



# PRIVATE DINING

---

2026 Menu Selection

OCEAN7

RESTAURANT

AQUA

BISTRO & WINE BAR

# Welcome,

We are here to help you host a corporate retreat, brainstorming session or team-building workshop. With two sophisticated meeting spaces, and various package options for your private reception, we can ensure your intimate gathering takes place seamlessly. When you're done working for the day, your team can enjoy the Kingfisher's many amenities, including two exceptional restaurants and a restorative spa.



## The Kingfisher Room

*Max Capacity Seated at Tables: 40 Guests*

With 1,200 square feet, ample natural light and tables that can be configured as you like, The Kingfisher Room is the perfect place to achieve your goals as a team. Located adjacent to Ocean7 Restaurant and AQUA Bistro & Wine Bar, the room is equipped with an automated wall projector and VGA-HDMI connections.



## The Penthouse

*Max Capacity Seated: 6 Guests*

The Penthouse Suite PH1 makes an elegant meeting room with a table that seats six guests, a sleek kitchenette and incredible ocean views. The room is equipped with a widescreen smart TV. Inquire within for the current room rental fee.

# Private Dining Packages

*Curated by Executive Chef Danai Hongwanishkul*

At Ocean7 Restaurant and AQUA Bistro & Wine Bar, every dish is a reflection of Executive Chef Danai Hongwanishkul's refined approach to coastal cuisine – rooted in global technique, seasonal ingredients, and a deep respect for West Coast bounty. Whether you are hosting an intimate gathering or an elegant event, Chef Danai and his team craft thoughtful, flavour-driven menus that turn every occasion into a memorable culinary experience.

