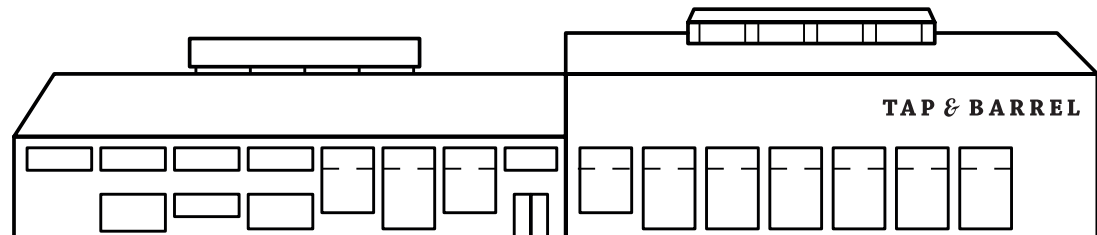


TAP & BARREL

SHIPYARDS

HOST YOUR NEXT EVENT WITH US!

Contact our Reservations Manager at
reservations003@tapandbarrel.com



EVENT PACKAGE

TABLE OF CONTENTS

THE SPACE

North Mezzanine 03

South Mezzanine 07

MENUS

Canapés 10

Family Style 11








THE SPACE

NORTH MEZZANINE

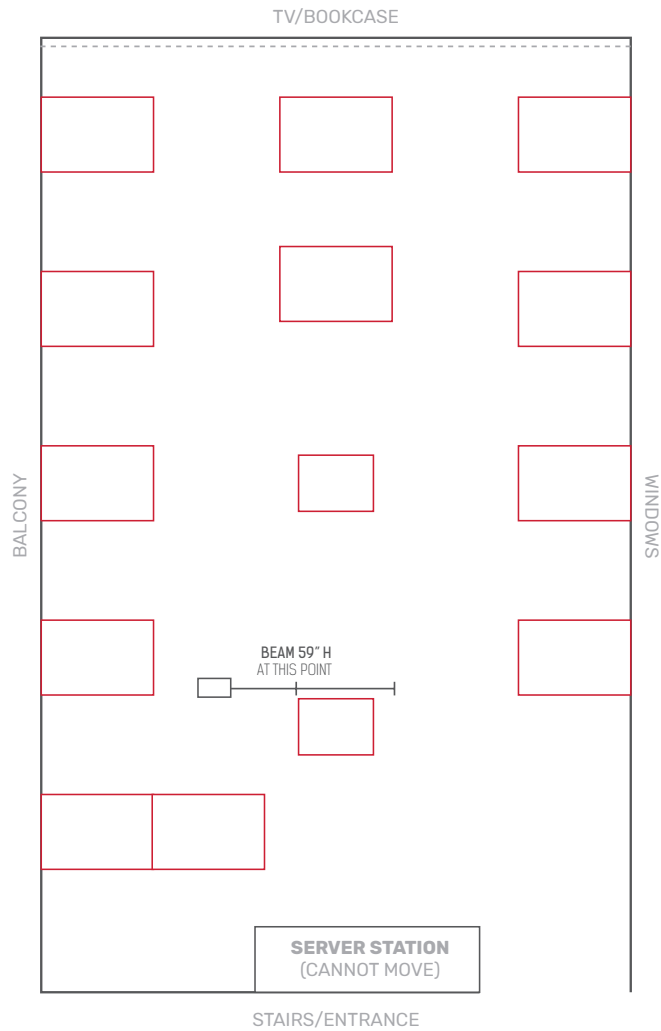
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

