

EST. 2015

# *Wild Tale*

COASTAL GRILL



## **WINE ROOM FALL 2016**

1079 Mainland St, Vancouver, BC / 604.428.9211 / [wildtale.ca](http://wildtale.ca)

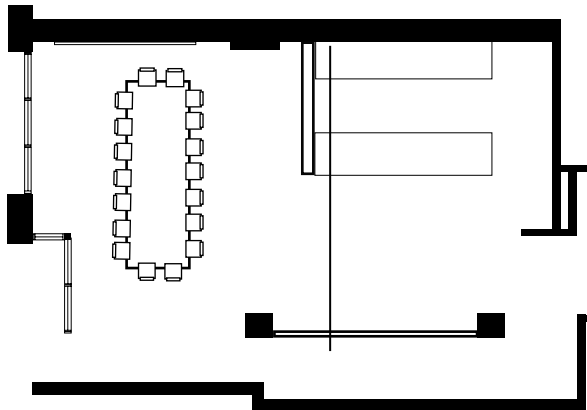
## PRIVATE DINING ROOM

Nestled at the back WildTale Coastal Grill is a space that provides something a little more removed from everyone else. A quiet and secluded place ideally suited for groups of up to 30. With an 18 seat group table and several smaller intimate tables, this is a perfect venue for your next gathering to enjoy our delicious and creative dishes away from the crowd. We have created group menus for you to choose from that will satisfy most any preference your guests may have.

## SEATING ARRANGEMENTS

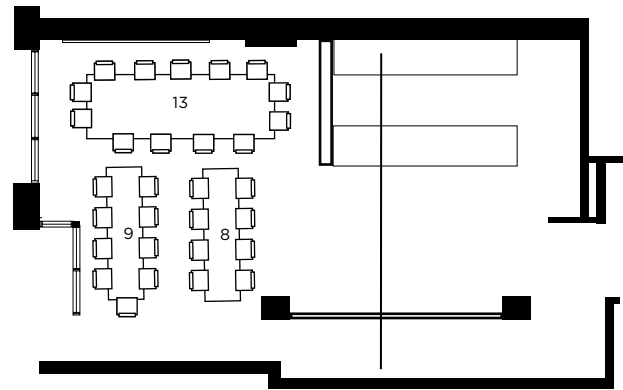
One long table (20)

(A) Private Dinner



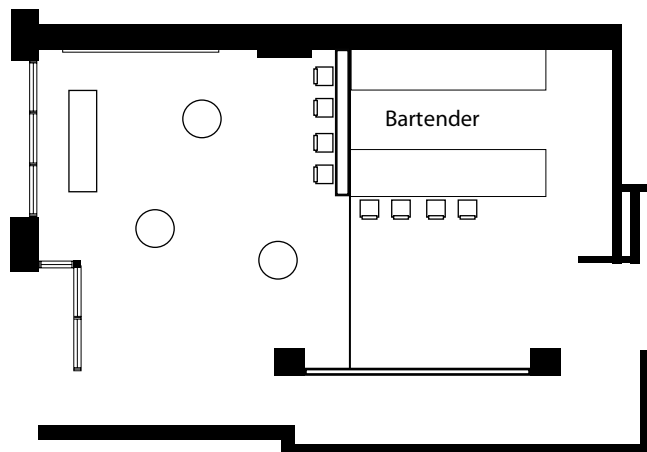
Three large tables (30)

(B) Banquet



Reception Style (high tops, canapés, standing reception up to 45 pp)

(C) Reception Style



# PRIVATE ROOM REQUIREMENTS

	Seated	Available from: (Sunday – Wednesday)	Available from: Thursday/Saturday
Semi –Private Lunch	18	\$500	\$750
Semi –Private Dinner	18	\$1000	\$1200
Private Lunch	18	\$750	\$1000
Private Dinner	18	\$1400	\$1800
Private Dinner	19-30	\$1800	\$2000
WINE ROOM Buy out	**	\$2000	\$2500

*(\*\*seated or standing configurations available)*

All private dinners include a server exclusive to your group for the evening

## MENUS

We are happy to customize menus upon request. Whether it be a special dietary request or if you would like a different menu option, we will do our utmost to find the options that suit your group best.

On the following pages you will find our group menu options for Lunch and Dinner as well as our full Canape selection. In the section below you will find the pricing structure for our other offerings and services.

