



Blue Crab

CATERING

Experience the benefits of Coast Victoria Hotel & Marina by APA and Blue Crab Catering as your partner in planning your memorable event in Victoria. Our expert staff is on hand from start to finish to assist you in arranging each detail. No matter what type of gathering or event you are planning, our one-of-a-kind waterfront hotel is fully equipped to make it a stylish success. Take advantage of our perfect location and diverse collection of flexible menus created by the genius team in the Blue Crab Seafood House. Your creativity is the only limit and you can count on us to suggest the perfect finishing touches to ensure your Victoria event, meeting or celebration will be a wonderful success.

Coast Victoria Event Planning - creative, innovative, with flawless execution

Whether you are organizing a charity event, hosting a dinner to recognize an outstanding colleague, planning an important meeting or celebrating a special birthday, you can rely on our team of professional event planners to help you create a memorable and flawlessly executed affair. You will discover that we offer an array of flexible and customizable options with amenities including:

- 3,000 square feet of lovely event space – some spaces boasting beautiful harbour views
- Highly trained planning coordinators and day-of service staff
- Audio visual equipment for impressive lighting & sound; offered through our audio visual partner
- Vendor arrangements and coordination
- Special menu development created with personal attention from our Blue Crab Seafood House Chef
- Complementary Wi-Fi and on-site daytime parking





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Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free breads & muffins available – add \$2 per person (minimum 4)

Breakfast

Coast Continental Buffet

- house-baked pastries & muffins
- sliced fruit
- assorted cereals
- chilled fruit juices
- Starbucks coffee & assorted Tazo teas
- \$16⁰⁰** per person - minimum 10 guests



Traditional Canadian Buffet

- scrambled eggs with chives
- bacon & sausages (substitute chicken sausage for \$2 per person)
- potato hash browns
- muffins
- sliced fruit
- toast station
- chilled fruit juices
- Starbucks coffee & assorted Tazo teas
- \$22⁰⁰** per person - minimum 10 guests



Euro Continental Buffet

- sliced meats & cheeses
- hard boiled eggs
- danishes & house-baked croissants
- yogurt
- sliced fruit
- toast station
- chilled fruit juices
- Starbucks coffee & assorted Tazo teas
- \$25⁰⁰** per person - minimum 10 guests



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free breads & muffins available – add \$2 per person (minimum 4)

Breakfast

The Lumberjack Buffet

- scrambled eggs with cheddar
- bacon & sausages (substitute chicken sausage for \$2 per person)
- buttermilk pancakes
- potato hash browns
- sliced fruit
- toast station
- chilled fruit juices
- Starbucks coffee & assorted Tazo teas
- \$25⁰⁰** per person - minimum 10 guests

The Brunch Buffet

- traditional eggs benedict
- smoked salmon benedict
- french toast
- bacon & sausages (substitute chicken sausage for \$2 per person)
- potato hash browns
- danishes & house-baked croissants
- assorted cereals
- sliced fruit
- toast station
- chilled fruit juices
- Starbucks coffee & assorted Tazo teas
- \$32⁰⁰** per person - minimum 20 guests



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free breads & muffins available – add \$2 per person (minimum 4)

Breakfast

Hungry For A Little Bit More?

add any of the following to our breakfast buffets

Traditional Eggs Benedict or Smoked Salmon Benedict - \$6 per person (minimum 10)

Crab Benedict - \$10 per person (minimum 14)

Smoked & Cured Fish - \$6 per person

Pancakes or French Toast with Syrup - \$4 per person

Sliced Fruit - \$4 per person

Bacon or Sausage - \$3.50 per person

Chicken Sausage - \$5 per person

Extra Toast, Muffins, Sausage Rolls, Croissants or Danishes - \$3.50 per person (per selection)

