

DINNER MENU

FOUR COURSE PLATED MEALS

MUSTARD HERB CRUSTED PORK TENDERLOIN

Pork Tenderloin Coated in Grainy Mustard, Fresh Herbs and Breadcrumbs,
Seared for a Perfect Crust and Finished in the Oven

TRADITIONAL TURKEY DINNER

Succulent Tender Roasted Turkey with Sage Dressing and Topped with Gravy

STUFFED CHICKEN BREAST

All of our Chicken Meals are Hand Stuffed in our Kitchen Specifically for Your Event

CHICKEN VISCOUNT

Hand Stuffed with Carrots, Celery, Onion and Swiss Cheese

CHICKEN KIEV

Stuffed with Delicious Herbed Butter

CHICKEN CORDON BLEU

Hand Stuffed with Ham and Swiss Cheese

ROASTED SPRING CHICKEN

Seasoned and Roasted with Herbs and Served with Gravy
½ Chicken

CHICKEN AND STEAK DINNER

4oz Beef Tenderloin with a Peppercorn Brandy Sauce and a 5oz Chicken Breast
Topped with our Signature White Wine Sauce

SLOW ROASTED PRIME RIB

8oz Slow Roasted Prime Rib Served with Au Jus and Yorkshire Pudding

BEEF TENDERLOIN

Slow Roasted Beef Tenderloin Topped with Your Choice of Mushroom Gravy Reduction or Peppercorn Brandy Sauce

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 SELECTIONS

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

DINNER MENU

FOUR COURSE PLATED MEALS

SEAFOOD

LEMON HERBED SALMON

6oz Poached BC Salmon with House-made Lemon Herb Butter Sauce

SHRIMP AND CHICKEN

Five Garlic Tiger Prawns and 5oz Grilled Chicken Breast Topped with our Signature White Wine Sauce

VEGETARIAN

PASTA

Tender Vermicelli Pasta Topped with House-made Rosé Sauce

VEGETABLE KABOBS

Two Vegetable Kabobs Grilled and Served on a Bed of Rice.
Your Choice of Sauce Bollywood, Creamed Curry or Teriyaki

VEGETABLE STRUDEL

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

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 SELECTIONS

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.

CHICKEN FINGERS AND FRIES

Three Chicken Fingers Served with House made Honey Dill Sauce

MAC N' CHEESE

Macaroni Prepared with House-made Cheese Sauce

CHILDREN'S DINNERS ARE SERVED WITH SOUP, SALAD AND DESSERT

DINNER SELECTIONS

SOUPS:

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

STARCHES:

Smashed Sweet Potatoes
Duchess Potatoes
Garlic Whipped Potatoes
Scallop Potatoes
Baby Roasted Potatoes
Stuffed Baked Potato with Sour Cream, Green
Onion and Bacon (Add 1.00)
Rice Pilaf

SALADS:

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

DESSERTS:

New York Style Cheese Cake
(Strawberry, Cherry or Blueberry Topping)
Assorted Mini Cheese Cakes
(Served Family Style)
Chocolate Mousse Topped with Whipped Cream
and Chocolate Shavings
Chocolate Pecan Delight
Chocolate Sensation Cake
Strawberry Shortcake
Fresh Fruit Cup with Whipped Topping
Red Velvet Cake
Warm Apple Square
Gluten Free Chocolate Torte

VEGETABLES:

(Choose Two)
Honey Buttered Baby Carrots
Green Beans Almondine
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
Potato and Cheese Perogies with Fried Onions
Cabbage Rolls in a Rich Tomato Sauce

DINNER SELECTIONS

(MINIMUM 40 PEOPLE)

CARVED ROAST TURKEY WITH SAGE DRESSING

CARVED HAM

CARVED ROAST BEEF (With Au Jus)

CARVED PORK LOIN (Served with Mushroom Sauce)

YOUR CHOICE OF THREE SALADS

Caesar Salad
Macaroni Salad with Ham & Cheese
Classic Potato
Greek Salad
Coleslaw
Quinoa Salad
Fusillini Pesto Salad
Tomato, Mushroom & Bocconcini Salad
Spinach, Walnut, Sliced Strawberry Salad
with a Honey Vinaigrette

YOUR CHOICE OF ONE HOT ITEM

Sliced Ham with a Pineapple Sauce
Mustard Crusted Pork Tenderloin
Southern Fried Chicken
Rustic Chicken with Garlic Gravy
Barbecue OR Sweet N' Sour Meatballs
Beef Burgundy
Three Cheese Manicotti in Tomato Basil Sauce
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

YOUR CHOICE OF ONE VEGETABLE

Honey Buttered Baby Carrots
Steamed Cauliflower
Green Beans Alomondine
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'OEUVES

