



# Blue Crab

CATERING

Experience the benefits of Coast Victoria Hotel & Marina by APA and Blue Crab Catering as your partner in planning your memorable event in Victoria. Our expert staff is on hand from start to finish to assist you in arranging each detail. No matter what type of gathering or event you are planning, our one-of-a-kind waterfront hotel is fully equipped to make it a stylish success. Take advantage of our perfect location and diverse collection of flexible menus created by the imaginative team at the Blue Crab Seafood House.

Whether you are organizing a charity event, hosting a dinner to recognize an outstanding colleague, planning an important meeting or celebrating a special birthday, you can rely on our team of professional event planners to help you create a memorable and flawlessly executed affair. You will discover that we offer an array of flexible and customizable options with amenities including:

- 3,000 square feet of lovely event space – some spaces boasting beautiful harbour views
  - Highly trained planning coordinators and day-of service staff
- Audio visual equipment for impressive lighting & sound; offered through our audio visual partner
  - Vendor arrangements and coordination
- Special menu development created with personal attention from our Blue Crab Seafood House Chef
  - Complementary Wi-Fi and on-site daytime parking





Prices are per person - Applicable taxes & 15% service charge excluded from prices - Add \$5 per person if below the required minimum  
Gluten-free breads & muffins available - add \$2 per person (minimum 4)

## Breakfast

### Coast Continental Buffet

house-baked pastries & muffins  
sliced fruit  
assorted cereals  
chilled fruit juices  
Starbucks coffee & assorted Tazo teas  
\$16 per person - minimum 10 guests

### Euro Continental Buffet

sliced meats & cheeses  
hard boiled eggs  
danishes & house-baked croissants  
yogurt  
sliced fruit  
toast station  
chilled fruit juices  
Starbucks coffee & assorted Tazo teas  
\$25 per person - minimum 10 guests

### Traditional Canadian Buffet

scrambled eggs with chives  
bacon & sausages (substitute chicken sausage for \$2 per person)  
potato hash browns  
muffins  
sliced fruit  
toast station  
chilled fruit juices  
Starbucks coffee & assorted Tazo teas  
\$22 per person - minimum 10 guests

### The Lumberjack Buffet

scrambled eggs with cheddar  
bacon & sausages (substitute chicken sausage for \$2 per person)  
buttermilk pancakes  
potato hash browns  
sliced fruit  
toast station  
chilled fruit juices  
Starbucks coffee & assorted Tazo teas  
\$25 per person - minimum 10 guests

### The Brunch Buffet

traditional eggs benedict  
smoked salmon benedict  
french toast  
bacon & sausages (substitute chicken sausage for \$2 per person)  
potato hash browns  
danishes & house-baked croissants  
assorted cereals  
sliced fruit  
toast station  
chilled fruit juices  
Starbucks coffee & assorted Tazo teas  
\$32 per person - minimum 20 guests





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Gluten-free breads & muffins available - add \$2 per person (minimum 4)

## Breakfast

### Hungry For A Little Bit More?

add any of the following to our breakfast buffets

Traditional Eggs Benedict or Smoked Salmon Benedict - \$6 per person (minimum 10)

Crab Benedict - \$10 per person (minimum 14)

Smoked & Cured Fish - \$6 per person

Belgian Style Waffles, Pancakes or French Toast with Syrup - \$5 per person

Sliced Fruit - \$5 per person

Bacon or Sausage - \$4 per person

Chicken Sausage - \$5 per person

Artisan Breads, Muffins, Sausage Rolls, Croissants or Danishes - \$3.50 per person (per selection)

Hot Oatmeal with Brown Sugar & Raisins - \$3.50 per person

Bagels, Cream Cheese, Salmon Lox, Capers, Red Onion - \$12 per serving

Yogurt & Granola Parfaits - \$6 per serving

Fruit Skewers & Tangy Yogurt Dip - \$6.50 per serving

House-Made Granola Bars (GF) - \$36 per dozen



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## Breaks and Beverages

### Merende Break

assorted charcuterie, pickles,  
local & domestic cheese, artisanal  
crackers  
Starbucks coffee & select Tazo teas  
\$19.50 per person - minimum 10 guests

