Pacific Institute of Culinary Arts is located at the entrance of Granville Island, Vancouver’s urban oasis for food and culture. For more than twenty years, we have consistently ranked as one of the Canada’s best culinary education centres for food and wine.

Our team of globally experienced chefs and dedicated event planners can create a wide selection of culinary experiences for home cooks, friend and family groups, corporate teams and food industry professionals. We offer event space to accommodate parties from 8 to 80 people in our action packed kitchens, lecture spaces and our on-site marina side restaurant and patio with city and mountain views. Customized guest experiences can range from team competitions to wine focused dinners to one of a kind celebrations. Whatever you can imagine, let us help you design your bespoke event.
HANDS ON COOKING CLASSES:
Join us in the kitchen, roll up your sleeves and learn the fundamentals of cooking. (3 COURSES | APPROX. 3 HOURS)

COOKING DEMONSTRATION “DEMO & DINE”
Do you like to cook, but don’t want to get your hands dirty? Join us for an observation class with our professional chefs, take notes, then sit back and enjoy the show. (3 COURSES | APPROX. 3 HOURS)

IRON CHEF CHALLENGE “THE BLACK BOX” Split into groups, you will be presented with a key ingredient to use in a two course meal – do you have what it takes to cook under pressure? (3 COURSES)

NAILED IT! Pastry and Baking “Expectation vs Reality” replicate our professional chefs pastry masterpiece. (3 COURSES | APPROX. 3 HOURS)

PRESSURE COOKER Plan, shop, and sabotage! Turn your mystery dish into a bidding war and fight for points to win this challenge. Can you think on your feet when your prized ingredient is taken away? (3 COURSES | APPROX. 3 HOURS)

WINE PAIRING ESSENTIALS Learn the basics of food and wine pairing. Small bites accompany each wine (4-6 wines). (APPROX. 2.5 HOURS)

PERFECT PAIRINGS Classics are classic for a reason. Tour a wine region paired with the traditional dishes from that area and discover the magic of the perfect pairing (4-6 wines). (3 COURSES | APPROX. 2.5 HOURS)

WINE & SPIRITS TASTING We would love to create a customized experience for your group! Please inquire.

CHEF’S TABLE Seated in our professional kitchen, enjoy an intimate food and wine experience. (5 COURSES | APPRORX. 4 HOURS)

WEST COAST CULINARY EXPERIENCE
GRANVILLE ISLAND FOOD TOUR Your guide – chefs, certified sommeliers, food writers or food lovers, will reveal the island’s notable artisans and food purveyors. Along the way, you’ll enjoy delicious food samples and learn some interesting facts about the island’s history.

BC WINE TASTING – ENJOY FOUR BC WINES! Our sommelier-led tasting will feature some of the best and most exciting wines from our region.

WEST COAST COOKING DEMO & TASTING Discover various species of salmon, fin fish or shellfish native to this part of the Pacific Ocean. You’ll learn how to select, clean and prepare the freshest fish and seafood from the market.

LUNCH OR DINNER AT BLUE HAT BISTRO Enjoy a 3 course lunch or dinner in our marina-side featuring delicious, market fresh options and daily creations that vary according to the chef’s inspiration.

OUR UNIQUE EXPERIENCES

$135  Lunch per person
$150  Dinner per person
Minimum 8 guests

$100  Lunch per person
$125  Dinner per person
Minimum 10 guests

$115  Lunch per person
$125  Dinner per person
Minimum 12 guests

$100  Lunch per person
$120  Dinner per person
Minimum 8 guests

$110 per person
Minimum 6 guests

$110 per person
Minimum 6 guests

Price on request

$250 per person
Maximum 6 guests

$167 per person
Minimum 6 guests
Maximum 50 guests
A theme will be selected at the time of booking and customized menu will be provided 2 weeks prior to your event to ensure the freshest available ingredients are used. Should you wish to adjust the theme, please provide a minimum of 3 weeks notice.

