

FIRE & SMOKE FOOD SHOW



WHISTLER PRIVATE EXPERIENCE



A night of delicious entertainment
bringing the evening out of the
ordinary!

Let me transform your patio into a
vivid show kitchen as we perform
series of samples from BBQ classics,
modern canapés to cocktails.

Chef Frederic Royer

Home Bistronomy

Serving anywhere in the Sea to Sky

info@homebistronomy.com

604 935-6015

Whistler, BC



Rates

4 to 10 guests - 125\$
11 to 20 guests - 110\$
21 guests and up - 95\$

Choose six:

- Blazed French onion soup
- Smoked fresh local oyster,
garlic butter
- Maple & Cedar BBQ
salmon filet bites
- Reverse-charred steak,
fingerling, salsa Verde
- Smoked lobster &
parmesan butter canapé
- Spirit ignited chocolate
fudge spheres
- Traditional crepe Suzette
& flared citrus
- Fumed Old fashioned
cocktail
- Smoldering holiday eggnog

