

BUFFET DINNERS

*All buffets are served with choice of Potatoes or Rice Pilaf,
and includes Seasonal Vegetables, Rolls, butter, Coffee and Tea.
Priced per person. Add Surcharge of \$5.00 per Person if Less than 30 Persons*

Buffet Menu A

\$ 29.50

Creamy Yukon Gold Potato Salad
Freshly Tossed Garden Salad
Curried Chicken Penne Salad



Crispy Fresh Vegetables with Dip



Slow Oven Roasted Alberta Top Sirloin of Beef w/ Cranberry
and Red Wine Sauce,

Oven Baked Breast of Chicken in an Orange-Pomegranate
Sauce,

Chef's Vegetarian Pasta Selection



Assorted Squares and Sliced Fruits
Freshly brewed coffee & tea

Buffet Menu B

\$33.50

Traditional Greek Salad
Lemon and Raisin Couscous
Centurion Garden Salad



Fresh Mixed Vegetables and Creamy Garlic Dip
Chef's Famous Homemade Hummus with Pita Bread



Marinated Leg of Lamb accompanied by Roasted Garlic and
Rosemary au jus

Mediterranean Style Chicken Breast in a Balsamic Reduction,
Chef's Vegetarian Pasta



Assortment of Squares and Cakes
Freshly brewed coffee & tea

Buffet Menu C

\$36.25

Centurion Salad
Grilled Marinated Vegetable Salad
Tomato & Red Onion Salad with a Basil Vinaigrette



Fresh Mixed Vegetables with Creamy Dip, Assorted
Domestic & Imported Cheese
with Fruit Garnish and Crackers
Mediterranean Platter with Pita Bread accompanied by
Hummus, Tzatziki and Artichoke Dips



Sliced Angus Top Sirloin of Beef with Herb Au Jus,
Baked Boneless Breast of Chicken w/ Gatiniau
Mushroom Marsala Wine Sauce,
Chef's Vegetarian Pasta Selection



Assorted Pastries, Cakes and Sliced Fresh Fruit

Buffet Menu D

\$41.25

Traditional Caesar Salad
Rosemary Scented Potato Salad in a
Honey and Peppercorn glaze,
Mandarin Spinach Salad garnished w/ Red Onion, Dried
Cranberries & feta cheese



Fresh Mixed Vegetables w/ Roasted Red Pepper Dip,
Assorted Domestic and Imported Cheese with Fruit
Garnish and Crackers,
Mediterranean Platter w/ Pita Bread accompanied by
Hummus, Tzatziki and Salsa/Cream Cheese Dips



Roast Strip loin of Beef,
Poached Atlantic Salmon in a Pernod Cream Sauce
Chef's Vegetarian Pasta Selection



Assorted Pastries, Cakes, Sliced Fresh Fruit and
Chocolate Dipped Strawberries

PLATED DINNERS

*Minimum 30 people. Priced per person. Add Surcharge of \$5.00 per Person if Less than 30 Persons.
Add \$5.00 per additional selection from appetizer choices.*

Dinner 1 \$35.00 per person

Appetizer

Tomato Florentine Bisque
Sliced Provolone and Tomato Salad Dusted with Cracked Black Pepper on a Bouquet of Mixed Greens
Antipasto-Marinated Vegetables with Prosciutto and a Bocconcini, Cherry Tomato Skewer
Traditional Caesar Salad with Garlic Croutons
Fresh Seasonal Garden Salad Mix

Main Entree

Mediterranean Style Marinated Chicken Breast Drizzled with a Caramelized Balsamic Reduction
Cajun Tilapia Baked and Topped with a Ginger-Scallion Red Pepper Sauce
Slow Oven Roasted Top Sirloin of Beef accompanied by Tarragon Flavored Béarnaise Sauce
Breast of Chicken covered in a Gatineau Mushroom Marsala Sauce

Dessert

Lemon Shortcake Garnished with Chocolate Syrup and Strawberries
Double Fudge Layer Cake with Raspberry Sauce
Tuxedo Truffle Mouse Cake with Mango Coulis

