



2018 WEDDING BANQUET MENU



SERVED BREAKFAST

Upgrade your served breakfast with eggs benedict for only \$3.00/guest.

GRAND CANOE BREAKFAST \$14

Chilled 100% apple or orange juice | Coffee and tea
Fresh baked croissants | Scramble eggs
Smoked bacon | Breakfast potato

THE HOMESTEAD \$14

Chilled 100% orange or apple juice | Coffee and tea
Three slices of French toast | Grilled breakfast sausage
Seasonal fresh fruit cup

BUFFET BREAKFAST

TRADERS BREAKFAST \$14

(Minimum of 25 guests)

Chilled 100% orange and apple juice | Coffee and tea
Crispy bacon and sausages | Toast, butter and preserves
Fresh and fluffy scrambled eggs | Breakfast potatoes

VOYAGEUR BREAKFAST \$17

(Minimum of 25 guests)

Chilled 100% apple and orange juice | Coffee and tea
Fresh baked danish pastries, fruit filled strudel,
Muffins, croissants, butter and preserves | Seasonal fresh fruit
Crispy bacon, sausage links and fluffy scrambled eggs
Vanilla yogurt | Breakfast potatoes

FORT WILLIAM CONTINENTAL \$12

Chilled 100% orange and apple juice | Coffee and tea
Fresh baked croissants, danishes, cinnamon rolls and muffins
Vanilla yogurt | Seasonal fresh fruit

BREAKFAST BURRITO \$15

Flour tortilla shells | Scrambled eggs | Breakfast potatoes
Sautéed onion and peppers | Tomato salsa and sour cream | Crispy Bacon

Enhancements to your breakfast buffet

Priced per guest

Assorted cereals	\$4	Vanilla yogurt with granola & berries	\$5
Pancakes	\$3	Bagels & cream cheese	\$4
French toast	\$3	Oatmeal with brown sugar, milk and dried cranberries	\$5

NORTHWEST COMPANY PARTNER'S BRUNCH BUFFET \$30

(Minimum of 40 guests)

Chilled 100% apple and orange juice | Fresh baked croissants, danish and muffins
Assorted bagels and cream cheese | Chef's breakfast loaves

Canada grade A egg omelet with smoked ham and cheddar cheese | Smoked bacon and sausage
Baked salmon with a sugar & spice | Grilled chicken with roasted red pepper, Prosciutto and herb oil | Pan fried potatoes
Garden salad with green apple, cranberries and Dijon vinaigrette | Caesar salad | Chef's fresh seasonal vegetables
Bothwell signature cheese selection | Assorted cheesecakes, tortes, tarts and individual mousses
Sliced fresh fruit with yogurt | Coffee and tea



All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.

COFFEE BREAKS & BEVERAGES

STARTERS

A selection of assorted muffins (Blueberry, banana nut, chocolate chip and bran), bakery fresh croissants and bakery fresh danish	\$3.50/guest
Bakery fresh cookies	\$2.00/each
Coffee Bunt Cake	\$3.50/each

MID DAY SNACKS

Fresh fruit tray	\$3.50/guest
Whole fruit basket (Serves 10 guests)	\$15/basket
Domestic cheese tray (Includes assorted water crackers)	\$5/guest
Garden vegetables with dip	\$3.50/guest
Hummus with chips	\$3/guest

THEMED BREAKS

\$7/guest

NUTRITIONAL

Vanilla yogurt | Fresh fruit with granola | Coffee and tea

CHEF'S BREAD WORKS

Assorted loaves | Preserves and butter | Coffee and tea

MEDITERRANEAN BREAK

Hummus | Vegetable sticks | Pita chips | Coffee and tea

NORTHERN BANNOCK

Fried and baked bannock | Preserves | Whipped butter | Coffee and tea

SNACK TIME

Cookies | Chocolate Brownies | Coffee & Tea

RAINFOREST ALLIANCE COFFEE

\$2.25/person

To be declared as Rainforest Alliance coffee, the raw materials used in these blends contain at least 30% Rainforest Alliance beans.

BEVERAGES

Herbal tea	\$2.25	*Bottled water (500 ml)	\$2.00	*Assorted milk (250 ml)	\$2.50
*Assorted canned juices	\$2.00	*Canned soft drinks (355 ml)	\$2.00	*Sparkling water (330 ml)	\$3.00
Gatorade	\$3.50	Rock Star	\$3.50		

**Charged on consumption.*

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LUNCH ENTRÉES \$18

Lunch entrées are plated and served with choice of soup or salad, dessert, coffee and tea.
Enjoy your entrée as a buffet \$2 /guest

SOUP OR SALAD

(Choice of one soup or salad)

Fire roasted pepper and tomato bisque with rosemary focaccia crisp

Bolognese soup with pesto crostini

Italian wedding with mini meatballs and spinach

Classic chicken noodle

Traditional split pea soup

Romaine and radicchio with chive vinaigrette and blistered tomatoes

Mixed greens with roasted sweet beets, pecans and pear vinaigrette

Leafy greens with fennel, leeks and horseradish vinaigrette

ENTRÉES

(Choice of one)

FRIED CHICKEN

Golden French fries and coleslaw

PULLED PORK SANDWICH

On a Ciabatta bun with golden French fries

TACO SALAD

Served in a crisp tortilla bowl with sautéed onions and peppers, chicken and cheddar cheese

STEAK SANDWICH

5oz. Certified Angus Beef® Brand steak on an open faced ciabatta with caramelized onions and golden fried potatoes

CHICKEN PARMESAN

Over Gemelli noodles with roasted vegetables

CAPRESE CHICKEN

Chicken breast topped with bocconcini cheese, seasoned tomato, fresh basil

STUFFED CHICKEN BREAST

With bacon and peppers over rice pilaf

DESSERTS

(Choice of one)

