



blue water cafe

PRIVATE DINING & EVENTS



## 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.





The image shows the interior of a restaurant named 'Oceans Room'. The room features a warm, rustic aesthetic with walls made of large, irregular wooden panels. Several small, oval-shaped framed pictures of marine life, including fish and a starfish, are mounted on the wall. The ceiling is dark with numerous large, spherical, amber-colored pendant lights hanging from it. The floor is covered with a dark carpet. In the foreground and middle ground, there are several long tables covered with white tablecloths, set with white plates, blue napkins, and multiple wine glasses. Red leather-upholstered chairs are arranged around the tables. The overall lighting is warm and ambient, creating a sophisticated and inviting atmosphere.

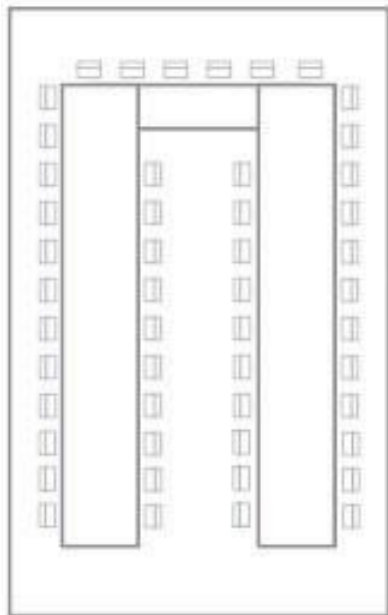
# OCEANS ROOM

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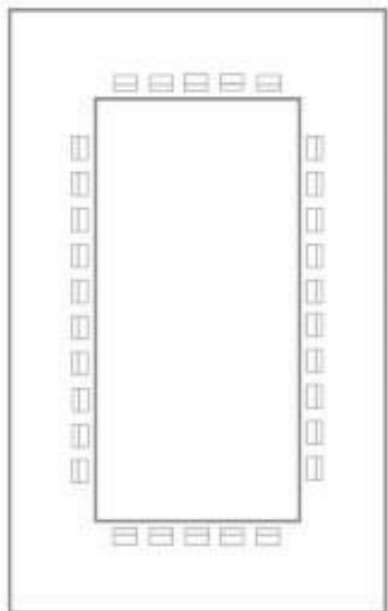
# OCEANS ROOM

