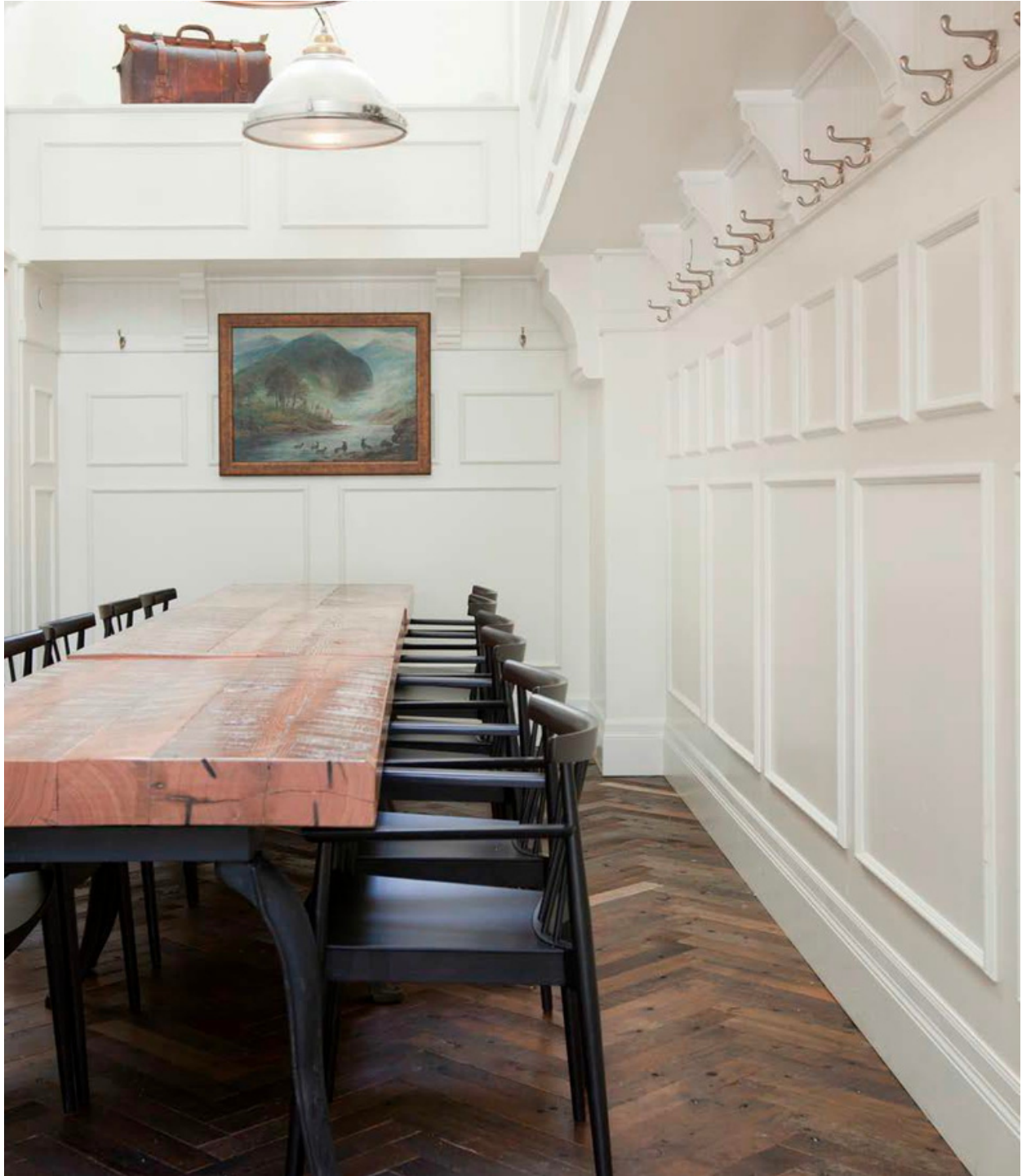


HOMER ST.

CAFE AND BAR



GROUP BOOKING MENUS



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HOMER ST. CAFE AND BAR



ABOUT US

Housed in two of Vancouver's most iconic buildings, Homer St. Cafe and Bar is a contemporary restaurant set in the historic Homer Building and new Beasley building in Vancouver's Yaletown district.

