

wildebeest

private dining

Wildebeest - winner of Best New Restaurant and Best New Design, 24th Annual Vancouver Magazine Restaurant Awards - invites you to experience decadently delicious yet simple cooking at its finest, set against the history of the Vancouver neighbourhood of Gastown. Explore ingredient-driven Canadian cookery accompanied by a diverse selection of Old and New World wines, fantastic cocktail and beer lists, and award-winning service staff.

dining room

Set in a beautifully refurbished 19th century building, our multi-level space offers an open concept kitchen complete with an inviting dining room, banquette seating, cocktail lounge & 14-seat bar, and an intimately-set private dining room. With additional amenities such as audio-visuals, coat check, piano bar, available live music & dancing, Wildebeest is your first choice for private dining & events for groups up to 155 guests.

The main floor dining room is a large capacity space ideal for weddings, networking events, corporate functions, wrap parties, and fundraisers.

Total seated capacity: 91 (77 without bar).

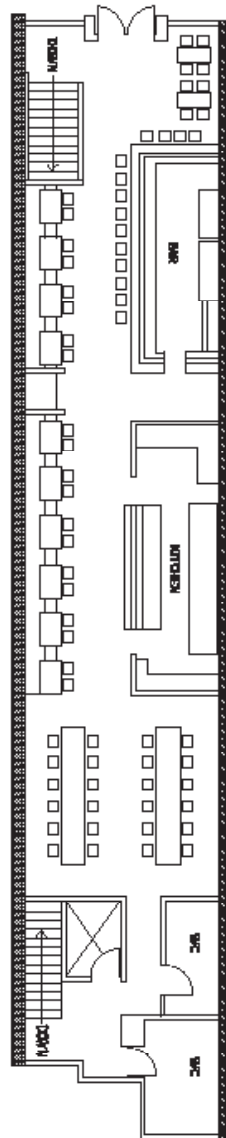
Total standing reception capacity: 110

Audio-visual equipment:

- complimentary wireless microphone
- audio input for personal music
- rentable screen and projector

Full-service bar: Yes

Wheelchair accessible



underbelly

Our private dining room, Underbelly, is ideal for events such as engagement parties, rehearsal dinners, corporate meetings, seminars, stags & stagettes, celebrations of life, and birthdays. With its more intimate atmosphere, Underbelly provides unparalleled ambience and privacy for your event, and is also home to Wildebeest's piano bar. The long tables are moveable, and there is room for dancing.

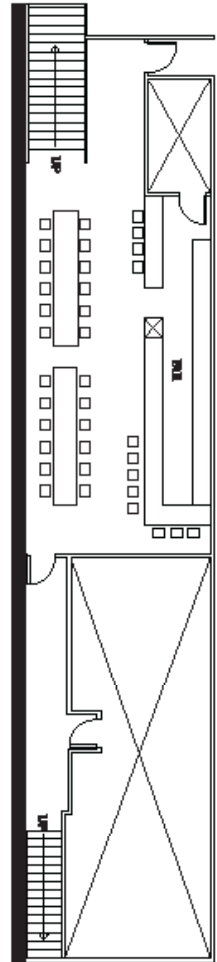
Total seated capacity: 40 (28 without bar).

Total standing reception capacity: 55

Audio-visual equipment:

- complimentary wireless microphone
- audio input for personal music
- rentable screen and projector

Please note that unlike our main dining room, the private dining room - Underbelly - is not wheelchair accessible.



our menus



Our menus are prepared with the utmost integrity - each and every component being thoughtfully nurtured by the restaurant's executive chef, Alessandro Vianello, from field to finish. We work closely with surrounding farmers & fishers to organically harvest healthy, happy animals and grow delicious local produce. Employing classic butchery traditions and simple, contemporary techniques, Wildebeest presents delicious menus of the season designed to suit your exact needs, exceed your expectations, and create a perfect event. This is food for food lovers.

