



RUNDLE
BAR

CELEBRATE IN STYLE!

Whether it's a quiet moment before dinner or home to an unforgettable after party, Rundle Bar is THE place to celebrate!

SIDECAR ROOM

The Sidecar room is the perfect spot for your guests to sit back and unwind in style.

Capacity

22 guests seated with reception stations
50 guests standing with reception stations
Max 3 stations, unlimited tray passed

Food & Beverage Minimum Spend - 4 Hour Rental
\$1,500 | All year | \$120 Per Additional Hour





UPPER RUNDLE BAR

HAVE THE WHOLE BAR TO YOURSELF!

The Upper Rundle Bar offers you a dedicated bar for your guests, mixed seating with counter seats, plush couches and space for guests to gather, all while looking down on the busy bar below

Capacity

46 guests seated with reception stations

75 guests standing with reception stations

Max 6 stations

Food & Beverage Minimum Spend - 4 Hour Rental

\$3,000 | All Year | \$120 Per Additional Hour

RUNDLE
BAR

STATIONED ITEMS (PRICED PER PERSON)

CHILLED CANADIAN OYSTERS

horseradish + yuzu mignonette + house hot sauce 24

DIM SUM

shrimp hargow + pork and shrimp sui mai 26
pork dumplings + rice paper roll + soba noodle salad
pickled cucumbers + crunchy chili oil

RUNDLE MEZZE

roasted red pepper dip + feta + sundried tomato 24
crudite + hummus + green goddess + naan + lavash

CHEESE & CHARCUTERIE

selection of artisan cheese and cured meats 28
fresh and dried fruits + nuts + jam
pickled vegetables + house baked bread

SEAFOOD PLATEAU

poached prawns + snow crab + lobster tail 45
scallop ceviche + tuna tartare + oysters
sourdough + drawn butter + mignonette
lemon + cocktail sauce

DESSERT STATION (PRICED PER PERSON)

THE RUNDLE OGC! (OOOEY, GOOEY COOKIE)

milk chocolate sauce + dulce de leche 18
toasted coconut + waffle cone pieces + cherries
dark chocolate

TRAY PASSED (PRICED PER DOZEN)

HOT ITEMS

OYSTER MUSHROOM TEMPURA

nori + ranch dip 64

PULLED PORK SLIDER

pickles + cabbage + gold BBQ sauce 76

LEMONGRASS CHICKEN

bao bun + hoisin + lemongrass aioli + papaya salad 78

OCTOPUS TOSTADA

salsa veracruzana + cilantro 82

COLD ITEMS

HAMACHI CROUDO

white shoyu + citrus 86

ROASTED BEET

cashew crema + romesco 72

NORDIC SHRIMP SALAD

avocado + rye 84

BISON TARTARE

haskap + endive 88

FAMILY-STYLE MENU

75 per person

BRANT LAKE WAGYU CARPACCIO

gold label + haskap berry + pickled mushrooms
horseradish + crème fraîche + hickory sticks

BEETROOT TARTARE

cashew crema + romesco + beet chips + fresno

NORDIC SHRIMP SALAD

bib lettuce + avocado + lemon dill

VEGETABLE CRUDITÉS

roasted red pepper dip + pita + lavash

CHILI PORK DUMPLINGS

black vinegar + crispy garlic + fried leek

HERILOOM TOMATO FLATBREAD

mozzarella + mushroom + chimichurri

THE RUNDLE OGC! (OOOEY, GOOEY COOKIE)

UPPER RUNDLE BAR COUNTER (PRICED PER PERSON)

85 per person (minimum of 30 guests)

CHEESE & CHARCUTERIE

selection of artisan cheese and cured meats
fresh and preserved fruits + marcona almonds + jam
pickled vegetable + house baked bread

RUNDLE MEZZE

roasted red pepper dip + feta + sundried tomato
crudite + hummus + green goddess + pita chips + lavash

DIM SUM

shrimp hargow + pork and shrimp sui mai
pork dumplings + rice paper roll + soba noodle salad
pickled cucumbers + crunchy chili oil

STRIPLOIN LETTUCE WRAP

bib lettuce + avocado + chimichurri + pickled onion

BEETROOT TARTARE

cashew crema + romesco + beet chips + fresno

BRANT LAKE WAGYU CARPACCIO

gold label + haskap berry + pickled mushrooms
horseradish + crème fraîche + hickory sticks

ADD RUNDLE'S RAW BAR - 50

**Stations include chef attendant for 2 hours*

**100 per additional hour*

poached selva prawns + snow crab + lobster tail
scallop ceviche + tuna tartare + oysters + sourdough
drawn butter + mignonette + lemon

ADD POKE STATION - 30

sushi rice + salmon + marinated tofu + avocado + carrots
edamame + cucumber + green onion + radish + condiments

