



VANCOUVER ISLAND'S AWARD WINNING SPA RESORT



CATERING PACKAGE

*All prices are exclusive of applicable taxes and gratuities
Subject to Change*



BREAKFAST BUFFETS

For groups of 10 or more prices are per person

CONTINENTAL BREAKFAST \$19

Variety of freshly baked breakfast pastries
Served with butter, cream cheese and preserves
House granola, wholesome cereals, yogurt and fresh seasonal fruit salad
Assorted pitchers of juice
Dark roast coffee and specialty teas

For groups of 20 or more prices are per person

BISTRO BREAKFAST BUFFET \$24

Variety of freshly baked breakfast pastries
Served with butter, cream cheese and preserves
House granola, wholesome cereals, yogurt
Sliced seasonal fruit
Scrambled eggs
Bacon or free range chicken sausage
Breakfast potato with fine herbs
Dark roast coffee and specialty teas

DELUXE BREAKFAST BUFFET \$27

Variety of freshly baked breakfast pastries
Served with butter, cream cheese and preserves
House granola, yogurt
Sliced seasonal fruit
Waffles or blueberry pancakes with whipped cream and berry compote
Bacon, free range chicken sausage or pork sausage
Scrambled eggs or Mediterranean frittata
Breakfast potato with fine herbs
Dark roast coffee and specialty teas

** Gluten Free baked goods, breads & wrap options available at \$4 additional per person*



BREAKFAST BUFFET ENHANCEMENTS

Turn your Breakfast Buffet into a Grand Gourmet Experience

\$8 per person per selection

Traditional eggs benedict

Smoked salmon eggs benedict

Vegetarian eggs benedict with spinach and tomato

Hand rolled crêpes with scrambled eggs, local ham & gruyere cheese

House made brioche, seasonal berries & vanilla maple syrup

Bagels with smoked salmon and cream cheese

Organic oatmeal warm milk, dried fruits, demerara sugar, nuts

Selection of local sliced cured meats & cheese, condiments

Chef attended omelette station

Free range eggs, local and seasonal fillings

Chef attended action station ~ \$50 (minimum 20pp)

** Gluten Free baked goods, breads & wrap options available at \$4 additional per person*



PLATED BREAKFASTS



OCEAN7 MENU

For groups of 14 people or less

We are pleased to provide our full Ocean7 restaurant breakfast menu for your attendees to order a la carte in our Kingfisher event room or Ocean7 restaurant.

CUSTOM MENU

For groups of 15 people or more

We are pleased to provide a custom a la carte breakfast menu from the Ocean7 Restaurant menu for your attendees to enjoy in our Kingfisher event room or Ocean7 restaurant.

BREAKFAST “TO GO”

CUMBERLAND BOXED BREAKFAST \$17.50

Fresh muffin and breakfast pastry
Individual yogurt
Fresh whole seasonal fruit
“Take out” coffee or tea selection
Bottle of Juice



THEMED BREAKS

For groups of 10 or more prices are per person

SUNRISE BREAK - \$7.50

Freshly baked breakfast pastries
Dark roast coffee & specialty teas

AFTERNOON BREAK - \$7.50

House made dessert squares and cookies
Dark roast coffee & specialty teas

REJUVENATION BREAK - \$12

Seasonal sliced fruit
Selection of freshly baked cookies and squares
Dark roast coffee & specialty teas

SPA BREAK - \$13

Individual fruit yogurt
Pacific Mist superfood bars (description)
Sliced fresh seasonal fruit
Dark roast coffee & specialty teas

CHIPS AND DIPS - \$13

House-made kettle chips, corn tortilla chips,
grilled flatbreads, crudité's, sour cream chive dip,
hummus and housemade salsa
Dark roast coffee & specialty teas

VALLEY REFRESH - \$16

Fresh sliced fruits of the season
Selection of domestic cheeses with crackers
Dark roast coffee & specialty teas

THE INDULGE - \$16

Fresh fruit skewers, cookies and biscotti served
with warm chocolate dipping sauce
Dark roast coffee & specialty teas

** Gluten Free baked goods, breads & wrap options available at \$4 additional per person*

SMOOTHIE BREAK \$10

Choose 1 kind for your group based on 10 ppl

Choose 2 kinds for a group of 20 or more

Cheeky Monkey - strawberries, banana, pineapple juice, coconut syrup

It's Not Easy Being Green - banana, matcha, Tree Island yogurt, almond milk, white chocolate

