



GROUP LUNCH MENUS

Lunch Menu One

\$39 per person

FIRST COURSE

WILDTALE CLAM CHOWDER

bacon, potato, clams & charred sourdough

or

BEET & WATERCRESS SALAD

toasted almonds, crisp apples, horseradish crème fraîche

SECOND COURSE

GRILLED MOUNT LEHMAN CHICKEN BREAST

butternut squash mash, buttered beans

or

LOCAL BLACKENED SNAPPER

rock prawn risotto, creole butter sauce

or

VEGETARIAN GNOCCHI GRATIN

squash, chickpea, kale, pesto cream sauce

DESSERT

CARAMELIZED LEMON TART

raspberry coulis & fresh berries

Lunch Menu Two

\$45 per person

FIRST COURSE

LOBSTER BISQUE

fresh lobster, brandy crème fraîche, chives

or

KALE CAESAR SALAD

black pepper croutons, parmesan bread crumbs

or

BEEF TENDERLOIN CARPACCIO

pickled mushroom, mustard aioli, flatbread

SECOND COURSE

WILD SEAFOOD DUO

market fresh seafood, baby potatoes, chive beurre blanc

or

CHICKEN PICATTA

crushed potato & caper butter

or

TIGER PRAWN LINGUINI

chorizo, peas, zucchini, kale, spicy ragu

DESSERT

VANILLA CRÈME BRÛLÉE

fresh berries



GROUP LUNCH MENUS

Lunch Platter Menu

\$55 per person

FIRST COURSE

Served upon arrival

ATLANTIC LOBSTER & SHRIMP ROLL

HAWAIIAN TUNA POKE, PRAWN COCKTAIL

SECOND COURSE

KALE CAESAR SALAD, BEETROOT & WATERCRESS SALAD

CORTEZ ISLAND MUSSELS

coconut curry broth

THIRD COURSE

GRILLED 'AAA' BEEF STRIPLOIN, HARISSA CHICKEN BROCHETTE

DUO OF FRESH FISH

herb risotto, crispy brussels sprouts, garlic mashed potatoes, seasonal vegetables

DESSERT

PASTRY CHEFS SELECTION

WildTale
← YALETOWN | OLYMPIC VILLAGE →



GROUP DINNER MENUS

Dinner Menu One

\$48 per person

FIRST COURSE

WILDTALE CLAM CHOWDER

bacon, potato, clams and charred sourdough

or

BEET & WATERCRESS SALAD

toasted almonds, crisp apples, horseradish crème fraîche

SECOND COURSE

MT. LEHMAN ROASTED CHICKEN BREAST

whipped potato, buttered beans

or

BLACKENED LOIS LAKE STEELHEAD TROUT

lemon herb risotto, steamed asparagus

rock prawn + tomato butter sauce

or

BAKED LOBSTER GNOCCHI

fresh atlantic lobster, potato gnocchi

sweet peas, rosé sauce

DESSERT

CARAMELIZED LEMON TART

raspberry coulis & fresh berries

Dinner Menu Two

\$55 per person

FIRST COURSE

LOBSTER BISQUE

fresh lobster, brandy crème fraîche, chives

or

KALE CAESAR SALAD

black pepper croutons, parmesan bread crumbs

or

PRAWN COCKTAIL

jumbo poached prawns, horseradish cocktail sauce

SECOND COURSE

BLACKENED SWORDFISH

rice pilaf, buttered beans, honey lime butter

or

SURF & TURF

“AAA” beef tenderloin, jumbo tiger prawn,

buttermilk mashed potatoes, whipped herb butter

or

GRILLED LAMB CHOPS

chevre crushed potato, sautéed vegetables, cabernet jus

DESSERT

DOUBLE CHOCOLATE LAYER CAKE

amarena cherries

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GROUP DINNER MENUS

Dinner Platter Menu

\$60 per person

FIRST COURSE

Served upon arrival

GRILLED OYSTERS, HAWAIIAN TUNA POKE

PRAWN COCKTAIL

SECOND COURSE

KALE CAESAR SALAD, BEETROOT & WATERCRESS SALAD

CORTEZ ISLAND MUSSELS

coconut curry broth

THIRD COURSE

SLICED 'AAA' BEEF STRIPLOIN

DUO OF MARKET FRESH FISH & JUMBO GARLIC PRAWNS

atlantic lobster risotto, roasted baby potatoes, seasonal vegetables, crispy brussels sprouts

DESSERT

PASTRY CHEFS SELECTION

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Canapé Menu



STEAK TARTARE SLIDER

bone marrow aioli

\$4.00 per piece

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LOIS LAKE SMOKED STEELHEAD

dill crème fraîche, salmon roe

\$4.00 per piece

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THREE CHEESE RISOTTO CROQUETTES

red pepper ketchup

\$3.50 per piece

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VINE RIPENED TOMATO & BOCCONCINI

fresh mozzarella & torn basil

\$3.00 per piece

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WILD MUSHROOM & CHEVRE TARTLETS

black truffle aioli, baby arugula

\$3.25 per piece

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WILDTALE DUNGENESS CRAB CAKE

smoked red pepper coulis

\$4.00 per piece

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ATLANTIC LOBSTER & SHRIMP ROLL

lobster & shrimp salad, toasted bun

\$5.25 per piece

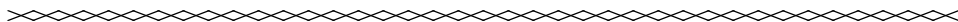
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AHI TUNA POKE

avocado, mango, crisp wonton

\$4.00 per piece

minimum 1 dozen per item



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