

CATERING & EVENTS

HOTEL
VICTORIA

Mossop's

SOCIAL HOUSE

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.

BREAKFAST

Minimum of 8 guests required.

QUEEN VICTORIA'S BREAKFAST

\$38 PER PERSON

CHEF'S SELECTION OF ASSORTED PASTRIES

assorted mini-Danish pastries curated by the chef

TRUFFLE MUSHROOM RAGU ON CHALLAH TOAST ^V

truffle mushroom ragu served on toasted challah

VICTORIA SCRAMBLED EGGS ON TOAST ^V

creamy scrambled eggs served on toasted bread

SEASONAL FRESH FRUIT ^{VG GF DF}

a selection of fresh seasonal fruits and berries

BLUEBERRY PANCAKES ^V

fluffy pancakes studded with fresh blueberries

CHICKEN SAUSAGE

juicy, seasoned chicken sausages

BREAKFAST POTATOES ^{VG GF DF}

roasted potatoes seasoned with za'atar and fine herbs

CONTINENTAL BREAKFAST

\$18 PER PERSON

CHEF'S SELECTION OF ASSORTED PASTRIES

assorted mini-Danish pastries curated by the chef

BREAD LOAF ^V

served with butter, strawberry jam, and peanut butter

SEASONAL FRUIT PLATTER ^{VG GF DF}

seasonal melons, fruit, and berries

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READY FREDDY BREAKFAST

\$32 PER PERSON

CHEF'S SELECTION OF ASSORTED PASTRIES

assorted mini-Danish pastries curated by the chef

SLICED FRESH FRUIT ^{VG GF DF}

seasonal melons, fruit, and berries

VICTORIA SCRAMBLED EGGS ON TOAST ^V

soft scrambled eggs on toasted bread

MINI MOSSOP MEAT OMELETTE ^{GF}

fluffy omelette with sausages, bacon, and ham

MINI MOSSOP VEGGIE OMELETTE ^{V GF}

fluffy omelette with peppers, onion, and mushrooms

Breakfast

ADD-ONS

Canapés

Lunch

Dinner

Beverages

Terms &
Conditions

Contact

events@mossops.ca
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ADD-ONS

ENHANCEMENTS

NUTELLA FRENCH TOAST ^V

freshly baked Nutella challah, served with maple syrup and citrus whipped cream

\$14 PER PERSON

SMOKED SALMON PLATTER ^{GF}

smoked salmon with red onion, capers, fennel, and parsley

\$17 PER PERSON

EGGS ROYALE ^V

soft poached eggs on English muffin with smoked salmon and hollandaise

\$18 PER PERSON

TOMATO & AVOCADO EGGS BENEDICT ^V

soft poached eggs, avocado, tomato, and hollandaise

\$15 PER PERSON

AVOCADO TOAST ^V

fresh challah topped with tahini, tomato, avocado, and za'atar

\$15 PER PERSON

MUFFINS & CROISSANTS

plain & chocolate croissants and blueberry & carrot muffins

\$10 PER PERSON

YOGURT PARFAIT ^V

layers of yogurt, maple granola, and fresh fruit

\$10 PER PERSON

BREAKS

PASTRY & COOKIE STATION

assorted mini-Danish pastries and cookies curated by the chef

\$10 PER PERSON

COFFEE & TEA BREAK

freshly brewed coffee and a selection of premium teas

\$8 PER PERSON

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CANAPÉS

KALE SALAD BITES VG GF DF

with kale, napa cabbage, sweet potato, lentils, dried cranberries, walnut, tahini, and honey-lemon dressing
\$32 PER DOZEN

TOMATO BASIL BRUSCHETTA & FETA V

toasted baguette topped with marinated tomato, basil, and crumbled feta cheese
\$25 PER DOZEN

POTATO CROQUETTES V

selection of golden-fried potato croquettes filled with cheese and finely chopped seasonal vegetables
\$25 PER DOZEN

MINI NAAN WITH BUTTER CHICKEN

mini naan topped with tender butter chicken in rich tomato cream sauce
\$35 PER DOZEN

MINI NAAN WITH CAULIFLOWER AND BUTTER V

roasted cauliflower with spiced butter sauce on mini naan bread
\$30 PER DOZEN

MINI FALAFEL & PITA POCKETS VG DF

mini pita pockets filled with house-made falafel and fresh vegetables
\$25 PER DOZEN

POTATO & JALAPEÑO POPPERS V

spicy jalapeño and potato mash, breaded and fried for a crunchy bite
\$25 PER DOZEN

ARANCINI WITH SEASONAL VEGGIES V

crispy risotto balls stuffed with vegetables and cheese, fried to perfection
\$25 PER DOZEN

