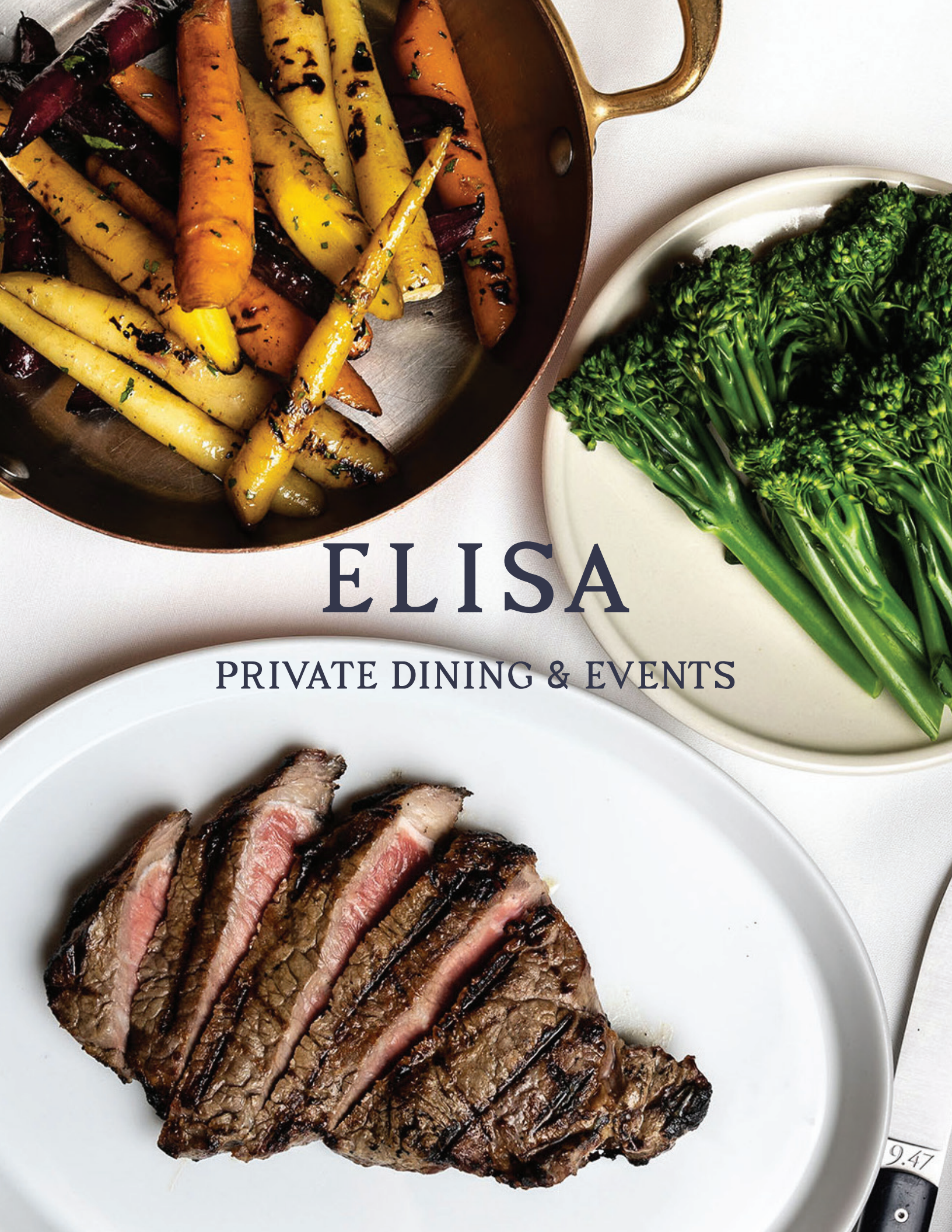


ELISA

PRIVATE DINING & EVENTS

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.

