

HOMER ST.

CAFE AND BAR

PRIVATE DINING



wentworth
HOSPITALITY GROUP

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HOMER ST. CAFE AND BAR

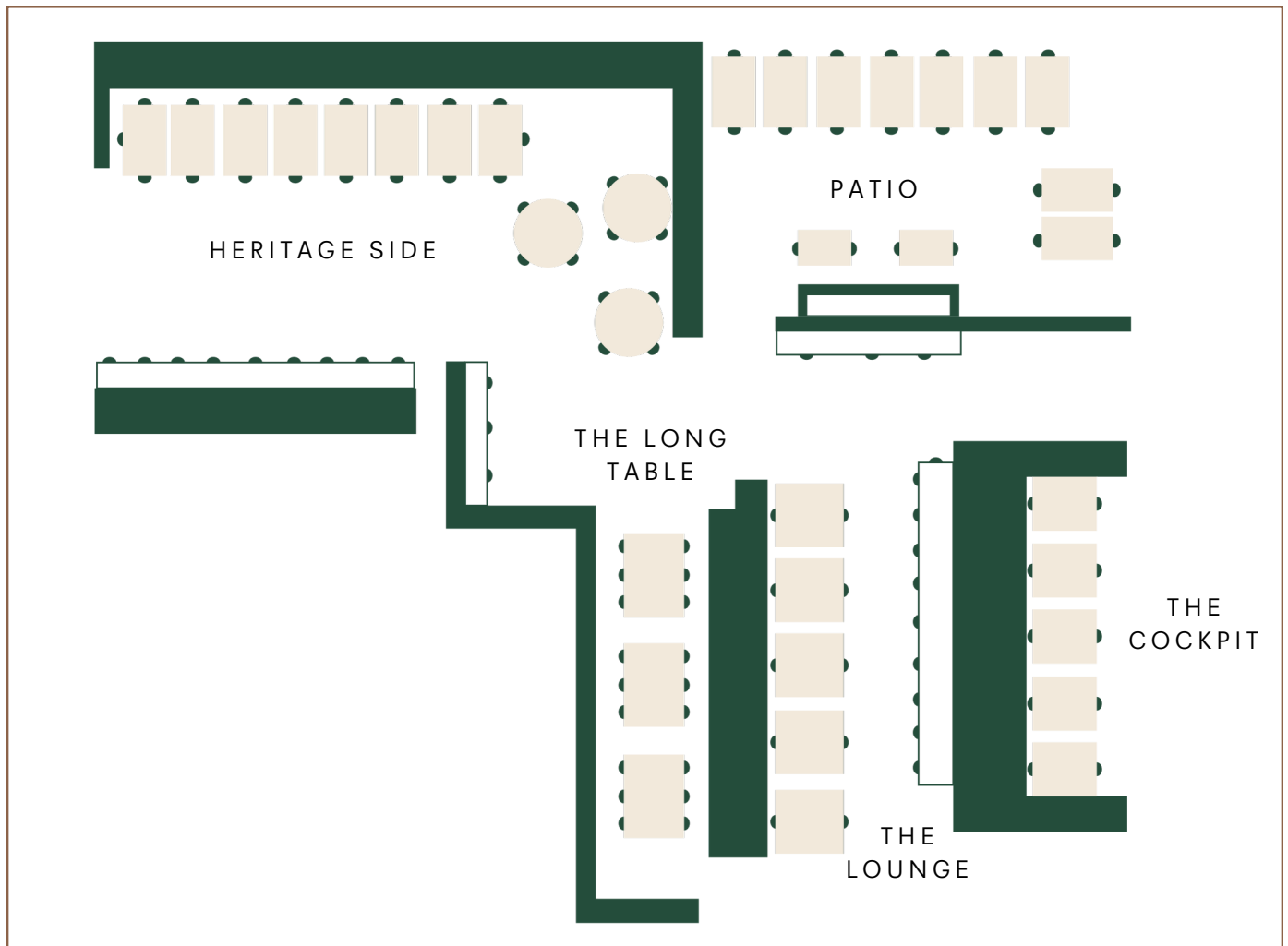


ABOUT US

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.

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.

VENUE LAYOUT



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 Homer provides a warm, inviting backdrop for bringing people together over exceptional food, drinks, and conversation.