Razzle Dazzle - raspberries, hemp hearts, vanilla, milk, whey protein



BREAK ENHANCEMENTS

SNACKS

Croissants	\$32 per dozen
Muffins	\$35-per dozen
Scones	\$32 per dozen
Fruit danishes	\$32 per dozen
Gluten free baked goods	\$43 per dozen
Freshly baked cookies	\$32 per dozen
Assorted house made baked dessert squares	\$32 per dozen
Super food bars ~ <i>house made ancient grains, seeds, local honey</i>	\$32 per dozen
Cranberry Pistachio Energy Balls GF DF	\$30 per dozen
Sliced seasonal fruit	\$6 per person
Fruit salad	\$5 per person

BEVERAGES

Fresh brewed dark coffee and specialty teas	\$4.00 per person
Bottled juices (on consumption)	\$4.50 each
Soft drinks (on consumption)	\$3.50 e ach
Bottled water (on consumption)	\$3.50 each
Sparkling Water (on consumption)	\$4.50 each



LUNCH BUFFETS

KINGFISHER LUNCH BUFFET \$25

For groups of 15 or more, prices per person

Chef inspired daily soup
Two Chef's choice salads
House-made kettle chips
Gourmet sandwiches and wraps
House baked squares and cookies
Dark roast coffee and specialty teas

** Gluten Free baked goods, breads & wrap options available at \$4 additional per person*

PACIFIC MIST SPA BOWL \$27

For groups of 20 or more, prices per person

Marinated Kale, shaved cucumber and carrot, pea sprouts, beets
Tahini dressing
Crispy tofu
Steamed short grain rice, quinoa
Broccoli and carrot salad
Cucumber and red onion with cider vinaigrette

Selection of gluten free desserts
Sliced fruit
Dark roast coffee and specialty teas

ADD-ON Option: Braised chicken thigh \$6.50



BAYNES SOUND LUNCH BUFFET \$28

For groups of 20 or more, prices per person

MENU 1

Herb marinated roast beef sirloin, red wine jus
Mashed yukon gold potatoes
Young carrot and shallot confit
Mini cobb salad wedges, blue cheese and bacon
Kale caesar salad
Mediterranean cucumber tomato salad with feta cheese

MENU 2

Lemon and thyme roast chicken breast, natural chicken jus
Potato gnocchi, sage brown butter sauce
Buttered green beans and baby carrots
Artisan green salad
Fennel apple kale salad with orange dressing
Three pepper chickpea salad

MENU 3

Pacific salmon fillet, lemon preserve, pickled vegetable salad, remoulade
Basmati rice pilaf
Seasonal vegetable assortment
Roasted carrot salad with fresh dill
Arugula & watermelon salad
German potato salad

DESSERTS (Select 2)

Spring berry pavlova	Carrot cake
Lemon bars	Dark chocolate torte
House baked cookies	Fruit salad
Rustic apple crumble	Pastry chef's choice gluten free
White chocolate pot du crème	

Dark roast coffee and specialty teas



LUNCH BUFFET ENHANCEMENTS

prices are per person

Chef inspired daily soup for \$5

An Additional Salad for \$5.50

Curried cauliflower with caramelized pineapple
Panzanella ~ italian bread salad
Southwest black bean salad with roasted corn, peppers, tomato, cilantro
Chipotle potato salad with pulled pork and pickled onions
Spinach salad with blueberries, goat's feta cheese, almonds
Caesar salad

An Additional Protein for \$10

Pacific lingcod roasted tomato, olives and basil
Spiced ahi tuna with edamame and pickled vegetable
Asian braised beef short rib
Beef bourguignon
Duck confit with red onion marmalade
Herb marinated whole roast free-range chicken
Or choose a protein from Baynes sound menu 1, 2 or 3

An Additional Starch \$4.50

Crème fraiche mashed yukon gold potato
Potato gratin
Rice pilaf
Wild mushroom risotto with fine herbs
Cavatappi with rustic tomato sauce
Roasted local potato

An Additional Vegetable \$4

Crispy brussel sprouts with bacon lardons
Honey glazed baby carrot
Buttered broccolini with lemon and parmesan
Green beans with brown butter and almonds
Roasted root vegetables
Cauliflower gratin

