



THE
VANCOUVER
CLUB

Private Dining

CHRISTMAS 2020

Canapés

priced per dozen

GARDEN

- Mushroom Quiche . . . *caramelized onion, gruyere, balsamic reduction* \$48
^{vg/gf} Compressed Watermelon . . . *basil, mint, lime, coconut flake* \$48
Spring Pea Arancini . . . *parmesan aioli* \$52
^{gf} Vegan Meatball . . . *tomato sauce, basil pistou* \$52
Burrata . . . *smoked tomato jam, garlic parmesan crostini* \$58

SEA

- Smoked Salmon . . . *rye crisp, dill cream cheese* \$64
Tuna Tartare . . . *crispy shallot, garlic soy vinaigrette, cilantro, crostini* \$64
^{gf} Lobster Salad . . . *avocado, scallion, radish* \$68
Crab Cake . . . *remoulade* \$68
Coconut Prawn . . . *sweet chilli aioli* \$76

LAND

- ^{gf} Chicken Satay . . . *peanut sauce, chilli oil* \$54
Pork Dumpling . . . *truffle sauce* \$54
Beef Polpette . . . *sage, balsamic, parmesan* \$58
^{gf} Smoked Duck Breast . . . *fig jam, scallion* \$62
Foie Gras Ganache . . . *cassis gel, pistachio* \$80

SIGNATURE SLIDERS

- Mini Meatball Marinara . . . *brioche, mozzarella* \$76
Classic Angus Beef . . . *bacon, cheese, relish, tomato chutney, sesame bun* \$78
BBQ Pork Bao . . . \$78

Plated Dinner

SOUP

- ^{v/gf} Signature Tomato . . . *concassé, crispy basil*
- ^{gf} Lobster Bisque . . . *truffle chantilly, fennel pollen*

SALAD

- ^v Baby Romaine . . . *shaved parmesan, focaccia crouton, black pepper caesar dressing*
- ^{v/gf} Fregola . . . *black olives, roasted tomato, kale, ricotta salata*
- ^{v/egf} Roasted Beet & Burrata . . . *endive, citrus, maple vinaigrette*

ENTRÉES

- ^{v/g} Rosemary Braised Lentils . . . *charred rapini, chive oil, tomato*
- ^g Roast Turkey . . . *Cumberland sausage stuffing, tarragon & cava cranberries, pomme purée, roasted root vegetables*
- Seared Sablefish . . . *daikon, maple dashi, baby bok choy*
- Slow Roasted Angus Beef Tenderloin . . . *pomme purée, braised greens, roast baby carrots, red wine jus, Yorkshire pudding*

DESSERT

- Tahitian Vanilla Crème Brûlée . . . *orange brandied berries, milk chocolate tuille*
- Apple Butter Tarts . . . *cinnamon crumble, chantilly cream*
- Baked Chocolate Mousse . . . *strawberry compote, pink peppercorn tuile*
- Plum Pudding . . . *hard sauce, crème anglaise*

Plated Dining Options

menus selections must be finalized 10 business days in advance

2 Courses
\$70 + taxes & Admin fee

3 Courses
\$90 + taxes & Admin fee

4 Courses
\$110 + taxes & Admin Fee

Pre-Selected Choice: 2 - 3 options per course
\$5 per person per course surcharge
guest list with entrée selection & place cards must be provided

Family-Style Christmas Dinner

For tables of 4-6 guests

SHELLFISH PLATEAU

Shrimp cocktail, Crab, Oysters, Scallop Ceviche

SALADS

Classic Caesar

parmesan, garlic croutons, anchovy

Roasted Beets

maple vinaigrette, pumpkin seeds, sour cream

Fregola

black olives, roasted tomato, kale, ricotta salata

ENTRÉES

Roasted Turkey Breast & Leg Confit, Prime Rib, Sablefish

maple & sage gravy, peppercorn jus

Cumberland Sausage Stuffing

Tarragon & Cava Cranberries

Potato Gratin

Winter Squash

Roasted Root Vegetables

DESSERTS

Apple Butter Tarts

Plum Pudding

Baked Chocolate Mousse

strawberry compote, pink peppercorn tuile

\$95 per guest



Bar Packages

Host Bar

host purchases all beverages

Cash Bar

guests purchase own beverages
minimum spend of \$1,000 or staffing fees will apply