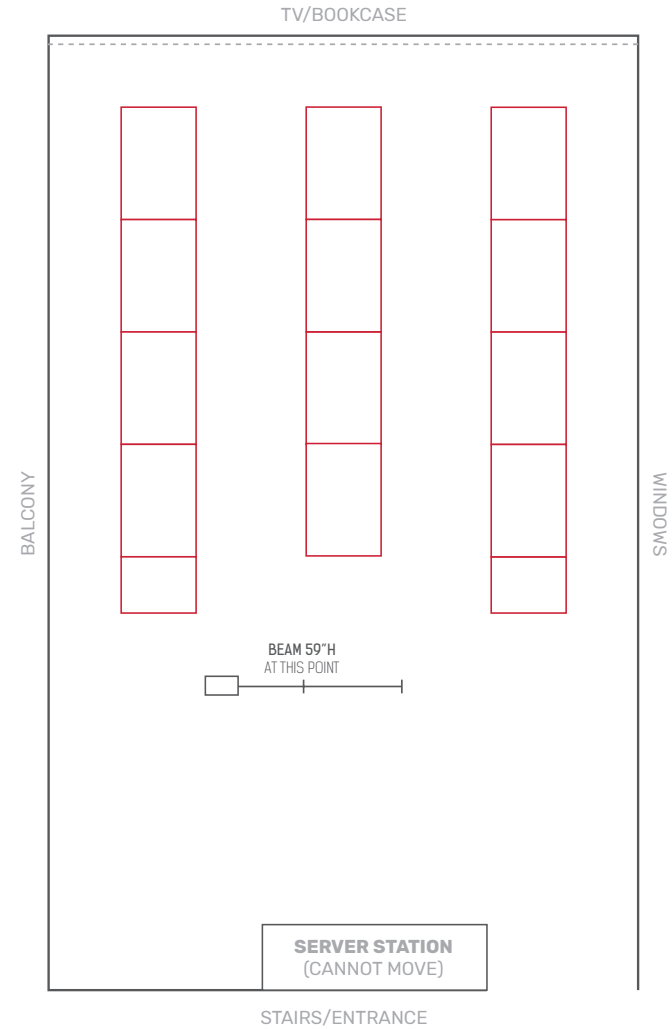
CAPACITY		
60 seated	70 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