Dessert Selection for \$6

Spring berry pavlova	Dark chocolate torte
Lemon bars	Fruit salad
House baked cookies	Rustic apple crumble



PLATED LUNCHESES



OCEAN7 MENU	CUSTOM MENU
<p><i>For groups of 14 people or less</i></p> <p>We are pleased to provide our Full Ocean7 Restaurant Lunch Menu for your attendees to order a la carte in our Kingfisher event room or Ocean7 Restaurant.</p>	<p><i>For groups of 15 people or more</i></p> <p>We are pleased to provide a custom a la carte menu of the Ocean7 Restaurant lunch menu for your attendees to order in our Kingfisher event room or Ocean7 Restaurant.</p>

We suggest pre-orders taken during your mid-morning coffee break for service at lunch.

SPECIAL OCCASION PLATED LUNCH

Our Chef would be pleased to customized an a la carte lunch menu for your special occasion or to enhance your lunch meeting or event

3-Course Lunch - \$45
4-Course Lunch - \$55
Includes Coffee & Tea Service

Our chef sources locally available, in season, ingredients; thus, plated lunch selections may change as our dining room menu changes with the seasons.

LUNCH BOX “TO GO”

ROYSTON WRECKS BOXED LUNCH \$22

Each boxed lunch includes the following:
One gourmet sandwich (deli meats, chicken breast or vegetarian)
Garden salad with dressing on the side
One piece of whole fruit
Bakery square or one house baked cookie
Choice of bottled water, fruit juice or soft drink



COCKTAIL RECEPTION CANAPÉS

\$36 per Dozen

Maximum five choices

Minimum 2 dozen per selection

V= Vegetarian | GF = Gluten Free

COLD

- Mini Caprese Salad Skewer – **GF V**
- Poached organic prawn with cucumber lemon remoulade - **GF**
- Tuna tataki with avocado and lime - **GF**
- Crispy prawn tempura with ponzu dipping sauce
- Oyster on the half shell with champagne mignonette - **GF**
- Belini topped with smoked salmon, lemon crème fraiche and salmon roe
- Mini BLT on cheddar cheese scone
- Beef carpaccio with truffle aioli
- Prosciutto with Melon - **GF**

HOT

- Vegetarian pakora with cucumber riata – **V**
- Oven dried tomato tartlette served with roasted goat cheese, basil and olive oil - **V**
- Arancini stuffed with cheese and herbs - **V**
- Red curry chicken satay with spicy peanut dipping sauce - **GF**
- Crab cake with citrus aioli
- Crispy ginger beef skewer
- Mini quiche with bacon, caramelized onion and cheese
- Mini quiche with sundried tomato, spinach and feta - **V**

Or

Chef's choice hot and cold selection \$36 per Dozen

Chef's note: a general rule for quantities is as follows:

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner



APPETIZER PLATTERS

Based on 20 guests

Baynes Sound Seafood Platter \$275

Organic prawns, scallops, mussels, clams, oysters on the half-shell
Dipping sauces: cocktail, remoulade and lemon

West Coast Smoked Salmon Platter \$160

Smoked wild salmon and maple salmon nuggets with potted cream cheese, sliced red onion, capers, lemon wedges and an assortment of gourmet crackers and crostini

Crudités \$90

Crisp raw vegetables with peppercorn and herb dip

Cheeses \$195

Selection of International and regional cheeses
Roasted nuts, savoury crackers, dried and seasonal fruit

Two Rivers Charcuterie Board \$165

Marinated olives, cured and smoked meats,
Cornichons, grainy mustard, house baked breads

Whole Baked Brie \$115

Local honey and roasted nuts
French bread and berry compote

Wraps & Sandwiches Tray \$160

Assorted wraps and open-faced sandwiches, house-made kettle chips and ranch dip
*(*Substitution: Tea Sandwiches are available upon request)*

Decadent Desserts \$160

Assortment of cakes, tortes and squares

Sweet Selection \$110

Cookies and dessert squares

Fruit Platter \$120

CASUAL FARE APPETIZERS ~ Available from our AQUA Bistro & Wine Bar Menu



DINNER BUFFETS

DENMAN ISLAND BUFFET \$48

For groups of 25 or more prices per person

Freshly baked gourmet breads served with garden herb whipped butter

COLD ITEMS

(Select 3 Salads)

