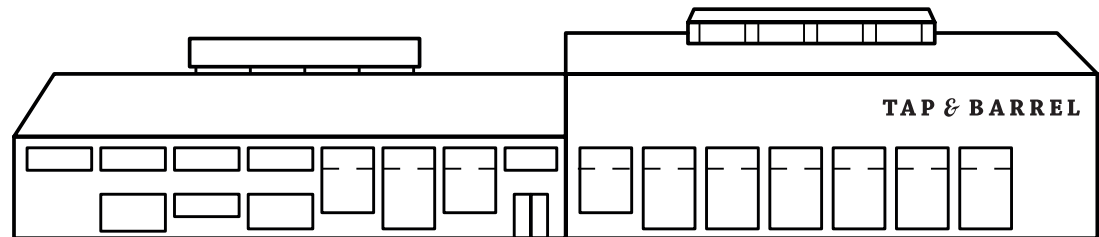


# TAP & BARREL

## SHIPYARDS

### HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



## **EVENT PACKAGE**

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North Mezzanine 03

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## THE SPACE

# NORTH MEZZANINE

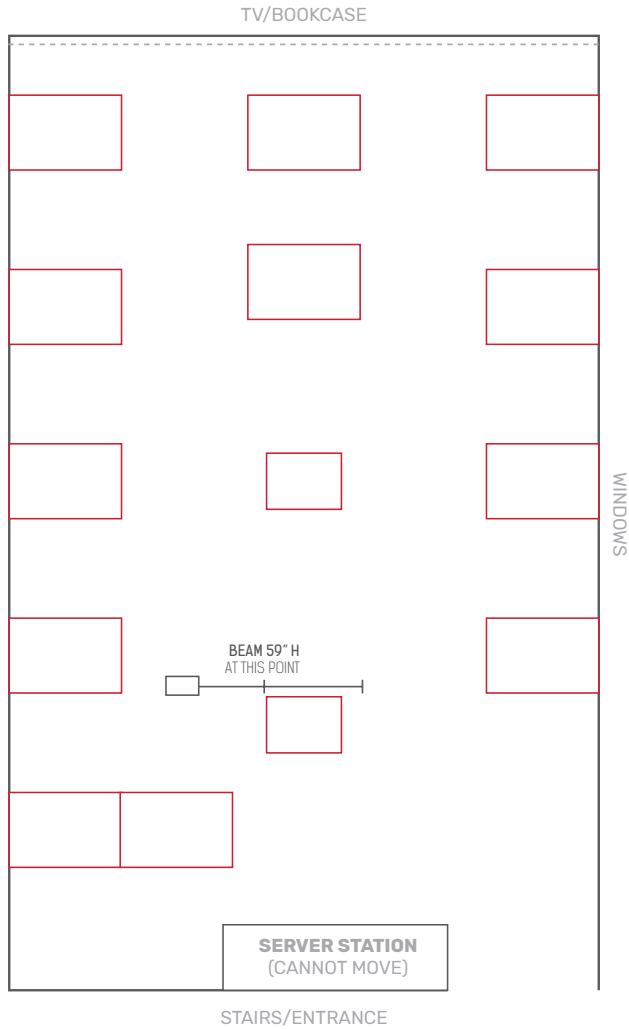
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

