



At Home

*Enjoy the Club's world-class service
in the comfort of your home or office.*



BREAKFAST

All breakfasts are served buffet style.

CONTINENTAL

37 per person

House-Made Granola Parfait ⁿ
Seasonal Fruit Salad
House-Made Muffins, Croissants & Pastries . . . *butter, fruit preserves*
Orange Juice
JJ Bean Coffee . . . *brewed regular & decaffeinated*
Selection of Tealeaves Premium Tea

CHIVE SCRAMBLED EGGS

40 per person

Seasonal Fruit Salad
Selection of House-Made Pastries
JJ Bean Coffee . . . *brewed regular & decaffeinated*
Or, Selection of Tealeaves Premium Tea
Chive Scrambled Eggs ^p
Side Bacon Breakfast Sausage
Roasted Potato & Caramelised Onion

LUNCH

Served buffet style.

WORKING LUNCH BUFFET

70 per person

add extra protein 15 (per person)

Choice of:

Roasted Lemon Chicken ^{gf} . . . *natural jus*
Striploin ^{gf} . . . *red wine shallots, blue cheese*
Salmon ^{gf} . . . *verjus butter sauce, chives*

Includes All of the Following:

Mustard Potatoes ^{gf}
Root Vegetables ^{gf} . . . *arugula pesto, pumpkin seeds*
Roasted Cauliflower ^{v/gf} . . . *mint, pumpkin seed dukkah, chickpeas*
Baby Romaine . . . *shaved parmesan, focaccia crouton, caesar dressing*
Organic Green Salad ^{v/gf} . . . *shaved vegetables, fig vinaigrette*
Coffee
Apple Pie

DINNER

Plated dinner available. Must be pre-selected. Maximum 2 options per course.

- 3 Courses (*soup/salad, entrée, dessert*) 95 per person
4 Courses (*soup, salad, entrée, dessert*) 110 per person
4 Courses (*soup/salad, appetizer, entrée, dessert*) 120 per person

SOUP

- Tomato ^{vg/gf} . . . *tomato concassé, crispy basil*
Thai Coconut ^{v/gf} . . . *crispy wild rice, cilantro*
Lobster ^{gf} . . . *roasted chestnuts, cognac*

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SALAD

- Simple ^v . . . *crudités, citrus vinaigrette, soft herbs*
Romaine . . . *caesar dressing, parmesan, chilli breadcrumbs, crispy capers*
Tuscan Kale ^{vg} . . . *pecorino, pine nuts, truffle-honey vinaigrette*
Roasted Cauliflower ^{v/gf} . . . *mint, pumpkin seed dukkah, chickpeas*
Smoked Beets ^{vg/gf} . . . *lemon goat cheese crema, endive, pecan crumb, purple mustard*

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SIGNATURE APPETIZER

- Wild Mushroom Tart ^v . . . *pistachio "cream", caramelized onions*
Seared Tuna ^{gf/df} . . . *sesame-nori crust, ginger aioli, radish, wasabi vinaigrette, crispy seaweed*
Pasta ^{vg} . . . *basil pesto, burrata, crispy herbs*
Risotto ^{vg/gf} . . . *green pea & watercress, black truffle cream*

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ENTRÉE

- Charcoal Crusted Cauliflower ^v . . . *smoked tomato faro, sunchoke purée*
Heirloom Tomato ^{v/gf/n} . . . *hazelnut cheese, garlic chutney, mustard greens*
Seared Salmon ^{gf} . . . *cider butter, watercress purée, white bean cassoulet*
Tamarind-Glazed Chilean Sea Bass ^{gf} . . . *parsnip purée, pumpkin seed dukkah, cauliflower*
Tonka Bean Lacquered Chicken ^{df} . . . *farro verde, braised leeks, wild blueberry jus*
Sugar-and-Spice Cured Duck Breast ^{gf} . . . *brown butter rutabaga, grilled endives, citrus jus*
Pepper-Crusted Beef Tenderloin ^{gf} . . . *duchess potatoes, red cabbage purée, red wine jus*
(upgrade to Brant Lake Wagyu Striploin +30)
Braised Short Rib ^{gf} . . . *truffle, blue corn polenta, braised greens*

