



# giovane

cafe + eatery + market

[VIEW MENUS](#)

[VIEW FLOORPLANS](#)

## private events

giovane sets the perfect backdrop for your next pop-up evening reception or sit-down dinner soirée. providing natural lighting in a casual and lively atmosphere, this modern open-concept space can be transformed into a reception setting with grazing stations and passed canapés, or a seated dinner with buffet, or family-style menu options to select from.

we offer a unique event space with warm and engaging hospitality. working closely with you, our food and beverage sales manager will assist with all details to ensure a flawless and memorable event.



## reception

accommodates up to 125 guests with passed canapés / 75 with stations

receptions can offer passed canapés, cheese and charcuterie boards, interactive chef attended carvery, to gourmet pizza and pasta stations.

*\*giovane is available for private events from 5:00pm onward*

[VIEW MENUS](#)

[VIEW FLOORPLAN](#)



## seated dinner

accommodates up to 25 guests, lower level only

choose from a variety of italian-inspired menu options including buffets, prix-fixe plated, to family-style dining.

*\*giovane is available for private events from 5:00pm onward*

[VIEW MENUS](#)

[VIEW FLOORPLAN](#)



## buy-out menu

### hot canapés

[price per dozen]

#### **crème fraîche gougères | 54 v**

taleggio cream, mushroom, duxelles, micro cress

#### **organic quinoa arancini | 54 v**

wild mushroom, caramelized, onion, red pepper cream

#### **sweet onion tart | 56**

caramelized onion, fontina cheese, maple, smoked bacon

#### **crispy fried pork belly | 58 GF DF**

apple honey, pickled carrots, daikon

#### **salt + pepper chicken lollipop | 60 GF DF**

toasted sesame, chili, lime glaze

#### **braised ancho shortrib | 60 GF**

roasted corn purée, queso, fresco, pico de gallo

#### **stuffed mushroom | 60 v**

boursin cheese, chive

#### **baby lamb chop | 62**

coconut, ginger + lemon crust

#### **beef wellington | 66**

angus beef, foie gras, wild mushroom, puff pastry

#### **chili lime grilled prawn | 78 GF DF**

scallop brochettes

### cold canapés

[price per dozen]

#### **roasted baby beet + orange salad | 54 v GF DF**

cider vinaigrette, herbed goat cheese

#### **natural pastures organic buffalo mozzarella | 54 v**

tomato, basil

#### **local vegetable roll | 54 GF DF**

carrot, cucumber, beets, mango, pea sprout, coconut rice

#### **duck prosciutto | 56 GF DF**

compressed cantaloupe, strawberry, port syrup

#### **mission fig | 56 GF DF**

spiced neufchâtel, prosciutto, truffled honey, watermelon

#### **cold smoked atlantic salmon | 58**

potato blini, crème fraîche, tobiko

#### **miso cream cheese + salmon roulade | 58 GF**

cucumber disk, micro cress

#### **west coast oyster | 62 GF DF**

fennel salad, coconut, beet pearls

#### **dungeness crab | 62**

golden beet slaw, crème fraîche, salmon, caviar, sesame cone

#### **lobster salad roll | 65 GF DF**

coconut, sticky rice, pineapple, mango, pea sprout

### chef attended pasta & risotto station

[selection of any two | 25 per person | three dishes | 31 per person]

#### **orecchiette con cavolfiore**

roasted cauliflower, parmesan cream sauce, gremolata

#### **rigatoni all'amatriciana**

bacon, chive, tomato fondue, pecorino romano

#### **gnocchi con burro e salvia**

butternut squash, mascarpone cream, local mushroom, sage brown butter

#### **rotini con cozze e vongole**

local clams, italian parsley, roasted peppers, lemon olive oil



---

## buy-out menu

---

### chef attended stations

[100 per hour per chef] [75 guests per chef] [2hr max.]

