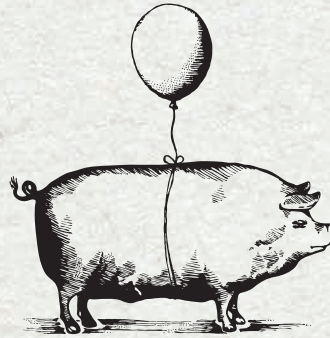


*The*  
**FLYING PIG**



THE FLYING PIG  
Yaletown | Olympic Village





The Flying Pig Group of Restaurants is a collection of culinary experiences that deliver authentic food made by genuine people. Based on the West Coast of Canada, our restaurants draw inspiration from the diversity of fresh ingredients readily available here, and the tradition of unforgettable but humble family feasts. In short, we create experiences that feel like home – come eat with us!

Our mission is to always deliver fresh, high-quality farm/sea-to-table product at a great value in and in a warm setting.

We are familiar, comfortable and consistent.









# A PEEK INSIDE

THE FLYING PIG  
OLYMPIC VILLAGE











## EVENTS & PRIVATE DINING

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The Flying pig Olympic village is happy to offer several options for group dining up to 150 people from semi-private to private.

### **Maximum Seating Capacity    100**

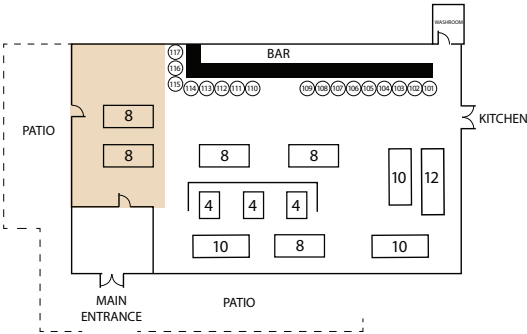
With Patios	128
Standing Reception	150

West Dining Room	16
Banquet Dining Room	30
East Dining Room	32
High Top Lounge	18

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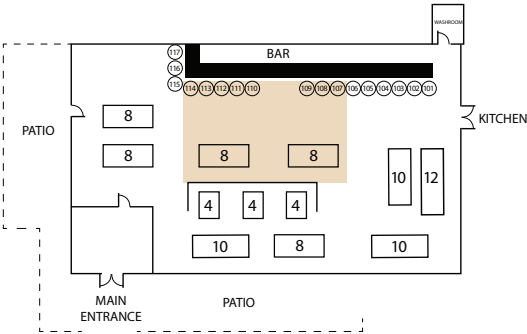
Olympic Village - 127 2nd Avenue West  
Phone: 604-569-1111 | Email: [tfp.village@theflyingpigvan.com](mailto:tfp.village@theflyingpigvan.com)

THE FLYING PIG OLYMPIC VILLAGE



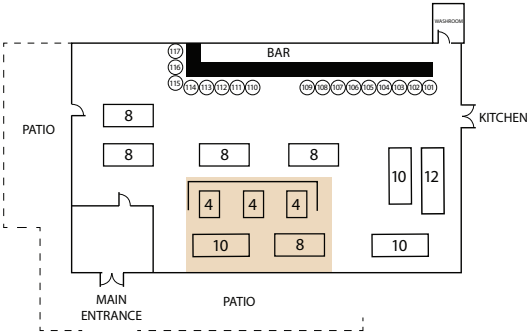
W 2ND AVE

WEST & PRIVATE DINING ROOM - 16PPL



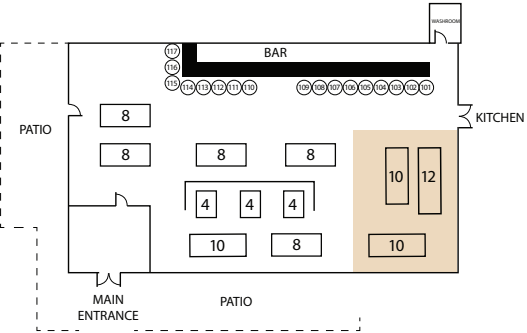
W 2ND AVE

Lounge High-Top - 16PPL



W 2ND AVE

BANQUET DINING ROOM - 30PPL



W 2ND AVE

EAST DINING ROOM - 32PPL





# A PEEK INSIDE

THE FLYING PIG  
VALETOWN







# A PEEK INSIDE

THE FLYING PIG  
YALETOWN







## EVENTS & PRIVATE DINING

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The Flying Pig Yaletown is happy to offer several options for group dining up to 126 people from semi-private to private. Stand up reception available from 20 - 120 guests.

### **Maximum Seating Capacity    126**

Dining Room	68
High-Top Lounge	36
Patio*	22

### Buyout Available

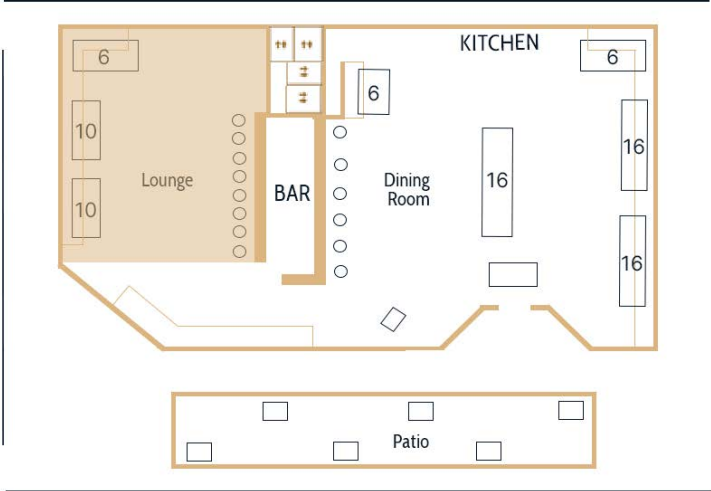
Buyout capacity & cost contingent on the day of the week and time of the year.

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YALETOWN - 1168 Hamilton Street  
Phone: 604-568-1344 | Email: [tfp.yaletown@theflyingpig.ca](mailto:tfp.yaletown@theflyingpig.ca)

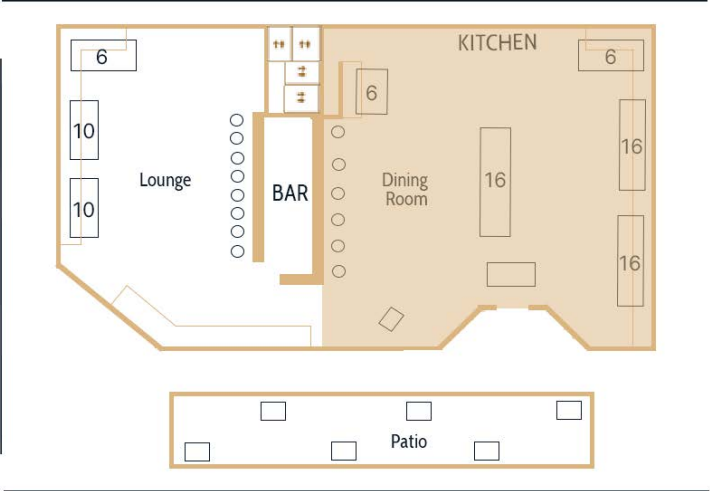


THE FLYING PIG - YALETOWN



HAMILTON ST.  
MAIN ENTRANCE

FLYING PIG YALETOWN  
High-Top Lounge - 26 ppl.



HAMILTON ST.  
MAIN ENTRANCE

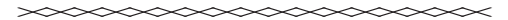
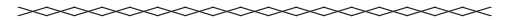
FLYING PIG YALETOWN  
Dinning Room - 60 ppl.



THE FLYING PIG

# group menus

Based on the West Coast of Canada,  
our restaurants draw inspiration from  
the diversity of fresh ingredients readily  
available here, and the tradition of  
unforgettable but humble family feasts.





## Lunch Menu One | \$32 PP

### FIRST COURSE

#### Three Pea Soup

smoked ham hock, sweet, split + chickpeas

- or -

#### Organic Beet + Arugula Salad

local chèvre, pears, candied walnuts  
apple cider vinaigrette

### SECOND COURSE

#### Parmesan Chicken Cutlet

buttermilk mashed potato, peas + carrots  
grilled lemon

- or -

#### Pan Seared Steelhead Trout

roasted squash risotto, buttered beans  
lemon beurre blanc

- or -

#### Rocket Pesto Gnocchi

potato gnocchi, zucchini, tomato, green peas  
rocket + walnut pesto, baby arugula salad

## Lunch Menu Two | \$40 PP

### FIRST COURSE

#### Pepper Crusted Bison Carpaccio

pickled shallots, fried capers, shaved parmesan  
dijon aioli, grilled focaccia

- or -

#### TFP Caesar Salad

pork belly croutons, aged parmesan cheese

- or -

#### Butternut Squash Soup

spiced pumpkin seeds, crème fraîche

### SECOND COURSE

#### Grilled 'AAA' Beef Sirloin

herb mashed potato, steamed asparagus  
brandy peppercorn sauce

- or -

#### BC Salmon + Tiger Prawn Duo

citrus parmesan risotto, buttered beans  
chive beurre blanc

- or -

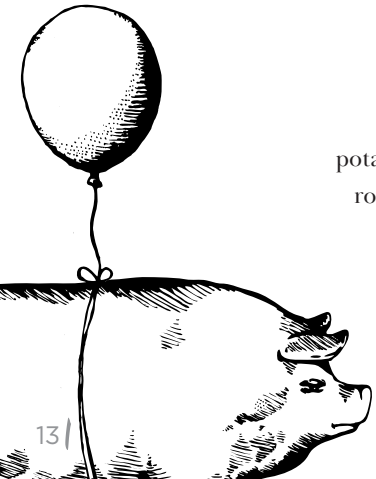
#### Rocket Pesto Gnocchi

potato gnocchi, zucchini, tomato, green peas  
rocket + walnut pesto, baby arugula salad

### DESSERT

#### Vanilla Crème Brûlée

freshly baked cookie





# Lunch Menu Three | \$47 PP

## APPETIZER

**Beef Tartar + Bone Marrow**  
hand-cut 'AAA' beef, roasted bone marrow  
arugula salad, grilled focaccia  
- or -

**Organic Beet + Arugula Salad**  
local chèvre, pears, candied walnuts  
apple cider vinaigrette  
- or -

**Cajun Fried Oysters**  
3pc fanny bay oysters, crisp slaw, tartar sauce

## ENTRÉE

**Free Range Roasted Chicken Supreme**  
buttermilk whipped potato, peas + carrots  
natural pan jus  
- or -

**Blackened Steelhead Trout**  
baby scallop risotto, sautéed vegetables  
citrus beurre blanc  
- or -

**Grilled 7oz 'AAA' Beef Sirloin**  
matchstick frites, broccolini  
brandy peppercorn sauce  
- or -

**Veggie Jumbo Mac + Cheese**  
zucchini, peas, kale, white cheddar gratin, garlic toast

## DESSERT

**Vanilla Crème Brule**  
freshly baked cookie  
- or -

**Lemon Tart**  
raspberry coulis, chantilly cream

# 'Family Style' Lunch Menu | \$60 PP

## APPETIZER

**Artisan Meat + Cheese Board**  
selection of locally cured meat + cheese  
marinated olives, spicy pickles, housemade mustard  
- & -

**TFP Caesar Salad, Beet + Arugula Salad**  
**Salmon Cakes**

## ENTRÉES

**Sliced 'AAA' Beef Striploin**  
- & -

**Sauteed Tiger Prawns, Blackend Ahi Tuna**  
- & -

**Parmesan Crusted Chicken Cutlet**  
- Sides -

wild mushroom risotto, classic poutine,  
signature brussels sprouts, seasonal vegetables

## DESSERTS

**Pastry Chef's Seasonal Selection**





## Dinner Menu One | \$48 PP

### FIRST COURSE

#### Cajun Fried Oysters

3pc fanny bay oysters, crisp slaw, tartar sauce

- or -

#### TFP Caesar Salad

pork belly croutons, aged parmesan cheese

- or -

#### Butternut Squash Soup

spiced pumpkin seeds, crème fraîche

### SECOND COURSE

#### Roasted Free-Range Chicken Supreme

herb whipped potato, peas + carrots

natural pan jus

- or -

#### Blackened Lois Lake Steelhead Trout

sweet pea + mascarpone risotto, seasonal vegetables

citrus dill beurre blanc

- or -

#### Rocket Pesto Gnocchi

potato gnocchi, zucchini, tomato, green peas

rocket + walnut pesto, baby arugula salad

- or -

#### Grilled AAA Sirloin

roasted nugget potatoes, charred broccolini

brandy peppercorn sauce

### DESSERT

#### Vanilla Crème Brûlée

freshly baked cookie

## Dinner Menu Two | \$55 PP

### FIRST COURSE

#### Beef Tartar + Bone Marrow

hand-cut 'aaa' beef, roasted bone marrow

arugula salad, grilled focaccia

- or -

#### Organic Beet + Arugula Salad

local chèvre, pears, candied walnuts

apple cider vinaigrette

- or -

#### Three Pea Soup

smoked ham hock, sweet, split + chickpeas

### SECOND COURSE

#### Grilled 'AAA' Beef Striploin + Jumbo Prawn Duo

butter milk whipped potato, seasonal vegetables

cabernet veal reduction

- or -

#### Pan Seared Pacific Ling Cod

parmesan + citrus risotto, buttered beans

bay scallop butter sauce

- or -

#### Pan Roasted Half Chicken

crushed herb potatoes, peas + carrots

natural pan jus

- or -

#### Rocket Pesto Gnocchi

potato gnocchi, zucchini, tomato, green peas

rocket + walnut pesto, baby arugula salad

### DESSERT

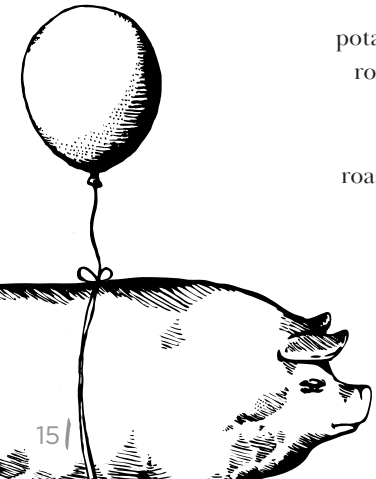
#### Lemon Tart

raspberry coulis, chantilly cream

- or -

#### Vanilla Crème Brûlée

freshly baked cookie





## Dinner Menu Three

*Served Family Style*

\$68 per person

### FIRST COURSE

#### Artisan Meat, Cheese & Wild Seafood Board

selection of locally cured meat & fine cheeses

cold smoked salmon + poached prawns

### SECOND COURSE

#### TFP Caesar Salad

#### Organic Beet + Arugula Salad

#### Local Mussels & Clams

#### Charred Focaccia

### THIRD COURSE

#### Sliced 'AAA' Beef Striploin

#### Jumbo Garlic Prawns

#### Blackened Steelhead Trout

#### Parmesan Crusted Chicken Breast

### SIDES

#### Lobster + Prawn Risotto

#### Signature Brussels Sprouts

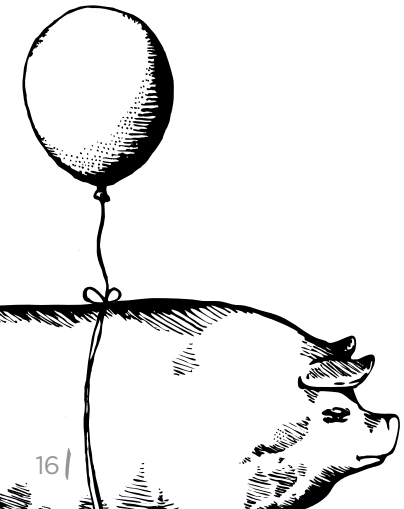
#### Seasonal Vegetables

#### Classic Poutine

### DESSERT

#### Pastry Chef's Selection

PRICES DO NOT INCLUDE TAX & GRATUITY





# CANAPÉ SELECTIONS

## **Chef Erik's Steak Tartare**

toasted bone marrow bread

\$4.00 per piece / \$48 per dozen

~

## **Lois Lake Smoked Steelhead**

crème fraiche, salmon roe

\$4.00 per piece / \$48 per dozen

~

## **Beef Shortrib Croquettes**

spicy dipping sauce

\$3.00 per piece / \$36 per dozen

~

## **Vine Ripened Tomato & Bocconcini**

mozzarella & torn basil

\$3.00 per piece / \$36 per dozen

## **Wild Mushroom + Chevre Tartlets**

baby gem greens

\$3.25 per piece / \$39 per dozen

~

## **House-Made Salmon Cakes**

yogurt, candied salmon

\$3.00 per piece / \$36 per dozen

~

## **Jumbo Prawn Tempura**

wasabi aioli

\$4.50 per piece / \$54 per dozen

~

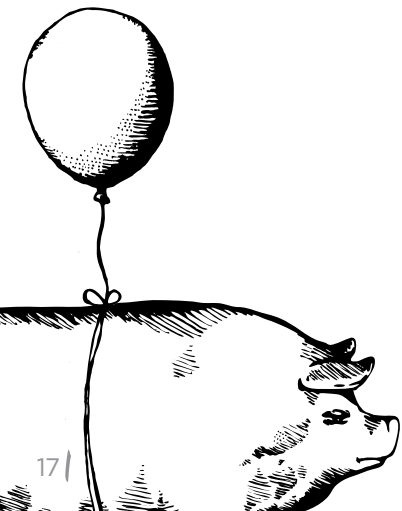
## **Ahi Tuna Poke**

avocado, fresh cucumber

\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item

PRICES DO NOT INCLUDE TAX & GRATUITY







[THEFLYINGPIG.CA](http://THEFLYINGPIG.CA)

Ophelia

[OPHELIAKITCHEN.CA](http://OPHELIAKITCHEN.CA)

J.R. SLIMS

[JRSLIMS.CA](http://JRSLIMS.CA)

MONARCA  
COCINA MEXICANA

[MONARCAVANCOUVER.CA](http://MONARCAVANCOUVER.CA)