

The logo consists of the letters 'OB' in a stylized, serif font, enclosed within a square border.

OAK BAY
BEACH HOTEL

Our Best. Always.

OAK BAY BEACH HOTEL CATERING MENUS

WELCOME TO THE OAK BAY BEACH HOTEL

The Oak Bay Beach Hotel offers a range of well-equipped meeting and banquet rooms to accommodate groups and events of all sizes. From our intimate Library, with private dining for up to 24 people, to our David Foster Foundation Theatre, that will accommodate up to 150 guests, the quality of our venues will leave lasting impressions.

Intentional Hospitality is the foundation of our service philosophy. From small meetings to the most lavish receptions and dinners, our professional staff will ensure the success of any event. Additionally, our event coordinators will work with you from beginning to the end, ensuring that everything runs smoothly for you and your guests.

No matter the occasion, any event at the Oak Bay Beach Hotel is sure to be unforgettable. We offer catering selections that are beautifully prepared by our Executive Chef Kreg Graham and his culinary team. The Oak Bay Beach Hotel believes in accommodating each group's unique requests; please note that in addition to our catering menus, customized menus may be designed to your specifications and budget upon request.

Prices are exclusive of 18% taxable service charge and applicable sales tax.

(Please note menus and pricing are subject to change – refer to catering contract for actual pricing).



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CATERING GUIDELINES

To ensure the highest quality of services for your event at the Oak Bay Beach Hotel, the following guidelines are in place to provide our guests with information of all operating practices and available services.

MENU SELECTIONS

In order for us to assure the availability of all chosen items and avoid additional fees associated with last minute purchases, your menu selections must be submitted to our Event Coordinator no later than 14 days prior to your function date. Our catering menu selections are offered as a guideline. Our Executive Chef would be pleased to customize a menu to your specific tastes and requirements. Please note that dietary substitutes are available and are required at the time of the guarantee submission. Menu pricing cannot be confirmed earlier than 90 days from the function date.

FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on Oak Bay Beach Hotel property must be supplied and prepared by the Oak Bay Beach Hotel and may not be removed from the property. Wedding cakes that come from a bakery are the only exception to this policy. A cake cutting fee of \$3.50pp will apply to wedding cakes brought in from an outside vendor.

GUEST GUARANTEE

We require a guarantee of the number of guests who will attend your event. Guarantees must be submitted via facsimile or email to our Event Coordinator 72 hours prior to an event. At the event, if the number of guests served is less than the guarantee, you will be charged for the number of guests guaranteed. If the number of guests served is greater than the guarantee, you are

responsible for the total number of guests served. Please be aware that the contracted menu items may not be available for the additional guests added within 48 hours of the event and substitutions may therefore be necessary.

CANCELLATION

A non-refundable deposit, equal to the cost of the room rental, is required to confirm all events. Event cancellations within 14 days will be subject to full event charges.

PAYMENT

The balance of the estimated charges is due 14 days prior to the function.

SERVICE CHARGES & TAXES

Food: 18% Service Fee & 5% GST

Beer/Wine/Spirits: 18% Service Fee & 15% GST/PST

Audio Visual Equipment: 5% GST

Labour & Service Charges: 5% GST

Meeting Room Rental: 5% GST

AUDIO VISUAL

Full audio-visual (A/V) service may be arranged through our preferred suppliers.

4hr A/V package - screen/projector & technician \$250

8hr A/V package - screen/projector & technician: \$400

Microphone	\$35 each/per day
Lavalier Microphone	\$40 each/per day
Public Address System	\$175 per day
Laptop	\$75 per day
Screen & Projector	\$100 per day
Speakerphone (long distance charges apply)	\$85 per day
Piano	\$125 per day
Wi-fi	Complimentary

Please call our Event Coordinator for additional pricing information.



Based on the requirements of your event, an Audio Visual Technician may be required. This will be determined at the discretion of the Oak Bay Beach Hotel.

A thumb drive or disk with pre-loaded presentation material is required in advance for all A/V presentations to be used with the Hotel computer to ensure system compatibility.

DECORATIONS

Our Event Coordinator will be happy to assist in providing a list of entertainers, florists and photographers to create a memorable event. Prior to arrival, decorations or displays brought to the hotel must be approved. Items that require to be hung from walls or ceilings must be approved in advance.

EVENT ACCESSORIES & SERVICES

Risers	\$50 per unit
Easel	\$25 each/per day
Flip Chart	\$25 each/per day
Podium (Wood, stand alone)	\$25 per day
Grand Piano	\$125 per day
Printed Menus with Company Logo	\$2 per menu
Dance Floor (20' x 20') - Vinyl	\$564, Wood \$684 per day
Specialty Linens - see Event Coordinator for pricing	
Photocopies - Black & White	\$0.10/page, Colour \$0.40/page

BOXES / PACKAGES / FREIGHT / STORAGE

We are pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property, we are unable to accept shipments any earlier than 3 days prior to your event. Please coordinate the pickup of items within 24 hours following your event. The Oak Bay Beach Hotel is not responsible for damage to, or loss of any, articles left on the premises during or following an event. Any materials left on the premises more than 24 hours after the completion of the event, will be charged a storage fee of \$25 per day. All shipped

materials should include the name of the event, function date, number of boxes, group contact name and resort contact name. All deliveries must be made to the loading dock of the hotel between 8am and 4pm, Monday to Friday.

