



THE  
**BLARNEYSTONE**  
GASTOWN, VAN. EST. 1972

## OUR HISTORY

Three decades ago, the area around Gastown's Blarney Stone was as close as you could get in Vancouver to Ireland's fabled Temple Bar district without stepping onto a plane. Originally surrounded by a number of other Irish bars, the Blarney Stone is the only 'original' Irish pub in Vancouver that is still standing. The building that houses the Blarney Stone went up in 1888, and was built as the Klondike Hotel. In 1942, the building was converted to Vancouver's first government liquor store and the upstairs became a rooming house for some of Vancouver's most notable people such as the well known Joe Fortes. Now, the Blarney Stone has become the longest running Irish Pub in the City and one of the most iconic landmarks in British Columbia.

## BOOKINGS

Blarney Stone is consistently voted one of the best pubs in Vancouver each year. With live cover bands, DJs and dancing every Friday, Saturday & Sunday night. Sign up for guestlist (limited space) to guarantee entry and express lineup. Call **604-339-3362** or email [leelaholt@gmail.com](mailto:leelaholt@gmail.com) to speak to our events & booking coordinator, Leela.

### CORPORATE AND OFFICE HOLIDAY PARTY BOOKINGS:

Downstairs area available until 7:30pm (food service ends at 6:30pm)

Upstairs area + bar available as private until 8:30pm (food service ends at 8pm)

## OUR PUB

Established in 1972, the Blarney Stone is the longest running Irish Pub in the City of Vancouver and arguably the most recognized pub in British Columbia. More than just an Irish pub, the Blarney Stone is Vancouver's institution for Irish inspired food, Irish entertainment, and Irish atmosphere. Voted best Irish pub in Vancouver, the Blarney Stone is both a local favourite and popular tourist destination. offering a unique pub experience by day and rip roaring, foot stomping good time by night! Conveniently located in the heart of Vancouver's historic Gastown District, the Blarney Stone is open 11am till late, 7 nights a week and features live music every Friday, Saturday, and Sunday nights.



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## OUR LIQUOR

- Captain Morgan's White Rum ·
- Captain Morgan's Dark Rum ·
- Captain Morgan's Spiced Rum ·
- Parrot Bay Coconut Rum ·
- Gordon's Dry Gin ·
- El Jimador Tequila ·
- Seagram's VO Rye ·
- Jim Beam Bourbon ·
- J&B Rare Scotch ·

## OUR BEER & COOLERS

- Budweiser ·
- Bud Lite ·
- Kokanee ·
- Pabst Blue Ribbon ·
- Corona ·
- Hey Ya'll ·
- Mike's Hard ·

## OUR WINES

- Jackson Trigg's Merlot ·
- Jackson Trigg's Pinot Grigio ·

**\$5<sup>87</sup>**  
+ TAX  
& GRT



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## OUR DRAFT & BOTTLES

### DRAFT

- Budweiser ·
- Kokanee ·
- Stella ·
- Guinness ·
- Goose Island IPA ·
- Stanley Park Amber ·

### DOMESTIC

- Budweiser ·
- Bud Lite ·
- Kokanee ·

## OUR LIQUOR

### VODKA

- Smirnoff ·
- Kettle One ·

### WHITE RUM

- Captain Morgan's ·

### DARK RUM

- Captain Morgan's ·

## OUR WINES

### RED WINE

- Malbec Fuzion Shiraz ·
- Jackson Triggs Merlot ·

### IMPORT

- Corona ·
- Stella, Peroni ·
- Sapparo ·
- Hoegaarden ·

### COOLERS

- Hey Yal ·
- Mikes Hard ·

### IRISH WHISKEY

- Hey Yal ·
- Mikes Hard ·

### BOURBON

- Jack Daniel's ·
- Honey Jack Daniel's ·
- Jim Bean's ·
- Hoegaarden ·

### WHITE WINE

- Oyster Bay Sauvignon Blanc ·
- Jackson Triggs Pinot Grigio ·

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**\$7<sup>25</sup>**  
+ TAX  
& GRT

