

**FLYING PIG<sup>®</sup>**  
**GASTOWN**



**GROUP BOOKINGS 2016**

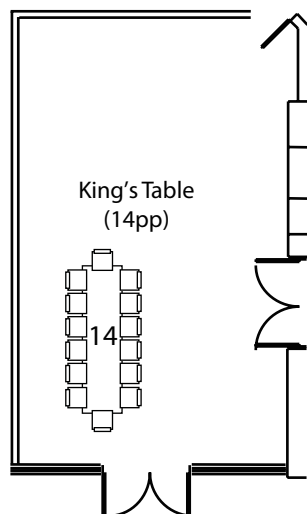
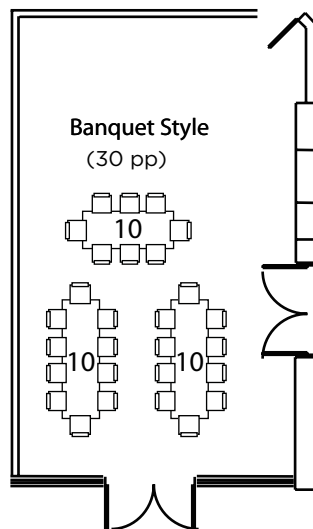
102 Water Street, Vancouver, BC / 604.559.7968

[theflyingpigvan.com](http://theflyingpigvan.com)

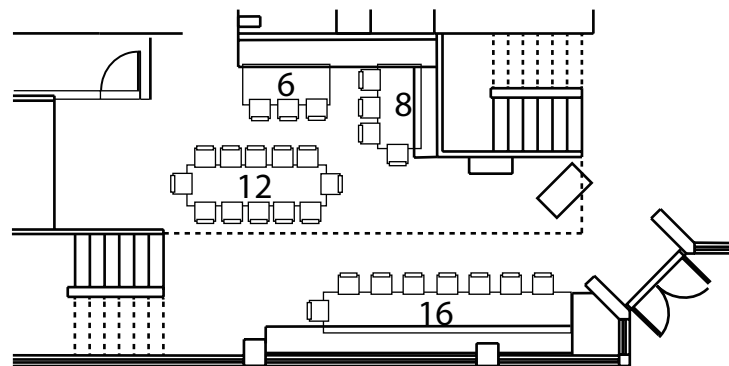
## PRIVATE AND SEMI-PRIVATE GROUP DINING

The Flying Pig Gastown is happy to offer several options for group dining up to 30 people from semi-private to private. On this page you will find several seating arrangements for you to consider. We have also created group menus for you to choose from that will satisfy most any preference your guests may have.

