



blue water cafe

PRIVATE DINING & EVENTS

topstable.ca

PLANNING YOUR EXPERIENCE

Located in historic Yaletown, Blue Water Café offers sophisticated private dining spaces suitable for any occasion. Accommodating groups of up to 80 guests, we offer unique rooms as well as our active wine cellar, containing two multi-faceted private rooms that are easily combined.

Our contemporary design and state-of-the-art audio-visual capabilities set the stage for Executive Chef Frank Pabst's signature seafood creations. Our Events Manager Cara Dunlop, and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.

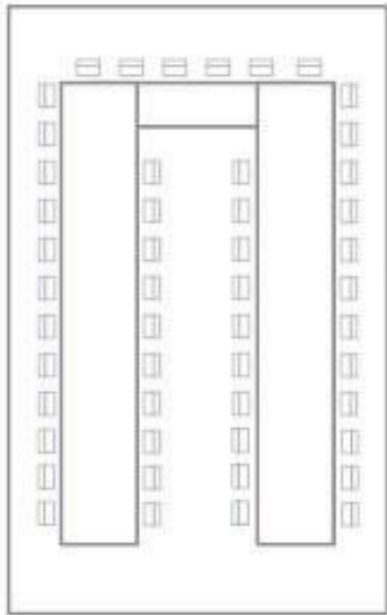




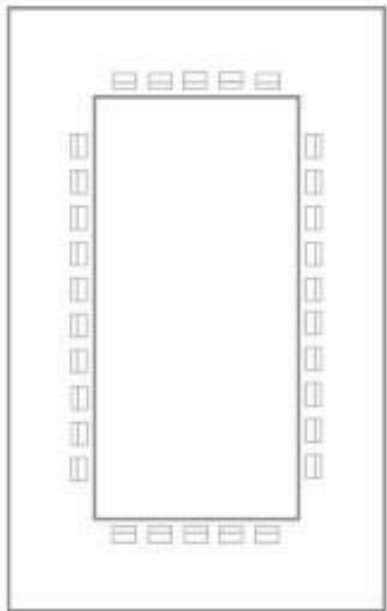
OCEANS ROOM

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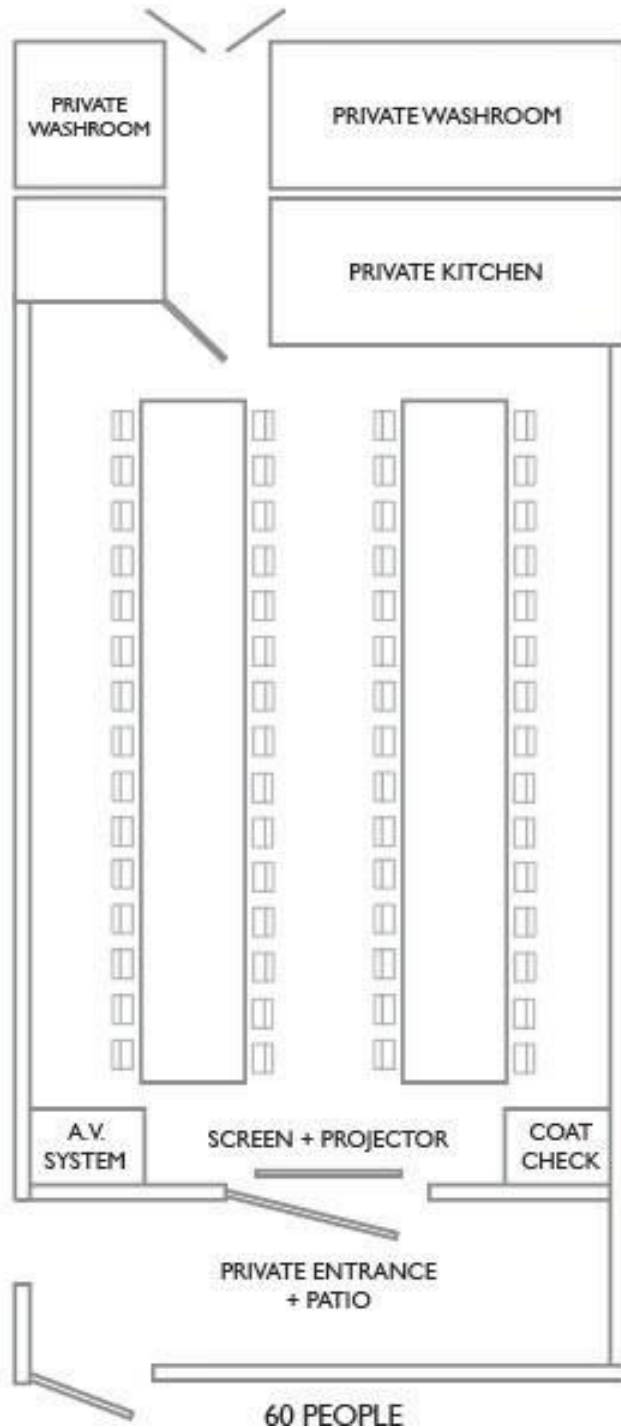
Seats up to 60 guests | Reception capacity 60 guests | 700 square feet
Additional configurations available