### Tea Time Break

finger sandwiches, Portofino lemon,  
white  
chocolate loaf & cookies  
Starbucks coffee & select Tazo teas  
\$17.50 per person - minimum 10 guests

### Healthy Break

granola bars, sliced fruit  
vegetables & dip  
Starbucks coffee & select Tazo teas  
\$15.50 per person - minimum 10 guests

### Power Break

whole fruit, house-baked muffins &  
pastries  
Starbucks coffee & select Tazo teas  
\$13.50 per person - minimum 10 guests

### Cookies & Sweets

English Bay cookies & two bite brownie  
Starbucks coffee & select Tazo teas  
\$11.50 per person - minimum 10 guests

Starbucks Coffee & Assorted Tazo Teas  
\$3.50 per person

Hot Chocolate & Mini Marshmallows  
\$4.95 per person

Juice by the Pitcher orange, apple, cranberry,  
iced tea  
\$22 per pitcher

Bottle Juices orange, apple, grapefruit, tropical  
blend  
\$3.50 per bottle

Cans of Soft Drinks Pepsi co products  
\$3 per can

Bottled Mineral Water  
\$3 per bottle

San Pellegrino  
\$6 per bottle







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Gluten-free bread available - add \$2 per person (minimum 4)

## Lunch

### The Lunch-Box Buffet

(choice of 2 sides)  
artisan green salad with citrus vinaigrette  
classic tossed Caesar salad  
chef's soup of the day  
crudité vegetables & ranch dip  
house kettle chips  
assorted 1/2 sandwiches & wraps: cold cut deli meat,  
chicken salad, seafood and vegetarian options  
(based on 1.5 sandwiches per person)  
Starbucks Coffee & assorted Tazo Teas  
\$24 per person - minimum 10 guests



### The Gonzales Buffet

artisan green salad with citrus vinaigrette  
cucumber & tomato salad with mint yogurt dressing  
vegetable samosas  
butter chicken curry  
cumin scented rice & peas  
warm Tandoori naan bread  
fresh sliced fruit ~or~ assorted brownies, sweet squares  
and profiteroles  
Starbucks coffee & assorted Tazo teas  
\$30 per person - minimum 20 guests



### The Willows Buffet

artisan green salad with citrus vinaigrette  
sesame & chili green beans  
miso & ginger glazed salmon  
sticky five spice chicken  
steamed rice  
fresh sliced fruit ~or~ assorted brownies,  
sweet squares and profiteroles  
Starbucks coffee & select Tazo teas  
\$32 per person - minimum 20 guests





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Gluten-free bread available - add \$2 per person (minimum 4)

## Lunch & Dinner

### The Cadboro Buffet

baked garlic & parmesan focaccia  
shaved fennel, orange and chili salad  
classic tossed Caesar salad  
caprese salad, reduced balsamico, extra virgin olive oil  
pasta with classic bolognese ragout  
spinach & ricotta cannelloni in basil rosé  
grilled Italian sausage & roasted peppers  
fresh sliced fruit ~or~ assorted cakes, brownies, sweet squares and profiteroles  
Starbucks coffee & select Tazo teas  
\$35 per person - minimum 20 guests



### The Cordova Buffet

warmed baguettes & butter  
artisan green salad with citrus vinaigrette  
classic tossed Caesar salad  
crudité vegetables & ranch dip  
(choice of 2 entrées)  
herb crusted pork loin with pan reduction  
maple soy salmon with charred scallions  
preserved lemon and rosemary roast chicken  
chef's seasonal vegetables  
herb roasted potatoes  
fresh sliced fruit ~or~ assorted cakes, brownies, sweet squares and profiteroles  
Starbucks coffee & select Tazo teas  
\$37 per person - minimum 20 guests







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Gluten-free bread available - add \$2 per person (minimum 4)

## Dinner

### The Islandview Buffet

warmed baguettes with tapenade & butter  
classic tossed Caesar salad  
artisan green salad with citrus vinaigrette  
chilled prawns & smoked fish with saffron aioli & cocktail sauce  
(choice of 2 entrées)  
boneless braised beef rib with pan jus  
maple soy salmon with charred scallions  
preserved lemon and rosemary roast chicken  
chef's seasonal vegetables  
herb roasted potatoes  
fresh sliced fruit ~or~ cakes, brownies, sweet squares and  
profiteroles  
Starbucks coffee & select Tazo teas  
\$50 per person - minimum 20 guests

