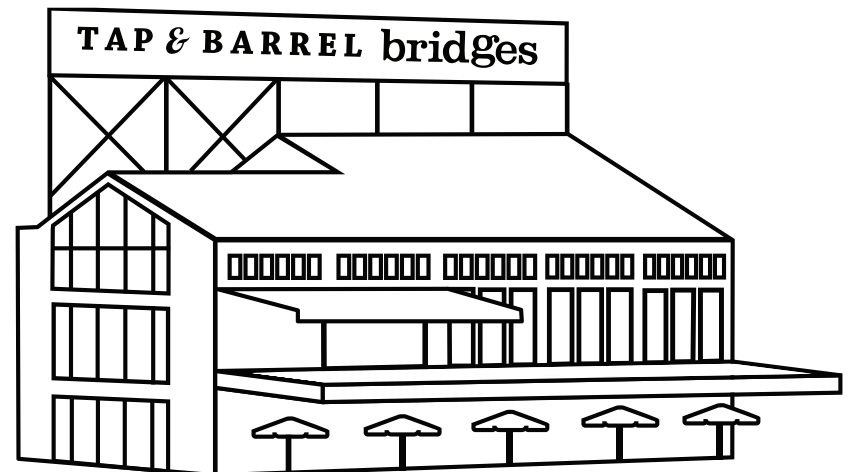


TAP & BARREL

bridges

HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



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EVENT MENUS

CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$40 per guest
CHOOSE 7 CANAPÉS • \$50 per guest

BOARDS • pricing varies
DESSERTS • \$5 each per guest

CANAPÉS

Steak Frites

grilled sirloin, waffle fries,
black garlic truffle aioli, parsley

Blackened Harissa Chicken Skewers

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

grilled prawns, basil pesto, parmesan,
lemon zest, parsley

Roasted Tomato & Hummus Naan

za'atar naan, harissa marinated tomato,
hummus, chermoula, mint

Gyoza

pan-fried chicken and veggie dumplings,
korean sesame sauce, sriracha mustard

Tuna Poke Wontons

raw ahi tuna, crispy wonton, avocado,
gochujang soy marinade, miso mayo, cilantro

Korean Fried Chicken

crispy fried chicken, gochujang soy sauce,
crispy onion furikake, micro cilantro

Falafel Stack

house made falafel, charred fresno aioli,
pickled cabbage, dill

Crispy Soy Tofu

crispy fried tofu, gochujang soy sauce,
crispy onion furikake, cucumber

Garlic Chili Prawn & Scallop Skewers

seared prawn and scallop,
calabrian chili garlic butter, parsley

Crispy Cod Cakes

panko crusted cod cakes, lemon caper aioli,
pickled onions, fresh dill

Italian Meatballs

house made pork and beef meatballs,
pomodoro sauce, chili, basil, parmesan

Fried Chicken Sliders

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

Cheeseburger Sliders

100% canadian beef, aged white cheddar,
dill pickle, house mayo

Falafel Sliders

house made falafel, charred fresno aioli,
pickled cabbage, hummus, cucumber

DESSERTS

Caramel Walnut Brownie Bites*

chocolate brownie, caramel, candied walnuts
*vegan-friendly without caramel sauce

Strawberry Shortcake Donuts

strawberry glazed mini donuts, vanilla whip,
streusel crumb, fresh strawberry

Key Lime Pie Tarts

key lime curd, vanilla whip, lime zest

BOARDS

*Available with Canapé & Family Style Menus
Each board feeds approximately 15 guests*

Charcuterie & Cheese \$250

assorted meat and cheese, grainy mustard,
preserves, candied walnuts, dates, pickles

Tuna Poke Platter \$175

ahi tuna sashimi, gochujang soy marinade,
avocado, roasted pineapple, wakame,
pickled ginger, sunomono cucumber,
miso mayo, wonton chips

Vegetable Crudités Platter \$150

assorted veggies, ranch dip, hummus,
green goddess dressing

Bridges Seafood Tower \$375

freshly shucked oysters, lobster tails, old bay
tiger prawns, harissa mussels, ahi tuna tartare,
mignonette, cocktail sauce

Freshly Shucked Oysters \$48/dozen

fresh and seasonal varieties of canadian oysters
from the east and west coast
(minimum order of 4 dozen)

Breakfast Fruit Board \$150

assorted fruits and nuts, honey whipped labneh

Breakfast Pastry Board \$125

brioche cinnamon buns, pain au chocolat,
butter croissants

 VEGETARIAN

 VEGAN FRIENDLY

 GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE



EVENT MENUS

FAMILY STYLE MENU

3 COURSES • \$65 per guest

A communal dining experience where dishes are served on large platters for everyone to share, allowing your group to sample a variety of flavours while accommodating various dietary preferences.

Add an additional Starter, Side or Dessert • starting at +\$5/guest | Add an additional Main • starting at +\$15/guest

FIRST COURSE - STARTERS select three

Roasted Garlic Caesar Salad

romaine hearts, crispy capers, caesar dressing, house baked croutons, parmesan

Mediterranean Salad V

green goddess dressing, kale, spinach, pearl couscous, cucumber, grape tomatoes, castelvetrano olives, feta, pickled cabbage, micro cilantro, crispy chickpeas

Field Greens Salad V GF

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

Fresh Guac & Chips V GF

guacamole, feta, roasted pumpkin seeds, cilantro, pico de gallo, cumin-dusted tortilla chips

Gyoza

pan-fried chicken and veggie dumplings, korean sesame sauce, sriracha mustard

Hummus & Flatbread* V

hummus, feta, chermoula, harissa, crispy chickpeas, za'atar flatbread **vegan friendly without feta*

Crispy Humboldt Squid

fried banana peppers, micro radish, jalapeño mayo, lemon

Chicken Wings GF

choice of frank's hot, spicy korean, maple bacon or salt and pepper **gluten friendly except korean*

Korean Fried Chicken

crispy fried chicken, gochujang soy sauce, crispy onion furikake

Calabrian Chili & Garlic Prawns GF | +\$2 per guest

sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes

Garlic Pesto Prawn Skewers GF | +\$2 per guest

grilled prawns, basil pesto, parmesan, lemon zest, parsley

Ahi Tuna Tartare | +\$3 per guest

ahi tuna, gochujang vinaigrette, pickled cucumber, avocado, spicy miso mayo, crispy onion furikake, micro cilantro, tobiko, tortilla chips

