



ELISA

PRIVATE DINING & EVENTS



9.47

PLANNING YOUR EXPERIENCE

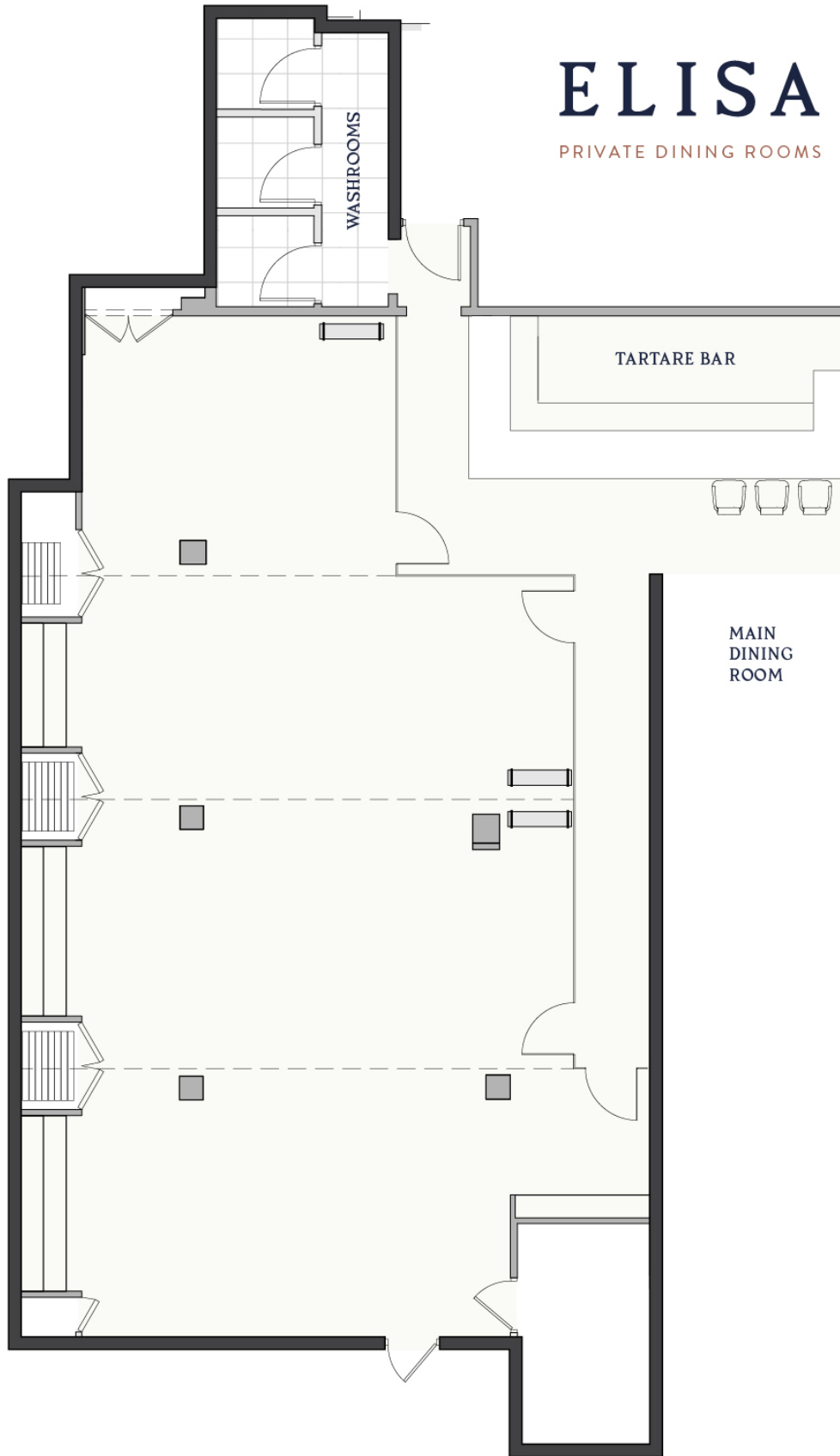
Located in the heart of historic Yaletown in Vancouver, Elisa offers elegant private dining spaces suitable for any occasion. Accommodating groups of up to 85, we offer four unique rooms with retractable wooden walls that allow our guests to customize the space to meet their individual needs.