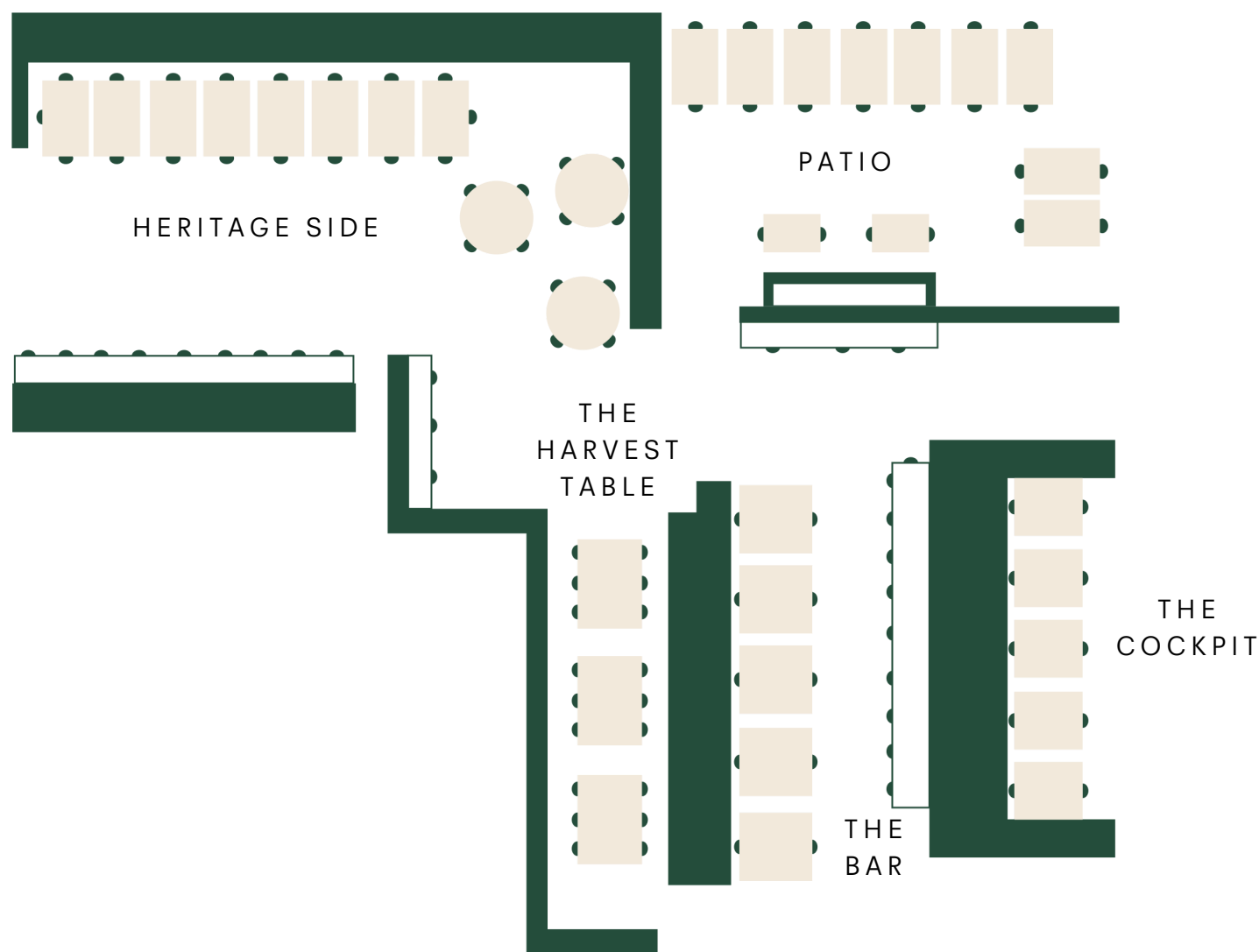
Classic comfort cooking takes centre stage thanks to a fire engine red rotisserie that roasts all manner of proteins. A decidedly adventurous wine and cocktail list rounds out the menu.

The restaurant features two spaces that consist of an open concept kitchen "Chef's Bar" where one can get up close and

personal with the culinary team, a private dining room with reclaimed factory windows, and bespoke seating complemented by antique tiling.

Rich in local history, the building has seen several reincarnations. It was at times a dye works, a steam cleaner, and an ice delivery shop. In 1952, the Smithe Coffee Bar opened, later known as the Homer Café, a local dining landmark. The restoration of the buildings original windows, grand staircase, signature domed roofs and metal clad cornice and exterior was completed in 2010.

FLOOR PLAN



FULL BUYOUT

Homer St. Cafe and Bar is available for a full buyout for private events.

CAPACITY

Seated - 80

Reception Style - 120

PRICING

Depending on the night and time.
Contact us for specific price quotes.

CANAPÉS

We will design custom canapés for any sized event. Our chefs will create a menu for your specific function.



