

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 Kevin: gm@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 Kevin Loewen to discuss your group needs.
gm@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

WILD SALMON

tomato & fennel cream, fingerling potatoes, fresh dill & lemon butter

or

CRISPY POLENTA

vegetables, charred leek vinaigrette, halloumi, romesco, walnuts

or

BEEF TAGLIATELLE

red wine braised beef short rib, arugula, porcini and truffle cream

dessert

CHOCOLATE DELICE

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

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

PLATED DINNER MENU TWO

start

SHERRY BRAISED BEETS

goat cheese, pistachio, ajo blanco, olive oil

or

SEAFOOD CHOWDER

oyster fritter, bacon, dill oil

main

SEARED LING COD

prawns, fingerling potatoes, bouillabaisse broth, saffron aioli

or

MUSHROOM RAVIOLI

arugula, mushrooms, porcini cream, truffle oil, parmesan

or

CRISPY SKINNED DUCK CONFIT

parmesan grits, caramelized radicchio, pistou, orange

dessert

CHOCOLATE DELICE

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

or

PANNA COTTA

berry coulis

*\$68.95/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, pickled jalapeno, sesame, cilantro, red ponzu

or

SEAFOOD CHOWDER

oyster fritter, bacon, dill oil

main

PROSCIUTTO WRAPPED LING COD

beluga lentils, px sherry brown butter, pistachios

or

CRISPY POLENTA

vegetables, charred leek vinaigrette, halloumi, romesco, walnuts

or

BRAISED BONELESS BEEF SHORTRIB

potato pave, porcini cream, demi glace

dessert

FERRIS' DESSERT PLATTER

*our famous chocolate brownie, lemon ricotta fritter,
chocolate delice, house made truffles*

\$79.95/person
plus tax & gratuity (20%)

PRE DINNER SUPPLEMENTS TO ADD TO ANY PARTY

SEAFOOD PLATTERS

salmon rillettes, chilled prawns, smoked fish
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, romesco, sumac labne, minted feta
olives, flatbread
8/person (minimum 18 people)

FRESH SHUCKED OYSTERS

with sherry mignonette
39/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

Toasted bread, piquillo whipped ricotta, pickled fennel

SEARED SCALLOPS

creamed leeks & truffle oil

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

52/person plus tax & gratuity (20%)

LIGHT BITES - CHOOSE 8 ITEMS

35/person plus tax & gratuity (20%)

LUNCH OPTION

main

BEIRUT BOWL

*steamed rice, falafel, hummus, cucumbers, chickpeas, shredded cabbage,
roasted cauliflower, lemon feta vinaigrette*

or

GRILLED WILD SALMON

mixed greens, quinoa, seasonal vegetables, lemon peel vinaigrette

or

BRAISED BEEF SHORTRIBS

tagliatelle, 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

Private Events



Ferris' Grill & Garden Patio

Located downtown within a beautiful heritage building in
Victoria's historic old town.

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FERRIS'
GRILL & GARDEN PATIO

Set Menu Option One

to start

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

or

olive oil whipped ricotta
rosemary honey, spiced walnuts,
grilled baguette

mains

the classic ferris' cheese burger
ground chuck patty, special sauce, house relish, cheddar,
lettuce, tomato, pickle, red onion, brioche bun

or

gnocchi
tomato, butter & onion sugo,
ricotta, fresh mint, peas, parmesan

or

pacific bowl with tofu
steamed rice, avocado, lemon slaw, mixed greens,
do chua, cucumber, grape tomatoes, edamame,
nori, crispy rice noodles, ginger miso vinaigrette

dessert

sandy's famous chocolate brownie
with vanilla whipped cream

48.95 per person plus tax and gratuity (20%)



FERRIS'
GRILL & GARDEN PATIO

Set Menu Option Two

to start

roasted cauliflower salad
greens, capers, crispy prosciutto, hazelnut vinaigrette, pecorino

or

ahi tuna 'nachos'
avocado, wonton crisps,
sriracha, green onion, furikake, nori

or

seafood chowder
smoked wild salmon, cherry wood smoked oysters, bacon,
local seafood, rich creamy broth, grilled baguette

mains

braised beef shortribs
whipped potatoes, porcini cream, demi

or

grilled wild salmon
bouillabaisse broth, pernod, saffron aioli, fingerling potatoes

or

gnocchi
tomato, butter & onion sugo,
ricotta, fresh mint, peas, parmesan

dessert

ferris' dessert platter
our famous brownie, lemon ricotta fritters, housemade truffles

59.95 per person plus tax and 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, 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

44/dozen (minimum 2 dozen)

COCKTAIL/TAPA PARTY RECEPTION

passed hors d'oeuvres

chicken skewers

with moorish spices & romesco

bacon wrapped dates

stuffed with ermite blue

chorizo in puff pastry

with rosemary honey

truffled white bean dip

grilled crostini

chermoula marinated salmon skewers

with preserved lemon & sumac yoghurt

whipped ricotta

honey, spiced walnuts, grilled baguette

cauliflower fritters

ras el hanout, crème fraiche, zhoug, dill

prawn skewers

with garlic & espelette chili

arancini

crispy rice balls with manchego, pecorino and goat's cheese

porcini mushroom & pecan pate

with crostini & truffled mushrooms

roasted beet hummus

with grilled baguette

to follow...

brownie bites

with vanilla whipped cream

full menu replacement

47.5/person plus tax & gratuity (20%)