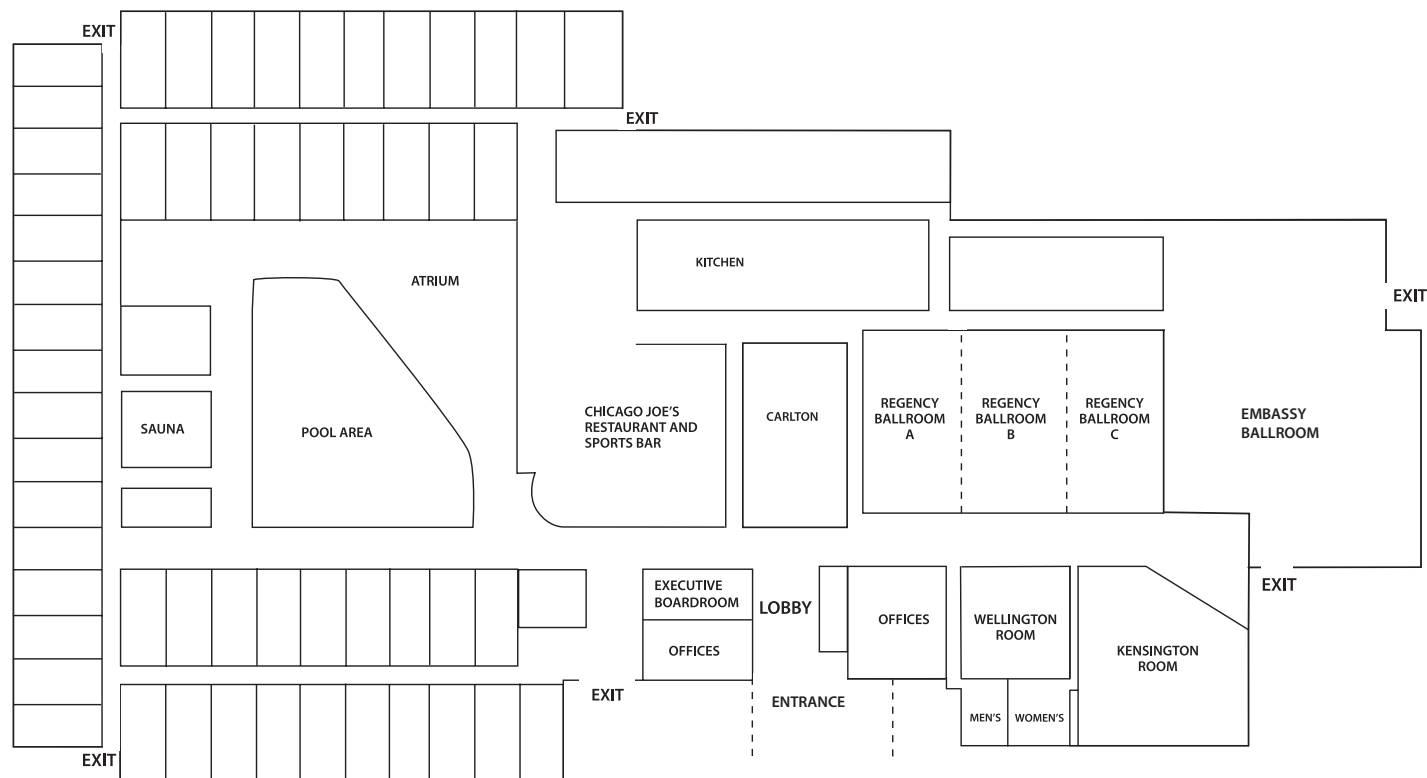


U-Shaped



VICTORIA INN HOTEL AND CONVENTION CENTRE

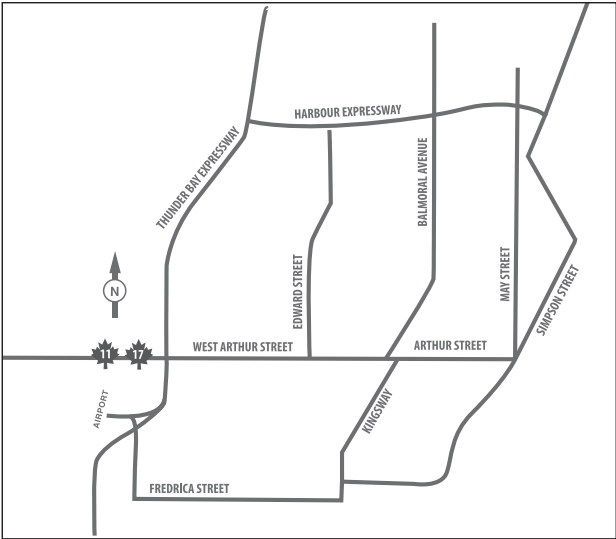
HOTEL AND LOCATION MAPS



VICTORIA INN

HOTEL & CONVENTION CENTRE

555 West Arthur Street, Thunder Bay, ON
Phone 1-800-387-3331 • Fax 1-807-475-8961
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VICTORIA INN HOTEL AND CONVENTION CENTRE

Event Terms and Conditions

It is understood and agreed upon by the parties hereto that the hotel shall not be liable or responsible in any manner whatsoever for any damages sustained by any party to the Contract or by any other person, firm or Corporation and the Convenor agrees and undertakes to indemnify the Hotel against any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:

- a. Hotel being unable to perform the services set out in the Contract as a result of any power outages beyond our control, flood, fire, force major or Act of God, or reason beyond its control in whole or in part.
- b. The conduct of any person attending the function. The Convenor agrees to reimburse the hotel for any damages done to any part of the hotel premises or equipment which is caused by any person attending the function.
- c. An activities occurring in the function that are of an illegal nature.