### The Swiftsure Buffet

warmed baguettes with tapenade & butter  
classic tossed Caesar salad  
artisan green salad with citrus vinaigrette  
caprese salad, fresh tomato, buffalo mozzarella, aged  
balsamico  
chilled snow crab, poached prawns, smoked fish,  
saffron aioli, cocktail sauce  
(choice of 2 entrées)  
preserved lemon and rosemary roast chicken  
miso & ginger glazed salmon  
roasted NY strip-loin with stilton butter and pan jus  
chef's seasonal vegetables  
herb roasted potatoes  
fresh sliced fruit ~or~ cakes, brownies, sweet squares  
and profiteroles  
Starbucks coffee & select Tazo teas  
\$65 per person - minimum 20 guests

### The Race Rocks Buffet

warmed baguettes with tapenade & butter  
artisan green salad with citrus vinaigrette  
classic tossed Caesar salad  
caprese salad, fresh tomato, buffalo mozzarella, aged balsamico  
chilled snow crab, poached wild prawns & smoked fish with  
saffron aioli, cocktail sauce  
mediterranean mussels, tomato, chorizo, rouille  
(choice of 2 entrées)  
preserved lemon and rosemary roast chicken  
miso & ginger glazed salmon  
blackened pacific lingcod, grilled scallion, chili aioli  
Chef Attended Station:  
Hand-carved prime rib with pan jus & horseradish  
yorkshire pudding  
chef's seasonal vegetables  
herb roasted potatoes  
assorted cakes, brownies, sweet squares and profiteroles  
Starbucks coffee & select Tazo teas  
\$85 per person - minimum 30 guests





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Gluten-free bread available - add \$2 per person (minimum 4)

## BBQ Menu

### Summer Snacks & Appetizer Buffet

cheeseburger sliders, chicken wings (hot, BBQ, honey garlic) crudité vegetables and ranch dip, creamy coleslaw, mini grilled bratwurst sausages with house sauerkraut and beer mustard  
\$20 per person - minimum 20 guests

### Classic Summer BBQ Buffet

build- your-own beef burger & hot-dog with all of the fixings (vegetarian options must be requested in advance), creamy coleslaw, roasted vegetable Mediterranean cous cous salad, dijon & pickles, artisan green salad with citrus vinaigrette  
\$28 per person - minimum 20 guests

### West Coast Summer BBQ Buffet

tangy BBQ chicken, Pacific salmon, creamy coleslaw, roasted vegetable Mediterranean cous cous salad, dijon & pickles, artisan green salad with citrus vinaigrette  
\$38 per person - minimum 20 guests

### Blue Crab Summer BBQ Buffet

steak, Pacific salmon, prawn skewer, creamy coleslaw, roasted vegetable Mediterranean cous cous salad, dijon & pickles, artisan green salad with citrus vinaigrette  
\$48 per person - minimum 20 guests

**Add: assorted cakes, brownies, sweet squares and  
profiteroles & Starbucks coffee & select Tazo tea \$11.50**

\$100 Grill Master fee per each BBQ option







## Buffet Additions

Minimum of 10 guests per platter or addition unless otherwise indicated  
Prices listed are per person unless otherwise indicated  
Applicable taxes & 15% service charge excluded from prices

Artisan Green Salad with Citrus Vinaigrette - \$4.50 per person

Classic Tossed Caesar Salad - \$5.50 per person

Shaved Fennel, Orange and Chili Salad - \$6 per person

Roasted Vegetable Mediterranean Cous Cous Salad - \$6 per person

Caprese Salad with Fresh Tomato, Buffalo Mozzarella, Aged Balsamico - \$7.50 per person

Mediterranean Mussels with Tomato, Chorizo, Rouille - \$15.00 per person

Spinach & Ricotta Cannelloni in Basil Rosé - \$5.50 per person

Garganelli with Classic Bolognese Ragout - \$7.75 per person

Miso and Ginger Glazed Salmon - \$8.75 per person

Herb Crusted Pork Loin with Pan Reduction - \$8.75 per person

Blackened Pacific Lingcod with Grilled Scallion and Chili Aioli - \$9.75 per person

