

A dark, moody photograph of a restaurant interior. The background features a textured stone wall. On the left, a tall nutcracker stands next to a window. In the center, a festive wreath with red and gold ornaments hangs on the wall. To the right, a bar area with a stone countertop and a plant is visible. The overall atmosphere is sophisticated and elegant.

SKYE AVENUE

KITCHEN & LOUNGE

PRIVATE DINING & EVENTS

skyeavenue.com

Committed to the Craft



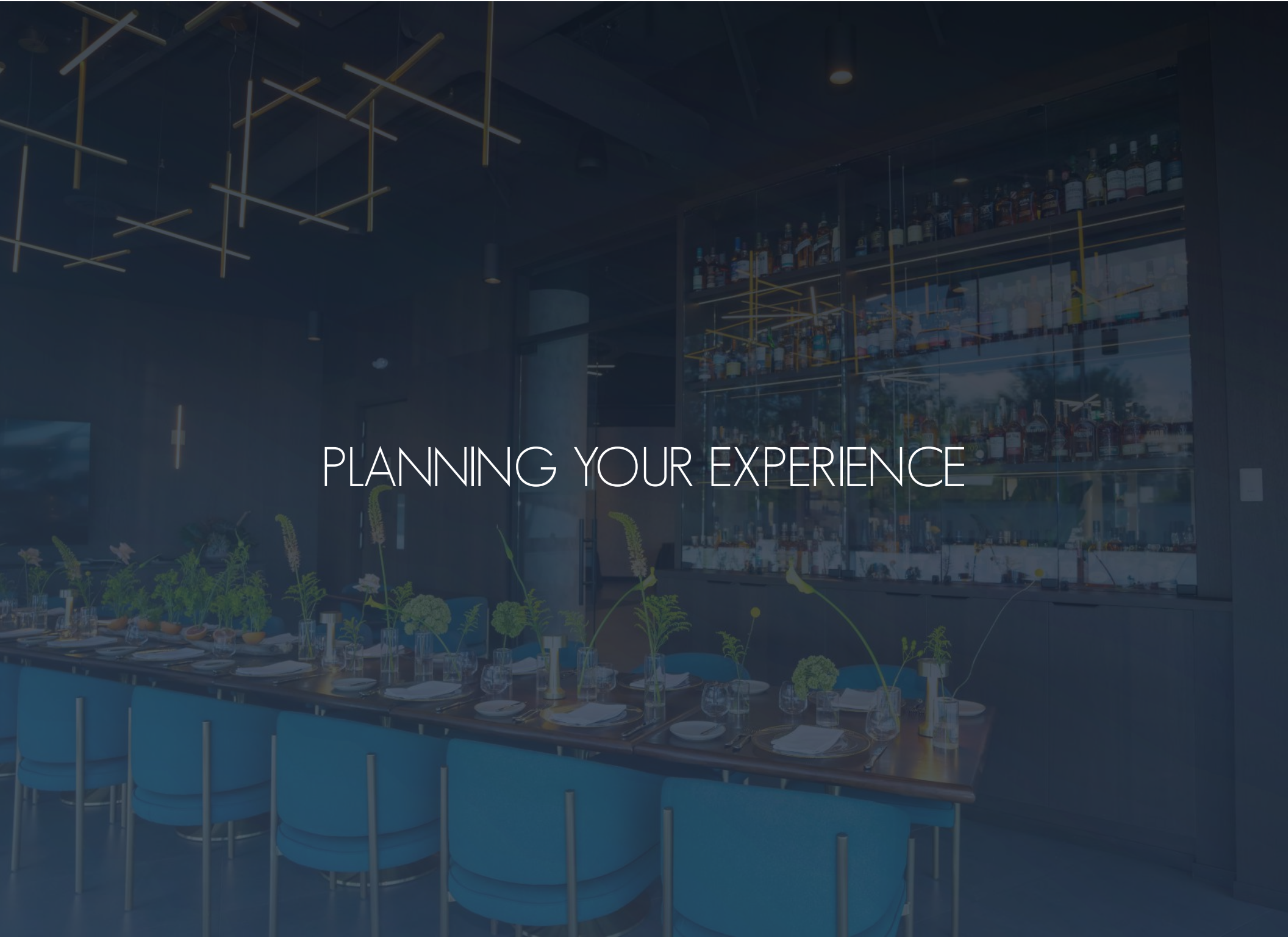
ABOUT US

Welcome to Skye Avenue Kitchen & Lounge, where exceptional cuisine meets a curated selection of diverse whiskies from around the globe—making us the perfect venue for your next event.

Inspired by our love of whisky and the rich culinary traditions of major whisky-producing regions, our space offers a unique atmosphere for gatherings of all kinds. Nestled within the heart of our community, Skye Avenue is not just a restaurant; it's a celebration of what defines modern Canadian cuisine—a vibrant blend of flavors from across our beautiful country and beyond.

Our Chef crafts an ever-evolving menu that highlights the essence of Canadian dishes, infused with global inspirations. Whether it's a corporate event, a family celebration, or a social gathering, our commitment to culinary excellence and unforgettable experiences sets the stage for remarkable occasions.

At Skye Avenue Kitchen & Lounge, we believe that dining is about more than just food; it's about the connections we create with family, friends, and colleagues. Join us for your next event and discover how we can turn your vision into a memorable reality, complete with great food, fine whisky, and a warm, inviting atmosphere.

A photograph of a modern restaurant interior. In the foreground, a long, dark wooden table is set with white plates, glasses, and small potted plants. Several blue upholstered chairs with metal legs are tucked under the table. In the background, a glass-enclosed bar area is visible, filled with various bottles of alcohol. The ceiling features a series of horizontal wooden beams and hanging lights. The overall atmosphere is contemporary and sophisticated.

PLANNING YOUR EXPERIENCE

Skye Avenue Kitchen & Lounge: A Destination for Unforgettable Events

