



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.



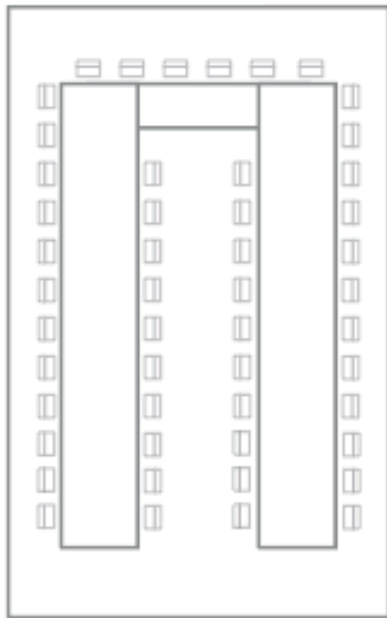
The image shows the interior of a restaurant named 'Oceans Room'. The room features a warm, rustic aesthetic with walls made of large, rectangular wooden panels. Several small, oval-shaped framed pictures of marine life, including fish and a starfish, are mounted on the wall. The ceiling is dark wood with numerous large, spherical pendant lights hanging from it. These lights have a metallic, reflective finish and contain warm-toned filament bulbs. The floor is covered with a dark, patterned carpet. In the foreground and middle ground, there are several long tables covered with white tablecloths. Each table is set with white plates, folded blue napkins, and several clear wine glasses. Red leather-upholstered chairs are placed around the tables. The overall lighting is warm and ambient, creating a sophisticated and inviting atmosphere.

