



THE VANCOUVER CLUB

PRIVATE DINING

2025 HOLIDAYS

CANAPÉS

Price per dozen

GARDEN

Smoked Gouda Quiche^V . . . Chives \$56

Truffled Mushroom Tartlets^V . . . Puff pastry, microgreens \$58

Caramelized Onion Gougères^V . . . Gruyere \$56

Baked Brie^{V/N} . . . Fig, pistachio \$60

Roasted Butternut Squash & Sage Arancini^{VG} . . . Risotto, shallots \$56

Spinach & Artichoke Arancini^V . . . Parmesan, Lemon zest \$58

SEA

Dungeness Crab Puff . . . Black pepper jam \$70

Beetroot Cured Salmon . . . Crème fraîche, yuzu pearl, rye crisp \$64

Crab Cake^{N/DF} . . . Smoky almond romesco, petit cilantro \$72

Cod Brandade^{DF} . . . Olive tapenade, trout roe, sourdough \$76

LAND

Chicken Satay^{GF/N} . . . Peanut sauce, scallion \$60

Beef Satay^{GF/DF} . . . Chimmichurri \$60

Spiced Lamb Kofta . . . Cumin, tzatziki \$60

Braised Beef Polenta^{GF} . . . Horseradish cream, sage \$62

Mini Meatball . . . Beef, sage balsamic, parmesan \$62

Duck Rillettes^N . . . Brioche, cranberry emulsion, pistachio \$64

Foie Gras Parfait^N . . . Hazelnut financier \$80

SIGNATURE SLIDERS

Wild Mushroom & Gruyere Sliders^V . . . Truffle aioli \$76

Buttermilk Fried Chicken Sliders . . . Cajun mayo, bread & butter pickle \$78

Classic Angus Beef Sliders^P . . . Bacon, cheese, relish, tomato chutney \$82

Pulled Pork Sliders^P . . . Bourbon BBQ, apple slaw \$80

VG - Vegan, V - Vegetarian, GF - Gluten Free, N - Contains Nuts, P - Contains Pork



PLATED DINNERS

Menu selections must be finalized 10 business days in advance

2 COURSE

\$90 Excluding seafood cocktails
\$105 Including seafood cocktails

3 COURSE

\$115 Excluding seafood cocktails
\$130 Including seafood cocktails

4 COURSE

\$130 Excluding seafood cocktails
\$145 Including seafood cocktails

Pre-Selected Choice: 2 - 3 options per course

\$5 per person per course surcharge

Guest list with entrée selection & place cards must be provided

PLATED DINNERS

SOUP

Tomato^{V/GF} . . . Tomato concassé, crispy basil

Roasted Forest Mushroom Soup^{V/GF} . . . Pickled shimeji, thyme

Harvest Pumpkin Soup^{GF} . . . Pumpkin seed gremolata, crispy sage

Lobster Bisque . . . Truffle panna cotta

SALAD

Garden Harvest^{VG/DF/GF} . . . Cucumber, cherry tomato, shaved beets, red pepper,
roasted corn vinaigrette

Caesar Salad . . . Focaccia crostini, grana padano, crispy capers, anchovy dressing

Kale & Ancient Grain Salad^{VG/DF} . . . Avocado, cucumber, mint, dill, sunflower seed,
apple tahini dressing

Heirloom Beet Salad^{V/GF/N} . . . Whipped goats cheese, candied walnut, arugula, honey
balsamic vinaigrette

Poached Pear^{V/GF/N} . . . Arugula, pickled onions, blue cheese, candied hazelnuts,
caramelized honey vinaigrette

SEAFOOD COCKTAILS

Dungeness Crab^{GF} . . . Fennel, yuzu aioli

Lobster^{GF} . . . Garlic, chilli oil

Poached Prawns^{GF/DF} . . . Brandy cocktail sauce, lemon

PLATED DINNERS

ENTRÉES

Carrot Top Pistou Orchiette^V . . . English pea, cherry tomato, ricotta salata

Eggplant & Zucchini Parmigiana^{VG/GF/DF} . . . Marinara, vegan parmesan, rocket salad

Fraser Valley Turkey Roulade . . . Truffle-infused pomme puree, crispy brussels sprouts, maple-glazed heirloom carrots, chestnut stuffing, port wine cranberry reduction, turkey gravy

