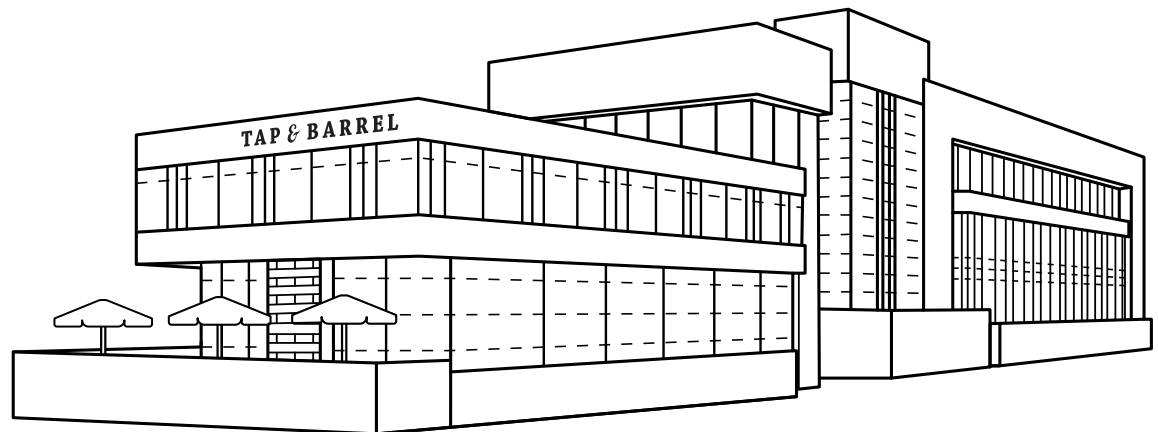


TAP & BARREL

SOUTH SURREY

HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



EVENT PACKAGE

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FULL DINING ROOM BUYOUT

The Dining Room is our most popular event space offering full buyout and partial buyout options. The bright and open space allows for flexibility in floor plans and layouts and can be separated from the remainder of the restaurant with partitions for more privacy. Additional features include a fireplace, bookcase, and outdoor area.

