



# Catering Menu

SPRING 2022





Catering is brought to you by *The Courtney Room*, serving modern Pacific Northwest cuisine.

Please note that many of our menus are seasonal, allowing us to showcase the best fresh, local ingredients.

Packages .....	3
Break Time .....	4
Breakfast .....	5
Lunch .....	7
Dinner .....	9
Reception .....	11
Beer & Wine .....	12

All prices subject to 18% service charge & applicable taxes

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# PACKAGES

## Complete Package

Reg. \$95/guest; Package Rate \$90/guest

### *Package Includes:*

Casual Breakfast

Hot Lunch Buffet

Simple Break with Cookies

Assorted Packaged Snacks

Bottomless Drumroaster Coffee and Tazo Tea

## Basic Package

Reg. \$79/guest; Package Rate \$75/guest

### *Package Includes:*

Continental Breakfast

Working Lunch Buffet

Simple Break with Cookies

Bottomless Drumroaster Coffee and Tazo Tea

## Light Package

Reg. \$56/guest; Package Rate \$53/guest

### *Package Includes:*

Healthy Break

Salad Buffet

Simple Break with Cookies

Bottomless Drumroaster Coffee and Tazo Tea

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu





# BREAK TIME

Simple Break  
\$12/guest  
Assorted Pastries or  
Fresh Baked Cookies  
Drumroaster Coffee  
Tazo Tea

Healthy Break  
\$16/guest  
Fresh Fruit Platter  
Granola Bars  
Drumroaster Coffee  
Tazo Tea

Veggie Break  
\$18/guest  
Chickpea Dip  
Seasonal Crudités  
Housemade Crackers  
Drumroaster Coffee  
Tazo Tea

## Beverages

Drumroaster Coffee..... \$17/carafe

Tazo Tea..... \$17/carafe

Assorted Soft Drinks.....\$5/each

Assorted Fruit Juice.....\$5/each

## Baked Goods

Muffins, Scones or Croissants.....\$4/each

Fresh Baked Cookies.....\$38/dozen

# BREAKFAST

## Continental Breakfast

\$27/guest

Assorted Pastries  
Whipped Butter, Fruit Compote  
Greek Yogurt & Housemade Almond Granola  
Fresh Fruit Platter  
Fruit Juices  
Drumroaster Coffee  
Tazo Tea

## Casual Breakfast

\$35/guest

Minimum 8 guests  
Assorted Breakfast Sandwiches  
Fresh Fruit Platter  
Fruit Juices  
Drumroaster Coffee  
Tazo Tea

## Deluxe Continental Breakfast

\$37/guest

Assorted Pastries  
Whipped Butter, Fruit Compote  
Greek yogurt & Housemade Almond Granola  
Fresh Fruit Platter  
Lockwood Farms Hardboiled Eggs  
Aged Cheddar  
Fruit Juices  
Drumroaster Coffee  
Tazo Tea

## Bagel Breakfast

\$48/guest

Minimum 8 guests  
Mount Royal Bagels  
Plain & Chive Cream Cheese  
Smoked Salmon Platter  
Fresh Fruit Platter  
Whipped Butter, Housemade Preserves, Nut Butter  
Fruit Juices  
Drumroaster Coffee  
Tazo Tea

## Canadian Breakfast Buffet

\$39/guest

Minimum 8 guests  
Lockwood Farms Scrambled Eggs  
Housemade bacon & sausage  
Hashbrowns  
Toast Bar or Assorted Pastries  
Whipped Butter, Fruit Compote  
Fresh Fruit Platter  
Fruit Juices  
Drumroaster Coffee  
Tazo Tea



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# BREAKFAST

## BREAKFAST ENHANCEMENTS

Fresh Fruit Smoothie.....	\$10/guest
Fresh Squeezed Orange Juice.....	\$12/guest
Buttermilk Waffles.....	\$10/guest
<i>Served with fruit compote, candied walnut &amp; real maple syrup</i>	
Eggs Benedict.....	\$10/guest
<i>Served with smoked paprika hollandaise</i>	
Omelet Station.....	\$12/guest
<i>Minimum 12 guests</i>	
Smoked Salmon Platter.....	\$14/guest
Artisan Cheese Platter.....	\$13/guest
Charcuterie Platter.....	\$14/guest

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# LUNCH

## Working Lunch Buffet

\$36/guest

Minimum 8 guests

Green Salad with House Vinaigrette

Assorted Fresh Sandwiches –

Ham & Aged Cheddar on Sourdough

Egg Salad on Croissant

Grilled Cauliflower on Focaccia

Salmon Salad on Multigrain

Includes Drumroaster Coffee & Tazo Tea

## Salad Buffet

\$34/guest

Minimum 6 guests

Build Your Own Salad Bar

Local greens

Toppings include: fresh seasonal vegetables,  
preserved vegetables, Haltwhistle cheese, bacon  
crumble, Lockwood farms hard boiled eggs, seed  
crumble