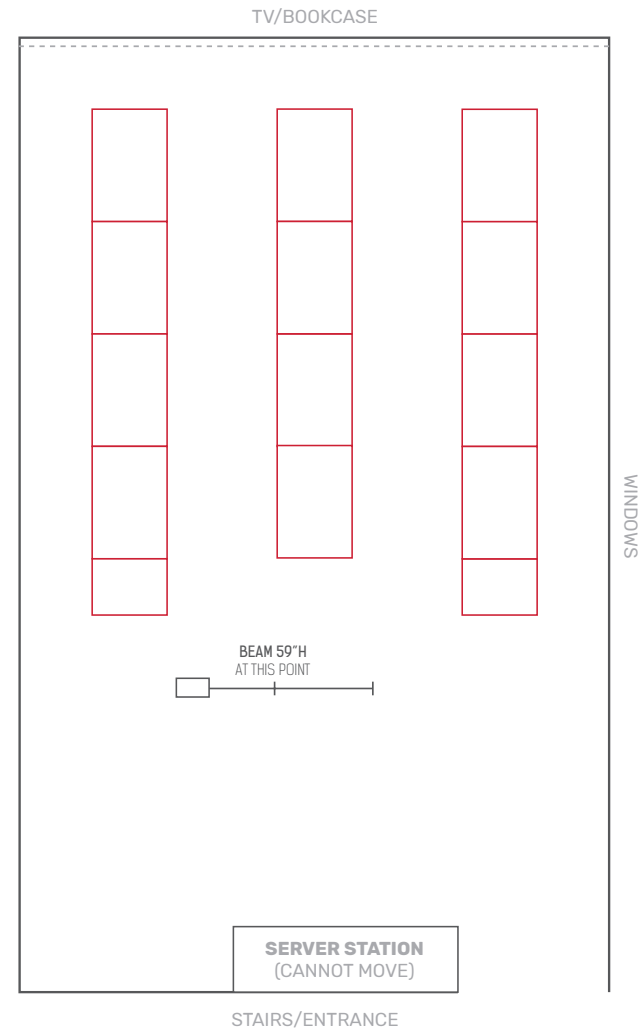
CAPACITY		
60 seated	70 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



