



GUEST

EXPERIENCE

PACKAGE

2021

PICACHEF.COM



Pacific Institute of Culinary Arts is located at the entrance of Granville Island, Vancouver's urban oasis for food and culture. For more than twenty years, we have consistently ranked as one of the Canada's best culinary education centres for food and wine.

Our team of globally experienced chefs and dedicated event planners can create a wide selection of culinary experiences for home cooks, friend and family groups, corporate teams and food industry professionals. We offer event space to accommodate parties from 8 to 80 people in our action packed kitchens, lecture spaces and our on-site marina side restaurant and patio with city and mountain views. Customized guest experiences can range from team competitions to wine focused dinners to one of a kind celebrations. Whatever you can imagine, let us help you design your bespoke event.



OUR UNIQUE EXPERIENCES

HANDS ON COOKING CLASSES:

Join us in the kitchen, roll up your sleeves and learn the fundamentals of cooking with a customized menu. (3 COURSES | APPROX. 3 HOURS)

\$150 per person
Min 8 guests | Max 20

IRON CHEF CHALLENGE “THE BLACK BOX”

Split into groups, you will be presented with a key ingredient to use in a two course meal – do you have what it takes to cook under pressure? Afterwards, celebrate your win as Iron Chef with a 3 course menu cooked by our chefs! (APPROX 3 HRS)

\$125 per person
Min 12 guests | Max 24

NAILED IT!

Pastry and Baking- “Expectation vs Reality” replicate our professional chefs pastry masterpiece then enjoy a 3-course menu afterwards in our Blue Hat Bistro! (APPROX. 3 HOURS)

\$120 per person
Min 6 guests | Max 12

PERFECT PAIRINGS

Classics are classic for a reason. Tour a wine region paired with the traditional dishes from that area and discover the magic of a perfectly paired 3 course dinner created by our chefs and sommelier. (4-6 wines). (APPROX. 2.5 HOURS)

\$125 per person
Minimum 8 guests
Maximum 40 guests

WEST COAST CULINARY EXPERIENCE

GRANVILLE ISLAND FOOD TOUR Your guide – our chefs, will reveal the island’s notable artisans and food purveyors and learn some interesting facts about the island’s history.

\$150 per person
Minimum 10 guests
Maximum 40 guests

BC WINE TASTING – ENJOY FOUR BC WINES! Our sommelier-led tasting will feature some of the best and most exciting wines from our region.

WEST COAST COOKING DEMO & TASTING Discover various species of salmon, fish or shellfish native to this part of the Pacific Ocean. You’ll learn how to select, clean and prepare the freshest fish and seafood from the market. (APPROX. 3 HOURS)



CUSTOMIZE YOUR EXPERIENCE

• Bottle Sabering	Price dependant on selected bottle
• Charcuterie Board	per person (minimum 10 guests) \$8
• Cheese Board	per person (minimum 10 guests) \$8
• Cheese & Charcuterie Board	per person (minimum 10 guests) \$12
• Vegetarian Mezze Platter	per person (minimum 10 guests) \$8
• Oyster Station	per dozen \$36

TAX AND SERVICE CHARGE NOT INCLUDED



CORPORATE MEETINGS

Let us help you host a fun and dynamic event to strengthen your corporate culture.

MORNING START *Minimum 6 guests/maximum 10 guests*

- Breakfast pastries, juice, tea & coffee
- Working lunch (2x salads, 1x soup, bread, sandwiches, and dessert)
- \$105 per person
- 9am - 4pm access to meeting space

WORKING LUNCH BUFFET *Minimum 6 guests/maximum 10 guests*

- Mid afternoon breakout with pastries & coffee/tea/juice
- Chefs Table Dinner to follow in the Blue Hat Bistro
- Meal price per person: \$195
- 10am - 5pm access to meeting space

TAX AND SERVICE CHARGE NOT INCLUDED



PRIVATE EVENTS

BIRTHDAYS • PRIVATE PARTIES • WEDDINGS

With our experienced team, convenient location, and stunning views, Pacific Institute of Culinary Arts is the perfect place to host your next private event.

RESTAURANT BUYOUT “MARINA VIEW”

60 guests seated at tables of 10

80 guests standing reception with passed canapés

FOOD & BEVERAGE MINIMUMS: For buyouts, all food and beverages including corkage fees (if applicable) are applied toward the minimum spend.

JANUARY – OCTOBER

Monday – Thursday

11am: \$2,000 or \$60 per person, whichever is greater

5pm: \$2,500 or \$60 per person, whichever is greater

Friday – Sunday

\$3,750 or \$70 per person, whichever is greater

NOVEMBER & DECEMBER

Monday – Thursday

11am: \$4,500 or \$80 per person, whichever is greater

5pm: \$5,000 or \$90 per person, whichever is greater

Friday – Sunday

\$6,000 or \$110 per person, whichever is greater

CHEF DESIGNED MENU (pre-selected courses with vegetarian option)

3 Course \$60

4 Course \$70

6 Course \$80

Pricing excludes wine pairing – please view our wine list for wine selections. Sommelier suggested wine pairing available.



