



# FOOD SERVICES PLANNING GUIDE POLICIES

## Introduction / Welcome Letter

Welcome to Food Services and the enduring tradition of gracious hospitality at The Butchart Gardens. Over 100 years ago Jennie Butchart offered tea to visitors. In 1947, the Benvenuto Garden Teahouse opened in the original Butchart residence, which today operating as The Dining Room Restaurant, is only one of a variety of dining options available on the property.

Choices range from summertime picnics on the residence lawn to elegant five course executive dinners. Experience our famous Butchart Gardens Afternoon Tea or our unique Blossom Lunch menus, available in The Dining Room Restaurant and The Blue Poppy Restaurant. Each restaurant also offers options for breakfast and dinner.

The Coffee Shop offers convenient lunches and snacks “to go” for those occasions where time is of the essence.

We take great pride in presenting exceptional and innovative menus, using the very best ingredients created with local Vancouver Island product wherever possible. Our professional staff will strive to meet all your expectations and make the visit to The Butchart Gardens one that your group will remember.



# POLICIES CONTINUED

## Food Services Group Policies

### Gardens' Admission

Payment of admission to The Butchart Gardens is required for access to any of our food service facilities. This applies to reservations which are booked during times that allow for viewing of The Gardens.

### Statutory Holiday Rate Adjustments

Additional charges may be applied to any special events being held on Canadian public holidays.

Canadian public holidays are:

Family Day - 3<sup>rd</sup> Monday in February

Good Friday - Dates vary

Victoria Day - 3<sup>rd</sup> Monday in May

Canada Day - July 1<sup>st</sup>

B.C. Day - 1<sup>st</sup> Monday in August

Labour Day - 1<sup>st</sup> Monday in September

Thanksgiving Day - 2<sup>nd</sup> Monday in October

Remembrance Day - November 11<sup>th</sup>

Christmas Day - December 25<sup>th</sup>

Boxing Day - December 26<sup>th</sup>

New Year's Day - January 1<sup>st</sup>

### Menu & Wine Selection

Please contact our Group Services department to book and confirm your reservation. Menu selections must be arranged at least two weeks prior to your group's arrival. One menu selection is required for all guests, with the exception of dietary or vegetarian requests.

All menu items and prices are subject to change without notice; however, we will do our utmost to provide 90 days notice wherever possible.

Wine selections must be arranged at least two weeks prior to your group's arrival. For wines not found on our wine list, please allow five weeks advance notice and we will do our best to procure your request.

All breakfast, lunch, tea and dinner menu options include the guest's choice of freshly brewed coffee or tea.

The Butchart Gardens reserves the right to require a sufficient number of persons and/or food and beverage revenue to guarantee a group booking. Served breakfasts require a minimum of 20 persons. Lunches and dinners require a minimum of 13 persons. Picnics, buffets and reception enhancements require a minimum of 24 persons.

Bus drivers and tour escorts do not receive complimentary meals. We do however provide Coffee Shop tickets that entitle your bus driver and one escort per bus to a beverage and a snack, when valid Butchart Gardens ID is presented.



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# POLICIES CONTINUED

## Deposit & Payment

For clients without a food service contract, we require a deposit to confirm your booking. For functions with an estimated food and beverage revenue of less than \$2000, the deposit will be \$250. For functions with an estimated food and beverage revenue greater than \$2000, the deposit will be 25% of the estimated revenue.

All prices are quoted in Canadian dollars. An exchange rate will be calculated on the day of transaction. Currency fluctuations may occur.

Payment for food and beverage and other additional costs are due in full 3 business days in advance of your booking. Payment methods accepted: cash, traveller's cheque, Visa, MasterCard and Discover Card. Please note - if you wish to pay by company cheque please contact our Group Services department at least one month in advance.

Please have payment available on the day of the event for additional charges. For bookings in The Coffee Shop please ensure that all members of your group are provided with their own menu ticket to hand in at the time of meal pick-up.

## Service Charges

All food and beverage is subject to a service charge, as noted on the respective menu.

## Cancellation Policy

For all group reservation cancellations we require notice by fax (250-652-3883) or email. Cancellation of group meal reservations 15 days or more prior to the booked time will be accepted without a cancellation fee.

If a group meal is cancelled between 14 days and 4 business days prior to the booked time, a cancellation fee of \$10 per person will be charged. The full food service deposit, or a portion thereof, will be contributed towards this charge.

If a group meal is cancelled 3 business days or less prior to the booked time, full payment is required. This payment is based on the last known number of people in your group.

## Group Timing

Group reservations are held for 15 minutes past the booked time. If your group is running late we ask that you notify our Group Services department by telephone and we will do our best to accommodate your group at a later time.

## Guest Number Confirmation Policy

The Butchart Gardens requires the number of guests attending the event 14 days prior to your groups arrival with a final guaranteed number 3 business days prior. If a guaranteed number has not been received, the billing will be prepared for the number of persons for which the group was originally booked, or the attendance, which ever is greater.

If the number of guests in a group is increased any time after the original booking we will do our utmost to accommodate subject to available seats and product.



# POLICIES CONTINUED

## Allergies

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies or special dietary requirements.

The Butchart Gardens endeavors to comply with all allergy requests; however, under certain circumstances we are unable to guarantee allergen-free food. Please contact our Group Services department for more information.

## Damages

The client is responsible for any damages to The Butchart Gardens' property by their guests, agents or independent contractors acting on their behalf.

## Flower Arrangements

Please note that all floral arrangements and centre pieces from external suppliers must be approved in advance by The Butchart Gardens.

## Linen Tablecloths

All Dining Room bookings and Blue Poppy Restaurant Tea bookings include tablecloths. For all other bookings in The Blue Poppy Restaurant tablecloths may be added for \$19 plus tax per table. Advance notice required.

## Printed Menus

Upon request, The Butchart Gardens provides complimentary custom designed menu cards for any group function. Please note we do not permit any group function to produce their own printed menu cards.

## Safety

The safety of our visitors and staff is of paramount importance to The Butchart Gardens and all special requests will be considered with this in mind. Staff trained in emergency first aid response will be present at all times.

