

THE OAK BAY **OB** BEACH HOTEL

Catering Collection



1175 BEACH DRIVE
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CANADA

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OUR CULINARY PHILOSOPHY

Pacific Roots, Global Perspective.

The banquet experience at the Oak Bay Beach Hotel is a tribute to the rugged beauty and seasonal abundance of British Columbia. Executive Chef Kreg Graham brings a world of technical expertise to our kitchen—honed through years of travel across Asia, the South Pacific and Indian Ocean—yet his focus remains firmly anchored in the local landscape.

Chef Kreg and his culinary team utilize these international perspectives to elevate, rather than overshadow, the best of the Pacific Northwest. The result is a refined banquet offering where the technique is world-class, but the ingredients are unapologetically local. From elegant multi-course galas to curated late-night snacks, our menus evolve with the BC seasons to ensure we are always showcasing the finest produce our province has to offer.

Honoring Our Local Partners

A menu is only as strong as its source. We proudly collaborate with a dedicated network of Vancouver Island and BC-based partners who share our commitment to quality:

- The Salish Sea: We prioritize sustainable, cold-water seafood sourced directly from our coastal neighbors.
- Vancouver Island Farms: Our vegetables and fruits are selected from local growers who prioritize soil health and peak-season flavor.
- BC Artisans: We feature hand-crafted cheeses, boutique honey, and small-batch provisions that define the unique character of our region.

Whether you're planning a relaxing seaside getaway, or a memorable group event, our dedicated team is here to bring your vision to life. At the Oak Bay Beach Hotel, personalized service, stunning oceanfront settings, and exceptional amenities come together to create experiences that are truly unforgettable.

From luxurious accommodations and world-class dining to bespoke spa treatments and tailored group packages, your journey begins with a conversation.

Connect with us today - our team is ready to answer your questions, provide personalized recommendations, and help you start planning your next stay or special event.

Let us show you what West Coast hospitality truly means.

BREAKFAST SELECTIONS

Start the day with a thoughtfully prepared breakfast that blends seasonal ingredients, refined presentation, and the comforting flavours of the West Coast.

CONTINENTAL BUFFET

\$32 per guest

From the below select:

Two Chilled Selections
Two Bakehouse Selections

CLASSIC BUFFET

\$52 per guest

(Minimum 10 guests)

From the below select:
One Chilled Selection
One Bakehouse Selection
One Farm Fresh Egg Item
Two Chef's Side Dishes

SIGNATURE BUFFET

\$68 per guest

(Minimum 20 guests)

From the below select:
Two Chilled Selections
Two Bakehouse Selections
One Farm Fresh Egg Item
Two Chef's Side Dishes

All buffets include premium coffee and select gourmet teas, with up to 90 minutes of service.
For each item outlined below, one selection will be served to all guests.



CHILLED SELECTIONS

Sliced fresh fruit (VE GF)

Overnight oats, toasted walnuts, & fresh berries (N VE GF)

Sliced ruby red grapefruit, mint, & pistachio (N VE GF)

Coconut & chia seed pudding, mixed berry compote (VE GF)

Crushed avocado on multigrain toast, fresh tomato, herbs, & seeds (VE)

Tree Island grass fed Greek yogurt parfait, berry compote, & almond granola (N GF)

Selection of sliced artisanal cold cuts (N) **\$8 supplement**

Assortment of local & international cheeses (GF) **\$6 supplement**

Smoked salmon platter, capers, red onion, dill (S DF GF) **\$18 supplement**

BAKEHOUSE SELECTIONS

Butter croissants

Pain au chocolat (N)

Spinach & feta lattice pastry

Peanut butter, banana, & chocolate muffin (N)

Morning glory muffin topped with coconut

Blueberry muffin (DF GF)

Espresso banana muffin (VE GF)

Bagels & cream cheese

Coconut, almond and peanut butter granola bar (N VE GF)

Double baked almond croissant **\$5 supplement**

Toast station, multigrain, sourdough, jam, butter, & peanut butter (N) **\$8 supplement**

Our menus are created with the freshest ingredients and may change due to the season or availability.
While every effort is made to prevent cross-contact, a completely allergen-free environment cannot be guaranteed.

DF - Dairy-Free | **GF** - Gluten-Free | **VE** - Vegan | **N** - Contain Nuts | **S** - Contains Shellfish, Seafood, or Fish

BREAKFAST SELECTIONS

Start the day with a thoughtfully prepared breakfast that blends seasonal ingredients, refined presentation, and the comforting flavours of the West Coast.



