



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



Sugar Pumpkin

Toasted Yeast, Soubise



French Onion Consommé

Aligot Croquette, Burgundy Truffle



Dry Aged Duck Breast

White Nectarine, Citrus Jus



A9 Tajima Wagyu

Pommes Paves, Madeira Jus



Seasonal Dessert

ELITE

240



Caviar Toast

Acadian Wild Caviar, Confit Egg Yolk, Chive



Bread Service

Shokupan Brioche, Roasted Honey Butter



AAA Beef Tartare*

Pomme Paillason, Cured Egg Yolk



Wild Mushroom 'Souffle'

Parsley, Quebec Goat Cheese



Ris de Veau

Creamed Leeks, Pickled Rhubarb



A9 Tajima Wagyu Spinalis

Burgundy Truffle, Seasonal Vegetables, Madeira Jus



Seasonal Dessert

VEGETARIAN

165



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 —•—

Beet 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

sauce meuniere
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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For inquiries or
to book an event email:
events@lucayyc.com

Located on the main floor of
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