THEMES
- Pacific Northwest
- Italian
- Thai
- Indian
- Street Food
- Mexican
- Healthy living
- Plant Based
- Holiday Entertaining
- Comfort Food
- Gluten Free/Vegan/Keto Baking
- Soups & Breads
- Brunch
- Seafood
- Canada Coast to Coast
- Pickling/Fermenting/Jamming

Do you have a menu you would like to see added? We’re happy to customize your request with our chef tailored recommendations.
CUSTOMIZE YOUR EXPERIENCE

<table>
<thead>
<tr>
<th>Activity</th>
<th>Per Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife Skills Foundation</td>
<td>per kitchen (30 minutes)</td>
<td>$75</td>
</tr>
<tr>
<td>Champagne Sabering &amp; Toast</td>
<td>per person (minimum 4 guests)</td>
<td>$25</td>
</tr>
<tr>
<td>Blind Wine Challenge (4 wines)</td>
<td>per person</td>
<td>$25</td>
</tr>
<tr>
<td>Molecular Gastronomy at the Bar</td>
<td>per person (includes signature cocktail)</td>
<td>$45</td>
</tr>
<tr>
<td>Granville Island Market Tour</td>
<td>per person</td>
<td>$49</td>
</tr>
<tr>
<td>Charcuterie Board</td>
<td>per person</td>
<td>$8</td>
</tr>
<tr>
<td>Cheese Board</td>
<td>per person (minimum 10 guests)</td>
<td>$15</td>
</tr>
<tr>
<td>Cheese &amp; Charcuterie Board</td>
<td>per person (minimum 10 guests)</td>
<td>$20</td>
</tr>
<tr>
<td>Vegetarian Mezze Platter</td>
<td>per person (minimum 10 guests)</td>
<td>$8</td>
</tr>
<tr>
<td>Oyster Station</td>
<td>per dozen</td>
<td>$36</td>
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<tr>
<td>Lobster</td>
<td>Market price</td>
<td></td>
</tr>
<tr>
<td>Caviar Station</td>
<td>Market price</td>
<td></td>
</tr>
</tbody>
</table>

TAX AND SERVICE CHARGE NOT INCLUDED
WEST COAST CULINARY EXPERIENCE TOUR

Your experience includes a tour of Granville Island and its famous public market, a wine tasting and cooking demo. A three-course menu in our marina-side Blue Hat Bistro will complete your experience!

PREMIUM TOUR $167
GRANVILLE ISLAND FOOD TOUR
Your guide – chefs, certified sommeliers, food writers or food lovers, will reveal the island’s notable artisans and food purveyors. Along the way, you’ll enjoy delicious food samples and learn some interesting facts about the island’s history.

BC WINE TASTING – ENJOY FOUR BC WINES!
Our sommelier-led tasting will feature some of the best and most exciting wines from our region.

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Discover various species of salmon, fin fish or shellfish native to this part of the Pacific Ocean. You’ll learn how to select, clean and prepare the freshest fish and seafood from the market.

LUNCH OR DINNER AT BLUE HAT BISTRO
Enjoy a 3 course lunch or dinner in our marina-side featuring delicious, market fresh options and daily creations that vary according to the chef’s inspiration.

FOODIE TOUR $49
GRANVILLE ISLAND FOOD TOUR
Your guide – chefs, certified sommeliers, food writers or food lovers, will reveal the island’s notable artisans and food purveyors. Along the way, you’ll enjoy delicious food samples and learn some interesting facts about the island’s history.

BC WINE TASTING $49
ENJOY FOUR BC WINES! Our sommelier-led tasting will feature some of the best and most exciting wines from our region.

TAX AND SERVICE CHARGE NOT INCLUDED
CORPORATE MEETINGS

Let us help you host a fun and dynamic event to strengthen your corporate culture.

**OPTION #1**  minimum 8 guests/maximum 20 guests
- Continental breakfast with juice, tea & coffee
- Reception with paired canapés, 4 – 5 canapes per person
- Working lunch (2x salads, 1x soup, bread, sandwiches, and dessert)
- $105 per person

**OPTION #2**  maximum 20 guests
- Continental breakfast with juice, tea & coffee
- Iron Chef Challenge followed by seated lunch (wine pairings included)
- Meal price per person: $145

**OPTION #3**  maximum 6 guests
- Working Lunch Buffet
- Granville Island Tour with one of our Chefs
- Chefs Table Dinner to follow (wine pairings included)
- Meal price per person: $300

**ROOM RENTALS** (8:00am – 12:00pm/8:00am – 6:00pm)
- Half day: $275
- Full day: $400

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TAX AND SERVICE CHARGE NOT INCLUDED
With our experienced team, convenient location, and stunning views, Pacific Institute of Culinary Arts is the perfect place to host your next private event.