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DESSERT

- Crème Brûlée ^{gf (without shortbread)/vg} . . . *chamomile shortbread*
Chocolate Espresso Tart . . . *cocoa nib tuile, whipped ganache*
Red Berry Mousse (strawberry, raspberry, cherry, currant) . . . *tonka génoise, lemon curd*
Apple Ginger Panna Cotta ^{gf} . . . *apple compote, ginger crumble*
Coconut Crème Brûlée ^{v/gf} . . . *crumble, lemon gel*

CLUB LABELS

Fitz x Vancouver Club Private Label Crémant *Summerland, BC* . . . 55
 Mt. Boucherie x Vancouver Club House Pinot Gris *Okanagan Valley, BC* . . . 55
 Hester Creek x Vancouver Club House Merlot *Okanagan Valley, BC* . . . 55
 Mission Hill x Vancouver Club 'Member Select' Reserve Rosé *Okanagan Valley, BC* . . . 60
 La Torre Segreta x Vancouver Club Chianti DOCG *Tuscany, Italy* . . . 70
 Clarence Dillon 'Clarendelle' x Vancouver Club Bordeaux *Bordeaux, France* . . . 80
 La Reine Pédaque 'VC Exclusive' Chablis *Burgundy, France* . . . 85
 Clos Pegase x Vancouver Club Chardonnay *Napa Valley, USA* . . . 105
 Girard x Vancouver Club Cabernet Sauvignon *Napa Valley, USA* . . . 115
 Charles Mignon x Vancouver Club Brut Reserve *Champagne, France* . . . 125

SPARKLING

House Prosecco . . . 55

WHITE

Quails' Gate Family Estate Chenin Blanc *Kelowna, BC* . . . 60
 Spy Valley 'Satellite' Sauvignon Blanc *Marlborough, New Zealand* . . . 60
 Castiglione del Bosco Chardonnay *Tuscany, Italy* . . . 75

ROSÉ

Château Clamens 'Julie' *Fronton, France* . . . 55

RED

Quails' Gate Family Estate Pinot Noir *Kelowna, BC* . . . 60
 Browne Family Vineyards 'Heritage' Cabernet Sauvignon *Columbia Valley, USA* . . . 75
 Burrowing Owl Syrah *Oliver, BC* . . . 80
 Stacked Stone Cellars 'Quarry' *Paso Robles, USA* . . . 85
 San Silvestro 'Patres' Barolo *Piedmont, Italy* . . . 100

BOTTLED MOCKTAIL

12 per 3 oz (serves 1) | 20 per 6 oz (serves 2) | 75 per 24 oz cocktail (serves 8)

Nogroni . . . *novara bitter, free spirit tequila, orange zest*

MORE NON ALCOHOLIC

Carafe of Orange Juice (serves 5) . . . 20
 Mojito Mocktail (355 ml) . . . 8
 Moscow Mule Mocktail (355 ml) . . . 8

COCKTAILS

17 *each*

SPIRIT FORWARD

Old Fashioned . . . *bourbon, sugar, aromatic bitters, orange zest*

Negroni . . . *gin, campari, sweet vermouth*

BUBBLY & BRIGHT

French 75 . . . *gin, lemon juice, prosecco, lemon zest*

Per Se Spritz . . . *per se, cava*

CITRUS FRESH

Margarita . . . *tequila, cointreau, lime juice, sugar*

The Vancouver Club Cosmo . . . *pink whitney vodka, cointreau, lime juice, cranberry*

The Vancouver Club Daiquiri . . . *sons of vancouver amaretto, rum, lime juice, sugar*

MOCKTAIL

Nogroni . . . *novara bitter, free spirit tequila, orange zest* 12

Virgin Mojito . . . 10

Virgin Moscow Mule . . . 10

NON-ALCOHOLIC

Juice . . . 5

Soft Drinks . . . 4.5

PLEASE NOTE

Minimum food & beverage order of \$500.

Service:

500 *per chef (based on delivery and set up)*

35 *per server per hour*

50 *per bartender per hour*

Delivery:

50 Downtown, Vancouver, Burnaby, North
Vancouver, West Vancouver
(within 20 km each way)

100 Coquitlam, Surrey, Richmond, Delta
(within 50 km each way)

For over 50 km, please contact the Catering team
for an estimate.

Applicable tax will be added to all orders
(5% GST).

A service fee will be added to all orders
(20% for member, 22% for non-member).

**For any at-home orders or off-site catering inquiries,
please contact the VC Catering team at
catering@vancouverclub.ca**



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