## Breakfast Buffet Selections

*For groups of 15 or more, prices per person:*

### CONTINENTAL BREAKFAST \$40 per person

Freshly Baked Croissant & Assorted Bread

Butter & Preserves

Fresh Sliced Fruit, House Granola & Yogurt

Smoked & Cured Salmon

Two River Charcuterie

Boiled Eggs

Dark Roast Coffee & Specialty Teas

### BISTRO BREAKFAST BUFFET \$46 per person

Variety of Freshly Baked Breakfast Pastries

Butter, Cream Cheese & Preserves

Fresh Seasonal Fruit Salad

House Granola & Yogurt

Scrambled Eggs

Bacon or Free-Range Chicken Sausage

Kennebec Hashbrown

Dark Roast Coffee & Specialty Teas

## Breakfast Enhancements

Croissants \$40 per dozen

Muffins \$40 per dozen

Sliced Seasonal Fruit \$9 per person

## Themed Breaks

*For groups of 15 or more prices are per person*

### REJUVENATION BREAK - \$14

Seasonal Sliced Fruit

Selection of Freshly Baked Cookies, Squares

### SPA BREAK - \$15

Individual Fruit, Yogurt

Pacific Mist Superfood Bars

Ancient Grains, Seeds, Local Honey

Sliced Fresh Seasonal Fruit

### CHIPS AND DIPS - \$14

House-made Kettle Chips, Corn Tortilla Chips, House-Made Salsa

### VALLEY REFRESH - \$14

Seasonal Vegetable Crudité

Selection of Domestic Cheeses, Crackers

### TWO RIVER CHARCUTERIE \$22

Rotation of Three Different Cured Meats & Salumi,

Seasonal Preserves, Olives, Raincoast Crackers, Crostini, Mustard

### COMOX TO QUALICUM CHEESE \$22

Valley Honey, Seasonal Preserves, Grapes, Raincoast Crackers, Crostini

## Lunch & Dinner Buffets

*For groups of 15 or more prices are per person*

### AQUA BISTRO BUFFET - \$85 per person

Green House Lettuce

Local Pickled Vegetables, Pickled Onion, Mustard Lady Shallot Dressing

Caesar Salad

Baby Gem, Grana Padano, Smoked Bacon Lardon,

Anchovy Crouton, Pickled Red Onion

Marinated Flank Steak

Surfside Mushroom Jus

Herb Marinated Chicken Breast

Blistered Cherry Heirloom Tomato, Olive Oil, Basil

Creative Farms Chinook Salmon

Preserved Lemon Velouté

Roasted Baby Potatoes

Comox Valley Cheddar Baked Mac & Cheese

Steamed Broccolini

Roasted Rainbow Carrots

Assorted Dessert Platter

### OCEAN7 BUFFET - \$105 per person

Comox Valley Heirloom Beet Salad

Natural Pastures Brie, Roasted Pear,

Walnut, Crispy Sage

Caesar Salad

Baby Gem, Grana Padano, Smoked Bacon Lardon,

Anchovy Crouton, Pickled Red Onion

West Coast Seafood Chowder

Manila Clams, Salt Spring Island Mussels,

Baby Shrimp, Finfish, Yukon Gold Potatoes, Charred Baguette

Bison Short Rib

Pearl Onion, Lardon, Mushroom, Red Wine Jus

Whole Roasted Chicken

Salsa Verde

BBQ Sablefish

Scallion Ginger Sauce, Charred Broccoli

Yukon Gold Potato Puree

Comox Valley Cheddar Baked Mac & Cheese

Roasted Heirloom Root Vegetables

Steamed Broccolini

Assorted Dessert Platter

# Buffet Enhancements

## Cold Selections

### BC Oysters

Apple Mignonette, Kingfisher XO, Horseradish, Charred Lemon  
\$42 per dozen

### Seacuterie

Candied Salmon, Smoked Albacore Tuna, Scallop Crudo, Yuzu Marmalade,  
Rainbow Seaweed Salad, Pickled Island Vegetables, Nori Potato Chips  
\$48 per platter

### Two River Charcuterie

Rotation of Three Different Cured Meats & Salumi, Seasonal Preserve, Olives,  
Raincoast Crackers, Crostini, & Mustard  
\$46 per platter

### Ocean 7 Seafood

Pacific Oysters, Ahi Tuna & King Salmon Sashimi, Prawn Cocktail, Scallop Crudo,  
Snow Crab, Smoked Albacore Tuna, Gravlax, Chilled Clams, Mussels,  
Pickled Island Vegetables, Capers,  
Cocktail Sauce, Wasabi, Yuzu Marmalade, Nori Potato Chips  
\$220 per two-tiered tower

### Comox To Qualicum Cheeses

Valley Honey, Seasonal Preserves, Grapes,  
Raincoast Crackers, Crostini  
\$35 per platter

# Buffet Enhancements

## Hot Selections

Crispy Humbolt Squid  
Fried Pickles, Jalapeno, Tzatziki  
\$75 per bowl

Moules Marinière  
Salt Spring Island Mussels, Leeks, Alliums, White Wine,  
Crème Fraîche, Lemon, Charred Baguette  
\$64 per bowl

Moules Aux Tomates  
Salt Spring Island Mussels, Garlic, Thyme, Lemon,  
Pomme Frites, Charred Baguette  
\$64 per bowl

Korean Fried Chicken  
Scallion, Cucumber, Carrot, Gochujang Sauce,  
Kewpie Mayonnaise  
\$75 per bowl

AQUA Pomme Frites  
Rosemary, Grana Padano, Truffle Aioli  
\$18 per bowl

Adobo Brussel Sprouts  
\$7 per person

Roasted Cellar Vegetables  
Chef's Seasonal Selection  
\$7 per person

Kingfisher Seafood Pasta  
Prontissima Fusilli, Wild Prawns, Hokkaido Scallops,  
Salt Spring Island Mussels, Baynes Sound Clams,  
Nori Crumb, Cream Sauce  
\$24 per person

# Buffet Enhancements

## Sweet Selections

### Dark Hazelnut Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate Diplomat Crème, Caramelized Hazelnuts  
\$120 per 10x10 inch cake

### Vanilla Crème Brûlée

Tahitian Vanilla Bean, Brown Butter Madeleine, Spiced Pumpkin And Pear Compote  
\$15 per Crème Brûlée

### Vegan Coconut Panna Cotta

Mango Sago, Lychee Gelée  
\$16 per Panna Cotta

### Kingfisher Cheesecake

Candied Apple, Vancouver Island Sea Salt, Caramel,  
Almond Crumble, Honeycomb Tuille  
\$140 per 10x10 inch cake

# Lunch Kingfisher Room Group Plated

24 people or less

Menu A - \$55 per person

## Appetizer

Caesar Salad

Baby Gem, Grana Padano, Double Smoked Bacon Lardon,  
Anchovy Crouton, Pickled Red Onion

## Main Course

AQUA Bistro Angus Beef Burger

Canadian Farm House Cheddar, Bourbon Red Onion Marmalade,  
Honey Cured Bacon, Bistro Sauce, Crispy Onions, Brioche Bun  
Choice of Pomme Frites or Green Salad

or

AQUA Bistro Veggie Burger

Halloumi, Zucchini Black Bean Patty, Bourbon Red Onion Marmalade, Cheddar,  
Vegan Bacon Bistro Sauce, Crispy Onions, Brioche Bun  
Choice of Pomme Frites or Green Salad

or

AQUA Bistro Halibut Burger

Beer Battered Halibut, Pickled Red Onion, Arugula, Tartar Sauce  
Choice of Pomme Frites or Green Salad

