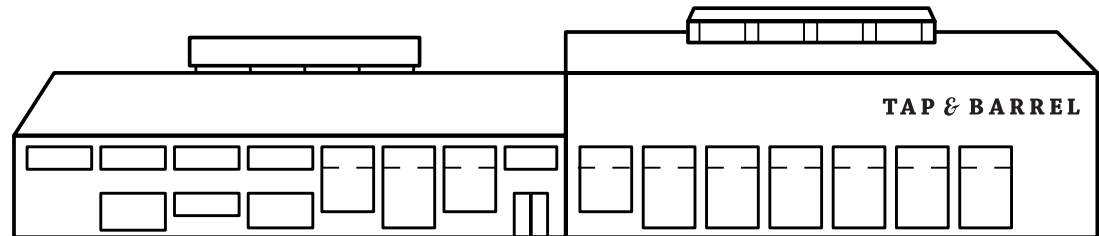


TAP & BARREL

SHIPYARDS

HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



EVENT PACKAGE

TABLE OF CONTENTS

THE SPACE

North Mezzanine 03

South Mezzanine 07

MENUS

Canapés 10

Family Style 11








THE SPACE

NORTH MEZZANINE

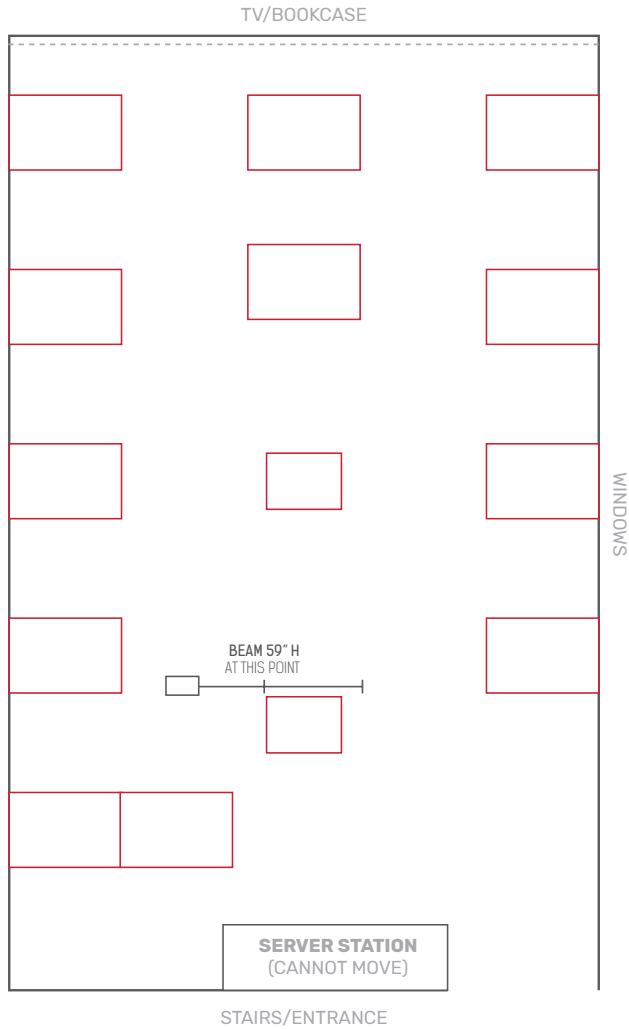
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

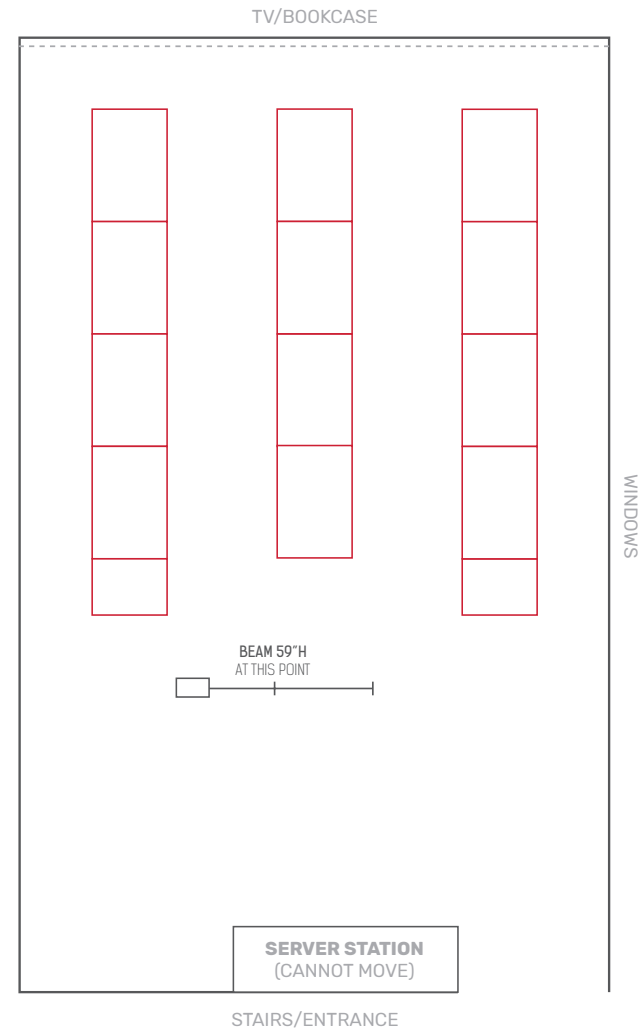
CAPACITY		
60 seated	70 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