50 PEOPLE



30 PEOPLE



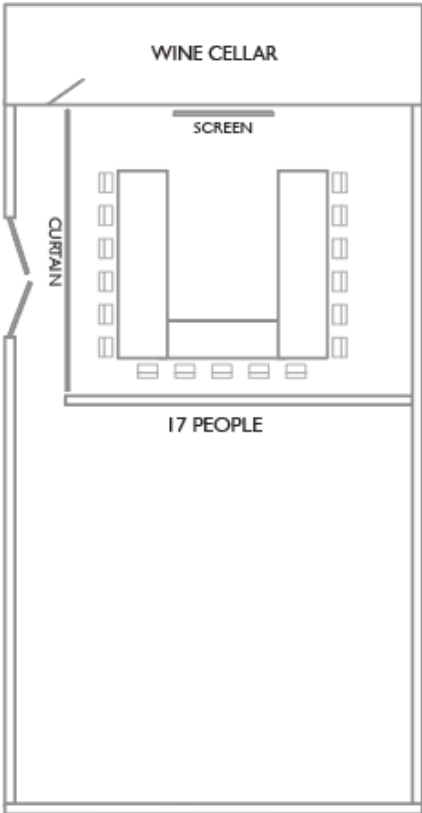
The image shows a restaurant interior, likely a wine cellar or a themed dining room. The background is filled with shelves of wine bottles, some in glass display cases and others on open wooden shelves. The ceiling is dark with large, textured, metallic-looking beams. The foreground features several round tables covered with white tablecloths, each set with white plates, blue napkins, silverware, and several wine glasses. Red leather chairs with wooden legs are arranged around the tables. The overall atmosphere is sophisticated and elegant.