Hot Oatmeal with Brown Sugar & Raisins - \$3.50 per person

Bagels, Cream Cheese, Salmon Lox, Capers, Red Onion - \$12 per serving

Yogurt & Granola Parfaits - \$6 per serving

Fruit Skewers & Tangy Yogurt Dip - \$6.25 per serving

House-Made Granola Bars (GF) - \$36 per dozen

plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum

Breaks and Beverages

Merende Break

assorted charcuterie, pickles,
local & domestic cheese, artisanal crackers
Starbucks coffee & select Tazo teas
\$19⁵⁰ per person - minimum 10 guests

Tea Time Break

finger sandwiches, Portofino lemon, white
chocolate loaf & cookies
Starbucks coffee & select Tazo teas
\$17⁵⁰ per person - minimum 10 guests

Healthy Break

Quaker apple granola bars, sliced fruit
vegetables & dip
Starbucks coffee & select Tazo teas
\$13⁵⁰ per person - minimum 10 guests

Power Break

whole fruit, house-baked muffins & pastries
Starbucks coffee & select Tazo teas
\$15⁵⁰ per person - minimum 10 guests

Cookies & Sweets

English Bay cookies & two bite brownie
Starbucks coffee & select Tazo teas
\$11⁵⁰ per person - minimum 10 guests

Starbucks Coffee & Assorted Tazo Teas
\$3⁵⁰ per person

Hot Chocolate & Mini Marshmallows
\$4⁹⁵ per person

Juice by the Pitcher orange, apple, cranberry, iced tea
\$22⁰⁰ per pitcher

Bottle Juices Orange, apple, grapefruit, tropical blend
\$3⁵⁰ per bottle

Cans of Soft Drinks Pepsi co products
\$3⁰⁰ per can

Bottled Mineral Water
\$3⁰⁰ per bottle

San Pellegrino
\$6⁰⁰ per bottle



plus taxes and service charge

Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free bread available – add \$2 per person (minimum 4)

Lunch

The Lunch-Box Buffet

(choice of 2 sides)

artisan green salad with citrus vinaigrette
classic tossed Caesar salad
chef's soup of the day
crudité vegetables & ranch dip
house kettle chips
assorted 1/2 sandwiches & wraps: cold cut deli meat,
chicken salad, seafood and vegetarian options

(based on 1.5 sandwiches per person)

Starbucks Coffee & assorted Tazo Teas

\$22⁰⁰ per person - minimum 10 guests



The Gonzales Buffet

artisan green salad with citrus vinaigrette
cucumber & tomato salad with mint yogurt dressing
vegetable samosas
butter chicken curry
cumin scented rice & peas
warm Tandoori naan bread
fresh sliced fruit ~or~ assorted brownies, sweet squares
and profiteroles

Starbucks coffee & assorted Tazo teas

\$26⁰⁰ per person - minimum 20 guests



The Willows Buffet

artisan green salad with citrus vinaigrette
sesame & chili green beans
miso & ginger glazed salmon
sticky five spice chicken
steamed rice
fresh sliced fruit ~or~ assorted brownies, sweet squares
and profiteroles

Starbucks coffee & select Tazo teas

\$28⁰⁰ per person - minimum 20 guests



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free bread available – add \$2 per person (minimum 4)

Lunch & Dinner

The Cadboro Buffet

baked garlic & parmesan focaccia
shaved fennel, orange and chili salad
classic tossed Caesar salad
caprese salad, reduced balsamico, extra virgin olive oil
garganelli with classic bolognese ragout
spinach & ricotta cannelloni in basil rosé
grilled Italian sausage & roasted peppers
fresh sliced fruit ~or~ assorted cakes, brownies, sweet squares and profiteroles
Starbucks coffee & select Tazo teas
\$3000 per person - minimum 20 guests



The Cordova Buffet

warmed baguettes & butter
artisan green salad with citrus vinaigrette
classic tossed Caesar salad
crudité vegetables & ranch dip
(choice of 2 entrées)
herb crusted pork loin with pan reduction
maple soy salmon with charred scallions
preserved lemon and rosemary roast chicken
chef's seasonal vegetables
herb roasted potatoes
fresh sliced fruit ~or~ assorted cakes, brownies, sweet squares and profiteroles
Starbucks coffee & select Tazo teas
\$3500 per person - minimum 20 guests



