

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)

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JAMESON
IRISH WHISKEY

JAMESON
IRISH WHISKEY

THE BLANNETS

Don Julio

Don Julio

HERRADUEA

CAZADORES

4L FRESH
JAMESON TRIGGS

\$7.75

+ TAX AND GRAT

Our Beer & Coolers

Coors Lite
Coors Original
Corona
Hey Ya'll

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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\$9.00

+ TAX AND GRAT

Our Beer & Coolers

Coors Original
Coors Lite
Heineken
Guinness
Kilkenny
Russell Rotating Tap
Blue Moon
Hop Valley IPA
Corona
Hey Ya'll
Ole Tequila Cocktails

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

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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

Mozza Sticks \$30.00

Stretchy, cheesy, melty mozzarella that's lightly breaded and fried to a golden brown. Served with marinara and ranch dipping sauce

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.

PREPARED BY THE DOZEN

● Irish Hand Pies \$38

Locally sourced 63 acres beef, peas, mashed potato, potted beef
Onion Gravy

Local Farm Crudite Board \$50

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

PREPARED BY THE DOZEN

● Three Dips Board \$55

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

🌱 Chips, Guac and Salsa \$28

House fried chips, hand made salsa, and Guacamole

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

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 \$38
Crisp Fried Mac and Cheese bites,
with Guinness cheese dip

CANAPES PREPARED BY THE DOZEN

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

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

- ✓ Vegan Sliders \$38
Vegan paprika mayo, cucumber,
falafel patty
- ✓ Tempura Yam Sliders \$38
Avocado, tomato Lettuce & Paprika
aioli

CANAPES PREPARED BY THE DOZEN

Chipotle Chicken Lettuce Cups \$42
avacodo, srirachia Bacon, and Crispy
chick peas

Jameson BBQ Ribs (full rack) \$40
Jameson Black Barrel Whiskey, slow
cooked and back pork ribs, baked
beans and potato Salad

- Guinness Sausage Roll Bites \$38
In house made Guinness Irish
sausage, wrapped in a blanket of puff
pastry, and baked until golden flaky
brown

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



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.





216 CARRALL STREET
VANCOUVER BC
V6B 2J1
BLARNEYSTONE.CA

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