Salt-Baked Salmon^{GF} . . . Potato & crab galette, ponzu butter sauce, trout roe, micro salad

Oven Roasted Sablefish^{DF/N} . . . Brandade potato, haricot vert, almond romesco butter

Pan Roasted Duck Breast^{DF} . . . Confit duck leg croquette, saffron-infused pistachio couscous, glazed baby beets, spiced apple gastrique

Beef Striploin (*cooked medium rare*) . . . Potato rosti, squash puree, glazed roots, roasted garlic & thyme butter

DESSERT

Spiced Crème Brûlée . . . Gingerbread cookie

Sticky Toffee Pudding . . . Caramel sauce, orange ice cream

Plum Pudding Flambé . . . Hard sauce, crème anglaise

Peppermint Chocolate Mousse^{VG} . . . Candy cane cookie crumble, chocolate cake, mint ice cream



HOLIDAY BUFFET

Minimum of 20 guests

Family style available for 15-29 guests

\$155 per guest

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HOLIDAY BUFFET

SHELLFISH ON ICE

Smoked & Candied Salmon

Local Albacore Tuna

Marinated Octopus

King Crab Legs

Poached Prawn Cocktail . . . Horseradish cocktail sauce, lemon

Steamed PEI Mussels & Manila Clams

CHARCUTERIE

Selection of Cured, Smoked Meats, & Pâtés^P . . . marinated and pickled vegetables,
whole grain mustard, fruit mostarda, cornichons, olives, Raincoast crisps

SALAD BUFFET

Garden Harvest^{GF/VG} . . . Cucumber, cherry tomato, shaved radish, carrot, fennel, fall apple vinaigrette

Classic Caesar . . . Garlic croutons, shaved parmesan, crispy capers, parmesan dressing

Pear & Endive Salad^{GF/N} . . . Blue cheese crumble, candied walnuts, frisee, white balsamic dressing

Tuscan Kale^{GF/N} . . . Pecorino, pine nuts, truffle-honey vinaigrette

Farro & Roasted Squash Salad^V . . . Baby spinach, dried mission figs, goat's cheese, maple vinaigrette

Shaved Brussels Sprout Salad^{VG/GF} . . . Apple, dried cranberries, lemon vinaigrette

HOLIDAY BUFFET

ENTRÉES

Roasted Turkey Roulade^{DF} . . . Cranberry orange chutney, sage gravy

Prime Rib^{GF} . . . Red wine jus, horseradish cream

Brown Sugar Glazed Ham^{GF/DF} . . . Spiced pineapple chutney

Maple & Black Pepper Glazed Salmon . . . Dill crème fraîche

Roasted Brussels Sprouts^P . . . Crisp pancetta, herbed brioche crumb

Baked Sweet Potato^{GF/DF/N} . . . Cinnamon, clove, candied pecans

Sourdough Stuffing . . . Cranberries, sweet onion

Cranberries with Bourbon & Orange^{GF/DF}

Potato Gratin . . . Gruyere, crispy breadcrumbs

Butternut Squash Ravioli . . . Brown butter, sage

DESSERT

Selection of Christmas Cookies . . .

Candy Candy Shortbread^V, Ginger Molasses^V, Linzer Cookies^{V/N}, Gingerbread^{VG}

