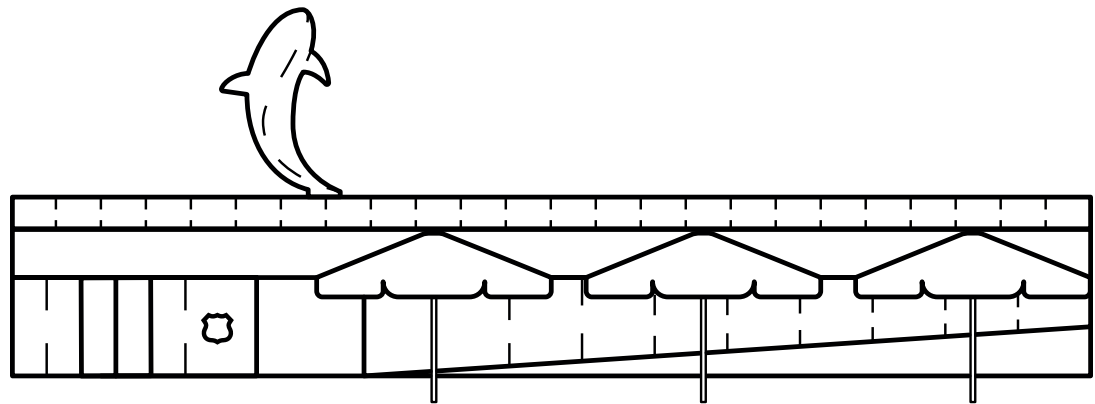


TAP & BARREL

CONVENTION CENTRE

HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



EVENT PACKAGE

TABLE OF CONTENTS

THE SPACE

The Barrel Room 03

South Patio 07

MENUS

Canapés 09

Family Style 10









THE SPACE

THE BARREL ROOM

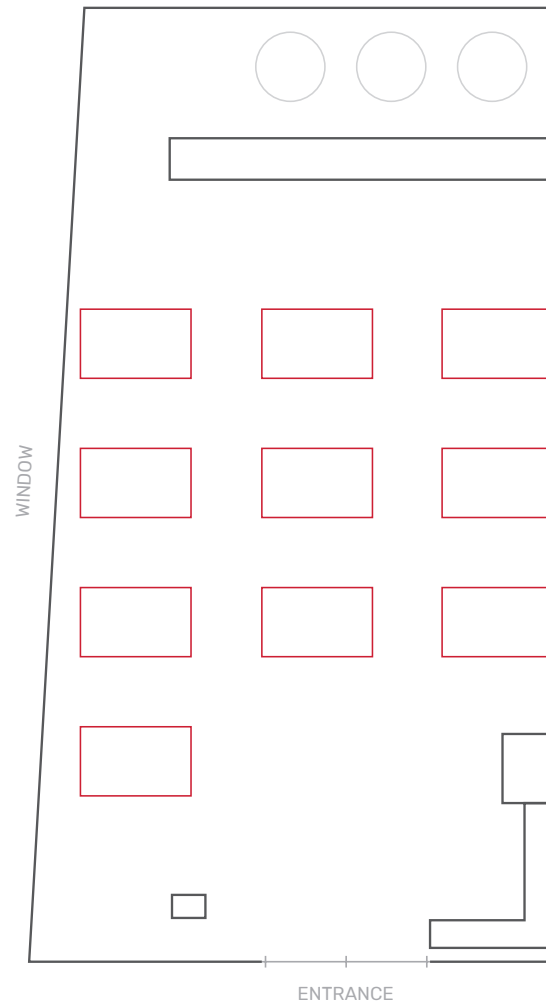
Find us under the Whale’s Tail in the Vancouver Convention Centre’s West Building.