Housemade dressings

Assorted breads & whipped butter

Assorted soft drinks, sparkling water & fruit juice

Enhance with:

Ancient grains & lentils .....+\$8/guest

Smoked Salmon .....+\$14/guest

Charcuterie .....+\$13/guest

## LUNCH ENHANCEMENTS

Fresh Baked Cookies..... \$38/dozen

Assorted Sweets & Treats ..... \$54/dozen

Bars, slices, cookies

## Casual Fare

Choose up to four options for participants' selection

Foraged & Farmed Salad .....\$24

Local greens, fresh seasonal vegetables, preserved vegetables,  
shaved Haltwhistle cheese, seed crumble, hopped honey vinaigrette  
*Gluten free, vegetarian*

add blackened chicken or steelhead trout.....+\$10

Lois Lake Steelhead Trout.....\$33

Saffron pearl couscous, seasonal garnishes, harissa pepper emulsion  
*Gluten free*

Local Catch Fish & Chips.....\$26

Buttermilk marinated catch of the day, kosho aioli, slaw, frites  
*Gluten free*

Blackened Chicken.....\$32

Duck fat fried potatoes, seasonal greens, salsa verde  
*Gluten free*

## Sandwiches

All sandwiches come with choice of Kennebec frites or green salad  
*Gluten free options available by request*

Buttermilk Fried Chicken.....\$27

TCR Dry Aged Beef Burger.....\$30

Blackbean & Kimchi Burger.....\$27

Grilled Cheese.....\$24



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# LUNCH

## Three Course Plated Lunch

*Minimum 8 guests*

### *To Start*

Feature Soup

or

Foraged & Farmed Salad – *local greens, preserved vegetables, Haltwhistle cheese, seed crumble*

### *Mains*

Lois Lake Steelhead Trout – *saffron pearl couscous, seasonal garnish, harissa emulsion* \$48

Blackened Chicken – *duck fat fried potatoes, seasonal greens, salsa verde* \$45

Grain Bowl – *ancient grains, lentils, house preserved vegetables, spring pesto* \$42

Fresh Pasta– *spring pesto, Italian burrata, chili crumb* \$42

TCR Dry Aged Beef Burger – *house dry aged wagyu beef, aged cheddar, lettuce, sumac pickles, potato bun, choice of Kennebec frites or green salad* \$42

### *Dessert*

Dark Chocolate Caramel Bar – *crème fraiche whip, salted caramel*

*Includes Drumroaster Coffee & Tazo Tea*

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# DINNER

## Three Course Plated Dinner

\$88/guest

*Minimum 8 guests*

### To Start

Feature Soup

or

Foraged & Farmed Salad – *local greens, preserved vegetables, Haltwhistle cheese, seed crumble*

### Mains

Roasted Organic Carrots – *beluga lentils, Lockwood Farms poached egg, pecorino DOP, salsa verde*

*Gluten free, vegetarian*

Lois Lake Steelhead Trout – *local mussels, saffron pearl couscous, seasonal garnish, harissa emulsion*

*Gluten free*

Parmesan Crusted Chicken – *buttered carrots, confit potatoes, brown butter jus*

*Gluten free*

Natural Beef Striploin – *confit potatoes, seasonal vegetables, peppercorn jus*

*Gluten free*

### Dessert

Dark Chocolate Caramel Bar – *crème fraiche whip, salted caramel*

or

Seasonal Feature Dessert

*Includes Drumroaster Coffee & Tazo Tea*

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# RECEPTION

## Hors D'Oeuvres

*Priced by the dozen*

Potatoes Courtney.....\$27  
Duck fat, TCR buttermilk ranch  
*Gluten free*

Fresh Shucked Oysters.....\$48  
Hopped mignonette, house hot sauce  
*Gluten free*

Dry Aged Kampachi Bites.....\$32  
Crispy rice, ginger, Nootka Rose  
black garlic ponzu  
*Gluten free*

Blackbean & Kimchi Fritters.....\$32  
*Gluten free, vegan*

Crispy Fish .....\$34  
Kosho aioli  
*Gluten free*

## Platters

Cheese Board.....\$135  
Selection of fine cheeses served with house preserves,  
condiments & crackers  
*Serves 6*

Charcuterie Board.....\$135  
House cured meats, fish, pâté, with house preserves,  
condiments & crackers  
*Serves 6*

Seafood Selection.....\$245  
Chef's selection of raw & cured seafood, includes  
fresh shucked oysters  
*Serves 6*

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# BEER & WINE

## BEER

Local Beers Selection of Vancouver Island beers.....\$9/each 355 ml

## SPARKLING WINE

**Unsworth** NV Charme de l'Île, Cowichan Valley, Vancouver Island .....\$60  
Pinot Gris / Pinot Noir British Columbia, Canada

