

# COFFEE BREAKS

## COFFEE

10 Cup Carafe \$35  
 50 Cup Carafe \$165  
 100 Cup Carafe \$320

## HOT BEVERAGES

Regular Tea \$3.75/bag charged on consumption  
 Herbal Tea \$3.75/bag charged on consumption

## A LA CARTE BEVERAGES

Bottled Fruit Juice \$3.75 charged on consumption  
 Canned Soft Drinks \$3.75 charged on consumption  
 Bottled Water \$3.75 charged on consumption

64 oz. Pitcher of Juice \$30  
 64 oz. Pitcher of Pop \$28  
 64 oz. Pitcher of Iced Tea \$28

## A LA CARTE SNACKS *minimum 15 people*

Seasonal Fresh Fruit Tray with Yogurt Dip \$13 per person  
 Fresh Vegetables & Dip \$13 per person  
 Assorted Dainties \$10 per person  
 Assorted Muffins \$6 each  
 Assorted Bagels with Cream Cheese \$6 each  
 Cinnamon Buns \$6 each  
 Assorted Danishes \$5 each  
 Assorted Loaves (Lemon, Banana, Coffee, Wild berry) \$7 each  
 Granola Bars \$3 each  
 Chocolate Bars \$3 each  
 Individual Yogurt \$3 each  
 Oven Baked Cookies \$3 each

**BREAKFAST MENU****PLATED SELECTION**  
**Minimum 25 people****FRESH START**

Garden Vegetable Scramble  
(Egg, Red & Green Peppers, Tomato and Onion)  
Or

Baked Frittata (Gluten Free)

Choice of

Spinach, Diced Ham, Bacon or Green Onions, Bell Peppers, Cheddar Blend Cheese

Fresh Seasonal Fruit Garnish

Chilled Orange Juice  
Freshly Brewed Coffee & Tea

**\$25 per person**

**SUNRISE BREAKFAST**

Scrambled Eggs

Golden Hash Browns

Two Breakfast Sausage Links & Two Strips of Bacon

Fresh Seasonal Fruit Garnish

Chilled Orange Juice

Freshly Brewed Coffee & Tea

**\$28 per person**

**BREAKFAST GRILL**

Choice of French Toast or Pancakes

Two Breakfast Sausage Links & Two Strips of Bacon

Fresh Seasonal Fruit Garnish

Chilled Orange Juice

Freshly Brewed Coffee & Tea

**\$28 per person**

# BREAKFAST MENU

## BUFFET SELECTION

Minimum 25 People

### CONTINENTAL

Assorted Breakfast Pastries

Fresh Seasonal Fruit Platter

Chilled Orange & Apple Juice

Freshly Brewed Coffee & Tea

**\$24 per person**

### HEALTHY START

Seasonal Fresh Fruit Salad

Granola

Individual Yogurt

Assorted Bagels with Cream Cheese

Chilled Orange & Apple Juice

Freshly Brewed Coffee & Tea

**\$24 per person**

### HOME-STYLE BREAKFAST

Choice of French Toast or Pancakes

Scrambled Eggs

Breakfast Sausage

Crispy Strips of Bacon

Golden Hash Browns

Fresh Seasonal Fruit Platter

Chilled Orange & Apple Juice

Freshly Brewed Coffee & Tea

**\$27 per person**

# BRUNCH BUFFET

## VISCOUNT BRUNCH BUFFET

(Minimum 40 people)

Fresh Baked Breakfast Pastries  
 Vegetable and Fruit Trays  
 Choice of 2 Salads  
 Made to Order Omelet Station  
 Fluffy Waffles with Fruit Toppings & Whipped Cream  
 Breakfast Sausage Links and Crispy Strips of Bacon  
 Golden Hash Browns  
 Carved Honey Glazed Ham

### Choice of one Hot Item

Barbecue Chicken  
 Southern Fried Chicken  
 Sliced Chicken Breast with Mushroom Sauce  
 Roast Beef with Red Wine Sauce  
 Roasted Porkloin with Dijon Mustard Glaze  
 Italian Lasagna or Vegetarian Lasagna  
 Chilled Orange Juice & Apple Juice  
 Freshly Brewed Coffee & Tea

