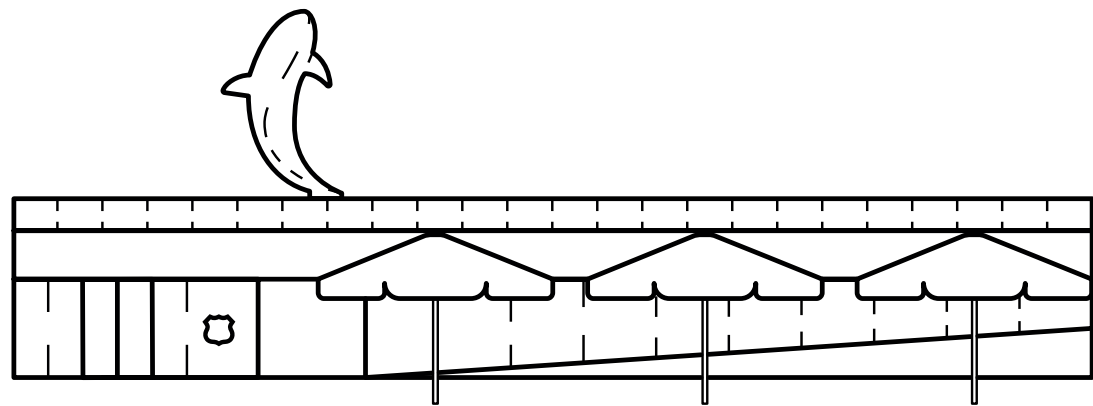


# TAP & BARREL

CONVENTION CENTRE

## HOST YOUR NEXT EVENT WITH US!

Scan or click here to complete our Booking Form



## EVENT PACKAGE

# TABLE OF CONTENTS

EXPERIENCE	03
MENUS	
Canapés	04
Family Style	05
THE BAR	06
THE SPACE	
The Barrel Room	07
South Patio (Full Buyout)	09
South Patio (Partial Buyout)	11
Full Buyout	13
THE FINE PRINT	15



# THE EXPERIENCE

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At Tap & Barrel, we deliver a personalized, seamless event experience. Our dedicated team will work closely with you to bring your vision to life providing attentive on-site staff, full event setup, service-ware, AV equipment, and Wi-Fi – all included to ensure everything runs smoothly.

## FOOD & BEVERAGE

We offer thoughtfully curated family-style lunch and dinner options, as well as a selection of canapés and interactive food stations. For morning gatherings and boardroom style meetings, we also provide a variety of breakfast offerings.

*We do not accept outside catering, with the exception of birthday or wedding cake.*

## DÉCOR & AMENITIES

- In-house tables, chairs, plateware and glassware are included.
- You are welcome to bring in decorations to personalize your event. The use of nails, staples, glue or any like material is not permitted on any surface.
- We are happy to assist you with coordination of external vendors and arranging rentals to enhance your event.

## AV / EXTRAS

Wi-Fi and Apple TV are available at no additional charge.

- **Projector & Screen:** Availability varies per location – please inquire with our Events Team.
- **Wireless Microphone:** Wireless microphones and access to our sound system are only permitted with a private space.
- Labour charges may apply for excessive furniture removal



## 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 <sup>GF</sup>

grilled 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, basil pesto, parmesan,  
lemon zest, parsley

### Roasted Tomato & Hummus Naan <sup>V</sup>

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 <sup>VF</sup>

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

### Crispy Soy Tofu <sup>VF</sup>

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

### Garlic Chili Prawn & Scallop Skewers <sup>GF</sup>

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 <sup>V</sup>

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

### Stracciatella & Bruschetta Crostini <sup>V</sup>

creamy stracciatella cheese, oven dried tomato and  
red pepper bruschetta, pickled shallot, fresh basil

## DESSERTS

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

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

### Strawberry Shortcake Donuts <sup>V</sup>

strawberry glazed mini donuts, vanilla whip,  
coconut graham crumb, fresh strawberry

### Key Lime Pie Tarts <sup>V</sup>

key lime curd, vanilla whip,  
coconut graham crumb, 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

