



THE OAK BAY  BEACH HOTEL

Catering Menus

2021 – 2022



Table of Contents

Breakfast Collections4

Fully Serviced Plated Breakfasts.....4

 OUR BEST 4

 CLASSIC..... 4

 FRESH START 4

 NORTHWESTERN..... 4

 SOUTHWESTERN..... 4

Buffet Breakfasts.....5

 MEADOWS BUFFET 5

 WILLOWS BUFFET 5

 KNOLLS BUFFET..... 5

 UPLANDS BUFFET..... 5

 BREAKFAST BUFFET ENHANCEMENTS 6

Refreshment Breaks.....7

 GOING GRAZIE 7

 FIGGARD 7

 MOUNT TOLMIE..... 7

 SEA BREEZE..... 7

 BOATHOUSE SPA..... 7

Lunch Collections8

Fully Serviced Plated Lunches8

 SOOKE..... 8

 SYDNEY 8

 SAANICH 8

 CEDAR GROVE 8

 SEA SCAPE 8

 MOUNTAIN PASS 8

 BAY SIDE..... 9

 RANCH VIEW 9

Buffet Lunches9

 OAK BAY AVENUE 9

 WHARF STREET 9

 FIGGARD STREET..... 10

 COOK STREET 10

Cocktail Reception11

 À La Carte11

 PASSED HORS D’OEUVRES..... 11

 SNACK STATIONS 11

 CHEF-ATTENDED RECEPTION STATIONS 12

Themed Reception Menus.....13

 TEA BY THE SEA..... 13

D – contains dairy, G – contains gluten, E – contains egg, S – contains fish or shellfish, N – contains nuts

THE OAK BAY  BEACH HOTEL

CELEBRATE 13

Dinner Menus 14

Buffet Dinners 14

 BOWDEN 14

 CAIRNS 14

 SANDHURST 14

Chef-Attended Buffet Stations 15

Fully Serviced Plated Dinners 16

Children’s Menu 17

Dessert 17

Beverages 18

Wine 18

Self-Serve Cocktails 19

Bar 19

Bar Options 20

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Breakfast Collections

Fully Serviced Plated Breakfasts

Available to groups of 12 or more

OUR BEST

\$36 per person

Tree Island grass fed Greek yogurt parfait with honey and almond toasted granola and wild blueberries D,G,N

oceanside eggs benedict

soft poached Vancouver Island free-range organic eggs on house-made hash brown, smoked wild sockeye salmon and charred lemon hollandaise D,E,S

CLASSIC

\$32 per person

freshly baked croissant D,G,E

fresh fruit and berries

free-range organic eggs scrambled with chives D,E

applewood smoked bacon, herb roast new potatoes and blistered tomato

FRESH START

\$28 per person

freshly extracted carrot, orange, and ginger juice

overnight oats with almond butter, Babe's wild clover honey, wild blueberries, and fresh fruit N

smashed avocado on multigrain toast, lemon ricotta and everything seasoning D,G

NORTHWESTERN

\$32 per person

Tree Island grass fed Greek yogurt parfait with honey and almond toasted granola and wild blueberries D,G,N

freshly baked everything bagel, smoked wild sockeye salmon, cream cheese, caper, dill and red onion D,G sliced half avocado seasoned with freshly ground pepper, sea salt and lime

