

# 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.

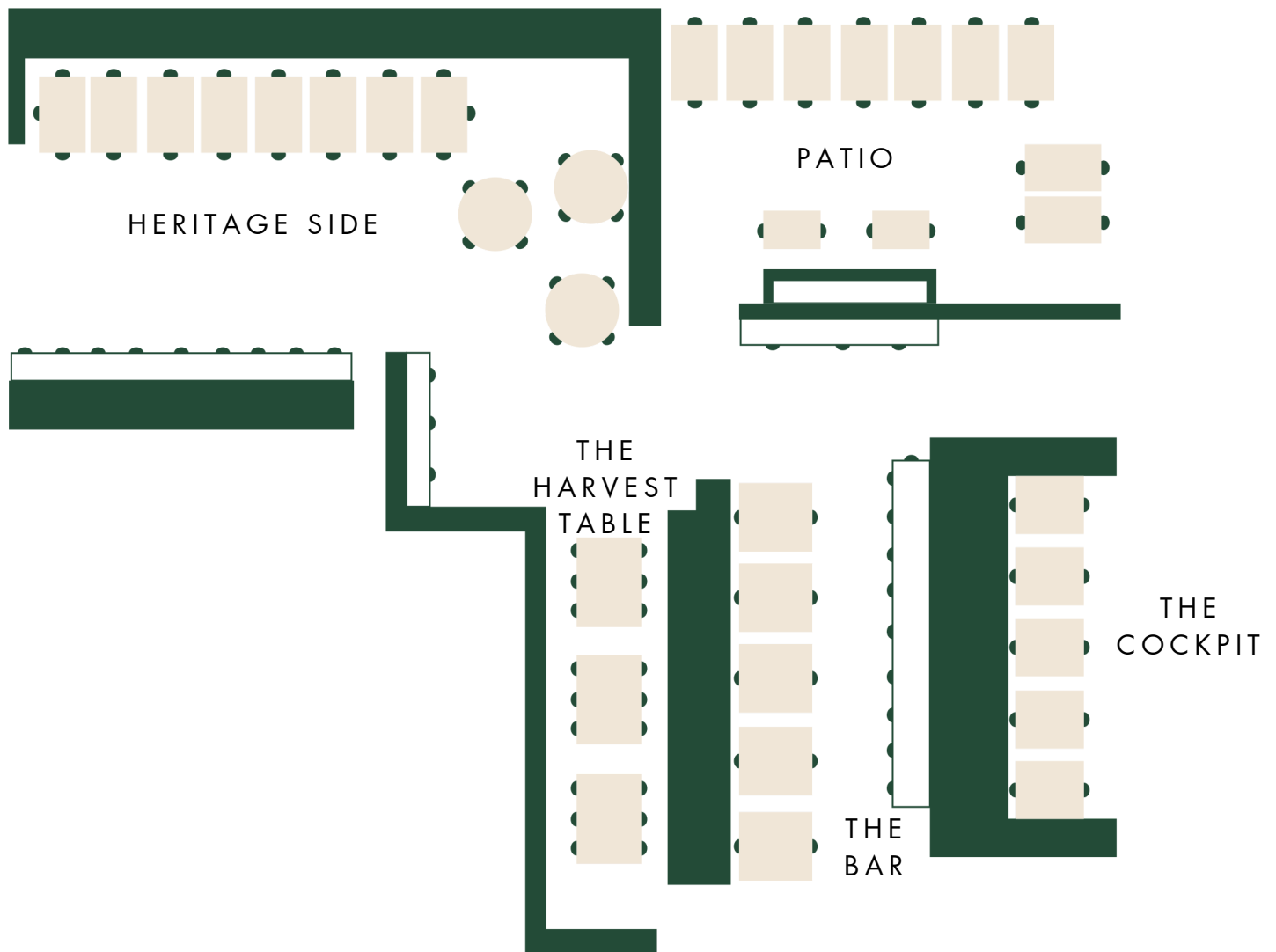
The restaurant features two spaces that consist of an open concept kitchen "Chef's Bar" where one can get up close and personal with the culinary team, a private dining room with reclaimed factory windows, and bespoke seating complemented by antique tiling.

