



GATSBY'S

EVENTS PACKAGE

524 10 Avenue SW

gatsbysyc.com



ABOUT

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

Behind the curtain, guests are immersed in a transportive 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
20 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, Green Garlic Butter



Grilled Lobster Salad

Bone Marrow Mousse, Pea Leaf Salad



French Onion Consommé

Aligot Croquette, Burgundy Truffle



Dry Aged Duck Breast

Haskap Berries, Citrus Jus



A9 Tajima Wagyu

Pommes Paves, Madeira Jus



Seasonal Dessert

ELITE

240



Ahi Tuna Crostade

Yuzu Gelee, Acadian Emerald Caviar



Bread Service

Shokupan Brioche, Green Garlic Butter



AAA Beef Tartare*

Pomme Paillason, Cured Egg Yolk



Wild Mushroom 'Souffle'

Parsley, Quebec Goat Cheese



Fogo Island Turbot

Remoulade, Fennel Beurre Blanc



A9 Tajima Wagyu Spinalis

Burgundy Truffle, Seasonal Vegetables, Madeira Jus



Seasonal Dessert

VEGETARIAN

165



Roasted White Asparagus

Sauce Meualere, Brioche



Smoked Onion Consommé

Charred Leeks, Aligot Croquette



Wild Mushroom 'Souffle'

Parsley, Confit Egg Yolk, La Beurasse



Le Tournesol

Sunchoke Filled Pasta, Hazelnut Agrodolce



Celeriac en Croute

Ajo Bianco, Vegan Demi



Seasonal Dessert

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

WINE PAIRINGS

5 Course Wine Pairing

Premium 80
Elite 120

6 Course Wine Pairing

Premium 95
Elite 135



SUPPLEMENTS

Acadian Emerald Caviar Service

Buckwheat Blini, Crème Fraîche, Accoutrements

250



Foie Gras Torchon*

Roasted 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 Gougeres

foie gras mousse, cherry compote, dark chocolate

84

Lobster Croustade

tarragon aioli, frisee, preserved lemon

84

Caviar Toast

acadian emerald, egg yolk jam, chives

132

Mushroom Taquito

herb taco shell, black garlic, feta

72

Albacore Tuna Cornetto

artichoke emulsion, caviar

84

Seasonal Vegetable Vol-Au-Vent

orange mascarpone mousse, leek

84

Roasted Duck Breast Taquito

scallion crepe, citrus gastrique

96

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GATSBY'S

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

Located on the main floor of
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gatsbysyc.com