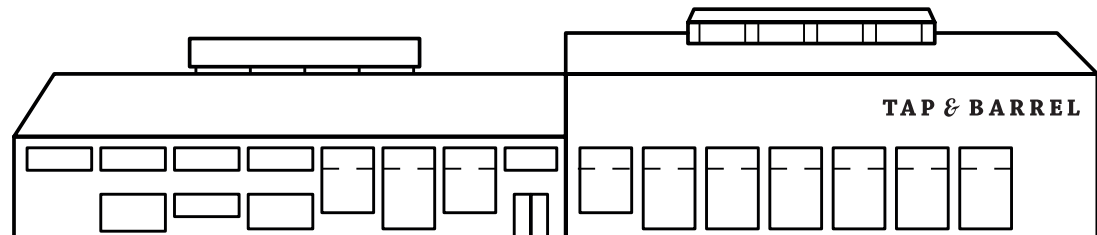


# TAP & BARREL

SHIPYARDS

## HOST YOUR NEXT EVENT WITH US!

Contact our Reservations Manager at  
[reservations003@tapandbarrel.com](mailto:reservations003@tapandbarrel.com)



## **EVENT PACKAGE**

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**THE SPACE**

## NORTH MEZZANINE

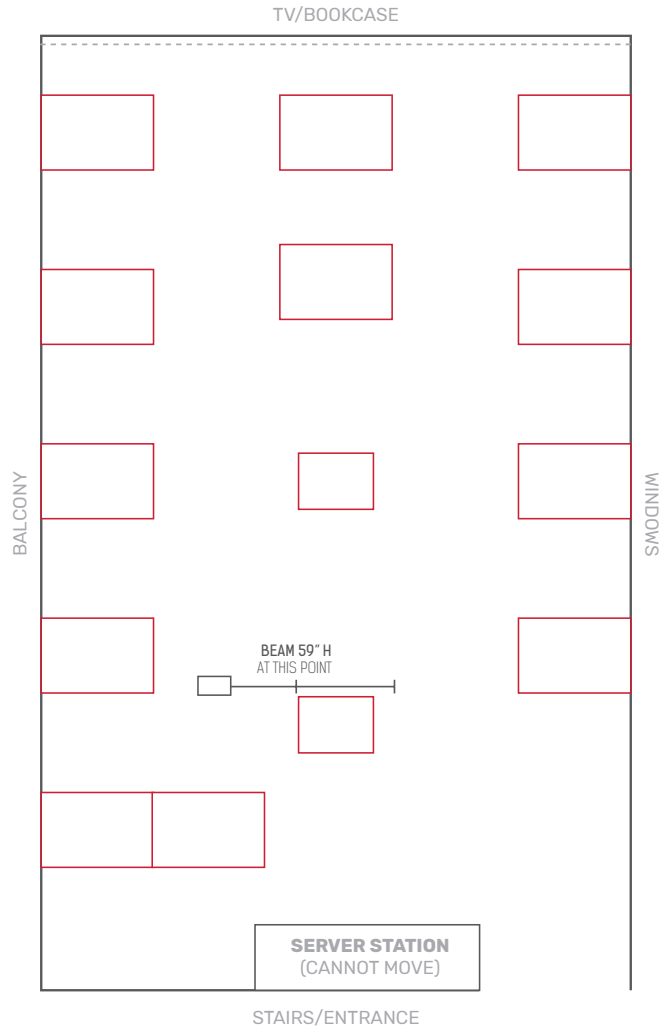
This location offers two semi-private mezzanines located on the second floor of the restaurant.

These mezzanines can be reserved separately or used for full buyouts. The North Mezzanine features a floor to ceiling bookcase and is great for smaller events. Our team will work with you to customize room layouts and menus so all you'll have to do is send the invite.

