

VISTA 18

RESTAURANT + LOUNGE

MEET



DINE

Boutique Meetings +
Spectacular Events

PLATED DINNER

For groups between 16-40 people

Pricing per person

SOUPS

Select 1 for entire group

Westcoast seafood chowder | mussels and fresh local fish in a tomato saffron broth
Cream of forest mushroom soup | local foraged wild mushrooms with a thyme crème fraiche
Chef's daily soup creation

SALADS

Select 1 for entire group

Baby kale and squash | fresh croutons and pancetta crisp
Organic green salad | tomatoes, edamame beans, cucumber and house vinaigrette
Local spinach salad | bocconcini, grape tomatoes, grilled apple and balsamic dressing

ENTREES

Select 3 for group to choose from at dinner service

All entrees are served with roasted nugget potatoes and seasonal farm fresh vegetables

Island raised herb roasted chicken | white wine herb beurre blanc
Ocean Wise Kuterra salmon | lime butter
BC raised boneless pork tenderloin | grainy mustard aioli
Angus 6oz top sirloin steak | red wine demi (10oz available - add \$5)
Grilled and marinated local made Cajun spiced tofu
Market fresh local fish | always Ocean Wise approved and in season
Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$7)

ENTREE ENHANCEMENTS

Butter poached wild prawns \$8
Sautéed mushrooms \$8

DESSERT

Select 1 for entire group

Chocolate truffle tart | vanilla whipped cream
Vanilla cheesecake | berry coulis
Wild berry croissant bread pudding | caramel sauce
Vista 18's daily dessert creation

3 Course Dinner \$58 | 4 Course Dinner \$68

Please specify any allergies or dietary restrictions at time of booking
Prices are NOT inclusive of 18% service charge + 5% GST (subject to change)

Chateau Victoria Hotel and Suites | Vista 18 | 18th floor, 740 Burdett Avenue Victoria BC V8W 1B2
Call our sales office for details 250-361-5662 or email events@chateavictoria.com

Authentically local since 1976