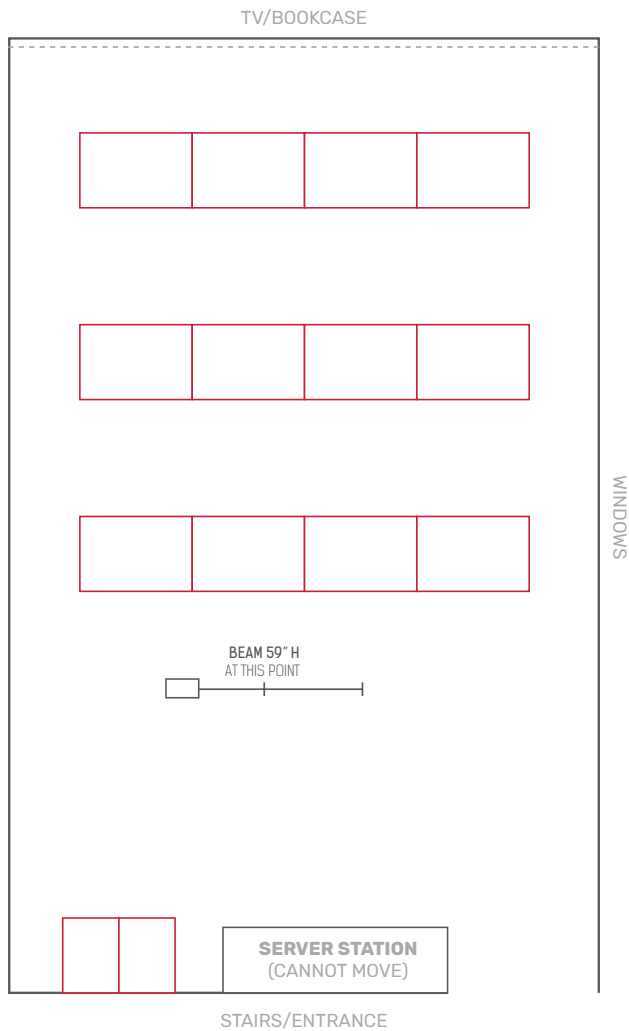
**NORTH MEZZANINE FLOOR PLAN**  
REGULAR SEATING



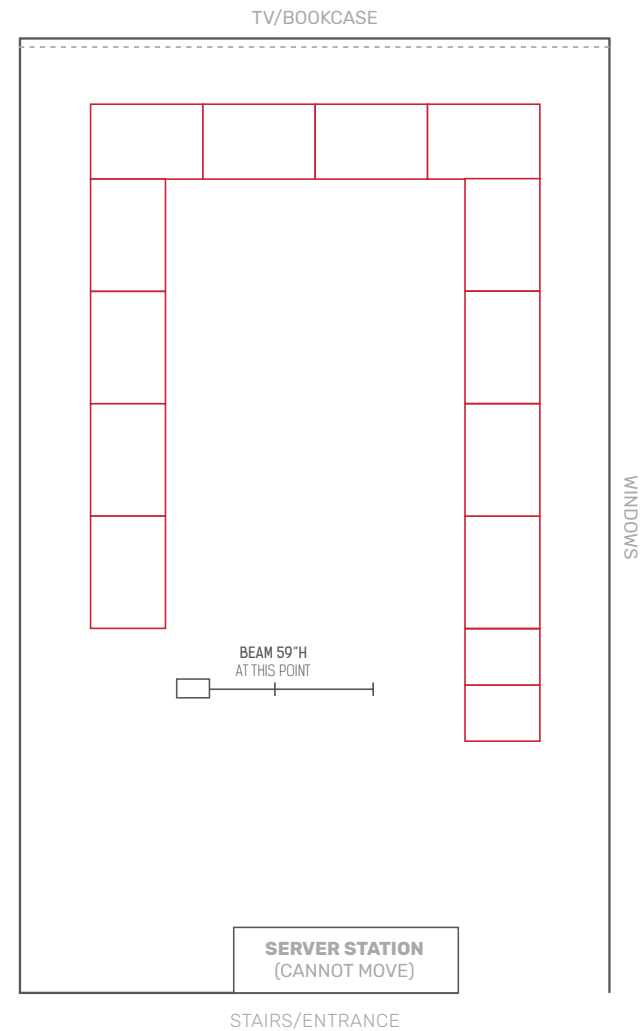
**NORTH MEZZANINE FLOOR PLAN A**  
SEATED (MAX. CAPACITY 60)



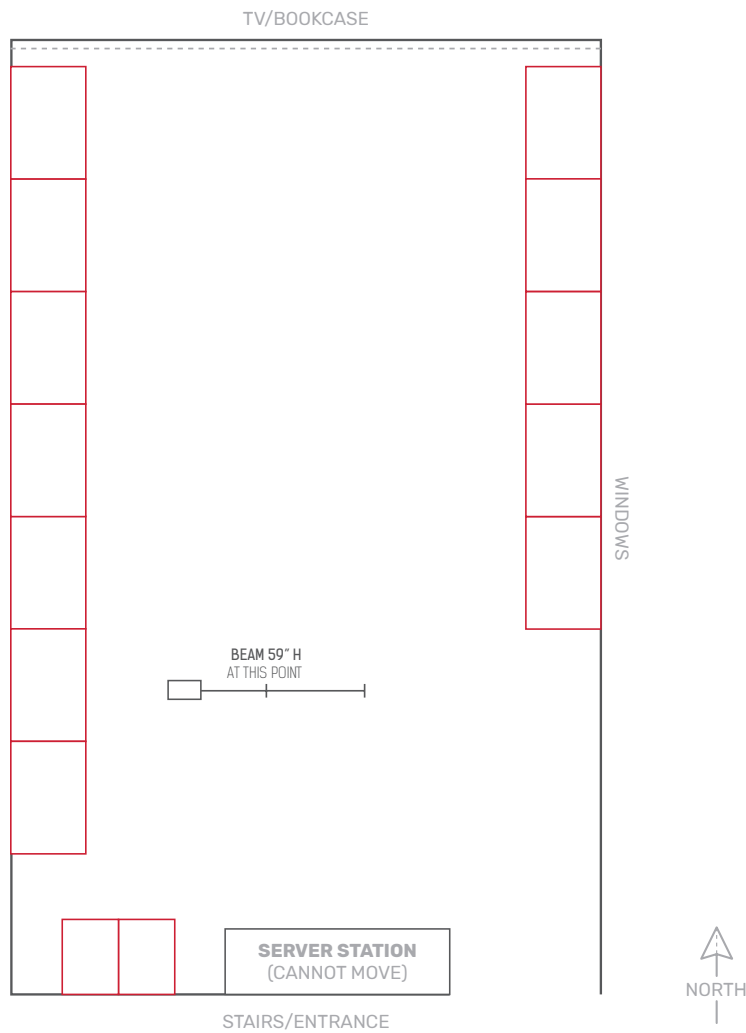
**NORTH MEZZANINE FLOOR PLAN B**  
SEATED (MAX. CAPACITY 51)



