

BACK SNUG RENTALS & CUSTOM EVENTS

Clive's

CLASSIC LOUNGE

Enquire:
clives@chateauvictoria.com



PRIVATE PARTIES

UP TO 20

Tuesday to Thursday

\$1000 minimum spend

Friday & Saturday

\$1500 minimum spend

Open bar

Food packages available

**No venue rental fees
50% deposit required to book - used as
credit against event bill*



Lobby Level, Chateau Victoria
740 Burdett Ave, Victoria, BC

CUSTOM COCKTAIL CLASSES

6-12 PEOPLE

Suggested Themes:

DNA of an Old Fashioned

Negroni Family

The Manhattan and Martini

Sours, Daisy's, Rickey's & Collins'

SPIRITED EXPERIENCES

6-16 PEOPLE

Private spirit tastings

Interactive component

CUSTOM CLASSES

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Clive's
CLASSIC LOUNGE

Clive's Whisk(e)y or Spirit Experiences \$100/per person plus tip and tax Minimum 6 people, maximum 16

Join Lounge Manager Shawn Soole, as he walks you through a curated tasting of 8 whiskies or spirits of your choosing. If you have ever wanted to learn about a specific style of whisk(e)y or want a beginner's deep dive into the spirit, this is the perfect opportunity.

Ideal for corporate team building, wedding celebrations or birthdays; whatever the occasion, Shawn and the Clive's team can curate a memorable spirit and food event.

Clive's Cocktail Classes \$75/per person plus tip and tax Minimum 6 people, maximum 12

Have you ever wanted to learn how the pros create cocktails, learn the classics and be a better host at home?

Clive's Cocktail Classes are perfect for a night out that mixes fun and education, you can choose from the classes below or ask the team to curate a special class for what you may be interested in.



DNA of the Old Fashioned

The Old Fashioned is a classic that follows the definition of a cocktail, a mix of spirit, bitters, sugar and water. But there is so much more than just the classic bourbon style, learn the formula for making the perfect Old Fashioned and the basics to riffing your very own at home.



Negroni Family

The Negroni has become a well known and loved classic, the perfect blend of gin, Campari, and sweet vermouth; but it is the perfect classic to change elements to create brand new and unique combinations that stay true to the Negroni name but can stand on their own.



The Martini & the Manhattan

These two cocktails on the surface seem completely different but deep down they are more similar than you may think. Explore the classic recipes and their offspring's and learn how to make the perfect Martini and Manhattan at home.



Sours, Daisy's, Rickey's and Collins'

Explore citrus and how it has impacted the styles of cocktails from sours to collins' and everything in between. Learn the formula for making these simple but tasty drinks for your friends and family.