OCEANS ROOM

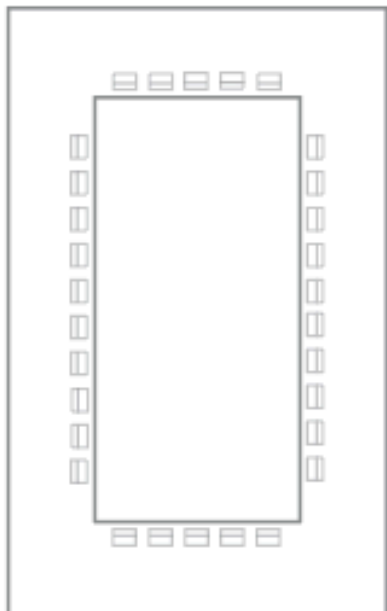
OCEANS ROOM

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

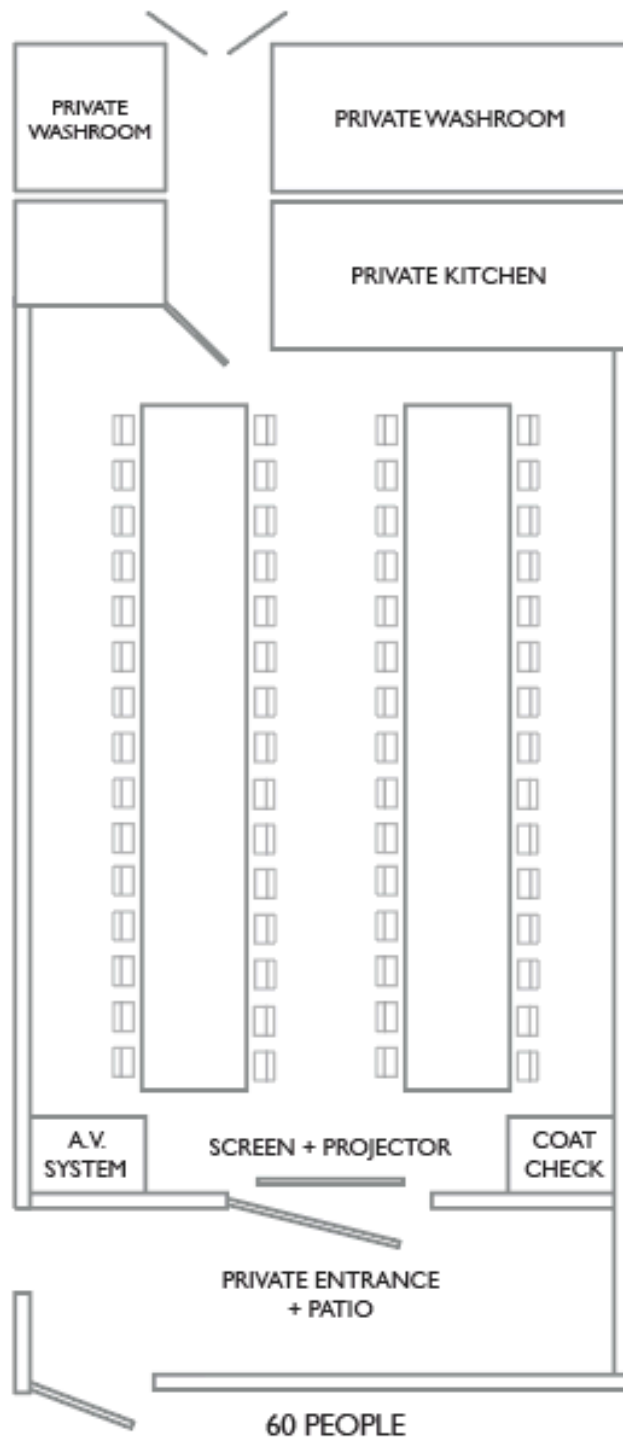
Additional configurations available



50 PEOPLE



30 PEOPLE



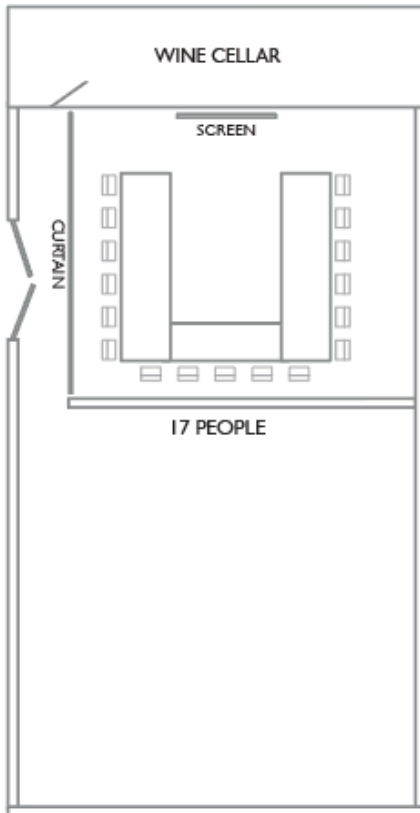
The image shows the interior of a restaurant named 'ARCTIC ROOM'. The room features a large, dark, textured ceiling that resembles a piece of ice or a large fish. The walls are made of brick and are lined with extensive wine racks filled with various bottles. In the foreground, there are several round tables covered with white tablecloths, each set with white plates, blue napkins, and several wine glasses. Red leather chairs with gold-colored legs are arranged around the tables. The lighting is warm and focused on the tables and wine racks.

