



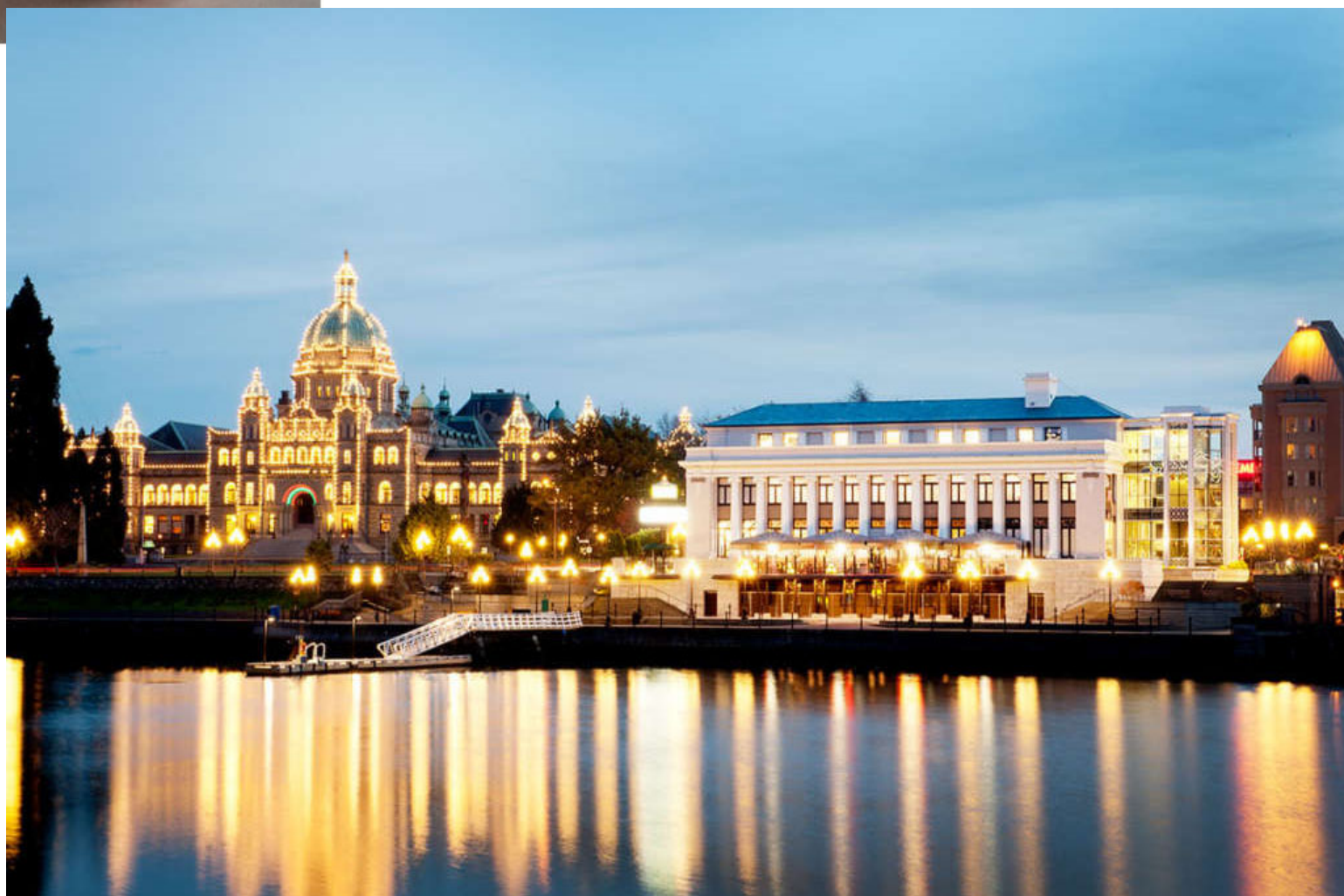
STEAMSHIP

Grill & Bar

GROUP MENUS

2025

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. The Heritage Steamship Terminal is a great place to come in relax and enjoy a delicious seafood meal.