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 Smith 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

# HOMER ST.

CAFE AND BAR



## 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.

### CANAPES

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



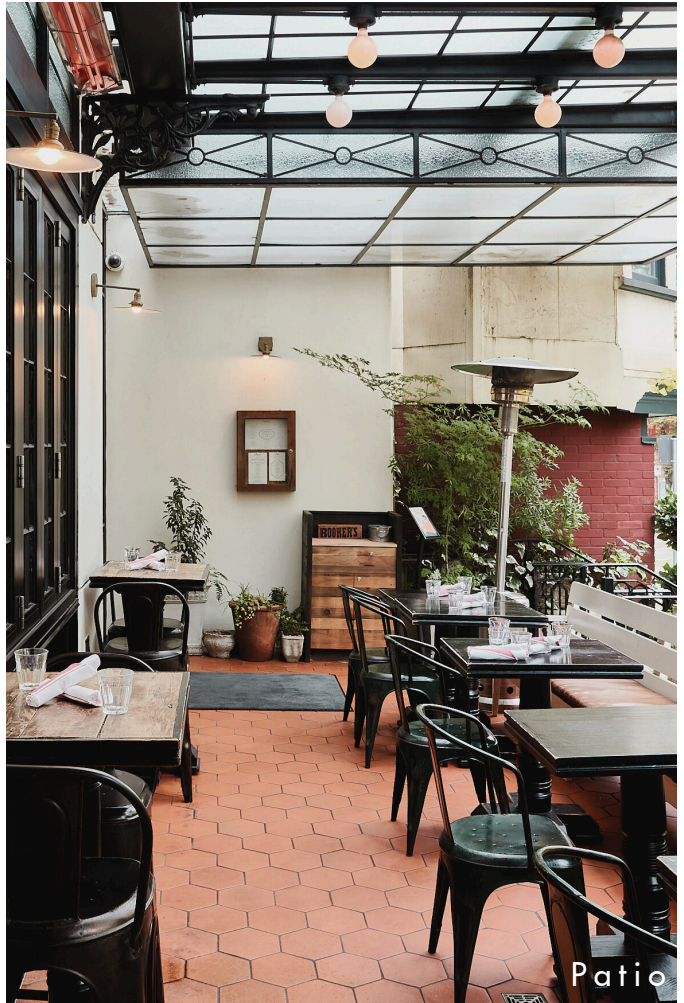
The Bar & Lounge



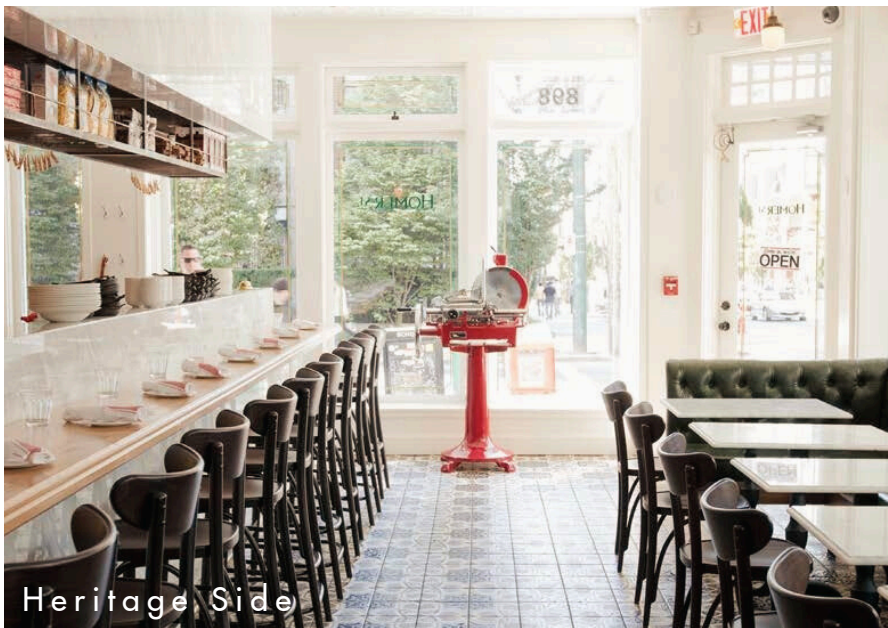
The Harvest Area



The Cockpit



Patio



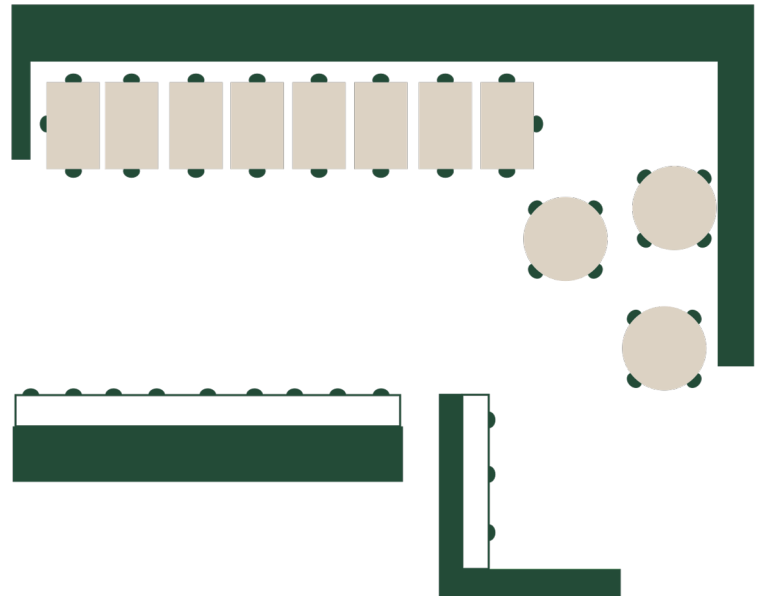
Heritage Side

# HERITAGE SIDE

HOMER ST.  
CAFE AND BAR

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

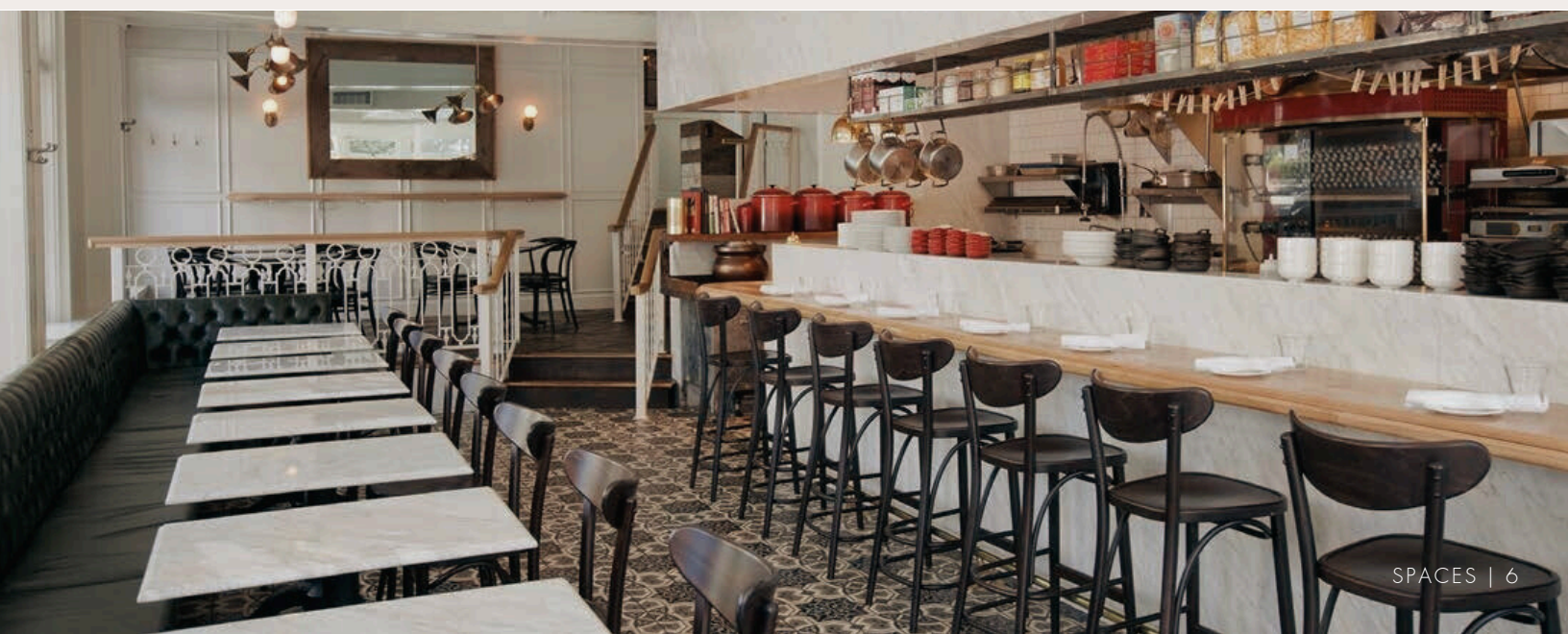
Reception Style - 50

## PRICING

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

## CANAPES

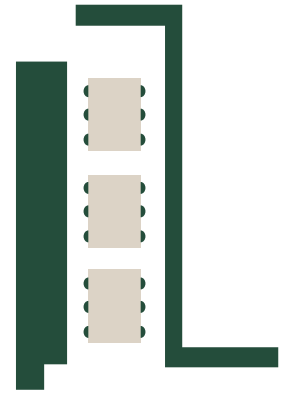
We will design custom canapes for any sized event. Our chefs will create a menu for your specific function.





## THE LONG TABLE

The Long 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.

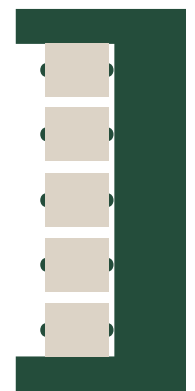


*CAPACITY*  
18 seated



## 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.

## *GROUP MENUS*

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### *FAMILY STYLE MENU \$75*

Our family style menus can be tailored to your event

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#### **TO START**

Stracciatella Toast | sourdough, pistachio, honey

&

