



HOUSE OF DAWN STEAKHOUSE

PRIVATE DINING & EVENT GUIDE

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LUNCH SET MENU – BASE PRICE \$55 (2 COURSE ENTREE + MAIN)

ENTRÉE

- HOUSE GREEN SALAD
ARTISAN MIX, CHERRY TOMATO, SEASONAL FRUITS, SEASONAL VINAIGRETTE,
CANDIED NUTS
(UPGRADE CAESAR +\$8 | ADD AS ADDITIONAL CHOICE +\$15)
- SEASONAL SOUP
SUMMER PEA VELOUTÉ
(UPGRADE TO STEAK TARTARE +\$12 | ADD AS ADDITIONAL CHOICE +\$18)
(UPGRADE TO CRAB CAKE +\$22 | ADD AS ADDITIONAL CHOICE +\$34)

MAIN COURSE

- ROASTED CHICKEN SUPREME
SEASONAL VEGETABLES, POMME PURÉE, DEMI-GLACE
(UPGRADE TO 10 OZ STRIPLOIN +\$25 | ADD AS ADDITIONAL CHOICE +\$32)
(UPGRADE TO 14 OZ RIBEYE +\$44 | ADD AS ADDITIONAL CHOICE +\$63)
- BLACKENED SALMON
THAI CURRY SUCCOTASH, BOK CHOY, CHERRY TOMATOES, THAI BASIL, CHILI OIL
(UPGRADE TO SABLEFISH +\$6 | ADD AS ADDITIONAL CHOICE +\$40)
- TRUFFLE RISOTTO
BC MUSHROOMS, BURNT ONION, PARMIGIANO, TRUFFLE CREMA

DESSERTS (+\$10 TO ADD TO THE COURSE)

- CLASSIC CRÈME BRÛLÉE
(UPGRADE TO TIRAMISU +\$8 | ADD AS ADDITIONAL CHOICE +\$14)
OR
- FEATURE ICE CREAM OR SORBET

DINNER SET MENU – BASE PRICE \$97 (3 COURSE)

ENTRÉE

HOUSE GREEN SALAD

ARTISAN MIX, CHERRY TOMATO, SEASONAL FRUITS, SEASONAL VINAIGRETTE,
CANDIED NUTS

(UPGRADE TO CAESAR SALAD +\$ 8 | ADD AS ADDITIONAL CHOICE +\$15)

(UPGRADE TO BURRATA SALAD +\$10 | ADD AS ADDITIONAL CHOICE +\$22)

PRAWN COCKTAIL

JUMBO BLACK TIGER PRAWN, BOURBON COCKTAIL SAUCE, HOUSE HOT SAUCE

(UPGRADE TO STEAK TARTARE +\$5 | ADD AS ADDITIONAL CHOICE +\$18)

(UPGRADE TO CRAB CAKE +\$12 | ADD AS ADDITIONAL CHOICE +\$34)

MAIN COURSE

ALBERTA BLACK ANGUS STRIPLOIN

10 OZ STRIPLOIN, LOCAL MUSHROOMS, POMME PUREE, DEMI GLACE

(UPGRADE TO 14 OZ RIBEYE +\$20 | ADD AS ADDITIONAL CHOICE +\$40)

BLACKENED SALMON

SEARED BLACKENED SALMON, WARM THAI CURRY SUCCOTASH, BOK CHOY,
BLISTERED CHERRY TOMATOES, THAI BASIL, CHILI OIL

(UPGRADE TO SABLEFISH +\$6 | ADD AS ADDITIONAL CHOICE +\$40)

TRUFFLE RISOTTO

LOCAL MUSHROOMS, BURNT ONION, PARMIGIANO, TRUFFLE CREMA, CHIVES

(UPGRADE TO CHICKEN +\$15 | ADD AS ADDITIONAL CHOICE +\$25)

DESSERTS

CLASSIC CRÈME BRÛLÉE

(UPGRADE TO TIRAMISU +\$8 | ADD AS ADDITIONAL CHOICE +\$14)