Skye Avenue is more than just a restaurant; it's a premier destination for culinary excellence and home to one of the finest whisky collections in Canada. With a diverse selection of dining spaces, exquisite cuisine, and a reputation for unparalleled service, we are the ideal venue for any occasion.

Whether you're planning an intimate private dining experience, a larger corporate event, or a lively social gathering, Skye Avenue offers versatile options to make your event truly memorable.

Choosing Skye Avenue means selecting from a variety of exceptional settings—from our elegant private dining rooms to our vibrant lounge and stunning outdoor spaces. Each area is thoughtfully designed to provide an elevated experience that will leave a lasting impression on you and your guests.





OUR EVENT SPACES

Versatile Event Spaces at Skye Avenue Kitchen & Lounge

At Skye Avenue, our Private Dining Room offers an intimate setting, accommodating up to 24 guests at a single table a maximum 36 guests across four tables—perfect for smaller gatherings or exclusive meetings. Adjacent to our private dining room, we offer a larger dining area. An inviting space for bigger gatherings with ample seating and an eye-catching feature wall that adds a vibrant focal point to the room. This versatile setting is perfect for hosting memorable events in a stylish atmosphere up to 80 people.

For a more intimate experience, including the Chef's feature table, our alcove seating offers an intimate dining environment. This quieter seating area can accommodate up to 50 guests and is perfect for more personal gatherings. This space also features the chefs experience seating for 10 where guests can enjoy a one of a kind culinary experience watching our talented team in action.

When combined, these spaces can accommodate a total of 130 guests, or up to 176 when including the Private Dining Room.

For those looking to host a vibrant cocktail-style gathering, our spacious Lounge offers an inviting atmosphere with a capacity of up to 75 guests. This versatile space is perfect for mingling, enjoying a selection of finely crafted cocktails, and savoring an array of chef-prepared canapés, both warm and cold. The Lounge serves as a dynamic option for mid-sized events, providing an upscale backdrop for networking, socializing, or celebrating in style.

