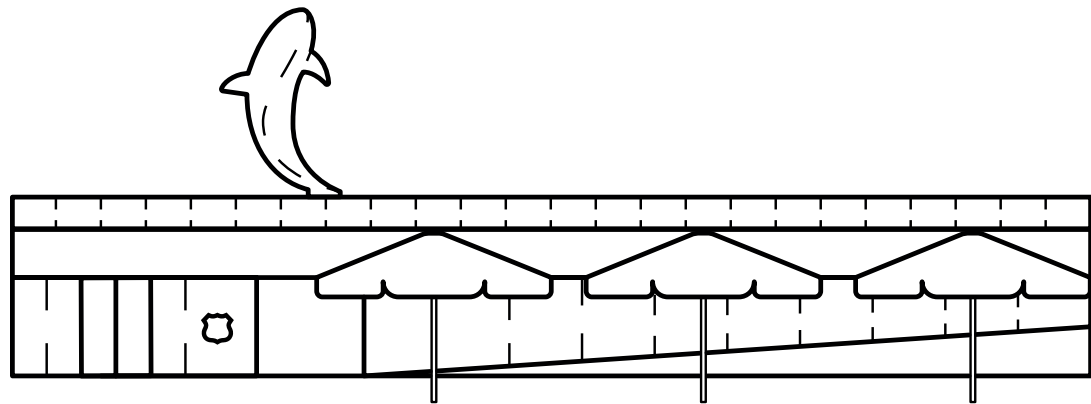


TAP & BARREL

CONVENTION CENTRE

HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



EVENT PACKAGE

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THE SPACE

THE BARREL ROOM

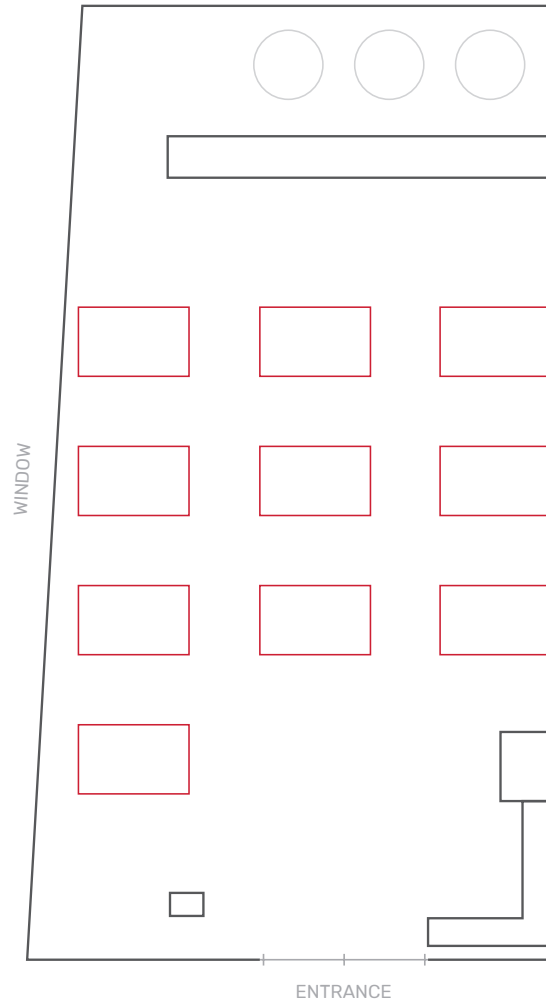
Find us under the Whale's Tail in the Vancouver Convention Centre's West Building.

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 buy-out of our main restaurant is available.

CAPACITY			
40 seated	60 standing	Flexible floorplans	
AUDIO/VISUAL			
 HDTV(s)	 Apple Airplay	 Audio	 WiFi
FEATURES			
 Ocean View	 Panoramic Windows		



