

THE

CELLAR

by araxi

PRIVATE DINING & EVENTS

PLANNING YOUR EXPERIENCE

A culinary cornerstone in the heart of Whistler, The Cellar by Araxi is an elegant private dining space suitable for any occasion. Accommodating groups of up to 40 guests, our space can be customized to meet your needs.

Our contemporary design and state-of-the-art audio-visual capabilities set the stage for Culinary Director James Walt's signature farm-to-table menus. Events Manager Hannah Bell and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.



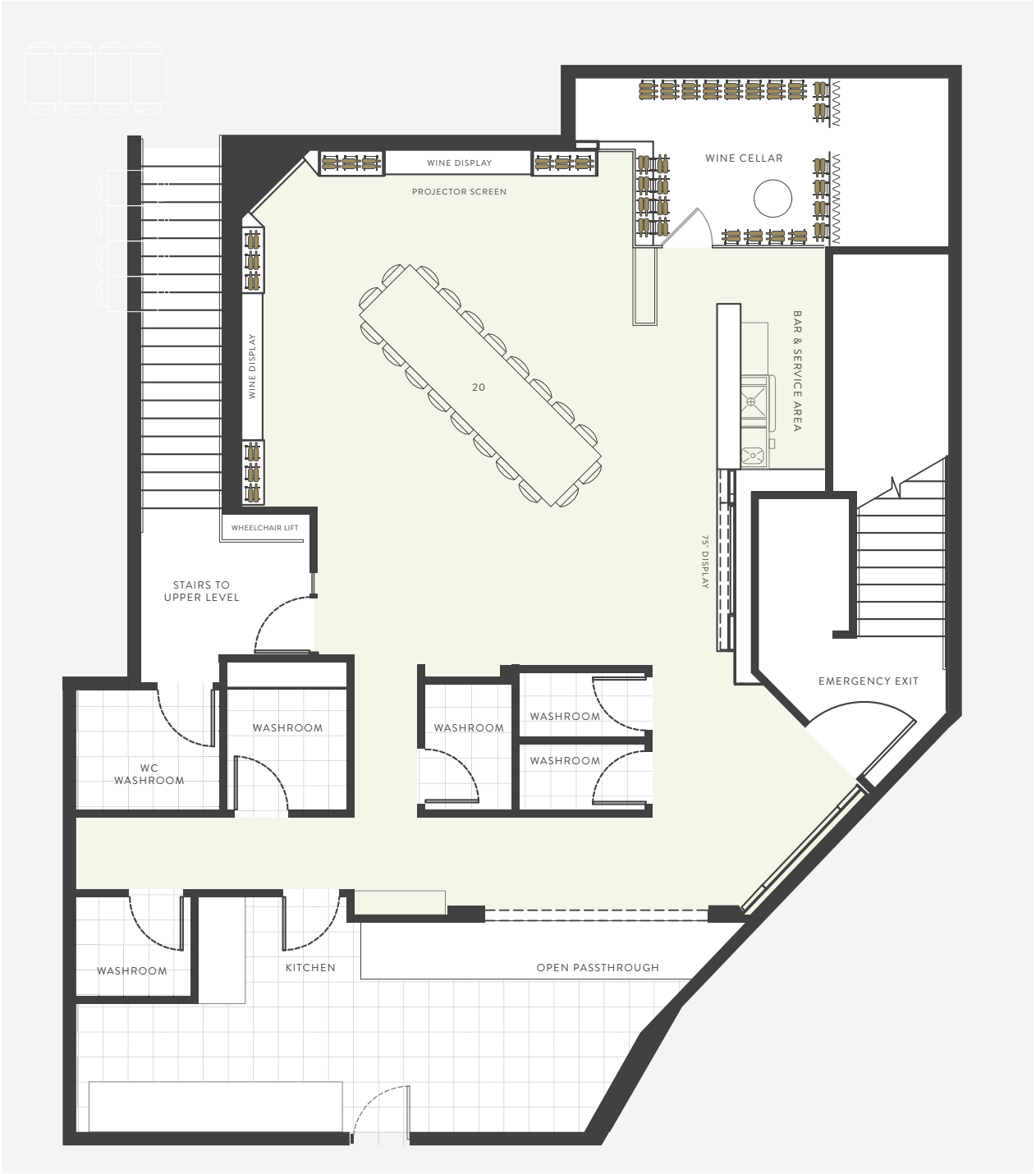




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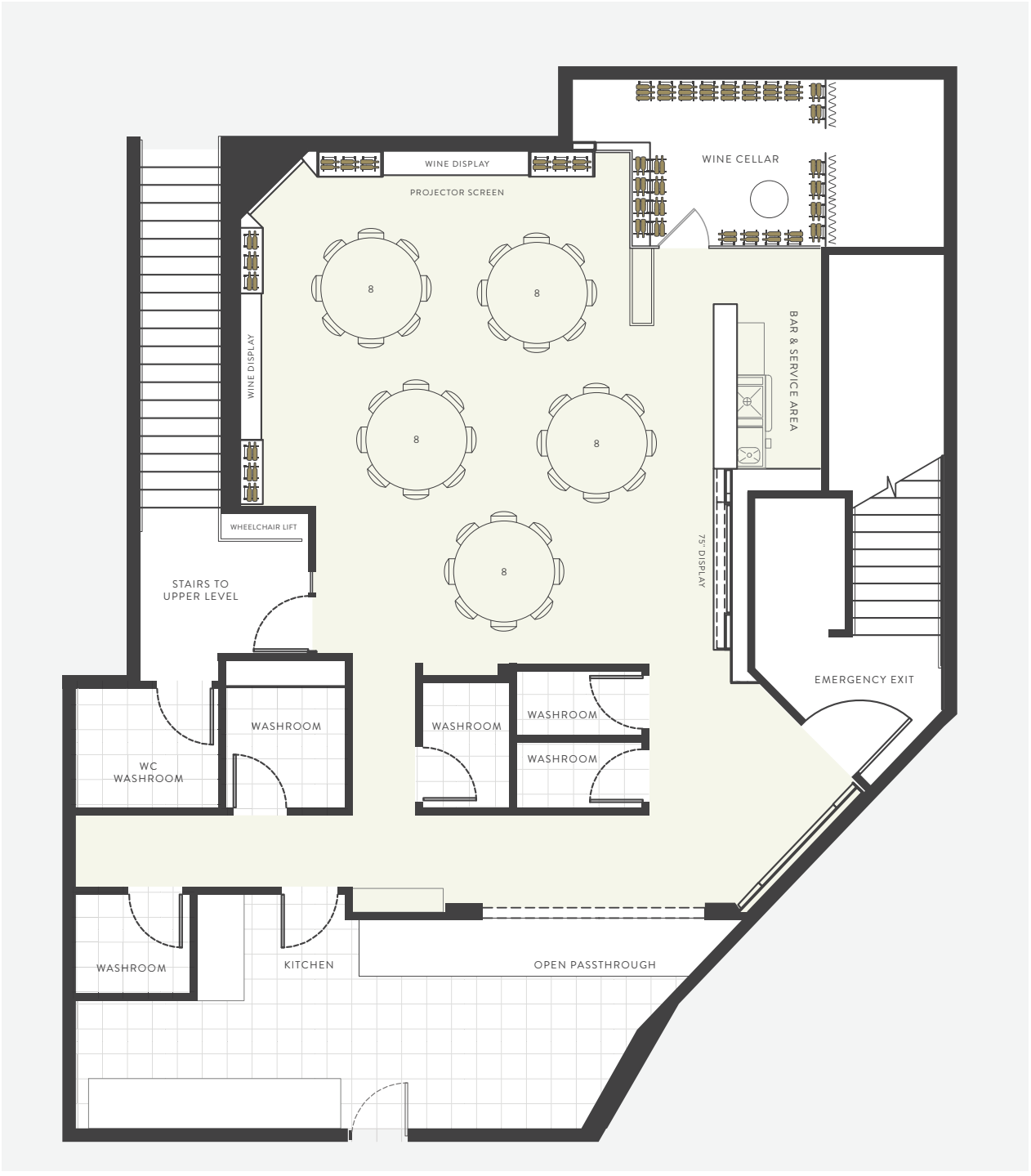
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MENUS

Culinary Director James Walt's seasonally inspired menus feature an array of local offerings from exquisite raw bar creations to premium cuts, complimented with signature side dishes and vegetarian options.








