ISLAND BUFFET

SALADS
Select 3:

GATHERED GREENS
Saanich Organics field greens, quinoa, strawberries, sunflower seed praline, goat cheese, white balsamic vinaigrette

ROASTED BEETS & ENDIVE
Red wine molasses, goat feta, frisée

ANCIENT GRAINS
Braised kale and radicchio, sweet onion, cucumber, grannysmith apple, sunflower seeds, fresh herb, tandoori dressing

SUN WING TOMATO & CORIANDER SALAD
Pickled red onions, Top Soil arugula, toasted coriander seeds, anise vinaigrette

SOBA NOODLE SALAD
Soba noodle, bell pepper, snap peas, purple cabbage, cilantro, sesame tahini dressing

BRULÉÉD SAANICH FIGS
Oualicum Blue Claire, red wine molasses, Top Soil arugula, lemon candied pecans
*August- September*

VEGETARIAN ENTREES
Select 1:

GNOCCHI
Roasted summer squash, peppers, basil ricotta, pesto oil

PAPPARDELLE
Farmer Ben egg noodles, seasonal vegetable ragout, fresh herbs, Sun Wing tomato sauce, Natural Pastures baby mozzarella

ENTREES
Select 2:

OCEANWISE BC WILD SALMON
Roasted Silver Rill corn tarragon sauce

OCEANWISE BC STEELHEAD
Sustainably farmed, citrus gremolata, lemon herb beurre blanc

LAMB LOIN CHOPS
Gremolata gratin with roasted tomato, mushroom butter sauce

‘AAA’ TOP SIRLOIN MEDALLIONS
Alberta raised, braising greens, bacon lardons, pearl onion, tomato demi

ROSSDOWN FARMS CHICKEN MARBELLA
Free run, dried plums, olives, capers, fresh thyme

SABLEFISH
Sautéed shiitake & green tea miso
*7 surcharge*

HALIBUT & SIDESTRIPE SHRIMP
Salt Spring Island mussels, Hertels bacon cream sauce, Saanich Farms banana potatoes, fried leeks
*7 surcharge*  
*April- September*

ROSSDOWN FARMS CHICKEN BREAST
spring onion puree, locally foraged mushrooms, confit garlic
*August- October*

ACCOMPANIMENTS
Select 2:

NUGGET POTATOES
BC grown, fresh herbs, dijon, olive oil, sea salt

STEAMED SEASONAL VEGETABLES
Extra virgin olive oil, garlic and herbs

GRILLED VEGETABLES
Asparagus, artichokes, zucchini, bell peppers, eggplant, fennel, olives, basil oil, parmesan

BROCCOLINI
Roasted bell pepper, garlic, chili oil, parmesan

SAANICH PENINSULA SQUASH GRATIN
Roasted bell pepper, garlic, chili oil, parmesan
*June- October*
DESSERTS
Always included

FRESH SLICED FRUIT
Seasonal fresh berries

DARK & WHITE CHOCOLATE TRUFFLES
Dark chocolate & orange, chai latte, Earl Grey & lavender, chili lime

Select Additional 2:

BRILLE LEMON TART
Fresh berries, lavender meringue, macaron

TIRAMISU
Layered ladyfinger, espresso mascarpone, chocolate ganache

SEASONAL FRUIT HAND PIES
Mascarpone chai frosting

PAVLOVA
Lemon curd, stewed Saanich Farms rhubarb, pistachio crumb, meringue

Artisan bread, coffee & tea included

BUFFET ADD-ONS

CHEF CARVED ‘AAA’ CANADIAN BEEF SIRLOIN
Alberta raised, dijon rosemary rub, horseradish, stone ground mustard, pan jus
10 PP (4oz)

CHEF CARVED ‘AAA’ CANADIAN BEEF TENDERLOIN
Alberta raised, rosemary garlic rubbed, tomato balsamic chutney, pan jus
15 PP (4oz)

Chef labour not included

ADDITIONAL SALAD OR ACCOMPANIMENT
$5 per person

ADDITIONAL ENTREE
$7 per person

$58 per person based on 50 guests
Custom quotes are required for groups under 50 guests

Prices are cuisine only do not include tax or 15% operations fee
MENU ENHANCEMENTS

PRE-DINNER SUGGESTIONS
Consider some of our favourite canapes or food stations to elevate your event. For more suggestions, please refer to our platters and hors d’oeuvres menus.