Spicy Harissa Mussels GF | +\$3 per guest

mussels, spicy harissa tomato broth, cilantro

Add Crusty Bread | +\$1 per guest

artisan baguette

SECOND COURSE - MAINS select two

7oz Sirloin GF | +\$6 per guest

cooked to medium rare

⊕ choice of peppercorn or creole

10oz Ribeye GF | +\$8 per guest

grass fed ribeye, cooked to medium rare

⊕ choice of peppercorn or creole

Caper Dill Salmon GF

oven roasted steelhead, caper dill aioli, dill, parsley

Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro

Forager Chicken GF

roasted chicken breast, local wild mushrooms, porcini peppercorn demi-glace

Pomodoro & Burrata Rigatoni V

pomodoro sauce, burrata, grape tomato, basil, chili, garlic, parmesan

Calabrian Chili & Sausage Rigatoni

hot fennel sausage, calabrian chili, grape tomato, kale, parmesan, bread crumbs, basil

Prawn & Scallop Spaghettoni | +\$3 per guest

lobster lemon cream, seared scallops and prawns, parmesan, bread crumbs, parsley

Braised Short Rib GF | +\$6 per guest

slow braised beef short ribs, beef demi glace

Miso Sablefish | +\$3 per guest

miso glazed sablefish, crispy skin, charred cabbage, crispy onion furikake, micro cilantro

Bone-In Ribeye GF | +\$10 per guest

reverse seared, chermoula, tiger horseradish sauce

SECOND COURSE - SIDES select two

Roasted Garlic Mashed Potatoes V GF

Lemon Caper Potatoes V GF

Roasted Harissa Glazed Carrots GF

Moroccan Brussels Sprouts V GF

Lemon Parmesan Broccolini V GF

Spiced Basmati Rice VF GF

THIRD COURSE - DESSERTS select two

Caramel Walnut Brownie Bites* V GF

**vegan-friendly without caramel sauce*

Strawberry Shortcake Donuts V

Key Lime Pie Tarts V

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE



LOWER LEVEL

THE UMBRELLA ROOM

The Umbrella Room is a covered and heated dockside patio on our lower level. The fully enclosed space makes it the perfect place to host events year-round. Cozy bench seating around the perimeter of the room creates an intimate setting that can be configured to suit both mingling and seated events.

CAPACITY & ROOM FEATURES

38
seated

50
standing

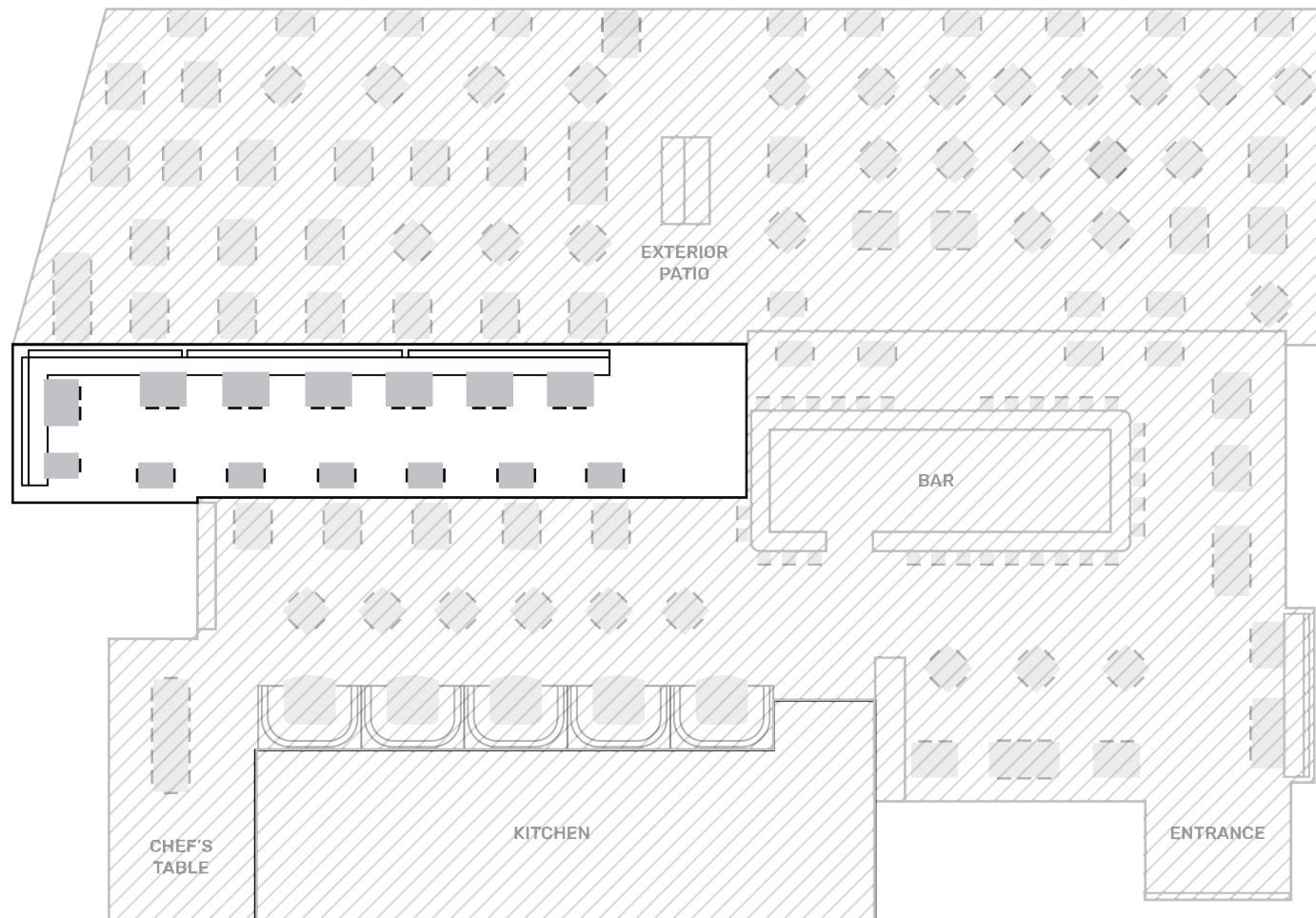
Flexible
floor plans

- HDTV(s)
- Bench Seating
- Apple AirPlay
- Ocean Views



LOWER LEVEL

THE UMBRELLA ROOM



LOWER LEVEL

PARTIAL INTERIOR BUYOUT

With a partial interior buyout of our lower level, your group will have access to dining room featuring floor to ceiling windows overlooking the marina and False Creek. The space features a fireplace, booth seating large live edge table, and TVs.