### Thai Chicken Lettuce Wrap Platter \$175

crispy fried chicken, thai chili sauce, bang bang aioli,  
cucumber, crushed peanuts, shallot, cilantro, mint,  
fresno chili, crispy onions, iceberg lettuce cups  
Ⓢ choice of crispy chicken or cauliflower Ⓢ

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

assorted veggies, ranch dip, hummus,  
green goddess dressing

### Breakfast Fruit Board <sup>V GF</sup> \$150

assorted fruits and nuts, honey whipped labneh

### Breakfast Pastry Board <sup>V</sup> \$125

brioche cinnamon buns, pain au chocolat,  
butter croissants

<sup>V</sup> VEGETARIAN

<sup>VF</sup> VEGAN FRIENDLY

<sup>GF</sup> 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

##### Italian Meatballs

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

##### 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

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

artisan baguette

#### SECOND COURSE - MAINS select two

##### AAA Sirloin GF | +\$6 per guest

cooked to medium rare, sliced and served family style  
⊕ choice of peppercorn or creole

##### Ribeye Medallion GF | +\$8 per guest

cooked to medium rare, sliced and served family style  
⊕ 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 & Stracciatella Rigatoni V

pomodoro sauce, stracciatella cheese, 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

##### 40oz 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



# THE BAR

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## ALCOHOL & BAR SERVICE

We are pleased to offer an exceptional selection of wine, beer, and handcrafted cocktails for private events. As we continuously refine our offerings, our menus are subject to change.

For the latest selection, please contact our Events Team.

- All beverages are charged based on consumption.
- A corkage fee of \$35 per bottle applies to all outside bottles of wine.
- Happy Hour and Daily Feature pricing does not apply to events.

We offer a variety of beverage options, including hosted bars, cash bars, and drink tickets:

**HOST BAR:** All guests' drinks will be charged to the host's bill. We are happy to work with you to accommodate your budget.

**CASH BAR:** Guests are responsible for paying for their own beverages.

**DRINK TICKETS:** The host decides the number of drink tickets to give to each guest. Guests can exchange their tickets for designated drinks. The host is responsible for this bill. Once a guest has used all of their tickets, additional drinks can be purchased at their own expense.

## ADDITIONAL BAR SERVICE OPTIONS

**WINE SERVICE:** for seated events, we offer wine service by the bottle. Our team will pour your choice of red, wine, rosé or bubbly tableside throughout the event.

**WELCOME BEVERAGES:** Set the tone for your celebration by offering a beverage as guests arrive (alcoholic and non-alcoholic options available). Please inquire with our Events Team.

*Please note that last call for the bar will occur 30 minutes prior to your contracted end time.*



# THE BARREL ROOM

Find us under the Whale's Tail in the Vancouver Convention Centre's West Building.

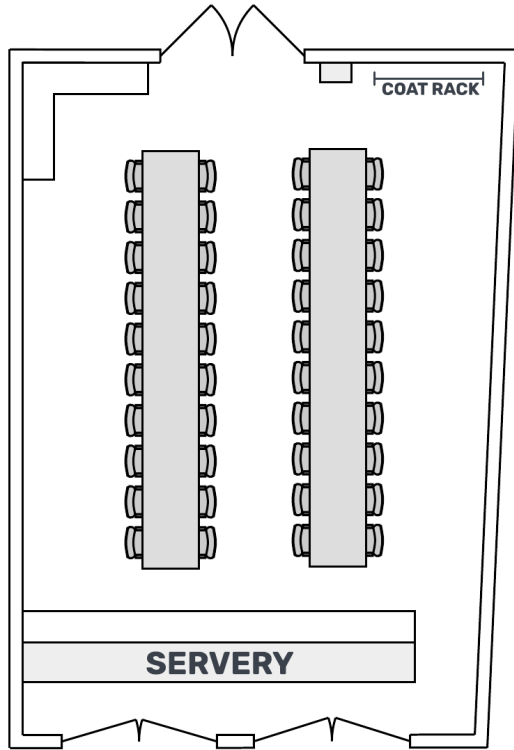
The Barrel Room is a private dining space, with a separate entrance from the restaurant. The waterfront room offers unobstructed views of the Burrard Inlet and North Shore Mountains in a comfortable and intimate setting. For larger groups, a full buyout of our main restaurant is available.