**\$40 per person**

### Add Ons:

Extra Hot Item \$6

Baked Redwine & Herb Salmon \$8 per person

Eggs Benedict \$6 per person

Pancakes or French Toast \$ 6 per person

# BREAKS

## AFTERNOON TEA TIME

Homemade Baked Scones  
Our own Oven Baked Cookies  
Freshly Brewed Coffee & Assorted Teas  
**\$18 Per - (min 15 people)**

## BALL GAME BREAK

Assorted Chips  
Popcorn  
Red Licorice  
Chocolate Bars  
Pop & Ice Tea  
**\$19 Per - (min 15 people)**

## HEALTH BREAK

Whole Seasonal Fruit Kabobs  
Assorted Yogurts  
Granola  
Juice Station  
**\$21 Per - (min 15 people)**

## VEGGIE BREAK

Fresh Vegetable Tray with  
Ranch Dip  
Pita Bread Slices  
Hummus  
Juice Station  
**\$21 Per - (min 15 people)**

# LUNCH MENU

## Specialty Plates *minimum 25 people*

### QUICHE

A Combination of Eggs, Cream and Cheese in a Pastry Shell  
(Bacon, Green Onion and Cheese) or (Spinach, Onion and Cheese)

Served With:  
Tossed Salad with choice of dressing  
Chef's Choice Dessert  
Freshly Brewed Coffee & Tea  
**\$28 per person**

### LASAGNA

Tender Pasta Sheets Layered with Bolognese or Vegetarian

Served With: Garlic  
Bread Sticks  
Caesar Salad  
Chef's Choice Dessert  
Freshly Brewed Coffee & Tea  
**\$29 per person**

### GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed in House made Caesar Dressing, Croutons and Parmesan Cheese

Topped with Sliced Grilled Chicken Breast  
Served With:  
Garlic Breadsticks  
Chef's Choice of Dessert  
Freshly Brewed Coffee & Tea  
**\$28 per person**

### 1/4 ROASTED CHICKEN

1/4 Oven Roasted Chicken

Served With:  
Tossed Salad with choice of dressing  
Chef's choice of Potatoes  
Chef's choice of Dessert  
Freshly Brewed Coffee & Tea  
**\$29 per person**

# LUNCH MENU

## PLATED MEALS *minimum 25 people*

### STEAK SANDWICH

6oz Sirloin Charbroiled to Medium,  
Served on Garlic Toast and Garnished with Onion Rings  
\$40 *per person*

### CHICKEN BREAST

#### Choice of:

**Teriyaki:** Glazed with Teriyaki and Pineapple Sauce **\$30 per person**

**Rustic Chicken:** Accented with Roasted Peppers, Onions and Garlic Gravy **\$30 per person**

**BBQ Breast:** Brushed with our House BBQ Sauce and Garnished with Crispy Onions and Fined Chopped Green Onion **\$30 per person**

**Chicken Parmesan:** Breaded Chicken Breast smothered in Garlic Marinara Sauce and Baked with Mozzarella Cheese **\$32 per person**

**South of 2 Borders:** Grilled Chicken Breast Topped with Chunky Salsa and Baked with Nacho Blend Cheese's **\$32 per person**

### SALMON

6oz Grilled or Poached Salmon Fillet Served with a Herb and Citrus Glaze  
\$40 *per person*

### PORK

Roasted or Grilled Pork Loin Chops  
Served with your choice of a Red Wine and Thyme Reduction or Wild Mushroom Demi Glaze  
\$42 *per person*

ALL PLATED MEALS ARE SERVED WITH YOUR CHOICE OF SOUP OR TOSSED SALAD, CHOICE OF POTATO, SEASONAL VEGETABLES, BREAD BASKET, CHOICE OF DESSERT, FRESHLY BREWED COFFEE AND TEA

# LUNCH BUFFET

## (MINIMUM 40 PEOPLE)

### CHOOSE TWO SALADS:

- Rainbow Vegetable Salad
- Caesar Salad
- Mixed greens with a choice of 2 dressings
- Macaroni Salad with Ham & Cheese
- Classic Potato
- Greek Salad
- Coleslaw
- Spinach and Sliced Strawberry Salad with Honey Vinaigrette
- Cucumber & Tzatziki

### CHOOSE TWO ENTREES:

- Barbecue Chicken
- Southern Fried Chicken
- Sliced Chicken Breast with Mushroom Sauce
- English Style Roast Beef with Red Wine Sauce
- Pasta with Italian Meat Sauce
- Sweet & Sour or BBQ
- Meatballs Italian Meat Lasagna
- Roast Pork loin with Balsamic Glaze
- Beef Stir-Fry
- Beef & Rice Cabbage Rolls