These spaces expand to a total capacity of 200 for seated events and 300 for standing, cocktail-style gatherings when utilizing the entire restaurant, including the Private Dining Room.





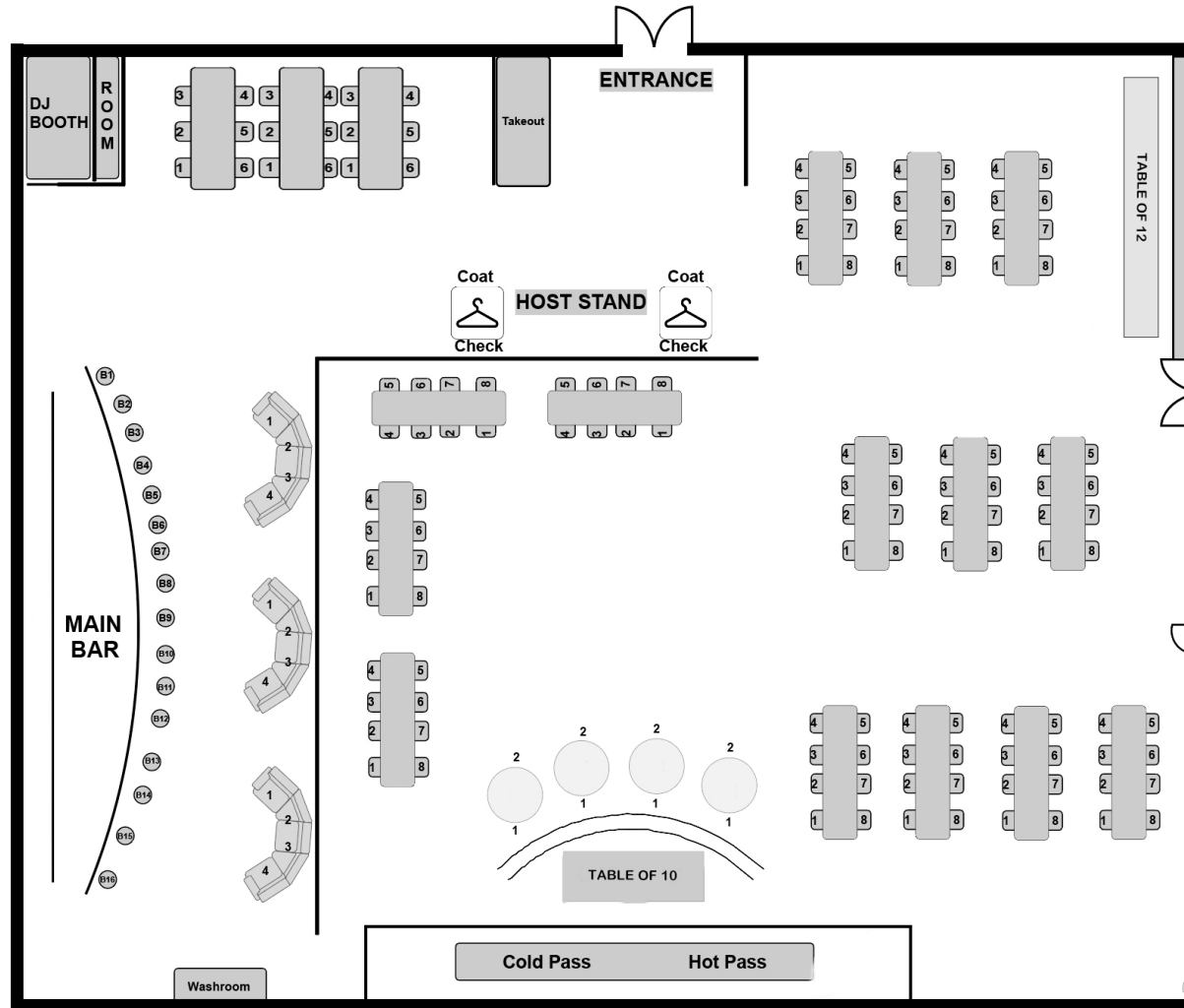
PRICING AND BUYOUTS:

