



HAWKSWORTH
RESTAURANT



GROUPS & PRIVATE DINING



CHEF DAVID HAWKSWORTH

Celebrated chef, David Hawksworth, has been at the forefront of the Canadian culinary scene since returning home after spending more than a decade in Europe, honing his talents at some of the world's most recognized MICHELIN starred restaurants including LeManoir aux Quat' Saisons, L'Escargot, and The Square.

He opened his first restaurant, Hawksworth, in 2011 which continues to earn critical acclaim including recently being named to the "World's Best Restaurants" by Forbes. Hawksworth also owns and operates popular concepts Nightingale named "Canada's Best Farm to Table Restaurant" and the more casual Bel Café. All demonstrate Hawksworth's culinary expertise, talent for creative flavour combinations, drive for perfection, and insistence on only the very best ingredients.

As the culinary partner to Air Canada since 2015, Chef Hawksworth designs signature dishes for International Business Class and Signature Lounges, winning recent recognition for the "World's Best Business Class Lounge Dining".

Hawksworth released his first cookbook, Hawksworth: The Cookbook, in December of 2020, which was shortlisted for a Gourmand Award.



MENU



At Hawksworth Restaurant our approachable menus showcase ingredient-led, contemporary Canadian cuisine, that is firmly rooted in the classics. Paired with a range of culinary techniques and traditions drawn from Canada's culturally diverse heritage, our masterfully prepared plates echo nostalgia with a modern and local twist. We continuously update our menus to highlight the bold and bright flavours of each season, showcasing the best locally sourced ingredients. Our culinary team is able to accommodate all dietary restrictions upon request, with advanced notice.

NO. 20, Canada's 100 Best 2023

World's Best Restaurant, Forbes Four Star Award 2023 **F**

MICHELIN Guide Recommendation, 2023

1,000 Best Restaurants in the World, LA LISTE 2023

Platinum Award, VIWF Wine Program Excellence 2023





HAWKSWORTH RESTAURANT

Situated in the heart of Downtown Vancouver, Hawsworth Restaurant embraces contemporary Canadian cuisine with a modern twist while casting a spotlight on the finest local and seasonal ingredients. Our ardent culinary team, alongside our knowledgeable sommeliers and attentive staff, aim to deliver a memorable dining experience to any guest who walks through our doors.

Whether planning an intimate dinner party, a corporate event, or an elaborate wedding reception, at Hawsworth Restaurant we would be delighted to tailor a unique experience for you and your guests.

MAXIMUM CAPACITIES

SEMI PRIVATE DINING

Hawsworth Cocktail Bar - 20 seated or 40 standing

The Pearl Room - up to 44 seated

The Art Room - up to 38 seated

PRIVATE DINING

The York Room - 54 seated or 80 standing

The Bel Room - 20 seated or 30 standing

Entire Venue - up to 205

For further details please contact our groups and events team by calling 604.605.3325 *ext. 305 or by email at: events@hawsworthgroup.com

HAWKSWORTH COCKTAIL BAR

This elegant room features the distinct and eye-catching "Big Love Diamond Dust" by British artist Damien Hirst, alongside a striking handcrafted ceiling, paired with vintage leather banquettes and a Spanish granite bar.

Each member of the Hawksworth Cocktail Bar team has an ardent and meticulous passion for cocktail craft and is dedicated to providing a warm welcome, in a lively and laid-back setting.



THE PEARL ROOM

Grown up and glamorous, Hawksworth's Pearl Room is elegant and iridescent with pearl banquettes and a magnificent chandelier. This room features double-sided fireplaces which connect the space to the elegant lounge, as well as intricately sculptured and hand-painted custom wall detailing. Floor-to-ceiling windows offer guests a view of the historic Vancouver Art Gallery. From this dining room guests are able to take a look into the world of wine through the windows of our expansive and award-winning Wine Room.