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free bread available – add \$2 per person (minimum 4)

Dinner

The Islandview Buffet

warmed baguettes with tapenade & butter
classic tossed Caesar salad
artisan green salad with citrus vinaigrette
chilled prawns & smoked fish with saffron aioli & cocktail sauce
(choice of 2 entrées)
boneless braised beef rib with pan jus
maple soy salmon with charred scallions
preserved lemon and rosemary roast chicken
chef's seasonal vegetables
herb roasted potatoes
fresh sliced fruit ~or~ cakes, brownies, sweet squares and profiteroles
Starbucks coffee & select Tazo teas
\$45⁰⁰ per person - minimum 20 guests

The Swiftsure Buffet

warmed baguettes with tapenade & butter
classic tossed Caesar salad
artisan green salad with citrus vinaigrette
caprese salad, fresh tomato, buffalo mozzarella, aged balsamico
chilled snow crab, poached prawns, smoked fish, saffron aioli, cocktail sauce
(choice of 2 entrées)
preserved lemon and rosemary roast chicken
miso & ginger glazed salmon
roasted NY strip-loin with stilton butter and pan jus
chef's seasonal vegetables
scaloped potatoes ~or~ herb roasted potatoes
fresh sliced fruit ~or~ cakes, brownies, sweet squares and profiteroles
Starbucks coffee & select Tazo teas
\$65⁰⁰ per person - minimum 20 guests

plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free bread available – add \$2 per person (minimum 4)

Dinner

The Race Rocks Buffet

warmed baguettes with tapenade & butter

artisan green salad with citrus vinaigrette

classic tossed Caesar salad

caprese salad, fresh tomato, buffalo mozzarella, aged balsamico

chilled snow crab, poached wild prawns & smoked fish with saffron aioli, cocktail sauce

mediterranean mussels, tomato, chorizo, rouille

(choice of 2 entrées)

preserved lemon and rosemary roast chicken

miso & ginger glazed salmon

blackened pacific lingcod, grilled scallion, chili aioli

Chef Attended Station:

Hand-carved prime rib with pan jus & horseradish

yorkshire pudding

chef's seasonal vegetables

scalloped potatoes ~or~ herb roasted potatoes

assorted cakes, brownies, sweet squares and profiteroles

Starbucks coffee & select Tazo teas

\$85⁰⁰ per person - minimum 30 guests



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices – Add \$5 per person if below the required minimum
Gluten-free buns available – add \$2 per person (minimum 4)

Summer BBQ Menu

Summer Snacks & Appetizer Buffet - \$20⁰⁰ per person - minimum 20 guests

cheeseburger sliders, chicken wings (hot, BBQ, honey garlic) crudité vegetables and ranch dip, creamy coleslaw, mini grilled bratwurst sausages with house sauerkraut and beer mustard

Classic Summer BBQ Buffet - \$28⁰⁰ per person - minimum 20 guests

build- your-own beef burger & hot-dog with all of the fixings (vegetarian options must be requested in advance), creamy coleslaw, potato salad with bacon, dijon & pickles, artisan green salad with citrus vinaigrette

West Coast Summer BBQ Buffet - \$38⁰⁰ per person - minimum 20 guests

tangy BBQ chicken, Pacific salmon, creamy coleslaw, potato salad with bacon, dijon & pickles, artisan green salad with citrus vinaigrette

Blue Crab Summer BBQ Buffet - \$48⁰⁰ per person - minimum 20 guests

Steak, Pacific salmon, prawn skewer, creamy coleslaw, potato salad with bacon, dijon & pickles, artisan green salad with citrus vinaigrette

Add: assorted cakes, brownies, sweet squares and profiteroles & Starbucks coffee & select Tazo tea \$11⁵⁰

\$100 Grill Master fee per each BBQ option



plus taxes and service charge



Buffet Additions

Minimum of 10 guests per platter or addition unless otherwise indicated

Prices listed are per person unless otherwise indicated

Applicable taxes & 15% service charge excluded from prices

Artisan Green Salad with Citrus Vinaigrette - \$4.50 per person

Classic Tossed Caesar Salad - \$5.50 per person

Caprese Salad with Fresh Tomato, Buffalo Mozzarella, Aged Balsamico - \$7.50 per person

