

MEET



DINE

Boutique Meetings &
Spectacular Events

VISTA 18

RESTAURANT + LOUNGE

RECEPTIONS

Minimum of 2 dozen per item

Tier 1

\$28 per dozen

- Vegetarian spring roll with plum dipping sauce
- Mini vegetable samosas with house chutney
- Baked cranberry and brie phyllo purse
- Steamed wontons with soy ponzu
- Marinated feta and olive skewers
- Mac and cheese bites with smoked tomato ketchup

Tier 3

\$36 per dozen

- Double smoked sausage wrapped prawns
- Bacon wrapped scallop
- Fresh west coast crab salad tart
- Jerk chicken terrine (baby potato crisp and roasted red pepper yogurt)
- BBQ pork steam bun (pickled vegetables and fresh cilantro)

Tier 2

\$32 per dozen

- Smoked salmon terrine on a rye crisp
- Butter chicken curry salad tart
- Onion and parmesan tartlet with basil pesto
- Crispy shrimp purse with a sweet chili soy reduction
- Steak bite with balsamic onions and roasted tomato aioli
- Prawn fritter with roasted garlic aioli

Assorted Tea Sandwiches

\$4.99 per person

- Egg salad
- Smoked salmon, avocado and cream cheese
- Tuna salad
- Roast beef with grain mustard and shaved onions
- Shrimp and lemon salad
- Honey ham, mayonnaise and Dijon

Platters

Small platters serve 25 / Large platters serve 40

Assorted cold cuts	\$95 / \$150	Sushi Platter - 5.5 dozen	\$125
Assorted vegetables with dip	\$90 / \$150	Mixed olive & pickle tray	\$35
Assorted gourmet cheeses	\$120 / \$165	Vista chips with dipping sauce	\$20
Fresh fruit platter with yogurt dip	\$100 / \$160	Pita crisps with assorted dips	\$30
Chilled local shellfish, marinated local mussels and clams	\$45 / \$80	Oysters on the half shell	\$29 / doz
West coast salmon, chilled, smoked and candied	\$110 / \$175	Chilled tiger prawns	\$29 / doz

SWEETS

\$4.25 per person - assorted platter

Fruit tarts | Petit fours | Silk truffle brownies | Chocolate dipped strawberries (seasonal)

Dessert Squares

\$75 small platter (serves 25 / \$120 large platter (serves 40)

\$9 per person (20 min) - chocolate fountain

South American dark chocolate fountain with fresh fruit skewers

Canape guidelines from the Chef for groups of 12-50

- If you are hosting a reception with dinner to follow, please allow for 3-4 pieces per person, plus 3 platters
- If you are hosting a reception with a light meal to follow, please allow for 4-8 pieces per person, plus 3 platters
- If you are hosting a reception with no meal to follow, please allow for 8-12 pieces per person plus 3 platters

Prices are NOT inclusive of 18% service charge and 5% GST (subject to change)

18th Floor Chateau Victoria Hotel and Suites 740 Burdett Avenue Victoria BC V8W 1B2
Call our Sales Office for details 250-361-5665 or toll free 1-800-663-5891

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