From intimate gatherings of 10 in our private meeting room, to celebrations of 40 plus 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 one of our restaurant managers at gmss@xtramile.ca or asstss@xtramile.ca

For reservations of parties of 6 or less, please use our system on- [open table.ca](https://opentable.ca)
For non-private parties of 8 or more guests, please contact our location directly via email provided above



THE SPACES

No matter the celebration, we have the space to help host your event. Our main dining room can host seated dinners of up to 40 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 umbrella heaters to keep you warm.



OCCUPANCY:

ALCOVE:

Plated | 8

DINING ROOM:

Reception | 80

Plated | 54*

LOUNGE:

Reception | 50

Plated | 44*

PATIOMin**

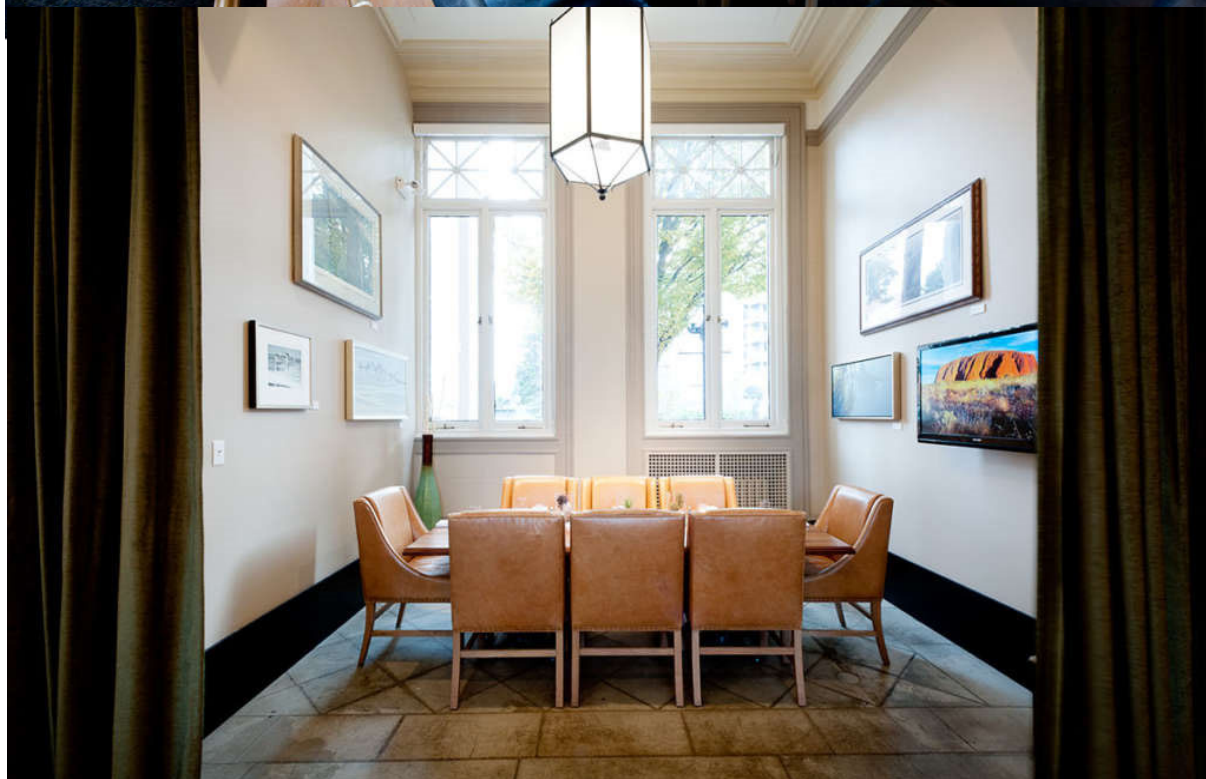
100-200 max

Full buy out
only

Reception style

Buffet- seated

Plated-seated



*pre-order may be required

**weather dependent



STEAMSHIP

Grill & Bar

RECEPTION MENU

Canapes are served passed around by servers.
Perfect for casual events. Stationed items and platters are served on a buffet table for guests to serve themselves. Mix & match to create your custom menu!
Enhance your plated or buffet dinner by ordering appetizers from the reception menu