CAPACITY & ROOM FEATURES

80
seated

80
standing

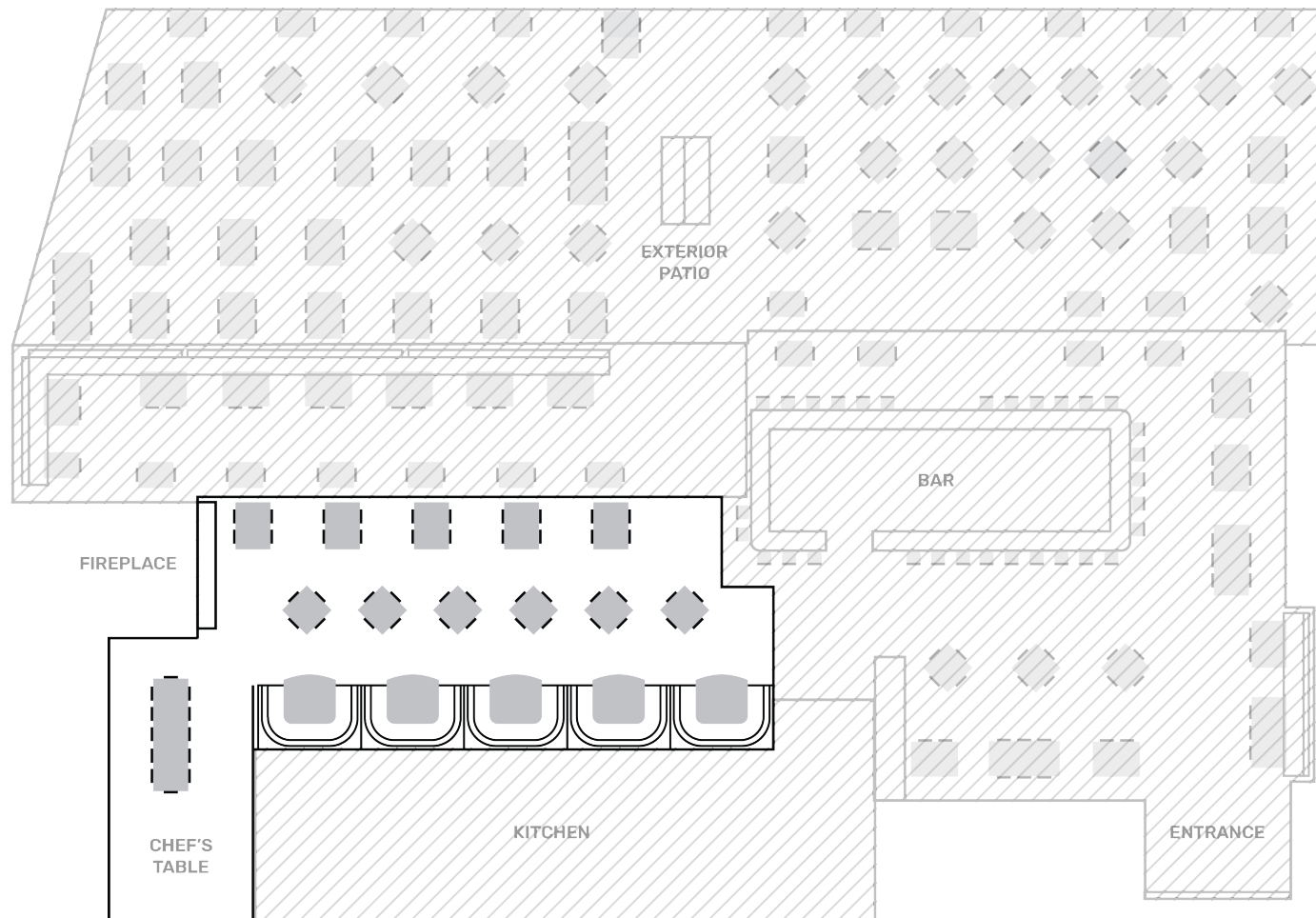
Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Fireplace
- Booth Seating
- Ocean Views



LOWER LEVEL

PARTIAL INTERIOR BUYOUT



LOWER LEVEL

INTERIOR BUYOUT

With a full interior buyout of our lower level, your group will have access to our dining room and covered and heated patio called The Umbrella Room. features a fireplace, booth seating large live edge table, and TVs. Panoramic windows overlooking the marina and False Creek create the perfect backdrop for any style of event.