ARCTIC ROOM

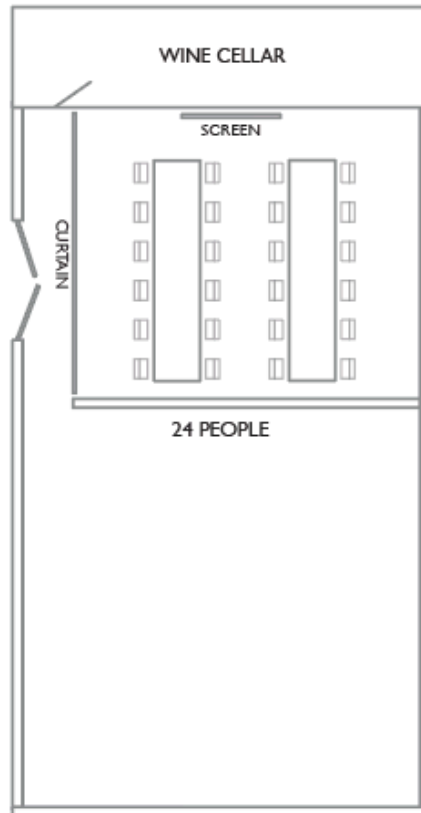
ARCTIC ROOM

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

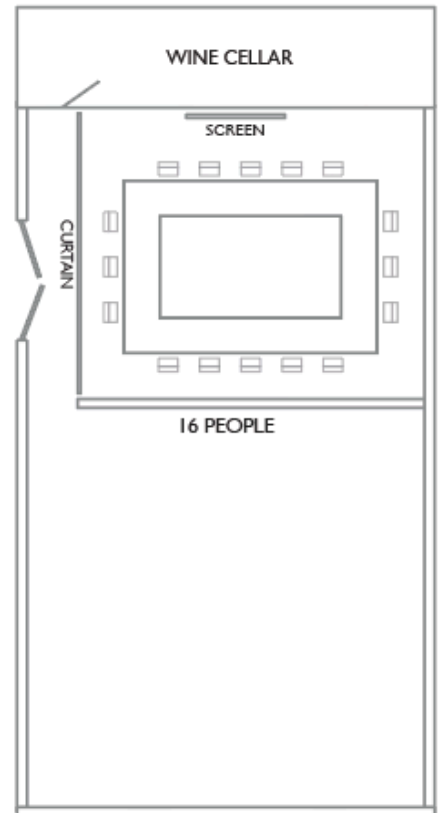
Additional configurations available



FRENCH WINDOWS



FRENCH WINDOWS



FRENCH WINDOWS

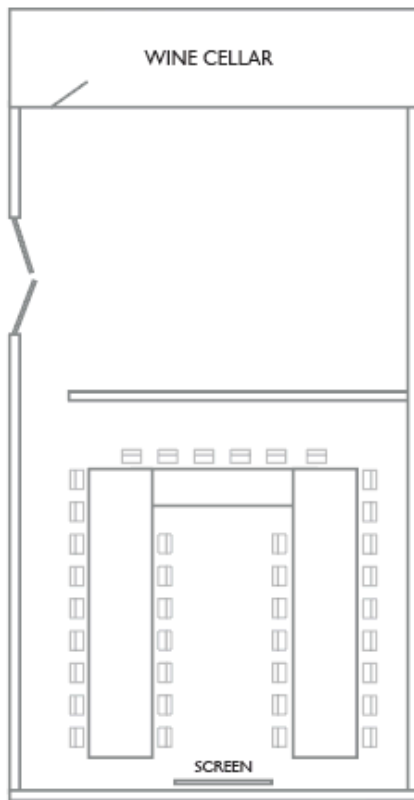


ATLANTIC ROOM

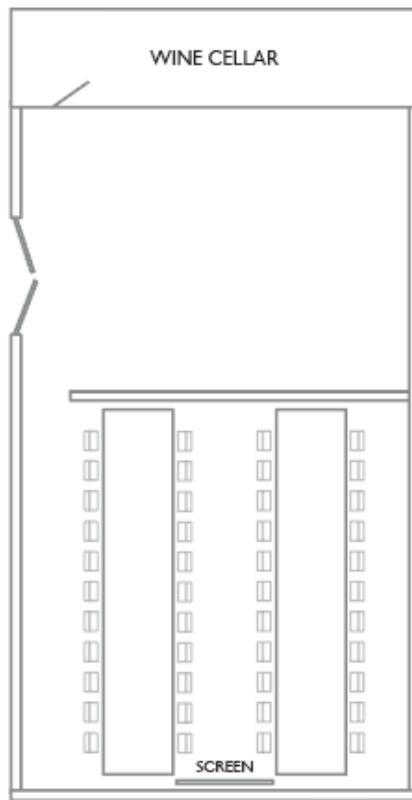
ATLANTIC ROOM

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

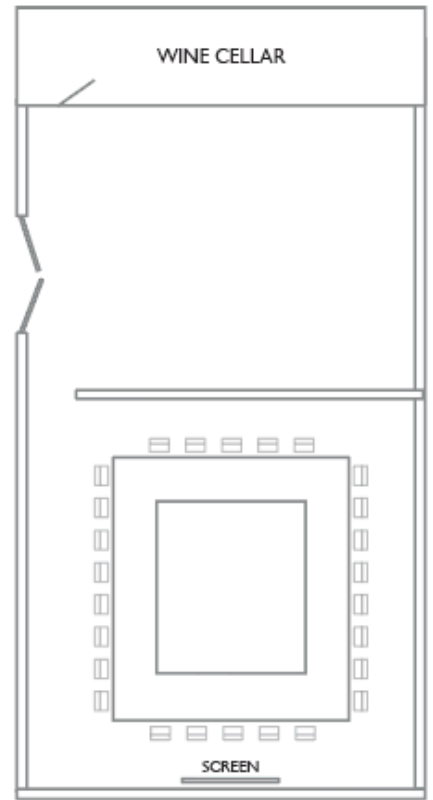
Additional configurations available



FRENCH WINDOWS
38 PEOPLE



FRENCH WINDOWS
44 PEOPLE



FRENCH WINDOWS
26 PEOPLE

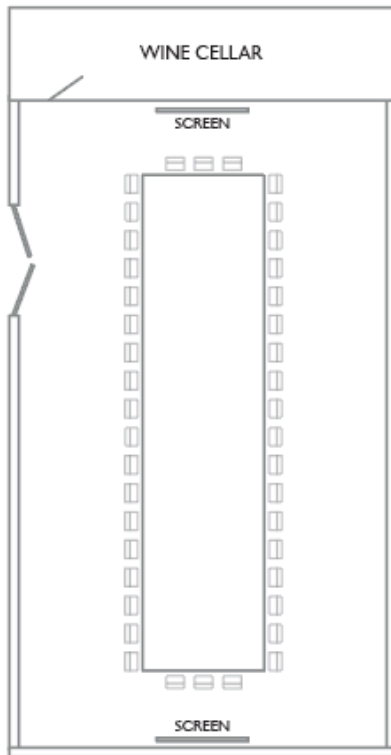