PLATTERS & STATIONS

served buffet style

SALADS SERVES 12 PERSONS

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) • \$45

mixed greens, dried cranberries, glazed pecans, goat cheese*, honey cider or basil balsamic vinaigrette

PLATTERS

CRUDITES (GF/V/VG)

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

20ppl \$60 | 40ppl \$110 | 60ppl \$160

FRUIT (GF/V/VG)

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

20ppl • \$75 | 40ppl • \$150 | 60ppl • \$225

CHIPS & DIP (GF/V/VG)

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

20ppl • \$70 | 40ppl • \$125 | 60ppl • \$185

CHARCUTERIE

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

20ppl \$150 | 40ppl \$210 | 60ppl \$280

SUSHI (GF/DF/V)

A mixture of torched pressed sushi, Cucumber, California and Tuna Poke Rolls

30ppl \$150 | 60ppl \$300

PASTA STATION SERVES 12 PERSONS

MAC & CHEESE (V)

cheddar ale sauce, toasted parmesan crumbs

20ppl \$85 | 40ppl \$160 | 60ppl \$225

LOBSTER RAVIOLI

lobster raviolis, topped with prawns, lemon butter, salsa verde

20ppl \$110 | 40ppl \$195 | 60ppl \$275

PASSED CANAPES

PRICE PER DOZEN (min 2 doz)

TUNA TATAKI (GF*) • \$52

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

OYSTERS ON A HALF SHELL (GF) • \$34

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

PRAWN COCKTAIL (GF) • \$50

Perfectly chilled jumbo prawns, house made cocktail sauce, lemon

HOUSE MADE MEATBALLS • \$50

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

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, hot butter sauce and Ranch* sauce on side

CRABCAKES (GF) • \$55

A mini version of our popular dish, local rock crab and lemon aioli

GYOZAS (DF) • \$32

shrimp stuffed gyoza's, poke sauce, Sriracha aioli, green onion, toasted sesame seeds

SIRLOIN STEAK BITES (GF) • \$75

Roasted garlic butter, Our special steak spices, balsamic glaze

SATAY SKEWERS PRICE PER DOZEN (min 2 doz)

CHICKEN SATAY SKEWERS (DF/GF*) • \$57

Choice of: Mango rum glaze or Asian BBQ glaze*

PRAWN SATAY SKEWERS (DF*/GF) • \$57

Choice of: lemon garlic butter* or mango rum glaze

PORTOBELLO MUSHROOM SATAY SKEWERS (DF/V) • \$57

Asian BBQ glaze and toasted sesame seeds

CROSTINIS PRICE PER DOZEN (min 2 doz)

GF Option - substitute crostini's for cucumber slices

GOAT CHEESE BRUSCHETTA (V) • \$32

toasted crostini, local goat cheese, fresh bruschetta, balsamic reduction

CRANBERRY BRIE (V) • \$32

toasted crostini, dried cranberries, glazed pecans, melted brie

PRAWN SALSA • \$38

toasted crostini, grilled garlic butter prawn, mango salsa

SMOKED SALMON • \$42

toasted crostini, garlic dill aioli, capers, pickled cabbage

SLIDERS PRICE PER DOZEN (min 2 doz)

BEEF BURGER SLIDERS

Hand-pressed beef patty, dark ale cheddar, crispy onions, mustard aioli on a toasted mini brioche bun

VEGAN BURGER SLIDERS (DF/V)

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

CHICKEN

Grilled chicken, avocado smash, brie, and roasted garlic aioli on a toasted brioche bun

DESSERTS

served passed - PRICE PER DOZEN (min 2 doz)

DRUNKEN DONUTS (V) • \$12

Lightly fried until golden, dusted with cinnamon sugar, hemp hearts, Kahlua Nutella for dipping

