



SOCIAL &
WEDDING
MENU

HOTEL
VICTORIA

Mossop's

SOCIAL HOUSE

CANAPÉS

Family Style
Seated

Food Station

Beverage
Packages

Terms &
Conditions

Contact

events@mossops.ca
(416) 363-1666

All Gluten-Friendly items are prepared in the same kitchen as our other menu items, with the risk of gluten exposure. Therefore, Mossop's Social House does not recommend any of our Gluten-Friendly items for customers with Celiac Disease. Guests with gluten sensitivities can consume at their own discretion.

CANAPÉS

Maximum 112 Guests.

SALAD BITES

CHOPPED SALAD SPOONS ^{VG GF DF}
\$38 PER DOZEN

CHOPPED KALE SALAD BITES ^{V GF DF}
with housemade honey lemon vinaigrette
\$38 PER DOZEN

FROM THE GRILL

AMBA CHICKEN SKEWERS ^{GF DF}
\$42 PER DOZEN

BEEF SKEWERS ^{GF DF}
\$45 PER DOZEN

MOSSOP'S SIGNATURE ITEMS

MINI FALAFEL PITA ^{VG DF}
\$39 PER DOZEN

ZA'ATAR FRIES ^{VG GF DF}
\$35 PER DOZEN

SPICED ROASTED CAULIFLOWER BITES ^{VG GF DF}
\$35 PER DOZEN

DESSERT

OPEN-FACED ICE CREAM SANDOS
\$35 PER DOZEN



CREDIT: RYAN NANGREAVES @GOOD_WORK

PRICES AND TAXES: Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. 20% gratuities and 13% HST will be applied on all food and beverages. 13% HST is applied on rentals. All taxes and gratuities are subject to change. Provincial regulations require that the hotel must supply any food and/or beverage brought into a function/banquet room.

V: Vegetarian | VG: Vegan | GF: Gluten-Friendly | DF: Dairy-Free

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PLATED MENU OFFERING

Minimum 20 and Maximum 50 Guests.

MENU A \$55 PER PERSON

STARTERS (SELECT 1)

CAESAR SALAD

crisp romaine lettuce tossed with house-made Caesar dressing, croutons, bacon and cheese

SOUP OF THE DAY ^V

MAINS (SELECT 1)

LEMON SOY GLAZED SALMON

with jasmine rice, broccolini, pineapple cucumber salsa and beurre blanc

PAN ROASTED CHICKEN SUPREME ^{GF DF}

with pan jus

GNOCCHI PASTA ^V

with pesto cream sauce

DESSERT

CHOCOLATE CRUNCH PYRAMID

BEVERAGES

TEA & COFFEE

MENU B \$60 PER PERSON

STARTERS (SELECT 1)

KALE SALAD ^{V GF DF}

kale, Napa cabbage, sweet potato, mint, scallion, lentils, walnuts, dried cranberries, tahini, honey-lemon vinaigrette

SOUP OF THE DAY ^V

MAINS (SELECT 1)

PAN SEARED SALMON ^{DF}

with season vegetable and rice

MUSHROOM RAVIOLI ^V

stuffed mushroom cheese with sundried pesto cream sauce

GRILLED BEEF STRIPLOIN

with Red wine jus

DESSERT (SELECT 1)

CHEESECAKE

HONEY CAKE

BEVERAGES

TEA & COFFEE

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PLATED MENU OFFERING

Minimum 20 and Maximum 50 Guests.

MENU C \$70 PER PERSON

STARTERS (SELECT 1)

HEIRLOOM SALAD ^V ^{DF}

with housemade honey-lemon vinaigrette

SOUP OF THE DAY ^V

POTATO AND CHEESE PEROGIES ^V

caramelized onions and bacon bits, served with chives sour cream

MAINS (SELECT 1)

PAN SEARED BEEF TENDERLOIN ^{GF} ^{DF}

with mushroom gravy

BAKED TANDOORI SALMON ^{GF} ^{DF}

with mint chutney

PORTOBELLO MUSHROOM AND SPINACH WELLINGTON ^V

DESSERT (SELECT 1)

MIXED BERRIES WITH CRÈME FRAICHE ^V

champagne coulis

HOUSE MADE CHOCOLATE ALMOND TORTE

BEVERAGES

TEA & COFFEE



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PLATTERS

SAVORY SELECTIONS

CRUDITES ^{VG GF DF} \$9

variety of fresh raw, marinated and pickled vegetables served with choice of roasted pepper Hummus and selection of savory dips

CHARCUTERIE AND CHEESE \$21

meats & cheeses, mustards, crab apple jelly, house-pickled seasonal vegetables, artisan breads, crackers, olives, and grapes

SUSHI ^{VG GF} MARKET PRICE

vast variety of sushi based on preference: Maki, Uramaki, California roll, Temaki, Dragon roll served with ginger pickle, wasabi, soy sauce

