

THE
BLARNEYSTONE
Gastown Vancouver

The
Blarney
Stone



BRIEF OVERVIEW

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.

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.

ABOUT THE BLARNEY STONE

Blarney Stone offers several opportunities for private & semi-private dining or events, whether it be a relaxed intimate dinner for a small group or a large private room for dining, cocktail reception or presentations, we have something to fit your needs.

Email sarah@blarneystone.ca for more information or to reserve a date.

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)

THE
BLARNEYSTONE
Gastown Vancouver



\$7.25

+ TAX AND GRAT

Our Beer

Budweiser
Bud Lite
Kokanee
Corona
Hey Ya'll
Mike's Hard

Our Liquor

Captain Morgan's
White Rum
Captain Morgan's Dark
Rum
Captain Morgan's
Spiced Rum
Smirnoff Vodka
Gordon's Dry Gin
El Tequileno Tequila
Canadian Club

Our Wine

Two Oceans Cab Sauv
Two Oceans Pinot Grigio

THE
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\$8.75

+ TAX AND GRAT

Our Beer

Budweiser
Kokanee
Stella
Guinness
Kilkenny
Goose Island IPA
Stanley Park Amber
Budweiser
Bud Lite
Kokanee
Corona

Our Liquor

Kettle One Vodka
Flavoured Vodka
Sailor Jerry Spiced
Rum
Malibu Coconut Rum
Jack Daniel's
Honey Jack Daniel's
Jameson Irish Whiskey
Don Julio Blanco
Johnny Walker Red
Label

Our Wine

Malbec Fuzion Shiraz
Oyster Bay Sauvignon Blanc
Two Oceans Cab Sauv
Two Oceans Pinot Grigio

THE
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BRONZE

\$35 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

\$40 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

GOLD

\$45 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

PLATNIUM

\$50 PER PERSON

Brie Stuffed Chicken

Lemon Thyme Jus

Grilled Chicken Satay

Chicken Breast , Chimichurri Sauce Saffron

Rice Pilaf

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

Dijon Crusted Ny Striploin

Carved Table Side, 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 Honey Lemon Vinaigrette

DESSERT

We Have many options for dessert. Our chef can design something tailored to your event. Oyster bar and caesar bar option - inquire for details. Prices range from \$4 per person.

PRICES DO NOT INCLUDE TAX OR GRATUITY

SHARE PLATES

SERVES APPROXIMATELY 8

Chorizo Mushroom Flatbread

Tomato Sauce, Roasted Peppers
With Mozzarella - \$18

Vegetable Platter

Assorted Fresh Vegetables With
House Dip - \$30.00

Chips Salsa & Guacamole

Salsa Roja, Guacamole And House
Made Corn Chips - \$20.00
Hummus & Chips

Roasted Garlic Hummus With White Corn Tortillas

- \$20.00

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 -
Starting At \$150.00

CANAPES

PREPARED BY THE DOZEN

Fried Pickles

Crispy Fried Pickles With Dill Garlic
Aioli - \$14.00

● Marinated Flat Iron Steak - \$35.00 Chicken Wings

3 Lbs. Of Crispy Chicken With
Assorted Sauces - \$36.00

Beef Sliders

House Made Mini Burgers With
Cheddar, Lettuce Tomato - \$40.00

● Warm Tomato Bocconcini

Cherry Tomatoes, Fresh Mozzarella
And Basil With Balsamic Vinegar And
Olive Oil - \$25.00

● Mac & Cheese Sticks

Panko Crusted House Made 4
Cheese Macaroni, Served With
Roasted

Pepper Aioli - \$25.00

● Smoked Salmon Mousse

Smoked Pacific Salmon With Cream
Cheese, Fresh Dill, Red Onion And
Capers On Cucumber
- \$30.00

CANAPES

PREPARED BY THE DOZEN

Panko Crusted Prawns

Crispy Fried Prawns With Red
Pepper Aioli - \$38.00

● Mini Chicken Pot Pie

\$38.00

Mini Pork Pies

Seasoned Ground Pork In
Pastry Shells - \$30.00

● Lamb Meatballs

Seasoned Ground Lamb, Oven
Roasted With Tzatziki And Fresh Mint
- \$38.00

Grilled Chicken Satay

Seasoned Chicken Breast With Thai
Chilli Sauce, Toasted Sesame Seeds,
Scallions, And Cilantro - \$26.00

● Mini Crab Cakes

Pacific Crab Meat With Vegetables
And Panko Bread Crumbs, With
Roasted
Pepper Aioli - \$38.00

● Prawn “Caesar” Cocktail

House Made Ketel One Cocktail
Sauce, Fresh Basil And Old Bay
Seasoned Rim - \$30

CANAPES

PREPARED BY THE DOZEN

● Sesame Seared Tuna

Pan Seared Ahi Tuna, Served Rare
With Cajun Aioli - \$45.00

✓ Crispy Sambal Tofu - \$18.00 Fried Colcannon

Crispy Fried Potatoes With vegetarian
gravy - \$32.00

✓ Vegan Sliders

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

✓ Grilled Vegetable Skewers

Seasonal
vegetables with fresh herbs and
balsamic reduction - \$20.00

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!

● MINIMUM 3 DOZEN ORDER

✓ VEGAN OPTION

PRICES DO NOT INCLUDE TAX





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VANCOUVER BC
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BLARNEYSTONE.CA

CONTACT OUR EVENTS MANAGER TO BOOK YOUR PARTY TODAY:
SARAH@BLARNEYSTONE.CA
778.919.3894