ARCTIC ROOM

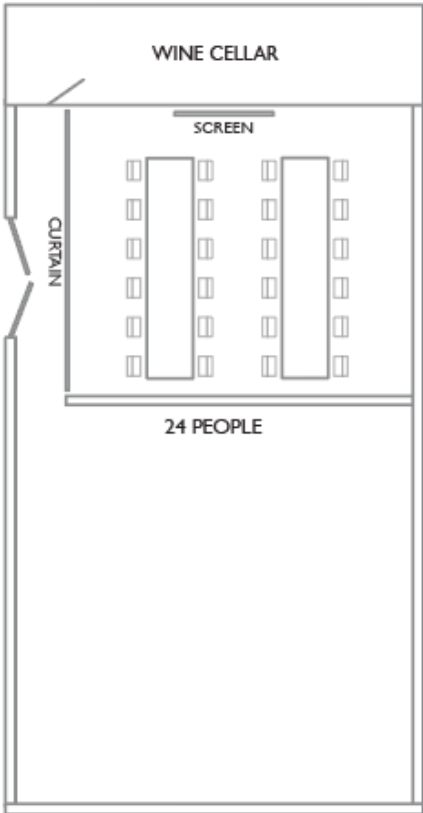
ARCTIC ROOM

Seats up to 24 guests | Reception capacity 30 guests | 288 square feet

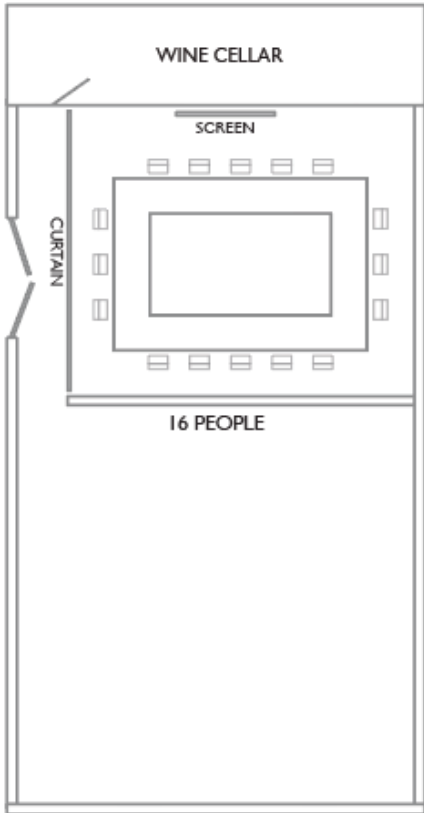
Additional configurations available



FRENCH WINDOWS



FRENCH WINDOWS



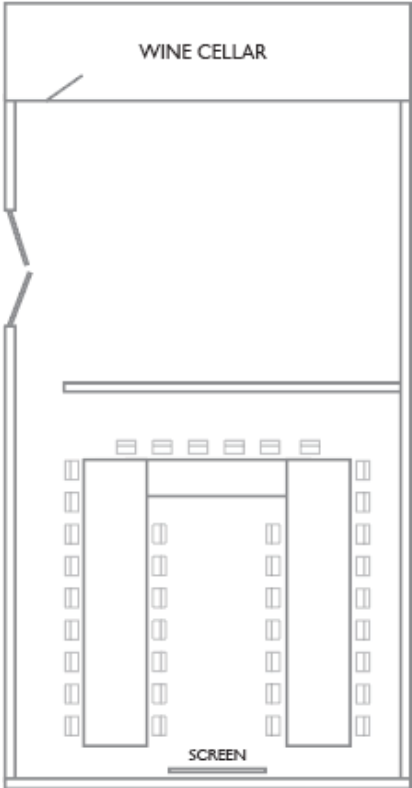
FRENCH WINDOWS



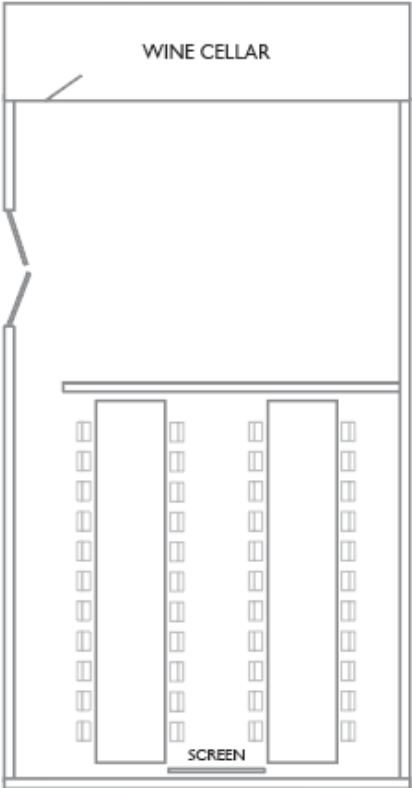
ATLANTIC ROOM

ATLANTIC ROOM

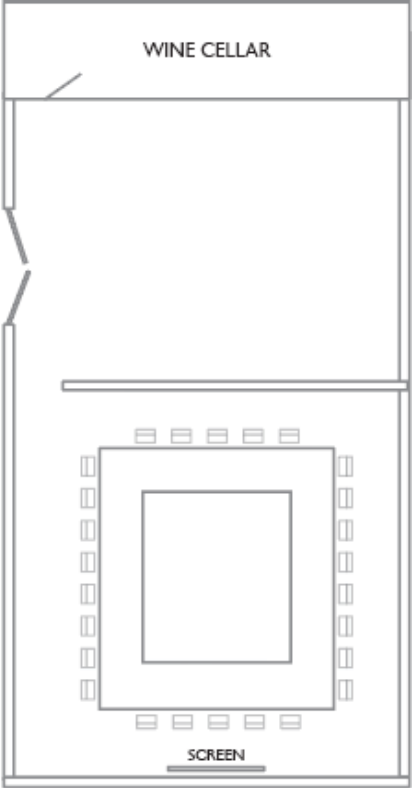
Seats up to 44 guests | Reception capacity 50 guests | 520 square feet
Additional configurations available



FRENCH WINDOWS
38 PEOPLE



FRENCH WINDOWS