Our contemporary design and state-of-the-art audio visual capabilities set the stage for Executive Chef Andrew Richardson's signature menu creations. Events Manager Cara Dunlop and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.



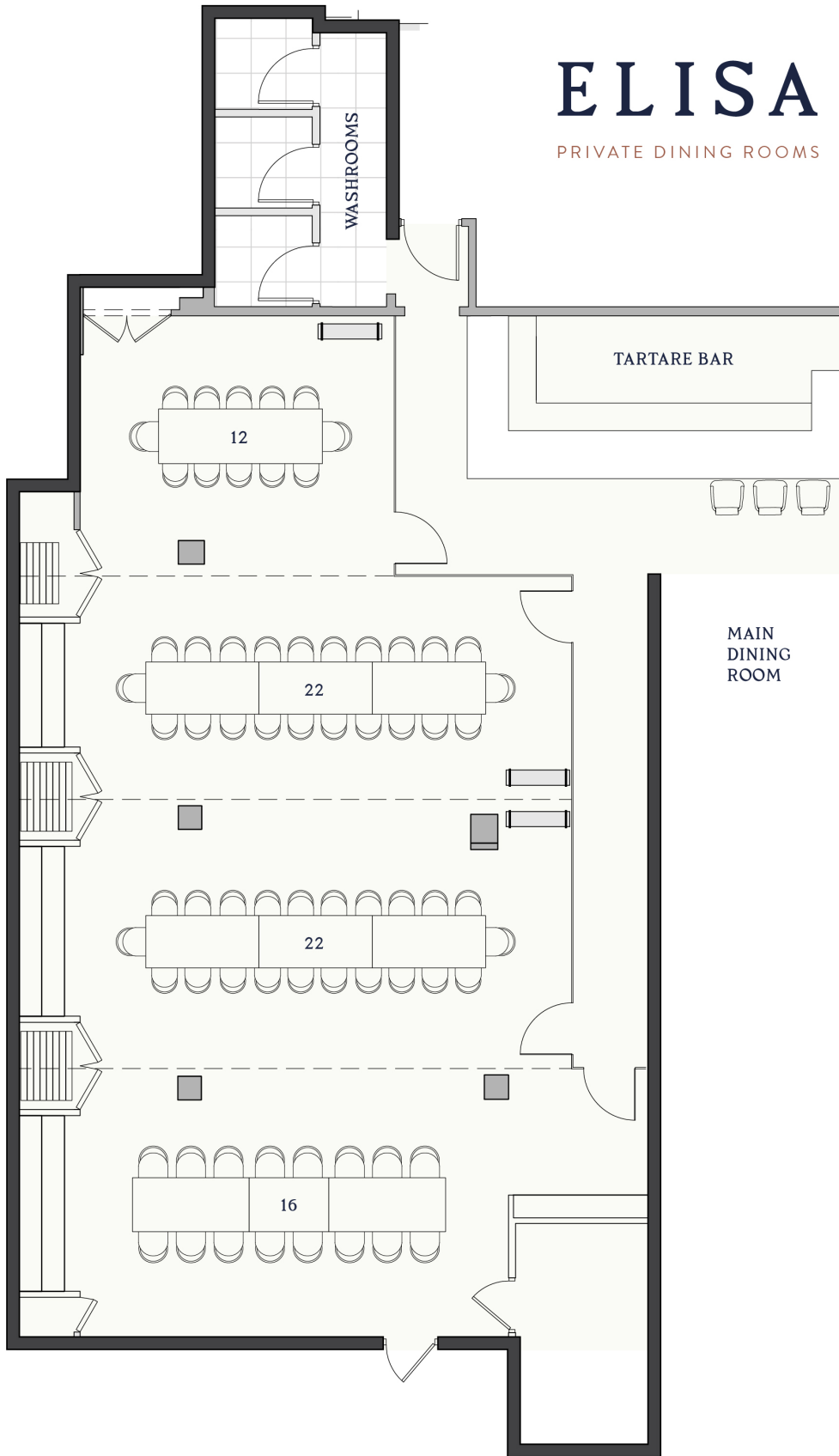
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PRIVATE DINING ROOMS

