



PORTSIDE

*The*

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# PORTSIDE

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SEVEN ALEXANDER

**IT'S  
ABOUT  
BEING  
SOCIAL**

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# MARITIME PUB CULTURE

Located in the heart of Historic Gastown, The Portside Pub captures the essence of the East Coast. Voted one of the friendliest bars in Vancouver. Great beer, friendly staff, comforting food, beautiful atmosphere, good music, fine people.

# CORPORATE BOOKING

## Private Upstairs Booking

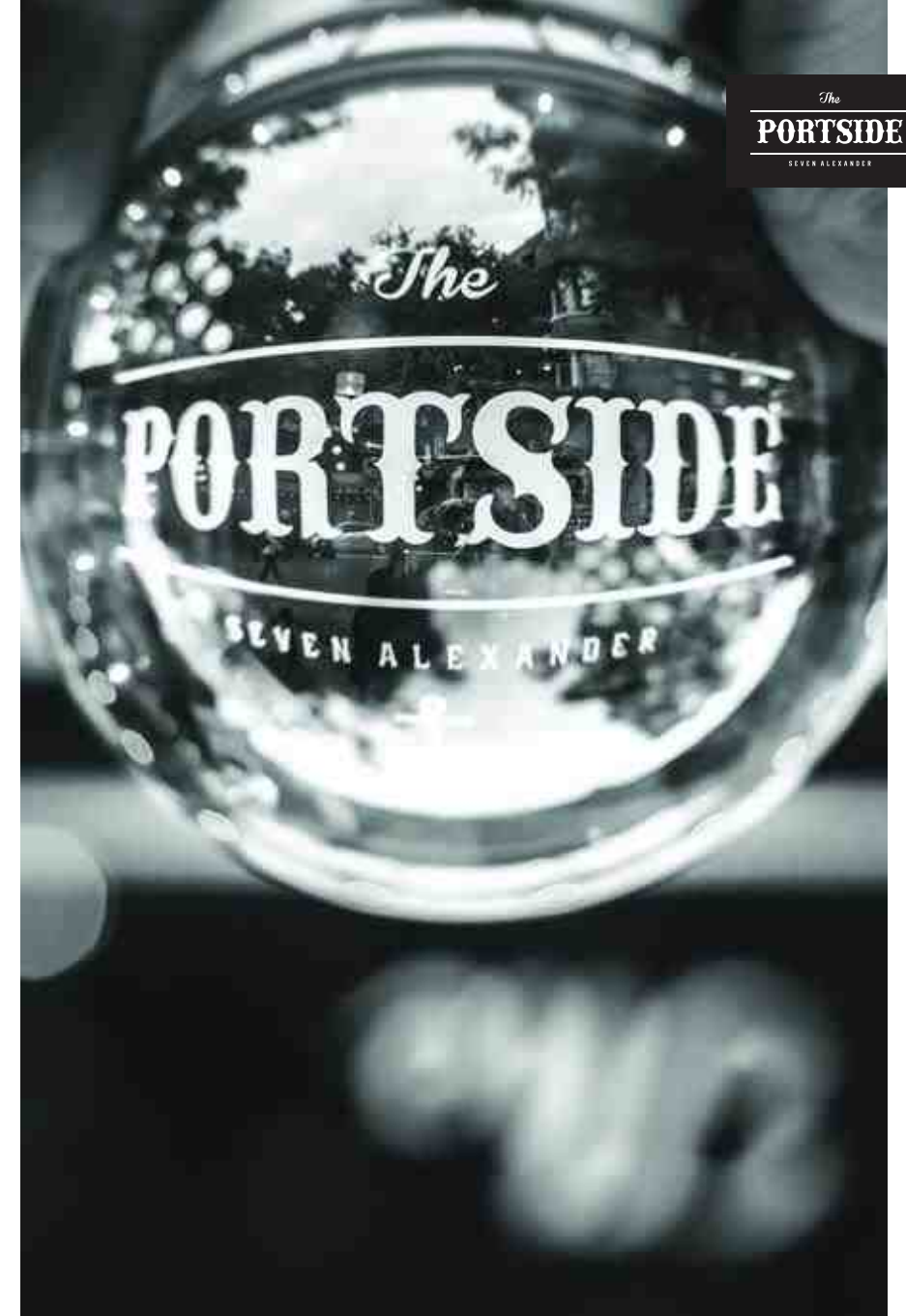
\$1500 minimum spend guarantee - includes bartender, server staff. Available throughout the week or on weekends until 9:00 pm.

## Stage Area Booking

Minimum \$500 fee, includes technical setup(if sound tech required \$150 extra charge will apply) stage setup, server etc. Great for speeches, bands, corporate receptions.