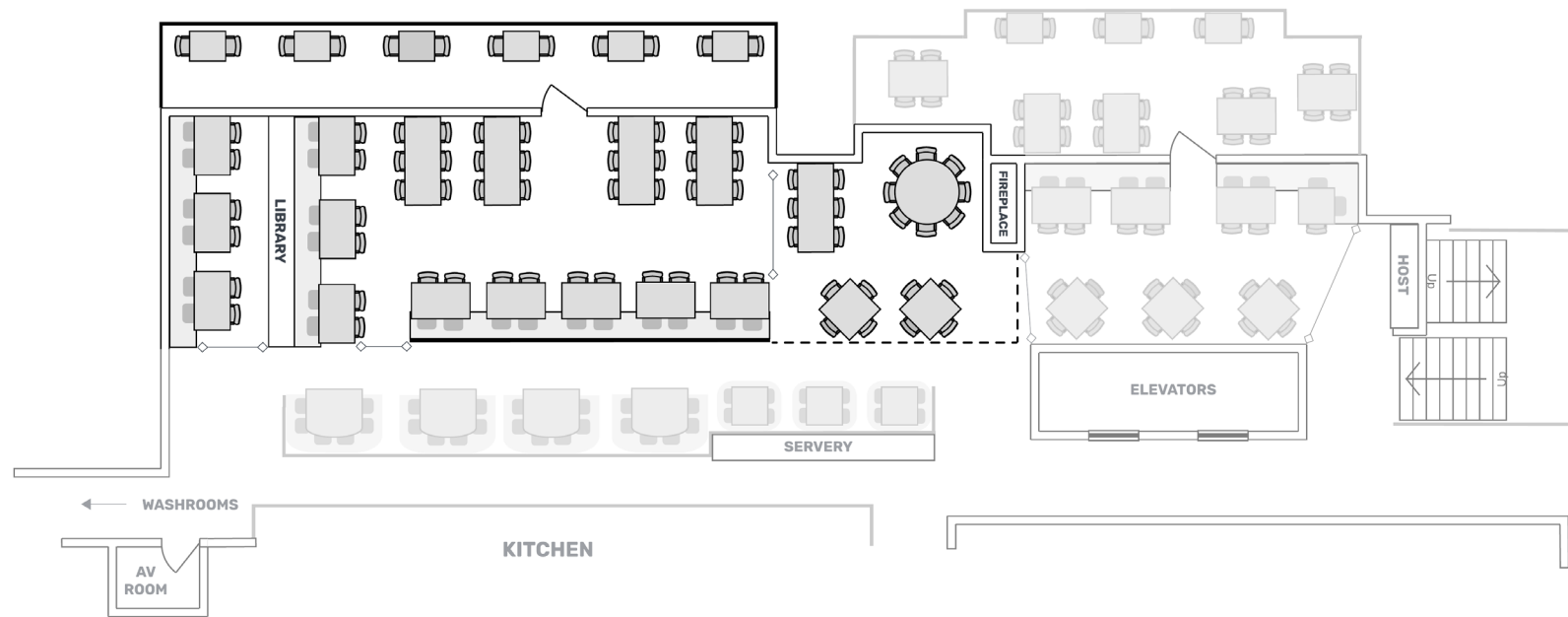
CAPACITY & ROOM FEATURES

74 seated	100 standing	Flexible floor plans
<ul style="list-style-type: none"> • HDTV(s) • Apple AirPlay • Fireplace 	<ul style="list-style-type: none"> • Booth Seating • Outdoor Patio • Bookcase 	



DINING ROOM FLOOR PLAN

REGULAR SEATING





PARTIAL DINING ROOM BUYOUT

For a partial buyout of the Dining Room, a curtain will separate the space from the adjacent seating area. The bright and open space allows for flexibility in floor plans and layouts, and features a row of booth seating, bookcase, and outdoor area.

