

blue water cafe + raw bar

INFORMATIVE AND INTERACTIVE PRE-DINNERS

Sushi + Sake Tasting

Guests will participate in a Sushi and Sake tasting with our Japanese chef Yoshi Tabo. Whilst Yoshi demonstrates the fine art of sushi preparation, guests will be able to sample sushi, sashimi and nigiri with complementing chilled sake. Descriptions of the food and sake will be given. At random, two of the guests will be invited to prepare sushi rolls behind the bar with Yoshi.

Sushi Tasting per person minimum 13.50

(1 piece of sushi roll, 1 piece of nigiri, 1 piece of sashimi)

Sake Tasting per person prices quoted on consumption and choice of Sake

Cocktail + Oyster Tasting

At the main bar, one of our talented Mixologists will conduct an informal cocktail-creating seminar, while introducing the latest “food friendly cocktails” and discussing the importance of using only the best ingredients (i.e. squeezing fresh citrus juices and sourcing the best berries and freshest herbs). This seminar will also highlight basic equipment for home-preparation, premium brands and new organic products. During the seminar, guests will be able to sample and create cocktails to be paired with oysters and/or other dishes from our extensive menu.

Cocktail Tasting per person minimum 12.00

Oyster Tasting per person minimum 11.00

Executive Chef, Frank Pabst will consult with you to design a custom menu for your group, whilst Wine Director Andrea Vescovi will work with you to select wine pairings for each course. Each dish will be presented and introduced to the group with descriptions and history of the wines. Prices quoted upon request.

For more information and general inquiries, please contact Restaurant Director, Stephan Cachard at 604 688 8078.

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RECEPTION MENU

OCEAN

Dungeness Crab wrapped in rice paper, lemon grass, ginger and chili sauce 50.00 / dozen

Matjes Herring Sandwich crème fraiche, apples, coriander, red onions 42.00 / dozen

Smoked Salmon Mousse pumpnickel, grapes, capers and dill 48.00 / dozen

Big Eye Tuna Tartar avocado, black sesame, seaweed cone 55.00 / dozen

Sushi Roll Platter three assorted sushi rolls 44.00 / 18 Rolls

Fresh Oyster Selection thyme, shallot and red wine mignonette 42.00 / dozen

Bacalau Fritters roasted red pepper, basil sauce 45.00 / dozen

Grilled Pacific Octopus watercress, cucumber yogurt, cumin wrap 42.00 / dozen

LAND

Duck Prosciutto garnet beet tartar, black truffle vinaigrette 45.00 / dozen

Curry Chicken Roll peanut sauce 42.00 / dozen

Roasted Beef Tenderloin arugula, parmesan, balsamic reduction 55.00 / dozen

GARDEN

Goat Cheese Crostini sundried tomato and black olive tapenade 40.00 / dozen

Spinach + Ricotta Frittata truffle oil, pine nuts, parmesan, salsa verde 40.00 / dozen

Caramelized Onion Tart chanterelle mushrooms, roasted bell pepper 40.00 / dozen

items are priced per dozen, minimum of two dozen
exclusive of tax & gratuity
items subject to change

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EARLY MENU

FIRST PLATE

Organic Spring Greens

candied pecans, rhubarb, white balsamic vinaigrette

Green Pea + Butter Lettuce Soup

smoked berkshire bacon, sweet peas, boursin cream

PRINCIPLE PLATE

Arctic Char

braised leeks, fennel and wakame seaweed, noilly prat and chervil butter

Alberta Beef Tenderloin

french green beans, cipollini onions, fresh thyme, shallots, red wine jus

Barley Risotto with Okanagan Goat Cheese

artichokes, porcini mushrooms, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

americano and loose leaf tea

55.00 per person plus tax and gratuity
all items subject to change and availability

available only before 530pm

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GROUP DINNER MENU I

FIRST PLATE

Smoked Sockeye Salmon Terrine

sake infused golden caviar, creme fraiche
toasted filberts, fresh herb salad

Organic Spring Greens

goat cheese gougeres, rhubarb, white balsamic vinaigrette

Green Pea + Butter Lettuce Soup

smoked berkshire bacon, sweet peas, boursin cream

PRINCIPLE PLATE

Arctic Char

braised leeks, fennel and wakame seaweed
dungeness crab, noilly prat and chervil butter

Alberta Beef Tenderloin

french green beans, cipollini onions
red wine jus with fresh thyme and shallots

Barley Risotto with Okanagan Goat Cheese

porcini mushrooms, artichokes, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Mascarpone Creme Brulee

coffee nuts liegeois ice cream, almond biscotti

americano and loose leaf tea

65.00 per person plus tax and gratuity
all items subject to change and availability

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GROUP DINNER MENU 2

FOR THE TABLE

Seafood Towers

a selection of oysters and sushi, prawns
smoked salmon, seared red tuna, mussels
scallop ceviche