- PDR - Private Dining Room: The buyout for the PDR requires a minimum spend of \$1,500 during the week and \$2,500 on weekends. This minimum can be negotiated for board meetings or lunch events, depending on availability and usage.
- Entire Restaurant (excluding the lounge): The buyout for the entire restaurant begins at \$15,000 during the week and \$25,000 on weekends, providing full access to our exquisite dining spaces and dedicated staff.
- Lounge Buyout: For exclusive lounge-style events, the buyout of the lounge requires a minimum spend of approximately \$5,000, subject to availability.

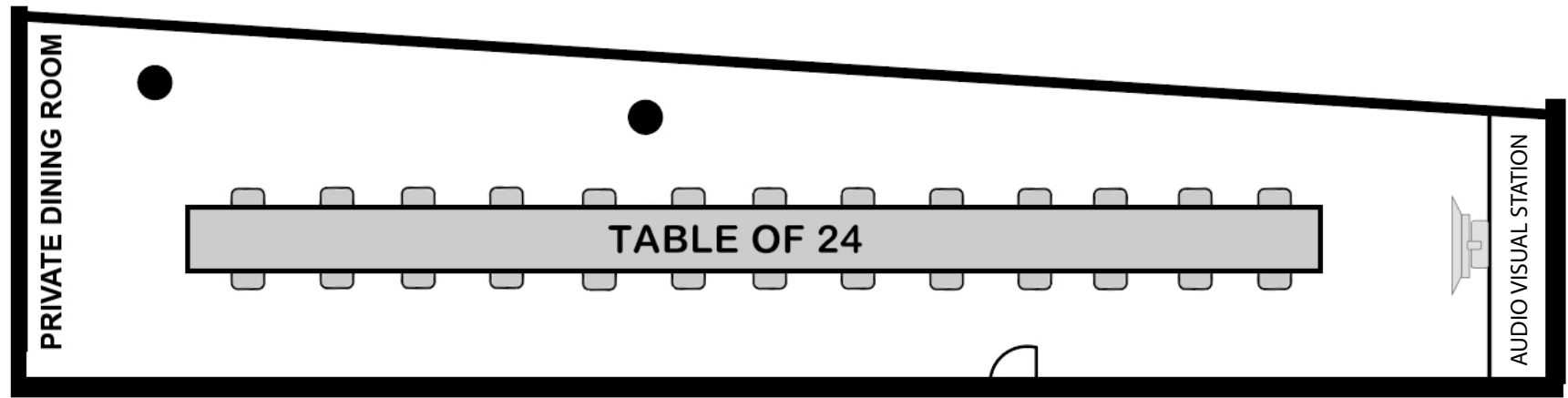
*Entire Restaurant - Holidays Rates May Vary



