

Catering Menu

AUTUMN 2025





Catering is brought to you by
THE Courtney Room

Please note that many of our menus are seasonal,
allowing us to showcase the best fresh, local ingredients.

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All prices subject to 18% service charge & applicable taxes

Magnolia Hotel & Spa | 623 Courtney Street, Victoria, BC
250-381-0999 | sales@magnoliahotel.com



PACKAGES

Minimum 8 guests

Complete Package

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

Package Includes:

Deluxe Continental Breakfast
Hot Lunch Buffet
Simple Break with Cookies
Assorted Packaged Snacks
Bottomless Drumroaster Coffee and Tazo Tea

Basic Package

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

Package Includes:

Continental Breakfast
Working Lunch Buffet
Simple Break with Cookies
Bottomless Drumroaster Coffee and Tazo Tea

Light Package

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

Package Includes:

Healthy Break
Salad Buffet
Simple Break with Cookies
Bottomless Drumroaster Coffee and Tazo Tea

Catering from The Courtney Room
Preparation & accompaniments may change due to availability.
Magnolia Hotel & Spa Catering Menu



BREAK TIME

Simple Break

\$15 per guest

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

Healthy Break

\$17 per guest

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

Veggie Break

\$18 per guest

Housemade Ranch Dip
Seasonal Crudité's
Assorted Crackers
Drumroaster Coffee
Tazo Tea

Beverages

Drumroaster Coffee \$17 per carafe

Tazo Tea \$17 per carafe

Assorted Soft Drinks \$5 each

Assorted Fruit Juice \$5 each

Baked Goods

Muffins & Scones \$4 each

Croissants \$5 each

Fresh Baked Cookies \$38 per dozen

Bottomless Coffee, Tea & Soft Drinks

\$15 per guest

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

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu

BREAKFAST

Canadian Breakfast Buffet

\$45 per guest

Minimum 8 guests

Vancouver Island Scrambled Eggs

Bacon & Housemade Sausage

Kennebec Hashbrowns

Fresh Baked Scones & Muffins

Fruit Compote, Whipped Butter

Fresh Cut Fruit

Add Butter Croissants +\$3 per guest

Continental Breakfast

\$30 per guest

Fresh Baked Scones & Muffins

Fruit Compote, Whipped Butter

Greek Yogurt

Housemade Almond Granola *Gluten free*

Fresh Cut Fruit

Add Butter Croissants +\$3 per guest

Deluxe Continental Breakfast

\$48 per guest

Minimum 8 guests

Fresh Baked Scones & Muffins

Fruit Compote, Whipped Butter

Greek Yogurt

Housemade Almond Granola *Gluten free*

Smoked Sockeye Salmon Platter

includes pickled red onion, capers, dill

Medium Boiled Eggs

Aged Cheddar

Fresh Cut Fruit

Add Butter Croissants +\$3 per guest

Breakfast Enhancements

Fresh Squeezed Orange Juice

\$8 per guest

Gluten Free Buttermilk Waffles

\$8 per guest

Fruit compote, candied walnuts, maple syrup

Eggs Benedict

\$12 per guest

Ham & smoked paprika hollandaise

Housemade Almond Granola

\$8 per guest

Greek yogurt, Fruit compote

All breakfast buffets include fresh brewed Drumroaster Coffee,
Tazo Teas and assorted fruit juices

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu



Hot Lunch Buffet

\$55 per guest

Minimum 8 guests

Assorted Breads & Whipped Butter

Fresh Local Green Salad

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

Roasted Seasonal Vegetables

Olive oil, lemon

Gluten free

Baked Pasta

Reggiano, seasonal vegetables, passata, butter, lemon

Vegetarian

Choice of two hot entrées:

BC Line Caught Ling Cod

Brassicas, kosho & coconut nage

Gluten free

BC Raised Steelhead Trout

Marinated cucumber, dill, leek emulsion

Gluten free

Potato Crusted Chicken

Wild mushrooms, savoury chicken gravy

Gluten free

Chickpea Fritters

Salsa verde, kale, wild mushrooms

Vegan, Gluten Free

Upgrade:

BC Wild Spring Salmon

\$14 per guest

Roasted leeks, salmon bisque

Gluten free

Whole Roasted Alberta AAA

\$14 per guest

Beef Striploin

Salsa Verde, beef au jus

Gluten free

Add Feature Soup to any buffet +5 per guest

Sweet Treat Add Ons:

Fresh Baked Cookies \$38 per dozen

Assorted Bar & Squares \$45 per dozen

All buffets include fresh brewed
Drumroaster Coffee & Tazo Teas



LUNCH

Working Lunch Buffet

\$38 per guest

Minimum 8 guests

Fresh Local Green Salad

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

Assorted Fresh Sandwiches:

- Ham & Aged Cheddar on Housemade Foccacia
- Egg Salad on Butter Croissant
- Blackened Root Vegetables & Salsa Verde on Working Culture Sourdough
- Open Face Smoked Sockeye Salmon on Multigrain

Salad Buffet

\$40 per guest

Minimum 6 guests

Build Your Own Salad Bar

Assorted Breads & Whipped Butter

Fresh Local Greens

Caramelized honey & spruce vinaigrette
Elderflower & olive oil vinaigrette

Toppings include:

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

Enhance with:

Chickpea Fritters	\$8 per guest
Grilled Chicken Breast	\$8 per guest
Smoked Sockeye Salmon	\$14 per guest

Add Feature Soup to any buffet +5 per guest

Sweet Treat Add Ons:

Fresh Baked Cookies \$38 per dozen
Assorted Bar & Squares \$45 per dozen

All buffets include fresh brewed
Drumroaster Coffee & Tazo Teas



LUNCH

Casual Fare Lunch

Select up to four options for a customized menu

Foraged & Farmed Salad \$24

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

Gluten free, vegetarian

Add grilled chicken or roasted ling cod +\$12

TCR Fish & Chips \$30

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

Gluten free

Roasted B.C. Ling Cod \$44

Crispy potato brandade, brassicas, confit tomato, kosho coconut emulsion

Gluten free

Mushroom Cassarece \$32

passata, oyster mushroom, Pecorino Romano, fresh herbs

Gluten free, Vegetarian

Crispy Chicken Breast \$42

Du puy lentils, root vegetable fondant, date purée, caramelized miso jus

Gluten free

Sandwiches

Choice of Kennebec frites or side greens

Pulled Chicken Leg Sandwich \$32

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

TCR Dry Aged Cheeseburger \$34

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

Mushroom & Burrata Toastie \$29

Working Culture sourdough, whipped burrata, salsa verde, oyster mushrooms

Vegetarian

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu



Three Course Plated Lunch

Minimum 8 guests

To Start

Foraged & Farmed Salad

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

Gluten free, Vegetarian

Feature Soup

Gluten free, Vegetarian

Main Course

Broiled B.C. Ling Cod \$55

Crispy potato brandade, brassicas, confit tomato, kosho & coconut nage

Gluten free

Crispy Vancouver Island Farmhouse Chicken Breast \$55

Du puy lentils, root vegetable fondant, date purée, caramelized miso jus

Gluten free

Mushroom Cassarece \$52

passata, oyster mushroom, marinated burrata, Pecorino Romano, fresh herbs

Gluten free, Vegetarian

Alberta Raised Grilled Flat Iron Steak Frites \$58

Kennebec frites, salsa verde, bordelaise

Gluten free

Dessert

Dark Chocolate Panna Cotta

Caramel corn crumble, espresso, rye

Gluten free option available

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

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas

Catering from The Courtney Room

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Magnolia Hotel & Spa Catering Menu

Three Course Plated Dinner \$84 per guest

To Start

Kale Caesar Salad

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

Main Course

Mushroom Cassarece

passata, oyster mushroom, marinated burrata, Pecorino Romano, fresh herbs
Vegetarian

Broiled B.C. Ling Cod

Crispy potato brandade, brassicas, confit tomato, kosho & coconut nage
Gluten free

Crispy Vancouver Island Farmhouse Chicken Breast

du puy lentils, root vegetable fondant, date purée, caramelized miso jus
Gluten free

Grilled Alberta Beef Flat Iron 7oz

Root vegetable pâvé, glazed carrots, winter greens, salsa verde, bordelaise
Gluten free