SEARED SCALLOP
Chive oil, lemon vierge

THAI PORK BELLY
Fresh chili, pineapple, kaffir lime salt

CRISPY RISOTTO
Heirloom tomato, bocconcini, basil

FALAFAL KOFTA
Spicy tomato sauce

COMPRESSED WATERMELON
Feta, balsamic gel & mint

FOOD STATIONS

FRESH SHUCKED OYSTERS
Pacific oysters, house mignonettes, shallot crisps, tabasco, lemon

MICRO GREENS SALAD BAR
Local greens & vegetables, micro herbs, house made vinaigrettes & dressings

LATE NIGHT ADD-ONS
Minimum of 3 dozen

HALIBUT FISH TACOS
Grilled tortillas, crispy halibut, pico de gallo, pickled slaw, chipotle creme fraiche
42 per dozen

DEEP FRIED MAC & CHEESE POPS
House-made ketchup
38 per dozen

MINI GRILLED CHEESE
Edam, cheddar, mozzarella, short rib & raclette, ham & gruyere
38 per dozen

CHURROS
Warm house-made, served with dolche de leche and creme fraiche
6.5 per person

CHOCOLATE FONDUE
House marshmallow, strawberries, sponge cake, cream puffs, pretzels
10 per person

Chef labour not included
Minimum numbers apply

MENU PREFERENCES

FAMILY STYLE
Our buffets can be modified to create a family style experience, ask us about this option

RECEPTION PLATTERS & HORS D’OEUVRES
Talk to our planners about ideas on pre-dinner platters, canapes, food stations and beverage options to suit your event

Minimum order of 50 guests
Custom quotes are required for groups under 50 guests

Prices are cuisine only do not include tax or 15% operations fee
PLATED DINNER

Menu prices are per person based on a 3 course meal for a minimum of 50 guests. Please select one appetizer or soup, entrée and dessert. The menu price is set based on the preselected entrée of choice. Show plates, appetizer or dessert has a surcharge of $7 and $5. All meals include dinner rolls, butter, coffee and tea.

APPETIZERS
Choice of 1 Appetizer or Soup

TOMATO BASIL TART
Arugula & fennel salad, pine nuts, puffed goat cheese balsamic fluid gel

“RAW” SALAD
Carrot & cucumber ribbons, fennel, radish, snap peas, celery, black olives, buttermilk drizzle

ARUGULA MELON SALAD
Prosciutto, fried ciabatta, spiced watermelon gastrique

SOUPS

CAULIFLOWER CREAM
Qualicum Bleu Claire, caramelized pear, scallion oil

FRENCH ONION
Qualicum gruyere crisp, thyme and beef broth, caramelized onion salad

SPLIT PEA AND HAM
Berryman Farms pork belly, spring pea broth, puffed rice, creamed Silver Rill corn

APPETIZER SHOW PLATES
If you are looking for a show stopper, consider one of these talking piece appetizers.

SEARED SCALLOP / 7
Fingerling potato, cucumber, romaine rib, dill crème fraîche

TORTELLINI / 7
Sooke foraged mushrooms, watercress, potato crisps, smoked aioli

ALBACORE TUNA CRUDO / 7
Roasted mushrooms, watercress, potato crisps, smoked aioli

ENTREES

SHORT RIB / 51
Sous vide medium rare, rosti potato, cauliflower purée, baby carrots, broccoli, garlic crisps

BEEF TENDERLOIN / 61
Glazed beets, yam purée, potato-leek croquette, demi-glace

CHICKEN MARBELLA / 48
Parmesan polenta, dried plums, olives, capers

HALIBUT / 63
Fingerling potato & chard rib salad, pancetta vierge

SALMON / 51
Herb purée, bean salad, preserved lemon oil, fried rice cake, pepper fritters