CAPACITY & ROOM FEATURES

56
seated

70
standing

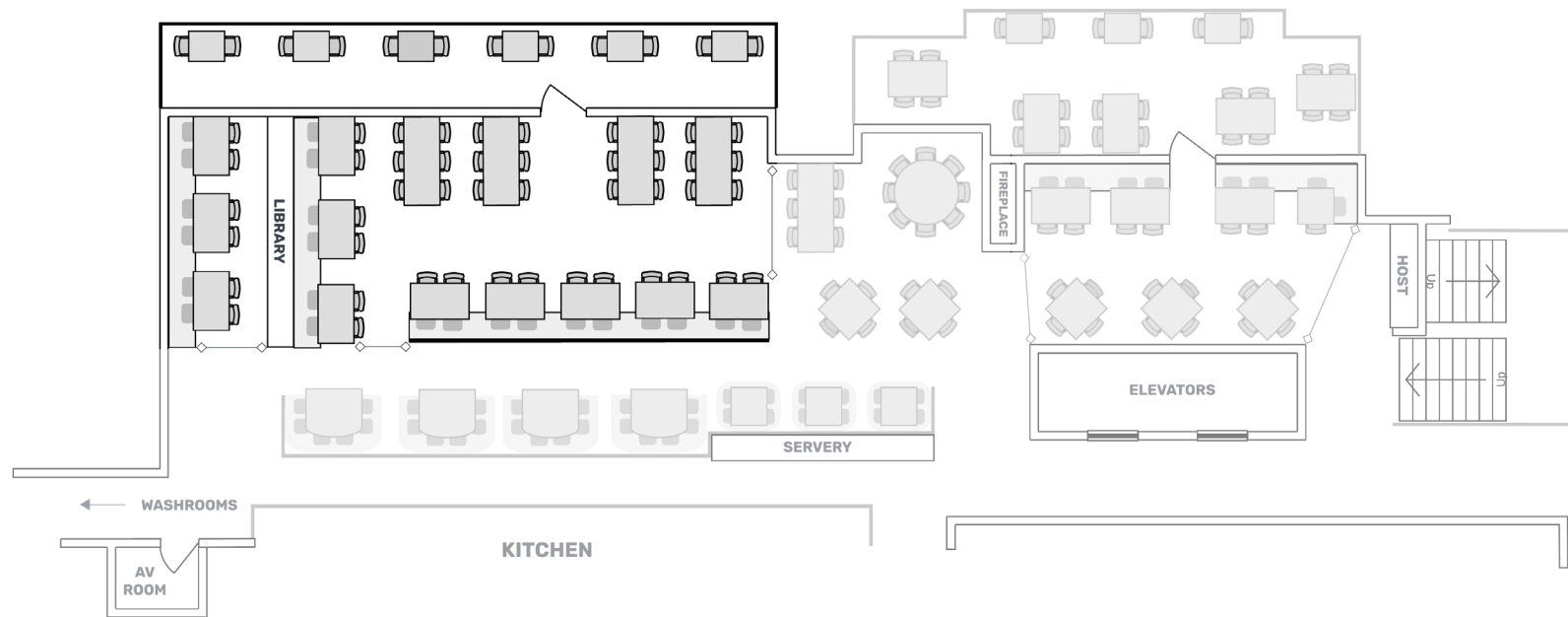
Flexible
floor plans

- HDTV(s)
- Apple AirPlay
- Outdoor Patio
- Booth Seating
- Bookcase



PARTIAL DINING ROOM BUYOUT FLOOR PLAN

REGULAR SEATING





THE LIBRARY

The Library is an intimate dining space that is perfect for small groups. The area is separated by a bookcase and curtains for a semi-private dining experience. This space also features a private TV that can be used to display presentations, videos, or simply play your favourite sports game.