Mediterranean Mussels with Tomato, Chorizo, Rouille - \$15.00 per person

Spinach & Ricotta Cannelloni in Basil Rosé - \$5.50 per person

Garganelli with Classic Bolognese Ragout - \$7.75 per person

Miso and Ginger Glazed Salmon - \$8.75 per person

Herb Crusted Pork Loin with Pan Reduction - \$8.75 per person

Blackened Pacific Lingcod with Grilled Scallion and Chili Aioli - \$9.75 per person

Boneless Braised Beef Rib with Pan Jus - \$11.00 per person

Preserved Lemon and Rosemary Roast Chicken - \$13.00 per person

Roasted NY Strip-loin with Stilton Butter and Pan Jus - \$13.00 per person

Grilled Italian Sausage and Roasted Peppers - \$13.75 per person

Scalloped Potatoes - \$5.50 per person

Herb Roasted Potatoes - \$5.50 per person

Steamed Rice with Herbs - \$4.00 per person

plus taxes and service charge

Chef Attended Action Stations

Additional Chef labour charge \$100 based on 1.5 hours

Action stations must be ordered for the number of guests attending the event.

Prices listed are per person unless otherwise indicated

CARVED STUFFED PORK LOIN - \$16 per person
roasted maple glazed pork loin with apricot & hazelnut stuffing

CARVED PRIME RIB - \$22 per person
roasted CAB prime rib, yorkshire pudding, horseradish, dijon & grainy mustard, au jus

CARVED ROAST BEEF - \$18 per person
roasted CAB sirloin, au jus

CLAMS & MUSSELS - \$14 per person
sauteed with garlic, white wine & fine herbs

FLAMBE PRAWNS - \$16 per person
jumbo prawns sautéed with Pernod & garlic butter

RAW OYSTER SHUCKING STATION - market prices



Reception Platters

Minimum of 10 guests per platter unless otherwise indicated.

Prices listed are per person unless otherwise indicated.

Applicable taxes & 15% service charge excluded from prices

GOURMET DIPS AND BREADS - \$5 per person

artichoke and spinach dip, roasted garlic hummus, olive tapenade served with grilled flat bread

ANTIPASTO PLATTER - \$8 per person

selection of Italian cured meats, provolone, asiago, grilled, marinated and pickled vegetables

DELI SANDWICH PLATTER - \$8 per person

Chef's choice of assorted sandwiches prepared with condiments, tomatoes & greens on assorted baguettes, breads and wraps

CHEESE & CRACKER PLATTER - \$8 per person

Chef's choice of cheddar, mozzarella, asiago, provolone served with crackers

SMOKED FISH PLATTER - \$10 per person

variety of smoked fish, flavoured cream cheese, pickled onion, tomato relish, served with baguette

MEAT, CHEESE & CONVERSATION PLATTER - \$15 per person

salami, cured hams, rillettes, aged cheddar, double cream brie, blue claire, goat cheese, cornichons, olives, mustards served with a variety of crackers and baguettes

BLUE CRAB FISHERMAN'S PLATTER - \$18 per person

chilled snap & eat snow crab, prawns, candied salmon, smoked pepper mackerel, sockeye salmon lox, sardines, half shell mussels, marinated clams, shucked oysters, soy horseradish ketchup, lemons, tabasco, mignonette

PUB NIGHT PLATTER - small (5-10 guests) \$100, medium (10-15 guests) \$150, large (15-20 guests) \$200

braised short rib sliders, cabbage slaw, chicken wings, duck confit spring roll with soy chili glaze, crispy buttermilk prawns, calamari.

SWEET TREAT PLATTER - \$7.50 per person

assorted cakes, brownies, sweet squares and profiteroles

CHOCOLATE COVERED STRAWBERRIES - \$18 per dozen

plus taxes and service charge

Reception Platters

Minimum of 10 guests per platter unless otherwise indicated.