Red Velvet Cake | Warm apple cobbler | Chocolate brownie



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BUFFETS

KAMINISTIQUIA SANDWICH BUFFET \$17

An assortment of deli style ham and cheddar cheese | Roast beef and mozzarella cheese | Montreal smoked meat and Swiss cheese
Egg salad sandwiches on a ciabatta bun | Soup | Caesar salad | Dainties | Coffee & Tea

OPEN FACE SANDWICH BUFFET \$19

Rotisserie style ham with Dijon mustard and greens | Carved roast beef with sautéed onions | Grilled chicken with bacon and romaine
Pork loin with shaved pickles, smoked Gouda and mustard | Soup | Assorted green salad | Cheesecake | Coffee & Tea

GOURMET HOT SANDWICH \$18

(10 or more guest required)

Classic Caesar salad | Philly cheesesteak | Chicken Parmesan | Pulled pork
French fries | Triple chocolate brownie | Coffee and tea

THEMED LUNCH BUFFETS \$21

(minimum 25 guests)

All themed buffets include coffee and tea.

VIVA ITALIA

Warm bread sticks | Classic Caesar salad
Herb and garlic roast chicken
Penne & meatballs
Tiramisu cake

OLÉ

Beef & chicken | Hard and soft taco shells
Jalapeño coleslaw | Shredded cheese and sour cream
Onions, tomatoes and shredded lettuce
Mexican infused rice | Seared fajita vegetables
Mini cinnamon sugar donuts

OPA

Greek salad | Couscous salad
Lemon roasted potatoes | Grilled vegetables
Pork and chicken souvlaki skewers
Pita chips and hummus dip | Baklava

CLASSIC BUSINESS

Warm dinner rolls | Creamy coleslaw
Mixed greens with herb vinaigrette
Southern fried chicken and English styled beef
Mashed potatoes and vegetable medley
Red velvet cake

BEEF ON A BUN

Shaved Angus beef | Sautéed onion and peppers
Kaiser Buns | Condiments | Dill Pickles
Caesar Salad | French fries
Chocolate brownies

RED DRAGON

Asian slaw | Egg rolls
Teriyaki chicken stir-fry | Noodles or rice
Wonton soup | Fortune cookies

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DINNER ENTRÉES

Served with our signature bread basket, your choice of soup and salad, starch, vegetables, dessert, coffee and tea.

BEEF

POT ROAST \$40

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

8oz. SIRLOIN STEAK \$43

8oz. NEW YORK STRIPLOIN STEAK \$45

8oz. ROASTED PRIME RIB \$48

8oz. ROASTED TENDERLOIN OF BEEF \$50

CHICKEN

CLASSIC CHICKEN SUPREME \$40

An oven roasted chicken breast stuffed with a garlic confit and herbs accompanied with a rosemary chive sauce

CHICKEN KIEV \$40

Whipped butter, garlic and herbs wrapped in a breaded breast of chicken and fried golden. Served with a red wine demi-glaze

CHICKEN TUSCANY \$40

Stuffed with Gouda cheese, asparagus and Prosciutto and smothered in a roasted chicken jus

CHICKEN WELLINGTON \$41

Pesto marinated supreme chicken with roasted red pepper wrapped in prosciutto in a white wine cream sauce

FISH

BAKED SALMON FILLET \$40

Marinated Atlantic Salmon with our own brown sugar and spice blend

NORTHERN PICKEREL \$38

Delicate pickerel fillets with herbed aioli and caper crust, drizzled with brown butter



V Vegetarian, **L** Lactose Free, **G** Gluten Free

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VEGETARIAN

V GRILLED EGGPLANT WRAPPED RISOTTO \$38

Grilled eggplant, vegetable risotto, basil infused pomodoro

V MEDITERRANEAN SWEET POTATO \$38

Baked sweet potato, garlic, parsley, pesto and garbonzo beans

V L G STUFFED SWEET PEPPER \$38

Roasted vegetable ratatouille, sautéed spinach and rice pilaf blended with roasted onions

V GEMELLI PASTA \$38

House made pasta tossed with roasted seasonal vegetables, sundried tomatoes and eggplant with infused oil and herbs

DINNER COMPLEMENTS

SOUPS

(Choice of one)

Cream of wild mushroom | Roasted red pepper bisque | Butternut Squash | Cream of potato leek

SALADS

(Choice of one)

APPLE AND ARUGULA

Crisp arugula with apples, grapes and a light dijon vinaigrette

CLASSIC CRISP ROMAINE

Crisp Romaine lettuce, tossed with Caesar dressing, house-made croutons, shaved pecorino and prosciutto bacon

ASSORTED GREEN'S

Assorted greens with cucumber wrap, citrus dressing, seeds and berries

SPINACH

Fresh baby spinach leaves, strawberries, candied pecans, spiced Pancetta, crumbled goat cheese, and balsamic dressing

CJ'S SIGNATURE CALIFORNIA SALAD

Romaine lettuce, strawberries, kiwi fruit and Mandarin orange slices, toasted almonds, drizzled with our honey dill dressing

ROMAINE RADICCHIO

Romaine and radicchio with chive vinaigrette and blistered tomatoes

FENNEL LEEK

Leafy greens with fennel, leeks and horseradish vinaigrette

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VEGETABLE

(Choice of one)

Roasted broccoli with blistered tomato | Whole roasted baby carrots and asparagus | Maple roasted root vegetables
Bruschetta stuffed zucchini | Seasonal vegetable medley

STARCH

(Choice of one)

Dauphinoise Potato | Mashed potatoes | Half stuffed baked | Roasted baby red potatoes | Rice pilaf

DESSERTS

(Choice of one)

TRADITIONAL NEW YORK CHEESECAKE

A tasty graham cracker crust filled with rich, smooth cream cheese

CHOCOLATE VOLCANO CAKE

Warm dark chocolate cake filled with chocolate truffle

LEMON TART

Lemon custard in a pastry crust with raspberries and fresh mint

WHITE CHOCOLATE WILD BERRY MOUSSE CAKE

A moist light lady finger sponge filled with a refreshing berry mousse, topped with fresh raspberries, red currants and wild blueberries

CREME BRULÉ

A traditional soft baked custard with a crisp candied crust

NON TRADITIONAL TIRAMISU

Brandy snap basket, mascarpone coffee cream and chocolate dipped lady dippers

CHILDREN'S MENU

All children's entrées are served with salad, main course and a dessert.

