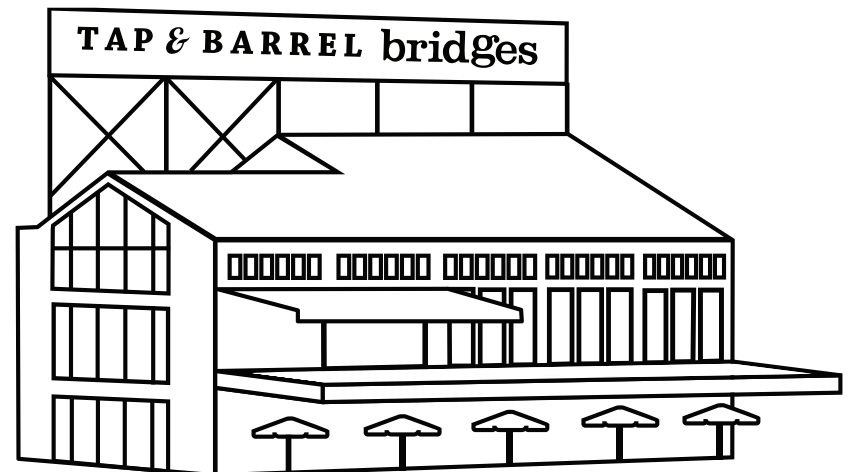


# TAP & BARREL

## bridges

### HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



## EVENT PACKAGE

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## 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, waffle fries,  
black garlic truffle aioli, parsley

### Blackened Harissa Chicken Skewers <sup>GF</sup>

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 <sup>GF</sup>

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

### Roasted Tomato & Hummus Flatbread <sup>VF</sup>

za'atar flatbread, harissa roasted tomato,  
hummus, chermoula, mint

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

cajun seared tofu, vegan spicy mayo,  
cucumber round

### Gyoza

pan-fried chicken and veggie dumplings,  
korean sesame sauce

### Tuna Poke Wontons

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

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

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

### Tap Sliders

100% canadian beef, aged white cheddar,  
lettuce, caramelized onions, tomato,  
house mayo, pickles, brioche bun

### Cajun Chicken Sliders

blackened chicken, smashed avocado, lettuce,  
tomato, house mayo, brioche bun

### Fried Chicken Sliders

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

### Crispy Cod Sliders

craft beer battered cod, old bay seasoning,  
tartar slaw, dill pickle, brioche bun

### 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*

## BOARDS

### Charcuterie & Cheese \$200

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

### 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, charred corn,  
honey valentina sauce, crispy onion,  
pepitas, green onion, crispy tortillas strips,  
cilantro lime sauce

Ⓢ choice of crispy chicken or cauliflower Ⓢ

### Vegetable Crudités 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*

<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

romaine, 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

#### Field Greens Salad V GF

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

### STARTERS select three starters

#### Fresh Guac & Chips V GF

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

#### Hummus & Flatbread\* V

hummus, whipped feta, harissa, za'atar, 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, sriracha mustard

#### Calabrian Chili & Garlic Prawns

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

#### 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

local wild mushrooms, mozzarella, truffle arugula, roasted garlic cream sauce

### MAINS select two mains

Served with seasonally rotating vegetables

#### Creole Sirloin | +\$6 per guest

AAA sirloin, creole butter, garlic mashed potatoes

#### Peppercorn Sirloin | +\$6 per guest

AAA sirloin, garlic mashed potatoes, peppercorn sauce

#### Caper Dill Salmon GF

oven roasted steelhead, caper dill aioli, lemon caper potatoes, dill, parsley

#### Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro, lemon caper potatoes

#### Forager Chicken GF

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

#### Vegan Pesto Linguine VF

vegan pesto, grape tomatoes, roasted mushrooms

#### Bacon Mac & Cheese

bacon, cavatappi noodles, sharp cheddar bechamel, parmesan breadcrumbs, parsley

#### Truffle Mushroom Mac & Cheese V

local wild mushrooms, cavatappi noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley

### DESSERTS select two desserts

#### 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

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY





## PREMIUM FAMILY STYLE MENU

3-COURSE • \$95 PER GUEST (Includes Salads, Mains & Desserts)  
 4-COURSE • \$110 PER GUEST (Includes Salads, Starters, Mains & Desserts)

STARTERS select three starters

**Hummus & Flatbread\*** V  
 hummus, whipped feta, harissa,  
 za'atar, flatbread  
*\*vegan friendly without whipped feta*

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

**Calabrian Chili & Garlic Prawns**  
 sautéed prawns, spicy calabrian chili crunch,  
 garlic shallot butter, white wine, lemon,  
 grape tomatoes

**White Wine Mussels** GF  
 mussels, white wine harrisa broth, shallots, cilantro

**Truffle Waffle Fries** V  
 garlic mayo

**Jumbo Prawn Cocktail** GF  
 chilled prawns, tangy cocktail sauce, horseradish

**Garlic Pesto Prawn Skewers** GF  
 grilled prawn skewers, almond basil pesto,  
 parmesan, lemon zest, parsley

**Seared Tuna Lettuce Wraps**  
 lemongrass crusted and seared ahi tuna,  
 sunomono cucumber, crispy onions,  
 spicy miso mayo, lettuce cups

**Pesto Prawn Pizza**  
 prawns, almond basil pesto cream, fresh mozzarella,  
 grape tomatoes, feta, basil, lemon

MAINS select two mains

Served with seasonally rotating vegetables

**Seared Prawn Linguine**  
 white wine cream sauce, seared prawns,  
 grape tomatoes, basil, parsley, lemon

**Caper Dill Salmon**  
 oven roasted steelhead, caper dill aioli,  
 lemon caper potatoes, dill, parsley

**Braised Short Rib** GF  
 slow braised beef short ribs, garlic mashed potatoes

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

**Vegan Pesto Linguine** VF  
 vegan pesto, grape tomatoes, roasted mushrooms

**Roasted Halibut** GF  
 miso glazed halibut, brown rice,  
 local wild mushrooms, fresh herbs

**Creole Sirloin & Prawns** GF  
 AAA sirloin, seared creole prawns,  
 creole butter, truffle mashed potatoes

**Peppercorn Sirloin & Prawns** GF  
 AAA sirloin, seared garlic prawns,  
 peppercorn sauce, truffle mashed potatoes

**Bone-in Ribeye | +\$5 per guest** GF  
 40oz certified angus beef® ribeye,  
 garlic mashed potatoes, tarragon au jus

**Blackened Harissa Chicken** GF  
 roasted harissa chicken breast, moroccan dry rub,  
 chermoula, feta, cilantro, lemon caper potatoes

