

*savoury*chef



See What All the Fuss Is About

Fresh, Local, Seasonal

Our team loves to source local, seasonal ingredients; it's part of our culture and it attracts the best people to work for and to support our business.

"Their staff are well informed about the products they are serving and always accommodating. The food is always aesthetically impressive, and even better – the taste is guaranteed to whet your palate and create rave reviews amongst your guests. You cannot go wrong with this company!"

ERIN | CANADA'S NORTHERN HOUSE | VANCOUVER OLYMPICS 2010



Wild Spring Salmon



Wild Mushroom Risotto

Any Event, Big or Small

From private dinners, open house receptions, to gala receptions our experienced and friendly staff brings their passion to every event.

"From the professionalism of their staff, to the exquisite food provided...the guests at our event had nothing but great feedback. Aside from the fantastic hors d'oeuvres, the team also enjoyed the warm, hearty lunches during breaks. Our personal favourite was the turkey and stuffing!"

KRISTINE | KUBIK | JAGUAR/LAND ROVER LAUNCH EVENT



Lemon Curd & Pastry

One Stop Shop

"Absolutely spot on! Chef-owners Taryn and Kyle of Savoury Chef are on top of their game, committed to their craft, and producing some of the city's best food. Their team was extremely professional, courteous, detailed, and conscientious every step of the way. Trusting them with my son's wedding was the best gift I could have offered to the bride and groom."

TONY MINICHELLO | OWNER, NORTHWEST CULINARY ACADEMY

"Everyone, including the 41st President of the United States who I was sitting next to, raved about the food. You and your team should be very proud."

DANIEL | PDS GROUP | PRESIDENTIAL DINNER

"I just thought I should let you know that I heard it was the best catered event to date! So let your team know they did a great job."

CAROLINE | GRANVILLE ISLAND BREWERY | TAPROOM

Fully Licensed Bartending

"Hello Savoury Chef and Team, You were fabulous to work with and our host, and all of his guests loved the event."

KELLY JACIKAS | SLOVIP TICKETS | CONAN O'BRIEN TOUR

"The quality of the food and drink experience made us proud to have you as a partner for this event. Your professionalism and your energy made this evening very enjoyable. Thank you for embracing ONE DROP's cause!"

STEPHAN ADAM | SPECIAL EVENTS | CIRQUE DU SOLEIL VIP ROUGE

"Thank you for taking on this challenge! I daresay that you guys did very well! We were both very happy with the way things went, and have passed on the good news to the company... look forward to working with you in the future."

JODY RADU | LIVENATION CANADA | LADY GAGA TOUR



Media Launches



Pate De Campagne



Chef Stations



Pork Belly Buns



Fresh Kushi Oysters

About Us

Savoury Chef Foods began as a personal catering business and, through the support of a loyal client base, gradually grew to bigger events with more elegant and extravagant menus. From innovative Asian inspired cuisine, to classic favourites, we can concoct delightful meals within a range of culinary genres.

Sourcing local, seasonal ingredients is our team's primary source of inspiration; they believe nothing tastes better than market fresh produce or locally farmed meats, and this ongoing search for the best that BC has to offer drives the continual renewal of all of our menus. This not only contributes to a positive and nutritional dining experience but it also supports small business, local farmers & suppliers. We only use sustainably sourced seafood that are OceanWise and Seachoice approved.

Sharing in the excitement and anticipation of your big event drives us; we genuinely enjoy building relationships with each of our clients and helping in the realization of their unique visions. We love what we do because of the enthusiasm, support and dedication of our clients, guests and vendors.

Savoury Chef Foods is not just a catering company, we are a full service event coordinators as well. We not only provide you with a delicious menu but we can also coordinate other special event necessities such as mobile bartending services, rentals, staff and much more.

Notable Past Events

- Exclusive caterer to Cirque Du Soleil, VIP Rouge, Amaluna Tour
- Jaguar & Land Rover Launch Events
- Competitor at the prestigious 'Gold Medal Plates' Culinary Championship
- Presidential Dinner Past Presidents 41 and 43
- Conan O'Brien VIP Event, Vancouver Tour
- Lady Gaga Tour, Queen Elizabeth Theatre
- Official caterer, Canada Northern House, Vancouver Olympics 2010
- CB2, West Elm, Art Gallery, London Drugs, Canadian Tire new location launches!
- Van Dusen Gardens Visitor Centre Launch



Chef Taryn Wa

Taryn Wa's passion for cooking can be easily traced; growing up around two amazing cooks, her mother and her grandmother, instilled an early love of food within Taryn. It came as little surprise, then, that Taryn decided to forge a career path out of her love of cooking. A graduate of the Northwest Culinary Academy of Vancouver, Taryn received classical training in both the Culinary and Pastry Programs before receiving a scholarship from the renowned organization, Les Dames d'Escoffier.

Taryn owes much of her success to her fabulous team of cooks, planners, and event managers. A tightly knit team of professionals hand selected to produce the best product, and event possible for our clients.

The Team

Youthful, energetic and passionate best describe the team of professionals that Chef Taryn has assembled around herself. With a shared passion for sustainable and local products as well as a drive to bring modern menus & event services to Vancouver, the team at Savoury Chef Foods has quickly garnered a reputation for being some of the best in the industry.

We are a Featured Caterer at These Venues:

- Vancouver Urban Winery
- Nikkei Centre
- Vancouver Lookout
- Roundhouse Community Centre
- UBC Boathouse
- False Creek Yacht Club
- Hycroft Mansion
- Bill Reid Gallery
- Waterfall Building
- Granville Island Brewery

Contact Us

1175 Union Street, Vancouver, BC V6A 2C7

Ph (604) 357-7118

info@savourychef.com

Fx (604) 357-7166

www.savourychef.com