FLOOR PLANS

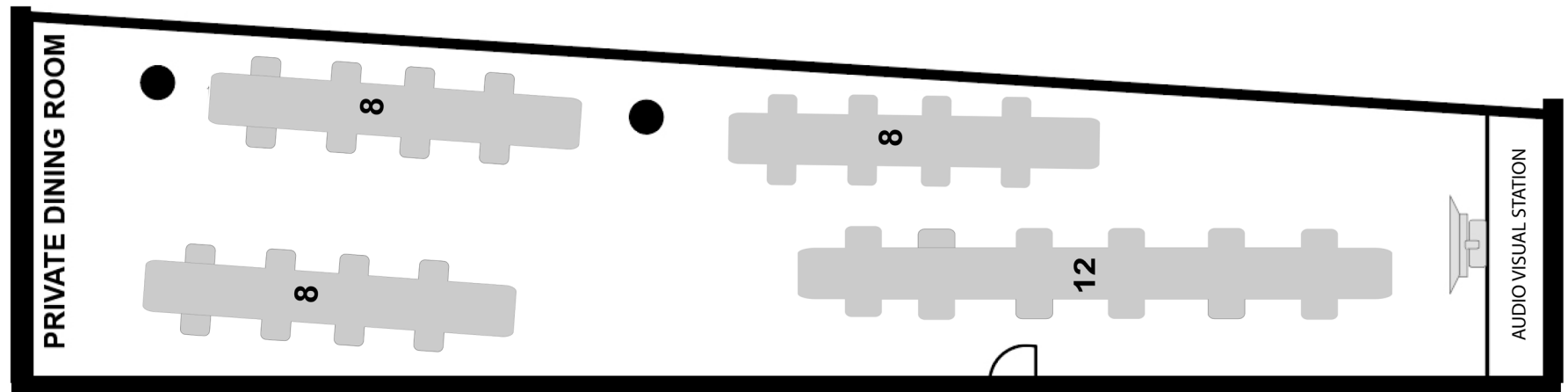


FLOOR PLANS



OPTION 1

FLOOR PLANS



OPTION 2

*Audio Visual Station may vary if presentations are needed





At Skye, we are committed to the craft because with us, Skye is the limit.

At Skye Avenue, we're committed to providing flexible options and a seamless experience for every event. Let us help you create a memorable occasion in one of the most sophisticated venues in Surrey.

skyeavenue.com | info@skyeavenue.com

BUILD YOUR OWN BRUNCH MENU

Selection of One Entrée

AVOCATO TOAST

Sourdough Bread, Burrata, Pickled
Blueberry

\$29 per person

BRUNCH BURGER

Organic Grass Fed House Ground Beef, Caramelized
Onions, Truffle Aioli

\$45 per person

SALMON EGGS BENNY

House Smoked King's Salmon, Dill Lime Cream,
Cheese, Poached Eggs

\$39 per person

WILD MUSHROOM EGGS BENNY

Wild Mushrooms, Poached Eggs, Peruvian Peppers

\$39 per person

PULLED BEEF EGGS BENNY

Slowly Braised Beef, Poached Eggs

\$39 per person

CRISPY BACON EGGS BENNY

Pork Belly, Poached Eggs

\$39 per person

Selection of One Dessert

FRENCH TOAST

Thick Cut Brioche, Vanilla Blend, Banana
Brule, Hazelnut, Caramel Sauce

LIEGE WAFFLES

Caramel Sauce, Berries

YOGURT PARFAIT

Chia Seeds, Honey, Peanut Butter, Almond
Milk, Berries

HOUSE GRANOLA

Pear Puree, Yogurt, Honey, Berries

FRUIT BOWL

Seasonal Berries, Yuzu Sorbet

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

Add 2nd pre-selected entrée choice +\$5 per person on the highest price entrée.