## Smoking

All areas of The Gardens are smoke and vapour free.

## Selfie Sticks

Selfie Sticks are not permitted.

## Licensed Services

The Butchart Gardens, as a 'Serving it Right' establishment, reserves the right to refuse service to any individual who appears to be intoxicated.

## Cellular Phones

In consideration of others The Butchart Gardens requests all guests please refrain from cellular phone use while dining in any of our facilities.

# POLICIES CONTINUED

## Special Events Policies

### In addition to group policies

Events with a Special Event contract require a deposit starting from \$1000 regardless of the estimated food and beverage revenue. This deposit is due 3 months prior to the event date or at the time the contract is received.

### Gardens' Admission

Payment of admission to The Butchart Gardens may, or may not be required depending on the timing and nature of your event.

### Cancellation Policy

The Butchart Gardens requires a signed agreement 30 days prior to the event. If a special event is cancelled between 30 days and 8 days before the event, a cancellation fee of \$10 per person will be charged. If the event is cancelled within 7 and 4 days before the event, the deposit will be retained and a cancellation fee of \$10 per person will be charged. If the event is cancelled between 0 and 3 days prior to the event the deposit is retained and all services requested by the client and costs incurred by The Gardens will be charged in full.

In addition, all costs related to the preparations specific to the event will be incurred by the client.

### Payment

Prepayment of all services requested by the client is due 3 business days in advance of the event. Any special requests by the client the day of the event will be charged to the credit card on file upon completion of the event at the quoted price. Payment methods accepted: cash, traveller's cheque, Visa, MasterCard and Discover Card. Payment by company cheque must be arranged at least one month in advance.

### Rental Fees

The Butchart Gardens offers its facilities for meetings, group meals and special events provided such use does not interfere or detract from The Butchart Gardens primary role or function.

Venue charges may apply. Please speak with our Event Coordinator for details.

An after-hours rental charge will be incurred for each hour the group or contracted service providers stay past our regular operating hours. Please speak with our Event Coordinator for details.

The Butchart Gardens reserves the right to relocate outdoor events, with or without notice.

### Audio Visual & Decorations

Any use of electrical, technical, or audio-visual equipment for your event must be discussed, and approved by The Butchart Gardens at least 30 days in advance.

For an additional fee The Butchart Gardens is happy to provide limited technical and audio-visual equipment. We will also be happy to provide you with a list of approved local technical providers. Please discuss all requirements with our Event Coordinator for more details and suggestions.

For special event functions - pipe and drape or any other decorations that you wish to use for your event must be approved by The Butchart Gardens at least two weeks in advance. All decorations provided by the user must be free standing. Signage or decorations must not be attached to any walls, ceilings, plant material, trees or other Gardens' property.

All event set up and clean up will be supervised by The Butchart Gardens.

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# POLICIES CONTINUED

## Special Events Policies continued

### Statutory Holiday Rate Adjustments

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Canadian public holidays are:

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Christmas Day - December 25<sup>th</sup>

Boxing Day - December 26<sup>th</sup>

New Year's Day - January 1<sup>st</sup>

### Entertainment

We would be happy to suggest suitable entertainment for your event. Please contact our Event Coordinator to make these arrangements.

All entertainment must be pre-approved by The Butchart Gardens 30 days in advance.

As governed by the Copyright Act, all events with live and/or recorded music shall be charged the applicable SOCAN Music Federal licensee fee and Re: Sound tariffs.



# POLICIES CONTINUED

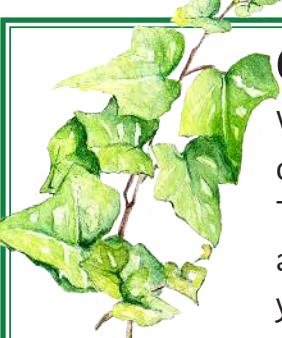
## Contact Information

### Group Services

Phone: (250) 652-4422 ext. 320  
Fax: (250) 652-3883  
Toll Free: 866-652-4422 ext. 320  
Email: [groupres@butchartgardens.com](mailto:groupres@butchartgardens.com)  
Website: [butchartgardens.com](http://butchartgardens.com)  
Mailing address: 800 Benvenuto Avenue  
Brentwood Bay BC Canada  
V8M 1J8

### Special Events

Phone: (250) 544-4479  
Fax: (250) 652-3883  
Toll Free: 866-652-4422 ext. 344  
Email: [events@butchartgardens.com](mailto:events@butchartgardens.com)  
Website: [butchartgardens.com](http://butchartgardens.com)  
Mailing address: 800 Benvenuto Avenue  
Brentwood Bay BC Canada  
V8M 1J8



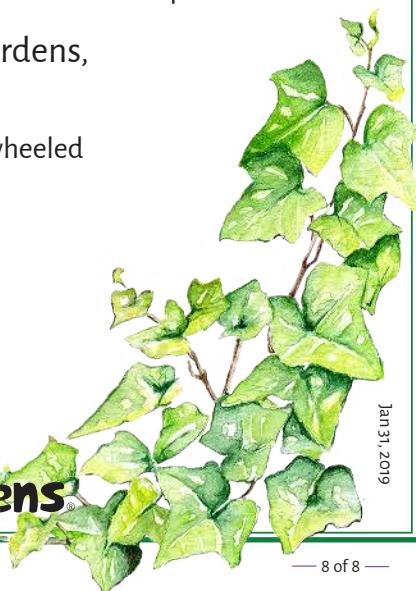
## Garden Etiquette

We have established Garden Etiquette for the enjoyment and safety of visitors, and to provide a tranquil atmosphere for all while visiting The Butchart Gardens. We reserve the right to deny entry or remove any person(s) acting in contravention of our rules. Thank you for your cooperation.

