Vendome

FUNCTIONS 2023

940 2 AVENUE NW
403.453.1140
WWW.VENDOMECAFE.COM

Vendome

OUR STORY

NESTLED IN THE HEART OF SUNNYSIDE, VENDOME HAS BEEN DEDICATED TO BRINGING THE SURROUNDING COMMUNITY FRESH FARE AND FAMILIAR FACES FOR NOW OVER A DECADE.

SITUATED IN THE HISTORIC BUILDING “THE VENDOME BLOCK”, WE HONOUR TRADITION BY SUPPORTING OUR COMMUNITY THROUGH THE USE OF LOCAL FARMERS AND ARTISANS. FROM THE HEART OF OUR KITCHEN COMES REFINED MEDITERRANEAN-STYLE DISHES, AS DIVERSE AS THE COMMUNITY OF WHICH WE ARE SO HONOURED TO CALL HOME. FRESH IS THE CORNERSTONE OF VENDOME’S OFFERING, FROM BINGE WORTHY BRUNCHES TO UNIQUE PASTAS, SALADS AND HANDHELDS.

OPEN SEVEN DAYS A WEEK FOR BREAKFAST, LUNCH AND DINNER.

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VENUE CAPACITY & MINIMUM SPENDS

THE VENDOME FUNCTION MENU CAN ACCOMODATE UP TO 80 GUESTS FOR A COCKTAIL-STYLE RECEPTION OR 24 GUESTS FOR A SEATED RECEPTION.

FACILITY	MONDAY-THURSDAY AM (8AM-4PM)	SUNDAY - THURSDAY PM (4PM-MIDNIGHT)	SATURDAY-SUNDAY AM (8AM-4PM)	FRIDAY-SATURDAY PM (4PM-MIDNIGHT)
WHOLE VENUE	$2,000	$2,700	$4,000	$3,000
DINING ROOM ONLY	$1,500	$2,000	$3,500	$2,700

*WHOLE VENUE INCLUDES PATIO DURING SUMMER/SPRING MONTHS

WEDDING CEREMONIES AT VENDOME:

- $500 FEE INCLUDES SET UP AND TEAR DOWN OF CEREMONY CHAIRS, CEREMONY WATER STATION (CHOICE OF LEMON, LIME OR CUCUMBER GARNISH), CEREMONY SIGNING TABLE.
- CEREMONY MUST TAKE PLACE WITHIN BOOKING TIMESLOT.
- MAXIMUM OF 20 GUESTS FOR CEREMONY SET UP. 1 HR FOR ROOM RESET NEEDED.

SEATED DINING MENU

- VENDOME STAFF WILL TAKE GUESTS' ENTREE CHOICES AT THE BEGINNING OF MEAL SERVICE.
- WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY NEEDS.
- STYLE & ORDER OF MENU ARE ALSO FLEXIBLE.

3 COURSE DINNER | $65/PERSON

STARTER - SELECT 1
ENTREE - SELECT 2
DESSERT - SELECT 1

4 COURSE DINNER | $75/PERSON

STARTER - SELECT 1
ADDITIONAL STARTER - SELECT 1
ENTREE - SELECT 2
DESSERT - SELECT 1

3 COURSE DINNER | $85/PERSON

STARTER - SELECT 2
ENTREE - SELECT 3
DESSERT - SELECT 2

4 COURSE DINNER | $95/PERSON

STARTER - SELECT 2
ADDITIONAL STARTER - SELECT 1
ENTREE - SELECT 3
DESSERT - SELECT 2

STARTERS

MANHATTAN CLAM CHOWDER *baby clams, bacon, potato, tomato broth*

SEASONAL VEGAN SOUP *chef's selection*

CHARRED BROCCOLI CAESAR *anchovy dressing, focaccia crouton, parm crisp*

BEET, PEAR & GOAT CHEESE SALAD *lemon vinaigrette, baby kale, mint*

MIXED BEAN SALAD *mix beans, red onion, feta, herbs, red wine vinaigrette*

ENDIVE SALAD *Belgium endive, citrus segment, toasted walnut, citrus vinaigrette*