COLD

Devilled Eggs
Cucumber Slices with Chives and Cream Cheese
Salami Cornets with Stuffed Olives
Smoked Turkey Breast and Cranberry Marmalade on Brown Toast
Tomato and Ricotta Brushetta
Prosciutto Wrapped Asparagus Spear
Smoked Salmon and Herbed Cream Cheese on Pumpnickel
Chilled Prawns with Cocktail Sauce
Cream Cheese with Red Pepper Jelly on Toasted Crackers

HOT

Mini Vegetarian Egg Rolls with Plum Sauce
Barbecue Meatballs
Spanakopita
Mini Grilled Cheese Sandwiches
Chicken Satay
Teriyaki Beef Tips
Pepperoni Pizza Rolls
Crab Stuffed Mushrooms
Bacon Wrapped Scallops

CHEF'S CARVERY

BARON OF BEEF

Accompanied with Kaiser Buns,
Condiments and Coleslaw

HERB ENCRUSTED ROAST BREAST OF TURKEY

Accompanied with Cranberry Sauce,
Kaiser Buns and Coleslaw

PULLED PORK

Served with Kaiser Buns and Coleslaw

SIDE SELECTIONS

French Fries
Baked Potatoes
Tossed Salad
Caesar Salad

RECEPTIONS

FRESH VEGETABLE TRAY WITH DIP

Assortment of Fresh Seasonal Vegetables
with Ranch Dip

ASSORTED RELISH AND PICKLE TRAY

Sweet Pickles, Dill Pickles, Gherkins, Pickled Beets,
Pickled Onions and Kalamata Olives

DOMESTIC CHEESE BOARD

Cheddar, Mozzarella, Pepper Jack, Swiss & Danish
Cheeses, Garnished with Seasonal Grapes and
Served with Assorted Crackers

SEASONAL FRESH FRUIT DISPLAY

Assortment of Fresh Season Fruit with Yogurt Dip

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 Hot Mustard and Vegetables

DAINTY TRAY

Assorted Dainties & Squares
(Brownies, Butter Squares, Date Squares, Carrot Cake)

COCKTAIL SANDWICHES

Assorted Open Faced, Triple Decker
and Rolled Sandwiches
Your Choice of Four Fillings: Egg Salad, Chicken Salad,
Tuna, Turkey, Roast Beef, Black Forest
Ham, Corned Beef with Hot Mustard
and Roasted Vegetables

POUTINE BAR

Fries, Gravy, Cheese, Bacon Bits, Green Onions,
and Sour Cream

Add Beef or Chicken

AFTER HOURS RECEPTION

Dill Pickles, Garlic Sausage, Salami, Ham, Turkey,
Rye and White Bread, Cheddar Cheese,
Marble Cheese and Condiments

NACHO BAR

Tortilla Chips, Cheese Sauce, Salsa, Sour Cream,
Tomatoes, Onions, Bell Peppers, and Jalapeno Peppers

DESSERT BAR

Assortment of Freshly Baked Cookies, Dainties,
Pies and Cake Slices

PIZZA

House made Pizza with your Choice of Two Toppings

BAR SERVICES

LIQUOR
HOUSE WINE
HOUSE WINE (BOTTLE)
BOTTLED BEER
SOFT DRINKS
NON-ALCOHOLIC PUNCH

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

PLEASE NOTE THE ABOVE PRICES INCLUDE TAXES BUT EXCLUDE 15% 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 \$300 per bar. Should the bar(s) revenue be less than \$300, a bartender charge of \$18.00 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 \$300 per bar. Should the bar(s) revenue be less than \$300, a bartender charge of \$18.00 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.

PERMIT BAR

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

STANDARD CORKAGE FEE \$10.00 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 \$5.00 PER MINOR

Corkage Fee Includes Glasses, Ice, Soft Drinks and Juice

BEER & WINE CORKAGE \$4.00 PER ADULT

Corkage Fee Includes Glasses, Chilling and Storage of Alcohol

BARTENDER...\$18.00 Per Hour

(1 Bartender Recommended 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 MLCC 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 the Manitoba Liquor Act, 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.

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, all food left over must remain in the hotel.
- 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 deposit of 5% of estimated charges or \$1000 is required to confirm all bookings. Deposits are non refundable, but 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.
- 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 15% 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.

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 labour 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 can not 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 can not accept responsibility for any items left at the hotel.

Deliveries can not 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)

ReSound - For Artists and Record Companies (Subject to 5% GST)

Guests	Without Dance	With Dance	Guests	Without Dance	With Dance
1-100	\$20.56	\$41.13	1-100	\$9.25	\$18.51
101-300	\$29.56	\$59.17	101-300	\$13.30	\$26.63
301-500	\$61.69	\$123.38	301-500	\$27.26	\$55.52
Over 500	\$87.40	\$174.79	Over 500	\$39.33	\$78.66