

—●—CAFÉ—●—

Medina

PRIVATE EVENTS



780 RICHARDS STREET
LIBRARY DISTRICT, VANCOUVER



TABLE OF CONTENTS

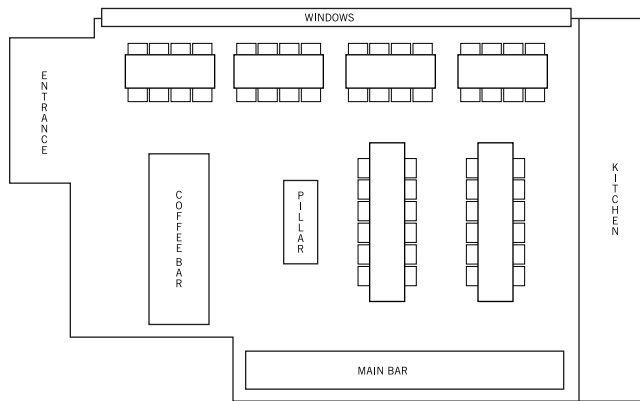
Introduction	2
Floor Plans	3
Inspiration	4
Menu: Canapés and Platters	5
Menu: Family-style	6
Menu: Plated	7
Libations	8
Contact	9

PRIVATE EVENTS

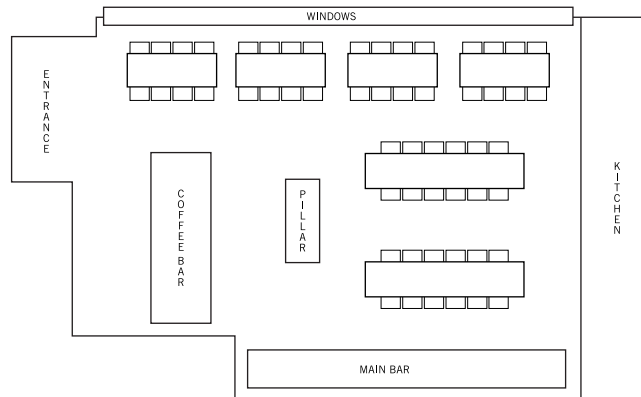
Boasting high ceilings, up-cycled lighting fixtures, antique mirrors and traditional deco panel moulding, Café Medina's expansive dining room marries the romance of 1920s Paris and the utilitarian sensibilities of a working person's café. Our room is also designed for presentations and corporate gatherings and is equipped with a full drop-down screen and multimedia capabilities — we offer a truly unique and instantly memorable setting for evening celebrations, gatherings, intimate wedding receptions and rehearsal dinners for up to 65 guests seated or 85 guests reception-style.

Whether it's a cocktail-and-canapé mingler or a multi-course dinner service, Chef Chris West has designed an array of seasonal menu options featuring our signature rustic, Mediterranean-inspired cuisine. All of our canapé selections and appetizer platters, buffets and plated dinner menus can also be paired with a variety of custom cocktail creations, wine or beer.

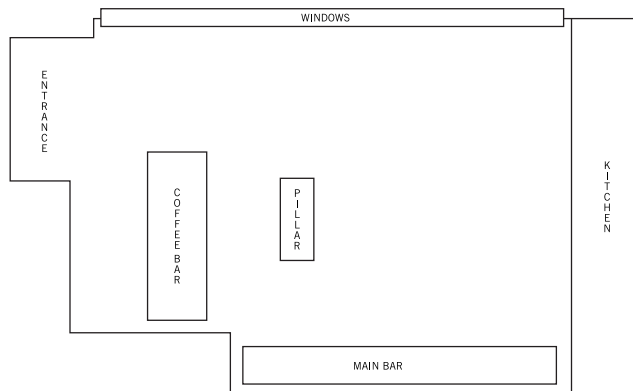
FLOOR PLANS



54 Guests, Seated



65 Guests, Seated



**85 Guests,
 Reception-style**

Please note, depending on the event, the exact layout of the room may differ.

