



VILLA EYRIE
RESORT

CATERING MENU



SMALL
LUXURY
HOTELS
OF THE WORLD

600 Ebadora Lane, Malahat • villaeyrie.com • 1.250.856.0188



COFFEE & BREAKFAST

COFFEE SERVICE

4

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas

COFFEE RECEPTION

10

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas
- house-made assorted pastries *
- selection of whole fruit

CONTINENTAL BREAKFAST

13

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas
- vegan banana bread *
- house-made breakfast pastries and muffins *
- organic yogurt and granola with dried fruit and nuts
- assortment of freshly squeezed juices

add fresh fruit platter + 6

WEST COAST BAGEL PLATTER

13

- selection of locally made bagels: garlic, blueberry, plain, seed *
- plain and herbed cream cheese
- sliced, house-made salmon gravlaks and pickled red onions
- west coast candied salmon

make it european + 3

- includes selection of deli meats: hunter sausage, lyoner sausage, maple glazed ham, turkey pastrami
- selection of sliced cheeses: cheddar, swiss, provolone, havarti
- selection of mustards and spreads

Minimum 10 people, priced per person



BREAKFAST BUFFETS

BRUNCH BUFFET

28

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas
- traditional eggs benedict: english muffin *, canadian bacon, poached eggs, hollandaise
- west coast eggs benedict: english muffin *, house-made salmon gravlaks, chive hollandaise
- liège waffles * served with berry compote and maple syrup
- house-made hash browns
- choice of: thick-cut bacon, turkey sausages or maple glazed ham
- organic yogurt and granola with dried fruit and nuts
- assortment of freshly squeezed juices

add fresh fruit platter + 6

substitute traditional eggs benedict for crab and avocado benedict + 10

add ham carving station + 12

add roast beef hash + 8

SUNRISE BUFFET

20

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas
- scrambled eggs with farm herbs
- house-made hash browns
- thick-cut bacon
- turkey sausages
- house-made breakfast pastries *
- assortment of freshly squeezed juices

add fresh fruit platter + 6

Minimum 10 people, priced per person



BREAKFAST BUFFETS

DELUXE BRUNCH BUFFET

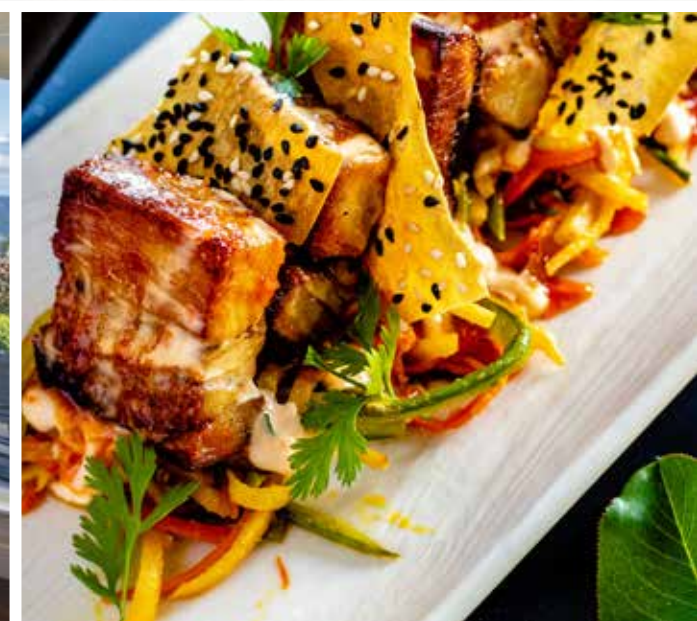
36

- freshly brewed fair trade coffee
- assortment of organic, fair trade teas
- traditional eggs benedict: english muffin *, canadian bacon, poached eggs, hollandaise
- west coast eggs benedict: english muffin *, house-made salmon gravlaks, chive hollandaise
- liège waffles * served with berry compote and maple syrup
- turkey sausages
- maple glazed ham
- thick-cut bacon
- house-made hash browns
- omelette action stations (made to order): free range eggs, ham, smoked salmon, montreal smoked meat, onions, mushrooms, peppers, spinach, diced tomato, mozzarella, cheddar, goat cheese
- fresh fruit platter
- house-made granola and organic greek yogurt
- house-made cookies, cinnamon buns, pastries and assorted squares *
- assortment of freshly squeezed juices

Minimum 20 people, priced per person



Take your special occasion to new heights.