Chicken strips and golden fries \$17 | Steamed chicken breast \$17 | Macaroni and cheese \$17 | Cheese pizza \$17



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ENHANCEMENTS FOR YOUR EVENT

As an add on to an existing event

CHARCUTERIE BOARD \$10/guest served family style

Italian bread | Assorted cured meats | Melon | Fried Radicchio | Cheese | Cured vegetables

ANTIPASTO BUFFET \$18/guest served buffet style

Italian bread | Assorted cured meats | Melon | Fried radicchio | Cheese | Cured vegetables

FAMILY STYLED PASTA \$6/guest

Gemelli pasta tossed with marinara sauce Parmesan cheese and pepper flakes

SLOW COOKED MEATBALLS \$6/guest

Marinara sauce, fresh herbs

JUMBO SWEET SHRIMP \$8/guest

4 - 16/20 size shrimp sautéed in garlic butter or served cold as a cocktail

DEEP FRIED SHRIMP \$6/guest

Served with cocktail sauce

SAUTÉED BROWN BUTTER SHRIMP SKEWER \$5/guest

LATE NIGHT SNACKS

As an addition to an evening meal.

FRYER BAR \$9 /guest

Pork wontons, boneless chicken bites, cheese sticks, fried pickle chips and kettle chips

GRILLED CHEESE BUFFET \$7 /guest

A combo of aged cheddar grilled cheese and spinach mozzarella with tomato grilled cheese, displayed with crisp dill pickles, house made mustards and ketchup

ASSORTED PIZZAS \$7 /guest

A selection of flat bread pizzas | Three cheese | Hawaiian | Meat lovers

BOWL OF FRESH COOKED KETTLE CHIPS \$5 /bowl, \$3 /individual bag

Crisp seasoned house made potato chips

NACHO BAR \$9/ guest

Fresh cut tortilla chips, warm cheese, sour cream, salsa, peppers, tomatoes, onions, black olives, jalapeños

POUTINE BAR \$9 /guest

Regular or sweet potato fries, gravy, bacon, onion, cheese, tomato, jalapeño, black olives and sour cream

CHICAGO JOES CHICKEN WINGS \$12/guest

Voted best wings in the city, 4 years in a row, sold by the pound (approx. 9 pieces)

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GRAND VOYAGEUR DINNER BUFFET \$48

(Minimum 75 guests)

All buffets are served with our signature bread basket, coffee and tea.

SALAD / ANTIPASTI

Mixed baby greens, candied walnuts, red beets with citrus vinaigrette | Caesar salad, romaine lettuce, Parmesan cheese dressing, croutons
Tomato mozzarella salad, basil, balsamic, Tuscan olive oil | Grilled asparagus with lemon, arugula, and Italian olive oil
Prosciutto, melon, salami board | Marinated cipolini onions, pickles | Grilled and marinated vegetables, artichokes, peppers & mushrooms

ENTRÉES

Medley of seasonal grilled vegetables | Dauphinoise potatoes | Gemelli pasta with peas, bacon and white wine cream sauce
Pesto marinated chicken and roasted red pepper wrapped in prosciutto, white wine cream sauce
Baked Atlantic salmon, crusted with sugar and spice blend | Carvery: Inside Round of Beef

DESSERTS

Cheesecake with blueberry and strawberry compote | Assorted tortes | Assorted Dainties
Fruit tarts, butter tarts | Seasonal sliced fruits and berries

UPGRADE YOUR CARVERY

Certified Angus Beef® Brand prime rib \$6 / guest

McGILLIVRAY DINNER BUFFET \$41

(Minimum 75 guests)

All buffets are served with our signature bread basket, coffee and tea.

McGILLIVRAY DINNER BUFFET INCLUDES

Sweet beet salad | Classic caesar salad | Broccoli salad | Sundried tomato pasta salad
A tasty pickle selection | Seasonal vegetables and dip | Bothwell cheese tray with water crackers

HOT ENTRÉES

Penne pasta marinara | Oven roasted meatballs
Perogies with bacon and onions | Roasted chicken with herb and garlic

SIDE

Mashed potatoes and gravy | Grilled vegetable medley

DESSERT ISLAND

Seasonal sliced fruits and berries | Assortment of dainties | Cake | Pie | Fruit tarts, butter tarts
Various mousses | Cheesecake with blueberry and strawberry compote | Assorted tortes

ADD A CARVERY

Certified Angus Beef® Brand prime rib \$10/guest
Certified Angus Beef® Brand baron of beef \$6/guest



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An additional charge of \$2/guest will apply to groups under the minimum quantity required.

RECEPTION PACKAGE \$18

Available Sunday thru Thursday until 4:00 pm

Includes the following:

Non-alcoholic punch | Fresh vegetable tray and dip | Assortment of deli sandwiches | Assorted dainties | Coffee and tea

BEEF RECEPTION \$21

Available Sunday thru Thursday

Includes the following:

Kaiser buns | Roasted potatoes | Caesar salad | Sautéed onion and peppers | Dill pickles | Lettuce and tomato
Assorted dainties | Coffee and tea

FOOD STATIONS

Have our Chefs' add flare to your event with an enhancement station to your reception. (Priced per guest)

POT ROAST AND POTATOES \$9

Braised beef served in mini Yorkshire puddings with mashed potatoes and red wine sauce

FISH AND CHIPS \$12

Mustard battered Atlantic Cod fillets fried golden served with fries and tarter sauce

PASTA STATION \$12

Prepared in the room by one of our chefs, fresh pasta tossed with assorted ingredients and sauce

POUTINE BAR \$9

French fries, sweet potato fries, cheese, bacon, green onion, diced tomato and gravy

STIR-FRY STATION \$12

Prepared in the room by one of our chefs, fresh vegetables sautéed with chicken and teriyaki sauce and served over rice or noodles

DRAMBUIE FLAMBEED BERRIES \$9

Prepared in the room by one of our chefs, flambee berries over vanilla ice cream in a caramel basket

All prices subject to applicable taxes and service gratuity. A 15% surcharge will be applied for gluten free alternatives to listed menu items.