CAPACITY & ROOM FEATURES

118
seated

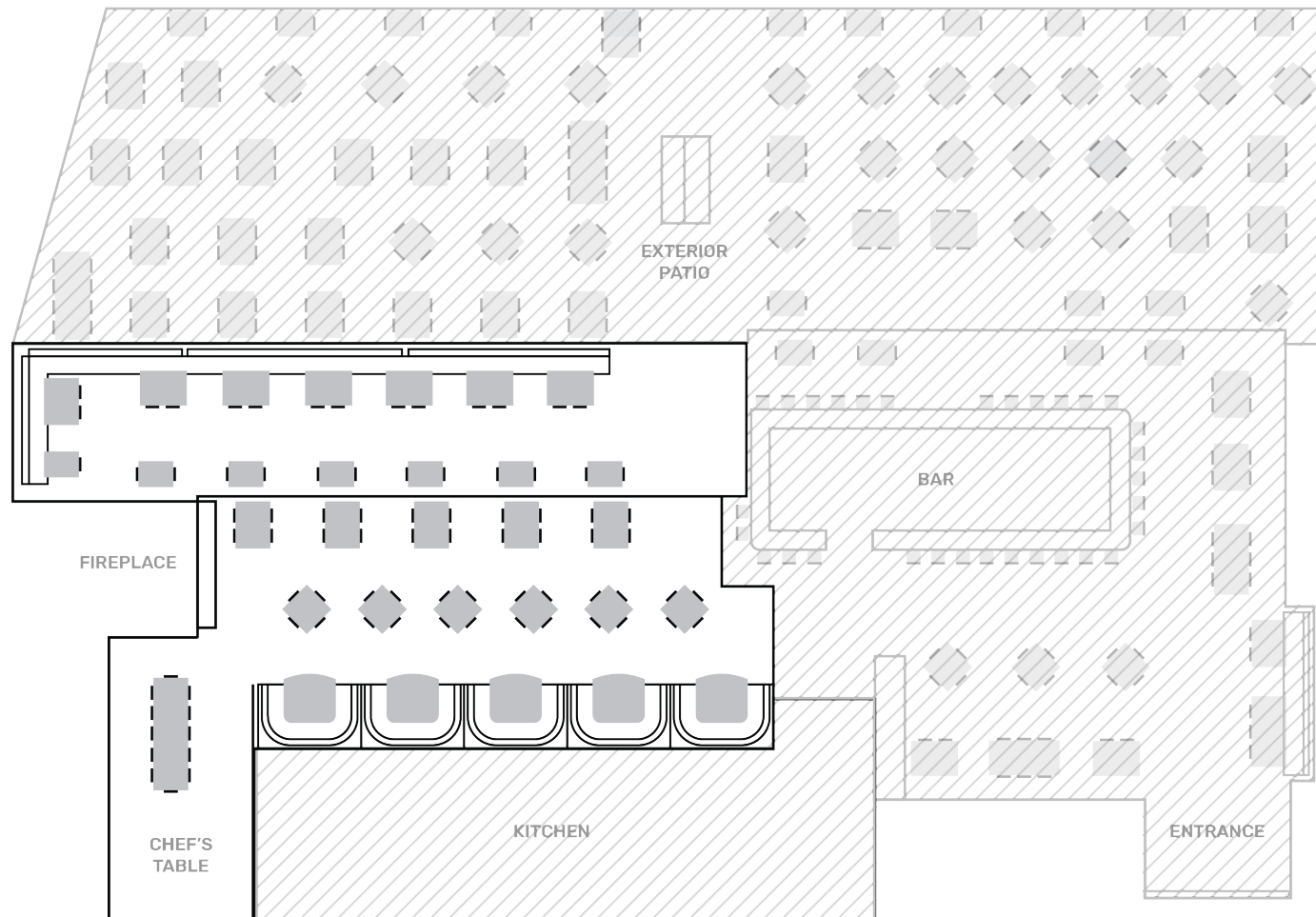
130
standing

Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Fireplace
- Booth Seating
- Covered Patio
- Ocean Views



LOWER LEVEL
INTERIOR BUYOUT





UPPER LEVEL

THE LIBRARY

The Library is a semi-private event area, separated from the rest of our upper level with a large privacy curtain. The space overlooks our outdoor patio and features a large bookcase that creates a unique backdrop for all types of events.

CAPACITY & ROOM FEATURES

36
seated

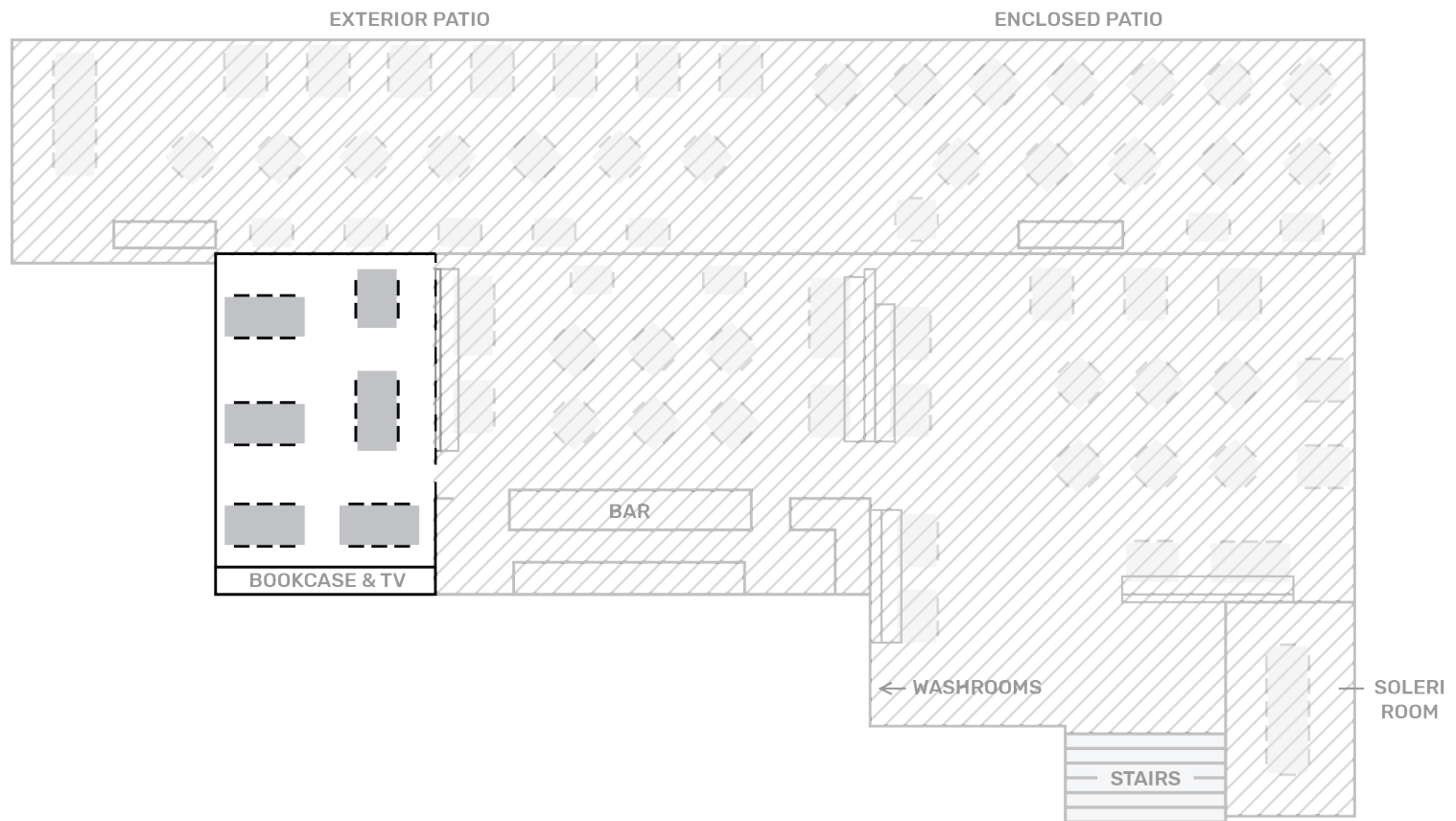
40
standing

Flexible
floor plans

- HDTV(s)
- Bookcase
- Apple AirPlay
- Ocean Views



UPPER LEVEL
THE LIBRARY





UPPER LEVEL

UPPER DINING ROOM

Located in the middle of our upstairs dining room, the semi-private space overlooks our outdoor patio and offers unobstructed ocean views. Due to the proximity to our upper level bar, the Upper Dining Room is perfect for cocktail style events.

