

2024 Catering Menus - Evening Events



Embark on a journey through West Coast inspired cuisine by partnering with the Coast Victoria Hotel & Marina by APA and Blue Crab Catering. We take immense pride in our exceptional service and unwavering commitment to meticulous attention to detail. Your Sales & Event specialists are dedicated to tailoring a unique and personalized atmosphere to ensure your corporate or social event is nothing short of perfection.

Whether you're planning a corporate event for 120 guests in our elegant ballroom or an intimate social gathering of 20 overlooking the picturesque harbour, we have the perfect venue to accommodate your event.

Please call the Catering Office at 250-940-1100 or email cateringvictoria@coasthotels.com to book your event.

We look forward to working with you!



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Acknowledgement

We acknowledge with deep respect and gratitude that we live, work, and create on the traditional lands of the Lkwungen People, also known as the Songhees and Esquimalt First Nations communities. For generations, these lands have been cared for and cherished by the Lkwungen People, who have shared their rich cultural heritage, wisdom, and traditions with us. We honor their enduring connection to this territory and express our commitment to learning from their teachings, fostering understanding, and working towards reconciliation and mutual respect.

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Dietary Restrictions and Allergies – Reception & Dinner Service

Coast Victoria Hotel & Marina by APA strives to accommodate all dietary restrictions and allergies to ensure a comfortable and enjoyable culinary experience.

We are committed to do our utmost best to ensure allergy/dietary restrictions are met. However, some items we use come from outside suppliers of which we have no control over in terms of cross-contamination issues. This is particularly important for our guests with nut or seafood allergies.

For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut or seafood free. For those requiring special meal preparations or modifications due to dietary needs, a surcharge of \$10.00 per person charge will apply to plated and buffet dinner service. This additional fee will cover the cost of sourcing and preparing specialized ingredients to ensure a safe and tailored dining experience for all guests.

All dietary restrictions and allergies must be communicated to the Hotel at time of final attendance guarantee.



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Plated Dinner Service

*Available to groups of 10 to 50 guests.
Per person pricing subject to applicable taxes and fees.
Appetizer, Main Course and Dessert must be pre-selected.
Plated dinner service served with dinner roll and butter.
Freshly brewed Starbucks® coffee and Teavana selection included.*

The Inner Harbour / Plated

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Select One (1) Appetizer

Pickled Beet Salad, *goat cheese, arugula, fresh apple, toasted hazelnuts, cranberry citrus dressing.*

Romaine Heart Salad, *shaved Parmesan cheese, black olive puree, crispy prosciutto, Caesar vinaigrette.*

Artisan Green Salad, *citrus cranberry vinaigrette.*

Squash, Coconut & Apple Soup, *yoghurt, pumpkin seeds, and green onions.*

Select One (1) Entree

Oven Roasted Farmcrest Chicken Supreme, *pomme puree, seasonal root vegetable hash, roast shallot jus.*

Dill Brined Steamed Wild Sockeye, *lemon scented jasmine, maple roasted root hash, lemon dill beurre blanc.*

Homemade Mushroom Ravioli, *spinach, cream, roasted mushroom parmesan.*

Cauliflower, Chickpea & Rice Fritter, *curried coconut tahini lentil ragout, charred broccolini, toasted pumpkin seeds, cilantro, lime peanut sauce drizzle.*

Select One (1) Dessert

Gluten Free Options Available

Vanilla Crème Brûlée, *pistachio sable.*

Chocolate Ganache Feuilletine, *sour cherry purée, whipped crème fraiche, ginger tuille.*

English Eton Mess, *whipped cream, meringue, fresh fruit, house-made jam.*

Traditional Tarte Tatin, *Tahitian vanilla ice cream.*

64 | guest

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The Beacon Hill / Plated

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Select One (1) Appetizer

Beet Cured Smoked Salmon Gravlax, *buttermilk cracker, sorrel dill creme fraiche, micro greens.*

Romaine Heart Salad, *shaved Parmesan cheese, black olive puree, crispy prosciutto, Caesar vinaigrette.*