SOUTHWESTERN

\$28 per person

fresh fruit and berry cup

western omelet breakfast burrito, habanero cheddar and black bean D,G,E

roasted tomato salsa roja and fresh guacamole

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Buffet Breakfasts

Available to groups of 20 or more

MEADOWS BUFFET

\$58 per person

sliced fresh fruit and berries

Tree Island grass fed Greek yogurt, toasted granola and red fruit compote D, G

freshly baked blueberry bran muffins and classic butter croissant D,G,E

selection of freshly sliced charcuterie and cheeses D

scrambled free-range organic eggs with chef's garden chives, D,E

applewood smoked bacon

roasted pork bangers

herb roast new potatoes D

WILLOWS BUFFET

\$52 per person

sliced fresh fruit and berries

assortment of freshly baked Danish pastries D,G,E,N

Bircher muesli with shredded apple and cinnamon D,G,N

avocado toast platter, everything seasoning G

smoked wild BC salmon platter, capers, dill, and red onion S

baked free-range organic egg frittata, spinach, herbs and asiago D,E

KNOLLS BUFFET

\$46 per person

sliced fresh fruit and berries

assortment of freshly baked muffins D,G,E,N

scrambled free-range organic eggs with chef's garden chives D,E

applewood smoked bacon

home fries with sweet onion, sea salt and thyme

UPLANDS BUFFET

\$39 per person

sliced fresh fruit and berries

assortment of freshly baked muffins, croissant and Danish pastries D,G,E,N

selection of freshly sliced charcuterie and cheeses D

individual yogurt cups D

house made energy bar N

fresh fruit smoothies

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BREAKFAST BUFFET ENHANCEMENTS

*Tree Island grass fed Greek yogurt parfait D (individual, 4 oz.)
\$12 each*

*Chef attended omelette station with selection of fillings D,E (minimum of 20 guests)
\$28 per person*

*Chef attended baked ham carvery (minimum of 20 guests)
\$28 per person*

Refreshment Breaks

Available to groups of 20 or more

GOING GRAZIE

\$45 per person

selection of artisan charcuterie and cheese, pickles, and condiments D,G

fresh and dried fruit

selection of roast nuts

parmesan grissini D,G

rosemary crocantini G

FISGARD

\$26 per person

à la carte

za'atar spiced roast almonds and dates N

\$9

chickpea falafel, cilantro yogurt and tamarind chutney D

\$9

pistachio graybeh, Middle Eastern shortbread cookies D,G,E,N

\$9

MOUNT TOLMIE

\$28 per person

à la carte

maple trail mix granola bars N

\$12

fresh red apples

\$5

candied smoked salmon S

\$12

SEA BREEZE

\$24 per person

à la carte

fresh fruit smoothies

\$12

freshly baked muffins, croissant and Danish G,D,E,N

\$6

whole fruit display

\$6

BOATHOUSE SPA

\$24 per person

à la carte

cucumber and lemon water

vegetable crudité with lemon garlic hummus

\$15

mango and coconut chia pudding

\$8

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Lunch Collections

Fully Serviced Plated Lunches

Available to groups of 12 or more, for lunch only

SOOKE

\$48 per person

chicken and avocado wrap, whole wheat tortilla, lettuce, cucumber, sliced cheddar and honey mustard aioli G,D,E

arugula salad, shaved pear, fennel, hazelnut, and asiago with lemon honey vinaigrette N

sliced fresh fruit

lemon bar D,G,E

SYDNEY

\$45 per person

lime and chili prawn bowl

cumin spiced quinoa, fresh avocado, black beans, honey roast pineapple, blue corn tortilla chips, pico de gallo and chipotle-cilantro sour cream D,S

double chocolate brownies D,G,E

SAANICH

\$48 per person

Cobb salad; young local greens, char-grilled chicken breast, boiled free-range organic egg, applewood smoked bacon, fresh avocado, red onion, cucumber and cherry tomatoes in white balsamic vinaigrette D,E

habanero chili corn bread D,G,E

pear and almond tart D,G,E,N

CEDAR GROVE

\$45 per person

little gem lettuce and cucumber salad, tomato, cilantro, red onion, and yogurt lime dressing D

chickpea kofta and roasted cauliflower in coconut carrot curry sauce, grilled garlic naan D,G

chocolate dipped coconut bites D,E

SEA SCAPE

\$48 per person

miso soup, enoki mushroom, organic tofu

ahi tuna poke bowl, kombu steamed Calrose rice, pickled cucumber, fresh avocado, edamame, sesame ginger dressing and spicy mayonnaise E,S

matcha magic custard cake and fresh strawberries D,G,E

MOUNTAIN PASS

\$58 per person

organic arugula salad, shaved pear, fennel, toasted hazelnut, pecorino and honey lemon vinaigrette D,N

