



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 16-45 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 caesar | fresh shaved parmesan, house made focaccia croutons, creamy garlic dressing, pancetta crisps
Vista 18 greens | cherry tomato, artichoke hearts, roasted red peppers, marinated zucchini, toasted pumpkin seeds, roasted tomato + thyme dressing
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 Spiced Cauliflower | red pepper hummus
Market fresh local fish | always Ocean Wise approved and in season
Angus 6oz beef tenderloin | roasted shallot hollandaise (add \$12)

ENTREE ENHANCEMENTS

Sautéed wild mushrooms \$8
Butter poached wild prawns \$9
Butter poached lobster claws \$16

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 \$66 | 4 Course Dinner \$76

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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