### CHOICE OF ONE VEGETARIAN ENTREE:

- Pasta Primavera with Marinara and Seasonal Vegetables
- Three Cheese Manicotti in Tomato Basil Sauce
- Vegetarian Cabbage Rolls
- Vegetarian Lasagna
- Potato and Cheese Perogies with Fried Onions
- Vegetable Chow Mein

### INCLUDES:

- Chef's Choice of Potato or Rice Pilaf
- Seasonal Vegetables
- Bread Basket
- Assorted Dainties
- Fruit Platter
- Freshly Brewed Coffee & Tea
- \$42 per person**

**ADD ADDITIONAL HOT ITEM...\$6 Per Person**  
**ADD BARON OF BEEF CARVERY...\$8 Per Person**

ASK YOUR CATERING CONSULTANT ABOUT OUR GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS ABOVE PRICES  
 DOES NOT INCLUDE PST, GST AND GRATUITY. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

# LUNCH BUFFET

*(Minimum 25 people)*

## QUICK BREAK

Choice of Soup  
Tossed Salad or Caesar  
Salad Garlic Breadsticks

**\$24 per person**

## STIR-FRY

Wonton Soup  
Garden Salad  
Steamed Asian Greens with Chicken, Beef, or Pork  
Fried or Steamed Rice  
Teriyaki or Shanghai Style

Fortune Cookie  
**\$29 per person**

## PASTA

Caesar Salad  
Garlic Breadsticks  
Grated Parmesan Cheese  
Crushed Chili Flakes

**CHOICE OF PASTA:**  
Linguine  
Spaghetti  
Fettuccine  
Penne Rigate  
Farfalle  
Rotini

**CHOICE OF TWO SAUCES:**  
Italian Primavera  
Herbed Meat Sauce  
Alfredo Sauce  
Creamy Rosé  
**\$29 per person**

ALL MEALS SERVED WITH ASSORTED DAINTIES & FRESH FRUIT TRAY  
FRESHLY BREWED COFFEE AND TEA

# LUNCH BUFFET

*(Minimum 25 people)*

## WORKING LUNCH

Tossed Salad  
Fresh Seasonal Vegetable Tray with Dip  
Assorted Breads

### CHOICE OF FOUR SANDWICH FILLINGS:

Chicken Salad  
Smoked Turkey  
Tuna Salad  
Black Forest Ham  
Egg Salad  
Vegetarian  
Roast Beef  
Corned Beef with Dijon Mustard  
**\$28 per person**

1 1/2 sandwiches Per Person  
(Include Artisan Buns, Wraps and Quartered Sandwiches)

## BURGER BAR

*(Minimum 25 Guests)*

**House made Burger Patties**  
**1 per person**

Tossed Salad or Caesar Salad

### CHOICE OF TWO CHEESES:

Pepperjack  
Cheddar  
Mozza  
Swiss

### **Fresh Toppings:**

Sliced Tomatoes  
Red Onions  
Lettuce  
Pickles

Brioche Buns  
Golden French Fries  
**\$32 per person**

ALL MEALS SERVED WITH ASSORTED Dainties & FRESH FRUIT PLATTER  
FRESHLY BREWED COFFEE AND TEA

# DINNER MENU

## FOUR COURSE PLATED MEALS

### ROAST PORKLOIN

Roast Porkloin Coated with a Grainy Mustard and served with a rich Demi-Glaze or Brandy Mushroom Sauce  
\$52 per person

### TRADITIONAL TURKEY DINNER

Succulent Tender Roasted Turkey with Sage Dressing, Topped with Gravy \$54 per person

### STUFFED CHICKEN BREAST

*All our Chicken Breasts are Hand Stuffed in our Kitchen Specifically for Your Event*

#### CHICKEN VISCOUNT

Stuffed with Celery, Onions, Carrots, Swiss Emmental Cheese and White Cream Sauce

#### CHICKEN TUSCANO

Baked Stuffed with Provolone Cheese, Asparagus and Italian Prosciutto Served with Marinara Sauce and Garnished with Grated Parmesan Cheese