The image shows the interior of a restaurant named 'Pacific Room'. The room is filled with long, rectangular tables covered in white tablecloths, each set with dark, patterned plates, white napkins, and several wine glasses. Red upholstered chairs are arranged along both sides of the tables. The ceiling is a striking feature, composed of large, wavy, metallic panels that reflect light, creating a shimmering effect. In the background, there are extensive shelves filled with various bottles, likely wine or spirits, and a red curtain is visible. The overall atmosphere is elegant and sophisticated.

PACIFIC ROOM

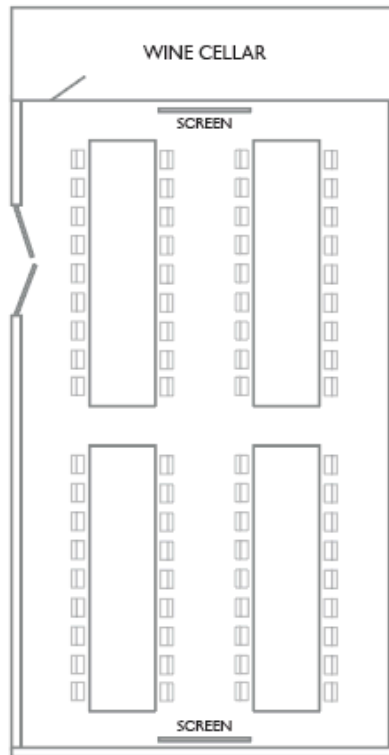
PACIFIC ROOM

ATLANTIC + ARCTIC

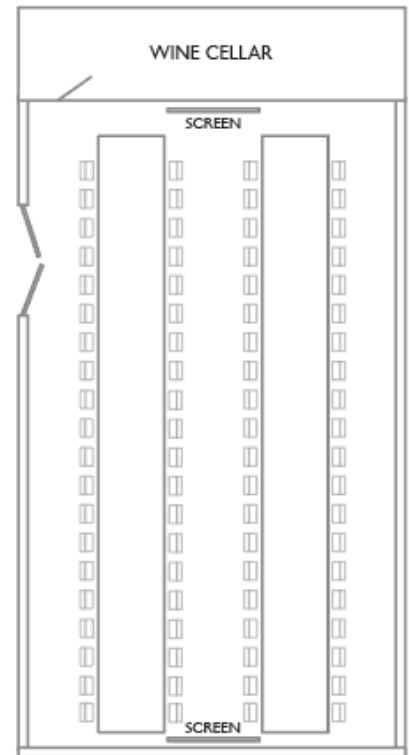
Seats up to 80 guests | Reception capacity 100 guests | 840 square feet
Additional configurations available