Blue Crab Seafood & Clam Chowder, *garlic toast*

Cream of Wild Mushroom Soup, *green onion sour cream, truffle oil*

Select One (1) Entree

Red Wine Braised Beef Shoulder, *mushrooms, bacon, pearl onions, braising jus.*

Miso Sake Steamed Halibut, *lemon scented jasmine, seasonal vegetables, passionfruit beurre blanc.*

Lobster & Red Argentinian Prawn Pappardelle, *crab reduction, tarragon, arugula, parmesan, preserved lemon Dijon.*

Sweet Potato, Broccoli & Beet Panisse, *Romesco sauce, oven dried tomatoes, kale & white bean ragout.*

Select One (1) Dessert

Gluten Free Options Available

Vanilla Crème Brûlée, *pistachio sable.*

Chocolate Ganache Feuilletine, *sour cherry purée, whipped crème fraiche, ginger tuille.*

English Eton Mess, *whipped cream, meringue, fresh fruit, house-made jam.*

Traditional Tarte Tatin, *Tahitian vanilla ice cream.*

75 | guest

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Buffet Dinner Service

*Available to groups of 15 or more guests.
Per person pricing subject to applicable taxes and fees.
Buffet dinner service served with dinner roll and butter.
Freshly brewed Starbucks® coffee and Teavana selection included.*

Fernwood / Buffet

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Salads

Roasted Squash, Broccoli & Kale Salad, *toasted pumpkin seeds, smoked maple dressing.*

Artisan Green Salad, *citrus vinaigrette*

Crudité Display

Selection of market fresh crudité, ranch & hummus dips.

Mains

Rosemary & Garlic Roasted Chicken, *roasted foraged mushrooms, tarragon velouté.*

Dill Brined Wild Sockeye Salmon, *roasted tomato basil beurre blanc.*

Cauliflower, Chickpea & Rice Fritter, *curried coconut tahini lentil ragout,
toasted pumpkin seeds, cilantro, lime peanut sauce drizzle.*

Mains served with:

*rosemary and garlic roasted smashed potatoes.
roasted root vegetables.*

Dessert Bar

Warm Chocolate Croissant Bread Pudding, *toffee sauce, crème anglaise*

Assorted Cakes, Pastries & Squares

Fresh Fruit and Melon Platter

70 | guest

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The Oak Bay / Buffet

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Salads

Spinach Salad, mushrooms, feta, tomatoes, smoked balsamic dressing.

Roasted Broccoli & Kale Salad, toasted pumpkin seeds, dried apricots, citrus vinaigrette.

Cucumber, Tomato & Chickpea Salad

Antipasto Platter

Selection of Italian cured meats, hard & soft cheeses,
Grilled, marinated, and pickled vegetables.

Mains

Dill Brinded Pacific Halibut

Black olives, oven roasted tomato, lemon and basil oil.

Red Wine Braised Beef Shoulder

mushrooms, bacon, pearl onions, braising jus.

Sweet Potato, Broccoli & Beet Panisse

Romesco sauce, kale, oven dried tomato, white bean ragout.

Mains served with:

rosemary and garlic roasted smashed potatoes.
roasted root vegetables.

Dessert Bar

Warm Chocolate Croissant Bread Pudding, toffee sauce, crème anglaise

Assorted Cakes, Pastries & Squares

Fresh Fruit and Melon Platter

85 | guest

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Reception Menu

Available to groups of 10 or more guests.

Per person / Per Dozen / Per Platter pricing listed below subject to applicable taxes and fees

Surcharge for all special plated / buffet meals (plant based, dietary restrictions or allergies) of \$10 per special meal, applies.