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THE OAK BAY BEACH HOTEL

char-grilled Woodgate Farm free range chicken breast with lemon and thyme, Castelvetrano olives, confit garlic, new potatoes and broccolini

or

*braised portobello mushroom, charred broccolini, roast Campari tomato and parmesan polenta D
Chocolate genoise, fleur de cacao ganache, cherry gel D,G,E*

BAY SIDE

\$54 per person

*little gem Caesar salad, white anchovy, garlic dressing, herb crouton, parmesan, bacon D,G,E,S
pan roast wild Pacific ling cod with white wine, caper, tomato and basil sauce, white beans and charred broccolini D,S*

olive oil and raspberry cake G,E

RANCH VIEW

\$58 per person

*Oak Bay chowder, smoked bacon, new potatoes and fresh seafood in rich cream soup D,S
charbroiled Angus beef sirloin steak and chimichurri, roast yam, onion and cilantro salad and crispy onion rings*

chocolate caramel tart D,G,E

Buffet Lunches

Available to groups of 20 or more, for lunch only

OAK BAY AVENUE

\$56 per person

daily feature soup

build your own salad with an assortment of lettuce, fresh vegetables, dressings, toppings and freshly sliced avocado D,G,E,N

Sandwich Buffet:

- free-range organic egg salad sandwich with alfalfa sprouts D,G,E

- open-faced smoked wild sockeye salmon bagel, dill cream cheese, arugula and red onion D,G,E,S

- chicken and avocado salad wrap G,E

assortment of squares and cookies D,G,E,N

WHARF STREET

\$65 per person

classic Caesar salad with creamy garlic dressing, herb crouton, applewood smoked bacon and shaved parmesan D,G,E,S

apple, fennel and kale slaw, toasted pumpkin seeds and cider vinaigrette

Snug Mini Burgers: angus chuck patty, bacon jam, garlic aioli, arugula and thick cut onion ring D,G,E

Grilled Chicken Club: applewood smoked bacon, little gem lettuce, beefsteak tomato and garlic aioli G,E

Falafel Wrap: little gem lettuce, beefsteak tomato, dill pickle, cucumber, onion and cilantro yogurt D,G

truffle fries topped with garlic truffle aioli and shredded parmesan D,E

double chocolate brownies D,E

fresh sliced fruit

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FISGARD STREET

\$72 per person

miso soup, enoki mushroom, organic tofu

chili prawn salad rolls, nuoc cham dipping sauce S,N

soba salad, sesame ginger dressing G

crispy fried chicken and grilled pineapple in local honey and gochujang glaze G,E

ginger and garlic steamed pacific ling cod and bok choy S

stir-fried tofu with broccoli, peppers and cashew G,N

steamed jasmine rice

chocolate dipped coconut bites E

pistachio bouchons D,E,G,N

sliced fresh fruit

COOK STREET

\$74 per person

roast pepper and tomato soup and house baked bread D,G

melon and prosciutto salad, honey and lemon vinaigrette

fennel and arugula salad, fresh pear, toasted hazelnuts, pecorino and white balsamic vinaigrette D,N

pan roast chicken breast with artichoke, caper, sundried tomato and lemon

sautéed prawns with potatoes, peppers and chorizo D

orzo with roast broccolini, garlic and rosemary D,G

saffron arancini, fresh mozzarella and peas D,G,E

coffee and tonka bean opera cake D,G,E,N

red fruit cheesecake D,G,E

sliced fresh fruit

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Cocktail Reception

À La Carte

PASSED HORS D'OEUVRES

\$72 per dozen

minimum order of 2 dozen

prosciutto wrapped medjool dates stuffed with blue cheese D

smoked wild Albacore tuna crostini, caper and Castelvetrano olive tapenade G,S

roast tomato and balsamic glazed onion bruschetta, shaved asiago D,G

cantaloupe melon and prosciutto skewer, fresh basil, and honey lemon glaze

heirloom cherry tomato and bocconcini skewer, fresh basil and cracked black pepper D