#### CHICKEN CORDON BLEU

Chicken Stuffed with Smoked Ham & Swiss Cheese and Topped with White Wine Sauce

#### CHICKEN KIEV

Stuffed with Delicious Herbed Butter and White Sauce

#### CHICKEN MONTENEGRO

Stuffed Tender Chicken Breast with Chopped Tomatoes, Onions, Garlic and Mozzarella and served with Basil Rose Sauce  
\$53 per person

### ROASTED SPRING CHICKEN

½ Seasoned and Roasted with Herbs and Served with Gravy \$52 per person

### CHICKEN AND STEAK DINNER

4oz Beef Tenderloin with a Peppercorn Brandy Sauce and a 5oz Chicken Breast Topped with our Signature White Wine Sauce \$64 per person

### SLOW ROASTED PRIME RIB

8oz Slow Roasted Prime Rib Served with Au Jus and Yorkshire Pudding  
\$65 per person

SERVED WITH YOUR CHOICE OF SOUP, SALAD, CHOICE OF STARCH, TWO VEGETABLES AND DESSERT. ACCOMPANIED BY OUR BREAD BASKET, FRESHLY BREWED COFFEE AND TEA

# DINNER MENU

## FOUR COURSE PLATED MEALS

### SALMON

#### RED WINE AND HERB SALMON

6oz Poached BC Salmon with House-made Citrus Glaze

#### GRILLED SALMON

6oz Grilled BC Salmon with Grilled Citrus Butter

*\$55 per person*

### VEGETARIAN PLATES

#### PASTA

Tender Vermicelli Pasta Topped with House-made Rosé Sauce

*\$47 per person*

#### VEGETABLE KABOBS

Two Vegetable Kabobs Grilled and Served on a Bed of Rice.

Your Choice of Creamed Curry or Teriyaki Sauce

*\$47 per person*

#### VEGETABLE STRUDEL

Roasted Julienne Vegetables Hand Wrapped in a Flaky Golden Pastry,  
Topped with Marinara Sauce

*\$48 per person*

SERVED WITH YOUR CHOICE OF SOUP, SALAD, CHOICE OF STARCH, TWO VEGETABLES AND  
DESSERT. ACCOMPANIED BY OUR BREAD BASKET, FRESHLY BREWED COFFEE AND TEA

**THREE COURSE MEALS AVAILABLE FOR \$2.00 OFF LISTED MENU PRICE**

# CHILDREN'S MENU

(AVAILABLE FOR GUESTS 12 YEARS AND UNDER)

#### CHEESEBURGER AND FRIES

House made Beef Burgers Topped with Cheddar Cheese, Mayonnaise, Ketchup and  
Mustard. *\$17.00 per child*

#### CHICKEN FINGERS AND FRIES

Three Chicken Fingers Served with House made Honey Dill Sauce  
*\$17.00 child*

#### MAC N' CHEESE

Macaroni Prepared with House-made Cheese Sauce  
*\$17.00 child*

# DINNER SELECTIONS

## SOUPS:

- Cream of Potato and Leek
- Mushroom Bisque
- Broccoli and Cheddar Cheese
- Chicken and Wild Rice
- Beef and Barley
- Tomato Basil Bisque
- Vegetable Minestrone
- Roasted Red Pepper

## STARCHES:

- Deluxe Mashed Potatoes with Bacon, Chives and Sour Cream
- Duchess Potatoes
- Garlic Whipped Potatoes
- Cheesy Scallop Potatoes
- Baby Garlic Roasted Potatoes
- Twice Baked Potato (Add 1.00)
- Rice Pilaf
- Fried Rice

## SALADS:

- Bacon and Diced Tomato Wedge Salad  
with Ranch Dressing
- Fresh Garden Greens  
with Herbed Spiced Dressing
- Caesar Salad
- Mixed Greens and Mandarin Oranges  
with a Raspberry Dressing
- Roasted Beet and Goat Cheese Arugula Salad  
with Honey Balsamic Vinaigrette

## DESSERTS:

- New York Style Cheesecake  
(Strawberry, Cherry or Blueberry Topping)
- Caramel Apple Cobbler
- Rockin Chocolate Cake
- Chocolate Mousse Topped with Whipped Cream  
and Chocolate Shavings
- Strawberry Vanilla Cake
- Red Velvet Cake
- Fresh Fruit Cup with Whipped Topping

## VEGETABLES:

(Choose Two)