FARM FRESH EGGS

- Chilled, hardboiled eggs (DF GF)
- Scrambled eggs with parsley & scallions (GF)
- Frittata with spinach, onion, broccoli, & gruyere cheese (GF)
- Baked egg shakshuka with chickpeas (DF GF)
- Eggs benedict, back bacon, soft poached eggs, & hollandaise **\$6 supplement**
- Smoked salmon eggs benedict, soft poached eggs, & hollandaise (S) **\$10 supplement**
- Crab cake eggs benedict, soft poached eggs, & hollandaise (S) **\$12 supplement**

CHEF'S SIDE DISHES

- Applewood smoked bacon (DF GF)
- Pan-roasted pork bangers (DF GF)
- Grilled chicken & apple sausages (DF GF)
- Home fries, sea salt, & thyme (VE)
- Herb roasted new potatoes (VE GF)

BUFFET ENHANCEMENTS

Add to any buffet:

- Chilled Selections | \$8 per guest
- Bakehouse Selections | \$8 per guest
- Farm Fresh Eggs | \$12 per guest
- Chef's Side Dishes | \$12 per guest

CHEF'S ACTION STATION (Minimum 20 Guests)

Includes attending Chef for two hours. Additional Chef hours charged at \$150/hour.

- Whole egg or egg white omlette, selection of fillings (GF) | \$32 per guest
- Maple baked country ham carvery (DF, GF) | \$34 per guest

BEVERAGES ON CONSUMPTION

- Bottled Juice (Apple, Orange, Cranberry, Grapefruit, Tomato) | \$6 each
- Soft Drinks (Coke, Diet Coke, Sprite, Gingerale) | \$6 each
- Sparkling Water (Perrier, Bubly Assorted Flavours) | \$6 each
- Temperance Sparkling Fruit Punch (Seasonal) | \$7 each

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REFRESHMENT BREAKS & SNACKS

Each of our refreshment breaks are crafted to restore energy and elevate the flow of your event. From nourishing bites to indulgent treats, every detail is designed to keep guests refreshed and inspired.

PETITE PAUSE

\$27 per guest

From the below select:

One Bakehouse Selection
One Orchard's Table
One Petite Indulgences

ELEVATED INTERLUDE

\$45 per guest

(Minimum 15 Guests)

From the below select:
Two Bakehouse Selections
One Orchard's Table
Two Petite Indulgences

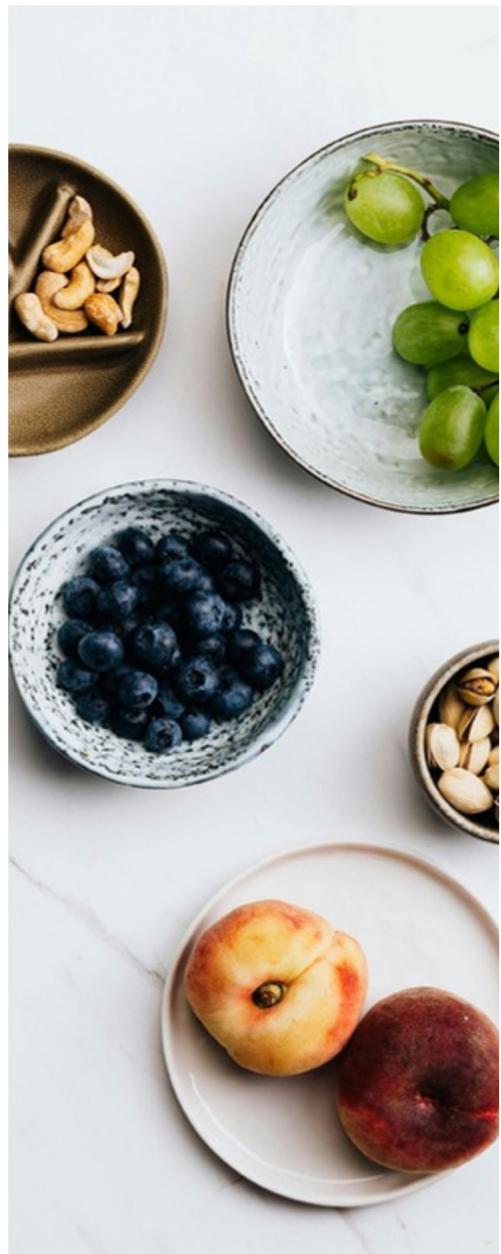
ENHANCEMENTS &

A LA CARTE

\$9 per guest

Add an item from below:
Bakehouse Selections
Orchard's Table
Petite Indulgences

For each item outlined below, one selection will be served to all guests.