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



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








**THE SPACE**

## SOUTH MEZZANINE

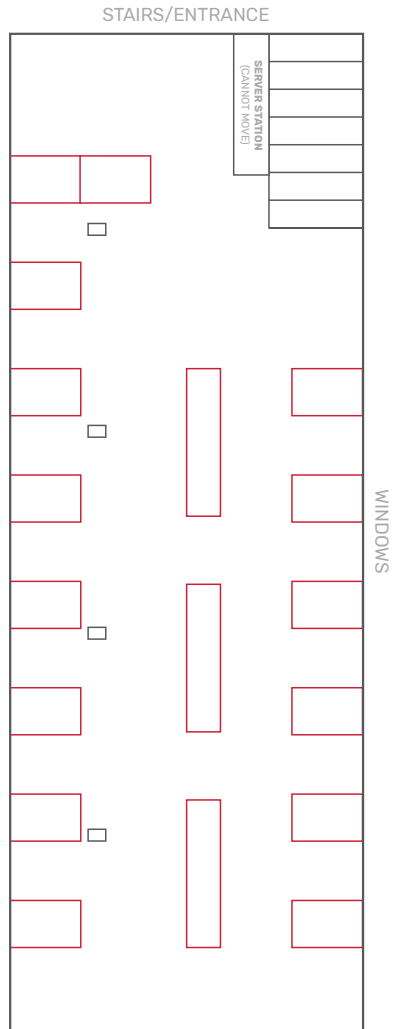
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

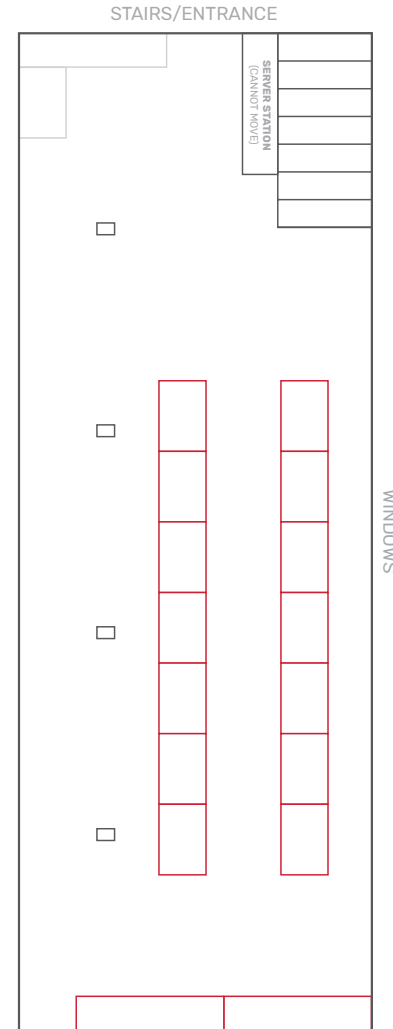
CAPACITY		
64 seated	100 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



