



# STEAMSHIP

Grill & Bar

GROUP MENUS

winter 2023

[www.STEAMSHIPGRILL.com](http://www.STEAMSHIPGRILL.com)



# HISTORIC LOCATION

We were inspired by the historical significance of our surroundings. Built in 1924, the Heritage Steamship Terminal building is an important landmark in the history of Victoria, BC. Designed by Francis Rattenbury in the Beaux-Arts style, it was the building that welcomed steamship passengers from all over the world. Now open to the public with a gift shop commemorating the history, the Heritage Steamship Terminal is a great place to enjoy a delicious seafood meal.

From intimate gatherings of 8 in our private meeting room, to celebrations of 30 in our main dining room to a full restaurant reception of up to 120 guests, we can help you plan your event!

For more information on minimum spends, menus and dates, please contact our restaurant manager, at [gmss@xtramile.ca](mailto:gmss@xtramile.ca)

For reservations of parties of 6 or less, please use our system on [Yelp.ca](https://www.yelp.ca)

For non-private parties of 8+ guests, please contact our locations directly via telephone or email provided above

470 Belleville Street, Victoria, BC V8V 1W9 778.433.6736 | [gmss@xtramile.ca](mailto:gmss@xtramile.ca)





# THE SPACES

No matter the celebration, we have the space to help host your event. Our private meeting room has access to its own private television for presentation purposes. Our main dining room can host seated dinners of up to 30 guests, and our lounge area can host up to 40 seated with direct access to our full-service bar.

With unparalleled views of the Victoria Harbour, our outdoor patio can also host upwards of 200 guests, with a private bar and umbrella heaters to keep you warm.

## OCCUPANCY:

ALCOVE:  
Plated | 8

DINING ROOM:  
Family Style | 30  
Buffet | 30  
Reception | 40  
Plated | 30\*

LOUNGE:  
Family Style | 28  
Buffet | 40  
Reception | 50  
Plated | 30\*

PATIO\*\*:  
Family Style | 120  
Buffet | 120  
Reception | 200  
Plated | 30\*

\*pre-order may be required

\*\*weather dependent







## CANAPES PRICE PER DOZEN

### COLD CANAPES

CROSTINIS (gf – substitute crostinis for cucumber slices)

- GOAT CHEESE BRUSCHETTA • \$32  
toasted crostinis, local goat cheese, fresh bruschetta, balsamic reduction
- CRANBERRY BRIE • \$32  
toasted crostinis, dried cranberries, pumpkin seeds, melted brie
- PRAWN SALSA • \$38  
toasted crostinis, grilled garlic butter prawn, mango salsa
- SMOKED SALMON • \$42  
toasted crostinis, garlic dill aioli, capers, pickled cabbage

TUNA TATAKI • \$52

Lightly seared Ahi tuna, avocado smash, coleslaw, on a crispy wonton cracker or cucumber slice

OYSTERS ON A HALF SHELL • \$42 (minimum 2 dozen)

Chef's selection of a dozen oysters, horseradish, mignonette sauce and lemon

PRAWN COCKTAIL • \$35

Perfectly chilled jumbo prawns, housemade cocktail sauce, lemon

SALADS (served buffet style)

- CAESAR • \$45  
crisp romaine lettuce, house-made croutons, parmesan, Caesar dressing
- ROASTED BEET (df\*/gf) • \$45  
arugula, roasted purpled and golden beets, local goat cheese\*, toasted hazelnuts, honey cider vinaigrette
- ARTISAN GREENS (df\*/gf) • \$40  
mixed greens, dried cranberries, hemp hearts, feta\*, basil balsamic vinaigrette

DRUNKEN DONUTS • \$12

Lightly fried until golden, dusted with powdered sugar and Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces on side for dipping

# CANAPES PRICE PER DOZEN

## HOT CANAPES

SLIDERS • \$56 (gf/df – substitute brioche bun for lettuce buns + 1)

- BEEF BURGER SLIDERS

Hand-pressed beef patty, aged & dark ale cheddar, sauteed onions, mustard on a toasted mini brioche bun

- VEGAN BURGER SLIDERS

Vegan burger patty, roasted beets, tomato salsa, avocado, vegan mayo on a toasted vegan bun

