YELLOW DOOR

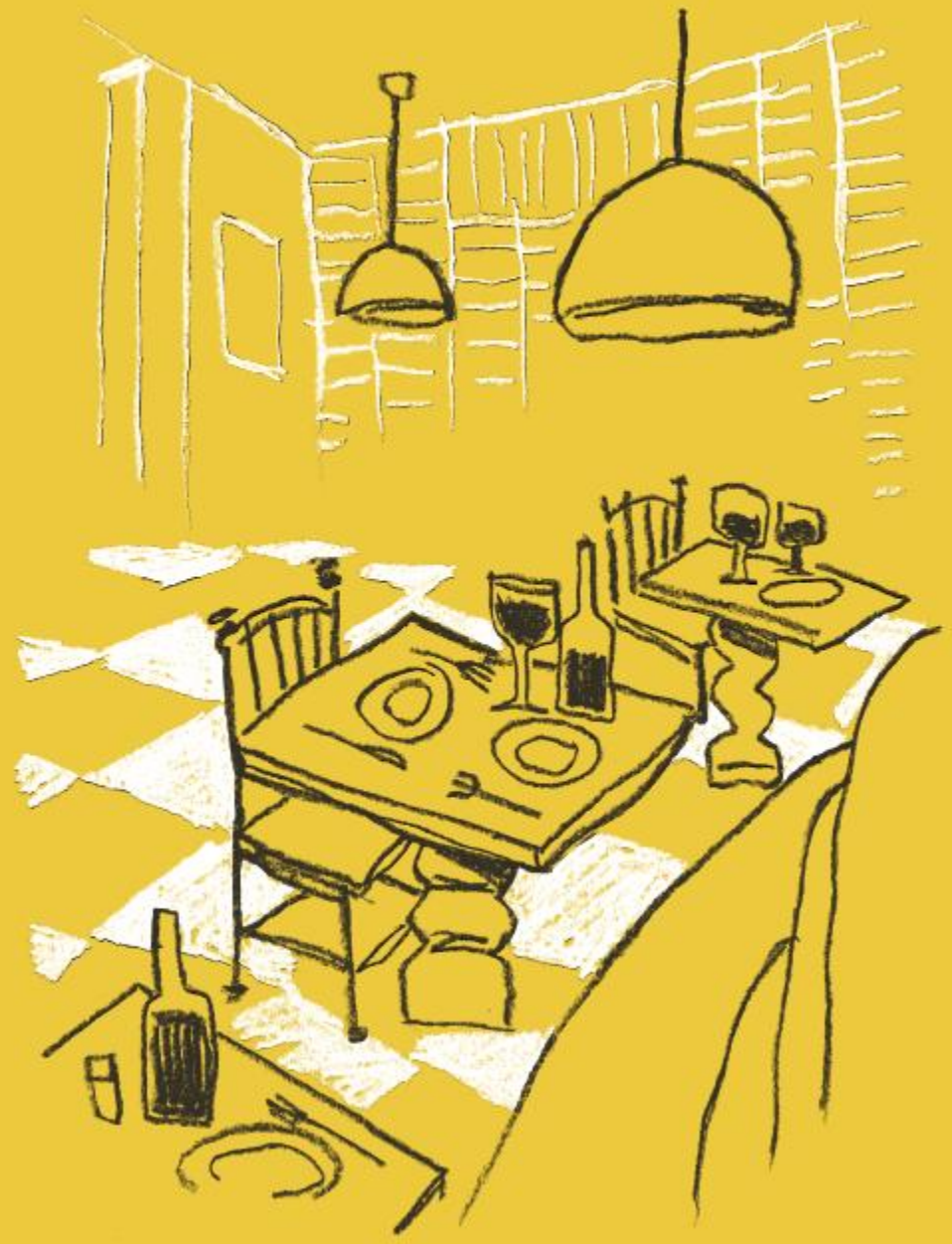
CONTEMPORARY BISTRO

EST. 2013

EVENT MENU

2026

Content



Reception

HOT CANAPES

Minimum order of 1 dozen, price per dozen

Mini Wild Mushroom Flatbreads | Basil Pesto | Bocconcini (V)	**$42**
Sun-dried Tomato Arancini | Basil Aioli | Pecorino (V)	**$44**
Peppercorn Braised Short Rib Yorkie | Horseradish Aioli	**$52**