- Honey Buttered Baby Carrots
- Buttered Green Beans
- Steamed Broccoli
- Steamed Cauliflower
- Grilled Zucchini
- Mexican Corn
- Medley of Vegetables
- Roasted Red and Green Peppers

## ADDITIONAL ACCOMPANIMENTS:

Served Family Style per Table

- Meatballs with Your Choice of Mushroom Sauce or Sweet n' Sour Sauce \$7 per person
- Potato and Cheese Perogies with Fried Onions \$6 per person
- Beef or Veggie Cabbage Rolls in a Rich Tomato Sauce \$6 per person

# DINNER BUFFET SELECTIONS

(MINIMUM 40 PEOPLE)

**CARVED ROAST TURKEY WITH SAGE DRESSING \$55 *per person***

**CARVED HAM \$54 *per person***

**CARVED ROAST BEEF (With Au Jus) \$58 *per person***

**CARVED PORK LOIN (Served with Mushroom Sauce) \$56 *per person***

## YOUR CHOICE OF TWO SALADS

- Caesar Salad
- Macaroni Salad with Ham & Cheese
- Classic Potato
- Greek Salad
- Coleslaw
- Fusilli Pesto Salad
- Tomato, Mushroom & Bocconcini Salad
- Spinach and Sliced Strawberry Salad with a Honey Vinaigrette

## YOUR CHOICE OF TWO HOT ITEM

- Sliced Ham with a Pineapple Sauce
- Dijon Mustard Crusted Porkloin
- Southern Fried Chicken
- Rustic Chicken with Sauteed Peppers and Onions with Garlic Gravy
- Barbecue OR Sweet N' Sour Meatballs
- Three Cheese Manicotti in Tomato Basil Sauce
- Beef or Vegetarian Cabbage Rolls
- Vegetable Chow Mein
- Vegetarian Lasagna
- Potato and Cheese Perogies

## YOUR CHOICE OF ONE STARCH

- Oven Roasted Baby Potatoes
- Garlic Whipped Potatoes
- Scallop Potatoes
- Rice Pilaf
- Fried Rice

**CHOOSE ANOTHER HOT ITEM...\$6.00 *per person***

## ALL BUFFETS INCLUDE

- Tossed Salad with Two Dressings
- Seasonal Fresh Fruit Display
- Seasonal Vegetables and Dip
- Signature Bread Basket
- Assorted Desserts and Dainties
- Freshly Brewed Coffee & Tea

## YOUR CHOICE OF ONE VEGETABLE

- Honey Buttered Baby Carrots
- Steamed Cauliflower
- Buttered Green Beans
- Mexican Corn
- Steamed Broccoli
- Medley of Mixed Vegetables

# HORS D'OEUVRES

## COLD

Deviled Eggs **\$22 per dozen**  
 Cucumber Boats with Chives and Cream Cheese **\$22 per dozen**  
 Smoked Salmon and Herbed Cream Cheese on Pumpernickel **\$30 per dozen**  
 Chilled Prawns with Cocktail Sauce **\$32 per dozen**  
 Cream Cheese with Red Pepper Jelly on Toasted Crackers **\$25 per dozen**

## HOT

Mini Vegetarian Spring Rolls with Plum Sauce **\$25 per dozen**  
 Barbecue Meatballs **\$25 Per Dozen** Spanakopita **\$24 per dozen**  
 Chicken Satay **\$24 per dozen**  
 Teriyaki Beef Tips **\$28 per dozen**  
 Crab Stuffed Mushrooms **\$32 per dozen**  
 Tomato and Ricotta Bruschetta **\$25 per dozen**  
 Prosciutto Wrapped Asparagus Spear **\$25 per dozen**

# CHEF'S CARVERY

## BARON OF BEEF

Accompanied with Brioche Buns,  
 Condiments and Coleslaw  
**\$32 per dozen**

## HERB ENCRUSTED ROAST BREAST OF TURKEY

Accompanied with Cranberry Sauce,  
 Kaiser Buns and Coleslaw  
**\$32 per dozen**

## PULLED PORK

Served with Brioche Buns  
 and Coleslaw  
**\$28 per dozen**

## SIDE SELECTIONS

French Fries **\$4.00 per dozen**  
 Tossed Salad **\$4.00 per dozen**  
 Caesar Salad **\$4.00 per dozen**

# SPECIALTY RECEPTIONS

## **The Ballpark**

Ball Park Hot Dogs served with Ketchup, Mustard and Relish  
**\$17.00 per person**

