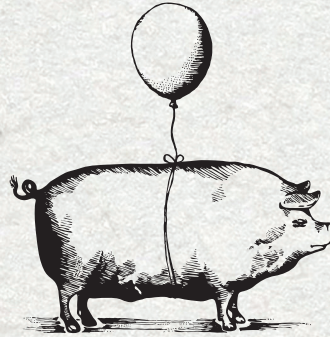


The
FLYING PIG



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

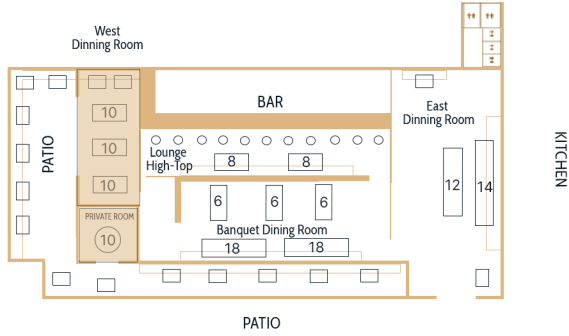
The Flying Pig Olympic Village is happy to offer several options for group dining up to 164 people from semi-private to private. Stand up reception available from 20 - 150 guests.

Maximum Seating Capacity 164

West Dining Room	30
Private Dining Room	10
Banquet Dining Room	36
East Dining Room	26
Lounge	24
Entire West & Private Rooms + add on West Patio*	40 56
West Patio*	16
Front Patio*	22

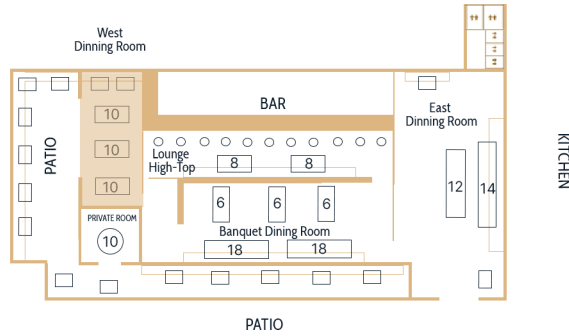
Olympic Village - 127 2nd Avenue West
Phone: 604-569-1111 | Email: tfp.village@theflyingpigvan.com

THE FLYING PIG OLYMPIC VILLAGE



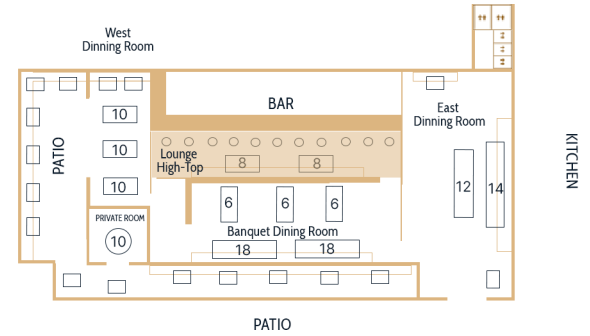
W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
West & Private Dining Room - 40 ppl.



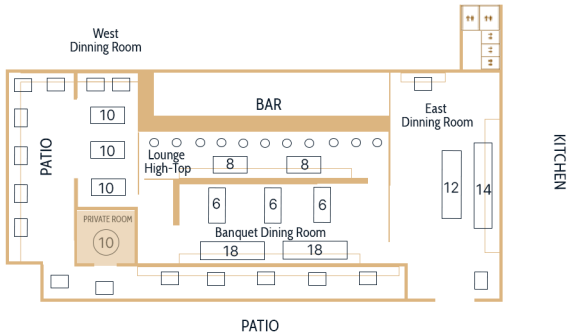
W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
West Dining Room - 30 ppl.



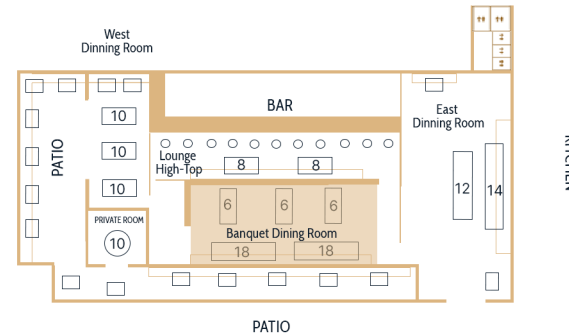
W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
Lounge High-Top - 16 ppl.



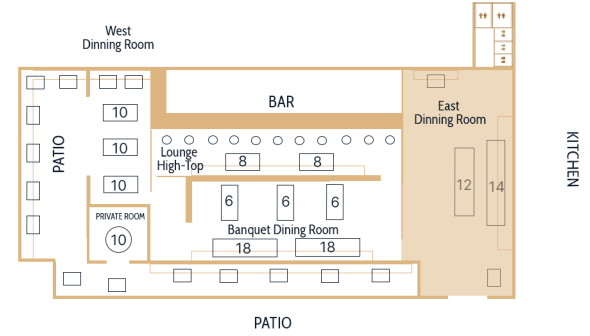
W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
Private Dining Room - 10 ppl.



W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
Banquet Dining Room - 36 pp



W 2ND AVE.
MAIN ENTRANCE

FLYING PIG OV
East Dining Room - 26 ppl.