COLD CANAPES

Minimum order of 1 dozen, price per dozen

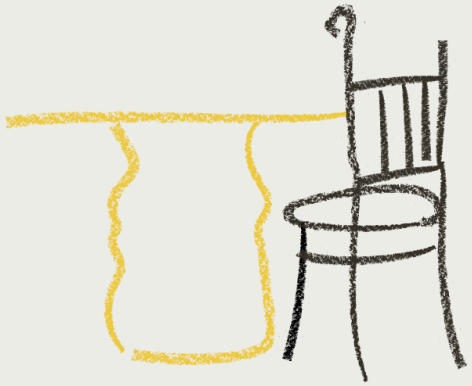
Prawn & Bay Scallop | Grilled Tomatillo Cocktail Sauce (GF, DF)	**$48**
AAA Beef Tenderloin Tartare | Sous-Vide Egg Yolk | House Mustard | Potato Chip (GF, DF)	**$50**
Tuna Niçoise | Confit Egg Yolk | Pickled Green Bean | Seared Albacore | Petite Greens	**$50**
Rougié Duck Liver Mousse | Cognac Flambéed Shallot | Lavash Cracker	**$52**

TO GRAZE

GRILLED VEGITABLE BOARD **$16 per guest**
warm assorted seasonal vegetables with house-made hummus & assorted pickles

CHEESE BOARD **$18 per guest**
local and imported cheeses, house crackers and snapbreads, jams

CHARCUTERIE BOARD **$18 per guest**
selection of house-made terrines and pâté, locally cured meats, mustards, pickles



