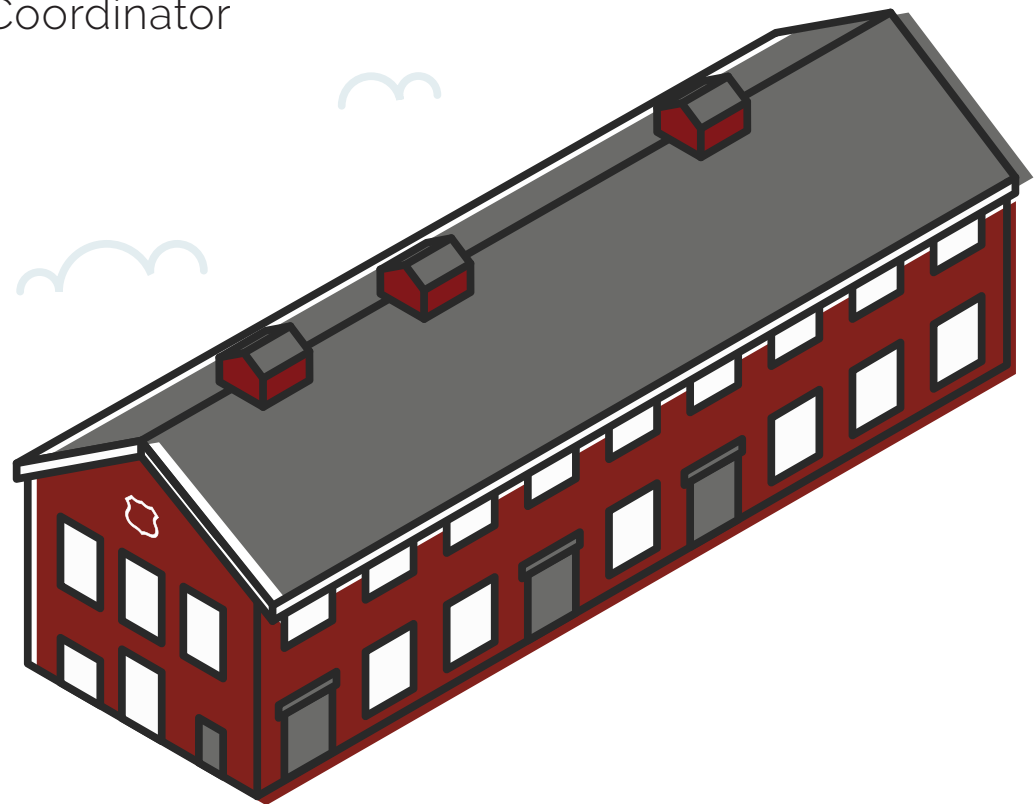


BREWHALL

HOST YOUR NEXT EVENT WITH US!

Contact Kyle Statham, Events Coordinator
kstatham@brewhall.com



EVENT PACKAGE

TABLE OF CONTENTS

THE SPACE

DRINKLAB 03

MENUS

Canapés 06

Family Style 07



THE SPACE

DRINKLAB

BREWHALL is a craft brewery and beerhall conveniently located in Vancouver's Olympic Village and Brewery Creek District.

Private and semi-private dining options are available in our upstairs mezzanine - called the DRINKLAB - for groups up to 120 guests*. The room features a private full-service bar with craft beer, wine on tap, and over 50 hand-selected whiskies. Booths and high-top tables provide a versatile space for any type of event whether it be seated or cocktail-style.

Our team will work with you to customize room layouts and menus so that all you'll have to do is send the invite. We look forward to hosting your group!

