



*Welcome to Blue Crab Catering at the
Coast Victoria Harbourside Hotel & Marina!*

The Coast Victoria Harbourside Hotel and Marina features 132 guestrooms and suites, and 5 meeting and banquet rooms. We are conveniently located on the waterfront, just a short stroll away from the heart of downtown Victoria. Several of our newly renovated meeting rooms feature large windows and private balconies overlooking the marina and inner harbour, and all meeting space and guest rooms are equipped with complimentary high speed internet. Step out onto our patio for a breath of fresh ocean air, and enjoy a catered function under the tent with a breathtaking harbour view.

At the Coast Victoria Harbourside Hotel we pride ourselves on our service and attention to detail. The Blue Crab Catering Team offers a friendly and professional approach to providing the perfect setting for every meeting and special event. Enjoy the finest west coast cuisine prepared by our executive chef and his award winning Blue Crab Bar & Grill culinary team.

We are located on Victoria's picturesque harbour, with whale watching tours and fishing charters departing daily from our private marina. Complimentary shuttle service is available to and from the downtown core, or you can stroll along the waterfront walkway and take in the views along the way.

To plan your next meeting or special event, please contact our catering office directly at: 250.940.1101, cateringvictoria@coasthotels.com, or visit our website at www.bluecrab.ca

We look forward to welcoming you to the Coast Victoria Harbourside Hotel & Marina.



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Catering Information and Policies

Guaranteed Attendance

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. Should your final numbers not be provided by that time, then billing will be based on the original contracted number of attendees or the actual attendance, whichever is greater.

Set up and A/V Requirements

The hotel must be advised of set up requirements, A/V requirements and any special services required at the initial time of booking. Should there be any changes to your set up, A/V or any other requirements with less than 72 hours notice of such changes, additional charges may be applied.

Prices

Prices quoted are guaranteed for sixty (60) days with a signed contract. Some menu items are subject to seasonal availability and current market pricing. We are pleased to offer a 50% discount on our menu prices for children aged 5 – 12 years. There is no charge for children 4 and under.

Special Services

Our catering department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans and registration tables. Additional charges may apply.

Start and Finish Times

Start and finish times are to be strictly adhered to. The space is booked only for the time indicated on your contract. Set-up and dismantling times are to be specified at the time of booking.

Method of Payment

For all private and social functions, a non-refundable deposit by credit card is required within fourteen (14) days of the initial hold placed on venue space. This can be applied toward the final bill. Once menu selections are made, your catering consultant will provide you with an estimated cost for your event, including all food and beverage. The credit card on file will be pre-authorized no earlier than 72 hours prior to your event to ensure guaranteed payment. Business accounts may apply for credit to establish billing privileges prior to the event, or opt to follow the same credit card payment procedure as above. Please enquire with your consultant for details.

Food & Beverage From Outside the Hotel

Due to City and Provincial Health Regulations and Liquor Licensing the hotel does not allow any outside food or beverage to be brought in with the exception of wedding or other special occasion cakes. For this same reason, food provided by the hotel is not allowed off the premises.



Function Room Assignment

A more suitable function room may be assigned to your group, at the sole discretion of the hotel, should the number of guests and/or set-up requirements change. Room rental rates will be adjusted accordingly.

Shipping

We are pleased to receive your conference materials at the hotel on your behalf, no earlier than three (3) business days prior to your event. In order to ensure proper delivery of your materials to the on-site convener, all shipments MUST be addressed as follows:

TO: The Coast Victoria Harbourside Hotel
ATTENTION: Banquet Department
RE: (Your meeting/Event Name, On-Site Contact Name, and arrival date as printed on your contract)
146 Kingston Street
Victoria, BC V8V 1V4
(Box 1 of 4 boxes) eg.

A handling charge of \$5.00 per item will be charged for any shipments larger than two (2) boxes or items.