CAPACITY & ROOM FEATURES

50
seated

60
standing

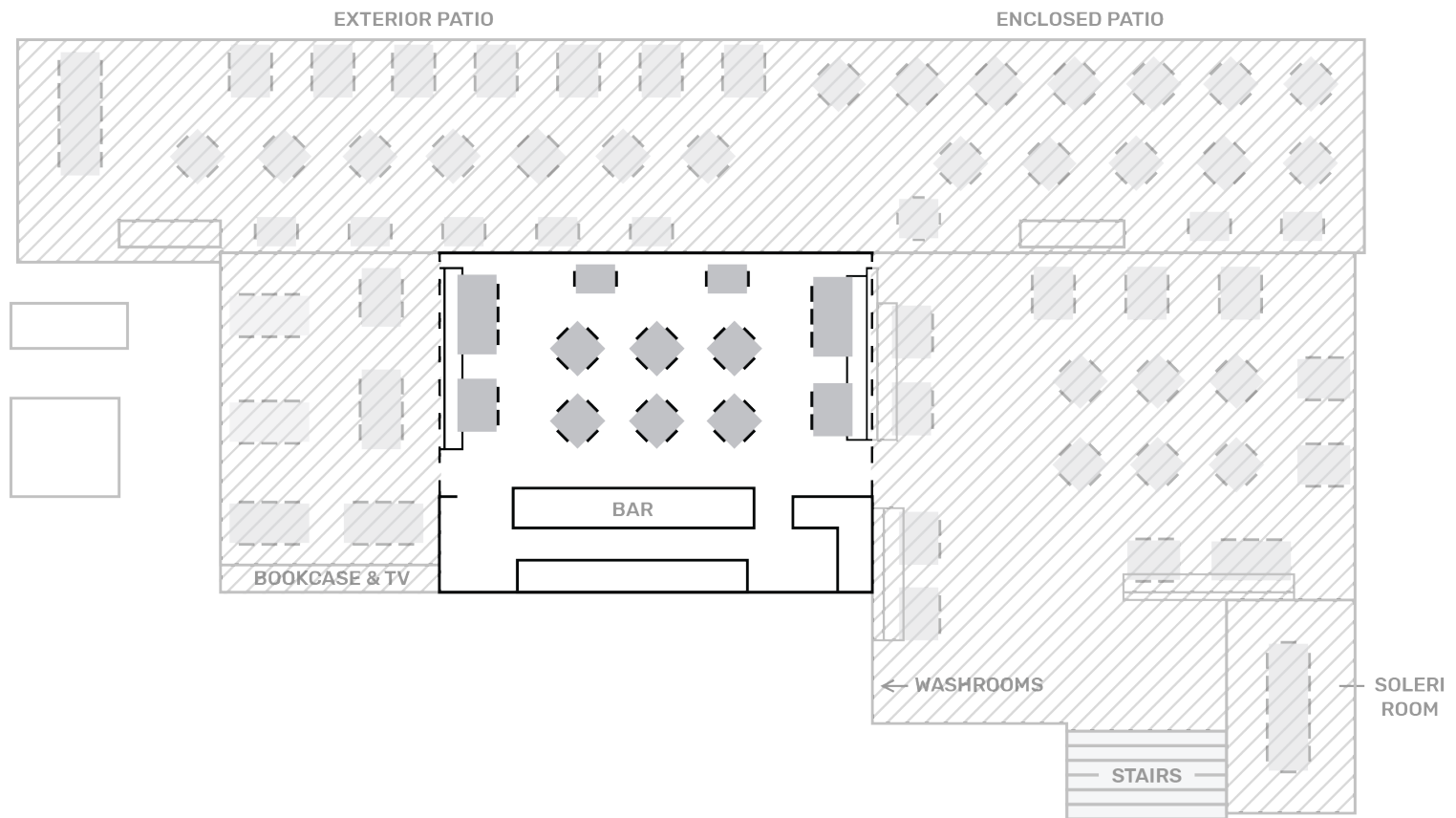
Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Private Bar
- Ocean Views



UPPER LEVEL

UPPER DINING ROOM





UPPER LEVEL

PARTIAL DINING ROOM BUYOUT

A partial dining room buyout includes use of The Upper Dining Room and The Library. The semi-private space features a fully-stocked bar and epic ocean views. The rooms can be configured for both cocktail-style and seated events.

CAPACITY & ROOM FEATURES

80
seated

100
standing

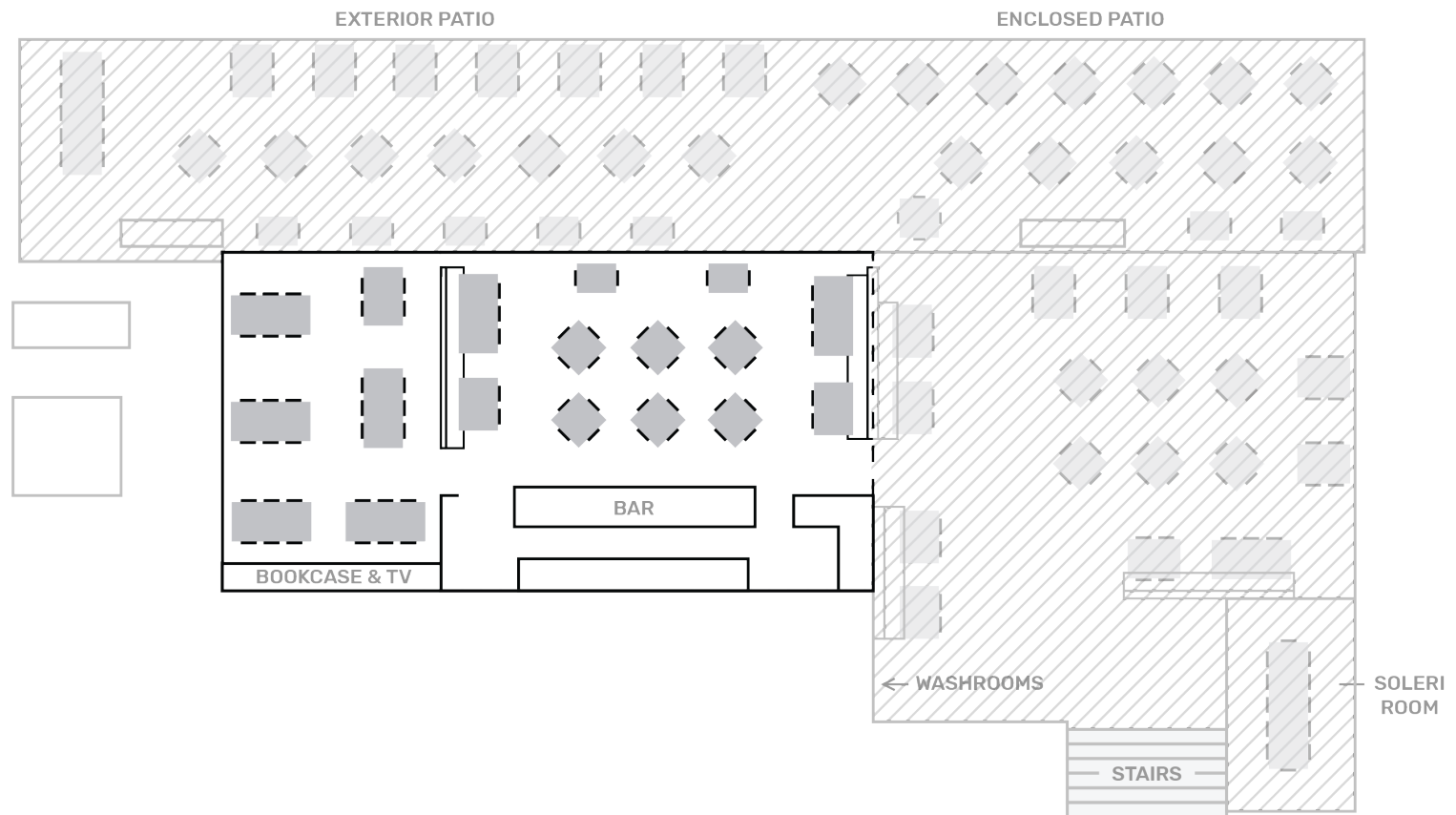
Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Ocean Views
- Neon Chandelier



