private dining
Welcome

Wildebeest

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

Main Floor

The main floor dining room is a large capacity space ideal for weddings, networking events, corporate functions, wrap parties, and fundraisers. We offer a full service bar with additional amenities available upon request: live music or DJ, photo booth, floral arrangements, and valet service.

Total seated capacity: 95 (including bar seating)

Total standing reception capacity: 110

While we do encourage decorations, please no latex balloons, as we have a severe in-house allergy.
Our private dining room, Underbelly, is ideal for events such as engagement parties, rehearsal dinners, corporate meetings, seminars, stags and 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 interchangeable, and there is room for dancing.

Total seated capacity: 40 (including bar seating)

Total standing reception capacity: 60

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

While we do encourage decorations, please no latex balloons, as we have a severe in-house allergy.
canapés  two dozen minimum per selection

Yellowfin Tuna Tartare [D]  40 // dozen
sesame seed, soy sauce, mayo, wonton

Pomme Dauphine  40 // dozen
cave-aged gruyère, capers, paprika emulsion

Smoked Olives on Toast [G]  30 // dozen
pickled figs, sourdough toast

Fried Jerusalem Artichokes [G]  35 // dozen
kimchi mayonnaise

Deviled Eggs [D]  50 // dozen
foie gras, old bay
add acadian caviar +145 per two dozen

snacks

Charcuterie Platter [G|N]  165
cured, smoked, and preserved heritage breed pork &
game, local honey, spiced mustard, flax seed bread

Artisanal Cheese Platter [DG]  165
a selection of fine cheeses, flax seed bread, local honey

Antipasto Platter [DG|N]  250
a selection of house-cured meats, cheeses, sourdough,
flax seed bread, smoked olives, toasted nuts,
spiced mustard & local honey

Oyster Station  340
five dozen fresh-shucked local oysters on the half-shell,
with seasonal accompaniments.
add acadian caviar +145

Mixed Dessert Platter [D|G|N]  9 // guest
a selection of seasonal house-made pastries.
family-style platters

**Miso-Glazed Cabbage** [D] 85
black pine miso, sesame seeds, puffed sorghum

**Preserved Tomato Rigatoni** [D|G] 80
fresh burrata, basil

**Lamb Meatballs** [D] 120
freshly ground lamb, heirloom tomato sauce, vacche rosse

**Bone Marrow** [G] 90
smoked castelvetrano olive tapenade, shallot, malt, sourdough, sherry bone luge

**Pretzel Buns** [D|G] 55
house mustard, ‘nduja sausage, iberico cheese dip

**Wild Seasonal Fish** [D] 130
radish, jerusalem artichokes, sauce américaine, sea coriander

**Bison Flat Iron** [D] 145
grilled bison, hasselback potato, celeriac purée, borderlaise

**Cache Creek Ribeye** [D] 165
thirty-two ounces of locally raised, organic, hand-carved, grass-fed beef, dry-aged for 40 days, served with heirloom carrots and borderlaise

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*contains dairy  *contains gluten  *contains nuts

All food subject to seasonal availability.
standard menu

first course  your choice on the day of the event

Elk Carpaccio [D]
rangeland elk, beemster cheese, grand fir,
fennel pollen, long pepper, foraged mushrooms

Heirloom Beets [D]
spiced maple granola, rainbow carrots, radish,
hay-toasted water buffalo ricotta, lovage

main course  both served family-style

Lois Lake Steelhead [D]  *subject to seasonal availability
radish, jerusalem artichokes, sauce américaine, sea coriander

Beretta Farms Flat Iron [D]
served with celeriac purée, borderlaise and choice of one side for every four people:

  Hay-smoked Heirloom Carrots [D]
  fig leaf yoghurt, blackcap raspberries, beach rose

  Cropthorne Farm Kale Salad [D]
  kombucha vinaigrette, crispy pork rinds, alliums

  Hasselback Potato [D]
  wagyu fat-fried german butter potato, lyonnaise onions

dessert  your choice on the day of the event

Crème brûlée [D]
japanese knotweed, coronation grape

Plum & Chocolate [D][N]
Milk chocolate silk cake, cocoa nibs, fig leaf foam,
caramelized hazelnuts, plum jam


All food subject to seasonal availability. Vegetarian & vegan options available!
first course  your choice on the day of the event

Elk Carpaccio [D]
rangeland elk, beemster cheese, grand fir, fennel pollen, long pepper, foraged mushrooms

Heirloom Beets [D]
spiced maple granola, rainbow carrots, radish, hay-toasted water buffalo Ricotta, lovage

main course  both served family-style

Pacific Rockfish [D] *subject to seasonal availability
radish, jerusalem artichokes, sauce américaine, sea coriander

Cache Creek Ribeye [D]
served with borderlaise and choice of one side for every four people:

Hay-smoked Heirloom Carrots [D]
fig leaf yoghurt, blackcap raspberries, beach rose

Cropthorne Farm Kale Salad [D]
kombucha vinaigrette, crispy pork rinds, alliums

Hasselback Potato [D]
wagyu fat-fried german butter potato, lyonnaise onions

dessert  your choice on the day of the event

Crème brûlée [D]
japanese knotweed, coronation grape

Plum & Chocolate [D|N]
Milk chocolate silk cake, cocoa nibs, fig leaf foam, caramelized hazelnuts, plum jam

All food subject to seasonal availability. Vegetarian & vegan options available!
bubbles

Nichol ‘Extra Brut Rosé’ 2017
pinot noir/pinot meunier – okanagan valley, bc

Bella ‘Blanc de Blancs’ 2008
chardonnay – okanagan valley, bc

Bailly Lapierre 'Crémant de Bourgogne' N/V
pinot noir, chardonnay - burgundy, fr

Perrier Jouët ‘Grand Brut’ N/V
chardonnay/pinot noir ++ – champagne, fr

white

Kitsch 2018 (on tap)
pinot gris - east kelowna, bc

Wildebeest 2017
semmillon/sauvignon blanc – oliver, bc

Bartier Bros. 2016
chardonnay – okanagan valley, bc

Tantalus 2018
riesling - kelowna, bc

Mirabel 2016
chardonnay – naramata, bc

red

Arrowleaf 2017
zweigelt – lake country, bc

Roche 'Textures' 2018 (on tap)
pinot noir - naramata, bc

Daydreamer 'Amelia' 2018
syrah - naramata, bc

Wildebeest Red 2016
merlot, cabernet sauvignon - oliver, bc

Bartier Bros. ‘Cerquira Vineyard’ 2018
merlot – okanagan valley, bc

Echo Bay ‘Synoptic’ 2016
merlot/cabernet franc++ – okanagan falls, bc

Subject to availability. Additional selections available upon request.
signature drinks

Would Crush
berry-infused vodka, rosemary, lime

Manhattan
rye, sweet vermouth, angostura bitters

Tingwray
overproof rum, grapefruit shrub, soda

Barrel-Aged Boulevardier
bourbon, campari, sweet vermouth

Buck Buck Mule
gin, fino sherry, cucumber, lemon

punch bowls

Bjorn Borg
london dry gin, vodka, earl grey, pear, grapefruit

East Van Punch Up
three rums, maraschino, passionfruit, pineapple, lime

The Flying Oaxacan
reposado tequila, vermouth, raspberry, chamomille

Each punch bowl serves twenty five (5 oz.) glasses. Get all three punch bowls for $269.

beer

six rotating taps pouring (mostly) local draught beer