## **Perogy Bar**

Deep fried Perogies served with Green Onions, Bacon and Sour Cream  
**\$17 per person**

## **Mac & Cheese Bar**

Penne Noodles and Cheesy Sauce served with Bacon & Green Onions  
**\$17 per person**

### **FRESH VEGETABLE TRAY WITH DIP**

Assortment of Fresh Seasonal Vegetables  
 with Ranch Dip  
**\$12 - min 15 People**

### **ASSORTED RELISH AND PICKLE TRAY**

Sweet Pickles, Dill Pickles, Gherkins, Pickled Beets,  
 Stuffed Green Olives and Kalamata Olives  
**\$8 - min 15 People**

### **DOMESTIC CHEESE BOARD**

Cheddar, Mozzarella, Pepper Jack, Swiss & Danish Cheeses,  
 Garnished with Seasonal Grapes and Served with Assorted  
 Crackers  
**\$17 Per - min 15 People**

### **SEASONAL FRESH FRUIT DISPLAY**

Assortment of Fresh Seasonal Fruit with  
 Yogurt Dip  
**\$13 Per - min 15 People**

### **SANDWICH TRAY**

Assorted Sandwiches served with a Pickle Garnish  
 Your Choice of Four Fillings: Egg Salad, Chicken Salad,  
 Tuna, Turkey, Roast Beef, Black Forest  
 Ham, Corned Beef with Dijon Mustard or Vegetarian  
**\$21 Per - min 15 People**

### **DAINTY TRAY**

Assorted Dainties & Squares  
 (Brownies, Butter Squares, Date Squares, Nanaimo Bar)  
**\$13 Per - min 15 People**

### **COCKTAIL SANDWICH ROLLED & PINWHEEL**

Smoked Turkey with Cranberry  
 Devilled Egg with Hot Banana Peppers  
 Shaved Pastrami and Dijon Mustard  
 Black Forest Ham & Swiss  
 with Spicy Mustard  
 Citrus Tuna with Olives  
 Cream cheese & Cucumber with Chive  
 ALL WITH MIXED GREENS GARNISH  
**\$24 Per - min 15 People**

### **POUTINE BAR**

Fries, Gravy and Cheese Curds  
**\$16 Per - min 15 People**

### **AFTER HOURS RECEPTION**

Dill Pickles, Garlic Sausage, Salami, Ham, Turkey,  
 Rye and White Bread, Cheddar Cheese,  
 Marble Cheese and Condiments  
**\$21 Per - min 15 People**

### **NACHO BAR**

Tortilla Chips, Cheese Sauce, Salsa, Sour Cream,  
 Tomatoes, Onions, Bell Peppers, and  
 Jalapeno Peppers  
**\$17 Per - min 15 People**

### **DESSERT BAR**

Assortment of Freshly Baked Cookies, Dainties  
 and Cake Slices  
**\$18 Per - min 15 People**

# BAR SERVICES

LIQUOR	\$8 PER OUNCE
HOUSE WINE	\$8 PER GLASS
HOUSE WINE (BOTTLE)	\$40 PER BOTTLE
BOTTLED BEER	\$8 PER BOTTLE
SOFT DRINKS	\$3.50 PER GLASS
NON-ALCOHOLIC PUNCH	\$60 A BOWL
FLAT RATE FOR POP & JUICE	\$7 PER PERSON

House Wine is Copper Moon Pinot Grigio (White) and Shiraz (Red).  
Specialty wines available upon request.

PLEASE NOTE THE ABOVE PRICES INCLUDE TAXES BUT EXCLUDE 16% GRATUITY

## CASH BAR

A cash bar is recommended when each individual guest is paying for his/her own consumption. The Viscount Gort Hotel will provide the bartender(s) at no charge when liquor consumption is over \$400 per bar. Should the bar(s) revenue be less than \$400, a bartender charge of \$20.00 per hour, per bartender will be applied with a minimum of three hours. Please note that the bartender charges commence 30 minutes before and 30 minutes after the bar operations.

## HOST BAR

A host bar is recommended when the host is paying for the guests consumption of beverages (alcoholic or non-alcoholic). This charge is based on consumption on a per drink basis. The Viscount Gort Hotel will provide the bartender(s) at no charge when liquor consumption is over \$400 per bar. Should the bar(s) revenue be less than \$400, a bartender charge of \$20.00 per hour, per bartender will be applied with a minimum of three hours. Please note that the bartender charges commence 30 minutes before and 30 minutes after the bar operations.