CAPACITY



SEATED
80 guests



RECEPTION STYLE
150 guests

THE HERITAGE SIDE



A partial buyout of the Heritage Side is available for private events.

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.

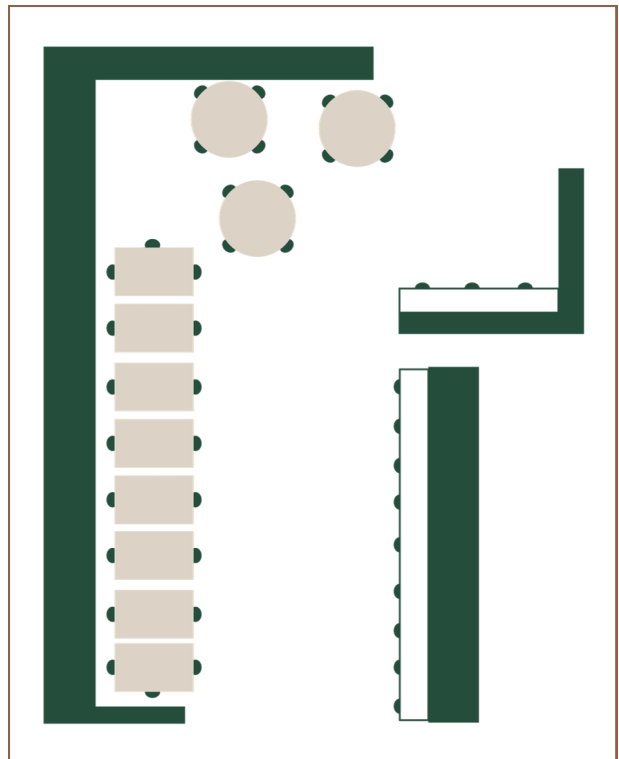
CAPACITY



SEATED
40 guests

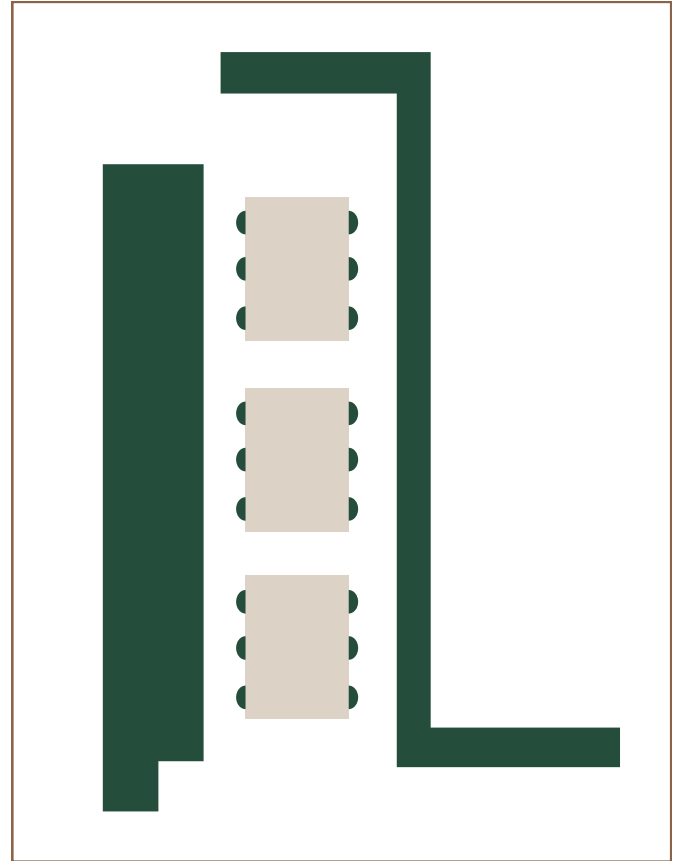


RECEPTION STYLE
50 guests



THE HARVEST TABLE

PERFECT FOR CASUAL SEMI-PRIVATE DINING



“The Harvest Table” is a space 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

