

TABLEAU

BAR · BISTRO

PRIVATE DINING



wentworth
HOSPITALITY GROUP

CONTENTS

About Us	3
----------	---

SPACES

Venue Layout	4
Le Petit Salon	5
The Grand Salon	6

GROUP MENUS

Pre-set Group Menus	8
Canapé Menu	16
Extras & Enhancements	17

INFORMATION

Event Information & Policies	18
Planning & Logistics	
Booking & Payment	
Guest Count Adjustment	
Contact Us	20



CONTACT US

T. 604.639.8692

E. events@wentworthhg.com

W. www.tableaubarbistro.com

TABLEAU BAR BISTRO



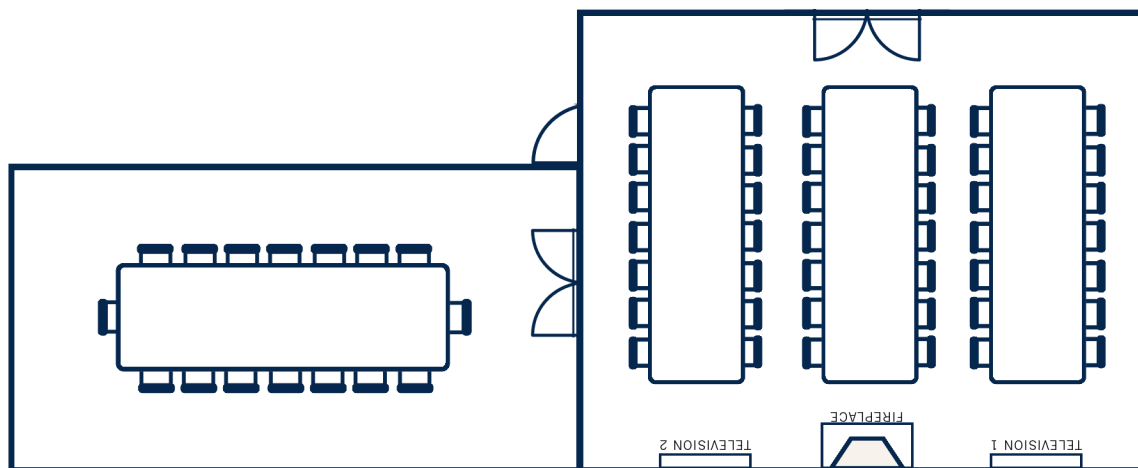
ABOUT US

French bistro meets local cool. Located in the heart of Coal Harbour, our award-winning neighbourhood Bistro is the perfect place for your next event.

Tableau restaurant offers delicious classic French fare, with a West Coast influence. In our warm and comfortable setting, join us in our dining room - at the bar, on the patio or in one of our two private dining rooms. Here at Tableau you're among friends with a relaxed atmosphere and inviting service.

Our French-inspired private dining options offer an exquisite blend of the freshest produce and quality ingredients. Treat your taste buds to a gastronomic journey with meticulously crafted menus. Elevate your private dining with us and savour the true essence of French gastronomy.

VENUE LAYOUT



PETIT SALON
max 16 seated

GRAND SALON
3 x rounds of 8 | max 24 seated

FULL BUYOUT

Some occasions call for the whole space. From milestone celebrations and wedding events to corporate gatherings and holiday parties, a full buyout at Tableau provides a warm, inviting backdrop for bringing people together over exceptional food, drinks, and conversation.

CAPACITY



SEATED
80 guests



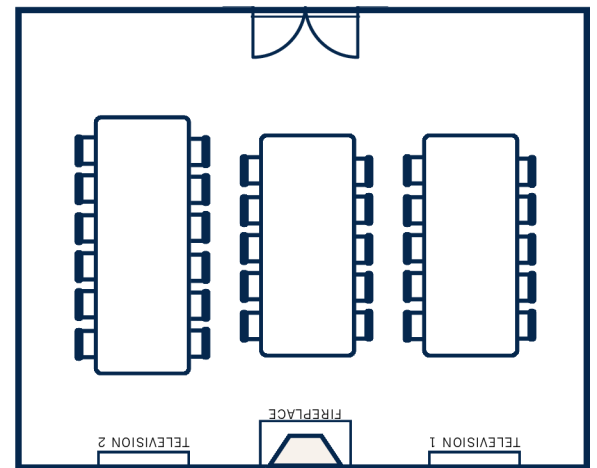
RECEPTION STYLE
120 guests

LE GRAND SALON



The larger of our 2 private dining rooms seats up to 32 guests for a sit-down lunch or dinner. This 425 square foot space, featuring a 12-foot coffered ceilings, is the ideal setting for your private dinner or reception accommodating a variety of set-up styles. The open space and high ceilings are versatile, lending sophistication to a Vancouver private party, corporate event, cocktail reception or sit down dinner.