LUNCH BUFFETS

<p>BUFFET LUNCH ^{one} 20</p> <ul style="list-style-type: none"> • potato salad • coleslaw • bbq smoked pulled pork sandwiches * • slow cooked beef brisket sandwiches * • house-made potato chips and bbq sauce • assortment of organic, fair trade teas • house-made french fries • chocolate brownies * 	<p>BUFFET LUNCH ^{three} 22</p> <ul style="list-style-type: none"> • choice of assorted chef selected sandwiches, select four in total <ul style="list-style-type: none"> • classic ham and swiss cheese, mustard, greens, tomato • oven roasted turkey breast, garlic aioli, havarti cheese, cranberry chutney • shaved roast beef, braised onions, cheddar • smoked turkey, brie, chipotle aioli • pastrami on rye, sauerkraut, provolone, mustard • open-faced onion bagel, smoked salmon, red onion, capers, cream cheese • vegetarian sandwich • pasta salad *, italian dressing, peppers, feta • organic greens with chef's choice of two dressings • house-made cookies *
<p>BUFFET LUNCH ^{two} 26</p> <ul style="list-style-type: none"> • kale caesar salad with focaccia croutons • grilled marinated vegetables • tomato bocconcini salad • rigatoni bolognese * • chicken primavera, chicken breasts cooked with tomato topped with parmesan cheese • assorted pastries * 	

Minimum 20 people, priced per person





LUNCH BUFFETS

<p>BUFFET LUNCH ^{four}</p> <ul style="list-style-type: none"> • organic green salad with cucumber and mango vinaigrette • fajita bar: seared carne asada, cumin scented chicken, roasted peppers and onions, sour cream, pico de gallo, guacamole • saffron rice • flour tortillas * • concha, cream puff with vanilla chantilly 	<p>26</p>	<p>BUFFET LUNCH ^{five}</p> <ul style="list-style-type: none"> • warm naan bread * with cucumber yogurt dip • zucchini pakoras • couscous salad with tomato, mint, feta and cardamom vinaigrette * • daal gosht (lamb with lentils) or mugh shahi korma (spicy cashew chicken) • cumin scented fried cauliflower • coconut basmati rice • chai panna cotta 	<p>26</p>
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Minimum 10 people, priced per person



HEALTHY LUNCHES

HEALTHY LUNCH ^{one} 27

- spinach “beatnik” salad (seeds, nuts, dried fruit, okanagan goat cheese, balsamic vinaigrette)
- local pickled beets and arugula salad with shallot vinaigrette
- tomato bocconcini salad
- quinoa greek salad
- rice pilaf with chickpeas and vegetables
- grilled free-range chicken breast with sauce vierge
- gluten-free brownies and lemon bars

HEALTHY LUNCH ^{two} 28

- organic mixed greens with chef’s choice of two dressings
- steamed and chilled asparagus with lemon and balsamic vinegar
- tuna niçoise (potato, green beans, kalamata olives, cherry tomato, tarragon-chive dressing)
- grilled, ginger marinated salmon on bok choy
- chocolate mousse

HEALTHY LUNCH ^{three} 32

- beet and arugula salad with shallot vinaigrette
- chilled seafood panzanella salad * with spicy tomato vinaigrette
- tomato bruschetta with bocconcini and romantica balsamic vinegar
- sliced prosciutto with olive oil and arugula
- pasta salad with side stripe shrimp, spinach, cherry tomatoes and roasted yellow peppers
- wild mushroom flatbreads, bocconcini cheese, white truffle oil
- raspberry panna cotta