BUILD YOUR OWN SET MENU

Selection of One Appetizer

TOMATO SOUP

Foccacia, Basil Oil, Microgreens

CAESAR SALAD

Romaine, Garlic Croutons, Parmigiano

KALE SALAD

Roasted apple, heamp heart

BERRY SALAD

Organic Mixed Greens, Goat Cheese,
Strawberries, Candied hazelnut, Balsamic

COBB SALAD

Organic Mixed Greens, Goat Cheese, Strawberries, Candied Pecans,
Balsamic

**Choice Of: Lobster, Chicken or Haloumi*

TRIO LETTUCE BITES

Butter Lettuce, Togarashi Aioli, Pickled Veggies

CARPACCIO

Eye Round Beef, Pecorino Toscano, Red Pesto

***HOUSE BREAD**

additional charge: \$6

Selection of One Entrée

IN HOUSE VEGETARIAN LASAGNA

\$59 per person

BROCCO

Roasted Broccolini, Hazelnut, Tomato Sauce,
Tahini

\$55 per person

CHICKEN CACCIATORE

Tomato Sauce, Potato Pave, Baby Carrots

\$59 per person

RISOTTO LEMONE

Saffron, Hokkaido scallops, parmesan
tuille

\$79 per person

BUTTER CHICKEN

Organic Chicken, Aromatic Rice, Naan Bread

\$59 per person

HONEY GARLIC GRILLED CHICKEN

Organic Chicken Breast, Ratatouille, Cardamom Rice

\$59 per person

PAN-FRIED SALMON

Pomme Puree, Tarragon Mushroom,
Lemon Dill Cream

\$62 per person

Selection of One Dessert

WALNUT BROWNIES

Chocolate Sauce. Vanilla Gelato

ICLAND CHEESECAKE

Baked Cheesecake, Mixed Berries
Compote

OLIVÉ OIL CAKE

Lemon Ricotta Crème with Candied Orange

FRUIT BOWL

Seasonal Berries, Yuzu Sorbet

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

Add 2nd pre-selected entrée choice +\$5 per person on the highest price entrée.

BUILD YOUR OWN SET MENU

Selection of One Appetizer

TOMATO SOUP

Foccacia, Basil Oil, Microgreens

CAESAR SALAD

Romaine, Garlic Croutons, Parmigiano

KALE SALAD

Roasted apple, heamp heart

BERRY SALAD

Organic Mixed Greens, Goat Cheese,
Strawberries, Candied hazelnut, Balsamic

COBB SALAD

Organic Mixed Greens, Goat Cheese, Strawberries, Candied Pecans,
Balsamic

**Choice Of: Lobster, Chicken or Haloumi*

TRIO LETTUCE BITES

Butter Lettuce, Togarashi Aioli, Pickled Veggies

CARPACCIO

Eye Round Beef, Pecorino Toscano, Red Pesto

*HOUSE BREAD

additional charge: \$6

Selection of One Entrée

IN HOUSE VEGETARIAN LASAGNA

\$59 per person

BROCCO

Roasted Broccolini, Hazelnut, Tomato Sauce,
Tahini

\$55 per person

CHICKEN CACCIATORE

Tomato Sauce, Potato Pave, Baby Carrots

\$59 per person

RISOTTO LEMONE

Saffron, Hokkaido scallops, parmesan
tuille

\$79 per person

BUTTER CHICKEN

Organic Chicken, Aromatic Rice, Naan Bread

\$59 per person

HONEY GARLIC GRILLED CHICKEN

Organic Chicken Breast, Ratatouille, Cardamom Rice

\$59 per person

PAN-FRIED SALMON

Pomme Puree, Tarragon Mushroom,
Lemon Dill Cream

\$62 per person

Selection of One Dessert

WALNUT BROWNIES

Chocolate Sauce, Vanilla Gelato

ICLAND CHEESECAKE

Baked Cheesecake, Mixed Berries
Compote

OLIVÉ OIL CAKE

Lemon Ricotta Crème with Candied Orange

FRUIT BOWL

Seasonal Berries, Yuzu Sorbet

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

Add 2nd pre-selected entrée choice +\$5 per person on the highest price entrée.