OR

FEATURE ICE CREAM OR SORBET





STEAK TASTING SERVICE



(MINIMUM GROUP OF 10) \$128 PER GUEST + TAX & GRATUITY

AN EXCLUSIVE HOUSE OF DAWN SIGNATURE EXPERIENCE

AVAILABLE ONLY AT HOUSE OF DAWN STEAKHOUSE, THIS ONE-OF-A-KIND TASTING EXPERIENCE IS DESIGNED FOR STEAK LOVERS WHO WANT TO EXPLORE OUR COMPLETE STEAK COLLECTION IN A SINGLE VISIT.

WHY CHOOSE THE STEAK TASTING EXPERIENCE?

- ✓ TASTE EVERY SIGNATURE STEAK WE OFFER
- ✓ NO ORDERING REQUIRED—EVERYTHING IS PRE-ARRANGED
- ✓ IDEAL FOR NETWORKING AND CORPORATE GATHERINGS
- ✓ KEEPS EVERYONE DINING TOGETHER AT THE SAME PACE
- ✓ A UNIQUE EXPERIENCE EXCLUSIVE TO HOUSE OF DAWN
- ✓ GREAT VALUE COMPARED WITH ORDERING INDIVIDUAL STEAKS

YOUR EXPERIENCE INCLUDES

- TASTE 8 PREMIUM STEAKS FROM RENOWNED BEEF-PRODUCING REGIONS AROUND THE WORLD
 - FOUR STRIPLOIN AND FOUR RIBEYE SELECTIONS, INCLUDING AUTHENTIC JAPANESE KOBE BEEF*
 - CHEF-SELECTED SIDES AND SAUCES OF THE DAY
 - APPROXIMATELY 8-10 OZ OF STEAK PER GUEST
 - TWO SHARED APPETIZERS TO BEGIN THE EXPERIENCE
 - ONE COMPLIMENTARY NON-ALCOHOLIC BEVERAGE
 - OPTIONAL WINE, BEER, OR COCKTAIL UPGRADE FOR +\$5 PER GUEST
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HOUSE OF DAWN BUFFET SERVICE

(MINIMUM GROUP OF 25 GUEST IS MUST FOR BUFFET SERVICE)

COLD SEAFOOD

EAST COAST OYSTER PLATTER - \$4 PER PIECE
SERVED WITH HOUSE MIGNONETTE, HOT SAUCE, AND CITRUS

PRAWN COCKTAIL PLATTER - \$4.80 PER PIECE
SERVED WITH HOUSE COCKTAIL SAUCE, FRESH HORSERADISH, AND CITRUS

THE GRAND OCEAN RAW BAR - \$1250 (HALF PORTION AVAILABLE FOR \$625)
ASSORTMENT OF 12 LOBSTER TAILS, 36 EAST COAST OYSTERS, 36 PRAWNS, 2
LBS KING CRAB LEGS, SERVED WITH HOUSE MIGNONETTES, HOT
SAUCE, COCKTAIL SAUCE, AND LOBSTER BUTTER

CARVING STATIONS & MEATS (FEEDS ROUGHLY 40 PEOPLE)

