

Victoria Inn Grand Buffet

Carved Items

Glazed Leg of Ham

Roast Baron of Beef with Gravy

Roast Loin of Pork

Roast Prime Rib of Beef

Roast Turkey

Hot Choices *(choice of one)*

Chicken Coq au Vin

Ravioli Marinara

Swedish Meatballs

Stir-Fry

Cabbage Rolls

Chicken Parmesan

Perogies

Sweet & Sour Meatballs

11lb Baked Potato

Complete Salad Bar

Tossed Salad & Dressings, Creamy Coleslaw, Pasta

Salad, Greek Salad, Potato Salad, Assorted Pickle Tray,

Fresh Vegetables & Dip, Fresh Fruit and Cheese Tray

Buffets Include Rolls & Butter, Coffee and Tea

Potato Choice *(choice of one)*

Mashed • Oven Roasted • Wild Rice Pilaf • Scallop

Vegetable Choice *(choice of one)*

Buttered Corn • Honey Glazed Carrots

Green Beans Almondine • Fresh Mixed Vegetables

Dessert Island

Our chef will choose an assortment of different dessert choices.

A minimum of 25 people are required.

Cash Bar Service

This arrangement is appropriate when the drinks sold are on an individual basis.

Host Bar Service

This arrangement is appropriate when the Host is paying for the liquor consumed by the guests.

These services include a fully set up bar with bartender, ice, mix and appropriate garnishes. A small charge may be applied for small groups.

Beer, Liquor and Wine

Coolers and Specialty Liqueurs

The Victoria Inn is not responsible for conveners property that is lost or damaged/left on our premises.

Victoria Inn Receptions

Cold Canapés

Spinach and Crab Dip in Pumpernickel

Shrimp Ring with Cocktail Sauce

Hot Hors D'oeuvres *(per dozen)*

Breaded Deep Fried Shrimp

Bacon Wrapped Pickerel

Mini Egg Rolls

Bacon Wrapped Scallops

Chicken Wings *(your choice of sauce)*

Mini Bruschetta Framaggio

Mozza Sticks

Appetizer Platters

Audio Visual Equipment Rental

Podium

Flip Chart and Markers

Screen 8'x8'

Data Projector

TV, VCR, DVD

Overhead Projector

PA System

Photo Copying and Faxing

Victoria Inn Banquet Information

Prices: Our menu prices are per person unless otherwise stated. PST, GST and 10% gratuity are not included and will be added to the final bill.

Payment: If direct billing is required, please make arrangements to complete a Credit Approval Form to set up a billing account. Payments will be due upon receipt and accounts are considered past due after 30 days.

Final Confirmation: Final confirmation of expected guests must be received by our office a minimum of 48 hours prior to your event.

Holiday Meal Service: We reserve the right to place a surcharge on any contract/event schedule on a statutory holiday.

Banquet Room Assignment: Banquet rooms are assigned by the number of people attending. We reserve the right to change your group to a more suitable room that is more suitable for your attendance.

Food and Alcohol: No food or beverage is permitted to be brought onto the premises.

Room Rental: A minimum room rental fee of \$80 will be applied to your bill.

January 2015



Hotel and Convention Banquet Menu



Victoria Inn

Hotel and Convention Centre

160 Hwy. 10A North • Flin Flon, Manitoba

PH: 204.687.7555 FAX: 204.687.5233

www.vicinn.com

Breakfast

The Continental

Croissants, Muffins, Danish, Fresh Fruit Tray, Glass of Juice, Butter and Preserves, Coffee or Tea.

The Deluxe Continental

Croissants, Muffins, Danish, Fresh Fruit Tray, Cold Cereal, Yogurts, Glass of Juice, Butter and Preserves, Coffee or Tea.

Northern Special

Scrambled Eggs, Sausage and Bacon, Hashbrown Potatoes, Croissants, Danish, Muffins, Butter and Preserves, Glass of Juice, Coffee or Tea.