### reception stations

#### **west coast charcuterie | 26 per person**

local salami, sausages, terrines, smoked, cured + candied  
british columbia salmon, cold smoked organic ocean  
sablefish, selection of pickles, radishes, cornichons, olives,  
okanagan stone fruit chutneys, flatbreads, crackers

#### **local artisan cheese | 26 per person**

moonstruck, salt spring island + natural pastures from  
vancouver island, golden ears creamery from maple ridge,  
poplar grove from naramata with local stone fruit + berry  
chutneys, fresh bread + crisps

#### **cheese please | 28 per person**

italian young asiago, french double cream brie, spanish  
manchego, swiss gruyère, english aged cheddar, preserved fruit  
jams, artisan bread crisps, crackers, candied nuts, dried fruits

#### **gastown | 32 per person**

smoked cheddar and gouda cheese cubes, crispy tiger  
prawn stick, artichoke + crab dip, togarashi spiced potato  
crisps, mini bratwurst corndog, home-made smokies in  
pretzel bun, tartar sauce, spicy tomato jam  
*add local craft beers flights 12 per person*

#### **from coast to catch | 34 per person**

chilled poached alaskan snow crab + king crab  
bc cocktail prawns, sake ginger steamed mussels +  
clams, wasabi cocktail sauce, yuzu-kosho mignonette  
*add lobster 7 per person*

### carvery station

[priced per piece]

#### **herb crusted lamb racks | 39**

[400g, approx. 5 guest]  
parmesan + herb crust, ratatouille, triple fried chips, brown, butter jus

#### **cherry wood smoked baby back rib | 39**

[400g, approx. 5 guest]  
jalapeño cornbread, coleslaw, house-made bbq sauce

#### **twice cooked pork belly | 210**

[3kg, approx. 30 guests]  
plum glaze, jade rice, sichuan peppercorn jus

#### **herb marinated porchetta | 265**

[3kg, approx. 30 guests]  
rosemary roasted fingerling potato, apricot mostarda +  
roasted garlic sage jus

#### **bacon wrapped pork loin | 275**

[3kg, approx. 30 gusts]  
herb risotto, grilled vegetables, apple sauce, rosemary jus

#### **marinated aaa strip loin of beef | 350**

[4-4.5kg, approx. 30 guests]  
truffle mashed potato, dijon mustard, horseradish, natural jus

#### **aaa roasted rib eye of beef | 420**

[3-4kg, approx. 40 guests]  
with dijon mustard, horseradish, natural jus, fresh bread

#### **aaa roasted prime rib of beef | 695**

[7-8kg, approx. 50 guests]  
truffle mashed potato, dijon mustard, horseradish, natural jus



---

## buy-out menu

---

### giardino dinner buffet | 68

#### **cold selection**

italian formaggi, house mostarda, preserves, crisps  
giovane caprese salad, basil marinated local cherry tomato, baby bocconcini, basil, olive oil  
pacific shrimp salad, baby shrimp, orzo, artichoke, capers, feta cheese, pesto dressing  
mesclun greens, shaved fresh vegetables, asiago, house dressings

#### **tuscan bean soup**

bacon, olive sourdough croutons, basil oil

#### **hot selection**

chicken scallopini  
wild mushroom and masala jus  
seasonal catch of the day  
leek cream, poached celery, cherry tomatoes  
gemelli, sicilian pork ragu  
slowly braised pork, pepperoncino, garlic

#### **sides**

roasted fingerling potatoes, shallot + rosemary butter  
local herb + mushroom risotto  
market vegetables

#### **dessert**

signature giovane raspberry crunch piccola  
cherry torta, black cherry compote, almond frangipane  
fresh sliced fruit

### fresca dinner buffet | 84

#### **cold selection**

italian formaggi, house mostarda, preserves, crisps  
italian bruschetta four ways: tomato, mushroom, caponata, shrimp  
beef carpaccio, asiago shards, olive oil  
giovane caprese salad, basil marinated local cherry tomato, baby bocconcini, basil, olive oil  
artichoke salad, green + black olives, garlic oil

#### **minestrone soup**

crostini, olive oil, sun-dried tomato tapenade

#### **hot selection**

steamed mussels, clams, potato, white wine + saffron sauce  
grilled albacore tuna, grilled eggplant, black olive tapenade  
braised beef shank osso bucco, lemon + parsley gremolata  
ricotta + spinach ravioli, sage brown butter, chives  
minced pork cannelloni, peperoncino + cheese, tomato sauce  
eggplant melanzane parmigiana  
2 pizzas of your choice

#### **sides**

roasted fingerling potatoes, shallot + rosemary butter  
local herb + mushroom risotto  
market vegetables

#### **dessert**

classical tiramisu, baba au rhum, cassata siciliana, orange panna cotta, zuccotto with forest fruit, baked peach almond torte  
fresh sliced fruit



---

## buy-out menu

---

### vibrante family style dinner | 71

#### **minestrone soup**

crostini, olive oil, sun-dried tomato tapenade

#### **cold selection**

italian formaggi, house mostarda, preserves, crisps  
bc tomato, bocconcini cheese, sweet basil, torn bread  
baby spinach salad with pine nuts, lemon dressing  
prosciutto di parma, compressed melon, fresh figs, balsamic  
reduction, arugula