## Entire Room Private Buyout

Available Sunday-Thursday, \$5000 minimum spend guarantee-includes all staffing, tech setup, fee will apply for any additional services required.



# SAILOR'S DRINK MENU

**23** ALL  
LOCAL  
TAPS

(for downstairs parties only)

**\$7.75** PLUS  
TAX &  
GRAT

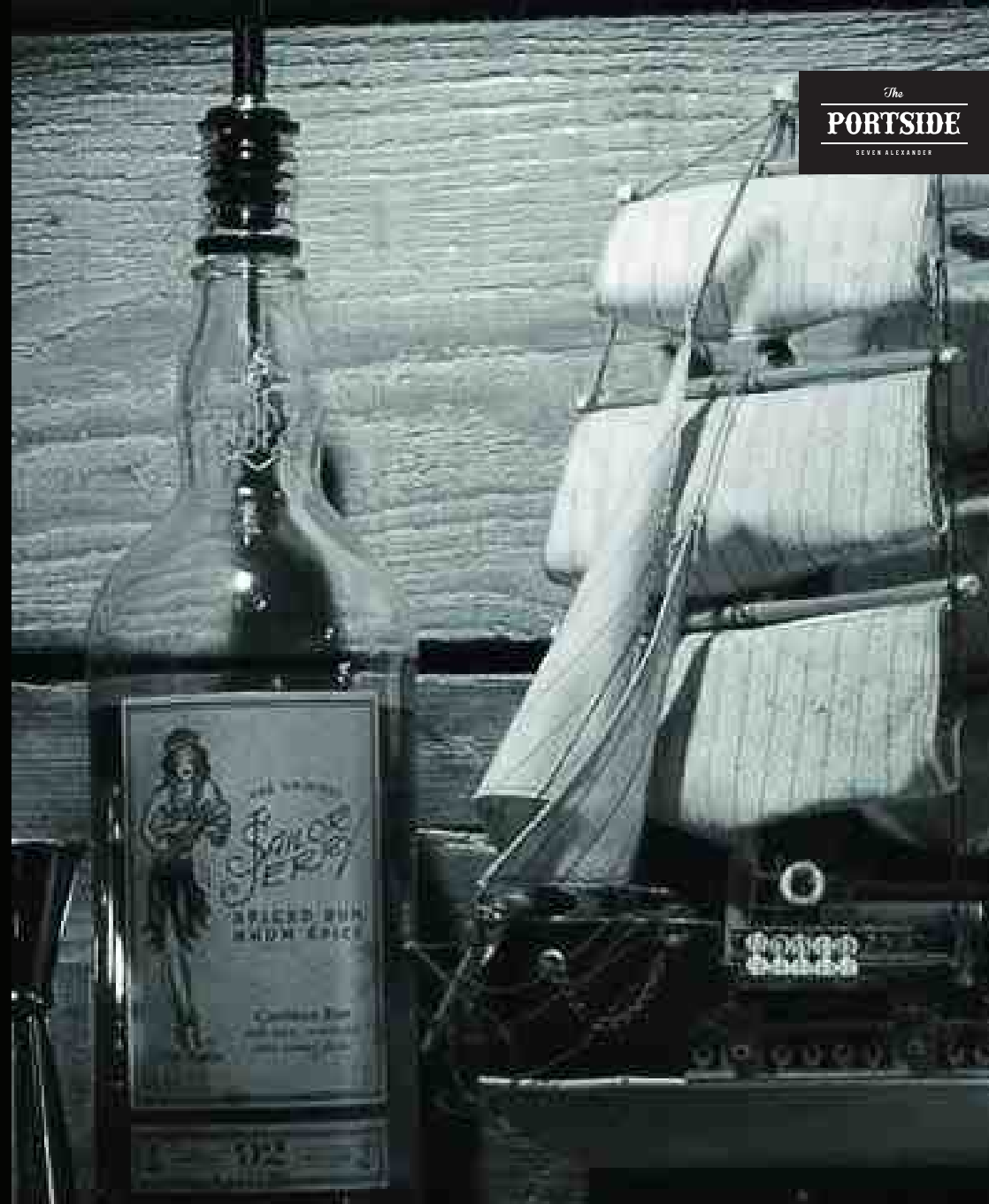
## OUR LIQUOR

Wiser's Rye  
Gordon's Gin  
Bacardi White Rum  
Polar Ice Vodka

## OUR WINE

Rotating Red &  
White Wines  
from Two Oceans,  
South Africa

\*Custom wine orders available upon request



# CAPTAIN'S DRINK MENU

**23** ALL  
LOCAL  
TAPS

**\$9.00** PLUS  
TAX &  
GRAT

*Incl Delerium Tremens*  
(for downstairs parties only)