Minimum 10 people, priced per person



MEETING BREAKS

CHARCUTERIE PLATTER	180	TROPICAL FRUIT PLATTER	50
<ul style="list-style-type: none"> • assorted salami • chilled sausages • house-made terrines • mustards and pickles • assorted crackers * 		<ul style="list-style-type: none"> • assorted tropical fruit • local berries and stone fruit (when available) • mint yogurt 	
substitute with gluten-free crackers	+ 2	HOUSE-MADE COOKIES	40
		<ul style="list-style-type: none"> • an assortment of our pastry chef's cookies (two per person) 	
VEGETABLE PLATTER	80	HOUSE-MADE GRANOLA BARS	30
<ul style="list-style-type: none"> • local farmed produce • buttermilk ranch dressing • roasted red pepper hummus 		<ul style="list-style-type: none"> • oats, honey and nuts 	
TRUFFLE POPCORN	60	HOUSE-MADE DATE ENERGY BALLS	30
		<ul style="list-style-type: none"> • dates, peanut butter and chia seeds 	

Priced per 10 people



VILLA EYRIE
RESORT

Naturally spectacular occasions



LUNCHES TO GO

<p>INDIVIDUAL SANDWICHES *</p> <ul style="list-style-type: none"> • classic ham and swiss cheese, mustard, greens, tomato • oven roasted turkey breast, garlic aioli, havarti cheese, cranberry chutney • shaved roast beef, braised onions, cheddar • smoked turkey, brie, chipotle aioli • pastrami on rye, sauerkraut, provolone, mustard • open-faced onion bagel, smoked salmon, red onion, capers, cream cheese • vegetarian sandwich 	<p>14</p>	<p>BAGGED LUNCH</p> <ul style="list-style-type: none"> • one sandwich per person • one house-made cookie • one canned juice or soda and bottled water 	<p>16</p>
		<p>BOXED LUNCH</p> <ul style="list-style-type: none"> • one sandwich per person • one boxed quinoa greek salad • one canned juice or soda and bottled water 	<p>18</p>



BARBEQUE BUFFETS

Minimum 25 people, 10-24 people add \$5 per person.
Available for lunch or dinner service.

<p>BBQ BURGER BUFFET 26</p> <ul style="list-style-type: none"> • house-made beef patties • veggie burgers • brioche buns * <li style="padding-left: 40px;">substitute gluten-free buns + 2 • sliced tomato, butter lettuce, red onion, pickles • potato salad • organic greens with chef's choice of two dressings • assorted condiments • house-made cookies * <p>BBQ SALMON BUFFET 28</p> <ul style="list-style-type: none"> • five ounce grilled wild bc salmon (one per person) <li style="padding-left: 40px;">substitute halibut (only in season) + 8 • potato salad • organic greens with chef's choice of two dressings • corn on the cob (in season or local vegetables) • grilled marinated vegetables • tzatziki and other condiments • assorted squares * 	<p>BBQ STEAK BUFFET 45</p> <ul style="list-style-type: none"> • six ounce grilled flatiron steak • potato salad • organic greens with chef's choice of two dressings • corn on the cob (in season or local vegetables) • grilled marinated vegetables • beef jus and assorted mustards • assorted squares * • house-made cookies * <p>DELUXE BBQ BUFFET 65</p> <ul style="list-style-type: none"> • eight ounce grilled angus beef new york steak • grilled wild bc salmon • grilled marinated vegetables • organic greens with chef's choice of two dressings • potato salad • coleslaw • pasta salad * (gluten-free option available) • chef's choice desserts * <li style="padding-left: 40px;">substitute gluten-free chocolate almond tart or cheesecake + 2
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All items are gluten-free except where * denotes. 18% service fee + applicable taxes will be applied to all food and beverage orders. Catering menus can change without prior notice depending on season and availability. Prices effective September 1, 2019 and subject to change without notice.