RECEPTION PACKAGES

PREMIUM

Crisp vegetable crudité with house | Cheese and crackers | Assorted Pickles | Sliced fresh fruit
Choose two cold hors d'oeuvres | Choose three hot hors d'oeuvres
\$25/ person (5 pieces per person)

DELUXE

Vegetable crudité with house dip | European and domestic cheeses | Gourmet crackers | Mini salad jars | Relishes and pickles
Sliced seasoned fruit | Choose two cold hors d'oeuvres | Choose three hot hors d'oeuvres
\$30/ person (8 pieces per person)

HORS D'OEUVRES COLD ITEMS

(Priced per dozen)

SMOKED SALMON \$20

Lemon, fresh dill and cream cheese

PROSCIUTTO WITH MELON \$21

Prosciutto and melon on a skewer

JUMBO SHRIMP COCKTAIL \$28

Lemons and cocktail Sauce

ASSORTED MAKI & CALIFORNIA ROLLS \$22

Wasabi, pickled ginger and soy sauce

BRUSCHETTA \$18

Marinated tomato and red onion with basil on crostini

MINI JAR SALADS \$20

Cranberry kale and spinach, cashew with strawberries

BEEF TARTER \$22

Minced beef, dijon, dill and red pepper

BRIE AND CRANBERRY \$23

Brie and cranberry on toast points with herbs

HOT ITEMS

(Priced per dozen)

MINI QUICHES \$20

Spinach, wild mushroom and goat cheese

SPRING ROLLS \$20

Sweet chili ketchup

VEGETARIAN SAMOSAS \$20

Coconut curry dipping sauce

BACON WRAPPED SCALLOPS \$25

Maple, thyme and fresh lemon

STEAK BITES \$21

Seasoned with steak spices

CHICKEN SATAYS \$20

Thai peanut sauce for dipping

ARTICHOKE AND PARMESAN \$19

Breaded and deep fried with jalapeño relish

MINI SHRIMP SKEWER \$20

Three shrimp on a skewer drizzled with lemon cajun garlic butter

RISOTTO BALLS \$18

Served with marinara sauce

FLAT BREADS \$20

Assorted pizza style bread

STUFFED MUSHROOM CAPS \$19

Rice blend, Gouda cheese and herbs

DEEP FRIED SHRIMP \$22

Deep fried shrimp with cocktail sauce

MOZZARELLA CHEESE \$21

Fried mozzarella cheese with Pomodoro sauce



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BAR SERVICE

Our bar services include the following amenities: Mix (soft drinks, orange juice, cranberry juice and Clamato juice), garnishes, cocktail napkins, ice and glassware. Only Victoria Inn hotel staff may serve as bartenders.

Mandatory bartender fee of \$18 per hour, per bartender will apply to all bars under \$400. The Victoria Inn schedules one bartender for every 100 guests. Minimum requirement is 4 hours per bartender.

CASH BAR

(Inclusive of applicable taxes)

BEER BY THE BOTTLE Cracked Canoe, Moosehead, Budweiser, Coors Light	\$5.25
PREMIUM BEER Heineken, Stella, Corona	\$6.25
HOUSE WINE	\$6.50
LIQUOR (1oz.) Gilbey's, Captain Morgan, Smirnoff, Seagram's, Ballantine's	\$5.25
LIQUEURS (1oz.) Sambuca, Carolans, Tequila Rose, Kahlua, Amaretto, St. Remy Brandy	\$7.00
SOFT DRINKS BY THE GLASS	\$2.00

HOST BAR

(Subject to applicable taxes and gratuities)

BEER BY THE BOTTLE Cracked Canoe, Moosehead, Budweiser, Coors Light	\$4.50
PREMIUM BEER Heineken, Stella, Corona	\$5.25
HOUSE WINE	\$5.50
LIQUOR (1oz.) Gilbey's, Captain Morgan, Smirnoff, Seagram's, Ballantine's	\$4.50
LIQUEURS (1oz.) Sambuca, Carolans, Tequila Rose, Kahlua, Amaretto, St. Remy Brandy	\$6.00
SOFT DRINKS BY THE GLASS	\$2.00

SELF SERVED BEVERAGES

NON ALCOHOLIC FRUIT PUNCH (25 - 4oz. glasses)	\$30/gallon
ALCOHOL PUNCH (25 - 4oz. glasses)	\$60/gallon
WHITE WINE SANGRIA (25 - 4oz. glasses)	\$80/gallon
RED WINE SANGRIA (25 - 4oz. glasses)	\$80/gallon
POP BAR (cans, based on consumption)	\$2.00
UNLIMITED FOUNTAIN POP BAR	\$3.50/guest



WINE LIST

RED

Pelee Island \$30
VQA Merlot

Lindeman's Cawarra \$32
Shiraz

Alamos \$47
Malbec

Santa Rita 120 \$37
Cabernet

Folonari \$43
Valpolicella

Gabbiano \$45
Chianti

WHITE

Pelee Island \$30
Pinot Grigio

Lindeman's Bin 65 \$33
Chardonnay

Adobe \$40
Sauvignon Blanc

Santa Rita 120 \$37
Sauvignon Blanc

Folonari \$44
Pinot Grigio

Kendall Jackson \$40
Chardonnay

BLUSH/SPARKLING

Ernest & Julio Gallo \$33
White Zinfandel

Bright's President Dry \$32
Sparkling

Freixenet \$36
Cordon Negro Brut

Val d'Oca Pruduttori \$38
Prosecco Brut

WINE RESERVE

Kaiken Ultra \$62
Malbec

McMannis \$62
Cabernet

McMannis \$62
Chardonnay

J. Lohr Seven Oaks \$75
Cabernet Sauvignon

J. Lohr Seven Oaks \$80
Chardonnay

Cline \$49
Zinfandel

Proud partners with Pelee Island Winery, a local Ontario producer. Special orders are considered, please contact your sales representative for more information. MC/AMEX/VISA Accepted for bar purchases only.