- All persons on Butchart Gardens' property must follow the direction of staff.
- **SELFIE STICKS ARE NOT PERMITTED.** Photography is welcome, but should not interfere with the enjoyment of other visitors; do not block pathways with tripods.
- Smoking or Vaping is not permitted anywhere on the premises.
- Visitors must conduct themselves in a respectful manner; obscene language or clothing, abusive behaviour or violence will not be tolerated and may result in removal from The Gardens.
- Youths and children must be supervised.
- By pre-arrangement through our Group Services Department, chaperones responsible for the care and control of child and youth groups may be provided with complimentary admission.
- Wheelchairs and children's strollers are available, for a small refundable deposit, at the Information Centre; do not mistreat or use these items for any other purpose.
- Visitors with wider than average wheelchairs, mobility scooters, or strollers must be patient and use extra caution as certain areas may not be easily accessible.
- Costumes/Cosplay of any type, including historic or period dress, masks or attire that may create a distraction are not permitted as they could be mistaken for entertainers or interpreters hired by The Gardens and could detract from the experience of other visitors. Insurance and security considerations require strict adherence to this policy.
- Wedding parties, wedding photos, ceremonies, or clothing resembling wedding attire are not permitted in The Gardens, except as authorized during our Wedding Season, January 15 – March 15.
- Quiet voices are expected in all areas of The Gardens.
- Please stay on paths and be respectful of our plants; do not step in flower beds, pick flowers or fruit.
- No alcohol is allowed on the premises; our restaurants will be pleased to serve you.
- Pets are not permitted inside The Gardens December 1 - January 6 between 3:00pm and 8:00pm. At all other times of the year pets are welcome to visit provided they are on a short leash (4ft. maximum, no retractable leashes), and under control at all times. Owners are required to clean up after them.

The following activities are prohibited while visiting The Gardens,

- Throwing, catching or kicking games, running or jogging.
- Wheeled-shoes, rollerblades, bicycles, scooters, skateboards or other wheeled recreational devices.
- Segways.
- Use of drones or kites.
- Music or unauthorized musical performances.
- Use of flashes for photographing or filming our Firework Shows.
- Distribution of any outside literature.
- Dispersal of ashes.
- Use of BBQ's of any kind.



# The Butchart Gardens®

# THE DINING ROOM RESTAURANT

## Afternoon Tea

April - September

Afternoon Tea is served in the Spring and Summer.  
It's a traditional repast, made popular in England hundreds of years ago.  
We offer it as an afternoon indulgence or as a lunch.

### English trifle

Chantilly cream, sponge cake, berry compote

### Signature house scone

Seasonal fruit preserve, Devon-style cream

### Traditional savoury sandwiches and delicacies

Curried Cowichan Valley chicken salad

Scallion mustard egg salad

Lemon tarragon albacore tuna salad

Cucumber, fresh dill

Smoked wild B.C. salmon, capers

Asparagus and Gruyère quiche

House-made sausage roll, German mustard

### Sweets

Bergamot chocolate truffle

Strawberry lemon Napoleon

Vanilla peach cake

Lemon tart

Blackberry chocolate meringue

Choice of Orange Pekoe tea or coffee

\$37.13

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021

Menu subject to change

## The Butchart Gardens®

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# THE DINING ROOM RESTAURANT

## High Tea

October - March

High Tea is served through the winter months, a traditional midday gathering made popular in England hundreds of years ago.

We offer it as an afternoon indulgence or as a lunch.

### Signature house scone

Strawberry jam, Devon-style cream

### Traditional delicacies

Turkey cranberry pasty

House-made sausage roll, German mustard

Salmon chowder en croûte

### Savory tea sandwiches

Smoked wild B.C. salmon, caper tarragon cream cheese

Egg salad, mustard scallion aïoli

Cucumber, pickled ginger cream cheese

Cowichan Valley chicken, curry almond aïoli

### House-made sweets

Strawberry lemon Napoleon

Vanilla peach cake

Bergamot infused chocolate mousse

Lemon tart

Choice of Orange Pekoe tea or coffee

\$37.13



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# THE DINING ROOM RESTAURANT

## Vancouver Island Breakfast

(minimum 20 persons)

Fruit yogurt parfait  
Almond streusel

Fresh house-made pastries

**West Coast eggs Benedict**  
Medium poached

Featuring locally smoked salmon  
Vancouver Island farm eggs  
House-made hash browns

or

**House-made brioche French toast**  
Canadian maple syrup, pecans  
Vanilla scented sautéed pears

Choice of coffee, tea and juice

\$26.00

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# THE DINING ROOM RESTAURANT

## Blossom Lunch

Hand-picked edible flower petals grown in our own herb garden  
are incorporated throughout our blossom lunches.

These lunches are served in two distinctly different styles;  
Asian and Mediterranean

**Pre-select one appetizer:**

**Seasonal soup**

A seasonally inspired soup showcasing the best products available  
or

**Mixed local green salad**

Honey wildflower vinaigrette, local sprouts

**Choose your style:**

**Asian**

Asian noodle salad, coconut chili sauce

Pickled vegetables, crispy wontons

or

**Mediterranean**

Panzanella salad, toasted rustic bread, cherry tomatoes

Seasonal greens, honey wildflower vinaigrette

**Pre-select two entrées:**

**Pan seared fillet of wild B.C. salmon**

or

**Char-broiled free-range Cowichan Valley chicken**

or

**Fire-grilled prawns**

**Dessert:**

A selection of house-made petit fours

Choice of coffee or tea

Two Course \$34.20

Three Course \$45.35

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021

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# THE DINING ROOM RESTAURANT

## Served Dinner

House-made bread

**Pre-select one appetizer:**

**Seasonal soup**

A seasonally inspired soup showcasing the best products available

or

**Mixed local green salad**

Honey wildflower vinaigrette, sprouts

or

**Caesar salad**

Romaine hearts, Reggiano cheese, croutons

**Pre-select two entrées:**

**Wild B.C. salmon**

Warm potato salad, tarragon crème fraîche\*

or

**AAA rib-eye steak**

Boursin cheese mashed potatoes, seasonal vegetables, red wine demi-glace\*

Steak served medium

or

**Cowichan Valley chicken breast**

Sourdough bread pudding, seasonal vegetables, Chardonnay beurre blanc\*

or

**Fraser Valley pork loin chop**

White bean salad, double-smoked bacon\*

Vegetarian option available upon request

**Dessert:**

A selection of house-made petit fours

Choice of coffee or tea

Two Course Dinner \$51.50

Three Course Dinner \$60.60

\*Seasonal accompaniments

June 1 - September 15   December 1 - January 6

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021



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# THE DINING ROOM RESTAURANT

## Gourmet Picnics

(minimum 24 persons)

Served al fresco in a wicker basket with a checkered blanket and napkins.