#### **hot selection**

gnocchi e polpette, beef + pork meatball, herbed tomato sauce  
merluzzo, baked cod fish, artichoke hearts, campari tomato,  
lemon-celeriac purée, caper, butter sauce  
pollo saltimbocca, pan-seared chicken picatta, fresh sage, parma  
ham, sautéed kale + chicory  
parmigiana di taccole, gratinated green beans, tomato sauce,  
mozzarella, parmesan

#### **sides**

truffle mash  
local herb + mushroom risotto  
market vegetables

#### **dessert**

classical tiramisu, baba au rum  
cassatta sicilian, orange panna cotta, zuccotta with forest fruit

### allegria family style dinner | 92

#### **crema di fagiolo bianco**

cannelini bean soup, truffle, crème fraîche

#### **cold selection**

prosciutto di parma, compressed melon, fresh figs, balsamic  
reduction, arugula  
burrata, bc heirloom tomato, baby vegetable, sherry vinaigrette  
mesclun greens, shaved fresh vegetables, asiago, house dressings

#### **salumi, formaggi + antipasti**

house made salumi, local cheese, vegetable antipasti

#### **hot selection**

merluzzo scottato, black cod, celeriac purée, pickled jicama,  
asparagus, fennel-orange salad  
aragosta alla griglia, prawns, tarragon, butter, béarnaise sauce  
palla di carne di maiale, pork meatball, risotto al salto, basil tomato  
sauce, ricotta salata  
polenta con timo fresco, fresh thyme, parmesan cheese  
gnocchi a mano, grilled aubergine, chanterelle, pine nuts, goat  
cheese, light lemon cream

#### **sides**

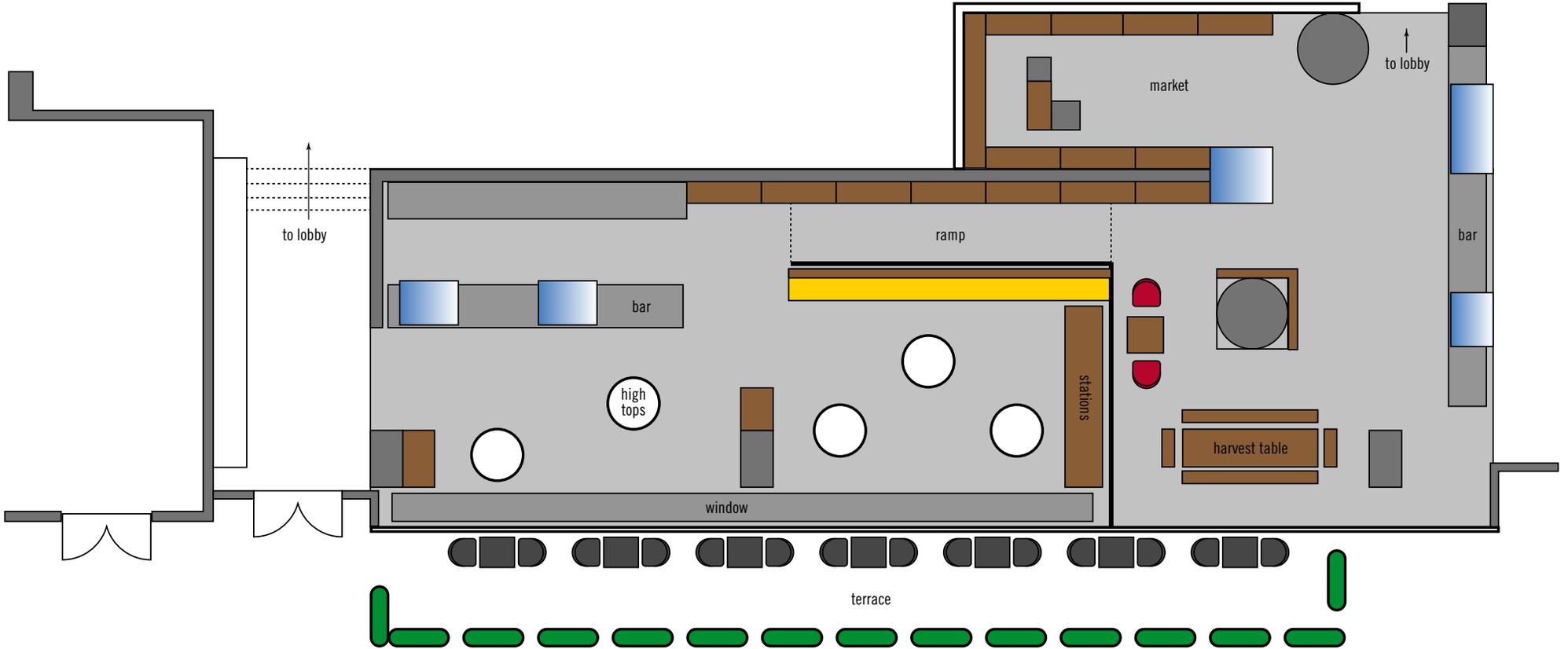
truffle mash  
local herb + mushroom risotto  
market vegetables

