

RUDI



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THE DINING ROOM

With seating for up to 50 guests, RUDI is a place to gather, celebrate and settle into. From casual dinners to business and corporate gatherings, our space has been designed to provide a warm and elegant atmosphere with a perfect blend of intimacy and sophistication for both celebrations and corporate events. Seating at our marble-topped bar can increase seated capacity up to 60, and we have a capacity of up to 100 for standing events.

THE ROTUNDA

Available as a standalone setting or as an extension of the dining room, the Rotunda offers a distinctive space for presentations, receptions and special events. Availability is subject to building approval, event layout, staffing, setup requirements and the nature of the booking. Preliminary capacity is up to 30 seated or 100 standing.

THE PATIO

Located at Douglas Street and Pandora Avenue, Rudi's heated patio offers bistro-style seating for up to 20 guests. Depending on season, weather and layout, it may be combined with the dining room for larger events. Patio bookings and combined capacities require final operational approval

Final capacity depends on the event format, seating plan and operational approval.



CANAPÉS

Our passed canapés are a great addition to a cocktail hour or standing reception.

3 pieces \$15 / 4 pieces \$18 / 5 pieces \$20
per person

A minimum order of 12 pieces is required for each selected canapé

MEAT & FISH

SMOKED FISH

baguette, seasonal garnish
NDUJA

baguette, fennel

BACON WRAPPED DATES

dates, bacon, pepper

CHICKEN DRUMETTES

confit chicken drumsticks, house glaze

VEGETARIAN

ARANCINI

rotating flavour

POLENTA CAKE

house preserves

BRIE TARTLET

peach chutney

LENTIL RILLETES

raincoast crisp

SWEET

CHOCOLATE

MINI SNICKERDOODLES

BOARDS

Our grazing boards are the perfect complement to encourage mingling for a reception style event or prior to dinner.

A minimum order of 10 is required for all boards

JUST MEAT //

\$9pp

A selection of cured and prepared meats, house preserves and seasonal accompaniments

JUST CHEESE //

\$10pp

A selection of local and imported cheeses, house jam, crackers

ALL OF IT //

\$15pp

A generous selection of cured meats, cheeses, and all the above accompaniments

SEACUTERIE //

\$15pp

A selection of chilled local ocean fare served with all complementary trimmings

CRUDITÉ //

\$10pp

Fresh seasonal veggies, rotating house-made dips, spreads and preserves, assorted breads and crackers

SNACKS

Our snacks are ideal if you're looking for a little extra.

HOUSE-BAKED FOCACCIA //

\$12

butter, onion jam, salt
serves 4

OLIVES //

\$9

marinated in house

HOUSE PICKLES //

\$9

always seasonally rotating

**gather.
celebrate.
settle in.**

LUNCH MENUS

Catering to your schedule, our lunch menus are designed to be satisfying and timely. Featuring homemade soups, fresh salads and toasted sandwiches from our deli counter or a selection of our most popular lunch plates, we will have your pre-order ready on your arrival, with specialty coffees and refreshing non alcoholic beverages waiting for you.

RUDI DELICATESSEN // \$25pp

RUDI ESSENTIALS // \$35pp

RUDI DELICATESSEN

FIRST

MINISTRONE SOUP

or

SEASONAL GREENS

SECOND

SLOW COOKED TURKEY GOUDA SANDWICH

cranberry mayo, arugula

or

MONTREAL SMOKED MEAT SANDWICH

swiss, caramelized onions, horseradish,
sauerkraut

or

ALBACORE TUNA SANDWICH

caper vinaigrette, butter lettuce

or

PEAR & BRIE SANDWICH

tomato and apple chutney

ADD DESSERT for \$5pp

RUDI ESSENTIALS

Includes freshly baked focaccia

FIRST

ABBOTSFORD ENDIVE

pear, almonds, blue cheese

or

BUTTER LETTUCE

chives, pumpkin seeds, goat cheese

or

MINISTRONE/FEATURE SOUP

SECOND

SEASONAL BC FISH

or

CACIO E PEPE

bucatini grana padano, pepper

or

ORECCHIETTE

fennel sausage ragu

or

CHEF'S FEATURE

DESSERT

CHEF'S CHOICE



DINNER MENUS

Rudi is an exploration of identity, story, food and home. Our dynamic event menus are inspired by traditional European dishes, made for the West Coast. Built on a foundation of great ingredients, passion and community, these menus are meant for breaking bread and sharing a meal that you will remember.

Not all ingredients are listed. Please refer to the allergy and dietary-requirement section.

Event menus reflect current offerings and may change seasonally. Final selections and pricing will be confirmed in the banquet event order ahead of your event.

RUDI FAMILY MENU // **\$75pp**

GRAN PRANZO // **\$95pp**

**identity.
story.
home.**

RUDI FAMILY MENU

Favourites from our dinner menu designed for the table to share.

