

MORNINGSIDE ESTATE

The Art of Food



Great events need great food. Our philosophy is that your food should not only taste great but it should be presented in a way that wow people. Next to the venue itself, food is the most important component of your successful event.

Morningside Estate has a unique approach to food service. We do have a menu but we really prefer to interview you and discover what your food passion is. We then go about creating food that we already know you love and create a surprise 'reveal' that you and your guests will remember for a long time. We specialize in high end food but if hamburgers are what you love...we can do a mean barbeque. Here are some of our events...



This carved fruit presentation is a demonstration of our philosophy of food as art. Our staff went to Thailand to learn the secrets of this ancient art.

Vegetables Anyone?



Many of the things that we serve, we grow ourselves. Our gardens are filled with edible delights that we utilize. Tomatoes, asparagus, cucumbers, peppers and many other things are the 'raw' material that we use in the creation of our offerings. These vegetables are served on a mirror which reflects the edible art.

Sea Food or See-Food
Most of what we serve is local





Not every culinary event is for a crowd. Intimate breakfast in your room, epicurean picnic lunches or exquisite personal dining are all part of what we do for you.

Are You into Cooking?

If you are, you will love to cook in this kitchen. The kitchen is the pivotal point of every home. Our kitchen is a spacious kitchen with almost every accessory you can think of. Three fridges, two ovens, a cook top, two sinks and tons of room make cooking for a crowd a dream. The kitchen faces out to the Saanich Inlet and the views are inspiring.

The counters are all beautiful maple and the flooring is walnut. They layout is perfect for a cook who loves to cook.





Bed & Breakfast Anyone?

All of our Bed and Breakfast guests are treated to one of Janet's famous breakfasts. We don't do Continental breakfasts or help yourself to the cold cereal. Janet will talk to you about the available options and then create a special event to get your morning going right.

Our guest comments are filled with comments appreciating the hours that go into the preparation of each breakfast that she makes. It gives us great satisfaction to know that people appreciate our art.

This service is available in the 'off season' and applies only to B&B.



There are a number of signature dishes that we love to make. Our dressed salmon, poached pear and yam soup, our aromatic prawns are a few of our favourites and are sure to find their way onto your plate.

We are always extremely careful regarding special diets. If anyone has dietary restrictions for what ever reason, we will be sure to accommodate. We are expert in the creation of celiac food that taste good as a number of family members cannot eat gluten.



Please be sure to tell us and we will ensure that the dining experience is safe and enjoyable for all.

We love to prepare 'traditional ' meals as well as play on the culinary edge. We have produced Thanksgiving style meals for families with all of the trimmings. If you are into Asian fusion cooking, talk to us.



If a good old fashioned steak barbeque is what you have in mind, we love to grill.

Virtually all of our sauces are made on the premises. That way we know what is in them and we know that they will taste great.



Inside or Outside?

Morningside can sit 50 people inside and about 80 people outside. The climate in the summer is conducive to outside events but the weather is not guaranteed. Most of the time we advise to hope for the best but plan for the worst.



The outside space has two options... the upper deck with the koi pond and the deck by the swimming pool. The upper deck is more suited to large groups that have some structure and formality to them...such as a wedding.

The lower, smaller space by the pool is suited for groups of 20 or so.

Both are perfect locations for late evening dining.









The lower deck is perfect for small groups to mingle and socialize. The informal setting lends itself to a more laid back affair.



We have served families, weddings, corporate events and almost everything else. Our approach is to work with you to create the best possible meal. Amongst us we have years of catering and restaurant experience and will ensure that you have a delightful event regardless of where you choose to have it.

Our prices are competitive ranging from \$25/per person to \$100.00/person depending on the menu and set up times.

We do not have bar tender service. If such service is required you will need to make your own arrangements

You may choose another catering service, if you like. In that case, meal service will be restricted to the house or the pool area and not the upper deck.

Our goal is to supply outstanding service. How may we help?



For information about our catering service please
call or write Janet Morgan

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