PASSED CANAPÉ RECEPTION

Based on 3 pieces per person

\$20 per person -select 3 options

\$25 per person -select 4 options

\$30 per person- select 5 options

LAND

- Sweet & Spicy Thai Basil Tofu with Cucumber Ribbons √
- Grilled Cheese Mini Sandwiches with Red Pepper & Tomato Coulis √
- Eggplant, Tomato & Mint Bruschetta √
- Tomato Basil Avocado Toast with Balsamic Reduction √
- Wild Mushroom Tartlet with Gruyere and Arugula Pesto √ H
- Spiced Cauliflower Florets and Grilled Challah with Tahini Sauce √ H
- Roasted Vegetable Tostada with Coriander, Lime & Avocado √ H
- Spring Pea & Parmesan Arancini with Roasted Red Pepper & Sherry Sauce √ H
- Camembert Stuffed Crimini Mushroom with Caramelized Onion Jam √ H

SEA

- Seared Salmon with Crispy Nori & Wasabi Aioli H
- Prawn & Chive Wonton with Ginger Soy Sauce H
- Smoked Salmon, Cream Cheese Whip, Fresh Dill & Capers on Grilled Crostini
- Ling Cod Croquette with Lemon & Herb Aioli H
- Tuna Tataki with Bonito Flakes & Ponzu Sauce
- Salmon Tataki with Toasted Nori, Tobiko & Yuzu
- Seared Scallops & Pancetta Crisp with Grapefruit Beurre Blanc H

SWEET

- Seasonal verrine
- Matcha raspberry pave
- Assorted inspired Parisian macarons
- Chestnut praline profiterole
- Mini BC blueberry cheesecakes
- Moni cherry hazelnut chocolate bites

TAX AND SERVICE CHARGE NOT INCLUDED

GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • H - HOT

POLICIES

EVENT AND RESTAURANT BOOKINGS

A 50% deposit of the total estimated cost of your event will be taken to secure your booking at the time of signing the contract to confirm your event. A full prepayment is required one month (30 days) in advance based on a food and beverage estimate prepared by the Catering Department. Any additional costs after the event will be invoiced and charged to the credit card on file – this will include an increase in numbers or additional consumption of food/beverage, rentals, and any other required services during your event. Should there be a credit owed, this will be refunded to the credit card on file. Final numbers are due 72 hours prior to the event.

Depending on the menu and services provided, your event may be subject to any of the following:
5% GST, 7% pst, 10% liquor tax, 18% gratuity on food & beverage.

Regardless of your chosen payment option, a signed credit card authorization form will be kept on file.

Should event need to be adjusted to a different offering, a request must be made no less than 3 weeks in advance of the event date.

A final guest count must be confirmed 3 working days prior to event date.

Please note our deposit and cancellation policy below:

For bookings from January 1- November 14th

6 months in advance: 50% of the deposit will be refunded

3 months in advance: 25% of the deposit will be refunded

1 month in advance: No deposit refunded

For bookings from November 15th – December 31st

6 months in advance: 50% of the deposit will be refunded

3 months in advance: 25% of the deposit will be refunded

6 weeks prior to event date: No deposit refunded

FOOD & BEVERAGE MINIMUM FOR BUYOUTS

For buyouts, all food and beverages including corkage fees (if applicable) are applied towards the minimum spend. See buyout rates on page 8

The event deposit will be deducted from the final bill however does not lower the minimum spend per person. Should the guests not reach the minimum spend stated on the contract, a room charge will be applied to the final bill. This additional charge is non-transferable and cannot be used for future visits.

Service charge is 18% and will be applied to the final invoice.

CORKAGE

We offer corkage for guests who wish to bring their own wine if the wines are not available on our list. Corkage is \$30 per bottle (750ml) for sparkling & still wines. We do not offer corkage for spirits and fortified wines.

DATE CHANGE

Deposits are transferable with a minimum of 30 days' notice and the desired date is available for booking. November & December will require 90 days' notice.

PARKING

For evening events we have 40 parking spots for our guests' usage 6 pm onwards. These spots are on a first come first serve basis.

INSURANCE

We do not require additional insurance for standardized bookings.

ATTIRE

For hands on classes, or events taking place in the kitchen area, please note it is highly suggested that flat, closed toe, comfortable shoes are worn. Long hair should be tied up. Please wear clothing appropriate for potential spills/splatters. It is the responsibility of the guest to adhere to these guidelines as Pacific Institute of Culinary Arts is not responsible for any dry cleaning or costs accrued during hands-on classes or time spent in kitchen areas.





BOOKING & EVENT CONTACT

events@picachef.com
604.734.4488