Asparagus | grilled & chilled asparagus, cured egg yolk,  
grainy mustard dressing

#### **MAINS**

The Full Monty | rotisserie chicken, baby back ribs & rotisserie  
brisket, cornbread, caesar salad, coleslaw, macaroni salad,  
Alabama white sauce, gravy, HSCB hot sauce

#### **DESSERT**

Traditional Butter Tart | Devonshire cream

## *GROUP MENUS*

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### *PRE-SET MENU \$85*

Choice of one item from each course

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#### TO START

Caesar Salad | gem lettuce, Grana Padano, crispy chicken skin,  
roasted garlic dressing

or

Chicken Wings | salt & pepper, buttermilk ranch

#### MAINS

Roasted Sablefish | potato gnocchi, stinging nettle nage,  
crispy pancetta, asparagus

or

Rigatoni Alla Vodka | San Marzano, crema, Pecorino

or

Half Rotisserie Chicken | chicken gravy & fries

#### DESSERT

Traditional Butter Tart | Devonshire cream

or

Rhubarb Parfait | lemon curd, cardamon shortbread,  
whipped mascarpone

## GROUP MENUS

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### PRE-SET MENU \$95

Choice of one item from each course

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#### TO START

Stracciatella Toast | sourdough, pistachio, honey

or

Steak Tartare | smoked crème fraiche, Farmhouse clothbound cheddar, tater tots