## OUR LIQUOR

Crown Royal  
Bombay Gin  
Havana 7 Rum  
Kettle One Vodka

## OUR WINE

Rotating Red &  
White Wines  
from Two Oceans,  
South Africa

\*Custom wine orders available upon request

## OUR CIDER

Lonetree





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# M E N U

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# SAILOR PARTY MENU

SERVES 30-300 GROUPS, \$35.00 PER PERSON



## **Salsa And Chips**

Salsa, Chipotle Sour Cream, And Sour Cream Server With Corn Tortilla

## **Mini Perogies**

Tiny Cheddar Stuffed Perogies, Chris Brothers Pepperoni, Topped With Chipotle Sour Cream

## **Bulgogi Chicken Sliders**

Korean marinated chicken, pickled veggies, sesame mayo

## **Goat Cheese Walnut Bites**

Candied Walnut Coated Goat Cheese Rounds On A Gluten Free Crostini

## **Garlic Fingers**

Garlic Butter Cheese Blend & Halifax Donair Sauce

## **Halifax Gyro Flatbread**

Seasoned donair meat, tomato, onions, feta cheese, Halifax donair sauce

## **Yam Bites**

24 units

## **Vegetable Platter**

An Assortment of Seasonal Veggies with House Dip

# CAPTAIN PARTY MENU

SERVES 30-300 GROUPS, \$45.00 PER PERSON



## **Vegetable Platter**

An Assortment Of Seasonal Veggies With House Dip

## **Sliders**

Certified Angus Beef, Aged Cheddar, Alder Smoked Bacon, Lettuce & Fresh Tomato

## **Bulgogi Chicken Sliders**

Korean marinated chicken, pickled veggies, sesame mayo

## **Candied Yam Bites**

Candied Yam Topped With Spring Slaw And Avocado

## **Garlic Fingers**

Garlic Butter, Cheese Blend Halifax Donair Sauce

## **Lobster Roll**

East Coast Lobster With Our Own Secret Sauce On A Bread Roll

## **Lobster Flat Bread**

Seasoned lobster, garlic cream, cheese blend, green onion pesto

## **Lettuce Wraps**

Seared Zucchini & Spring Slaw Wrapped In Leaf Lettuce



# CANAPES

PREPARED BY THE DOZEN

Mini Perogie Skewers \$36  
Skewers with 2 perogies and sausage per, sour cream dip

Bulgogi Chicken Sliders \$42  
Korean marinated chicken, pickled veggies, sesame mayo

Lobster Flat Bread \$38  
Seasoned lobster, garlic cream, cheese blend, green onion pesto

Goat Cheese Walnut Bites \$38  
On crackers or Cucumber discs 24 units

Garlic Finger Flatbread \$26  
Garlic Butter, Cheese Blend And Halifax Donair Sauce

Mozza Sticks \$30  
Stretchy, Cheesy, Melty Mozzarella, that's lightly breaded and fried to a golden brown.  
Served with marnina and ranch dipping sauce

Coconut Shrimp \$48  
18 units

Beef mini sandwiches \$36

Charcuterie skewers \$42  
12 meat  
12 cheese

Lobster Sliders \$58

Yam Bites \$38  
24 units

Jameson BBQ Ribs (Full Rack) \$40  
Jameson Black Barrel Whiskey, slow cooked and back pork ribs, baked beans and potato salad

# SHARING PLATES

SERVES APPROXIMATELY 15

Chips And Salsa \$24  
Salsa, Chipotle Sour Cream And Sour Cream With Tri-Blend Tortillas

Vegetable Platter Small \$60 Large \$100  
An Assortment Of Seasonal Veggies with House Dip

Charcuterie Board small: \$150 Large: \$250  
A Variety Of Meat And Cheese Served With Crostini

# ADD ONS PARTY MENU

SPECIAL REQUESTS AVAILABLE

## Stations

### Oyster Bar

Setup Fee \$200

Per Oyster \$3

### Cesar Station

Per Platter \$80

## Dessert Options Include

### Fruit Platter

small: \$80 large: \$150

### Assorted Mini Dessert

\$100

*\*All Prices Do Not Include Taxes*



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# THE STAFF

At Portside our goal is to be the friendliest bar in Vancouver, which starts with an amazing bar team. Our staff are much more than just cocktail makers or bartenders with a great pour. Every drink comes with a smile and a story







# KEEP IN TOUCH

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