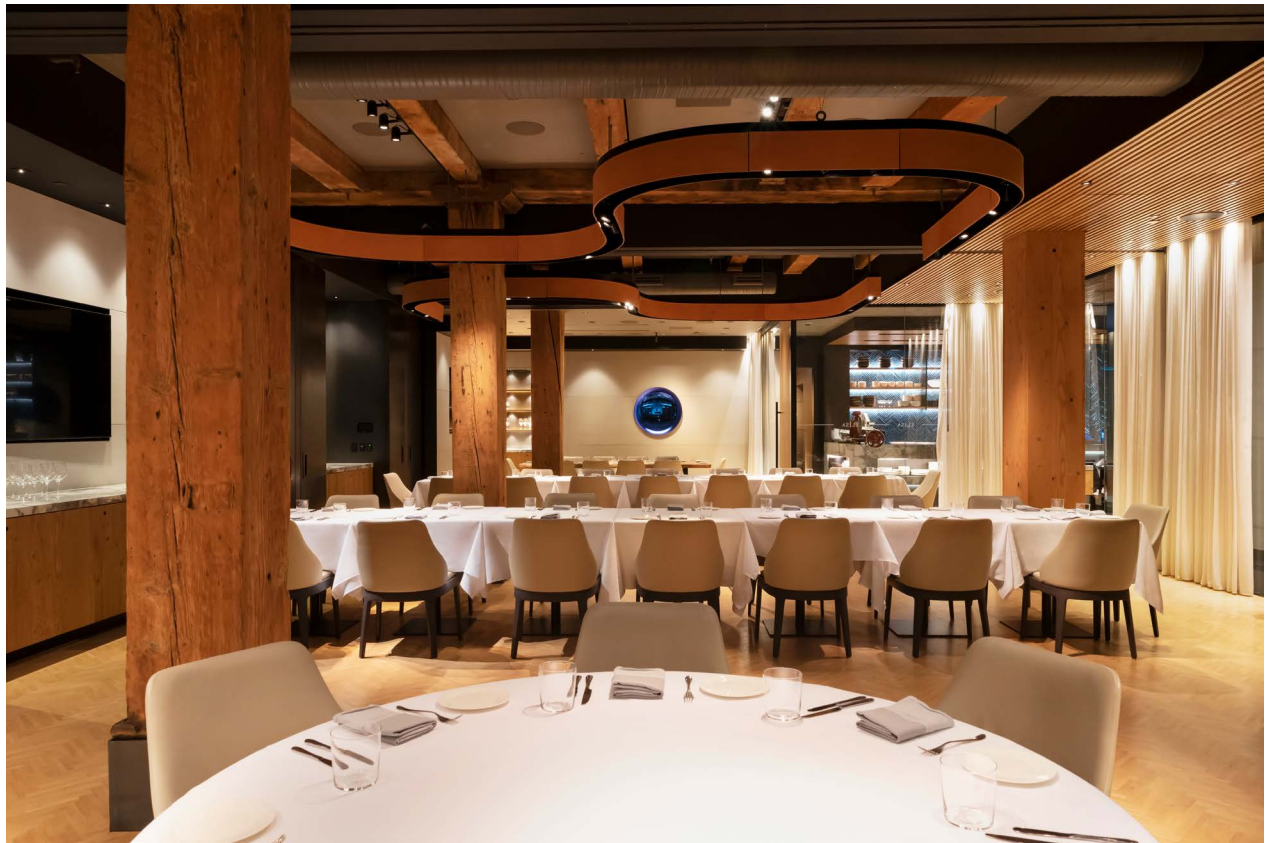


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PRIVATE DINING ROOMS





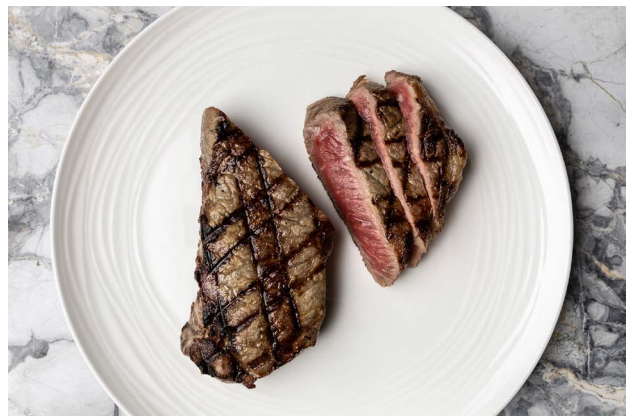






MENUS

Executive Chef Andrew Richardson seasonally inspired menus feature an array of offerings from exquisite tartares and premium cuts, rounded out with signature side dishes and vegetarian options.