Seats up to 60 guests | Reception capacity 60 guests | 700 square feet

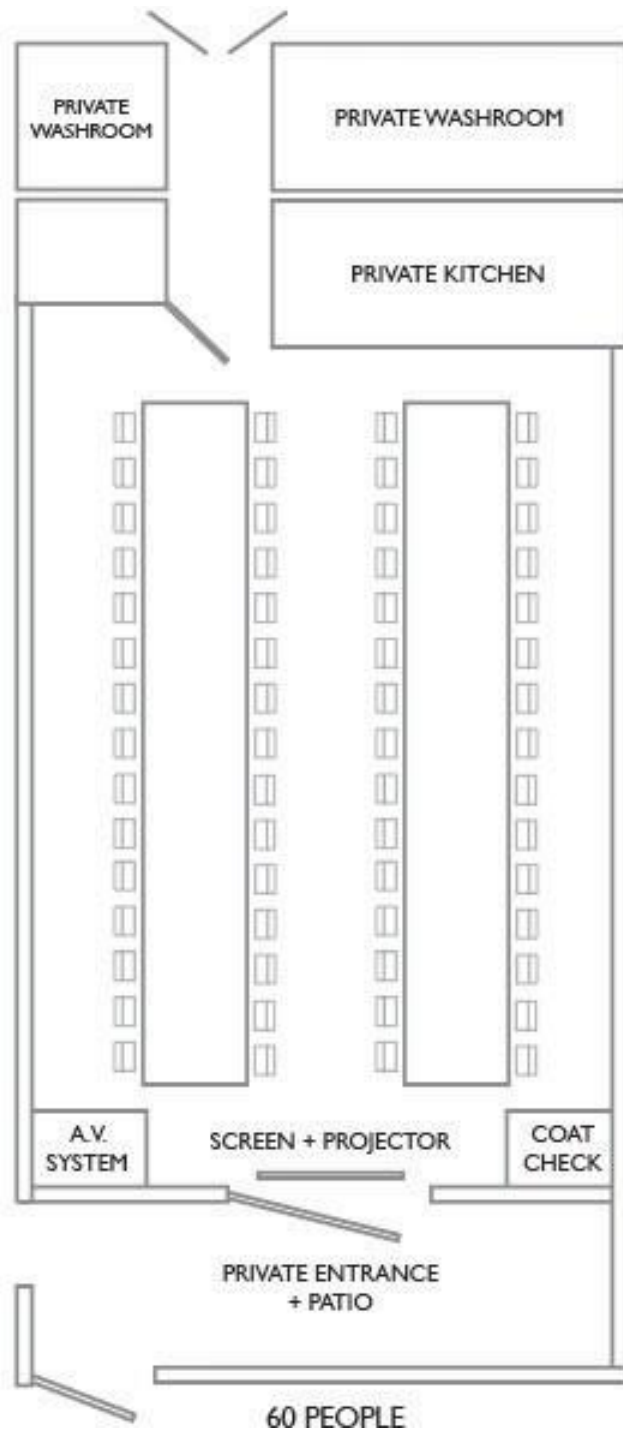
Additional configurations available



50 PEOPLE



30 PEOPLE





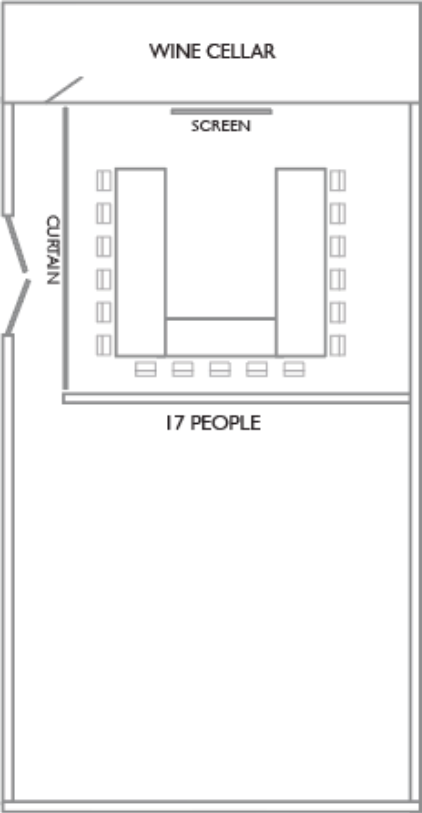
The image shows the interior of a restaurant named 'ARCTIC ROOM'. The room features a high ceiling with large, dark, textured wooden beams. The walls are lined with extensive wine racks filled with various bottles. In the foreground, there are several round tables covered with white tablecloths, each set with white plates, blue napkins, and multiple wine glasses. Red leather chairs are arranged around the tables. The lighting is warm and focused on the dining area.