#### **dessert**

chocolate zuccota, ricotta, cocoa, amaretto, candied orange  
frittelle di riso, blood orange curd  
lemon almond olive oil cake, limoncello, crème, marcona almonds



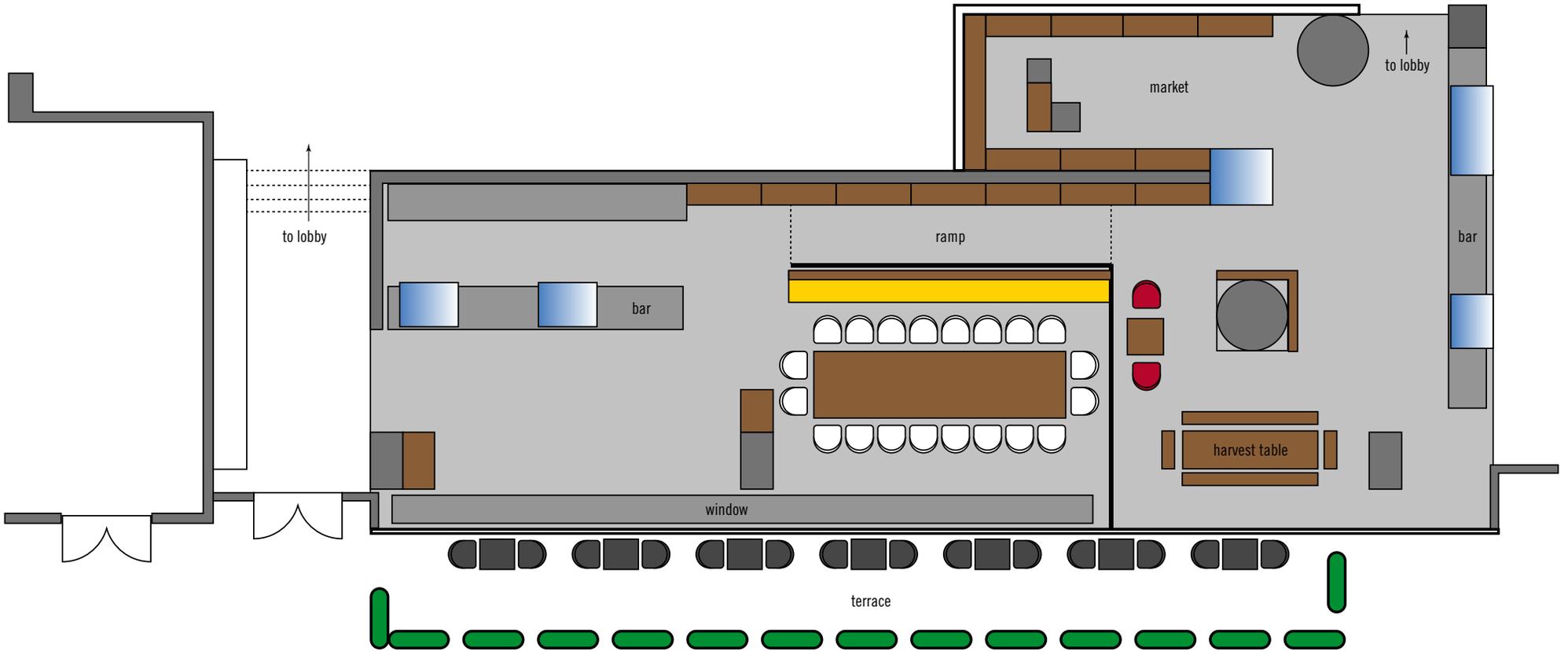
reception



cordova street



seated dinner



cordova street