

Catering Menu

SPRING 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*

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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 *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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Magnolia Hotel & Spa Catering Menu

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 salad, pickled peppers, tamarind coconut emulsion
Gluten free

Rock Cod Fish & Chips.....\$27
Buttermilk marinated BC rock cod, 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

Parmesan Chicken.....\$30
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

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu



DINNER

Three Course Plated Dinner

\$86/guest

Add bread service.... +5/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, pickled peppers, radish, kosho sauce

Gluten free

or

Potato Crusted Chicken – mushroom & buckwheat fritter, duck fat rösti, fondant leek, rose hip jus, roasted garlic emulsion

Gluten free

or

Slow Braised Beef Shortrib – BC corn & Talleggio polenta, 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

Add bread service.... +5/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, everything crumble

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 – mushroom & buckwheat fritter, duck fat rösti, fondant leek, rose hip jus, roasted garlic emulsion

Gluten free

or

Slow Braised Beef Shortrib – BC corn & Tallegio polenta, 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





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