PRINCIPLE PLATE

West Coast Sablefish

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

Alberta Beef Tenderloin

french green beans, cipollini onions, red wine jus with fresh thyme and shallots

Barley Risotto with Okanagan Goat Cheese

porcini mushrooms, artichokes, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Apricot Tart

anis marinated rhubarb, apricot ice cream

americano and loose leaf tea

79.00 per person plus tax and gratuity
all items subject to change and availability

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GROUP DINNER MENU 3

FOR THE TABLE

Seafood Tower

a selection of oysters and sushi, prawns
smoked salmon, seared red tuna, mussels
scallop ceviche

FIRST PLATE

Dungeness Crab + Shrimp Cake

mesclun salad, avocado, harissa aioli

Organic Spring Greens

goat cheese gougeres, rhubarb, white balsamic vinaigrette

Green Pea + Butter Lettuce Soup

smoked berkshire bacon, sweet peas, boursin cream

PRINCIPLE PLATE

White Sturgeon

pumpnickel crust, chioggia beets, cauliflower puree
garnet beet agro dolce

Alberta Beef Tenderloin

french green beans, cipollini onions, fresh thyme, shallots, red wine jus

Barley Risotto with Okanagan Goat Cheese

porcini mushrooms, artichokes, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Vanilla Charlotte

bavarois with lady fingers and raspberry coulis

americano and loose leaf tea

91.00 per person plus tax and gratuity
all items subject to change and availability

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GROUP DINNER MENU 4

FOR THE TABLE

Sushi Platters

a selection of sashimi, nigiri and sushi roll

FIRST PLATE

BC Tasting Plate

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

Oyster Tasting

premium west and east coast oysters with canadian sturgeon caviar and ponzu sauce

Pan Seared Duck Foie Gras

wild arugula, crispy chickpeas, roasted baby mango, honey lime reduction

PRINCIPLE PLATE

Yukon Arctic Char

braised leeks, fennel, wakame seaweed
noilly prat and chervil butter

Poached Lobster

crushed potatoes with organic olive oil, baby vegetables

'Kobe Style' Beef Short Ribs

roasted root vegetables, braising juices reduced with red grape must and dijon mustard

DESSERT

Tasting Plate

platter with 3 assorted desserts

Petits Fours

americano and loose leaf tea

109.00 per person plus tax and gratuity
all items subject to change and availability

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t (604) 688 8078 e info@bluewatercafe.net f (604) 688 8978

Name of group _____ Number Attending _____

Date of Group _____ Time of Group _____

Menu Selection: Menu # 1 \$65.00 Menu # 2 \$79.00 Menu # 3 \$91.00 Menu # 4 \$109.00

Other: _____

(Please check one of the above boxes)

Name of Organizer _____ Phone _____ Fax _____

Group Representative / Host on site: _____

Email Address _____

Postal Address _____

Purchased by:

Name _____ Phone _____ Fax _____

Deposit \$1000.00 _____

Payment Details: Credit Card or Company Cheque _____

Credit Card # _____ Expiry date _____

3 Digit Visa & M.C. Security Code [CVV2]: _____ 4 Digit AMEX Card Security Code [CID]: _____

Visa & MC CVV2 codes are found on the back signature panel or a separate panel to the right. AMEX Codes are found on the front above the card number.

Credit Card Company Customer Service Phone # (on back of card) _____

Credit Card Holders Billing Address _____

(if different than above)

Date Booked _____ Signature _____

Booking Manager _____

(Office use): CC Verification # _____ Manager _____ Date _____

CONFIRMATION OF BOOKINGS

Manager on Duty must approve and confirm all bookings and cancellations.

To confirm your booking the attached form must be completed and returned, by fax or email, within 5 working days of a tentative booking being made, otherwise the management reserves the right to release the booking and allocate the space to another client.

PRIVATE DINING

Bookings requiring "exclusive use" of the entire venue will be subject to a minimum expenditure.

A change of date or an increase in numbers may change this amount.

DEPOSITS & PAYMENT

A deposit payable by credit card or certified cheque is required upon booking. The balance is due immediately upon the conclusion of the event. "Exclusive use" bookings of the entire venue require a deposit of 50% of the quoted minimum expenditure 30 days prior to the event taking place. We accept all major credit cards and company cheques by prior agreement.

GUARANTEED NUMBERS

A guarantee on the total number of attending guests is required 48 hours prior to the event.

If this number decreases within 24 hours of the event, a charge appropriate to the agreed upon menu price may be applied.

CANCELLATION

Cancellations within 7 days are charged 50% of the deposit.

Cancellations within 72 hours are charged 100% of the deposit

1095 Hamilton Street, Vancouver, BC, V6B 5T4
www.bluewatercafe.net