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 for the current room rental fee.

Kingfisher 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 12 or more, prices per person
(for groups 12 or less please refer to à la carte options):

CONTINENTAL BREAKFAST $40 per person

Freshly Baked Croissants & 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 Sausages
Kennebec Hash Browns
Dark Roast Coffee & Specialty Teas

Breakfast Enhancements

Croissants $40 per dozen
Muffins $40 per dozen
Sliced Seasonal Fruit $10 per person

Themed Breaks

Each platter feeds 2-4 people

REJUVENATION BREAK - $32
Seasonal Sliced Fruit
Selection of Freshly Baked Cookies & Squares

SPA BREAK - $35
Individual Fruit & Yogurt
Pacific Mist Superfood Bars House-Made with
Ancient Grains, Seeds & Local Honey
Sliced Fresh Seasonal Fruit

CHIPS AND DIPS - $32
Kettle Chips, Corn Tortilla Chips, House-Made Salsa

VALLEY REFRESH - $32
Seasonal Vegetable Crudité
Selection of Domestic Cheeses, Crackers

TWO RIVER CHARCUTERIE $46
Rotation of Three Different Cured Meats & Salumi,
Seasonal Preserves, Olives, Raincoast Crackers, Crostini, Mustard

COMOX TO QUALICUM CHEESE $35
Valley Honey, Seasonal Preserves, Grapes, Raincoast Crackers, Crostini

Lunch & Dinner Buffets

For groups of 12 or more, prices per person
(for groups 12 or less please refer to à la carte options):

AQUA BISTRO BUFFET - $85 per person

Green House Salad
Lettuce, Local Pickled Vegetables, Pickled Onions, Mustard Lady Shallot Dressing
Caesar Salad
Baby Gem, Grana Padano, Capers, Double-Smoked Bacon Lardons,
Anchovy Croutons, Pickled Red Onions
Angus Striploin
Surfside Mushroom Jus
Herb Marinated Chicken Breast
Blistered Cherry Heirloom Tomatoes, Olive Oil, Basil
Creative Farms Chinook Salmon
Preserved Lemon Velouté
Roasted Baby Potatoes
Comox Valley Cheddar Baked Mac N' Cheese
Steamed Broccolini
Roasted Rainbow Carrots
Assorted Dessert Platter

OCEAN7 BUFFET - $105 per person

Crispy Natural Pastures Comox Brie
Black Truffles, Endive, Cranberries, Walnuts, Honey Black Garlic Dressing
Caesar Salad
Baby Gem, Grana Padano, Capers, Double-Smoked Bacon Lardons,
Anchovy Croutons, Pickled Red Onions
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
Char Siu Sablefish
Celeriac Chowder, Ginger Pearls, XO sauce
Yukon Gold Potato Purée
Comox Valley Cheddar Baked Mac N' Cheese
Roasted Heirloom Root Vegetables
Steamed Broccolini
Assorted Dessert Platter

Buffet Enhancements

Cold Selections

BC Oysters
Cucumber Mignonette, 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 (Shareable for 2-4 people)

Two River Charcuterie
Rotation of Three Different Cured Meats & Salumi, Seasonal Preserve, Olives,
Raincoast Crackers, Crostini, & Mustard
$46 per platter (Shareable for 2-4 people)

Ocean 7 Seafood
Pacific Oysters, Ahi Tuna Sashimi, Salmon Sashimi, Prawn Cocktail, Scallop Crudo, Pacific 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 (Shareable for 4-8 people)

Comox To Qualicum Cheeses
Valley Honey, Seasonal Preserves, Grapes,
Raincoast Crackers, Crostini
$35 per platter (Shareable for 2-4 people)

Buffet Enhancements

Hot Selections

Salt & Pepper Crispy Squid
Humboldt Squid, Fried Pickles,
Jalapeño, Tzatziki
$75 per bowl (Shareable for 4-8 people)

Moules Marinières
Salt Spring Island Mussels, Leeks, Alliums, White Wine,
Crème Fraîche, Lemon, Charred Baguette
$64 per bowl (Shareable for 4-8 people)

Moules Aux Tomates
Salt Spring Island Mussels, Garlic, Thyme, Lemon,
Tomato Sauce, Charred Baguette
$64 per bowl (Shareable for 4-8 people)

Korean Fried Chicken
Scallion, Cucumber, Carrot, Sweet Gochujang Sauce,
Chili Mayo
$75 per bowl (Shareable for 4-8 people)

AQUA Pomme Frites
Grana Padano, Truffle Aïoli
$18 per bowl (Shareable for 2-4 people)

65 oz Tomahawk
Brussels Sprouts, Potato Pavé, Broccolini,
Seasonal Vegetables, Pommes Purée, Red Wine Jus
$229 per platter (Shareable for 2-4 people)

Buffet Enhancements

Sweet Selections

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

Caramel Cream Puffs
Apple Compote, Ginger Pearls
$60 for 6 pieces

Roasted Pineapples
Coconut Tapioca Pudding, Candied Almonds,
Kingfisher Bay Leaf & Coconut Sorbet
$60 a dozen

