

RUNDLE BAR

CELEBRATE IN STYLE!

whether it's a quiet moment before dinner or home to an unforgettable after party, Rundle Bar is THE place to celebrate!

SIDECAR ROOM

The Sidecar room is the perfect spot for your guests to sit back and unwind in style.

Capacity

22 guests seated with reception stations

50 guests standing with reception stations

24 guests plated dinner

Max 3 stations, unlimited tray passed

Food & Beverage Minimum Spend - 1/2 Day Rental

\$7,000 | October - April

\$14,000 | May - September





UPPER RUNDLE BAR

HAVE THE WHOLE BAR

TO YOURSELF!

The Upper Rundle Bar offers you a dedicated bar for your guests, mixed seating with counter seats, plush couches and space for guests to gather, all while looking down on the busy bar below

Capacity

46 guests seated with reception stations
75 guests standing with reception stations
30 guests plated dinner
Max 6 stations

Food & Beverage Minimum Spend - 1/2 Day Rental

\$5,000 | October - April
\$10,000 | May - September

RUNDLE
BAR

STATIONED ITEMS [PRICED PER PERSON]

CHILLED CANADIAN OYSTERS 24
horseradish + yuzu mignonette + house hot sauce

MEZZE TIME 24
assorted vegetables crudités + roasted garlic hummus
green goddess + muhammara + marinated olives + herb feta
vegetable crudités + pita chips + garlic crostini + grilled flatbread

TEA TIME 28
tea sandwiches: chicken, egg, cucumber salmon
scones with jam and clotted cream
madeleine + French macarons
organic mango black iced tea

DIM SUM 29
pork hargow + pork and shrimp shumai + pork dumplings
seaweed salad + quick pickled cucumbers + crunchy chili oil
spiced mustard

FLATBREADS 26
arctic char
naan bread tzatziki + mint chutney + crispy shallots + poppy seeds

baked flat bread
squash + buffalo mozzarella + arugula
pumpkin seeds + crème fraiche

heirloom tomato
mozzarella + wild mushrooms + chimichurri

CHEESE & CHARCUTERIE 28
selection of artisan cheese and cured meats + fresh & dried fruits
nuts + jam + pickled vegetables + house baked bread

TRAY PASSED [PRICED PER DOZEN]

HOT ITEMS

BEEF SLIDER 80
bbq sauce + crispy shallots + cheddar + pickles

PULLED PORK BUN 76
pickled vegetables + cilantro + gold bbq sauce

VEGETABLE DUMPLING 72
sweet chili sauce

COLD ITEMS

TUNA TARTARE 86
crispy capers + pickled mustard seeds + greens

BEET TARTARE 72
pickled vegetables + cilantro + gold bbq sauce

CHICKEN LIVER MOUSSE 76
saskatoon berry + ginger + brioche

STATION ENHANCEMENTS [PRICED PER PERSON]

SEAFOOD PLATEAU 40
poached selva prawns + snow crab + lobster tail
scallop crudo + smoked arctic char + oysters

sourdough + extra virgin olive oil + balsamic vinegar
drawn butter + mignonette, lemon

ACTIVATED STATIONS [PRICED PER PERSON]

**station include chef attendant for 2 hours*

**100 per additional hour*

POKE 28
sushi rice + albacore tuna + marinated tofu + spicy salmon
shredded nori + edamame + carrots + cucumber
green onion + radish + pickled ginger + sesame seeds
kewpie + sriracha

BEEF BÁNH MÌ 26
prime rib + milk buns + kimchi + carrots + radish + cucumber
cilantro + lemon grass sauce + kewpie + sriracha + dill yogurt

OYSTER BAR 26
horseradish + yuzu mignonette + house hot sauce + lemon

PORK BELLY BAO 25
cucumber kimchi + pickled carrots + radish + cilantro
scallions + bao buns + chicharron + sesame seeds
kewpie + sriracha

DESSERT STATION [PRICED PER PERSON]

THE RUNDLE OGC! [OOOEY, GOOEY, COOKIE] 18
crumbled walnut brittle + crème + candy sprinkles + cherries
waffle cone pieces + toasted coconut + dark chocolate
pretzel bites + dulce de leche + chocolate sauce

PLATED MENU [115 PER PERSON]

CHOPPED SALAD
romaine + cured tomatoes + sweet potato + goat cheese
pumpkin seeds + chimichurri dressing

SIMPLE GREENS
arugula vinaigrette + green apple + radish + louis d'or

8OZ CALIFORNIA CUT STRIPLOIN
aligot potatoes + carrots + green beans + red wine jus

CHICKEN SUPRÊME
crushed fingerling potatoes + cured tomatoes + olives
parsley + grilled lemon + gorizo dressing

SALMON EN CROÛTE
wild rice + mushroom duxell + spinach + puff pastry
lemon dill sauce + grilled asparagus

CHICKPEA PANNISE
warm tabbouleh salad + kalamata olives
radish + chickpea dressing

THE RUNDLE OGC! [OOOEY, GOOEY, COOKIE]
triple valhrona chocolate + walnut + sea salt