# Lunch Kingfisher Room Group Plated

24 people or less

Menu B - \$75 per person

## Appetizer

### Hot House BC Greens

Heirloom Baby Vegetables, Pickled Onions, Mustard Lady Shallot Vinaigrette

## Main Course

### Steak & Frites

8oz Striploin, Café de Paris Butter,  
Pomme Frites, Truffle Aioli, Jus

or

### Kingfisher Fried Chicken Bowl

Korean Fried Chicken, Scallions, Kimchi, Spinach, Bok Choy, Cucumber, Carrot,  
Rice, Sweet Gochujang Sauce, Kewpie Mayo

Or

### Vegan Pacific Mist Spa Bowl

Cucumber, Marinated Greens, Carrots, Beets, Hemp Hearts, Rice,  
In-House Pickled Vegetables, Tahini Dressing

## Dessert

### Kingfisher Cheesecake

Candied Apple, Vancouver Island Sea Salt, Caramel, Almond Crumble,  
Honeycomb Tuille

# Dinner Kingfisher Room Group Plated

24 people or less

Menu 1 - \$78 per person

## Appetizer

### Hot House BC Greens

Heirloom Baby Vegetables, Pickled Onions, Mustard Lady Shallot Vinaigrette

## Main Course

### Vancouver Island Free Range Chicken

Roasted Breast and Confit Leg, Pomme Purée, Broccolini, Chanterelle, Lardon,  
Foie Gras Truffle Jus

or

### Creative Farms Pan Seared Chinook Salmon

Tamarind, Preserved Tomato, Cellar Vegetables, Sweet & Sour Dashi

or

### Vegan Noble Maple Glazed Squash

Sunflower and Sunchoke Porridge, Charred Pickled Apple, Port Shallots

## Dessert

### Hazelnut Dark Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate Diplomat Crème,  
Caramelized Hazelnuts

# Dinner Kingfisher Room Group Plated

24 people or less

Menu 2 - \$97 per person

## Appetizer

Comox Valley Heirloom Beet Salad

Baked Natural Pastures Brie, Roasted Pear, Walnut, Sage

or

Caesar Salad

Baby Gem, Grana Padano, Double Smoked Bacon Lardon,  
Anchovy Crouton, Pickled Red Onion

## Main Course

Braised Bison

Pomme Boulangère, Smoked King Oyster, Heirloom Baby Carrot, Spinach, Jus

or

West Coast BBQ Sablefish

Scallion Ginger Gold Potato Hash, Charred Broccoli, Citrus, Celeriac Chowder, Yuzu Pearls

or

Vegan Noble Maple Glazed Squash

Sunflower and Sunchoke Porridge, Charred Pickled Apple, Port Shallots

## Dessert

Kingfisher Cheesecake

Candied Apple, Vancouver Island Sea Salt, Caramel, Almond Crumble, Honeycomb Tuille

# Dinner Kingfisher Room Group Plated

24 people or less

Menu 3 - \$103 per person

## Appetizer

King Salmon Sashimi  
Charred Onion Ponzu, Crispy Leeks, Wasabi, Grilled Pineapple

or

Island Squash Soup  
Natural Pastures Cheddar Shortbread Crumble, Candied Apple, Shiso,  
Foie Gras & Miso "Espuma"

## Main Course

6 oz Tenderloin  
Pomme Boulangère, Smoked King Oyster, Heirloom Baby Carrot, Spinach, Jus

or

Kingfisher Seafood Pasta  
Prontissima Fusilli, Wild Prawns, Hokkaido Scallops,  
Salt Spring Island Mussels, Baynes Sound Clams, Nori Crumb, Cream Sauce

or

Vegan Noble Maple Glazed Squash  
Sunflower and Sunchoke Porridge, Charred Pickled Apple, Port Shallots

## Dessert

Hazelnut Dark Chocolate Cake  
Dacquoise, Hazelnut Dark Chocolate Diplomat Crème, Caramelized Hazelnuts

or

Vegan Coconut Panacotta  
Mango Sago, Lychee Gelee

## Canapes

Price Per Dozen

### Beef Tartare

Premium Canadian Beef, Shallots, Cornichon, Dijon Mustard,  
Parsley, Crispy Capers, Chives, Crostini  
\$42 per dozen

### BC Oysters

Apple Mignonette, Kingfisher XO, Horseradish, Charred Lemon  
\$42 per dozen

### Island Squash Soup

Natural Pastures Cheddar Shortbread Crumble,  
Spiced Candied Apple  
\$38 per dozen