STRIPLOIN STEAK BITES (df/gf) • \$30

Grilled to a perfect medium-rare and seasoned with R special seasonings

## SATAY SKEWERS

- CHICKEN (df/gf) • \$50

Choice of: cider-herb marinade or Asian BBQ glaze

- PRAWN (df/gf) • \$55

Choice of: lemon garlic butter, Firecracker butter or mango rum glaze

- LAMB (df/gf) • \$55

Choice of: cider-herb marinade or Asian BBQ glaze

HOUSE MADE MEATBALLS • \$50

Pork & beef meatballs, choice of Asian BBQ sauce or tomato basil sauce

BRUSSELL SPROUTS (df\*/gf/v) • \$40

Crispy sprouts, drizzled in garlic butter, red chiles and parmesan cheese\*

CAULIFLOWER WINGS (df\*/v) • \$48

Cauliflower lightly-fried in a tempura batter, R hot and Ranch\* sauce on side

CRABCAKES • \$48

Mini version of our popular dish, local rock crab, cauliflower puree and lemon aioli

GYOZAS (df) • \$32

Pan seared shrimp potstickers, R poke sauce, Sriracha aioli, sesame seeds, green onion

# PLATTERS

## VEGETABLE (gf/v/vg)

Chef's selection of seasonal vegetables served with ranch, garlic dill and sriracha sauces. Examples include: carrots, grape tomatoes, cucumber, red pepper, cauliflower.

SERVES 20 • \$50

SERVES 40 • \$95

SERVES 60 • \$140

## FRUIT (gf/v/vg)

Chef's selection of seasonal fruit. Examples include: pineapple, raspberries, grapes, watermelon, blueberries, honeydew, oranges, cantaloupe, grapefruit.

SERVES 20 • \$65

SERVES 40 • \$120

SERVES 60 • \$180

## CHIPS & DIP (gf/v/vg)

Fresh cut tortilla chips, and a selection of R fresh tomato salsa, guacamole and shrimp & crab dip

SERVES 20 • \$70

SERVES 40 • \$125

SERVES 60 • \$185

## CHARCUTERIE

Chef's selection of meats and cheeses from our friends at Cioffi' Market & Deli, grainy mustard, olives, pickles, grapes.

SERVES 20 • \$150

SERVES 40 • \$210

SERVES 60 • \$280

## SUSHI (gf/df/v)

A mixture of R torched pressed sushi, Veggie Roll, and Tuna Poke Roll

SERVES 30 • \$150

SERVES 60 • \$300

## PASTA STATION

Choice of R Mac & Cheese or Lobster Ravioli, served buffet style

### MAC & CHEESE

SERVES 20 • \$60

SERVES 40 • \$120

SERVES 60 • \$175

### LOBSTER RAVIOLI

SERVES 20 • \$70

SERVES 40 • \$140

SERVES 60 • \$200

# FAMILY STYLE

## LUNCH

### OPTION ONE

MINIMUM 10 PEOPLE .  
\$27/PERSON

- One (1) choice of family style salad
- Two (2) choices of handhelds
- One (1) choice of family style side

### OPTION TWO

MINIMUM 10 PEOPLE .  
\$35/PERSON

- One (1) choice of family style salad
- Two (2) choices of family style sides
- One (1) choice of family style entrée

## DINNER

### OPTION ONE

MINIMUM 20 PEOPLE .  
\$40/PERSON

- One (1) choice of family style salad
- Two (2) choices of family style sides
- Two (2) choices of family style entrees

### OPTION TWO

MINIMUM 20 PEOPLE .  
\$60/PERSON

- One (1) choice of family style salad
- Three (3) choices of family style sides
- Three (3) choices of family style entrée
- One (1) choice of family style dessert

# BUFFET

## LUNCH

### OPTION ONE

MINIMUM 10 PEOPLE .  
\$32/PERSON

- One (1) choice of salad
- One (1) choice of side
- Two (2) choices of handhelds

