



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
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



Dairy Lane Striploin

Glazed Vegetables, Winter Truffle



Seasonal Dessert

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

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



Golden Eagle Sablefish

Beurre Rouge, Radicchio, Preserved Cherries



Dairy Lane Rib Eye

Glazed Vegetables, Winter Truffles



Seasonal Dessert

VEGETARIAN

165



Bread Service

Shokupan Brioche, Whipped Butter



Stuffed Tomato Salad

Corn Velouté, Dill, Sunflower Seeds



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

WINE PAIRINGS

5 Course Wine Pairing

Premium 95
Elite 135

6 Course Wine Pairing

Premium 110
Elite 150

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.



Located on the main floor of
The Oliver East Residential Tower
524 10 Ave SW

403 387 1335
gatsbysyc.com