



marilena

PRIVATE DINING & EVENTS

778 405 52005 / 1525 DOUGLAS ST / MARILENACAFE.COM

PLANNING YOUR EXPERIENCE

From the team behind Vancouver's award-winning restaurants Blue Water Cafe, Elisa, CinCin, Whistler's Araxi, Il Caminetto and Bar Oso, as well as New York City's Oceans and Carlotto, Toptable Group brings its first restaurant to the heart of BC's beautiful capital city, Victoria.

Located in historic downtown Victoria, Marilena offers private and semi-private dining spaces suitable for any occasion or event. Accommodating groups of up to 100 guests, we offer several unique spaces to cater to your individual needs.

The dynamic contemporary design and state-of-the-art audio visual capabilities set the stage for Executive Chef Kristian Eligh's signature seafood creations. Restaurant Director Aaron Matsuzaki and his dedicated team ensure that every detail of your event is seamlessly attended to and delivered with grace.



A private dining room featuring a long, dark wood conference-style table set for a meal. The table is surrounded by red upholstered chairs. Each place setting includes a white plate, a folded grey napkin, silverware, and a wine glass. In the background, a large wall is covered in a grid of wine bottles, illuminated from within. To the left, a dark marble bar counter holds several wine bottles. A modern, geometric chandelier hangs from the ceiling.

PRIVATE ROOMS

OUR SPACES

PRIVATE ROOM

Intimate seating for to 14 guests | Striking curved table, custom made in walnut.
Full audio visual capabilities including large TV for presentations.
Rotunda available for pre-dinner cocktail and canapes reception.

ATRIUM

Semi-private reception space available for up to 20 guests.

The perfect place for cocktails and canapes after work
or before dinner in our private dining room.

Our Atrium area along with the lobby of 'The Rotunda' building
can accommodate reception events for up to 100 guests.

COVERED, HEATED PATIO

Our state of art pergola system allows the walls and roof of the patio to
be fully open or fully enclosed, covered and heated
for an all season experience.

Seated up to 20 guests | Reception capacity 45 guests

MENUS

Executive Chef Kristian Eligh's seasonally focused, seafood-forward menus feature exquisite sushi, premium chilled seafood and signature fish entrees.

Prime cuts and vegetarian options round out the bountiful menu. Let us tailor the perfect food and wine selections to complement your special occasion.



OUR WINE PROGRAM

Our wine list has been developed with approachability in mind. Although many prestigious labels reside within our compilation, the focus has been towards diversity of origin and ease of use.

Allow us to guide you in selecting the perfect bottle for your special occasion.

OUR BAR PROGRAM

Our bar offers a creative and diverse cocktail list as well as one of the most extensive spirit collections in the city. Beyond the classics, you will find rare whisk(e)ys, tequilas and premium chilled sakes.

FIRST COURSE

choice of

topsoil organic greens

shaved garden vegetables, avocado, dukkha, white soy sherry vinaigrette

chilled jumbo shrimp

classic cocktail sauce and lemon

wild mushroom soup

black pepper crème fraîche, sourdough

MAIN COURSE

choice of

slow cooked steelhead

olive oil pomme purée, brussels sprouts, truffle vinaigrette

parmesan crusted chicken

fingerling potato, broccolini, lemon butter sauce, basil

charred cauliflower

chickpea panisse, confit tomato, garlic cashew emulsion, herb vinaigrette

DESSERT

choice of

vanilla bean cheesecake

key lime curd, whipped dulcey ganache, yuzu sorbet

selection of ice cream and sorbet

vanilla wafer

MARILENA SIGNATURE TOWER

our three tier tower - one tower per four guests

east & west coast oysters

jumbo shrimp cocktail, manila clams

mussel escabeche, albacore tuna gomaе, kanpachi crudo,

ceviche mixto, chopped scallop roll, spicy tuna roll

MAIN COURSE

choice of

miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

6oz alberta beef tenderloin

yukon gold potato purée, asparagus, crispy onion, red wine jus

charred cauliflower

chickpea panisse, confit tomato, garlic cashew emulsion, herb vinaigrette

DESSERT

choice of

vanilla bean cheesecake

key lime curd, whipped dulcey ganache, yuzu sorbet

marilena chocolate bar

tonka bean cremeux, fudge sauce, guanaja chocolate sorbet

FIRST COURSE

choice of

topsoil organic greens

shaved garden vegetables, avocado, dukkha, white soy sherry vinaigrette

yellowfin tuna tartar

avocado, asian pear, soy-ginger dressing and potato chips

wild mushroom soup

black pepper crème fraîche, sourdough

MAIN COURSE

choice of

miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

6oz alberta beef tenderloin

yukon gold potato purée, asparagus, crispy onion, red wine jus

english pea agnolotti

black truffle butter and parmesan

DESSERT

choice of

vanilla bean cheesecake

key lime curd, whipped dulcey ganache, yuzu sorbet

warm valrhona chocolate cake

amerena cherry sauce, chocolate sesame tuile, cherry ice cream

MARILENA SIGNATURE TOWER

our three tier tower - one tower per four guests

east & west coast oysters, jumbo shrimp cocktail, manila clams, mussel escabeche, albacore tuna goma, kanpachi crudo, ceviche mixto, chopped scallop roll, spicy tuna roll