## CORKAGE BAR

A permit bar or corkage bar is recommended if you wish to provide your own liquor for the event.

### STANDARD CORKAGE FEE \$20 PER ADULT

Corkage Fee Includes Glasses, Ice, Garnish, Soft Drinks, Orange Juice, Cranberry Juice, Caesar Mix, Chilling, and Storage of Liquor

### CHILDREN'S CORKAGE FEE \$10 PER MINOR

Corkage Fee Includes Glasses, Ice, Soft Drinks and Juice

### BEER & WINE CORKAGE \$12 PER ADULT

Corkage Fee Includes Glasses, Chilling and Storage of Alcohol

### WINE CORKAGE \$8 PER ADULT

Corkage Fee Includes Glasses, Chilling and Storage of Alcohol

### BARTENDER...\$20.00 Per Hour

(1 Bartender for Every 100 Guests)

## BAR SERVICES

An Occasional Permit is required from the Liquor and Gaming Authority of Manitoba for the number of guests attending the function and the hours of alcohol service. Application for the Permit should be made 14 days prior to the event date.

As you hold the license on the room for the period of time of your permit, the Viscount Gort Hotel is not allowed to supply or exchange liquor, in accordance with LCGA regulations. It is the permit holder's responsibility to ensure an adequate supply of alcohol is purchased for the function. The permit holder is LEGALLY responsible for any and all guests. The permit holder must ensure the safety of their attendees and can be held liable in case of accidents or injuries. The Viscount Gort Hotel and staff operate under the regulations of LCGA, therefore have the right to refuse liquor service if any regulations are not being met.

Arrangements to deliver your liquor must be made with the Sales and Catering Office. The Permit MUST be given to the hotel upon delivery and remain onsite until the liquor is removed from the premises. Upon delivery we will inspect your permit to ensure that the information noted is correct.

Only alcohol listed on the Occasional Permit will be allowed in your function rooms. All function bars must close no later than 1:00 am and function rooms must be vacated by 1:30am.

## ADDITIONAL SERVICES

Flipchart & Markers	\$50	Chair Covers	\$3.50 each
Whiteboard & Markers	\$55	Sashes	\$2 each
Vendor Tables	\$5-\$20	Table Runners	\$2 each
Photocopies	\$0.25 each		
Photocopies over 100 copies	\$0.15 each		

The Viscount Gort Hotel proudly offers the following items at no extra cost.

Podium with Microphone, Table for presenter, Coat Rack(s), Staging (when available),  
Ice Water & Glassware, 1 Extension Cord, Waste Baskets

	Size (SQ FT)	Theatre	Classroom Longs (4)	Classroom Rounds (6)	Board	U-Shape/Hollow Square	Rounds of 8	Rounds of 10	Reception
<b>Royal Ball Room</b>	6612	500	268	276	72	120	460	440	500
Royal A	2552	220	100	108	48	60	140	160	220
Royal B	2030	170	84	84	48	60	96	120	140
Royal C	2030	170	84	84	48	60	96	120	140
<b>Viscount Room</b>	1972	140	72	72	40	48/56	96	120	150
Viscount A	986	70	36	36	16	24/32	48	60	75
Viscount B	986	70	36	36	16	24/32	48	60	75
<b>Windsor</b>	1300	80	40	54	32	36/40	48	60	80
<b>Hanover</b>	667	36	20	24	16	20/24	32	30	45
<b>Kensington</b>	667	36	20	24	16	20/24	32	30	45

# ROOM RENTAL

	8 hours	24 hours	Size (SQ FT)
<b>Royal Ball Room</b>	\$1500	\$2500	6612
Royal A	\$700	\$1000	2552
Royal B	\$600	\$900	2030
Royal C	\$600	\$900	2030
<b>Viscount Room</b>	\$500	\$800	1972
Viscount A	\$250	\$400	986
Viscount B	\$250	\$400	986
<b>Windsor</b>	\$250	\$400	1300
<b>Hanover</b>	\$175	\$300	667
<b>Kensington</b>	\$175	\$300	667

Subject to GST

# GENERAL

Our Professional Catering Services and Experienced Staff know what it takes to elevate an event from Ordinary to Extraordinary. We are committed to making every event we host a success.