Le Grand Salon features a 100" drop-down projection screen and two 55" flat-screen televisions allowing wireless presentations. Tableau Bar Bistro provides customized menus and special catering services. If that is not enough, a solid wood door leads to the Petit Salon allowing guests to step away from the meeting – making it perfect for working lunches, break-out meetings, or a pre-function cocktail reception.

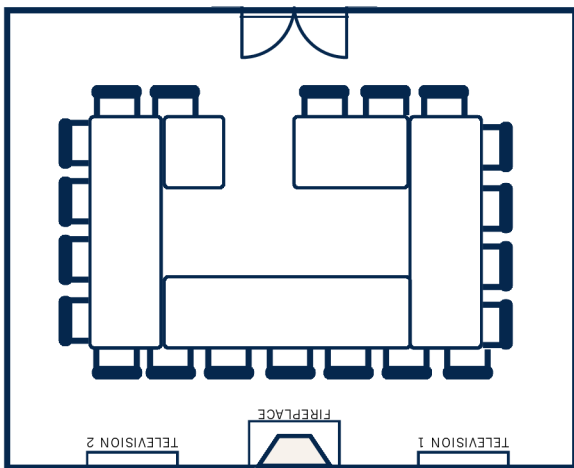


CAPACITY



SEATED
32 guests

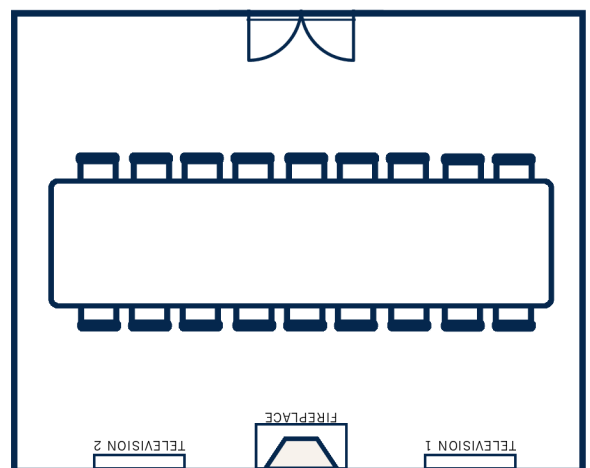
LE GRAND SALON



CAPACITY



SEATED
20 guests



CAPACITY



SEATED
18 guests

LE PETIT SALON



Discover the charm of our Petit Salon, available for private events.

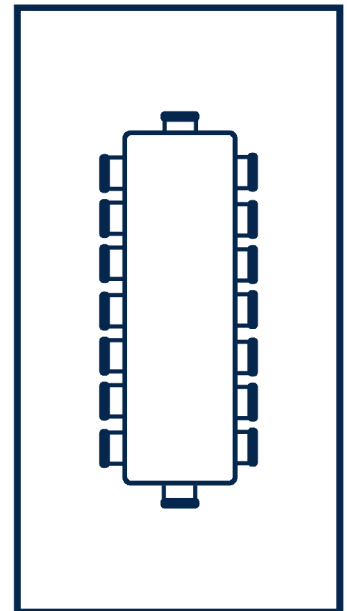
The Petit Salon is an elegant private dining room perfect for seated lunches and dinners. Thoughtfully designed with a sophisticated palette of warm tones, the space offers a refined ambiance with depth and character. Equipped with a 55-inch flat-screen television, making it well suited for presentations and multimedia needs.

CAPACITY



SEATED

20 guests



GROUP MENUS



wentworth
HOSPITALITY GROUP

CONTINENTAL BUFFET \$40

HOT BUFFET \$58

ADD-ONS

BREAKFAST BUFFETS

HOUSE BAKED PASTRIES

Banana oat muffin, butter croissants, pain au chocolate

OR

FRESH FRUITS SALAD

Melons, pineapple, grapes, berries, vanilla yogurt

OR

QUINOA BOWL

Dates, sunflower seeds, almond butter, banana + apple

OR

ARTISAN BAGELS & BREADS

Cream cheese, fruit preserves, whipped butter

FRESHLY BREWED COFFEE & SELECTION OF CAFFEINATED AND HERBAL TEAS

CONTINENTAL BUFFET

with scrambled eggs, bacon and sausage

SMOKED SALMON

Dill cream cheese, lemon, capers

Small (2-3 persons) | \$11

Medium (4-5 persons) | \$20

Large (8 persons) | \$30

SELECTION OF CHEESE & CURED MEATS

Small (2-3 persons) | \$24

Medium (4-5 persons) | \$48

Large (8 persons) | \$96

AVOCADO | \$7 per unit

POMMES ANNA | \$6 per unit

FRUIT PLATTER | \$60 (5-6 persons)

HOUSE BAKED PASTRIES

Banana oat muffin, butter croissants,
pain au chocolate, almond croissant | \$6 each