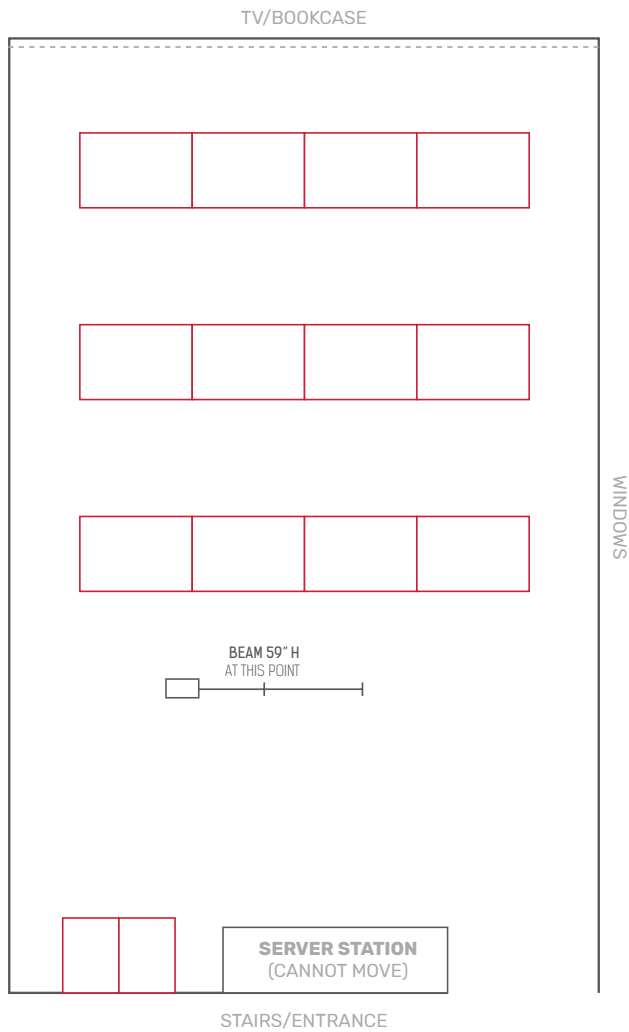
NORTH MEZZANINE FLOOR PLAN
REGULAR SEATING



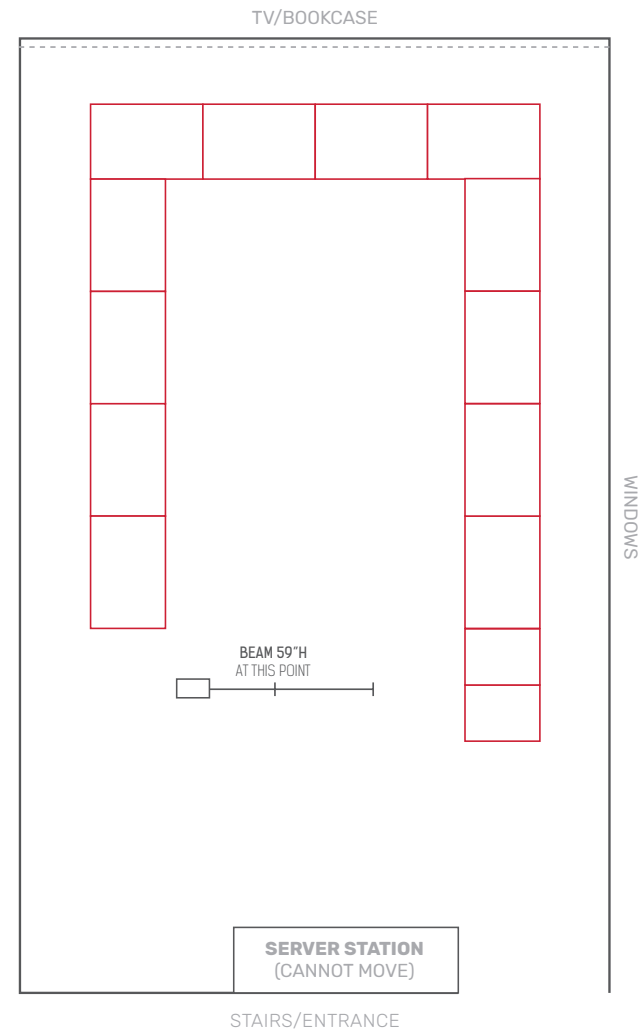
NORTH MEZZANINE FLOOR PLAN A
SEATED (MAX. CAPACITY 60)



