

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

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 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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