ADDITIONAL SERVICES

TRADE SHOW PRICING

8' Copper top table , includes 1 chair, linen upon request and power where available \$15

Fort William Historical Park provides the following items at no additional cost:

Raised staging of four sections | Registration tables | Podium | Ice water and glasses
Pens and paper | Extension cord with power bar

AUDIO-VISUAL RENTALS

All prices are subject to applicable taxes.

Speaker phone	\$85	Flip chart	\$20
Data projector	\$175	Easel	\$10
Stand-up floor microphone	\$65	MAC to VGA adaptor rental	\$15
Tabletop microphone	\$60	MAC to VGA adaptor replacement	\$60
Wireless handheld microphone	\$60	Laptop remote rental	\$20
Wireless lapel microphone	\$60	Laptop remote replacement	\$60
Lap top with connections	\$135	Computer speakers	\$25
Mixer 4 channel	\$45	Portable screen rental 8'	\$35
Mixer 8 channel	\$85	Portable PA system	\$150

ROOM RENTALS AND FEES

ROOM RENTALS	WITH FOOD SERVICES UNDER \$400	WITH FOOD SERVICES OVER \$400	COAT CHECK FEE (if requested)
McGillivray's Landing	\$600	\$400	\$150
Canot du Nord	\$200	Room rental waived	--
Cantine (off season only)	\$200	Room rental waived	--

Re:Sound Fees – Artists and Record Companies

(Subject to applicable taxes)

Capacity	Without Dance	With Dance
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Socan Fees – Music Composers, Authors and

Music Publishers of Canada *(Subject to applicable taxes)*

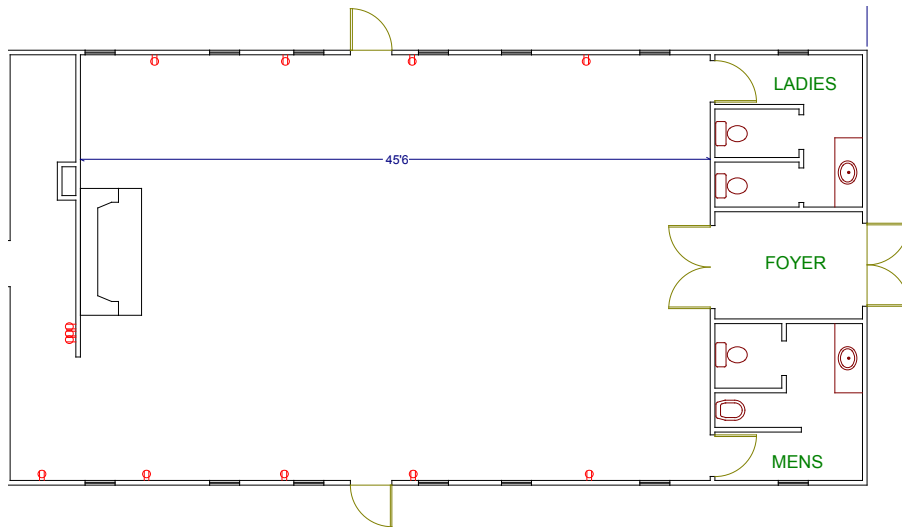
Capacity	Without Dance	With Dance
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Socan & Re:Sound fees can change at anytime.



CANOT DU NORD

The Canot du Nord is located on the historic site and combines heritage architecture with state-of-the-art technology to create a multi-purpose and flexible space that can be customized to suit your needs. This barrier free and comfortable building has handicapped accessible washrooms, a fireplace, tin lantern accent lighting and wood panelled walls. The warm ambience of the Canot du Nord and its wooden flooring also makes this heritage building ideal for hosting dances and informal gatherings.