### OPTION TWO

MINIMUM 10 PEOPLE .  
\$39/PERSON

- One (1) choice of salad
- Two (2) choices of sides
- One (2) choices of entrée

## DINNER

### OPTION ONE

MINIMUM 20 PEOPLE .  
\$45/PERSON

- One (1) choice of salad
- Two (2) choices of sides
- Two (2) choices of entrees
- One (1) choice of dessert

### OPTION TWO

MINIMUM 20 PEOPLE .  
\$65/PERSON

- One (2) choices of salad
- Three (3) choices of sides
- Three (4) choices of entrée
- One (1) choice of dessert



# FAMILY STYLE & BUFFET OPTIONS

## SALADS

### ARTISAN GREENS SALAD (df\*/gf)

Mixed greens, dried cranberries, pumpkin seeds, feta\*, basil balsamic vinaigrette

### CAESAR SALAD (gf\*)

Crisp romaine lettuce, sourdough croutons\*, parmesan, Caesar dressing

### ROASTED BEET SALAD (df\*/gf)

Arugula, roasted purple and golden beets, local goat cheese\*, toasted hazelnuts, honey cider vinaigrette

### ADD-ONS: \$6/PERSON

SALMON · PRAWNS · STEAK · CHICKEN

## HANDHELDS

### JAME'S BAY BURGER

Hand-pressed beef patty, dark ale cheddar, mustard aioli, crispy onion strings, maple-smoked bacon, vine-ripened tomato on a toasted brioche bun

### CIDER CHICKEN

Cider marinated chicken breast, greens, brie, orange mint aioli, crispy bacon and avocado on a toasted filone bun

### VEGANATOR

Vegan patty, vegan cheddar, vegan mayo, roasted beets, avocado and salsa on a toasted vegan multi-grain bun

### B.L.T.A.

Crispy maple bacon, iceberg lettuce, vine-ripened tomatoes, olive oil aioli, chipotle aioli and avocado on a toasted filone bun

# FAMILY STYLE & BUFFET OPTIONS

## ENTREES • (ADDITIONAL ENTRÉE + \$6 PER PERSON)

### ROASTED SALMON

- CAPER LEMON DILL – lemon, fresh herbs, capers, grape tomatoes
- MAPLE MUSTARD GLAZE – grainy mustard, sweet maple

### ROASTED CHICKEN BREAST

- GARLIC CIDER – cider marinated, fresh herbs, garlic butter
- ASIAN BBQ – garlic, ginger, sweet soy, chilis

### GRILLED SIRLOIN

- LEMON CAPER BUTTER – garlic butter, lemon
- ASIAN BBQ – garlic, ginger, sweet soy, chilis

### NEW YORK STRIPLOIN with PEPPERCORN (+\$6 PER PERSON)

### TOMATO BASIL LINGUINI (v/vg)

al dente linguini in a bed of house made tomato basil sauce with roasted red peppers, fresh basil and feta cheese

### SHRIMP LINGUINI

wild Argentinian red shrimp, grape tomatoes, arugula, whiskey crab sauce, salsa verde

## SIDES

GARLIC MASHED POTATOES • CRISPY CAULIFLOWER • BASMATI RICE

SEASONAL VEGETABLES • KENNEBEC FRIES • R MAC & CHEESE

LOBSTER RAVIOLI (+\$6 PER PERSON)

## DESSERTS

DRUNKEN DONUTS with Kahlua Nutella, whisky caramel and Lemon-cello sauces

SEASONAL CHEESECAKE New York style cheesecake with seasonal berry compote



# PLATED DINNERS

## OPTION ONE

MAXIMUM 35 PEOPLE\* · \$27/PERSON

### • 1<sup>ST</sup> COURSE (choose one)

GOLDEN BEET SALAD – arugula, roasted gold and purple beets, toasted hazelnuts, local goat cheese

CAESAR SALAD – mixed greens, dried cranberries, pumpkin seeds, feta

WESTCOAST CHOWDER – Westcoast meets New England with this creamy, white chowder with a great mix of our local seafood offerings

### • 2<sup>ND</sup> COURSE (choose one)

LOCAL HARVEST BOWL (v/vg)

Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese, hemp hearts, grilled avocado with basil balsamic vinaigrette  
– add chicken, shrimp, or crispy tofu + \$4.95