**Forager Chicken** GF  
 roasted chicken breast, local wild mushrooms,  
 porcini peppercorn demi-glace,  
 roasted garlic mashed potatoes

SALADS select two salads

All salads come with Garlic Bread

**Caesar Salad**  
 romaine, 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

**Field Greens Salad** V GF  
 hearty field greens, feta, cucumber, grape tomatoes,  
 crispy chickpeas, green goddess vinaigrette,  
 roasted pumpkin seeds

DESSERTS select two desserts

**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*

V VEGETARIAN

GF GLUTEN FRIENDLY

VF VEGAN FRIENDLY



## LOWER LEVEL

# THE UMBRELLA ROOM

The Umbrella Room is a covered and heated dockside patio on our lower level. The fully enclosed space makes it the perfect place to host events year-round. Cozy bench seating around the perimeter of the room creates an intimate setting that can be configured to suit both mingling and seated events.

## CAPACITY & ROOM FEATURES

38  
seated

50  
standing

Flexible  
floor plans

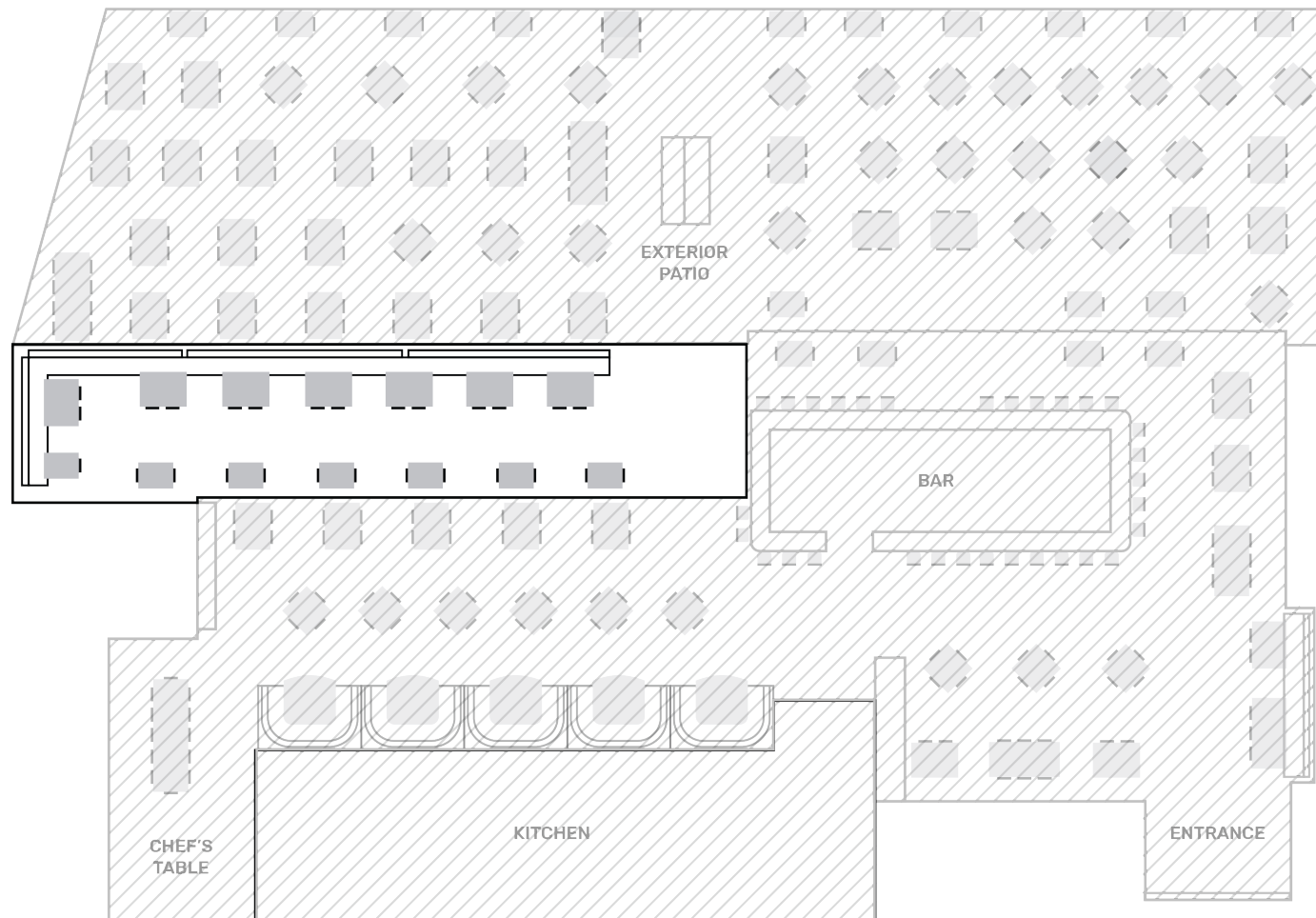
- HDTV(s)
- Bench Seating
- Apple AirPlay
- Ocean Views



## LOWER LEVEL

### THE UMBRELLA ROOM

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## LOWER LEVEL

# PARTIAL INTERIOR BUYOUT

With a partial interior buyout of our lower level, your group will have access to dining room featuring floor to ceiling windows overlooking the marina and False Creek. The space features a fireplace, booth seating large live edge table, and TVs.