1. Menu selections are submitted to the Sales & Catering office at least 28 days prior to your function to ensure availability of menu items.
2. All food and beverages in the licensed banquet and meeting rooms must be supplied by the Viscount Gort Hotel. We may prepare more food than is required for presentation purposes, For health and insurance reasons all food left over must remain in the hotel. The hotel does not allow any food to be brought in or taken from the banquet facilities.
3. All prices are guaranteed for sixty (60) days unless agreed to in writing on the Banquet Event Order or Contract. We reserve the right to substitute menu items in circumstances beyond our control. (ie. weather conditions)
4. The hotel must be advised as to the guaranteed number of guests by 12:00 noon, three working days prior to the event.
5. The hotel will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the estimated number of guests stated in the Banquet Event Order or Contract will be charged for.
6. **Deposit & Payment:** A non-refundable deposit of 5% of estimated charges or \$500 is required to confirm all bookings. Deposits may be transferable at the discretion of the hotel. If direct billing has been approved, all payments will be due upon receipt. After 30 days, the account will be considered past due, and may include interest. Please allow 14 business days for direct billing to be arranged. If direct billing has not been arranged, 90% of the estimated charges of function is due 14 days prior to event. Payment can be made by credit card, cash, or certified cheque. Credit card approval must be filled out for the final payment which is due following the event.  
 \*\* Fifty percent (50%) of the Estimated Value of the event is due and payable by debit, cash or credit card ninety (90) days prior to the event, or sooner, for events booked within thirty (30) days of the event date.      \*\* One hundred percent (100%) of the Estimated Value of the event is due two weeks (14 days) prior to the event date  
 \*\* The balance owing is due on the date of the event.
7. The hotel, at its discretion, may provide alternative function space. We will make every effort to contact you in advance, should this be the case.
8. Upon request, the hotel will set up for 2% above the guaranteed number. Should the overflow occur beyond the control of the client, the hotel will service the guests to the best of its ability.
9. Gratuity of 16% is calculated on the total of all food and beverage. Provincial Sales Tax (PST) and Goods and Services Tax (GST) are applicable as regulated.
10. The Viscount Gort Hotel reserves the right to inspect and control all private functions.

ASK YOUR CATERING CONSULTANT ABOUT OUR GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS ABOVE PRICES

DOES NOT INCLUDE PST, GST AND GRATUITY. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

# GENERAL CONTINUED...

**11. Attrition / Cancellation Policy is as follows:**

- Cancellation within 90 days of the event date, 25% of the estimated cost of the function as determined by the hotel.
- Cancellation within 45 days prior to the event date, 50% of the estimated cost of the function as determined by the hotel
- Cancellation within 30 days prior to the event date, 100% of the estimated cost of the function as determined by the hotel

**12.** Any major changes to the original room set-up as stated on the final Banquet Event Order or Contract may be subject to additional costs.

**13.** The hotel is not responsible for any equipment and/or belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the function sponsor.

**14.** Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Any delay in starting times of meals more than 30 minutes will result in a labor fee being charged. Personal effects must be removed from the banquet room(s) at the end of each function unless reserved on a twenty-four-hour basis.

**15.** Use of the hotel name or logo in advertising is prohibited without prior approval by the General Manager.

**16.** Functions with live or taped music are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and ReSound Fees (artists & record companies). Fees are based upon the capacity of the function room and if the function has or does not have dancing.

**17.** Shipping & Receiving – The hotel cannot accept items more than 48 hours prior to the start of any function. Any items must be removed immediately following event and details of pick up must be provided to sales office. The hotel cannot accept responsibility for any items left at the hotel.

Deliveries cannot be accepted between 11:30am and 1:00pm, Monday thru Friday.

**Socan Fees** - The Society of Music Composers, Authors and Music Publishers of Canada  
(Subject to 5% GST)

**Re-Sound** - For Artists and Record Companies (Subject to 5% GST)

Guests	Without Dance	With Dance	Guests	Without Dance	With Dance
1-100	\$22.06	\$44.13	1-100	\$9.25	\$18.51
101-300	\$31.72	\$63.49	101-300	\$13.30	\$26.63
301-500	\$66.19	\$132.39	301-500	\$27.26	\$55.52
Over 500	\$93.78	\$187.55	Over 500	\$39.33	\$78.66