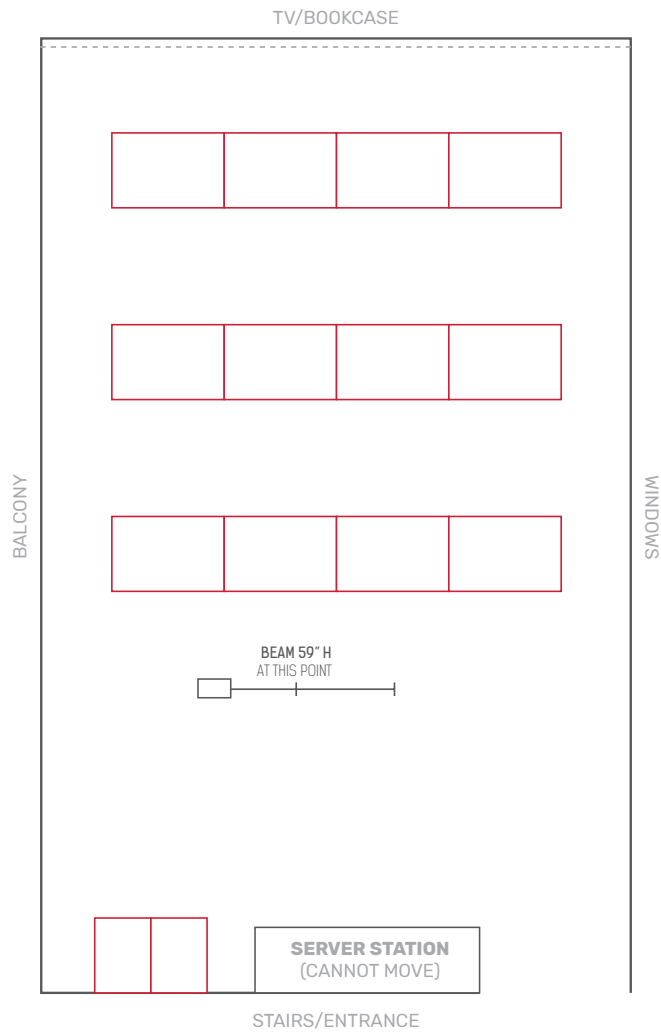
NORTH MEZZANINE FLOOR PLAN
REGULAR SEATING



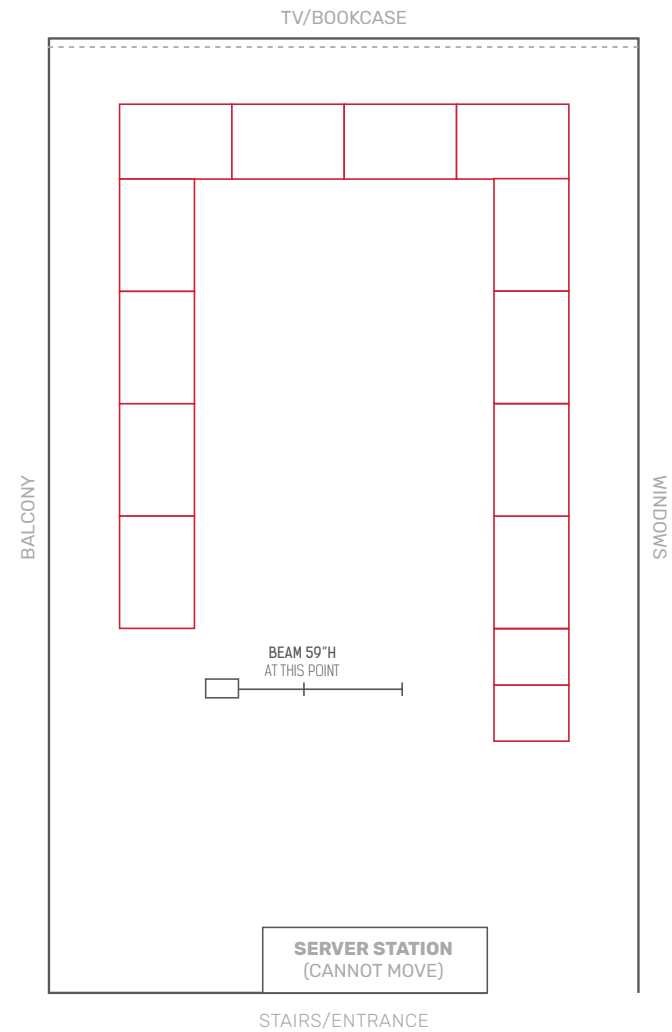
NORTH MEZZANINE FLOOR PLAN A
SEATED (MAX. CAPACITY 60)



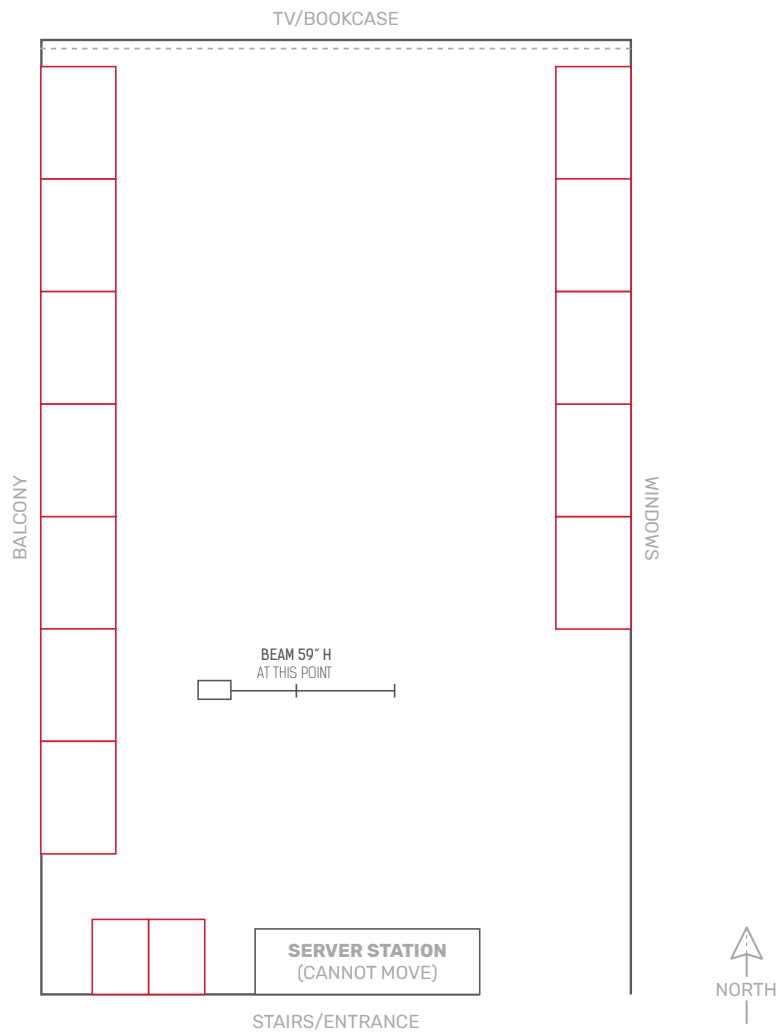
NORTH MEZZANINE FLOOR PLAN B
 SEATED (MAX. CAPACITY 51)