watermelon, feta and Castelvetrano olive skewer, espelette pepper D

baked parmesan crisps, everything seasoning D

caramelized onion and goat cheese croquette, agrodolce D,G,E

rock crab croquette, saffron lemon aioli D,G,E,S

za'atar spiced lamb meatballs, pomegranate glaze and crushed pistachio N

vegetable pakoras and tamarind chutney

house made falafel, Tree Island grass-fed yogurt and cilantro chutney D

figs in a blanket, black mission figs stuffed with goat cheese and wrapped in puff pastry D,G,E

SNACK STATIONS

\$96 per dozen

minimum order of 2 dozen

pulled Woodgate Farm free range chicken sliders, apple cabbage slaw D,G,E

Angus beef sliders, white cheddar, hot crispy onions, dill pickle and 1000 island D,G,E

individual cheese boards, artisan Canadian cheeses and classic accompaniments D,G

individual charcuterie boards, locally and house made with classic accompaniments D,G,E

wild Pacific ling cod tostadas, avocado, cilantro slaw, salsa verde S

miso yaki onigiri stuffed with smoked sablefish S

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CHEF-ATTENDED RECEPTION STATIONS

Minimum of 20 persons

STEAK TACOS

\$35 per person

charbroiled Angus flank steak, warm corn tortilla, pico de gallo, guacamole, grilled pineapple, charred onion, and salsa roja

POKÉ BOWLS

\$34 per person

seasoned raw ahi tuna, warm Calrose rice, fresh avocado, pickled vegetables, organic edamame, furikake and spicy mayonnaise G,E,S

CEDAR PLANKED SALMON LATKES

\$32 per person

wild BC salmon cured in maple and grilled on cedar planks, crispy potato latkes, chef's garden chives and sour cream D,G,E,S

PORCHETTA CIABATTA

\$28 per person

slow roast stuffed pork shoulder, hazelnut gremolata, parmesan, grainy mustard, and lemon aioli carved to order and served on freshly baked ciabatta D,G,E,N

RACLETTE

\$32 per person

Fritz Kaiser's Raclette (Noyan, QC) melted over an assortment of roast vegetables, potatoes, charcuterie and pickles D,G,E

TUNA TOSTADAS

\$28 per person

rare-seared wild Albacore tuna, fresh avocado, salsa verde, jicama slaw, cilantro, and lime on a crispy corn tortilla S

Themed Reception Menus

Minimum of 20 persons

TEA BY THE SEA

\$85 per person

locally smoked wild BC salmon on potato latke, sour cream and Northern Divine caviar D,G,E,S

wild Argentine prawn salad profiteroles D,G,E,S

chef's garden chives and free-range organic egg salad sandwich, alfalfa sprouts D,G,E

pork banger sausage rolls with gherkins D,G,E

freshly baked scones with house made preserves and clotted cream D,G,E

espresso and dark chocolate opera cake

French macaron

chocolate dipped strawberries

choux exotic

CELEBRATE

\$89 per person

pulled pork sliders, apple cabbage slaw D,G,E

rock crab cakes with preserved lemon aioli D,G,E,S

classic lobster rolls D,G,E,S

parmesan gougères D,G,E

artisan charcuterie and cheese board with crackers, preserved and accompaniments D,G,E,N

yellowfin tuna poke, spicy mayo, crispy tostada S

chickpea falafel, cilantro yogurt and tamarind chutney D

chocolate caramel tartlet D,G,E,N

pistachio bouchon D,G,E,N

Dinner Menus

Buffet Dinners

Minimum of 20 persons

BOWDEN

\$84 per person

*Oak Bay chowder, smoked bacon, new potatoes, and fresh seafood in rich cream soup D
freshly baked bread G*

