

# Catering Menu

SPRING 2025





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. \$135 per guest; **Package Rate \$119 per guest**

*Package Includes:*

Deluxe Continental Breakfast

Hot Lunch Buffet

Simple Break with Cookies

Assorted Packaged Snacks

Bottomless Drumroaster Coffee and Tazo Tea

## Basic Package

Reg. \$98 per guest; **Package Rate \$88 per guest**

*Package Includes:*

Continental Breakfast

Working Lunch Buffet

Simple Break with Cookies

Bottomless Drumroaster Coffee and Tazo Tea

## Light Package

Reg. \$87 per guest; **Package Rate \$78 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

**\$15 per guest**

Assorted Scones & Muffins *or*  
Fresh Baked Cookies  
Drumroaster Coffee  
Tazo Tea

## Healthy Break

**\$17 per guest**

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

## Veggie Break

**\$19 per guest**

Chickpea Dip  
Seasonal Crudités  
Assorted Crackers  
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

## Baked Goods

Muffins & Scones \$4 each

Croissants \$5 each

Fresh Baked Cookies \$38 per dozen

## Bottomless Coffee, Tea & Soft Drinks

**\$15 per guest**

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



# BREAKFAST

## Canadian Breakfast Buffet

**\$45 per guest**  
*Minimum 8 guests*  
 Vancouver Island Scrambled Eggs  
 Bacon & Housemade Sausage  
 Kennebec Hashbrowns  
 Fresh Baked Scones & Muffins  
 Fruit Compote, Whipped Butter  
 Fresh Cut Fruit  
 Add Butter Croissants +\$3 per guest

## Continental Breakfast

**\$30 per guest**  
 Fresh Baked Scones & Muffins  
 Fruit Compote, Whipped Butter  
 Greek Yogurt  
 Housemade Almond Granola *Gluten free*  
 Fresh Cut Fruit  
 Add Butter Croissants +\$3 per guest

## Deluxe Continental Breakfast

**\$48 per guest**  
*Minimum 8 guests*  
 Fresh Baked Scones & Muffins  
 Fruit Compote, Whipped Butter  
 Greek Yogurt  
 Housemade Almond Granola *Gluten free*  
 Smoked Sockeye Salmon Platter  
*includes pickled red onion, capers, dill*  
 Medium Boiled Eggs  
 Aged Cheddar  
 Fresh Cut Fruit  
 Add Butter Croissants +\$3 per guest

## Breakfast Enhancements

Fresh Squeezed Orange Juice	\$8 per guest
Gluten Free Buttermilk Waffles <i>Fruit compote, candied walnuts, maple syrup</i>	\$8 per guest
Eggs Benedict <i>Ham &amp; smoked paprika hollandaise</i>	\$12 per guest
Housemade Almond Granola <i>Greek yogurt, Fruit compote</i>	\$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

# LUNCH



## Hot Lunch Buffet

\$55 per guest

*Minimum 8 guests*

### Assorted Breads & Whipped Butter

### Fresh Local Green Salad

- Pickled onion, grape tomato, cucumber, sumac pumpkin seed, hemp hearts
- Caramelized Honey & Spruce Vinaigrette

### Roasted Seasonal Vegetables

Olive oil, lemon

*Gluten free*

### Baked Pasta

Reggiano, seasonal vegetables, butter, lemon

*Vegetarian*

### Choice of two hot entrées:

#### BC Line Caught Ling Cod

Bok choy, kosho emulsion

*Gluten free*

#### BC Raised Steelhead Trout

Marinated cucumber, dill, leek emulsion

*Gluten free*

#### Potato Crusted Chicken

Wild mushrooms, savoury chicken gravy

*Gluten free*

#### Grilled Marinated Tofu

Salsa verde, kale, wild mushrooms

*Vegan, Gluten Free*

### Upgrade:

#### Whole Roasted Alberta AAA

\$14 per guest

#### Beef Striploin

Salsa Verde, beef au jus

*Gluten free*

Add Feature Soup to any buffet +5 per guest

All buffets include fresh brewed  
Drumroaster Coffee & Tazo Teas

### 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

- Pickled onion, grape tomato, cucumber, sumac pumpkin seed, hemp hearts
- Caramelized Honey & Spruce Vinaigrette

### Assorted Fresh Sandwiches:

- Ham & Aged Cheddar on Housemade Focaccia
- Egg Salad on Butter Croissant
- Grilled Cauliflower & Salsa Verde on Working Culture Sourdough
- Open Face Smoked Sockeye Salmon on Multigrain