FRENCH WINDOWS
40 PEOPLE



FRENCH WINDOWS
72 PEOPLE



FRENCH WINDOWS
80 PEOPLE

MAIN DINING ROOM



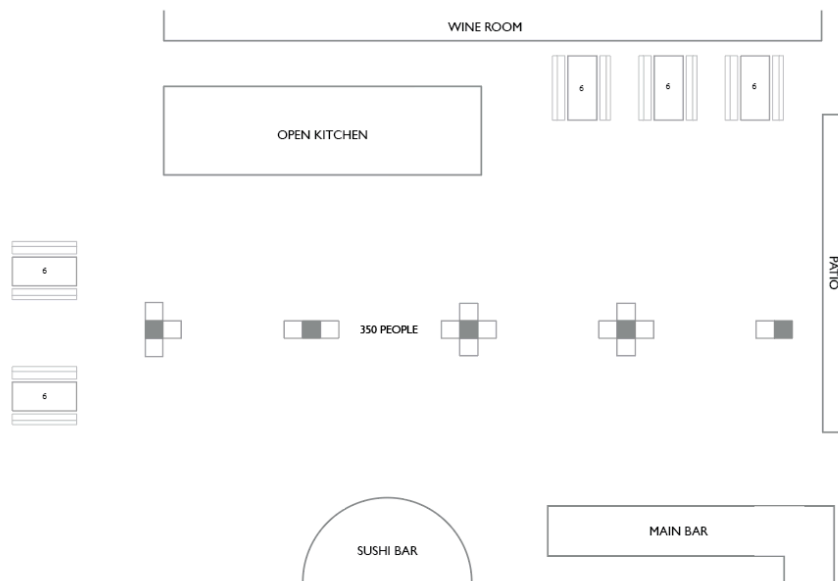
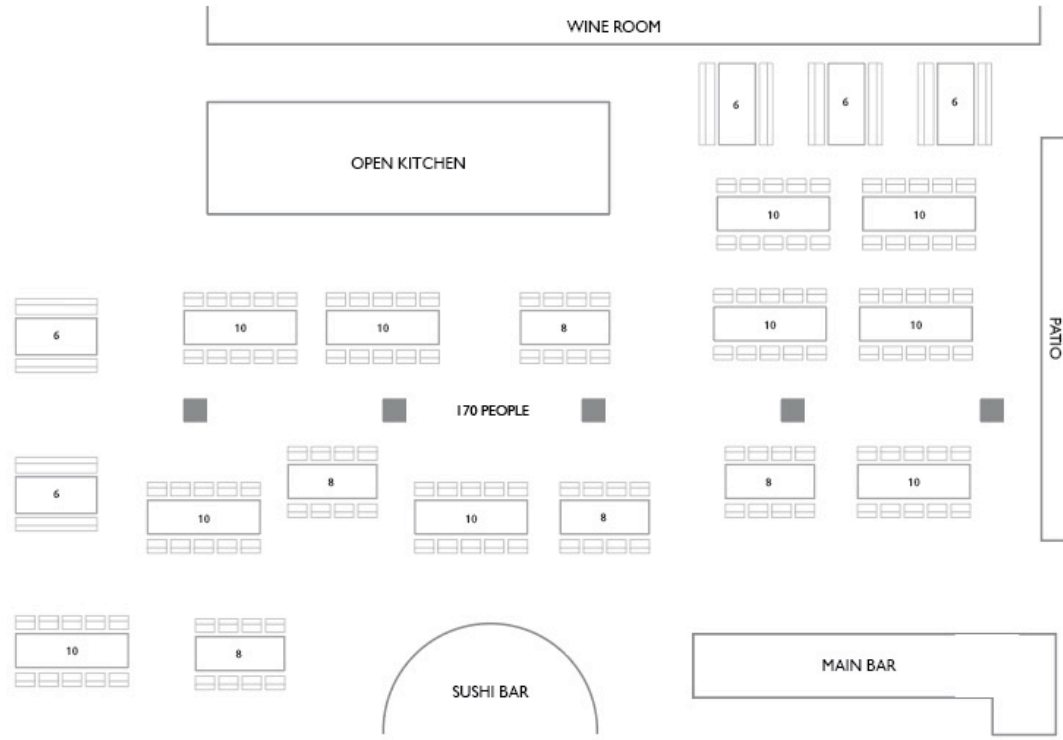
& TERRACE



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

\$124.00

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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

braised leeks, fennel, dungeness crab, ikura, pearl 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*

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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 132*

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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