MUSIC & ENTERTAINMENT

Due to licensing requirements, music and entertainment must be completed by 12am.

LINEN

The Oak Bay Beach Hotel's standard linen is white tablecloths and napkins with white table skirting. Specialty linens are available at an additional charge from our Event Coordinator.

OUTDOOR VENUES

Should your event space be booked at one of our outdoor locations, the mineral pool will remain open to Hotel and Spa guests. Should the weather be undesirable, Oak Bay Beach Hotel will make every effort to provide arrangements.

PENTHOUSE PRIVATE FUNCTIONS

All private functions require a hotel staff member to be in the room from 7pm to 11pm and that staff member can be used as a bartender/server for the event. Staff cost is \$35 per hour, with a minimum of 4 hours, and may be contracted to start earlier upon request. To ensure the quiet enjoyment of all of our hotel guests, all non-registered guests must vacate the room no later than 11pm.

Outside food & beverage can be brought in to the Penthouse, however there is no oven available in the room to re-heat food items. Access to guest room floors requires a secure key swipe in the elevator; persons renting the Penthouse may wish to have a guest attendant in the lobby to greet attendees, or hire a hotel staff member to assist with guest arrival.



GUEST ROOM HOSPITALITY CHARGES

Bar items (glasses, ice, cocktail napkins, limes, stir sticks):

\$2.50 per person

Dishes (plates, cups, saucers, cutlery, linen, napkins):

\$2.50 per person

SIGNAGE

Signs may only be displayed directly outside your designated function space. Additional signage locations are at the discretion of the Event Coordinator. Oak Bay Beach Hotel reserves the right to approve all signage used at an event.

SEATING / ROOM SETUP

Our standard banquet seating is rounds of eight (eight guests per table) unless otherwise requested. Setup requirements can be discussed with our Event Coordinator at the time of booking your event. Significant changes on-site or the day of the event may result in additional labour fees. Oak Bay Beach Hotel reserves the right to relocate your event to a different room or to charge additional function space rental fees based upon the final attendance guarantee received. Our Event Coordinator will discuss with you and confirm in writing whether you would prefer to pay additional function space fees or move to a smaller function room.

LABOUR CHARGES

Additional labour charges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required (\$35 per hour per staff). A labour surcharge will apply to functions on all Canadian Statutory Holidays (\$50 per hour per staff); please consult with our Event Coordinator prior to finalizing such arrangements.

SOCAN FEES

All live or taped entertainment/music is subject to SOCAN fees (Society of Composers, Authors & Music Publishers of Canada) as follows and are subject to change without notice:

1 – 100 Guests \$20.56 without dancing \$41.13 with dancing

101 – 300 Guests \$29.56 without dancing \$59.17 with dancing

RE: SOUND FEES

All live or taped entertainment/music is subject to RE:SOUND fees (Re:Sound represents the rights of artists and record companies) as follows and are subject to change without notice:

1 – 100 Guests \$9.25 without dancing \$18.51 with dancing

101 – 300 Guests \$13.30 without dancing \$26.63 with dancing

ACKNOWLEDGMENT OF CATERING GUIDELINES

Signing below acknowledges, that you have read and understand the catering guidelines set out on the preceding pages and will fully comply with the policies therein. Any damages caused due to non-compliance of these guidelines will result in charges.

Event Name: _____

Event Contact Name: _____

Authorized Signature: _____ Date: _____

BREAKFAST

BUFFET



ON THE GO

- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries
- Bagels and cream cheese
- Seasonal fresh fruit platter
- Individual yogurt
- Regular and decaffeinated coffee and gourmet tea

\$21 per person

THE VANCOUVER ISLAND

- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries
- Scrambled eggs
- Choice of one: bacon, country sausage or ham
- Sea salt and rosemary breakfast potatoes
- Regular and decaffeinated coffee and gourmet tea

\$24 per person Minimum of 10 people

THE OAK BAY BREAKFAST

- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries
- Assorted breakfast loaves
- Seasonal fresh fruit platter
- Scrambled eggs
- Bacon and country sausage
- Sea salt and rosemary breakfast potatoes
- Regular and decaffeinated coffee and gourmet tea

\$26 per person Minimum of 10 people

THE DISCOVERY

- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries
- Eggs benedict
- Sausage and bacon
- Sea salt and rosemary breakfast potatoes
- Seasonal fresh fruit platter
- Regular and decaffeinated coffee and gourmet tea

\$28 per person Minimum of 10 people

Substitute turkey sausage for **\$3** per person.