A PEEK INSIDE

THE FLYING PIG
YALETOWN



A PEEK INSIDE

THE FLYING PIG
YALETOWN





EVENTS & PRIVATE DINING

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

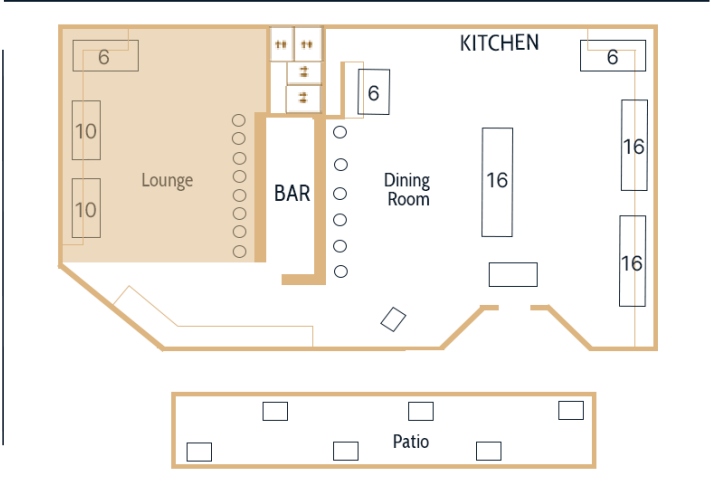
Dining Room	68
High-Top Lounge	36
Patio*	22

Buyout Available

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

YALETOWN - 1168 Hamilton Street
Phone: 604-568-1344 | Email: tfp.yaletown@theflyingpig.ca

THE FLYING PIG - YALETOWN



HAMILTON ST.
MAIN ENTRANCE

FLYING PIG YALETOWN
High-Top Lounge - 26 ppl.



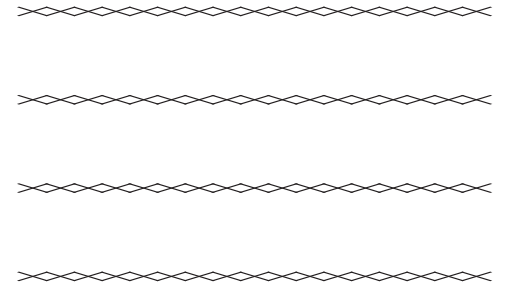
HAMILTON ST.
MAIN ENTRANCE

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 fraiche

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 -

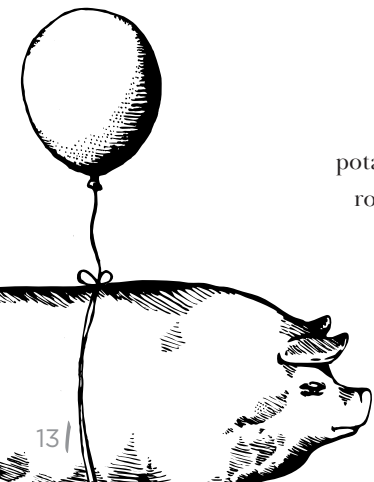
Rocket Pesto Gnocchi

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 fraiche

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

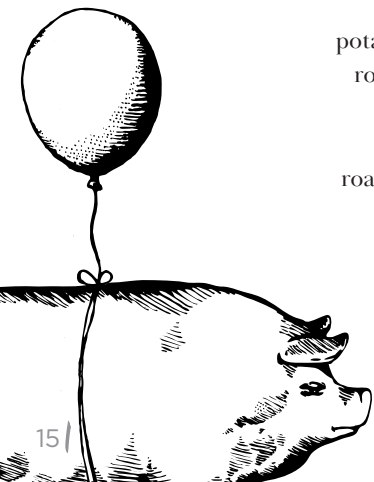
Lemon Tart

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

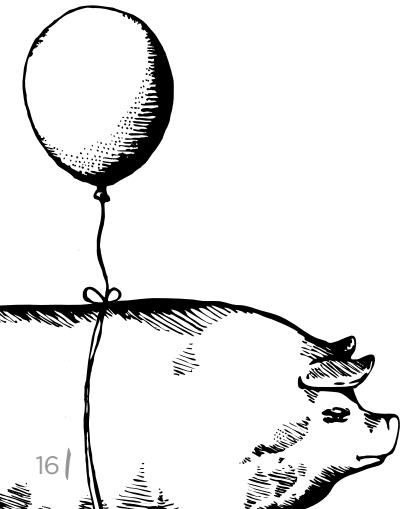
Seasonal Vegetables

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

~

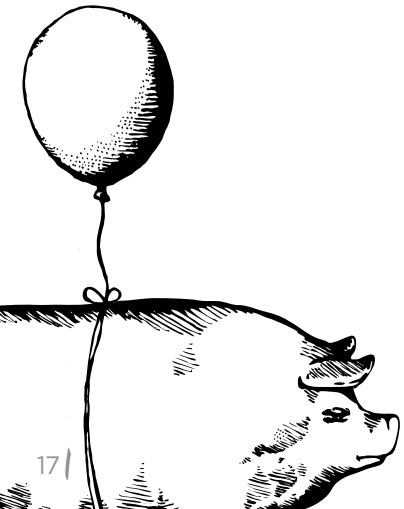
Ahi Tuna Poke

avocado, fresh cucumber

\$4.00 per piece / \$48 per dozen

Minimum 1 Dozen Per Item

PRICES DO NOT INCLUDE TAX & GRATUITY



The
FLYING PIG
—x—

THEFLYINGPIG.CA

Ophelia

OPHELIAKITCHEN.CA

J.R. SLIMS

JRSLIMS.CA

MONARCA
COCINA MEXICANA

MONARCAVANCOUVER.CA