# ARCTIC ROOM

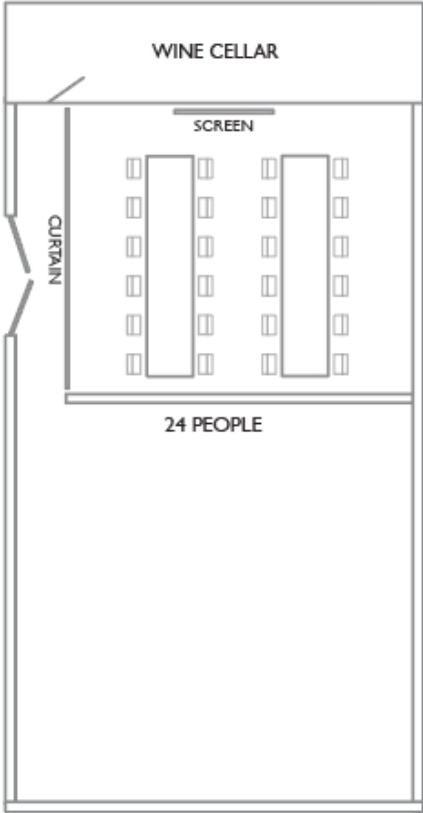


# ARCTIC ROOM

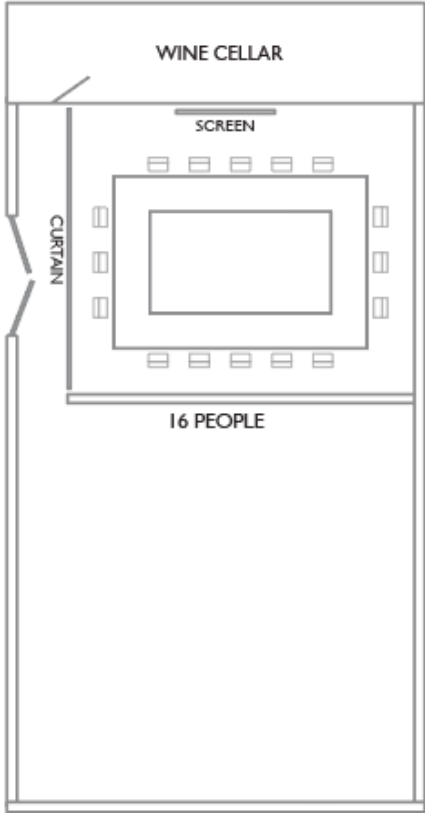
Seats up to 24 guests | Reception capacity 30 guests | 288 square feet  
Additional configurations available



FRENCH WINDOWS



FRENCH WINDOWS



FRENCH WINDOWS



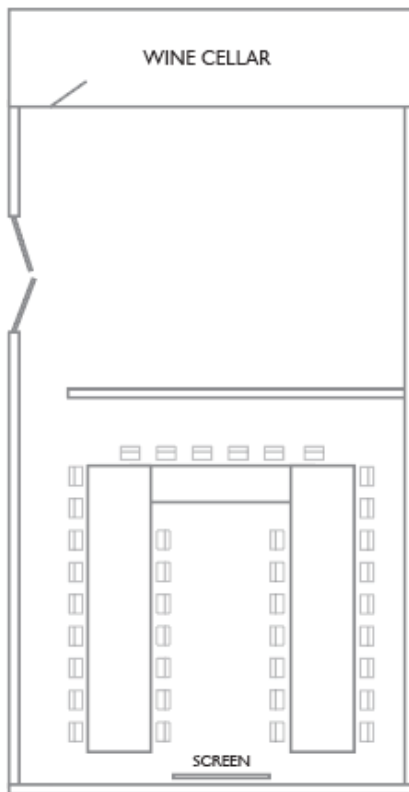
# ATLANTIC ROOM

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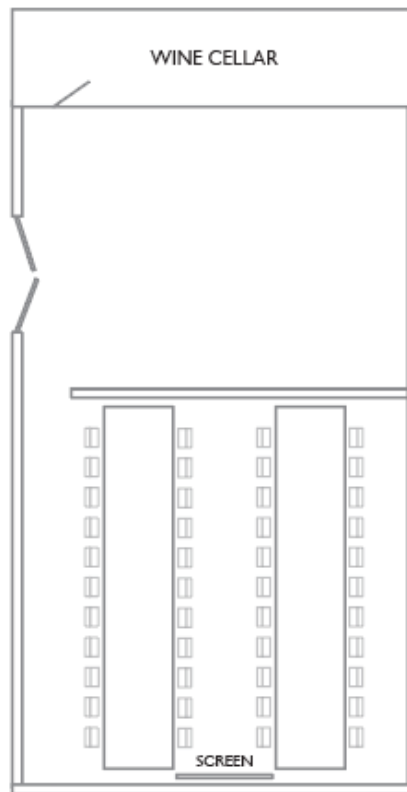
# ATLANTIC ROOM

