

Catering Menu

FALL / 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 per guest; **Package Rate \$98 per 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 per guest; **Package Rate \$75 per guest**

Package Includes:

Continental Breakfast
Working Lunch Buffet
Simple Break with Cookies
Bottomless Drumroaster Coffee and Tazo Tea

Light Package

Reg. \$67 per guest; **Package Rate \$60 per 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 per guest

Assorted Pastries or
Fresh Baked Cookies
Drumroaster Coffee
Tazo Tea

Beverages

Drumroaster Coffee \$17 per carafe

Tazo Tea \$17 per carafe

Assorted Soft Drinks \$5 each

Assorted Fruit Juice \$5 each

Healthy Break

\$16 per guest

Fresh Fruit Platter
Granola Bars (gluten-free)
Drumroaster Coffee
Tazo Tea

Bottomless Coffee, Tea & Soft Drinks

\$15 per guest

*Enjoy all day fresh brewed coffee, Tazo teas and
assorted soft drinks*

Baked Goods

Muffins, Scones ,Croissants \$4 each

Fresh Baked Cookies \$38 per dozen

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu

BREAKFAST

Canadian Breakfast Buffet

\$45 per guest

Minimum 8 guests

Vancouver Is Scrambled Eggs
Bacon & Housemade Sausage
Hashbrowns
Assorted Pastries
Whipped Butter, Fruit Compote
Fresh Fruit Platter

Deluxe Continental Breakfast

\$36 per guest

Assorted Pastries
Fruit Compote, Whipped Butter
Greek Yogurt
Housemade Almond Granola *Gluten free*
Fresh Fruit Platter
Medium Boiled Eggs
Aged Cheddar

Continental Breakfast

\$27 per guest

Assorted Pastries
Fruit Compote, Whipped Butter
Greek Yogurt
Housemade Almond Granola *Gluten free*
Fresh Fruit Platter

Breakfast Enhancements

Fresh Fruit Smoothie \$8 per guest

Fresh Squeezed Orange Juice \$11 per guest

Buttermilk Waffles \$12 per guest
with fruit compote, walnuts and maple syrup (gluten free)

Eggs Benedict \$12 per guest
with ham & smoked paprika hollandaise

Greek Yogurt & TCR Almond Granola \$8 per guest

All breakfast buffets include fresh brewed Drumroaster Coffee,
Tazo Teas and assorted fruit juices

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Magnolia Hotel & Spa Catering Menu



Hot Lunch Buffet

\$49 per guest

Minimum 8 guests

Assorted Breads & Whipped Butter
Fresh Local Green Salad
Caramelized Honey & Spruce Vinaigrette

Roasted Seasonal Vegetables
Warm Potato Salad & Pickled Peppers

Choice of two hot entrées:

Potato Crusted Chicken Breast

Wild mushrooms, umami leek emulsion
Gluten free

Fried Chicken

TCR slaw, bread & butter pickles, ranch
Gluten free

Roasted B.C. Ling Cod

Kosho emulsion
Gluten free

Baked Pasta

Reggiano, seasonal vegetables, butter, lemon
Vegetarian

Add Feature Soup to any buffet +5 per guest

Sweet Treat Add Ons:

Fresh Baked Cookies \$38 per dozen
Assorted Bar & Squares \$45 per dozen

LUNCH

Working Lunch Buffet

\$38 per guest

Minimum 8 guests

Fresh Local Green Salad
Caramelized Honey & Spruce Vinaigrette

Assorted Fresh Sandwiches:

- Ham & Aged Cheddar on Sourdough
- Egg Salad on Croissant
- Grilled Vegetables on Sourdough
- Smoked Sockeye Salmon on Multigrain

Salad Buffet

\$34 per guest

Minimum 6 guests

Build Your Own Salad Bar

Fresh Local Greens

Toppings include: fresh seasonal vegetables, preserved vegetables, aged cheddar, bacon crumble, Vancouver Is hard boiled eggs, roasted sumac pumpkin seeds

Caramelized Honey & Spruce Vinaigrette

Assorted Breads & Whipped Butter

Enhance with:

Grilled Chicken +\$10 per guest
Smoked Salmon +\$15 per guest

All buffets include fresh brewed
Drumroaster Coffee & Tazo Teas

Casual Fare Lunch

Select up to four options for a customized menu

Foraged & Farmed Salad \$25

Fresh local greens, seasonal shaved vegetables, preserved vegetables, whipped ricotta, sumac pumpkin seed, caramelized honey & spruce vinaigrette