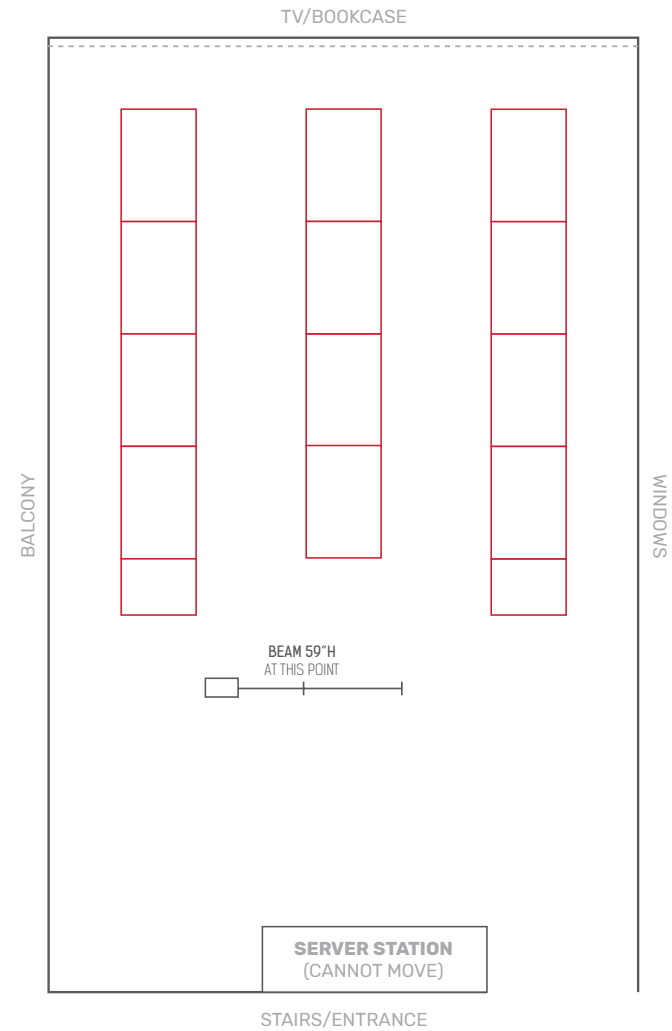
CAPACITY		
45 seated	60 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