## CAPACITY & ROOM FEATURES

80  
seated

80  
standing

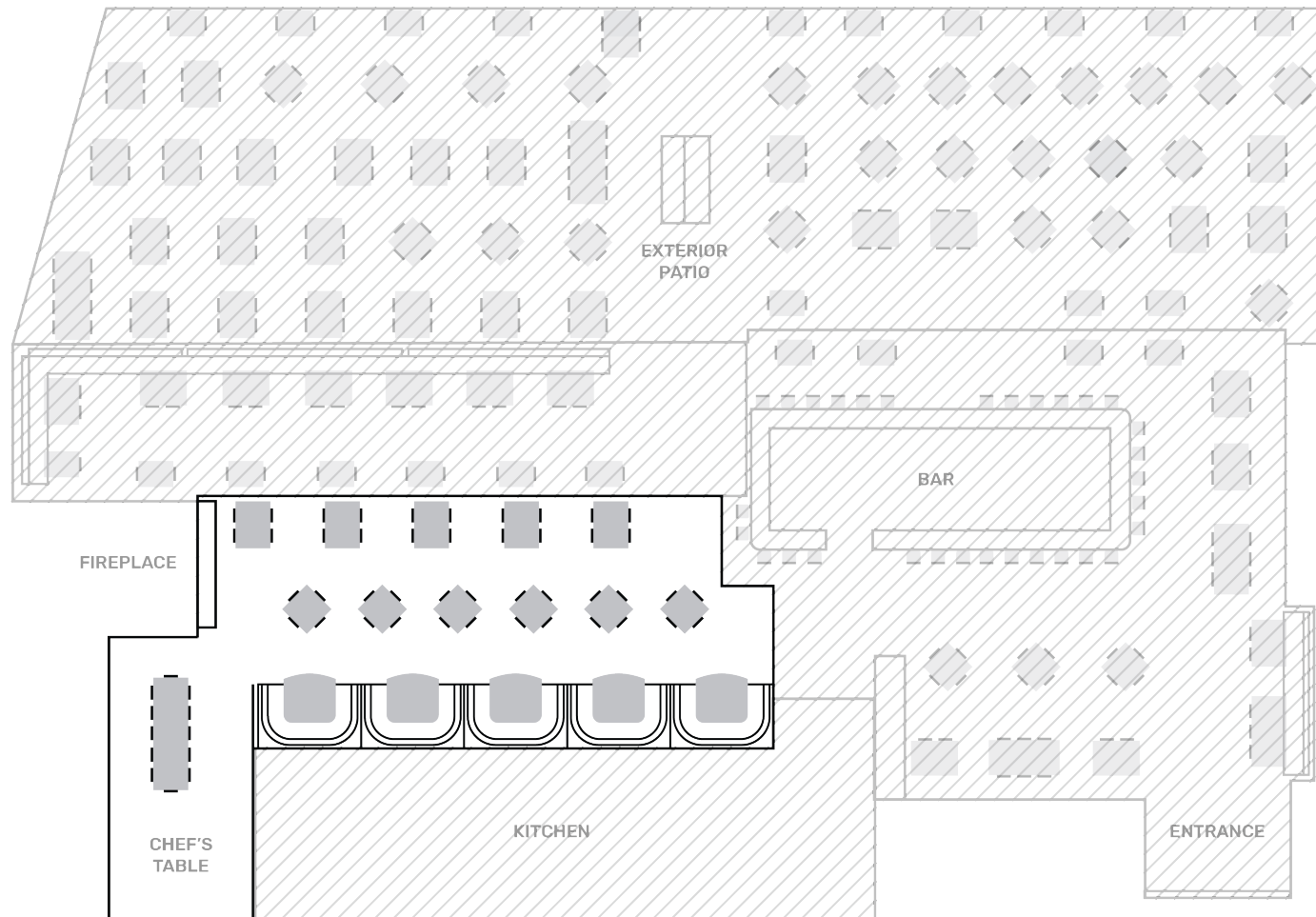
Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Fireplace
- Booth Seating
- Ocean Views



## LOWER LEVEL

### PARTIAL INTERIOR BUYOUT





## LOWER LEVEL

# INTERIOR BUYOUT

With a full interior buyout of our lower level, your group will have access to our dining room and covered and heated patio called The Umbrella Room. features a fireplace, booth seating large live edge table, and TVs. Panoramic windows overlooking the marina and False Creek create the perfect backdrop for any style of event.

## CAPACITY & ROOM FEATURES

118  
seated

130  
standing

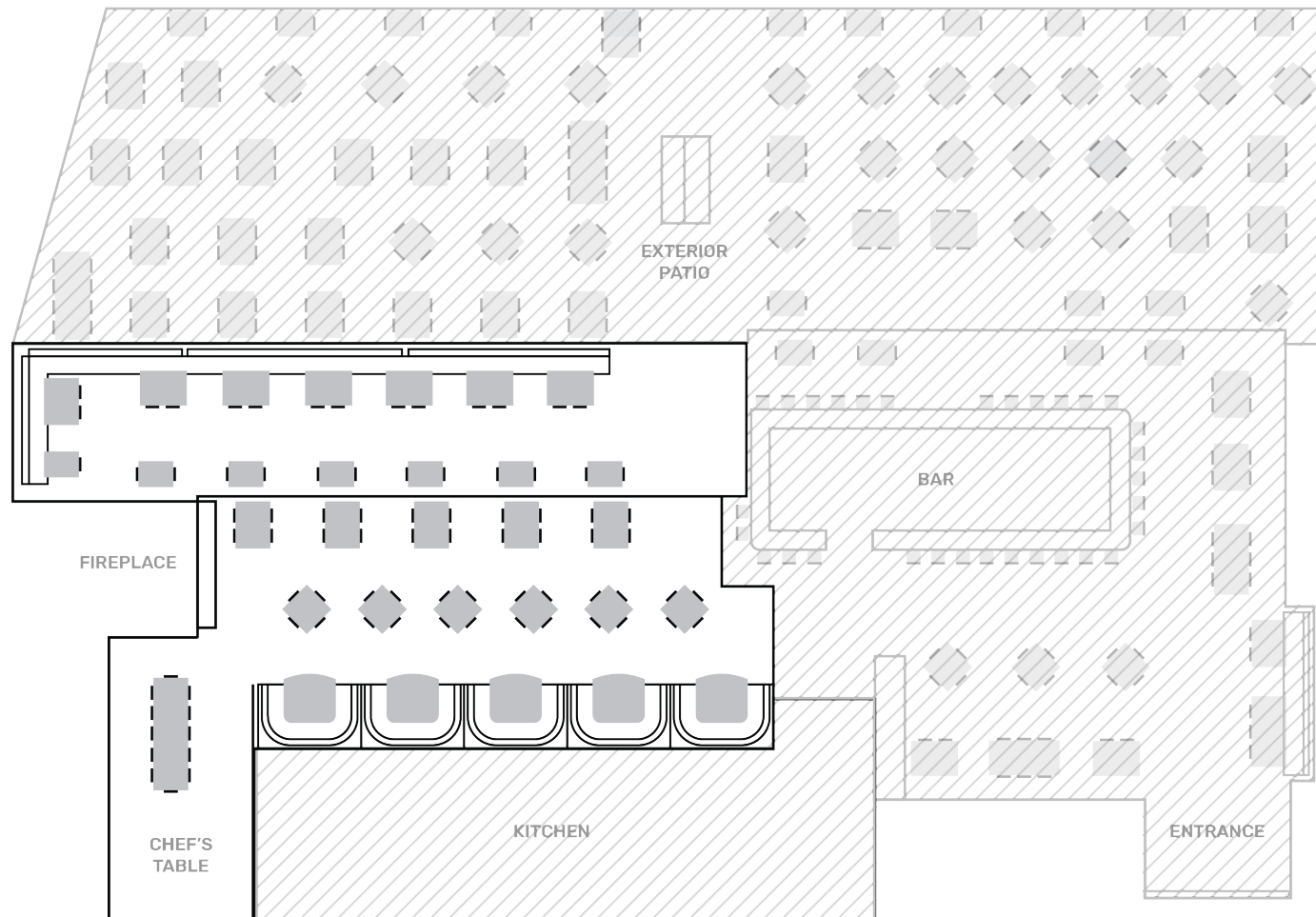
Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Fireplace
- Booth Seating
- Covered Patio
- Ocean Views