PEROGIES V

classic potato and cheese-filled dumplings, lightly pan-seared and served warm
\$25 PER DOZEN

CAJUN SPICED TORTILLA CHIPS VG DF

house-made tortilla chips dusted with Cajun seasoning, served crisp
\$18 PER DOZEN

CRISPY CAULIFLOWER BITES VG

deep-fried cauliflower florets, lightly seasoned and served crisp
\$25 PER DOZEN

CORN DOG BITES

miniature cornmeal-battered hot dogs, fried until golden
\$35 PER DOZEN

FISH CAKES WITH MUSTARD AIOLI

savory fish cakes with a tangy house-made mustard aioli
\$35 PER DOZEN

FRIES VG GF DF

crispy, individually portioned fries, lightly salted and served hot
\$20 PER DOZEN

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SET MENUS

Family style service or buffet. Minimum of 8 guests required.

MENU A

\$32 PER PERSON

GRILLED CHICKEN CAESAR WRAP

marinated grilled chicken with tomato, lettuce, and Caesar dressing in a soft wrap

GARDEN SALAD ^V

fresh greens with a bright honey-lemon dressing

SEASONAL FRUIT CUP ^{VG GF DF}

seasonal melons, fruit, and berries

MENU B

\$40 PER PERSON

BEEF LASAGNA

layers of pasta, seasoned beef, tomato sauce, and cheese

ROASTED SEASONAL VEGETABLES

oven-roasted vegetables with herbs and olive oil

FALAFEL PITA ^{VG GF}

soft pita with in-house falafels, creamy hummus, tahini, and pickles

CHEF'S SELECTION OF
ASSORTED MINI DESSERT SQUARES

chefs' selection of indulgent dessert bites

MENU C

\$45 PER PERSON

SEARED SALMON FILLET

fresh salmon, pan-seared, with a vibrant lemon butter sauce

KALE SALAD ^{VG GF DF}

with napa cabbage, sweet potato, mint, scallion, lentils, walnuts, dried cranberries, tahini, and honey-lemon vinaigrette

STEAMED BROCCOLI ^{VG GF DF}

broccoli steamed to perfection

FALAFEL PITA ^{VG GF}

soft pita with in-house falafels, creamy hummus, tahini, and pickles

MIXED BERRIES WITH CRÈME FRAÎCHE ^{V GF}

fresh berries topped with rich crème fraîche

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THREE-COURSE MENUS

MENU A

\$44 PER PERSON

APPETIZERS

CHOICE OF ONE PER GUEST

CAESAR SALAD

with crisp romaine, croutons, Parmesan, and Caesar dressing

CHEF'S SPECIAL SEASONAL SOUP

rotating selection based on fresh, local ingredients

MAIN COURSES

CHOICE OF ONE PER GUEST

GRILLED CHICKEN ^{GF}

herb-marinated chicken breast with mashed potatoes and classic pan gravy

CREAMY PESTO PENNE ^V

with olives, sundried tomato, and pesto cream sauce

FISH CAKES

special In-house crispy fish cakes served with cauliflower purée and lemon garlic aioli

DESSERT

APPLE BLOSSOM ^V

warm apple pastry with a flaky crust

MENU B

\$65 PER PERSON

APPETIZERS

CHOICE OF ONE PER GUEST

KALE SALAD ^{VG GF DF}

with napa cabbage, sweet potato, lentils, walnuts, dried cranberries, tahini, and honey-lemon vinaigrette

CAESAR SALAD

with crisp romaine, croutons, Parmesan, and Caesar dressing

CHEF'S SPECIAL SEASONAL SOUP

rotating selection based on fresh, local ingredients

MAIN COURSES

CHOICE OF ONE PER GUEST

PAN SEARED SALMON ^{GF}

herb-marinated salmon served with seasoned vegetables and rice

VEGETABLE LASAGNA ^V

layered pasta with roasted vegetables, bechamel, and house marinara

GRILLED BEEF

with mashed potatoes and jus

DESSERTS

CHOICE OF ONE PER GUEST

OLD-FASHIONED CHOCOLATE CAKE

rich and dense cake with a classic finish

PINEAPPLE UPSIDE-DOWN CAKE ^V

caramelized pineapple over soft vanilla cake, finished with brown sugar glaze

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THREE-COURSE MENUS

MENU C

\$70 PER PERSON

APPETIZERS

CHOICE OF ONE PER GUEST

TOMATO CAPRESE SALAD ^{V GF}

tomatoes, mozzarella, basil, and balsamic reduction

KALE SALAD ^{VG GF DF}

with napa cabbage, sweet potato, lentils, walnuts, dried cranberries, tahini, and honey-lemon vinaigrette