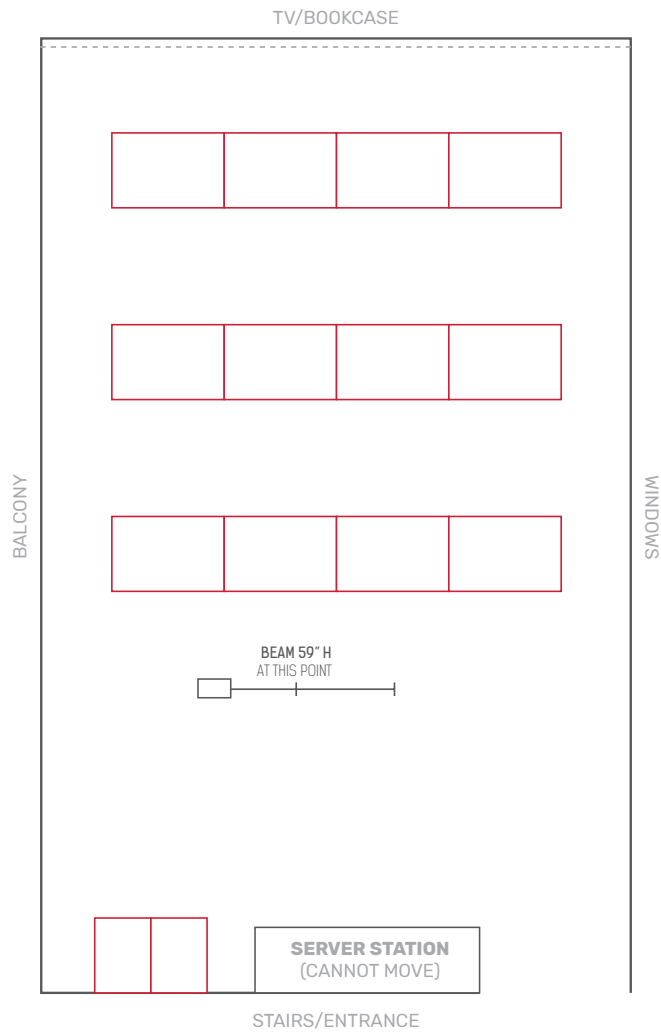
**NORTH MEZZANINE FLOOR PLAN**  
REGULAR SEATING



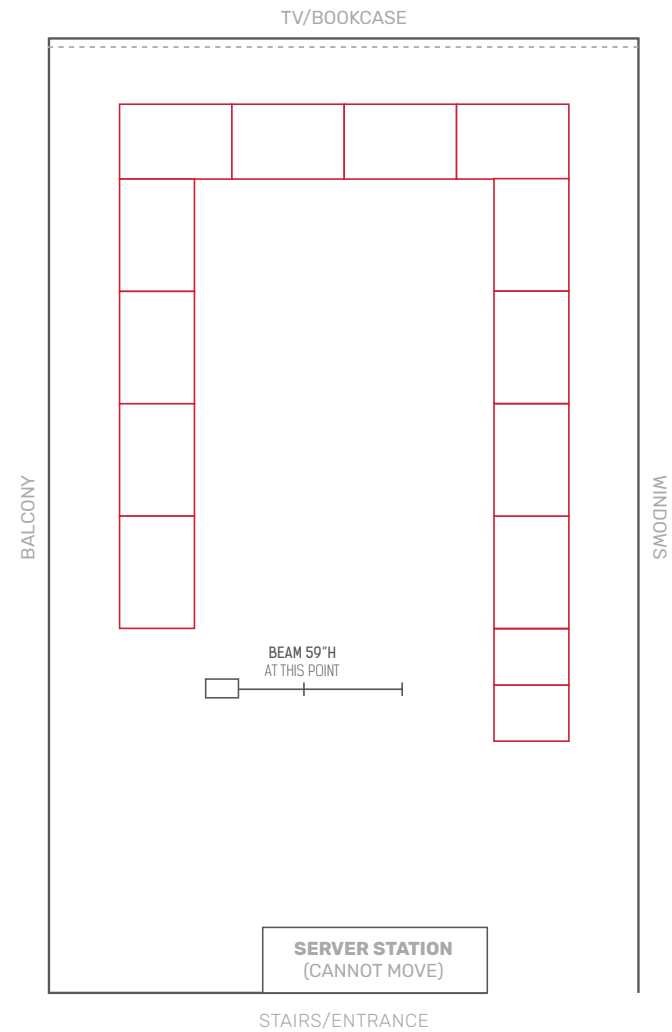
**NORTH MEZZANINE FLOOR PLAN A**  
SEATED (MAX. CAPACITY 60)