Boneless Braised Beef Rib with Pan Jus - \$11 per person

Preserved Lemon and Rosemary Roast Chicken - \$13 per person

Roasted NY Strip-loin with Stilton Butter and Pan Jus - \$13 per person

Grilled Italian Sausage and Roasted Peppers - \$13.75 per person

Herb Roasted Potatoes - \$5.50 per person

Steamed Rice with Herbs - \$4 per person



## Chef Attended Action Stations

Additional Chef labour charge \$100 based on 1.5 hours  
Action stations must be ordered for the number of guests attending the event.  
Prices listed are per person unless otherwise indicated

### Carved Stuffed Pork Loin

roasted maple glazed pork loin with apricot & hazelnut stuffing  
\$16 per person

### Carved Prime Rib

roasted CAB prime rib, yorkshire pudding, horseradish, dijon & grainy mustard, au jus  
\$22 per person

### Carved Roast Beef

roasted CAB sirloin, au jus  
\$18 per person

### Clams & Mussels

sauteed with garlic, white wine & fine herbs  
\$14 per person

### Flambe Prawns

jumbo prawns sautéed with Pernod & garlic butter  
\$16 per person

### Raw Oyster Shucking Station - market price





## Reception Platters

Minimum of 10 guests per platter unless otherwise indicated.  
Prices listed are per person unless otherwise indicated.  
Applicable taxes & 15% service charge excluded from prices

Gourmet Dips and Breads - artichoke and spinach dip, roasted garlic hummus, olive tapenade, grilled flat bread  
\$5 per person

Antipasto Platter - selection of Italian cured meats, provolone, asiago, grilled, marinated and pickled vegetables  
\$8 per person

Deli Sandwich Platter - Chef's choice of assorted sandwiches prepared with condiments, tomatoes & greens on assorted baguettes, breads and wraps  
\$8 per person

Cheese and Cracker Platter - Chef's choice of International and local cheeses, crackers  
\$10 per person

Smoked Fish Platter - variety of smoked fish, flavoured cream cheese, pickled onion, tomato relish, baguette  
\$10 per person

Meat, Cheese & Conversation - chef's selection of gourmet cured meats, International and local cheeses, cornichons, olives, mustard, crackers, baguettes  
\$15 per person

Blue Crab Fisherman's Platter - chilled snow crab, prawns, candied salmon, smoked pepper mackerel, sockeye salmon lox, marinated mussels & clams, cocktail sauce, lemon, tabasco, mignonette  
\$18 per person

Pub Night Platter - braised short rib sliders, cabbage slaw, chicken wings, vegetable spring rolls with soy chili glaze, crispy buttermilk prawns, calamari  
small (5-10 guests) \$100, medium (10-15 guests) \$150, large (15-20 guests) \$200

Chicken Wings - choice of BBQ, classic hot, honey garlic, served with blue cheese dressing  
\$16 per dozen - 2 dozen minimum

Crispy Calamari - tarragon aioli  
\$30 platter for 5-10 guests

Crispy Buttermilk Prawns - rouille  
\$40 platter for 5-10 guests

Short Rib Sliders - cabbage slaw and brioche buns  
\$50 per dozen - 2 dozen minimum







## Reception Platters

Prices listed are per person unless otherwise indicated.  
Applicable taxes & 15% service charge excluded from prices

### Ligher Snacks and Sweets

House-made Kettle Chips  
\$12 platter for 5-10 guests

House-made Corn Tortilla Chips - tomatillo salsa  
\$20 platter for 5-10 guests

House-made Popcorn - butter & salt, ancho chili, truffle & parmesan  
\$20 platter for 5-10 guests or \$3 per person

Parmesan Truffle Fries  
\$25 platter for 5-10 guests OR \$7 per person

Sweet Treat Platter - assorted cakes, brownies, sweet squares and profiteroles  
\$7.50 per person

Chocolate Covered Strawberries - \$18 per dozen



### Gourmet Pizza

**16" - Classic - \$25 each**

Margarita - tomato sauce, basil, mozzarella

Hawaiian - tomato sauce, ham, pineapple, mozzarella

Pepperoni - tomato sauce, pepperoni, mozzarella

**16" - Premium - \$30 each**

Meat Lovers - tomato sauce, beef, pepperoni, capocoli, ham, bacon, mozzarella

Deluxe - tomato sauce, peppers, onions, pepperoni, mushrooms, mozzarella

Southern BBQ Chicken - BBQ sauce, chicken, corn, caramelized onions, mozzarella, rouille