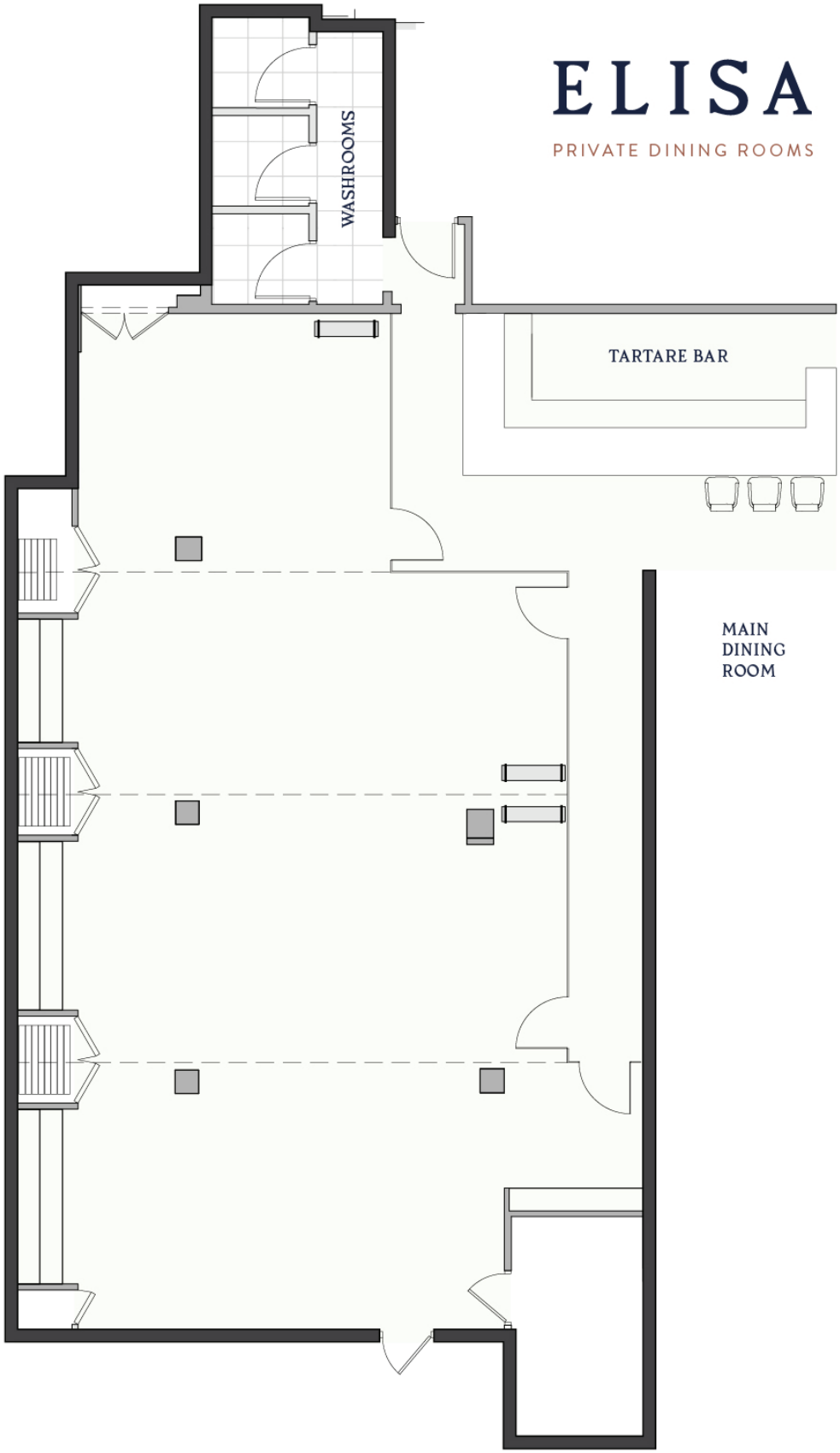






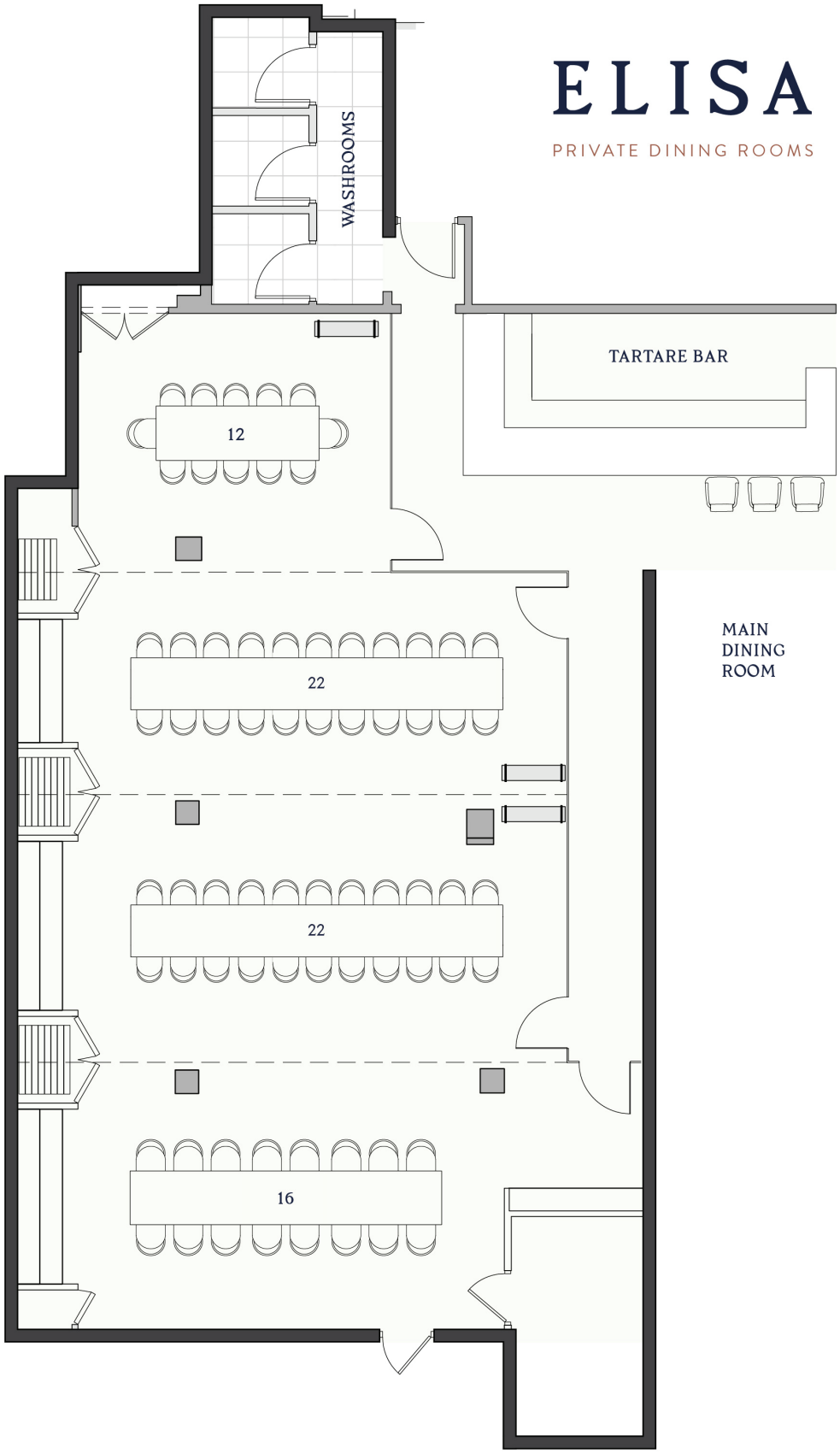
ELISA

PRIVATE DINING ROOMS



ELISA

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.

