

Private Events



Perro Negro Tapas Ferris' Upstairs Seafood & Oyster bar

*Located in a beautiful heritage building in Victoria's old town,
We offer two distinct locations for you to enjoy any occasion.*

*We can cater to groups of any size and budget. All menus are included as
examples and change based on season and availability.*

*We are happy to work with prospective groups to create a menu that
best works for your event!*

Ferris' Restaurant Group

536 Yates street
Victoria BC v8w 1k8
in Victoria's historic old town

phone 778-533-2526
email: barry@ferrisoysterbar.com
www.ferrisoysterbar.com

the following menus are examples only.

*all menus are adjusted seasonally and are subject to change
menus can be tailored to fit your needs, taste & budget.*

*please email Barry Parsons to discuss your group needs.
barry@ferrisoysterbar.com*

certain minimum buyouts apply, please inquire

PLATED DINNER MENU ONE

start

MIXED GREENS

*goats cheese, roasted pecan, crisp apple,
lemon peel & honey vinaigrette*

or

SEAFOOD CHOWDER

smoked oysters, bacon and cream

main

PAN SEARED WILD SALMON

bouillabaisse broth, fingerling potatoes, saffron aioli

or

VEGETABLE TAGINE

moroccan spices, dried apricots, chickpeas, quinoa tabouli, fresh mint and yoghurt

or

BEEF LINGUINE

red wine braised beef short rib, porcini and truffle cream, demi glace

dessert

CHOCOLATE DELICE

*dark chocolate & orange, whiskey caramel,
honey whipped cream*

\$59.95/person
plus tax & gratuity (20%)

PLATED DINNER MENU TWO

start

BURRATA

zucchini, pistou, hazelnuts, basil, urfa pepper

or

SMOKED TROUT

endive, bacon lardons, roasted pecans,
ambrosia apple, lemon peel & honey emulsion

main

SEARED LING COD

bean cassoulet, nduja, prosciutto, sauté greens

or

SQUASH RAVIOLI

sage brown butter, walnuts, greens, ricotta

or

CONFIT DUCK LEG

red cabbage, potato rosti, glazed carrots, demi

dessert

CHOCOLATE DELICE

*dark chocolate & orange, whiskey caramel,
honey whipped cream*

or

PANNA COTTA

berry coulis

\$67.95/person
plus tax & gratuity (20%)

PLATED DINNER MENU THREE

start

SHERRY BRAISED BEETS

goat cheese, pistachio, ajo blanco, olive oil

or

TUNA CRUDO

aji amarillo, sesame, soy, lime

or

BEEF CARPACCIO

cured egg yolk, mushroom aioli, crispy garlic, baguette

main

PAN SEARED HALIBUT

yellow split pea dahl, greens, onion chutney, flatbread

or

CRISPY POLENTA

*charred vegetables, fried haloumi cheese, house pickles,
lemon vinaigrette, pesto*

or

BRAISED BONELESS BEEF SHORTRIB

root vegetable pave, demi glace, marrow butter

dessert

FERRIS' DESSERT PLATTER

*our famous chocolate brownie, lemon ricotta fritter,
chocolate pot de crème, housemade truffles*

\$78.95/person
plus tax & gratuity (20%)

PRE DINNER SUPPLEMENTS TO ADD TO ANY PARTY

SEAFOOD PLATTERS

salmon rillettes, chilled prawns, smoked fish, house pickle
9/person (minimum 18 people)

TRADITIONAL CHARCUTERIE PLATTERS

a selection of imported & domestic cheeses, cured meats, quince, nuts
9/person (minimum 18 people)

MEZZE PLATTER

lebanese homous, babaganouj, sumac labne, minted feta
olives, flatbread
8/person (minimum 18 people)

FRESH SHUCKED OYSTERS

with sherry mignonette
38/dozen

ANY ITEMS FROM THE TAPAS/COCKTAIL PARTY MENU

45/dozen (minimum 2 dozen)

COCKTAIL/TAPA PARTY RECEPTION

PASSED HORS D'OEUVRES

PINCHOS MORUNOS

chicken skewers with moorish spices & romesco

BACON WRAPPED DATES

stuffed with ermite blue

CHORIZO IN PUFF PASTRY

with rosemary honey

YORKSHIRE PUDDINGS

with braised beef shortribs & horseradish crème fraiche

CHERMOULA MARINATED SALMON SKEWERS

with preserved lemon & sumac yoghurt

ALBACORE TUNA

crema, tostada, piquillo vinaigrette

SEARED SCALLOPS

creamed leeks

PRAWN SKEWERS

with garlic & espelette chili

ROAST BEETS

goat cheese, ajo blanco, pistachio

VEGETABLE ARANCINI

crispy risotto balls, changing flavours

PORCINI MUSHROOM & PECAN PATE

with crostini & truffled mushrooms

SPANISH CROQUETTAS

with manchego & guandilla peppers

to follow...

CHOCOLATE TRUFFLES

FULL MENU AS A MEAL REPLACEMENT

49.50/person plus tax & gratuity (20%)

LIGHT BITES - CHOOSE 8 ITEMS

35/person plus tax & gratuity (20%)

LUNCH OPTION

main

VEGETABLE TAGINE

moroccan spices, dried apricots, chickpeas, quinoa tabouli, fresh mint and yoghurt

or

GRILLED WILD SALMON

mixed greens, quinoa, winter vegetables, lemonpeel vinaigrette

or

BRAISED BEEF SHORTRIBS

garganelli, wild mushrooms, roasted shallots, parmesan, cream

dessert

CHOCOLATE DELICE

*dark chocolate & orange, whiskey caramel,
honey whipped cream*

\$39/person
plus tax & gratuity (20%)

all lunch functions have a
minimum spend of \$950/group
and must be pre ordered