

HOMER ST.

CAFE AND BAR

GROUP BOOKING MENUS





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HOMER ST. CAFE AND BAR



ABOUT US

Housed in two of Vancouver's most iconic buildings, Homer St. Cafe and Bar is a contemporary restaurant set in the historic Homer Building and new Beasley building in Vancouver's Yaletown district.

Classic comfort cooking takes centre stage thanks to a fire engine red rotisserie that roasts all manner of proteins. A decidedly adventurous wine and cocktail list rounds out the menu.

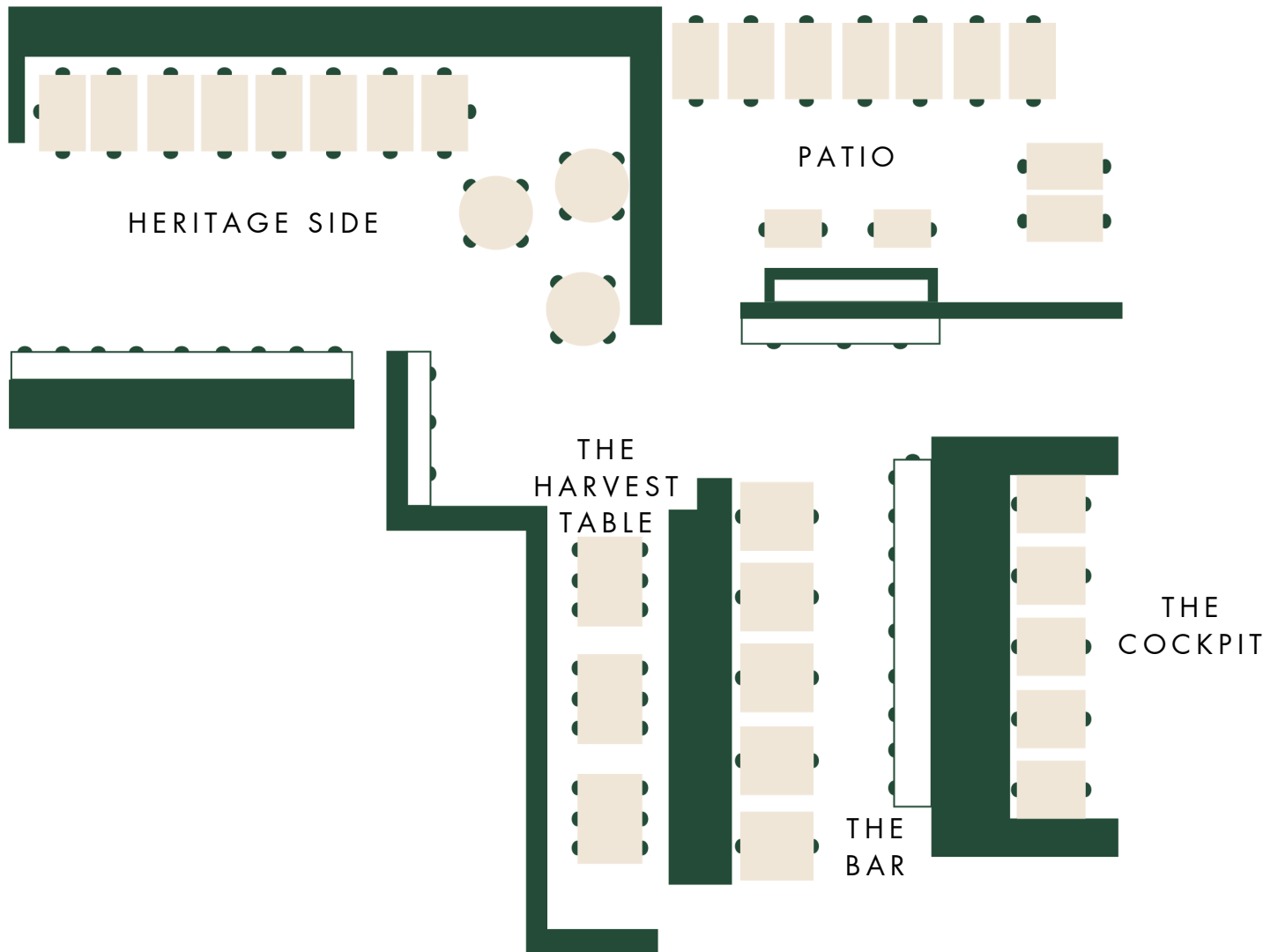
The restaurant features two spaces that consist of an open concept kitchen "Chef's Bar" where one can get up close and personal with the culinary team, a private dining room with reclaimed factory windows, and bespoke seating complemented by antique tiling.