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

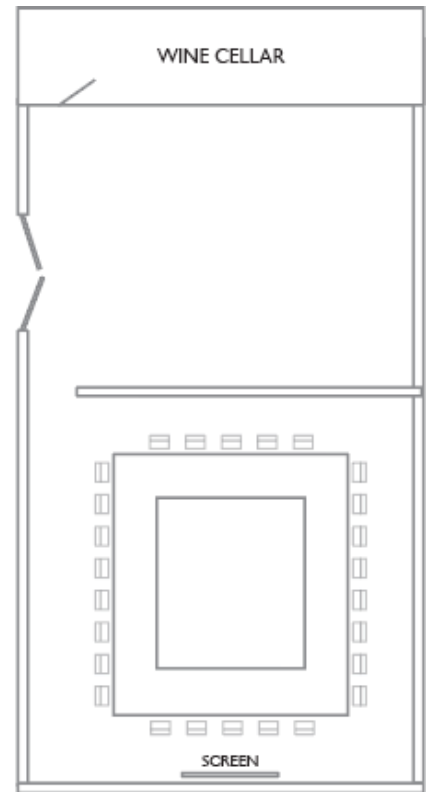
Additional configurations available



FRENCH WINDOWS  
38 PEOPLE



FRENCH WINDOWS  
44 PEOPLE



FRENCH WINDOWS  
26 PEOPLE



The image shows the interior of a restaurant named 'Pacific Room'. The room is filled with long tables covered in white tablecloths, each set with dark patterned plates, white napkins, and several wine glasses. Red leather chairs are arranged along both sides of the tables. The ceiling is a striking feature, with large, wavy, translucent blue panels that resemble waves or ice, illuminated from below. In the background, there are extensive shelves filled with various bottles, likely wine or spirits. The overall atmosphere is sophisticated and modern.

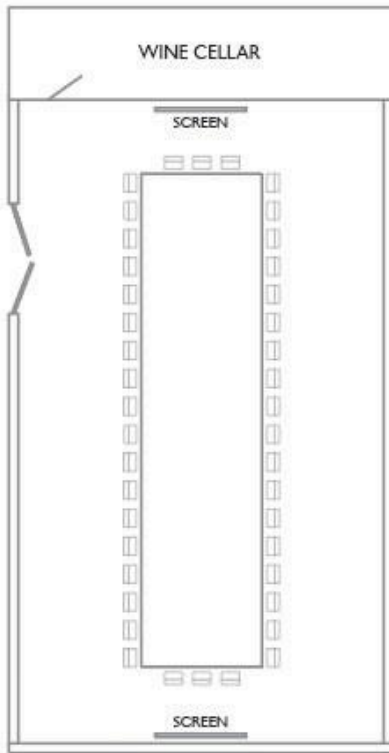
# PACIFIC ROOM



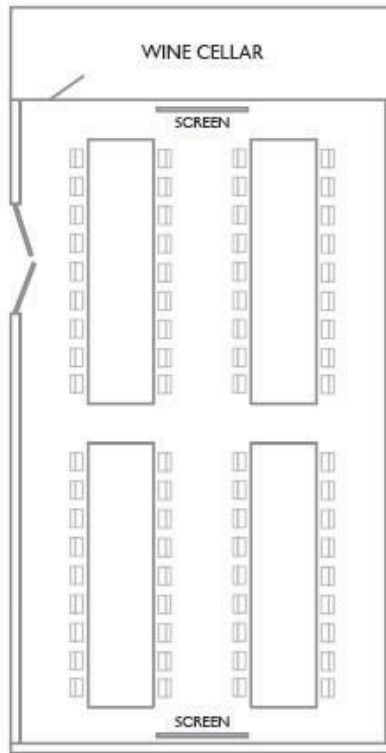
# PACIFIC ROOM

## ATLANTIC + ARCTIC

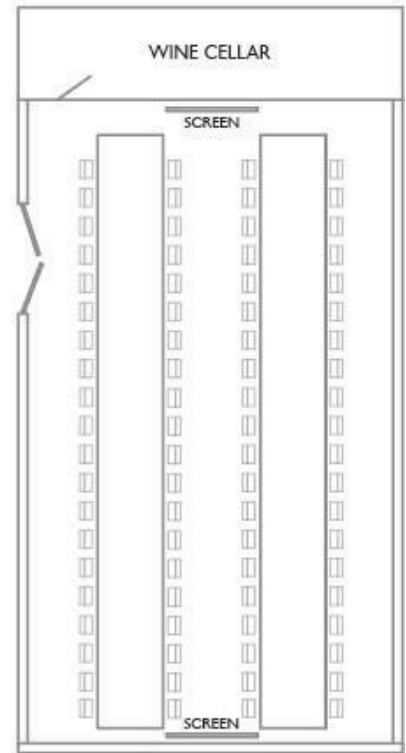
Seats up to 80 guests | Reception capacity 100 guests | 840 square feet  
Additional configurations available



