

Catering Menu

AUTUMN 2022





Catering is brought to you by *THE Courtney Room*

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

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All prices subject to 18% service charge & applicable taxes

Magnolia Hotel & Spa | 623 Courtney Street, Victoria,
BC 250-381-0999 | sales@magnoliahotel.com



PACKAGES

Minimum 8 guests

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

Preparation & accompaniments may change due to availability.

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

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Magnolia Hotel & Spa Catering Menu

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

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

Casual Breakfast

\$35/guest

Minimum 8 guests
Assorted Breakfast Sandwiches
Fresh Fruit Platter
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

BREAKFAST ENHANCEMENTS

Fresh Fruit Smoothie.....\$10/guest
Fresh Squeezed Orange Juice..... \$12/guest
Buttermilk Waffles..... \$10/guest
Served with fruit compote, walnut & real maple syrup
Eggs Benedict..... \$10/guest
Smoked Salmon Platter..... \$14/guest
Artisan Cheese Platter..... \$13/guest



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 Sourdough
Steelhead Trout 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

Includes Drumroaster Coffee & Tazo Tea

Enhance with:

Ancient grains & lentils+\$8/guest
Smoked Salmon+\$15/guest
Charcuterie+\$15/guest

Hot Lunch Buffet

\$48/guest

Minimum 8 guests

Assorted Fresh Breads, Crackers & Whipped Butter
Green Salad with House Vinaigrette
Roasted Seasonal Vegetables
Fresh Fruit Platter

Choice of two hot entrées:

Lois Lake Steelhead Trout

Warm grains, harissa emulsion

Gluten-Free Fried Chicken

TCR slaw, ranch

Parmesan Crusted Chicken

Wild mushrooms, garlic basil emulsion

Baked Pasta

Haltwhistle cheese, seasonal vegetables

Includes Drumroaster Coffee & Tazo Tea

Enhance with:

Fresh Baked Cookies+\$7/guest
Assorted Bars & Squares.....+\$10/guest

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 grilled chicken or steelhead trout.....+\$12

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

Warm potato salad, seasonal garnishes, harissa emulsion
Gluten free

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

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

Parmesan Crusted Chicken.....\$32

Parisian gnocchi, tomato confit, mushroom, garlic basil emulsion

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

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 – *duck fat potato, dandelion, sunflower, everything crumb* \$48

or

Parmesan Crusted Chicken – *Parisian gnocchi, tomato, mushroom, garlic basil emulsion* \$50

or

Fresh Pasta & Italian Burrata – *nettle pesto, pecorino, wild mushrooms, basil* \$45

or

TCR Dry Aged Beef Burger – *house dry aged beef, aged cheddar, lettuce, sumac pickles, potato bun, choice of Kennebec frites or green salad* \$45

Dessert

Citrus & Chocolate – *alpaco, orange, buckwheat*

Gluten free

Includes Drumroaster Coffee & Tazo Tea

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DINNER

Three Course Plated Dinner

\$84/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

or

Lois Lake Steelhead Trout – *warm potato salad, trout roe, seasonal garnish, green garlic lemon emulsion*

Gluten free

or

Parmesan Crusted Chicken – *Parisian gnocchi, tomato, mushroom, garlic basil emulsion*