Rich in local history, the building has seen several reincarnations. It was at times a dye works, a steam cleaner, and an ice delivery shop. In 1952, the Smithe coffee Bar opened, later known as the Homer Café, a local dining landmark. The restoration of the buildings original windows, grand staircase, signature domed roofs and metal clad cornice and exterior was completed in 2010.

FLOOR PLAN

HOMER ST.

CAFE AND BAR



FULL BUYOUT

Homer St. Cafe and Bar is available for a full buyout for private events.

CAPACITY

Seated - 80

Reception Style - 130

PRICING

Depending on the night and time. Contact us for specific price quotes.

CANAPES

We will design custom canapes for any sized event. Our chefs will create a menu for your specific function.



The Bar & Lounge



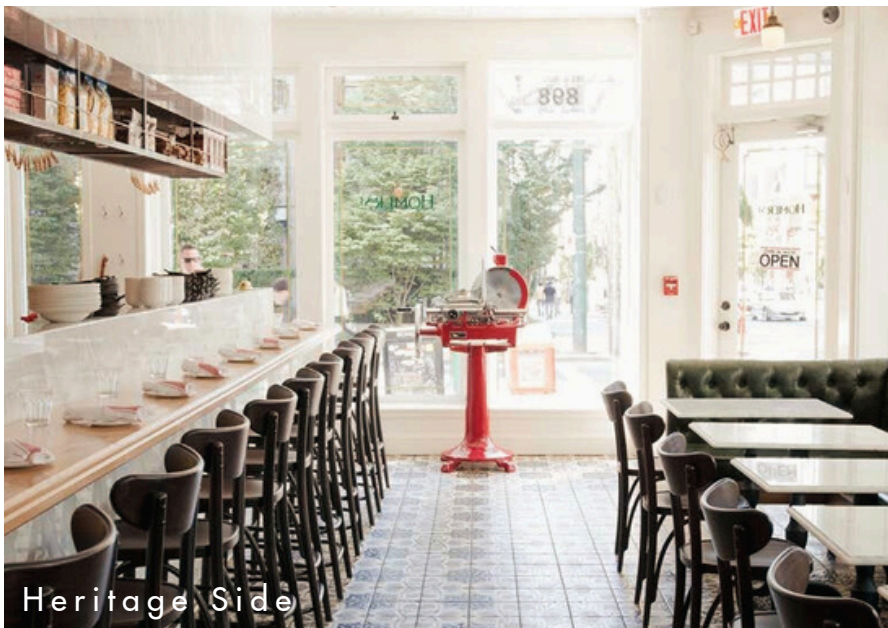
The Harvest Area



The Cockpit



Patio



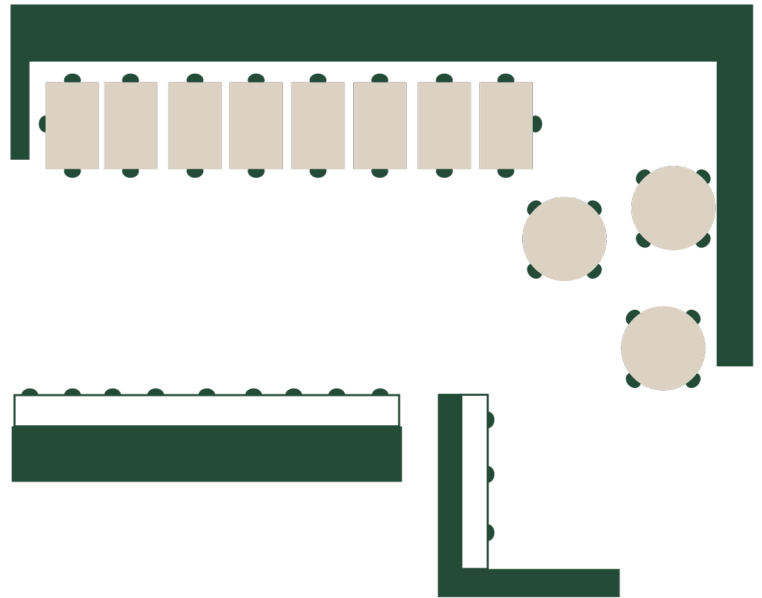
Heritage Side

HERITAGE SIDE

HOMER ST.
CAFE AND BAR

Homer St.'s "Heritage Side" showcases the beauty of the original heritage space while incorporating a very contemporary sensibility.

Large windows, doors and light fixtures in harmony with honed marble surfaces, ornate mosaic tile work and an open-concept kitchen "Chef's Bar" fill out what is overall a very relaxed and comfortable yet curiously well-appointed space.