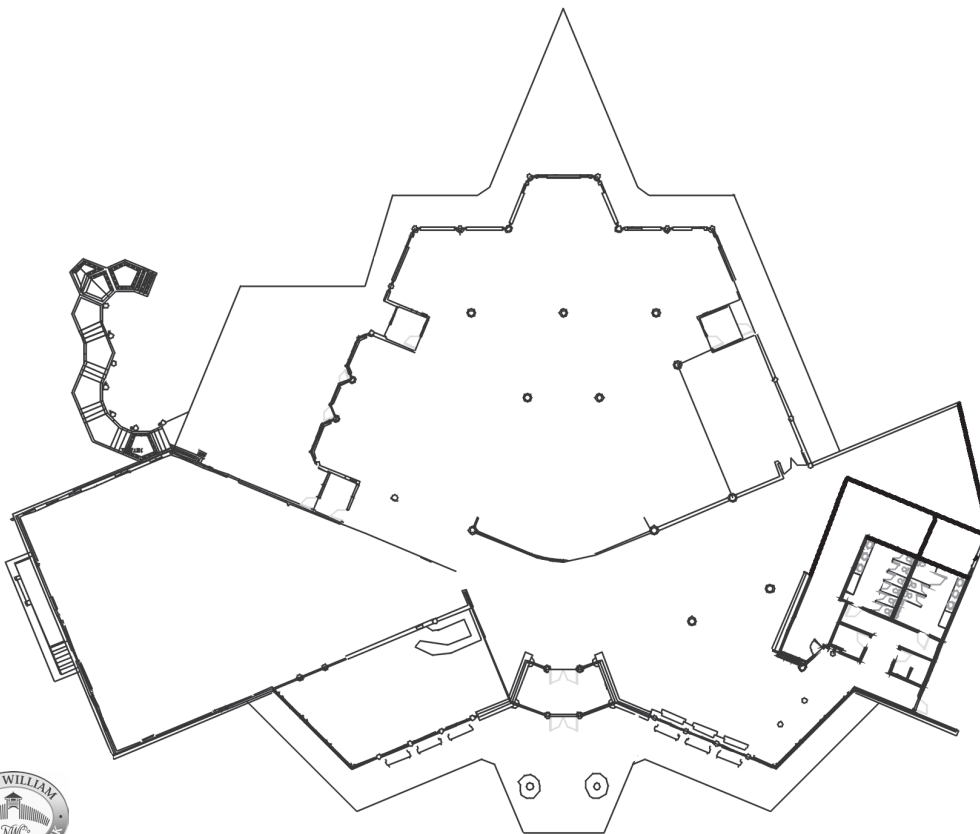


Capacity: 80 seated
100 reception
Dimensions: 33'x53'

Wireless internet
Full washroom facilities
Fully accessible

McGILLIVRAY'S LANDING

Fort William Historical Park's Visitor Centre offers a world-class meeting and convention facility. McGillivray's Landing is an ideal location for large conferences. The room's natural décor is highlighted by full windows on three sides of the room that offer views of our pristine wilderness surroundings. McGillivray's Landing also has the flexibility to be divided into breakout rooms for smaller groups. The walls of the breakout rooms are full height and sound proofed to ensure maximum privacy.



Capacity: 375 seated
500 reception
Dimensions: various

Wireless internet
Outdoor veranda with seating
Fully accessible
Full washroom facilities



TERMS AND CONDITIONS

It is understood and agreed upon by the parties hereto that Fort William Historical Park (FWHP) and Victoria Inn Hotel and Convention Centre shall not be liable or responsible in any manner whatsoever for any damages sustained by any party to the Contract or by any other person, firm or Corporation and the Convenor agrees and undertakes to indemnify FWHP and Victoria Inn Hotel and Convention Centre against any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:

1. FWHP and Victoria Inn Hotel and Convention Centre being unable to perform the services set out in the Contract as a result of any power outages beyond our control, flood, fire, force major or Act of God, or reason beyond its control in whole or in part.
2. The conduct of any person attending the function. The Convenor agrees to reimburse FWHP for any damages done to any part of the FWHP premises or equipment which is caused by any person attending the function.
3. Any activities occurring in the function that are of an illegal nature.

BANQUET ROOMS

McGillivray's Landing located in the Visitor Centre is booked from 8AM until 1AM to ensure no functions are booked before a wedding. Arrangements must be made in advance for set-up/ tear-down with the Victoria Inn Hotel and Convention Centre Sales Manager. Any set up outside of the Victoria Inn Hotel and Convention Centre's available times may result in a \$20 per hour staffing fee, with a minimum of 4 hours. Any additional clean up left by decorators is subject to a \$150 cleaning fee.

MENU SELECTION GUARANTEES

Menu selections from this guide are limited to one entrée, (with the exception of special meal requirements). A \$3.50/guest fee will apply for a second option. Please submit your menu selections to the Victoria Inn Hotel and Convention Centre catering office 30 days in advance, so items can be guaranteed. The Catering Office must be notified with a guaranteed number of people 72 hours prior to the function. Victoria Inn Hotel and Convention Centre will set 2% above the guarantee. All charges will be based upon the guarantee or the actual number of guests served whichever is greater. Victoria Inn Hotel and Convention Centre will only guarantee pricing 90 days prior to the event start date. Catering menus are subject to change without notice.

FOOD AND BEVERAGE CONSTRAINTS

Due to liability insurance, all food and beverage items served must be provided by Victoria Inn Hotel and Convention Centre. The removal of any and all food and beverage from FWHP premises is prohibited. In the event that an exception is made, FWHP and the Victoria Inn Hotel and Convention Centre will not be held responsible for any misfortune resulting from the transportation, refrigeration or preparation of any food or beverage item(s) removed from the premises. Clients must sign a food waiver if an exception is made.

STATUTORY HOLIDAYS

An additional \$5 per person will be charged for events held on statutory holidays.

BAR SERVICE

With a minimum consumption of less than \$400 net per bar, the charge per bartender will be \$15 per hour (minimum 3 hours) and \$20 per hour on statutory holidays (minimum 3 hours) time and a half over 8 hours. Ontario Liquor Laws will not permit service of alcoholic beverages before 11:00 am and after 1:00 am. All entertainment should cease at that time in order to clear the function room by 1:30 am.

INITIAL PAYMENTS

An initial payment of \$10 per person is required to confirm all bookings.

- Additional 50% payment of estimated costs due 180 days (6 months) prior to the event.
- Additional 25% payment of estimated costs due 90 days (3 months) prior to the event.
- Additional 100% payment of estimated costs due 3 working days prior to the event.
- **PAYMENTS ARE NON-REFUNDABLE AND MAY BE TRANSFERABLE AT THE DISCRETION OF THE VICTORIA INN HOTEL AND CONVENTION CENTRE.**
- Payments can be made by cash, debit card, credit card or certified cheque. Personal cheques are NOT permitted.
- A valid credit card number is required to secure the function space regardless of payment type. Any additional charges incurred will be applied to this card



TERMS AND CONDITIONS (CONTINUED)

CANCELLATION AND ATTRITION

FWHP and The Victoria Inn Hotel and Convention Centre have reserved facilities and services as outlined in the contract. Should the client cancel this agreement, the client will forfeit their deposit and FWHP and The Victoria Inn Hotel and Convention Centre as follows:

- 180 days prior to the event 50% of the estimated charges of the function.
- 90 days prior to the event 75% of the estimated charges of the function.
- 30 days prior to the event 100% of the estimated charges of the function.