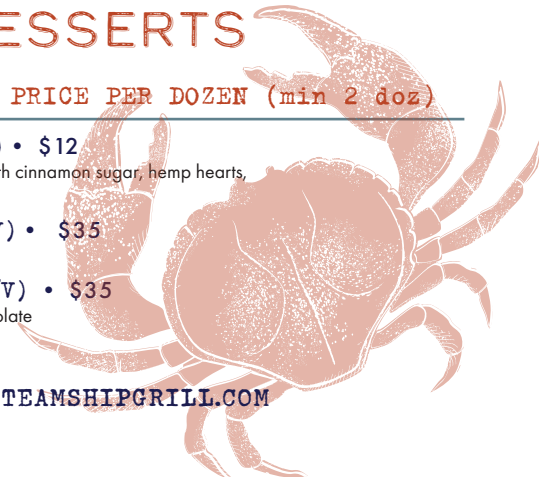
MINI CHEESE CAKES (V) • \$35

Seasonal berry compote

CHOCOLATE PATE (GF/V) • \$35

Red wine grape jelly & white chocolate

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STEAMSHIP

Grill & Bar

BUFFET MENU

Served on a buffet table for guests to serve themselves.
With a variety of dishes to choose from everyone gets exactly what they want! All Buffets include coffee & tea.
Appetizers can be added from the reception menus

BUFFET OPTIONS

RESTAURANT BUY-OUT ONLY

LUNCH OPTION ONE

\$36/PERSON

ONE (1) CHOICE OF SALAD

ONE (1) CHOICE OF SIDE

TWO (2) CHOICES OF HANDHELDS

LUNCH OPTION TWO

\$42/PERSON

ONE (1) CHOICE OF SALAD

TWO (2) CHOICES OF SIDES

ONE (2) CHOICES OF ENTRÉE

DINNER OPTION ONE

\$48/PERSON

ONE (1) CHOICE OF SALAD

TWO (2) CHOICES OF SIDES

TWO (2) CHOICES OF ENTRÉES

ONE (1) CHOICE OF DESSERT

DINNER OPTION TWO

\$64/PERSON

ONE (1) CHOICE OF SALAD

THREE (3) CHOICES OF SIDES

THREE (3) CHOICES OF ENTRÉE

ONE (1) CHOICE OF DESSERT

- BUFFET MENU OPTIONS -

SALADS

ARTISAN GREENS SALAD (DF*/GF)

Mixed greens, dried cranberries, glazed pecans, goat cheese, hone cider 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

SIDES

GARLIC MASHED POTATOES (GF/V)

ROASTED CAULIFLOWER (GF/V/DF)

HERBED BASMATI RICE (GF/V)

SEASONAL VEGETABLES (V)

KENNEBEC FRIES (V)

R MAC & CHEESE (V)

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 SANDWICH

Cider marinated chicken breast, greens, dark ale cheddar, crispy bacon
and avocado on a toasted baguette

VEGANATOR BURGER (V/ DF)

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, c
hipotle aioli and avocado on a whole grain bread

PIZZA MARGHERITA (V)

House made crust- house tomato sauce, flor di latte cheese, fresh basil leaves

PIZZA PEPPERONI

House made crust-smothered with premium pepperoni, mozzarella and roasted garlic

ENTRÉES

ROASTED SALMON WITH CHOICE OF SAUCE (GF*)

- CAPER LEMON DILL – lemon, fresh dill, capers, grape tomatoes
- OLD BAY BUTTER- Garlic dill sauce
- ASIAN BBQ* - pineapple salsa

ROASTED CHICKEN BREAST WITH CHOICE OF SAUCE (GF*)

- GARLIC CIDER – cider marinated, mango rum sauce
- ASIAN BBQ* – pineapple salsa

GRILLED SIRLOIN WITH CHOICE OF SAUCE (GF)

- WHISKEY CRAB BUTTER
- BOURSIN BUTTER- roasted wild mushrooms

TOMATO BASIL LINGUINI (V)

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

SHRIMP LINGUINI

Sautéed shrimp, grape tomatoes, arugula, whiskey crab sauce, salsa verde

PRIME RIB CARVING STATION +\$65per person (min 30pp)

24 hr cure, Slow roasted, Red wine aujus, horseradish cream

OYSTER/SHELLFISH STATION +\$85per person (min 30pp)

A selection of local oysters, Ahi tuna poke, Chilled prawns, snow crab legs,
lobster tails mussels & clams