A partial buyout of the Heritage Side is available

CAPACITY

Seated - 40

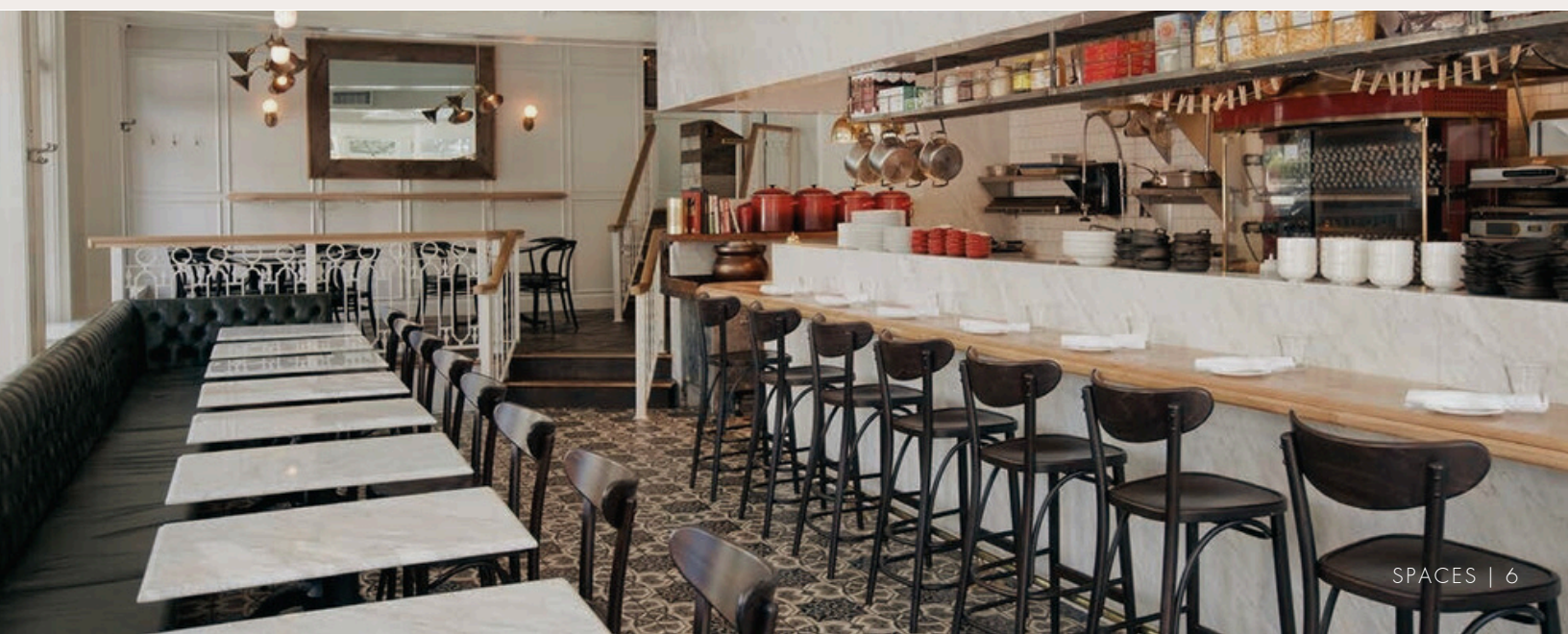
Reception Style - 70

PRICING

Depending on the night and time. Contact us for specific price quotes.

CANAPES

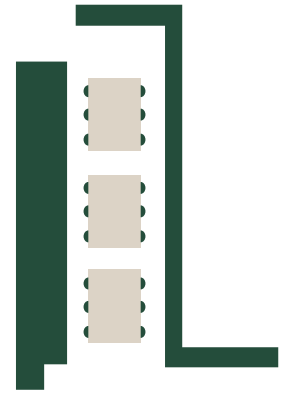
We will design custom canapes for any sized event. Our chefs will create a menu for your specific function.





THE LONG TABLE

The Long Table is perfect for casual semi-private dining where guests can have their own area to mix and mingle in a family-style experience. This section is coveted for its natural light from all directions and a raised vantage point of the entire restaurant.

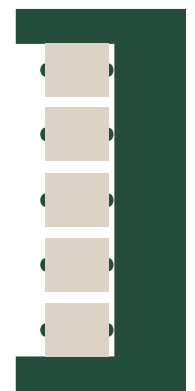


CAPACITY
18 seated



THE COCKPIT

This intimate semi-private dining room seats up to 12 guests for a sit-down dinner. Adorned in a palette of warm tones including chocolate brown, amber, matte black, soft gold and low sheen metals play off each other to create mood and drama – giving this room an impressive look and ideal setting for intimate gatherings. A carefully curated collection of framed roosters finish off the room and give it its distinctive name. The Cockpit is a stunning private event venue for sophisticated gatherings.



CAPACITY
12 seated
16 reception style

MENU