BUILD YOUR OWN SET MENU

Selection of One Appetizer

TOMATO SOUP

Foccacia, basil oil, micro greens

CAESAR SALAD

Romaine, Garlic Croutons, Parmigiano

KALE SALAD

Roasted apple, heamp heart

BERRY SALAD

Organic Mixed Greens, Goat Cheese,
Strawberries, Candied hazelnut, Balsamic

COBB SALAD

Organic Mixed Greens, Goat Cheese, Strawberries, Candied Pecans,
Balsamic

**Choice Of: Lobster, Chicken or Haloumi*

TRIO LETTUCE BITES

Butter Lettuce, Togarashi Aioli, Pickled Veggies

CARPACCIO

Eye Round Beef, Pecorino Toscano, Red Pesto

Selection of One Entrée

SOUS VIDE LAMB

Chimichurri, Potato Pave, Lamb Loin, Rosemary Jus
\$79 per person

RAGU PASTA

Rigatoni Pasta, Minced Lamb and Beef,
Shaved Parmesan

\$69 per person

SQUASH RAVIOLI

Homemade Ravioli, Sage Beurre Blanc,
Pecorino Cheese

\$65 per person

AAA STRIPLOIN

Mashed Potato, Fried Brussel, Peppercorn
Sauce

\$85 per person

WAGYU RIBEYE

Red Wine Jus, Sauteed Veggies, Mashed
Potato, Microgreens

\$99 per person

Selection of One Dessert

WALNUT BROWNIES

Chocolate Sauce. Vanilla Gelato

ICLAND CHEESECAKE

Baked Cheesecake, Mixed Berries
Compote

OLIVÉ OIL CAKE

Lemon Ricotta Crème with Candied Orange

FRUIT BOWL

Seasonal Berries, Yuzu Sorbet

*HOUSE BREAD

additional charge: \$6

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

Add 2nd pre-selected entrée choice +\$5 per person on the highest price entrée.

BUILD YOUR OWN SET MENU

HOT CANAPES

\$48 PER DOZEN

CHICKEN SATAY BROCHETTE

marinated chicken, lemongrass, rich peanut sauce

WAGYU BITE

bite-sized wagyu, bell pepper pesto and worcestershire sauce

CAPPELLETTI

bite-sized pasta dumplings with mushroom, ricotta, pine nut and Herbs, tarragon sauce

COLD CANAPES

\$48 PER DOZEN

VIETNAMESE CRISPY RICE

marinated tofu and aromatic herbs

SALMON OSHI

pressed sushi infused with saffron and avocado

PANEER WRAP

soft paneer wrapped in a fragrant curry sauce with fresh cilantro

CHICKEN CONE

seasoned marinated chicken with celery and togarashi mayonnaise

BASIL PROFITEROLE

delicate choux pastry filled with creamy egg yolk mousse and vegan caviar

VOL-AU-VENT

flaky puff pastry filled with eggplant puree and shaved parmesan

SWEET CANAPES

\$48 PER DOZEN

MINI CHEESECAKE

berry compote

Lemon tart

Lemon curd, Swiss meringue

Opera cake

Coffee butter cream, ganache

Mango panacota

Lemon mango salsa

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

Add 2nd pre-selected entrée choice +\$5 per person on the highest price entrée.

KIDS MENU

KIDS

\$45 PER PERSON

Children 12 years and under (3 course). Choice of one main.

VEGETABLE CRUDITE

Creamy Ranch dip

-

CHICKEN STRIPS & FRIES

OR

CHEESEBURGER & FRIES

OR

MAC & CHEESE

OR

GRILLED CHICKEN

Mashed Potatoes, Steamed Broccoli

OR

PASTA POMODORO (VEG)

-

ICE CREAM

&

COOKIES

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts

BUILD YOUR OWN SET MENU

STATIONED PLATTERS

ARTISAN CHEESE

\$300 PER PLATER

Assorted Canadian Hard & Soft Cheeses
Seasonal Fruit Jam, Grilled Baguette

SMOKED SALMON PLATTER

\$300 PER PLATER

Cold Smoked Lox, Hot Smoked Bites | Shaved Red Onion,
Capers, Cream Cheese, Rye

CHARCUTERIE

\$300 PER PLATER

Assorted Cured & Smoked Meats
Cornichon, Olives, Grainy Mustard, Grilled Baguette

MAKI SUSHI

\$198 PER PLATER

California Roll, Dynamite Roll, Spicy Tuna, Cucumber Roll,
Yam Tempura Roll, BC Roll

Pickled Ginger, Soy Sauce, Wasabi

gf Gluten Free

v vegetarian

vf vegan friendly

n contains nuts