Wine and beer service is available.

Picnics available from:

June 1 to August 31, 2019    June 1 to September 5, 2020

### Candied wild B.C. salmon

Caught locally

### Poached prawns

Fresh horseradish cocktail sauce

### Assorted charcuterie

Artisan prepared

### Parker House roll

Fresh grapes

### Local cheeses

Sourced from Vancouver Island and the Gulf Islands

### House-pickled vegetables

Locally harvested

### Cowichan Valley chicken pasta salad

Fresh basil pesto

### Carrot and savoy cabbage slaw

Garden herb dressing

### Dessert

A selection of sweets from our Pastry kitchen

\$31.19

All prices are subject to a 10% service charge and tax

Prices and menus valid until January 6, 2021



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# THE DINING ROOM RESTAURANT

## Dining Room Enhancements

Add to any service...

### Amuse Bouche

Start your meal by allowing our Culinary Team a "tease" showcasing the best the season has to offer

\$8.00 per person

### Seasonal Fresh Fruit Sorbet

Cleanse the palate before your entrée arrives

\$7.00 per person

### House-smoked Wild B.C. Salmon

Buckwheat blini, crème fraîche

Salmon roe, white truffle, caper emulsion

\$14.00 per person

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021



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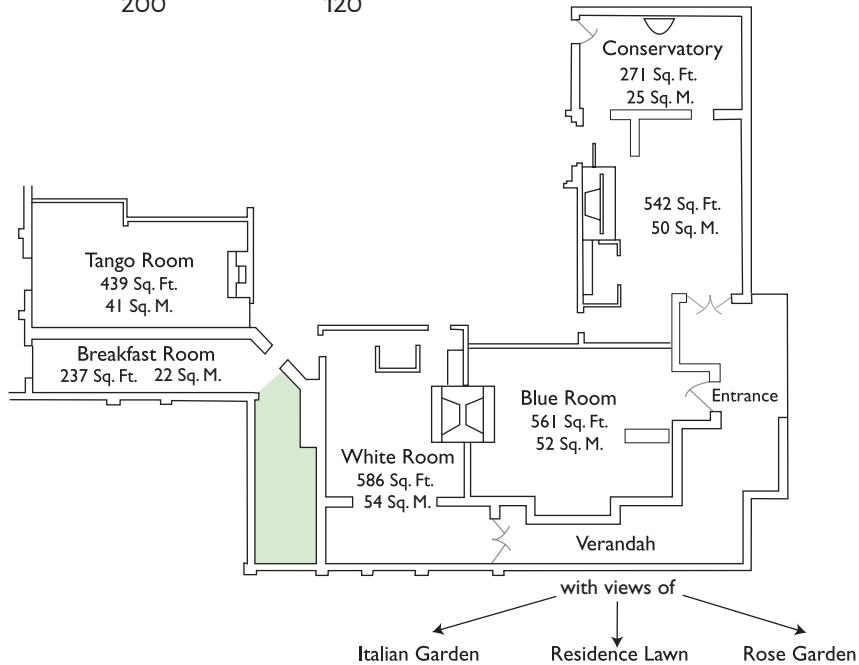
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# THE DINING ROOM RESTAURANT

## The Dining Room Restaurant

### Capacity

Stand-up	Sit down
200	120



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# THE BLUE POPPY RESTAURANT

## Buffet Breakfast

Assortment of chilled fruit juices

Seasonal fresh fruit with citrus yogurt dressing

Assortment of cold cereals

Assortment of freshly baked  
pastries and croissants

Scrambled eggs

Breakfast sausage

Waffles with maple syrup

Seared honey ham

Hash brown potatoes

White and multi-grain toast

Coffee and tea

\$617.00

Serves 24 persons

\$25.00 per person over 24

All prices are subject to a 10% service charge and tax

Prices and menus valid until January 6, 2021

The Butchart Gardens®

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# THE BLUE POPPY RESTAURANT

## Buffet Lunch

A selection of fresh house-made salads:

**Mixed greens**

Assorted mixed greens, carrots, sprouts, balsamic vinaigrette

**Caesar**

Romaine lettuce with house-made dressing, garlic croutons

**Asian noodle**

Cilantro and pickled ginger

**Hot selections include:**

West Coast seafood with basil cream sauce

Our signature chicken with herb jus

Pasta with tomato sauce

Seasonal vegetables

Steamed rice

Chef's selection of potatoes

House-made bread

**Assorted desserts from our in-house pastry shop**

Seasonal fresh fruit salad

Coffee and tea

\$716.00

Serves 24 persons

\$28.00 per person over 24

All prices are subject to a 10% service charge and tax

Prices and menus valid until January 6, 2021



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# THE BLUE POPPY RESTAURANT

## Buffet Dinner

A selection of fresh house-made salads:

**Mixed greens**

Assorted mixed greens, carrots, sprouts, balsamic vinaigrette

**Caesar**

Romaine lettuce with house-made dressing, garlic croutons

**Asian noodle**

Cilantro and pickled ginger

**Hot selections include:**

**Chef's carvery:**

Canadian prime roast beef

Served with jus, mustard and horseradish

West Coast seafood with basil cream sauce

Our signature chicken with herb jus

Pasta with tomato sauce

Seasonal vegetables

Steamed basmati rice

Chef's selection of potatoes

House-made bread

**Assorted desserts from our in-house pastry shop**

Coffee and tea

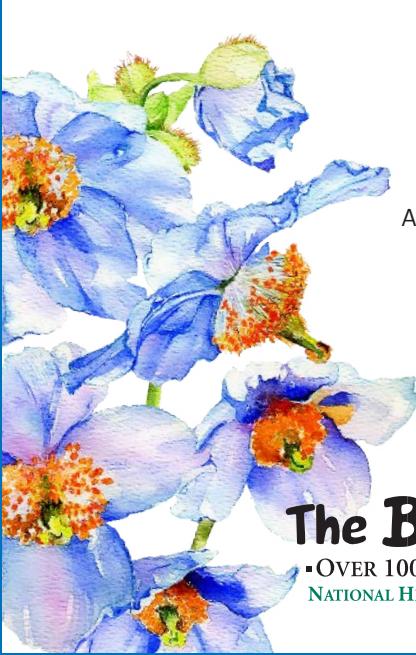
\$1070.00

Serves 24 persons

\$42.00 per person over 24

All prices are subject to a 10% service charge and tax

Prices and menus valid until January 6, 2021



## The Butchart Gardens®

•OVER 100 YEARS IN BLOOM•  
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# THE BLUE POPPY RESTAURANT

## Deluxe Buffet Dinner

A selection of fresh baked breads and sticks  
house-made salads and Charcuterie & cheese

Mixed greens with balsamic dressing

Caesar, house-made dressing and garlic croutons

Asian noodle, cilantro and pickled ginger

**Charcuterie**

Salami, Coppa, Soppressata and Sausage

Local and imported cheese

**Hot accompaniments:**

Baked pasta with tomato sauce

Seasonal vegetables

Steamed basmati rice

Chef's selection of potatoes

**Chef's carvery:**

pre-select 2 of the following

AAA Canadian roast beef, jus and horseradish

Herb infused whole leg of lamb, mint sauce

Whole roasted pork loin, imported Mustard

Rotisserie Cowichan Valley chicken, jus

**From the sea:**

Hot and cold

West Coast seafood, basil cream sauce

Salt and pepper prawns

Assorted shellfish, steamed and chilled

**Assorted desserts:**

From our in-house pastry shop

Seasonal fruit salad

Assorted cakes and petit fours

Coffee and tea

\$3100.00

Serves 45 persons

\$60.50 per person over 45

All prices are subject to a 10%  
service charge and tax

Prices and menus valid until

January 6, 2021

## The Butchart Gardens®

• OVER 100 YEARS IN BLOOM •  
NATIONAL HISTORIC SITE OF CANADA

# THE BLUE POPPY RESTAURANT

## Small Groups Served Lunch

(for small groups of 10-25 Guests)

### Appetizer:

#### Mixed greens

Assorted mixed greens, sprouts, cucumbers  
Shredded carrot, balsamic vinaigrette

### Choice of:

#### Spaghetti Bolognese

Meat sauce, Parmesan cheese, parsley  
(vegetarian on request)

or

#### Our signature Cowichan Valley chicken

Oven roasted chicken leg, roasted potatoes, green salad, honey balsamic dressing  
or

#### Item from à la carte menu

### Dessert:

#### Dark chocolate mousse

Belgian dark chocolate mousse  
Finished with whipped cream

Choice of coffee or tea

\$30.00

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021

## The Butchart Gardens®

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# THE BLUE POPPY RESTAURANT

## Small Groups Served Dinner

(for small groups of 10-25 Guests)

**Pre-select one appetizer:**

**Daily soup**

Made from fresh seasonal ingredients

or

**Mixed greens**

Assorted mixed greens, sprouts, cucumbers

Shredded carrot, balsamic vinaigrette

**Choice of:**

**Our signature Cowichan Valley chicken**

or

**Wild B.C. salmon**

or

**Item from à la carte menu**

**Dessert:**

**Petit fours**

A selection of house-made petit fours

Choice of coffee or tea

\$41.75

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# THE BLUE POPPY RESTAURANT

## Afternoon Tea

April - September

Afternoon Tea is served in the Spring and Summer.  
It's a traditional repast, made popular in England hundreds of years ago.  
We offer it as an afternoon indulgence or as a lunch.

### English trifle

Chantilly cream, sponge cake, berry compote

### Signature house scone

Seasonal fruit preserve, Devon-style cream

### Traditional savoury sandwiches and delicacies

Curried Cowichan Valley chicken salad

Scallion mustard egg salad

Lemon tarragon albacore tuna salad

Cucumber, fresh dill

Smoked wild B.C. salmon, capers

Asparagus and Gruyère quiche

House-made sausage roll, German mustard

### Sweets

Bergamot chocolate truffle

Strawberry lemon Napoleon

Vanilla peach cake

Lemon tart

Blackberry chocolate meringue

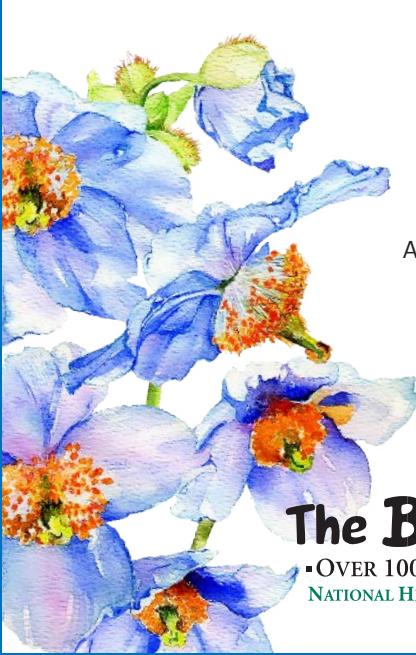
Choice of Orange Pekoe tea or coffee

\$29.70

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021

Menu subject to change



## The Butchart Gardens®

•OVER 100 YEARS IN BLOOM•  
NATIONAL HISTORIC SITE OF CANADA



# THE BLUE POPPY RESTAURANT

## High Tea

October - March

High Tea is served through the winter months, a traditional midday gathering made popular in England hundreds of years ago.  
We offer it as an afternoon indulgence or as a lunch.