Homer St. Cafe and Bar is committed to a mantra of “Locally Minded; Responsibly Raised” using only fresh, humanely raised meats, seafoods and ingredients from local farmers and vendors whenever possible. The menu itself features roasted meats, seafood and vegetables as cooked by the Rotisol Grande Flame Olympia Rotisserie – the classic car of rotisseries and the only one of its kind in Canada being used in a restaurant setting – alongside a menu focused on elevated comfort food. We have recently been given a Michelin Recommendation the first time the Michelin Guide has awarded the designation to Canadian restaurants and Golden Plates voted us Best Yaletown Restaurant this past June 2023.



WINE



Homer St. offers a small and eclectic wine list that pulls from around the world. Of particular interest is a focus on non-international styles of wine making. Think organic, bio-dynamic, and natural methods, with several rare finds to encourage exploration and adventure. With enough notice we can tailor wines to your specific group.

BEER



Celebrating craft brewers from Vancouver to Belgium, the beer program at Homer St. Cafe and Bar is devoted to highlighting interesting and unique products. With a strong allegiance to local beer makers, the entire beer program is dedicated to local brews featuring a five-tap tower and signature beer, Homer St. Cafe and Bar Wishbone Lager crafted by Main Street Brewing.

COCKTAILS



The cocktail menu philosophy is based on premium ingredients mixed with an equal balance of respect and tradition. Made with the freshest available selections, the cocktail selection respects the heritage of the space and its modern flair. We can build a custom welcome cocktail for an event.