UPPER LEVEL

PARTIAL DINING ROOM BUYOUT





UPPER LEVEL

FULL PATIO BUYOUT

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes use of a covered and heated patio with panoramic windows along with an uncovered section that is ideal for spring and summer events.

CAPACITY & ROOM FEATURES

100
seated

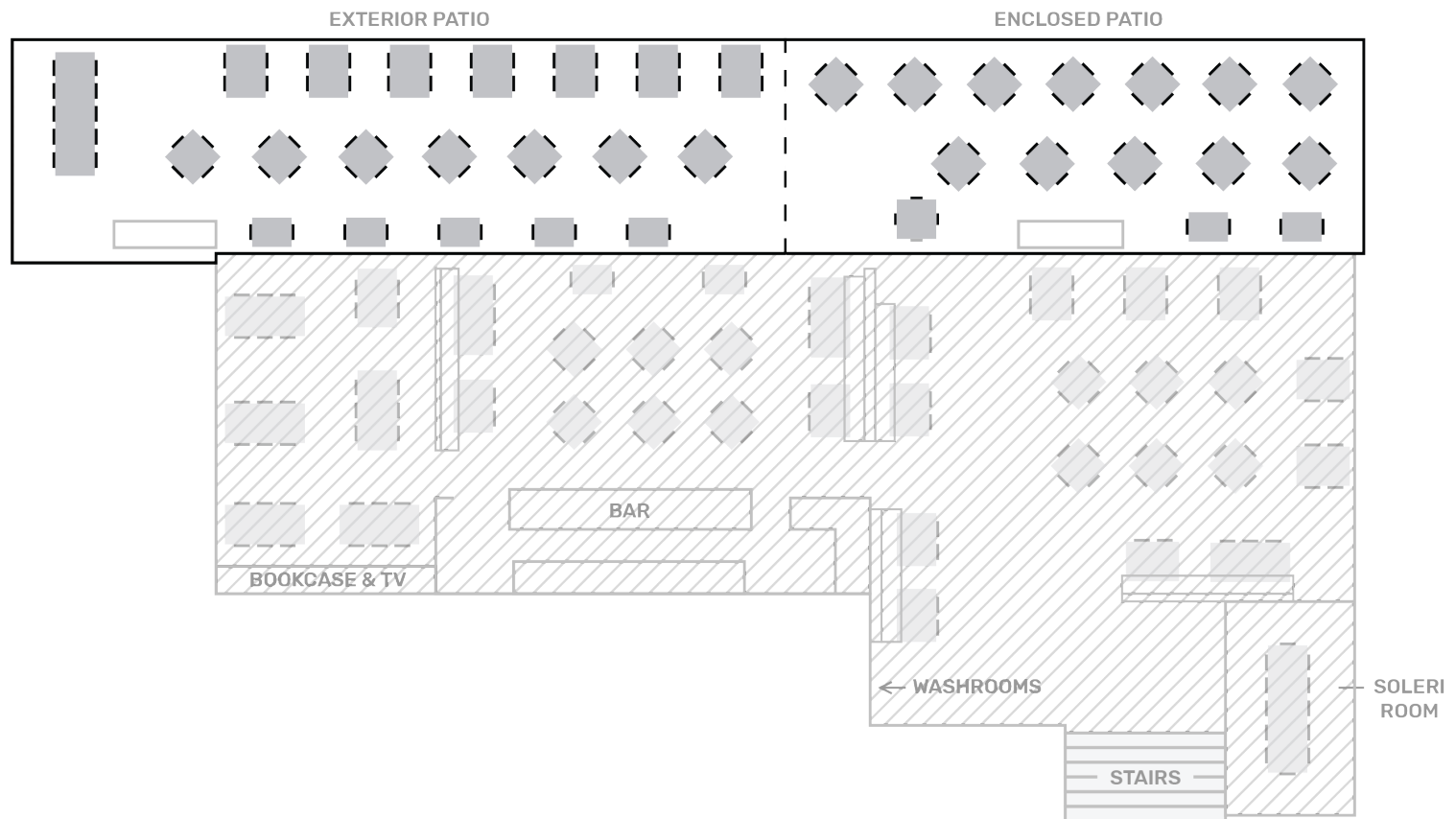
15
standing

Flexible
floor plans

- HDTV(s)
- Covered Patio
- Apple AirPlay
- Ocean Views



UPPER LEVEL
PATIO BUYOUT





UPPER LEVEL

ENCLOSED PATIO

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes a covered and heated patio with panoramic windows that is ideal for spring and summer events.