DINNER BUFFETS

STARTERS *optional*

- antipasto platter of sliced deli meats and local cheeses 16
- house-made bread rolls, whipped butter 2

SALADS *choose minimim two*

- grilled marinated vegetables 6
- organic greens with chef's choice of two dressings 5
- tomato bocconcini salad 6
- greek salad 5
- pickled beet salad, arugula, goats cheese 8
- israeli couscous salad, mint dried cranberries, roasted peppers * 7
- frisée, pear, walnut and blue cheese salad 8

ENTRÉES

- spice glazed wild bc salmon, bok choy 14
- paella, saffron rice, chicken, chorizo, mussels, clams, prawns 16
- roasted rack of pork, barley risotto * 16
- coq au vin (pearl onions, carrots, celery root) 14
- pan roasted chicken supreme, mashed potato 16
- roulade of turkey, sage, dried cranberry stuffing * 16
- roasted porchetta, scalloped potato, demi glaze 18
- slow braised beef short rib, braised vegetables 18

cont'd ENTRÉES

- herb-crusted bc halibut (when in season), zucchini, fennel and tomato * 24
- confit duck legs, potato rösti 18
- mustard and rosemary crusted lamb sirloins on goat cheese polenta * 22
- roasted striploin of beef with creamed spinach, demi-glaze 22

DESSERTS *choose minimim two*

- apple tartelett, caramel sauce, hazelnut praline * 6
- champagne mousse, almond sponge cake, raspberry purée * 6
- ricotta cheesecake, cornmeal crust, orange glaze 6
- chocolate truffle tartelette, vanilla chantilly, espresso, crème anglaise 6
- pear mousse, chocolate sponge cake, port wine poached pears 6
- lemon tart, vanilla citrus salad, cilantro meringue 6
- chocolate lasagna, sour cherry compote 6
- hazelnut gianduja wedge, chocolate dacquoise, raspberry compote 6
- dark chocolate roulade, chocolate sponge cake, chocolate mousse, ganache, bittersweet chocolate sauce 6
- double chocolate, mashed potato brioche, strawberries, caramel sauce * 6

*Minimum 20 people.
Coffee & tea included.
All items are priced per person,
the entire group must all
have the same items.*



Make your event unforgettable





SOUPS & SALADS *choose one*

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|-------|---|-----|
| soups | • wild mushroom soup, crème fraîche, chive | |
| | • cauliflower soup, smoked salmon, chervil, trout roe | + 4 |
| | • seafood chowder | + 3 |

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|--------|--|-----|
| salads | • organic mixed greens, honey shallot vinaigrette | |
| | • caesar salad, house-made dressing, focaccia croutons * | |
| | • butter lettuce, crumbled blue cheese, grilled pears, spicy walnuts | |
| | • spinach and strawberry salad, warm goat cheese dressing | |
| | • roasted butternut squash salad, escarole, apple | |
| | • cucumber and dill salad, smoked albacore tuna | |
| | • heirloom tomato and bocconcini salad, balsamic dressing | + 3 |

ENTRÉES *choose one*

- | | | |
|------|---|-----------------------|
| meat | • pan roasted chicken supreme, mashed potato, glazed carrots, sauce chasseur | 50 |
| | • grilled bavette steak, café de paris, mashed potato, broccolini, demi-glace | 54 |
| | • roasted leg of lamb, goat cheese polenta, cauliflower | 60 |
| | • smoked pork chop, mustard spätzle, honey glazed carrots * | 50 |
| | • rib eye steak, chimichurri, fondant potato, watercress salad | 65 |
| | | upgrade to wagyu + 25 |
| | | upgrade to filet + 12 |

PLATED DINNERS

cont'd **ENTRÉES**

- | | | |
|------------|--|----|
| seafood | • grilled sockeye salmon with roasted nugget potato and mustard jus | 44 |
| | • wild mushroom risotto with arugula and seared jumbo scallops | 50 |
| | • seared halibut filet on roasted potato with red pepper coulis and broccolini | 56 |
| vegetarian | • roasted pepper and eggplant terrine with pesto and whipped goat cheese | 48 |