ELISA

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

blue dot striploin prince edward island 10 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 mandarian sorbet, yuzu cremeux, gluten free streusel

ice cream trio of flavours, meringue crisp

$130 / per person (exclusive of taxes + gratuity)

ELISA

ELISA SEAFOOD TOWER *for the table*

oysters, shrimp cocktail, 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, truff

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 mandarian sorbet, yuzu cremeux, gluten free streusel

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

lemon tart pate sucre, lemon cremeux, toasted meringue

$185 / per person (exclusive of taxes + gratuity)

ELISA

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
hidden rose apple, endive and 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

king river 'jewel' wagyu striploin australia 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 mandarian sorbet, yuzu cremeux, 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)

ELISA

FIRST COURSE
served family style for the table

tartare trio
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 *grass-fed, corn and barley finished* 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

vanilla mascarpone cheesecake mandarian sorbet, yuzu cremeux, gluten free streusel crust

cinnamon sugar donuts chocolate whisky toffee sauce

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

$180 / per person (exclusive of taxes + gratuity)

ELISA

CANAPE MENU

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

COLD

‘classic’ beef tartare on grilled bread 69

smoked bison tartare on crostini 69

oysters with red wine mignonette, served in the shell 58

yellowfin tuna tartare with avocado mousseline on taro chip 82

crispy potato chip with potato puree and northern divine caviar 89

foie gras and chicken liver toast 72

HOT

crispy cauliflower, sumac, chermoula 63

wagyu polpette with tomato sauce 80

wild mushroom arancini 63

mini dungeness crab cake with meyer lemon mayonnaise 76

jamon croqueta with piquillo pepper sauce 74

wild bc spot prawn croqueta with piquillo pepper sauce 74

all reception items must be confirmed 72 hours in advance

ELISA

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 avaible 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 295

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 175 / russian osetra 165 *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

ELISA

Private Dining Wine List

bubbles

Bottega | Il Vino dei Poeti | Prosecco | Valdobbiadene | Italy | NV	58
Blue Mountain | Brut | Okanagan Valley | BC | NV	78
Gaston Revolte (NM) | Premier Cru | Tradition | Brut | France | NV	144

white

Cartuxa | Geno Branco | Alentejo | Portugal | 2024	42
50th Parallel Estate Winery | Riesling | Okanagan Valley | BC | 2022	60
Colterenzio | Lumo | Pinot Grigio | Alto Adige | Italy | 2023	64
Sage Hayward | Pinot Gris | Saturna Island | BC | 2024	65
Astrolabe | Sauvignon Blanc | Marlborough | New Zealand | 2023	66
Meyer Family Vineyards | Chardonnay | Okanagan Valley | BC | 2025	72
Pascal Bouchard | Petit Chablis | Blancs Cailloux | France | 2023	88
Wines of Francis Coppola | Chardonnay | Central Coast | USA | 2021	98
Pierre Cherrier & Fils | Sancerre | Loire Valley | France | 2023	104
Rombauer Vineyards | Chardonnay | Carneros | USA | 2023	171

red

Altos Las Hormigas | Malbec | Mendoza | Argentina | 2021	60
Lyric | Pinot Noir | Monterey County | California | USA | 2022	68
Mitolo | Shiraz | Jester | McLaren Vale | Australia | 2018	72
Matchbook | Cabernet Sauvignon | Red Gravel | Dunnigan Hills | USA | 2021	80
Rust Wine Co. | Cabernet Sauvignon | Okanagan Valley | 2022	88
Brancaia | Cabernet Sauvignon | No.2 | Maremma | Tuscany | Italy | 2022	96
Clarence Dillon | Clarendelle | Medoc | Bordeaux | France | 2022	114
Little Engine | Pinot Noir | Okanagan Valley | BC | 2022	118
Justin Vineyards & Winery | Cabernet Sauvignon | Paso Robles | USA | 2021	141
Altesino | Brunello di Montalcino | Tuscany | Italy | 2020	168
Azelia | Barolo | Piedmont | Italy | 2021	172
Freemark Abbey | Cabernet Sauvignon | Napa Valley | USA | 2019	214

Please inquire about our full wine list.

October 1st, 2026


MICHELIN 2025
2023-2025 Michelin Guide recommended
2025 Vancouver Sommelier of the Year
Franco Michienzi
WORLD'S 101 BEST STEAK RESTAURANTS
#1 – Canada
#5 – North America
#32 – Worldwide
101 Best Steak Restaurants in the World 2026
50 BEST
50 Best Discovery
2026
THE BEEF ADVOCATE
ANCHORED IN PROVENANCE
GLOBAL MEAT STANDARD
Certified with the
Global Meat Standards in Silver
ELISA



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