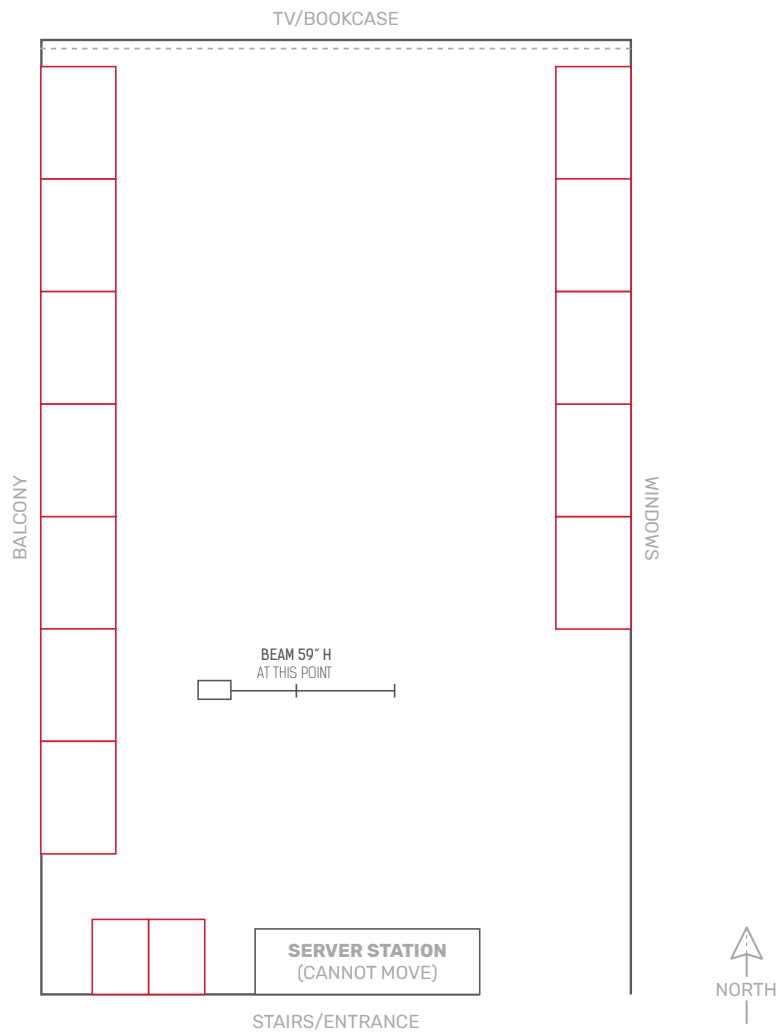
**NORTH MEZZANINE FLOOR PLAN B**  
SEATED (MAX. CAPACITY 51)



**NORTH MEZZANINE FLOOR PLAN C**  
SEATED (MAX. CAPACITY 30)



**NORTH MEZZANINE FLOOR PLAN D**  
STANDING (MAX. CAPACITY 70)








**THE SPACE**

## SOUTH MEZZANINE

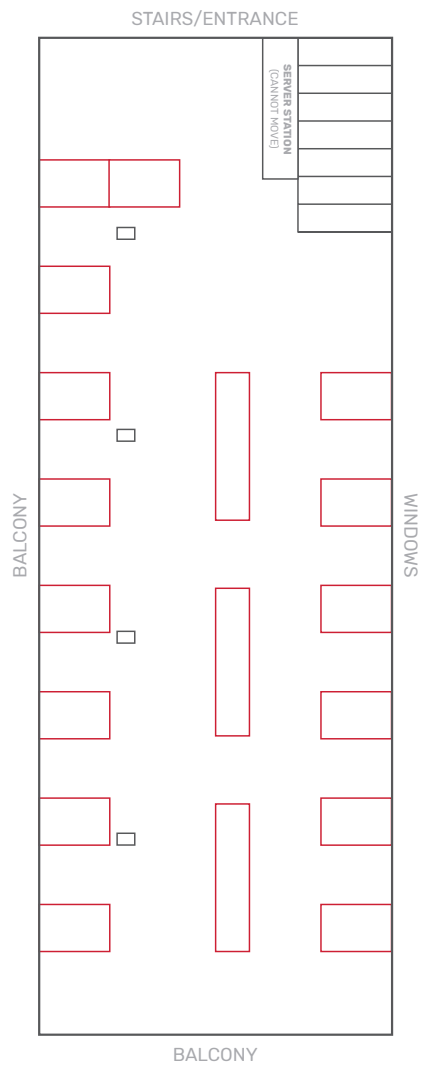
This location offers two semi-private mezzanines located on the second floor of the restaurant.

These mezzanines can be reserved separately or used for full buyouts. The South Mezzanine's cathedral-style windows offer views of the Burrard Inlet and downtown Vancouver. Our team will work with you to customize room layouts and menus so all you'll have to do is send the invite.