Dinner 2 \$40.00 per person

Appetizer

Carrot & Old Cheddar Soup
Baby Spinach Leaves Topped w/ Dried Cranberries, Toasted Almonds, Mushroom & Red Onion, Drizzled w/ Lemon Poppy Seed Dressing
Traditional Cold Shrimp Cocktail w/ Tangy Cocktail Sauce, Lemon Wedge garnish, Tender Mesclun Salad Leaves w/ Carrot, Cucumber and Grape Tomatoes
Smoked Salmon dressed with Capers and Onion drizzled with a Honey Mustard Syrup
Melon and Feta accented with Red Onion drizzled with a Honey Vinaigrette and Fresh Marjoram

Main Entrée

Stuffed Chicken Breast with Portobello Mushrooms and Spinach Topped with Sundried Tomato and Red Pepper Coulis
Triple A Slow Roasted Prime Rib with Bordelaise and Grain Mustard Sauce
Seafood Newburg, Scallops, Shrimps and White Fish Spiked with a Sherry Cream Sauce
Stuffed Pork Loin with Apricot, Date and Roasted Walnut in a Apple Wine Sauce
Oven Baked Chicken Supreme with a Sweet Pepper and Tomato Salsa Piquante

Dessert

Dark and White Chocolate Homespun Mousse
New York Style Cheesecake with Blueberry Coulis
Tuxedo Truffle Mousse Cake Garnished with Mango Coulis
Strawberry Shortcake topped with Chocolate Sauce and Whipped Cream

Dinner 3

\$48.00 per person

Appetizer

Marinated Asparagus, Tomato and Red Onion on a Bed of Fresh Greens

Honey Roasted Butternut Squash Soup

Cucumber Wrapped Fresh Greens Bundle Salad Garnished with Black Sesame Seeds

Lemon Pepper Crusted Atlantic Salmon Morsels served on a pool of Spinach and Cream Velouté or with a Lime Cilantro Sauce

Mediterranean-style Greek Salad with Canadian Feta and Sliced Olives

Main Entree

Hand Carved Alberta Striploin of Beef with Bermuda Onions and a Three Peppercorn Sauce

Poached Fresh Atlantic Salmon Fillet with a Soya and Ginger-Teriyaki Glaze

Pan Roasted Veal Chops served with a Caramelized Leek and Onion Confit

Grilled Filet of Beef Medallions Napped with a Gorgonzola Fumee Blanc Sauce,

Accompanied by Sautéed Garlic Prawns

Oven Roasted Chicken Breast filled with Prosciutto wrapped Mozzarella and Baby Spinach In a White Chardonnay Sauce

Dessert

Silk Chocolate Truffle Cake drizzled with a Mango Sauce

Tiramisu on a Bed of Crème Anglaise

Night and Day Chocolate Mousse Cake

Bavarian Apple Crumble with a Maple Sauce

RECEPTION SAMPLERS

Minimum 20 people. Priced per person.

Menu 1

Fresh Vegetables and Dip Presentation \$12.50
Sour Dough Loaves Filled with Garlic Artichoke Dip
Tomato, Olive and Cheese Skewers
Spicy Chicken Fajita Rolls with a Blend of Monterey Jack and Mozzarella Cheese

Menu 2

Homemade Tortilla Chips with Hummus, Chef's Salsa & Cajun Sour Cream
Wild Mushroom and & Cheese Mini Tarts \$16.50
Sun-dried Tomato and Olive Tapenade on Light Rye Bread
Celery, Carrot & Zucchini Sticks with a Three Cheese Dip
Assortment of Miniature Pastries

Menu 3

Ginger Teriyaki Chicken Satay
Vegetable Spring Rolls \$18.75
Domestic Cheese Display with Crackers and Grapes
Smoked Atlantic Salmon with Capers, Onion and Mustard Mayo
Fresh Fruit Skewers
Squares and Mini Cheesecakes

Menu 4

Hummus Dip with Crispy Pita Points
Mini Chicken Shish Kebobs with Garlic Mayo Dip \$21.25
Spanakopita with a Yogurt Dill Dip
Caramelized Onions in Min Crepes
Herbed Cream Cheese and Julienne of Peppers Pinwheels
Sweet Chili Glazed Meatballs
Strawberries dipped in Dark Chocolate

Menu 5

A Variety of Mini Pita Bites - Ham & Cheese, Chicken Salad, Egg Salad
International Cheeseboard served w/Baguettes, Crackers, Red Pepper Jelly \$22.50
& Apricot Date Chutney
Lobster Rolls
Leek and Mushroom Crescents
Beef Quesadillas
Chocolate Dipped Strawberries with an Assortment of Seasonal Fruit
Mini Pastries

HORS D'ŒUVRES - HOT

\$19.50 per doz.