BAKEHOUSE SELECTIONS

Double chocolate brownies (GF)
Coconut, almond and peanut butter granola bar (N VE GF)
House made mini sausage rolls
Pistachio, almond, & orange biscotti (N)
Espresso banana muffin (VE GF)
Molasses cookies
Chocolate chip cookies
Oatmeal cookies
Blueberry scones
Double baked almond croissant **\$5 supplement**

ORCHARD'S TABLE

Fresh grapes (VE GF)
Pineapple wedges (VE GF)
Melon wedges (VE GF)
Berry, banana smoothies (VE GF)
Fresh cut fruit salad with mint (VE GF)
Whole apples, oranges, & bananas (VE GF)
Chocolate dipped strawberries (GF)

PETITE INDULGENCES

Mixed roasted nuts (N VE GF)
Maple & sea salt roasted almonds (N DF GF)
House made trail mix (N GF)
Marinated mixed olives (VE GF)
Vegetable crudité, lemon garlic hummus (VE GF)
Salted caramel popcorn
House made potato chips & French onion dip (GF)
Tortilla chips, salsa, & guacamole (VE GF)
Toasted pita bread with roast garlic hummus (VE DF)
Individual bags of chips, variety of flavours (VE GF)

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LUNCH BUFFETS

Savour the midday pause with our thoughtfully curated lunch offerings; from vibrant seasonal salads and handcrafted sandwiches to comforting hot dishes and indulgent desserts.

BISTRO	CLASSIC	SIGNATURE
\$56 per guest (Minimum 10 guests) <i>From the below select:</i> Two Harvest Greens Two Handheld Creations Two Sweet Conclusions	\$64 per guest (Minimum 15 guests) <i>From the below select:</i> One Harvest Greens Two Chef's Feature Mains One Chef's Side Dish Two Sweet Conclusions	\$86 per guest (Minimum 25 guests) <i>From the below select:</i> Two Harvest Creations Three Chef's Feature Mains Two Chef's Side Dishes Two Sweet Conclusions

All buffets include premium coffee and select gourmet teas, with up to 90 minutes of service.

For each item outlined below, one selection will be served to all guests.



HARVEST GREENS

Local organic greens, shaved fennel, radish, cucumber, tomato, Dijon vinaigrette (VE GF)
Arugula fennel salad, fresh pear, hazelnut, pecorino, & honey lemon vinaigrette (N GF)
Greek salad, peppers, cucumber, tomato, red onion, feta, & kalamata olives (GF)
Caesar salad, chopped romaine, croutons, parmigiano, & creamy garlic dressing (S)
Creamy Kennebec potato salad, chopped pickles, eggs, grainy mustard, & dill (DF GF)
Cherry tomato, fresh mozzarella, basil, extra virgin olive oil, & balsamic (GF)
Pesto rotini pasta salad, peas, fresh mozzarella, & parmesan (N)

HANDHELD CREATIONS

Egg salad on multigrain bread (DF)
Falafel wrap, lettuce, cucumber, tomato, & lemon garlic hummus spread (VE)
Sliced cucumber sandwich, dill, & garlic hummus spread on sliced multigrain (VE)
Chicken salad on multigrain (DF)
Classic tuna salad on multigrain (S DF)
Shaved ham, Swiss cheese, & Dijon mustard on multigrain roll
Greek chicken wrap, cucumber, tomato, romaine, kalamata olives, & feta
Italian deli ciabatta, prosciutto cotto, salami, arugula, fresh mozzarella, & pesto (N)

SOUP DU JOUR

Served with freshly baked bread & butter
Roast squash, fennel, & apple (VE GF)
Creamy potato & leek (GF)
Coconut Thai curry carrot (VE GF)
Creamy roast tomato (GF)
Seafood chowder, applewood smoked bacon, new potatoes (GF S) **\$8 supplement**