The Bar & Lounge



The Harvest Table



The Cockpit



Heritage Side

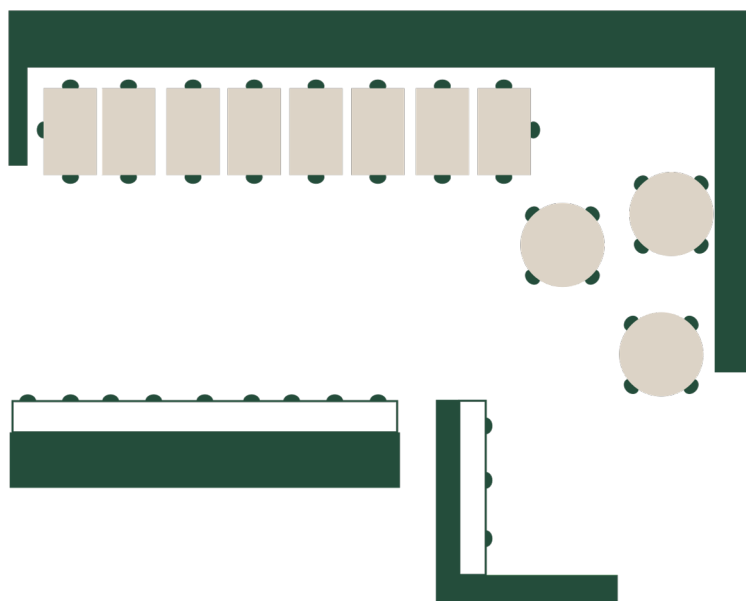


Patio

HERITAGE SIDE

Homer St.'s "Heritage Side" showcases the beauty of the original heritage space while incorporating a very contemporary sensibility.

Large windows, doors and light fixtures in harmony with honed marble surfaces, ornate mosaic tile work and an open-concept kitchen "Chef's Bar" fill out what is overall a very relaxed and comfortable yet curiously well-appointed space.



A partial buyout of the Heritage Side is available

CAPACITY

Seated - 40

Reception Style - 50

PRICING

Depending on the night and time. Contact us for specific price quotes.

CANAPÉS

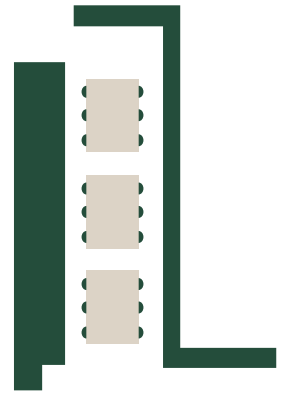
We will design custom canapés for any sized event. Our chefs will create a menu for your specific function.





THE HARVEST TABLE

The Harvest Table is perfect for casual semi-private dining where guests can have their own area to mix and mingle in a family-style experience. This section is coveted for its natural light from all directions and a raised vantage point of the entire restaurant.

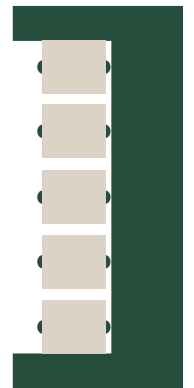


CAPACITY
18 seated



THE COCKPIT

This intimate semi-private dining room seats up to 12 guests for a sit-down dinner. Adorned in a palette of warm tones including chocolate brown, amber, matte black, soft gold and low sheen metals play off each other to create mood and drama – giving this room an impressive look and ideal setting for intimate gatherings. A carefully curated collection of framed roosters finish off the room and give it its distinctive name. The Cockpit is a stunning private event venue for sophisticated gatherings.



CAPACITY
12 seated
16 reception style

MENU

Homer St. Cafe and Bar is committed to a mantra of “Locally Minded; Responsibly Raised” using only fresh, humanely raised meats, seafoods and ingredients from local farmers and vendors whenever possible. The menu itself features roasted meats, seafood and vegetables as cooked by the Rotisol Grande Flame Olympia Rotisserie – the classic car of rotisseries and the only one of its kind in Canada being used in a restaurant setting – alongside a menu focused on elevated comfort food. Recipient of a Michelin Recommendation since the Michelin Guide’s review of Vancouver and Golden Plates voted us Best Yaletown Restaurant in June 2023.



WINE

We offer a thoughtfully curated wine program featuring selections from top-quality producers around the world. The focus is on craftsmanship, with wines that showcase exceptional production methods and distinct character. Whether you're exploring well-known regions or discovering hidden gems, there's something to suit every taste. With advance notice, we can tailor the selection to fit your group's preferences.





BEER

Celebrating craft brewers from Vancouver, the beer program at Homer St. Cafe and Bar is devoted to highlighting interesting and unique products. With a strong allegiance to local beer makers, the draught beer program is dedicated to local brews featuring a five-tap tower and signature beer, Homer St. Cafe and Bar Wishbone Lager crafted by Main Street Brewing.



COCKTAILS

The cocktail menu philosophy is based on quality ingredients mixed with an equal balance of respect and tradition. Made with the freshest available selections, the cocktail selection respects the heritage of the space and its modern flair. We can build a custom welcome cocktail for an event.