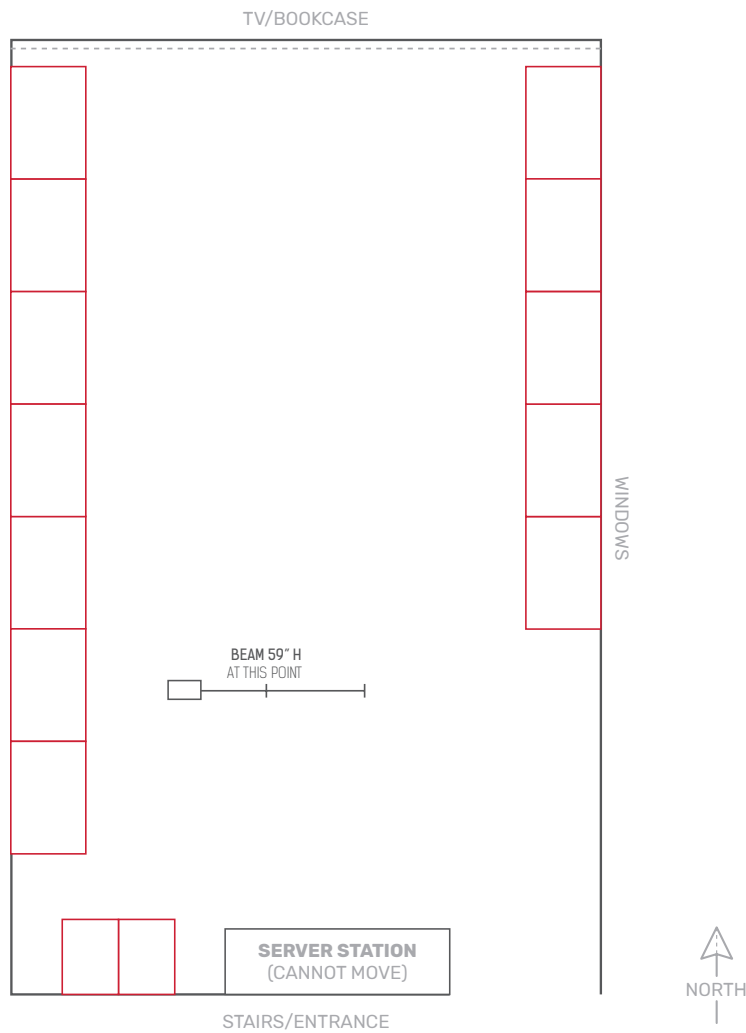
NORTH MEZZANINE FLOOR PLAN B
SEATED (MAX. CAPACITY 51)



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



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








THE SPACE

SOUTH MEZZANINE

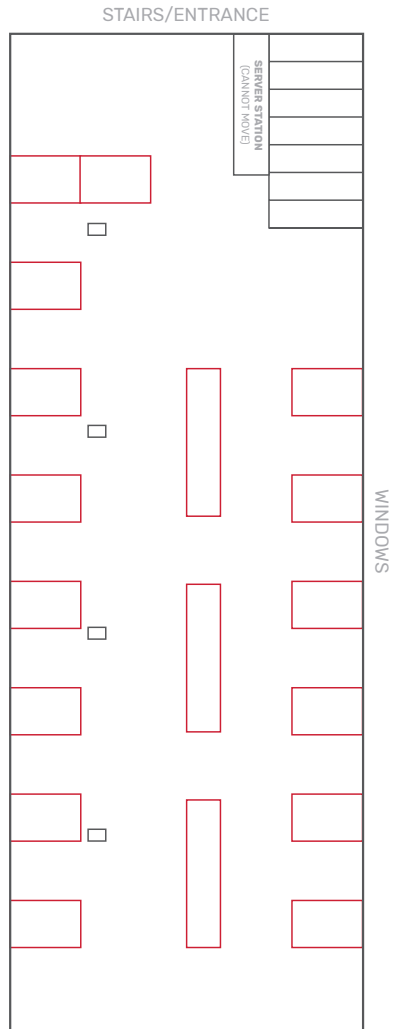
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