CAFÉ
Medina



PASSED CANAPÉS

\$48 PER DOZEN

Minimum four dozen per selection

Turkish Lentil Falafel, Dressed Endive

Baked Phyllo, Puff Pastry, Stewed Kale, Chèvre

Harissa Prawns, Preserved Lemon, Yoghurt

Lamb Köfta, Raita, Spicy Tomato Relish

Sigara Böregi, Coppa, Firm Goat's Cheese, Fresh Herbs

Puff Pastry-wrapped Merguez, Fire-roasted Tomato Salsa

Dungeness Crab Salad, Aji Mayonnaise, Smoked Bacon

Roasted Squash Galette, Parmesan, Toasted Hazelnuts

Smoked Sablefish Brandade, Harissa Mayonnaise

Miniature Frittata, Smoked Bacon, Roasted Vegetables,
Tapenade, Caramelized Feta

PLATTERS

Based on 15 guests

ASSORTED CHARCUTERIE

\$140

ASSORTED CHEESE

\$140

HOUSEMADE FLATBREAD

**MASCARPONE, BLACK PEPPER HONEY,
HUMMUS, BABA GANOUSH, OLIVES,
HOUSEMADE PICKLES**

\$75

PITA CHIPS, ROASTED HALLOUMI CHEESE, APRICOT HONEY, PISTACHIOS

\$75

HOUSE CURED WILD SALMON, HARISSA, PRESERVED LEMON YOGHURT, CROSTINI, FRESH HERBS

\$120

LAVASH

Price per piece

Flat Iron Steak, Chimichurri, Pickled Shallots,
Belgian Endive

\$7

Ras El Hanout Albacore Tuna, Lemon Mayonnaise, Pickled
Cucumbers, Caper Raisin Relish, Anchovy and Arugula

\$7

Caramelized Halloumi with Baba Ganoush, Aromatic
Yellow Beets, Organic Greens and Oven-dried Tomatoes

\$5

Miniature Lamb Burgers, Brioche Bun, Arugula, Lemon
Mayonnaise, Pickled Cucumbers

\$7

Chicken Tagine Flatbread, Pickled Shallots,
Crisp Greens, Cilantro Dressing, Toasted Almonds

\$7

FAMILY-STYLE

\$65 PER PERSON

COLD SMALL PLATES

Choice of Two (2)

Baked Pita and Hummus

Turkish Lentil Falafel, Dressed Endive

Quinoa, Green Lentil Salad

Israeli Couscous, Oven-dried Tomatoes, Roasted Eggplant, Olives, Fresh Herb Salad

Levantine Roasted Cauliflower, Tahini Dressing, Toasted Sunflower Seeds

WARM SMALL PLATES

Choice of Two (2)

Roasted Vegetables, Spicy Tomatoes, Sesame Yoghurt

Sautéed Greens, Fresh Lemon, Olive Oil, Garlic, Chillies

Charred Brussels Sprouts, Cilantro Dressing, Pickled Shallots, Almonds

Harissa Prawns, Yoghurt, Preserved Lemons

Lamb Köfta, Aromatic Tomato Sauce, Raita

Roasted Halloumi Cheese, Apricot Honey, Pistachios, Flatbread

MAINS

Choice of Two (2) Mains

Grilled Lamb Sirloin, Hummus, Haricots Vert, Jus

Chicken Tagine, Green Olives, Aromatic Couscous, Dried Fruits and Nuts, Spicy Yoghurt, Wilted Greens

Sherry Glazed King Oyster Mushrooms, Arugula, Jus

Ras El Hanout Albacore Tuna, White Bean Salad, Tahini Dressing, Oven-dried Tomatoes, Aleppo Butter, Baby Greens

Harissa Roasted Eggplant, Quinoa and Lentil with Sultanas and Almonds, Preserved Lemon Yoghurt, Roasted Halloumi Cheese