**RESTAURANT BUYOUT “MARINA VIEW”**

60 guests seated at tables of 10
80 guests standing reception with passed canapés

**FOOD & BEVERAGE MINIMUMS:** For buyouts, all food and beverages including corkage fees (if applicable) are applied toward the minimum spend.

**JANUARY – OCTOBER**

Monday – Thursday
11am: $2,000 or $60 per person, whichever is greater
5pm: $2,500 or $60 per person, whichever is greater

Friday – Sunday
$3,750 or $70 per person, whichever is greater

**NOVEMBER & DECEMBER**

Monday – Thursday
11am: $4,500 or $80 per person, whichever is greater
5pm: $5,000 or $90 per person, whichever is greater

Friday – Sunday
$6,000 or $110 per person, whichever is greater

**CHEF DESIGNED MENU** (pre-selected courses with vegetarian option)

<table>
<thead>
<tr>
<th>Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Course</td>
<td>$60</td>
</tr>
<tr>
<td>4 Course</td>
<td>$70</td>
</tr>
<tr>
<td>6 Course</td>
<td>$80</td>
</tr>
</tbody>
</table>

Pricing excludes wine pairing – please view our wine list for wine selections. Sommelier suggested wine pairing available.

**ADD ON MENU OPTIONS**

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oyster Shucking Station</td>
<td>per dozen $36</td>
</tr>
<tr>
<td>Cheese &amp; Charcuterie board</td>
<td>$20</td>
</tr>
<tr>
<td>Cheese Board</td>
<td>$15</td>
</tr>
<tr>
<td>Lobster &amp; Caviar</td>
<td>market price</td>
</tr>
<tr>
<td>Signature Cocktail</td>
<td>per person $15</td>
</tr>
<tr>
<td>Sabering &amp; Champagne</td>
<td>per person (minimum 4) $25</td>
</tr>
</tbody>
</table>

**TAX AND SERVICE CHARGE NOT INCLUDED**
FESTIVE MENU BUFFET

NOVEMBER 4 - DECEMBER 30

All buffet lunches include freshly baked rolls and butter, regular and decaffeinated coffee and a selection of regular or herbal teas

BUFFET

Minimum: 20 – 60
$42 per person select 2 salads, 3 hot protein/vegetable, 2 desserts
$52 per person select 3 salads, 3 hot protein and 1 vegetable, 3 desserts
$62 per person select 3 salads, 4 hot protein, 2 vegetable, 3 desserts

SALAD OPTIONS

• Wild rice, Cranberry, Roasted Winter Squash  GF DF V
• Charred Kale with Quinoa, Artichoke and Feta  GF DF V
• Asian Noodle Salad with Pea Shoots and Sesame  V
• Celeriac Waldorf Salad, BC Apples and Candied Walnuts
• Arugula Salad with Dried Apricots and BC Goat Cheese  GF DF V
• Caesar “Wedge Salad” torn Croutons, Lemon Parmesan  V

PROTEIN

• Rosemary Roasted Beef, Crushed Roasted Potatoes, Pan Jus  DF
• Roasted Turkey Roulade, with Dried Apricot Stuffing and Warm Spices
• BC Ling Cod, Miso Sake Glaze, Bok Choy
• Paprika Rubbed Roast pork, with hard BC Apple Cider Jus
• Thyme and Garlic Roasted Lamb Shoulder, Crushed Roasted Potatoes
• BC Planked Salmon with Israeli Style Ratatouille  GF,DF

VEG OPTIONS

• Vegetable Moussaka with Carrot Top Pesto  GF,DF V
• Wild BC Mushroom Pilaf with Tarragon and Quinoa  V
• Smoked Tofu Sweet Sour Stir Fry  V
• Roasted Eggplant with Curried Yogurt and Pomegranate Seeds  GF V