DESSERTS

SEASONAL CHEESECAKE (V)

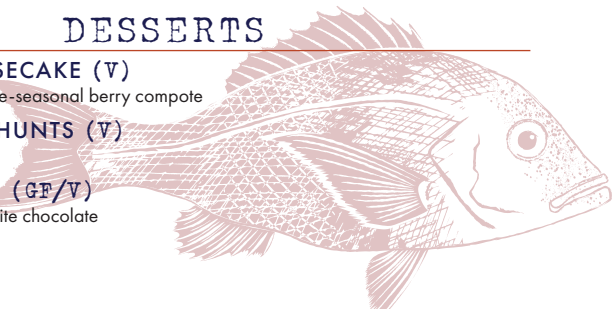
New York style cheesecake-seasonal berry compote

DRUNKEN DOUGHNUTS (V)

Kahula Nutella sauce

CHOCOLATE PATE (GF/V)

Red wine grape jelly & white chocolate



STEAMSHIP



PLATED MENUS

Servers take orders for individual guests. The most formal style event. Perfect for holiday parties & lunches
To enhance your menu add appetizers & platters from the reception menus.

INSIDE PASSAGE

\$43.95 PER PERSON

TO START

CHOICE OF ONE

SEAFOOD CHOWDER

creamy white, west coast seafood

CAESAR SALAD

house made dressing, roasted garlic croutons

ARTISAN GREENS

goat cheese, cranberries, glazed pecans, honey cider vinaigrette

COCONUT PRAWNS

mango rum sauce

ENTRÉE

CHOICE OF ONE

LOCAL BC STEELHEAD

lemon butter, coconut quinoa rice, seasonal vegetables

BONZAI HAWAIIAN POKE BOWL

Ahi tuna, sushi rice, greens, sesame noodles, sesame noodles, mango, pickled cabbage, edamame, poke sauce

SHRIMP LINGUINI

jumbo prawn, grape tomatoes, arugula, whiskey crab sauce, salsa verde

LOCAL HARVEST BOWL

crispy tofu, brown rice, quinoa, roasted vegetables, goat cheese

7OZ STEAK FRITES

35-day aged sirloin, AAA Alberta beef, arugula salad, basil balsamic vinaigrette

DESSERT

STEAMSHIP DOUGHNUTS

with our kahula nutella sauce

HOWE SOUND

35.95 PER PERSON

TO START

CHOICE OF ONE:

BOWL OF SEAFOOD CHOWDER

creamy white, west coast seafood

CAESAR SALAD

house dressing, roasted garlic croutons

ARTISAN GREENS

goat cheese, cranberries, glazed pecans, honey cider vinaigrette

ENTRÉE

CHOICE OF ONE:

JAMES BAY ORGANIC BEEF BURGER

dark ale cheddar, smoked bacon, vine ripened tomatoes, onion strings, served with fries or green salad
(may sub vegan patty)

LOCAL HARVEST BOWL

crispy tofu, brown rice, quinoa, roasted vegetables, goat cheese

LOCAL STEELHEAD (5OZ)

lemon butter, coconut quinoa rice, seasonal vegetables

PACIFIC COD & CHIPS

house made tartar sauce, fresh cut fries

DESSERT

STEAMSHIP DOUGHNUTS

with our kahula nutella sauce

HARBOURSIDE (LUNCH ONLY)

29.95 PER PERSON

TO START

CHOICE OF ONE:

BOWL OF SEAFOOD CHOWDER

creamy white, west coast seafood

CAESAR SALAD

house dressing, roasted garlic croutons

ARTISAN GREENS

goat cheese, cranberries, glazed pecans, honey cider vinaigrette

ENTRÉE

CHOICE OF ONE:

JAMES BAY ORGANIC BEEF BURGER

dark ale cheddar, smoked bacon, vine ripened tomatoes, onion strings, served with fries or green salad
(may sub vegan patty)

LOCAL HARVEST BOWL

crispy tofu, brown rice, quinoa, roasted vegetables, goat cheese

GRILLED CHICKEN SANDWICH

toasted baguette, aioli, vine ripe tomatoes, smoked bacon, dark ale cheddar, served with a choice of fries or a green salad

PACIFIC COD & CHIPS

house made tartar sauce, fresh cut fries

STEAMSHIP



PLATED MENUS

Servers take orders for individual guests. The most formal style event. Perfect for holiday parties & lunches
To enhance your menu add appetizers & platters from the reception menus.