ROASTED CHICKEN / 50
Chorizo chips and dupuy lentil cassoulet

STUFFED PORTOBELLO MUSHROOM GLOBE / 50
Spiced lentil, carrots, celery, roasted garlic, smoked tomato sauce
PLATED DINNER

DESSERTS
Choice of 1

MAPLE RYE CAKE
Layered genoise, hazelnut purée, pine nut praline, raspberry chiffon, Sea Cider Rum Runner gastrique, apple chip

CHOCOLATE ‘AERO’
2% Jazz coffee anglaise, Arcango noir 85% cocoa ‘aero’, torched coconut meringue, puffed white chocolate, passionfruit semifreddo, pistachio crumb

EARL GREY TART
Lavender mousse, hazelnut nougat, macerated blood orange

Coffee & tea included

DESSERT SHOW PLATES
If you’re looking for a show-stopping end to your dining, consider one of these desserts.

PASSIONFRUIT NAPOLEAN
Butler Farms hazelnut crunch, passion fruit cream, Gobind Farms berries, Arcango 85% cocoa mousse drops, caramel corn-pistachio clusters.

RASPBERRY WHITE CHOCOLATE TART
Pistachio custard, mango ragout

CHOCOLATE TRIO
White chocolate shake, dark chocolate paté, orange crisp, chocolate caramel torte, raspberry gel

$5 surcharge

PLATED DINNER ADD ONS

4TH COURSE OPTION / 8
Soup or appetizer

DARK & WHITE CHOCOLATE TRUFFLES / 5
with Coffee & Tea
2 per person

ADDITIONAL PRE-SELECTED ENTRÉE CHOICE / 10
RECEPTIONS

LIGHT RECEPTION MEALS
Prices are per person, offering 4 bites each
Up to 1 hour service pre dinner. Minimum of 30 guests

LIGHT RECEPTION #1 / 11
HORS D’OEUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

AH! TUNA NIGRI
Sushi rice, togarashi mayo, benito flakes, tobiko GF / DF
Pan Seared Polenta, herb chevre, sun dried tomato GF
Spanakopita

LIGHT RECEPTION #2 / 13
HORS D’OEUVRES
Grilled Prawns, Caesar dip GF / DF

Duck Confit Flatbread
Compressed pear, blue Claire, red wine gastrique

WATERMELON & FETA
Sweet balsamic fluid gel

FALAFEL KOFTA
Cucumber-cumin yogurt

MEDIUM RECEPTION MEALS
Prices are per person, offering 8-10 bites each
Up to 2 hour reception. Minimum of 30 guests

MEDIUM RECEPTION #1 / 30
HORS D’OEUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

AH! TUNA NIGRI
Sushi rice, togarashi mayo, benito flakes, tobiko GF / DF

PAN SEARED POLENTA
herb chevre, sun dried tomato GF

SPANAKOPITA

COAST SUSHI
Wild BC salmon, sesame coriander crab, pickled ginger, wasabi, soy sauce

ANTIPASTO SPREADS
Herb-artichoke dip, red pepper, chickpea spread, tomato
bruschetta, flatbreads & crackers

MEAT & CHEESE
Smoked ham, Dijon rosemary beef, genoa salami, capicola,
prosciutto, Qualicum & Comox Valley, goat, brie, smoked cheddar,
raclette, blue Claire, flatbreads & crackers

MEDIUM RECEPTION #2 / 35
HORS D’OEUVRES

GRILLED PRAWNS
Caesar dip GF / DF

DUCK CONFIT FLATBREAD
Compressed pear, blue Claire, red wine gastrique

WATERMELON & FETA
Sweet balsamic fluid gel

FALAFEL KOFTA
Cucumber-cumin yogurt

CHARCUTERIE
Houesmade charcuterie, traditionally cured meats and game
terrine, olives, fruit compote, flatbreads & crackers

ARTISAN CHEESE
Locally made Quebecois cheese, St. Raymond, blue brie, triple
cream brie, ash preserved goat cheese, fig compote, fresh
grapes, flatbreads & crackers

WEST COAST SEAFOOD SELECTION
Poached shrimp, BC salmon lox, albacore tuna, hot smoked &
candied west coast salmon, tomato horseradish sauce, flatbreads
& crackers

GF - GLUTEN FREE  DF - DAIRY FREE

Prices include cuisine & equipment and are per person unless
otherwise stated.

