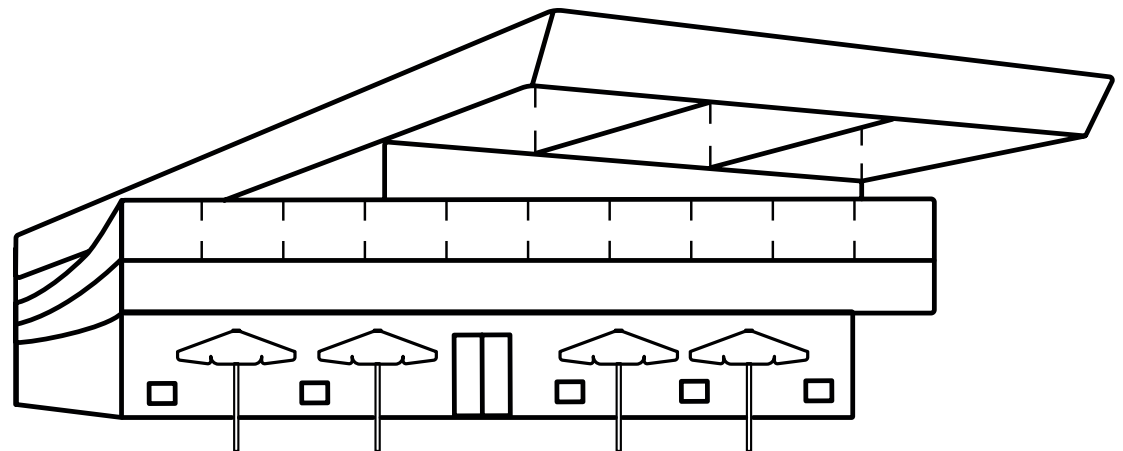


TAP & BARREL

OLYMPIC VILLAGE

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	
Upstairs	07
Library	10
THE FINE PRINT	12



THE EXPERIENCE

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 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

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

Stracciatella & Bruschetta Crostini V

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

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, coconut graham crumb, fresh strawberry

Key Lime Pie Tarts V

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 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 GF

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

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.





UPSTAIRS

The first Tap & Barrel, located on the False Creek Seawall in the heart of Olympic Village.

Our private and semi-private dining options are located on the upper level of the restaurant. The space offers unobstructed views of Science World, BC Place and Rogers Arena along with a large patio - all providing a perfect setting for any event.

CAPACITY & ROOM FEATURES

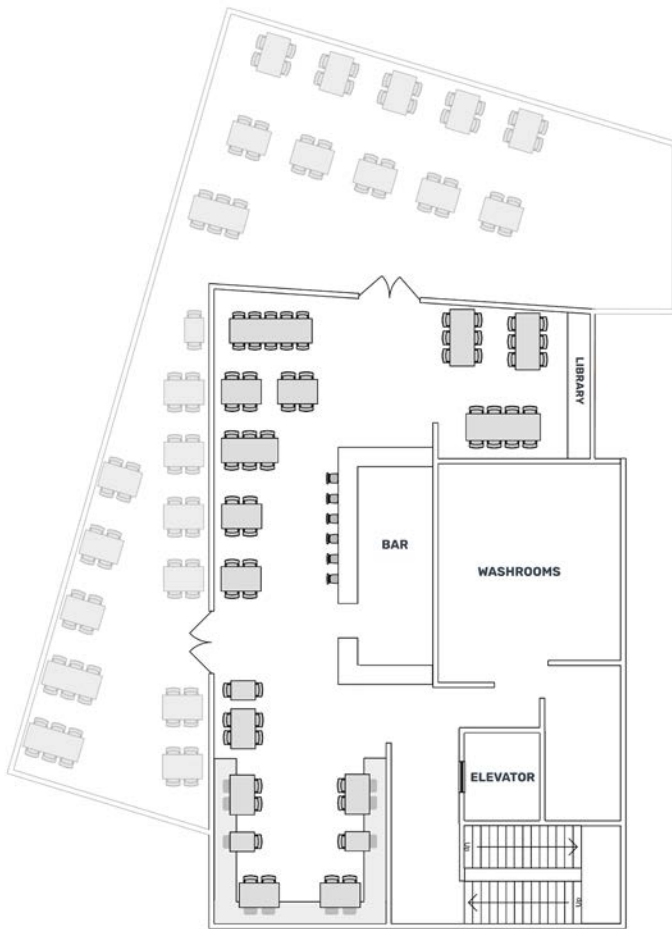
80 seated	100* standing	Flexible floor plans
<ul style="list-style-type: none"> HDTV Apple AirPlay Independent Audio Source 	<ul style="list-style-type: none"> Private Bar Library Ocean View 	