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CHEF'S FEATURE MAINS

- Stir-fried tofu & broccoli with ginger & garlic (VE GF)
- Thai red coconut curry with eggplant, mushrooms, & tofu (VE GF)
- Cauliflower & chickpea tikka masala (N VE GF)
- Classic macaroni & cheese with pan grattato
- Chicken cacciatore, slow cooked with mushrooms, onions, peppers, & tomato (DF GF)
- Barbecue glazed grilled chicken breast with charred onions (DF GF)
- Baked Pacific ling cod, stewed fennel & tomatoes, fresh basil, & lemon (S DF GF)
- Roast BC salmon, chorizo, white bean ragout, & roasted tomatoes (S DF GF)
- Sichuan Style Prawns & Seasonal Vegetable Stri-Fry (S DF GF) **\$6 supplement**
- Charbroiled AAA angus beef striploin in brandy peppercorn sauce (GF) **\$28 supplement**

CHEF'S SIDE DISHES

- Lemon & saffron basmati rice (VE GF)
- Steamed jasmine rice (VE GF)
- Herb roast new potatoes (VE GF)
- Home-fried russet potatoes with rosemary & garlic (VE GF)
- Chef's assortment of sauteed seasonal vegetables (DF GF)
- Steamed broccolini with olive oil & sea salt (VE GF DF)

SWEET CONCLUSIONS

- Strawberry tartlet with vanilla pastry cream (GF)
- Lemon meringue tartlet
- Upside down orange, olive oil, & polenta cake (N GF DF)
- Double chocolate brownie (GF)
- Raspberry pistachio opera cake, white chocolate ganache (GF)
- Vegan coconut chocolate raspberry torte (VE)
- Strawberry and white chocolate mousse (GF)
- Sliced fresh fruit (VE GF)

BUFFET ENHANCEMENTS

Add to any buffet:

Harvest Greens \$9 per guest	Chef's Feature Mains \$14 per guest
Soup du Jour \$10 per guest	Chef's Side Dishes \$9 per guest
Handheld Creations \$10 per guest	Sweet Conclusions \$9 per guest

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COCKTAIL RECEPTION

Raise a glass and set the tone for your celebration with a curated cocktail reception. From artfully crafted hors d'oeuvres to chef-driven stations and abundant platters, each bite is designed to inspire conversation, complement your beverages, and create a lively, elegant beginning to your event.

SAVOURY BITES

\$30 per guest

From the below select:

Three Chilled Creations

SIGNATURE SELECTION

\$44 per guest

(Minimum 15 guests)

From the below select:

Two Chilled Creations

Two Warm Savoury

SOCIAL SPREAD

\$74 per guest

(Minimum 25 guests)

Add an item from below:

Two Chilled Creations

Two Warm Savouries

Two Gourmet Spreads

CHILLED CREATIONS

Medjool dates stuffed with honey whipped goat cheese, topped with pistachio (N GF)
Roasted tomato bruschetta, balsamic, & parmesan (VE)
Watermelon cubes with feta, mint, & tajin (GF)
Heirloom cherry tomato & bocconcini skewer, fresh basil, & cracked black pepper (GF)
Classic gruyere gougeres
Smoked wild Albacore tuna crostini, Castelvetrano olive tapenade (S DF)
BC salmon tartare, shallot, caper, mustard, & herbs (S DF)

WARM SAVOURIES

Gochujang glazed fried chicken, spring onion, & sesame (DF)
Stuffed mushrooms, house made cashew mozza, artichoke, & toasted hazelnut (N VE GF)
Crab croquette, saffron lemon aioli (S)
Classic Italian beef & pork meatballs, balsamic glaze, crushed pistachio (N)
House made mini sausage rolls
Angus beef sliders, house burger sauce, white cheddar, onion, & pickles **\$6 supplement**
BBQ pulled mushroom sliders, coleslaw, & pickles **\$5 supplement**



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GORUMET SPREADS

Egg salad tea sandwiches (DF)

Cucumber tea sandwiches with dill hummus spread (VE)

Artichoke and spinach dip with grilled baguette

Vegetable crudités with lemon garlic hummus (VE GF)

Artisan charcuterie, cured & smoked meats, pickles, & condiments (N) **\$8 supplement**

Selection of fine cheeses, crackers, preserves, & accompaniments (N) **\$6 supplement**

Smoked salmon tea sandwiches, lemon, dill cream cheese spread (S) **\$6 supplement**

Prawn cocktail, lemon, & classic cocktail sauce (S DF) **\$6 supplement**

SWEET CONCLUSIONS

Assortment of French macarons (N GF)

Chocolate dipped strawberries (GF)

Pistachio, almond, & orange biscotti (N)

Pavlova, earl grey white chocolate montée, & candied orange (GF)

Almond and dark chocolate florantine (N GF)

Chocolate espresso mousse (GF)

CHEF'S ACTION STATION (Minimum 20 guests)

Includes attending Chef for two hours. Additional Chef hours charged at \$150/hour.