DESSERT OPTIONS

• Seasonal Fruit Verrine
• Matcha Raspberry Pave  GF
• Assorted Holiday Inspired Parisian Macarons
• Chestnut Praline Profiterole
• Mini BC Blueberry Cheesecakes
• Mini Cherry Hazelnut Yule Logs

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TAX AND SERVICE CHARGE NOT INCLUDED

GF - GLUTEN FREE  •  DF - DAIRY FREE  •  V - VEGETARIAN  •  H - HOT
FESTIVE MENU: PLATED

NOVEMBER 4 - DECEMBER 30

All plated meals include freshly baked rolls and butter, regular and decaffeinated coffee and a selection of regular or herbal teas.

Choose one of the following options
$42  choose 1 appetizer or soup/1 entrée/1 dessert
$52  choose 2 appetizers or soup/2 entrées/2 desserts

Minimums: 8 – 60
Groups over 30 preselected menus are required 72 hours in advance
Most dietary restrictions accommodated

APPETIZERS/SALADS

SOUPS
• Roasted golden BC beets and fennel  GF DF V
• Winter squash puree with warm spices and pumpkin seed butter  GF DF V

SALADS
• Heritage greens salad lemon parmesan dressing  GF V
• “Panzanella” salad, oven roasted tomatoes, marinated bocconcini, torn croutons, fresh basil  V

ENTREES OPTIONS
• Pan seared BC ling cod with vanilla roasted winter vegetables
• Butter basted chicken breast, white wine tarragon sauce with wild BC mushrooms GF,
• New York striploin with green pepper corn sauce with vanilla roasted winter vegetables
• Oven fired turkey roulade with sundried apricot stuffing, vanilla roasted winter vegetables
• Winter Squash and ricotta di campagna cannoli, brown butter, sage, and walnuts
• Brothy beans, with Charred kale and rappini, with wild mushrooms and herbs  GF

DESSERTS
• Mont blanc choux bun, roasted chestnuts, vanilla crème chestnut vermeccelli
• Santa belly, kirsch cream, chocolate mousse, preserved cherries
• Salted caramel and chocolate tart
• Raspberry pistachio sorrento, pistachio sponge, raspberry gelee  GF

TAX AND SERVICE CHARGE NOT INCLUDED
GF - GLUTEN FREE  •  DF - DAIRY FREE  •  V - VEGETARIAN  •  H - HOT
FESTIVE MENU: PASSED CANAPÉ RECEPTION

NOVEMBER 4 - DECEMBER 30

All plated meals include freshly baked rolls and butter, regular and decaffeinated coffee and a selection of regular or herbal teas.

Based on 3 pieces per person
$20 per person - select 3 options
$25 per person - select 4 options
$30 per person - select 5 options

LAND
• Sweet & Spicy Thai Basil Tofu with Cucumber Ribbons •
• Grilled Cheese Mini Sandwiches with Red Pepper & Tomato Coulis •
• Eggplant, Tomato & Mint Bruschetta •
• Tomato Basil Avocado Toast with Balsamic Reduction •
• Wild Mushroom Tartlet with Gruyere and Arugula Pesto •
• Spiced Cauliflower Florets and Grilled Challah with Tahini Sauce •
• Roasted Vegetable Tostada with Coriander, Lime & Avocado •
• Spring Pea & Parmesan Arancini with Roasted Red Pepper & Sherry Sauce •
• Camembert Stuffed Crimini Mushroom with Caramelized Onion Jam •

SEA
• Seared Salmon with Crispy Nori & Wasabi Aioli •
• Prawn & Chive Wonton with Ginger Soy Sauce •
• Smoked Salmon, Cream Cheese Whip, Fresh Dill & Capers on Grilled Crostini •
• Ling Cod Croquette with Lemon & Herb Aioli •
• Tuna Tataki with Bonito Flakes & Ponzu Sauce •
• Salmon Tataki with Toasted Nori, Tobiko & Yuzu •
• Seared Scallops & Pancetta Crisp with Grapefruit Beurre Blanc •

SWEET
• Seasonal verrine •
• Matcha raspberry pave •
• Assorted holiday inspired Parisian macarons •
• Chestnut praline profiteroles •
• Mini BC blueberry cheesecakes •
• Moni cherry hazelnut yule logs •

TAX AND SERVICE CHARGE NOT INCLUDED.