# Hors D'oeuvre, Canapes & One Bite Wonders

Applicable taxes & 15% service charge excluded from price

\$35 per dozen - 2 dozen minimum

- Smoked Salmon Crostini - dill cream cheese, pickled shallot
- Vegetable Spring Rolls - garlic soy dip
- House Meatballs - roasted tomato & olive marinara
- Bruschetta - garlic rubbed crostini, chopped tomato, basil aioli
- Spanakopita - tzatziki
- Vegetable Samosa - mint



\$43 per dozen - 2 dozen minimum

- Coconut Prawns - sweet chili
- Shrimp Gyoza - soy chili
- Grilled Asparagus & Goat Cheese Crostini - balsamic vinegar
- Albacore Tuna Tataki - togarashi spice, grilled scallion mayonnaise
- Smoked Duck Wonton - sesame hoisin glaze
- Half Shell Mussels - chopped

\$50 per dozen - 2 dozen minimum

- Mini Crab Cakes - chipotle aioli
- Seared Scallops - chili aioli, cilantro
- Bacon Wrapped Scallops - lemon dill aioli
- Chilled Prawn Cocktail - tomato gazpacho, horseradish aioli
- Chilled Scallop Ceviche - ginger & three citrus relish
- Dungeness Crab Crostini - lemon herb aioli
- Mini Lobster Roll - tarragon aioli, pickled fennel, soft bun
- Beef Tartare Crostini - cornichon, shallot, cognac



Raw Oysters - mignonette - At Market



# Blue Crab Private Dining Menu

Prices are per person - Applicable taxes & 15% service charge excluded from prices  
Pre-orders required for groups over 40 guests - 40 and under may order day of the event.

## Your Choice From the Following:

### First Course

- Organic Greens (GF) - local greens, crumbled chevre, pickled Saanich beets, pumpkin seeds, champagne Dijon vinaigrette
- Hand Tossed Caesar - hearts of romaine, shaved grana padano, house crouton, bacon lardons, creamy classic dressing
- Manhattan Fish Chowder - pacific white fish, prawns, Salt Spring Island mussels & potatoes in a tomato base with garlic crouton

### Second Course

- Wild Pacific Salmon 6oz (GF) - pan seared salmon, whipped buttermilk mash, seasonal vegetables, beurre blanc
- Braised CAB Short Rib 6oz (GF) - whipped buttermilk mash, seasonal vegetables, red wine jus
- Organic Chicken 8oz (GF) - oven roasted local chicken breast, whipped buttermilk mash, seasonal vegetables, red wine jus
- Mushroom & Asparagus Risotto (GF) advise server if full vegan is required

### Dessert

- Crème Brûlée (GF) - strawberry coulis, orange crème anglaise
- Chocolate Raspberry Torte - dense Belgian chocolate, raspberry preserve, chocolate espresso, sauce anglaise
- Starbucks Coffee
- Tazo Teas

**\$55 Per Person**





# Blue Crab Private Dining Menu

Prices are per person - Applicable taxes & 15% service charge excluded from prices  
Pre-orders required for groups over 40 guests - 40 and under may order day of the event.

## Your Choice From the Following:

### First Course

- Organic Greens (GF) - local greens, crumbled chevre, pickled Saanich beets, pumpkin seeds, champagne Dijon vinaigrette
- Crab Cakes - napa cabbage & fennel slaw, black sesame, chili aioli
- Hand Tossed Caesar hearts of romaine, creamy classic dressing, croutons, grana padano
- Steamed Mussels - Salt Spring Island Mussels, local chorizo, heirloom tomato, garlic rouille, grilled baguette

### Second Course

- CAB Fillet Mignon 6oz (GF) - CAB beef tenderloin, whipped buttermilk mash, seasonal vegetables, red wine jus
- Wild Pacific Salmon 6oz (GF) - pan seared salmon, whipped buttermilk mash, seasonal vegetables, beurre blanc
- Organic Chicken 8oz (GF) - oven roasted local chicken breast, whipped buttermilk mash, seasonal vegetables, red wine jus
- Scallops & Prawns 5oz (GF) - seared Atlantic scallops, wild pacific prawns, whipped buttermilk mash, seasonal vegetables, lemon butter
- Mushroom & Asparagus Risotto (GF) advise server if full vegan is required

