



**WELCOME TO VANCOUVER'S NEWEST
EVENTS VENUE.
SITUATED IN STRATHCONA VILLAGE.**

Our modern, charming space offers versatility for all types of events. Our venue features modern décor, high ceilings, lots of natural light, a beautiful bar, full commercial kitchen, customizable layouts and state-of-art sound system.

Our full buyout gives you exclusive access to our ground floor event space, bar and kitchen. The space features a gorgeous ivy green wall which is perfect for photographs, and there is adjustable lighting to make the venue warm and intimate.



OUR SPACE IS SUITED FOR:

- Celebrations
- Baby/ Bridal Showers
- Rehearsal Wedding Dinners
- Corporate Functions & Gatherings
- Film Productions & Play Readings
- Wine Tastings

MAX CAPACITY:

- 45 guests seated
- 60 guests standing cocktail reception

HUSH VENUE



Award Winning Design



*PRICING:

Mon + Wed: \$750

Thurs + Sunday: \$1000

Friday + Saturday: \$1500

VENUE FEATURES INCLUDED:

- Full access to 1700 sq ft ground floor venue + bar and *commercial kitchen
- Large bright windows with blinds
- Tables and chairs
- Sonos/Bluetooth sound system
- Private accessible washrooms
- Modern décor

*prices are for space rental only, catering and staff available upon request.

*Must be licensed caterer to use kitchen oven.



PAYMENTS + DEPOSIT

Hush Venue collects a \$500 deposit to confirm and hold your booking. The deposit can be paid towards your final rental amount. If you cancel less than 2 weeks before the event date 50% of the deposit is forfeited and if you cancel less than 1 week before the event date the full deposit amount is forfeited to Hush Venue.

EVENT INQUIRY

Allow our experienced team to assist you making your event memorable and seamless. We strive to go above and beyond to ensure every detail is accounted for.

Please email your event inquiry to: info@hushvenue.com



T: 604.688.5166

957 E Hastings Street,
Vancouver, V6A0H1



S A M P L E M E N U

C A N A P E S

\$3.50 per piece

ENDIVE SALAD

Seasonal Produce, Champagne Vinaigrette

MUSHROOM TART

Spinach and Feta Crema, Cherry Tomato

EARL GREY PANNA COTTA

Shortbread, Berries

\$4.50 per piece

SARDINE CROSTINI

Cashew romesco, caper berry, fennel

CHICKEN SKEWER

Chimichurri Marinade

TOMATO + BUFFALO MOZZARELLA SPOON

Balsamic jelly, basil

\$5.50 per piece

DUNGENESS CRAB SALAD

Charcoal Cracker, Radish, Tobiko

PRAWN SKEWER

Garlic Harissa Marinade

MEATBALLS

Breadcrumbs, herbed ricotta, arrabbiata

S H A R I N G P L A T E S

WINE BARREL CHARCUTERIE - \$250

meat and cheese, house pickles, sourdough, condiments

DIP PLATE - \$100

guacamole and hummus

B E V E R A G E S

WINE

starting from \$9/glass

BEER

starting from \$6/can

COCKTAILS

starting from \$12/glass

Food menu is fully customizable with vegetarian, vegan and gluten-free options available upon request.

Our in-house Sommelier and mixologist will create an individual drinks menu for you.