

THE  
BLARNEYSTONE  
Gastown Vancouver



The  
Blarney  
Stone





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## BRIEF OVERVIEW

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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.

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## ABOUT THE BLARNEY STONE

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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](mailto: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)









# \$7.75

+ TAX AND GRAT

## Our Beer & Coolers

Coors Lite  
Coors Original  
Sol  
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  
**BLARNEYSTONE**  
Gastown Vancouver







# \$9.00

+ TAX AND GRAT

## Our Beer & Coolers

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

## Our Liquor

Kettle One Vodka  
Flavoured Vodka  
Sailor Jerry Spiced  
Rum  
Malibu Coconut Rum  
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  
**BLARNEYSTONE**  
Gastown Vancouver











FLATBREADS- SERVE  
APPROXIMATELY 6  
\$35



**Fire Roasted Tomato Margarita**  
Mozzarella, bocconcini, smoked green olives, parmesan and basil

**Lamb, Sausage & Goat Cheese**  
Red pepper, on a roasted fennel and garlic cream base

**Bacon & Banger Sausage**  
With Irish cheddar Guinness braised onions and pepperoncini

**Prawn Pesto**  
Feta, Red onion, roasted red pepper, parmesan and basil

SHARED PLATES - PREPARED BY THE DOZEN



● **Mozza Sticks \$45.00**  
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

● **Bourbon Honey BBQ Crispy chicken Bites \$36**  
Crispy chicken in our house-made honey BBQ sauce

SHARED PLATES - PREPARED BY THE DOZEN



✓ **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



● **Oysters \$36**  
Fresh local Oysters - Minimum 4 dozen orders - *not included as an add on share plate for buffet*

SHARED PLATES - 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
- VEGETARIAN OPTION
- GF OPTION



CANAPES SERVES  
APPROXIMATELY 12

- **Smashed Burger sliders \$38**  
Local grass fed beef, burger sauce, brioche buns, American cheese
- **Wagyu Beef Sliders \$42**  
Cheddar, lettuce and tomato
- **Halibut Sliders \$40**  
Spicy Tartar and slaw on a brioche bun
- **Grilled chicken slider \$38**  
Irish cheddar, bacon, jalapeno ranch and shredded lettuce on a brioche bun

CANAPES  
PREPARED BY THE DOZEN



**Irish Poutine \$60**  
Crisp fries house made gravy cheese curds and topped with Irish cheddar



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



**Tempura Yam Sliders \$38**  
Avocado, tomato Lettuce & Paprika aioli



**Chicken Pesto Bruschetta Bites \$36**  
\* Avocado\* Sub for Vegetarian option



**Coconut Shrimp \$46**  
Crispy, golden shrimp coated in a sweet coconut batter and deep-fried to perfection

CANAPES  
PREPARED BY THE DOZEN



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



● **Grilled Tofu Lettuce Cups \$42**  
Avacodo, Tofu 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

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



VEGETARIAN OPTION



GF OPTION





# BUFFET OPTIONS

## THE DUBLIN

**\$42 PER PERSON**

**INCLUDES 2 ITEMS OF YOUR CHOICE  
FROM THE SHARED PLATES MENU**

### **Blarney Green Salad-**

Spring mix, cherry tomatoes, pickled red onion, radish, lemon herb vinaigrette

### **Grilled chicken-**

Roasted chicken in a mushroom and Leek white wine cream sauce

**Shepherd's Pie**– Guinness braised ground Lamb, seasonal vegetables and creamy whipped potatoes

### **Roasted vegetable Penne-**

seasonal farm vegetables, marinara, penne

\*Can be made Vegan and GF on request

## GOLD

**\$55 PER PERSON**

**INCLUDES 3 ITEMS OF YOUR  
CHOICE FROM THE SHARED PLATES  
MENU**

**Caesar Salad** – Crisp romaine, buttered toasted panko, grana padano parmesan, romaine hearts, soft boiled smoked egg, house-made caesar dressing (contains anchovies)

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

### **Lemon Pepper Halibut -**

Poached in white wine, with shallots, capers and garlic

**Roasted Brussels** – sriracha brown sugar glaze

Baked Scalloped potatoes

**Baked Irish Lasagna** – Guinness braised Beef, mixed with Irish Cheddars, spinach, mozzarella and Parmesan

-Vegetarian option available

## DESSERT

Mini Donut Bar w/Assorted Toppings \$5 per person (3 mini donuts/person)

Mini Cheesecake Balls \$5 per person (2 mini cheesecake balls/person)

PRICES DO NOT INCLUDE TAX OR GRATUITY









216 CARRALL STREET  
VANCOUVER BC  
V6B 2J1  
BLARNEYSTONE.CA

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