SNACKS

BACON WRAPPED DATES
ARANCINI (D)
HOUSE MARINATED OLIVES

SECOND

BUTTER LETTUCE
chives, goat cheese, seeds (D)
CRISPY HALLOUMI
courgette, red pepper, olives (D)

THIRD

CACIO E PEPE
bucatini, grana padano, pepper (G)(D)(E)
YARROW MEADOW FARMS DUCK
lentils, carrot, cherry (D)
GRILLED TIGER PRAWNS
bacon (SF)

DESSERT

CHEF'S CHOICE
Add freshly baked snickerdoodles \$5pp

GRAN PRANZO

For extended stays and extra special occasions with mains you will only find in this menu.

SNACKS

BACON WRAPPED DATES
ARANCINI (D)
HOUSE MARINATED OLIVES
HOUSE-BAKED FOCACCIA (G)(D)

SECOND

BUTTER LETTUCE
chives, goat cheese, seeds (D)
CRISPY HALLOUMI
courgette, red pepper, olives (D)

THIRD

CACIO E PEPE
bucatini, grana padano, pepper (G)(D)(E)
ORECCHIETTE
fennel sausage ragu (G)(D)(E)

FOURTH

STRIPLOIN
seasonal garnish (D)
LING COD
winter vegetables (D)(SF)

DESSERT

CHEF'S CHOICE
Add fresh baked snickerdoodles \$5pp

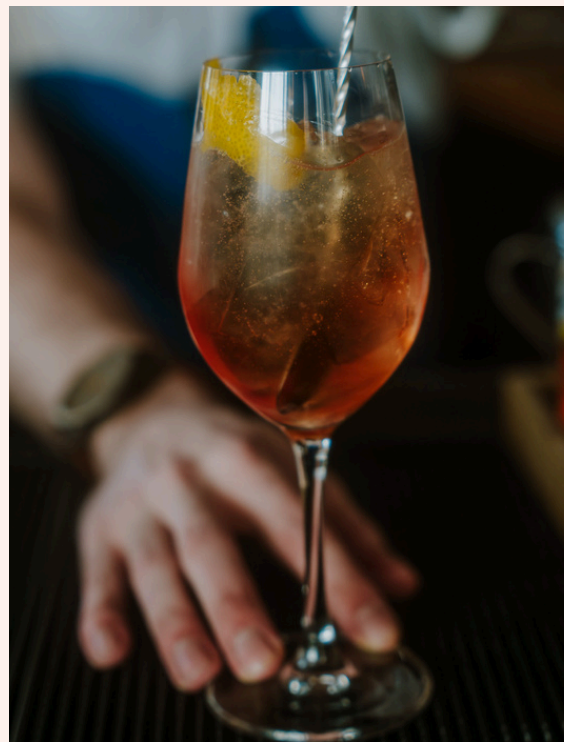
(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (VG) VEGAN

THE BAR

We're here to help you build your perfect bar menu for the night whether that's a fully hosted bar, limited custom menus, or drink tickets, let us know.

Standard event wine selections and welcome beverages are available with advance notice. Specialty bottles, wine pairings and custom requests require advance notice and approval by our team.

Welcome bubbles are available from \$10 per guest. Final wine, cocktail, beer and non-alcoholic selections are subject to current availability and seasonal changes.



THE DETAILS

BOOKING A RESERVATION

Event bookings are confirmed through a signed event agreement and a secured credit card. Restaurant buyouts, large corporate events and peak holiday bookings may also require a deposit.

All groups over 12 are required to pre-select one of our set menus and are given a 2.5 hour dining time unless approved and stated differently in the event agreement.

Certain group events, prime-time bookings and exclusive-use arrangements are subject to a food-and-beverage minimum. Minimums vary based on the date, season, arrival time, event duration, space required and level of exclusivity. Applicable taxes and a 20% gratuity are additional. The signed event agreement contains the final minimum spend, payment requirements, and cancellation terms.

One master bill is standard for group events and is payable in full at the conclusion of the event. Any alternate payment arrangement must be approved in writing before the event.

ALLERGIES AND DIETARY RESTRICTIONS

Rudi's group menus are served primarily family-style on shared platters. Advance allergy planning is therefore essential. The event organizer is responsible for collecting and submitting one complete written list of all guest allergies and dietary requirements no later than seven days prior to the event. This list must identify the guest, the specific allergen or restriction, and whether it is an allergy, intolerance or preference.

Our team will review the complete list and confirm what can reasonably and safely be accommodated within the selected menu. Some guests may require separately prepared substitutions, and not every restriction can be accommodated.

ACCESSIBILITY

Our building is Class AA certified and fully wheelchair accessible.

PARKING

Nearby parkades on Johnson Street and Figgard Street are just steps away. Limited street parking is available on Pandora, Douglas and Cormorant.

CONTACT US

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250-590-3255
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rudivic.ca

Our events team is available Monday through Thursday.