OUR WINE PROGRAM

Our expert team of sommeliers will curate the perfect wine selections to compliment your special occasion from our diverse yet approachable wine list.

araxi

$119 MENU

TO START

PEMBERTON POTATO + SUNCHOKE SOUP
potato, mustard seed and herb salad, sunchoke chips

PEMBERTON BEETS + BUFFALO MOZZARELLA
lightly pickled beets, okanagan apple vinaigrette, local radicchio and endive, beet salsa

QUEBEC FOIE GRAS PARFAIT
house baked brioche, ruby port gel, okanagan pear chutney
candied orange zest, toasted pistachio

MAIN

NORTHERN GOLD BEEF TENDERLOIN
pemberton potato rosti, rootdown farm carrots, ruby port jus

MISO MARINATED WILD BC SABLEFISH
shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO
aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE
flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

OKANAGAN PEAR + APPLE BOMBE
pear mousse, apple and pear confit, spiced sponge cake, red wine poached pear

SELECTION OF PETIT FOURS
araxi signature chocolate, pate de fruit, marshmallow, almond financier

araxi

$139 MENU

TO START

ARAXI SEAFOOD TOWER
two tiers of oysters from pristine waters, chilled jumbo prawns, sockeye salmon battera sushi
red tuna poke, smoked wild sockeye salmon

MID COURSE

PEMBERTON POTATO + SUNCHOKE SOUP
potato, mustard seed and herb salad, sunchoke chips

PEMBERTON BEETS + BUFFALO MOZZARELLA
lightly pickled beets, okanagan apple vinaigrette, local radicchio and endive, beet salsa

MAIN

NORTHERN GOLD BEEF TENDERLOIN
pemberton potato rosti, rootdown farm carrots, ruby port jus

MISO MARINATED WILD BC SABLEFISH
shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO
aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE
flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

ARAXI LEMON TART
baked lemon curd in a sweet pastry crust, sour cream ice cream
candied lemon zest

SELECTION OF PETIT FOURS
araxi signature chocolate, pate de fruit, marshmallow, almond financier

araxi

CANAPE RECEPTION MENU

STATIONED CANAPES

ARAXI TWO TIER SEAFOOD TOWER $139
oysters from our local pristine waters, chilled jumbo prawns, albacore tuna tataki
wild smoked salmon, house sushi roll, ceviche mixto (serves 4-6 guests)

BAR OSO CHARCUTERIE PLATTER $52
assorted cured meats, cheeses, crostini, pickles and house made chutney
(serves 4-6 guests)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL $65
with wild cold smoked salmon, avocado, yuzu gel, tomatillo salsa verde
(cost per 12 pieces/2 rolls)

BATTERA SALMON SUSHI $62
box style sushi with wild salmon, shiso leaf, lemon
(cost per 12 pieces/2 rolls)

PASSED CANAPES

cost per dozen
minimum order of 2 dozen per item

WILD MUSHROOM ARANCINI $55
on olive and basil tapenade

CHICKPEA + ROASTED TOMATO MONTADITO $50
on crisp grilled bread

ALBACORE TUNA TATAKI $65
with ponzu pearls and garlic chips

CHILLED BC OYSTERS $60
organic raspberry and tarragon mignonette

QUEBEC DUCK LIVER PARFAIT $65
herb gougere, candied orange and rosemary

CANADA PRIME BEEF TARTARE $60
with chili, sweet peppers and green onion



contact us

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