Passed Canapés & Hors d'Oeuvres

Vegetarian spinach, garlic and feta spanakopita, classic tzatziki dip.	36 dz.
Miso soba noodles, salsa verde, cilantro, green onion.	50 dz.
Porcini mushroom & saffron arancini	42 dz.
Hokkaido scallop ceviche, served on a spoon.	52 dz.
Panko crusted nobashi prawns, miso mustard sesame dipping sauce.	46 dz.
Cilantro ginger chicken satay, lime peanut sauce.	48 dz.
Molasses cured albacore tuna crudo, shallot pickle rice cake.	48 dz.
Caramelized shallot & goat cheese tartlet, fermented tomato, herb pistou.	44 dz.
One bite Blue Crab signature crabcake, lemon aioli, microgreens.	60 dz.
Sweet teriyaki beef tenderloin skewers, sesame & sweet soy glaze.	45 dz.



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Reception Displays & Platters

Market Fresh Crudités, Gourmet Crackers and Assorted Dips	11 pp.
<i>Artichoke & spinach dip, roasted garlic hummus, olive tapenade</i>	
Antipasto Platter	14 pp.
<i>Italian cured meats, Provolone & asiago cheeses, with grilled, marinated, and pickled vegetables.</i>	
Chilled Prawn Tower (min 2 dozen)	40 dz.
<i>Marie Rose sauce, lemon wedges</i>	
Charcuterie & International Cheese Platter	18 pp.
<i>selection of cured meats, sausages, pate, cheese, hard boiled eggs marinated and pickled vegetables served with baguette.</i>	
Smoked Fish Platter	15 pp.
<i>A variety of smoked fish, flavored cream cheese, pickled onion, tomato relish served with assorted baguettes.</i>	
Mezza Platter	16 pp.
<i>Olives, pita, marinated eggplant, hummus, labneh, vegetables, Marinated prawns and pickles. served with baguette. Minimum order – 10 guests</i>	
Blue Crab Fisherman's Gourmet Platter	36 pp.
<i>Snow crab, marinated clams & mussels, chilled prawns, smoked fish, crusty bread, lemon & horseradish sauce</i>	
Assorted Sandwich and Wrap Platter	12 pp.
<i>Allow for one and a half sandwiches per person OR one wrap per person. Select three: Ham & white cheddar baguette; Curried chicken & apple salad wrap. Albacore tuna & dill pickle salad wrap; Classic egg salad on sourdough. Roasted vegetable spinach wrap, Roast beef & cheddar on brioche bun.</i>	
White Wine Jellied Duck Parfait	14 pp.
<i>House-made buttermilk crackers, pickles</i>	
Chilled Jumbo Shrimp Tower	40 dz.
<i>orange horseradish cocktail sauce, lemon GF minimum order – 3 dozen</i>	
Sweet Treat Platter	40 dz.
<i>sweet dessert bites inspired by Blue Crab's very own pastry chef. minimum order – 3 dozen</i>	
Slow Roasted Prime Rib of Beef – Chef Assisted Station	17 pp.
<i>minimum order of 30 people required – Chef's labour charge applies.</i>	

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Host & Cash Bar Service

HOST BAR prices are subject to 10% Liquor Tax, 5% GST & 17% Fees

CASH BAR prices include 10% Liquor Tax & 5% GST

If consumption is less than \$400 net per bar set-up, a labour charge of \$50 per hour will apply for each bartender and cashier (if applicable) at a minimum rate of 4 hours.

Deluxe Bar Spirits

8 / Host Bar or 9 / Cash Bar

Vodka –Banff Ice, Gin –Beefeater, White Rum –Lamb’s White, Dark Rum – Lambs Navy, Whiskey –Canadian Club, Scotch –Ballantine’s, Tequila – Hornitos Plata/Reposado

Premium Bar Spirits

10 / Host Bar or 11 / Cash Bar

vodka –Grey Goose, gin –Hendricks, rum –Gosling Black & Sailor Jerry, whiskey –Jack Daniels & Crown Royal, scotch –Glenlivet, tequila – Hornitos Plata/Reposado

Premium Liqueurs

9 / Host Bar or 10 / Cash Bar

Baileys Irish Cream, Kahlua, Grand Marnier

House Wine by the Glass (5oz)