THE BARREL ROOM FLOOR PLAN
REGULAR SEATING

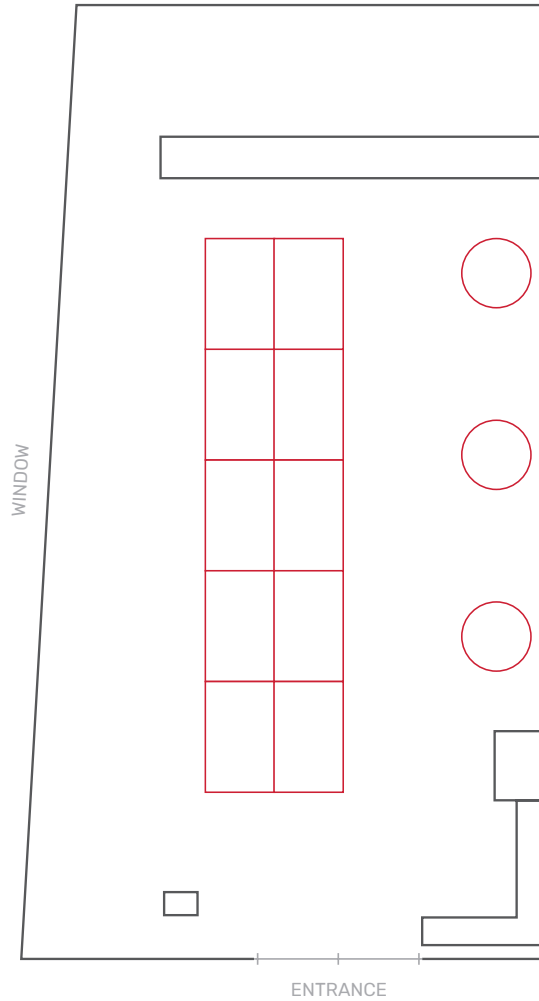


THE BARREL ROOM FLOOR PLAN A
SEATED (MAX. CAPACITY 40)



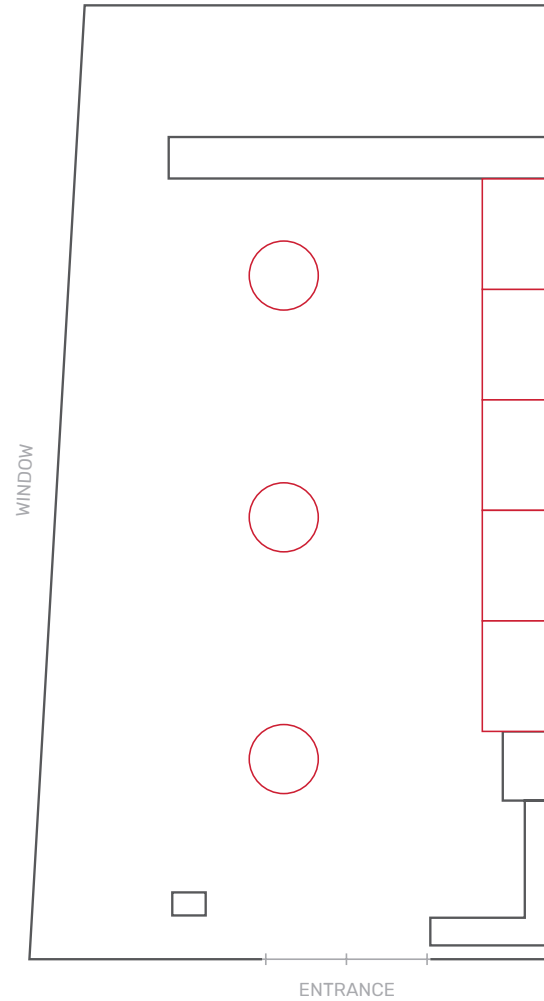
THE BARREL ROOM FLOOR PLAN B

SEATED BOARDROOM STYLE (MAX. CAPACITY 24)