**SOUTH MEZZANINE FLOOR PLAN**  
REGULAR SEATING

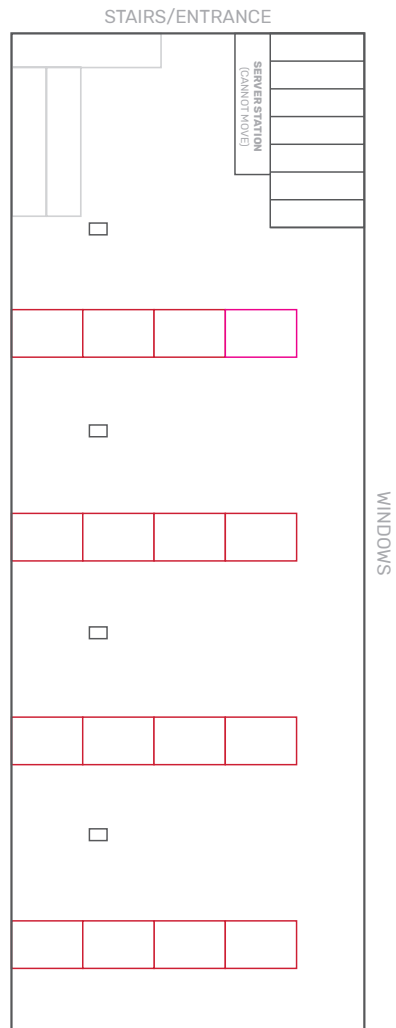


**SOUTH MEZZANINE FLOOR PLAN A**  
SEATED (MAX. CAPACITY 60)

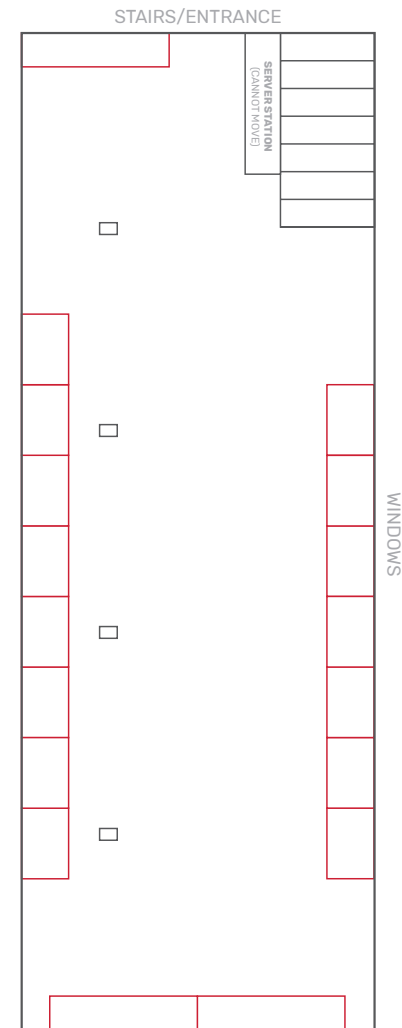




**SOUTH MEZZANINE FLOOR PLAN B**  
SEATED (MAX. CAPACITY 64)



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



**EVENT MENUS**

# CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$40 per guest  
CHOOSE 7 CANAPÉS • \$50 per guest

BOARDS • pricing varies  
DESSERTS • \$5 each per guest

## CANAPÉS

**Steak Frites** GF

grilled sirloin, waffle fries, black garlic truffle aioli, parsley

**Blackened Harissa Chicken Skewers** GF

roasted harissa chicken, moroccan dry rub, chermoula, feta, cilantro

**Fried Chicken Lollipops**

crispy chicken, honey cayenne mayo, pickled red onion, fresh dill

**Garlic Pesto Prawn Skewers** GF

grilled prawns, basil pesto, parmesan, lemon zest, parsley

**Roasted Tomato & Hummus Naan** V

za'atar naan, harissa marinated tomato, hummus, chermoula, mint

**Gyoza**

pan-fried chicken and veggie dumplings, korean sesame sauce, sriracha mustard

**Tuna Poke Wontons**

raw ahi tuna, crispy wonton, avocado, gochujang soy marinade, miso mayo, cilantro

**Korean Fried Chicken**

crispy fried chicken, gochujang soy sauce, crispy onion furikake, micro cilantro

**Falafel Stack** VF GF

house made falafel, charred fresno aioli, pickled cabbage, dill

**Crispy Soy Tofu** VF

crispy fried tofu, gochujang soy sauce, crispy onion furikake, cucumber

**Garlic Chili Prawn & Scallop Skewers** GF

seared prawn and scallop, calabrian chili garlic butter, parsley

**Crispy Cod Cakes**

panko crusted cod cakes, lemon caper aioli, pickled onions, fresh dill

**Italian Meatballs**

house made pork and beef meatballs, pomodoro sauce, chili, basil, parmesan

**Fried Chicken Sliders**

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

**Cheeseburger Sliders**

100% canadian beef, aged white cheddar, dill pickle, house mayo

**Falafel Sliders** V

house made falafel, charred fresno aioli, pickled cabbage, hummus, cucumber

## DESSERTS

**Caramel Walnut Brownie Bites\*** V GF

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

**Strawberry Shortcake Donuts** V

strawberry glazed mini donuts, vanilla whip, streusel crumb, fresh strawberry

**Key Lime Pie Tarts** V

key lime curd, vanilla whip, lime zest

## BOARDS

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

**Charcuterie & Cheese** \$250

assorted meat and cheese, grainy mustard, preserves, candied walnuts, dates, pickles

**Tuna Poke Platter** \$175

ahi tuna sashimi, gochujang soy marinade, avocado, roasted pineapple, wakame, pickled ginger, sunomono cucumber, miso mayo, wonton chips

**Lettuce Wrap Platter** \$175

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

☉ choice of crispy chicken or cauliflower V

**Vegetable Crudités Platter** V \$150

assorted veggies, ranch dip, hummus, green goddess dressing

**Breakfast Fruit Board** V GF \$150

assorted fruits and nuts, honey whipped labneh

**Breakfast Pastry Board** V \$125

brioche cinnamon buns, pain au chocolat, butter croissants

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE



## EVENT MENUS

# FAMILY STYLE MENU

### 3 COURSES • \$65 per guest

A communal dining experience where dishes are served on large platters for everyone to share, allowing your group to sample a variety of flavours while accommodating various dietary preferences.