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BREAKFAST BUFFET ENHANCEMENTS

PRICING PER PERSON



- Berry smoothies **\$6**
- Ancient grain granola bars **\$32** per dozen
- Sea salt and rosemary breakfast potatoes **\$3**
- Turkey sausage **\$6**
- Bacon, country sausage or ham **\$4**
- Buttermilk pancakes **\$5**
- Ham and cheese croissants **\$5**
- Traditional eggs benedict - single free range poached egg, double-smoked back bacon, classic hollandaise sauce on a toasted English muffin **\$8**
- Smoked salmon eggs benedict - single free range poached egg, smoked salmon, classic hollandaise sauce on a toasted bagel **\$10**
- Vegetarian eggs benedict - single free range poached egg, house-made quinoa cakes, classic hollandaise **\$5**
- Scrambled eggs **\$4**
- Yogurt and granola parfait **\$6** each

PLATED BREAKFAST



- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries in baskets on the table
- Seasonal fresh fruit platter on the table
- Traditional eggs benedict with classic hollandaise sauce
- Pesto crusted roasted roma tomato
- Sea salt and rosemary breakfast potatoes
- Regular and decaffeinated coffee and gourmet tea

\$32 per person Minimum of 10 people

OR

- Fresh fruit juice (orange, apple, cranberry)
- Croissants, muffins and Danish pastries in baskets on the table
- Seasonal fresh fruit platter on the table
- Scrambled eggs
- Pesto crusted roasted roma tomato
- Sea salt and rosemary breakfast potatoes
- Regular and decaffeinated coffee and gourmet tea

\$28 per person Minimum of 10 people

Add bacon, sausage or ham - **\$4** per person.

BREAKFAST A LA CARTE

PRICING PER PERSON



- Breakfast wraps - scrambled eggs, hashbrowns, cheese and vegetables **\$8** each
- Seasonal sliced fruit **\$5**
- Bagels and cream cheese **\$5**
Add smoked salmon **\$4**
- Muffins and croissants **\$3.50**
- Scones **\$4** each
- Pastries **\$4**
- Ancient grain granola bars **\$32** per dozen
- Individual yogurt **\$4**
- Oatmeal **\$4.50**
- Warm cinnamon buns **\$4** each
- Yogurt and granola parfait **\$6**
- Assorted breakfast loaves **\$4**
- Assorted cold cereals and milk **\$3**
- Regular and decaffeinated coffee and gourmet tea **\$4**
- Milk - 2%, skim, soy or almond **\$16** per 6 glass pitcher
- Fresh-made smoothies **\$6**
- Individual bottled juices **\$4.50** each
(charged by consumption)
- Fresh fruit juice (orange, apple, cranberry) **\$26** per 6 glass pitcher
- V8 juice (charged by consumption) **\$4.50** each



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BRUNCH

BUFFET



- Fresh fruit juices
- Variety of freshly baked croissants, muffins and Danish pastries
- Assorted breakfast loaves
- Whipped butter, honey and fruit preserves
- Seasonal fresh fruit platter
- Market fresh seasonal vegetables
- Fresh baked rolls and whipped butter

SALADS

- Caesar salad, focaccia croutons, crisp capers
- Wild and gathered baby greens with house vinaigrette
- Sliced tomato salad with Pecorino cheese and pickled onions
- Yam and potato salad with double smoked bacon and poached pears

COLD STATION

- Cedar roast West Coast salmon, smoked pickerel and candied salmon, horseradish cream
- Assorted international deli meats

HOT STATION

- Traditional eggs benedict with Canadian back bacon
- Bacon and country sausage
- Sea salt and rosemary breakfast potatoes

Choice of two of the following three entrees:

- Cured West Coast salmon, potato, corn and brie hash
- Thyme and sea salt roast chicken breast, apple and smoked cheddar mash, Okanagan stone fruit relish
- Glazed pork loin with apple cider sauce

DESSERTS & HOT DRINKS

- Dessert buffet to include assorted cakes and pastries
- Regular and decaffeinated coffee and gourmet tea

\$48 per person Minimum of 10 people

BEVERAGES



Mimosas **\$9** each

Caesar **\$6.50** each

BREAKS

THEMED BREAKS



HEALTHY BREAK

- Fruit skewers with yogurt dip
- Individual yogurt
- Assorted low-fat muffins
- Ancient grain granola bars

\$15 per person Minimum of 10 people

CHOCOLATE COFFEE BREAK

- Mocha frappuccino
- Chocolate biscotti and cookies
- Chocolate covered strawberries
- Mocha truffles

\$15 per person Minimum of 10 people

MOVIE BREAK

- Caramel apples
- Popcorn
- Assorted candy display
- Ice cream sandwiches
- Chocolate dipped bananas

\$18 per person Minimum of 10 people

ENERGY BREAK

- House-made trail mix
- Strawberry/banana and blueberry/orange smoothies
- Yogurt parfait
- Assorted local cheese

\$17 per person Minimum of 10 people

FEATURE FILMS



Did you know that the David Foster Foundation Theatre is perfectly suited to play feature films for your groups. In fact, every Tuesday we screen feature films as part of our Movie Night experience.