FRENCH WINDOWS  
40 PEOPLE



FRENCH WINDOWS  
72 PEOPLE



FRENCH WINDOWS  
80 PEOPLE



# MAIN DINING ROOM

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# & TERRACE

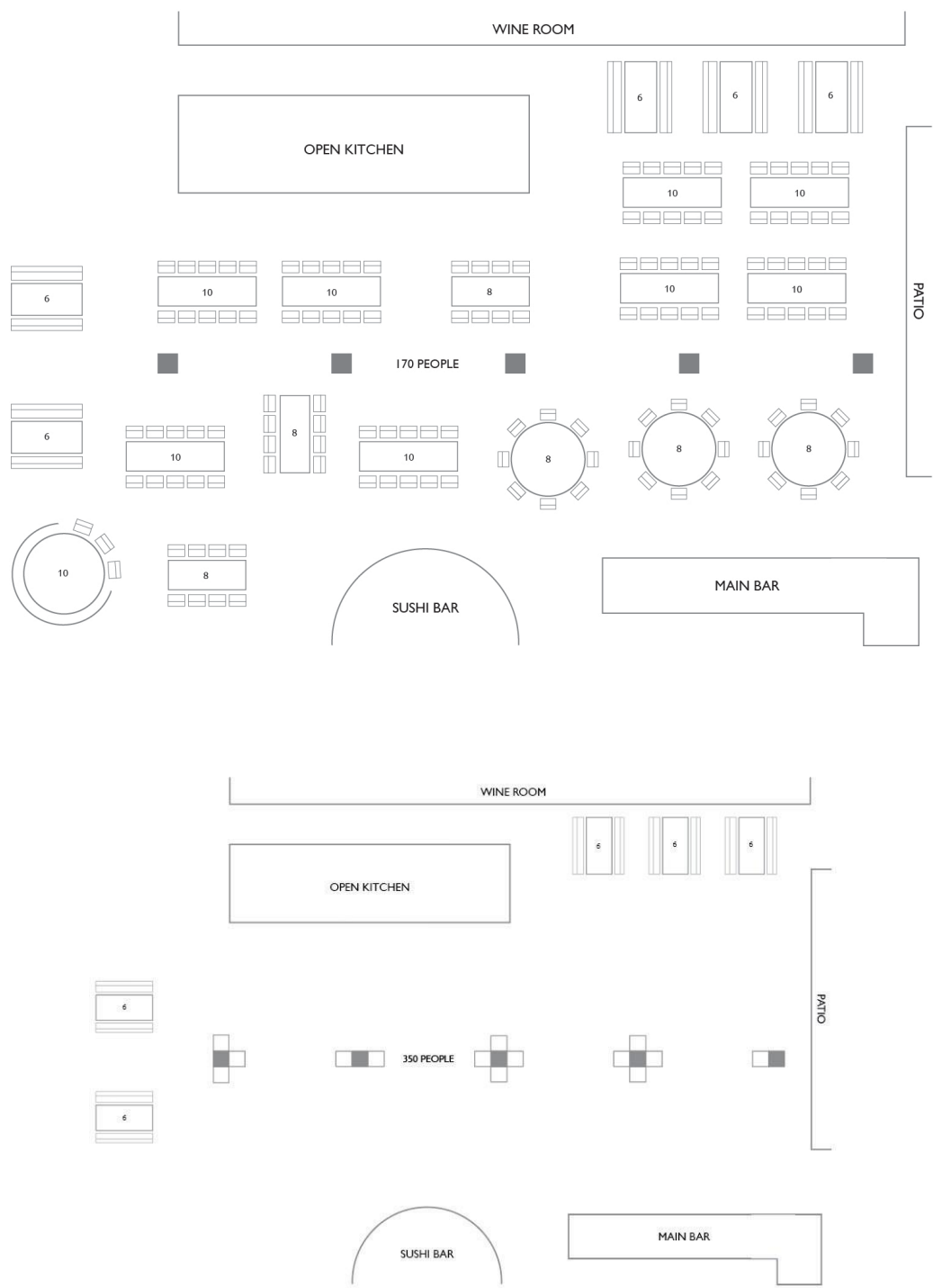
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# MAIN DINING ROOM

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*

**\$124.00**



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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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