## Salad Buffet

\$40 per guest

Minimum 6 guests

### Build Your Own Salad Bar

#### Assorted Breads & Whipped Butter

#### Fresh Local Greens

Caramelized honey & spruce vinaigrette  
Elderflower & olive oil vinaigrette

#### Toppings include:

poached beets, cucumber, grape tomato, pickled onion, TCR cabbage slaw, aged cheddar & Swiss cheese, crispy bacon, hard boiled eggs, sumac pumpkin seeds & hemp hearts

#### Enhance with:

Grilled Tofu & Crispy Chickpeas	\$8 per guest
Black Bean Fritters	\$7 per guest
Grilled Chicken Breast	\$8 per guest
Smoked Sockeye Salmon	\$14 per guest
Prosciutto di Parma	\$14 per guest

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

All buffets include fresh brewed  
Drumroaster Coffee & Tazo Teas



## Casual Fare Lunch

Select up to four options for a customized menu

### Foraged & Farmed Salad \$24

Fresh local greens, salal berries, Nostrala cheese, house preserves, caramelized honey & spruce vinaigrette

*Gluten free, vegetarian*

Add grilled chicken or roasted ling cod +\$12

### TCR Fish & Chips \$30

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

*Gluten free*

### Roasted B.C. Ling Cod \$44

Crispy potato brandade, bok choy, confit tomato, kosho nage

*Gluten free*

### Mushroom Rigatoni \$32

Green garlic pesto, oyster mushroom, chili, Reggiano

*Gluten free, Vegetarian*

### Crispy Chicken Breast \$42

Crispy rice, oyster mushrooms, carrot & cashew salad, huckleberry chicken jus

*Gluten free*

## Sandwiches

*Choice of Kennebec frites or side greens*

### Pulled Chicken Leg Sandwich \$32

Sea buckthorn BBQ sauce, crispy bacon, TCR slaw, pickled shallot ranch, ciabatta

### TCR Dry Aged Cheeseburger \$34

Dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun

### Alberta Striploin Roast Beef \$36

Slow roasted beef striploin, aged cheddar, green garlic salsa verde, tomato jam, horseradish aioli, ciabatta, bordelaise

### Burrata & Sourdough \$29

Working Culture sourdough, salsa verde, walnut crumble, poached wild berries, fine herbs  
*Vegetarian*

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu





# LUNCH

## Three Course Plated Lunch

Minimum 8 guests

### To Start

#### Foraged & Farmed Salad

Fresh local greens, salal berries, Nostrala, house preserves, sumac pumpkin seed, caramelized honey & spruce vinaigrette

*Gluten free, Vegetarian*

#### Feature Soup

*Gluten free, Vegetarian*

### Main Course

#### Broiled B.C. Ling Cod \$55

Crispy potato brandade, bok choy, confit tomato, kosho nage

*Gluten free*

#### Potato Crusted Chicken Breast \$55

Vancouver Island chicken breast, crispy rice, oyster mushroom, carrot & cashew salad, huckleberry, ras el hanout chicken jus

*Gluten free*

#### Mushroom Rigatoni \$52

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

*Gluten free, Vegetarian*

#### Alberta Raised Grilled Flat Iron Steak Frites \$58

Kennebec frites, caramelized onion jam, salsa verde, bordelaise

*Gluten free*

### Dessert

#### Orange & Honey Panna Cotta

Brown butter crumb, seasonal compote

*Gluten free*

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu

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

Includes fresh brewed Drumroaster Coffee & Tazo Teas



# DINNER

## Three Course Plated Dinner \$84 per guest

### To Start

#### Kale Caesar Salad

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

### Feature Soup

*Gluten free, Vegetarian*

### Main Course

#### Mushroom Rigatoni

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

#### Broiled B.C. Ling Cod

Crispy potato brandade, bok choy, confit tomato, kosho nage  
*Gluten free*

#### Crispy Vancouver Island Farmhouse Chicken Breast

Wild mushrooms, duck fat rösti, fondant leek, wild berry jus, roasted garlic emulsion  
*Gluten free*

#### Grilled Alberta Beef Flat Iron 7oz

Pomme purée, glazed carrots, spring greens, salsa verde, bordelaise  
*Gluten free*

### Dessert

#### Orange & Honey Panna Cotta

Brown butter crumb, seasonal compote  
*Gluten free*

Catering from The Courtney Room  
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Magnolia Hotel & Spa Catering Menu