**LOWER LEVEL**  
INTERIOR BUYOUT

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## UPPER LEVEL

### THE LIBRARY

The Library is a semi-private event area, separated from the rest of our upper level with a large privacy curtain. The space overlooks our outdoor patio and features a large bookcase that creates a unique backdrop for all types of events.

#### CAPACITY & ROOM FEATURES

36  
seated

40  
standing

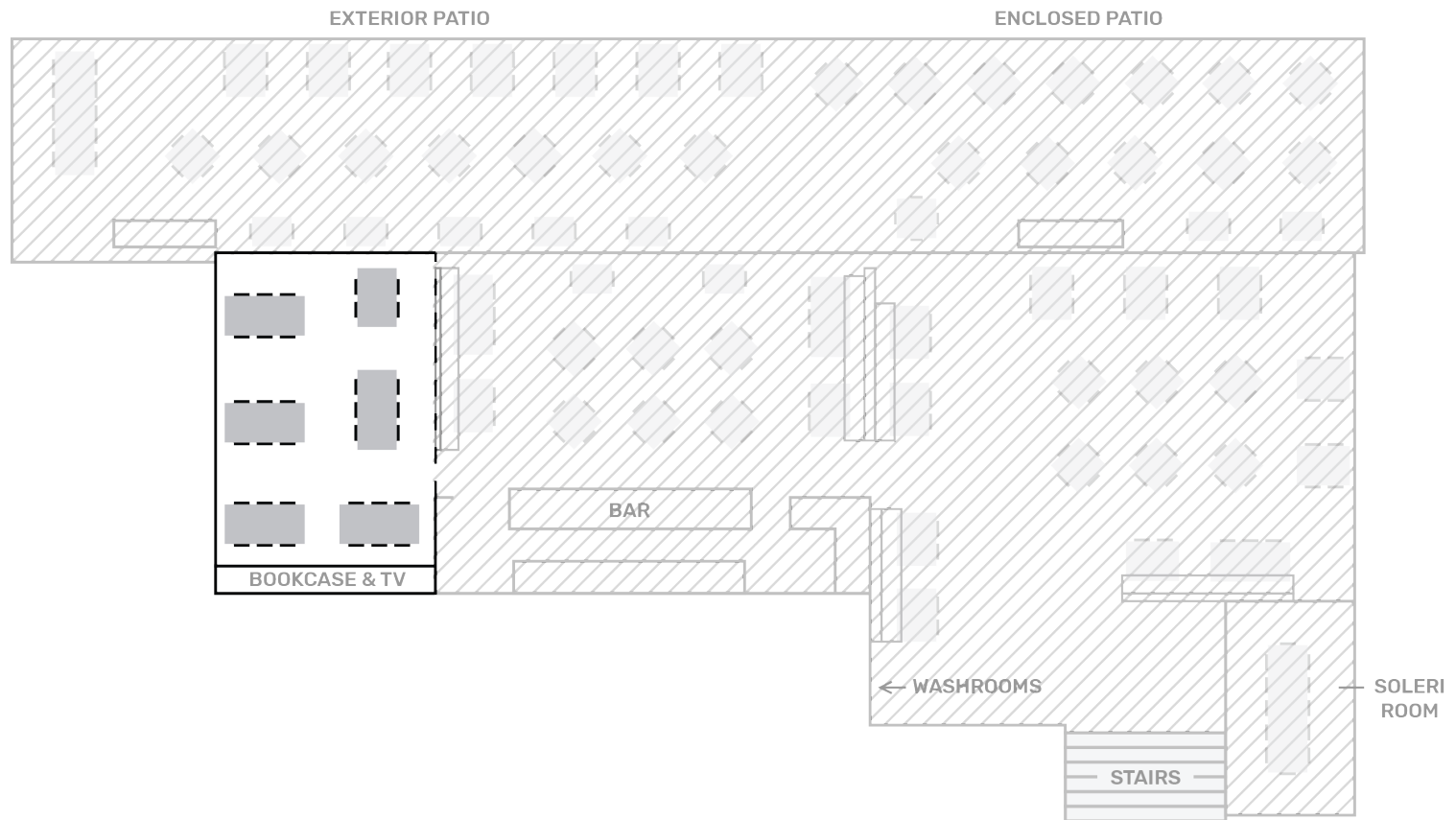
Flexible  
floor plans

- HDTV(s)
- Bookcase
- Apple AirPlay
- Ocean Views





UPPER LEVEL  
THE LIBRARY





## UPPER LEVEL

### UPPER DINING ROOM

Located in the middle of our upstairs dining room, the semi-private space overlooks our outdoor patio and offers unobstructed ocean views. Due to the proximity to our upper level bar, the Upper Dining Room is perfect for cocktail style events.