CAPACITY & ROOM FEATURES		
40 seated	60 standing	Flexible floor plans
<ul style="list-style-type: none"><li>• HDTV(s)</li><li>• Apple AirPlay</li><li>• Independent Audio Source</li></ul>	<ul style="list-style-type: none"><li>• Wi-fi</li><li>• Ocean View</li><li>• Panoramic Windows</li></ul>	



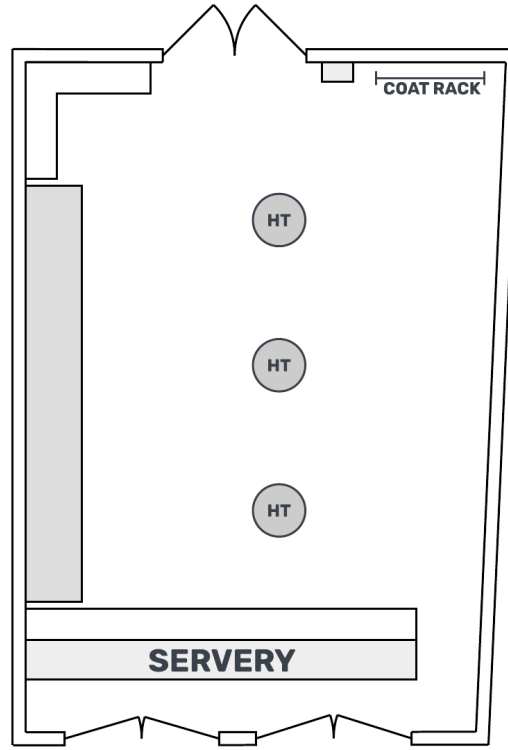
**BARREL ROOM FLOOR PLAN**

SEATED



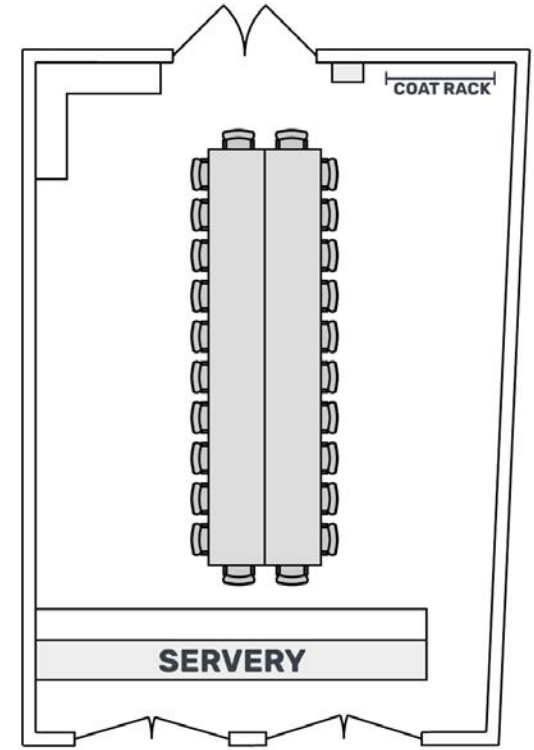
**BARREL ROOM FLOOR PLAN**

STANDING



**BARREL ROOM FLOOR PLAN**

BOARDROOM





## SOUTH PATIO (FULL BUYOUT)

The South Patio is a unique space situated in front of the iconic Olympic Cauldron in Jack Poole Plaza. The lively setting and unobstructed views of the Burrard Inlet and North Shore Mountains make this the perfect place to host outdoor events.