Menu Selection Guarantees

Menu selections from this guide are limited to one entrée, (with the exception of special meal requirements). A \$5/guest will apply for a second option. Please submit your menu selections to the catering office 30 days in advance, so items can be guaranteed. The Catering Office must be notified with a guaranteed number of people 72 hours prior to the function. The Hotel will set 2% above the guarantee. All charges will be based upon the guarantee or the actual number of guests served whichever is greater. The Victoria Inn Hotel and Convention Centre will only guarantee pricing 90 days prior to the event start date. **Catering menus are subject to change without notice.**

Food and Beverage Constraints

Due to liability insurance, all food and beverage items served must be provided by the hotel. The removal of any and all food and beverage from the hotel premises is prohibited. In the event that an exception is made, the hotel will not be held responsible for any misfortune resulting from the transportation, refrigeration or preparation of any food or beverage item(s) removed from the premises. Clients must sign a food waiver if an exception is made.

Statutory Holidays

An additional \$5 per person will be charged for events held on statutory holidays.

Bar Service

With a minimum consumption of less than \$400 net per bar, the charge per bartender will be \$18 per hour (minimum 4 hours) and \$25 per hour on statutory holidays (minimum 3 hours) time and a half over 8 hours. Ontario Liquor Laws will not permit service of alcoholic beverages before 11:00 am and after 1:00 am. All entertainment should cease at that time in order to clear the function room by 1:30 am.

Initial Payments

An initial payment of \$10 per person or full room rental charge is required to confirm all bookings.

- Additional 50% payment of estimated costs due 180 days (6 months) prior to the event.
- Additional 25% payment of estimated costs due 90 days (3 months) prior to the event.
- Additional 100% payment of estimated costs due 3 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.
- Payments can be made by cash, credit card, debit or certified cheque.
- A credit card number on file is required for all bookings.

Cancellation and Attrition

The Victoria Inn Hotel & 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 Victoria Inn Hotel and Convention Centre as follows:

- 180 days prior to the event 50% of the estimated charges of the function.
- 90 days prior to the event 75% of the estimated charges of the function.
- 30 days prior to the event 100% of the estimated charges of the function.

The Victoria Inn Hotel & Convention Centre 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.

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Cancellation and Attrition (*Continued*)

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 and is subject to acts of God, labour disputes or strikes, accidents, government restrictions, transportations of goods, beverage or suppliers and 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.

Banquet Rooms

Function rooms are assigned in accordance with your estimate of the number of persons anticipated. Should your final guarantee decrease or increase, we reserve the right to change rooms with notification to the organizer. Items are to be removed at the end of each day unless the room is reserved on a 24-hour basis. Setting up and tear down of all decorations are the responsibility of the convenor. Victoria Inn Hotel and Convention Centre will not be responsible for any missing or damaged decorations, or wedding cake components. Smoking is not permitted anywhere in the hotel. A room rental charge is applied to all rooms used for meetings, exhibits and other purposes.

No open flame, including candles, are permitted in the facility.

Audio-Visual Equipment

The banquet sales department will arrange for rental of audio-visual equipment which you may require for meetings or program activities. Please place your audio-visual order with the banquet sales department a minimum of 48 hours prior to your scheduled function.

Socan and Re:Sound

A Socan and Re:Sound charge with applicable taxes will be applied to any function having either live or prerecorded music.

Guest Room Terms & Conditions

All guest room reservations must be guaranteed for arrival with a credit card, advanced payment or to a direct billing account if established.

Service Fee

A \$250 service fee will be applied where items are left in the facility upon completion of your event. Victoria Inn Hotel & Convention Centre Thunder Bay is released of any responsibility of such items.

EVENT DATE _____

NAME OF FUNCTION _____

I have read and agreed to the above terms and conditions

PRINT NAME _____

SIGNATURE _____

DATE SIGNED _____

TESTIMONIALS

I have been planning large tourism conferences for over 20 years and I can honestly say that the planning services and menu that the Victoria Inn, Hotel and Conference Centre supplied were the best I have ever encountered. The food was outstanding! One of the most important aspects of planning and successful multi-day event is keeping your attendees' stomachs happy and the Victoria Inn did just that. Their portion sizes and quality of food were top notch. The hotel staff were tremendously supportive in developing creative food options for the range of meals that we had during our week-long event. A big thank you to the staff and management of the Victoria Inn, Hotel and Conference Centre in Thunder Bay.

-Laurie Marcil, Executive Director Nature & Outdoor Tourism Ontario (NOTO)

As a Conference Coordinator, customer service tops my list of one of the most important qualities I look for when deciding on venues for my events. For this reason, I choose Victoria Inn, Thunder Bay to host many of my events.

Their staff, from the front desk clerk to the catering manager to the porter, is always very attentive, friendly, professional and courteous. They go above and beyond to ensure all of my events are professional and stress free.

Although I always try to give the hotel staff all of the required information well in advance of my events, there are inevitably times in when I have very last minute changes and requests. The staff at the Victoria Inn has always come through for me with these requests. Whether that means coming in early or staying late, they have never let me down. Without hesitation, I would recommend the Victoria Inn, Thunder Bay to host your next event.

-Kari Chiappetta, Conference Coordinator

Thank you so much for hosting us at Fort William Historical Park for our wedding. We had an amazing evening, thanks to the staff and management at the Victoria inn. The venue was perfect for us. It was intimate and needed very little décor because it is naturally so beautiful. The meal was unbelievable; you truly have the best chefs in Thunder Bay! All of our guests were impressed and we cannot thank you enough for considering all of our special requests.

Working with the Victoria Inn team was easy and comfortable. You made this a stress-free event and we cannot thank you enough for that. This has been an evening we won't soon forget. Thanks for being a part of it.

-Maureen McGoey and Neil Mills