PACIFIC COD & CHIPS

Beer-battered cod, Kennebec fries, coleslaw house-made tartar sauce

JAMES BAY BURGER

Hand-formed beef patty, vine-ripened tomatoes, crispy onion strings and maple smoked bacon, dark ale cheddar, smoked alder salts, served with Kennebec fries  
– substitute for Vegan patty

TUNA POKE BOWL

Mixed greens, sushi rice, sesame noodles, carrots, grape tomatoes, mango, edamame, green onion, miso vin, Sriracha aioli, toasted sesame seeds and poke sauce

## OPTION TWO

MAXIMUM 35 PEOPLE\* · \$39/PERSON

### • 1<sup>ST</sup> COURSE (choose one)

GOLDEN BEET SALAD – arugula, roasted gold and purple beets, toasted hazelnuts, local goat cheese

COCONUT PRAWNS – panko and coconut crusted prawns, fried until golden with mango rum sauce for dipping

WESTCOAST CHOWDER – Westcoast meets New England with this creamy, white chowder with a great mix of our local seafood offerings

### • 3<sup>RD</sup> COURSE (family style)

DRUNKEN DONUTS

Lightly fried and golden mini donuts, dusted in powdered sugar with Kahlua Nutella, whisky caramel, and lemon-cello dips

### • 2<sup>ND</sup> COURSE (choose one)

LOCAL HARVEST BOWL (v/vg)

Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese, hemp hearts, grilled avocado with basil balsamic vinaigrette  
– add chicken, shrimp, crispy tofu or salmon (+ 4.95)

JAMES BAY BURGER

Hand-formed beef patty, vine-ripened tomatoes, crispy onion strings and maple smoked bacon, dark ale cheddar, smoked alder salts, served with Kennebec fries

ASIAN SPICED PORK CHOP

10oz bone-in center cut pork chop, in a Mongolian BBQ glaze, with garlic mashed potatoes and seasonal vegetables

7oz STEAK FRITES

35-day aged AAA sirloin, roasted garlic butter and served Medium Rare with fresh-cut Kennebec fries and chipotle aioli for dipping

TUNA POKE BOWL

Mixed greens, sushi rice, sesame noodles, carrots, grape tomatoes, mango, edamame, green onion, miso vin, Sriracha aioli, toasted sesame seeds and poke sauce

\* ALL MENUS INCLUDE STARBUCKS® COFFEE & TEA SERVICE

# PLATED DINNERS cont'd

## OPTION THREE

MAXIMUM 35 PEOPLE\* · \$47/PERSON

### • 1<sup>ST</sup> COURSE (choose one)

GOLDEN BEET SALAD – arugula, roasted gold and purple beets, toasted hazelnuts, local goat cheese

ARTISAN GREENS – mixed greens, dried cranberries, pumpkin seeds, feta

WESTCOAST CHOWDER – Westcoast meets New England with this creamy, white chowder with a great mix of our local seafood offerings

COCONUT PRAWNS – panko and coconut crusted prawns, fried until golden with a mango rum sauce on the side

### • 3<sup>RD</sup> COURSE (family style)

CHEF'S SEASONAL SELECTION

A fine seasonal selection mixed in with Steamship favourites

## OPTION FOUR

MAXIMUM 35 PEOPLE\* · \$60/PERSON

### • 1<sup>ST</sup> COURSE (family style)

TUNA TATAKI – seared Ahi tuna on crispy wontons, fresh avocado smash, blistered jalapenos and ginger spice dip  
CALAMARI – crispy calamari, onions, jalapenos served with fresh lemon and garlic dill sauce

### • 2<sup>ND</sup> COURSE (choose one)

GOLDEN BEET SALAD – arugula, roasted gold and purple beets, toasted hazelnuts, local goat cheese

CAESAR SALAD – crisp romaine, house-made croutons, lemon, parmesan and house-made dressing

WESTCOAST CHOWDER – Westcoast meets New England with this creamy, white chowder with a great mix of our local seafood offerings

### • 4<sup>TH</sup> COURSE (family style)

CHEF'S SEASONAL SELECTION

A fine seasonal selection mixed in with Steamship favourites

### • 2<sup>ND</sup> COURSE (choose one)

LOCAL HARVEST BOWL (v/vg)

Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese, hemp hearts, grilled avocado with basil balsamic vinaigrette  
– add chicken, shrimp, salmon or crispy tofu

SEAFOOD LINGUINI

Al dente linguini, wild shrimp, steelhead, whiskey lobster sauce, arugula, and garlic toast

ASIAN SPICED PORK CHOP

10oz bone-in center cut pork chop, in a Mongolian BBQ glaze, with garlic mashed potatoes and seasonal vegetables

TUNA POKE BOWL

Mixed greens, sushi rice, sesame noodles, carrots, grape tomatoes, mango, edamame, green onion, miso vin, Sriracha aioli, toasted sesame seeds and poke sauce

7oz SIRLOIN & PRAWNS

35-day aged AAA sirloin, roasted garlic butter and served Medium Rare with mashed potatoes, seasonal vegetables, grilled prawn skewer and whiskey crab sauce on the side

### • 3<sup>RD</sup> COURSE (choose one)

LOCAL HARVEST BOWL (v/vg)

Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese, hemp hearts, grilled avocado with basil balsamic vinaigrette  
– add: chicken, shrimp, salmon or crispy tofu

SEAFOOD LINGUINI

Al dente linguini, wild shrimp, steelhead, whiskey lobster sauce, arugula, and garlic toast

ASIAN SPICED PORK CHOP

10oz bone-in center cut pork chop, in a Mongolian BBQ glaze, with garlic mashed potatoes and seasonal vegetables

7oz SIRLOIN & PRAWNS

35-day aged AAA sirloin, roasted garlic butter and served Medium Rare with mashed potatoes, seasonal vegetables, grilled prawn skewer and whiskey crab sauce on the side

7oz LOCAL STEELHEAD

from our local shores, a 7oz Steelhead salmon grilled and seasoned to perfection, served with mashed potatoes, seasonal vegetables and our whiskey crab sauce

\* ALL MENUS INCLUDE STARBUCKS® COFFEE & TEA SERVICE



# THE FINE PRINT

## EXCLUSIVITY

- You will have exclusive use of the entire area that you reserve. For restaurant buyouts, you will have exclusive use of the entire dining room, lounge and/or patio (weather permitting).

## AGREEMENT

- A signed booking agreement with a valid credit card number is required to reserve the event space requested. The credit card used for the agreement must not expire prior to the scheduled event date. Credit card information is kept securely on file.

## END TIMES

- Events falling on Friday or Saturday must end by 12:00am, with last call at 11:45pm
- Events falling on Sunday or Monday must end by 10:30pm, with last call at 10:00pm
- Events falling Tuesday – Thursday must end by 11:00pm, with last call at 10:30pm

## WHAT'S INCLUDED

- Access to our sound system and WIFI.
- Access to widescreen TV in Alcove via HDMI connection
- In-house tables, chairs, flatware and glassware
- Event staffing
- Please note that event duration over and beyond 8 hours is subject to an increase in minimum spend.

## WHAT'S NOT INCLUDED

- Chair covers, table linens and additional linens
- Coordination of external suppliers
- Any tableware or glassware required outside of STEAMSHIP is the responsibility of the client
- Floral arrangements and additional décor are the responsibility of the guest

## MUSIC

- In-house playlist is provided, or iPod connection is available for full restaurant buyouts
- DJs are required to play through our in-house sound system (not external speakers or amplified music)
- One-piece acoustic musicians, small bands, or similar are subject to approval from the Event Manager

## FOOD SERVICE

- We offer family-style, buffet, and plated lunch and dinner options, along with canapes and platters
- Plated dinner menu has a maximum guest count of 40 guests. A pre-order may be required depending on time of event, and/or guest count increases.
- Happy Hour and feature food menu prices do not apply for private events unless discussed with Event Manager prior to event date
- Guests may bring in their own desserts at \$2 charge per person

## ALCOHOL & BAR SERVICE

- We are proud to present a wonderful selection of wine, beer and cocktails for our private events. Because we are continually improving our offerings, our menus change often\*
- After reaching your minimum spend, all alcohol provided in-house is charged based on consumption
- A corkage fee of \$30 per 750ml bottle applies to all outside bottles of wine
- Happy Hour and feature drink menu prices do not apply for private events unless discussed with Event Manager\*
- There are a number of different options for the bar:

HOST BAR: Host is responsible to pay for beverages ordered by their guests

CASH BAR: Guests are responsible to pay for their own beverages at the time of ordering

TICKETS: Tickets are given to guests to purchase beverages at the bar. The host is responsible for this tab and guests are able to purchase additional beverages at a cash bar following the use of their tickets

CUSTOM: We are happy to work with requests to accommodate any budget\*

## PARKING & ACCESSIBILITY

- There is no designated restaurant/gallery parking
- Limited pay parking at surrounding hotels
- Within 3-15 minute walking distance from surrounding hotels and downtown district
- Closest bus stop is Legislature Terminal, which is a 5-minute walk south on Government Street.

\*Can be discussed in further detail with Events Manager

# FREQUENTLY ASKED QUESTIONS

## CAN I ORDER FROM THE STEAMSHIP MENU FOR MY EVENT?

No. To ensure availability and guest experience, all food must be pre-ordered from The STEAMSHIP Group Menus.

## BILLING?

- A deposit may be required to secure your event
- If the minimum spend is not met, the guest is required to pay the remaining balance.
- All food, beverages and services are subject to 5% GST, 10% Liquor Tax and 18% service charge.
- The entire bill must be paid upon completion of the event
- We accept cash, STEAMSHIP gift cards and all major credit cards
- No personal cheques accepted

## WHEN CAN I GAIN ACCESS TO THE EVENT SPACE?

- Daytime events access can be accommodated from 9:30am
- Event events access can be accommodated from 4:00pm\*

## WHAT SHAPE AND SIZE ARE THE TABLES?

- All main restaurant tables are a mixture of rectangular low tables, and booth seating
- Alcove is one low rectangular table
- All main patio tables are low rectangle, 2' x 2.5' tables

## ARE THERE ANY RESTRICTIONS OR RULES ABOUT ENTERTAINMENT?

- DJs are required to play through our in-house sound system (no external speakers or amplified music)
- One-piece acoustic musicians, small bands or similar are subject to approval from the Event Manager
- Noise restrictions are in place at 10:00pm according to Victoria bylaws for outdoor seating. Please respect our neighbours when enjoying yourselves on our patio and exiting our premises

## HOW CAN I PREVIEW THE FLOOR PLAN?

Customized floor plans can be provided\*

## ARE THERE ANY RESTRICTIONS WITH DÉCOR?

- STEAMSHIP does not permit anything to be nailed or attached to the walls, unless approved by the Event Manager
- The use of confetti or rice is not permitted on our premises
- All décor must be taken down and removed by the end of the night
- Live flame candles must be in a votive that is taller than the flame of the candle. Taper candles are not permitted

## HOW INVOLVED IS THE EVENT MANAGER OR COORDINATOR IN A TYPICAL EVENT?

- The Event Coordinator will be your liaison for the entire event. Please note, that their responsibilities are primarily in maintaining service of food, beverage, and staffing, as well as flow and timing
- You may wish to hire an external event planner to supervise miscellaneous duties, such as décor.

## WHEN WILL OUR FINAL CONFIRMATION MEETING TAKE PLACE?

Majority of details will be discussed via email. 3-6 weeks prior to the event date, during which all details of food, beverages and timing must be confirmed.

## WHEN DOES ROMERS NEED THE FINAL GUEST COUNT AND ANY ALLERGIES/DIETARY RESTRICTIONS?

- 14 business days, minimum, prior to event, must be provided in writing in regards to menus and restrictions.
- A final guest count and any layout related changes are required 48 hours prior to event. You will be billed according to this guaranteed number of guests or the actual number – whichever is greater. If no final guest count is received, you will be billed for the expected number of guests as per the most recent email conversation

## WHAT IS YOUR CANCELLATION POLICY?

- Cancellations must be received in writing
- If less than 30 days notice (or discussed upon timeline), cancellation fee of 30% of guaranteed minimum spend will be charged to the credit card on the agreement form
- Exceptions may be made

\*Afternoon events may go until 4:00pm or later, Evening events on certain dates may have later access time to venue