Fricassée de Boeuf, Creamy Potatoes, Arugula, Jus

Seared Steelhead Trout, Chorizo and Olive Ragout, Fresh Herb Salad

DESSERT

Medina Liège Waffles, Choice of Toppings
Plus Choice of One (1) Additional Dessert

Dark Chocolate Cake, Fig Orange Marmalade
(or Salted Caramel)

Poached Pear, Coconut Orange Blossom Mousse,
Candied Pistachios

Lemon Meringue Pie

PLATED MENU

\$65 PER PERSON

STARTERS

Choice of Two (2) Starters

Ras El Hanout Albacore Tuna, Quinoa and White Beans in Tahini Dressing, Organic Greens, Sherry Vinaigrette

Lamb Köfta, Aromatic Tomato Sauce, Raita

Dungeness Crab Salad, Aji Mayonnaise, Crispy Bacon

Marinated Red and Golden Beets, Baba Ganoush, Roasted Halloumi Cheese, Almonds, Watercress

Ras El Hanout Roasted Cauliflower, Tahini Dressing, Toasted Sunflower Seeds

Harissa Prawns, Preserved Lemon, Yoghurt, Chimichurri

MAINS

Choice of Two (2) Mains

Lamb Sirloin, Israeli Couscous, Haricots Vert, Jus

Fricassée de Boeuf, Creamy Potatoes, Arugula, Jus

Seared Steelhead Trout, Chorizo and Olive Ragout, Fresh Herb Salad, Charred Broccolini

Chicken Tagine, Green Olives, Aromatic Couscous, Dried Fruits and Nuts, Spicy Yoghurt, Wilted Greens

Harissa Roasted Eggplant, Quinoa and Lentil with Sultanas and Almonds, Preserved Lemon Yoghurt, Roasted Halloumi Cheese

DESSERT

Medina Liège Waffles, Choice of Toppings
Plus Choice of One (1) Additional Dessert

Dark Chocolate Cake, Fig Orange Marmalade
(or Salted Caramel)

Poached Pear, Coconut Orange Blossom Mousse,
Candied Pistachios

Lemon Meringue Pie





LIBATIONS

\$12 PER COCKTAIL

MEDINA ORIGINALS

MEDINA 75

Gin, Lavender, Lemon, Sparkling Wine

TWO-ONE-TWO

Gin, Green Chartreuse, Elderflower, Basil, Lemon

SAMANYOLU

Gin, Fernet Branca, Crème de Cassis, Juniper + Black Tea, Lime, Egg White

AGADIR SOUR

Bourbon, Ginger, Lemon, Moondog Bitters, Red Wine Float

ZERO PROOF HOUSE SODAS \$6

JAMAQUITA LEMONADE

Hibiscus, Eucalyptus, Lemon, Grapefruit Bitters

TUMERIC ELIXIR

Organic Turmeric and Ginger, Lime, Lem-Marrakech Bitters, Candied Chilli

Custom cocktails available upon request.

BEER

TAPS 16oz \$7

FOUR WINDS Elementary Lager

STRANGE FELLOWS Rotating Seasonal

YELLOW DOG 'Play Dead' IPA

BOTTLES \$6

FOUR WINDS Saison

33 ACRES Of Ocean Pale Ale

33 ACRES Of Darkness

STEAMWORKS Pilsner

CIDER \$7.5

DOMINION CIDER CO. Magic Hour

WINE

FULL SELECTION AVAILABLE

Pricing available upon request

HIGHBALLS

SINGLE \$7 / DOUBLE \$11

Vodka, Gin, Tequila, Rum, Bourbon, Scotch

Full selection of premium spirits
available upon request.



CONTACT

For information or to book your private event,
please email events@medinacafe.com or visit:

medinacafe.com/private-dining

ADDITIONS

A/V EQUIPMENT RENTALS

Projector, Screen, Wireless Microphone

PHOTOGRAPHY

FLORAL ARRANGEMENTS

[pricing available upon request](#)