OUR WINE PROGRAM

Our expert team of sommeliers will curate the perfect wine selections to compliment your special occasion from our diverse yet approachable wine list.

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FIRST COURSE *choice of*

the 'classic' beef tartare

caramelized shallot aioli, crunchy onions - grilled bread

caesar salad

gem lettuce, parmesan, cantabrian anchovy, croutons

shrimp cocktail

tomato, lemon, horseradish, tabasco

MAIN COURSE *choice of*

black angus reserve tenderloin alberta 6 oz

black angus reserve striploin alberta 12 oz

sablefish from bc

sake marinated, bok choy, daikon, with sesame, soy and horseradish

crispy cauliflower

chermoula and sumac, farro verde with root vegetables, squash
soba and citrus butter

choice of three sides for the table

*truffle mac & cheese OR sauteed mushrooms
french fries OR onion rings / broccolini OR potato puree*

DESSERT COURSE *choice of*

vanilla mascarpone cheesecake gluten free streusel crust

ice cream trio trio of flavours, meringue crisp

\$115 / per person (exclusive of taxes + gratuity)

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ELISA SEAFOOD TOWER *for the table*

oysters, shrimp cocktail, tuna tartare, cured hamachi, spring salmon,
whole nova scotia lobster

SECOND COURSE *choice of*

the 'classic' beef tartare

caramelized shallot aioli, crunchy onions - grilled bread

hand-cut beef carpaccio harry's bar sauce - arugula, pecorino al tartufo, truffle

tender leaf and fresh herb salad

raw shaved beet, carrot and radish, navel orange
candied pecan, celery leaf pistou, white soy-sherry vinaigrette

MAIN COURSE *choice of*

black angus reserve tenderloin alberta 6 oz

black angus reserve ribeye alberta 12 oz

sablefish from bc

sake marinated, bok choy, daikon, with sesame, soy and horseradish

crispy cauliflower

chermoula and sumac, farro verde with root vegetables
squash and soba

choice of three sides for the table

truffle mac & cheese OR sauteed mushrooms

french fries OR onion rings / broccolini OR potato puree

DESSERT COURSE *choice of*

vanilla mascarpone cheesecake gluten free streusel crust

chocolate mousse cake cocoa nib tuile, chocolate sponge, chocolate cremeux

lemon tart pate sucre, lemon cremeux, toasted meringue

\$165 / per person (exclusive of taxes + gratuity)

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ELISA SEAFOOD TOWER *for the table*

oysters, shrimp cocktail, tuna tartare, cured hamachi, spring salmon, whole nova scotia lobster

SECOND COURSE *choice of*

burrata from puglia

golden delicious apple, endive, hazelnuts, vinaigrette with miso, urfa biber, yuzu and olive oil

bc dungeness crab spring rolls

crispy spring rolls with soy beans, fresh lemon and aleppo chili, chick pea and coriander sauce, rayu and green salad

hand-cut beef carpaccio

harry's bar sauce - arugula, pecorino al tartufo, truffle

MAIN COURSE *choice of*

japanese A5 wagyu tenderloin kagoshima prefecture 4oz

snake river farms wagyu striploin idaho 6oz

sablefish from bc

sake marinated, bok choy, daikon, with sesame, soy and horseradish

choice of three sides for the table

truffle mac & cheese OR sauteed mushrooms

french fries OR onion rings / broccolini OR potato puree

DESSERT COURSE *choice of*

vanilla mascarpone cheesecake gluten free streusel crust

warm valrhona chocolate cake

passion fruit, hazelnut crunch, cocoa nib tuile - salted caramel ice cream

\$249 / per person (exclusive of taxes + gratuity)

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FIRST COURSE

served family style for the table

tartare trio *pick three*

tuna / classic beef / bison / veal / vegetable

caesar salad

gem lettuce, parmesan, cantabrian anchovy, croutons

cured hamachi

preserved lemon, coriander, soba, celery leaves and micro cilantro, thyme

MAIN COURSE

served family style for the table

double r ranch tenderloin *signature series* washington

angus ribeye *reserve* alberta *OR* blue dot striploin *potato + grass fed* pei

sablefish from bc

sake marinated, with sesame, soy and horseradish

choice of three sides for the table

truffle mac & cheese OR sauteed mushrooms

french fries OR onion rings / broccolini OR potato puree

DESSERT COURSE

served family style for the table

vanila mascarpone cheesecake gluten free streusel crust

cinnamon sugar donuts chocolate whisky toffee sauce

chocolate mousse cake cocoa nib tuile, chocolate sponge, cremeux

\$175 / per person (exclusive of taxes + gratuity)