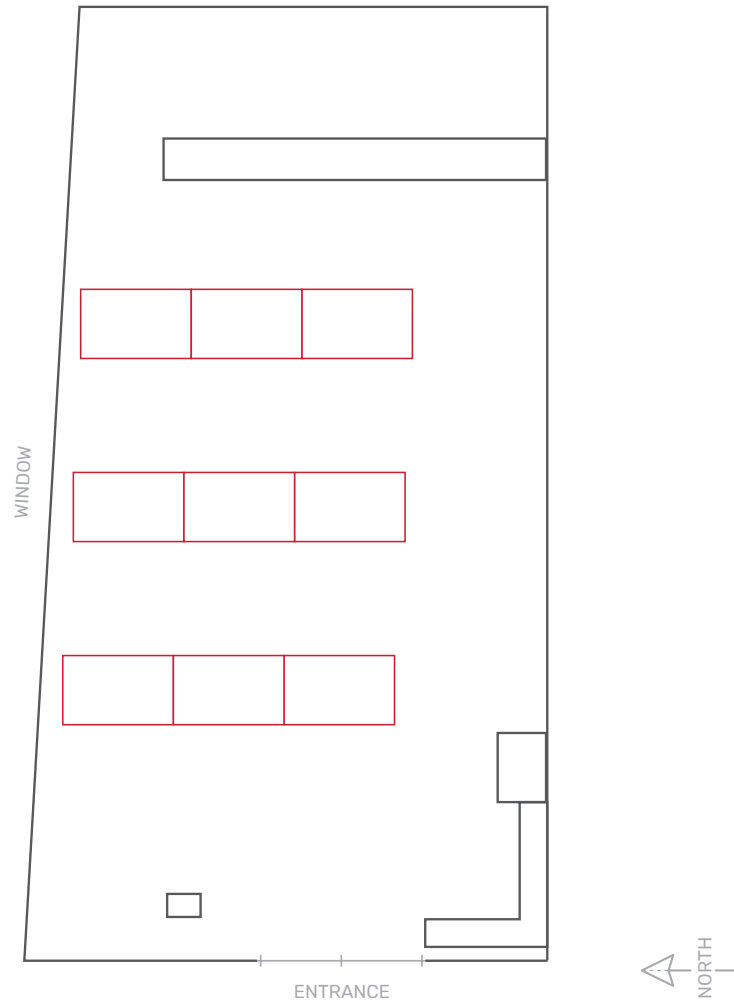


THE BARREL ROOM FLOOR PLAN C

STANDING (MAX. CAPACITY 60)



THE BARREL ROOM FLOOR PLAN D
SEATED (MAX. CAPACITY 40)



THE SPACE

SOUTH PATIO (SEASONAL)

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. Please note that the capacity is based on a partial buyout of the South Patio.

CAPACITY

40
seated

60
standing

Flexible
floorplans

Full South Patio Buyouts are available for standing events for up to 200 guests - inquire for details