Sticky Toffee Pudding^V . . . Crème anglaise

Cranberry Butter Tart^V

Spiced Crème Brûlée^{GF/V}

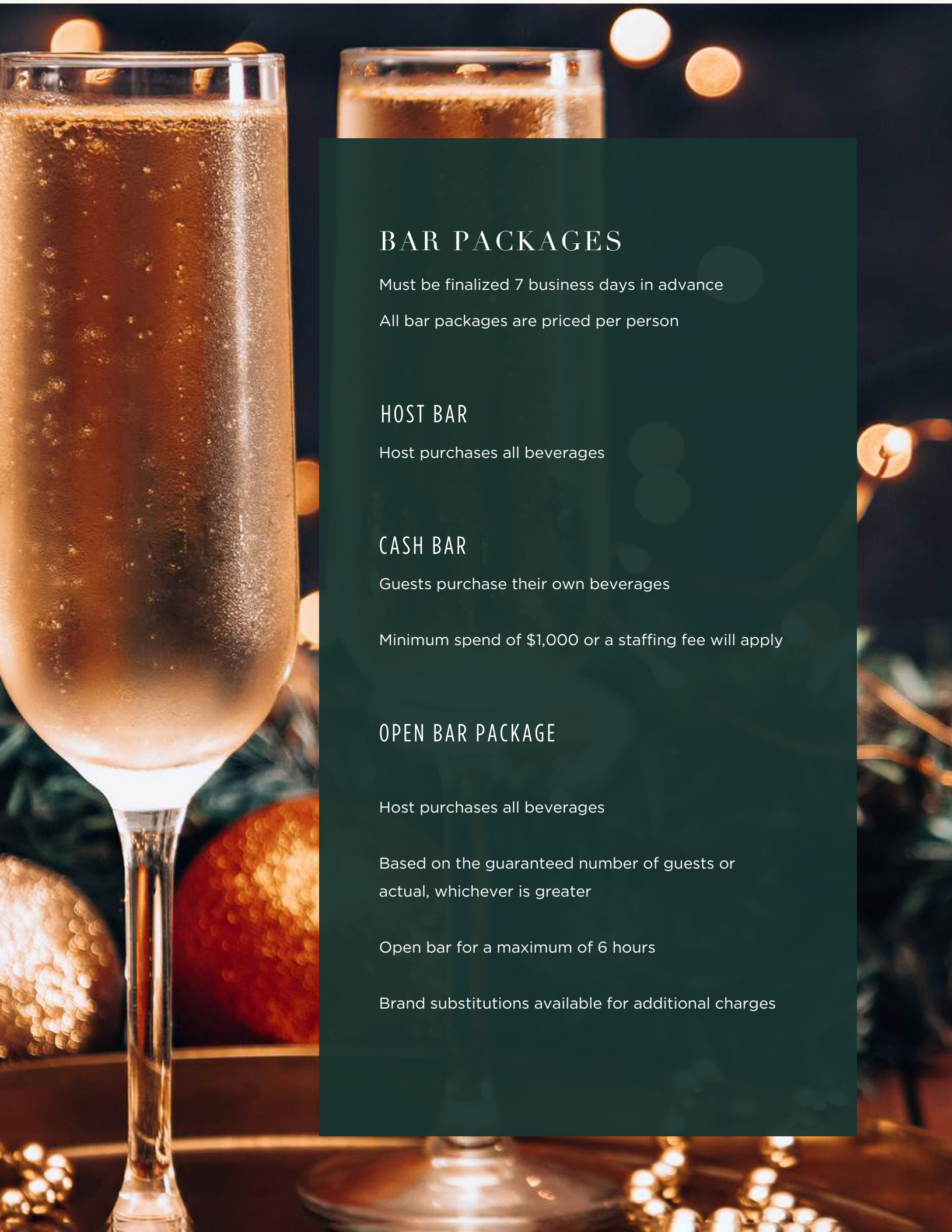
Pumpkin Tarts^{VG}

Mint Chocolate Mousse^{V/GF}

Mini Carrot Cupcakes^V

Fresh Sliced Fruits^{VG/GF}

Assorted Artisanal Cheeses^V



BAR PACKAGES

Must be finalized 7 business days in advance

All bar packages are priced per person

HOST BAR

Host purchases all beverages

CASH BAR

Guests purchase their own beverages

Minimum spend of \$1,000 or a staffing fee will apply

OPEN BAR PACKAGE

Host purchases all beverages

Based on the guaranteed number of guests or actual, whichever is greater

Open bar for a maximum of 6 hours

Brand substitutions available for additional charges

ALL INCLUSIVE BAR PACKAGES

SIGNATURE OPEN BAR

Includes a welcome cocktail (1 per guest) or a glass of sparkling wine and an open bar. The bar will feature a curated selection of premium brand spirits, including Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Havana Club 3 Year Old Rum, Arette Blanco Tequila, Lot No. 40 Rye, Woodford Kentucky Derby Bourbon, and Tamnavulin Speyside Single Malt Double Cask, as well as VC Private Label Chablis, 2020 Château du Pin-Franc Bordeaux, assorted domestic & imported beer, and a variety of non-alcoholic beverages.

Single highballs only, no shots.

\$95 6-hour service

\$20 per extra hour

CLASSIC OPEN BAR

Includes a welcome glass of House Prosecco and an open bar. The bar will feature a curated selection of spirits, including Northern Keep Vodka, Tanqueray Gin, Bacardi White Rum, Rooster Rojo Tequila Blanco, Alberta Premium Rye, Jim Beam Black Bourbon, as well as House White & House Red, assorted domestic & imported beer, and a variety of non-alcoholic beverages.