CAESAR SALAD

with crisp romaine, croutons, Parmesan, and Caesar dressing

CHEF'S SPECIAL SEASONAL SOUP

rotating selection based on fresh, local ingredients

MAIN COURSES

CHOICE OF ONE PER GUEST

PAN SEARED BEEF SIRLOIN ^{GF}

with mashed potatoes and mushroom gravy

BAKED TANDOORI SALMON ^{GF}

with mashed potatoes and mint chutney

PORTOBELLO MUSHROOM AND
SPINACH WELLINGTON ^V

wrapped in puff pastry with mashed potatoes and gravy

POTATO RÖSTI ^V

crisp potato cake topped with wild mushroom ragù

DESSERTS

CHOICE OF ONE PER GUEST

MIXED BERRIES WITH CRÈME FRAÎCHE ^{V GF}

fresh seasonal berries layered with crème fraîche

TRUFFLE CHOCOLATE CAKE

rich, dense chocolate ganache-style cake

STRAWBERRY CHEESECAKE ^{GF}

creamy vanilla cheesecake marbled with fresh strawberry purée on a gluten-free crust

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PLATTERS & FOOD STATIONS

Add \$10 per person for each additional selection.

FLATBREADS

5 SLICES PER PERSON/CHOICE OF 2 - \$23 PER PERSON

MARGHERITA FLATBREAD [✓]

with fresh mozzarella, tomatoes, and pesto

MUSHROOM & BACON FLATBREAD

with mushrooms, crispy bacon, and cheese

BUTTER CHICKEN FLATBREAD

with butter chicken, onion, mozzarella, cheddar, and cilantro

SANDWICHES & WRAPS

CHOICE OF 3 - \$35 PER PERSON

GRILLED VEGETABLES SANDWICH [✓]

grilled vegetables on multigrain bread with chipotle mayo and balsamic glaze

GRILLED CHICKEN CAESAR WRAP

marinated grilled chicken with tomato, lettuce, and Caesar dressing in a soft wrap

CHICKPEA & VEGETABLE WRAP [✓]

chickpeas and seasonal vegetables with spicy mayo in a soft wrap

TUNA SANDWICH

classic tuna salad on multigrain bread

CRISPY CHICKEN SANDWICH

crispy chicken served on a brioche bun

CRISPY PESTO CHICKEN WRAP

crispy chicken and pesto mayo in a soft wrap

SLIDERS

CHOICE OF 2 - \$32 PER PERSON

MINI BEEF SLIDERS

juicy beef patties served on slider buns

CRISPY CHICKEN SLIDERS

crispy chicken served on slider buns

CRISPY POTATO SLIDERS [✓]

in-house crispy potato patties served on slider buns

CRISPY TUNA SLIDERS

breaded tuna patties fried to perfection and served on slider buns

MOSSOP'S SKEWER PLATTER

CHOICE OF 2, INCLUDES A SIDE SALAD & MAJADRA RICE
\$40 PER PERSON

CHICKEN SKEWER ^{GF DF}

amba-marinated chicken, skewered and grilled

SHRIMP SKEWER ^{GF DF}

garlic-herb-marinated shrimp, grilled to perfection

VEGETABLE SKEWER ^{VG DF}

seasonal vegetables, char-grilled and lightly seasoned

BEEF SKEWER ^{GF DF}

tender beef skewers, grilled to perfection

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PLATTERS & FOOD STATIONS

PASTA

CHOICE OF 2 - \$30 PER PERSON

PENNE ALLA VODKA ^V

penne tossed in a creamy tomato vodka sauce

PENNE BOLOGNESE

penne tossed in a traditional meat sauce

FARFALLE PASTA SALAD WITH PESTO ^V

farfalle pasta tossed in pesto with veggies

CHARCUTERIE & CHEESE

\$25 PER PERSON

includes two varieties of cheese, three charcuterie meats, cranberries, jam, and crackers

SALATIM ^V

\$18 PER PERSON

a Mediterranean assortment of in-house salads & spreads including labneh, hummus, tahini, Moroccan carrots, cabbage, roasted eggplant, pickles, chickpeas, and fresh pita

OVEN-ROASTED
VEGGIES & POTATOES ^{V GF}

\$15 PER PERSON

seasonal vegetables and potatoes, oven-roasted and topped with almond flakes

SEASONAL FRUIT PLATTER ^{VG GF DF}

\$8 PER PERSON

fresh-cut seasonal fruits served chilled

MINI DONUTS ^V

\$8 PER PERSON

bite-sized donuts, served warm

CHEF'S SELECTION OF
ASSORTED DESSERT BITES

\$10 PER PERSON

a rotating selection of mini desserts

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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 AND WHITE WINE

DOMESTIC DRAUGHT AND 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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BEVERAGES

Sold on a consumption basis.