classic chopped salad with chickpeas, avocado, and asiago in dill yogurt dressing D

apple, fennel, and kale slaw, toasted pumpkin seeds and honey mustard dressing

maple brined, cedar planked wild BC salmon, grilled lemon and broccolini S

coffee rubbed barbecue pork ribs and grilled corn

truffle and mushroom mac & cheese D,G

roasted potato wedges with sea salt and rosemary

pear and almond cake D,G,E,N

double chocolate brownies D,G,E

sliced fresh fruit

CAIRNS

\$96 per person

watercress soup with sour cream D

grilled asparagus and arugula salad, shaved parmesan, coddled egg and truffle vinaigrette D,E

macerated black mission figs, honey, ricotta, and prosciutto D

local organic greens, shaved young vegetables, cashew cheese and white balsamic vinaigrette N

crab cakes with lemon aioli G,E,S

angus beef tenderloin medallions, red wine, and wild mushroom jus D

cedar planked BC salmon, charred broccolini with lemon and garlic D,N

ricotta ravioli, charred peppers, caramelized cipolini onions and toasted walnuts D,G,E,N

grilled portobella mushrooms with parsley chimichurri

truffled potato gratin D

opera cake, chocolate, coffee and tonka bean D,G,E,N

strawberry cheesecake D,E

fresh sliced fruit

SANDHURST

\$110 per person

crab and coconut bisque S

freshly baked artisan multigrain rolls D,G

wild prawn and rice noodle salad rolls, cilantro, lime, peanut and hoisin G,S,N

ahi poke, raw yellowfin tuna, sesame, soy, onion, taro crisps and toasted cashew G,S,N

heirloom cherry tomato, chickpea, and flat leaf parsley salad

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sweet and sticky slow cooked Black Angus beef short ribs, brown sugar, soy, and ginger glaze
steamed Pacific sablefish with ginger and scallions S
black pepper tofu and bok choy
crispy prawns in garlic and chili sauce
lemongrass scented jasmine rice
matcha magic custard cake D,G,E
chocolate caramel tartlets D,G,E
chocolate dipped coconut bites D,E
fresh sliced fruit

Chef-Attended Buffet Stations

Minimum of 20 persons

PRAWN TAGLIATELLE

\$26 per person

locally made fresh tagliatelle pasta, sauteed wild Argentine prawns, nduja cream sauce

SALMON EN CROUTE

\$36 per person

wild BC salmon with mushrooms and spinach in crispy puff pastry, dill, and caper cream sauce

PRIME RIB CARVERY

\$58 per person

slow roast prime rib of beef au jus, carved to order with freshly baked Yorkshire puddings

Fully Serviced Plated Dinners

Minimum of 20 persons, add 5 per person per additional pre-ordered choice per course, choices to be ordered 72 hours in advance

À LA CARTE

SOUPS

<i>hot smoked sablefish chowder, confit potato, braised leek D,S</i>	\$21
<i>Dungeness crab and coconut bisque, arbequina olive oil, lemongrass, crab rilette S</i>	\$19
<i>Saanich squash, fennel, and apple soup, spiced pumpkin seeds</i>	\$15
<i>roast tomato bisque, crispy basil, arbequina olive oil</i>	\$15
<i>roast corn and miso soup, smoked chili oil D</i>	\$15

SALADS

<i>heirloom and roast yellow tomato caprese, basil, Arbequina olive oil, balsamic D</i>	\$21
<i>little gem Caesar, white anchovy, garlic dressing, parmesan, bacon, crouton D,G,S</i>	\$19
<i>frisée, fennel and green apple, toasted pecans, bleu Benedictine, Champagne vinaigrette D,N</i>	\$18
<i>organic arugula, pear, fennel, hazelnut, pecorino, honey lemon vinaigrette D,N</i>	\$17
<i>local greens, heirloom tomato, radish, cucumber, Babe's wildflower honey, mustard vinaigrette</i>	\$16