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

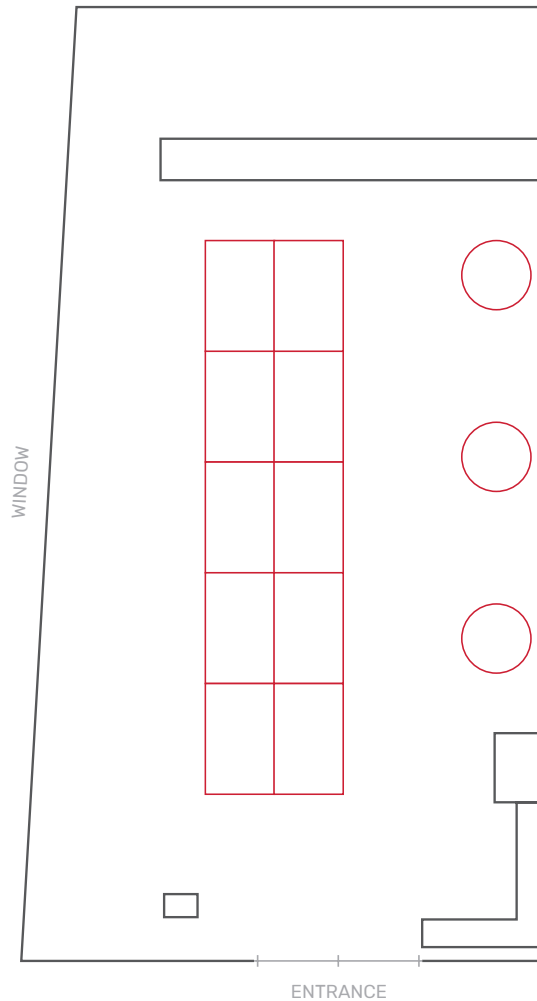


THE BARREL ROOM FLOOR PLAN A
SEATED (MAX. CAPACITY 40)



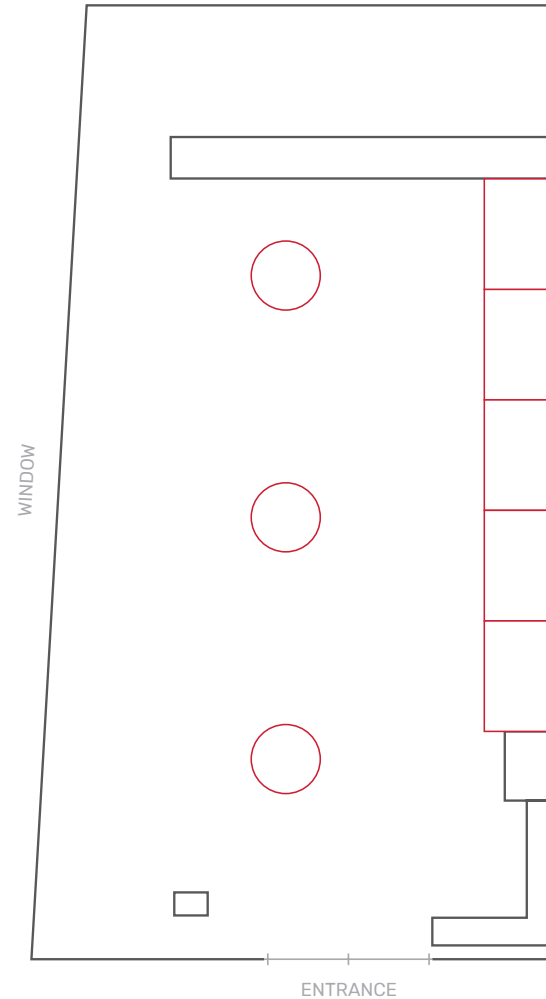
THE BARREL ROOM FLOOR PLAN B

SEATED BOARDROOM STYLE (MAX. CAPACITY 24)