CLIPPER

\$49.95 PER PERSON

TO START

CHOICE OF ONE:

SEAFOOD CHOWDER
creamy white, west coast seafood

CAESAR SALAD
house dressing, roasted garlic croutons

COCONUT PRAWNS
mango rum sauce

ARTISAN GREENS
goat cheese, cranberries, glazed pecans, honey cider vinaigrette

ENTRÉE

CHOICE OF ONE:

LOCAL BC STEELHEAD
lemon butter, coconut quinoa rice, seasonal vegetables

7OZ SIRLOIN & GRILLED PRAWNS
35 day aged AAA Alberta beef, garlic mashed potatoes, seasonal vegetables

SHRIMP LINGUINI
jumbo prawn, grape tomatoes, arugula, whiskey crab sauce, salsa verde

LOCAL FRASER VALLEY CHICKEN PARMESAN
two chicken breasts, tomato basil sauce, mozzarella, parmesan, grilled toast, herb pesto noodles.

WILD MUSHROOM RISOTTO
roasted vegetables, aged parmesan

DESSERT

STEAMSHIP DOUGHNUTS
with our kahula nutella sauce

PACIFIC

\$59.95 PER PERSON

PLATTERS FOR THE TABLE

CHILLED PRAWN COCKTAIL
poached, house made vodka cocktail sauce

TUNA TATAKI
crispy wontons, avocado smash, wasabi aioli, blistered jalapeno, ginger spice dip

TO START

CHOICE OF ONE:

WHISKEY CRAB BISQUE
truffled dill creme

CAESAR SALAD
house dressing, roasted garlic croutons

BANG BANG CHICKEN
honey sambal sauce

PACIFIC CAUGHT CALAMARI
jalapeños, onions, house tartar

ARTISAN GREENS
goat cheese, cranberries, glazed pecans, honey cider vinaigrette

ENTRÉE

CHOICE OF ONE:

7OZ LOCAL STEELHEAD TOPPED WITH WHISKEY CRAB SAUCE
coconut quinoa rice, seasonal vegetables

WEST COAST SEAFOOD PASTA
local mussels, shrimp, steelhead, whiskey crab sauce, salsa verde

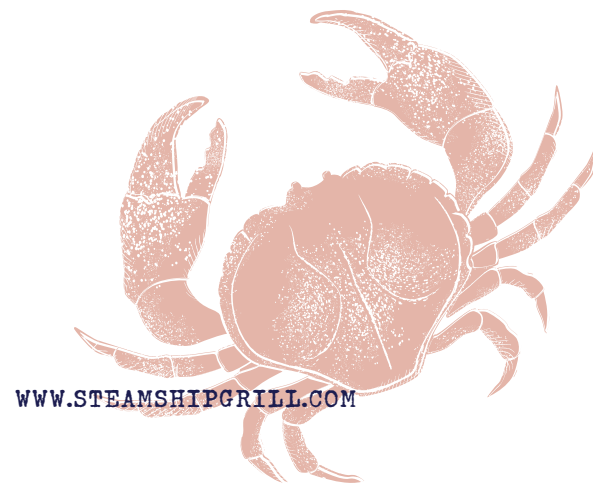
7OZ SIRLOIN & GRILLED PRAWNS
35 day aged AAA Alberta beef, garlic mashed potatoes, seasonal vegetables

LOCAL FRASER VALLEY CHICKEN PARMESAN
two chicken breasts, tomato basil sauce, mozzarella, parmesan, grilled toast, herb pesto noodles.

WILD MUSHROOM RISOTTO
roasted vegetables, aged parmesan

DESSERT

STEAMSHIP DOUGHNUTS
with our kahula nutella sauce



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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.
- 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
- 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 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?

- 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*

- 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 STEAMSHIP 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

ARE THERE ANY RESTRICTIONS WITH DÉCOR?

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