Oysters in the Half Shell (2 Oysters per person)

Freshly shucked oysters on ice with classic accompaniments (S DF GF) | \$48 per guest

Raclette

Melted to order over a selection of classic ingredients including, bread, boiled new potatoes, charcuterie pickles, & vegetables | \$48 per guest

RECEPTION ENHANCEMENTS

Add to any reception:

Chilled Creations | \$10 per guest

Gourmet Spreads | \$15 per guest

Warm Savouries | \$12 per guest

Sweet Conclusions | \$9 per guest



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DINNER BUFFET

A curated celebration of coastal flavours, crafted to bring warmth, and elegance to your gathering.

CLASSIC ELEGANCE

\$80 per guest

(Minimum 15 guests)

From the below select:

- Two Harvest Greens
- Two Chef's Feature Mains
- Two Chef's Side Dish
- Two Sweet Conclusions

GORMET FEAST

\$112 per guest

(Minimum 25 guests)

From the below select:

- Three Harvest Greens
- Three Chef's Feature Mains
- Two Chef's Side Dish
- Three Sweet Conclusions

ROYAL BANQUET

\$130 per guest

(Minimum 40 guests)

From the below select:

- One Soup du Jour
- Three Harvest Creations
- Three Chef's Feature Mains
- Two Chef's Side Dishes
- Three Sweet Conclusions

All dinner buffets include freshly baked bread & butter, premium coffee and select gourmet teas, with up to 90 minutes of service.
For each item outlined below, one selection will be served to all guests.

HARVEST GREENS

Local organic greens, shaved fennel, radish, cucumber, tomato, & Dijon vinaigrette (VE GF)
Arugula fennel salad, fresh pear, hazelnut, pecorino, & honey lemon vinaigrette (N GF)
Greek salad, peppers, cucumber, tomato, red onion, feta, & kalamata olives (GF)
Caesar salad, chopped romaine, croutons, parmigiano, & creamy garlic dressing (S)
Creamy Kennebec potato salad with chopped pickles, eggs, grainy mustard, & dill (DF GF)
Pesto rotini pasta salad, peas, fresh mozzarella, & parmesan (N)
Caprese salad, tomato, fior di latte, olive oil, balsamic, & fresh basil (GF) **\$4 supplement**
Prawn cocktail, classic cocktail sauce (S) **\$5 supplement**
Shaved prosciutto, roasted pear, honey, & ricotta (GF) **\$5 supplement**
Smoked Albacore tuna, cashew romesco, capers, olive oil (S N DF GF) **\$5 supplement**

CHEF'S FEATURE MAINS

Stir-fried tofu & broccoli with ginger & garlic (VE GF)
Thai red coconut curry with eggplant, mushrooms, & tofu (VE GF)
Cauliflower & chickpea tikka masala (N VE GF)
Classic macaroni & cheese with pan grattato
Mushroom ravioli, roasted tomato marinara, grilled broccolini, & basil
Butternut squash ravioli, wilted spinach, & gorgonzola cream sauce
Roast chicken breast with mushroom, thyme, & chardonnay cream sauce (GF)
Chicken cacciatore, slow cooked with mushrooms, onions, peppers, tomato (DF GF)
BBQ glazed grilled chicken breasts with charred onions (DF GF)
Baked Pacific ling cod, stewed fennel, tomatoes, fresh basil, & lemon (S DF GF)
Roast BC salmon, chorizo, white bean ragout, & roasted tomatoes (S DF GF)
Herb baked BC salmon, dill, & lemon cream sauce (S GF)
Sichuan Style Prawns & Seasonal Vegetable Stri-Fry (S DF GF) **\$6 supplement**
12-hour braised boneless beef short rib, sesame, & green onion (DF GF) **\$22 supplement**
BBQ glazed boneless beef short rib & charred onions (DF GF) **\$22 supplement**
Pan-roast medallions of angus beef tenderloin, roast mushrooms, & red wine jus (GF)
\$36 supplement

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DINNER BUFFET

A curated celebration of coastal flavours, crafted to bring warmth, and elegance to your gathering.



