



GATSBY'S

## EVENTS PACKAGE

524 10 Avenue SW

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





## ABOUT

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

*Behind the curtain, guests are immersed in a transporative 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



**Pea Tartlet** Marigold, Mint, Artichoke

**Pomme Paillasson** Summer Vegetables

**Herb 'Taquito'** Mushroom, Black Garlic



## Summer Salad

Tomato, Corn Velouté, Summer Truffle

## Aubergine Beignet

Spiced Almonds, Dates, Sesame



## Wild Mushroom 'Souffle'

Parsley, Confit Egg Yolk, Quebec Goat Cheese

## Fazzoletti

Peas, Chanterelles, Artichoke

## Celeriac en Croute

Ajo Bianco, Vegan Demi



## Passionfruit Entremet

Coconut, Mango Caramel

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

## WINE PAIRINGS

6 Course Wine Pairing

Premium 80  
Elite 120

7 Course Wine Pairing

Premium 95  
Elite 135

# 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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## GATSBY'S

For inquiries or  
to book an event email:  
[events@lucayyc.com](mailto:events@lucayyc.com)

Located on the main floor of  
The Oliver East Residential Tower  
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