FIRST COURSE

choice of

topsoil organic greens

shaved garden vegetables, avocado, dukkha, white soy sherry vinaigrette

beef striploin carpaccio

sesame ponzu, fresh wasabi, crispy onion

wild mushroom soup

black pepper crème fraîche, sourdough

MAIN COURSE

choice of

miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

6oz alberta beef tenderloin

yukon gold potato purée, asparagus, crispy onion, red wine jus

english pea agnolotti

black truffle butter and parmesan

DESSERT

choice of

vanilla bean cheesecake

key lime curd, whipped dulcey ganache, yuzu sorbet

warm valrhona chocolate cake

amerena cherry sauce, chocolate sesame tuile, cherry ice cream

SUSHI PLATTER

chef's selection of our freshest sashimi, nigiri and rolls.

FIRST COURSE

choice of

italian burrata

heirloom tomatoes, basil pesto, venturi schulze balsamic

beef striploin carpaccio

sesame ponzu, fresh wasabi, marinated onion, scallion

jumbo shrimp a la plancha

blistered shishito peppers, garlic aioli, espelette, lemon

MAIN COURSE

choice of

miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

6oz alberta beef tenderloin

yukon gold potato purée, asparagus, crispy onion, red wine jus

english pea agnolotti

black truffle butter, parmesan

DESSERT

choice of

vanilla bean cheesecake

key lime curd, whipped dulcey ganache, yuzu sorbet

warm valrhona chocolate cake

amarena cherry sauce, chocolate sesame tuile, cherry ice cream

blueberry pistachio verrine

blueberry mousse, pistachio cake, crimson tea streusel

SUSHI PLATTER

chef's selection of our freshest sashimi, nigiri and rolls.

FIRST COURSE

served family style

italian burrata

heirloom tomatoes, basil pesto, venturi schulze balsamic

jumbo shrimp a la plancha

blistered shishito peppers, garlic aioli, espelette, lemon

MAIN COURSE

*choice of 2
served family style*

slow cooked steelhead

truffle meyer lemon vinaigrette

parmesan crusted chicken

lemon butter sauce

alberta beef tenderloin

salsa verde, red wine jus

SIDES

*choice of 3
for the table*

grilled broccolini red wine vinegar, garlic | **triple cooked fries** garlic aioli

olive oil potato purée fresh chives | **crispy brussels sprouts** parmesan

roasted wild mushrooms garlic, thyme | **asparagus** lemon

roasted fingerling potatoes brown butter

DESSERT

dessert platter

a selection of our favourite desserts

RECEPTION MENU

*all items are priced per dozen, except seafood towers
menu items are subject to change*

HORS D'OEUVRES

signature seafood tower

east & west coast oysters, jumbo shrimp cocktail, manila clams,
mussel escabeche, albacore tuna goma, kanpachi crudo, ceviche mixto,
chopped scallop roll, spicy tuna roll. 134 or 34/pp

fresh raw bar display

east & west coast oysters, jumbo shrimp cocktail, manila clams, mussel escabeche, yellowfin
tuna tartare, ceviche mixto, chopped scallop roll, spicy tuna roll, 1lb atlantic lobster 50/pp

local and imported caviar

tater tots, egg yolk, egg white, shallot, chive, crème fraîche
ask about sizes and pricing

- oysters** selection of east and west coast oysters, cocktail sauce, mignonette, horseradish 60
albacore tuna tartar puffed rice cracker, sesame, green onion 60
mussel escabeche toast pimenton marinated mussels, grilled bread, smoked garlic aioli 56
jumbo prawn cocktail cocktail sauce, lemon 60
crispy marilena tacos steelhead trout, avocado, yuzu kosho, shiso 60
garden herb and avocado tacos (*vegetarian*) crispy wonton shell 52
chickpea panisse (*vegetarian*) garlic aioli, tomato jam 52
hamachi kama croquettes yuzu mayo 60
charred pork belly ssamjang glaze, scallion 60

SUSHI ROLLS & PLATTERS

- sushi platter** stamina roll, 4 pc hamachi sashimi, 4 pc albacore tuna nigiri,
4pc salmon nigiri 80 or 20/pp
sushi roll platter sablefish oshi, spicy tuna, garden roll, chopped scallop 66
aburi sockeye salmon oshi wild salmon, serrano chili, black pepper 60
aburi sablefish oshi miso marinated sablefish, spicy aburi sauce 60
nigiri choice of salmon, albacore tuna, scallop 64
aburi wagyu beef nigiri fresh wasabi 144

DESSERT

- petit fours** selection of handcrafted mignardise 48



contact us

778 405 5200

events@marilenacafe.com