### Ahi Tuna Crispy Nigiri

Spicy Kewpie, Pickled Jalapeño,  
Crispy Garlic, Sweet Soy  
\$64 per dozen

### Baked Natural Pastures Brie

Roasted Pear, Walnut, Sage  
\$40 per dozen

### Scallop And Shrimp Toast

Salmon Roe, Citrus Aioli  
\$52 per dozen

### Charcoal Crusted Beef Tenderloin

Potato Presse, Chimichurri  
\$68 per dozen

### Smoked King Oyster Mushrooms

Soy Tare, Puffed Rice  
\$40 per dozen

## Dessert Canapes

Price Per Dozen

Kingfisher Cheesecake  
Candied Apple, Vancouver Island Sea Salt, Caramel,  
Almond Crumble  
\$36 per dozen

Hazelnut Dark Chocolate Cake  
Dacquoise, Hazelnut Dark Chocolate,  
Diplomat Crème  
\$38 per dozen

Vegan Panna Cotta  
Mango Sago, Lychee Gelee  
\$32 per dozen

## Wine & Cocktails

*Wine Selections by Sommelier Dawn Schultz*

Our in-house Sommelier Dawn Schultz curates pairings that elevate each dish and celebrate the character of every occasion. Her thoughtful selections highlight local vineyards, global classics, and hidden gems – all chosen to complement the carefully created menus and enhance your dining experience with elegance, depth, and balance. Please inquire to see our list to select wines for your event.

*Craft Cocktails by Bar Manager Julie Ferris*

At Ocean7 Catering, Bar Manager Julie Ferris brings her signature creativity and precision to every event. With a deep passion for mixology, Julie curates cocktail menus that reflect the season, the setting, and the spirit of your celebration. Featuring premium spirits, house-made infusions, and a balance of classic and contemporary flavours, her custom creations add a refined and memorable touch to any occasion.

Please inquire to see our list to select beverages for your event.

# Non-Alcoholic Beverages

Coffee Service Featuring Artisan Coffee Roaster  
Caffe Umbria - Proudly Roasted in Canada

Fresh Brewed Dark Coffee & Specialty Teas  
\$5 per person

Bottled Juices (on consumption)  
\$6 each

Soft Drinks (on consumption)  
\$5 each

Bottled Water Flat Small/Large (on consumption)  
\$6/\$10 each

Bottle Water Sparkling Small/Large (on consumption)  
\$6/\$10 each

Kombucha Rotating Flavors 355ml (on consumption)  
\$10 each

Fentimans Ginger Beer 275ml (on consumption)  
\$6 each

Fruit Punch Bowl  
Fresh Fruit, Fruit Juice, Sparkling Water  
\$80 per punch bowl

# Catering Guidelines

## FOOD & BEVERAGE

Food and Beverage service in The Kingfisher Room, Ocean 7 & Aqua Bistro Restaurant or private suites must be provided by the Kingfisher's Food & Beverage Team. The Resort's food and beverage pricing is subject to change without notice. Final food and beverage prices will be confirmed up to 3 months in advance by the resort.

## GUARANTEE NUMBERS

Event guaranteed numbers are due 7 days prior to events. The guaranteed number given will be charged to the master account or greater (should the more attendees attend the event).

## ALLERGIES

In the event that any of the guests at your event have food allergies, please inform us of the names of such persons and the nature of their allergies so that we can take the necessary precautions in preparing their food. We will follow our set allergy policy.

## KINGFISHER ROOM RENTAL FEE

The room rental fee to utilize the private dining room space is \$500 for the duration of your event. A deposit of the room rental fee is required to hold the space for your event.

## PRIVATE HOST & BAR

A bar set up fee of \$200 applies for private event rooms when a host or cash bar is requested. This fee is waived should \$600 in minimum sales be reached (before gratuity and taxes). For cash bar prices listed at the bar include taxes, tips are subject to the discretion of the event attendees. For host bars, prices listed exclude tax, tax and gratuity are then charged directly to the master account.

## Audio Visual Menu

LCD Projector with Speakers	\$85
Microphone with Speaker	\$50
Whiteboard with Markers	\$25
Flipchart with Markers	\$25
Conference Call Speaker	\$60
Podium	No Charge
Screen	No Charge
Internet Access	No Charge

## Taxes & Fees

The following taxes and fees apply, and are subject to change without notice:

Event Room Rentals	5% GST
Audio Visual Rentals	5% GST & 7% PST
Food & Non-Alcoholic Beverages	5% GST & 18% Gratuity*
Alcoholic Beverages	5% GST & 10% Liquor Sales Tax & 18% Gratuity*

\*Gratuities are subject to 5% GST



PACIFIC MIST

SPA

OCEAN7

RESTAURANT

AQUA

BISTRO & WINE BAR

4330 Island Highway South, Courtenay, V9N 9R9, BC, CANADA  
[Kingfisherresort.ca](http://Kingfisherresort.ca) | [info@kingfisherspa.com](mailto:info@kingfisherspa.com) | 1.800.663.7929 | 250.338.1323