





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.

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)





+ 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





+ TAX AND GRAT

Our Beer

Budweiser Bud Lite Stella Guinness Kilkenny Russell Rotating Tap Stanley Park Amber 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





SHARE PLATES SERVES APPROXIMATELY 8

The Veggie flatbread \$45

Marinara sauce olives, roasted pepper, hothouse tomato, mushrooms, jalapeno, mozzarella Sub vegan cheese \$4-

The Deluxe Flatbread \$45 Marinara sauce, onions, olives, banger sausage, bacon, mushrooms, roasted pepper

To Pineapple or not \$45

Marinara sauce, house made sriracha bacon, mozzarella, option of pineapple or not

PREPARED BY THE DOZEN

Fried Pickles \$20.00 Crispy Fried Pickles With Dill Garlic Aioli

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

Mac n Cheese bites \$38.00 Guinness cheese sauce, sriracha mayo, crisp fried

Signature Jameson Chicken bites \$42

House made Jameson whisky glaze.

Irish Hand Pies \$38 Locally sourced 63 acres beef, peas, mashed potato, potted beef Onion Gravy

Local Farm Crudite Board \$45 Mix of hothouse, seasonal crisp veggies with a vegan ranch dip

Charcuterie boards start at \$150

Locally sourced and curated meats, cheese, pickled vegetable, mustard, fruits, house made crackers and breads

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!

PREPARED BY THE DOZEN

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Three Dips Board \$45 NP

Roasted hummus. Guinness cheese dip, tzatziki, crisp flatbreads, celery, baby carrots, tomato skewers, and gluten free chips

NP Chips, Guac and Salsa \$28

House fried chips, hand made salsa, and Guacamole

\mathcal{M} Chips, Guac and Salsa \$28

House fried chips, hand made salsa, and Guacamole



MINIMUM 3 DOZEN ORDER

VEGAN OPTION

PRICES DO NOT INCLUDE TAX

CANAPES SERVES APPROXIMATELY 12

Irish Hand Pies \$48 Locally sourced 63 acres beef, peas, mashed potato, potted beef Onion Gravy

- Banger bites \$32 House made mashed potato croquettes, Banger sausage, HP mayo
- Roast Beef Slider \$36
 Potted Roast Beef, Horseradish mayo, Guinness cheese
- Smashed Burger sliders \$38
 Local grass fed beef, burger sauce, brioche buns, American cheese
- Mac n Cheese bites \$32 Guinness cheese sauce, sriracha mayo, crisp fried

CANAPES prepared by the dozen

Dublin chippies \$36 Crisp fries, house made curry sauce, cheese curds, served in a small pagoda box

Fish sliders \$40 Made in house Fried fish, tartar sauce, American cheese

Corned Beef Sliders \$40 Toasted sourdough bread, sauerkraut, pickles, house made corned beef, sandwich sauce

Vegan Sliders \$38 vegan paprika mayo, cucumber, falafel patty

Classic Shrimp Cocktail bite \$24 Poached shrimp, cocktail sauce, lemon

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

Chicken Tikka Sate Skewers \$42

House made sauce and glaze, chicken breast seared, toasted coconut Tofu sub option

Sweet Chili Meatballs \$42 Thai chili sauce, sesame seed,

cilantro, crispy onions Sub fried tofu – Vegan

V Crispy Falafel bites \$38 Vegan falafels, vegan yogurt and cucumber, sumac salt



MINIMUM 3 DOZEN ORDER

VEGAN OPTION

PRICES DO NOT INCLUDE TAX

BUFFET OPTIONS

THE DUBLIN

\$42 PER PERSON **INCLUDES 2 ITEMS OF YOUR CHOICE** FROM THE SHARED PLATES MENU

West Coast Green salad Hothouse tomato, cucumber, peppers, parmesan and a choice of ranch or house vinaigrette

Grilled chicken w/ red wine mushroom sauce

Cottage pie - house made with local vegetables, grass fed beef, mashed potato

Roasted vegetable Penne- seasonal farm vegetables, marinara, penne

GOLD **\$55 PER PERSON INCLUDES 3 ITEMS OF YOUR** CHOICE FROM THE SHARED PLATES

MENU

Caesar Salad - sourdough croutons, grana Padano parmesan, romaine hearts

Carved roast beef – grass fed roast beef, pan gravy, horseradish cream

Sockeye salmon – Jameson whisky glazed, tomato, onion relish

Roasted Brussels – sriracha brown sugar glaze

Roasted New Potato - parsley, butter, sea salt

Wild mushrooms Penne – pacific mushrooms, red wine cream, arugula, spinach

Seasonal roasted vegetable

DESSERT

We Have many options for dessert. Our chef can design something tailored to your event. Prices range from \$4 per person.



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

