



# Vendome

FUNCTIONS 2024

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[WWW.VENDOMECAFE.CO](http://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 | \$68/PERSON

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

## 4 COURSE DINNER | \$78/PERSON

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

## 3 COURSE DINNER | \$88/PERSON

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

## 4 COURSE DINNER | \$98/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*

**CAESAR SALAD** *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*

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

**SEAFOOD PUTTANESCA** *pomodoro, pappardelle, capers, olives, prawn, mussel, squid*

**PORK BELLY** *popcorn polenta, roasted oyster mushroom, chicharrón, whole grain mustard jus gf*

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

**ROASTED CAULIFLOWER** *harissa cashew cream, dukkah, pea shoots, pickled shallot, fried chickpeas 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*

**FLOURLESS CHOCOLATE CAKE** *vanilla gelato gf*

# CANAPES

## CROSTINI

PER DOZEN

<b>CURED SALMON</b> <i>dill cream cheese, pickled shallot, fried capers</i>	\$35
<b>FRENCH ONION</b> <i>stewed onion, gruyere, balsamic, thyme</i>	\$20
<b>BEET HUMMUS</b> <i>on pita chip, goat cheese</i>	\$15
<b>TOMATO BRUSCHETTA</b> <i>tomato, garlic, shallot, basil, balsamic, Grana Padano</i>	\$20
<b>TRUFFLED MUSHROOM BRUSCHETTA</b> <i>mix mushroom, whipped goat cheese, thyme</i>	\$22
<b>PORK RILETTE</b> <i>pickled mustard seed, chive</i>	\$23
<b>SALMON RILETTE</b> <i>salmon skin chicharrón, lemon, dill</i>	\$25
<b>ROASTED GRAPE</b> <i>brown butter, thyme, blue cheese</i>	\$21

## SMALL BITES

PER DOZEN

<b>SEASONAL ARANCINI</b>	\$21
<b>BACON WRAPPED SCALLOPS</b>	\$48
<b>BARBAGIUAN</b> <i>fritter filled with swiss chard, ricotta, rice and pesto sauce</i>	\$18
<b>TUNA TATAKI</b> <i>sesame crusted, spicy aioli gf df</i>	\$35
<b>GOUGERE</b> <i>savoury choux puff with gruyere</i>	\$20
<b>MINI DOUBLE BAKED POTATO</b> <i>green onion, crème fraîche, chorizo</i>	\$35
<b>BLINI</b> <i>crème fraîche, trout roe, dill</i>	\$27
<b>CHICKPEA PANISSE</b> <i>chimichurri df ve</i>	\$18
<b>PROSCIUTTO WRAPPED MELON</b> <i>balsamic reduction</i>	\$18

## FOOD STATIONS

PER PERSON

<b>CHEESEBOARD</b> <i>nuts, preserves, crostini, fruit</i>	\$15
<b>FRUIT PLATTER</b> <i>assorted fruit, whipped topping</i>	\$15
<b>CRUDITÉ PLATTER</b> <i>assorted vegetables, truffled ranch, pesto aioli</i>	\$13
<b>CHARCUTERIE PLATTER</b> <i>pickles, condiments, crostini</i>	\$17
<b>SANDWICH BAR</b> <i>assorted cold cuts, pickles, condiments</i>	\$15
<b>SALAD BAR</b> <i>mix greens, assorted dressings, grains and toppings</i>	\$14
<b>SEAFOOD PLATTER</b> <i>assorted raw and cooked seafood</i>	\$MP
<b>PASTRY TRAY</b> <i>assortment of mini pastries</i>	\$17



## CHEF STATIONS

<b>OYSTERS</b> <i>seasonal mignonette</i>	\$45/DOZEN
<b>CARVING STATION</b> <i>includes attending chef, bread and accompaniments listed</i>	
<b>PRIME RIB</b> <i>horseradish, mustard, jus</i>	\$45/PERSON
<b>PORK SHOULDER PORCHETTA</b> <i>salsa verde, fennel jam</i>	\$25/PERSON
<b>BRISKET</b> <i>Carolina BBQ sauce, mustard</i>	\$25/PERSON