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# BRONZE

\$30<sup>00</sup>  
PER PERSON

## CHIPS & SALSA

- Salsa Roja & house made corn chips

## MIXED GREEN SALAD

- Assorted Dressings

## CAESAR SALAD

- Crisp romaine, herb croutons, and house made dressing

## ROASTED POTATOES

- Baby potatoes with rosemary and garlic

## ROASTED VEGETABLES

- roasted vegetable medley

## GRILLED VEGETABLE PENNE

- House-made marinara, fresh basil, and Grana Padano cheese

## ROAST TURKEY BREAST

- Sage rubbed turkey breast with cranberry demi-glace

## SAFFRON BASMATI STUFFED PEPPERS

- Fresh bell peppers stuffed with rice pilaf

## HOUSE-MADE MEATLOAF

- With Jameson demi-glace

# SILVER

\$35<sup>00</sup>  
PER PERSON

## CHIPS & SALSA

- Salsa Roja & house made corn chips

## MIXED GREEN SALAD

- Assorted Dressings

## CAESAR SALAD

- Crisp romaine, herb croutons, and house made dressing

## ROASTED POTATOES

- Baby potatoes with rosemary and garlic

## ROASTED VEGETABLES

- Roasted vegetable medley

## GRILLED VEGETABLE PENNE

- House-made marinara, fresh basil, and Grana Padano cheese

## BAKED SALMON

- Local salmon filet with lemon dill cream sauce

## SHEPARD'S PIE

- Ground beef, carrots, peas, onion, topped with colcannon and cheese

## ROASTED PORK TENDERLOIN

- With green peppercorn demi-glace

# DESSERT

We Have many options for dessert. Our chef can design something that fits for your group. Oyster bar and caesar bar option - inquire for details.

Prices range from **\$3 per person.**

# GOLD

\$40<sup>00</sup>  
PER PERSON

## ROASTED GARLIC HUMMUS

- House made, served with corn chips

## CHIPS & SALSA

- Salsa Roja & house made corn chips

## ROASTED VEGETABLES

- roasted vegetable medley

## ROASTED POTATOES

- Baby potatoes with rosemary and garlic

## MIXED GREEN SALAD

- Assorted Dressings

## CAESAR SALAD

- Crisp romaine, herb croutons, and house made dressing

## SAFFRON RICE PILAF

- saffron infused medley of wild rice grain

## ROAST BEEF

- Carved tableside with demi-glace, horseradish, and Dijon mustard

## ROASTED CHICKEN BREAST

- Wild Mushroom tarragon cream demi-glace

## BAKED SALMON & CRAB

- Local salmon filet with lemon dill and crabmeat cream sauce

## ORZO STUFFED PEPPERS

- Sambuca infused orzo & mushrooms in fresh bell peppers

## WILD MUSHROOM PENNE

- Field mushrooms in house made marinara, fresh basil, and Grana Padano cheese

# PLATINUM

\$50<sup>00</sup>  
PER PERSON

## BRIE STUFFED CHICKEN

- Lemon thyme jus

## GRILLED CHICKEN SATAY

- Chicken breast , chimichurri sauce

## SAFFRON RICE PILAF

- saffron infused medley of wild rice grain

## TWICE BAKED POTATOES

- Russet potatoes with cheddar cheese and chives

## ROASTED PORK TENDERLOIN

- With field mushroom demi-glace

## MAPLE GLAZED BRUSSELS SPROUTS

- With crispy bacon and Grana Padano cheese

## LOBSTER MAC & CHEESE

- 4 cheese cream sauce with east coast lobster meat

## GRILLED CHORIZO PENNE

- Rose Sauce, fresh basil and Grana Padano cheese

## DJON CRUSTED NY STRIPLIN

- Carved tableside, with green peppercorn demi-glace, horseradish

## BAKED HALIBUT

- Almond crusted Pacific Halibut, with citrus fennel beurre blanc

## ORZO STUFFED PEPPERS

- Sambuca infused orzo & mushrooms in fresh bell peppers

## WEST COAST SALAD

- Mixed greens, avocado, tomato, cucumber, feta, Quinoa, cranberries and almonds, with a house-made honey lemon vinaigrette

