

wildlight

KITCHEN + BAR

GROUP DINING & EVENTS

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WELCOME

Pair your next event or celebration with Chef Warren Chow's culinary celebration of Canada's rich and diverse West coast.

Whether it's a special occasion, work outing, or large family gathering, Wildlight is the perfect choice for group dining. Please find all venue details, menu options and booking policies within this events package. For all other questions, please contact us at info@wildlightrestaurant.ca.

ABOUT WILDLIGHT KITCHEN + BAR

The West Coast of Canada is a place like no other with its long, wild coastline; lush temperate rainforest; and fresh, clean air. The rugged bounty of earth and sea influences every aspect of culture and community.

At Wildlight, Chef Warren Chow celebrates the unique spirit of the West Coast with a menu of modern, all-day dishes crafted with ingredients found close by and in season: fresh Pacific seafood, just-picked produce from UBC Farm, and ethically raised meat from local growers. It's all perfectly paired with handmade, locally inspired cocktails, and beer and wine from select regional producers.

Wildlight is open from morning through night, steps from the forest and the ocean, at UBC's Lel m Village minutes from Vancouver's Point Grey neighbourhood.



LARGE PARTY OPTIONS

We are happy to accommodate a number of different event sizes and set-up needs. For large parties, we have multiple areas within the restaurant that can make desirable venues for semi-private functions.



MAIN DINING AREA

Our main dining area can seat up to 55 guests, with tables of 4-6 guests each.

SUNDAY — THURSDAY
\$7000 ++

FRIDAY & SATURDAY
\$10,000 ++

**Groups over 44 guests in the dining room would be required to book out the entire space for the minimum spend listed.*



THE ATRIUM

Our heated and covered atrium can seat a maximum of 30 guests on one long table or up to 40 guests on smaller tables of 4-8 guests.

DINNER
SUNDAY — THURSDAY
\$4500 ++

FRIDAY AND SATURDAY
\$5500 ++

LUNCH OR BRUNCH
11:00AM- 4:00PM
\$3000 ++



BANQUETTE SEATING

Our banquette tables are just off to the side of our main dining area and can seat a maximum of 22 guests.



FULL RESTAURANT BUY-OUT

Planning for a large crowd or a special event? Wanting to keep your entire event private? We'd be pleased to coordinate with you on a full restaurant buy-out. (Please contact us at your earliest convenience to discuss a full buy-out.) We have some A/V equipment on site and available to use. Please contact us to confirm specific requirements.

Quotes for buyouts are exclusive of any rentals of equipment, decor, or smallwares as required for the group function. We can assist with those rentals, as requested, and costs will be added to the final invoice.



STAND-UP RECEPTIONS OR FAMILY-STYLE DINNER

We are happy to assist in creating a memorable experience for your group. From cocktails and passed canapes, to alluring live action chef stations, to gourmet family-style dinners, we'd be pleased to work with you to curate the event of your dreams within our versatile space.

We can accommodate a maximum of 200 guests for standing reception only.

Please inquire within for pricing.

SEATED EVENTS

We can accommodate a maximum of 95 guests seated inside. (includes seating in dining room and lounge)

Maximum numbers seated will depend on your service, A/V, and presentation requirements.

DINNER

HIGH SEASON (SEPTEMBER – JANUARY)
\$25,000 ++

LOW SEASON (MARCH- SEPTEMBER)
\$20,000 ++

LUNCH

11:00AM-4:00PM

HIGH SEASON (SEPTEMBER – JANUARY)
\$20,000 ++

LOW SEASON (MARCH- SEPTEMBER)
\$15,000 ++



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EXECUTIVE CHEF WARREN CHOW

GROUP DINING MENUS





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EXECUTIVE CHEF WARREN CHOW

LUNCH

2 Course Set Menu — 50pp

FIRST

Smoked Sablefish Chowder

smoked sablefish, surf clams, Dungeness crab, scallops, prawns, double smoked bacon, chive oil

UBC Farms Harvest Greens

roasted shallot vinaigrette, charred grapes, compressed pear, candied walnuts, flax cracker

SECOND

Wildlight Burger

certified angus beef chuck patty, smoked bacon, Monterey jack, Wildlight burger sauce, smoked onion mayo, fried onion, brioche bun

Crispy Tofu Bowl

chili garlic salt, vegan nuoc cham caramel, udon, avocado, edamame, chili cucumber, cashews