SANDWICHES / WRAPS \$27

ROAST BEEF ON FRENCH BAGUETTE

with creamy horseradish mayonnaise, cheddar cheese

TUNA ON MULTIGRAIN

with mayonnaise, lettuce, tomato, onion, cucumber

AVOCADO TOAST ON CHALLAH ^{VG DF}

with tahini sauce, tomato

GRILLED CHICKEN ON BRIOCHE BUN

with mayonnaise, lettuce, tomato, cheese

GRILLED VEGETABLE WRAP ^V

with balsamic glaze, eggplant, zucchini, peppers



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PLATTERS

VICTORIA FAMOUS FLATBREADS \$23

BUTTER CHICKEN

with butter chicken, onion, mozzarella, and cilantro

MINUTE STEAK

with steak, onion, mushroom, bell peppers, and mozzarella

MARGHERITA ^V

fresh mozzarella, tomatoes, onion, and basil pesto

DESSERTS

DESSERT STATION \$17

FRUIT PLATTER ^{V GF DF}

season sliced fruit, melon & berries

DESSERT SQUARES ASSORTED COOKIES ^V

carrot cake, mango mousse cake raspberries bites, vanilla cake bites, and chocolate truffle cake bites

ADD-ONS

CHOCOLATE FOUNTAIN \$22 (SUBJECT TO AVAILABILITY)

with fresh fruits skewers, marshmallows, angel food cake, Oreos, and french macaroons



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FULL STATIONS

Minimum of 3 Stations.

GOURMET STATIONS

SALATIM ^V \$15

labneh, hummus, tahini, baba ganoush, chug, pickled cucumber, chop salad, marinated olives, cabbage salad, Moroccan carrots, challah bread, pita, and lavash

GRILL \$34

MAJADRA ^{V GF DF}

served with cinnamon and cumin spiced rice, black lentils, truffle oil, and toasted almonds

OYSTER MUSHROOM SKEWER ^{VG}

ROASTED CAULIFLOWER ^{VG GF DF}

AMBA CHICKEN ^{GF DF}

marinated with mango sauce

ADANA KEBAB ^{GF DF}

turkey with ground beef

TAJIMA BEEF SKEWER ^{GF DF}

kale, lentils, and honey lemon vinaigrette

SEAFOOD DISPLAY ^{GF DF} \$40

spiced tomato seafood display including shrimp, clams, mussels, and calamari

PASTA \$24

chef station featuring a variety of pasta, ingredients, and sauces

PEROGIES \$24

variety of perogies and ingredients

CHARCUTERIE AND CHEESE \$21

meats & cheeses, mustards, crab apple jelly, house-pickled seasonal vegetables, artisan breads, crackers, olives, and grapes

ROAST BEEF \$29

with assorted buns with mustard, pickles, and horseradish



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BEVERAGE PACKAGES

Maximum 4 hours. Beverages can also be sold on a consumption basis.

BASIC \$84 PER PERSON

SPEED RAIL LIQUOR

HOUSE RED & WHITE WINE

DOMESTIC DRAUGHT & BOTTLED BEER

SOFT DRINKS

PREMIUM \$112 PER PERSON

SELECT PREMIUM AND SPEED RAIL LIQUORS

EVENT SIGNATURE COCKTAIL SELECTION

HOUSE RED, WHITE, AND SPARKLING WINE

DRAUGHT AND BOTTLED BEERS

SOFT DRINKS



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TERMS & CONDITIONS

YOUR DISH - YOUR WAY

Should you wish for an item not found on our menu, please let our Events Department know, and we will be happy to meet with you to design a menu specific to your function. Please provide the following notice for menu selection: 10 days in advance to choose between Menu A, B, or C. 5 days in advance to finalize the selection of items within the chosen menu.

SPECIAL MEALS REQUESTS

Please note that for our guests with allergies, we will do our best to ensure their allergy/dietary restrictions are met. However, some items we use come from outside suppliers over which we have no control in terms of cross-contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut-free.

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GUARANTEED ATTENDANCE

Please notify the Events Department of the number of guests by 10:00 a.m., three business days (72 hours) prior to your function. This number shall constitute a guarantee, not subject to reduction. The hotel is prepared to set up to 5% over the guarantee for food functions to a maximum of 10 people. Your guarantee number or attendance will be charged, whichever is larger.

LABOUR CHARGES

There will be a \$250 labour charge to move any of the hotel's existing non-banquet furniture, for example, sofas, side tables and lounge chairs. In the event that a meal function requires complete table setup less than 48 hours prior to meal service time, or there is a delay due to the organizer's event timing, a labour charge will be applied based on the number of staff affected.

AUDIOVISUAL SERVICES

Audio-Visual (AV) services are available upon request. Please consult with our sales team to arrange accommodations.

POWER SUPPLY

Standard 110 V, 15A power supplies are available in all our banquet rooms. We recommend that you check prior to installing any electrical equipment such as photocopiers, computers, shredders etc., to ensure adequate power is available.

SOCAN AND RE:SOUND MUSIC LICENSE FEES

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music that is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound.