SPIRITS

VODKA (1 OZ)

ICE BRIDGE \$8

ABSOLUT \$9

GREY GOOSE \$12

CRYSTAL HEAD \$13

GIN (1 OZ)

LUNDY'S LANE \$8

TANQUERAY \$9

EMPRESS \$11

HENDRICK'S \$13

RUM (1 OZ)

ARCADIA \$8

CAPTAIN MORGAN SPICED \$8

LAMB'S \$10

APPLETON ESTATE 8YR \$10

COGNAC & ARMAGNAC (1 OZ)

HENNESSY VS \$17

COURVOISIER VSOP \$20

ST RÉMY BRANDY \$25

WHISKY (1 OZ)

RIDGEWAY 1866 \$8

CROWN ROYAL \$9

FORTY CREEK HONEY SPICED \$9

FORTY CREEK COPPER BOLD \$9

COLLINGWOOD DOUBLE BARRELED \$12

SCOTCH (1 OZ)

JOHNNIE WALKER - RED \$10

JOHNNIE WALKER - BLACK \$15

GLEN SCOTIA DOUBLE CASK \$16

GLENFIDDICH 12YR \$18

TEQUILA (1 OZ)

CAZADORES \$10

CASAMIGOS BLANCO \$14

CASAMIGOS RESPOSADO \$15

DON JULIO 1942 \$45

CLASE AZUL \$55

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BEVERAGES

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WINE

RED

PINOT NOIR BOTTLE \$45 | GLASS \$13

Inniskillin, VQA, Ontario

CABERNET MERLOT BOTTLE \$52 | GLASS \$14

Inniskillin, VQA, Ontario

SHIRAZ BOTTLE \$57 | GLASS \$17

Idyll Victoria, Victoria, Australia

MALBEC BOTTLE \$59 | GLASS \$18

Punti Ferrer, Central Valley, Chile

CABERNET SAUVIGNON BOTTLE \$64 | GLASS \$19

Tenuta Santomè, Veneto, Italy

BACO NOIR BOTTLE \$64 | GLASS \$19

Henry of Pelham, VQA, Niagara

MERLOT BOTTLE \$79 | GLASS \$21

Collevento 921, Friuli-Venezia Giulia, Italy

VALPOLICELLA BOTTLE \$82 | GLASS \$23

Grotta del Ninfeo, Veneto, Italy

BORDEAUX BOTTLE \$94 | GLASS \$26

Chateau Fleur Haut Gaussens, Bordeaux, France

ROSÉ

ROSÉ BOTTLE \$61 | GLASS \$16

Henry of Pelham, VQA, Niagara

WHITE

PINOT GRIGIO BOTTLE \$45 | GLASS \$13

Inniskillin, VQA, Ontario

UNOAKED CHARDONNAY BOTTLE \$52 | GLASS \$14

Inniskillin, VQA, Ontario

SAUVIGNON BLANC BOTTLE \$57 | GLASS \$16

Idyll Victoria, Victoria, Australia

RIESLING BOTTLE \$61 | GLASS \$17

Henry of Pelham, VQA, Niagara

CHARDONNAY BOTTLE \$65 | GLASS \$17

Henry of Pelham, VQA, Niagara

PINOT GRIGIO BOTTLE \$65 | GLASS \$17

SalvaTerra, Veneto, Italy

SAUVIGNON BLANC BOTTLE \$94 | GLASS \$26

Antonutti, Friuli-Venezia Giulia, Italy

SPARKLING

BIANCO SECCO BOTTLE \$62 | GLASS \$18

Lazzara, VQA, Niagara

CALANDRINE BOTTLE \$75 | GLASS \$26

Tenuta Santomè, Veneto, Italy

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BEVERAGES

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BEER

CANNED

DOWNTOWN BROWN \$9

NATURAL BLONDE \$10

SPACE INVADER IPA \$10

HEINEKEN \$9

CORONA \$9

DRAUGHT (16 OZ)

IAMSTERDAM 3 SPEED LAGER \$12

AMSTERDAM BLONDE LAGER \$12

NON-ALCOHOLIC

HEINEKEN 0.0 (CAN) \$6

CORONA CERO (CAN) \$6

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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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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.

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

Breakfast

Add-Ons

Canapés

Lunch

Dinner

Beverages

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.

TERMS & CONDITIONS

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.

