



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 a variety of package options for your private reception, we can ensure your intimate gathering takes place seamlessly. The Kingfisher Room is also available for hosting private dinners, offering an elegant setting for more personalized dining experiences. 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 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 & Free-Range Chicken Sausage
Kennebec Hashbrowns
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 10 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 House-Made with
Ancient Grains, Seeds, Local Honey
Sliced Fresh Seasonal Fruit

CHIPS AND DIPS - \$14

Kettle Chips, Corn Tortilla Chips, House-Made Salsa

VALLEY REFRESH - \$14

Seasonal Vegetable Crudit 
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 Salad

Lettuce, Local Pickled Vegetables, Pickled Onion, Mustard Lady Shallot Dressing

Caesar Salad

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

Angus Striploin

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

Crispy Natural Pastures Comox Brie

Heirloom Tomato, Watermelon Salsa, Basil, Pinenuts, Maple Sherry Reduction

Caesar Salad

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

West Coast Seafood Chowder

Manila Clams, Salt Spring Island Mussels,
Yukon Gold Potatoes, Baby Shrimp, Finfish, Bacon Lardons

Angus Striploin

Pearl Onion, Lardon, Mushroom, Red Wine Jus

Whole Roasted Chicken

Salsa Verde

Crispy Sablefish

XO sauce

Yukon Gold Potato Purée

Comox Valley Cheddar Baked Mac & Cheese

Roasted Heirloom Root Vegetables

Steamed Broccolini

Assorted Dessert Platter

Buffet Enhancements

Cold Selections

BC Oysters

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

Seacuterie

Candied Salmon, Smoked Albacore Tuna, Scallop Crudo,
Rainbow Seaweed Salad, Pickled Island Vegetables,
Capers, Yuzu Marmalade, 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 Sashimi, Smoked Salmon, Prawn Cocktail, Scallop Crudo, Pacific
Crab, Smoked Albacore Tuna, Gravlox, 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

Salt & Pepper Crispy Squid

Humboldt Squid, Fried Pickles,
Jalapeño, 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,
Tomato Sauce, Charred Baguette
\$64 per bowl

Korean Fried Chicken

Scallion, Cucumber, Carrot, Sweet Gochujang Sauce,
Chili Mayo
\$75 per bowl

AQUA Pomme Frites

Grana Padano, Truffle Aioli
\$18 per bowl

Kingfisher Seafood Pasta

Prontissima Squid Ink Fusilli, Wild Prawns, Hokkaido Scallops,
Salt Spring Island Mussels, Baynes Sound Clams,
Nori Crumb, Cream or Tomato Sauce
\$24 per person

65 oz Tomahawk

Brussels Sprouts, Potato Pavé, Broccolini,
Seasonal Vegetables, Pommés Purée, Red Wine Jus
\$229 per platter

Buffet Enhancements

Sweet Selections

Hazelnut Dark Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate, Diplomat Crème, Caramelized Hazelnuts
\$140 per 10x10 inch square cake

Vanilla & Buttermilk Panna Cotta

Summer Fruit, Basil
\$15 per Panna Cotta

Vegan Oatmilk Sponge Cake

Coconut Cashew Mousse, Mango Coulis,
Mango Sorbet
\$16 per piece

Kingfisher Cheesecake

Matcha Crumb, Strawberries
\$140 per 10x10 inch round cake

Lunch Kingfisher Room Group Plated

24 people or less

Menu A - \$55 per person

Appetizer

Caesar Salad

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

Main Course

AQUA Bistro Angus Beef Burger

Canadian Chuck, 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,
Canadian Farmhouse 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

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

or

Kingfisher Fried Chicken Bowl

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

Dessert

Kingfisher Cheesecake

Matcha Crumb, Strawberries, Kingfisher Bay Leaf Ice Cream

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 & Confit Leg, Apricot Mole, Jalapeño Cornbread,
Roasted Cippolini, Shishito Peppers

or

Pan Seared BC Salmon

Tamarind, Preserved Tomatoes, Shishito Peppers, Radishes, Sweet & Sour Dashi

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

Crispy Natural Pastures Comox Brie

Heirloom Tomato, Watermelon Salsa, Basil, Pinenuts, Maple Sherry Reduction

or

Caesar Salad

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

Main Course

8oz Striploin

Pommes Boulangère, Smoked King Oyster Mushrooms,
Heirloom Baby Carrots, Spinach, Jus

or

Crispy Soy Marinated Sablefish

Celeriac Risotto, Spring Peas, Blistered Tomatoes, Baynes Sound Shellfish

or

Vegan Smoked Cauliflower

Coconut Quinoa Risotto, Charred Pineapple, Pinenut & Mint Gremolata

Dessert

Kingfisher Cheesecake

Matcha Crumb, Strawberries, Kingfisher Bay Leaf Ice Cream

Dinner Kingfisher Room Group Plated

24 people or less

Menu 3 - \$103 per person

Appetizer

Charred Octopus

Green Papaya Salad, Cashews, XO sauce

or

Roasted Red Pepper & Coconut Soup

Wild Red Prawns, Corn, Kafir Lime Puffed Rice

or

Crispy Natural Pastures Comox Brie

Heirloom Tomato, Watermelon Salsa, Basil, Pinenuts, Maple Sherry Reduction

Main Course

6 oz Tenderloin

Pommes Boulangère, Smoked King Oyster Mushrooms,
Heirloom Baby Carrots, Spinach, Jus

or

Kingfisher Seafood Pasta

Prontissima Squid Ink Fusilli, Wild Prawns, Hokkaido Scallops,
Salt Spring Island Mussels, Baynes Sound Clams, Nori Crumb,
Cream or Tomato Sauce

or

Vegan Smoked Cauliflower

Coconut Quinoa Risotto, Charred Pineapple, Pinenut & Mint Gremolata

Dessert

Hazelnut Dark Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate, Diplomat Crème, Caramelized Hazelnuts

or

Vanilla & Buttermilk Panna Cotta

Summer Fruit, Basil

Canapes

Price Per Dozen

Beef Tartare

Premium Canadian Beef, Cornichon, Quail Egg, Shallot, Dijon Mustard, Parsley, Crispy
Capers, Chives, Crostini

\$42

BC Oysters

Cucumber Mignonette, Kingfisher XO, Horseradish, Charred Lemon

\$42

Roasted Red Pepper & Coconut Soup

Wild Red Prawns, Corn, Kafir Lime Puffed Rice

\$38

Ahi Tuna Crispy Nigiri

Spicy Aioli, Pickled Jalapeño,
Crispy Garlic, Sweet Soy

\$64

Crispy Natural Pastures Comox Brie

Heirloom Tomato, Watermelon Salsa, Basil, Pinenuts, Maple Sherry Reduction

\$40

Charcoal Crusted Beef Tenderloin

Potato Pressé, Chimichurri

\$68

Smoked King Oyster Mushrooms

Soy Tare, Puffed Rice

\$40

Dessert Canapes

Price Per Dozen

Vegan Oatmilk Sponge Cake 16

Coconut Cashew Mousse, Mango Coulis,
Mango Sorbet
\$38 per dozen

Hazelnut Dark Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate,
Diplomat Crème, Caramelized Hazelnuts
\$38 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



KING
FISHER
PACIFIC RESORT & SPA

PACIFIC MIST
— SPA —

OCEAN7
RESTAURANT

AQUA
BISTRO & WINE BAR

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