### Signature house scone

Strawberry jam, Devon-style cream

### Traditional delicacies

Turkey cranberry pasty

House-made sausage roll, German mustard

Salmon chowder en croûte

### Savory tea sandwiches

Smoked wild B.C. salmon, caper tarragon cream cheese

Egg salad, mustard scallion aioli

Cucumber, pickled ginger cream cheese

Cowichan Valley chicken, curry almond aioli

### House-made sweets

Strawberry lemon Napoleon

Vanilla peach cake

Bergamot infused chocolate mousse

Lemon tart

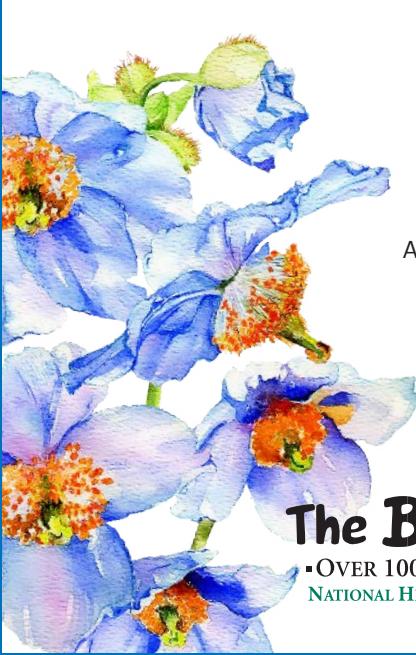
Choice of Orange Pekoe tea or coffee

\$29.70

All prices are subject to a 15% service charge and tax

Prices and menus valid until January 6, 2021

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# THE BLUE POPPY RESTAURANT

## Blossom Lunch

Hand-picked edible flower petals grown in our own herb garden are incorporated throughout our blossom lunches.

These lunches are served in two distinctly different styles;  
Asian and Mediterranean

### Pre-select one appetizer:

#### Seasonal soup

A seasonally inspired soup showcasing the best products available

or

#### Mixed local green salad

Honey wildflower vinaigrette, local sprouts

### Choose your style:

#### Asian

Asian noodle salad, coconut chili sauce

Pickled vegetables, crispy wontons

or

#### Mediterranean

Panzanella salad, toasted rustic bread, cherry tomatoes

Seasonal greens, honey wildflower vinaigrette

### Pre-select two entrées:

Pan seared fillet of wild B.C. salmon

or

Char-broiled free-range Cowichan Valley chicken

or

Fire-grilled prawns

### Dessert:

A selection of house-made petit fours

Choice of coffee or tea

Two Course \$28.50

Three Course \$37.80

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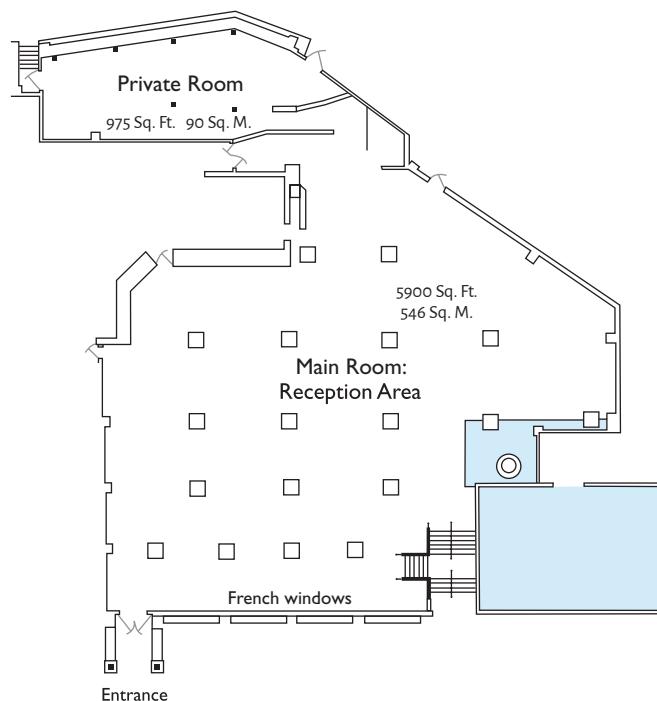
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# THE BLUE POPPY RESTAURANT

## The Blue Poppy Restaurant



### Capacity - Buffet Room

48 Sit down with buffet located in Buffet Room  
60 Sit down with buffet located in Main Room

### Capacity - Main Room

200 Sit down with buffet located in Main Room  
220 Sit down with buffet located in Buffet Room

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# THE COFFEE SHOP

## Lunches & Snacks “To-Go”

### Custom Sandwich

#### MENU #1

Pre-selected sandwich choice from our sandwich options

Pre-selected house-made cookie choice from our cookie options

Pre-selected beverage choice from our beverage options

Beverage options include:  
juice, soft drinks or iced tea

The specific menu selections will be available upon booking

\$16.50 per person

### Ice Cream Cone

#### MENU #2

Delicious and refreshing soft serve ice cream cone

Choice of chocolate, vanilla or swirl

\$4.75 per person

Available seasonally

### Hot Chocolate & Cookie

#### MENU #3

Hot chocolate

House-made cookie

\$6.00 per person

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# THE COFFEE SHOP

## Food Ticket

### Coffee Shop food ticket

Year round

\$15.00    \$25.00

### Coffee Shop & Blue Poppy Restaurant food ticket

Seasonally

\$15.00    \$25.00

- Redeemable on all à la carte regular priced menu items.  
Daily selection varies based on availability
- Tickets are for individual use only
- Reserved group seating not included
- Tickets are non-refundable

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# CAROUSEL ROOM

## Carousel Room Meetings & Other

### Room Charges

Includes room set-up and ice water service
Morning, Afternoon or Evening only \$195.00
Morning/Afternoon or Afternoon/Eve \$295.00
All day \$395.00