Mini Lemon Tartlets
Coconut, Sweet Crust
$56 for a dozen

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 Lardons,
Anchovy Croutons, Pickled Red Onions

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 Pommes Frites or Organic 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 Pommes Frites or Organic Green Salad

or

AQUA Bistro Halibut Burger

Beer Battered Halibut, Pickled Red Onions, Arugula, Tartar Sauce
Choice of Pommes Frites or Organic 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,
Pommes Frites, Arugula, Truffle Aïoli, Jus

or

Kingfisher Fried Chicken Bowl

Korean Fried Chicken, Scallions, Kimchi, Spinach, Bok Choy, Cucumbers, Carrots,
Rice, Sweet Gochujang Sauce, Chili Mayo

Dessert

Caramel Cream Puff

Craquelin, Apple Compote, Ginger Pearls

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 Onions, 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

Black Truffles, Endive, Cranberries,
Walnuts, Honey Black Garlic Dressing

or

Caesar Salad

Baby Gem, Grana Padano, Capers, Double Smoked Bacon Lardons,
Anchovy Croutons, Pickled Red Onions

Main Course

8 oz Striploin

Potato Pavé, Smoked King Oyster Mushrooms,
Heirloom Baby Carrots, Spinach, Jus

or

Char Siu Sablefish
Scallion Ginger Potato Hash, Celeriac Chowder,
Ginger Pearls, XO Sauce

or

Vegan Charred Red Cabbage
Coconut "Mustard Lady" Velouté, Chili Pears, Roasted Squash, Quinoa Risotto

Dessert

Vanilla Crème Brûlée
Fresh Berries, Langues de Chat

Dinner Kingfisher Room Group Plated

24 people or less

Menu 3 - $103 per person

Appetizer

Pacific Salmon Sashimi
Grapes, Radishes, Coconut Leche de Tigre, Furikake, XO Sauce

or

Coconut Squash Soup
Duck Confit, Citrus, Tamarind, Crispy Rice

or

Crispy Natural Pastures Comox Brie
Black Truffles, Endive, Cranberries, Walnuts, Honey Black Garlic Dressing

Main Course

6 oz Tenderloin
Potato Pavé, 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 Sauce or Tomato Sauce

or

Vegan Charred Red Cabbage
Coconut "Mustard Lady" Velouté, Chili Pears, Roasted Squash, Quinoa Risotto

Dessert

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

or

Vanilla Crème Brûlée
Berries, Langues de Chat

Canapés

Price Per Dozen

Beef Tartare
Premium Canadian Beef, Cornichon, Quail Egg, Shallot, Dijon Mustard, Parsley, Crispy Capers, Chives, Crostini
$42

BC Oysters
Cucumber Mignonette, Horseradish, Charred Lemon
$42

Coconut Squash Soup
Duck Confit, Citrus, Tamarind, Crispy Rice
$38

Ahi Tuna Crispy Nigiri
Spicy Aïoli, Pickled Jalapeño,
Crispy Garlic, Sweet Soy
$64

Crispy Natural Pastures Comox Brie
Black Truffles, Endive, Cranberries, Walnuts, Honey Black Garlic Dressing
$40

Charcoal Crusted Beef Tenderloin
Potato Pavé, Chimichurri
$68

Smoked King Oyster Mushrooms
Soy Tare, Puffed Rice
$40

Dessert Canapés

Price Per Dozen

Caramel Cream Puffs
Apple Compote, Ginger Pearls
$60 for 6 pieces

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

To Go Catering

Cumberland Boxed Breakfast *$32 Per Person*

Fresh muffin
Individual yogurt
Fresh whole seasonal fruit
"Take out" coffee or tea selection
Bottle of Juice

Royston Boxed Lunch *$45 Per Person*

Seasonal Whole Fruit, Bag of Potato Chips, Cookie, Bottle of Water, Green Salad
Choice of:
Grilled Chicken Breast Multigrain, Brie, Onion Jam, Mayo, Arugula
Roasted Beef Sandwich Baguette, Cheddar, Onion Jam, Truffle Aïoli, Arugula
Grilled Vegetable Sandwich "Honey Grove" Mystic Sourdough Bread, Basil, Chilli Crisp, Kimchi Aïoli, Arugula

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 view 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 view 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

Sparkling Water Flavored (on consumption)
$5 each

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

Bottled Water | Sparkling Small/Large (on consumption)
$6/$10 each

Kombucha Rotating Flavours 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 private bar is requested. This fee is waived when a minimum of $600 in sales is reached (before gratuity and taxes).

Audio-Visual & Additional Rentals Menu

LCD Projector with Speakers	$85
Microphone with Speaker	$50
Whiteboard with Markers	$25
Flipchart with Markers	$25
Podium	No Charge
Screen	No Charge
Internet Access	No Charge
Cocktail Table with Linen & Lamp	$30/table

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*

KING FISHER

PACIFIC RESORT & SPA

PACIFIC MIST SPA

OCEAN7 RESTAURANT

AQUA BISTRO & WINE BAR

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