THE ART ROOM

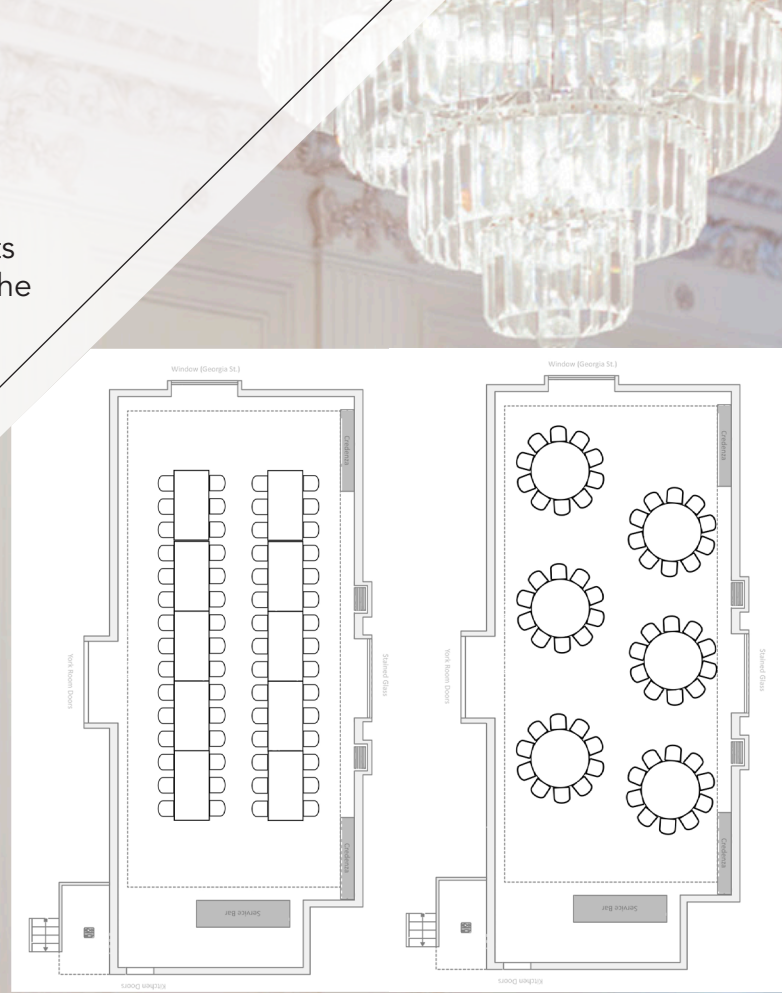
Compelling and vibrant, the distinct Art Room features ubiquitous artwork by British writer and artist Harland Miller, as well as a custom installation by internationally acclaimed local artist, the late Rodney Graham. Experience a culinary journey which celebrates the region and season in this elegant and atmospheric dining room that beautifully reflects the creativity and mastery of the Hawksworth's renowned, contemporary Canadian cuisine. The Art Room makes for the perfect setting to discover a taste of Hawksworth.



THE YORK ROOM

Located above the main restaurant, the York Room boasts 20-foot-high ceilings and historic design elements from the roaring 20's; including original stained-glass windows, gorgeous crystal chandeliers, and intricate architectural detailing. This private dining space is made available for afternoon functions from 11am-3pm and evenings events from 5pm-12pm.

At 1,000 sq. ft., the York Room is the ideal setting for a range of private events; from intimate cocktail receptions to extravagant gala dinners, and everything in-between. Seated layouts include round or harvest tables to best accommodate your group.



THE BEL ROOM

David Hawksworth's Bel Café, located adjacent to Hawksworth Restaurant, offers a more intimate and relaxed space for private dining as an alternative to the expansive and historic York Room. Bel Café can accommodate an intimate sit-down dinner for up to 20 guests. Floor-to-ceiling windows allow for a stunning view of the Vancouver Art Gallery, while rich dark wood paneling offers a warm and welcoming setting for guests. The Bel Room is made available for dining experiences from 6pm-11pm.







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WE LOOK FORWARD
TO CREATING A
UNIQUE EVENT FOR
YOU AND YOUR GUESTS

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604.605.3325 *ext. 305 or by email at:
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