

# Catering Menu

WINTER 2024





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. \$108/guest; Package Rate \$98/guest

### *Package Includes:*

- Casual Breakfast
- Hot Lunch Buffet
- Simple Break with Cookies
- Assorted Packaged Snacks
- Bottomless Drumroaster Coffee and Tazo Tea

## Basic Package

Reg. \$82/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. \$67/guest; Package Rate \$60/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 (Gluten-free)
- Drumroaster Coffee
- Tazo Tea

### Veggie Break

**\$18/guest**

- Chickpea Dip
- Seasonal Crudités
- 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

**Bottomless Coffee, Tea & Soft Drinks.... \$15/guest**  
*Enjoy all day fresh brewed coffee, Tazo teas and assorted soft drinks*



# BREAKFAST

## Continental Breakfast

\$27/guest

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

## Deluxe Continental Breakfast

\$39/guest

Assorted Pastries  
Whipped Butter, Fruit Compote  
Greek Yogurt  
Housemade Almond Granola *Gluten free*  
Fresh Fruit Platter  
Lockwood Farms medium boiled Eggs  
Aged Cheddar  
Fruit Juices  
Drumroaster Coffee & Tazo Tea

## Casual Breakfast

\$43/guest

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

## Canadian Breakfast Buffet

\$44/guest

*Minimum 8 guests*  
Lockwood Farms Scrambled Eggs  
Housemade Bacon & Sausage  
Hashbrowns  
Assorted Pastries  
Whipped Butter, Fruit Compote  
Fresh Fruit Platter  
Fruit Juices  
Drumroaster Coffee & Tazo Tea

### BREAKFAST ENHANCEMENTS

Fresh Fruit Smoothie.....\$10/guest  
Fresh Orange Juice.....\$12/guest  
Buttermilk Waffles..... \$10/guest  
*Served with fruit compote, walnut & real maple syrup*  
Eggs Benedict..... \$12/guest  
Smoked Salmon Platter..... \$14/guest  
Artisan Cheese Platter..... \$13/guest  
Greek Yogurt & TCR Granola . \$8/guest



# LUNCH

## Working Lunch Buffet

\$38/guest

Minimum 8 guests

Green Salad with House Vinaigrette

### Assorted Fresh Sandwiches:

- Ham & Aged Cheddar on Sourdough
- Egg Salad on Croissant
- Grilled Cauliflower on Ciabatta
- Smoked Sockeye Salmon on Multigrain
- Poached Steelhead Trout Salad on Multigrain

*Includes Drumroaster Coffee & Tazo Tea*

Add Feature Soup to any buffet.... +5/guest

### Sweet Treat Add Ons:

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

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## Salad Buffet

\$34/guest

Minimum 6 guests

### Build Your Own Salad Bar

Local greens

Toppings include: fresh seasonal vegetables, preserved vegetables, aged cheddar, bacon crumble, Lockwood Farms medium boiled eggs, seed crumble

House Vinaigrette

Assorted Breads & Whipped Butter

*Includes Drumroaster Coffee & Tazo Tea*

### Enhance with:

Grilled Chicken .....+\$8/guest  
Smoked Salmon .....+\$10/guest  
Charcuterie .....+\$12/guest

## Hot Lunch Buffet

\$49/guest

Minimum 8 guests

Assorted Fresh Breads & Whipped Butter

Green Salad with House Vinaigrette

Roasted Seasonal Vegetables

Warm Potato and Sunflower Seed Salad

Fresh Fruit Platter

Choice of two hot entrées:

**Seared Lois Lake Steelhead Trout**

tamarind emulsion

*Gluten free*

**Poached B.C. Ling Cod**

TCR cabbage slaw, spruce and honey vinaigrette

*Gluten free*

**Potato Crusted Chicken Breast**

garlic basil emulsion

*Gluten free*

**Local Oyster Mushroom Rigatoni**

Reggiano, tomato, butter, lemon, chili

*Vegetarian*

*Includes Drumroaster Coffee & Tazo Tea*



# LUNCH

## Casual Fare

*Choose up to four options for participants' selection*

**Foraged & Farmed Salad .....\$24**  
Local greens, fresh seasonal vegetables, preserved vegetables, whipped ricotta, flaxseed crumble, spruce & honey vinaigrette  
*Gluten free, vegetarian*

add grilled chicken or catch of the day.....+\$12

**Catch of the Day.....\$38**  
Warm confit potato and dandelion salad, sunflower seeds, tamarind coconut emulsion  
*Gluten free*