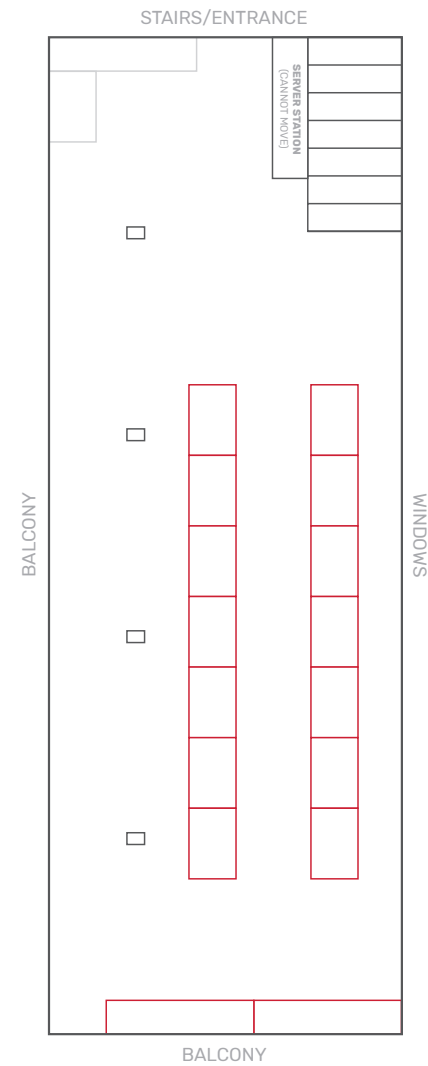
CAPACITY		
64 seated	100 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