Single highballs only, no shots.

\$85 6-hour service

\$15 per extra hour

HOLIDAY COCKTAILS

20 drinks minimum

Merry Old Fashioned

Cranberry-infused bourbon, fig bitters, orange

\$17

Holiday Negroni

Gin, red amaro, sweet vermouth, chocolate bitters

\$17

Classic Eggnog

Bourbon, blended scotch, dark rum, hazelnut liqueur, cognac,
eggs, milk, heavy cream, freshly grated nutmeg

\$17

Peppermint Chocolate Martini

Creme de cacao, vodka, peppermint

\$17

Cranberry Rosemary G&T

Cranberry, gin, rosemary tonic

\$17

Please see the spirit-free section for curated mocktails.

— SPIRITS —

BAR LIQUOR

A selection of spirits, including Northern Keep Vodka, Tanqueray Gin, Bacardi White Rum, Rojo Rooster Tequila, Alberta Premium Rye, and Jim Beam Black Bourbon

\$9 | \$15 dbl

SIGNATURE LIQUOR

A curated selection of premium brands, including Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Havana Club 3 Year Old, Arette Blanco Tequila, Lot No. 40 Rye, Tamnavulin Speyside Single Malt Double Cask, and Distiller's Select Bourbon

\$12 | \$18 dbl

LUXURY LIQUOR

A premium selection of top-shelf brands, including Belvedere Vodka, Isle of Harris Gin, Don Julio Blanco Tequila, Maker's Mark 101 Bourbon, Redbreast 12 Irish Whiskey, Bumbu Rum, and Macallan 12-Year

\$15 | \$25 dbl

DIGESTIFS

Per 1 oz

Amaro Averna . . . \$12
Grand Marnier . . . \$12
Fernet Branca . . . \$12

COGNAC

Per 1 oz

Courvoisier VS . . . \$14
Remy Martin VSOP . . . \$20
Remy Martin XO . . . \$28
Louis XIII . . . \$395

PORT

Per 2 oz

Tawny 10 Year . . . 16
Tawny 20 Year . . . 24
Vintage . . . 36

SINGLE MALTS

Per 1 oz

Laphroaig 10 Year . . . \$14
Talisker Storm . . . \$14
Oban 14 Year . . . \$14
The Irishman VC Private Label Caribbean Cask . . . \$14
Macallan 12 Year . . . \$15
Dalmore Cigar Malt . . . \$28