#### CAPACITY & ROOM FEATURES

50  
seated

60  
standing

Flexible  
floor plans

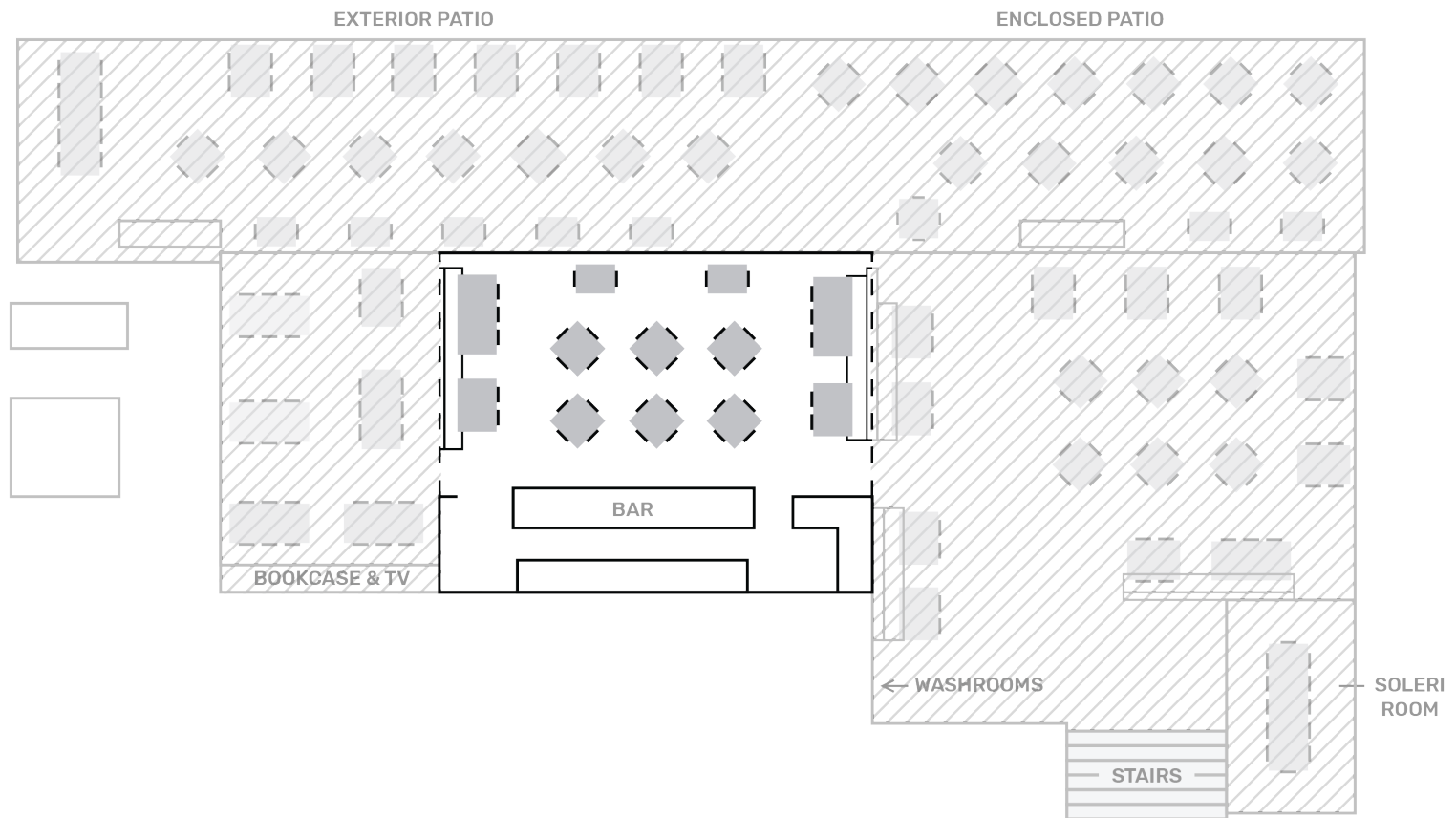
- HDTV(s)
- Apple AirPlay
- Private Bar
- Ocean Views



## UPPER LEVEL

### UPPER DINING ROOM

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## UPPER LEVEL

### PARTIAL DINING ROOM BUYOUT

A partial dining room buyout includes use of The Upper Dining Room and The Library. The semi-private space features a fully-stocked bar and epic ocean views. The rooms can be configured for both cocktail-style and seated events.

#### CAPACITY & ROOM FEATURES

80  
seated

100  
standing

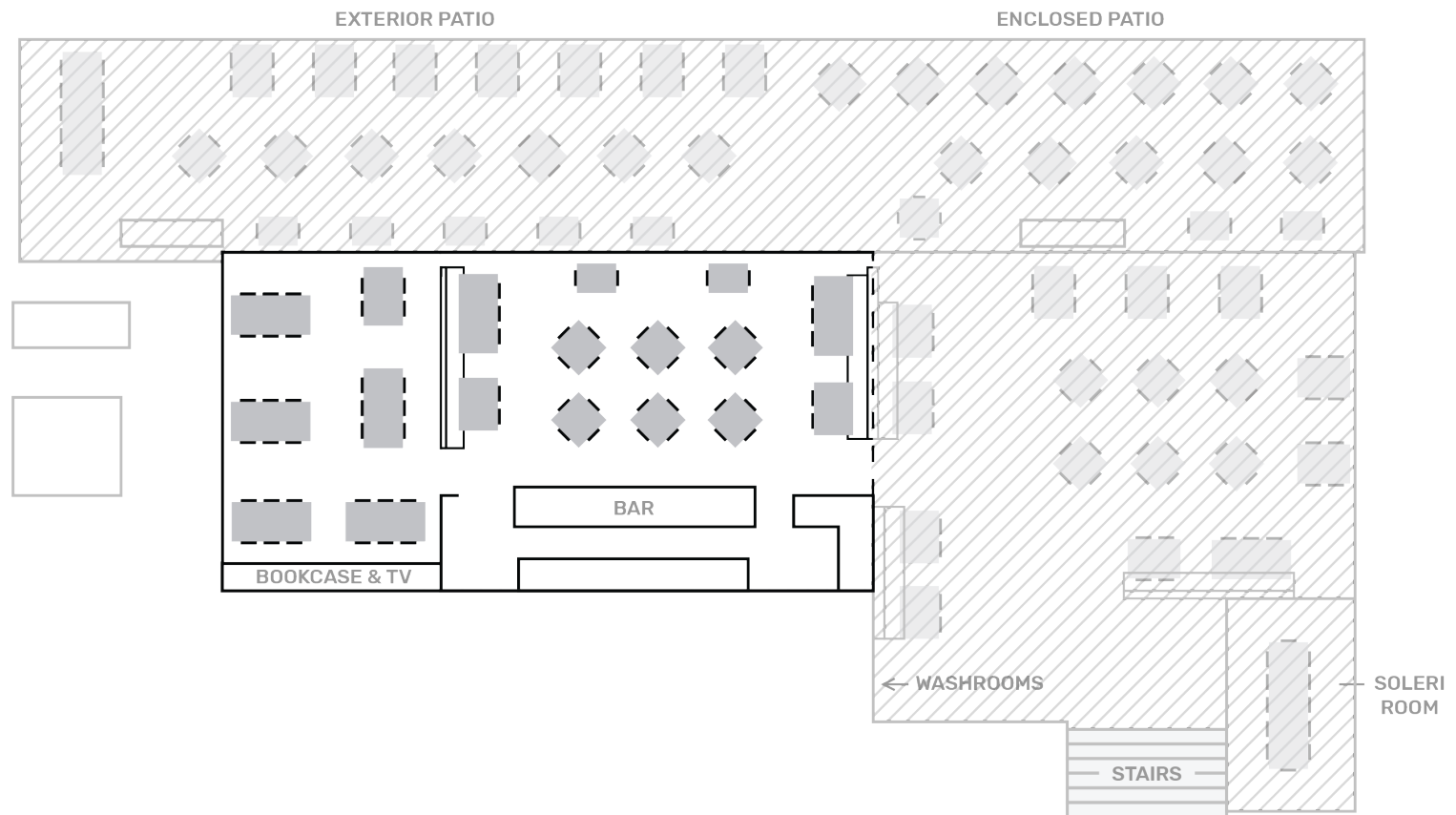
Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Ocean Views
- Neon Chandelier