Prices listed are per person unless otherwise indicated.

Applicable taxes & 15% service charge excluded from prices

CRISPY CALAMARI - \$30 platter for 5-10 guests

tarragon aioli

HOUSE-MADE KETTLE CHIPS - \$12 platter for 5-10 guests

HOUSE-MADE CORN TORTILLA CHIPS - \$20 platter for 5-10 guests

tomatillo salsa

CRISPY BUTTERMILK PRAWNS - \$40 platter for 5-10 guests

rouille

HOUSE-MADE POPCORN - \$20 platter for 5-10 guests OR \$3 per person individually bagged

butter & salt or ancho chili

PARMESAN TRUFFLE FRIES \$25 platter for 5-10 guests OR \$7 per person individually bagged

CHICKEN WINGS - \$16 per dozen - 2 dozen minimum

choice of BBQ, classic hot, honey garlic - with blue cheese dipping sauce

SHORT RIB BURGER SLIDERS - \$50 per dozen - 2 dozen minimum

cabbage slaw and brioche buns

DUCK CONFIT SPRING ROLLS - \$60 per dozen - 2 dozen minimum

soy chili glaze



plus taxes and service charge

Hors D'oeuvre, Canapes & One Bite Wonders

Applicable taxes & 15% service charge excluded from prices

\$30⁰⁰ per dozen - 2 dozen minimum

- Smoked Salmon Crostini – dill cream cheese, pickled shallot
- Vegetable Spring Rolls – garlic soy dip
- Mini Quiches – salmon lox, wild mushroom, spinach parmesan
- House Meatballs – roasted tomato & olive marinara
- Bruschetta - garlic rubbed crostini, chopped tomato, basil aioli
- Tarte Flambé- puff pastry, wild mushroom, salt spring island chevre
- Spanakopita - tzatziki
- Vegetable Samosa - mint yogurt



\$38⁰⁰ per dozen - 2 dozen minimum

- Coconut Prawns - sweet chili
- Shrimp Gyoza - soy chili
- Grilled Asparagus & Goat Cheese Crostini - balsamic vinegar
- Albacore Tuna Tataki – togarashi spice, grilled scallion mayonnaise
- Smoked Duck Wonton– sesame hoisin glaze
- Half Shell Mussels – chopped bruschetta

\$45⁰⁰ per dozen - 2 dozen minimum

- Mini Crab Cakes – chipotle aioli
- Seared Scallops - chili aioli, cilantro
- Bacon Wrapped Scallops – lemon dill aioli
- Chilled Prawn Cocktail – tomato gazpacho, horseradish aioli
- Chilled Scallop Ceviche – ginger & three citrus relish
- Dungeness Crab Crostini - lemon herb aioli
- Mini Lobster Roll - tarragon aioli, pickled fennel, soft bun
- Beef Tartare Crostini- cornichon, shallot, cognac



Raw Oysters - mignonette - At Market Prices

plus taxes and service charge

Blue Crab Catering Private Dining Plated Dinners

Blue Crab Catering is pleased to offer gorgeous three-course private dining menus prepared with the very best seasonal offerings from the Blue Crab Seafood House. Here's how it works, you pick your price point and let your guests pick the rest! Groups of 40 and under are welcome to select their appetizers, entrées and desserts the night of your event - just like they would in the restaurant! Groups of 41-120 are asked to pre-order their selections to make sure the service is quick and discrete.

At Blue Crab Catering, we pride ourselves on using only the freshest ingredients and because of that, our three-course private dining menus will change throughout the year. That being said, our prices are fixed. You can choose from beautiful \$35, \$55 and \$65 menus all year round. The menus provided on the coming pages are a sample of what is available for your group. Exact menu offerings and seasonal availability will be confirmed by your catering consultant.