Dessert

Dark Chocolate Panna Cotta

Caramel corn crumble, espresso, rye
Gluten free option available

Catering from The Courtney Room
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Magnolia Hotel & Spa Catering Menu

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

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas



Three Course Plated Dinner

\$110 per guest

To Start

Kale Caesar Salad

Roasted garlic vinaigrette, Reggiano, lemon, chili

Gluten free, Vegetarian

Cured Hokkaido Scallops

Sungold tomato dashi, dulce, toasted rice, pickled magnolias

Gluten free

Wagyu Beef Carpaccio

Kosho aioli, umami vinaigrette, pickled shiitake, duck fat rösti

Gluten free

Main Course

Mushroom Cassarece

passata, oyster mushroom, marinated burrata, Pecorino Romano, fresh herbs

Vegetarian

Broiled B.C. Ling Cod

Crispy potato brandade, brassicas, confit tomato, kosho & coconut nage

Gluten free

Crispy Vancouver Island Farmhouse Chicken Breast

du puy lentils, root vegetable fondant, date purée, caramelized miso jus

Gluten free

Grilled Alberta Beef Flat Iron 7oz

Root vegetable pûvé, glazed carrots, winter greens, salsa verde, bordelaise

Gluten free

Dessert

Dark Chocolate Panna Cotta

Caramel corn crumble, espresso, rye

Gluten free option available

Spiced Carrot Cake

Caramelia ganache, cream cheese, candied walnuts

DINNER

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

Includes fresh brewed
Drumroaster Coffee
& Tazo Teas



PASSED CANAPÉS

Minimum 2 dozen per item
Priced per dozen

HOT

Potatoes Courtney <i>Duck fat, buttermilk ranch</i> <i>Gluten free</i>	\$32
Mushroom Arancini <i>Truffle aioli, fine herbs</i> <i>Vegetarian</i>	\$35
Chickpea Fritters <i>Yuzu vinaigrette</i> <i>Gluten free</i>	\$42
Roasted Duck Breast <i>Seeded lavash, seasonal jam</i> <i>Gluten free</i>	\$48
Fried Chicken Bites <i>Buttermilk ranch, bread & butter pickles,</i> <i>hot sauce powder</i> <i>Gluten free</i>	\$38

COLD

Italian Burrata <i>Salsa verde, walnut, poached berries,</i> <i>Working Culture Sourdough</i> <i>Vegetarian</i>	\$38
Beef Tartare <i>Pecorino, roasted garlic, Working</i> <i>Culture bread</i>	\$45
Yellowtail Amberjack Bites <i>Crispy rice, Calabrian chili, kosho,</i> <i>Kewpie mayo, everything crumble</i> <i>Gluten free</i>	\$48
Salmon Tostada <i>Crema, Littlest Acre chip</i> <i>Gluten free</i>	\$45
Fresh Shucked Oysters <i>Hopped mignonette</i> <i>Gluten free</i>	\$58



RECEPTION

PLATTERS

All platters feed 6-8 guests

Cheese Selection \$145

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

Charcuterie Selection \$165

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

Seafood Selection \$245

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

Crudités & Olives \$125

Seasonal vegetable crudités, housemade ranch, marinated olives, focaccia

Fresh Fruit Platter \$95

Local and imported fresh cut fruit

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BEER & WINE

BEER

Local Beer \$9

Selection of Vancouver Island beers

SPARKLING WINE

Unsworth Charme de l'Île, Cowichan Valley \$75

Pinot Gris + British Columbia, Canada

WHITE WINE

Meyer Family Okanagan Valley \$63

Sauvignon Blanc British Columbia, Canada

Unsworth Cowichan Valley \$70

Pinot Gris British Columbia, Canada

Meyer Family Okanagan Valley \$70

Chardonnay British Columbia, Canada

Famille Perrin Luberon \$55

Grenache Blanc + Rhône Valley, France

RED WINE

Meyer Family Okanagan Valley \$72

Pinot Noir British Columbia, Canada

Catena Vista Flores \$74

Malbec Mendoza, Argentina

Burrowing Owl Okanagan Valley \$98

Cabernet Sauvignon British Columbia, Canada

Famille Perrin Ventoux \$55

Grenache+ Rhône Valley, France



GROUP DINING AT THE COURTNEY ROOM

Groups

8-40 guests

At The Courtney Room we have several options for semi-private dining perfect for any type of event from business dinners to social gatherings.