On-site chef if required is additional and charged at $27 per
hour / min 4 hours.

Prices do not include tax or 15% operations fee

Minimum order of 30 guests
RECEPTIONS

RECEPTION REPLACEMENT MEALS
Prices are per person, offering 15-18 bites each

MEAL REPLACEMENT RECESSION #1 / 45
Minimum of 40 guests
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

PAN SEARED POLENTA
Herb chevre, sun dried tomato GF

COAST SUSHI
Wild BC salmon, sesame coriander crab, pickled ginger, wasabi, soya sauce

ANTIPASTO SPREADS
Herb-artichoke dip, red pepper, chickpea spread, tomato bruschetta, flatbreads & crackers

CHEESE FONDUE
Emmenthal-white wine or paprika-goat cheese, grapes, apples, toasted French baguette

MARINATED FLANK STEAK
Grilled rare & carved, sesame orange & daikon slaw, flatbreads & crackers

POLENTA FRIES
Spicy tomato, wilted spinach, shaved parmesan

GRILLED MARINATED VEGETABLES
Grilled zucchini, tomatoes, eggplant, asparagus, red pepper, fennel, fresh cracked pepper

SOMETHING FOR EVERYONE
Truffles, lemon tarts, sea salt: chocolate tarts, chocolate dipped strawberries, mini cheesecakes

DECORATED SLICED FRUIT
Honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

MEAL REPLACEMENT RECESSION #2 / 55
Minimum of 40 guests
HORS D’ŒUVRES

BEEF KOFTA
Chili & mint, smoked paprika raita

PAN SEARED POLENTA
Herb chevre, sun dried tomato GF

WEST COAST SEAFOOD SELECTION
Poached shrimp, BC salmon lox, Albacore tuna, hot smoked & candied west coast salmon, tomato horseradish sauce, flatbreads & crackers

MEZZE PLATTER
Marinated feta, olives, pistachio, goat cheese, popcorn chickpeas, artichokes, grilled squash, spring onions, red pepper hummus, flatbreads & crackers

ROOT VEGETABLE CHIPS
Yellow & gold beetroot, sweet potato yam, parsnip & Yukon gold potato

SAFFRON SHRIMP SALAD ROLLS
Rice paper rolls & vermicellinoodles, mango, mint, crisp vegetables, sweet kaffir lime-chili sauce

RISOTTO FLAMBE Chef Attended
Herb-parmesan risotto, choice of toppings: roasted forest mushrooms, marinated beef sirloin, herb-rubbed chicken

PÂTISSERIE
Madeleine, palmiers, macarons, eclairs, petit fours, dipped strawberries

ARTISAN GÉLÉS
Colourful fruit géles, fresh grapes, berries, gold shimmer
Decorated Sliced Fruit, honeydew, cantaloupe, watermelon, kiwi, pineapple, grapes, Saanich peninsula berries (when available)

GF - GLUTEN FREE

Prices include cuisine & equipment and are per person unless otherwise stated.

On-site chef if required is additional and charged at $27 per hour / min 4 hours.