Add a feature film on our big screen, complete with theatre style chairs and popcorn for your event.

\$22 per person (Minimum of 40 people)



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À LA CARTE

PRICING PER PERSON



• Seasonal sliced fruit	\$5
• Whole fresh fruit	\$3
• Dried fruit and mixed nuts	\$5
• Muffins and croissants	\$3.50
• Pastries	\$4
• Bagels and cream cheese	\$5
• Assorted "Kate's Cookies"	\$34 per dozen
• Ancient grain granola bars	\$32 per dozen
• Assorted dessert squares	\$32 per dozen
• Individual yogurt	\$4
• Seasonal vegetable crudites and dip	\$8
• Assorted local cheese	\$12
• House made potato chips	\$6
• House made popcorn	\$3.50
• Warm cinnamon buns	\$4
• Chocolate biscotti	\$3
• Chocolate covered strawberries	\$4
• Assorted mini cupcakes	\$4
• Mocha truffles	\$3
• Regular and decaffeinated coffee and gourmet tea	\$4
• Milk - 2%, skim, soy or almond	\$16 per 6 glass pitcher
• Fresh made smoothies	\$6
• Individual bottled juices	\$4.50
• Fresh fruit juice (orange, apple, cranberry)	\$26 per 6 glass pitcher
• V8 juice	\$4.50
• Hot chocolate	\$4.50
• Coca-cola beverages	\$4
• Bottled water	\$4
• Assorted candies	\$4

*bottle beverages are charged by consumption

LUNCH

BUFFET



SANDWICH AND SALAD BUFFET

- Roast AAA beef, horseradish aioli, aged white cheddar
- Slow roasted turkey breast, basil pesto aioli
- Black forest ham and aged gruyere, sweet red onion marmalade
- Grilled vegetables with goat cheese and red pepper hummus
- Local seafood salad with fresh dill and lemon on focaccia

Choice of two of the following:

- Caesar salad, focaccia croutons, crisp capers
- Spinach salad, poached pear, candied almonds, goat cheese
- New potato salad with arugula, caramelized onion and prosciutto
- Herb green salad with house vinaigrette
- Toasted quinoa salad with roasted vegetables
- Seven bean salad with herb emulsion

- Assorted squares and cookies
- Regular and decaffeinated coffee and gourmet tea

\$26 per person Minimum of 10 people

WARM SANDWICH BUFFET

- Ham and brie with cranberry mayo
- Grilled vegetable and goat cheese
- Roast beef and cambozola with spicy onion rings

Choose two of the following salads:

- Caesar salad, focaccia croutons, crisp capers
- Spinach salad, poached pear, candied almonds, goat cheese
- New potato salad with arugula, caramelized onion and prosciutto
- Herb green salad with house vinaigrette
- Toasted quinoa salad with roasted vegetables
- Seven bean salad with herb emulsion

- Assorted squares and cookies
- Regular and decaffeinated coffee and gourmet tea

\$26 per person Minimum of 10 people

ADD SOUP TO ANY LUNCH BUFFET



Choose one of the following:

- Minestrone with quinoa
- Roasted squash veloute
- Seafood chowder

\$6 per person



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BUILD YOUR OWN BURGER BUFFET

- Char-broiled AAA beef burgers
- Grilled chicken burgers
- Vegetarian burgers
- Bacon, sautéed mushrooms, spicy onion rings
- Crisp green leaf lettuce and roma tomatoes
- Red onions and kosher pickles
- Sliced cheddar and Swiss
- Hearth baked sesame Kaisers

Choose two of the following salads:

- Caesar salad, focaccia croutons, crisp capers
- Spinach salad, poached pear, candied almonds, goat cheese
- Herb green salad with house vinaigrette
- New potato salad with arugula, caramelized onion and prosciutto
- Toasted quinoa salad with roasted vegetables
- Seven bean salad with herb emulsion

- Assorted squares and cookies
- Regular and decaffeinated coffee and gourmet tea

\$35 per person Minimum of 10 people

Substitute salmon burgers - **\$4** per person.

ITALIAN BUFFET

- Hearth baked breads
- Spinach salad with salted pecans, fresh strawberries, goat cheese, and balsamic vinaigrette
- Roma tomato with buffalo mozzarella, sundried tomatoes, fresh herbs, balsamic reduction
- Stuffed chicken with pesto, provolone and prosciutto
- Whole wheat penne and fire roasted tomato sauce
- Rotini pasta with caramelized fennel cream, smoked salmon and hand peeled shrimp
- Espresso chocolate torte with fresh berries
- Regular and decaffeinated coffee and gourmet tea

\$36 per person Minimum of 10 people

BAGGED LUNCH



Pre-selected choice of sandwich:

- Roast AAA Beef, horseradish aioli, aged white cheddar
- Slow roasted turkey breast, basil pesto aioli
- Black forest ham and aged gruyere, sweet red onion marmalade
- Grilled vegetables with goat cheese, and red pepper hummus
- Local seafood salad with fresh dill and lemon on a mini croissant

- Served with a piece of whole fruit and a cookie
- Individual bottled water

\$18 per person Minimum of 10 people

Add vegetables and dip to bagged lunch -
\$3 per person.