APPETIZERS

<i>Angus beef carpaccio, lemon garlic aioli, caper, arugula, parmesan D,E</i>	\$26
<i>melon and prosciutto, Babe's wildflower honey, lemon, herbs, arbequina olive oil</i>	\$24
<i>halibut and spot prawn croquette, local greens, saffron aioli D,G,E,S</i>	\$24
<i>wild Albacore tuna crudo, romesco, caper, Arbequina olive oil S,N</i>	\$23
<i>chèvre brûlée, roast beets, young greens, toasted walnut, date vinegar D,N</i>	\$21

MAIN COURSE

<i>roast rack of Metchosin lamb, herb mustard crust, hasselback potato, garlic rosemary jus D,G</i>	\$64
<i>pan roast premium Angus beef tenderloin, truffle-parmesan potato pave, bordelaise sauce D</i>	\$56
<i>miso-balsamic glazed sablefish, sesame bok choy, braised king oyster mushroom S</i>	\$52
<i>pan-roast halibut, saffron white beans, charred broccolini, tomato coulis D,S</i>	\$49
<i>slow braised Angus beef short rib, Barbera d'Alba sauce, saffron parmesan polenta, gremolata D</i>	\$45
<i>Woodgate Farm free range chicken breast Chasseur, whipped potato, wild chanterelle mushroom-chardonnay sauce D</i>	\$38
<i>cedar planked wild BC salmon, warm new potato salad, asparagus, lemon butter sauce D,S</i>	\$38

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THE OAK BAY  BEACH HOTEL

<i>herb crusted ling cod, broccolini, crispy capers, garlic chips, lemon, arbequina olive oil G,S</i>	\$38
<i>grilled Island Farmhouse chicken breast, parmesan polenta, charred broccolini, tomato coulis D</i>	\$36
<i>wild mushroom risotto, black truffle, parmesan crisps, pine nuts D,N</i>	\$36
<i>za'atar roast cauliflower, pepita vierge, cashew chili cream, pickled jalapeno N</i>	\$35
<i>sauteed potato gnocchi, roast kale, walnut, garlic cream D,G,E,N</i>	\$35
<i>butternut squash ravioli, cherry tomato, broccolini, hazelnut, lemon brown butter D,G,E,N</i>	\$35
DESSERT	
<i>chocolate hazelnut torte, hazelnut joconde, dark chocolate ganache D,E,N</i>	\$19
<i>peach verbena tart, peach mousse, verbena gelee, almond cream D,G,E,N</i>	\$17
<i>Chocolate genoise, fleur de cao ganache, cherry gel D,E</i>	\$17
<i>opera cake, joconde sponge, coffee buttercream, chocolate and tonka bean ganache D,E,N</i>	\$16
<i>raspberry and red pepper, raspberry confit, caramelized red pepper, raspberry mousse D</i>	\$16
<i>passion fruit tart, Italian meringue D,G,E</i>	\$15
<i>tropical cheesecake, cardamon crust, mango, passion fruit, pineapple, banana D,E,N</i>	\$15

Children's Menu

<i>Children's Caesar salad, bacon, croutons, parmesan, and creamy garlic dressing D,E,G,S</i>	12
<i>Children's hamburger, ketchup and dill pickle served with French fries D,E,G</i>	19
<i>Add cheddar cheese</i>	3
<i>Children's grilled chicken breast served with French fries and steamed broccoli</i>	18
<i>Crispy chicken tenders served with French fries or steamed broccoli and plum sauce E,G</i>	18
<i>Grilled cheese sandwich served with French fries or steamed broccoli D,G</i>	15
<i>Children's spaghetti, tomato sauce or plain butter with a side of parmesan cheese D,E,G</i>	15
<i>Side of steamed broccoli</i>	6
Dessert	
<i>Freshly baked cookie, chocolate chip, dried cranberry and pistachio D,E,G,N</i>	3
<i>Ice cream, two scoops, vanilla or chocolate ice cream with fresh berries D,E</i>	12

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Beverages

Wine

Additional brands and liquor types available upon request.

