



GROUP BOOKINGS 2016

1168 Hamilton Street, Vancouver, BC / 604.568.1344

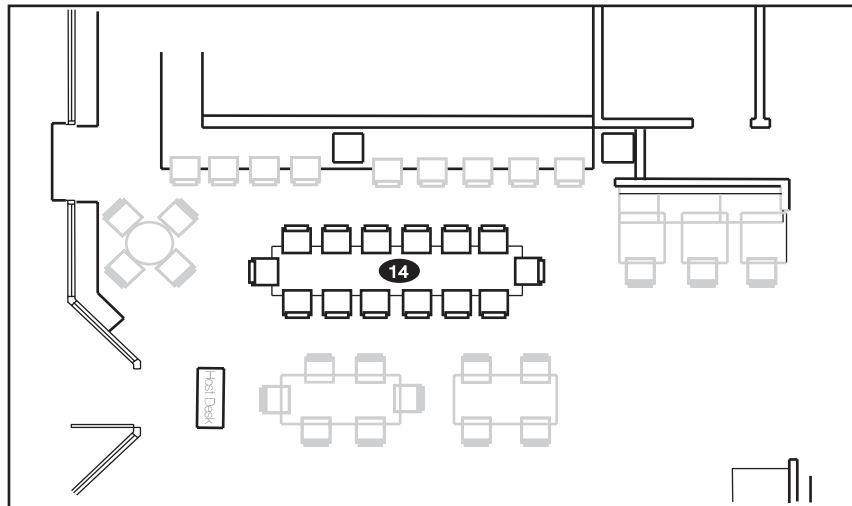
theflyingpigvan.com

THE FLYING PIG YALETOWN

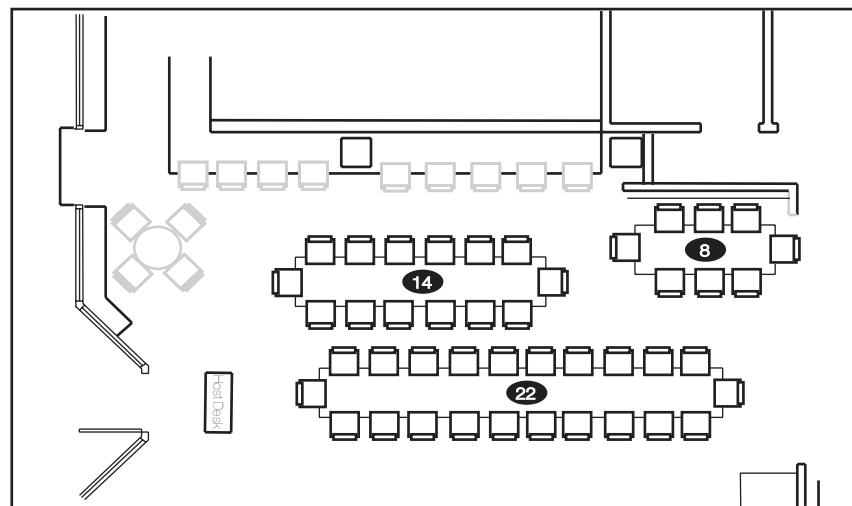
The Flying Pig represents our desire for you to see the impossible happen every time you visit us. We refer to our restaurant as a “nouveau Canadian Bistro”... offering a simple, seasonally inspired menu with fresh, local ingredients at a great value. Our open concept kitchen brings the Chef to your table, delivering a memorable overall dining experience. Due to the room configuration in the Yaletown location we have limited availability for seating plans.

SEATING ARRANGEMENTS:

Semi Private Table (14)



Semi Private Banquet (44)



GROUP BOOKING REQUIREMENTS

Lunch

	Seated	Available from: (Sunday - Thursday)	Available from: Friday/Saturday
Semi Private Banquet	14 to 28	\$700	TBD
Semi Private Banquet	28 to 44	\$1200	TBD

Dinner

	Seated	Available from: (Sunday - Thursday)	Available from: Friday/Saturday
Semi Private Banquet	10 to 14	\$1000	TBD
Semi Private Banquet	15 to 28	\$1500	TBD
Semi Private Banquet	28 to 44	\$2000	TBD

All private dinners include a server exclusive to your group for the evening

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

\$8⁵⁰/\$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

CANAPE SELECTIONS

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

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

RED WINES

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

NOTABLE WINES

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