#### MAINS

Roasted Sablefish | potato gnocchi, stinging nettle nage, crispy pancetta, asparagus

or

Baby Back Ribs | mustard BBQ sauce, HSCB cabbage slaw, cornbread

or

Bistro Filet | Pont Neuf potato, sauce de jour

#### DESSERT

Traditional Butter Tart | Devonshire cream

or

Rhubarb Parfait | lemon curd, cardamon shortbread, whipped mascarpone

## GROUP MENUS

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### PRE-SET MENU \$110

Choice of one item from each course

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#### TO START

Stracciatella Toast | sourdough, pistachio, honey

or

Steak Tartare | smoked crème fraîche, Farmhouse clothbound cheddar, tater tots

#### MID COURSE

Albacore Tuna Crudo | chili, peanut, cucumber, coriander

or

Asparagus | grilled & chilled asparagus, cured egg yolk, grainy mustard dressing

#### MAINS

Roasted Sablefish | potato gnocchi, stinging nettle nage, crispy pancetta, asparagus

or

Rigatoni Alla Vodka | San Marzano, crema, Pecorino

or

Bistro Filet | Pont Neuf potato, sauce de jour

#### DESSERT

Traditional Butter Tart | Devonshire cream

or

Rhubarb Parfait | lemon curd, cardamon shortbread, whipped mascarpone

## 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](mailto: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

\$70 Family Style

\$80 Pre-Set

\$90 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 \_\_\_\_\_