



blue water cafe

PRIVATE DINING & EVENTS

toptable.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.





The image shows a long, narrow dining room with a high ceiling made of dark wood beams. Numerous large, spherical, copper-colored pendant lights hang from the ceiling, casting a warm glow. The walls are covered in a textured, reddish-brown material, possibly stone or wood, and are decorated with several small, oval-shaped framed pictures. A long table covered with a white tablecloth runs down the center of the room, set with white plates, glasses, and silverware. Red upholstered chairs with wooden legs are arranged along both sides of the table. In the background, a wine rack filled with bottles is visible, and a doorway leads to another area. The overall atmosphere is sophisticated and modern.

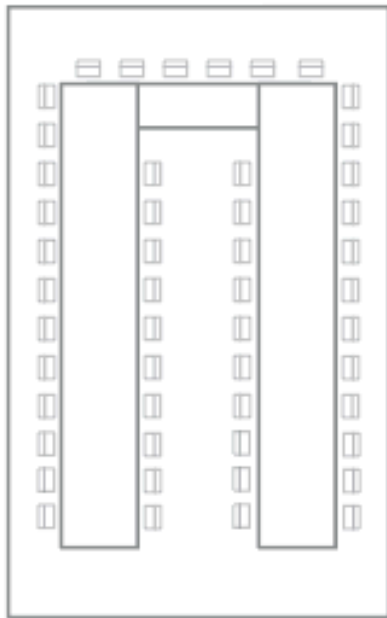
# OCEANS ROOM

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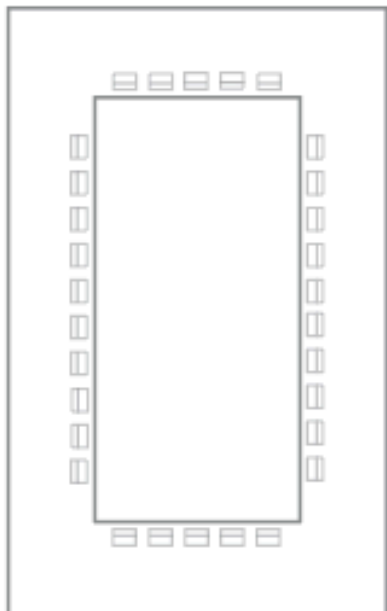
# OCEANS ROOM