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

Includes fresh brewed  
Drumroaster Coffee  
& Tazo Teas



# DINNER

## 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, black lime ponzu, walnut, basil  
*Gluten free*

#### Wagyu Beef Carpaccio

Kosho aioli, umami vinaigrette, pickled shiitake, duck fat rösti  
*Gluten free*

### Main Course

#### Mushroom Rigatoni

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

#### Broiled B.C. Ling Cod

Crispy potato brandade, bok choy, confit tomato, kosho nage  
*Gluten free*

#### Crispy Vancouver Island Farmhouse Chicken Breast

Wild mushrooms, duck fat rösti, fondant leek, wild berry jus, roasted garlic emulsion  
*Gluten free*

#### Grilled Alberta Beef Flat Iron 7oz

Pomme purée, glazed carrots, spring greens, salsa verde, bordelaise  
*Gluten free*

### Dessert

#### Orange & Honey Panna Cotta

Brown butter crumb, seasonal compote  
*Gluten free*

#### Banana Coffee Cake

Chocolate ganache, chocolate mousse

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

Includes fresh brewed Drumroaster Coffee & Tazo Teas



## PASSED CANAPÉS

Minimum 2 dozen per item  
Priced per dozen

### HOT

Potatoes Courtney <i>Duck fat, buttermilk ranch</i> <i>Gluten free</i>	\$32
Mushroom Arancini <i>Truffle aioli, fine herbs</i> <i>Vegetarian</i>	\$35
Nori Wrapped Albacore Tuna Tartare <i>Kosho vinaigrette</i> <i>Gluten free</i>	\$48
Cashew Bites <i>Black pepper, braised mushrooms</i> <i>Gluten free, vegan</i>	\$38
Chickpea & Tofu Salad <i>Swiss Chard wrap, pickled shiitake, lime</i> <i>leaf vinaigrette</i> <i>Gluten free, vegan</i>	\$38
Chicken Confit & Black Bean Fritters <i>Grainy mustard aioli</i> <i>Gluten free</i>	\$42
Roasted Duck Breast <i>Carrot dumpling, seasonal jam</i> <i>Gluten free</i>	\$48
Fried Chicken Bites <i>Buttermilk ranch, bread &amp; butter pickles,</i> <i>hot sauce powder</i> <i>Gluten free</i>	\$38

### COLD

Nori Wrapped Sesame Tofu Salad <i>Togarashi, orange vinaigrette, cashew</i> <i>Gluten free, vegan</i>	\$38
Italian Burrata <i>Salsa verde, walnut, poached berries,</i> <i>Working Culture Sourdough</i> <i>Vegetarian</i>	\$38
Cauliflower 'Couscous' <i>Sumac &amp; sesame gastrique, smoked</i> <i>paprika oil, fine herbs, endive spear</i> <i>Gluten free, vegan</i>	\$38
Poached Side Stripe Shrimp Salad <i>Crispy rice, fermented black bean salsa</i> <i>Gluten free</i>	\$44
Beef Tartare <i>Pecorino, roasted garlic, Working</i> <i>Culture seeded rye bread</i>	\$45
Yellowtail Amberjack Bites <i>Crispy rice, Calabrian chili, kosho,</i> <i>Kewpie mayo, everything crumble</i> <i>Gluten free</i>	\$48
Salmon Chorizo Tostada <i>Crema, pickled mushroom</i> <i>Gluten free</i>	\$45
Foie Gras Parfait <i>Sea buckthorn, puffed chia cracker</i> <i>Gluten free</i>	\$68
Fresh Shucked Oysters <i>Hopped mignonette</i> <i>Gluten free</i>	\$58

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# RECEPTION



# RECEPTION

## PLATTERS

All platters feed 6-8 guests

Cheese Selection \$145

*Local and imported cheeses, house made pickles, preserves, assorted breads*

Charcuterie Selection \$165

*Local and imported cured meats and terrines, house made pickles, preserves, assorted breads*

Seafood Selection \$245

*Chef's selection of raw & cured seafood, includes fresh shucked oysters*

Chickpea Dip \$125

*Seasonal vegetable crudités, marinated olives, housemade focaccia*

Fresh Fruit Platter \$95

*Local and imported fresh cut fruit*





# BEER & WINE

## BEER

**Local Beer** \$9  
*Selection of Vancouver Island beers*

## SPARKLING WINE

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

## WHITE WINE

**Burrowing Owl** Okanagan Valley \$74  
*Sauvignon Blanc* British Columbia, Canada

**Unsworth** Cowichan Valley \$65  
*Pinot Gris* British Columbia, Canada

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

**Famille Perrin** Luberon \$55  
*Grenache Blanc + Rhône Valley, France*

## RED WINE

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

**Phantom Creek** Okanagan Valley \$90  
*Cabernet Franc + British Columbia, Canada*

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

**Famille Perrin** Luberon \$55  
*Grenache Blanc + Rhône Valley, France*



# 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