



GATSBY'S

EVENTS PACKAGE

524 10 Avenue SW

[gatsbysyc.com](http://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, Whipped Butter



## Grilled Lobster Salad

Bone Marrow Mousse, Pea Leaf Salad



## Ora King Salmon Micuit

Citrus Marmalade, Horseradish, Dill



## Dry Aged Duck Breast

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, Whipped 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



## Bread Service

Shokupan Brioche, Whipped Butter



## Grilled White Asparagus

Sauce Meuniere, Brioche Croutons



## Smoked Onion Consomme

Aligot Croquette, Gruyere



## Wild Mushroom 'Souffle'

Parsley, Confit Egg Yolk



## 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

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*  
270



**Foie Gras Torchon\***  
*Roasted Pineapple, Aged Rhum*  
34

## 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, dark chocolate*  
84

**Lobster Croustade**  
*tarragon aioli, frisee, preserved lemon*  
84

**Caviar Toast**  
*acadian emerald, egg yolk jam, chives*  
132

**Dry Aged Duck Dim Sum**  
*herb crepe, citrus gastrique*  
96

**Albacore Tuna Cornetto**  
*artichoke emulsion, caviar*  
84

**Seasonal Vegetable Vol-Au-Vent**  
*orange mascarpone mousse, leek*  
84

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



# 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  
524 10 Ave SW

403 387 1335  
[gatsbysyc.com](http://gatsbysyc.com)