The Victoria Inn Hotel and Convention Centre will allow a 20% reduction in the total expected guests 30 days prior to the event. Should the expected numbers be reduced by more than the 20%, the client/organization will be responsible for all the food and beverage costs.

The performance of this agreement is contingent upon the ability of the management of FWHP and The Victoria Inn Hotel and Convention Centre to complete the same and is subject to acts of God, labour disputes or strikes, accidents, government restrictions, transportations of goods, beverage or suppliers and other causes whether enumerated herein or not beyond the control of the management of FWHP and The Victoria Inn Hotel and Convention Centre which may prevent or interfere with performance. In no circumstances shall FWHP and The Victoria Inn Hotel and Convention Centre be liable for loss of profit or for other similar consequential damages, whether based on breach of contract, warranty or otherwise.

BANQUET ROOMS

Function rooms are assigned in accordance with your estimate of the number of persons anticipated. Should your final guarantee decrease or increase, we reserve the right to change rooms with notification to the organizer. Items are to be removed at the end of each day unless the room is reserved on a 24-hour basis. Setting up and tear down of all decorations are the responsibility of the convenor. FWHP and The Victoria Inn Hotel and Convention Centre will not be responsible for any missing or damaged decorations, or wedding cake components. Smoking is permitted in designated locations only. A room rental charge may be applied to all rooms used for meetings, exhibits and other purposes.

No open flames, including candles, are permitted in the facility. No glitter or confetti.

AUDIO-VISUAL EQUIPMENT

The Victoria Inn Hotel and Convention Centre banquet sales department will arrange for rental of audio-visual equipment which you may require for meetings or program activities. Please place your audio-visual order with the banquet sales department a minimum of 72 hours prior to your scheduled function.

SOCAN AND RE:SOUND

A Socan and Re: Sound charge with applicable taxes will be applied to any function having either live or pre-recorded music.

GUEST ROOM TERMS AND CONDITIONS

All guest room reservations must be guaranteed for arrival with a credit card, advanced payment or to a direct billing account if established.

SERVICE FEE

A \$250 service fee will be applied where items are left in the facility upon completion of your event. FWHP and The Victoria Inn Hotel and Convention Centre are released of any responsibility of such items.

EVENT DATE _____ NAME OF FUNCTION _____

I have read and agreed to the above terms and conditions.



PRINT NAME _____ SIGNATURE _____

DATE SIGNED _____



Preserving the Past
While Building the Future

Fort William Historical Park: Specialty Services

Weddings, Conferences, Corporate Retreats, Stargazing, Camping & More

Whether it's a banquet, group outing, conference, corporate retreat, special occasion, or camping experience, Fort William Historical Park (FWHP) provides a unique array of offerings and attendant services to make your visit with us all the more memorable.

Wedding Ceremonies

Our beautiful well-groomed grounds, a man-made pond featuring a five-foot fountain, and the nearby Kaministiquia River combine to provide a photogenic backdrop for your special ceremony. Area is situated on the southeast side of the Visitor Centre.

Price: \$500.00 + HST

Time requested: _____

FWHP Sale # _____



Photo Shoots

Fort William Historical Park offers intriguing photographic possibilities, featuring colourful and varied backdrops found throughout the heritage site, from the unique architecture of the many historic buildings and themed areas to the beautiful Kaministiquia River and surrounding natural scenery. If you are requiring any of our buildings to be opened during our regular business hours to have pictures taken inside during your two hour photo-shoot, please advise which building(s) you prefer and we will be happy to accommodate your request if the locations are available (Subject to availability). If your photo-shoot is taking place outside regular business hours, there would be an additional fee of \$80.00 + HST to have a staff assist with opening of the buildings.

Price: Before 5pm \$132.74 + HST / After 5pm \$176.99 + HST

Time requested: _____

FWHP Sale # _____



Screen Rentals

Screen rentals are available for gatherings in McGillivray's Landing & the Canot Du Nord.

Drop-down projection screens specs: McGillivray's Landing: 10' x 9'; Canot Du Nord: 8' x 8'

Price: \$30.00 + HST



Shuttle Bus Service

FWHP offers bus services for our clients' convenience. The coach accommodates up to 35 guests while the mini-bus carries up to 20 passengers. Both vehicles are equipped to assist patrons requiring wheelchair assistance.

Price: \$85.00 per hour + HST (Subject to availability).

Time(s) requested: _____

Pickup location: _____

Drop off location: _____



Complimentary Parking is available at the Visitor Centre for personal vehicles and motor coaches.





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Website Event Listing

Your event can be listed on Fort William Historical Park's online calendar. A brief title, event times and a link to a supporting webpage of your choice can be listed. If you choose not to provide information for the calendar your event will simply be listed as "Private Function"

EVENT TITLE: _____

EVENT TIMES START: _____ FINISH: _____

WEBLINK: _____

Price: FREE

Voyageur Feasts

For a unique dining experience, savor a heritage-style meal enlivened by historic hosts. Gentlemen, ladies, voyageurs, and musicians from the Northwest Company will introduce you to the colourful heritage of the Canadian fur trade during the early 1800s. Join in the fun with traditional toasts, stories, and anecdotes with the inhabitants of Fort William. Menu options and prices are available from the Victoria Inn Hotel & Convention Centre (577-8481).

