

Private Events



Perro Negro Tapas Ferris' Upstairs Seafood & Oyster bar

Located within 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

DINNER MENU OPTION 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

MUSHROOM RAVIOLI

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

dessert

chocolate pot du crème

with espelette chili and whipped cream

**\$49.95/person
plus tax & gratuity (20%)**

DINNER MENU OPTION TWO

start

Burrata

zucchini, tabbouleh, almonds, preserved lemon

or

TUNA SASHIMI

nuoc cham, peanuts, daikon, thai basil, shallot

main

GRILLED STEELHEAD TROUT

butter curry sauce, saag aloo spiced fingerlings, greens, pickled onions

or

VEGETABLE TAGINE

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

or

ROASTED DUCK BREAST

smashed potato, cabbage, glazed shallot, juniper demi

dessert

chocolate pot du crème

with espelette chili and whipped cream

\$58.95/person
plus tax & gratuity (20%)

DINNER MENU OPTION THREE

start

BEET & CARROTS

*beets, whipped macedonian feta, beet & citrus emulsion, carrot
purée, almonds, dill*

or

SMOKED TROUT

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

main

PROSCIUTTO WRAPPED FRESH BC HALIBUT

beluga lentils, px sherry brown butter, pistachios

or

POLENTA

*haloumi cheese, salbitxada,
local vegetables, hazelnuts, charred leek vinaigrette*

or

BRAISED BONELESS BEEF SHORTRIB

root vegetable pave, demi glace, marrow butter

dessert

CHOCOLATE PATE

sour cherry compote, whipped cream

*\$65.95/person
plus tax & gratuity (20%)*

PRE DINNER SUPPLEMENTS TO ADD TO ANY PARTY

SEAFOOD PLATTERS

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

TRADITIONAL CHARCUTERIE PLATTERS

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

MEZZE PLATTER

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

FRESH SHUCKED OYSTERS

with sherry mignonette
35/dozen

ANY ITEMS FROM THE TAPAS/COCKTAIL PARTY MENU

36/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

TUNA CRUDO

Sashimi grade tuna with aji amarillo, crispy leeks, soy

SEARED SCALLOPS

with parsnip & apple puree & px sherry brown butter

PRAWN SKEWERS

with garlic & espelette chili

GOLDEN BEETS

with pistachio, goats cheese & ajo blanco

ARANCINI

crispy rice balls with olives, kale & tomato sauce

PORCINI MUSHROOM & PECAN PATE

with crostini & truffled mushrooms

SPANISH CROQUETTAS

with manchego & guandilla peppers

CHOCOLATE TRUFFLES

with whisky & grand marnier

FULL MENU AS A MEAL REPLACEMENT

42.50/person plus tax & gratuity (20%)

LIGHT MEAL 8 ITEMS

28/person plus tax & gratuity (20%)

LUNCH OPTION

choice of

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

tagliatelle, wild mushrooms, roasted shallots, parmesan, cream

dessert

CHOCOLATE POT DU CRÈME

with salted caramel & whipped cream

\$36/person

plus tax & gratuity (20%)

all lunch functions have a
minimum spend of \$750/group
and must be pre ordered