

THE BLUE POPPY RESTAURANT

Three Course Served Lunch

(For small groups 10-23 people)

Salad

Mixed organic greens, balsamic dressing

Choice of Entrée:

Pasta

Rigatoni, Two Rivers chorizo and squash ragu, fresh herbs,
Parmesan, marinated summer squash

Vegetarian option available

or

Butter chicken curry

Spiced rice, toasted cashews, fresh cilantro, dahi sauce, pickled vegetables, naan

Vegetarian option available

or

Beef burger

Aged cheddar, house-made brioche bun, signature house-made sauce,
dill pickle, lettuce, signature spiced fries

Dessert

Raspberry Cheesecake

New York-style cheesecake, whipped cream

Coffee and tea

\$49.00 per person

(Minimum 10 persons, maximum 23 persons)

All prices are subject to a 15% service charge and tax

Prices and menus valid until September 30, 2026

Menu items subject to change

The Butchart Gardens takes dietary restrictions seriously and makes every effort to accommodate all requests.

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies special dietary requirements.

Despite all reasonable efforts, we cannot guarantee a completely allergen-free environment due to the nature of our operation and the fact that we do use products sourced from outside suppliers.



The Butchart Gardens

• OVER 100 YEARS IN BLOOM •
NATIONAL HISTORIC SITE OF CANADA