Below listed liquor pricing in exclusive of 10% provincial liquor tax in addition to service charge and applicable sales tax.

WHITE & ROSÉ WINE	<i>glass/bottle</i>
<i>Mission Hill, Chardonnay, West Bank, BC</i>	<i>9 /46</i>
<i>Mission Hill, Pinot Grigio, West Bank, BC</i>	<i>9 /46</i>
<i>Synchromesh, Riesling, BC</i>	<i>55</i>
<i>Riverlore, Sauvignon Blanc, NZ</i>	<i>50</i>
<i>Dirty Laundry, Rosé, BC</i>	<i>50</i>
RED WINE	<i>glass/bottle</i>
<i>Mission Hill, Cabernet Merlot, West Bank, BC</i>	<i>9 /46</i>
<i>Mission Hill, Pinot Noir, West Bank, BC</i>	<i>9 /51</i>
<i>Kettle Valley, Cabernet Sauvignon, Naramata, BC</i>	<i>70</i>
<i>Bodega Claro, Malbec, ARG</i>	<i>55</i>
<i>JL Chave, Cotes du Rhone, FR</i>	<i>70</i>
SPARKLING & CHAMPAGNE	<i>glass/bottle</i>
<i>Vaporetto, Prosecco, IT</i>	<i>11 /51</i>
<i>Pol Roger, Cuvée de Reserve, FR</i>	<i>215</i>
<i>Unsworth Vineyards, Charme de L'île, BC</i>	<i>65</i>

Self-Serve Cocktails

Add a splash of fun to your event. Self-serve punch bowls are available for groups of 15 or more. Pricing is per guest. Below listed liquor pricing in exclusive of 10% provincial liquor tax in addition to service charge and applicable sales tax.

	<i>Price per guest</i>
HARD FRUIT PUNCH <i>Choice of Rum- or Vodka- infused fruit punch</i>	5
SPARKLING WINE FRUIT PUNCH <i>Prosecco-infused fruit punch</i>	6
SANGRIA <i>Choice of red or white wine sangria</i>	9
FRUIT PUNCH <i>Non-alcoholic</i>	3

Bar

Additional brands and liquor types available upon request.

Below listed liquor pricing in exclusive of 10% provincial liquor tax in addition to service charge and applicable sales tax.

	<i>Price per beverage</i>
STANDARD LIQUOR – 1oz	7
STANDARD LIQUOR – 2 oz	12
<i>Captain Morgan White & Spiced Rum</i>	
<i>Stolichnaya Vodka</i>	
<i>Olmecca Tequila</i>	
<i>Beefeater Gin</i>	
PREMIUM LIQUOR – 1oz	9
PREMIUM LIQUOR – 2 oz	16
<i>Victoria Gin</i>	
<i>Ketel One Vodka</i>	
<i>Appleton Estate Rum</i>	
<i>El Jimador Tequila</i>	
DOMESTIC BEER	6
<i>Coors Light</i>	
CRAFT BEER	7
<i>Four Winds Pilsner</i>	
<i>Four Winds IPA</i>	
IMPORT BEER	8

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THE OAK BAY  BEACH HOTEL

Guinness

Kilkenny Irish Cream Ale

CIDER

8

Strongbow

Somersby

LIQUEURS – 1oz

7

Baileys

Kahlua

Bar Options

HOST BAR

Also known as an open bar. Drinks will be posted to the group master account. An 18% service charge is applied to all host bar tabs.

NO-HOST BAR

Also known as a cash bar. Guests are responsible to purchase their own beverages.

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