The Great Northerner *(Buffet Style, minimum 25 people)*

Fresh Fruit, Scrambled Eggs, Sausage and Ham, Hashbrown Potatoes, Croissants, Fresh Muffins, Danish, Butter and Preserves, Coffee or Tea.

Take a Break

Drinks

(priced per cup/bottle/can)

Coffee

Decaffeinated

Tea *(regular or herbal)*

Soft Drinks *(355ml)*

Assorted Juice *(355ml)*

Milk *(white or chocolate)*

Bottled Water

Non-Alcohol Punch

Sweets

Danish/Pastries

Muffins

Cookies

Dainties

Doughnuts

Assorted Yogurts

Cinnamon Bun

Bagel and Cream Cheese

Light Lunches

Great Northern Sandwich Buffet

Built on an assortment of breads which include Croissants, Assorted Wraps, Pitas, Multi-grain Breads and Focaccia. Filled with Ham and Cheese, Roast Beef, Corned Beef, Salmon, Egg Salad and Vegetarian. Includes Chef's choice soup or salad, Fresh Fruit and Assorted Dainties, Coffee/Tea

Northern Deli Buffet

Chef's Fresh Soup, Tossed Salad, Coleslaw, Italian Pasta Salad Sliced Turkey, Corned Beef, Shaved Ham, Garlic Sausage Sliced Cheddar Cheese, Swiss Cheese, Monterey Cheese Assorted Breads and Buns, Sliced Tomatoes, Red Onions, Dill Pickles Assortment of Spreads: Mayonnaise, Dijon Mustard, Horseradish Assorted Dainties, Fresh Fruit, Coffee/Tea

North of 53 Luncheon Buffet

Includes Coleslaw, Italian Pasta Salad, Tossed Garden Salad, Vegetable and Relish Tray, Chef's choice Potato or Rice and Vegetable, Assorted Dainties and Fresh Fruit, Coffee/Tea

Pizza Lunch

Assorted pizzas prepared on a thin crust, includes a tossed salad and chef's choice dessert.

Hot Choices

Lasagna and Garlic Toast	Pot Roast
Beef or Chicken Stir-Fry	Spaghetti
Chicken Parmesan	Pizza
Swedish Meatballs	Hot Roast Beef

Trays *(Serves approximately 20/25 people)*

- Assorted Pickles
- Cheese and Cracker Assortment
- Seasonal Fresh Fruit
- Cold Meats and Rolls
- Raw Vegetables and Dip

Snacks

- Pretzels
- Chips
- Nachos

Victoria Inn Served Dinners

All dinners are served with tossed Garden Salad or Chef's Choice soup, your choice of Potato, Vegetable, Fresh Rolls & Butter, Coffee or Tea and Dessert.

Pot Roast in a Yorkshire Pudding Bowl

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

Breast of Chicken Cordon Bleu

Boneless chicken breast stuffed with smoked ham and Swiss cheese.

Roast Beef and Gravy

Tender sliced beef topped with pan gravy.

Roast Prime Rib

Tender juicy prime rib served with Yorkshire pudding, au jus and Horseradish.

Rack of St. Louis Ribs

A full rack of ribs broiled just the way you like.

Chicken Victoria

Breast of chicken and asparagus spears topped with Hollandaise sauce.

Manitoba Walleye

Our Northern speciality, lightly floured and grilled with butter.

Roast Pork Loin

Tender slices of boneless pork served with a cranberry apple sauce.

Accompaniment *(Choice of one)*

1lb Baked Potato	Mashed Potatoes
Oven Roasted Potatoes	Wild Rice Pilaf

Vegetables *(Choice of one)*

Fresh Mixed Vegetables	Green Beans Almondine
Honey Glazed Carrots	Broccoli and Cheese Sauce

Dessert *(Choice of one)*

Cherry Cheesecake	Baked Apple Crisp
Black Forest Cake	

Interested in Hot Hors D'oeuvres for the start of your function? Ask us about our large assortment.

Let us help you choose a wine to compliment your dinner.