Gluten free

Add grilled chicken or roasted ling cod +\$12

Kale & Burrata Caesar \$32

Roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili

Gluten free, Vegetarian option

Add grilled chicken or roasted ling cod +\$12

TCR Fish & Chips \$32

Crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, Kennebec frites

Gluten free option

Roasted Local Saanich Beets \$34

Chickpea & black bean fritters, ras el hanout, sesame & orange glaze, seasonal garnishes

Gluten free, Vegan

TCR Dry Aged Cheeseburger \$36

Dry aged angus & wagyu beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce, potato bun

Choice of Kennebec frites or side greens

Mushroom Casarecce \$32

Green garlic pesto, oyster mushroom, chili, Reggiano

Gluten free, Vegetarian

Roasted B.C. Ling Cod \$39

Confit potato salad, pickled peppers, Kosho emulsion

Gluten free

Crispy Chicken Breast \$39

Oyster mushroom & tomato gravy, cabbage slaw, roasted garlic parmesan emulsion

Gluten free

Alberta Striploin Steak Frites 7oz \$48

Kennebec frites, caramelized onion jam, salsa verde, bordelaise

Gluten free option

Catering from The Courtney Room

Preparation & accompaniments may change due to availability.

Magnolia Hotel & Spa Catering Menu

Three Course Plated Lunch

Minimum 8 guests

To Start

Foraged & Farmed Salad

Fresh local greens, seasonal shaved vegetables, preserved vegetables, pecorino, sumac pumpkin seed, caramelized honey & spruce vinaigrette

Gluten free

OR

Feature Soup

Gluten free, Vegetarian

Main Course

Roasted B.C. Ling Cod \$48

Confit potato salad, pickled peppers, kosho emulsion

Gluten free

Crispy Chicken Breast \$52

Duck fat rösti, confit tomato, wild mushroom, roasted garlic basil emulsion

Gluten free

Mushroom Casarecce \$46

Green garlic pesto, burrata, oyster mushroom, nutritional yeast crumble

Gluten free, Vegetarian

Dessert

Hazelnut Praline Bar

Seasonal garnish

Gluten free

Add housemade
focaccia and whipped
butter +\$5 per guest

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas

Catering from The Courtney Room

Preparation & accompaniments may change due to availability.

Magnolia Hotel & Spa Catering Menu

Three Course Plated Dinner \$84 per guest

To Start

Kale Caesar Salad

Roasted garlic vinaigrette, Reggiano, lemon, chili
Gluten free, Vegetarian

Main Course

Mushroom Casarecce

Green garlic pesto, burrata, oyster mushroom, nutritional yeast crumble
Vegetarian

Catch of the Day

Confit potato salad, pickled peppers, roasted winter squash, smoked leek & coconut emulsion
Gluten free

Crispy Chicken Breast

Wild mushrooms, duck fat rösti, fondant leek, rose hip jus, roasted garlic emulsion
Gluten free

Alberta Beef Striploin 6oz

BC corn fritter, seasonal vegetables, bordelaise
Gluten free

Dessert

Hazelnut Praline Bar

Seasonal garnish
Gluten free

Chai Layer Cake

Seasonal garnish

Add housemade
focaccia and whipped
butter +\$5 per guest

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas

Catering from The Courtney Room
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Magnolia Hotel & Spa Catering Menu



Three Course Plated Dinner \$110 per guest

To Start

Kale Caesar Salad

Roasted garlic vinaigrette, Reggiano, lemon, chili

Gluten free, Vegetarian

Cured Hokkaido Scallops

Elderflower condiment, almond, orange, tomato ponzu, basil

Gluten free

Wagyu Beef Carpaccio

Kosho aioli, umami vinaigrette, pickled shiitake, duck fat rösti

Gluten free

Main Course

Roasted Local Saanich Beets

Squash, chickpea & black bean fritters, ras el hanout, sesame & orange glaze

Gluten free, Vegan

Catch of the Day

Confit potato salad, pickled peppers, roasted winter squash, smoked leek & coconut emulsion

Gluten free

Crispy Chicken Breast

Wild mushrooms, duck fat rösti, fondant leek, rose hip jus, roasted garlic emulsion

Gluten free

Alberta Beef Striploin 6oz

BC corn fritter, seasonal vegetables, bordelaise

Gluten free

Dessert

Hazelnut Praline Bar

Seasonal garnish

Gluten free

Chai Layer Cake

Seasonal garnish

DINNER

Add housemade
focaccia and whipped
butter +\$5 per guest

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas

BEER & WINE

BEER

Local Beer \$9
Selection of Vancouver Island beers

SPARKLING WINE

Unsworth Charmé de l'Île, Cowichan Valley \$75
Pinot Gris + British Columbia, Canada

WHITE WINE

Burrowing Owl Okanagan Valley \$72
Sauvignon Blanc British Columbia, Canada

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

Meyer Family Okanagan Valley \$72
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 Restaurant 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