For groups of 8 or more, we offer prix fixe and family-style menu options ranging in price from \$78-\$140 per guest, with full customization options available.

Group bookings and semi-private dining options are available for breakfast, lunch and dinner.

Work with our talented team to plan your next gathering!

Full Restaurant Buy Out

up to 80 seated guests; up to 110 guests for standing reception

The Courtney Room offers the opportunity to buy out the entire restaurant. We will work with you to create a custom experience for your event.

TERMS & CONDITIONS

MEETING / FOOD & BEVERAGE REQUIREMENTS

The hotel must be provided with advance notice of exact times, meeting room set-ups, menu selections and amounts with respect to the function/s at least 7 days prior to the first meeting. Final guarantee of this information, if changed must be provided no later than seven (7) days (5 working days) prior to the first scheduled event.

In the event of a total room set up change within 48 hours of any function, a service fee of \$5.00 per person based on the expected attendance submitted at the 72 hour guarantee will be charged. Once the meeting and food & beverage requirements have been determined, the hotel will submit a Banquet Event Order (BEO) for review and acceptance.

Please return it within 48 hours of its receipt as failure to return will be interpreted as an acceptance. Price lists are subject to change, however a signed Banquet Event Order will confirm pricing.

GUARANTEED NUMBER

The hotel must be provided a guaranteed number of attendees for all food and beverage events 4 business days prior to the event. The hotel will be able to provide food for up to 10% more than the guarantee number (ie guarantee for 20, set up for 22). The patron will pay for the guaranteed number or the actual number, whichever is greatest.

OUTSIDE FOOD AND BEVERAGE

All food and beverage served at the functions associated with the event must be catered through the hotel and must be consumed on hotel premises with the exception of boxed meals, which may be required for outside activities. Hotel will not take any responsibility of food not served by the hotel for the function.

ALLERGIES AND FOOD INTOLERANCE

Guest allergies or food intolerance conditions are treated with the utmost care. Please ensure the hotel is made aware of these conditions and the guest's name. The culinary team will provide a list of ingredients of any items in the group's menu selection. However, there are no guarantees that any and/or all product has not cross-contaminated prior to its arrival to the hotel premise and therefore Magnolia Hotel & Spa shall be held forever harmless from and against any and all liability for any illness or reaction related to said subject.

SOCAN FEE

(Society of composers, authors and music publishers of Canada) – For every event where live or recorded music will be played or broadcasted, the hotel will collect performing rights on behalf of SOCAN, currently \$29.56 for music only events and \$59.17 music with music and dancing (taxes excluded). This fee is subject to change.

APPLICABLE FEES

A 18% service charge is collected on food, beverage, meeting room and audio visual rentals. This is distributed to banquet and service personnel involved with the event. CURRENT TAXES 5% GST and 7% PST on meeting room rental & audio visual rentals. 5% GST applies to food and alcohol, 10% liquor tax on all alcohol. 5% GST applies to service charge. Taxes are subject to change.

METHOD OF PAYMENT

If direct billing is requested, a completed credit application is required at least 3 weeks prior to the function date. Two percent interest per month will apply to any overdue accounts.

Non-billing functions require payment as follows: the credit card number of the person signing the contract, which may be authorized for the estimated cost of the function.

For parties and weddings we require a \$100 non-refundable deposit and payment must be made in advance by cash, credit card, direct debit or certified cheque. Deposit will be required to confirm large events.

CANCELLATION

A late cancellation fee equal to the room rental will be charged if at least two weeks written notice of cancellation is not given. Catering cancelled less than 2 days prior to the event will be charged.

FORCE MAJEURE & CLAIMS

The hotel assumes no responsibility for unavailability to perform services as a result of strike, flood, fire, force majeure or acts of God. The patron agrees to indemnify and save harmless the hotel against any and all claims and expenses presented by any person or persons, firm or firms, corporation or corporations attending the function, for loss or damage sustained in the areas of the hotel designed for holding of the function. The patron agrees to reimburse the hotel for all damages done