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

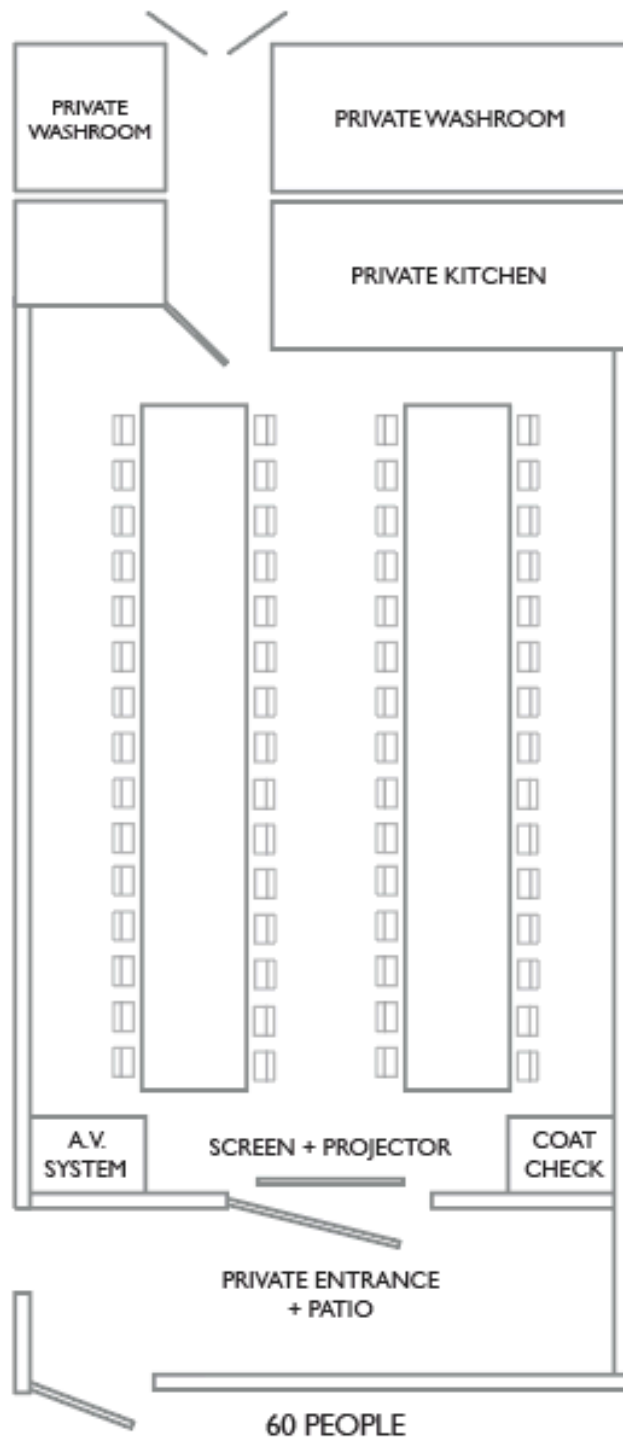
Additional configurations available



50 PEOPLE



30 PEOPLE





The image shows the interior of a restaurant named 'ARCTIC ROOM'. The room features a high ceiling with a large, wavy, metallic sculpture that resembles ice or waves, illuminated with blue light. The walls are lined with extensive wine racks filled with various bottles. In the foreground, several long tables are set with white tablecloths, red chairs, and glassware. The text 'ARCTIC ROOM' is overlaid in the center of the image.