Buffet Breakfasts

Minimum of 10 persons

all prices are per person and subject to tax and service charges

Coast Continental

Assorted Fresh Baked Mini Muffins,

Danish, Scones & Croissants

Seasonal Fruit and Berries

Assorted Chilled Juices, apple, orange and grapefruit

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$16.95

Healthy Start

Bran & Carrot Mini Muffins

Assorted Yogurts & Cottage Cheese

Honey Roasted Granola

Assorted Cereals, Fresh 2% or Skim Milk

Seasonal Sliced Fruit and Berries

Assorted Chilled Juices, apple, orange and grapefruit

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$17.95

Canadian Sunrise

Assorted Fresh Baked Mini Muffins

Danish, Scones and Croissants

Seasonal Sliced Fruit & Berries

Assorted Cereals, Fresh 2% or Skim Milk

Scrambled Eggs, Sausage and Bacon

Home Style Potatoes

Assorted Chilled Juices, apple, orange and grapefruit

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$20.95



Enhance Your Breakfast

Scrambled Eggs	\$2.50	Selection of Assorted Cereals & Granola	\$2.00
Maple Pork Sausages	\$3.00	French Toast	\$3.00
6oz Grilled Steak	\$6.00	Pancakes, Berry Compote, Maple Syrup	\$3.95
Seasonal Berries & Whip Cream	\$4.00	Bagel & Cream Cheese	\$3.95
Traditional Eggs Benedict	\$3.95	Wild Pacific Smoked Salmon	\$4.95
Banana Bread	\$2.00	Hand Peeled Shrimp	\$4.95
Assorted Yogurts	\$2.00	Omelet Station – chef attended	\$8.95

Plated Breakfast

Minimum of 10 persons

All prices are per person and subject to tax and service charges

Breakfast Entrees Served with Orange Juice

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

Traditional Coast Breakfast

Scrambled Eggs, Sausages and Bacon

Sautéed Mushrooms, Oven Roasted Tomato

Sour Dough and Multi Grain Toast Served at the Table

\$20.00

English Breakfast

Traditional Benedict

Canadian Back Bacon, Toasted English Muffin

Hollandaise Sauce

Home Style Potatoes

Fresh Fruit

\$23.00

Blue Crab Special

Scrambled Eggs, Home Style Potatoes

Seared Albacore Tuna and Wilted Spinach

Oven Roasted Tomato, Tofino Shrimp with Citrus Chive Hollandaise

Fresh Fruit

\$25.00



Brunch Buffet

Minimum of 25 persons

all prices are per person and subject to tax and service charges

Assorted Fresh Baked Mini Muffins,
Danish, Scones and Croissants
Honey Roasted Granola
Assorted Cereals, Fresh 2% or Skim Milk
Cottage Cheese
Seasonal Fresh Fruit and Berries
Scrambled Eggs
Sausage, Bacon & Ham
Home Style Potatoes
French Toast with Seasonal Berry Compote
Wild Organic Greens with Assorted Dressings
Spinach & Ricotta Cannelloni with Roma Tomato Sauce
Baked Wild Salmon with Lima Bean Ratatouille
Assorted Desserts
Assorted Chilled Juices, apple, orange and grapefruit
Freshly Brewed Torrefazione and Selection of Tazo Teas
\$30.95

Enhance Your Brunch

Traditional Benedict with Canadian Back Bacon	\$3.95
Blue Crab Paella with Chicken, Chorizo & Fresh Seafood	\$5.95
Grilled Asparagus (available seasonally)	\$2.95



Coffee Breaks

Morning Break - \$9.95

Assorted Fresh Baked Mini Muffins
Danish, Scones and Croissants
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

Afternoon Tea - \$10.95

Assorted Cookies & Fresh Baked Scones
Fruit Platter
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas
Add Assorted Sandwiches - \$1.50 per person

Chocoholic Break - \$15.95

Minimum 20 persons
Fruit Skewers with Chocolate Dipping Sauce
Assorted Biscotti, Fudge Brownies
Chocolate Dipped Strawberries
Hot Chocolate
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

Ice Cream Break - \$10.95

Assorted Haagen Daas Ice Cream Bars
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

Movie Break - \$11.95

Potato Chips, Popcorn, Peanuts
Mini Assorted Chocolate Bars
Nacho Chips with Salsa, Sour Cream and Guacamole
Assorted Soft Drinks

Energy Break - \$13.95

Selection of Fruit Juices and Bottled Water
Assorted Low Fat Yogurts
Raspberry & Blueberry Whole Wheat Muffins
Fresh Fruit Skewers and Minted Yogurt Dip
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas



Water Break - \$9.95

San Pellegrino Sparkling Water
Vitamin Infused Water
Sliced Lemon and Limes
Whole BC Apples