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • H - HOT
FESTIVE MENU: PLATTERS & SPREADS
NOVEMBER 4 - DECEMBER 30

Minimum of 12 persons

CHEESE PLATTER
• 1 aged/hard, 1 soft, 1 blue and 1 goat cheese (can be customized)
• Includes crostini, honey and/or seasonal fruit jam, and roasted nuts
  Starts at $6 per person | minimum of 10 people

MEZZE PLATTER
• House made baba ghanoush, artichoke dip, hummus and tzatziki
• Assortment of olives and feta cheese
• Includes pita bread
  Starts at $7 per person | minimum of 10 people

CHARCUTERIE PLATTER
• Assorted salamis and cured meats (a minimum of three varieties, such as Prosciutto di Parma, Genoa salami, Calabrese, Sopressata, Capicolo, etc.)
• Olives and crostini
  Starts at $8 per person

CUSTOMIZED OFFERINGS AVAILABLE
TAX AND SERVICE CHARGE NOT INCLUDED
POLICIES

EVENT AND RESTAURANT BOOKINGS
A 50% deposit of the total estimated cost of your event will be taken to secure your booking at the time of signing the contract to confirm your event. A full prepayment is required one month (30 days) in advance based on a food and beverage estimate prepared by the Catering Department. Any additional costs after the event will be invoiced and charged to the credit card on file – this will include an increase in numbers or additional consumption of food/beverage, rentals, and any other required services during your event. Should there be a credit owed, this will be refunded to the credit card on file. Final numbers are due 72 hours prior to the event.

Depending on the menu and services provided, your event may be subject to any of the following: 5% GST, 7% PST, 10% liquor tax, 18% gratuity on food & beverage.

Regardless of your chosen payment option, a signed credit card authorization form will be kept on file.

Should event need to be adjusted to a different offering, a request must be made no less than 3 weeks in advance of the event date.

A final guest count must be confirmed 3 working days prior to the event date.

Please note our deposit and cancellation policy below:
For bookings from January 1 - November 14th:
- 6 months in advance: 50% of the deposit will be refunded
- 3 months in advance: 25% of the deposit will be refunded
- 1 month in advance: No deposit refunded

For bookings from November 15th – December 31st:
- 6 months in advance: 50% of the deposit will be refunded
- 3 months in advance: 25% of the deposit will be refunded
- 6 weeks prior to event date: No deposit refunded

FOOD & BEVERAGE MINIMUM FOR BUYOUTS
For buyouts, all food and beverages including corkage fees (if applicable) are applied towards the minimum spend. See buyout rates on page 8.

The event deposit will be deducted from the final bill however does not lower the minimum spend per person. Should the guests not reach the minimum spend stated on the contract, a room charge will be applied to the final bill. This additional charge is non-transferable and cannot be used for future visits.

Service charge is 18% and will be applied to the final invoice.

CORKAGE
We offer corkage for guests who wish to bring their own wine if the wines are not available on our list. Corkage is $30 per bottle (750ml) for sparking & still wines. We do not offer corkage for spirits and fortified wines.

DATE CHANGE
Deposits are transferable with a minimum of 30 days’ notice and the desired date is available for booking. November & December will require 90 days’ notice.

PARKING
For evening events, we have 40 parking spots for our guests’ usage 6 pm onwards. These spots are on a first come first serve basis.

INSURANCE
We do not require additional insurance for standardized bookings.

ATTIRE
For hands on classes, or events taking place in the kitchen area, please note it is highly suggested that flat, closed toe, comfortable shoes are worn. Long hair should be tied up. Please wear clothing appropriate for potential spills/splatters. It is the responsibility of the guest to adhere to these guidelines as Pacific Institute of Culinary Arts is not responsible for any dry cleaning or costs accrued during hands-on classes or time spent in kitchen areas.
BOOKING & EVENT CONTACT

KIMBERLEY CONROY
Director of Corporate Sales & Events
events@picachef.com
604-734-4488