10 / Host Bar or 11 / Cash Bar

Domestic Beer

8 / Host Bar or 9 / Cash Bar

Molson Canadian, Coors Light

Import & Craft Beer & Cider

9 / Host Bar or 10 / Cash Bar

Stella Artois, Dos Equis, Blue Buck, Heineken, Growers /Lone Tree Cider

Non-Alcoholic Beer

9 / Host Bar or 10 / Cash Bar

Non-Alcoholic sparkling fruit punch

70 | gallon

*sparkling apple juice, lemonade, club soda, juices, lemons and oranges.
one gallon serves roughly 30 guests one glass.*

Alcoholic Fruit Punch

120 | gallon

*your choice of gin, vodka or rum. lemonade, club soda, juices, lemon and orange slices.
add sparkling apple juice for a sparkling punch.
one gallon serves roughly 30 guests one glass.*

Red or White Sangria

150 | gallon

*brandy triple sec, juices, club soda and fresh fruit.
one gallon serves roughly 30 guests one glass.*

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Wine & Spirits

White Wines

Laughing Stock, Pinot Gris, BC	65 bottle
Burrowing Owl, Chardonnay, BC	59 bottle
Orofino, Riesling, BC	50 bottle
Hillside, Unoaked Heritage Viognier, BC	70 bottle
Blue Grouse, Ortega, BC	55 bottle
Cannonball, Chardonnay, BC	85 bottle

Red Wines

Mythology, Petit Verdot, BC	65 bottle
Hillside, Pinot Noir, BC	75 bottle
Burrowing Owl, Syrah, BC	85 bottle
Bordertown, Cabernet Franc, BC	52 bottle
Lake Breeze, Meritage, BC	50 bottle
Le Vieux Pin, Petit Rouge, BC	65 bottle

Rosé Wines

Culmina R&D, Rosé, BC	50 bottle
Quail's Gate, Rosé, BC	60 bottle

Bubbles

De Bernard Cuvee Prestige, Italy	50 bottle
Blue Mountain Gold Label, Brut, BC	75 bottle
La Marca, Prosecco DOC, Italy	55 bottle

All prices exclude a Service Charge and Administrative Fee, GST, and PST.

Taxes are subject to change without notice.

The hotel reserves the right to allocate the best location for the size of the group.

All guests must arrive at the same time for a private room.

*Groups choosing to eat at Blue Crab Seafood House will be charged
the Service Charge and Tax Policy from the restaurant.*



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Catering Guidelines

Signed Banquet Event Orders

Clients must sign and initial each banquet event order prior to the start of the event/conference.

Meeting & Function Room Requirements & Charges

Function space for the event booked is only for the times indicated on the function detail document, Banquet Event Order (BEO). Set-up and dismantle times, if required, are not indicated, and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The Hotel reserves the right to relocate function space (within the Hotel) and notification will be provided in writing in advance should such a change be required.

The Hotel requires at least 48-business hours' notice of any changes to the setup of your function room. If changes are requested less than 48-business hours prior to your function, an additional labour charge of a minimum \$100.00 will apply.

Menu Selection

Please submit your menu selections to the Catering and Convention Services Department at least fourteen (14) business days prior to your event so that we may guarantee your selections. Menu prices are guaranteed for two months from date of issue of the Banquet Event Orders.

Special Meal Requirements, Dietary Restrictions & Allergies

Coast Victoria Hotel & Marina by APA strives to accommodate all dietary restrictions and allergies to ensure a comfortable and enjoyable culinary experience. We are committed to do our utmost best to ensure allergy/dietary restrictions are met. However, some items we use come from outside suppliers of which we have no control over in terms of cross-contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut free. For those requiring special meal preparations or modifications due to dietary needs, a surcharge of \$5.00 per person will apply for breakfast and lunch service (plated and buffet), and a \$8.00 per person charge will apply to plated and buffet dinner service. This additional fee will cover the cost of sourcing and preparing specialized ingredients to ensure a safe and tailored dining experience for all guests. All dietary restrictions and allergies must be communicated to the Hotel at time of final attendance guarantee.