DESSERTS *choose one*

- apple tartelett, caramel sauce, hazelnut praline *
- champagne mousse, almond sponge cake, raspberry purée *
- ricotta cheesecake, cornmeal crust, orange glaze
- chocolate truffle tartelette, vanilla chantilly, espresso, crème anglaise
- pear mousse, chocolate sponge cake, port wine poached pears
- lemon tart, vanilla citrus salad, cilantro meringue
- chocolate lasagna, sour cherry compote
- hazelnut gianduja wedge, chocolate dacquoise, raspberry compote
- dark chocolate roulade, chocolate sponge cake, chocolate mousse, ganache, bittersweet chocolate sauce
- double chocolate, mashed potato brioche, strawberries, caramel sauce *

Minimum 20 people.

Entire group must select the same choice from each category. For additional pre-selected entrée choice, add \$5 per person, Selection must be made 72 hours in advance.



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DINNER RECEPTION CARVING STATIONS

<p>ROASTED PORCHETTA CARVING STATION 15</p> <ul style="list-style-type: none"> • fresh baked rolls • local fraser valley pork loin and belly • apple butter • assorted mustards 	<p>BONELESS LEG OF LAMB CARVING STATION 18</p> <ul style="list-style-type: none"> • fresh baked rolls • alberta prime lamb • demi glaze • assorted mustards and mint jelly
<p>PRIME RIB CARVING STATION 25</p> <ul style="list-style-type: none"> • fresh baked rolls • canadian AAA beef prime rib • beef jus • assorted mustards 	<p>STUFFED TURKEY BREAST CARVING STATION 15</p> <ul style="list-style-type: none"> • fresh baked rolls • apple and sage stuffing and pan gravy • locally raised turkey • assorted mustards
<p>BEEF STRIPLOIN CARVING STATION 18</p> <ul style="list-style-type: none"> • fresh baked rolls • canadian AAA striploin • beef jus • assorted mustards 	<p>SALMON WELLINGTON CARVING STATION 18</p> <ul style="list-style-type: none"> • sautéed mushrooms • wild salmon wrapped in puff pastry • sautéed spinach • tzatziki and mustard jus

The following active carving stations are available to enhance any reception. Please note that a chef fee of \$250 will apply per 4 hours.

Minimum 25 people, priced per person



VILLA EYRIE
RESORT

Impeccable service, exquisite cuisine





CANAPÉS

COLD CANAPÉS

- marinated cucumber, black olive tapenade 36
- individual vegetable crudité 36
- roasted yellow pepper mustard, okanagan goats cheese * 36
- prosciutto wrapped arugula, parmesan 36
- tomato bruschetta * 36
- angus beef tartar 42
- heirloom tomato caprese skewers 42
- house-cured smoked salmon, rye bread, pickled red onion, fried capers * 42
- albacore tuna crudo, dashi gel, pickled seaweed 42
- chilled bouillabaisse shot, scallop 42
- chilled poached prawn saffron aioli * 48
- sous vide short rib, mustard aioli, pickles * 48
- thai crab rolls * 48
- oysters on the half shell, mignonette sauce, basil pearls 65

HOT CANAPÉS

- grilled cheese sandwiches * 42
- smoked salmon quiche tartlets * 42
- manchego and chorizo croquettes * 42
- duck confit spring rolls * 46
- butter chicken satays, mango chutney 46
- pulled pork gougères * 46
- risotto and parmesan arancini, tomato compote * 46
- chicken pops, thai sauce * 46
- root beer braised pork belly, apple butter 48
- seared scallops, creamed leeks, sourdough chip * 48
- lamb merguez meatballs, cumin-scented yogurt 48
- dungeness crab cakes, calabrian chili aioli 48
- beef sliders *, smoked cheddar, tomato relish, red onion 60