Seafood Linguine

smoked salmon, surf clams, prawns, Salt Spring Island mussels, shishito, cherry tomatoes, white wine cream sauce, shaved parmesan

Chicken Sandwich

buttermilk fried chicken, carrot kimchi & red cabbage, kelp tartar sauce, butter lettuce, brioche bun



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EXECUTIVE CHEF WARREN CHOW

LUNCH

3 Course Set Menu — 60pp

FIRST

Smoked Sablefish Chowder

smoked sablefish, surf clams, Dungeness crab, scallops, prawns, double smoked bacon, chive oil

UBC Farms Harvest Greens

roasted shallot vinaigrette, charred grapes, compressed pear, candied walnuts, flax cracker

SECOND

Wildlight Burger

certified angus beef chuck patty, smoked bacon, Monterey jack, Wildlight burger sauce, smoked onion mayo, fried onion, brioche bun

Seafood Linguine

smoked salmon, surf clams, prawns, Salt Spring Island mussels, shishito, cherry tomatoes, white wine cream sauce, shaved parmesan

Crispy Tofu Bowl

chili garlic salt, vegan nuoc cham caramel, udon, avocado, edamame, chili cucumber, cashews

Chicken Sandwich

buttermilk fried chicken, carrot kimchi & red cabbage, kelp tartar sauce, butter lettuce, brioche bun

DESSERT

Lemon Tart

lemon curd, pâte sucrée, torched meringue, macerated berries, powdered raspberry

Basque Cheesecake

Koji honeycomb candy, spiced red wine reduction, sesame tuile

Riverstone

goat cheese and apple mousse, granny smith compote, joconde biscuit, cider caramel, apple gel



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EXECUTIVE CHEF WARREN CHOW

DINNER

3 Course Set Menu — 72pp

FIRST

Smoked Sablefish Chowder

smoked sablefish, surf clams, Dungeness crab, scallops, prawns, double smoked bacon, chive oil

UBC Farms Harvest Greens

roasted shallot vinaigrette, charred grapes, compressed pear, candied walnuts, flax cracker

SECOND

Farmcrest Chicken

pan-roasted chicken breast, lemon & thyme polenta, seasonal vegetables, mustard seed jus

Seafood Linguine

smoked salmon, surf clams, prawns, Salt Spring Island mussels, shishito, cherry tomatoes, white wine cream sauce, shaved parmesan

Mushroom Risotto

mixed forest mushrooms, roasted sunchokes, parmesan crisps, brown butter gremolata, chive oil

DESSERT

Lemon Tart

lemon curd, pâte sucrée, torched meringue, macerated berries, powdered raspberry

Basque Cheesecake

Koji caramel, spiced red wine reduction, sesame tuile

Riverstone

goat cheese and apple mousse, granny smith compote, joconde biscuit, cider caramel, apple gel



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EXECUTIVE CHEF WARREN CHOW

DINNER

3 Course Set Menu — 85pp

FIRST

Smoked Sablefish Chowder

smoked sablefish, surf clams, Dungeness crab, scallops, prawns, double smoked bacon, chive oil

UBC Farms Harvest Greens

roasted shallot vinaigrette, charred grapes, compressed pear, candied walnuts, flax cracker

Grilled Beet and Burrata Salad

fresh Burrata cheese, heritage greens, endive, shaved fennel, dill crème fraiche, compressed apples, roasted hazelnut, chervil powder

SECOND

Farmcrest Chicken

pan-roasted chicken breast, lemon & thyme polenta, seasonal vegetables, mustard seed jus

Seared Hokkaido Scallop

pan-seared Hokkaido scallops, lobster truffle risotto, preserved lemon, paprika oil, squid ink tuile

Gindara Sablefish

black pepper jam glazed, mustard stem lo bak go, charred scallion, dashi emulsion

Seasonal Risotto

seasonal accompaniments, brown butter gremolata, parmesan tuile

DESSERT

Lemon Tart

lemon curd, pâte sucrée, torched meringue, macerated berries, powdered raspberry

Basque Cheesecake

Koji caramel, spiced red wine reduction, sesame tuile

Riverstone

goat cheese and apple mousse, granny smith compote, joconde biscuit, cider caramel, apple gel

Replace the Scallop option in second course with Steak Frites for additional \$15.00/ person



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EXECUTIVE CHEF WARREN CHOW

DINNER

4 Course Set Menu — 95pp

TO SHARE

Wildlight Pescatarian Board

house-made salmon pastrami, trout merguez sausage, uni paté, smoked cod rilette, crab claws, pickled sea asparagus, smoked olives, pappadum, nori cracker