Food & Beverage

All Food & Beverage must be provided by Coast Victoria Hotel & Marina by APA™. Any outside food requests must be authorized by the Catering office in advance. A service charge will be levied if approved by the hotel.

Prices & Taxes

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. A Mandatory Gratuity of 11% on food & beverage sales is distributed to all servers and related service personnel involved with the event. Mandatory Gratuities are subject to applicable taxes (currently 5%). Food & beverage are subject to an Administration and Facility Set-up Fee in the amount of 6%, plus applicable taxes (currently 5%). The Administration and Facility Set-up Fee is used to cover the cost of equipment, heat, light, power, and other expenses related to the group's overall use of the facilities. This Administration and Facility Setup Fee is not a tip or gratuity for services provided by personnel, and no part of the fee is distributed to personnel.

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All AV services are subject to a 15% AV Set-up Fee, plus applicable taxes (currently 5%). This AV Set-up Fee is not a tip or gratuity for services provided by personnel, and no part of the fee is distributed to personnel. Applicable sales taxes and fees will be applied on food, alcoholic beverages, and rentals. Taxes are subject to change without notice.

Host/Cash Bar

HOST BAR prices are subject to 10% Liquor Tax, 5% GST & 18% Fees

CASH BAR prices include 10% Liquor Tax & 5% GST

If consumption is less than \$400 net per bar set-up, a labour charge of \$50 per hour will apply for each bartender and cashier (if applicable) at a minimum rate of 4 hours. On statutory holidays, the labour rate is \$70.

Labour Charges

In the event of any delays due to the organizer's event timing, a \$100 labour charge to reset the room to move any of the hotel's existing furniture, for example, sofas, side tables, lounge chairs. If a meal function requires complete table set up by more than one and a half-hour prior to meal service time, or there is a delay due to the organizer's event timing, a labour charge will be applied based on the number of staff affected. Functions held on statutory holidays are subject to a surcharge of \$10.00 per person. Labour fee applies to room set up changes 48 hours prior to event.

Guaranteed Attendance

Please notify the Conference Services Department of the number of guests by 10:00 am, seven (7) business days prior to your function. This number shall constitute a guarantee, not subject to reduction. Your guaranteed number or actual attendance will be charged, whichever is larger.

Method of Payment

If credit billing is required, a credit application must be filled out and must be approved by our credit department fourteen (14) days prior to the event at the latest. Credit application will need to be received minimum one month prior to event. If direct billing is not requested, payment can be made by certified cheque, money order or credit card.

Credit Information

Deposits and full prepayment are required for accounts not set up on credit terms. All private and social functions will require full pre-payment by cash, credit card or certified cheque in advance of the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Credit Department prior to your event date.

Attrition Policy

Should it become necessary for you to decrease the number of attendees to any and/or all the functions, above and beyond the Attrition Policy noted in your signed agreement, the client will be liable for liquidated damages. Planned banquet food and beverage revenue is noted on your booking agreement. This minimum does not include meeting room rental, service charge, tax, labour charges or audio visual. Failure to achieve the minimum food & beverage revenue may also impact your banquet room rental fee.

Cancellation Policy

The arrangements as outlined in the signed Booking Agreement are to be protected on a definite basis upon receipt of this signed confirmation. If the client cancels the entire program between the confirmation of this letter of

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agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed Agreement.

Power Supply

Standard 110v/15amp power supplies are available in all our banquet rooms. Additional power requirements can be supplied at a nominal cost through the hotel. We recommend that you check prior to installing any electrical equipment such as photocopiers, computers, etc. to ensure adequate power is available.

Audio Visual Services

Coast Victoria Hotel & Marina by APA™ partners with a state-of-the-art audiovisual company, Encore AV for all your audiovisual, event staging and web/video conferencing needs. A full range of audio-visual rental equipment, sound systems, stage lighting, tradeshow services etc. is available. The hotel must be notified in advance if any outside company will be on property to service your event.