SWEET CANAPÉS

- chef's creations 48

Priced per dozen, minimum 3 dozen per order



RECEPTION PACKAGES & PLATTERS

CHARCUTERIE PLATTER	24	WEST COAST SEAFOOD PLATTER	24
<ul style="list-style-type: none"> • assorted salami • chilled sausages • house-made terrines • mustards and pickles • assorted crackers * 		<ul style="list-style-type: none"> • sliced salmon gravlaks • chilled prawns • white wine steamed mussels and clams • albacore tuna tataki • cocktail sauce, lemons, pickled ginger • assorted crackers * 	
substitute with gluten-free crackers	+ 2	substitute with gluten-free crackers	+ 2
LOCAL CHEESE PLATTER *	18	add king or dungeness crab	+ 6
<ul style="list-style-type: none"> • assortment local artisan cheeses • crostinis, compotes and mustards 		SWEET PLATTER *	10
ITALIAN ANTIPASTI PLATTER *	24	<ul style="list-style-type: none"> • house-made cookies, cinnamon buns, pastries and assorted squares 	
<ul style="list-style-type: none"> • assorted salami • grilled marinated vegetables • olives, crostinis, pickles and mustards • grilled focaccia * 		FRUIT & CHEESE	25
		<ul style="list-style-type: none"> • seasonal fruit platter • assortment of cheeses • crostinis, crackers * and compotes 	

Minimum 10 people, priced per person



BEVERAGES

CHILLED BEVERAGES

- bottled water, assorted soft drinks, juices 4

CHILLED SPECIALTY BEVERAGES

- coconut water, assorted san pellegrino sparkling fruit beverages, iced teas 5

HOSTED BAR

- vodka, gin, white rum, rye, scotch (standard brands) 8
- house wine (mission hill estate series, sauvignon blanc or cabernet merlot) 9
- domestic and microbrew beer 8
 - hoyne, driftwood, vancouver island brewing
- imported beer 9

LOCAL BAR SPIRITS

- vodka, gin, white rum, rye, scotch (top shelf brands) 12
- liqueurs 12

CASH BAR

add per beverage + 2

RECEPTION BEVERAGE ENHANCEMENTS

- non-alcoholic fruit punch (serves 20) 35
- sparkling wine fruit punch (serves 20) 55
- specialty iced teas and lemonade (serves 20) 25
- fruit enhanced water (serves 20) 15

WINES BY THE BOTTLE

WHITE

- mission hill estate series, chardonnay 40
- mission hill estate series, pinot gris 40
- mission hill estate series, sauvignon blanc 40