## UPPER LEVEL

### PARTIAL DINING ROOM BUYOUT







## UPPER LEVEL

# FULL PATIO BUYOUT

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes use of a covered and heated patio with panoramic windows along with an uncovered section that is ideal for spring and summer events.

## CAPACITY & ROOM FEATURES

100  
seated

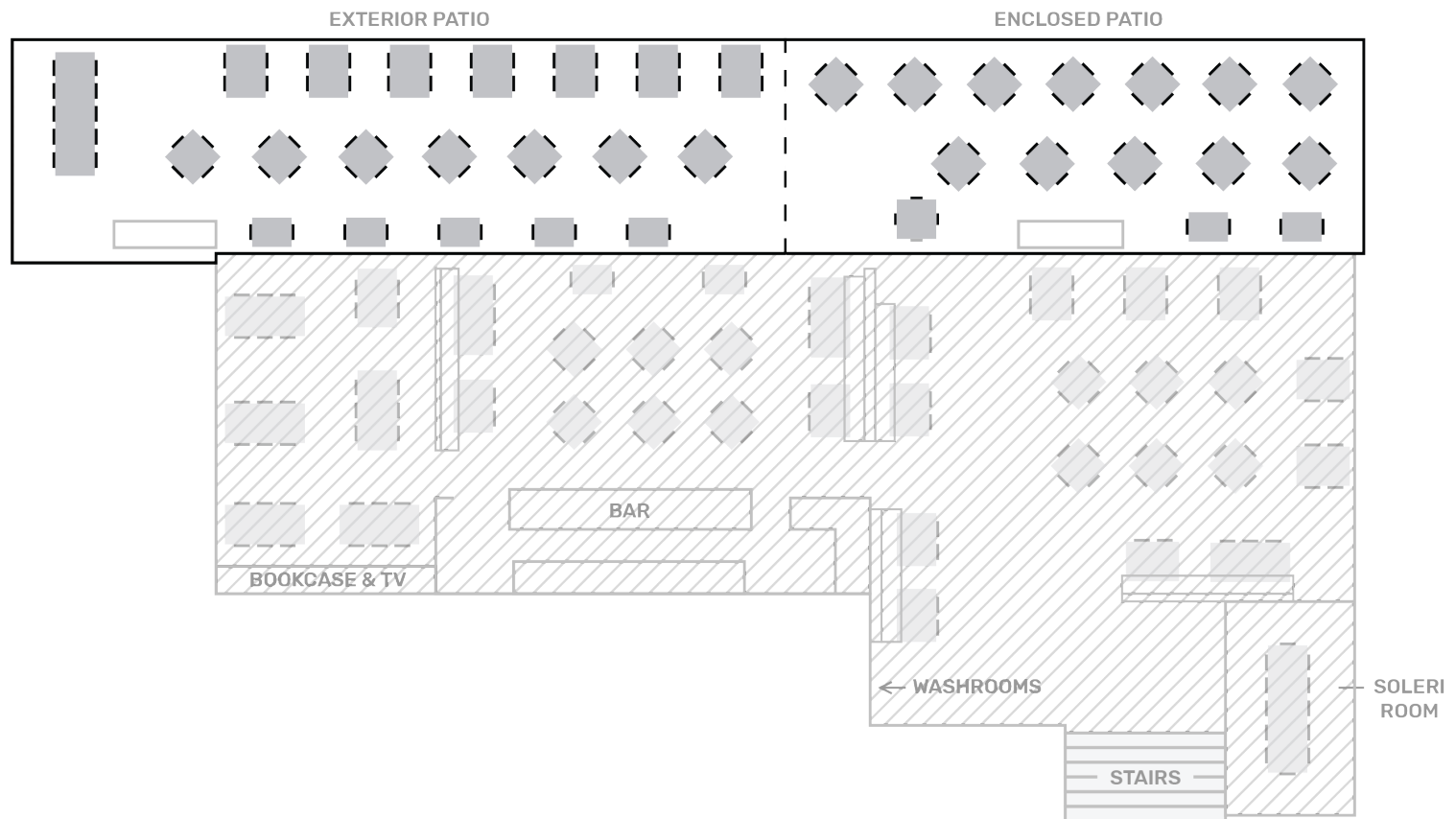
15  
standing

Flexible  
floor plans

- HDTV(s)
- Covered Patio
- Apple AirPlay
- Ocean Views



UPPER LEVEL  
PATIO BUYOUT







## UPPER LEVEL

### ENCLOSED PATIO

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes a covered and heated patio with panoramic windows that is ideal for spring and summer events.