ALBERTA BLACK ANGUS AAA ROAST BEEF STATION - \$750
DEMI GLACE & CREAMED HORSERADISH

ALBERTA BLACK ANGUS PRIME RIB STATION - \$980
DEMI GLACE & CREAMED HORSERADISH

HERB ROASTED CHICKEN SUPREME - \$700
HERBED COUNTRY GRAVY

HONEY GLAZED ATLANTIC SALMON - \$900
HONEY DIJON GLAZE, HERB DE PROVENCE, FRESH LEMON

PASTAS & STARCH & SIDES

SEAFOOD LINGUINE - \$16/PP
BAY SCALLOPS, MUSSELS, NORDIC SHRIMP, WHITE WINE CREAM SAUCE

HOUSE OF DAWN BOLOGNESE - \$16/PP
CLASSIC BEEF BOLOGNESE, SPAGHETTI, PARMIGIANO



TRUFFLE RISOTTO - \$14/PP
LOCAL MUSHROOMS, TRUFFLE CREAM, PARMIGIANO, FRESH CHIVES





LOCAL MUSHROOMS - \$12/PP

ROASTED LOCAL MUSHROOMS, PEARL ONIONS, CHIVES

SEASONAL VEGETABLES - \$10/PP

ROASTED SEASONAL VEGETABLES

SILKY POMME PUREE - \$10/PP

BUTTERY YUKON GOLD MASHED POTATOES, FRESH CHIVES

SALADS & COLD ENTREES

HOUSE GREEN SALAD - \$10/PP

SEASONAL VINAIGRETTE & ACCOMPANIMENTS

CAESAR SALAD - \$14/PP

HOUSE CAESAR DRESSING, PARMIGIANO, CROUTONS

POTATO SALAD - \$12/PP

NEW POTATOES, CLASSIC GRIBICHE, CHIVES

FUSILLI SALAD - \$12/PP

GREEN ONION CREMA, CHERRY TOMATOES, FRESH CUCUMBER,
FRESH BASIL





HOUSE OF DAWN DESSERT PACKAGES



PRICES ARE BASED ON A PER-PERSON PORTION (2 PC)

ASSORTED MACARONS - \$8/PP
(CONTAINS NUTS/GLUTEN/DAIRY)

CHURROS - \$5/PP
(CONTAINS EGGS/GLUTEN, MAY CONTAIN SOY/MUSTARD)
SERVED WITH CHOCOLATE SAUCE & CRÈME ANGLAISE

LEMON & FRUIT TARTELETTE - \$7/PP
(CONTAINS EGGS/DAIRY/GLUTEN, MAY CONTAIN NUTS)

DECADENT TRIPLE FUDGE CAKE - \$8/PP
(CONTAINS GLUTEN/EGGS/SOY/DAIRY, MAY CONTAIN NUTS)

TIRAMISU - \$8/PP
(CONTAINS DAIRY/EGGS/SOY/GLUTEN, MAY CONTAIN NUTS)

NEW YORK CHEESE CAKE - \$8/PP
(CONTAINS EGGS/GLUTEN/DAIRY)

CREME BRULEE - \$6/PP
(CONTAINS EGGS/DAIRY)





HOUSE OF DAWN CANAPES

(PRICING IS BY PER DOZEN)