PLATED LUNCH



*All 3-course plated lunches include regular and decaffeinated coffee and gourmet tea.

APPETIZERS

- Roasted tomato soup

Arugula pesto

\$8

- Foraged mushroom soup

Truffle cream

\$8

- Heritage grown greens

Red pepper puree, radish, roma tomato

Split maple balsamic vinaigrette

\$8

- Pickled beet salad

Whipped goat cheese

Herb greens

\$8

MAINS

- Thyme seared chicken breast

Roasted nugget potatoes

Seasonal vegetables

Red wine jus

\$21

- Citrus brined sockeye salmon

Pomme puree

Seasonal vegetables

Burnt orange butter sauce

\$24

- Smoked pork tenderloin

Roasted nugget potatoes

Seasonal vegetables

Red wine jus

\$24

DESSERTS

- Caramelized white chocolate and Meyer lemon tart

Torched vanilla meringue

Lavender shortbread crumble

Seasonal berries

\$10

- Oak Bay Beach chocolate bar

Rich chocolate ganache

Hazelnut crisp

\$12



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AFTERNOON TEA

OUR BEST TEA

- Gourmet loose leaf teas
- Warm crumpets and berry scones with locally made preserves, sweet brandy vanilla butter and wild honey
- Fresh minted strawberries and cream

SANDWICHES

- Cucumber, brie and pea shoot salad
- Smoked salmon - lemon dill cream cheese and fennel
- Egg chervil salad - cornichons, avocado and watercress
- Black forest ham with aged English white cheddar, honey Dijon and pickled onions

SWEETS

Dark chocolate lemon tarts
Chef's garden lavender shortbread
Chocolate dipped biscotti
Lemon glazed almond cakes

\$39 per person Minimum of 10 people

KIDS MENU

MEAL

Kids meals come with fries and veggies and dip

Choice of one of the following:

- Chicken fingers
- Mini pizzas
- Grilled cheese
- Pasta
- Cheeseburger

DESSERT

- Housemade ice cream or ice cream sandwich with warm chocolate sauce

\$14 per child, children 12 and under

RECEPTION

HORS D'OEUVRES



COLD SELECTIONS

- Smoked steelhead, caper, red onion, maple Dijon cream cheese **\$4** per piece
- Albacore tuna carpaccio with spicy tomato aioli and watercress salad **\$4** per piece
- Citrus and pickled shallot marinated sea scallop with cucumber mango salad **\$4** per piece
- Beef tenderloin carpaccio toasted sesame puree, crisp green onion **\$4** per piece
- Shaved smoked duck breast, spiced fruit compote **\$4** per piece

HOT SELECTIONS

- Baked medjool dates with Little Qualicum blue claire and prosciutto **\$3** per piece
- Parma ham wrapped sea scallops with lemon thyme aioli **\$4** per piece
- Roasted lamp lollipop with red wine sauce **\$5** per piece
- Mini Yorkshire pudding with roast beef **\$5** per piece
- Beef sliders with brie cheese and roasted garlic aioli **\$5** per piece
- BC Rock crab cake with saffron and micro herb salad **\$5** per piece
- Cherry glazed duck breast and fig puree on rye crostini **\$5** per piece

VEGETARIAN HOT SELECTIONS

- Vegetable spring roll with umeboshi plum puree **\$3** per piece
- Herb goat cheese croquette with sour cherry puree and salted walnut **\$3** per piece
- Mini pizzas with Mission fig, fontina and pear **\$3** per piece

VEGETARIAN COLD SELECTIONS

- Avocado and tomato bruschetta with shaved parmesan **\$3** per piece
- Watermelon bar with dehydrated feta, black olive and fresh tomato **\$3** per piece
- Marinated grilled vegetable martini **\$5** per piece
- Individual mini Caesar salad **\$5** per piece

(add chicken or shrimp for \$4/piece)



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DISPLAYS



SUSHI PLATTER

- Freshly prepared in-house assorted sushi rolls

\$300 per 100 pieces

VEGETABLE CRUDITES AND DIP PLATTER

- Assorted pickled vegetables with basil and green peppercorn dip

\$8 per person Minimum of 10 people

LOCAL CHEESE DISPLAY

- Fresh fruit, fennel raisin crackers, and hearth baked breads

\$12 per person Minimum of 10 people

ASSORTED BREADS AND DIP PLATTER

- Assorted house-made bread with sundried cream cheese, olive and red pepper hummus spreads

\$8 per person Minimum of 10 people

CHOCOLATE DISPLAY

- Cakes, squares, chocolate dipped strawberries, chocolate brulée, chocolate dipped biscotti