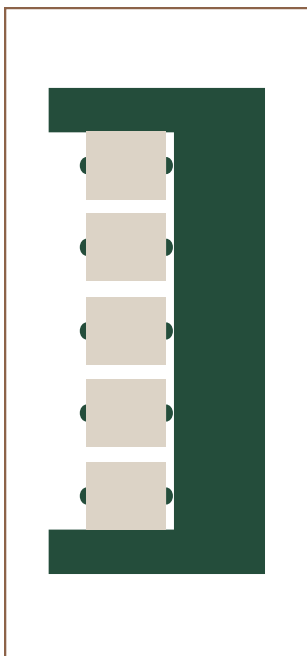


SEATED

18 guests

THE COCKPIT

PERFECT FOR INTIMATE PRIVATE DINING



Adorned in a palette of warm tones including chocolate brown, amber, matte black, soft gold and low sheen metals play off each other to give 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 space for sophisticated gatherings.

CAPACITY



SEATED
12 guests



RECEPTION STYLE
16 guests



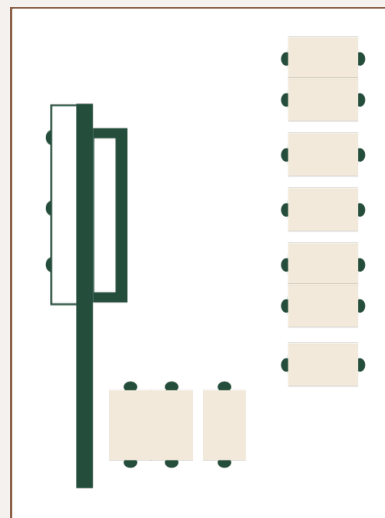
THE PATIO

This intimate semi-private dining area seats up to 24 guests for a sit-down dinner on our open air patio.

CAPACITY



SEATED
24 guests



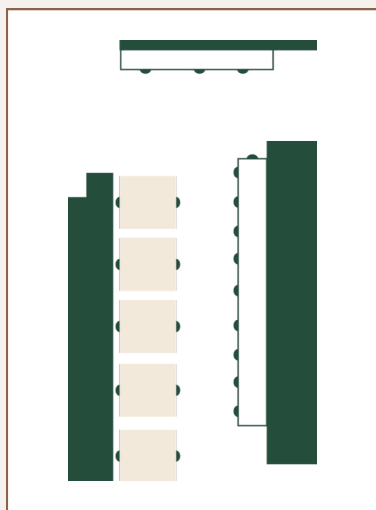
THE LOUNGE

Our full restaurant buyout includes the lounge area*. The perfect space for toasts and lingering conversations.

CAPACITY



SEATED
22 guests



*THIS SPACE CAN ONLY BE RESERVED THROUGH FULL RESTAURANT BUYOUT





GROUP MENUS



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GROUP MENU:

2-COURSE
LUNCH MENU \$45

Our menu can be tailored to your event.

STARTERS

BEETS

Marinated beetroot, stracciatella
radicchio, white balsamic, pistachio

OR

KALE SALAD

Grana Padano, crispy chicken skin, roasted garlic dressing

OR

BRUSSEL SPROUTS

Miso-tahini, roasted garlic, za'tar, chili crunch

MAINS

¼ ROTISSERIE CHICKEN

Fries, salad, chicken gravy

OR

THE HOMER COBB SALAD

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

OR

FEATURE SANDWICH

Served with fries or salad

GROUP MENU:

FAMILY STYLE
MENU \$75

Our menu can be tailored to your event.

STARTERS

FOIE PUFF

Foie gras & chicken liver mousse, pate a choux, pear, thyme

OR

KALE SALAD

Grana Padano, crispy chicken skin, roasted garlic dressing

MAINS

ROTISSERIE CHICKEN, PRIME RIB, PORK BELLY

Beets, kale salad, swede, horseradish aioli, gravy, red wine jus

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

GROUP MENU:

PRE-SET MENU \$85

Choice of one item from each course

STARTERS

KALE SALAD

Grana Padano, crispy chicken skin, roasted garlic dressing

OR

STEAK TARTARE

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

MAINS

SPRING SALMON

Tom Kha coconut broth, red kuri squash,
oyster mushrooms, thai basil

OR

LINGUINE AL RAGU

San Marzano, beef & pork ragu, Grana Padano

OR

HALF ROTISSERIE CHICKEN

Chicken gravy & fries

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

OR

TOASTED COCONUT TRIFLE

Rum-roasted pineapple compote

GROUP MENU:

PRE-SET MENU \$95

Choice of one item from each course

STARTERS

ALBACORE TUNA CRUDO

Chili, peanut, cucumber, coriander

OR

BEETS

Marinated beets, stracciatella, white balsamic,
radicchio, pistachio

OR

STEAK TARTARE

Smoked crème fraîche, Farmhouse cloth
bound cheddar, tater tots

MAINS

SPRING SALMON

Tom Kha coconut broth, red kuri squash,
oyster mushrooms, thai basil

OR

1/2 ROTISSERIE CHICKEN

Chicken gravy & fries

OR

STEAK FRITES

6 oz Bistro fillet, sauce au poivre, frites

DESSERT

TRADITIONAL BUTTER TART

Chantilly cream

OR

CHOCOLATE BASQUE CHEESECAKE

Salted caramel, Vanilla chantilly

GROUP MENU:

PRE-SET MENU \$110

Choice of one item from each course

STARTERS

ALBACORE TUNA CRUDO

Chili, peanut, cucumber, coriander

OR

BEETS

Marinated beets, stracciatella, white balsamic, radicchio, pistachio

MID COURSE

STEAK TARTARE

Smoked crème fraîche, Farmhouse cloth bound cheddar, tater tots

OR

GARLIC SQUID

Humboldt squid, anatto seed, crispy garlic, scallion

MAINS

HALF ROTISSERIE CHICKEN

Chicken gravy & fries

OR

SPRING SALMON

Tom Kha coconut broth, red kuri squash, oyster mushrooms, thai basil

OR

PRIME RIB

8 oz prime rib, red wine jus, fries

DESSERT

TRADITIONAL BUTTER TART

Devonshire cream

OR

TOASTED COCONUT TRIFLE

Rum-roasted pineapple compote

OR

CHOCOLATE BASQUE CHEESECAKE

Salted caramel, Vanilla chantilly



CANAPÉ MENU

PRICE / DZN

OYSTERS | 60

Mignonette, horseradish, lemon

TUNA TACO | 56

Cucumber, XO, crispy shallot

STRACIATELLA TOAST | 58

Brioche, hot honey, seeds

MUSHROOM QUICHE | 60

TARTARE | 58

Crostini, cured egg yolk, farmhouse cheddar

MONTY ON HORSEBACK | 3 / PC

Dates, blue cheese, bacon

BUFFALO CHICKEN | 60

Pickled celery

BEEF SLIDERS | 62

Prime rib, horseradish aioli, crispy onion

AVOCADO TOAST | 58

Sourdough, halloumi, pickled shallot

HOUSE ROLLS | 9 / PC

Shmaltz

CHEESE & CHARCUTERIE BOARD | 28 / PERSON

ENHANCEMENTS

FOR THE TABLE

OYSTERS | 4-4.75 EACH

FRITES | 10

CAVIAR WITH FIXING | 180 - 30 GRAMS

50OZ PORTERHOUSE STEAK | 300

STEAK ADD-ONS

PEPPERCORN CRUST | 4

BONE MARROW | 12 PER PIECE

INDIVIDUAL PLATES

ADD BLACK TRUFFLE | 9 PER GRAM

CAVIAR | 7.5 PER GRAM





EVENT INFORMATION & POLICIES



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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

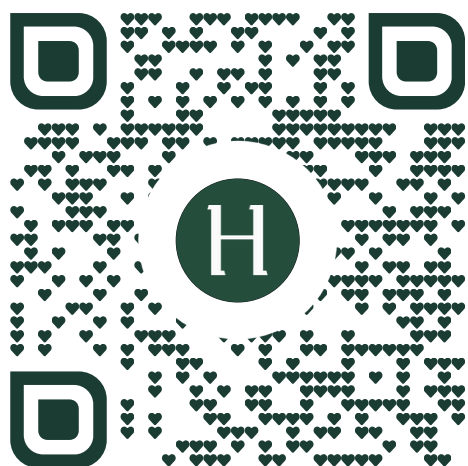
- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation within 48 hours: \$50 per cancelled guest

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

898 Homer Street
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