#### CAPACITY & ROOM FEATURES

45  
seated

55  
standing

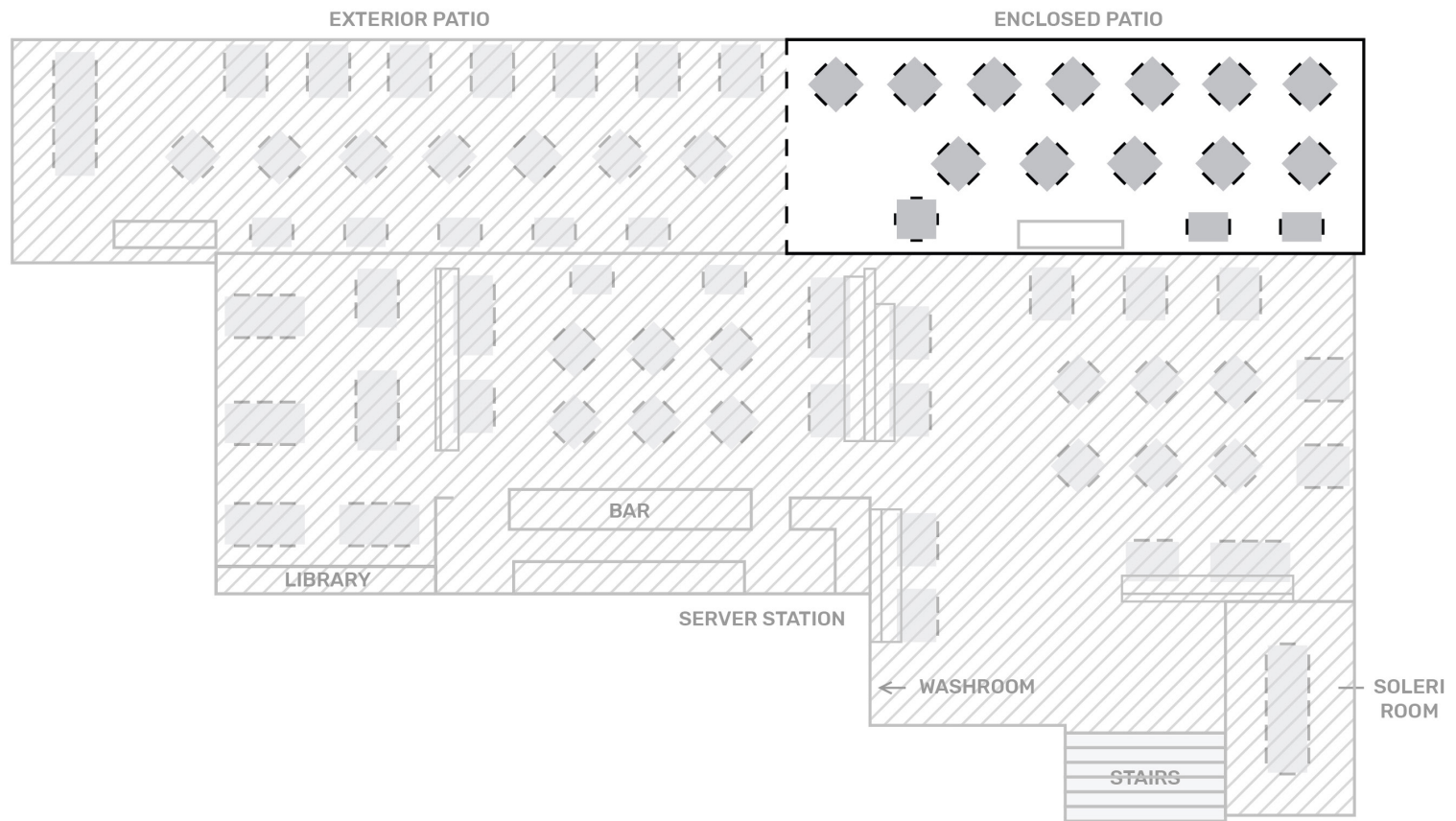
Flexible  
floor plans

- HDTV(s)
- Covered Patio
- Apple AirPlay
- Ocean Views





UPPER LEVEL  
PATIO BUYOUT





## UPPER LEVEL

### UPPER EXTERIOR PATIO

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes an uncovered section that is ideal for spring and summer events.

#### CAPACITY & ROOM FEATURES

60  
seated

80  
standing

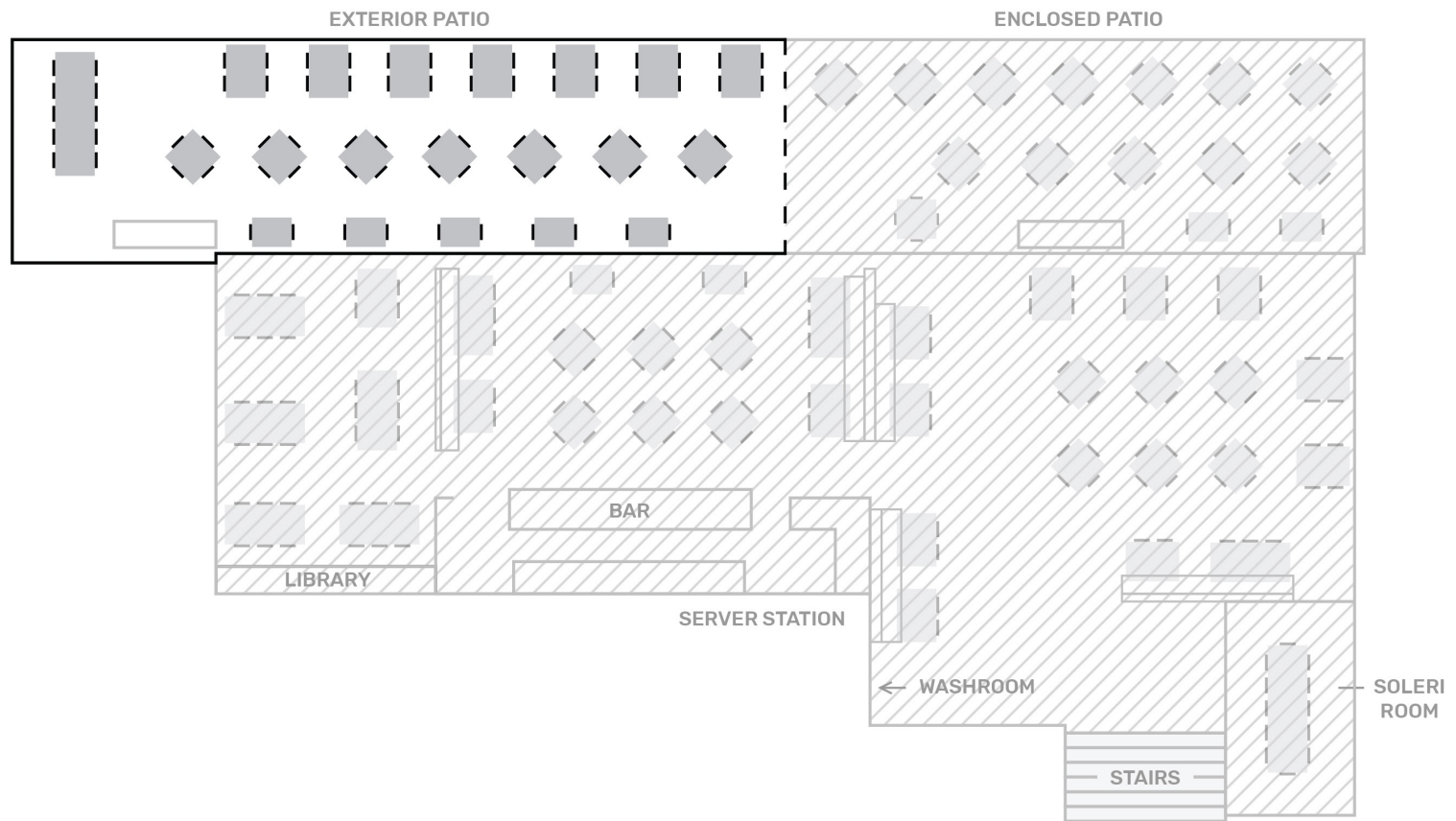
Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Covered Patio
- Ocean Views