**SOUTH MEZZANINE FLOOR PLAN**  
REGULAR SEATING

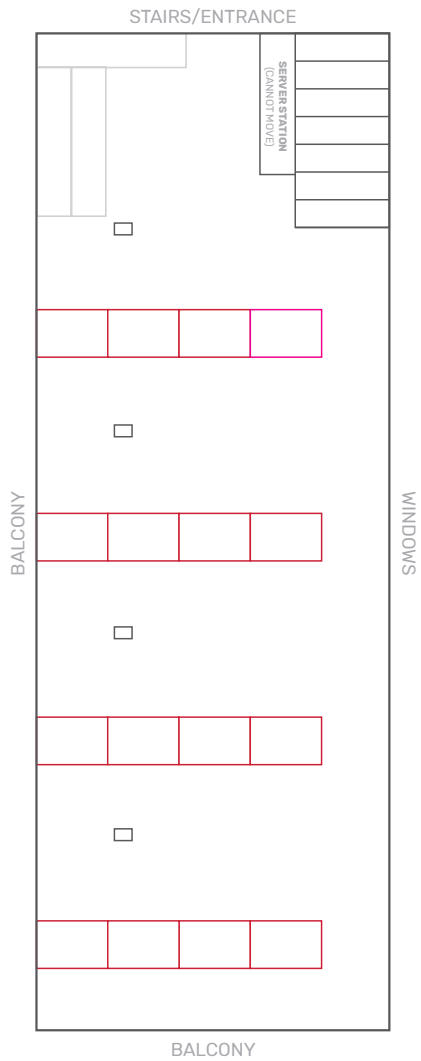


**SOUTH MEZZANINE FLOOR PLAN A**  
SEATED (MAX. CAPACITY 60)

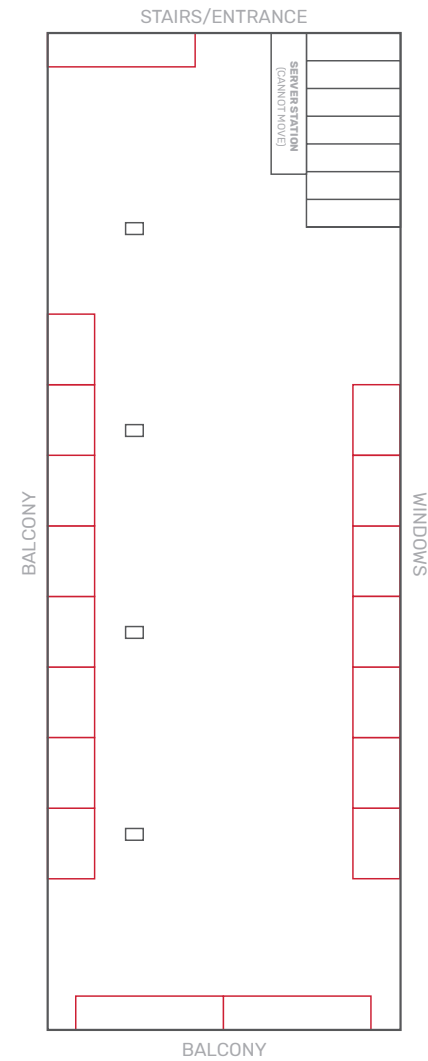




**SOUTH MEZZANINE FLOOR PLAN B**  
SEATED (MAX. CAPACITY 64)



**SOUTH MEZZANINE FLOOR PLAN C**  
STANDING (MAX. CAPACITY 100)



## EVENT MENUS

# CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$35 per guest

CHOOSE 7 CANAPÉS • \$42<sup>50</sup> per guest

BOARDS • pricing varies

DESSERTS • \$4 each per guest

## CANAPÉS

### Steak Frites

certified angus beef® sirloin steak,  
truffle waffle fries

### Rosemary Chicken Skewers <sup>GF</sup>

lemon rosemary chicken, pesto cream sauce

### Cajun Tofu <sup>GF VF</sup>

cajun seared tofu, vegan spicy mayo,  
cucumber round

### Gyoza

pan-fried chicken and veggie dumplings,  
korean sesame sauce

### Crunchy Egg Bombs

panko-crusted soft egg, parm mayo,  
bacon, parsley

### Tuna Poke Wontons

rare ahi tuna, crispy wonton, avocado,  
yuzu ponzu, miso mayo, cilantro, lime

### Prosciutto Wrapped Cantaloupe <sup>GF</sup>

honeydew bites, prosciutto, balsamic glaze

### Wild Mushroom Quiche <sup>VF</sup>

roasted local wild mushrooms, tofu,  
caramelized onions, parsley, lemon, tart shell

### Chickpea Fritters <sup>V</sup>

chickpea mushroom fritter, spicy mayo,  
pickled onion, tarragon

### Cucumber Stacks <sup>GF VF</sup>

cucumber slice, hummus, harissa,  
radish, mint

### Tap Sliders

brioche bun, certified angus beef® patty,  
pickles, house mayo, white cheddar,  
iceberg lettuce

### Fried Chicken Sliders

crispy chicken, brioche bun, house mayo,  
pickles, hot honey

### French Onion Sliders

brioche bun, certified angus beef® patty,  
parm mayo, caramelized onion,  
american cheese, hickory sticks

### Halloumi Sliders <sup>V</sup>

za'atar seared halloumi cheese, hummus,  
harissa, cucumber, naan

## DESSERTS

### Caramel Walnut Brownie Bites\* <sup>V GF</sup>

chocolate brownie, caramel, candied walnuts  
\*vegan friendly without caramel

### Chocolate Mousse Tarts <sup>V</sup>

tart shell, chocolate mousse, raspberry

## BOARDS

### Charcuterie & Cheese \$200

assorted meat & cheese, grainy mustard,  
preserves, candied walnuts, dates,  
pickled red onion

### Tuna Poke Platter \$175

ahi tuna sashimi, yuzu ponzu, avocado,  
roasted pineapple, wakame,  
pickled ginger, sunomono cucumber,  
miso mayo, wonton chips

### Lettuce Wrap Platter \$175

iceberg lettuce cups, charred corn,  
honey valentina sauce, crispy onion,  
pepitas, green onion, crispy tortillas strips,  
cilantro lime sauce

⊙ choice of crispy chicken or cauliflower

### Vegetable Crudites Platter <sup>V</sup> \$150

assorted veggies, ranch dip, hummus,  
green goddess dressing

*Available with Canapé & Family Style Menus  
Each board feeds approximately 15 guests*