### CANAPES

priced per piece

Minimum one dozen per selection

(See attached Canape Menu in this document)

### OYSTERS

\$30 /dozen chef’s selection

\$40/dozen premium selection

### CHAMPAGNE

1 glass Prosecco per person upon arrival

\$10 per person/\$50 bottle

or

Champagne - \$95 per bottle

**PRIVATE BARTENDER** - available for additional cost

**PERSONAL OYSTER SHUCKER** - available for additional cost

\* Customized printed menus with company logo available upon request

- minimum 2 weeks notice required

## SET FESTIVE MENUS LUNCH

### Lunch Menu 1

\$39 per person

#### Course 1

##### Wildtale Clam Chowder

wild seafood, corn & crab fritter

or

##### West Coast Caesar Salad

XVOO croutons, aged parmesan, white anchovy

#### Course 2

##### Grilled Mount Lehman Chicken Breast

natural jus, buttermilk mash & veggies

or

##### Local Blackened Snapper

rock prawn risotto, creole butter sauce

or

##### Seafood Fettucini

mussels, clams, fresh fish, spicy rose sauce

#### Dessert

##### Caramelized Lemon Tart

raspberry coulis & fresh berries

### Lunch Menu 2

\$45 per person

#### Course 1

##### Lobster Bisque

lobster wontons, chives, brandy crème fraiche

or

##### West Coast Caesar Salad

XVOO croutons, aged parmesan, white anchovy

or

##### Beef Tenderloin Carpaccio

alberta beef, grainy mustard aioli

#### Course 2

##### Wild Seafood Trio

market fresh seafood, new potatoes, chive beurre blanc

or

##### Chef Erik's Chicken Picatta

parmesan risotto, lemon caper butter

or

##### Lobster & Prawn Penne Pasta Gratin

chorizo, peas, zucchini, kale, spicy ragu

#### Dessert

##### Espresso Creme Brulee

crisp almond biscotti



### Lunch Platter Menu

\$55 per person

#### Course 1

*Served upon arrival*

##### Artisan Cured Meat & Cheese Boards

selection of locally cured meats, seafood & cheeses,  
"traditional accompaniments"

#### Course 2

West Coast Caesar, Tomato & Bocconcini Salads, Ahi Tuna Poke  
Steamed Mussels & Clams, House Crab Cakes

#### Course 3

Grilled Market Fresh Fish, Sliced "AAA" Beef Striploin  
Organic Chicken Breast

herb risotto, crispy sprouts, grilled asparagus, roasted winter vegetables

#### Dessert

Pastry Chefs Festive Selections

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## SET FESTIVE MENUS DINNER

### Dinner Menu 1

\$48 per person

#### Course 1

##### Wildtale Clam Chowder

wild seafood, corn & crab fritter

or

##### West Coast Caesar Salad

XVOO croutons, aged parmesan, white anchovy

#### Course 2

##### Mt. Lehman Roasted Organic Chicken Breast

whipped potato, natural pan jus

or

##### Blackened Louis Lake Steelhead Trout

lemon herb risotto, roasted asparagus

rock prawn and tomato butter sauce

or

##### Baked Wild Seafood Penne

fresh fish, prawns, bay scallops, spicy rose

#### Dessert

##### Caramelized Lemon Tart

raspberry coulis & fresh berries

### Dinner Menu 2

\$55 per person

#### Course 1

##### Lobster Bisque

lobster wontons, chives, brandy crème fraiche

or

##### West Coast Caesar Salad

XVOO croutons, aged parmesan, white anchovy

or

##### Prawn Cocktail

jumbo poached prawns, horseradish cocktail sauce

#### Course 2

##### Sesame Crusted Ahi Tuna

wasabi whipped potatoes with bok choy, ginger soy glaze

or

##### Surf & Turf

“AAA” beef tenderloin, jumbo tiger prawn,

roasted new potatoes, café de paris butter

or

##### Duo of Yakima Valley Lamb

pan roasted lamb sirloin,

lamb shoulder potato gnocchi ragu

#### Dessert

##### Chocolate Mousse

crisp almond biscotti



### Dinner Platter Menu

\$60 per person

#### Course 1

*Served upon arrival*

##### Artisan Cured Meat & Cheese Boards

selection of locally cured meats, seafood & cheeses,

“traditional accompaniments”

#### Course 2

West Coast Caesar, Tomato & Bocconcini, Beet Root Salads,

Local Honey Mussels & Clams, Dungeness Crab Cakes

#### Course 3

Duo of Market Fresh Fish, Garlic Jumbo Prawns

& Sliced “AAA” Beef Striploin

lobster & scallop risotto, roasted new potatoes, winter vegetables, crispy sprouts