VEGETARIAN CANAPÉS - \$45

MUSHROOMS ON TOAST

ROASTED LOCAL MUSHROOMS, GOAT CHEESE CREMA, TRUFFLED MAYU

HEIRLOOM TOMATO & BOCCONCINI

BC HEIRLOOM TOMATOES, BOCCONCINI, FRESH STRAWBERRIES, ARUGULA PESTO

FALAFEL & HUMMUS

CRISPY FALAFEL, CREAMY HUMMUS, FRESH POMEGRANATE

CRISPY SPRING ROLLS

TENDER CABBAGE, SWEET CORN, PROVENCAL NUOC CHAM

COLD CANAPÉS - \$60

PRAWN COCKTAIL SKEWERS

HOUSE COCKTAIL SAUCE, FRESH CHIVES

SMOKED SALMON

HERBED GOAT CHEESE CREMA, CRISPY SHALLOTS, ENGLISH CUCUMBER

DRESSED OYSTERS

HOUSE MIGNONETTE, FRESH HORSERADISH, YUZU ESPUMA, POMEGRANATE

STEAK TARTARE

HOUSE OF DAWN STYLE, CROSTINI



HOT CANAPÉS - \$65

SINGAPORE CHICKEN SATAY SKEWERS
SINGAPORE CURRY, CRISPY SHALLOTS, HONEY GLAZE

BEEF SLIDERS
HOUSE OF DAWN BURGER SAUCE, CARAMELIZED ONIONS, POTATO BUN

CHICKEN SLIDERS
CHIVE CREMA, PICKLED SHALLOTS, POTATO BUN

SWEDISH MEATBALLS
CARAMELIZED ONION SOUBISE, FRESH CHIVES

HONEY GLAZED HALLOUMI
HEIRLOOM TOMATO, BALSAMIC REDUCTION, PROSCIUTTO

GREEN PEA & BACON ARANCINI
CHEESE CURD STUFFED, DOUBLE SMOKED BACON, HOUSE MARINARA





WINE PAIRING

(PREMIUM WINE UPGRADES AVAILABLE UPON REQUEST)

\$35 PER GUEST – UNLIMITED WINE SERVICE

REDS: BOTTLE FOR \$60

CABERNET SAUVIGNON:

- PENFOLDS 2022 (AUSTRALIA)
- SANDHILL 2021 (BC)
- MISSION HILL 2022 (BC)

PREMIUM REDS: BOTTLE FOR \$60

- LUIGI BOSCA MALBEC 2024
- LE VOLTE TOSCANA 2021
- M. CHAPOUTIER SYRAH 2023

WHITES: BOTTLE FOR \$60

- HESTER CREEK CHARDONNAY 2022
- CHÂTEAU NICOLET 2021

DESSERT PAIRING: BOTTLE FOR \$60

- DR. LOOSEN RIESLING 2023

DESSERT APERITIF UPGRADE: BOTTLE FOR \$80

- AMARO NONINO +\$10 PER GUEST
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CELEBRATION & BEVERAGE ENHANCEMENTS



PROSECCO & CHAMPAGNE TOWER

ITALIAN BOTTEGA GOLD PROSECCO TOWER (20 GLASSES): \$240

RÉMY MARTIN CHAMPAGNE TOWER (20 GLASSES): \$1,000

PRIVATE BAR

- MINIMUM BEVERAGE SPEND: \$500

CORKAGE

- WINE: \$25/BOTTLE
- 750ML SPIRITS: \$75
- 1000ML SPIRITS: \$100

ADDITIONAL OPTIONS

BUFFET SERVICE

- AVAILABLE FOR GROUPS OF 25 GUESTS OR MORE.
- CUSTOMIZED BUFFET MENUS AVAILABLE UPON REQUEST.

ADDITIONAL SERVICES

- PREMIUM WINE UPGRADES
- DIETARY ACCOMMODATIONS
- VEGETARIAN & VEGAN OPTIONS
- CUSTOM BEVERAGE PACKAGES
- CHAMPAGNE SERVICE
- PRIVATE EVENT COORDINATION
- PRIVATE BAR SETUP FOR A MINIMUM SPEND OF \$500

BOOKING INFORMATION

- LUNCH AND DINNER MENUS CAN BE CUSTOMIZED.
 - MENU SELECTIONS SHOULD BE FINALIZED BEFORE THE EVENT.
 - PLEASE INQUIRE ABOUT DIETARY REQUIREMENTS, PRIVATE BAR SERVICE, WINE UPGRADES, AND BUFFET OPTIONS.
 - THANK YOU FOR CONSIDERING HOUSE OF DAWN STEAKHOUSE FOR YOUR SPECIAL EVENT.
 - ALL THE PRICES ABOVE ARE WITHOUT TAX AND GRATUITY
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EXCLUSIVE RESTAURANT BUYOUT

AN UNFORGETTABLE VENUE FOR EXCEPTIONAL EVENTS

TRANSFORM HOUSE OF DAWN STEAKHOUSE INTO YOUR OWN PRIVATE VENUE. WHETHER YOU'RE HOSTING A CORPORATE CELEBRATION, PRODUCT LAUNCH, WEDDING RECEPTION, HOLIDAY PARTY, GALA, OR MILESTONE CELEBRATION, OUR EXCLUSIVE BUYOUT EXPERIENCE OFFERS COMPLETE PRIVACY, EXCEPTIONAL CUISINE, AND PERSONALIZED SERVICE IN AN ELEGANT SETTING.