CAPRESE SALAD *tomato, basil, fior di latte, balsamic*

ENTREES

AAA STRIPLOIN *pomme puree, seasonal vegetables, red wine demi* *gf*

CONFIT DUCK LEG *stewed white bean and vegetables, frisée, jus* *gf df*

CHICKEN SUPREME *barley risotto, baby carrot, jus*

SEASONAL RISOTTO *chef's selection* *gf v*

ROTOLO BOLOGNESE *pomodoro, bechamel, fior di latte, ricotta, basil, parmesan*

SEAFOOD PUTINESQUE *pomodoro, capers, olives, anchovy, prawn, mussel, squid*

PORK BELLY *popcorn polenta, roasted oyster mushroom, chicharrón, truffle jus* *gf*

SALMON *fingerling potato, arugula, succotash* *gf df*

ROASTED CAULIFLOWER *harissa cashew cream, dukkah, pea shoots, pickled shallot* *gf df ve*

DESSERTS

TIRAMISU *Berloni family recipe*

BASQUE CHEESECAKE *berry compote, vanilla gelato* *gf*

CARROT CAKE *cream cheese icing, pineapple caramel*

SEASONAL CREME BRÛLÉE *gf*

PAVLOVA *seasonal fruit* *gf*

FLOURLESS CHOCOLATE CAKE *coconut gelato* *gf*

v *vegetarian* | **ve** *vegan* | **gf** *gluten free* | **df** *dairy free* | **nf** *nut free*

CANAPES

CROSTINI

PER DOZEN

CURED SALMON *dill cream cheese, pickled shallot, fried capers*	$30
FRENCH ONION *stewed onion, gruyere, balsamic, thyme*	$20
BEET HUMMUS *on pita chip, goat cheese*	$18
TOMATO BRUSCHETTA *tomato, garlic, shallot, basil, balsamic, Grana Padano*	$18
TRUFFLED MUSHROOM BRUSCHETTA *mix mushroom, whipped goat cheese, thyme*	$20
PORK RILETTE *pickled mustard seed, chive*	$23
SALMON RILETTE *salmon skin chicharrón, lemon, dill*	$25
ROASTED GRAPE *brown butter, thyme*	$18

SMALL BITES

PER DOZEN

SEASONAL ARANCINI	$18
BACON WRAPPED SCALLOPS	$35
BARBAGIUAN *fritter filled with swiss chard, riccotta, rice and pesto sauce*	$18
TUNA TATAKI *sesame crusted, spicy aioli* *gf df*	$30
GOUGERE *savoury choux puff with gruyere*	$18
MINI DOUBLE BAKED POTATO *green onion, crème fraîche, chorizo*	$35
BLINI *crème fraîche, trout roe, dill*	$25
CHICKPEA PANISSE *chimichurri* *df ve*	$18
PROSCIUTTO WRAPPED MELON *balsamic reduction*	$18

FOOD STATIONS

PER PERSON

CHEESEBOARD *nuts, preserves, crostini, fruit*	$15
FRUIT PLATTER *assorted fruit, honey yogurt dip, whipped topping*	$12
CRUDITÉ PLATTER *assorted vegetables, truffled ranch, pesto aioli*	$12
CHARCUTERIE PLATTER *pickles, condiments, crostini*	$17
SANDWICH BAR *assorted cold cuts, pickles, condiments*	$15
SALAD BAR *mix greens, assorted dressings, grains and toppings*	$12
SEAFOOD PLATTER *assorted raw and cooked seafood*	$MP
DONUT HOLES *fried fresh, assorted flavours*	$10
PASTRY TRAY *assortment of mini pastries*	$12

v *vegetarian* | **ve** *vegan* | **gf** *gluten free* | **df** *dairy free* | **n** *contains nuts*

CHEF STATIONS

OYSTERS *seasonal mignonette* — $25/DOZEN

CARVING STATION *includes attending chef, bread and accompaniments listed*

- **PRIME RIB** *horseradish, mustard, jus* — $35/PERSON
- **PORK SHOULDER PORCHETTA** *salsa verde, fennel jam* — $25/PERSON
- **BRISKET** *Carolina BBQ sauce, mustard* — $25/PERSON