*While this space is covered by a large umbrella, an indoor space will be provided in the event of poor weather*

### CAPACITY & ROOM FEATURES

up to 175  
standing

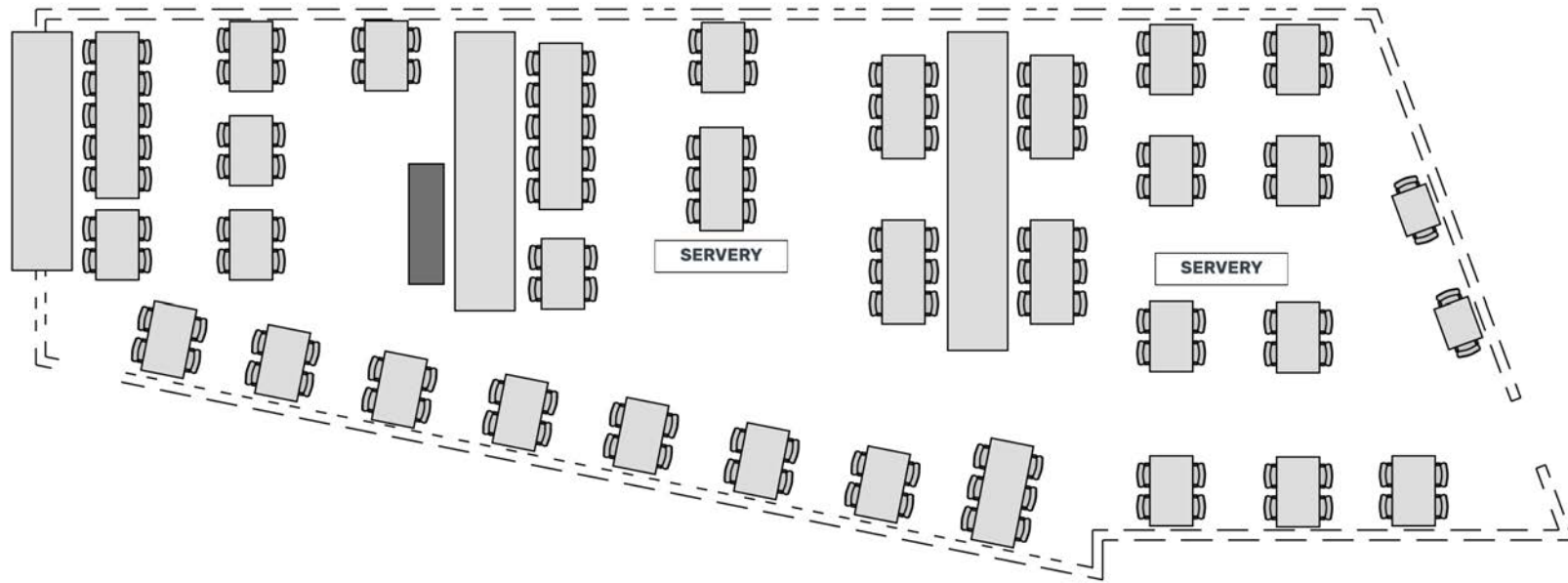
Flexible  
floor plans

- Audio Source
- Ocean Views



**SOUTH PATIO FULL BUYOUT FLOOR PLAN**

REGULAR SEATING





## SOUTH PATIO (PARTIAL BUYOUT)

A section of our South Patio offers a vibrant setting in front of the iconic Olympic Cauldron at Jack Poole Plaza. With sweeping views of the Burrard Inlet and North Shore Mountains, this semi-private space is ideal for intimate outdoor gatherings.

*While this space is covered by a large umbrella, an indoor space will be provided in the event of poor weather*