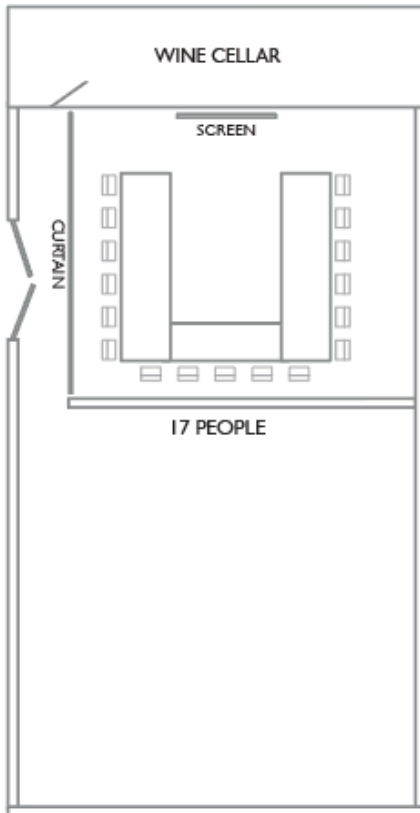
# ARCTIC ROOM



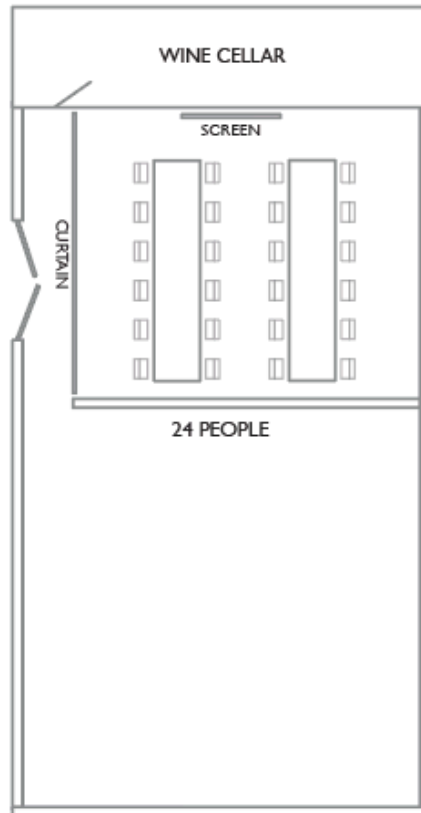
# ARCTIC ROOM

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

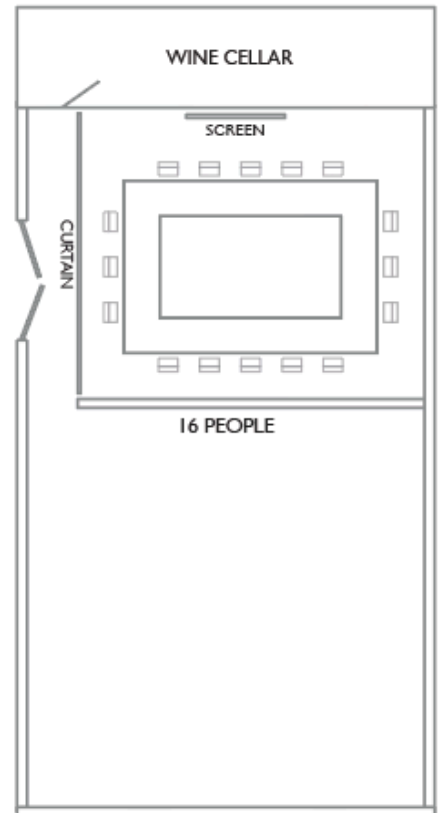
Additional configurations available



FRENCH WINDOWS



FRENCH WINDOWS



FRENCH WINDOWS





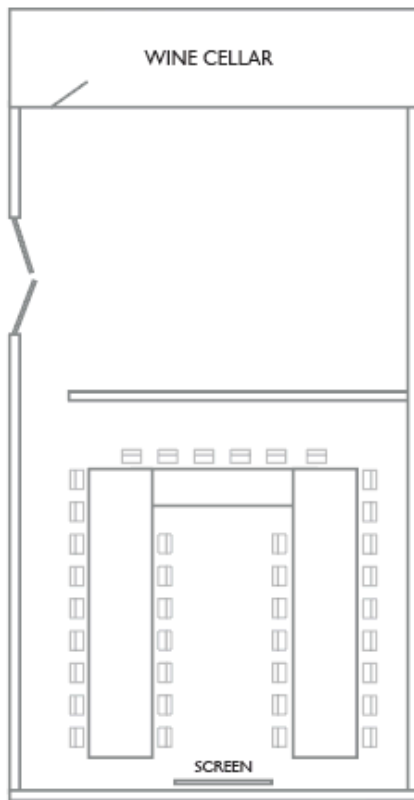
# ATLANTIC ROOM



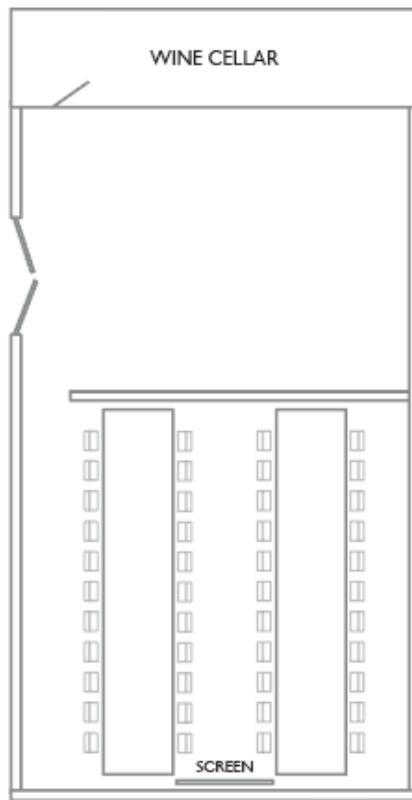
# ATLANTIC ROOM

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

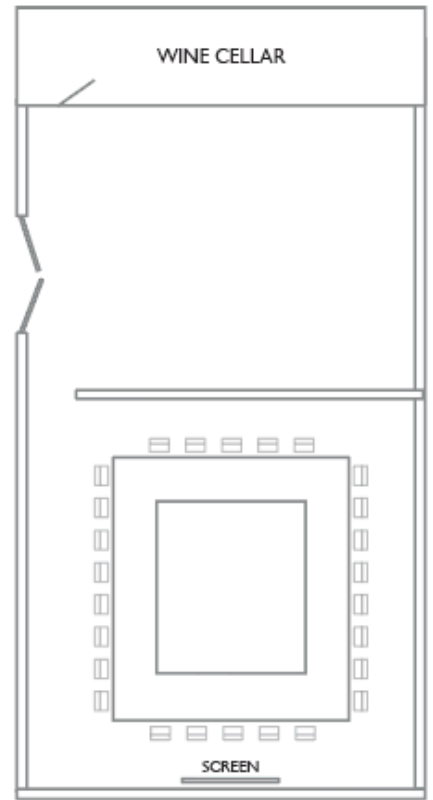
Additional configurations available



FRENCH WINDOWS  
38 PEOPLE



FRENCH WINDOWS  
44 PEOPLE



FRENCH WINDOWS  
26 PEOPLE



The image shows 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, metallic blue panels that reflect the overhead lights. In the background, there are extensive shelves filled with various bottles, likely wine or spirits. A projector is visible hanging from the ceiling. The overall atmosphere is elegant and modern.