Medley of gathered greens with a selection of dressings

Traditional caesar salad

Tomato boconccini platter

Roasted cauliflower salad, raisins, fresh herbs, aged sherry vinaigrette

German Potato Salad, bacon, grainy mustard, scallions, cider vinaigrette

HOT ITEMS

Mediterranean Vegetable Ravioli

Braised Chicken Thigh, chorizo, rustic tomato sauce, basil

Beef Bourguignon

Basmati rice pilaf

Buttered seasonal vegetables

Roasted local potatoes

DESSERTS

Pastry chef's selection of seasonal desserts

Selection of fresh fruit

Dark roast coffee and specialty teas

*Make your event extraordinary with a buffet that is truly unique.
Customize your buffet with one of our carvery options or reception platters to enhance your buffet.*



COMOX VALLEY BUFFET \$50
For groups of 25 or more prices per person

Freshly baked gourmet breads served with garden herb whipped butter

COLD ITEMS

(Select 3 Salads)

Medley of gathered greens with a selection of dressings

Seven grain salad

Tomato bocconcini platter

Sprouted buckwheat broccoli and carrot salad

Cucumber tomato salad with balsamic vinaigrette

HOT ITEMS

Butternut squash ravioli, confit garlic, spinach, virgin olive oil

Free run crispy chicken breast, roasted shallots, rosemary and natural Jus

Grilled pacific salmon with pickled vegetables and lemon preserve

Short grain brown rice

Steamed seasonal vegetables

Roasted yams with local honey and garden herbs

DESSERTS

Pastry chef's selection of seasonal desserts

Selection of fresh fruit

Dark roast coffee and specialty teas

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SUNSHINE COAST BUFFET \$68
For groups of 30 or more, prices per person

Freshly baked gourmet breads served with garden herb whipped butter

SALADS

(Select 3 Salads)

Medley of gathered greens with a selection of dressings

Traditional caesar salad

Watermelon and red onion salad with mint, feta and arugula, citrus vinaigrette

European snack tray assorted cured meats and cheeses

Mini cobb salad wedges, blue cheese and bacon

Smoked salmon platter, herb cream cheese, shaved red onion and capers

Couscous and mint tabouli salad

HOT ITEMS

Free run chicken breast with thyme chicken jus

Pacific halibut fillet with stone fruit salsa

AAA New York steak marinated with rosemary veal jus

Basmati rice pilaf

Mashed yukon gold potato

Buttered seasonal vegetables

DESSERTS

Pastry chef's selection of seasonal desserts

Seasonal fruit and cheeses

Dark roast coffee and specialty teas

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Customize your buffet with one of our carvery options or reception enhancements.*



GRAND PACIFIC BUFFET \$75
For groups of 30 or more, prices per person

Freshly baked gourmet breads served with garden herb whipped butter

COLD ITEMS

(Select 3 Salads)

Medley of gathered greens with a selection of dressings

Traditional caesar salad

Tuna nicoise Salad

Roast Asparagus with crispy prosciutto and parmesan

Mediterranean pearl cous cous

Cavatapi pasta salad with herbs, sun dried tomato and roasted garlic

Spinach with honey pear vinaigrette and dried fruit

HOT ITEMS

Roasted prime rib of beef with veal jus

Bouillabaisse with fresh finfish and shellfish in a tomato fennel and saffron broth

Seared breast of chicken with rosemary wild mushroom sauce

Buttered seasonal vegetables

Risotto with wine and herbs

Potato confit with herbs & garlic

DESSERTS

Pastry chef's selection of seasonal desserts

Seasonal fruit and cheeses

Dark roast coffee and specialty teas

ADD Chef Attended Carving Station: \$50 charge applies per Chef



CHEF ATTENDED STATIONS

\$50 charge per carver applies for chef-attended stations

Prices are per person

Whole Prime Rib of Beef \$16

(Traditional Yorkshire pudding when ordered with buffet dinner)