HORS D'OEUVRES

PLATS PRINCIPAUX

GROUP MENU:

2-COURSE LUNCH MENU \$80

Our menu can be tailored to your event. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

OR

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

SABLEFISH

Braised turnip, smoked maitake, mushroom consommé,
Brussel sprout, parsley

OR

BUTTERNUT SQUASH GNOCCHI

Parisienne gnocchi, squash puree, pumpkin seed vinaigrette,
crispy sage

HORS D'OEUVRES

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

3-COURSE LUNCH MENU \$90

Our menu can be tailored to your event. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

OR

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

SABLEFISH

Braised turnip, smoked maitake, mushroom consommé,
Brussel sprout, parsley

OR

BUTTERNUT SQUASH GNOCCHI

Parisienne gnocchi, squash puree, pumpkin seed vinaigrette,
crispy sage

OR

BISTRO FILET

6oz, sauce Diane, frites

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

OR

VACHERIN GLACÉ

Mango sorbet, raspberry coulis, crispy meringue

HORS D'OEUVRES

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

FAMILY STYLE LUNCH MENU \$100

Our menu can be tailored to your event.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

DEMI BAGUETTE

Cultured butter

SPRING SALMON

Manila clam, new potato & leek velouté, spring peas

POULET RÔTI

Roasted chicken, pomme dauphine, grilled maitake mushroom, spinach, sauce Albufera

'SALT & VINEGAR' BRUSSELS SPROUTS

Fried brussels sprouts, comté

FRITES

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

HORS D'OEUVRES

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

3-COURSE DINNER MENU \$90

Choice of one item from each course. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

OR

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

OR

MUSHROOMS ON TOAST

Pemberton Meadows mushrooms, Madeira jus,
La Sauvagine, sourdough

SABLEFISH

Braised turnip, smoked maitake, mushroom consommé,
Brussel sprout, parsley

OR

BUTTERNUT SQUASH GNOCCHI

Parisienne gnocchi, squash puree, pumpkin seed vinaigrette,
crispy sage

OR

BISTRO FILET

6oz, sauce Diane, frites

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

OR

VACHERIN GLACÉ

Mango sorbet, raspberry coulis, crispy meringue

HORS D'OEUVRES

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

3-COURSE DINNER MENU \$95

Choice of one item from each course. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

OR

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

OR

FOIE GRAS MONTE CRISTO

Marzipan stuffed, red wine poached pears,
almond vinaigrette, smoked maple syrup

SABLEFISH

Braised turnip, smoked maitake, mushroom consommé,
Brussel sprout, parsley

OR

BUTTERNUT SQUASH GNOCCHI

Parisienne gnocchi, squash puree, pumpkin seed vinaigrette,
crispy sage

OR

BISTRO FILET

6oz, sauce Diane, frites

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

OR

VACHERIN GLACÉ

Mango sorbet, raspberry coulis, crispy meringue

HORS D'OEUVRES

MID-COURSE

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

4-COURSE DINNER MENU \$120/140

Choice of one item from each course. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

OR

FOIE GRAS MONTE CRISTO

Marzipan stuffed, red wine poached pears,
almond vinaigrette, smoked maple syrup

MUSHROOMS ON TOAST

Pemberton Meadows mushrooms, Madeira jus,
La Sauvagine, sourdough

OR

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

SABLEFISH

Braised turnip, smoked maitake, mushroom consommé,
Brussel sprout, parsley

OR

BUTTERNUT SQUASH GNOCCHI

Parisienne gnocchi, squash puree, pumpkin seed vinaigrette,
crispy sage

OR

BISTRO FILET

6oz, sauce Diane, frites

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

OR

VACHERIN GLACÉ

Mango sorbet, raspberry coulis, crispy meringue

OR

PETIT FOUR

HORS D'OEUVRES

PLATS PRINCIPAUX

DESSERT

GROUP MENU:

FAMILY STYLE DINNER MENU \$120

Choice of one item from each course. Price per person.

STEAK TARTARE

Classic dressing, Comté, ruffled sour cream & onion chips

CAESAR SALAD

Baby gem lettuce, roasted garlic dressing, anchovy, croutons

DEMI BAGUETTE

Popcorn butter

SABLEFISH

Braised turnip, smoked maitake,
mushroom consommé, Brussel sprout, parsley

POULET RÔTI

Pomme puree, confit cippolini onions, spinach, preserved lemon jus

18OZ COWBOY RIB-EYE

Black truffle jus

'SALT & VINEGAR' BRUSSELS SPROUTS

Fried brussels sprouts, Comté

FRITES

PROFITEROLES

Vanilla ice cream, dark chocolate sauce

CANAPÉ MENU

Price per dozen, minus charcuterie board.