**buyouts can include the use of the North & West Patios to accommodate up to 200 guests (weather permitting)*



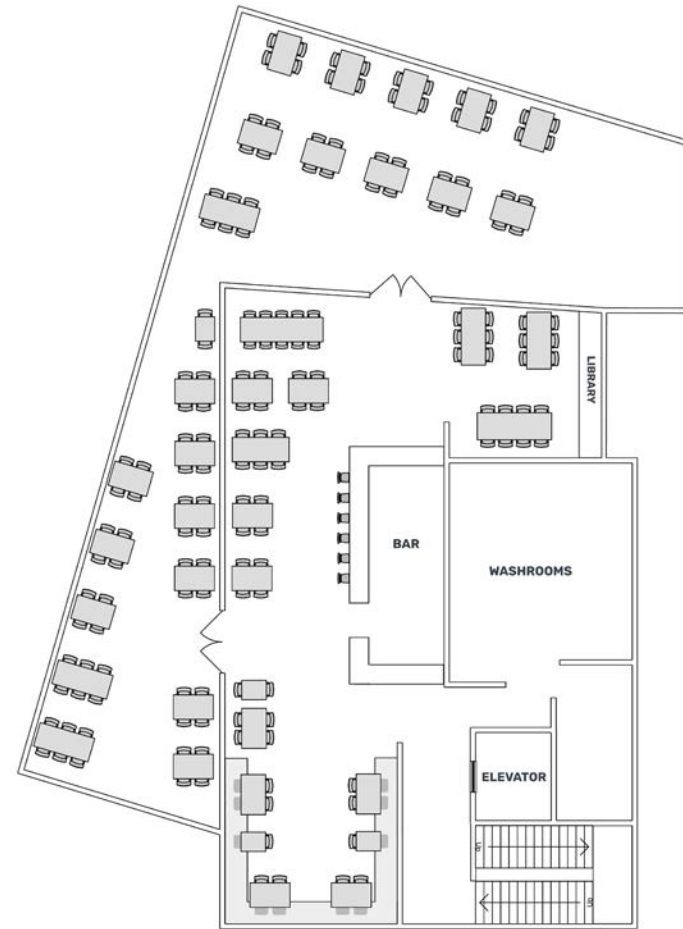
UPSTAIRS FLOOR PLAN

REGULAR SEATING - INDOOR



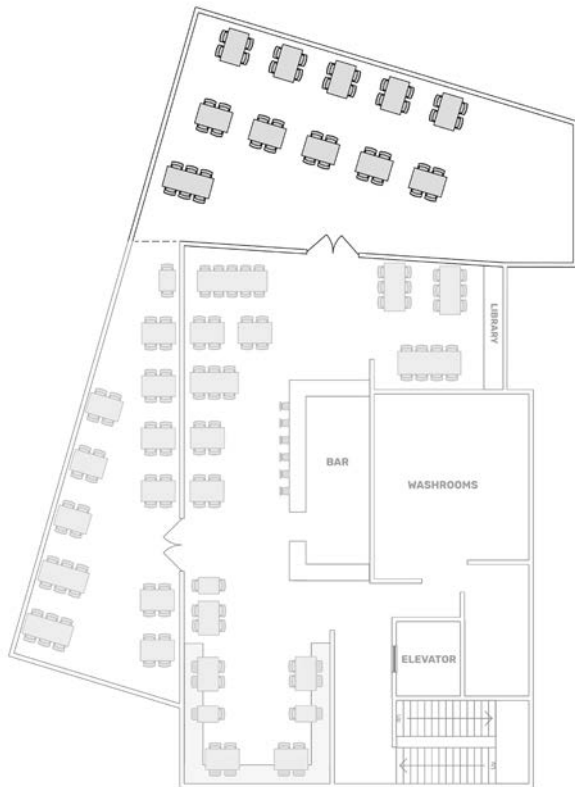
UPSTAIRS FLOOR PLAN A

REGULAR SEATING - INDOOR & PATIO



UPSTAIRS FLOOR PLAN

NORTH PATIO



NORTH CAPACITY

50
seated

55
standing

UPSTAIRS FLOOR PLAN A

WEST PATIO



WEST CAPACITY

50
seated

55
standing





THE LIBRARY

Our Library Room is a cozy and versatile semi-private space that overlooks our North Patio, offering stunning views of downtown Vancouver, False Creek, and the North Shore Mountains. With its warm ambiance and flexible layout, it's perfect for intimate gatherings, meetings, or social events. Guests will enjoy a unique setting that blends comfort with breathtaking scenery.