CAPACITY & ROOM FEATURES

**12
seated**

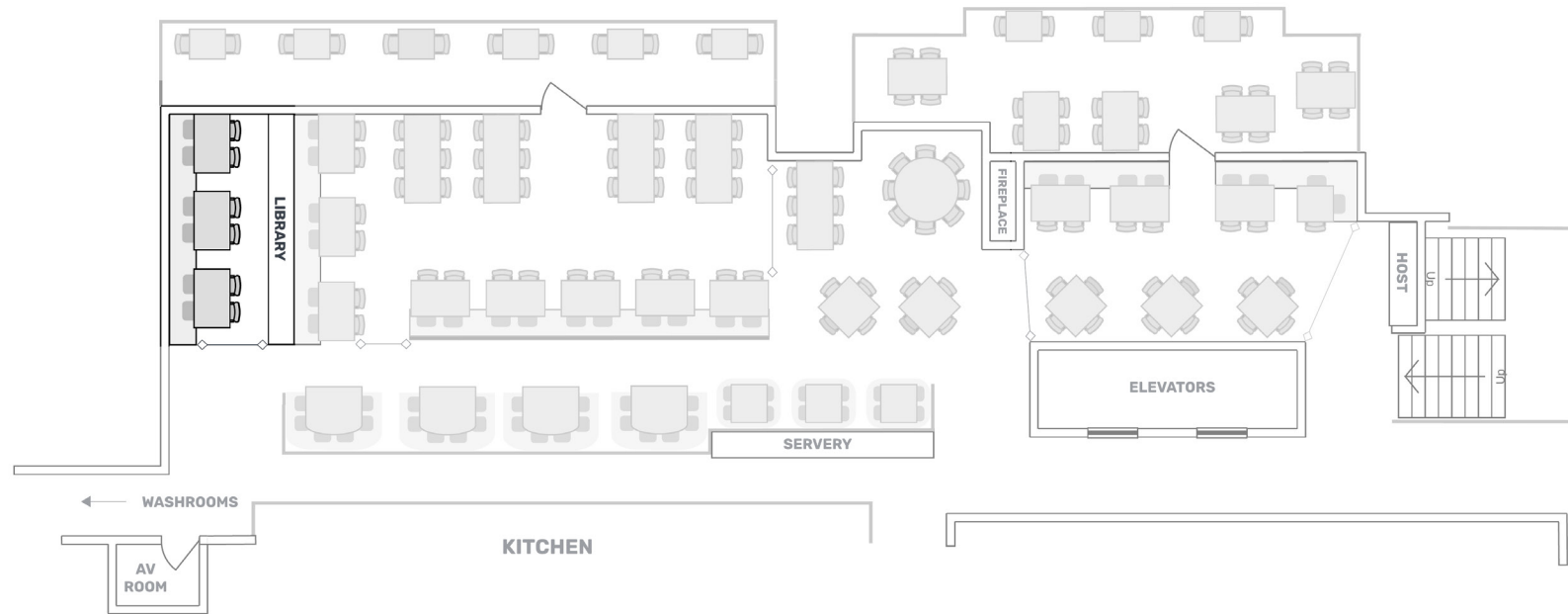
**No
standing**

- HDTV(s)
- Apple AirPlay
- Bookcase



THE LIBRARY FLOOR PLAN

REGULAR SEATING





CANARY ROOM & PATIO

The Canary Room & Patio is a semi-private option that is perfect for cocktail-style events. While this space is limited in terms of flexibility with floor plans and layouts, it's a great option if you're looking for a combination of indoor and outdoor space for your event as it includes a covered and heated patio that can be enjoyed year-round.