### Dessert

- Crème Brûlée (GF) - strawberry coulis, orange crème anglaise
- Chocolate Raspberry Torte - dense Belgian chocolate, raspberry preserve, chocolate espresso, sauce anglaise
- Croissant Pudding - single malt scotch, candied pecans, vanilla ice cream
- Starbucks Coffee Tazo Teas

**\$65 Per Person**



# Blue Crab Private Dining Menu

Prices are per person - Applicable taxes & 15% service charge excluded from prices

Pre-orders required for groups over 40 guests - 40 and under may order day of the event.

## Your Choice From the Following:

### First Course

Organic Greens (GF) - local greens, crumbled chevre, pickled Saanich beets, pumpkin seeds, champagne Dijon vinaigrette

Hand Tossed Caesar - romaine, shaved grana padano, house crouton, bacon lardons

Crab Cakes - napa cabbage & fennel slaw, black sesame, chili aioli

Steamed Mussels - local mussels, dry Spanish chorizo, heirloom tomatoes, dry vermouth, garlic rouille, grilled baguette

Seared Scallops - pan seared Atlantic scallops, pork rillettes croquette, braised cabbage, lardo almond vinaigrette

### Second Course

Scallops & Prawns 5oz (GF) - seared Atlantic scallops, wild pacific prawns, whipped buttermilk mash, seasonal vegetables, lemon butter

Local Rock Cod - line caught crusted rock cod with wild pacific prawns provençal, whipped buttermilk mash, seasonal vegetables

NY Striploin & Lobster 9oz (GF) - grilled 9oz NY Strip with butter poached lobster tail, whipped buttermilk mash, seasonal vegetables, lemon & herb butter

Snow Crab (GF) - Alaskan snow crab, drawn butter, lemon, whipped buttermilk mash, seasonal vegetables

Mushroom & Asparagus Risotto (GF) - advise server if full vegan is required

### Dessert

Crème Brûlée (GF) - strawberry coulis, orange crème anglaise

Chocolate Raspberry Torte - dense Belgian chocolate, raspberry preserve, chocolate espresso, sauce anglaise

Croissant Pudding - single malt scotch, candied pecans, vanilla ice cream

Starbucks Coffee Tazo Teas

## \$85 Per Person



## Bar & Beverage Services

All alcohol is provided by Blue Crab Catering.

Special wine and alcohol orders are required 14 days prior to the event.

Number of bottles ordered will be the number of bottles charged.

Blue Crab Catering & Coast Victoria Hotel & Marina by APA reserve the right to refuse or terminate service in accordance with the regulations of British Columbia Liquor Control and Licensing.

No liquor service will be permitted before 11:00am. Last call promptly at 12:30am for 1:00am departure.