CAPACITY & ROOM FEATURES

30
seated

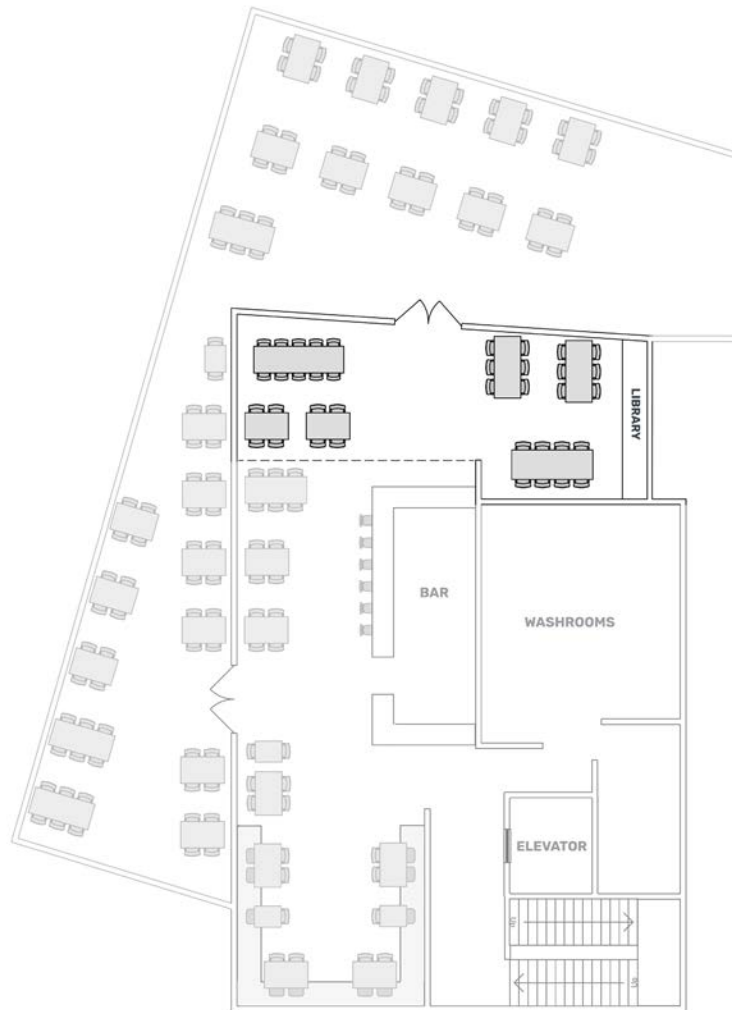
35
standing

Flexible
floor plans

- HDTV
- Apple TV
- Bookcase
- City Views



THE LIBRARY FLOOR PLAN
REGULAR SEATING



THE FINE PRINT

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

- We are a 9-minute walk to the Main St. Skytrain station and a 14-minute walk to the Canada Line.
- We are a short 2-minute walk from the Aquabus and False Creek Ferries dock.
- Paid parking is available below the Creekside Community Recreation Centre and within Olympic Village.
- Street Parking is available South of 2nd Ave. Be sure to check signage for restrictions.