COLD

TunaNduja, pickled shallot, dill, brioche | \$52

Fresh shucked oyster, crème fraîche, dill | \$60

Beef tartare, black pepper crostini, Comte cheese | \$58

Avocado toast, olive caper Vierge, Grana Padano | \$54

Foie Gras Parfait, profiterole, preserved rhubarb | \$62

Charcuterie Board:

Small (3 persons) | \$81

Medium (6 persons) | \$162

Large (10 persons) | \$270

HOT

Roasted mushroom Vol-au-vent, chevre, thyme | \$54

Croque-Monsieur, caramelized onion aioli | \$58

Truffle polenta, truffle aioli | \$52

Bone marrow crostini, shallot marmalade, parsley salad | \$56

ENHANCEMENTS

FOR THE TABLE

OYSTERS | 4-4.75 EACH

DEMI BAGUETTE WITH
POPCORN BUTTER | \$9

FRITES | \$10

CAVIAR WITH FIXING | \$180 30 grams

EIFFEL TOWER | \$145 (4-6 GUESTS)

12 oysters, 6 spot prawns, seared tuna, smoked
tuna dip, steak tartare, demi baguette with
popcorn butter, frites. * Add extra oysters,
prawns, foie gras for additional cost.

TABLEAU PLATEAU | \$60 (2-4 GUESTS)

6 oysters, 4 spot prawns, scallop crudo, smoked
tuna dip. *Add extra oysters, prawns, foie gras
for additional cost.

18oz RIBEYE COWBOY STEAK | \$110

50oz PORTERHOUSE STEAK | \$300

CHEESE COURSE | \$24 PER PERSON

STEAK ADD-ONS (per steak)

PEPPERCORN CRUST | \$4

BONE MARROW | \$12 (PER PRICE)

INDIVIDUAL PLATES

ADD SPOT PRAWN | \$7 EACH

ADD SEARED SCALLOPS | \$9 EACH

ADD SEARED FOIE GRAS | \$18 1.5oz

ADD BLACK TRUFFLE | \$9 per gram

CAVIAR | \$7.5 per gram

EXTRAS

WINE PAIRING

MENU 1 & 2 | \$65

MENU 3 | \$85

DESSERT WINE FLIGHT | \$34 (4 wines)

WHISKEY FLIGHT | \$34 (4 whiskeys)

TAKE HOME GIFT

MIGNARDISE BOX

An assortment of after dinner treats.

\$11 (4 pieces)

\$22 (8 pieces)

EVENT INFORMATION & POLICIES



wentworth
HOSPITALITY GROUP

EVENT INFORMATION & POLICIES

PLANNING & LOGISTICS

Dietary Restrictions

Dietary restrictions and allergies can be accommodated. We require all details at least 7 days prior to the event to ensure proper preparation. While we take all reasonable precautions, we cannot guarantee a completely allergen-free environment.

Decorations

Decorations are permitted for private events and full buyouts only and require prior approval. Decorations must not damage the venue. Confetti, glitter, and similar items are not permitted. All items must be set up and fully removed by the guest at the end of the event. Any items left behind may be discarded.

BYO/Corkage Fees

All food and beverages must be provided by the venue. Outside cakes and wine may be permitted with prior approval, and additional charges may apply.

Audio and Visual

Audio and visual equipment is available in most event spaces. Please communicate all requirements before signing the contract to ensure availability.

BOOKING & PAYMENT

Booking Confirmation

Events are only confirmed once a signed contract and/or credit card authorization form has been received.

When signing, the client must choose one of the following options:

- The deposit is refunded in full after the event
- The deposit is applied to the final bill

If the deposit is applied to the final bill, the total amount must be settled on a single invoice and cannot be split between multiple guests.

Service Charge & Taxes

The following charges apply:

- Food: 20% service charge + 5% GST
- Beer, Wine & Alcohol: 20% service charge + 10% liquor tax + 5% GST

A 20% gratuity will be added to all items served in the restaurant unless otherwise specified.

Menu prices are subject to change due to market conditions.

GUEST COUNT ADJUSTMENTS

To ensure a smooth and enjoyable experience for your group, please provide your final guest count in accordance with the Policy below.

Groups up to 10 guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation within 48 hours: \$25 (for Lunch) or \$50 (for Dinner) per cancelled guest

Groups 10+ guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation less than 72 hours prior: 100% of booked menu/service value for cancelled guests

Guest count reductions may not exceed 20% of the original guest count and will not reduce an agreed minimum spend. Where a signed Event Agreement is in place, the terms and policies outlined in that agreement will apply.

READY TO BOOK?
SCAN HERE



LOCATION

1181 Melville Street
Vancouver, BC V6E 0A3

T. 604.639.8692
W. www.tableaubarbistro.com

@tableaubarbistro

@tableaubarbistro



wentworth
HOSPITALITY GROUP