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· All pasta is vegan except platinum | All stuffed peppers are vegan

## SHARING PLATES

SERVES APPROXIMATELY 8

### CHORIZO MUSHROOM FLATBREAD

• tomato sauce, roasted peppers with mozzarella - \$18.00

### VEGETABLE PLATTER

• Assorted fresh vegetables with house dip - \$25.00

### CHIPS SALSA & GUACAMOLE

• Salsa Roja, guacamole and house made corn chips - \$15.00

### HUMMUS & CHIPS

• mroasted garlic hummus with white corn tortillas - \$15.00

### SPINACH ARTICHOKE DIP

• Cream cheese with artichoke hearts, wilted spinach, bell peppers, onions and Grana Padano cheese, with corn chips - \$28.00  
- add crab meat for \$8.00 -

### CHARCUTERIE BOARDS

• A variety of cured meats, cheese, fruit and pickled vegetables - \$100.00

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## CANAPES

PREPARED BY THE DOZEN

### FRIED PICKLES

• Crispy fried pickles with dill garlic aioli - \$14.00

### GRILLED ROSEMARY BEEF SKEWERS ●

• Marinated flat iron steak - \$30.00

### CHICKEN WINGS

• 3 lbs. of crispy chicken with assorted sauces - \$36.00

### BEEF SLIDERS

• House made mini burgers with cheddar, lettuce tomato - \$36.00

### WARM TOMATO BOCCONCINI \$20 ●

• Cherry tomatoes, fresh mozzarella and basil with balsamic vinegar and olive oil - \$20.00

### MAC & CHEESE STICKS ●

• Panko crusted house made 4 cheese macaroni, served with roasted pepper aioli - \$20.00

### SMOKED SALMON MOUSSE ●

• Smoked pacific salmon with cream cheese, fresh dill, red onion and capers on cucumber - \$28.00

## RECOMMENDED QUANTITIES

gathering before dinner, 2 to 4 items per person, depending on the length of time of an event without a meal, 6 to 9 items per person, for a two hour event - additional items are required for longer events!

## CANAPES

PREPARED BY THE DOZEN

### PANKO CRUSTED PRAWNS

• Crispy fried prawns with red pepper aioli - \$36.00

### MINI CHICKEN POT PIE ●

- \$36.00

### MINI PORK PIES

• Seasoned ground pork in pastry shells - \$28.00

### LAMB MEATBALLS ●

• Seasoned ground lamb, oven roasted with tzatziki and fresh mint - \$36.00

### GRILLED CHICKEN SATAY

• Seasoned chicken breast with Thai chilli sauce, toasted sesame seeds, scallions, and cilantro - \$24.00

### MINI CRAB CAKES ●

• Pacific crab meat with vegetables and panko bread crumbs, with roasted pepper aioli - \$36.00

### PRAWN "CAESAR" COCKTAIL ●

• House made Ketel One cocktail sauce, fresh basil and old bay seasoned rim - \$18.00

## CANAPES

PREPARED BY THE DOZEN

### SESAME SEARED TUNA ●

• Pan Seared Ahi Tuna, served rare with Cajun aioli - \$35.00

### CRISPY SAMBAL TOFU V

- \$16.00

### FRIED COLCANNON

• Crispy fried potatoes with vegetarian gravy - \$32.00

### VEGAN SLIDERS V

• House vegetarian patties guacamole, lettuce and tomato - \$40.00

### GRILLED VEGETABLE SKEWERS V

• Seasonal vegetables with fresh herbs and balsamic reduction - \$18.00

PRICES DO NOT INCLUDE TAX

V VEGAN OPTION

● MINIMUM 3 DOZEN ORDER