Savoury horseradish, mustards

Served with a selection of buns

Leg of Lamb \$14

Herb & Garlic Marinated, Salsa Verde

Served with a selection of buns

Wild Mushroom Risotto \$12

with white wine

Mussels, Clams in a Light Tarragon Broth \$14

with crusty bread

Fresh Local Oysters Shucked to Order ~ inquire for market price

served with fresh grated horseradish and mignonette per dozen



PLATED DINNERS



OCEAN7 MENU	CUSTOM MENU
<p><i>For groups of 14 people or less</i></p> <p>We are pleased to provide our Full Ocean7 Restaurant Dinner Menu for your attendees to order a la carte in our Kingfisher event room or in our Ocean7 Restaurant.</p>	<p><i>For groups over 15 people</i></p> <p>We are pleased to provide a custom group a la carte menu from the Ocean7 Restaurant dinner selections for your attendees to order from in our Kingfisher event room or in our Ocean7 Restaurant.</p>

PLATED COURSE DINNERS

For groups of 15 to 64 people

We are as well pleased to provide custom 3, 4 & 5 course menus for your group. Custom menus are created from with time of year and specific group requests in mind. Plated course dinner menus can be served in our Kingfisher event room or our Ocean7 Restaurant.

[View Attached Menus](#)

WINE PAIRINGS

Our Food & Beverage Manager would be happy to provide upgrade wine pairing options should you wish for enhance wine selections.



Fruit Punch Bowl

Non-Alcoholic (Serves 25) \$80

Cranberry Punch

Cranberry Juice

7UP

Lime Juice

Lime Wedges

Frozen cranberries & raspberries

OR

Citrus Punch

Orange Juice

Pineapple juice

Grapefruit juice

7UP

Lemon, lime, orange wedge

Splash of apple juice

Splash of coconut syrup



CATERING GUIDELINES

HOSPITALITY SUITE

During your group retreat program, you may choose to host a small group in a rented Beachfront Suite. For hospitality suite rentals, we do ask to respect the suites surrounding yours in terms of capacity levels, music and noise levels and to end hosting at 10pm or earlier. Please as well keep in mind fire capacities for the suites. You may choose to host up to 25 guests in the Grand Pacific Suite, up to 15 guests in an Eagle Suite or 10 guests in an Orca Suite. If you would like your rented Beachfront suite to be set up to include additional small banquet tables, glassware, ice and napkins a charge of \$75 would apply. Please book this service with our Sales & Events Manager in advance.

FOOD & BEVERAGE

Food and beverage service in Resort private event rooms (Kingfisher and Sandpiper) and Ocean7 Restaurant, must be provided by Kingfisher's food & beverage team. The Resort's food and beverage pricing is subject to change without notice. Final food and beverage prices will be confirmed up to 3 months in advance by the Resort.

GUARANTEE NUMBERS

Event guaranteed number are due seven days prior to events. The guaranteed number given will be charged to the master account or greater (should more attendees attend the event).

ALLERGIES

In the event that any of the guests in your group have food allergies, please inform us of the names of such persons and the nature of their allergies so that we can take the necessary precautions in preparing their food.

MINIMUM FOOD & BEVERAGE

Minimum Food & Beverage may be applicable inquire for details.



SOCAN FEE & RE:SOUND (MUSIC TARIFF)

All events, which include bands or recorded music being played in our private event rooms or in our Ocean7 Restaurant for a buy-out, will be charged the prevailing SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re: Sound.

Room Capacity	Without Dancing	With Dancing
1 –72	\$31.31	\$62.64
72-150	\$45.02	\$90.21

TAXES & FEES

The following taxes and fees apply, and are subject to change without notice:

Event Room Rentals & SOCAN fees	5% GST
Audio Visual Rentals	5% GST & 7% PST
Food & Non-Alcoholic Beverages	5% GST & 18% Gratuity*
Alcoholic Beverages	5% GST & 10% Liquor Sales Tax & 18% Gratuity*

*Gratuities are subject to 5% GST

BARS

A bar set up fee of \$150 applies for our private event rooms when a host or cash bar is requested. This fee is waived should \$350 in minimum sales be reached (before gratuity and taxes). For cash bars prices listed at the bar include taxes, tips are subject to the discretion of event attendees. For host bars, prices listed exclude tax, tax and gratuity are then charged directly to the master account.

AUDIO VISUAL PRICE LIST

Item	Price
LCD Projector with Speakers	\$85
Microphone, Podium with Speakers	\$40
Whiteboard with Markers	\$15
Flipchart with Markers	\$20
Conference Phone (Polycom)	\$40
Podium	No Charge
Screen	No Charge
Internet Access	No Charge