Dessert

Citrus & Chocolate – *alpaco, orange, buckwheat*

Gluten free

or

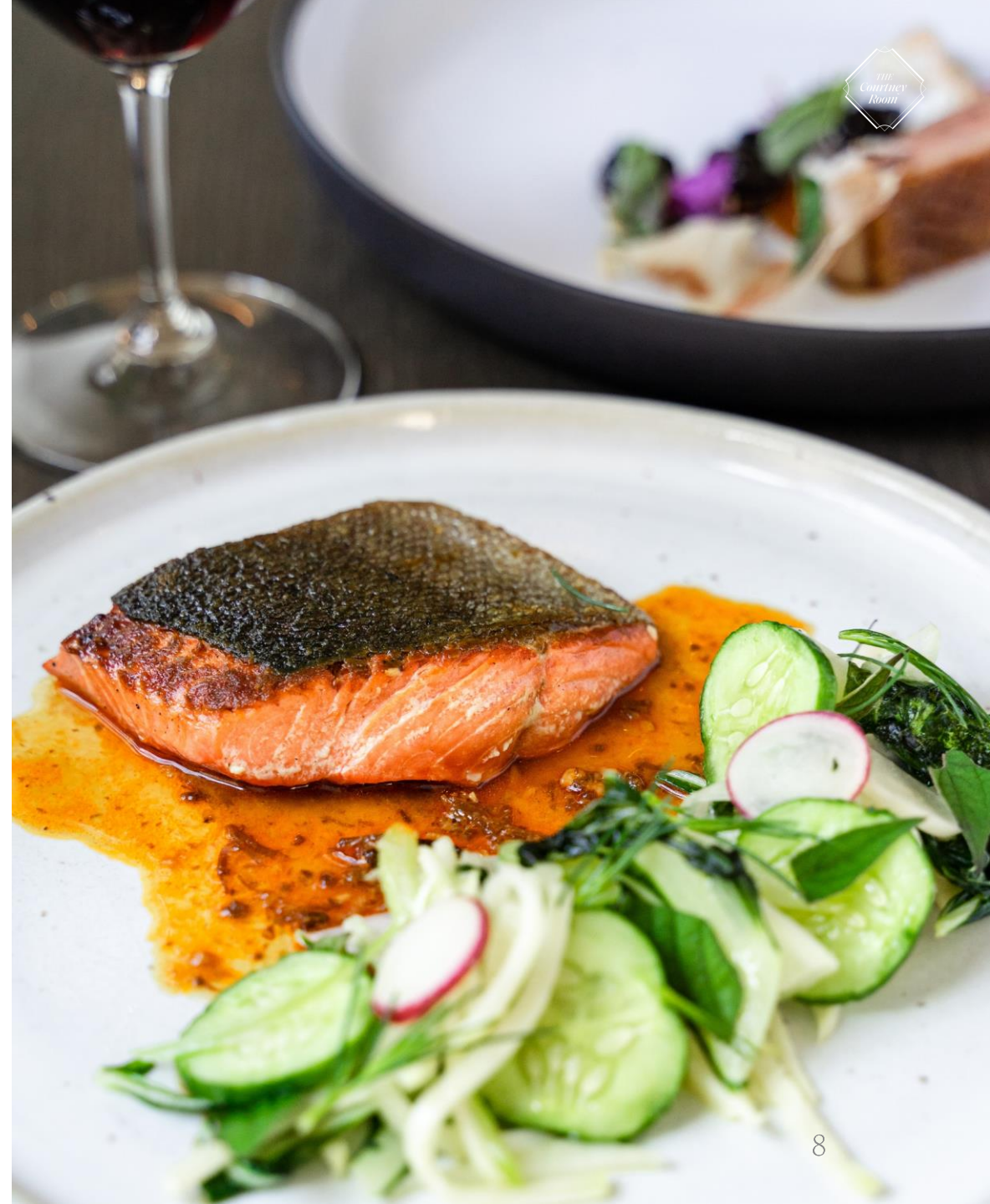
Seasonal Feature Dessert

Includes Drumroaster Coffee & Tazo Tea

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DINNER

Three Course Plated Dinner

\$110/guest

Minimum 8 guests

To Start

Littlest Acre Farms Tomato Salad – *Haltwhistle cheese, popcorn pumpkin seed crumble, umami vinaigrette, chili*

or

Roasted Hokkaido Scallops – *elderflower escabeche, local pickled garlic, everything crumble*

or

Beef Tenderloin Tartare – *blue cheese, coastal mugwort sabayon, wild rice, sumac cracker*

Mains

Fresh Pasta – *mushroom, Italian burrata, pecorino, chili bread crumble*

Vegetarian

or

Lois Lake Steelhead Trout – *warm potato salad, trout roe, seasonal garnish, green garlic lemon emulsion*

Gluten free

or

Fraser Valley Duck Breast – *beluga lentils, mushroom, buttered carrots, spruce jus*

Gluten free

or

Braised Beef Shortrib – *crispy potato, seasonal vegetables, peppercorn jus*

Gluten free

Dessert

Citrus & Chocolate – *alpaco, orange, buckwheat*

Gluten free

or

Seasonal Feature Dessert

Includes Drumroaster Coffee & Tazo Tea



RECEPTION

Canapés

Priced by the dozen

Potatoes Courtney.....\$28

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

Cashew Ranch

Gluten free, vegan

Artichoke Caponata.....\$28

Lettuce cups

Gluten free, vegan

Natural Beef Tartare.....\$38

Sumac Crackers

Platters

Cheese Board.....\$145

Selection of fine cheeses served with house preserves,
condiments & crackers

Serves 6

Charcuterie Board.....\$155

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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The
Courtney
Room

Courtney Room

BEER & WINE

BEER

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

SPARKLING WINE

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

WHITE WINE

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

Phantom Creek Okanagan Valley.....\$68
Pinot Gris British Columbia, Canada

RED WINE

Blue Grouse Quill, Cowichan Valley.....\$65
Pinot Noir British Columbia, Canada

Burrowing Owl Okanagan Valley.....\$98
Cabernet Sauvignon British Columbia, Canada

Phantom Creek Petite Cuvée, Okanagan Valley.....\$90
Cabernet Franc + 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 \$78-\$140 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.

GUARANTEED 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

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 MA JEURE & 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