44 PEOPLE



FRENCH WINDOWS
26 PEOPLE

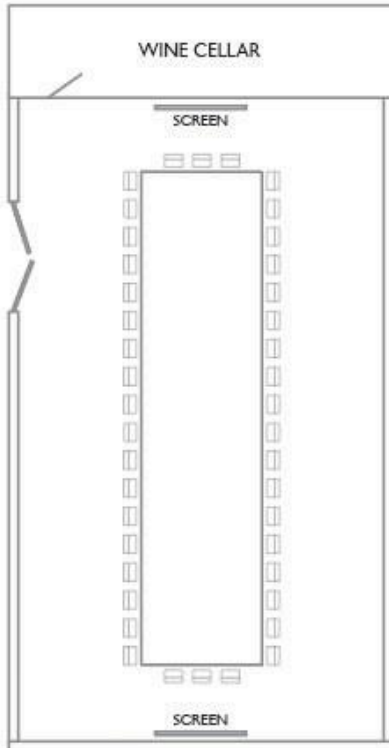
The image shows a restaurant interior with a unique ceiling design. The ceiling is covered in a shimmering, metallic material that reflects light, creating a dynamic, wavy pattern. The room is filled with long tables covered in white tablecloths, each set with white plates, silverware, and several wine glasses. Red chairs are arranged around the tables. In the background, there are shelves filled with bottles, likely wine or spirits, and a bar area. The overall atmosphere is elegant and sophisticated.