### CAPACITY & ROOM FEATURES

40  
seated

60  
standing

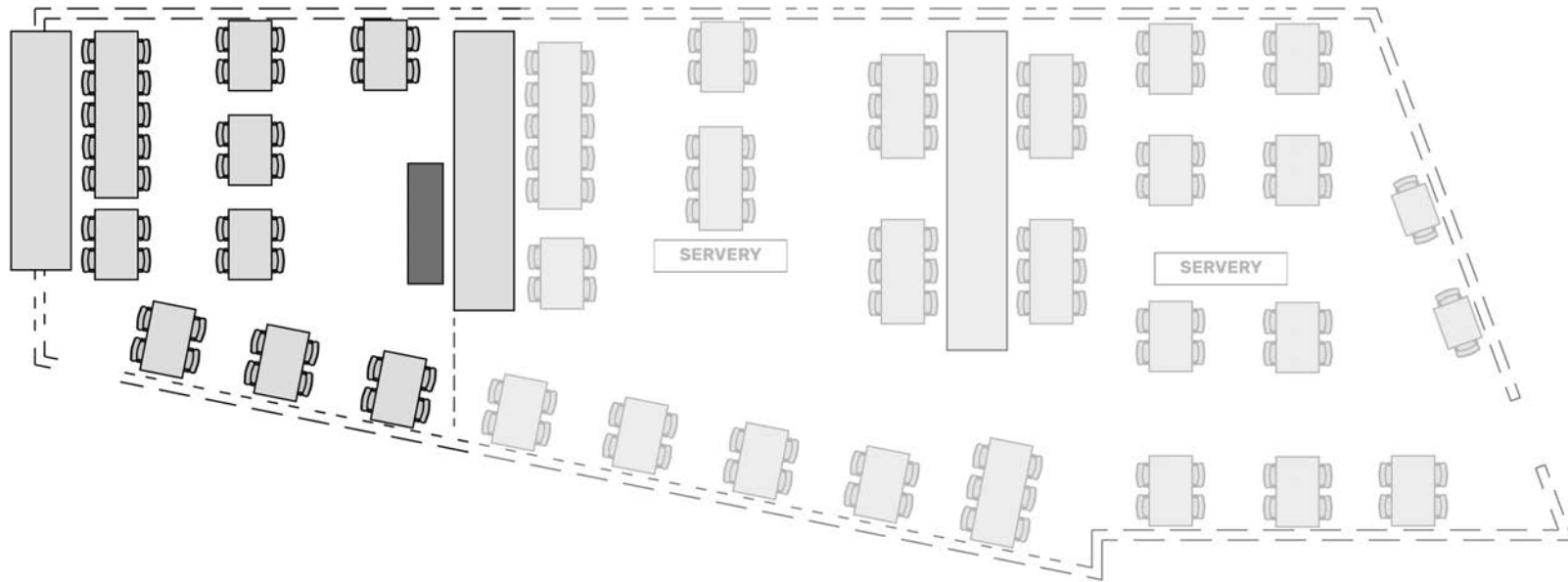
Flexible  
floor plans

- Audio Source
- Ocean Views



**SOUTH PATIO PARTIAL BUYOUT FLOOR PLAN**

REGULAR SEATING





## FULL BUYOUT

Our full restaurant buyout offers exclusive access to a lively, casual space conveniently located within the Vancouver Convention Centre. Best suited for cocktail-style gatherings, this setting is ideal for receptions, networking events, and social celebrations.