## LATE NIGHT SNACKS

	PER DOZEN
<b>VENDOME BURGER SLIDERS</b> <i>onion bun, shredded lettuce, burger sauce, tomato, onion, pickle</i>	\$55
<b>FRIED CHICKEN SLIDERS</b> <i>shredded lettuce, spicy aioli</i>	\$45
<b>MINI GRILLED CHEESE</b> <i>sourdough, mozzarella, cheddar, provolone</i>	\$33
<b>POUTINE CUPS</b> <i>cheese curds, beef gravy, green onion</i>	\$35
<b>VENDOME PIZZA</b> <i>assorted monthly flavours</i>	\$50
<b>TACOS</b> <i>corn tortillas, assortment of seasonal varieties, vegetarian/vegan available</i>	\$45
<b>SHRIMP ROLLS</b> <i>brioche roll, shredded lettuce, shrimp salad</i>	\$50
<b>FALAFEL SLIDERS</b> <i>tahini yogurt sauce, turkish salsa</i>	\$42

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# BEVERAGE MENU

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## FEATURE COCKTAILS

<b>BOURBON MINT LEMONADE</b> bourbon, mint, lemonade, soda	\$14
<b>WHITE PEACH ROSE SANGRIA</b> rose, brandy, white peach, soda, seasonal fruit	\$16
<b>SPICED PALOMA</b> tequila, jalapeno, grapefruit, lime, soda	\$14
<b>FRENCH 75</b> gin, Pasqua prosecco, lemon	\$15
<b>VENDOME CAESAR</b> vodka, house made spice mix, clamato	\$9
<b>APEROL SPRITZ</b> aperol, prosecco, soda	\$14
<b>SHAFT</b> coffee liqueur, vodka, espresso, milk	\$8

## BEER SELECTION

<b>SEASONAL TAPS</b> rotating selection	\$8.50
<b>OL' BEAUTIFUL 'PEGASUS'</b> american pale ale   355ml	\$8.50
<b>BANDED PEAK 'GUAVAMORPHOLOGY'</b> gose   473ml	\$12.50
<b>DANDY 'IN THE UNDERWORLD'</b> oyster stout   473ml	\$12.50
<b>DANDY 'PREMIUM LAGER'</b>   473ml	12.50
<b>VILLAGE CIDER</b>   473ml	\$12.50

## NON ALCOHOLIC BEVERAGES

<b>JUICE</b> apple   pineapple   grapefruit   cranberry	\$5.50
<b>FRESH SQUEEZED ORANGE JUICE</b>	\$8
<b>CASAMARA CLUB 'SERA'</b> bitter soda flavoured with orange blossom, honey, Italian chinotto and Mediterranean sea salt	\$10
<b>CASAMARA CLUB 'ALTA'</b> bitter soda flavoured with extracts of mandarin orange, allspice berry and anise	\$10
<b>WILDFOLK COCKTAILS</b> sparkling negroni   vermouth spritz   bitter tongue	12
<b>ONE FOR THE ROAD 'FREE SPIRIT'</b> non-alcoholic IPA   473ml	\$8
<b>ONE FOR THE ROAD 'GOT HOPS'</b> non-alcoholic IPA   473ml	\$8
<b>ANNEX ALES</b> ginger beer   saskatoon lemonade   root beer	\$6

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# WINE MENU

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## 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

## ROSÉ WINE

2021 LA KIUVA Rosé de Vallé - Valle d'Aosta, Italy

\$60

## 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

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FOR ALL FUNCTION AND CATERING INQUIRIES, PLEASE  
CONTACT US AT 403.453.1140 OR AT [EVENTS@TEATROGROUP.CA](mailto:EVENTS@TEATROGROUP.CA)

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