Prices are per person - Applicable taxes & 15% service charge excluded from prices - bread & butter on the tables for \$2 per person
Groups of up to 40 guest can order the day of the event. Groups 41+ must pre-order (limit to 3 appetizers, 3 entrées, 3 desserts)

Private Dining

\$35 Private Dining Menu

*menu subject to change with seasonal availability

FIRST COURSE

Signature Clam Chowder (GF)
new england style with fresh clams, potato, leeks, bacon

Organic Greens (GF)
local greens, crumbled chevre, mixed berry, toasted almond,
champagne dijon vinaigrette

SECOND COURSE

Wild Pacific Salmon 4oz (GF)
pan seared Oceanwise sockeye salmon, whipped buttermilk
mash, seasonal vegetables, beurre blanc

Braised CAB Short Rib 5oz (GF)
whipped buttermilk mash, seasonal vegetables, red wine jus

Mushroom & Asparagus Risotto (GF)
advise server if full vegan is required

DESSERT

Chef's Choice of Ice Creams & Sorbet (GF)

Add: Starbucks Coffee &
Tazo Teas \$3.50 per person



plus taxes and service charge



Prices are per person - Applicable taxes & 15% service charge excluded from prices - bread & butter on the tables for \$2 per person
Groups of up to 40 guest can order the day of the event. Groups 41+ must pre-order (limit to 3 appetizers, 3 entrées, 3 desserts)

Private Dining

\$55 Private Dining Menu

*menu subject to change with seasonal availability

FIRST COURSE

Organic Greens (GF)

local greens, crumbled chevre, mixed berry, toasted almond, champagne dijon vinaigrette

Hand Tossed Caesar

hearts of romaine, creamy classic dressing, croûton, grana padano

Signature Clam Chowder (GF)

new england style with fresh clams, potato, leeks, bacon

SECOND COURSE

Wild Pacific Salmon 6oz (GF)

pan seared salmon, whipped buttermilk mash, seasonal vegetables, beurre blanc

Braised CAB Short Rib 6oz (GF)

whipped buttermilk mash, seasonal vegetables, red wine jus

Organic Chicken 8oz (GF)

oven roasted local chicken breast, whipped buttermilk mash, seasonal vegetables, red wine jus

Mushroom & Asparagus Risotto (GF)

advise server if full vegan is required

DESSERT

Crème Brûlée (GF)

strawberry coulis, orange crème anglaise

Chocolate Raspberry Torte

dense Belgian chocolate, raspberry preserve, chocolate espresso, sauce anglaise

Starbucks Coffee

Tazo Teas

plus taxes and service charge

Prices are per person - Applicable taxes & 15% service charge excluded from prices - bread & butter on the tables for \$2 per person
Groups of up to 40 guest can order the day of the event. Groups 41+ must pre-order (limit to 3 appetizers, 3 entrées, 3 desserts)

Private Dining

\$65 Private Dining Menu

*menu subject to change with seasonal availability

FIRST COURSE

Organic Greens (GF)

local greens, crumbled chevre, mixed berry, toasted almond, champagne dijon vinaigrette

Hand Tossed Caesar

hearts of romaine, creamy classic dressing, croûton, grana padano

Crab Cakes

napa cabbage & fennel slaw, black sesame, chili aioli

Steamed Mussels

Salt Spring island mussels, local chorizo, heirloom tomato, garlic rouille, grilled baguette

SECOND COURSE

Wild Pacific Salmon 6oz (GF)

pan seared salmon, whipped buttermilk mash, seasonal vegetables, beurre blanc

Organic Chicken 8oz (GF)

oven roasted local chicken breast, whipped buttermilk mash, seasonal vegetables, red wine jus

CAB Fillet Mignon 6oz (GF)

CAB beef tenderloin, whipped buttermilk mash, seasonal vegetables, red wine jus

SECOND COURSE CONTINUED

Scallops & Prawns 5oz (GF)

seared Atlantic scallops, wild pacific prawns, whipped buttermilk mash, seasonal vegetables, lemon butter

Mushroom & Asparagus Risotto (GF)

Local Dungeness crab, asparagus, peas, fine herbs, creamy parmesan risotto

DESSERT

Crème Brûlée (GF)

strawberry coulis, orange crème anglaise

Chocolate Raspberry Torte

dense Belgian chocolate, raspberry preserve, chocolate espresso, sauce anglaise

Croissant Pudding

single malt scotch, candied pecans, vanilla ice cream

Starbucks Coffee

Tazo Teas

plus taxes and service charge



Bars & Beverage Services

All alcohol is to be provided by Blue Crab Catering.