Copyright Board Tariff No. 8 –
SOCAN Events with Dancing:
1-100 people: \$41.13 plus tax
101-300 people: \$59.17 plus tax
Events without Dancing:
1-100 people: \$20.56 plus tax
101-300 people: \$29.56 plus tax

Copyright Board Tariff No. 5 –
Re: Sound Events with Dancing:
1-100 people: \$18.51 plus tax
101-300 people: \$26.63 plus tax
Events without Dancing:
1-100 people: \$9.25 plus tax
101-300 people: \$13.30 plus tax

SIGNED BANQUET EVENT ORDERS

Clients must sign and initial each Banquet Event Order prior to the start of the event/conference.

MEETING AND FUNCTION ROOM REQUIREMENTS AND CHARGES

Function space for the event booked is only for the times indicated on the function detail document, the Banquet Event Order (BEO). Setup and dismantle times, if required, are not indicated and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance should such a change be required. The hotel requires at least 48 business hours' notice of any changes to the setup of your function room. If changes are requested less than 48 business hours prior to your function, an additional labour charge of a minimum \$250 will apply. Outside vendors are responsible for all trash removal associated with their areas. If trash removal is not completed, the client will be charged a cleaning fee of \$300 will apply.

FOOD AND BEVERAGE

All food and beverage must be provided by the hotel. Any outside food requests must be authorized by the catering office in advance. A service charge will be levied if approved by the hotel.

METHOD OF PAYMENT

Payment can be made by certified cheque, bank transfer or credit card. If direct billing is required, a credit application must be filled out, and this has to be approved by our Credit Department. Credit applications will need to be received minimum one month prior to the event.

INTEREST STATEMENT

Payment of any outstanding charges on the master account (subject to pre-approved credit) shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will apply.

CREDIT INFORMATION

Deposits and full prepayment may be required for corporate accounts not set up on credit terms. All private and social functions will require full prepayment by cash, credit card or certified cheque, minimum two weeks prior to the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Credit Department prior to your event date.

CANCELLATION POLICY

The arrangements as outlined in the signed booking agreement are to be protected on a definite basis upon receipt of the signed confirmation. In the event that the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed agreement.

ATTRITION POLICY

Should it become necessary for you to decrease the number of attendees to any and/or all of the functions above and beyond the Attrition Policy noted in your signed agreement, the client will be liable for liquidated damages. This will be calculated on the number of people in excess of the Attrition Policy for each meal period and then multiplied by the lowest retail price in that meal period. This minimum does not include meeting room rental, gratuity, labour charges or audiovisual. Planned banquet food and beverage revenue is noted in your booking agreement. This minimum does not include meeting room rental, gratuity, tax, labour charges or audiovisual. Should your

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revenues appear to be dropping below the minimum revenue listed in the signed agreement, we will be happy to advise you of additional alternatives in food and beverage, which will bring you back up to the agreed-upon food and beverage banquet revenue required. At the conclusion of your function, we will subtract the banquet food and beverage revenue derived from your meeting from the anticipated banquet food and beverage revenue figure, less the allowable reduction set forth above. Any remaining amount will be applied to your function.

SIGNAGE

All signage must be approved in advance by the Events Department and must be of a professional design. The hotel has the right to remove any signage that does not meet hotel standards. The uses of tape, nails, staples or tacks is prohibited for mounting posters or banners on walls, and all such posters or banners are restricted to function rooms only (no public areas of hotel). The services required for mounting posters or banners or other labour-related services are available at an additional cost. The hotel can provide a wide range of equipment rentals to help facilitate your event, including easels, flip charts, electrical cords, tables, etc. Communication of such requirements to the conference delegates and/or exhibitors is the responsibility of the meeting or conference organizer.

DAMAGES

Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will hold the convener of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any functions.

LINEN, DECOR AND FLOWERS

The hotel will provide standard white linen only. The hotel would be pleased to assist with the rental of linen, room décor or flowers through our pre-approved vendors. The hotel prohibits open flames produced by candles. The hotel must pre-authorize any special effects for an event within our event space or on our property. All room decor must be approved in advance and must meet minimum fire code regulations. The hotel restricts the use of nails, tacks or tape to affix decor on walls, ceiling, etc., unless approved in advance.



All room decor must be removed within one hour after the completion of an event, and failure to do so may result in removal and storage charges. The hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the hotel. If all items are not removed, the group will be charged a cleaning fee of no less than \$300.

SECURITY

The hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval. Security personnel are not authorized to carry firearms without advance hotel approval. The hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse the hotel for any overtime wage payments or other expenses incurred by the hotel because of your failure to comply with these requirements. You are responsible for any damage to the hotel or hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, provincial and local laws and hotel rules and policies (copies of which are available from the Catering Department) governing the contract and event. The hotel reserves the right to refuse service to any persons or prohibit any activity that in the sole judgment of the hotel may be harmful or cause an unreasonable disruption to the property, its guests or its employees.

OUTSIDE SERVICES

An administration charge (plus applicable taxes) will apply to all outside services ordered by the hotel and will be posted to the master account.

