

TERMINAL CITY CLUB

BESPOKE  
*dining*  
PACKAGE

2025

MEMBERS ONLY



# *bespoke dining*

AT TERMINAL CITY CLUB

**THE TERMINAL CITY CLUB BESPOKE DINNER** is the perfect custom celebratory experience tailored to each individual group according to their preferences and tastes. Depending on size, it can be in a private room, or private area on the patio with elevated set up and service to accompany the menu.

## **MENU CONSULTATION**

The experience begins with a consultation with Executive Chef Dan Creyke's team for guidance and expertise on the best available seasonal ingredients and course selection. **The menus that follow are all samples to inspire**; dish selection will vary depending on season and supply. Menus must be confirmed seven business days prior to the event.

## **WINE**

Wine Director DJ Kearney will then follow up with her inspiration from the menu, whether it be a pairing with each course, or a couple perfect bottles to last the evening.

## **COCKTAILS**

Welcome cocktails and mocktails can be specially curated by our beverage team to compliment any theme from the classics, to twists on old favourites, or something on the adventurous side.



TERMINAL CITY CLUB

BESPOKE DINING PACKAGE

837 West Hastings Street • tclub.com • 604-681-4121

# company celebration

*Starting at \$175 per person plus taxes and gratuity*

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## COCKTAIL RECEPTION

**pomme soufflé** — onion caviar dip

**honey bee goat gouda gougères**

**truffle popped grains** — rice, quinoa, amaranth, popcorn

## DINNER

**salt spring island mussel & broccolini gomaè**

— grilled broccolini, mussel escabeche, sweet sesame, roasted red onion, curried mussel emulsion

\*seafood substitute: heart of palm for mussels

**roasted brussels sprouts**

— shiitake xo, black garlic emulsion, crispy black rice, spicy pickled beans

**beetroot wellington**

— mushroom duxelles, puff pastry, wilted rainbow chard, bavarian mustard cream, mulled wine jus

**butter poached venison**

— parsnip farro, grilled asparagus, walnut pomegranate salsa, miso butterscotch jus

**dark chocolate ganache bar**

— scotch chantilly, bacon oat and smoked salt crumble, caramelized raspberry coulis

# vegetarian theme

*Starting at \$150 per person plus taxes and gratuity*

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## TO START

### **seasonal salad & cheese board**

— *selection of cheese, crackers, and condiments; solstedt farm tomatoes, eggplant hummus, grilled & marinated zucchinis and peppers, chickpea crumble, house pickles*

## DINNER

### **early fall vegetable board**

— *whole roast organic chicken, truffled mornay sauce  
maple roast squashes, cashew duqqah, watercress, lime crema  
wild mushroom risotto, tarragon arugula emulsion, charred lemon, manchego  
roasted beets, quinoa, raspberry almond crumb, basil*

### **pavlova**

— *strawberry compote, vanilla chantilly, pomegranate*

# steak/vegan theme

*Starting at \$175 per person plus taxes and gratuity*

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## DINNER

### **north arm farms heirloom carrot salad**

— *marinated roast heirloom carrots, raw and pickled radishes, sprouted grains, hannah brook farm greens, orange hazelnut hummus, green garlic dressing*

### **char grilled CAB tomahawk steaks (family style)**

— *butter poached lobster upgrade (MP)*

**charred brussels sprouts** — *castelvetrano olives, pepitas, chili*

**wild mushrooms** — *thyme, charred lemon*

**dauphinoise potato** — *herb infused cream, gruyère*

### **roast king oyster mushrooms**

— *EVOO pomme puree, grilled broccolini, bordelaise*

### **spring vegetable risotto**

— *spring peas, fava beans, fiddleheads, arugula emulsion, lemon cashew cream*

### **north arm farm carrot cavatelli**

— *carrot top salsa, carrot crumble*

# italian theme

*Starting at \$150 per person plus taxes and gratuity*

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## DINNER

### family style antipasto platters

— burrata, prosciutto, marinated vegetables, warm olives, focaccia

### spinach ricotta ravioli

— squash bisque, lemon, chive oil

### lemon risotto

— rosemary grilled chicken thigh, black garlic jus

### cherry glazed grass fed beef roast tenderloin (family style)

— rosemary grilled chicken thigh, black garlic jus

**hearth roasted carrots** — smoked yogurt, fennel, humbolt fog

**grilled asparagus** — fried lentils, black olive, saffron

**mashed potatoes** — roasted garlic

### hannah brook farm greens

— grilled artichoke, marinated tomato, grana padano, basil dressing

# tomahawk steak

*Starting at \$220 per person plus taxes and gratuity*

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## TO START

**decadent seafood board** — 2lb Dungeness crab, 2lb BC spot prawns, 2 dozen kusshi oysters, scallop ceviche, ahi tuna tataki, seaweed salad, sake tamari emulsion, cocktail sauce, rhubarb mignonette, lemon

**cheese & charcuterie** — selection of local and international cheeses and cured meats, crostini, house pickles

## DINNER

### **north arm farms heirloom carrot & shaved veal tongue salad**

— marinated roast heirloom carrots, house made veal tongue pastrami, raw and pickled radishes, sprouted grains, Hannah Brook Farm greens, orange hazelnut hummus, green garlic dressing

### **clam & tomato chowder**

— smoked sablefish, fine herbs, salmon roe

### **char grilled CAB tomahawk steaks & butter poached lobster tail (family style)**

— 2 tomahawks (~3kg) and 6 lobster tails (~3oz)

**rich tomato spaghetti**

**wild roasted mushrooms**

**grilled broccolini**

**hand cut fries**

**chimichurri**

**red wine jus**

## **dessert**

— inquire for dessert options

# film theme

*Starting at \$220 per person plus taxes and gratuity*

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## DINNER

### **jaws**

— *beef tartare*

### **a fish called wanda**

— *salt and vinegar goldfish cracker crusted halibut, sauce gribiche, crispy potato*

### **octopussy**

— *grilled pacific octopus, romesco, almond*

### **goodfellas**

— *ziti with pork neck veal tongue gravy*

### **the godfather**

— *"sleep with the fishes" uni risotto, confit mackerel, squid ink chip*

### **dracula**

— *scallop, boudin noir, poached garlic purée*

### **silence of the lambs**

— *lamb chop, chianti sauce chasseur*

### **the deer hunter**

— *venison, beets, cocoa nib*

### **heat**

— *coffee & donuts*

### **inglorious bastards**

— *apple strudel, vanilla chantilly*