Prices do not include tax or 15% operations fee

Minimum order of 30 guests
FOOD STATIONS

SAVOURY FOOD STATIONS

SIRLOIN OF BEEF
Chef carved, roasted tomato-balsamic chutney, dijon, horseradish, panjus, crusty roils
10 PP

POTATO MARTINI
Roasted garlic whipped potato with choice of toppings: forest mushrooms, garlic buttered prawns, red wine braised beef, butter chicken
10 PP

RISOTTO
Parmesan risotto with choice of toppings: fresh pea and preserved lemon, prawn and arugula, roasted tomato and chorizo, roasted chicken and herb pistou
10 PP

PAN SEARED GNOCCHI
Herb, parmesan, brown butter choice of toppings: fresh pea and preserved lemon, roasted tomato and chorizo sausage, roasted chicken and herb pistou
10 PP

ALBACORE TUNA SASHIMI
Sticky rice, tari sauce, warm dashi broth, daikon micro slaw, cilantro
9 PP

RAMEN
Soy pickled egg, thai pork belly, green onion, bean sprout and cilantro salad
11 PP

WOOD BURNING PIZZA OVEN
Contact one of our event planners to discuss pizza options and logistics
12 PP

POUTINE
Cheese curds, house made gravy, chorizo, bbq pulled pork
11 PP

FRESH SHUCKED OYSTERS
Three freshly shucked pacific oysters, house mignonettes, shallot crisps, tabasco, lemon
11 PP

FISH & CHIPS
Beer battered cod, fries, house-made tartar sauce, lemon, served in bamboo cones
10 PP

MICRO GREEN SALAD BAR
Local greens + vegetables, micro herbs, house-made vinaigrettes + dressings
10 PP

SWEET FOOD STATIONS

CRêPES
Caramel and apple, lemon and sugar, chocolate and hazelnut
9 PP

CHOCOLATE FONDUE
Waffles, marshmallows, mini fruit skewers, cheesecake pops, and brownies
9 PP

MINIATURE DELIGHTS
French petite fours, macaroons, miniature pavlova, chocolate truffles, madelaine, palmiers
10 PP

CHURROS
Warm house made severed with dolce de leche and crème fraiche
7.5 PP

Prices include cuisine & equipment and are per person unless otherwise stated.

On-site chef if required is additional and charged at $27 per hour / min 4 hours.

Prices do not include tax or 15% operations fee

Minimum order of 40 guests
CASH BAR

WINE

Select 1 Category:

HOUSE WINE GLASS
49 North VQA
Okanagan, BC
7

PREMIUM HOUSE WINE GLASS
Prospect VQA
Okanagan, BC
8

SPIRITS

Select 1 Category:

DELUXE
Beefeater Gin
Absolut Vodka
Lambs White/Dark Rum
Johnny Walker
Jim Beam Bourbon
6.75

LOCAL LIBATIONS
Ampersand Gin
Sheringham Vodka
De Vine Honey Shine (rum)
Bearface Whisky 7 year
Salt Spring Blackberry Port
7.5

TOP SHELF
Tanqueray 10 Gin
Ketel One Vodka
Bacardi White/Dark Rum
Bowmore 12 year
Bulleit Bourbon
7.75

BEER

SELECTION OF DOMESTIC BEER
7

IMPORT BEER
7.75

CIDERS

6.5

LIQUEURS

Not supplied unless requested
7.75

SOFT DRINKS & JUICE

3.75

Cash bar prices include all applicable taxes, operations fee not included.

If consumption is less than $400, a fee of $25.50 per bartender will apply (4hr min).

Bar service will end no later than midnight with 30 min drink completion.

A labour fee for any staffed events on statutory holiday applies.

Prices are subject to change.

2019 BAR LIST
855.616.3557 | events@parksidevictoria.com | www.parksidevictoria.com
# HOST BAR

## WINE

Select 1 Category:

**HOUSE WINE GLASS**
49 North VQA
Okanagan, BC
7

**PREMIUM HOUSE WINE GLASS**
Prospect VQA
Okanagan, BC
7.5

## SPIRITS

Select 1 Category:

**DELUXE**
Beefeater Gin
Absolut Vodka
Lambs White/Dark Rum
Johnny Walker
Jim Beam Bourbon
6.25

**LOCAL LIBATIONS**
Ampersand Gin
Sheringham Vodka
De Vine Honey Shine (rum)
Bearface Whisky 7 year
Salt Spring Blackberry Port
7

