



## At Home

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



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BREAKFAST

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*All breakfasts are served buffet style.*

**CONTINENTAL**

*37 per person*

House-Made Granola Parfait <sup>n</sup>  
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 <sup>p</sup>  
Side Bacon Breakfast Sausage  
Roasted Potato & Caramelised Onion

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LUNCH

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*Served buffet style.*

**WORKING LUNCH BUFFET**

*70 per person  
add extra protein 15 (per person)*

**Choice of:**

Roasted Lemon Chicken <sup>gf</sup> . . . *natural jus*  
Striploin <sup>gf</sup> . . . *red wine shallots, blue cheese*  
Salmon <sup>gf</sup> . . . *verjus butter sauce, chives*

**Includes All of the Following:**

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

v vegan vg vegetarian gf gluten free df dairy free n contains nuts p contains pork

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DINNER

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*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 <sup>vg/gf</sup> . . . *tomato concassé, crispy basil*  
Thai Coconut <sup>vg/gf</sup> . . . *crispy wild rice, cilantro*  
Lobster <sup>gf</sup> . . . *roasted chestnuts, cognac*

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**SALAD**

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

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**SIGNATURE APPETIZER**

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

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**ENTRÉE**

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

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**DESSERT**

Crème Brûlée <sup>gf (without shortbread)/vg</sup> . . . *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 <sup>gf</sup> . . . *apple compote, ginger crumble*  
Coconut Crème Brûlée <sup>vg/gf</sup> . . . *crumble, lemon gel*

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WINE

**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

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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

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PLEASE NOTE

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Minimum food & beverage order of \$2500.

**Service:**

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

50 *per server per hour*

55 *per bartender per hour*

Minimum 4 hours onsite + travel time.

**Delivery:**

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

120 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).

Additional fees apply for stat holidays.

**For any at-home orders or off-site catering inquiries,  
please contact the VC Catering team at  
[catering@vancouverclub.ca](mailto:catering@vancouverclub.ca)**



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