Special wine and alcohol orders are required 14 days prior to the event.

Number of bottles ordered will be the number of bottles charged for.

Blue Crab Catering & Coast Victoria Hotel & Marina by APA reserve the right to refuse or terminate service in accordance with the regulations of British Columbia Liquor Control and Licensing.

No liquor service will be permitted before 11:00am. Last call promptly at 12:30am for 1:00am shut down.

Hosted Bar

Host of the event pays for drinks according to current menu prices. Beverages are billed on consumption.

Cash Bar

Guests purchase beverages individually. Only cash is accepted and tabs are not permitted.

Ticketed Bar

Guests are provided a predetermined number of drink tickets. Host of the event pays for the tickets redeemed, at menu prices.

Subsidized Bar

Guests pay a set price for beverages and host of the event pays the balance at menu prices. (example: Toonie Bar)

Beverages by the Bowl & Decanter

prepared by the gallon -

one gallon serves roughly 30 guests one glass

Non-Alcoholic Sparkling Fruit Punch \$50.00 per gallon
sparkling apple juice, lemonade, club soda, lemons, oranges

Alcoholic Sparkling Fruit Punch \$85.00 per gallon
same as above - pick gin, vodka, rum or sparkling wine

Sangria (red or white - minimum 2 gallons) \$95.00 per gallon
brandy, triple sec, juices, club soda, fresh fruit

Boozy Coffee \$95.00 per gallon
cold & strong coffee, Kahlua, Baileys, milk, ice



plus taxes and service charge



Bars & Beverage Services

Blue Crab Catering has an extensive and well-curated wine list featuring beautiful BC wines and pours from around the world.

Menus are subject to changes. Ask your event manager for the most up-to-date list.

Custom & specialty cocktails are available on request.

Basic Bar Spirits

\$5.50 Host / \$6.50 Cash

Vodka - Polar Ice

Gin - Beefeater

Rum - Lamb's White & Amber

Whiskey - Weisers

Tequila - Olmeca Gold & Silver

Scotch - Ballentines

Premium Bar Spirits

\$8.00 Host / \$9.00 Cash

Vodka - Grey Goose

Gin - Hendricks

Rum - Gosling Black & Sailor Jerry

Whiskey - Jack Daniels & Crown Royal

Scotch - Glenlivet

Premium Liqueurs

\$8.00 Host / \$9.00 Cash

Baileys Irish Cream

Kahlua

Grand Marnier

Special Cans

\$8.50 Host / \$9.50 Cash

Broken Ladder Apple Cider

Broken Ladder Pears & Peaches Cider

Guinness

Strongbow

House Wine by the Glass

\$7.00 Host / \$8.00 Cash

Red - House VQA Blend

White - House VQA Blend

Domestic Beer

\$5.50 Host / \$6.50 Cash

Molson Canadian

Coors Light

Import & Craft Beer

\$6.25 Host / \$7.25 Cash

Stella

Dos Equis

Blue Buck

Cider

\$6.25 Host / \$7.25 Cash

Okanagan Apple

Okanagan Peach

Beer Bomber (650ml bottle)

\$12.00 Host / \$14.00 Cash

Driftwood Brewery

White Bark Whitbier

Fat Tug IPA

New Growth Pale Ale

Hoyne Brewery

Vienna Lager

Dark Matter

Pilsner

private bartender fee of \$25 per hour (minimum 4 hours)
will be waived with a minimum of \$300 in bar sales before
taxes and service charge

plus taxes and service charge



Catering Information & Policies

Menus

Our wide variety of appetizers, entrées and desserts have been designed to offer our guests flexibility in creating a menu. Our Executive Chef welcomes the opportunity to design a special menu package specifically for your group.