———— BEER & SPIRIT FREE ————

BEER

Domestic

Red Truck Lager or Strangefellows Talisman Pale Ale
\$7

Import

Corona or Peroni
\$8

SPIRIT FREE

Soda

\$4 - \$50

Bottled Juice

\$5

Zero Proof Cranberry Rosemary G&T

Cranberry, spirit-free gin, rosemary tonic
\$12

Gingerbread Mule Mocktail

Spirit-free vodka, nutmeg, ginger beer
\$12

Latté, Cappuccino, Americano

\$8

ZERO PROOF OPEN BAR

A curated selection of mocktails, soft drinks, and juicie

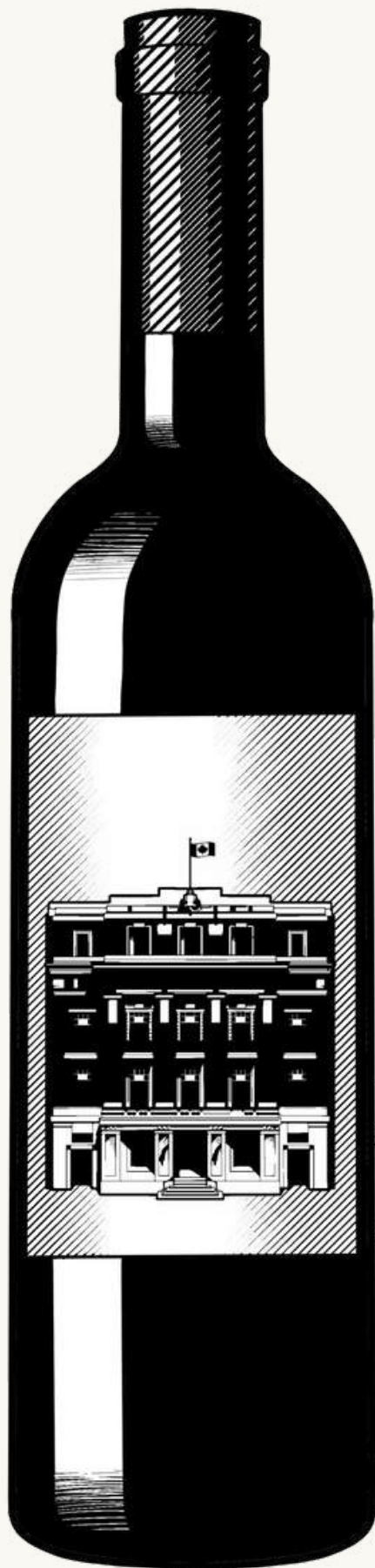
\$55 6-hour service
\$10 per extra hour

KIDS BEVERAGE PACKAGE

Enjoy unlimited soft drinks and juice

\$35 6-hour service
\$8 per extra hour

WINE



WHITE

Spy Valley 'Satellite' Sauvignon Blanc

Marlborough, New Zealand

\$60

La Torre Segreta Pinot Grigio

Veneto, Italy

\$60

Cave de Turckheim Pinot Gris

Alsace, France

\$70

VC House Chablis

Burgundy, France

\$95

2021 Matthiasson Chardonnay Linda Vista

Napa Valley, USA

\$110

RED

Château du Pin-Franc Cabernet Sauvignon/Merlot

Bordeaux, France

\$60

La Torre Segreta x Vancouver Club Chianti DOCG

Tuscany, Italy

\$70

Burrowing Owl Syrah

Oliver, BC

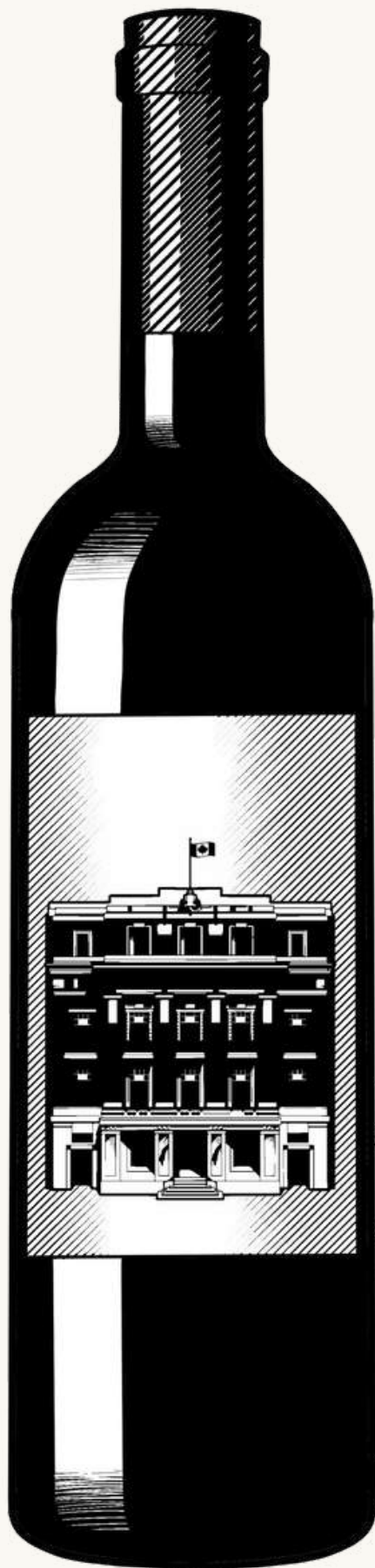
\$80

Château Chamirey x VC Mercurey Bourgogne Pinot Noir

France

\$110

WINE



CLUB FAVOURITES

Mt. Boucherie x The Vancouver Club House Pinot Gris

Okanagan Valley, BC

\$60

Hester Creek x The Vancouver Club House Merlot

Okanagan Valley, BC

\$60

SPARKLING

Fitz x The Vancouver Club Private Label

Crémant Summerland, BC

\$60

Stocco Prosecco Brut

Friuli-Venezia Giulia, Italy

\$60

Charles Mignon x VC Brut Reserve Champagne

Champagne, France

\$125

PLEASE CONTACT
THE VANCOUVER CLUB
CATERING TEAM
TO BOOK

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