



# 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

# • Monday -Thursday, Sunday

Friday & Saturday

• Holidays Monday -Thursday, Sunday

Holidays Friday & Saturday

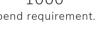
\*All private dining rentals are subject to \$1000 min food & beverage spend requirement. \*Rental rates shown are for evening events



500

750

750 1000









# 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



RESTAURANT + LOUNGE Authentic · Local · Elevated

# ENQUIRE

events@chateauvictoria.com 250-361-5662

More info: www.chateauvictoria.com 740 Burdett Ave, Victoria BC V8W1B2



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 vegetable torte | tofu noodles (v + gf)

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 Sauteed 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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