Open Bar Packages

host purchases all beverages
based on the guaranteed number of guests or actual whichever is greater
open bar for 6 hours maximum
brand substitutions available for additional charge

All Inclusive Bar Packages

all bar packages are priced per person

SIGNATURE OPEN BAR

Includes a welcome cocktail (1 per guest) or Champagne toast (1 per guest) and an open bar. The bar will feature a curated selection of premium brand spirits, including Belvedere vodka, Tanqueray gin, Havana Club Añejo Reserva rum, Papalote tequila, Lot No. 40 rye, and Woodford Reserve bourbon, as well as assorted Four Winds craft beer, and a variety of non-alcoholic beverages. Club label red and white wine.

\$85

CLASSIC OPEN BAR

Includes a welcome cocktail (1 per guest) or bubble toast (1 per guest) and an open bar. The bar will feature a curated selection of spirits, including New Amsterdam vodka, Beefeater gin, Bacardi white rum, Alberta Premium rye, Buffalo Trace bourbon, as well as a sommelier's selection of red and white wine, assorted Four Winds craft beer, and a variety of non-alcoholic beverages.

\$65

All bar selections based on product availability. List subject to change without notice.



Christmas Cocktails

20 drink minimum

Merry Old Fashioned

cranberry-infused bourbon, fig bitters, orange

\$15

Negroni

Campari, gin, sweet vermouth

\$15

Classic Eggnog

*bourbon, blended scotch, dark rum, hazelnut liqueur, Cognac,
eggs, milk, heavy cream, sugar, freshly grated nutmeg*

\$15

Champagne Cocktail

Champagne Drappier VC Private Label Brut, Cognac, brown sugar, aromatic bitters

\$20

Wine

SPARKLING WINE & CHAMPAGNE

Louis Bouillot Chevalier Blanc de Blanc, <i>Crémant de Bourgogne, France</i>	\$45
Parés Baltà Cava Brut, <i>Penedès, Spain</i>	\$50
Botter Divici Organic Prosecco, <i>Veneto, Italy</i>	\$50
Blue Mountain Gold Label, <i>Okanagan Falls, BC</i>	\$65
Champagne Drappier 'VC Private Label' Carte d'Or Brut, <i>Champagne, France</i>	\$125

WHITE WINE

Canaletto Pinot Grigio, <i>Veneto, Italy</i>	\$45
Poplar Grove Companion, <i>Naramata, BC</i>	\$50
Quails' Gate Family Estate Chenin Blanc, <i>Kelowna, BC</i>	\$50
Waimea Estates Sauvignon Blanc, <i>Nelson, New Zealand</i>	\$55
Garnier et Fils Petit Chablis, <i>Chablis, Burgundy, France</i>	\$70
Pascal Jolivet Sancerre, <i>Sancerre, Loire Valley, France</i>	\$85
Girard 'VC Private Label' Chardonnay, <i>Russian River Valley, USA</i>	\$95

RED WINE

La Purísima Azules Monastrell, <i>Yecla, Spain</i>	\$45
Poplar Grove Generation Merlot, <i>Naramata, BC</i>	\$50
Quails' Gate Family Estate Pinot Noir, <i>Kelowna, BC</i>	\$55
Matchbook Cabernet Sauvignon, <i>Dunnigan Hills, California, USA</i>	\$60
Stoller Family Pinot Noir, <i>Willamette Valley, Oregon, USA</i>	\$70
Rocca delle Macie Chianti Classico Riserva, <i>Chianti, Italy</i>	\$70
Burrowing Owl Syrah, <i>Oliver, BC</i>	\$80
Domaine Clarence Dillon Clarendelle, <i>Médoc, Bordeaux, France</i>	\$90
Girard 'VC Private Label' Cabernet Sauvignon, <i>Napa Valley, California, USA</i>	\$115
Poplar Grove Legacy, <i>Naramata, BC</i>	\$125

If you are looking for wines not featured on our list, please contact your catering representative.

Wine list subject to change without notice.

for bookings contact catering at

catering@vancouverclub.ca

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