

# Catering Menu

2026



# BREAKS & SNACKS

## AM Break

**\$15 per guest**

Assorted Scones & Muffins *or*

Drumroaster Coffee

Tazo Tea

## PM Break

**\$15 per guest**

Fresh Baked Cookies

Drumroaster Coffee

Tazo Tea

## Beverages

Drumroaster Coffee \$17 per carafe

Tazo Tea \$17 per carafe

Assorted Soft Drinks \$5 each

## Bottomless Coffee, Tea & Soft Drinks

**\$15 per guest**

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

# BREAKFAST

## Canadian Breakfast Buffet

**\$45 per guest**

*Minimum 8 guests*

Scrambled Eggs

Bacon & Sausage

Crispy Potatoes

Fresh Baked Scones & Croissants

Fruit Compote, Whipped Butter

Fresh Cut Fruit

## Deluxe Continental Breakfast

**\$49 per guest**

*Minimum 8 guests*

Fresh Baked Scones & Croissants

Fruit Compote, Whipped Butter

Greek Yogurt

House made Almond Granola *Gluten free*

Smoked Sockeye Salmon Platter

*includes pickled red onion, capers, dill*

Cream Cheese

Bagels

Medium Boiled Eggs

Fresh Cut Fruit

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

# LUNCH

Hot Lunch Buffet | \$55 per guest

*Minimum 8 guests*

**Artisan Assorted Breads & Whipped Butter**

*Featuring locally baked breads and seasonal butter accompaniments*

**Seasonal Market Salad & Soup**

*Inspired by unique ingredients and the best of the season*

**Vegetarian Pasta**

*Seasonal vegetables, artisanal cheeses, and house-made sauces-vegetarian*

**Fish Entrée**

**Chicken Entrée**

Working Lunch Buffet | \$39 per guest

*Minimum 8 guests*

**Seasonal Market Salad & Soup**

*Inspired by local ingredients and the best of the season*

**Assorted Gourmet Sandwiches**

*Thoughtfully crafted with artisanal breads, premium fillings, and seasonal accompaniments*

All buffets include fresh brewed  
Drumroaster Coffee & Tazo Teas

Sweet Treat Add Ons:  
Fresh Baked Cookies & Bars \$4/per person

# DINNER

Three-Course Plated Dinner

**\$84 per guest**

**To Start**

**Artisan Bread & Whipped Butter**

*Featuring locally baked breads and seasonal butter accompaniments*

**Seasonal Market Salad**

*Inspired by fresh, unique ingredients and chef-selected dressings*

**Main Course**

**Vegetarian Pasta**

*House-made or artisanal pasta with seasonal vegetables and refined sauces*

**Fish Entrée**

*Thoughtfully prepared to highlight fresh, regional flavours*

**Chef's Protein Choice Entrée**

*Premium cut, expertly prepared with seasonal accompaniments*

**Dessert**

**Seasonal Dessert**

*An elegant finish inspired by the season*

Includes fresh brewed  
Drumroaster Coffee & Tazo Teas

# 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*

# 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 7 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