\$14 per person Minimum of 10 people

DESSERT DISPLAY

- Selection of chocolate cakes, crème brulée, warm white chocolate bread pudding, and assorted pastries

\$12 per person Minimum of 10 people

SMOKED FISH DISPLAY

- Smoked salmon, candied salmon, peppered mackerel, horseradish cream

\$14 per person Minimum of 10 people

CHARCUTERIE PLATTER

- Assorted meats, mustard, marinated olives, pickled onions, pickles

\$12 per person Minimum of 10 people

TEA SANDWICH PLATTER

- Cucumber, brie and pea shoot salad
- Egg chervil salad - cornichons, avocado and watercress
- Black forest ham with English white cheddar, honey Dijon and pickled onions.
- Smoked salmon - lemon dill cream cheese and fennel

\$10 per person Minimum of 10 people

CHEF ATTENDED STATIONS



SCALLOP AND PRAWN FLAMBÉ

- Red wine butter sauce
- Herb and butternut squash risotto

\$21 per person Minimum of 20 people. 3 items per guest.

SEARED HERB-CRUSTED LAMB RACKS

- Rich lamb jus
- Condiments (Dijon and grainy Dijon mustard, horseradish, mint and pear compote)

\$24 per person Minimum of 20 people

HERB AND DIJON CRUSTED ROAST STRIPLOIN

- Served with assorted rolls
- Condiments (Dijon and grainy Dijon mustard, horseradish, mayonnaise)

\$21 per person Minimum of 20 people

SMOKED SALMON CARVERY

- Buckwheat blini
- Horseradish cream
- Pickled red onions

\$24 per person Minimum of 20 people

STATIONS



SLIDER BBQ

- Grilled AAA beef sliders with spicy onion rings, hoi sin aioli and brie
- Pulled pork sliders with apple cabbage sesame slaw
- Grilled portobelo mushroom sliders with sundried tomato baba-ghanoush and feta

All served in mini brioche buns

\$18 per person Minimum of 20 people. 3 items per guest.

WHIPPED POTATO MARTINI BAR

- Flambé of beef tenderloin with spicy cambozola demi
- Flambé of prawns with spiced tomato butter sauce
- All served with whipped boursin pomme puree

\$21 per person Minimum of 20 people. 2 items per guest.

HOUSE MADE PIZZA

Choose three of the following:

- Margherita - bocconcini cheese, tomato, basil, olive oil
- Chorizo blue cheese - balsamic onion chutney
- Hoisin chicken - brie cheese, toasted peanuts
- Roasted vegetable - goat's cheese
- Italian trio - soppressata, capicola, salami, spicy banana peppers

Pizza can be made on whole wheat, regular or gluten-free crust

\$16 per person Minimum of 20 people. 3 items per guest.



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RECEPTION PACKAGES

OAK BAY TEA PARTY

- House-made popcorn
- Candy station
- Caramel apples
- Chocolate dipped frozen bananas
- Turkey dogs with brie cheese and tomato fondue
- Grilled AAA beef sliders with spicy onion rings, hoisin aioli and brie

\$24 per person Minimum of 20 people

ASIAN STREET CART

- Assorted steamed dim sum with Szechuan mustard and sriracha chili sauce
- Vegetable spring rolls with umeboshi plum puree
- Vietnamese sliders with sticky garlic pork belly, pickled vegetables, chili aioli, and cilantro slaw
- Thai coconut curry with rice noodles, Asian vegetable sauté
- Assorted sushi

\$28 per person Minimum of 20 people

WILLOWS BEACH

- Dungeness crab croquettes with herb remoulade
- Flambé of prawns with red wine butter sauce
- Mussel and clam hot pot with tomato white wine broth and hearth baked baguette
- Fresh local oysters, assorted garnishes and vinaigrettes

\$28 per person Minimum of 20 people

WINDSOR PARK

- Beef tenderloin served with assorted rolls and Dijon
- Whipped lobster potato martini with crispy onions
- Marinated grilled vegetable platters
- Macarons, chocolate dipped strawberries, chocolate truffles

\$54 per person Minimum of 20 people

SIGNATURE RECEPTION

- Beef and prawn whipped potato martini bar 2 per guest
- Assorted sushi 3 per guest
- Local and international cheese display
- Chilled pea and spot prawn soup, served in a shot glass
- Duck confit spring roll with mango chutney and cilantro
- Roasted vegetable risotto with parmesan cream sauce
- Oak Bay Beach chocolate bar

\$62 per person Minimum of 20 people

BUFFET DINNER

DISCOVERY BUFFET



- Hearth baked breads

SALADS

- Artisan lettuce, dried tomatoes, house vinaigrette
- Herb and local baby kale salad with shaved parmesan, roasted garlic and tomato dressing
- Grilled asparagus salad with balsamic pickled shallots, torn croutons, truffle and tarragon aioli
- Caesar salad, focaccia croutons, crisp capers
- Pickled beet, goat cheese, and dried pear salad lemon dressing and herb greens