*Full beerhall buyouts are available for groups up to 350 guests

FEATURES



A/V capabilities



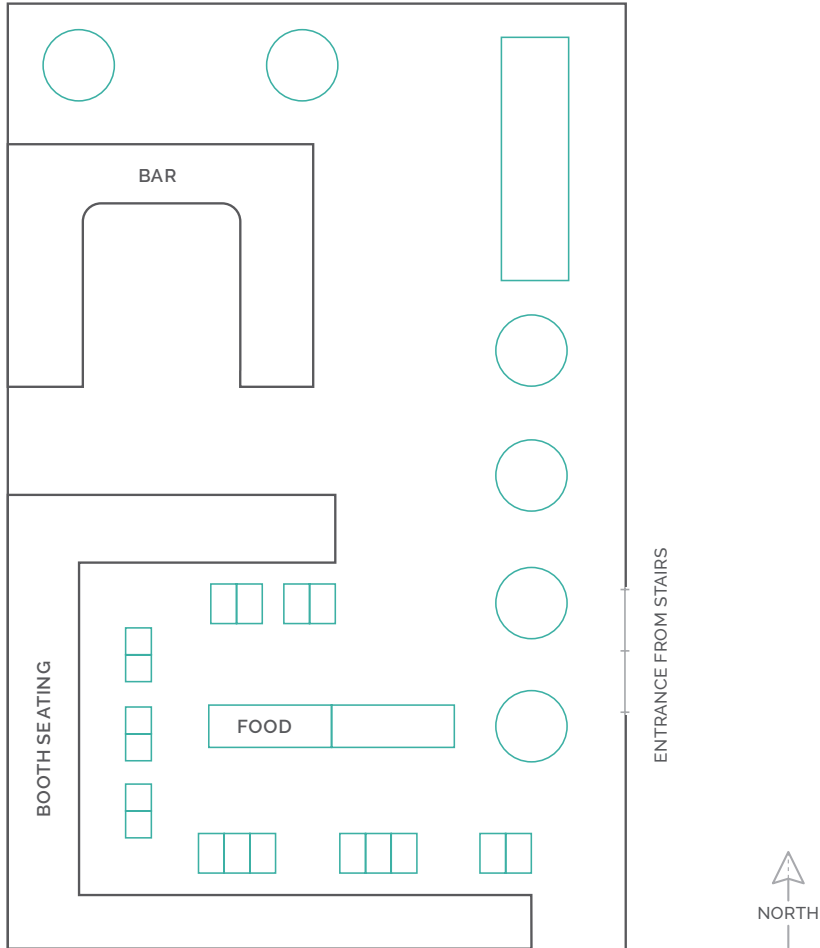
Wi-fi



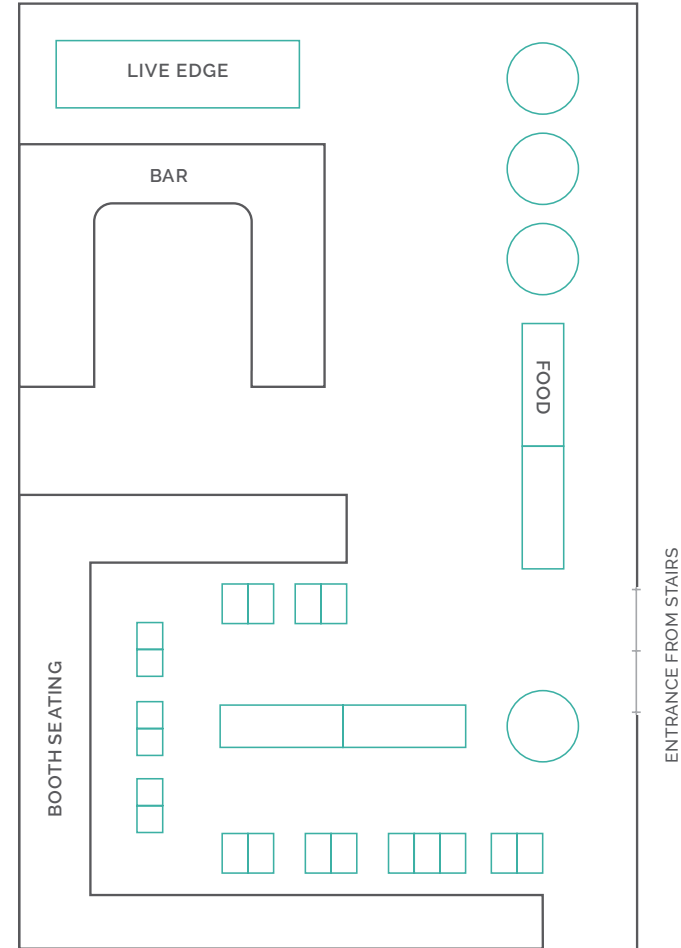
Private Bar



THE DRINKLAB FLOOR PLAN A REGULAR SEATING

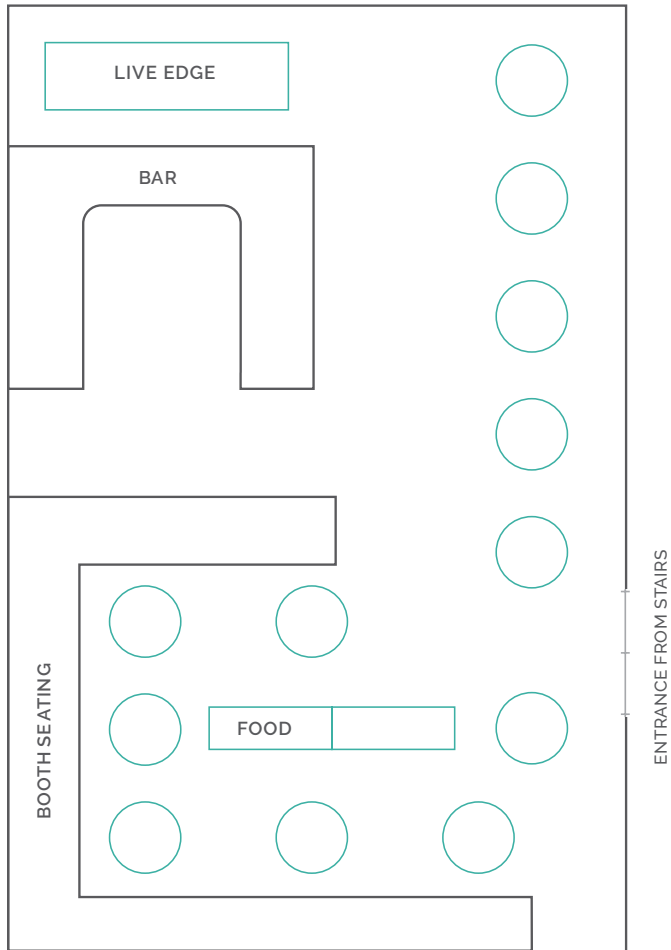


THE DRINKLAB FLOOR PLAN B UP TO 75 SEATED



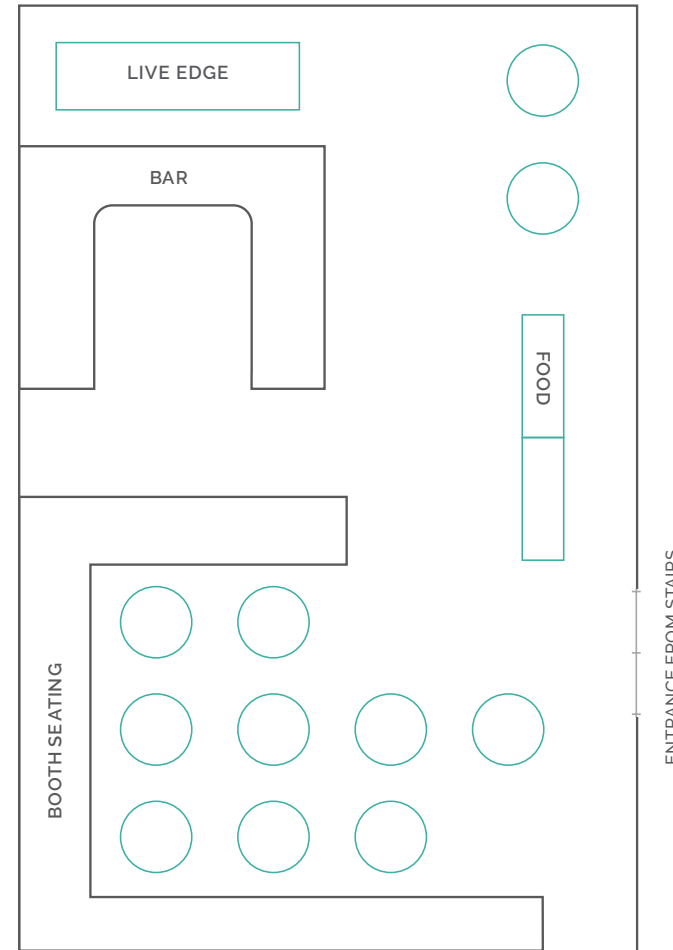
THE DRINKLAB FLOOR PLAN C

STAND UP + MINGLE (UP TO 120)



THE DRINKLAB FLOOR PLAN D

STAND UP + MINGLE (UP TO 120)



EVENT MENUS

CANAPÉ MENU

CONTACT US FOR
PRICING

includes

veggie + hummus platter

chef's selection of vegetables,
hummus and flatbread

charcuterie + cheese platter

chef's selection of cured meats,
cheeses and accompaniments

tuna poke platter

sesame citrus marinade, cucumber,
avocado, sesame, crispy wontons

kettle chips

salted with dip, or ketchup dusted

CHOOSE THREE CANAPÉS

charcuterie

chef's selection of cured meats
+ accompaniments

jalapeno poppers

crispy spicy fried jalapeno poppers