GROUP MENUS

FAMILY STYLE MENU \$70

Our family style menus can be tailored to your event

TO START

Pemberton Haven vegetable crudites, onion dip, lavash & Acorn Squash, prosciutto San Daniele, toasted brioche pumpkin seeds, feta

MAINS

Rotisserie Chicken, Baby Back Ribs & Rotisserie Brisket cheddar scallion biscuits, roasted cauliflower, macaroni salad, swede & sweet potato mash, Alabama white sauce, buttermilk ranch, gravy, HSCB hot sauce

DESSERT

Traditional butter tart, Devonshire cream

GROUP MENUS

PRE-SET MENU \$80

Choice of one item from each course

TO START

Endives, toasted pecan, dates, apple, Tête Dure
Or
Chicken Wings, salt & pepper, buttermilk ranch

MAINS

Arctic Char
Shimeji mushroom, crispy rice, dashi butter sauce, nori
Or
Linguine al Ragù
San Marzano, beef & pork ragù, Grana Padano
Or
Half Rotisserie Chicken
chicken gravy & Fries

DESSERT

Traditional butter tart, Devonshire cream
Or
Pumpkin Trifle, nickerdoodle strudel, pumpkin sponge cake
espresso mascarpone

GROUP MENUS

PRE-SET MENU \$90

Choice of one item from each course

TO START

Burrata, Hanna's hot honey, corn bread,
sorghum, bee pollen

Or

Steak Tartare, smoked crème fraiche,
Farmhouse clothbound cheddar, tater tots

MAINS

Arctic Char

Shimeji mushroom, crispy rice, dashi butter sauce, nori

Or

Confit Duck

butter bean cassoulet, celeriac, braised kale

Or

New York Striploin Steak, Pont Neuf potato, sauce de jour

DESSERT

Traditional butter tart, Devonshire cream

Or

Pumpkin Trifle, nickerdoodle strudel, pumpkin sponge cake
espresso mascarpone

GROUP MENUS

PRE-SET MENU \$110

Choice of one item from each course

TO START	Burrata, Hanna's hot honey, corn bread, sorghum, bee pollen Or Steak Tartare, smoked crème fraiche, Farmhouse clothbound cheddar, tater tots
MID COURSE	Albacore tuna crudo, chili, peanut, cucumber, coriander Or Pemberton Meadows fried oyster mushrooms, roasted mushroom aioli
MAINS	Arctic Char Shimeji mushroom, crispy rice, dashi butter sauce, nori Or Linguine al Ragù San Marzano, beef & pork ragù, Grana Padano Or New York Striploin Steak, Neuf potato, sauce de jour
DESSERT	Traditional butter tart, Devonshire cream Or Pumpkin Trifle, nickerdoodle strudel, pumpkin sponge cake espresso mascarpone

MENU ITEMS ARE SUBJECT TO SEASONAL CHANGE
ALLERGIES & DIETARY RESTRICTIONS CAN BE ACCOMODATED IN ADVANCE
PARTIES ARE SUBJECT TO 20% GRATUITY

GROUP DEPOSIT AUTHORIZATION FORM

Thank you for choosing Homer St Café & Bar, Vancouver. We accept American Express, Visa, Discover, and MasterCard. Please complete this form in order to secure your event booking. Email the completed form to info@homerstreetcafebar.com. If you have any questions, please contact the restaurant directly at 604-428-4299.

Name of Cardholder _____

Credit Card Number _____

Credit Card Expiry Date _____ Credit Card Security # (on back) _____

Credit Card Type _____

Telephone # _____

Email Address _____

Cardholder Signature _____

Organization / Event Name _____

Onsite Contact Name _____

Event Date _____

Event Start Time _____

Number of People _____

Menu Selection

\$70 Family Style

\$80 Pre-Set

\$90 Pre-Set

\$110 Pre-Set

Menu Supplements _____

Name of Event (for Reservation Notes)

Attendance guarantees for this function must be received at least 72 business hours prior to arrival. If the contracted minimum or guest count is not met, the remaining balance will be charged through our system as room rental. Please respect the given "out-by" time.

All group bookings are confirmed upon receipt of a \$50 per person deposit. We reserve the right to release the space at any time before the deposit is received.

I accept liability for the charges indicated above, plus any damages, and authorize corresponding charges to be made to the credit card account noted above.

Signature _____ Date _____