 **ocean wise**. A SUSTAINABLE CHOICE

<sup>V</sup> VEGETARIAN

<sup>VF</sup> VEGAN FRIENDLY

<sup>GF</sup> GLUTEN FRIENDLY



## EVENT MENUS

# FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)  
4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)  
ADD BOARDS TO YOUR FAMILY STYLE MENU (see Canapé menu for pricing)

### SALADS select two salads

**Caesar Salad** V  
romaine, fennel, caesar dressing,  
sourdough croutons, crispy capers, parmesan

**Green Goddess Salad** V GF  
grilled avocado, quinoa, kale, spinach,  
carrots, pickled cabbage, grape tomatoes,  
candied walnuts, crispy chickpeas,  
green goddess vinaigrette

**Green Salad** V GF VF  
hearty lettuce blend, grape tomatoes,  
green goddess vinaigrette, feta,  
roasted pumpkin seeds

### STARTERS select three starters

**Guac & Salsa** V  
tortilla chips, housemade guacamole & salsa

**Hummus & Flatbread\*** V  
hummus, harissa, fire-baked flatbread  
*\*vegan friendly without whipped feta*

**Famous Fried Pickles**  
deep fried pickles, creamy dill dip

**Gyoza**  
pan-fried chicken and veggie dumplings,  
korean sesame sauce

**Beef Barbacoa Quesadilla**  
flour tortilla, braised beef barbacoa,  
white cheddar, mozzarella, cabbage,  
banana peppers, jalapeño mayo,  
cilantro lime sauce, valentina, cilantro

**Veggie Quesadilla** V  
smoked mozzarella, shredded cabbage,  
banana peppers, flour tortilla, cilantro,  
charred jalapeño mayo, valentina, guacamole,  
cilantro lime sauce

**Tuna Ceviche**  
ahi tuna, citrus yuzu, red onion, avocado,  
jalapeno, radish, tortilla chips

**Margherita Pizza** V  
parmesan, fresh mozzarella, fresh basil,  
pomodoro sauce

**Hot Honey Calabrese Pizza**  
calabrese salami, bacon, fresh mozzarella,  
spicy honey, pomodoro sauce, fresh basil

**Local Wild Mushroom Pizza** V  
foraged mushroom blend, mozzarella,  
truffle arugula, roasted garlic cream sauce

### MAINS select two mains

Served with seasonally rotating vegetables

**Creole Sirloin** | +\$6 per guest  
certified angus beef® sirloin, creole butter,  
garlic mashed potatoes

**Peppercorn Striploin** | +\$8 per guest  
AAA striploin, garlic mashed potatoes,  
peppercorn sauce

**Roasted Salmon** GF  
maple dijon glazed salmon,  
garlic mashed potatoes

**Rosemary Chicken** GF  
lemon rosemary roasted chicken breast,  
garlic mashed potatoes

**Braised Short Rib** | + \$5 per guest  
slow braised beef, garlic mashed potatoes, jus

**Vegan Pesto Linguine** VF  
handmade pesto, roasted wild mushrooms,  
grape tomatoes

**Bacon Mac & Cheese**  
bacon, local InGrain noodles,  
sharp cheddar bechamel,  
parmesan breadcrumbs, parsley

**Truffle Mushroom Mac & Cheese** V  
wild mushrooms, local InGrain noodles,  
arugula, sharp cheddar bechamel,  
parmesan breadcrumbs, parsley

### DESSERTS select two desserts

**Chocolate Mousse Tarts** V  
tart shell, chocolate mousse, raspberry

**Oreo Cheesecake** V  
new york style cheesecake, oreo crumble,  
cookies and cream whip

**Caramel Walnut Brownie Bites\*** V GF  
chocolate brownie, caramel, candied walnuts  
*\*vegan friendly without caramel*

 **ocean wise.** A SUSTAINABLE CHOICE

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

