

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



The Butchart Gardens.

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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 aioli

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

Panko crusted house-made smoked fish cakes
with tarragon aioli

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 aioli and crispy shallots

Vine ripened tomato and gin gazpacho shooters

\$28 per dozen

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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

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.

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

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