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CANAPE MENU

*all items are priced per dozen
two dozen minimum per item & maximum of four selections*

COLD

- 'classic' beef tartare on grilled bread 60
- smoked bison tartare on crostini 60
- oysters with red wine mignonette, served in the shell 48
- yellowfin tuna tartare with avocado mousseline on taro chip 72
- crispy potato chip with potato puree and northern divine caviar 80
- foie gras and chicken liver toast 65

HOT

- crispy cauliflower, sumac, chermoula 55
 - wagyu polpette with tomato sauce 70
 - wild mushroom arancini 55
 - mini dungeness crab cake with meyer lemon mayonnaise 75
 - jamon croqueta with piquillo pepper sauce 65
 - wild bc spot prawn croqueta with piquillo pepper sauce 70
- all reception items must be confirmed 72 hours in advance

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SUPPLEMENTS AND ADDITIONS FOR PRE-ORDER

for the table and priced per order

vegetarian crispy cauliflower

chermoula and sumac, farro verde with root vegetables,
squash and soba 29

** also available vegan*

jamon iberico de bellota

cinco jotas ham from jabugo, spain – 100% iberico,
free range, acorn fed and served with *pan con tomate* 52

whole roasted chicken

3 1/2 lb slow-roasted chicken with lemon, garlic, thyme, tarragon,
summer truffle and roasting jus 65

tomahawk steak

50oz double r ranch, okanagan, washington 245

A5 japanese wagyu tenderloin

kagoshima prefecture 38/oz *6oz steak sliced to share*

elisa seafood tower

oysters, classic shrimp cocktail, tuna tartare,
cured hamachi, spring salmon, whole nova scotia lobster 215

caviar selection

northern divine 165 / russian osetra 150 *30 grams each*

boxed petit fours

assorted macarons, financier and pate de fruit 15 *per box*

*all menu additions and modifications must be confirmed
48 hours in advance of event date*

Private Dining Wine List

bubbles

Bottega Il Vino dei Poeti Prosecco Valdobbiadene Italy NV	52
Blue Mountain Brut Okanagan Valley BC NV	78
Gaston Revolte ^(RM) Tradition Premier Cru Brut Champagne France NV	148

white

50th Parallel Estate Winery Riesling Okanagan Valley 2021	60
La Stella Pinot Grigio Vivace Okanagan Valley BC 2023	62
Astrolabe Sauvignon Blanc Marlborough New Zealand 2023	66
Colterenzio Pinot Grigio Lumos Alto Adige Italy 2021	68
Gerard Tremblay Petit Chablis Burgundy France 2023	92
Quails' Gate Chardonnay Stewart Family Okanagan Valley BC 2021	96
Wines of Francis Coppola Chardonnay Central Coast USA 2022	98
Pierre Cherrier & Fils Sancerre Loire France 2023	108
Rombauer Vineyards Chardonnay Carneros USA 2023	172

red

Tinto Negro Malbec Mendoza Argentina 2021	60
Mitolo Shiraz Jester McLaren Vale Australia 2018	72
Matchbook Cabernet Sauvignon Red Gravel Dunnigan Hills USA 2021	80
Frind Cabernet Sauvignon The Premier Okanagan Valley BC 2021	88
Angels & Cowboys Proprietary Red Sonoma County USA 2022	98
Black Stallion Winery Cabernet Sauvignon Napa Valley USA 2021	108
Little Engine Pinot Noir Okanagan Valley BC 2021	116
Justin Vineyards & Winery Cabernet Sauvignon Paso Robles USA 2019	137
Altesino Brunello di Montalcino Tuscany Italy 2018	158
Azelia Barolo Piedmont Italy 2019	172
Aquilini Cabernet Sauvignon Red Mountain Washington USA 2016	179
Austin Hope Cabernet Sauvignon Paso Robles USA 2020	189
Freemark Abbey Cabernet Sauvignon Napa Valley USA 2019	214



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