FEATURES

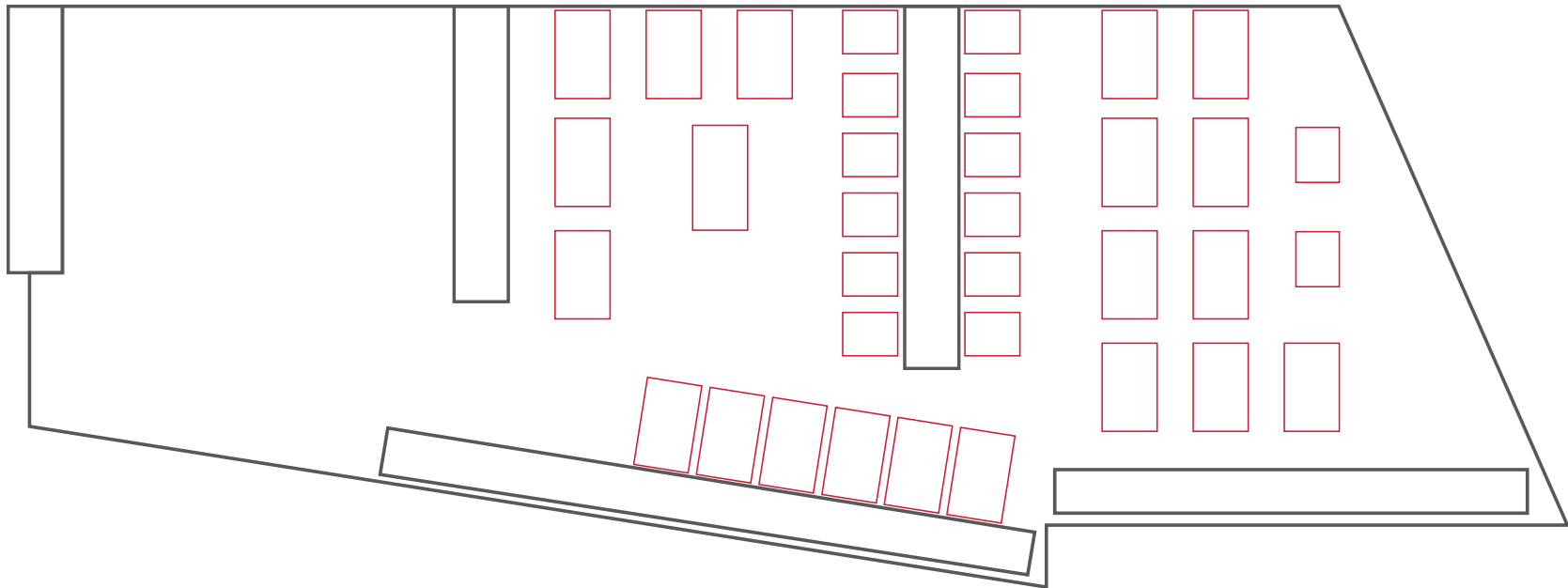


Outdoors with Ocean View



SOUT PATIO FLOOR PLAN

REGULAR SEATING



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, 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, almond basil pesto, parmesan, lemon zest, parsley

Roasted Tomato & Hummus Flatbread VF

za'atar flatbread, harissa roasted tomato, hummus, chermoula, mint

Cajun Tofu Stacks GF VF

cajun seared tofu, vegan spicy mayo, cucumber round

Gyoza

pan-fried chicken and veggie dumplings, korean sesame sauce

Tuna Poke Wontons

rare ahi tuna, crispy wonton, avocado, yuzu ponzu, miso mayo, cilantro

Wild Mushroom Quiche VF

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

Tap Sliders

100% canadian beef, aged white cheddar, lettuce, caramelized onions, tomato, house mayo, pickles, brioche bun

Cajun Chicken Sliders

blackened chicken, smashed avocado, lettuce, tomato, house mayo, brioche bun

Fried Chicken Sliders

crispy chicken, brioche bun, tangy mayo, pickles, hot honey

Crispy Cod Sliders

craft beer battered cod, old bay seasoning, tartar slaw, dill pickle, brioche bun

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*

Blueberry Lemon Curd Tart V

tart shell, yuzu lemon curd, blueberry, icing sugar

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 V

Vegetable Crudités Platter V \$150

assorted veggies, ranch dip, hummus, green goddess dressing

Available with Canapé & Family Style Menus

Each board feeds approximately 15 guests

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

romaine, caesar dressing, sourdough croutons, crispy capers, parmesan

Green Goddess Salad V GF

grilled avocado, quinoa, kale, spinach, carrots, pickled cabbage, grape tomatoes, candied walnuts, crispy chickpeas, green goddess vinaigrette

Field Greens Salad V GF

hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

STARTERS select three starters

Guac & Salsa V GF

cumin-dusted tortilla chips, guacamole, salsa

Hummus & Flatbread* V

hummus, whipped feta, harissa, za'atar, 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, sriracha mustard

Chicken Tinga Quesadilla

chicken tinga, smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, jalapeño mayo, valentina, cilantro lime sauce

Veggie Quesadilla V

smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, cilantro, jalapeño mayo, valentina, guacamole, cilantro lime sauce

Tuna Ceviche

ahi tuna, citrus yuzu, red onion, avocado, jalapeño, 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

local wild mushrooms, 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

Maple Dijon Salmon GF

maple dijon glazed steelhead salmon, lemon caper potatoes

Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro, lemon caper potatoes

Forager Chicken GF

roasted chicken breast, local wild mushrooms, beef demi glace, garlic marsala cream, thyme, parsley, garlic mashed potatoes

Vegan Pesto Linguine VF

vegan pesto, grape tomatoes, roasted mushrooms, grilled bread

Bacon Mac & Cheese

bacon, cavatappi noodles, sharp cheddar bechamel, parmesan breadcrumbs, parsley

Truffle Mushroom Mac & Cheese V

local wild mushrooms, cavatappi noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley

DESSERTS select two desserts

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*

Blueberry Lemon Curd Tart V

tart shell, yuzu lemon curd, blueberry, icing sugar

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