CAPACITY & ROOM FEATURES

45
seated

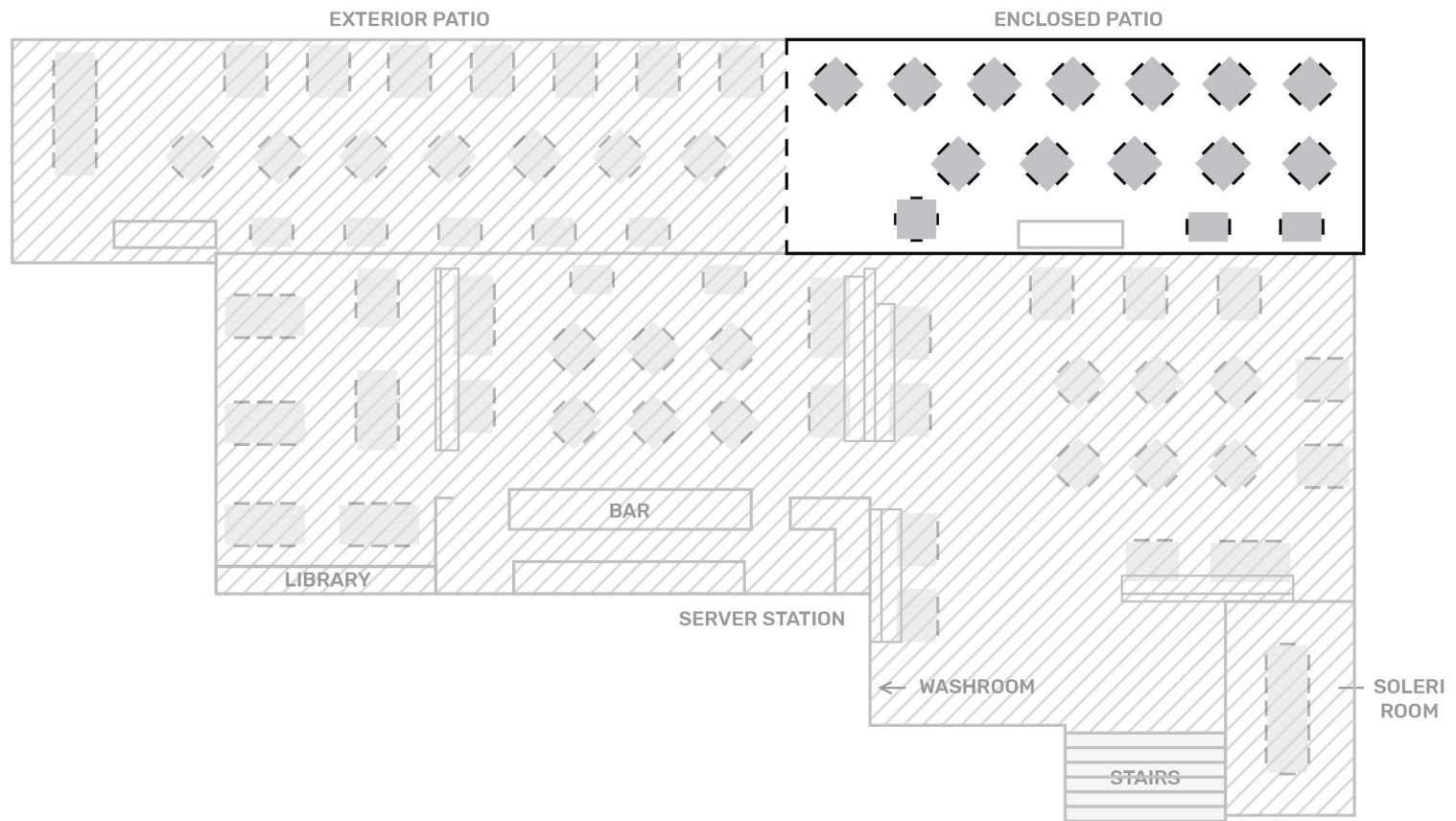
55
standing

Flexible
floor plans

- HDTV(s)
- Covered Patio
- Apple AirPlay
- Ocean Views



UPPER LEVEL
PATIO BUYOUT





UPPER LEVEL

UPPER EXTERIOR PATIO

Our Upper Level Patio offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space includes an uncovered section that is ideal for spring and summer events.