Egg Rolls w/ Plum Sauce
🌀
Mini Pork Sausage Rolls w/ Honey Mustard
🌀
Mini Mushroom and Onion Tartlet's
🌀
Cheddar Cheese Bites
🌀
Mini Vegetable Kabobs

\$24.50 per doz.

Wild Mushroom Risotto Balls -(moved from 'COLD')
🌀
Vegetable Samosas w/ a Plum and Date Dip - (moved from COLD)
🌀
Vegetable Spring Rolls w/ a Sweet Chili Sauce
🌀
Ginger Teriyaki Chicken Satays
🌀
Beef Kabobs w/ Honey Mesquite Flavored Sauce
🌀
Moroccan Chicken in Phyllo Pastry
🌀
Phyllo Wrapped Spanakopita w/ Herbed Sour Cream
🌀
Ricotta Pesto Crescents

\$27.50 per doz

Crab in Phyllo
🌀
Coconut Breaded Shrimp with Cocktail Sauce
🌀
Caramelized Onion Crepes
🌀
Seafood Bundles
🌀
Lamb Kabobs Minted
🌀
Scallops wrapped in Bacon sautéed in Cognac

HORS D'ŒUVRES - COLD

\$18.50 per doz

Vegetable Ratatouille Cups
🌀
Salami and Cheese Coronets
🌀
Sweet Peppers Julienne and Cheese Pinwheels
🌀
Cherry Tomato & Cheddar Cheese Mini kebabs -*NEW*

\$23.50 per doz

Matane Shrimp on Mini Toast
🌀
Devilled Eggs
🌀
Brie & Pepered Strawberry on Pumpernickel Round -*NEW*
🌀
Smoked Salmon Rosette on Rye -*NEW*
🌀

\$26.50 per doz

California Rolls w/ Soy Sauce and Wasabi
🌀
Prosciutto Melon Bites
🌀
Artichoke Bruschetta on Mini Baguette
🌀
Herbed Cream Cheese Rosette in Puffed Pastry

RECEPTION DISPLAYS

Vegetable Bouquetiere

An arrangement of fresh cut vegetables consisting of broccoli & cauliflower rosettes, baby carrots, crisp celery sticks and sweet red peppers, served with a creamy garlic sauce and a roasted red pepper dip – 150 pieces \$56.75

Dessert Delight

Belgian Chocolate Dipped Fresh California Strawberries with a dusting of Icing Sugar, 100 Displayed on Mirror \$156.25

Shrimp Tree

150 Salt water Tiger Shrimps tucked into a Pineapple Tree and garnished with fresh lemon wedges. This head turning display will be accompanied by a traditional chili cocktail sauce \$187.50

By the Sea

A Full Size Fresh Atlantic Salmon, poached and skinned, decorated with cucumber pinwheels, capers and red onion brunoise and accompanied by fresh lemon wedges and a Sweet Russian Sauce \$200.00



BAR LIST

HOST OR CASH BAR SERVICES

Prices include ice, glasses, mix and garnishes. Priced per drink.

Selection of soft drinks, juices	\$ 2.50
Bottled Water, Perrier water	\$ 2.75
Domestic Beer	\$ 6.50
Imported Beer	\$ 7.50
Deluxe Brand Liquor (Rum, Rye, Gin, Vodka)	\$ 6.50
Cocktail	\$ 7.50
Liqueurs	\$ 7.50
House Wine (red and white)	\$ 6.50
House Wine – 750 ml Bottle	\$ 29.00

Punch (HOST BAR ONLY)

Non-alcoholic Fruit Punch, per person	\$ 2.50
Champagne Punch, per person	\$ 3.75
Fruit Punch with alcohol, per person	\$ 4.25

*We provide one (1) bartender for every 75 guests.
Should total bar sales not exceed \$300.00, a bartender charge of \$25.00 per hour
(Minimum 4 hours, travel time, set up and tear down) will be charged.
15% Service charge applies on host bar services.
Applicable taxes included.*

WINE LIST

White Wine

Per bottle

Jackson-Triggs Prop Res Chardonnay V.Q.A. (Canada)	\$29.00
Chateau Des Charmes, Silver label Chardonnay(Canada)	\$29.00
Lindemans Bin 65 Chardonnay (Australia)	\$35.00
Rothschild Sauvignon Blanc (France)	\$35.00
Folinari Soave (Italy)	\$35.00
Yellow Tail Chardonnay (Australia)	\$35.00