### Meeting Enhancements

#### Beverages

Freshly brewed Coffee/Decaf Coffee/Tea Service

12 cup Thermos	each \$28.00
20 cup Thermos	each \$38.00

Above includes a selection of tea and all condiments

Assorted regular and diet soft drinks (on consumption) each \$3.50

Sparkling water (on consumption) each \$3.50

#### Baked goods

Freshly baked mini muffins and croissants per person \$4.50

Freshly baked scones per person \$4.50

Assorted cookies per person \$3.00

#### Fruit

Basket of whole fruit (seasonal 6 pieces) each \$8.00

Assorted sliced melons and fruit (seasonal) per person \$6.00

#### Additional choices

Assorted individual yogurt selection (on consumption) each \$3.00

Imported & Canadian cheese & crackers per person \$6.00

Fresh vegetables with house-made dip per person \$6.00

Sandwich platter (serves 4-6) \$30.95

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# CAROUSEL ROOM

## Lunch Breaks

### Garden View Buffet

Assorted seasonal house-made gourmet sandwiches

Mixed greens with balsamic dressing

Coffee and tea

\$23.95 per person

### Rose Carousel Buffet

Assorted seasonal house-made gourmet sandwiches

Mixed greens with balsamic dressing

Fresh vegetable crudités and assorted house-made dips

Sliced fresh fruit

Assorted house-made sweets

Coffee and tea

\$33.95 per person



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# ADDITIONAL OFFERINGS

## Receptions

### Canapés

Minimum 2 dozen of each selection

Smoked Albacore tuna with mango cilantro chutney  
Served in an Asian spoon

Coconut crusted prawn with sweet chili aïoli

Smoked wild B.C. salmon on rye toast  
Dijon cream cheese and pickled red onions

Panko crusted house-made smoked fish cakes  
with tarragon aïoli

Boursin cheese with candied pecans  
red grapes and apricot glaze on a sourdough baguette

Vine ripened tomato bruschetta with  
Padano cheese and basil pesto

Crispy Cowichan Valley chicken thigh  
and caramelized onion  
Served on a potato galette

Seared Canadian AAA beef tenderloin  
truffle aïoli and crispy shallots

Vine ripened tomato and gin gazpacho shooters

\$28 per dozen

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# ADDITIONAL OFFERINGS

## Reception Enhancements

(minimum 20 persons)

### A Selection of Fine Cheese

Local and international cheese

Assorted breads and crackers

\$8.00 per person

### Fresh Vegetable Crudité

Fresh seasonal vegetables

Assorted house-made dips and condiments

\$6.00 per person

### Smoked B.C. Salmon

Cream cheese, capers, pickled onions

Assorted breads and crackers

\$9.00 per person

### West Coast Seafood Market

Fresh oysters, cracked crab claws, jumbo prawns

Mussels, clams and sautéed scallops

\$15.00 per person

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# ADDITIONAL OFFERINGS



## Garden Barbecue Venue

Available May 15<sup>th</sup> through September 15<sup>th</sup>  
(except Firework Saturdays)

- Dine alfresco under tents
- Located in a picturesque private lawn area
- Tables are set with checkered table cloths, candles, linen napkins and silverware
- Bar service available upon request

Event charge - up to 225 persons \$7750  
250 persons \$8750  
300 max \$9752

### Garden Buffet

A selection of traditional items including:

Yukon Gold potato salad with grainy Dijon dressing

Vine ripened tomato and basil salad with balsamic vinaigrette

Caesar salad with rosemary-infused croutons and aged Parmesan cheese

Buttered corn on the cob

Assortment of freshly baked breads

Cowichan Valley free-run chicken breasts

Marinated wild B.C. salmon fillets

Pink peppercorn-dusted rib-eye steaks

Chef's selection of potato

Local berry crumble with whipped cream

Grand Marnier chocolate ganache torte

Fresh fruit flan with vanilla scented whipped cream

Selection of fresh fruit juices and assorted chilled beverages

\$75.00 per person

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# ADDITIONAL OFFERINGS

## Licensed Bar Services

### The Dining Room Restaurant

Red and White House Wine (6oz)	\$13.00
Local sparkling wine (5oz)	\$11.00
Local craft beer (355mL bottle)	\$9.00
Local craft beer (650mL bottle, table service only)	\$13.00
Local draft beer (500mL, table service only)	\$10.00
Local craft spirits (1oz)	\$11.00
Cocktails (1.5oz, table service only)	\$13.00
Martinis (2oz, table service only)	\$16.00
Soft drinks	\$4.00
Juice	\$5.00
Sparkling mineral water	\$5.00
Non-alcoholic beer	\$5.50

### The Blue Poppy Restaurant

Red and White House Wine (6oz)	\$12.00
Local craft beer (341mL bottle)	\$7.50
Local craft spirits (1oz)	\$11.00
Soft drinks	\$4.00
Juice	\$5.00
Sparkling mineral water	\$5.00
Non-alcoholic beer	\$5.50

### Set-up Charges

If consumption is less than \$400 net per bar set-up, a labour charge of \$20 per hour will apply for each bartender at a minimum rate of 4 hours. On statutory holidays, the labour charge is \$30 per hour. Prices are subject to service charge and tax.

## Wine Service

### The Dining Room Restaurant & The Blue Poppy Restaurant

#### House Wines

House White (750ml)	\$44.00
House Red (750ml)	\$44.00
House Sparkling (750ml)	\$55.00

As a 'Serving it Right' establishment we reserve the right to refuse service to any individual who appears intoxicated.

Prices are subject to service charge and tax  
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#### Select & Premium Bottled Wines

The Dining Room Restaurant carries over 50 wines from British Columbia, as well as a selection of sparkling wine, Champagne, Port & Sherry. Please inquire for our most current selection and pricing.

Special Orders are available upon request.