UPPER LEVEL  
PATIO BUYOUT





## UPPER LEVEL

# FULL BUYOUT

The Upper Level at Tap & Barrel Bridges offers stunning views of False Creek, downtown Vancouver, and the Burrard Bridge, all creating the perfect backdrop for private events. The large, open-concept space allows for flexible floor plans and includes use of a large covered and heated patio.

## CAPACITY & ROOM FEATURES

175\*  
seated

300\*  
standing

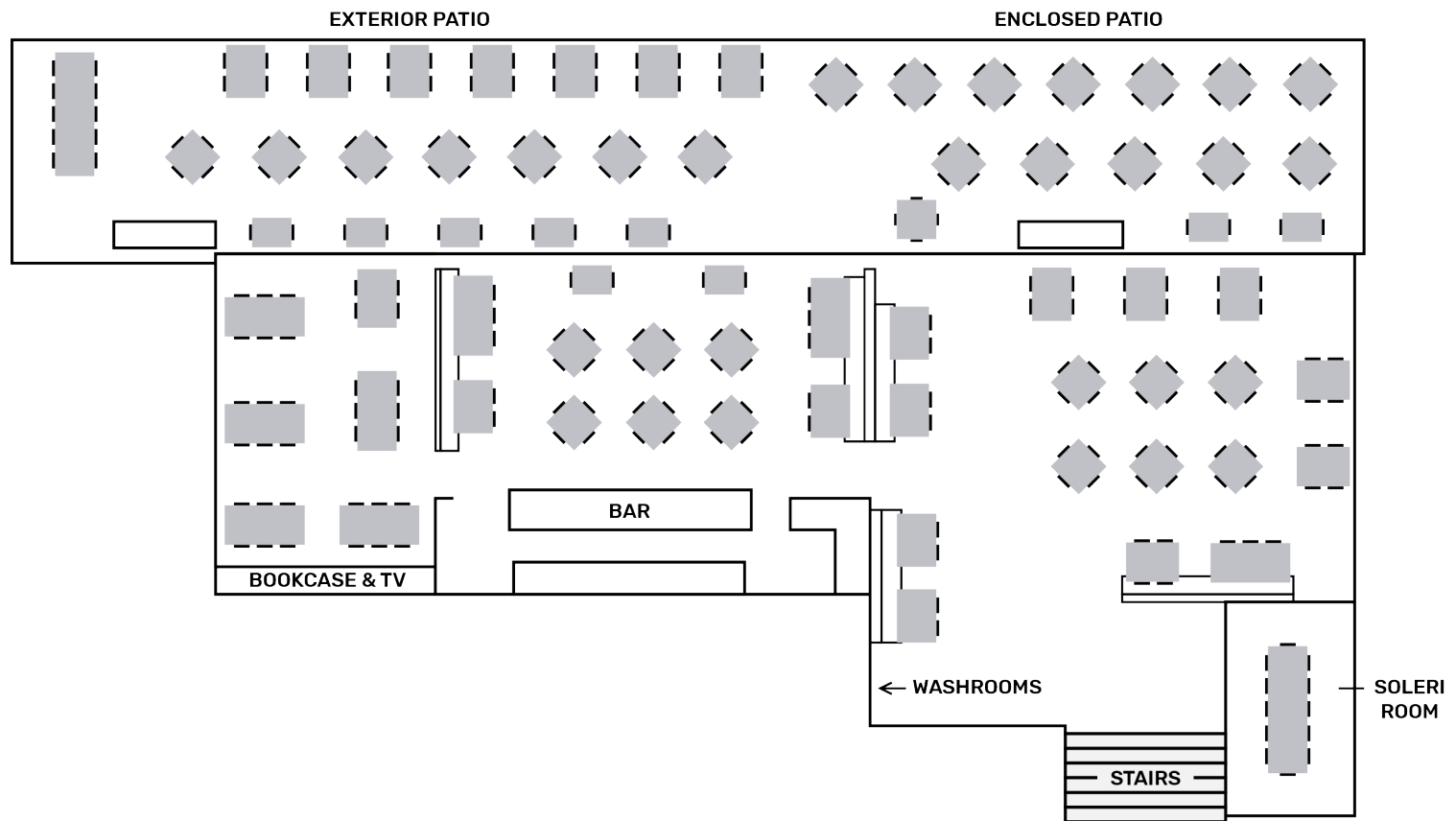
Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Library
- Private Bar
- Use of Covered Patio
- Ocean Views

*\*These numbers vary based on use of the exterior patio*



UPPER LEVEL  
FULL BUYOUT







## UPPER LEVEL

### THE SOLERI ROOM

Our private Soleri Room is located on our upper level and is ideal for smaller events or boardroom-style meetings. Named after the Paolo Soleri artwork in the room, the space features a stunning live edge table and floor to ceiling windows.

#### CAPACITY & ROOM FEATURES

10  
seated

0  
standing

Flexible  
floor plans

- HDTV(s)
- Apple AirPlay
- Live Edge Tablee
- Ocean Views