Other Break Suggestions

Whole Seasonal Fruits	\$2.95 per person
Seasonal Fruit Platter	\$4.25 per person
Cheese & Fruit	\$5.95 per person
Assorted Vegetables & Dips	\$3.50 per person
Individual Yogurts	\$3.00 each
Tortilla Chips and House Salsa	\$2.25 per person
Assorted Granola Bars	\$2.25 each
Bagel & Cream Cheese	\$3.95 per person
Freshly Baked Muffins	\$3.50 per person
Croissants with Butter and Preserves	\$3.50 per person
Glazed Danish	\$3.50 per person
Assortment of Muffins/Danish/Croissant	\$4.50 per person
Fresh Scones with Butter and Preserves	\$3.50 per person
Banana Bread	\$3.00 per person
Assorted Dessert Squares	\$3.25 per person
Assorted Freshly Baked Cookies	\$18.95 per dozen
Torrefazione Italia Coffee and Selection of Tazo Teas	\$3.45 per person
Assortment of Juices, Soft Drinks and Bottled Water	\$3.00 each*
Assorted Juice Pitchers	\$18.00 each
San Pellegrino Sparkling Water	\$3.95 each*
Mineral Water	\$3.95 each*

*These beverages are charged based on consumption



Lunch Buffets

Minimum of 10 persons

All prices are person and subject to taxes and service charges

Classic Lunch Buffet

Chef's Daily Soup

Tossed Mixed Greens

Fresh Seasonal Fruit Platter

Sandwich & Wrap Selection served on a

Selection of Freshly Baked Breads, Multigrain Baguettes, Wraps

And Croissants served with Assorted Chips

Assorted Dessert Squares

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$20.95

The Roma Buffet

Maximum of 20 persons

Freshly Baked Garlic Toast

Classic Caesar Salad with Parmesan and Croutons

Organic Greens and Assorted Dressings

Spinach & Ricotta Cannelloni with Roma Tomato Sauce

Grilled Chicken Alfredo

Chef's Selection of Fresh Pastries

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$21.95

The Burger Bar

Wild Organic Greens with Assorted Dressings

Classic Potato Salad

Certified Angus Beef Burgers with all the Trimmings

(Vegetarian alternates available on request)

Kaiser Buns

Relish Tray and Assorted Condiments

Aged Cheddar Cheese

Freshly Baked Cookies

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$23.95



Working Lunch Buffet

Minimum of 15 persons

Seasonal Mixed Greens

Choice of Two (2) Entrees:

Beef Lasagna

Layered House Made Meat Sauce, Pasta Sheets & Cheese with Garlic Toast

Seafood Pie

Market Fish Steeped in Cream Sauce

Roasted Pork Loin

With Sausage and Mushroom Au Jus

Mama's Chicken Curry

Basmati Rice, Mango Chutney

Accompanied by Fresh Seasonal Vegetables

Bread with Whipped Butter

Assorted Dessert Squares and Cookies

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$24.95

*Vegetarian entrée available on request



*A Taste of the Coast
Plated Dinners*

Plated Service

Treat your guests to a unique dining experience as they enjoy a plated meal prepared by our talented Blue Crab Culinary Team. Should you wish to have a more personalized menu, we are pleased to offer a ½ hour chef's consultation with any event.

The Blue Crab is committed to using ingredients of the finest quality and, where possible, using organically produced and environmentally sound Vancouver Island product.

Please select the same starter and dessert for your guests.

All Plated dinner services include freshly brewed Torrefazione Coffee and a selection of Tazo Teas.

To offer a choice of 2 entrees, please add an additional \$7.00 per person

To offer a choice of 3 entrees, please add an additional \$15.00 per person

Starters

Local Harvested Greens
Seasonal Beet, White Radish
Golden Raisin & Champagne Vinaigrette

Local Harvested Greens
Caramelized Onion Tart Tatin, Smearred Goat Cheese
Pumpkin Seed Vinaigrette

Seasonal Homemade Soup



Entrees

New York Steak 80z
White Wine Shallot Conserve, Garlic Spun Potato
Port Demi Glaze
\$49.95

Smoked Chicken “Coq au Vin” Pasta
Double Smoked Bacon, Young Spinach
Oven Dried Tomatoes, Red Wine Jus
\$38.95

Seafood Risotto “Paella”
Prawns, Calamari, Chicken, Mussels, Clams and Sausage
Crisp Lemon Tossed Herb Salad
\$48.95

Wild Salmon
Butter Poached Little Leeks & Yukon Gold Potato
Lima Bean Ratatouille, Prawn Bisque Sauce
\$46.95

Desserts

Burnt Vanilla Crème Brule
Smearred Lemon Curd, Warm Bing Cherries
Flourless Chocolate Cake, White Chocolate Crunch

Peppermint Chocolate Terrine
Ginger and Spicy Mandarin Chiboust

Croissant Bread Pudding
Orange Anglaise, Vanilla Scented Chantilly Cream



Marina Buffet

Minimum 20 persons

Seasonal Assorted Greens with Assorted Dressings and Vinaigrettes
Yukon Gold Potato Salad with Caper Chive Vinaigrette
Classic Spinach Salad with Buttermilk Dressing
Tomato Basil, Young Mozzarella, Reduced Pepper and Sherry Gastrique

Deli Meat Platters
Assorted Cheese Platters

Artisan Breads
Relish Tray

Spring Salmon Medallions, Lemon Caper Butter sauce
Basil Infused Roasted Free-Range Chicken, Port Reduction

Olive Oil and Thyme Rubbed Yukon Gold Potatoes
Selection of Fresh Seasonal Vegetables

New York Cheesecake with Fruit Coulis
Sliced Seasonal Fruit Platter
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$47.00



Harbourside Buffet

Minimum 20 persons

Freshly Baked Breads and Butter
Wild Organic Greens with Assorted Dressings and Vinaigrettes
Yukon Gold Potato Salad with Caper Chive Vinaigrette
Marinated Mushroom Salad
Caesar Salad, Shaved Parmesan and Croutons
Tomato Basil, Young Mozzarella, Reduced Pepper and Sherry Gastrique
Olive Oil & Thyme Rubbed Yukon Gold Potatoes
Selection of Fresh Seasonal Vegetables

Roasted Seasonal Vegetable Platter

Assortment of Eggplant, Zucchini, Red Onions, Mushrooms, Green & Red Peppers and
Baked Roasted Garlic with Balsamic Vinaigrette and Virgin Olive Oil

Deli Platter

Chef's Selection of Cold Cut Meats and Local Cheeses

Seafood Platter

Seasonal Seafood & Accompaniments

Hot Entrees:

(Choice of 2)

Free Range Chicken, Port Reduction
Spring Salmon Medallions, Lemon Cream Sauce
Char Grilled Certified Angus Sirloin of Beef, Field Mushroom Sautee
Blue Crab Paella Arborio Rice Filled with Chicken, Chorizo and local Fresh Seafood
Spinach & Ricotta Cannelloni with Roma Tomato Sauce

Sliced Seasonal Fruit Platter
Selection of Cakes & Mousses
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$60.00



*Enhance Your Buffet with the
Following Chef Action Stations*

West Coast Smoked Salmon

Toasted Crostini, Cilantro Aioli, Red Onion and Lemons

Serves 30

\$180.00

Whale Town Bay Shucked Oysters

Lemons, Capers, Cocktail Sauce, Horseradish Chive Mignonette, Tobacco

Serves 30

\$180.00

Certified Angus Slow Roasted Pepper Crusted Striploin

Horseradish, Stone Ground Mustards, Assorted Bread Rolls

Serves 30

\$240.00

Certified Angus Whole Roasted Spiced Tenderloin of Beef

Horseradish, Stone Ground Mustards, Assorted Bread Rolls

Serves 25

\$300.00

Rosemary & Dijon Coated Boneless Leg of Lamb

Minted Dill Mayonnaise, Stone Ground Mustards, Mint Sauce, Assorted Bread Rolls

Serves 25

\$225.00

Roast Maple Glazed Pork Loin

Apricot and Dried Fruit Chutney, Stone Ground Mustards, Assorted Bread Rolls

Serves 30

\$175.00



Patio BBQ Menus

Season Permitting

Coast to Coast Grill

Antipasto Platter & On the Grill

Pickled Young Carrots, Smoked Paprika Vinaigrette
Grilled Thai Asparagus, Sherry Vinaigrette, Fleur de sel
Cured Button Mushroom Salad
Spiced Green Beans, Pickled Pearl Onions, Gherkins, Olive Platter
Chick Peas & Goat Cheese Tapenade
Black Olives and Anchovy Paste
Grilled Pita Bread Triangles, Garlic Grilled French Bread

Salads

Roma Tomato, Baby Mozzarella Salad
Champagne Basil Gastrique
Young Potato Salad
Penne Pasta Salad, Double Smoked Bacon
Caper Chive Vinaigrette

Main Course

Grilled Striploin
Red Onion Conserve, Red Wine Jus
Wild BC Salmon
Topped by Tomato Fennel Salad, Lemon Perno Butter Sauce
Cortez Island Honey Mussels and Orange Cured Prawns
Thyme Scented White Onions & Oven Dried Roma Tomato
Oven Roasted Yam Fries
Seasonal Vegetables, Grilled Seasonal Curried Squash & Young Bok Choy
Thyme Braised Gold Potatoes

