



A Three Course Affair

Artisan Bread
Selection of Flavoured Butter

West Saanich Beets
Baby Kale, Poached Pears, Candied Nuts, Honey & Balsamic Emulsion

Sous Vide Beef Striploin
Potato Pave, Seasonal Vegetables, Smoked Egg Plant Puree

Elderflower Cake
Summer Berries & Vanilla Cream



African inspired 6 Course Tasting Menu

Artisan Bread

Selection of Flavoured 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 with Ghana Milk Chocolate



Chef Moto's Japanese Four Course Menu

Artisan Bread
Selection of Flavoured Butter

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 Short Cake
Anko Sweet Bean Puree, Sweet Sake Soaked Strawberries



Plant Based Summer Menu

Artisan Bread

Spiced Yam, Stinging Nettle Pesto

Late Summer Salad

Peeled Cherry Tomatoes, Sous Vide Unripe Strawberries, Rhubarb, Crostini
Purple & Lemon Basil, Strawberry & Balsamic Gel

Textures of Langford & Saanich Beets

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

Maple & Spiced Baked Sweet Plantain

Spiced Crushed Cashew, Crispy Kale, Julienne Snap Peas, 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, Wild Trailing Black Berries, Loganberries,
Rice Pudding & Candied Walnuts -Nuts



Menu Selections

To ensure your menu selections are available, please confirm with your Event Manager 7 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 Your health is of the greatest concern to us. Please inform us 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

\$42 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
\$65 per hour for Chef Castro to be on site

Food & Beverage Attendees

Your final guaranteed number of attendees must be provided no later than five business days prior to the function (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

Global Pandemic

Please note all current Health regulations will be followed during your event