

# MEET



Spectacular Views  
+ Intimate Events

# DINE



## LOOKING FOR A PLACE TO GATHER?

Chateau Victoria does boutique style best.

Whether you're here for the elevated service, breathtaking views, or the locally sourced food...

VISTA 18 is a perfect space to host your next celebration.

## HARBOUR ROOM PRIVATE DINING FOR UP TO 45 SEATED

### PLATED DINNERS RATE

- Monday -Thursday, Sunday 500
- Friday & Saturday 750
- Holidays Monday -Thursday, Sunday 750
- Holidays Friday & Saturday 1000

\*All private dining rentals are subject to \$1000 min food & beverage spend requirement.

\*Rental rates shown are for evening events

\*Rental access 5pm-10pm weekdays, and 5pm-11pm weekends.



### PRIVATE LUNCHEONS + BRUNCHES

- Monday through Sunday -

Plated or buffet service options

\*No minimum spend requirement

\*20 person minimum

\*Rental access 3 hour timeslot: 7am-2:30pm

### RATE

350



## ENQUIRE

events@chateauvictoria.com

250-361-5662

More info: [www.chateauvictoria.com](http://www.chateauvictoria.com)

740 Burdett Ave, Victoria BC

V8W1B2

## VISTA 18

RESTAURANT + LOUNGE

Authentic · Local · Elevated



**Chateau Victoria**  
HOTEL & SUITES

*Authentically local since 1976*



## **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, cucumber, crispy chickpeas 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 steelhead | lime butter  
Sous vide pork loin | calvados demi  
Angus 5oz striploin steak | red wine demi (10oz available - add \$12)  
Roasted tofu black bean stuffed poblano pepper  
Market fresh local fish | always Ocean Wise approved and in season  
Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$12)

### **ENTREE ENHANCEMENTS**

Butter poached wild prawns \$9  
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 \$62 | 4 Course Dinner \$72**

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

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