ROSÉ

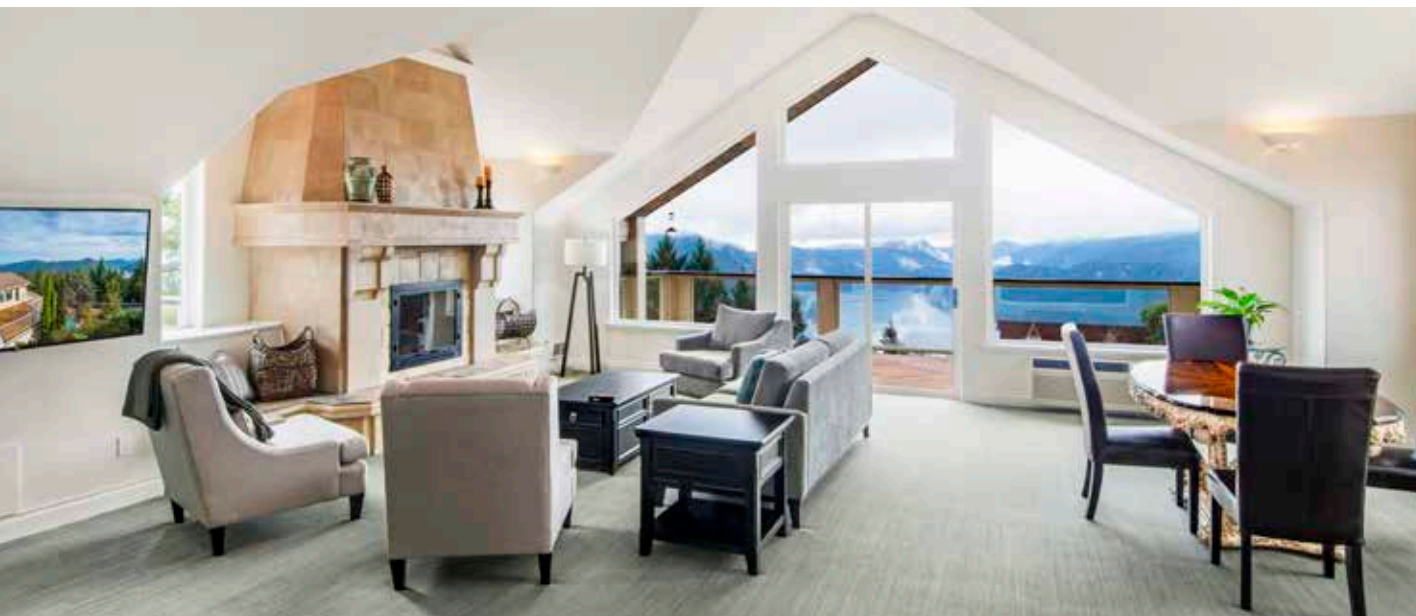
- mission hill estate series, rosé 40

RED

- mission hill estate series, pinot noir 45
- mission hill estate series, cabernet sauvignon/ merlot blend 45
- mission hill family reserve, merlot 50
- mission hill family reserve, meritage 50



Top of the world dining





AUDIO / VISUAL RENTALS

TELEVISION	65" television with HDMI cable	100
FLIPCHART PACKAGE	easel, paper, markers	25
FLIPCHART EASEL ONLY	no paper or markers	10
SPEAKER	ION Bluetooth compatible	125
MICROPHONE	wireless, lapel	75

*Audio and visual requirements need to be arranged a minimum of two weeks prior to the event as the Villa Eyrie Resort does not keep a large volume of inventory on site. We recommend big production and complex audio/ visual set-ups to be outsourced by one of our preferred third-party suppliers.**

Applicable taxes: 5% GST and 7% PST



ADDITIONAL INFORMATION

LIQUOR LICENSE

Last call at 11:00pm for all venues, license and music to end at 12:00am sharp. Service of alcohol is permitted to guests over the age of 19 years only. Bartenders will ask for ID.

BEVERAGE POLICY

Groups are not able to bring in their own liquor for any event in our event spaces. All alcohol must be purchased under our liquor license.

BARTENDER FEE

For all cash bars, guaranteed minimum revenue of \$400 required. If the minimum is not reached a bartender fee of \$125 will be charged. Wine & beer stations can be set up for no additional fee.

CHILDREN & MINORS

Children may dine from the buffet menus. Five years and under dine free; Six to twelve years 50% reduction in buffet price. There are no discounts for children on beverage products. Children's plated menus available on request.

OUTSIDE FOOD & BEVERAGE

All food & beverage served in the resort event venues is to be supplied by the Villa Eyrie Resort catering team.

EVENT STORAGE

Please advise us of any deliveries or storage space requirements prior to arrival. Due to limited storage space, we cannot provide storage for more than 48 hours prior to event start date.

ALLERGIES & DIETARY RESTRICTIONS

Please inform us in advance of any allergies or dietary concerns in order for our staff to take the necessary precautions when preparing the food. Substitute menu options are available, please note pricing may vary.

MENU SELECTIONS

Menu choices are due to Events Manager 30 days prior to wedding date with estimated guest count and any known allergies or dietary concerns.

CHEF'S CANAPÉS CALCULATOR

Choose four to six pieces per guest for a one-hour reception is recommended. Build a menu with nine to twelve pieces per guest for longer reception over three hours or when dinner is not provided.

MINIMUM SPEND & SERVICE FEES

A minimum food & beverage spend is required and varies for each event venue. Catering service fees may be applicable depending on certain menu choices and event sizes. Sales and/or Events Manager to advise of any applicable fees in advance of final menu confirmations.