



Vendome

FUNCTIONS 2024

940 2 AVENUE NW

403.453.1140

WWW.VENDOMECAFE.CO

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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 VENUE CAN ACCOMODATE UP TO 80 GUESTS FOR A COCKTAIL-STYLE RECEPTION OR 30 GUESTS FOR A SEATED RECEPTION.

FACILITY	MONDAY-FRIDAY AM (8AM-3PM)	SUNDAY - WEDNESDAY PM (4PM-MIDNIGHT)	SATURDAY-SUNDAY AM (8AM-3PM)	THURSDAY-SATURDAY PM (4PM-MIDNIGHT)
WHOLE VENUE	\$3,000	\$2,000	\$4,000	\$6,000
DINING ROOM ONLY	\$2,000	\$1,500	\$3,000	N/A

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

SMALL BITES

PER DOZEN

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

FOOD STATIONS

PER PERSON

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



CHEF STATIONS

OYSTERS <i>seasonal mignonette</i>	\$25/DOZEN
CARVING STATION <i>includes attending chef, bread and accompaniments listed</i>	
PRIME RIB <i>horseradish, mustard, jus</i>	\$35/PERSON
PORK SHOULDER PORCHETTA <i>salsa verde, fennel jam</i>	\$25/PERSON
BRISKET <i>Carolina BBQ sauce, mustard</i>	\$25/PERSON

LATE NIGHT SNACKS

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

BEVERAGE MENU

**CUSTOM
COCKTAILS AND
BEER MENU
AVAILABLE
UPON REQUEST**





WINE MENU

SPARKLING

750ML

NV Pergolo Prosecco - Veneto, Italy	\$60
FERRARI Brut Rosé - Trentino, Italy	\$100

WHITE WINE

2021 LEITZ DRAGONSTONE Riesling - Rheingau, Germany	\$65
2020 BENCH 1775 Pinot Gris - Penticton, British Columbia	\$60
2022 KRIS Pinot Grigio - Veneto, Italy	\$75
2021 LOS VASCOS Sauvignon Blanc - Casablanca Valley, Chile	\$50
2022 CLARK Sauvignon Blanc - Marlborough, New Zealand	\$65
2021 LE PETIT Chardonnay IGT - Burgundy, France	\$65
2021 BRAMITO Chardonnay - Umbria, Italy	\$80

ROSÈ WINE

2021 LA KIUVA Rosé de Vallé - Valle d'Aosta, Italy	\$60
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RED WINE

'2021 DOMAINE GIRARD Pinot Noir - Languedoc, France	\$70
2021 BRIGALDARA Valpolicella - Veneto, Italy	\$60
2018 LAMOLE DI LAMOLE Chianti Classico - Tuscany, Italy	\$70
2019 LAGONE IGT Merlot Blend - Bolgheri, Italy	\$65
2020 LOS VASCOS Cabernet Sauvignon - Colchagua Valley, Chile	\$50
'2018 CULT Cabernet Sauvignon - Napa Valley, California	\$100
2019 CATENA Malbec - Mendoza, Argentina	\$65
2020 BOOMTOWN Cabernet Sauvignon - Columbia Valley, United States	\$65



CONTACT

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

vendomecafe.com  [vendomeeyyc](https://www.instagram.com/vendomeeyyc)  940 2nd Ave NW