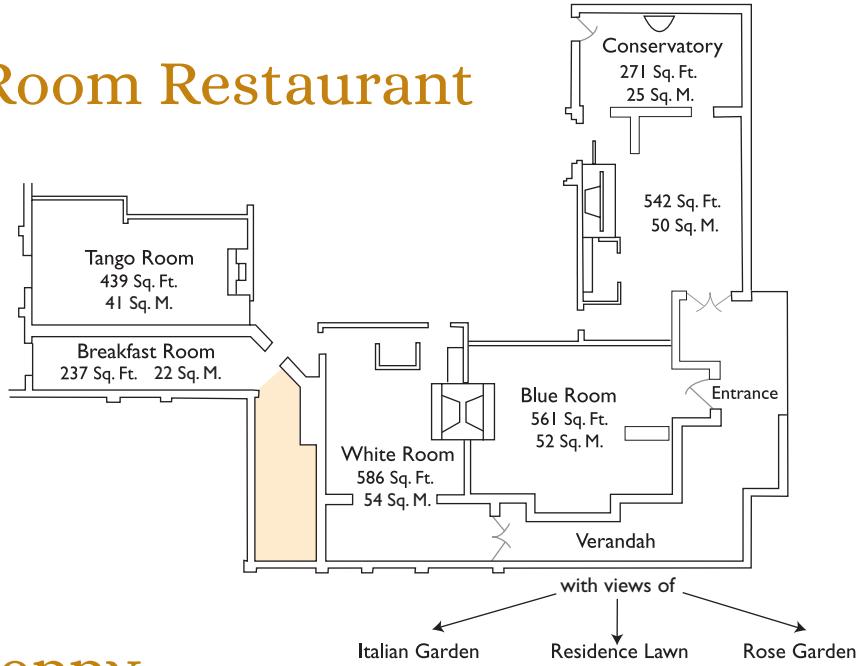
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# ADDITIONAL OFFERINGS

## The Dining Room Restaurant

### Capacity

Stand-up	Sit down
200	120



## The Blue Poppy Restaurant

### Capacity

Stand-up 400

### Capacity - Buffet Room

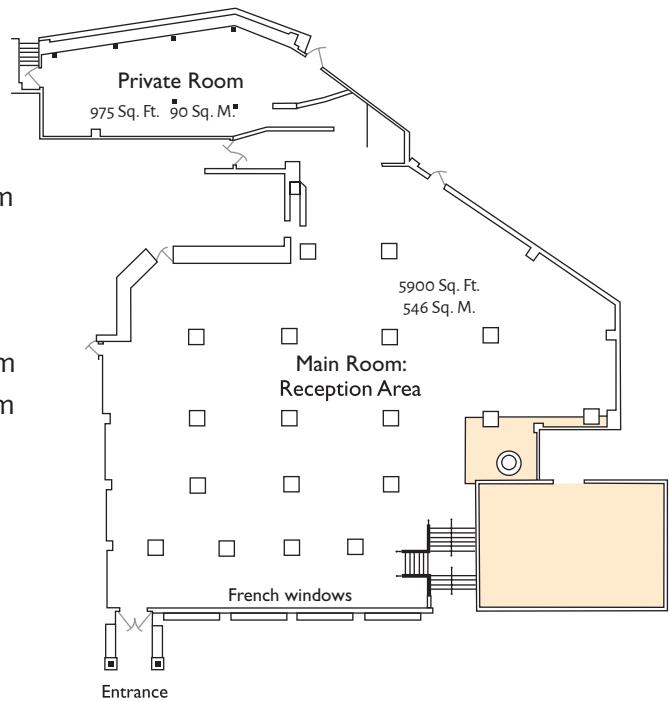
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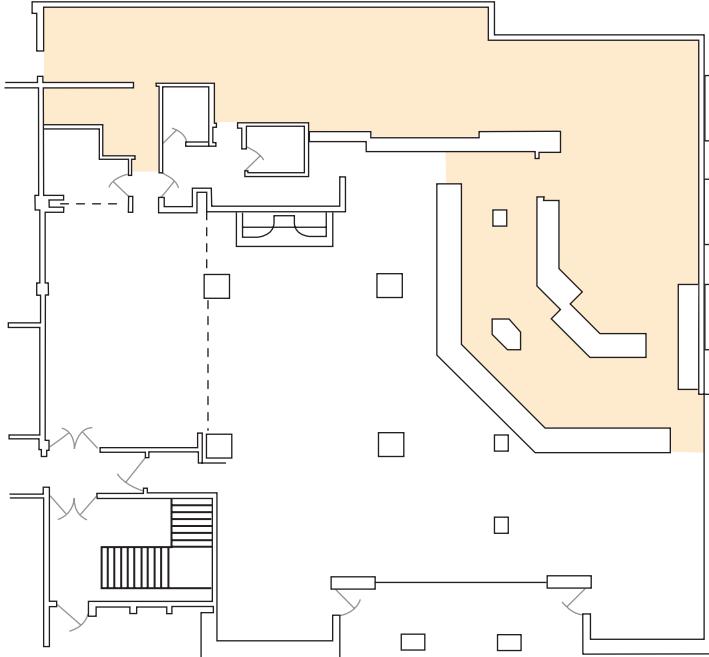


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# ADDITIONAL OFFERINGS

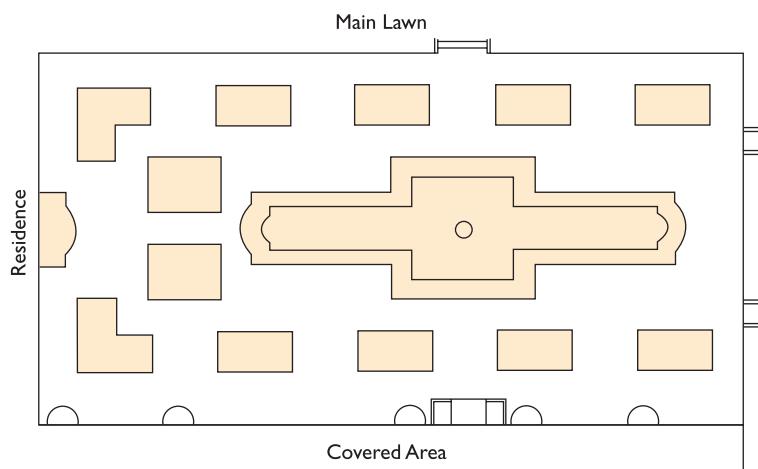


## The Coffee Shop Capacity

Stand-up	Sit down
150	N/A

## The Italian Garden Capacity

Stand-up	Sit down
300	N/A



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