PACIFIC ROOM

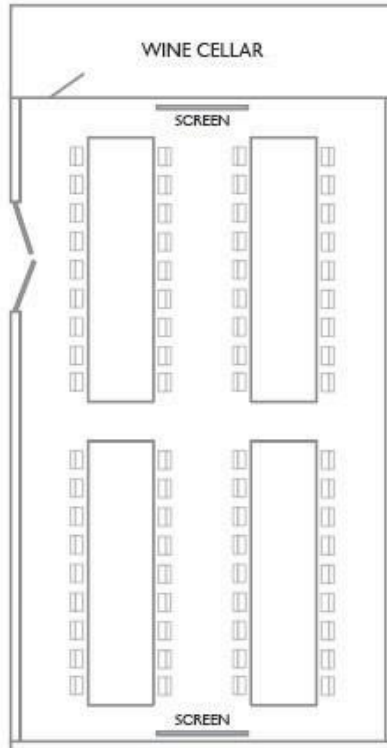
PACIFIC ROOM

ATLANTIC + ARCTIC

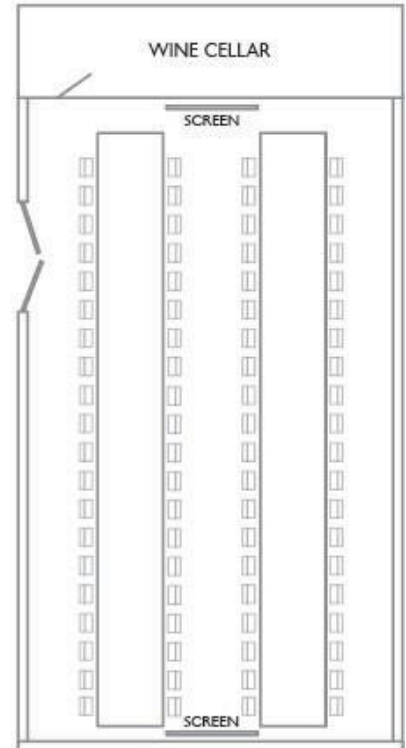
Seats up to 80 guests | Reception capacity 100 guests | 840 square feet
Additional configurations available



FRENCH WINDOWS
40 PEOPLE



FRENCH WINDOWS
72 PEOPLE



FRENCH WINDOWS
80 PEOPLE

MAIN DINING ROOM

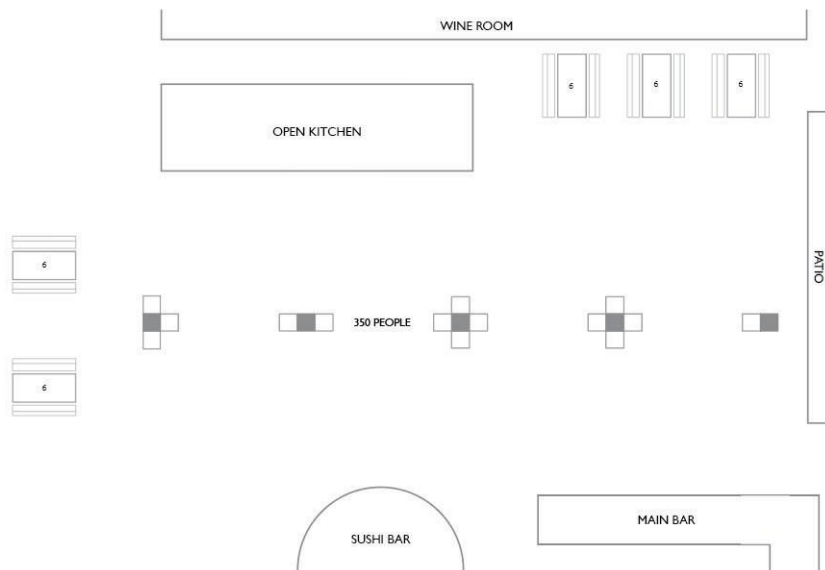
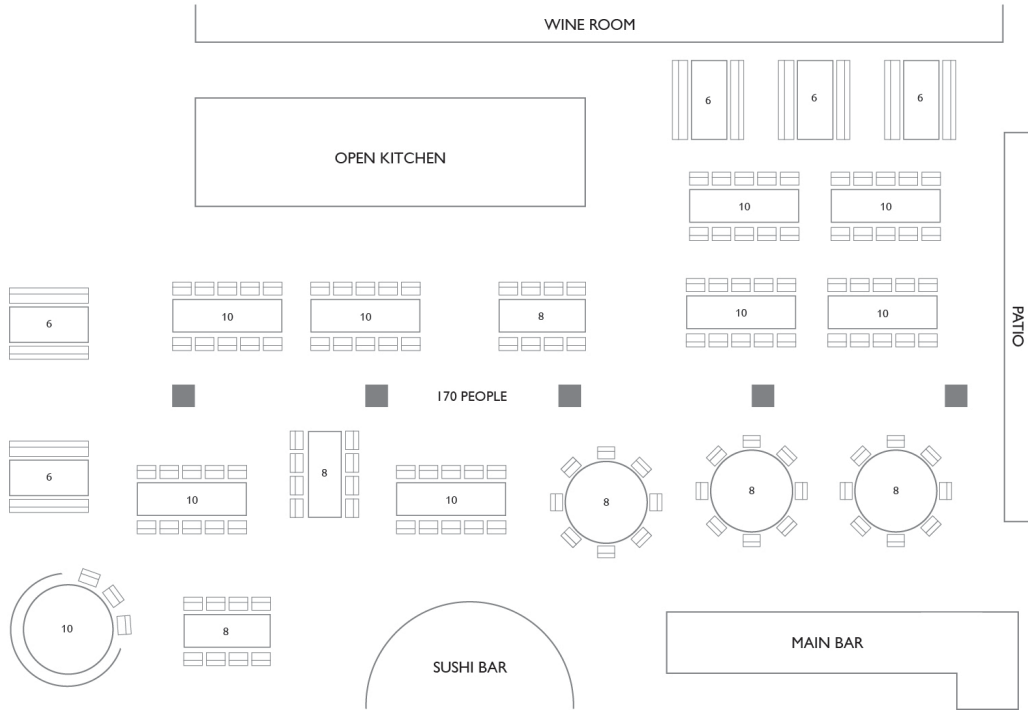