**TOP SHELF**
Tanqueray 10 Gin
Ketel One Vodka
Bacardi White/Dark Rum
Bowmore 12 year
Bulleit Bourbon
8

## Ciders

6.5

## LIQUEURS

Not supplied unless requested
7

## SOFT DRINKS & JUICE

3.25

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*Cash bar prices include all applicable taxes, operations fee not included.*

*If consumption is less than $400, a fee of $25.50 per bartender will apply (4hr min).*

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*A labour fee for any staffed events on statutory holiday applies.*

*Prices are subject to change.*

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2019 BAR LIST 855.616.3557 | events@parksdevictoria.com | www.parksdevictoria.com
COCKTAIL BAR

Enhance your event with an artfully crafted cocktail to greet your guests or an enhancement to your bar offering.

Choose two cocktails to add to your bar menu, or have a full cocktail bar as your beverage offering with beer and wine accompaniment.

**TWISTED 75**
Ampersand Gin
Fresh Squeezed Lemon Juice
Rosemary Skewered Blueberries
13

**VODKA MAPLE OLD FASHIONED**
Sheringham Vodka
Maple Syrup
Orange Bitters
11

**WHISKEY SOUR**
Bulleit Bourbon
Lemon Juice
Orange Slice
13

**CUBA LIBRE BLANCO**
de Vine Honey Shine
Phillips Craft Cola
Lime
13

**BLACKBERRY BUBBLES**
Henkel Trocken
With a Splash of Salt Spring Blackberry Port
10

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*Cash bar prices include all applicable taxes, operations fee not included.*

*If consumption is less than $400, a fee of $25.50 per bartender will apply (4hr min).*

*Bar service will end no later than midnight with 30 min drink completion.*

*A labour fee for any staffed events on statutory holiday applies.*

*Prices are subject to change.*
WINE LIST

WHITE HOUSE WINE

49 NORTH WHITE
VQA, Okanagan, BC
35

PROSPECT SAUVIGNON BLANC
VQA, Okanagan, BC
38

PREMIUM WHITE WINE

CEDAR CREEK GEWURZTRAMINER
VQA, Okanagan, BC
42

PERSEUS PINOT GRIS
VQA, Okanagan, BC
42

MISSION HILL ESTATE CHARDONNAY
VQA, Okanagan, BC
42

MISSION HILL ESTATE SAUVIGNON BLANC
VQA, Okanagan, BC
42

PROSPECT TOP BENCH PINOT BLANC
VQA, Okanagan, BC
44

RIVERLORE SAUVIGNON BLANC
New Zealand
57

SEASONAL ROSE

WINE MAKERS HOUSE ROSE
Okanagan, BC
38

HOUSE RED WINE
49 North Red
VQA, Okanagan, BC
35

PROSPECT MERLOT
VQA, Okanagan, BC
38

PREMIUM RED WINE

PENFOLDS Koonunga Shiraz Cabernet
Australia
40

MANCURA CABERNET
Chile
42

CEDAR CREEK MERLOT
VQA, Okanagan, BC
45

MISSION HILL ESTATE CABERNET MERLOT
VQA, Okanagan, BC
45

CORCELETTS PINOT NOIR
VQA, Okanagan, BC
55

MATUA MARLBOROUGH PINOT NOIR
New Zealand
44

LIBERTY SCHOOL CABERNET SAUVIGNON
California
55

ANTINORI PEPPOLI CHIANTI CLASSICO 'DOCG'
Tuscany, Italy
58

HOUSE SPARKLING WINE

HENKEL TROCKEN SEKT
Germany
43

PERGOLO PROSECCO EXTRA DRY
Treviso DOC, Italy
43

PERSEUS
Okanagan, BC
46

CHANDON
California
65

Special order wines can be purchased on the client's behalf when quantities are specified.

If wine is not consumed, the client may take remaining wine and will be charged given retail price.

Special orders must be available at LDB retail locations and will be placed 1-2 weeks prior to event and availability is not guaranteed.

Prices do not include 15% operations fee, 5% gst and 10% liquor tax and are subject to change with 30 days notice.