WITH EXCLUSIVE ACCESS TO THE RESTAURANT, YOUR GUESTS CAN ENJOY A TRULY CUSTOMIZED EVENT WHILE OUR TEAM TAKES CARE OF EVERY DETAIL—FROM MENU PLANNING AND BEVERAGE SELECTIONS TO SEAMLESS SERVICE THROUGHOUT THE EVENING.

VENUE CAPACITY

ENTIRE RESTAURANT

- UP TO 238 GUESTS SEATED
- UP TO 300 GUESTS STANDING (COCKTAIL-STYLE RECEPTION)

WHAT'S INCLUDED

- EXCLUSIVE USE OF THE ENTIRE RESTAURANT
- DEDICATED EVENT PLANNING AND COORDINATION
- CUSTOMIZED SET MENUS OR CANAPÉ RECEPTIONS
- PREMIUM WINE, COCKTAIL, AND BEVERAGE PACKAGES
- FULL PROFESSIONAL SERVICE TEAM
- FLEXIBLE ROOM LAYOUT AND SEATING ARRANGEMENTS
- BACKGROUND MUSIC THROUGHOUT THE VENUE
- COMPLIMENTARY CONSULTATION TO TAILOR YOUR EVENT

OPTIONAL ENHANCEMENTS

- CHAMPAGNE WELCOME RECEPTION
 - SIGNATURE COCKTAIL STATION
 - WINE PAIRING EXPERIENCES
 - SEAFOOD TOWERS AND PREMIUM TASTING STATIONS
 - LIVE CHEF CARVING STATION
 - CUSTOM PRINTED MENUS
 - CELEBRATION CAKES AND DESSERT DISPLAYS
 - FLORAL DÉCOR AND ENTERTAINMENT COORDINATION (UPON REQUEST)
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EXCLUSIVE BUYOUT PACKAGES



BACK DINING ROOM BUYOUT

CAPACITY

- UP TO 80 GUESTS SEATED
- UP TO 100 GUESTS STANDING

BOOKING REQUIREMENTS

- MINIMUM OF 50 GUESTS
- MINIMUM FOOD & BEVERAGE SPEND (PER PERSON):
 - MONDAY-THURSDAY: \$100 PER PERSON
 - FRIDAY-SUNDAY: \$125 PER PERSON

FULL RESTAURANT BUYOUT

CAPACITY

- UP TO 238 GUESTS SEATED
- UP TO 300 GUESTS STANDING

BOOKING REQUIREMENTS

- MINIMUM OF 100 GUESTS
- MINIMUM FOOD & BEVERAGE SPEND (PER PERSON):
 - MONDAY-THURSDAY: \$110 PER PERSON
 - FRIDAY-SUNDAY: \$130 PER PERSON

ALL BUYOUTS INCLUDE

- EXCLUSIVE USE OF THE RESERVED EVENT SPACE
- DEDICATED EVENT COORDINATOR
- PROFESSIONAL SERVICE TEAM
- CUSTOMIZED FOOD AND BEVERAGE MENUS
- FLEXIBLE FLOOR PLAN AND SEATING ARRANGEMENTS
- COMPLIMENTARY EVENT PLANNING CONSULTATION

PLEASE NOTE

- MINIMUM SPEND IS CALCULATED BASED ON THE GUARANTEED GUEST COUNT OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER.
- MINIMUM SPEND APPLIES TO FOOD AND BEVERAGES ONLY AND IS EXCLUSIVE OF APPLICABLE TAXES AND GRATUITY.
- A NON-REFUNDABLE DEPOSIT IS REQUIRED TO CONFIRM ALL BUYOUT RESERVATIONS.
- PRICING IS SUBJECT TO CHANGE FOR STATUTORY HOLIDAYS AND SPECIAL EVENT DATES.



WE ARE EXCITED TO HOST YOU