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



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








THE SPACE

SOUTH MEZZANINE

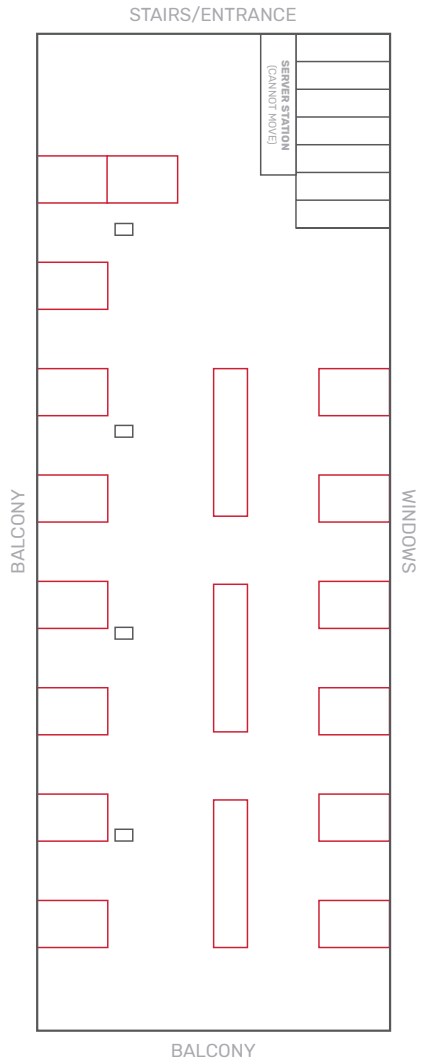
This location offers two semi-private mezzanines located on the second floor of the restaurant.

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.

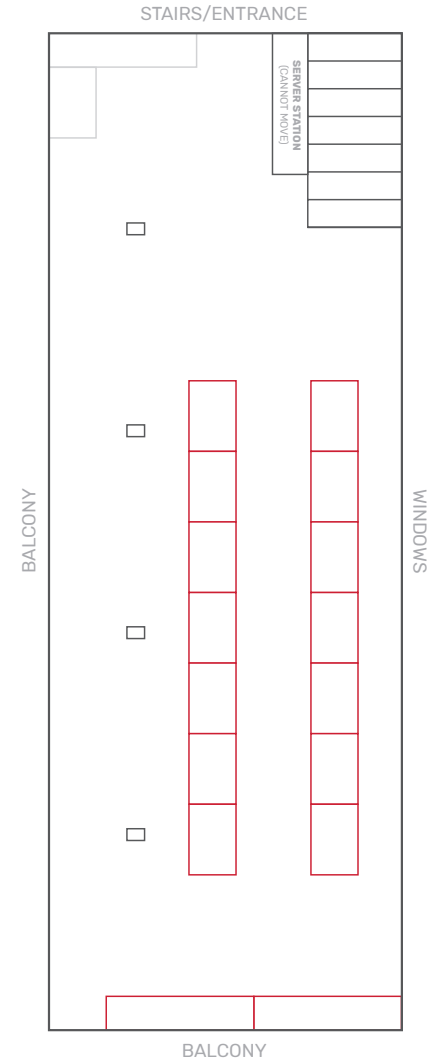
CAPACITY		
64 seated	100 standing	Flexible floor plans
AUDIO/VISUAL		
 HDTV(s)	 Apple Airplay	 Audio
 WiFi	 Microphone	



