

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
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Gastown Vancouver



JAMESON
IRISH WHISKEY

JAMESON
IRISH WHISKEY

Don Julio

Don Julio

CAZADORES

HERRADURA

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

THE
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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 \$65/PERSON

STARTERS

Crudit  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 saut ed 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 \$75/PERSON

STARTERS

Crudit  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