## WHITE WINE

Burrowing Owl Sauvignon Blanc, Okanagan Valley .....\$62  
British Columbia, Canada

Tantalus Chardonnay, Okanagan Valley .....\$80  
British Columbia, Canada

## RED WINE

Averill Creek Pinot Noir, Cowichan Valley .....\$60  
British Columbia, Canada

Burrowing Owl Cabernet Sauvignon, Okanagan Valley .....\$90  
British Columbia, Canada

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# GROUP DINING AT THE COURTNEY ROOM

## Groups

8-35 guests

At The Courtney Room we have several options for semi-private dining perfect for any type of event from business dinners to social gatherings. For groups of 8 or more, we offer prix fixe and family-style menu options ranging in price from \$76-\$125 per guest, with full customization options available.

Group bookings and semi-private dining options are available for breakfast, lunch and dinner.

Work with our talented team to plan your next gathering!

## Full Buy Out

up to 80 seated guests; up to 110 guests for standing reception

The Courtney Room offers the opportunity to buy out the entire restaurant. We will work with you to create a custom experience for your event.

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# TERMS & CONDITIONS

## MEETING / FOOD & BEVERAGE REQUIREMENTS

The hotel must be provided with advance notice of exact times, meeting room set-ups, menu selections and amounts with respect to the function/s at least 7 days prior to the first meeting. Final guarantee of this information, if changed must be provided no later than seven (7) days (5 working days) prior to the first scheduled event.

In the event of a total room set up change within 48 hours of any function, a service fee of \$5.00 per person based on the expected attendance submitted at the 72 hour guarantee will be charged. Once the meeting and food & beverage requirements have been determined, the hotel will submit a Banquet Event Order (BEO) for review and acceptance.

Please return it within 48 hours of its receipt as failure to return will be interpreted as an acceptance. Price lists are subject to change, however a signed Banquet Event Order will confirm pricing.

## GUARANTEE NUMBER

The hotel must be provided a guaranteed number of attendees for all food and beverage events 4 business days prior to the event. The hotel will be able to provide food for up to 10% more than the guarantee number (ie guarantee for 20, set up for 22). The patron will pay for the guaranteed number or the actual number, whichever is greatest.

## OUTSIDE FOOD AND BEVERAGE

All food and beverage served at the functions associated with the event must be catered through the hotel and must be consumed on hotel premises with the exception of boxed meals, which may be required for outside activities. Hotel will not take any responsibility of food not served by the hotel for the function.

## ALLERGIES AND FOOD INTOLERANCE

Guest allergies or food intolerance conditions are treated with the utmost care. Please ensure the hotel is made aware of these conditions and the guest's name. The culinary team will provide a list of ingredients of any items in the group's menu selection. However, there are no guarantees that any and/or all product has not cross-contaminated prior to its arrival to the hotel premise and therefore Magnolia Hotel & Spa shall be held forever harmless from and against any and all liability for any illness or reaction related to said subject.

## SOCAN FEE

(Society of composers, authors and music publishers of Canada) – For every event where live or recorded music will be played or broadcasted, the hotel will collect performing rights on behalf of SOCAN, currently \$29.56 for music only events and \$59.17 music with music and dancing (taxes excluded). This fee is subject to change.

## APPLICABLE FEES

A 18% service charge is collected on food, beverage, meeting room and audio visual rentals. This is distributed to banquet and service personnel involved with the event. **CURRENT TAXES** 5% GST and 7% PST on meeting room rental & audio visual rentals. 5% GST applies to food and alcohol, 10% liquor tax on all alcohol. 5% GST applies to service charge. Taxes are subject to change.

## METHOD OF PAYMENT METHOD OF PAYMENT

If direct billing is requested, a completed credit application is required at least 3 weeks prior to the function date. Two percent interest per month will apply to any overdue accounts. Non-billing functions require payment as follows: the credit card number of the person signing the contract, which may be authorized for the estimated cost of the function. For parties and weddings we require a \$100 non-refundable deposit and payment must be made in advance by cash, credit card, direct debit or certified cheque. Deposit will be required to confirm large events.

## CANCELLATION

A late cancellation fee equal to the room rental will be charged if at least two weeks written notice of cancellation is not given. Catering cancelled less than 2 days prior to the event will be charged.

## FORCE MAJEUR & CLAIMS

the hotel assumes no responsibility for unavailability to perform services as a result of strike, flood, fire, force majeure or acts of God. The patron agrees to indemnify and save harmless the hotel against any and all claims and expenses presented by any person or persons, firm or firms, corporation or corporations attending the function, for loss or damage sustained in the areas of the hotel designed for holding of the function. The patron agrees to reimburse the hotel for all damages done