Dessert

Sliced Seasonal Fruit
Selection of Cakes and Mousses

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$45.00



West Coast BBQ

Roasted Cauliflower Couscous, Caramelized Shallot Vinaigrette
Tomato and Boconcinni Salad, Sweet Basil and Shallot Dressing
Potato Salad with Dijon Scallion Mayo
Nicoise Salad with Green Beans and Tuna
Young Potato Salad
Three Bean Salad
Caesar Salad, Parmesan, Crispy Focaccia Croutons
Herb Roasted Potatoes
Medley of Seasonal Vegetables, Fresh Pesto Butter
Imported Cheese & Fresh Fruit Tray with Biscotti

Antipasto Platter and On the Grill

Grilled Almond & Grainy Mustard Chicken Sate
Pickled Young Carrots, Smoked Paprika Vinaigrette
Grilled Asparagus, Sherry Vinaigrette, Fleur de sel
Cured Button Mushroom Salad
Spiced Green Beans, Pickled Pearl Onion, Gherkins, Olive Platter
Chick Pea & Goat Cheese Tapenade
Black Olive and Anchovy Paste
Grilled Pita Triangles, Garlic Grilled French Bread

Chef Attended Grill

Angus New York Striploin
Wild BC Salmon
Topped by Tomato Fennel Salad, Lemon Perno Butter Sauce
Blue Crab Grill Paella
Arborio Rice Filled with Chicken, Chorizo, Local Fresh Seafood Clam and Mussels

Dessert

Strawberry Shortcake and
Selection of Cakes and Mousses
Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$62.00



Blue Crab Platter Service

Minimum 25 persons

Treat your guests to a unique dining experience as they enjoy a variety of platters prepared by our talented Blue Crab Culinary Team. Platters are served to each table by our professional banquet staff at a leisurely pace, encouraging lively conversations as you embark on this culinary journey.

Appetizer Platter

Crab and Shrimp Cakes

Black Tiger Prawns with Horseradish Dipping Sauce

Calamari Fried in a Pale Ale and Garlic Marinade, Red Onion and Caper Aioli

Greens Platter

Wild Organic Greens, Champagne Vinaigrette, Toasted Pecans

Romaine Heart Caesar Salad, Shaved Parmesan and Croutons

Meat Platter

Free Range Chicken Supreme

Caramelized Shallot Demi Glaze, Buttermilk Whipped Potato

Beef Tenderloin, Green Peppercorn Reduction

Seafood Platter

Grilled Spring Salmon, Fresh Steamed Jasmine Rice

Digby Scallop and Prawn Sauté served Provencal Style

Pasta Platter

Tiger Prawn and Chorizo Pasta

Fresh Made Pasta Noodles Tossed with Sautéed Prawns

Pesto, Sun Ripened Olives, Spicy Sausage

Dessert Platter

Chef's Selection of our Finest Pastries and Cakes

Freshly Brewed Torrefazione Coffee and Selection of Tazo Teas

\$75.00 per person

For your convenience, each table will receive bread, seasonal vegetables and freshly brewed Torrefazione Coffee and a selection of Tazo Teas to accompany your platter service.



Reception Platters

Minimum of 20 persons

<p><i>Gourmet Dips & Breads</i> Artichoke and Spinach Dip Hummus, Olive Tapenade Three Bean Salad, Madras Curried Pineapple Served with an assortment of French Baguettes</p>	<p><i>\$3.95 per person</i></p>
<p><i>Fresh Fruit Platter</i> Seasonal Local & imported fruit (as available)</p>	<p><i>\$4.25 per person</i></p>
<p><i>Basket of Assorted Fresh Garden Vegetables</i> With choice of Blue Cheese or Ranch Style Dip</p>	<p><i>\$3.50 per person</i></p>
<p><i>Charcuterie Platter</i> A selection of homemade and selected cold cut meats, Condiments, pickles, sun dried tomatoes and assorted breads</p>	<p><i>\$7.25 per person</i></p>
<p><i>Domestic & Imported Cheese Platter</i> Presented with pickles, chutney, fresh and dried fruits And crisp breads</p>	<p><i>\$5.95 per person</i></p>
<p><i>Local Artisan Cheese and Tasting Platter</i> Cheeses from Vancouver Island, Kelowna and Naramata Aged in-house for optimum flavor Presented with pickles, chutney, fresh and dried fruits and crisp breads</p>	<p><i>Market Price</i></p>
<p><i>Antipasto Platter</i> Marinated sun-dried tomatoes, roasted red peppers, prosciutto Salami, sweet peppers, marinated mushrooms, assorted olives Artichokes and spicy beans</p>	<p><i>\$6.95 per person</i></p>
<p><i>Deli Sandwich Platter</i> Assorted sandwiches (vegetarian, seafood and deli meats) Prepared with condiments, lettuce, tomatoes and sprouts</p>	<p><i>\$9.95 per person</i></p>