*Please note that our dinner & drink menus may fluctuate with seasonal market availability and therefore may be subject to minor changes in content and pricing.

canapés

SHUCKED **OYSTER** | 35 per dozen
shallot mignonette & cracked pepper

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SEARED **TUNA** | 30 per dozen
sesame puffed rice, crisp seaweed, Japanese mayo

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FRIED **CHICKEN** | 30 per dozen [D/G]
pickled shallots, togarashi & lime aioli

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MUSHROOM ARANCINI | 35 per dozen [D/G]
parmesan foam

.....

BIERWURST **SAUSAGE** | 25 per dozen [D]
smoked cheddar & beer mustard

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CORNBREAD FRITTERS | 30 per dozen [D]
squash purée & goat cheese, fresh tarragon

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ANGUS **SHORTRIB** | 50 per dozen
hay jus & bonito flake

individual à la carte

SMOKED **OLIVES** | 6

ROASTED **HAZELNUTS** | 5 [N]

SPICED **PORK RINDS** | 7

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SHUCKED WEST COAST **OYSTERS** | 18

1/2 dozen, shallot mignonette, cracked pepper

HARVEST **SALAD** | 14

citrus vinaigrette, handpicked greens,
farm fresh vegetables - pickled, cured & raw

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PORK **SCHNITZEL** | 10 [D/G]

spiced beer mustard

THE **POUTINE** | 10 [D/G]

kennebec frites, cheese curds, chicken gravy

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BEET **SALAD** | 14 [D]

fresh cucumber, compressed apple, crumbled feta, spring herbs

BISON **CARPACCIO** | 17 [D/N]

candied walnuts, sherry vinaigrette, arugula,
sous vide egg yolk, sorghum, grana padano

LAMB **TARTARE** | 16 [D]

buttermilk & pine nut dressing, pickled cipollini onions,
celery-compressed cucumber, cured egg yolk

large format platters

FARMER'S **SALAD** | 100 [N]

fresh from the market vegetables, summer herbs,
toasted nuts & seeds, citrus vinaigrette

SLOW COOKED **ZUCCHINI** | 80 [N]

Carolina gold rice, cashew & cauliflower purée,
black trumpet mushroom ketchup, shaved kohlrabi

THE **POUTINE** | 45 [D/G]

kennebec frites, chicken gravy, cheese curds

CRISPY **CALAMARI** | 110 [N]

romesco sauce, charred lime, salt

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CHARCUTERIE PLATTER | 165 [G/N]

a selection of fine-cured meats, house-made crackers,
pickled walnuts, mustard & honey

ARTISANAL **CHEESE** PLATTER | 100 [D/G]

a selection of fine cheeses, country bread, seasonal honey

ANTIPASTO PLATTER | 225 [D/G/N]

a selection of fine-cured meats, cheeses, country bread,
house-made crackers, smoked olives, spiced hazelnuts,
pickled walnuts, mustard & honey

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WHOLE FILET WILD **SOCKEYE SALMON** | 130 [D]

burnt lemon purée

WHOLE **ROASTED DUCK** | 110 [D]

toasted juniper, fresh thyme & orange zest

GRILLED **ANGUS BEEF** | 120 [D]

bone marrow & foie gras jus

*allergens such as dairy, nuts, and gluten may be omitted with prior notice

menu one

SIXTY DOLLARS

FIRST COURSE

your choice on the day of the event:
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BEET **SALAD** [D]

fresh cucumber, compressed apple, ricotta salata, mixed greens

BISON **CARPACCIO** [D/N]

candied walnuts, sherry vinaigrette, arugula,
sous vide egg yolk, sorghum, grana padano

MAIN COURSE

both served family-style:
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WHOLE FILET WILD SOCKEYE **SALMON** [D]

burnt lemon purée

HERITAGE ANGUS **FLAT IRON** [D]

bone marrow & foie gras jus

CHOOSE 2 SIDES:

sautéed winter greens

fingerling potatoes with roasted cipollini onions

roasted heirloom carrots

mixed winter squashes & root vegetables

DESSERT

your choice on the day of the event:
.....