#### Dessert

Pastry Chefs Festive Selections

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## Canapés Menu

### **Chef Erik's Steak Tartare**

crispy bone marrow bread

*\$3.50 per piece*

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### **Louis Lake Smoked Steelhead**

dill crème fraiche, salmon roe

*\$3.50 per piece*

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### **3 Cheese Risotto Croquettes**

red pepper ketchup

*\$3.50 per piece*

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### **Vine Ripened Tomato & Bocconcini**

torn mozzarella & basil

*\$2.75 per piece*

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### **Wild Mushroom Chevre Tartlet's**

black truffle aioli, baby arugula

*\$3.25 per piece*

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### **Wildtale Dungeness Crab Cakes**

smoked red pepper coulis

*\$4.00 per piece*

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### **Jumbo Prawn Tempura**

wasabi & honey mayo

*\$4.00 per piece*

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### **Ahi Tuna Poke**

avocado, mango, crisp wonton

*\$3.50 per piece*

**minimum 1 dozen per item**

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## WINE

### WHITE

	50ç	80ç	Bottle
<b>Pinot Blanc</b> The Hatch 'B. Yanco' 2014 Okanagan Valley, BC	8 <sup>50</sup>	12 <sup>75</sup>	42
<b>Chenin Blanc</b> The Royal 2013 Western Cape, South Africa	9	14 <sup>50</sup>	45
<b>Pinot Grigio</b> Averill Creek 2015 Vancouver Island, BC	9	14 <sup>50</sup>	45
<b>Sauvignon Blanc</b> Invivo 2014 Awatatare Valley, New Zealand	10	16	50
<b>Riesling</b> Synchronmesh 2015 Okanagan Valley, BC	10 <sup>50</sup>	16 <sup>75</sup>	52
<b>Chardonnay</b> Edna Valley 2013 Central Coast, California	11	17 <sup>75</sup>	55
<b>Chardonnay</b> William Fèvre 'Petit Chablis' 2014 Burgundy, France	13	20 <sup>75</sup>	65

### RED

	50ç	80ç	Bottle
<b>Malbec</b> Santa Julia 2014 Mendoza, Argentina	9	14 <sup>50</sup>	45
<b>Gamay Noir</b> Desert Hills 2014 Okanagan Valley, BC	9 <sup>50</sup>	15 <sup>25</sup>	48
<b>Barbera D'Asti</b> Beni di Bastasiolo 'Sabri' 2013, Italy	9 <sup>50</sup>	15 <sup>25</sup>	48
<b>Tempranillo</b> Bodegas Bilbainas 'Vina Zaco' 2014 Rioja, Spain	10	16	50
<b>Pinot Noir</b> Domaine Laroche 2013 Pays d'Oc, France	11	17 <sup>75</sup>	55
<b>Merlot</b> Château des Arnauds 2012 St. Emilion, France	12	19 <sup>25</sup>	60
<b>Cabernet Sauvignon</b> Hess 2013 North Coast, California	13	20 <sup>75</sup>	65

### BUBBLES & ROSÉ

	50ç	80ç	Bottle
<b>Sparkling Rosé</b> Cuvee Jean-Louis Brut NV, France	8 <sup>50</sup>		42
<b>Prosecco</b> LaMarca, Italy	10		50
<b>Rosé</b> Sables d'Azur 2014 Provence, France	11	17 <sup>75</sup>	55

*prices and vintages are subject to change from time to time*

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## RESERVE WHITE

### Falanghina ~ 48

Dei Feudi di San Gregorio 2014 Campagna, Italy

### Grüner Veltliner ~ 60

Laurenz V 2013 Kremstal, Austria

### Albariño ~ 62

Vionta 2013 Rias Baixas, Spain

### Sauvignon Blanc ~ 75

Chateau de Sancerre 2014 Loire, France

### Chardonnay ~ 80

Chartron et Trebuchet 2013 Pouilly Fuisse, France

### Chardonnay ~ 85

Girard 2013 Russian River Valley, California

## RESERVE ROSÉ & BUBBLE

### Gamay Noir Rosé ~ 55

Haywire 'Seacrest Mountain' 2014 Okanagan Valley, BC

### Rosé ~ 65

Angels & Cowboys 2014 Sonoma County, California

### Champagne ~ 90

Ployez-Jacquemart Brut Reserve NV, France

### Champagne ~ 120

Louis Roederer Brut Premier NV, France

## RESERVE RED

### Tempranillo ~ 69

Marques de Riscal 2011 Rioja, Spain

### Merlot / Cabernet Franc ~ 70

LaStella 'Fortissimo' 2013 Okanagan Valley, BC

### Grenache / Syrah ~ 72

Andrew Rich 'Tabula Rasa' 2011 Columbia Valley, WA

### Cabernet / Merlot ~ 75

Nagging Doubt 'The Pull' 2013 Okanagan Valley, BC

### Zinfandel ~ 78

Seghesio 2013 Sonoma County, California

### Pinot Noir ~ 80

Erath 2014 Dundee Hills, Oregon

### Sangiovese ~ 82

Marchesi Mazzei 'Chianti Classico' 2011 Tuscany, Italy

### Shiraz ~ 85

Charles Cimicky 2008 Barossa Valley, Australia

### Cabernet Sauvignon ~ 120

Orin Swift 'Palermo' 2012 Napa Valley, California

### Bordeaux ~ 130

Chateau Pipeau 'Grand Cru' 2010 Saint Emilion, France

### Sangiovese ~ 160

Antonio Sanguinetti 2008 Brunello Di Montalcino, Italy

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