



GATSBY'S

EVENTS PACKAGE

524 10 Avenue SW

gatsbysyyc.com



ABOUT

Gatsby's is an ultra fine dining destination where opulence meets intention.

Behind the curtain, guests are immersed in a transporive experience that celebrates craftsmanship, storytelling, and sensory discovery. Every detail—from the atmosphere to the service—has been thoughtfully designed to evoke elegance.

Curated wine pairings and expertly crafted cocktails elevate each moment, while our exclusive partnership with House of Hazelwood brings rare, aged Scotch Whiskies to the forefront—each pour a tribute to legacy, rarity, and refinement.

With precise, personalized service and a setting rooted in timeless glamour, Gatsby's is more than a meal—it's a journey through luxury and culinary artistry.



GATSBY'S

FULL BUYOUT

60 Cocktail
24 Seated

SEMI-PRIVATE

Maximum 10 Guests



OUR MENU

At Gatsby's, guests are invited to explore a refined set-menu experience that celebrates Canadian and globally inspired cuisine.

The menu offers a choice between a 6-course or 9-course tasting, along with a dedicated 6-course vegetarian option. Add on supplements and indulgent canapes to enhance your dining experience. All items are thoughtfully composed to highlight seasonal ingredients and regional specialties, from wild Pacific seafood to rare Eastern Canadian delicacies. The menu evolves regularly, reflecting both the rhythm of the seasons and Chef Asher Wilson's creative direction.

PREMIUM

180



Bread Service

Shokupan Brioche, Roasted Honey Butter



Tomato 'Tartine'

Corn, Tarragon, Summer Truffle



Tofino Salmon Micuit

Horseradish, Dill, Acadian Emerald Caviar



Lamb Saddle Roulade

Peas, Chanterelles, Jus



Prime Beef Rib Spinalis

Pomme Pave, Maderia Jus



Seasonal Dessert

ELITE

240



Caviar Toast

Acadian Emerald, Confit Egg Yolk, Chive



Bread Service

Shokupan Brioche, Roasted Honey Butter



AAA Beef Tartare*

Pomme Paillasson, Cured Egg Yolk



Wild Mushroom 'Souffle'

Parsley, Quebec Goat Cheese



Tofino Salmon Micuit

Horseradish, Dill



Australian Wagyu Striploin

Summer Truffles, Chanterelles, Maderia Jus



Seasonal Dessert

VEGETARIAN

165



Herb 'Taquito' Mushroom, Black Garlic
Pomme Paillasson Spring Vegetables, Tarragon
Artichoke and Peas Marigold, Basil



Aubergine Beignet

Marinated Courgette, Labneh, Sesame

Wild Mushroom 'Souffle'

Parsley, Confit Egg Yolk, La Beurasse



Fazzoletti

Parsnip Puree, Spring Vegetable Fricasse

Smoked Onion Consommé

Aligot Croquette, Gruyere

Celeriac en Croute

Ajo Bianco, Vegan Demi Glace



Coconut Entremet

Passionfruit Caramel

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SUPPLEMENTS

30g Acadian Emerald Caviar Service

Pommes Paillasson, Crème Fraiche, Accoutrements
250



Foie Gras Torchon*

Pineapple, Aged Rhum
34



Canadian Cheese Selection

Land of Dreams Honeycomb, Preserved Figs
25/person

CANAPÉS

==•== BY THE DOZEN ==•==

Beef Tartlet

aged balsamic, apple, pecan
72

Beef Tartare*

pommes paillasson, chive emulsion, cured egg yolk
96

Gatsby's Cougeres

foie gras mousse, cherry compote, dark chocolate
84

Lobster Croustade

tarragon aioli, frisee, preserved lemon
84

Caviar Toast

acadian emerald, egg yolk jam, chives
108

Mushroom Taquito

herb taco shell, black garlic, feta
72

Albacore Tuna Cornetto

pickled roasted corn
84

B.C. Snow Crab

chive, creme fraiche, caviar
84

Seasonal Vegetable Vol-Au-Vent

orange mascarpone mousse, leek
84

Scallop Crudo*

compressed apple and sunflower, brown butter, lime
96

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