Price to be determined upon consultation

David Thompson Astronomical Observatory: Star Walk Experience

Visit the David Thompson Astronomical Observatory (DTAO) and view the night sky courtesy of one of the largest telescopes in Central Canada. On clear evenings, viewings provide breathtaking observations of stars, planets, moons, and nebulas. During inclement weather, the Observatory can provide fascinating images courtesy of recently recorded stills and video, along with live link-ups with sister telescopes in Chile and the Canary Islands.

- Become acquainted with the Observatory's giant 20" telescope, the adjacent Discovery Centre, and the Observatory's namesake, David Thompson, Canada's most famous explorer and cartographer
- Get a close-up look at real meteorites and 3-D maps of the Universe
- Participate in stargazing workshops and get hands-on experience with state-of-the-art equipment
- Veteran stargazers are welcome to access the telescope pad and use their own equipment
- Book your own group tour or enjoy a catered function in our Discovery Centre

**Price: Adults \$10.00 / Seniors, Students, Youth 6-12 yrs. \$8.00 + HST / Children under 5 free;
Prices for catered function will determined upon consultation**

Time requested: _____

FWHP Sale # _____





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Costumed Historic Interpreters & Musicians

Costumed interpretive staff including voyageurs, gentlemen, ladies, and musicians will greet your guests and add a unique brand of colour, banter, and entertainment to your evening.

Price: \$80.00 / Costume staff or Musician + HST (Subject to availability).

Time requested: _____

Number and type of historic interpreter: _____

FWHP Sale # _____

Private Walking Tours Groups

Guests can enjoy an interactive tour throughout our historic site led by our friendly and knowledgeable costumed historic interpreters. Visit the Native Encampment, Great Hall, artisans' square, and other fascinating areas while you learn about the colourful fur trade era in Canada. Duration: 1.5 hrs

Price:

Small Group 10 to 19 people per person

Adults \$12.00 / Seniors \$10.00 / Students \$10.00 / Youth \$9.00 + HST / Children under 5 free

Large Group 20 or more people/per person

Adults \$11.00 / Seniors \$10.00 / Students \$9.00 / Youth \$8.00 + HST / Children under 5 free

Time requested: _____

FWHP Sale # _____

Grand Canoe Arrivals

Experience what it was like to arrive at Fort William by canoe and receive a literally thunderous greeting, fur trade style. Your group (maximum of 10) will ride in a heritage canoe from our Visitor Centre down the Kaministiquia River to the wharf to experience a grand greeting replete with musket and/or cannon salutes, bagpiper, and a personal welcome from Fort William's Proprietor. The Grand Canoe Arrival takes approximately 25 minutes. **This option combines very well with the group tour.*

Price: \$350.00 + HST

Time requested: _____

FWHP Sale # _____

Muskets and Cannon Salutes

The crack of authentic muskets and thunder of period cannons provides a unique and impressive way to greet your guests for virtually any occasion.

Price: Musket Salutes \$55.00 + HST / Cannon Salutes \$200.00 + HST

Time requested: _____

Musket Salute Only? (Y/N) _____

FWHP Sale # _____





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Team Building Package

Need to add something different to your corporate retreat or group meeting? We can provide a custom-designed package of heritage-style recreational adventures, team-building exercises, and other hands-on activities to pep up your staff outing, conference, corporate retreat, or special gathering. Our experienced staff are ready to lead your group in unique experiences including:

- Aboriginal Heritage Programs
- Voyageur Games
- Nature Hike
- Heritage Craft Workshops
- Muskets and Cannons
- Heritage Dancing
- GPS Scavenger Hunt
- Canoeing
- Snowshoeing

Prices will be determined upon consultation

RV Camping

Enjoy a safe, relaxing campsite embellished by the beautiful scenery and serenity of the nearby Kaministiquia River.

Amenities include:

- Numerous non-serviced campsites
- Power for serviced campsites ranges from 20/30 AMP to 50 AMP
- Fresh water access, perimeter fencing, toilets, showers and fire rings
- Garbage and recycling bins, grey and black water dump stations
- Picnic tables and picnic areas
- Canoe/kayak rentals and access to remote wilderness island hiking trails
- Trading Post retail store with souvenirs, gifts, ice and campfire wood
- Free Wi-Fi
- Paved wheelchair-accessible pathways
- Access to all scheduled public programming

Campsite Rental Fees per Night:

Serviced sites \$35.00 + HST / Non-serviced sites \$25.00 + HST





Fort William Historical Park: Specialty Services

Weddings, Conferences, Corporate Retreats, Stargazing, Camping & More

FWHP Specialty Services Agreement

Terms and Conditions:

The Customer agrees and undertakes to indemnify FWHP against any and all claims and expenses for any loss or damages resulting from:

- A) FWHP being unable to perform services set out in the Agreement as a result of any power outages beyond FWHP's control, flood, fire, or Act of God, or reason beyond its control in whole or in part.
- B) The conduct of any person attending the function. The Customer agrees to reimburse FWHP for any damages done to any part of FWHP premises or equipment caused by any person attending the function.
- C) Any activities occurring in the function that are of an illegal nature.

Event Parameters

Booked rooms and/or areas on FWHP property are reserved for the exclusive use by the Customer. Unless otherwise stated, Customer event usage is contained within the respective room or area as booked. However, FWHP reserves the right to conduct ancillary business related to standard operations, concurrent bookings, and events that may occur within the proximity of the Customer's event. Condition applies to any bookings or events that may arise after the date of booking.

Room Assignment

Function rooms are assigned in accordance with Customer's anticipated attendance. Should the final number increase or decrease, FWHP reserves the right to change venue rooms with notification to the Customer.





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Victoria Inn Representative

Customer

Date: _____

Date: _____

FWHP Representative

Date services needed: _____

Date: _____

FOR INFORMATION PLEASE CONTACT:

Fort William Historical Park

1350 King Road, Thunder Bay ON P7K 1L7

PH: 807-473-2344 / FX: 807-473-2327 / EMAIL: reservations@fwhp.ca / www.fwhp.ca