MAIN COURSES

- Lemon and shallot marinated chicken breast
- Cider brined salmon with sorrel butter
- Medley of seasonal vegetables
- Thyme and garlic pomme puree

DESSERTS

- Selection of cakes
- Crème brûlée
- Assorted pastries
- Regular and decaffeinated coffee and gourmet tea

\$58 per person Minimum of 20 people

BEACH GRILL BUFFET



- Hearth baked breads

SALADS

- Caesar salad, focaccia croutons, crisp capers
- New potato salad with arugula, caramelized onion and prosciutto
- Greek salad - roma tomato, black olives, feta, pickled onions and cucumber

FROM THE GRILL

- Char-grilled beef sirloin steak with truffle butter Cabernet Sauvignon reduction
- Basil pesto grilled chicken breast
- Garlic whipped mash potatoes
- Medley of seasonal vegetables

DESSERTS

- Assorted pastries
- Fresh fruit
- Regular and decaffeinated coffee and gourmet tea

\$64 per person Minimum of 20 people



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BOATHOUSE BUFFET



- Hearth baked breads

SALADS

- Caesar salad with herb croutons, crispy parmesan, and fried capers
- New potato salad with arugula, caramelized onion and prosciutto
- Roma tomato with buffalo mozzarella, sundried tomatoes, fresh herbs, balsamic reduction
- Pasta salad with balsamic roasted vegetables, sundried tomatoes, fresh herbs

CARVERY

- Roast striploin of beef with natural jus

MAIN COURSES

- Assiette of seafood with sauterne basil butter sauce
- Lemon and shallot marinated chicken breast
- Medley of seasonal vegetables
- Potato and caramelized onion pave

DESSERTS

- Selection of cakes and cheesecakes
- Mini crème brûlée tart and assorted pastries
- Local and imported cheese platter
- House made preserves, candied nuts, and fennel raisin crackers
- Fresh seasonal fruit platter
- Regular and decaffeinated coffee and gourmet tea

\$68 per person Minimum of 20 people

OAK BAY BUFFET



- Hearth Baked Breads

SALADS

- Organic kale caesar salad
- Olive oil fried croutons, shaved parmesan, roasted garlic and tomato emulsion
- Heritage greens
- Cucumber, tomato, house vinaigrette, crispy root chips
- Grilled asparagus salad with balsamic pickled shallots, torn croutons and truffle and tarragon aioli

FROM THE GRILL

- Grilled beef striploin

CARVERY

- Seared herb-crusting lamb racks

MAIN COURSES

- Hot pot of local seafood with basil butter sauce
- Lemon and shallot marinated chicken breast
- Pomme puree and roasted nugget potatoes
- Medley of seasonal vegetables

DESSERTS

- Chocolate dipped strawberries
- Selection of chocolate cakes, crème brulée tart and assorted pastries
- Local and imported cheese platter
- House made preserves, candied nuts, and fennel raisin crackers
- Fresh seasonal fruit platter
- Regular and decaffeinated coffee and gourmet tea

\$78 per person Minimum of 20 people

OUR BEST SERVICE



Provide your guests with a choice on the night of the event.

Choice of soup or appetizer **\$5**

Choice of entree **\$7**

Choice of dessert **\$5**



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PLATED DINNER

- 3-course, 4-course, 5-course or more dinner choices:

*All 3 course or more plated dinners include regular and decaffeinated coffee and gourmet tea

SOUPS

- Sweet corn soup
Dungeness crab, saffron, and basil
\$12
- Oak Bay seafood chowder
Seasonal seafood, glazed vegetables, herb infused cream
\$12
- Foraged mushroom and Jerusalem artichoke soup
Confit chicken, aged sherry, rosemary
\$9
- Roasted asparagus soup
Truffle, shaved parmesan, rye crostini
\$8

COLD DINNER APPETIZERS

- Heritage grown greens
Red pepper puree, radish, roma tomato
Split maple balsamic vinaigrette
\$8

- Side strip prawn bar
Avocado puree, cherry tomato, micro greens
\$14
- Grilled asparagus
Chervil aioli, shaved parmesan, balsamic reduction
\$11
- Cumin and orange seared local albacore tuna
Pickled roots vegetables and radish, basil puree
Soy sesame vinaigrette
\$14

HOT DINNER APPETIZERS

- Seared pork belly
Parsnip puree, honey roasted pear, braised shallot
\$12
- Seared sea scallops
Parma ham, spring pea puree, baby fennel
\$14
- Cured salmon
Onion cream, sunchoke puree, grilled leek
\$12
- Tomato, basil and goat cheese tart
Crisp puff pastry, frisée, tomato jam
\$9