LATE NIGHT SNACKS

	PER DOZEN
VENDOME BURGER SLIDERS *onion bun, shredded lettuce, burger sauce, tomato, onion, pickle*	$50
FRIED CHICKEN SLIDERS *shredded lettuce, spicy aioli*	$45
MINI GRILLED CHEESE *sourdough, mozzarella, cheddar, provolone*	$30
POUTINE CUPS *cheese curds, beef gravy, green onion*	$35
VENDOME PIZZA *assorted monthly flavours*	$50
HOLY COW DONUTS *assorted monthly flavours*	$36
TACOS *corn tortillas, assortment of seasonal varieties, vegetarian/vegan available*	$40
SHRIMP ROLLS *brioche roll, shredded lettuce, shrimp salad*	$45

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CUSTOM COCKTAILS AND BEER MENU AVAILABLE UPON REQUEST

WINE MENU

SPARKLING

	750 ML
NV PASQUA PROSECCO, *ITALY*	$50

WHITE WINE

'20 ZARTE, *ALBARIÑO, SPAIN*	$80
'20 NOVELLUM, *CHARDONNAY, FRANCE*	$58
'19 VALENCISO, *VIURA, SPAIN*	$90
'19 XAVIER GERARD 'CÔTE CHÂTILLON', *VIOGNIER, FRANCE*	$160
'18 VINI FRANCHETTI 'PASSOBIANCO', *CHARDONNAY, ITALY*	$200
'20 LA LIERBRE Y TORTGUGA ALBARIÑO, *SPAIN*	$55
'20 CASTELLO DELLA SALA 'BRAMITO' CHARDONNAY, *ITALY*	$75

ROSÈ WINE

'19 CIPRESSETO SANTA CRISTINA *SANGIOVESE, ITALY*	$55

RED WINE

'19 DOMAINE TOUR DU PECH, *PINOT NOIR, FRANCE*	$65
'16 AVIGNONESI 'CANTALORO', *CABERNET SAUVIGNON, ITALY*	$55
'17 PIERRE GAILLARD 'CLOS DE CUMINAILLE', *GRENACHE BLEND, SPAIN*	$125
'14 CELLERS FUENTES 'FINCA EL PUIG', *VIOGNIER, FRANCE*	$100
'18 MALACAPA FINCA DE LOS ARANDINOS, *TEMPRANILLO, SPAIN*	$50
'18 CHÂTEAU DE GAUDOU 'GRAND LIGNÉE', *MALBEC, FRANCE*	$65
'16 CAPARZO BRUNELLO DI MONTALCINO, *SANGIOVESE, ITALY*	$160
'15 MASTROBERARDINO 'RADICI', *AFLIANICO, TAURASI, ITALY*	$140
'14 ORNELLAIA, *CARBERNET SAUVIGNON BLEND, ITALY*	$450
'17 CASTILLO DE MONSERAN GRENACHE, *SPAIN*	$45
'20 DOMAIN GIRARD PINOT NOIR, *FRANCE*	$65
'17 AVIGNONESI CANTALORO SANGIOVESE, *ITALY*	$55

Holy Cow Rolly Cow

Ring Ring! Introducing 'Rolly Cow' from Holy Cow Gelato & Donuts!

Book this for your next event, fill it with delicious cool treats for any indoor or outdoor events of all sizes. Birthday's, weddings, stampede parties, corporate parties & more!

- **$500 includes 4 hours, delivery within city limits, 50 assorted mini cones + 50 assorted gelato sandwiches (good for up to 100 guests)**
- **additional items quoted at retail dependent on group size**

CONTACT

FOR ALL FUNCTION AND CATERING INQUIRIES, PLEASE CONTACT US AT 403.453.1140 OR AT EVENTS@TEATROGROUP.CA

vendomecafe.com vendomeyyc 940 2nd Ave NW