

WILD BLUE

RESTAURANT BAR LOUNGE

APPETIZER

Seasonal Soup

housemade, crafted daily

Brew Creek Organic Beets

yuzu sesame dressing, puffed grains and crumbs, yuzu

MAIN

Sablefish

turnip, radish, sesame, roasted fish bone sauce

Prime NY Cut 10oz

Yukon gold pomme puree, charred broccolini, bearnaise

Harvest

rosti potato, lentils, autumn vegetables, black truffles, nut 'butter' sauce

DESSERT

Lemon Meringue

almond crunchy crumble, lemon curd, milk foam, swiss meringue

Toffee Pudding

candied walnut, dates, streusel
salted caramel ice cream, toffee sauce

Group Menu - \$105

[UPDATED JAN 19TH 2024]

*MENU SUBJECT TO CHANGES DUE TO SEASONALITY AND PRODUCT AVAILABILITY

PRICES EXCLUSIVE OF TAXES + GRATUITY

[GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE BY REQUEST]

WILD BLUE

RESTAURANT BAR LOUNGE

FOR THE TABLE

Chilled Seafood Platter

oysters, prawns, clams, mussels, green chili granita

MAIN

Sablefish

turnip, radish, maitake mushroom, sesame, roasted fish bone sauce

Prime NY Cut 10oz

Yukon gold pomme puree, charred broccolini, bearnaise

Harvest

rosti potato, lentils, autumn vegetables, black truffles, nut 'butter' sauce

DESSERT

Lemon Meringue

almond crunchy crumble, lemon curd, milk foam, swiss meringue

Warm Chocolate Fondant Cake

cacao nib crumble, Madagascar vanilla ice cream
sugar tuile

GROUP MENU - \$125

[UPDATED JAN 19TH 2024]

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WILD BLUE

RESTAURANT BAR LOUNGE

FOR THE TABLE

Two Tier Seafood Tower

oysters, prawns, clams, mussels, green chili granita
hamachi, Albacore tuna tataki

APPETIZER

Fish Soup Provençale

saffron, fennel, gruyère cheese, crostini

Brew Creek Organic Beets

yuzu sesame dressing, puffed grains and crumbs, yuzu

MAIN

Sablefish

turnip, radish, maitake mushroom, sesame, roasted fish bone sauce

Prime NY Cut 10oz

Yukon gold pomme puree, charred broccolini, bearnaise

Harvest

rosti potato, lentils, autumn vegetables, black truffles, nut 'butter' sauce

DESSERT

Lemon Meringue

almond crunchy crumble, lemon curd, milk foam, swiss meringue

Warm Chocolate Fondant Cake

cacao nib crumble, Madagascar vanilla ice cream
sugar tuile

GROUP MENU - \$145

[UPDATED JAN 19TH 2024]

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PRICES EXCLUSIVE OF TAXES + GRATUITY

[GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE BY REQUEST]

WILD BLUE

RESTAURANT BAR LOUNGE

FOR THE TABLE

Three Tier Seafood Tower

chilled NS lobster, oysters, prawns, clams, mussels, green chili granita
hamachi, Albacore tuna tataki

APPETIZER

Fish Soup Provençale

saffron, fennel, gruyère cheese, crostini

Roasted Root Down Organic Beets

yuzu sesame dressing, puffed grains and crumbs, yuzu

MAIN

Sablefish

turnip, radish, maitake mushroom, sesame, roasted fish bone sauce

8oz Tenderloin

Yukon gold pomme puree, charred broccolini, bearnaise

Harvest

rosti potato, lentils, autumn vegetables, black truffles, nut 'butter' sauce

DESSERT

Lemon Meringue

almond crunchy crumble, lemon curd, milk foam, swiss meringue

Warm Chocolate Fondant Cake

cacao nib crumble, Madagascar vanilla ice cream
sugar tuile

GROUP MENU - \$195

[UPDATED JAN 19TH 2024]

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PRICES EXCLUSIVE OF TAXES + GRATUITY

[GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE BY REQUEST]