CHEF'S SIDE DISHES

- Lemon & saffron basmati rice (VE GF)
- Steamed jasmine rice (VE GF)
- Steamed broccolini, extra virgin olive oil, & sea salt (VE GF)
- Maple glazed root vegetables (VE GF)
- Roasted brussels sprouts (VE GF)
- Smoked cheddar & cauliflower gratin
- Sauteed seasonal vegetables (VE GF)
- Herb roast new potatoes (VE GF)
- Home-fried russet potatoes with rosemary & garlic (VE GF)
- Garlic whipped potatoes (GF)
- Potato Dauphinoise (GF) **\$5 supplement**

SWEET CONCLUSIONS

- White chocolate and strawberry mousse (GF)
- Lemon meringue tartlet
- Pear & almond frangipane tartlet (N GF)
- Upside down orange, olive oil, & polenta cake (N DF GF)
- Raspberry pistachio opera cake, white chocolate ganache (GF)
- Chocolate espresso mousse (GF)
- Pavlova, earl grey white chocolate montée, & candied orange (GF)
- Vegan coconut chocolate raspberry torte (VE)
- Sliced fresh fruit

SOUP DU JOUR

- Roast squash, fennel, & apple (VE GF)
- Creamy potato & leek (GF)
- Coconut Thai curry carrot (VE GF)
- Creamy roast tomato (GF)
- Seafood chowder, applewood smoked bacon, new potatoes (GF S) **\$8 supplement**

BUFFET ENHANCEMENTS

Add to any buffet:

Soup du Jour | \$10 per guest

Harvest Greens | \$9 per guest

Chef's Feature Mains | \$14 per guest

Chef's Side Dishes | \$8 per guest

Sweet Conclusions | \$9 per guest

CHEF'S CARVING STATION (Minimum 20 guests)

Includes attending Chef for two hours. Additional Chef hours charged at \$150/hour.

Cedar planked spring salmon, maple glaze (S DF GF) | \$36 per guest

Roasted porchetta, rosemary & mustard sauce (DF GF) | \$34 per guest

Slow roasted prime rib of beef, au jus (DF GF) | \$98 per guest

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PLATED EXPERIENCES

An elevated dining experience designed to bring refinement and ease to your evening. Each course is thoughtfully curated by our culinary team, highlighting fresh, seasonal ingredients and paired with attentive service that ensures every moment feels seamless.

CLASSIC SELECTION

\$84 per guest

From the below select:

- One Appetizer
- One Chef's Feature Main
- One Sweet Conclusion

ELEVATED INDULGENCE

\$112 per guest

(Minimum 20 guests)

From the below select:

- One Appetizer
- Two Chef's Feature Mains
- One Sweet Conclusion

Maximum of 3 entrée options including 2 proteins and 1 vegetarian option

Final menu selections, and completed seating chart are kindly requested at least **14 days prior** to your event, submitted directly to your Event Planner.

All plated dinners include freshly baked bread & butter, premium coffee and select gourmet teas, with up to 90 minutes of service.



APPETIZERS

Saanich squash, fennel & apple soup, spiced pumpkin seeds (VE GF)

Creamy potato & leek soup, double smoked bacon & leek fondue (GF)

Local organic green salad, shaved fennel, radish, tomatoes, & sherry vinaigrette (VE GF)

Fennel & arugula salad, fresh pear, hazelnut, pecorino, & honey lemon vinaigrette (N GF)

Caprese salad, heirloom tomato, fresh mozzarella, basil, olive oil, balsamic (GF)

Chèvre Brûlé, roasted beets, young greens, toasted walnut, date vinegar (N GF)

Raw Ahi tuna crudo, olive, blood orange vinaigrette, Nduja sausage (S DF GF) **\$6 supplement**

Pan fried crab cake, local greens, saffron aioli (S) **\$12 supplement**

Smoked sablefish chowder, potato, corn, & bacon (S GF) **\$25 supplement**

CHEF'S FEATURE MAINS

Cauliflower steak, coconut cashew tikka curry sauce, cilantro, jalapeno, chickpeas (N VE GF)

Spinach ricotta ravioli, broccolini, toasted walnut, roasted garlic & basil cream sauce (N)

Roasted Island Farmhouse chicken breast, garlic whipped potatoes, & mushroom velouté (GF)

Pan roast BC salmon, caper & dill smashed fingerling potato, green olive sauce (S DF GF)

Sesame glazed BC ling cod, Roast King Oyster Mushrooms, Celery Root Puree, Miso Butter Sauce (S DF)

Applewood smoked BC salmon, new potato & corn salad, maple mustard cream (S GF)

Red wine braised Angus beef short rib, parmesan polenta, gremolata (GF) **\$24 supplement**

Pan roasted halibut, mushroom ravioli, leek & fennel fricassee, lemon butter sauce (S) **\$36 supplement**

Filet mignon, truffle-parmesan whipped potato, bordelaise sauce (GF) **\$46 supplement**

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SWEET CONCLUSIONS

The “FARO lemon”, lemon mousse in white chocolate shell pistachio anglaise (GF)
Chocolate hazelnut cheesecake, brown butter anglaise (N GF)
Raspberry pistachio opera cake, white chocolate ganache, creme Anglaise (GF)
Upside down orange, olive oil, & polenta cake (N GF DF)

PLATED ENHANCEMENTS (Minimum 20 guests)

Add to any plated dinner:

Appetizers | \$15 per guest

Chef's Feature Mains | \$28 per guest

Sweet Conclusions | \$15 per guest

Add Fourth Course (Appetizer) | \$25 per guest

CHILDREN'S MENU

Grilled hamburger, ketchup, pickle, with fries or steamed broccolini | \$26 per guest

Grilled chicken breast with fries or steamed broccolini (DF GF) | \$26 per guest

Crispy chicken tenders with plum sauce, fries or steamed broccolini (DF) | \$24 per guest

Grilled cheese sandwich with fries or steamed broccolini | \$18 per guest

Spaghetti, tomato sauce or plain butter with parmesan cheese | \$18 per guest

Side of steamed broccolini (VE GF) | \$6 per guest

Double chocolate brownies (GF) | \$12 per guest

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LATE NIGHT SNACK

An indulgent late-night offering designed to cap the evening with comfort and refinement.
Carefully crafted bites balance familiar flavours with elevated execution.

Available for service between 8:00pm - 10:30pm



SLIDERS

9 pieces per plate

Angus beef sliders, house burger sauce, white cheddar, onion, & pickles | \$162 per order

BBQ pulled mushroom sliders, coleslaw, & pickles | \$145 per order

CHICKEN WINGS

Priced per dozen

Crispy salt & pepper wings served with blue cheese dressing, hot sauce and BBQ sauce | \$28 per dozen

PLATTERS

Serves 10

Tortilla chips with salsa & guacamole (VE) | \$90 per order

House made potato chips & French onion dip (GF) | \$90 per order

FLATBREAD

6 Slices per order

Meat lovers

Braised Beef, tomato sugo, spicy salami, parmesan | \$28 per order

Mediterranean

Feta, artichoke, green olive, red onion, portobello mushrooms | \$28 per order

Please connect with our team about late-night beverage pairings and cocktail enhancements.

BEVERAGES & LIBATIONS

Curated with intention, our beverage program celebrates the artistry of the glass. From BC wines and craft spirits to premium international selections, each pour is chosen to complement your menu and enhance your event.

Please note all beverages are subject to change based on availability

NON-ALCOHOLIC

Hot beverage service: coffee, decaffeinated coffee, gourmet tea (Based on 1.5 hours of service) | \$6 per guest

Soft drinks: coke, diet coke, sprite, ginger ale, San Pellegrino assorted flavours (billed on consumption) | \$6 each

Bottled juice: apple and orange (billed on consumption) | \$6 each

Sparkling water: perrier, bubbly assorted flavours (billed on consumption) | \$6 each

FROM THE BAR

Domestic beer | \$9 each

Craft beer & ciders | \$10 each

House wine by the glass: white, red, & sparkling | 5oz \$16 each | 8oz \$26 each | Bottle \$70 each

Premium wine by the glass: white, red, & sparkling | 5oz \$20 each | 8oz \$32 each | Bottle \$90 each

Standard liquor | 1oz \$10 each | 2oz \$16 each

Premium liquor | 1oz \$13 each | 2oz \$20 each

SIGNATURE PUNCHES

Groups of 25+ may select two options / Groups of 100+ may select three options

Prices are per person, based on one drink per guest.