**Rock Cod Fish & Chips.....\$27**  
Buttermilk marinated catch of the day, kosho aioli, slaw, frites  
*Gluten free*

**Potato Crusted Chicken.....\$36**  
Duck fat rösti, tomato, oyster mushroom, roasted garlic basil emulsion

**Braised Beef Shortrib.....\$40**  
Duck fat rösti, seasonal vegetables, harissa glaze

## Sandwiches

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

**Buttermilk Fried Chicken.....\$28**  
**TCR Dry Aged Beef Burger.....\$30**  
**Buttermilk Fried Cauliflower *vegetarian*.....\$28**  
**Grilled Cheese *vegetarian* .....\$26**



# LUNCH

## Three Course Plated Lunch

Minimum 8 guests

### *To Start*

Feature Soup

or

**Foraged & Farmed Salad** – local greens, preserved vegetables, whipped ricotta, flaxseed crumble

*Gluten free, Vegetarian*

### *Mains*

**Catch of the Day** – warm confit potato salad, roasted peppers, kosho sauce **\$48**

*Gluten free*

or

**Potato Crusted Chicken** – duck fat rösti, confit tomato, mushroom, garlic basil emulsion **\$50**

or

**Mushroom Rigatoni** – tomato, Reggiano, butter, lemon, chili **\$45**

*Vegetarian*

### *Dessert*

**Chocolate Hazelnut Délice** – seasonal garnish

*Gluten free*

*Includes Drumroaster Coffee & Tazo Tea*

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# DINNER

## Three Course Plated Dinner

\$86/guest

Minimum 8 guests

### *To Start*

Feature Soup

or

**Foraged & Farmed Salad** – local greens, preserved vegetables, whipped ricotta, flaxseed crumble

Gluten free, Vegetarian

### *Mains*

**Chickpea & Black Bean Fritters** – beets, cashew, hearty greens, ras el hanout emulsion

Gluten free, vegetarian

or

**Catch of the Day** – warm confit potato salad, roasted peppers, kosho sauce

Gluten free

or

**Potato Crusted Chicken** – lentil porridge, leek, sherry, roasted garlic basil emulsion

Gluten free

or

**Slow Braised Beef Shortrib** – duck fat rösti, seasonal vegetables, bordelaise

Gluten free

### *Dessert*

**Chocolate Hazelnut Délice** – seasonal garnish

Gluten free

or

**Strawberry Verrine** – seasonal garnish

Includes Drumroaster Coffee & Tazo Tea



# DINNER

## Three Course Plated Dinner

\$110/guest

Minimum 8 guests

### *To Start*

**Kale Caesar** – white anchovy, Reggiano, lemon, chili, toasted bread crumb

or

**Roasted Hokkaido Scallops** – crispy cauliflower, miso chili vinaigrette, radish, sesame

Gluten free

or

**Beef Tartare** – pecorino, turnip, flax, roasted garlic vinaigrette, chili, olive oil

### *Mains*

**Fresh Pasta** – mushroom, burrata, chili, lemon

Vegetarian

or

**Catch of the Day** – warm confit potato salad, roasted peppers, kosho sauce

Gluten free

or

**Potato Crusted Chicken** – lentil porridge, leek, sherry, roasted garlic basil emulsion

Gluten free

or

**Slow Braised Beef Shortrib** – duck fat rösti, seasonal vegetables, peppercorn jus

Gluten free

### *Dessert*

**Chocolate Hazelnut Délice** – seasonal garnish

Gluten free

or

**Strawberry Verrine** – seasonal garnish

Includes Drumroaster Coffee & Tazo Tea





# 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

Lake Breeze Okanagan Valley.....\$60  
*Pinot Blanc* British Columbia, Canada

Meyer Family Okanagan Valley.....\$70  
*Chardonnay* British Columbia, Canada

## RED WINE

Meyer Family Okanagan Valley.....\$72  
*Pinot Noir* British Columbia, Canada

Lake Breeze Okanagan Valley.....\$68  
*Merlot* British Columbia, Canada

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





The  
Courtney  
Room

# GROUP DINING AT THE COURTNEY ROOM

## Groups

### *8-40 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.



# 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 MAJEURE & 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