CAPACITY & ROOM FEATURES

60
seated

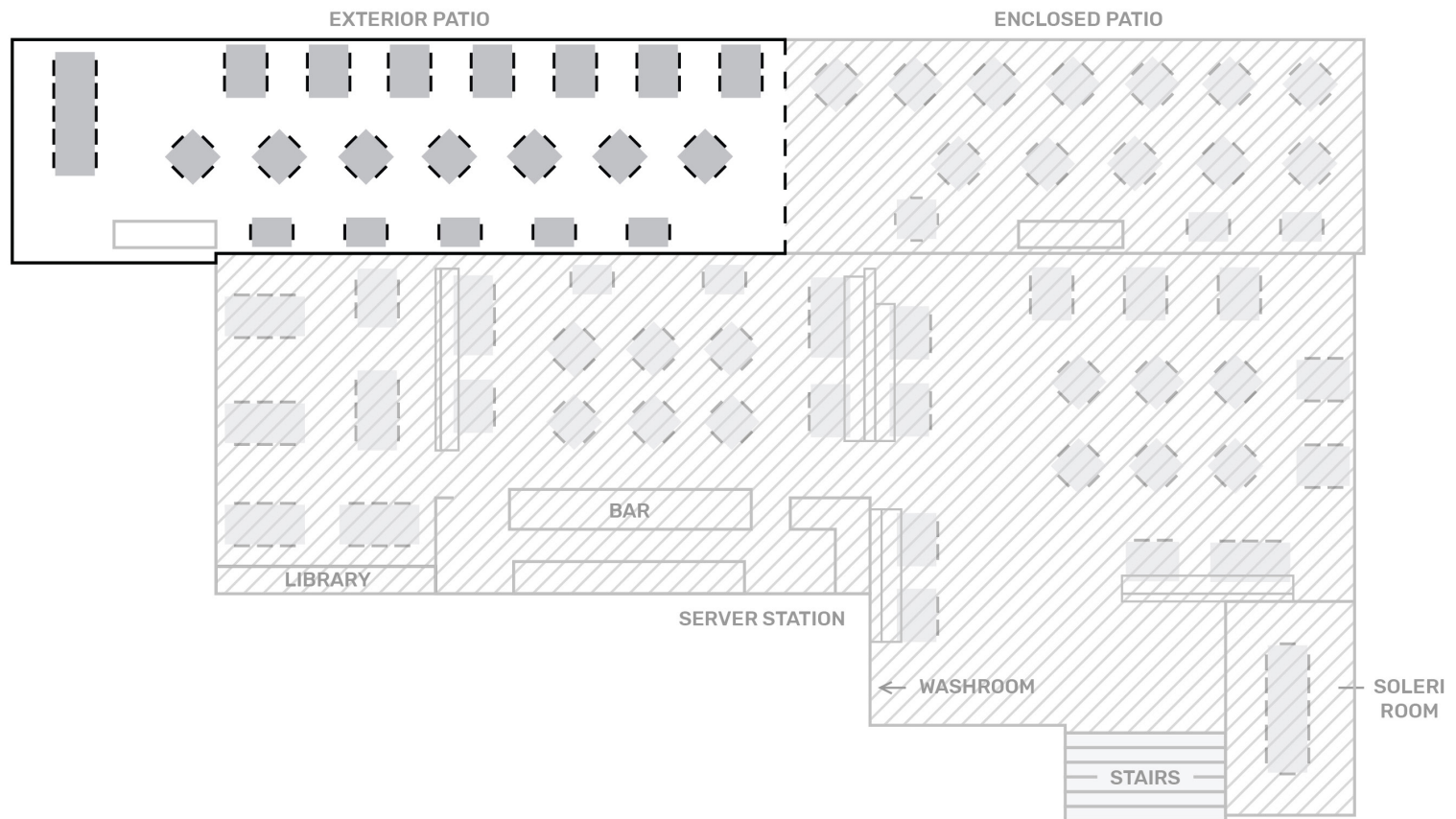
80
standing

Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Covered Patio
- Ocean Views



UPPER LEVEL
PATIO BUYOUT





UPPER LEVEL

FULL BUYOUT

The Upper Level at Tap & Barrel Bridges offers stunning views of False Creek, downtown Vancouver, and the Burrard Bridge, all creating the perfect backdrop for private events. The large, open-concept space allows for flexible floor plans and includes use of a large covered and heated patio.

CAPACITY & ROOM FEATURES

175*
seated

300*
standing

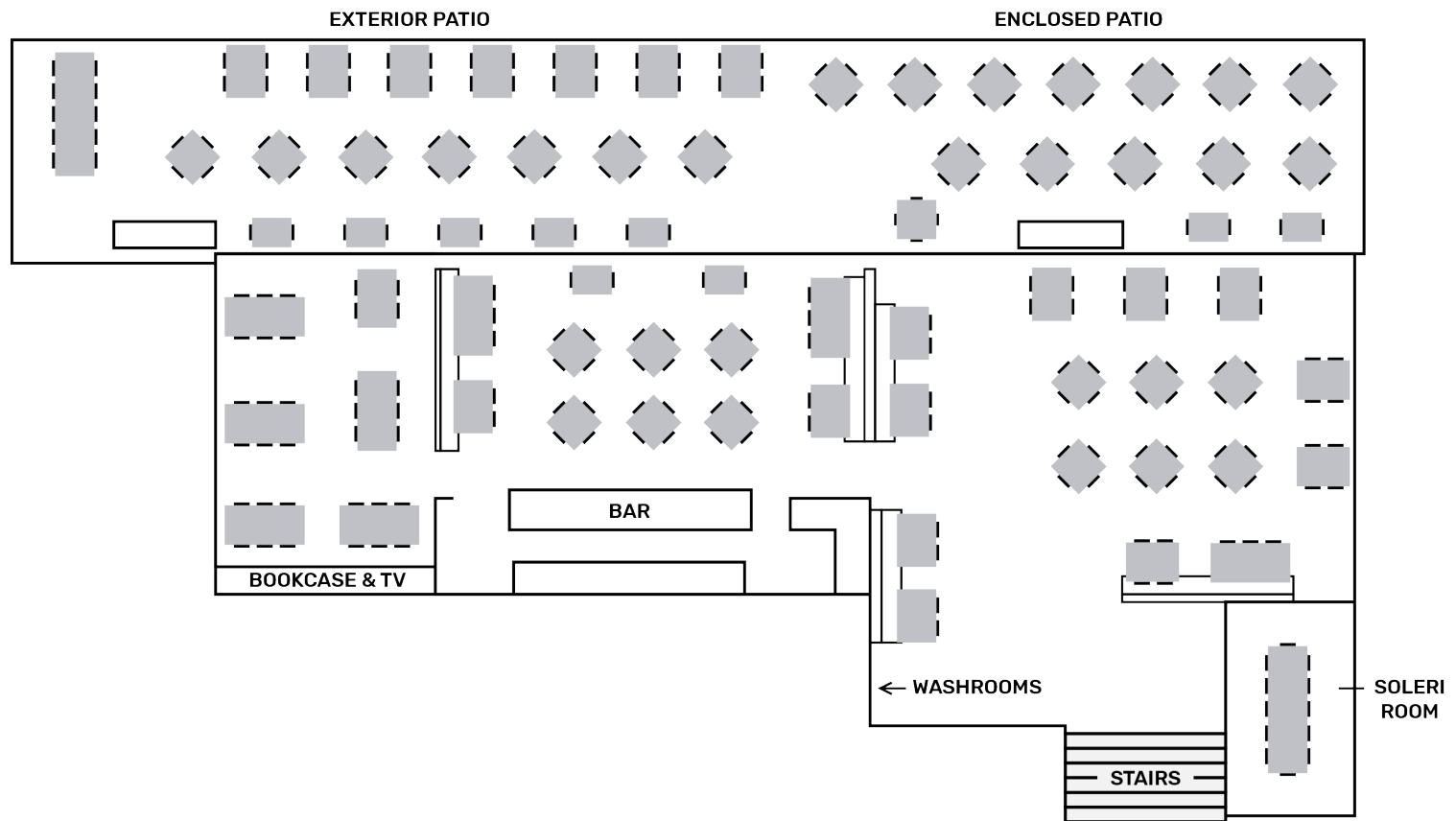
Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Library
- Private Bar
- Use of Covered Patio
- Ocean Views

**These numbers vary based on use of the exterior patio*



UPPER LEVEL
FULL BUYOUT





UPPER LEVEL

THE SOLERI ROOM

Our private Soleri Room is located on our upper level and is ideal for smaller events or boardroom-style meetings. Named after the Paolo Soleri artwork in the room, the space features a stunning live edge table and floor to ceiling windows.

CAPACITY & ROOM FEATURES

10
seated

0
standing

Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Live Edge Tablee
- Ocean Views