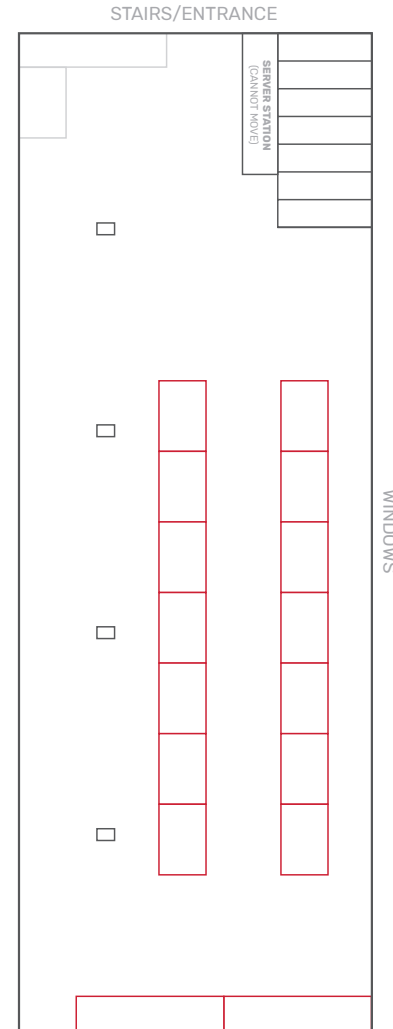
CAPACITY		
64 seated	100 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



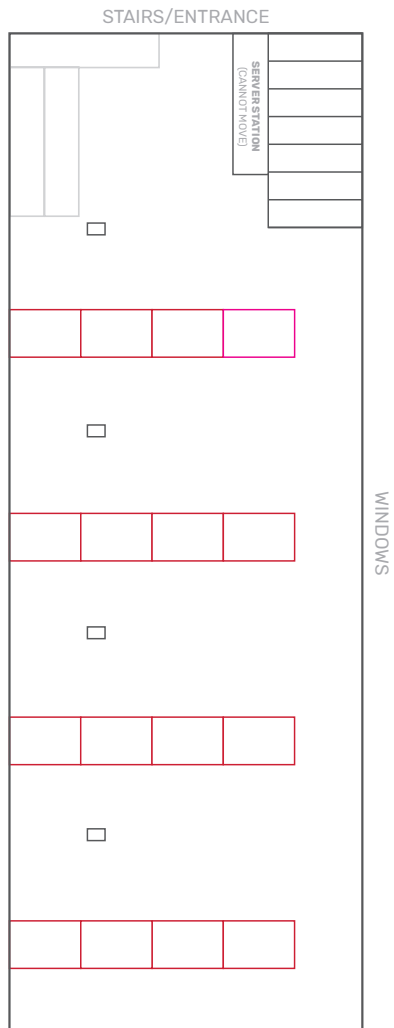
SOUTH MEZZANINE FLOOR PLAN
REGULAR SEATING



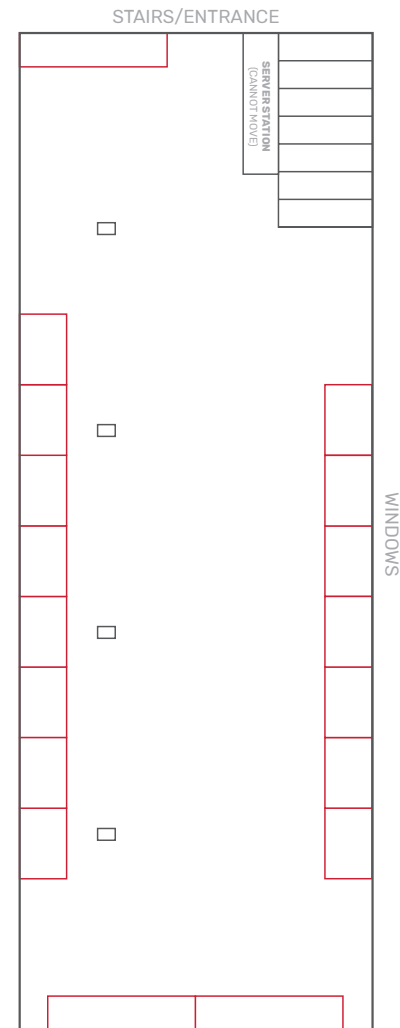
SOUTH MEZZANINE FLOOR PLAN A
SEATED (MAX. CAPACITY 60)



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

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

Korean Fried Chicken

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

Falafel Stack ^{VF GF}

house made falafel, charred fresno aioli,
pickled cabbage, cucumber, micro cilantro

Crispy Soy Tofu ^{VF}

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

Garlic Chili Prawn & Scallop Skewers ^{GF}

seared prawns 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, pickled red onion

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, charred cabbage, crispy onion furikake

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 V 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

