

# BANQUET MENU



# 2023



# BANQUET MENU

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**V** Vegetarian, **L** Lactose Free, **G** Gluten Free  
All prices subject to applicable taxes and 15% gratuity.



## BREAKFAST BUFFETS

*Minimum of 25 Guests*

*Served with coffee, decaffeinated coffee and tea.*

### **VICTORIA BREAKFAST BUFFET \$22**

*(Minimum of 25 guests)*

Chilled 100% apple and orange juice  
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

### **PIONEER BREAKFAST BUFFET \$20**

*(Minimum of 25 guests)*

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

### **CONTINENTAL \$16**

Chilled 100% orange and apple juice  
Assorted muffins | Seasonal fresh fruits

## ENHANCE YOUR BREAKFAST

*Price per guest*

Pancakes **\$5**

French toast **\$5**

Vanilla yogurt with granola & berries **\$8**

Oatmeal with brown sugar **\$6**

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## THEMED BREAKS

**\$12 PER GUEST**

*Served with coffee, decaffeinated coffee and tea.*

### PARFAIT

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

### BANNOCK

Fried and baked bannock | cinnamon sugar | jams | whipped butter

### MEDITERRANEAN

Olives | Hummus | vegetable sticks | pita chips

### SNACK TIME BREAK

Chocolate bars | chips | cookies

## BREAKTIME TREATS *Price per guest*

Assorted Muffins **\$5**

Bakery Fresh Danish **\$5**

Fresh Fruit Tray **\$7**

Vegetables And Dip Tray **\$6**

Bakery Fresh Cookies **\$20** per dozen

Bannock With Butter & Jam **\$8**

## BEVERAGES

Freshly Brewed Coffee **\$3/Cup**

Tea **\$3/Cup**

Assorted Juices , Soft Drinks and Water **\$3**

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

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**VICTORIA INN THUNDER BAY BANQUET MENU 5**



## LUNCH ENTRÉES

**\$24 PER GUEST**

*All entrées are served with coffee, decaffeinated coffee and tea.*

### **SHEPHERD'S PIE**

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

### **CHICKEN STIR-FRY**

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

### **CHICKEN PARMESAN**

A five ounce breaded chicken breast smothered in a tomato sauce and Mozzarella cheese over penne pasta. Served with tossed salad.

### **CLUB SANDWICH**

Made with bacon, lettuce, tomato, chicken breast and cheddar cheese on a garlic loaf, served with french fries.

### **GRILLED REUBEN**

Pastrami, Swiss cheese, sauerkraut, 1000 island dressing, served with french fries.

### **CLASSIC CHICKEN CAESAR WRAP**

Loaded with caesar salad, grilled chicken and bacon. Served with french fries.

## BUFFETS

### SANDWICH BUFFET

**\$21 PER GUEST**

1.5 Sandwiches per guest  
Built on an assortment of breads, buns and wraps filled with: A selection of Deli meats and spreads  
Daily soup | Chef's choice salad | Vegetable tray  
Chef's choice desserts | Coffee, decaffeinated coffee and tea

### BUILD YOUR OWN SANDWICH BUFFET

**\$23 PER GUEST**

Combination of mixed green salad | Daily soup  
Assorted veggies and dip | Fresh kaiser rolls  
Assorted cold cuts and cheese | Egg and tuna salad  
| Dainties | Coffee & Tea



## THEMED LUNCH BUFFETS

*Minimum 25 Guests - After 4 pm add \$10 per person.*

*All theme lunch buffets include coffee, decaffeinated coffee and tea.*

**\$25 PER GUEST**

### PASTA BAR

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

### CLASSIC BUSINESS

Southern Fried Chicken | Beef stew | mixed greens with an Herb Vinaigrette | Baby carrots  
Mashed potatoes | Dinner rolls | Apple pie

### OPA!

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

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## DINNER ENTRÉES

All dinner entrées are served with our signature bread basket, coffee, decaffeinated coffee and tea.

**3 Course dinner's include your choice of salad, main course and dessert.**

Additional soup course can be added for \$5 per guest

**EIGHT OZ. BEEF TENDERLOIN | \$57** L G

**TEN OZ. SIRLOIN STEAK | \$52** L G

**ROASTED PRIME RIB | \$49** L G

**CHICKEN TUSCANY \$43** G

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

**CHICKEN WELLINGTON \$43** L G

Pesto marinated supreme breast with roasted red pepper, prosciutto, and a herbed jus.

**CHICKEN CAPRESE \$43**

Marinated mozzarella cheese in a supreme breast with tomato and basil bruschetta.

**PORTOBELLO MUSHROOM STEAK \$43** V L G

Marinated portobello mushroom steak with green oil and mushroom Jus.

**VEGAN LASAGNA \$43** V L

Roasted vegetables, spinach, plant based protein and non-dairy cheese.

## CHILDREN'S MENU

*(Children 12 and under)*

Children's meals are served with choice salad and dessert, includes beverages.

**CHICKEN STRIPS AND GOLDEN FRIES \$20**



# DINNER COMPLEMENTS

## **STARCH** *(choice of one)*

Scalloped potato au gratin | Mashed potatoes | Roasted baby red potatoes

## **VEGETABLE** *(choice of one)*

Maple roasted root vegetables | Grilled Vegetable medley | Roasted asparagus & whole roasted baby carrots

## **SALADS** *(choice of one)*

### **CLASSIC CRISP ROMAINE**

Crisp Romaine lettuce, tossed with caesar dressing, house-made croutons, Parmesan and crumbled prosciutto

### **SPINACH SALAD**

Fresh baby spinach leaves, strawberries, candied pecans, fried goat cheese, and balsamic dressing

### **KALE & ROASTED PEAR SALAD**

Softened kale, candied pecans, crumbled goat cheese, and ginger dijon vinaigrette

### **ROASTED BEET SALAD**

Arugula, toasted almonds and a maple mustard vinaigrette

## **SOUPS** *(choice of one)*

Onion soup with cheese crostini | Roasted red pepper bisque | Butternut squash

## **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.

### **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

### **CREME BRULÉ**

A traditional soft baked custard with a crisp candied crust



### **DESSERT TABLE PLATTERS BAR**

**SUMMER BERRY CHEESECAKE** with berries and custard. *(pictured above)*

**SAUCY LITTLE TARTS:** An assortment of fruit and cream tarts with seasonal garnish.

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**VICTORIA INN THUNDER BAY BANQUET MENU 9**



# THE EMBASSY BUFFET

Minimum of 75 Guests - Signature bread basket, coffee, decaffeinated coffee and tea.

## CHOICE OF CARVERY

HERB ROAST BEEF WITH DEMI-GLAZE SAUCE | \$61

PRIME RIB | \$65

## COLD SELECTION

Caprese salad | Caesar salad | Roasted pear salad | Grilled asparagus with lemon, and olive oil  
Prosciutto and melon | assorted cured meats | Grilled and marinated vegetables  
Roasted peppers & mushrooms

## STARCH *(Choice of Two)*

Scalloped au gratin | Mashed potatoes | Oven roasted potatoes | Penne pasta pomodoro  
Maple roasted sweet potatoes

## 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 ENTRÉES *(Choice of Two)*

Meatballs | Vegetarian Lasagna | Chicken Parmesan | Pork loin | Sugar & spiced salmon  
Chicken Wellington | Perogies

## DESSERT

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

## KENSINGTON BUFFET

Minimum of 75 Guests - Signature bread basket, coffee, decaffeinated coffee and tea.

**\$48 PER GUEST**

### COLD SELECTION

Beet salad | Classic caesar salad | Broccoli salad  
Pickle selection | Seasonal vegetables and dip  
Cheese tray with grapes

### HOT SELECTION

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

### SIDE

Mashed potatoes and gravy  
Grilled vegetable medley

### DESSERT

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

## HOT HORS D'OEUVRES

**\$25 PER DOZEN**

### SMOKED SALMON

Lemon, fresh dill and cream cheese

### PROSCIUTTO WITH MELON

Prosciutto and melon on a skewer

### ASSORTED MAKI & CALIFORNIA ROLLS

(PRICED PER ROLL)

Wasabi, pickled ginger and soy sauce

### CAPRESE SKEWER

Calabrese Salami, bocconcini cheese, tomato, basil

### BRIE AND CRANBERRY

Breaded Brie and cranberry compote with herbs

### MINI QUICHE

Spinach, wild mushroom and goat cheese

### SPRING ROLLS

Sweet chili ketchup

### BACON WRAPPED SCALLOPS

Maple, thyme and fresh lemon

### STEAK CROSTINI

Steak, aioli, onion and pepper

### GARLIC SHRIMP

Drizzled with lemon Cajun garlic butter

### RISOTTO BALLS

Served with marinara sauce

### ASSORTED FLAT BREADS

Assorted pizza style bread

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**VICTORIA INN THUNDER BAY BANQUET MENU 11**



# RECEPTIONS PACKAGES

## **PREMIUM \$30/ person (6 pieces per person)**

*Choose 5 hors d'oeuvres*

Crisp vegetable crudité with house dip | Cheese and crackers | Assorted pickles | Sliced fresh fruit

## **SOCIAL RECEPTION \$20 per guest**

Includes the following:

Non-alcoholic punch | Fresh vegetable tray and dip | Rolled sandwiches | Assorted dainties | Fruit tray | Coffee and tea

# CHARCUTERIE

## **PLATE \$10/guest**

Prosciutto | Melon | Cured meat | Cheese | Olives | Roasted peppers | Bread sticks

## **BOARD \$10 Each board serves 8-10**

Cracker Bread | Assorted cured meats | Melon | Cheese | Cured vegetables

## **BUFFET \$20/guest served buffet style**

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

# LATE NIGHT SNACKS

## **FRYER BAR \$10/GUEST**

Mini perogies | Boneless chicken bites | Cheese sticks | Spring rolls | Kettle chips

## **SHEET PIZZAS \$10/GUEST**

Pepperoni | Sicilian | Veggie

## **POUTINE BAR \$10/GUEST**

Fries | Gravy | Bacon | Onion | Cheese | Tomato | Jalapeño, Black olives | Sour cream

## **TACO BAR \$10/GUEST**

Tortillas | Ground beef | Lettuce | Tomato | Cheese | Sour cream | Salsa

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# SIGNATURE WINE LIST

## RED WINE

### PELEE ISLAND \$33

VQA Merlot

### LINDEMAN'S CAWARRA \$36

Shiraz

### SANTA RITA 120 \$37

Cabernet

### FOLONARI \$44

Valpolicella

## WHITE WINE

### PELEE ISLAND \$33

Pinot Grigio

### LINDEMAN'S BIN 65 \$36

Chardonnay

### SANTA RITA 120 \$37

Sauvignon Blanc

### FOLONARI \$44

Pinot Grigio



## BLUSH/SPARKLING

### BRIGHT'S PRESIDENT DRY \$32

Sparkling

### FREIXENET \$36

Cordon Negro Brut

### PELEE ISLAND LOLA \$33

Sparkling

# SERVICES

## THE BAR

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 \$50 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

(Cash Bar, plus 13% HST)

BEER BY THE BOTTLE Cracked Canoe, Moosehead, Budweiser, Coors Light	\$6.50
PREMIUM BEER Heineken, Stella, Corona	\$7.25
SLEEPING GIANT Northern Lager, Mr Canoe Head	\$8.50
HOUSE WINE	\$7.50
LIQUOR (10Z.) Gordons, Captain Morgan, Smirnoff, Crown Royal, Ballantine's	\$6.50
LIQUEURS (10Z.) Sambuca, Baileys, Tequila Rose, Amaretto, St. Remy Brandy	\$8.00
SOFT DRINKS	\$3.00

### HOST BAR

(Host Bar, plus 13% HST & 15% gratuity)

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	\$7.50
HOUSE WINE BOTTLE	\$33
LIQUOR (10Z.) Gordons, Captain Morgan, Smirnoff, Crown Royal, Ballantine's	\$5.25
LIQUEURS (10Z.) Sambuca, Baileys, Tequila Rose, Amaretto, St. Remy Brandy	\$7.00
NON-ALCOHOLIC BEER	\$5.25



# ADDITIONAL SERVICES

## TRADE SHOW PRICING

8' Copper top table , includes 1 chair, linen upon request and power where available **\$20**

**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 | Extension cord with power bar

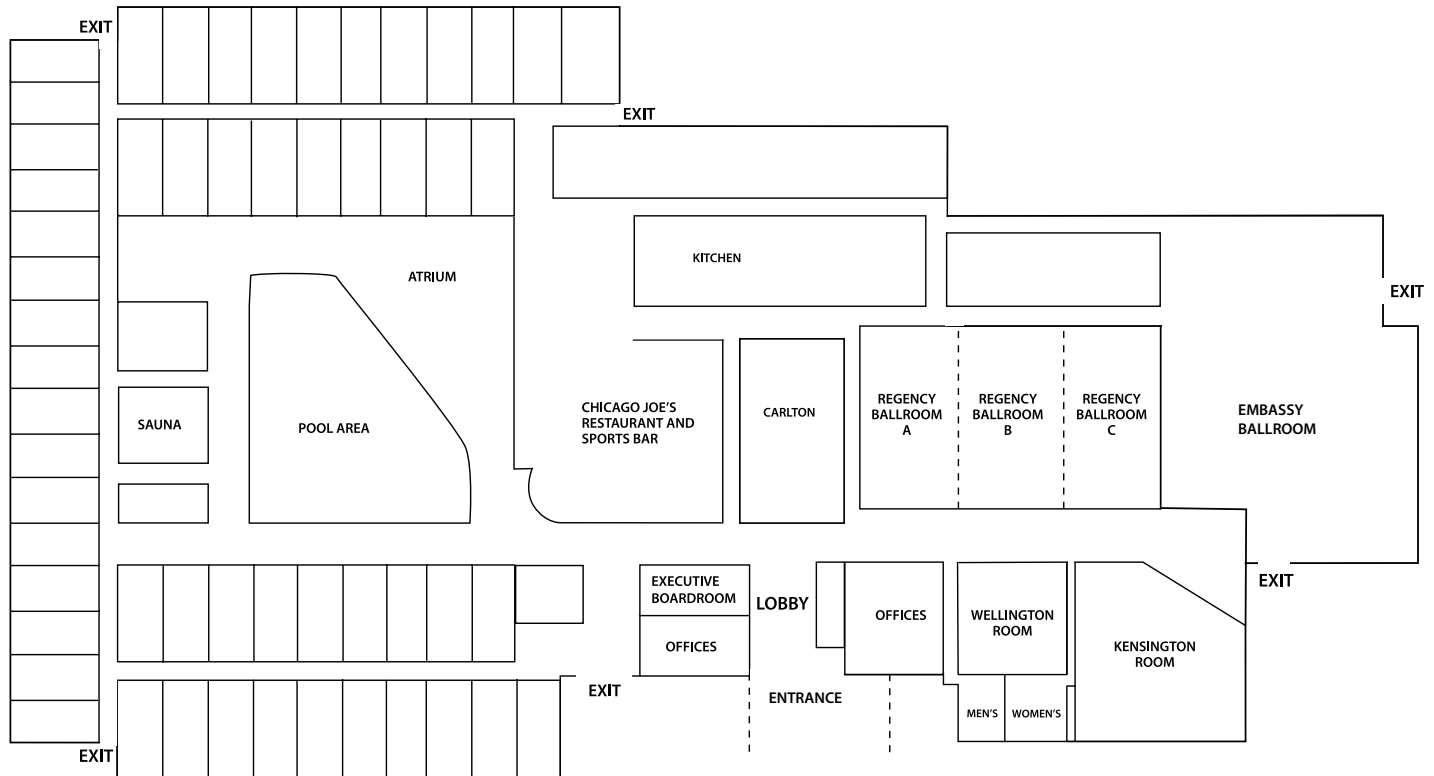
## AUDIO-VISUAL RENTALS

Data projector	<b>\$175</b>
Lap top with connections	<b>\$150</b>
Flip chart	<b>\$20</b>
Easel	<b>\$10</b>

<b>RE: Sound and Socan Fees</b> <i>(Subject to 13% HST)</i>		
<b>Capacity</b>	<b>Without Dance</b>	<b>With Dance</b>
1-100	<b>\$31<sup>30</sup></b>	<b>\$62<sup>64</sup></b>
101-300	<b>\$45<sup>02</sup></b>	<b>\$90<sup>12</sup></b>
301-500	<b>\$93<sup>95</sup></b>	<b>\$187<sup>91</sup></b>
Over 500	<b>\$133<sup>11</sup></b>	<b>\$266<sup>21</sup></b>