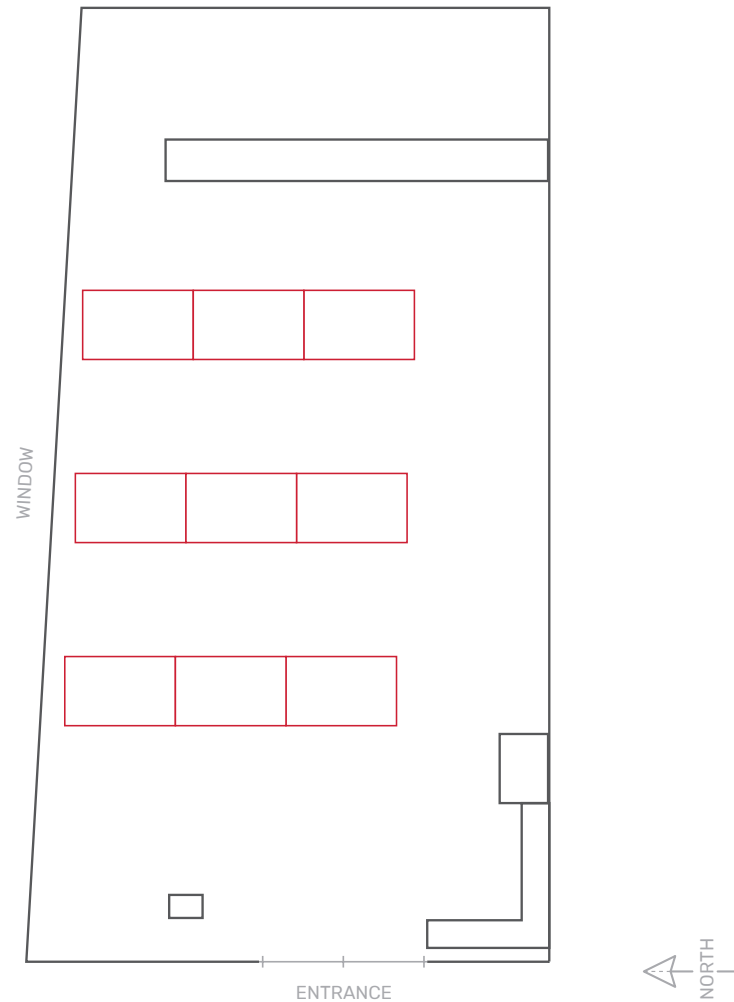


THE BARREL ROOM FLOOR PLAN C

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

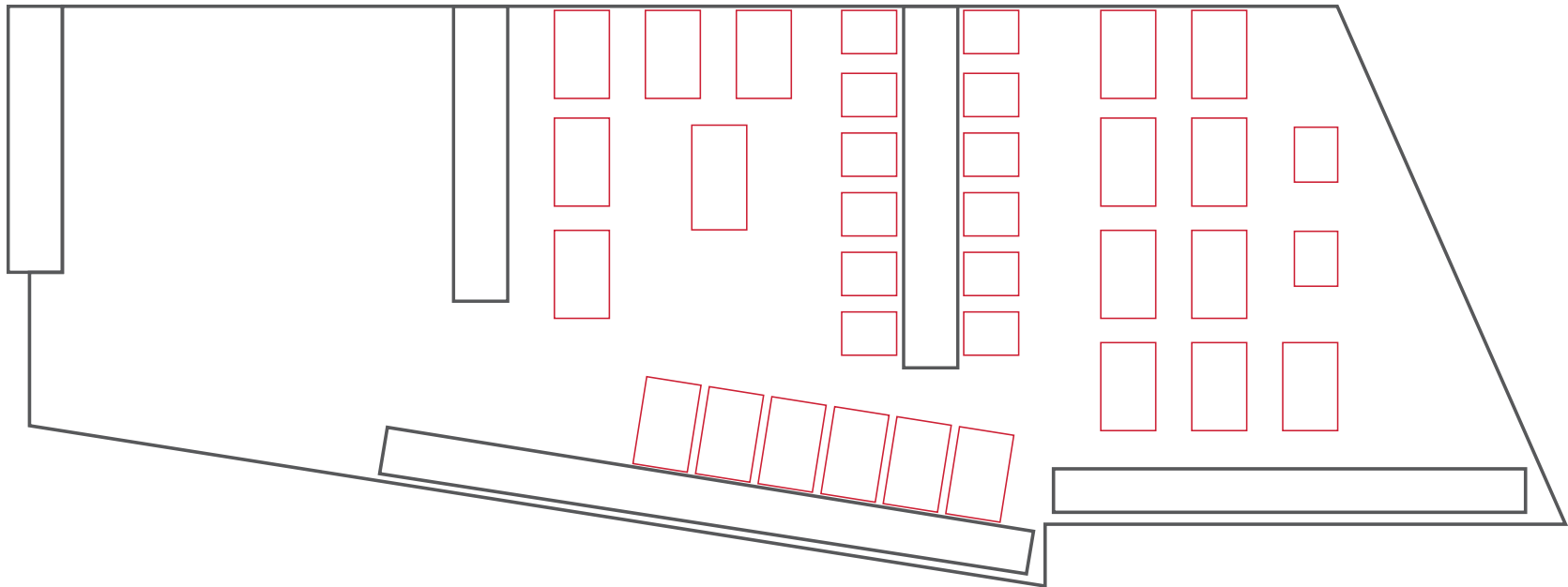


Outdoors with Ocean View



SOUT PATIO FLOOR PLAN

REGULAR SEATING



EVENT MENUS

CANAPÉ MENU

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

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

CANAPÉS

Steak Frites ^{GF}

grilled 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, basil pesto, parmesan,
lemon zest, parsley

Roasted Tomato & Hummus Naan ^V

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 ^{VF GF}

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

Crispy Soy Tofu ^{VF}

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

Garlic Chili Prawn & Scallop Skewers ^{GF}

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 ^V

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

DESSERTS

Caramel Walnut Brownie Bites* ^{V GF}

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

Strawberry Shortcake Donuts ^V

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

Key Lime Pie Tarts ^V

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

Lettuce Wrap Platter \$175

iceberg lettuce cups, honey valentina sauce,
charred corn, crispy onion, cilantro lime sauce,
roasted pumpkin seeds, green onion,
crispy tortillas strips

Ⓢ choice of crispy chicken or cauliflower

Vegetable Crudités Platter ^V \$150

assorted veggies, ranch dip, hummus,
green goddess dressing

Breakfast Fruit Board ^{V GF} \$150

assorted fruits and nuts, honey whipped labneh

Breakfast Pastry Board ^V \$125

brioche cinnamon buns, pain au chocolat,
butter croissants

^V VEGETARIAN

^{VF} VEGAN FRIENDLY

^{GF} 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 Spaghetтини | +\$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