Red Wine

Per bottle

Jackson-Triggs Proprietor's Reserve Cabernet-Franc (Canada)	\$ 29.00
Chateau Des Charmes, Silver label Cabernet Sauvignon (Canada)	\$29.00
Lindemans Bin 40 Merlot (Australia)	\$35.00
Folinari Valpolicella (Italy)	\$35.00
Rothschild Merlot (France)	\$35.00
Yellow Tail Merlot (Australia)	\$35.00

Applicable taxes included.

This is a sample list; we would be happy to provide your favourite wine.

GENERAL INFORMATION

Menus and Prices

The menus listed have been designed for you by our catering team. Should you have something special in mind that does not appear, we would be pleased to meet with you and customize a menu specifically for your event. Prices are subject to change without notice.

Menu Selection

Final menu selection should be made at least three weeks prior to your event. We encourage you to meet with our Conference Service Coordinator to discuss all your catering requirements. Please advise the Conference Service Coordinator of any allergies or special dietary needs for your guests no later than three business (3) days prior to your event.

Food and Beverage

The Best Western Victoria Park Suites will be the sole supplier of food and beverage items. Exceptions may be allowed. Please see the Conference Service Coordinator. At all functions, buffet items will be displayed for a maximum of one and a half (1½) hours from the time stated on the Banquet Event Order. This is to ensure the quality and integrity of the product.

Guarantees

Guaranteed numbers are required by 10:00 am, three (3) business days prior to the event. Final billing is based on guaranteed numbers or actual attendance, which ever is greater.

Payment

Direct billing is available for all Government accounts and for corporate accounts, pending credit approval. We suggest that you allow a minimum of three weeks for credit approval. All major credit cards are accepted for billing purposes as well. We require a \$500.00, non-refundable deposit with signed contracts for all private and social functions. The remaining balance is due 48 hours prior to the event. Any outstanding balance will be payable one day following the event. Deposits are payable by certified cashiers cheques, credit card or cash. A valid credit card number must be on file.

Taxes

Food and beverage	5% GST + 8% PST
Alcoholic beverages	5% GST + 10% PST
Audiovisual	5% GST + 8% PST
Meeting rooms	5% GST



Cancellation Policy

In the event of cancellation 30 days or less prior to the event, you will be responsible for the following fees:

30 days or more	No penalty
Within 15-29 days	50% of projected revenue
14 days or less	100% of projected revenue

Please submit all cancellations in writing to the Best Western Victoria Park Suites.

Parking

Our parking facilities are subject to availability for guests attending your event. Parking is priced at \$14.95 per day per car.

Function Room / SET UP

Function rooms are held only for the hours indicated on your Banquet Event Order.

The hotel reserves the right to assign a more suitable function room should the number of guests and / or set-up requirements change. Changes to rooms set ups with less than 24 hours notice and / or changes to set ups after the Banquet Event Order (BEO) is signed will incur a minimum labour charge of \$100.00.

Signage and Decorations

Signage, displays, banners and decorations brought into the hotel must be pre-approved by the Conference Service Coordinator. Signage must be of a professional nature and is restricted to certain areas of the hotel. **Tacks, nails, pin, or duct tape is not permitted; only masking tape and putty are acceptable.** Please see the Conference Service Coordinator prior to the function for approval. Open flame candles are not permitted in any of our function rooms.

Shipping, Receiving and Storage

Due to storage limitations, no materials may arrive earlier than 24 hours prior to your event and they must be removed within 24 hours. All deliveries will be accepted between 8:00 am – 4:30 pm, Monday to Friday. All packages must be clearly labelled with the following information:

Name of company or activity

Date of event

Name of meeting room

Number of parcels

Attention: Banquet Manager

Security and Damages

The Hotel reserves the right to inspect and control all private functions.

The client, whose signature appears on the contract, agrees to be responsible for any damages done to the premises during the period of time the client, his/her guests, invitees, employees or independent contractor. Damages include that to walls, doors, flooring, hotel equipment or any other. Should the function room be left in a condition that requires extra cleaning, an additional labour charge of \$25.00 per hour. For certain events, the hotel may require that security guards be provided at the client's expense. Only hotel approved security firms will be used.