### Basic Bar Spirits

\$5.50 Host / \$6.50 Cash

Vodka - Polar Ice

Gin - Beefeater

Rum - Lamb's White & Amber

Whiskey - Weisers

Tequila - Olmeca Gold & Silver

Scotch - Ballantines

### House Wine by the Glass

\$7.00 Host / \$8.00 Cash

Red - House VQA Blend

White - House VQA Blend

### Domestic Beer

\$5.50 Host / \$6.50 Cash

Molson Canadian

Coors Light

### Beer Bomber (650ml bottle)

\$12.00 Host / \$14.00 Cash

Driftwood Brewery

White Bark Whitbier

Fat Tug IPA

New Growth Pale Ale

Hoyne Brewery

Vienna Lager

Dark Matter

Pilsner

### Beverages by the Bowl & Decanter

prepared by the gallon - one gallon serves roughly 30 guests one glass

Non-Alcoholic Sparkling Fruit Punch \$50.00 per gallon

sparkling apple juice, lemonade, club soda, lemons, oranges

Alcoholic Sparkling Fruit Punch \$85.00 per gallon

same as above - pick gin, vodka, rum or sparkling wine

Sangria (red or white - minimum 2 gallons) \$95.00 per gallon

brandy, triple sec, juices, club soda, fresh fruit

Boozy Coffee \$95.00 per gallon

cold & strong coffee, Kahlua, Baileys, milk, ice

### Premium Bar Spirits

\$8.00 Host / \$9.00 Cash

Vodka - Grey Goose

Gin - Hendricks

Rum - Gosling Black & Sailor Jerry

Whiskey - Jack Daniels & Crown Royal

Scotch - Glenlivet

### Premium Liqueurs

\$8.00 Host / \$9.00 Cash

Baileys Irish Cream

Kahlua

Grand Marnier

### Import & Craft Beer

\$6.25 Host / \$7.25 Cash

Stella

Dos Equis

Blue Buck

### Special Cans

\$8.50 Host / \$9.50 Cash

Broken Ladder Apple Cider

Broken Ladder Pears & Peaches Cider

Guinness

Strongbow







# Catering Information & Policies

## Menus

Our wide variety of appetizers, entrées and desserts have been designed to offer our guests flexibility in creating a menu. Our Executive Chef welcomes the opportunity to design a special menu package specifically for your group.

## Choice of Menu

When selecting your menu, please remember that for each function the menu is identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged in advance of the function. Guests who are to receive special meals should be identified to the Service Manager prior to the service commencing. Menu selects and other requirements are to be provided to the hotel at least two (2) weeks prior to the event. Menu selections and other requirements received later may be restricted to availability. All food & beverage prices are subject to a 15% service charge and applicable taxes.

## Food & Beverage from Outside the Hotel

Due to city and provincial health regulations, the hotel does not allow any outside food to be brought in to functions. Exception will be made for specialty cakes. For this same reason, food provided by the hotel is not allowed off the premises.

## Prices

Menu prices are subject to change. Prices quoted are guaranteed for three (3) months 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 buffet menu prices for children 4-11 years. There is no charge for children 3 and under at a buffet service. A plated children's meal can also be provided on request.

## Special Services

Our catering department would be happy to assist you in developing special event planning documents such as reserved seating arrangements, floor plans, etc. Additional charges may apply.

## Start & 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. Additional time being added to the start or end of an event must be approved by the hotel based on availability. Additional fees may apply.

## Function Room Assignment & Setup

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 setup requirements change. Room rental rates will be adjusted accordingly. Should substantial and / or last minute changes to function room setup be requested after the room has been set to the specifications of the BEO (banquet event order), additional charges may be applied.

## Display Material

To avoid damage, we do not allow the use of strong tape, tacks, or any other attachment for posters, flyers or other materials to the walls or doors without prior consent. Confetti, glitter, sparkles, rice, flower petals and other such materials are not allowed. Open flame is not permitted in our function spaces.

## Audio Visual

The hotel must be advised of setup 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.

## Entertainment

All function music is subject to "Re-Sound" and "SOCAN" (Society of Composers, Authors, and Music Publishers of Canada) fees. These fees are determined based on the meeting space capacity and type of event, and are submitted to "Re-Sound" and "SOCAN" on behalf of the guests hosting the event.

## Cancellation Policy

In the event of cancellation, the customer is subject to a charge of 100% of the total value thirty (30) days prior to the function date. Please refer to your contract and / or banquet event order for attrition and cancellation clauses.

## Method of Payment

For all private and social functions, a non-refundable deposit by credit card is required within seven (7) days of the initial hold placed on the function space. This will be applied towards the final bill. Once menu selections are made, your catering consultant will provide you with an estimated cost for your event, including all applicable taxes and service charge. The credit card on file will be pre-authorized no earlier than 72 hours before 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 inquire with your catering consultant for details.

## Security

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Additional security services can be arranged.

## Parking

We have a two-level underground parkade. Daytime parking is complimentary for guests using our facilities. Overnight parking is \$18 plus tax. License plates must be registered and paid at the front desk prior to overnight parking.

## Shipping, Receiving, Storage

We are pleased to receive your event 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 Hotel & Marina by APA  
ATTENTION: Banquet Department  
RE: (Your meeting / event name, on-site contact name and the arrival date as printed on your contract)  
146 Kingston Street  
Victoria, BC V8V 1V4  
(E.g. Box 1 of 4 boxes)

A handling charge of \$5 per item will be charged for any shipment larger than two (2) boxes or items.