LUNCH 2-COURSES MENU \$45

Our 2-courses lunch menu can be tailored to your event

TO START

BEETS

Marinated beetroot, crème fraîche, apple

OR

KALE SALAD

Grana Padano, crispy chicken skin, roasted garlic dressing

OR

GARLIC SQUID

Humbolt squid, anatto seed, chilies, crispy garlic, scallions

MAINS

¼ ROTISSERIE CHICKEN

Fries & salad, chicken gravy

OR

THE HOMER COBB SALAD

Pulled chicken, avocado, blue cheese, bacon, soft egg

OR

SANDWICH ADDITION

Rotating feature

FAMILY STYLE MENU \$75

Our family style menus can be tailored to your event

TO START

PIMENTO CHEESE

Ritz crackers, celery sticks

AND

BEETS

Marinated beetroot, crème fraiche

MAINS

ROTISSERIE CHICKEN, TRI TIP & KIELBASSA

House rolls, kale salad, sweet potato, brussels sprouts

Alabama white sauce, gravy, dijon

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

PRE-SET MENU \$85

Choice of one item from each course

TO START

KALE SALAD

Grana Padano, crispy chicken skin, roasted garlic dressing

STEAK TARTARE

Smoked crème fraiche, Farm House cloth bound cheddar, tater tots

MAINS

CREAMY POLENTA

Pemberton Meadows mushrooms, salmoriglio, Pecorino

LINGUINE AL RAGU

San Marzano, beef & pork ragu, Grana Padano

HALF ROTISSERIE CHICKEN

Chicken gravy & fries

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

NANAIMO PARFAIT

PRE-SET MENU \$95

Choice of one item from each course

TO START

ALBACORE TUNA CRUDO

Chili, peanut, cucumber, coriander

BEETS

Marinated beetroot, crème fraîche, apple

MAINS

SEARED SCALLOPS

Polenta, kale, cauliflower, chorizo sofrito

PORK COLLAR

Braised kale, sauce Charcutière

6OZ TRI TIP STEAK

fried onions, Alabama sauce, watercress

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

NANAIMO BAR PARFAIT

GROUP MENUS

HOMER ST
CAFE AND BAR

PRE-SET MENU \$110

Choice of one item from each course

TO START

PIMENTO CHEESE

Ritz crackers, celery sticks

STEAK TARTARE

Smoked crème fraîche, Farmhouse clothbound cheddar, tater tots

MID COURSE

ALBACORE TUNA CRUDO

Chili, peanut, cucumber, coriander

ROASTED SWEET POTATO

Stracciatella, hot honey, toasted pumpkin seeds

MAINS

CREAMY POLENTA

Pemberton Meadows mushrooms, salmoriglio, Pecorino

LINGUINE AL RAGU

San Marzano, beef & pork ragù, Grana Padano

SEARED SCALLOPS

Polenta, kale, cauliflower, chorizo sofrito

6OZ TRI TIP STEAK

fried onions, Alabama sauce, watercress

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

NANAIMO BAR PARFAIT

CARROT CAKE

MENU ITEMS ARE SUBJECT TO SEASONAL CHANGE
ALLERGIES & DIETARY RESTRICTIONS CAN BE ACCOMMODATED IN ADVANCE
PARTIES ARE SUBJECT TO 20% GRATUITY

GROUP DEPOSIT AUTHORIZATION FORM

Thank you for choosing Homer St Café & Bar, Vancouver. We accept American Express, Visa, Discover, and MasterCard. Please complete this form in order to secure your event booking. Email the completed form to info@homerstreetcafebar.com. If you have any questions, please contact the restaurant directly at 604-428-4299.

Name of Cardholder _____

Credit Card Number _____

Credit Card Expiry Date _____ Credit Card Security № (on back) _____

Credit Card Type _____

Telephone _____

№ _____

Email Address _____

Cardholder Signature _____

Organization / Event Name _____

Onsite Contact Name _____

Event Date _____

Event Start Time _____

Number of People _____

Menu Selection ☐ \$45 2-Course Lunch ☐ \$75 Family Style ☐ \$85 Pre-Set ☐ \$95 Pre-Set ☐ \$110 Pre-Set

Menu Supplements _____

Name of Event (for Reservation Notes)

Attendance guarantees for this function must be received at least 72 business hours prior to arrival. If the contracted minimum or guest count is not met, the remaining balance will be charged through our system as room rental. Please respect the given "out-by" time.

All group bookings are confirmed upon receipt of a \$50 per person deposit. We reserve the right to release the space at any time before the deposit is received.

I accept liability for the charges indicated above, plus any damages, and authorize corresponding charges to be made to the credit card account noted above.

Signature _____ Date _____