HOUSE OF DAWN STEAKHOUSE

PRIVATE DINING & EVENT GUIDE

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ALL PRICES MENTIONED ARE EXCLUDING TAX AND GRATUITY IF APPLIED

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

(UPGRADE TO STEAK TARTARE +$12 | ADD AS ADDITIONAL CHOICE +$18)

(UPGRADE TO SCALLOP +$12 | ADD AS ADDITIONAL CHOICE +$26)

MAIN COURSE

• ROASTED CHICKEN SUPREME

SEASONAL VEGETABLES, POMME PURÉE, DEMI-GLACE

(UPGRADE TO 10 OZ AAA STRIPLOIN +$25 | ADD AS ADDITIONAL CHOICE +$32)

(UPGRADE TO 14 OZ RIBEYE +$44 | ADD AS ADDITIONAL CHOICE +$63)

• SABLEFISH

SABLEFISH KABAYAKI, CREAMY ORZOTTO, BABY CLAMS, BLISTERED SNAP PEAS, SCALLION TENDRILS

• 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 SCALLOP +$12 | ADD AS ADDITIONAL CHOICE +$26)

MAIN COURSE

ALBERTA BLACK ANGUS STRIPLOIN

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

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

SABLEFISH

SABLEFISH KABAYAKI, CREAMY ORZOTTO, BABY CLAMS, BLISTERED SNAP PEAS, SCALLION TENDRILS

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

HOUSE OF DAWN BUFFET SERVICE

(MINIMUM GROUP OF 25 GUESTS 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)

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

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

HERB ROASTED CHICKEN - $700
CHICKEN SUPREME, HERBED COUNTRY GRAVY

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

PASTAS & SIDES

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

HOD BOLOGNESE - $16/PP
CLASSIC BEEF BOLOGNESE, SPAGHETTI, PARMIGIANO

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

LOCAL MUSHROOMS - $12/PP
ROASTED MUSHROOMS, PEARL ONIONS, CHIVES

SEASONAL VEGETABLES - $10/PP
ROASTED SEASONAL VEGETABLES

SILKY POMME PUREE - $10/PP
YUKON GOLD MASHED POTATOES, 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, TOMATO, CUCUMBER, 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

SERVED WITH CHOCOLATE SAUCE & CRÈME ANGLAISE

(CONTAINS EGGS/GLUTEN, MAY CONTAIN SOY/MUSTARD)

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, 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, CUCUMBER

DRESSED OYSTERS
HOUSE MIGNONETTE, HORSERADISH, YUZU ESPUMA, POMEGRANATE

STEAK TARTARE
HOUSE OF DAWN STYLE, CROSTINI

HOT CANAPÉS - $65

CHICKEN SATAY SKEWERS
SINGAPORE CURRY, CRISPY SHALLOTS, HONEY GLAZE

BEEF SLIDERS
HOUSE 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, 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)

WHITES: BOTTLE FOR $60

- HESTER CREEK CHARDONNAY 2022
- CHÂTEAU NICOLET 2021

PREMIUM REDS: BOTTLE FOR $60

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

DESSERT PAIRING: BOTTLE FOR $60

- DR. LOOSEN RIESLING 2023

APERITIF UPGRADE: $80

- AMARO NONINO +$10 PER GUEST

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

EXCLUSIVE RESTAURANT BUYOUT

AN UNFORGETTABLE VENUE FOR EXCEPTIONAL EVENTS

TRANSFORM HOUSE OF DAWN STEAKHOUSE INTO YOUR OWN PRIVATE VENUE FOR CORPORATE CELEBRATIONS, WEDDING RECEPTIONS, GALAS, OR MILESTONE EVENTS WITH COMPLETE PRIVACY, EXCEPTIONAL CUISINE, AND PERSONALIZED SERVICE.

WHAT'S INCLUDED

- EXCLUSIVE USE OF THE VENUE
- DEDICATED EVENT COORDINATOR
- CUSTOM SET MENUS / CANAPÉS
- PREMIUM WINE & BEVERAGES
- FULL PROFESSIONAL SERVICE TEAM
- FLEXIBLE SEATING ARRANGEMENTS
- VENUE BACKGROUND MUSIC
- COMPLIMENTARY CONSULTATION

OPTIONAL ENHANCEMENTS

- CHAMPAGNE WELCOME RECEPTION
- SIGNATURE COCKTAIL STATION
- WINE PAIRING EXPERIENCES
- SEAFOOD & TASTING STATIONS
- LIVE CHEF CARVING STATION
- CUSTOM PRINTED MENUS
- CELEBRATION CAKES & DESSERTS
- FLORAL DÉCOR & ENTERTAINMENT

EXCLUSIVE BUYOUT PACKAGES

BACK DINING ROOM BUYOUT

CAPACITY: UP TO 80 GUESTS SEATED | UP TO 100 GUESTS STANDING
REQUIREMENTS: MINIMUM OF 50 GUESTS
MINIMUM SPEND (PER PERSON): MON–THU: $100/PP | FRI–SUN: $125/PP

FULL RESTAURANT BUYOUT

CAPACITY: UP TO 238 GUESTS SEATED | UP TO 300 GUESTS STANDING
REQUIREMENTS: MINIMUM OF 100 GUESTS
MINIMUM SPEND (PER PERSON): MON–THU: $110/PP | FRI–SUN: $130/PP

MINIMUM SPEND IS CALCULATED BASED ON GUARANTEED GUEST COUNT OR ACTUAL ATTENDANCE. MINIMUM SPEND APPLIES TO FOOD & BEVERAGES ONLY (EXCLUDING TAX AND GRATUITY). A NON-REFUNDABLE DEPOSIT IS REQUIRED.

THANK YOU FOR CONSIDERING HOUSE OF DAWN STEAKHOUSE. WE ARE EXCITED TO HOST YOU.