### CAPACITY & ROOM FEATURES

up to 175  
standing

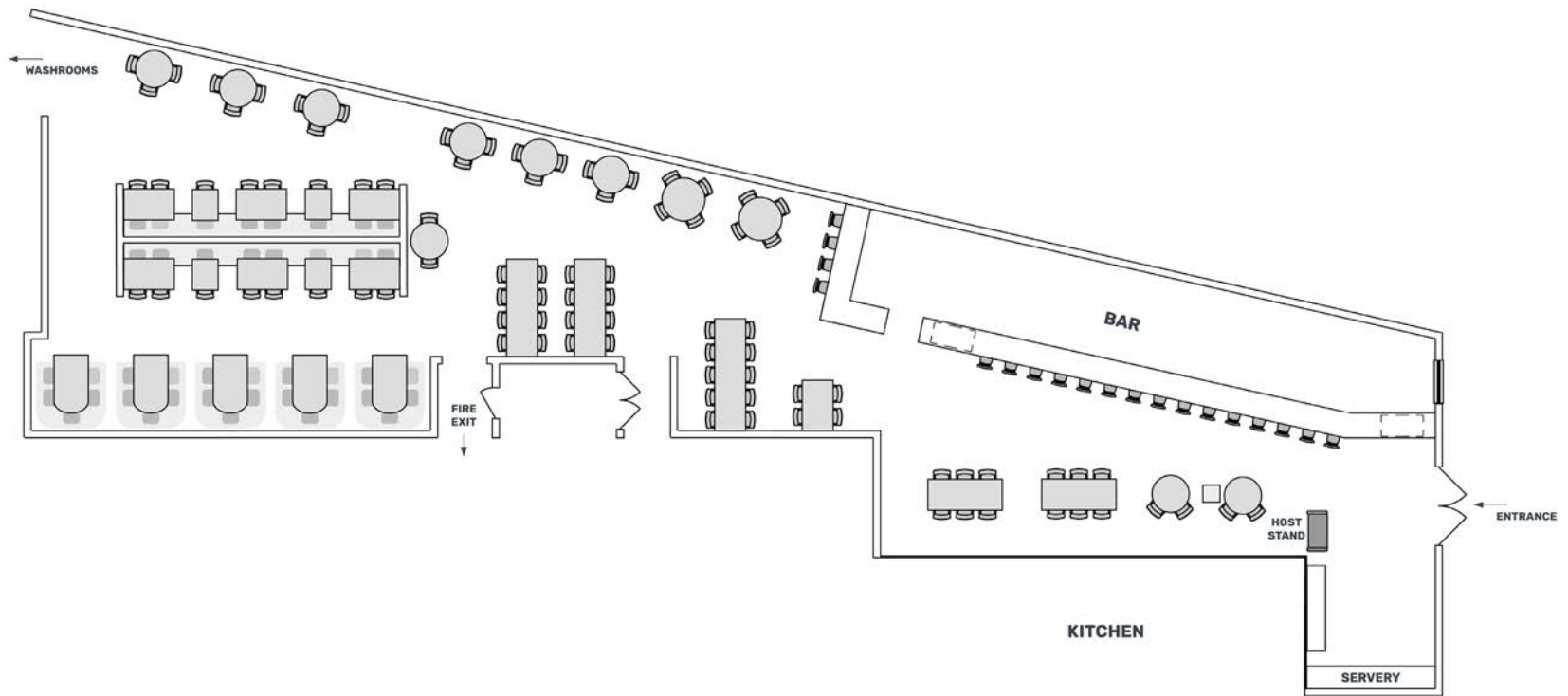
Flexible  
floor plans

- HDTV(s)
- Independent Audio Source
- Apple Airplay
- Wi-fi



**FULL BUYOUT FLOOR PLAN**  
REGULAR SEATING

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# THE FINE PRINT

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## FINAL CONFIRMATIONS

- Food and beverage details must be confirmed 2 weeks prior to the event.

## ALLERGIES

- We cater to a variety of dietary restrictions and allergies. If anyone attending your event has an allergy, please provide us with a list in advance, and we will make the necessary accommodations to ensure a safe and enjoyable dining experience.

## PAYMENT, TAXES & SERVICE FEES

- An 18% gratuity will be applied to all food and beverage charges, along with any applicable taxes in effect at the time of the event:
  - GST 5%
  - PST 7%
  - Liquor 10%
- Gift Cards cannot be used for payment of an event.

## CANCELLATION FEE & DEPOSITS

- We require a signed contract and credit card on file to secure your event.
- Deposits will be collected for events with a minimum spend of \$8000 or more. Please inquire with our Events Team for details.

## RESPONSIBLE LIQUOR SERVICE

- Our restaurants are family-friendly! Guests under 19 years of age are permitted while accompanied by a parent/legal guardian.
- If any guests arrive to the premise intoxicated, we have the right to refuse entry as per the BC Serving It Right Responsible Service Laws.

## MUSIC

- In-house playlist provided for all events.
- AUX connection available for private bookings.
- DJs permitted with private bookings. Please inquire with our Events Team for policies.

## NOISE POLICY

- Please note the patio area of Tap & Barrel will be closed at 11:00pm due to noise restrictions in residential areas, per city bylaws.

## WI-FI

- We are proud to offer free wi-fi to all of our guests.

## PARKING/TRANSPORT

- The Vancouver Convention Centre offers paid parking in their lot, conveniently located under the West building, steps from our front door. Follow the signage for Tap & Barrel.
- We are a 8-minute walk to the nearest SkyTrain station and 12-minute walk to the Seabus Terminal.

