



VIN ROOM
YYC AIRPORT

Special
Events



Where beauty meets functionality

VIN ROOM YYC AIRPORT

Vin Room was started by Phoebe Fung who had a vision to create an upscale casual wine bar with the largest selection of wines by the glass. Since December of 2008 Vin Room has offered the largest number of wines by the glass in Canada!



Vin Room YYC Airport is a 75 seat restaurant in the International Course of YYC Airport. Built with the theme of creating an “oasis for travelers”, guests can relax and enjoy in custom seating, plug ins at every seat, and a dog friendly patio for those traveling with dogs.

We have the space and a menu that will impress your guests.

The menu is a mix of tapas style plates or course dinners that allows you to experience different cuisines from around the globe. We offer menu options that work with any style of event from a board meeting to canapes or food stations for your team event at YYC Airport.

Our menu items are curated from local and regional ingredients infused with a global twist.



PRIVATE EVENTS



VIN ROOM
YYC AIRPORT

MENUS

Vin Room YYC Airport offers a variety of menus for our guests to choose from. The canapés menu is best suited for a cocktail style event. It has been curated to offer passed h'ors d'oeuvres or items that can be placed out for your guest to enjoy at their pace. There is something for everyone to enjoy. If you prefer, we would be pleased to suggest a menu to meet your budget and guests' needs.

Our three and four course menus are served family style. These are great for small or large gatherings. Please note that we require a minimum of 7 guests to offer this menu.

We offer wine pairings for any menu you prefer. Please let us know and we will be happy to customize a pairing that complements the menu of your choice and fits any budget.

Can't find exactly what you are looking for? Let us know and we will be happy to customize a menu for you.

CATERING GUIDELINES AND REQUIREMENTS:

To confirm your booking, we will sign a contract and require a credit card for a deposit, which will be applied to your final bill for the function. If a cancellation notice is given at least 7 days prior to the function, the deposit is fully refundable. The Client will be charged for the number of guests confirmed unless more people attend than the confirmed number.

Our catering is based on delivery and set up. Final Payment is due at the end of the function. Vin Room accepts all major credit cards. The charge will be on one bill with a gratuity of 18% applied to the total bill before GST. Should you require staffing for the event, please let us know in advance.

All menu and wine selections must be arranged at least 7 days prior to the function. As we strive to provide the best for our guests, in the unlikely event that a product is unavailable, Vin Room will make comparable substitutions. We will inform you of any substitutions.

Sometimes extras are needed for the perfect event. Vin Room is happy to organize this for you.



VIN ROOM
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MIX AND MINGLE VIN ROOM CANAPÉS MENU

STATION ITEMS

Charcuterie Plate ** Selection of cured meats, house made compotes, pickles, grainy mustard, bread and crackers	\$9/person
Cheese Plate ** Selection of cheeses, house made compotes, and crackers	\$9/person
Olives* Marinated in oil, herbs and spices	\$5/bowl
Housemade Hummus ** Olive-oil brushed flatbread	\$5/person
House Made Potato Chips Chive & smoked paprika dip	\$2. ⁵⁰ /person
House Popped Corn Chef's seasonal creation	\$2. ⁵⁰ /person
Sweets House made desserts	\$9/person

* gluten friendly | ** can be made gluten friendly upon request



VIN ROOM
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MIX AND MINGLE VIN ROOM CANAPÉS MENU

PASSED ITEMS

Mini Flatbread Bites ** Hummus spread, seared halloumi, fresh basil pesto, roasted cauliflower, roasted red pepper purée	\$27/dozen
Lemon-Butter Shrimp* Pork chorizo sausage	\$48/dozen
Sticky Soy-Sesame Steak Bites Marinated petite tender, green onions, toasted sesame seeds	\$24/dozen
Mini Lamb Merguez Meatballs * Roasted red pepper purée, tzatziki	\$36/dozen
Lemongrass Chicken Meatballs Sweet chili jam	\$15/dozen
Grilled Chicken Skewers * Lemon-honey glaze	\$36/dozen
Mini Crab Cakes Coconut turmeric sauce	\$48/dozen
Wild Boar Gnocchi Bites House made tomato sauce	\$20/dozen
Eggplant Chips Tzatziki, pomegranate molasses	\$15/dozen

* gluten friendly | ** can be made gluten friendly upon request



VIN ROOM
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3 COURSE FAMILY STYLE DINNER MENU

1ST - HOST CHOICE OF ONE ITEM FOR THE TABLE

House Artisan Greens White balsamic pomegranate dressing, tomato, cucumber, carrot, red onion

Caesar Salad * Mixed greens with house dressing, double smoked bacon, grana padano

Seasonal Soup Chef's feature

2ND - HOST'S CHOICE OF TWO ITEMS FOR THE TABLE

Served with roasted potatoes & seasonal vegetables for the table 4 oz of proteins/pp

Grilled Petite Tender* Red wine demi glace

Pan Roasted Chicken Breast Mushroom demi glace

Vegetarian Pasta Chef's daily house made creation

DESSERT CHEF'S HOUSE MADE DESSERT

\$40/PER PERSON (not including gst and gratuity) | *Gluten Friendly Items

Please note: We strive to provide our guests with the freshest ingredients. We will need at least 1 week notice for any of the above main course protein choice. Menu items may change without notice according to season and product availability.



VIN ROOM
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4 COURSE FAMILY STYLE DINNER MENU

1ST - HOST'S CHOICE FOR THE TABLE

House Artisan Greens * house made balsalmic vinaigrette dressing, tomato, cucumber, red peppers

Caesar Salad * Mixed greens with caesar dressing, double smoked bacon, grana padano

Seasonal Soup Chef's feature

2ND - HOST'S CHOICE OF TWO ITEMS FOR THE TABLE

SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES FOR THE TABLE AND 4 OZ OF PROTEINS/PP

Grilled Petite Tender* Red wine demi glace

Vegetarian Pasta Chef's daily house made creation

Grill Chicken Breast * Mushroom demi glace

3RD COURSE CHEESE AND CHARCUTERIE AND ACCOMPANIMENTS

DESSERT CHEF'S HOUSE MADE DESSERT

\$55/PER PERSON (not including gst and gratuity) | *Gluten Friendly Items

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VIN ROOM
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3 COURSE LUNCH MENU

1ST - HOST'S CHOICE FOR THE GROUP

House Artisan Greens* House made balsamic vinaigrette dressing, tomato, cucumber, red peppers

Caesar Salad * Mixed greens, caesar dressing, double smoked bacon, grana padano

Seasonal Soup Chef's feature

2ND - HOST'S CHOICE OF TWO ITEMS FOR THE TABLE

SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES FOR THE TABLE AND 4 OZ OF PROTEINS/PP

BLT Applewood smoked cheddar, double smoked bacon, hothouse tomato, brioche.
Can be made gluten friendly upon request.

Grilled Greek Chicken Club Bacon, texas toast, tzatziki, butter leaf lettuce, tomato, red onion

House Made Runway Burger 6 oz. Certified Angus beef patty, hothouse tomato, brioche

3RD COURSE CHEF'S HOUSE MADE DESSERT

\$20 per person (not including GST and gratuity) * GLUTEN FRIENDLY ITEMS

BEVERAGES

Coffee or Tea \$3.

Bottled Water \$3.

San Pellegrino 500ml \$5.

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INTERNATIONAL CONCOURSE
YYC AIRPORT

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