& TERRACE



MAIN DINING ROOM

Seats up to 170 guests | Reception capacity 350 guests | 2410 square feet
Additional configurations available



COVERED, HEATED TERRACE

Seats up to 50 guests | Reception capacity 125 guests

FULL RESTAURANT + PACIFIC ROOM

Seats up to 250 guests | Reception capacity 450 guests

MENUS

Executive Chef Frank Pabst's locally and globally inspired menus feature an array of offerings from exquisite raw bar creations and sushi rolls to fresh seafood, rounded out with vegetarian options.



OUR WINE PROGRAM

Our team of sommeliers will curate the perfect wine selections to compliment your special occasion from our diverse yet approachable wine list.

OUR BAR PROGRAM

Our bar offers a creative and diverse cocktail list as well as one of the extensive spirit collections in the city. Beyond the classics, you will find rare cognacs and tequilas, a formidable collection of over 300 whiskeys, and an impressive array of iced vodkas and premium chilled sakes.

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FIRST PLATES

Smoked Sockeye Salmon Terrine

*watercress, green apple, pumpernickel, dill
whipped horseradish ricotta*

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

*tamarind crumble, duck prosciutto
marcona almonds, citrus crème fraîche*

PRINCIPAL PLATES

Arctic Char

braised leeks, fennel, dungeness crab, ikura, pearl couscous, white wine sauce

Alberta Beef Tenderloin

*green beans, grape tomatoes, roasted potato cake
cippolini onions, bordelaise sauce with fresh thyme*

Bakes Polenta with Truffle Miso

*sauteed mushrooms, zucchini, broccolini
roasted red pepper sauce, parsley pesto*

DESSERTS

Sorbet

churned daily in-house

Warm Dark Cuban Chocolate Cake

brandy truffle centre, vanilla ice cream

Elderflower Crème Brûlée

*roasted pineapple compote, coconut meringue
orlays chocolate sauce*

\$94.00

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FOR THE TABLE

Seafood Tower

*a selection of oysters and sushi, prawns
salmon tartare, seared red tuna, clams*

PRINCIPAL PLATES

West Coast Sablefish

*miso sake glaze, baby bok choy, edamame, quinoa
shiitake mushrooms, dashi with soy and yuzu*

Alberta Beef Tenderloin

*green beans, grape tomatoes, roasted potato cake
cippolini onions, bordelaise sauce with fresh thyme*

Baked Polenta with Truffle Miso

*sauteed mushrooms, zucchini, broccolini
roasted red pepper sauce, parsley pesto*

DESSERTS

Sorbet

churned daily in-house

Warm Dark Cuban Chocolate Cake

brandy truffle centre, vanilla ice cream

Lime Panna Cotta

mango compote and mango spice gelato

\$110.00

blue water cafe

FOR THE TABLE

Seafood Tower

*a selection of oysters and sushi, prawns
salmon tartare, seared red tuna, clams*

FIRST PLATES

Dungeness Crab + Shrimp Cake

avocado crema, baby arugula, harissa aioli

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

*tamarind crumble, duck prosciutto
marcona almonds, citrus crème fraîche*

PRINCIPAL PLATES

West Coast Sablefish

*miso sake glaze, baby bok choy, edamame, quinoa
shiitake mushrooms, dashi with soy and yuzu*