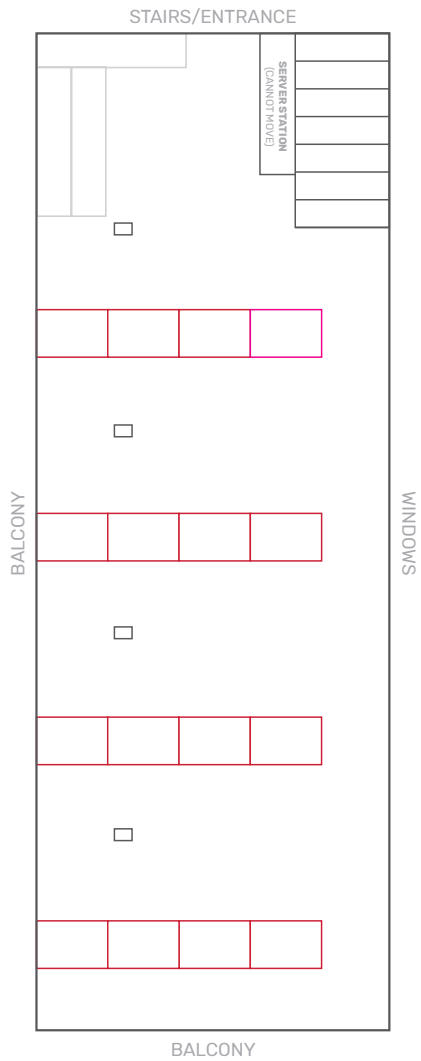
SOUTH MEZZANINE FLOOR PLAN
REGULAR SEATING



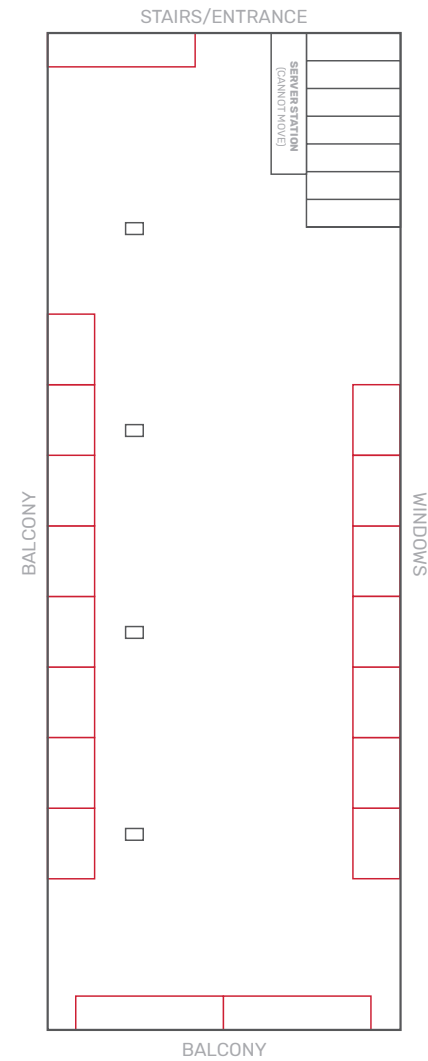
SOUTH MEZZANINE FLOOR PLAN A
SEATED (MAX. CAPACITY 60)



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 • \$35 per guest

CHOOSE 7 CANAPÉS • \$42⁵⁰ per guest

BOARDS • pricing varies

DESSERTS • \$4 each per guest

CANAPÉS

Steak Frites

certified angus beef® sirloin steak,
truffle waffle fries

Rosemary Chicken Skewers ^{GF}

lemon rosemary chicken, pesto cream sauce

Cajun Tofu ^{GF VF}

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 ^{GF}

honeydew bites, prosciutto, balsamic glaze

Wild Mushroom Quiche ^{VF}

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

Chickpea Fritters ^V

chickpea mushroom fritter, spicy mayo,
pickled onion, tarragon

Cucumber Stacks ^{GF VF}

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 ^V

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

DESSERTS

Caramel Walnut Brownie Bites* ^{V GF}

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

Chocolate Mousse Tarts ^V

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 ^V \$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

^V VEGETARIAN

^{VF} VEGAN FRIENDLY

^{GF} 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
quinoa, kale, spinach, avocado, pickled onions,
grape tomatoes, feta, roasted pumpkin seeds,
green goddess dressing

Green Salad V GF VF
hearty lettuce blend, herb vinaigrette, feta,
grape tomatoes, 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

