



CATERING MENUS

Plated Menus





All of our menus are inspired by the bounty and beauty of our region and while we strive to ensure accuracy, we reserve the right to make adjustments or offer alternative suggestions when certain ingredients are not available. Due to current market availability, prices and seasonally selected products are subject to change without notice.

All menus are pre-set, however you are welcome to mix and match items from different menus, and then pricing will be adjusted based on your final choices.

Rentals and staffing will be quoted separately based on the unique needs of your event.

Custom menu creation is available upon request



Plated Menu

A THREE COURSE AFFAIR

\$55 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

WEST SAANICH BEETS

Baby Kale, Poached Pears, Candied Nuts
Honey & Balsamic Emulsion

SOUS VIDE BEEF STRIPLOIN

Potato Pave, Seasonal Vegetables
Smoked Eggplant Puree & Red Wine Jus

ELDERFLOWER CAKE

Summer Berries & Vanilla Cream

Plated Menu

FOUR COURSE MENU

\$65 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

HEIRLOOM TOMATO & STONE FRUIT SALAD

Basil, Olive Oil & Balsamic Reduction, Olive Oil Powder

BLACK ROSE FARM BEET TASTING

Salt Baked Badger Flame, Caramel & Beet Puree
Black Pepper Goat Cheese Panna Cotta, Beet Greens

MARKET FISH

Harissa Broth, Sea Asparagus, Purple Cauliflower
Baby Kale, Fiddleheads

PAVLOVA

Chocolate Chantilly Cream & Berries





Plated Menu

African Inspired Six Course Tasting Menu

\$85 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

BEEF SUYA

Nigerian Style Beef Skewers, HOB BBQ Sauce
Chayote & Carrot Slaw

FRIED SWEET PLANTAIN

Avocado, Braised Beans, Quail Egg

ROASTED YAM

Foraged Mushrooms, Smoked Mackerel & Spinach Stew

SPICY PEANUT & GOAT SOUP

“Omo Tuo” Rice Ball with Herb Oil

FRIED PACIFIC RED SNAPPER

Grilled Onions, Roasted Peppers, Shito & Pepper Relish

HOT COCOA

Cinnamon & Sugar-Coated African Donut
Ghana Milk Chocolate

Plated Menu

Chef Moto's Japanese Five Course Menu

\$75 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

SWEET SOY MARINATED TUNA BELLY

Sesame Cone

CHARCOAL SMOKED CHICKEN YAKITORI

Scallions & Orange Miso

CHEF MOTO'S MODERN SUSHI

Pickled Cucumber Noodle, BBQ Eel, Scallop

House Smoked Salmon, Albacore Tuna Sushi Burger

BRAISED PORK KAKUNI

Okonomiyaki, Local Oyster Mushroom Tempura

Bonito Flake, Yuzu Kosho Aioli

GREEN TEA & STRAWBERRY SHORTCAKE

Anko Sweet Bean Puree, Sweet Sake-Soaked Strawberries





Plated Menu

Plant Based Summer Menu

\$70 PER PERSON

ARTISAN BREAD

Stinging Nettle Pesto

LATE SUMMER SALAD

Peeled Cherry Tomatoes, Pickled Unripe Strawberries
Rhubarb, Crostini, Basil, Strawberry & Balsamic Gel

TEXTURE OF LANGFORD & SAANICH BEETS

Pickled Red Baby Beets, Roasted Golden Beets
White Beets, Marinated Baby Kale, Blueberry Dressing

MAPLE & SPICED BAKED SWEET PLANTAIN

Spiced Crushed Cashew, Julienne Snap Peas
Crispy Kale, Avocado & Coconut Puree

WILD BC FORAGED MUSHROOM

Spruce Tip Confit Potatoes, Rainbow Carrots
Sea Asparagus Dust & Smoked Eggplant

CHILLED LOCAL BLUEBERRY SOUP

Wild Foraged Black Cap Raspberries, Loganberries
Wild Trailing Black Berries, Rice Pudding, Candied Walnuts

HOB Terms of Service

Menu Selections

To ensure your menu selections are available, please confirm with your Event Manager seven days prior to your event.

Custom Menus

Our culinary team is pleased to work with you to customize a menu that meets your needs. Allergies, dietary restrictions and your health is the greatest concern to us. Please inform us seven days prior to your event date of group members with any allergies or special dietary requirements. Chef will provide alternative course(s) at no additional charge with advanced notice.

Staffing cost for on site

\$45 per hour for Chef, minimum 4 hour
\$35 per hour for Serving staff, minimum 4 hours
\$40 per hour for a Bartender, minimum 4 hours
\$100 per hour for Chef Castro to be on site

Travel Time Charge

There will be travel time applied to all events outside of Greater Victoria. Travel time depends on the time of the year and how many staff members are traveling and location.

Out of Town Staff Accommodation – up to 4 staff

Rate is usually \$1000-\$1500 depending on the time of the year. Client may provide accommodation but there needs to be beds for all staff, full kitchen for Chefs to prepare meals and accommodation needs to be on the first floor and close to the venue

Food & Beverage Attendees

Your final guaranteed number of attendees must be provided no later than five business days prior to the event (by noon). Should you not provide final numbers, you will be billed for the contracted number of attendees or the actual attendees, whichever is greater.

Applicable Taxes

Food & Non-Alcoholic Beverages
18% Service fee (taxable) & 5% GST

Alcoholic Beverages
18% Service fee (taxable), 5% GST & 10% Liquor Tax





Please contact our Catering Manager for more details about your event at catering@houseofboateng.ca, we would love to hear from you.