Alberta Beef Tenderloin

*broccolini, grape tomatoes, roasted potato cake
pearl onions, bordelaise sauce with fresh thyme*

Baked Polenta with Truffle Miso

*sauteed mushrooms, zucchini, broccolini
roasted red pepper sauce, parsley pesto*

DESSERTS

Sorbet

churned daily in-house

Warm Dark Cuban Chocolate Cake

brandy truffle centre, vanilla ice cream

Greek Yoghurt Mascarpone Cheesecake

fresh raspberries, vanilla meringue, raspberry gelato

\$130.00

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ALL DISHES SERVED FAMILY STYLE FOR THE TABLE

Sushi Platters

*a selection of assorted sashimi, nigiri and maki sushi
served with tosa shoyu, wasabi and pickled ginger*

XXXXXX

BC Tasting Trio

*albacore tuna tartare, smoked sockeye salmon terrine
dungeness crab and shrimp cake*

Waygu Beef Polpette

wild arugula, parmesan polenta, arrabiatta sauce

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

XXXXXX

West Coast Sablefish

*miso sake glaze, baby bok choy, edamame, quinoa
shiitake mushrooms, dashi with soy and yuzu*

Maritimes Lobster

*seasonal vegetables, parsley and olive oil crushed nugget potatoes
lobster butter nage with fresh tarragon*

Kobe Style Shortribs

*slow cooked for 15 hours, served with roasted carrots and bartlett pear
parsnip puree, hazelnut gremolata, coffee ancho chili demi-glace*

XXXXXX

Dessert Platters

three assorted desserts

XXXXXX

Petits Fours

\$145.00

MENU ENHANCEMENTS

Seafood Towers | 28 per person
Seafood Towers with Sushi | 37 per person
Blue Water Towers with Sushi and Lobster | 55 per person
Oysters on the Half Shell | 57 per dozen

Blue Fin Trio *chutoro nigiri, akami nigiri, otoro nigiri*
one piece of each served with fresh wasabi | 50 per order

Jumbo Prawns in Garlic Butter | 5 each
Diver Sea Scallop with White Wine
Sauce | 8 each

Northern Divine Caviar | 185 / 30g
served with finger toast, eggs, chives, crème fraîche
(full caviar menu available upon request)

TAKE HOME BOXES

Hand Crafted Financiers
6 pieces 10.5 12 pieces 19

Dark Chocolate Rochers
6 pieces 11.5 12 pieces 19.5

Macarons
6 pieces 15

menus enhancements must be preordered with 72 hours notice

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RECEPTION

All items are priced per dozen (except seafood tower), and require a two (2) dozen minimum. Menu items subject to change.

OCEAN

Seafood Towers

*oysters, prawns, seared red tuna, salmon tartare, jellyfish, scallop ceviche
clams and mussels, spicy tuna roll, fresh crab meat roll 148*

Dungeness Crab

wrapped in rice paper, lemon grass, ginger and chili sauce 57

Smoked Salmon Mousse

pumpernickel, grapes, capers and dill 54

Big Eye Tuna Tartar

avocado, black sesame and seaweed cone 57

Sushi Roll Platter

selection of sushi rolls 66 / 26 pieces

Fresh Oyster Selection

thyme, shallot and red wine mignonette 57

Bacalau Fritters

roasted red pepper and basil sauce 51

LAND

Duck Prosciutto

garnet beet tartar, black truffle vinaigrette 51

Roasted Beef Tenderloin

arugula, parmesan, balsamic reduction 60

GARDEN

Goat Cheese Crostini

sundried tomato and black olive tapenade 48

Spinach + Ricotta Frittata

pine nuts, parmesan, salsa verde 48

Caramelized Onion Tart

chanterelle mushrooms, roasted bell pepper 48

DESSERT

Petit Fours

selection of hand-crafted mignardises 24

All reception items must be confirmed 72 hours in advance



contact us

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