Socan And Re:Sounds Music License Fees

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound Music Licensing Company for your right to use music, which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re: Sound.

Copyright Board Tariff No. 8 – SOCAN

Events with Dancing: Events without Dancing:

1–100 people \$44.13 plus tax 1–100 people \$22.06 plus tax
101–300 people \$63.49 plus tax 101–300 people \$31.72 plus tax

Copyright Board Tariff No. 5 – RE: SOUND

Events with Dancing: Events without Dancing:

1–100 people \$18.51 plus tax 1–100 people \$9.25 plus tax
101–300 people \$26.63 plus tax 101–300 people \$13.30 plus tax

Shipping Materials

We are pleased to assist in the handling of boxes and packages. Due to limited storage, we are unable to accept shipments earlier than three (3) business days prior to an event. Please co-ordinate the return shipment of items immediately following your event. The hotel is not responsible for damage or loss of articles left on the premises during or following and event.

All materials shipped to the hotel should be addressed as follows:

C/o Coast Victoria Hotel & Marina by APA
146 Kingston Street
Victoria, BC | V8V1V4

Attention: Name of Organization and Contact Name

Hold for Arrival

Date/Room of Function

To ensure proper tracking, all boxes should be numbered (1 of 4, 2 of 3 etc.)

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If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The fee is based upon the number of boxes, weight and labour involved. All out of country materials should be shipped via a Custom Broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the Hotel for retrieving materials, the costs will be added to the master account. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

Signage

All signage must be approved in advance by your Conference Services Department and must be of a professional design. The hotel has the right to remove any signage that does not meet hotel standards.

The uses of tape, nails, staples, or tacks is prohibited for mounting posters or banners on walls and all such posters or banners are restricted to function rooms only (no public areas of hotel).

The services required mounting posters, banners or other labour related services are available at an additional cost. The hotel can provide a wide range of equipment rentals to help facilitate your event including easels, flipcharts, electrical cords, tables, etc.

Communication of the above requirements to the conference delegates and/or exhibitors is the responsibility of the Meeting / Conference Organizer.

Linen, Decor & Flowers

The Hotel will provide standard white and black linen only. The Hotel would be pleased to assist with the rental of linen, room décor or flowers through our pre-approved vendors. The Hotel prohibits open flames produced by candles. The Hotel must preauthorize any special effects for an event within our event space or on our property. All room décor must be approved in advance and must meet minimum fire code regulations.

The Hotel restricts the use of nails, tacks, or tape to affix décor on walls, ceiling, etc., unless approved in advance. All room décor must be removed within one hour after the completion of an event and failure to do so may result in removal and storage charges.

The Hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the Hotel.

Damages

The Coast Victoria Hotel & Marina by APA™ reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel will hold the convener of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The Hotel will not be responsible for damage or loss of any personal property and equipment left in the Hotel prior, during, or following any functions.

Security

Hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel to safeguard guests or property of the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the Hotel, including insurance and indemnification requirements, and always

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remains subject to Hotel's advance approval. Security personnel are not authorized to carry firearms without advance Hotel approval.

The Hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests' invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse Hotel for any overtime wage payments or other expenses incurred by the Hotel because of your failure to comply with these requirements. You are responsible for any damage to Hotel or Hotel property caused by your attendees, vendors, contractors, or agents.

You agree to comply with all applicable federal, provincial, and local laws and Hotel rules and policies (copies of which are available from the Catering Department) governing the Contract and event. Hotel reserves the right to refuse service to any persons or prohibit any activity, which in the sole judgment of the Hotel may be harmful or cause an unreasonable disruption to the property, its guests, or employees.

Outside Services

An administration charge (plus applicable taxes) will apply to all outside services ordered by the hotel and will be posted to the Master Account.

Menu Selection

The menus were developed with creativity in mind. Should you have something special in mind that you do not see listed, your conference services manager would be happy to meet with you to design a menu specific to your function.

Let's Work with You and Make Your Event a Memorable One!



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