Choice of Menu

When selecting your menu, please remember that for each function the menu is identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged in advance of the function. Guests who are to receive special meals should be identified to the Service Manager prior to the service commencing. Menu selects and other requirements are to be provided to the hotel at least two (2) weeks prior to the event. Menu selections and other requirements received later may be restricted to availability. All food & beverage prices are subject to a 15% service charge and applicable taxes.

Food & Beverage from Outside the Hotel

Due to city and provincial health regulations, the hotel does not allow any outside food to be brought in to functions. Exception will be made for specialty cakes. For this same reason, food provided by the hotel is not allowed off the premises.

Prices

Menu prices are subject to change. Prices quoted are guaranteed for three (3) months with a signed contract. Some menu items are subject to seasonal availability and current market pricing. We are pleased to offer a 50% discount on our buffet menu prices for children 5-12 years. There is no charge for children 4 and under at a buffet service. A plated children's meal can also be provided on request.

Special Services

Our catering department would be happy to assist you in developing special event planning documents such as reserved seating arrangements, floor plans, etc. Additional charges may apply.

Start & Finish Times

Start and finish times are to be strictly adhered to. The space is booked only for the time indicated on your contract. Set up and dismantling times are to be specified at the time of booking. Additional time being added to the start or end of an event must be approved by the hotel based on availability. Additional fees may apply.



Catering Information & Policies

Function Room Assignment & Setup

A more suitable function room may be assigned to your group, at the sole discretion of the hotel, should the number of guests and / or setup requirements change. Room rental rates will be adjusted accordingly. Should substantial and / or last minute changes to function room setup be requested after the room has been set to the specifications of the BEO (banquet event order), additional charges may be applied.

Display Material

To avoid damage, we do not allow the use of strong tape, tacks, or any other attachment for posters, flyers or other materials to the walls or doors without prior consent. Confetti, glitter, sparkles, rice, flower petals and other such materials are not allowed. Open flame is not permitted in our function spaces.

Audio Visual

The hotel must be advised of setup requirements, A/V requirements and any special services required at the initial time of booking. Should there be any changes to your set up, A/V or any other requirements with less than 72 hours' notice of such changes, additional charges may be applied.

Entertainment

All function music is subject to "Re-Sound" and "SOCAN" (Society of Composers, Authors, and Music Publishers of Canada) fees. These fees are determined based on the meeting space capacity and type of event, and are submitted to "Re-Sound" and "SOCAN" on behalf of the guests hosting the event.

Cancellation Policy

In the event of cancellation, the customer is subject to a charge of 100% of the total value thirty (30) days prior to the function date. Please refer to your contract and / or banquet event order for attrition and cancellation clauses.

Method of Payment

For all private and social functions, a non-refundable deposit by credit card is required within seven (7) days of the initial hold placed on the function space. This will be applied towards the final bill. Once menu selections are made, your catering consultant will provide you with an estimated cost for your event, including all applicable taxes and service charge. The credit card on file will be pre-authorized no earlier than 72 hours before your event to ensure guaranteed payment. Business accounts may apply for credit to establish billing privileges prior to the event, or opt to follow the same credit card payment procedure as above. Please inquire with your catering consultant for details.



Catering Information & Policies

Security

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Additional security services can be arranged.

Parking

We have a two-level underground parkade. Daytime parking is complimentary for guests using our facilities. Overnight parking is \$18 plus tax. License plates must be registered and paid at the front desk prior to overnight parking.

Shipping, Receiving, Storage

We are pleased to receive your event materials at the hotel on your behalf, no earlier than three (3) business days prior to your event. In order to ensure proper delivery of your materials to the on-site convener, all shipments MUST be addressed as follows:

TO: The Coast Victoria Hotel & Marina by APA

ATTENTION: Banquet Department

RE: (Your meeting / event name, on-site contact name and the arrival date as printed on your contract)

146 Kingston Street

Victoria, BC V8V 1V4

(E.g. Box 1 of 4 boxes)

A handling charge of \$5 per item will be charged for any shipment larger than two (2) boxes or items.