Party punch: A seasonal fruit punch, finished with your choice of rum or vodka | \$10 per guest

Sangria: Choose from red or white wine, blended with seasonal fruits and refreshing aromatics | \$15 per guest

Temperance sparkling fruit punch: A non-alcoholic punch celebrating the season's finest fruits | \$7 per guest



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WINE PARINGS

Whether you imagine a classic wine service, a sparkling toast, or a signature cocktail hour, our Sommelier's house selections ensure that every pour is intentional, elegant, and distinctly yours.

WHITE WINE

	PER BOTTLE
Matua Sauvignon Blanc, Hawke's Bay NZ	\$70
Cedar Creek Estate Pinot Gris, VQA, BC	\$70
Mission Hill, Reserve Chardonnay, Okanagan Valley, BC	\$70
Rodney Strong, Sauvignon Blanc, Charlotte's Home Vineyard, California, USA	\$75
Davis Bynum, Chardonnay Russian River Valley, California, USA	\$80
Mongris, Pinot Grigio, Collio, ITA	\$90
Simonnet-Febvre, Chablis, Burgundy, FRA	\$100

RED WINE

	PER BOTTLE
Rodney Strong, Pinot Noir, Russian River Valley, California, USA	\$75
Mission Hill, Meritage, Okanagan Valley, BC	\$90
Achaval Ferrer, Malbec, Mendoza, ARG	\$100
Le Volte, Dell' Ornellaia, Tuscany, ITA	\$115

SPARKLING WINE

	PER BOTTLE
Mionetto Prosecco, Veneto, ITA	\$60
Veuve Clicquot Champagne, Champagne, France	\$195



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CATERING GUIDELINES

At the Oak Bay Beach Hotel, every event is approached with the same care and attention to detail that defines our hospitality. To ensure a seamless experience, we kindly ask you to review the following guidelines when planning your celebration.

Menu Selections Final menu selections must be submitted to your Conference Services Contact no later than 30 days prior to your event. For menus offering multiple choices per course, guest selections must be collected and provided to your Conference Services Contact at least 14 days prior to the event.

Food & Beverage Policies In accordance with licensing requirements and our commitment to quality, all food and beverage served on property must be supplied and prepared by the Oak Bay Beach Hotel and may not be removed from the premises.

Wedding cakes from a licensed bakery are the sole exception. A cake cutting and service fee of \$5.00 + tax per guest will apply.

Guaranteed Guest Count A guaranteed guest count must be submitted in writing to your Conference Services Contact at least 7 days prior to the event. If this number differs from your contracted Food & Beverage attrition allowance, additional fees may apply. In cases where actual attendance exceeds the guaranteed count, billing will reflect the greater number.

While we make every effort to accommodate additional guests, menu items may be unavailable for changes made within 48 hours of the event, and substitutions or additional charges may apply.

Service Charges & Taxes Food: 20% Service Fee + 5% GST Soda / Sparkling Juice: 20% Service Fee + 12% GST/PST Beer / Wine / Spirits: 20% Service Fee + 15% GST/PST Audio Visual Equipment: 5% GST Labour & Service Charges: 5% GST Meeting Room Rental: 5% GST

Linen Our standard event linens include black or white tablecloths and napkins with coordinating skirting. Specialty linens are available for an additional fee through your Conference Services Contact.

Seating & Room Setup We offer a variety of seating and setup options tailored to your event. These details will be finalized during the planning process. Please note that changes requested on the day of your event may result in additional labour charges.

Allergens & Dietary Restrictions Our kitchen regularly handles ingredients including peanuts, tree nuts, dairy, gluten, soy, eggs, and shellfish. While every precaution is taken to reduce cross-contact, we cannot guarantee a completely allergen-free environment.

Detailed information regarding allergies and dietary restrictions must be provided no later than 7 days in advance of your event. Requests received after this date may be subject to additional charges.

Additional Notes

Event Timing: All functions must conclude by the contracted end time. Additional labour fees may apply for extensions.

Décor & Vendors: Decorations, entertainment, or outside vendors must be approved in advance by your Conference Services Contact. Open flames, sparklers, and certain décor elements may be restricted for safety reasons.

Damages: The client assumes responsibility for any damage to hotel property incurred by guests, invitees, or outside vendors during the event.