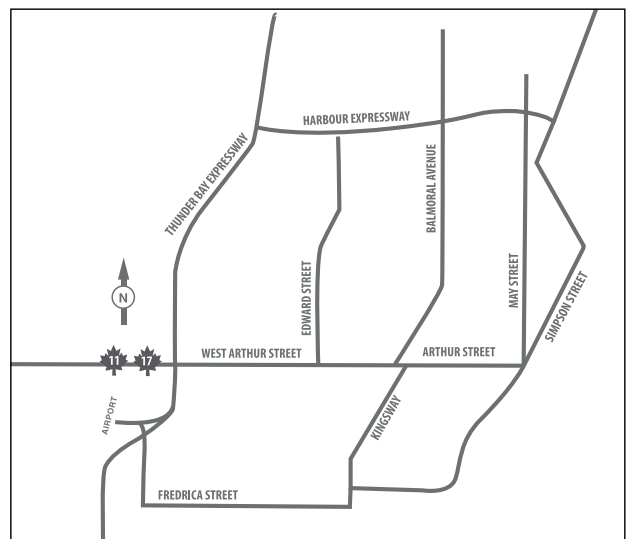
*RE: Sound and Socan fees can change at any time*

# VICTORIA INN HOTEL AND CONVENTION CENTRE



## **VICTORIA INN** HOTEL & CONVENTION CENTRE

555 West Arthur Street, Thunder Bay, ON  
 Phone 1-800-387-3331 • Fax 1-807-475-8961  
[www.vicinn.com](http://www.vicinn.com)

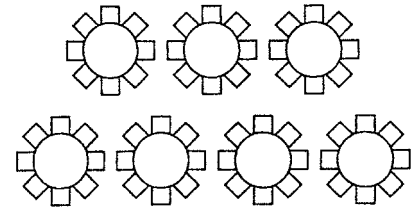




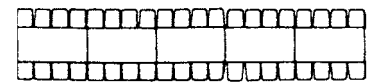
# ROOM RENTALS

Ballrooms and Conference Rooms	Daily Rate (7:00 am - 5:00 pm)
<b>GROUND FLOOR</b>	
Embassy Ballroom	\$1500
Regency Ballroom	\$1500
Regency Ballroom A	\$500
Regency Ballroom B	\$500
Regency Ballroom C	\$500
Regency Ballroom A & B	\$800
Regency Ballroom B & C	\$800
Kensington	\$500
Carlton	\$400
Wellington	\$250
Executive Boardroom	\$300
<b>SECOND FLOOR</b>	
Selkirk Room	\$250
Port Arthur Room	\$250
Ontario Room	\$400

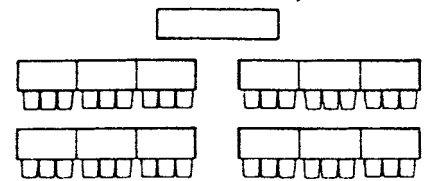
## Banquet Style



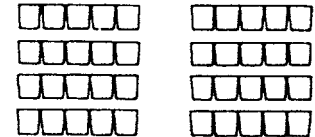
## Boardroom



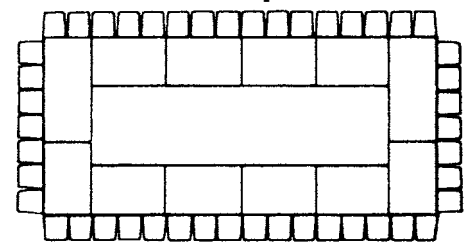
## Classroom Style



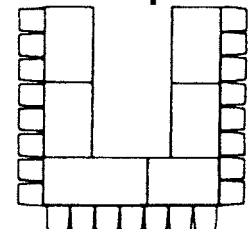
## Theatre Style



## Hollow Square



## U-Shaped



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	20	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

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# VICTORIA INN HOTEL AND CONVENTION CENTRE

## EVENT TERMS AND CONDITIONS

### 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:

- 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.
- 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.
- 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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Signature

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Date





555 Arthur St. West | Thunder Bay, Ontario | P7E 5R5  
1.807.577.8481 | [www.thunderbay.vicinn.com](http://www.thunderbay.vicinn.com)