Add an additional Starter, Side or Dessert • starting at +\$5/guest | Add an additional Main • starting at +\$15/guest

#### FIRST COURSE - STARTERS select three

##### Roasted Garlic Caesar Salad

romaine hearts, crispy capers, caesar dressing, house baked croutons, parmesan

##### Mediterranean Salad V

green goddess dressing, kale, spinach, pearl couscous, cucumber, grape tomatoes, castelvetrano olives, feta, pickled cabbage, micro cilantro, crispy chickpeas

##### Field Greens Salad V GF

hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

##### Fresh Guac & Chips V GF

guacamole, feta, roasted pumpkin seeds, cilantro, pico de gallo, cumin-dusted tortilla chips

##### Gyoza

pan-fried chicken and veggie dumplings, korean sesame sauce, sriracha mustard

##### Hummus & Flatbread\* V

hummus, feta, chermoula, harissa, crispy chickpeas, za'atar flatbread *\*vegan friendly without feta*

##### Crispy Humboldt Squid

fried banana peppers, micro radish, jalapeño mayo, lemon

##### Chicken Wings GF

choice of frank's hot, spicy korean, maple bacon or salt and pepper *\*gluten friendly except korean*

##### Korean Fried Chicken

crispy fried chicken, gochujang soy sauce, crispy onion furikake

##### Calabrian Chili & Garlic Prawns GF | +\$2 per guest

sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes

##### Garlic Pesto Prawn Skewers GF | +\$2 per guest

grilled prawns, basil pesto, parmesan, lemon zest, parsley

##### Ahi Tuna Tartare | +\$3 per guest

ahi tuna, gochujang vinaigrette, pickled cucumber, avocado, spicy miso mayo, crispy onion furikake, micro cilantro, tobiko, tortilla chips

##### Spicy Harissa Mussels GF | +\$3 per guest

mussels, spicy harissa tomato broth, cilantro

##### Add Crusty Bread | +\$1 per guest

artisan baguette

#### SECOND COURSE - MAINS select two

##### 7oz Sirloin GF | +\$6 per guest

cooked to medium rare

☉ choice of peppercorn or creole

##### 10oz Ribeye GF | +\$8 per guest

grass fed ribeye, cooked to medium rare

☉ choice of peppercorn or creole

##### Caper Dill Salmon GF

oven roasted steelhead, caper dill aioli, dill, parsley

##### Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro

##### Forager Chicken GF

roasted chicken breast, local wild mushrooms, porcini peppercorn demi-glace

##### Pomodoro & Burrata Rigatoni V

pomodoro sauce, burrata, grape tomato, basil, chili, garlic, parmesan

##### Calabrian Chili & Sausage Rigatoni

hot fennel sausage, calabrian chili, grape tomato, kale, parmesan, bread crumbs, basil

##### Prawn & Scallop Spaghettini | +\$3 per guest

lobster lemon cream, seared scallops and prawns, parmesan, bread crumbs, parsley

##### Braised Short Rib GF | +\$6 per guest

slow braised beef short ribs, beef demi glace

##### Miso Sablefish | +\$3 per guest

miso glazed sablefish, crispy skin, charred cabbage, crispy onion furikake, micro cilantro

##### Bone-In Ribeye GF | +\$10 per guest

reverse seared, chermoula, tiger horseradish sauce

#### SECOND COURSE - SIDES select two

##### Roasted Garlic Mashed Potatoes V GF

##### Lemon Caper Potatoes V GF

##### Roasted Harissa Glazed Carrots GF

##### Moroccan Brussels Sprouts V GF

##### Lemon Parmesan Broccolini V GF

##### Spiced Basmati Rice VF GF

#### THIRD COURSE - DESSERTS select two

##### Caramel Walnut Brownie Bites\* V GF

*\*vegan-friendly without caramel sauce*

##### Strawberry Shortcake Donuts V

##### Key Lime Pie Tarts V

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE