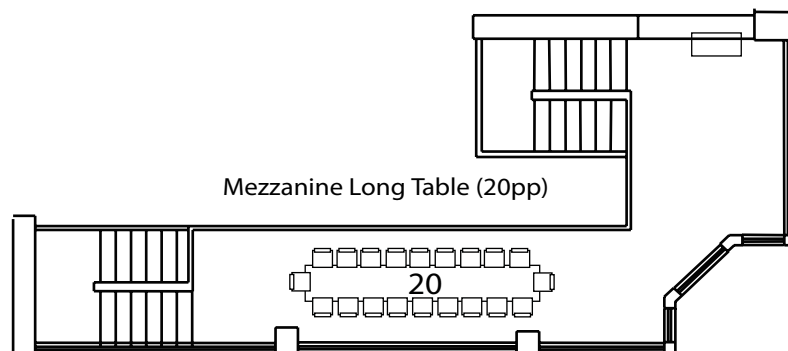
### SEATING ARRANGEMENTS



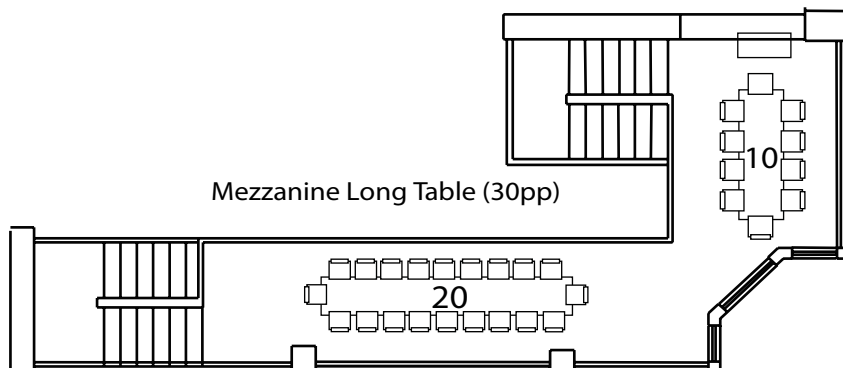
Semi-private Banquet (42pp)



Mezzanine Long Table (20pp)



Mezzanine Long Table (30pp)



# GROUP BOOKING REQUIREMENTS

	Seated	Available from: (Sunday – Wednesday)	Available from: Thursday/Saturday
Private Wine Room	up to 20	\$1250	\$1500
Private Wine Room	up to 30	\$1500	\$1800
Private Mezzanine Long Table	up to 20	\$2000	\$2250
Private Mezzanine Banquet	up to 30	\$2500	\$3000
Wine Room Exclusive Buyout		\$2000	\$2500

## MENUS

We are happy to customize menus on request. Whether it be a special dietary request or you'd just like a different menu option, we will do our utmost to find the options that suit your group best.

On the following pages you will find our group menu options for Lunch and Dinner as well as our full Canape selection. In the section below you will find the pricing structure for our other offerings and services.

### CANAPES

priced per piece  
Minimum one dozen per selection

### PROSECCO

1 glass per person upon arrival  
\$8<sup>50</sup>/\$42

\* Customized printed menus available on request - minimum 2 weeks notice required

## **FESTIVE FAMILY LUNCH MENUS**

### **LUNCH PLATTER MENU 1**

\$35 per person

#### **COURSE 1**

##### **ARTISAN MEAT + CHEESE BOARDS**

*selection of locally cured meats & cheeses  
marinated olives & spicy pickles*

#### **COURSE 2**

##### **PARMESAN CRUSTED CHICKEN BREAST**

##### **STEELHEAD TROUT**

##### **+ SLICED "AAA" BEEF SIRLOIN**

*buttermilk mashed potato  
cous cous salad à la grecque,  
and seasonal vegetables*

#### **DESSERT**

##### **PASTRY CHEFS FESTIVE SELECTION**

### **LUNCH PLATTER MENU 2**

\$42 per person

#### **COURSE 1**

##### **CLASSIC CAESAR, BISTRO**

##### **+ ORGANIC BEET SALADS**

#### **COURSE 2**

##### **FRASER VALLEY CHICKEN BREAST**

##### **WILD BC SALMON**

##### **PEPPER + HERB CRUSTED BEEF STRIPLOIN**

*4 cheese macaroni gratin, garlic herb potatoes,  
roasted winter vegetables*

#### **DESSERT**

##### **PASTRY CHEFS FESTIVE SELECTION**

### **LUNCH PLATTER MENU 3**

\$48 per person

#### **COURSE 1**

*Served upon arrival*

##### **ARTISAN MEAT + CHEESE BOARDS**

*selection of locally cured meats & cheeses  
marinated olives & spicy pickles*

#### **COURSE 2**

##### **CLASSIC CAESAR, BEET SALAD, LOCAL MUSSELS + CLAMS**

#### **COURSE 3**

##### **PARMESAN BREADED FREE RUN CHICKEN BREAST**

##### **DUO OF LOCAL FISH + SLICED "AAA" BEEF STRIPLOIN**

*truffle mac & cheese, house poutine, signature brussel sprouts  
roasted winter vegetables*

#### **DESSERT**

##### **PASTRY CHEFS FESTIVE SELECTION**

**FESTIVE FAMILY DINNER MENUS**

**DINNER PLATTER MENU 1**

\$48 per person

**COURSE 1**

**CAESAR, TOMATO + BOCCONCINI  
ORGANIC BEET ROOT SALADS**

**COURSE 2**

**LOIS LAKE STEELHEAD TROUT  
PARMESAN CRUSTED CHICKEN BREAST  
+ SLICED "AAA" BEEF SIRLOIN**

*buttermilk mashed potato, baked pomodoro pasta  
sautéed seasonal vegetables*

**DESSERT**

**PASTRY CHEFS FESTIVE SELECTION**

**DINNER PLATTER MENU 2**

\$55 per person

**COURSE 1**

*Served upon arrival*

**ARTISAN MEAT + CHEESE BOARDS**

*selection of locally cured meats & cheeses, marinated  
olives & spicy pickles*

**COURSE 2**

**CAESAR, TOMATO + BOCCONCINI  
BEET ROOT SALADS**

**COURSE 3**

**WILD BC SALMON**

**FRASER VALLEY CHICKEN BREAST  
+ ALBERTA "AAA" BEEF STRIPLOIN**

*truffle mac & cheese, garlic + herb potatoes  
roasted winter vegetables, sautéed green beans*

**DESSERT**

**PASTRY CHEFS FESTIVE SELECTION**

**DINNER PLATTER MENU 3**

\$65 per person

**COURSE 1**

*Served upon arrival*

**ARTISAN MEAT, CHEESE + SMOKED SALMON BOARDS**

*selection of locally cured meat, fine cheese, wild local salmon*

**COURSE 2**

**CAESAR + BEET ROOT SALADS  
STEAMED MUSSELS + CLAMS**

**COURSE 3**

**LOIS LAKE STEELHEAD TROUT, PARMESAN CRUSTED FREE RUN CHICKEN BREAST  
SLICED "AAA" BEEF STRIPLOIN + GARLIC JUMBO PRAWNS**

*lobster prawn risotto, signature brussels sprout  
roasted winter vegetables, classic poutine*

**DESSERT**

**PASTRY CHEFS FESTIVE SELECTION**

**FESTIVE CANAPE MENUS**

**CHEF ERIK'S STEAK TARTARE**

*crispy bone marrow bread*  
\$3.50 per piece / \$42 per dozen

-

**LOIS LAKE SMOKED STEELHEAD**

*crème fraiche, salmon roe*  
\$3.50 per piece / \$42 per dozen

-

**BEEF SHORTRIB CROQUETTES**

*spicy dipping sauce*  
\$2.75 per piece / \$33 per dozen

-

**VINE RIPENED TOMATO + BOCCONCINI**

*mozzarella & torn basil*  
\$2.75 per piece / \$33 per dozen

-

**WILD MUSHROOM CHEVRE TARTLET'S**

*baby gem greens*  
\$3.25 per piece / \$39 per dozen

-

**HOUSE SALMON CAKES**

*yogurt, candied salmon*  
\$3.00 per piece / \$36 per dozen

-

**JUMBO PRAWN TEMPURA**

*wasabi aioli*  
\$4.00 per piece / \$48 per dozen

-

**AHI TUNA POKE**

*avocado, crisp cucumber*  
\$3.50 per piece / \$42 per dozen

MINIMUM 1 DOZEN PER ITEM

## WHITE WINES

<b>PINOT GRIS</b>	<b>7<sup>3/4</sup></b>	<b>39</b>
<i>Calona Vineyards 2015 Okanagan Valley, BC</i>		
<b>GEWURTZTRAMINER</b>	<b>8<sup>1/2</sup></b>	<b>42</b>
<i>Meyer Family 2014 Okanagan Valley, BC</i>		
<b>SAUVIGNON BLANC</b>	<b>9</b>	<b>45</b>
<i>Two Tracks 2014 Marlborough, NZ</i>		
<b>VIIGNIER</b>	<b>9<sup>1/2</sup></b>	<b>45</b>
<i>Chateau de Pennautier 2014 Pays d'Oc, France</i>		
<b>CHARDONNAY</b>	<b>9<sup>3/4</sup></b>	<b>48</b>
<i>Veramonte 2014 Casablanca Valley, Chile</i>		
<b>SAUVIGNON BLANC/PINOT GRIS</b>	<b>10</b>	<b>50</b>
<i>Le Vieux Pin 'Petit Blanc' 2015 Okanagan, BC</i>		
<b>PINOT BLANC/PINOT GRIS</b>	<b>11</b>	<b>55</b>
<i>Van Westen 'Vivacious' 2014 Naramata, BC</i>		