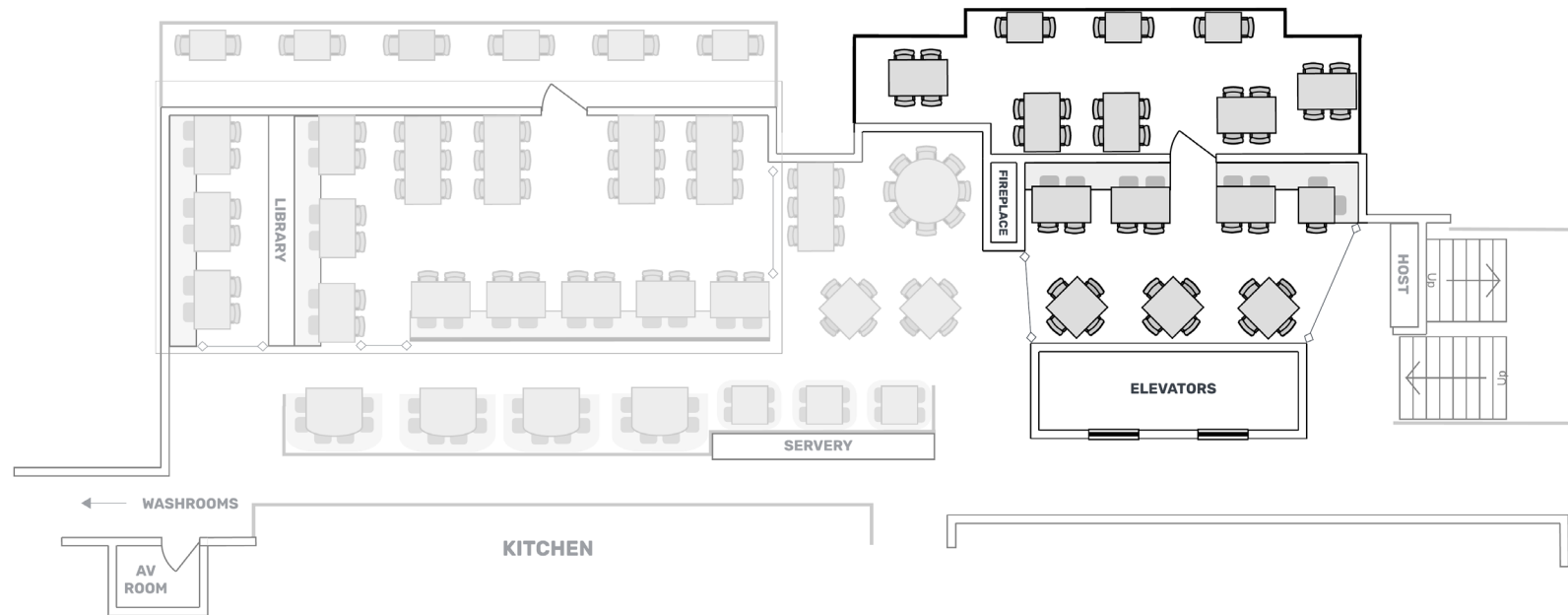
CAPACITY & ROOM FEATURES

40 seated	45 standing	Limited floor plans
<ul style="list-style-type: none"> HDTV(s) Enclosed & Heated Patio 	<ul style="list-style-type: none"> Apple AirPlay Fireplace 	



CANARY ROOM & PATIO FLOOR PLAN

REGULAR SEATING





MAIN ENCLOSED PATIO

The Main Patio is adjacent to our Bar & Lounge and offers full buyout and partial buyout options. The large open space allows for flexibility in floor plans and layouts and features TVs, and a retractable roof and sliding glass doors for an open-air feel.

CAPACITY & ROOM FEATURES

75*
seated

80
standing

Flexible
floor plans

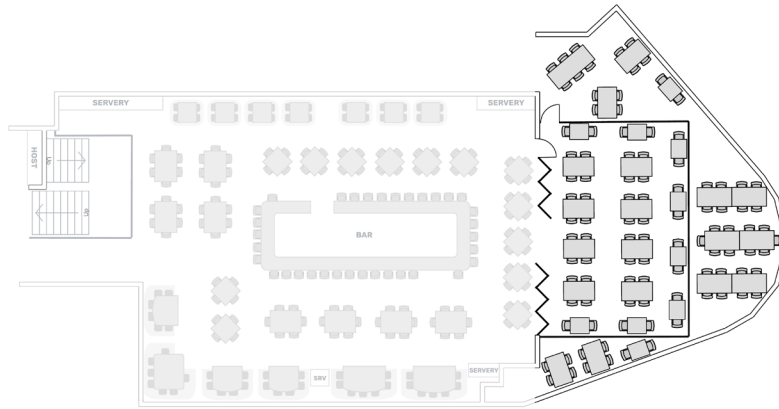
- HDTV(s)
- Apple AirPlay
- Heaters

**capacities are weather dependent*



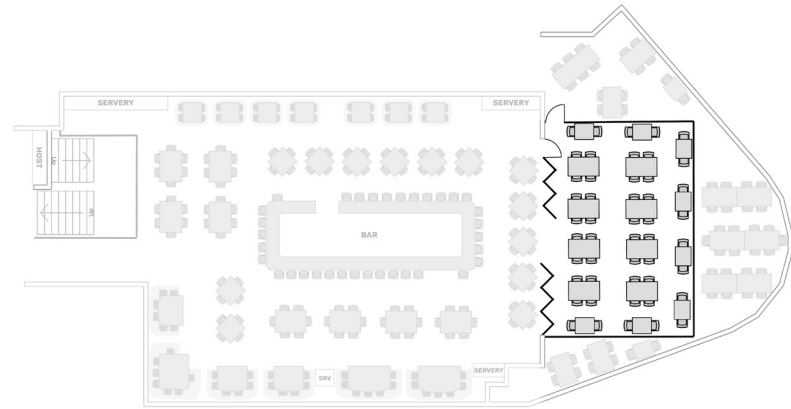
ENCLOSED PATIO FLOOR PLAN

FULL PATIO SEATING



ENCLOSED PATIO FLOOR PLAN

ENCLOSED PATIO 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 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