WILD BLUE

RESTAURANT BAR LOUNGE

CANAPE SELECTION

Tuna Tataki , tempura nori, yuzu kosho mayo, pickled radish	\$6 per piece
Raw oyster , green chili granita	\$6 per piece
Braised Boar , Chicharron, apple relish	\$5 per piece
Beef tataki , yakiniku, toasted brioche	\$5 per piece
Burrata , butternut squash, focaccia	\$5 per piece
Parmesan Gougere , porcini chantilly, quince gel	\$4 per piece
Seasonal Vegetable Tartare , tempura nori, lemon aioli	\$4 per piece

Per dozen - minimum 2 dozen each

[UPDATED NOV 17TH 2023]

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RESTAURANT BAR LOUNGE

ADDITIONS FOR THE TABLE

1 Dozen Chilled Oysters - \$72.00
fresh horseradish, mignonette, green chili granita

30g Northern Divine Caviar - \$136.00
potato blini, crème fraiche, Nanuk salmon

30g Beluga Caviar - \$395.00
potato blini, crème fraiche, Nanuk salmon

Grilled Black Tiger Prawns - \$8.50ea

Seared Scallops - \$9.50ea

Roasted Mushrooms - \$22.00
balsamic, gruyère

Charred Broccolini - \$14.50
chili, torn focaccia

Truffled Kennebec Fries - \$12.50
parmesan

Yukon Gold Pomme Puree - \$14.50

House Sourdough - \$8.50
cultured butter, evoo, olives

UPGRADE ANY MENU

½ Lobster A La Plancha - \$29.00PP

add Japanese A5 Wagyu Striploin min 2oz - \$29.50/oz

add Artisanal Cheese Board - \$28.00ea
black plum jam, celery salad, pickled cherry, almond flat bread

[UPDATED JAN 10TH 2024]

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WILD BLUE

RESTAURANT BAR LOUNGE

Groups and Events Contract

Name of group:

Date of Reservation:

Group size:

Reservation Time:

Location: Private Room Main Room

Menu Selection

\$105

\$125

\$145

\$195

Custom / Other Menu \$____

Minimum Spend \$

plus taxes and gratuity.

Name of Organizer:

Phone:

Email:

Postal Address:

Group Representative on Site:

Company:

Credit Card Holder Name:

Phone:

Deposit Amount: \$

deposit charged is 50% of the agreed upon minimum spend

Credit Card #

Expiry Date:

[mm/yr]

CVV

Billing Address (if different from above)

Date Booked:

Signature:

Final bill to be charged to card on file? Yes, please charge this card No, please present

CONFIRMATION OF BOOKING

The above form must be completed and returned by email within 3 working days of receipt, otherwise management reserves the right to offer the space to another client.

MINIMUM SPENDS

Reservations requiring 'exclusive use' of our private dining space, portion of the restaurant or full venue buyout are subject to a minimum spend based on the time and date of the event. A change of date, time, or increased group size may cause this amount to vary. Should the final bill be less than the agreed upon minimum spend, a room rental charge will be applied in the amount of the difference. A 20% pre tax gratuity will be applied to the final bill. Final payment is due at the end of the event.

CANCELLATION POLICY

Cancellations are only accepted via email. Regular 'Group' cancellations within 7 days of the event forfeit 50% of the paid deposit. Cancellations within 48 hours of the event forfeit 100% of the paid deposit. 'Buyout' cancellations within 21 days of the event forfeit 50% of the paid deposit. Cancellations within 14 days of the event forfeit 100% of the paid deposit. A 2% administrative fee of the agreed upon minimum spend will be applied to all cancellations as outlined in this policy. The above signature authorizes Wild Blue Restaurant and Bar to charge the above card should a cancellation of such nature occur.

GUARANTEED NUMBERS FOR REGULAR GROUPS

A guaranteed number of guests is required with submission of this deposit form. We require a final guest count 72 hours ahead of the event. If this number is to decrease within 48 hours of the event, a charge appropriate to the menu price may be applied.

604.962.2233

wildbluerestaurant.com

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@wildbluerestaurant