Reception Appetizers

Prices are per dozen – minimum order of 2 dozen per item

We suggest ordering at least one piece per person so guests may enjoy each item

Hot

Seafood

Tofino Shrimp Filled, Gruyere & Black Pepper Cheese Puff	\$28.00
Shrimp Spring Rolls	\$24.00
Blue Crab Signature Mini Crab Cakes	\$28.00
Tempura Prawns	\$30.00
Scallops Wrapped in Bacon	\$28.00
Mushroom Caps, Truffle, Cheese and Shrimp Mousse	\$26.00

Meat

House Made Sesame Sausage Rolls & Orange Barbecue Sauce	\$23.00
Cured Beef Brochette, Capsicum Syrup & Red Onion Conserve	\$26.00
Rosemary Skewer Lamb Sausage, Cucumber Dill Yogurt	\$27.00
BBQ Chicken Drumsticks	\$22.00
Chicken Sate, Cucumber, Spicy Coconut Dip	\$28.00
Mini Ruben, Sauerkraut & Canadian Emmenthal Cheese	\$22.00

Vegetarian

Mini Garlic and Parmesan Quiche topped with Roasted Tomato	\$24.00
Vegetarian Spring Rolls with Plum Sauce	\$22.00
Mini Cheddar and Broccoli Quiche	\$24.00
Mini Goat Cheese Phyllo Pillows, Roasted Garlic and Apple	\$26.00

Cold

Seafood

Asian Cured Smoked Tuna Tartar on Cucumber Chip	\$30.00
Smoked Tuna “Nicoise” , Golden Raisin & Chardonnay Vinaigrette	\$30.00
Smoked Salmon, Goat Cheese, Chive Endive Boats	\$29.00
Smoked Salmon Mousse, Capers and Sweet Mustard Sauce	\$29.00
Eggs Mimosa, Chive Crab Salad	\$26.00
Shrimp Tomato Salad on Belgian Endive	\$25.00



The logo for The Coast Victoria Harbourside Hotel & Marina features a blue circular icon with a white swirl on the left, followed by the text "The Coast Victoria Harbourside Hotel & Marina" in a bold, black, sans-serif font.

Meat

Beef Carpaccio, Shitake Mushroom Vinaigrette	\$28.00
Green Asparagus Crispy Prosciutto & Sherry Gastrique	\$26.00 (seasonal)

Vegetarian

Grilled Potato, Green Olive, Roasted Yams & Cumin Pesto	\$23.00
Black Olive, Parmesan, Twist Sticks, Mustard Crème Fraiche	\$20.00
Oven Dried Tomato, Boconcinni, Roasted Garlic & Basil Pate	\$22.00
Purple Egg Plant Caviar, Garlic & Lemon Aioli	\$22.00



Beverage Services

	<i>Host Bar (subject to tax and 15% grat)</i>	<i>Cash Bar (taxes included)</i>
Premium Spirits	\$4.78	\$5.50
Deluxe Spirits	\$5.65	\$6.50
Domestic Beer (bottled)	\$4.78	\$5.50
Imported Beer (bottled)	\$5.65	\$6.50
Non-Alcoholic Beer (bottled)	\$3.48	\$4.00
House Wine (by the glass)	\$5.22	\$6.00
Premium Liqueurs V.S.	\$7.83	\$9.00
Deluxe Liqueurs V.S.O.P.	\$8.70	\$10.00
Juices & Soft Drinks	\$3.00	\$3.15
Fruit Punch	\$65.00 per gallon	
Liquor Punch	\$95.00 per gallon	
Champagne Punch (with sparkling wine)	\$85.00 per gallon	

Bartending labour charge of \$25.00 per hour (minimum 4 hours) will apply to bars with less than \$450.00 in net bar sales.

Freshly Brewed Torrefazione Coffee & Tazo Teas	\$3.45 per person
Assortment of Juices, Soft Drinks and Bottled Water	\$3.00 each (billed on consumption)

