



GENERAL AND MRS. MONEY



ERROL FLYNN



BING CROSBY



Butlers

at the

Mansion

a fine dining experience

THE HISTORY OF THE CROWN MANSION

It was in July of 1913 when General Noel Money first visited Qualicum Beach. He was so enamored with the area that he purchased six residential lots from the Merchants Trust and Trading Company, who were in the process of building a golf course, hotel and selling residential lots. General Money returned to England to conclude his affairs there and returned in 1914 to become the Resident Manager of the Merchants Trust and Trading Company while his own home was being built - that home is known today as the elegant Crown Mansion.

Given that one of his strengths was his ability to move comfortably in the upper social echelons both in Canada and in England, he entertained many Governor Generals of British Columbia for close to twenty years. The Money's also hosted royalty (the King of Siam) and several celebrities including Bing Cosby, Errol Flynn and Spencer Tracey. According to urban legend, John Wayne was also a frequent visitor when he sailed in the area aboard his yacht "The Wild Goose".

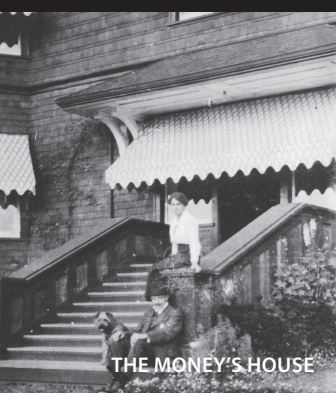
When General Money died in 1941, the Mansion was sold to Major Jim Lowery. Of historical note, Lowery had started the Calgary-based Home Oil Company in 1925 - the largest independent oil company of its time.

In 1952, R. A. (Bobby) Brown Jr. purchased the

Home Oil Company as well as the property in Qualicum Beach as a summer and weekend home. The Brown's family enjoyed the property for well over forty years. Mr. Brown added to his family estate by purchasing the adjacent golf course in 1955. When he passed away in 1972, the family sold the golf course to the Town of Qualicum Beach. The Mansion remained in the Brown's Family until 1999 when it was sold to John Merrick who then sold it to the owners of Crown Isle Resort & Golf Community.

The Crown Mansion has since been fully renovated and transformed to its original grace and is now a boutique hotel offering overnight accommodations with its six elegantly-appointed bedrooms upstairs. In addition, sixteen modern condominiums have been seamlessly added to the original structure. The interiors of the units offer all the modern conveniences found in today's upscale real estate market, tempered with period fixtures that define the term "classics revisited." Its timeless elegance begins from the moment you drive up its circular driveway which leads to its port-cochere entrance, otherwise known as a "coach gate."

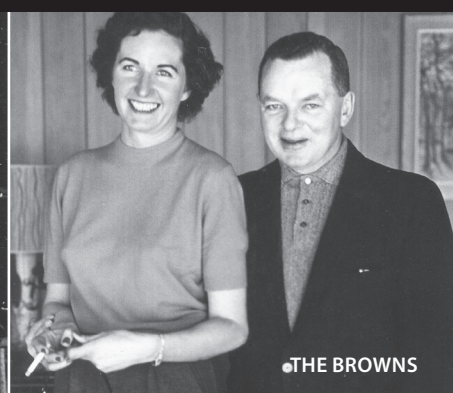
The collective spirits of General Money, Major Lowrey and Mr. Brown have been preserved in the new traditional re-styling of the Mansion making it **"A time honored classic."**



THE MONEY'S HOUSE



CROWN MANSION C. 1950



THE BROWNS



DINNER MENU

SERVED FROM 5 PM

STARTERS

- | | |
|--|--|
| Soup of the Day 7.5 | Seared Scallop Salad 13
<i>Baby Spinach, Romaine Hearts, Citrus Dressing</i> |
| West Coast Seafood Chowder 9 | Little Qualicum Brie Turnovers 10
<i>Cumberland Sauce</i> |
| Mixed Greens & Herb Salad 6.5
<i>Fresh Vegetables, Pomegranate Vinaigrette</i> | Potted Wild Smoked Salmon 11
<i>Snap Crackers and crème fraiche</i> |
| Caesar Salad 8.5
<i>Hilliers Double Smoked Bacon,
Shaved Padano, Herbed Croutons</i> | Dungeness Crab and Shrimp Cakes 12
<i>Lemon Aioli</i> |

MAIN COURSES

- Filet Mignon (4 oz.)** 18.5 **(6 oz.)** 26
Peppercorn Sauce, Oven Roasted Potatoes or Pomme Frites, Seasonal Vegetables
- Flame Grilled Black Angus Rib Eye Steak (10 oz.)** 29
Maitre D'Hotel Butter, Oven Roasted Potatoes or Pomme Frites, Seasonal Vegetables
- Rack of Lamb** 36
*Half Rack, Grainy Mustard, Rosemary Jus,
Oven Roasted Potatoes, Seasonal Vegetables*
- Cowichan Chicken Breast** 24
*Little Qualicum Brie, Spinach, Sundried Tomato,
Wild Rice Pilaf, Seasonal Vegetables*
- Cedar Baked Wild Sockeye Salmon** 26
Maple Glaze, Wild Rice Pilaf, Seasonal Vegetables
- Herb Crusted BC Halibut** 29
Beurre Blanc, Wild Rice Pilaf, Seasonal Vegetables
- Lobster Ravioli With Prawns** 24
Light Tomato Cream Sauce
- Bacon & Mushroom Farfalle** 18
Parmesan Cream, Fresh Herbs
- Seafood Linguini** 22
*White Wine Fresh Herb Cream Sauce or Rustic Tomato Sauce
Scallops, Wild Smoked Salmon, Prawns*

Gluten-free Pasta and Vegetarian option available upon request

DESSERTS

- Rustic Apple Tart** 8
Calvados Caramel Sauce, Vanilla Ice Cream
- Chocolate Ganache Cake** 8
Raspberry Coulis
- Vanilla Creme Brûlée** 8
Candied Citrus Zest