ENTRÉES

- Herb and smoked salt crusted beef tenderloin

Confit nugget potatoes

Seasonal vegetables

Red wine jus

\$39

- Prosciutto wrapped pork tenderloin

Vanilla honey yam puree

Seasonal vegetables

Cider jus

\$29

- Thyme seared chicken breast

Confit nugget potatoes

Seasonal vegetables

Red wine jus

\$29

- Tomato and goat cheese tart

Confit nugget potatoes

Seasonal vegetables

Tomato fondue

\$25

- Seared Sockeye salmon

Chive polenta bar

Seasonal vegetables

Fresh herb emulsion

\$28

- Herb crusted halibut

Boursin fennel whipped potato

Seasonal vegetables

Citrus butter sauce

\$38

DESSERTS

- Caramelized white chocolate and Meyer lemon tart

Torched vanilla meringue

Lavender shortbread crumble

Seasonal berries

\$10

- Oak Bay Beach chocolate bar

Rich Chocolate ganache

Hazelnut crisp

\$12

- Dark chocolate orange mousse

White chocolate caramelized puff pastry

Broken tuile cookie

Seasonal berries

\$10

- Carrot cake

Vanilla thyme cream cheese buttercream

Pecan crumble

\$10



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BEVERAGES

ALCOHOLIC BEVERAGES



- Standard liquor (1oz).....**\$7**
- Premium liquor (1oz).....**\$9**
- Standard liquor (2oz).....**\$12**
- Premium liquor (2oz).....**\$16**
- Domestic beer**\$6**
- Import and craft beer**\$7**
- Liqueurs (1oz).....**\$7**
- Cognac (1oz).....**\$8**
- Premium scotch (1oz).....**\$9**
- Standard martini (2oz).....**\$10**
- Premium martini (2oz).....**\$12.50**

BAR LABOUR CHARGES

Bartender labour charges of \$25 per hour (minimum of 4 hours) will apply to functions with less than \$300 net sales per bar.

WHITE & ROSE WINES - per bottle

- Rootstock - Chardonnay, West Bank, BC**\$41**
- Mission Hill - Pinot Grigio, West Bank, BC.....**\$46**
- Poplar Grove - Pinot Gris, Okanagan, BC**\$56**
- Riverlore - Sauvignon Blanc, Marlborough, New Zeland**\$50**
- Clos Du Soleil - Rose, Similkameen, BC.....**\$61**

RED WINES - per bottle

- Rootstock - Cabernet Merlot, West Bank, BC**\$41**
- Mission Hill - Pinot Noir, West Bank, BC.....**\$46**
- Kettle Valley - Cabernet Sauvignon, Naramata, BC**\$71**
- Dona Paula - Malbec, Argentina**\$56**
- Thomas Goss - Shiraz, Australia**\$51**

DESSERT WINE - per bottle

- Mission Hill - Late Harvest Vidal, Okanagan, BC**\$44**

SPARKLING & CHAMPAGNE - per bottle

- Vaporetto Prosecco, Italy**\$51**
- Sumac Ridge Steller's Jay Brut, Summerland, BC**\$61**
- Elephant Island - Pink Elephant, Naramata, BC**\$66**
- Pol Roger - Cuvee de Reserve, France **\$131**

NON-ALCOHOLIC BEVERAGES



- Regular and decaffeinated coffee and gourmet tea.....**\$4**
 - Hot chocolate **\$4.50**
 - Milk 2%, skimmed, soy or almond **\$16** per 6 glass pitcher
 - Fresh fruit juice (orange, apple, cranberry) **\$26** per 6 glass pitcher
 - Fresh-made smoothies..... **\$6**
 - Coca-Cola beverages **\$4.50**
- Charged by the bottle/can based on consumption
- OBBH bottled water **\$4.50** by consumption
 - Ice tea and lemonade **\$18** per 6 glass pitcher
 - V8 juice..... **\$4.50** by consumption
 - Assorted bottle juices **\$4** by consumption
 - Fruit punch (non-alcoholic) **\$70** 25 glasses
 - San Pellegrino 250ml **\$4.50**
 - Cranberry/ginger ale **\$70** 25 glasses

PUNCH



- Fruit punch (non-alcoholic) - **\$70** 25 glasses
- Rum or vodka fruit punch - **\$105** 25 glasses
- Sparkling wine fruit punch - **\$115** 25 glasses

CAKES

Custom cakes – available upon request

Truffles and sweet indulgences – available upon request

Size choice (Choose 1)	Serves	Price
6-inch	8-10	\$40
9-inch	18-24	\$60
12-inch	32-38	\$80
Half sheet	35-50	\$95
Full sheet	55-100	\$180

Cake flavour choices (choose 1)

Chocolate	Vanilla
Carrot	Lemon
Red Velvet	

Icing choices (choose 1)

Butter Cream	Vanilla
Chocolate Ganache	

Please note that Chef can accommodate other flavours/ icings with 72 hours notice, there may be a surcharge.

Cake orders must be placed with a minimum of 48 hours notice.

Wedding cakes available. Pricing based on cake design and size.

Wedding cake cutting and service from an outside bakery is charged at \$3.50 per person.



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Our Best. Always.

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