Lunch Menus

$45 PER GUEST

APPETIZER

CHEF'S SOUP DE JOUR

seasonal and locally inspired

ENTRÉE

CHARRED BROCCOLI CAESAR

guanciale, fried garlic, pecorino, crispy capers, Calabrian dressing

or

STEAK FRITES

grilled flank steak, café de paris butter, twice-cooked fries, peppercorn jus

or

PEA PESTO CANESTRINI

marinated artichoke, sun-dried tomato, spinach

DESSERT

POACHED PEAR

vanilla bean syrup-poached pear, caramel sauce, rosemary chocolate soil

$55 PER GUEST

APPETIZER

CHEF'S SOUP DE JOUR

seasonal and locally inspired

or

CHARRED BROCCOLI CAESAR

guanciale, fried garlic, pecorino, crispy capers, calabrian dressing

ENTRÉE

PEA PESTO CANESTRINI

marinated artichoke, sundried tomato, spinach

or

TUNA POWERBOWL

ahi tuna, avocado, sesame emulsion, prawn crackers

or

STEAK FRITES

grilled flank steak, café de paris butter, twice cooked fries, peppercorn jus

DESSERT

POACHED PEAR

vanilla bean syrup-poached pear, caramel sauce, rosemary chocolate soil

Dinner Menus

APPETIZER

DEEPWATER ARTISAN GREENS

marinated cucumber, radish, pickled red onion, cabbage, miso grapefruit dressing

$70 PER GUEST

ENTRÉE

PEPPERCORN MÉLANGE BRAISED SHORT RIB

pomme purée, seasonal roasted vegetable, red wine jus

or

HERB ROASTED CHICKEN BREAST

celeriac purée, confit fingerling potato, seasonal vegetable, poultry jus

or

PEA PESTO CANESTRINI

marinated artichoke, sun-dried tomato, spinach

DESSERT

POACHED PEAR

vanilla bean syrup-poached pear, caramel sauce, rosemary chocolate soil

Dinner Menus

$80 PER GUEST

APPETIZER

DEEPWATER ARTISAN GREENS

marinated cucumber, radish, pickled red onion, cabbage, miso grapefruit dressing

or

FRENCH ONION SOUP

red wine braised short rib, sourdough, gruyère

ENTRÉE

PEPPERCORN MÉLANGE BRAISED SHORT RIB

pomme purée, seasonal roasted root vegetable, red wine jus

or

HERB ROASTED CHICKEN BREAST

celeriac purée, confit fingerling potato, seasonal vegetable, poultry jus

or

SUN-DRIED TOMATO RADIATORI

marinated artichoke, spinach, pecorino

DESSERT

PISTACHIO BASQUE CHEESECAKE

puff pastry, lemon curd

Dinner Menus

$90 PER GUEST

FIRST COURSE

CHARRED BROCCOLI CAESAR

guanciale, fried garlic, pecorino, crispy capers, calabrian dressing ***or***

FRENCH ONION SOUP

red wine braised short rib, sourdough, gruyère

SECOND COURSE

ROUGIÉ DUCK LIVER MOUSSE

cognac flambéed shallot, lavash cracker

ENTRÉE

SEARED STRIPLOIN

café de paris, pomme de terre, deepwater farms arugula, veal jus ***or***

GRILLED CHICKEN BREAST

preserved lemon risotto, sautéed kale, grilled zucchini ***or***

SUN-DRIED TOMATO RADIATORI

marinated artichoke, spinach, pecorino

DESSERT

PISTACHIO BASQUE CHEESECAKE

puff pastry, lemon curd ***or***

POACHED PEAR

vanilla bean syrup-poached pear, caramel sauce, rosemary chocolate soil

Beverage Menu

COCKTAILS

SLOE 'N LAZY **$15**

bombay bramble, sloe gin, pomegranate molasses, lemon, lambrusco

FORTUNE TELLER **$15**

bacardi 4 year, peach liqueur, grapefruit, lime, orgeat, nutmeg

ESPRESSO PEAR MARTINI **$17**

grey goose la poire, poire williams, cold brew, balsamic reduction

BEER | CIDER

JASPER CRISP PILSNER **$11**

CABIN "SUNSHINE RAIN' IPA **$11**

88 "HAMMERPANTS" WEST COAST PALE ALE **$11**

Beverage Menu

WINE

WHITE	GLASS(6OZ)	BOTTLE
HOUSE WHITE	$14	$55
WEINGUT FREY FEINHERB RIESLING	$15	$60
OPAWA PINOT GRIS	$16	$63
DOMAINE VENTOURA PETIT CHABLIS	$21	$83

ROSÉ | SPARKLING

HOUSE ROSÉ	$14	$55
HOUSE SPARKLING	$11	$55
ANTECH CRÉMANT DE LIMOUX EMOTION ROSÉ	$20	$98

RED

HOUSE RED	$14	$55
DOMAINE GIRARD PINOT NOIR	$16	$63
DOMAINES CHERMETTE GRIOTTES BEAUJOLAIS	$16	$63
ARRAYÁN SELECCIÓN BLEND	$19	$80

General Information

MENU SELECTIONS:

- In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event. A $10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than noon 3 business days prior to the event date.
- All food and beverage items will be provided by Yellow Door Bistro. Please advise your Event Manager of any thoughts that you may have. Our Chef encourages dialogue for your menu design.

ALLERGENS & DIETARY RESTRICTIONS:

Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.

- GF = Gluten Free
- DF = Dairy Free
- V = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)

TAXES AND GRATUITIES:

- All food prices are subject to applicable federal and provincial taxes unless otherwise stated. An eighteen percent (18%) service charge is applied to all food and beverage and is GST applicable.

GUARANTEED NUMBER:

- For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than noon 3 business days prior to the event date. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.
- Yellow Door Bistro will do its best to accommodate increase in numbers; however, we reserve the right to make substitutions where necessary.

STATUTORY HOLIDAYS:

- A 15% surcharge will apply to all food and beverage on all Canadian statutory holidays

CONTACT US:

- By email at yellowdoor@hotelarts.ca.
- By phone at 403-206-9585

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