

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

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 ½ 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 Flakey 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 Sautéed 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*

YOUR CHOICE OF ONE VEGETABLE

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

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

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 Pumpnickel **\$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

1670 Portage Avenue Winnipeg, MB, Canada

VISCOUNT GORT HOTEL
Banquet & Conference Centre

Phone: 204.775.0451

Fax: 204.772.2161

	Size (SQ FT)	Theatre	Classroom Longs (4)	Classroom Rounds (6)	Board	U-Shape/Hollow Square	Rounds of 8	Rounds of 10	Reception
Royal Ball Room	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
Viscount Room	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
Windsor	1300	80	40	54	32	36/40	48	60	80
Hanover	667	36	20	24	16	20/24	32	30	45
Kensington	667	36	20	24	16	20/24	32	30	45

ROOM RENTAL

8 hours

24 hours

Size (SQ FT)

Royal Ball Room \$1500 \$2500 6612

Royal A \$700 \$1000 2552

Royal B \$600 \$900 2030

Royal C \$600 \$900 2030

Viscount Room \$500 \$800 1972

Viscount A \$250 \$400 986

Viscount B \$250 \$400 986

Windsor \$250 \$400 1300

Hanover \$175 \$300 667

Kensington \$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