## RED WINES

<b>GARNACHA</b>	<b>7<sup>3/4</sup></b>	<b>39</b>
<i>Castillo di Monséran 2014 Aragon, Spain</i>		
<b>CABERNET/MERLOT</b>	<b>8</b>	<b>40</b>
<i>Rootstock 2013 Okanagan Valley, BC</i>		
<b>MALBEC</b>	<b>8<sup>1/2</sup></b>	<b>42</b>
<i>Familia Gascon 2014 Mendoza, Argentina</i>		
<b>CARMENERE</b>	<b>9<sup>1/2</sup></b>	<b>48</b>
<i>Calina 2013 Maule Valley, Chile</i>		
<b>CABERNET FRANC</b>	<b>11</b>	<b>55</b>
<i>Jinhorn Creek 2013 Okanagan Valley, BC</i>		
<b>PINOT NOIR</b>	<b>12</b>	<b>60</b>
<i>Screaming Frenzy 2014 Okanagan Valley, BC</i>		
<b>CABERNET SAUVIGNON</b>	<b>12<sup>1/2</sup></b>	<b>62</b>
<i>Liberty School 2013 Paso Robles, California</i>		
<b>SYRAH</b>	<b>12<sup>3/4</sup></b>	<b>65</b>
<i>Burrowing Owl 2014 Okanagan Valley, BC</i>		

## NOTABLE WINES

<b>SYRAH</b>	<b>65</b>
<i>Le Vieux Pin 'Cuvée Violette' 2014 Okanagan, BC</i>	
<b>TEMPRANILLO</b>	<b>68</b>
<i>Marques de Riscal 2011 Rioja, Spain</i>	
<b>SYRAH/GRENACHE</b>	<b>69</b>
<i>Andrew Rich 'Tabula Rasa' 2011 Columbia Valley, WA</i>	
<b>MERLOT</b>	<b>70</b>
<i>Poplar Grove 2012 Okanagan Valley, BC</i>	
<b>ZINFANDEL</b>	<b>73</b>
<i>Seghesio 2013 Sonoma County, California</i>	
<b>PINOT NOIR</b>	<b>75</b>
<i>King Estate 2013 Eugene, Oregon</i>	
<b>PETIT VERDOT</b>	<b>77</b>
<i>Pirramimma 2013 McLaren Vale, Australia</i>	
<b>BORDEAUX</b>	<b>78</b>
<i>Château Liviersan 'Haut-Medoc' 2009 France</i>	
<b>CABERNET/MERLOT</b>	<b>80</b>
<i>Antinori 'Il Bruciato' 2014 Juscany, Italy</i>	
<b>PINOT NOIR</b>	<b>80</b>
<i>Cambria 'Clone 4' 2014 Santa Maria Valley, CA</i>	
<b>GAMAY NOIR</b>	<b>82</b>
<i>Marcel Lapierre 'Morgon' 2014 Burgundy, France</i>	
<b>BORDEAUX BLEND</b>	<b>88</b>
<i>Osoyoos Larose 'Grand Vin' 2012 Okanagan, BC</i>	
<b>CABERNET/SANGIOVESE/CAB FRANC</b>	<b>95</b>
<i>Jolaini 'Valdisanti' 2011 Juscany, Italy</i>	
<b>CABERNET SAUVIGNON</b>	<b>99</b>
<i>Freemark Abbey 2011 Napa Valley, California</i>	