

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)

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Gastown Vancouver



**JAMESON**  
IRISH WHISKEY

**JAMESON**  
IRISH WHISKEY

THE BLANNETS

Don Julio  
RESERVE

Don Julio  
RESERVE

CAZADORES

HERRADUELA

4L FRESH  
JAMESON TRIGGS

# \$8.00

+ TAX AND GRAT

## Our Beer & Coolers

Budweiser  
Trail Hopper IPA  
Michelob Ultra  
Twin Sails Dat Juice  
Alexander Keith's  
Phillips Dinosaur  
Okanagan Canned Cider  
Nutri Vodka Seltzer

## 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

Budweiser  
Stella Artois  
Guinness Stout  
Kilkenny Cream Ale  
Magners Dry Cider  
Trail Hopper IPA  
Corona  
Modelo  
Smithwick's Ale can

## 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

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**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 \$55**  
3 Lbs Of Chicken Wings 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 \$60**  
Fresh cut, mixed seasonable vegetables vegan ranch & red pepper aioli



● **Charcuterie boards start at \$150**  
Locally sourced and curated meats, cheese, pickled vegetable, mustard, fruits, house made crackers and breads



● **Mezze Board \$60**  
Spiced Mixed Olives, Grilled Peppers, Artichoke hearts, Red beet hummus, Sun dried tomato Pesto, pita bread - *Nut Free*

**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



● **Smoked & Spiced Mixed Olives \$45**  
Citrus spiced smoked olives, garlic, rosemary, lemon and orange zest



● **Cheese & Crackers Board \$65**  
Red pepper Jelly, Apple butter, House Crostini's, and GF crackers, and House made Ranch Potato chips with variety of Hard and Soft Cheese's)

● MINIMUM 3 DOZEN ORDER

● VEGAN OPTION

● VEGETARIAN OPTION

● GF OPTION





**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 SERVES APPROXIMATELY 12

- **Smashed Burger Sliders \$48**  
Local grass fed beef, burger sauce, brioche buns, American cheese
- **Whiskey BBQ Chicken Sliders \$48**  
BBQ grilled chicken, Irish cheddar, bacon, buttermilk ranch and shredded lettuce
- **Philly Cheese Steak Sliders \$48**  
AAA grass fed beef and caramelized onions and and Irish cheddar

## 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
- **Butterfly Prawns & Creole Remoulade \$65**  
Panko crusted deep fried shrimp served with a tangy Creole spicy mayo

## 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



# DUBLIN BUFFET OPTIONS \$75/PERSON

## STARTERS

Crudité Vegetable Platter

Fresh cut, mixed seasonable vegetables, vegan ranch, red pepper aioli (VEGAN + GF)

Cheese & Crackers Platter

Red pepper jelly, apple butter, house crostini's and GF crackers, house made Ranch Potato chips with variety of hard & soft cheese



## MAINS

Bread Baskets

Whipped butter with fresh baked dinner rolls

Green Garden

Mixed greens, Cherry Tomatoes, cucumber, heirloom carrots, lemon Basil Vinaigrette lemon Basil Vinaigrette (VEGAN + GF)

Caramelized Parsnips

Rainbow carrots & steamed Broccoli, cauliflower (VEGAN + GF)

Roasted herbed Chicken Alfredo Penne

Creamy roasted garlic and parmesan Alfredo sauce with penne pasta, basil with roasted herb crusted chicken

Baked Irish Lasagna

Guinness braised beef, Irish cheddar, spinach, mozzarella, parmesan and basi

Chicken Pot Pie or Vegetable Pot Pie

Golden brown flaky crust with onions and garlic softly sautéed in savoury butter cream sauce enveloping roasted chicken with carrots, peas, and celery with rosemary, thyme and sage

## 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)

Fruit Platter (starting at \$75) - Seasonal Fruit & Berries

PRICES DO NOT INCLUDE TAX OR GRATUITY



# GOLD BUFFET \$95/PERSON

## STARTERS

### Crudité Vegetable Platter

Fresh cut, mixed seasonable vegetables, vegan ranch, red pepper aioli (VEGAN + GF)

### Charcuterie board

Locally sourced and curated meats, hot mustards, house made red pepper jelly, apple butter, crostini's, field berries, and amuse bouche of cheeses

## MAINS

### Bread Baskets

Whipped butter with fresh baked dinner rolls

### Green Garden

Mixed greens, Cherry Tomatoes, cucumber, heirloom carrots, lemon Basil Vinaigrette lemon Basil Vinaigrette (VEGAN + GF)

### Cesar Salad

Crisp romaine lettuce , grated grand Padano cheese, with Side croutons, and bacon bits

### Caramelized Parsnips

Rainbow carrots & steamed Broccoli, cauliflower (VEGAN + GF )

### Roasted herbed Chicken Alfredo Penne

Creamy roasted garlic and parmesan Alfredo sauce with penne pasta, basil with roasted herb crusted chicken

### Guinness Sheppard's Pie

Guinness braised beef, seasonal vegetables, and creamy whipped mash potatoes.

### AAA grade Beef Roast with carving station

Grass fed locally farmed Beef, gravy and horseradish cream

## 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)

Fruit Platter (starting at \$75) - Seasonal Fruit & Berries

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