stuffed with cheesy kale
+ artichoke dip

korean chicken bites

sesame gochujang chicken bites

sticky beer chicken bites

malty fried chicken,
pickled vegetables

american sliders

certified angus beef, american cheese,
secret sauce, groceries

fried chicken sliders

crispy fried chicken, garlic parm mayo,
shredded lettuce

corn dog poppers

nathan's famous all beef dog,
crispy corn batter

the godfather flatbread

calabrese salami, provolone, parm,
castelvetrano olives, tomato sauce

pep in your step flatbread

pepperoni, cheddar, mozza

fromage flatbread

cheddar, parm, mozza,
fior di latte, oregano

tree hugger flatbread

broccoli, kale, red onion, provolone,
parm, tomato sauce, lemon

you're my boy blue flatbread

gorgonzola, pear, pork belly,
cream, provolone



EVENT MENUS

FAMILY STYLE MENU

CONTACT US FOR PRICING

STARTERS

on the tables upon arrival

charcuterie

chef's selection of cured meats + accompaniments

tuna poke

sesame citrus marinade, cucumber, avocado, sesame, crispy wontons

warm kale artichoke dip

served warm with corn tortilla chips

kettle chips

choice of salted with dip, or ketchup dusted

SALADS

vietnamese noodle salad

pickled vegetables, thai basil, cilantro, shredded iceberg, crushed peanuts, rice vermicelli

green goddess

herbaceous dressing, kale + spinach, broccoli, green garbanzo beans, cucumber, grana padano, shaved radish, avocado

quinoa mediterranean

lemon oil dressing, greek salad of red onion, bell pepper + grape tomato, cucumber, hummus, quinoa, castelvetro olive, tabouli, mint yogurt

MAINS

served with seasonally rotating sides

ocean wise wild sockeye salmon filet

maple dijon glaze, dehydrated citrus

korean beef ribs

8-hour braised, spicy gochujang glaze, sesame, green onion

roast chicken

craft beer brined + slow roasted to a deep golden brown, served with charred citrus and herbs

bone in ribeye (+5/person)

thick cut rib steak, pan basted + served with peppercorn jus

DESSERTS

changes seasonally and available upon request