SECOND

Smoked Sablefish Chowder

smoked sablefish, surf clams, Dungeness crab, scallops, prawns, double smoked bacon, chive oil

Kale Caesar Salad

house-made dressing, fried sourdough crouton, burnt lemon, shaved parmesan

Grilled Beet and Burrata Salad

fresh Burrata cheese, heritage greens, endive, shaved fennel, dill crème fraiche, compressed apples, roasted hazelnut, chervil powder

Tuna Tartar

albacore tuna, spicy cucumber, avocado, ponzu & citrus vinaigrette, ikura, coriander, nori rice cracker

THIRD

Fraser Valley Duck

aged Fraser Valley duck breast, confit leg croquette, carrot puree, Dijon spaetzle, orange marmalade glazed vegetables, pickled chanterelles, duck jus

Gindara Sablefish

black pepper jam glazed, mustard stem lo bak go, charred scallion, dashi emulsion

Kale Radiatori

fresh extruded semolina pasta, basil pesto, sundried tomato, farmer's vegetables, feta

Seared Hokkaido Scallop

pan-seared Hokkaido scallops, lobster truffle risotto, preserved lemon, paprika oil, squid ink tuile

DESSERT

Lemon Tart

lemon curd, pâte sucrée, torched meringue, macerated berries, powdered raspberry

Basque Cheesecake

Koji caramel, spiced red wine reduction, sesame tuile

Riverstone

goat cheese and apple mousse, granny smith compote, joconde biscuit, cider caramel, apple gel

Replace the Scallop option in third course with Steak Frites for additional \$15.00/ person

THANK YOU FOR CONSIDERING WILDLIGHT KITCHEN + BAR TO HOST YOUR EVENT!

Please note, once booked, your group reservation times are in place to ensure that service and food execution for large parties and other diners in the restaurant is seamless and uncompromised. We are not able to change or modify these reservation times without adequate notice.

GROUP DINING POLICIES

BOOKING

Reservations are not considered final until receipt of deposit. Deposits are outlined within the policy.

The final guaranteed number of guests is required seventy-two (72) hours in advance of the function date.

The final confirmed number of guests will be considered guaranteed for your reservation. Your credit card may be charged for the final number of confirmed guests, even if guarantees are not met.

LIQUOR SERVICE

Let our Wine Director choose your wine pairings from our Award-Winning Wine List!
Our last call for alcohol during any function is 11:30pm, according to our liquor license.

We do not allow outside liquor to be brought in for large groups. If you have specific liquor or wine you'd like to offer your group, we will purchase this in advance for you, if possible, using our liquor license.

Exclusive to large groups:

Add on a welcome cocktail at \$15.00/ person, or choose some of our shareable pitchers. Add a digestif, an after dinner drink, or an amaro or liqueur for \$10.00/ person.



SERVICE CHARGES & SET MENUS

For parties of six (6) or more, we will add a 20% service charge to the final bill. For parties of twelve (12) or more, we will add a 20% service charge to the final bill. Groups will be required to choose one of the set menu options for their group.

DEPOSITS & PAYMENT

A deposit of 50% of the set menu price multiplied by the number of attendees will be taken over the phone at the time of confirming your booking. This amount will then be applied to your bill on the night of the dinner. (For example, if you have a reservation for twenty (20) guests for a lunch with the \$50 set menu option, a deposit of \$500 will be required at time of booking, later applied to the cheque total on event day).

For parties of six (6) or more, we have a one (1) bill policy. We thank you for your understanding.

All food and beverage must be paid in full at the end of your function on the date of the event by method agreed upon.

MINIMUM SPENDS

Please note that all parties are required to meet the minimum spend as outlined, which is determined by the date, time and space booked.

Minimum spend does not include applicable taxes or service charges.

GROUP DINING POLICIES CONTINUED

If minimum spends are not reached, the remaining amount will be charged to the final bill as a room rental fee.


CANCELLATIONS

We understand that plans change but late cancellations can have a major impact on our business. Please contact us as soon as you know you may need to cancel. Our standard cancellation policies are:

Cancellations with less than fifteen (15) days notice will be charged 50% of the paid deposit.

- Cancellations with less than seven (7) days notice will be charged 100% of the paid deposit.
- Deposits for large groups of forty (40) or more guests or for holiday parties (large party events between November 15-December 23), will not be refunded.





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