# PACIFIC ROOM

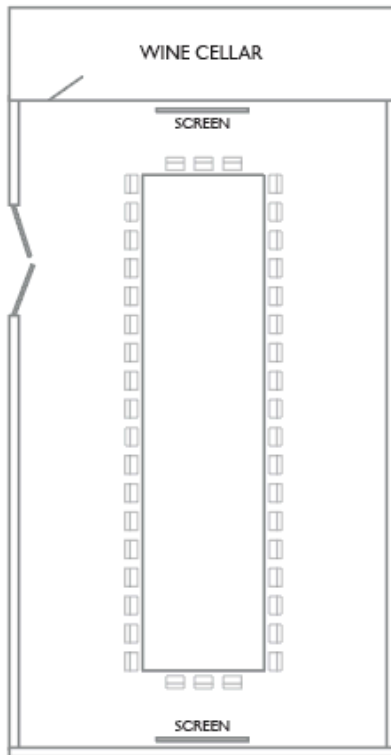


# PACIFIC ROOM

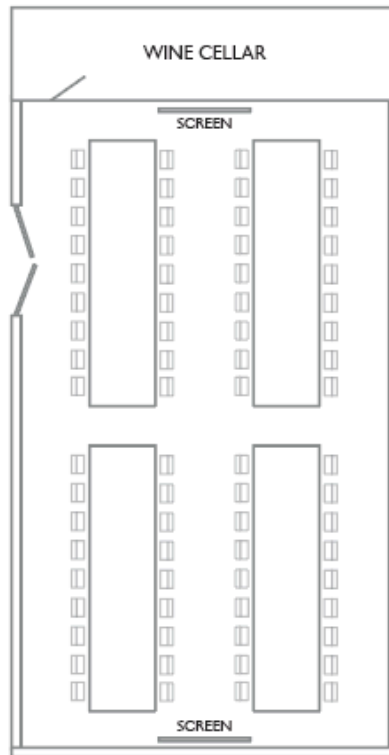
ATLANTIC + ARCTIC

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

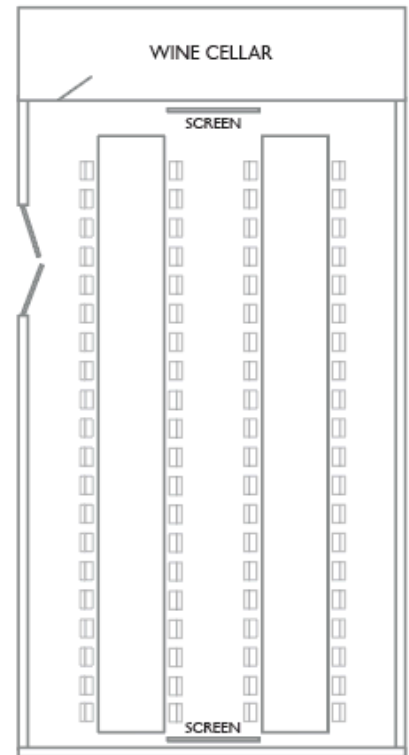
Additional configurations available



FRENCH WINDOWS  
40 PEOPLE



FRENCH WINDOWS  
72 PEOPLE



FRENCH WINDOWS  
80 PEOPLE



# MAIN DINING ROOM



# & TERRACE

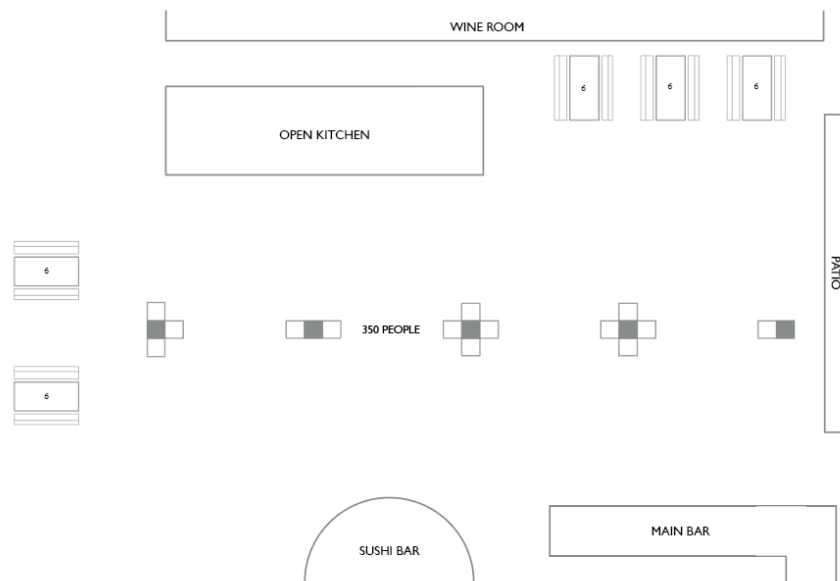
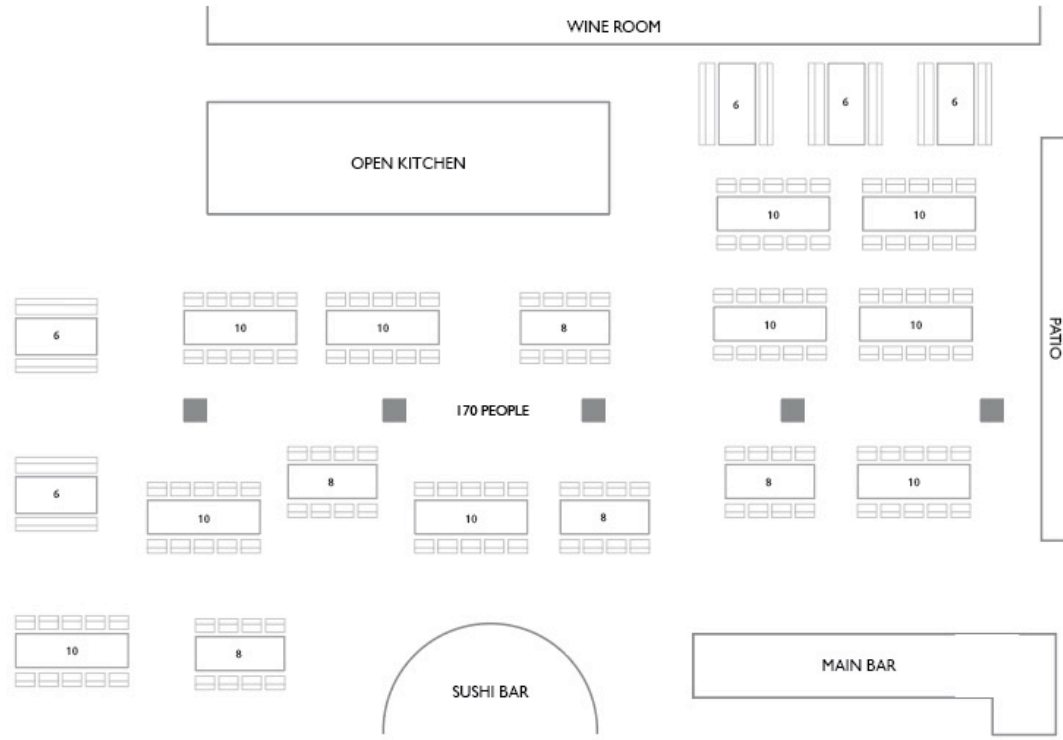




# MAIN DINING ROOM

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**

*leeks, fennel, dungeness crab, 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**

# blue water cafe

## 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**

# blue water cafe

## FOR THE TABLE

### Sushi Platters

*a selection of sashimi, nigiri and sushi roll*

## FIRST PLATES

### BC Tasting Plate

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

### Oysters + Ikura

*variety of six oysters on the half shell  
ikura, ponzu sauce*

### Pan Seared Duck Foie Gras

*brioche, blackberries, honey balsamic reduction*

## PRINCIPAL PLATES

### Arctic Char

*leeks, fennel, dungeness crab, couscous, white wine sauce*

### Maritimes Lobster

*seasonal vegetables, crushed potatoes, butter nage*

### Kobe Style Shortribs

*roasted pear and carrot, green beans, hazelnut gremolata  
parsnip puree, coffee ancho chili demi-glace*

## DESSERTS

### Tasting Plate

*platter with three assorted desserts*

### Petit Fours

**\$135.00**

*For groups of 20 or more, we kindly require a full preorder  
of this menu 48 hours prior to the event date*





*contact us*

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