CHEESECAKE **MOUSSE** [D/G]

strawberry sorbet, pastry crumble

LEMON **CURD** [D]

vanilla meringue, seasonal berries

*all courses served family-style with parties over 45 people. For fully plated dinners, please choose one dish from each category to be served.

[D] - contains dairy [G] - contains gluten [N] - contains nuts

menu two

SEVENTY-FIVE DOLLARS

FIRST COURSE

your choice on the day of the event:
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SEARED **SCALLOPS & PORK BELLY** [D/G/N]

grilled pork belly, Atlantic scallops, fregola sarda, parsley
root purée, wild mushrooms, toasted almonds, raisins

LAMB **TARTARE** [D]

buttermilk & pine nut dressing, pickled cipollini onions,
celery-compressed cucumber, cured egg yolk

MAIN COURSE

both to be served family-style:
.....

SMOKED **SABLEFISH** [D]

kohlrabi salad

GRILLED ANGUS **RIBEYE** [D]

bone marrow & foie gras jus

CHOOSE 2 SIDES:

sautéed winter greens

fingerling potatoes with roasted cipollini onions

roasted heirloom carrots

mixed winter squashes & root vegetables

DESSERT

your choice on the day of the event:
.....

COFFEE **PANNA COTTA** [D,N]

burnt white chocolate crumble, coffee gel, chantilly cream, candied walnuts

SPICED **CARROT CAKE** [D/G]

cream cheese mousse, roasted & shaved coconut

*all courses served family-style with parties over 45 people. For fully plated dinners, please choose one dish from each category to be served. Substitutions may be drawn from the sixty dollar menu.

[D] - contains dairy [G] - contains gluten [N] - contains nuts

party additions

PUNCH BOWLS

BJORN BORG

London dry gin, vodka, earl grey, pear, grapefruit.

EAST VAN PUNCH UP

Three rums, maraschino, passion fruit, pineapple, lime

THE FLYING OAXACAN!

Reposado tequila, vermouth, raspberry, chamomile, lemon

ONE BOWL | 79

serves twenty-five 5oz. glasses

ALL THREE BOWLS | 220

serves seventy-five 5oz. glasses

DESSERT PLATTER | 5 per person

(minimum 8 people or \$40)

a selection of house-made desserts served on platters

LIVE MUSIC

PHOTOBOOTH

please inquire for pricing and availability

wine list

WHITE WINE

PADDY BORTHWICK 2015 | 65
Sauvignon Blanc – Wairarapa, New Zealand

TANTALUS 2015 | 55
Reisling – Kelowna, BC

WILDEBEEST 2013 | 60
Viognier-Roussanne – Oliver, BC

BADENHORST 'SECATEURS' 2014 | 64
Chenin Blanc – Swartland, South Africa

RED WINE

GANDESA 'SOMDINOU' 2014 | 55
Garnacha/Tempranillo++ – Terra Alta, Spain

MEYER FAMILY VINEYARDS 2014 | 65
Pinot Noir – Okanagan Falls, BC

WILDEBEEST 2015 | 55
Gamay Noir/Syrah – Summerland, BC

TYLER HARLTON 2014 | 72
Cabernet Franc – Summerland, BC

CLOS DOMINIC 'CLOS PETÓ' 2012 | 84
Cabernet Sauvignon/Carignan++ – Priorat, Spain

Subject to availability.

Additional selections available on request.

COCKTAILS



MAMACITA | 12

Sparkling Wine, Strawberry, Lime, Dark Rum, Sherry, Cinnamon



WHITE DOG | 12

Bourbon, Grapefruit, Honey, Mint, Salt



IMPROVED SPAGLIATO | 11

Campari Sorbet, Italian Vermouth, Grapefruit, Sparkling Wine



FRESH PRINCE | 12 *Slurpee*

Spearmint, Cuban Rum, Apple, Fernet Branca



COLLEGE DROPOUT | 12

Cognac, Pear, Maple Vinegar, India Pale Ale



HORSERADISH SOUR | 12

London Dry Gin, Lemon, Horseradish, Honey, Egg White, Black Pepper

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“...the most exciting dining experience in the city.”
- Vancouver Magazine