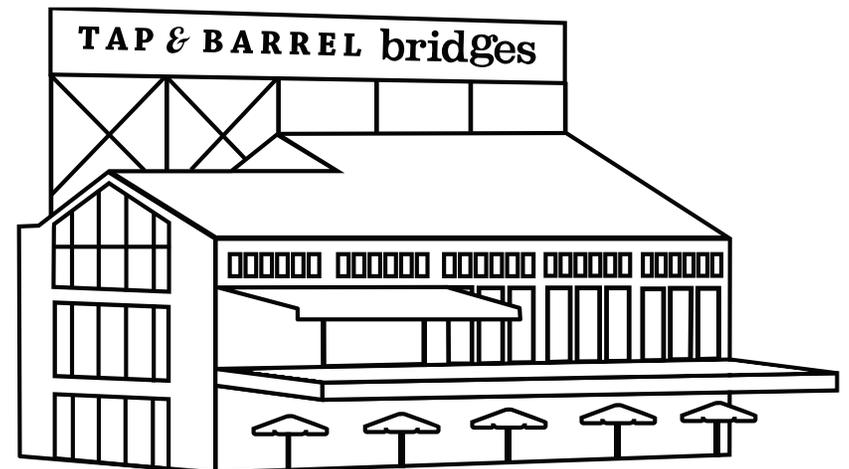


# TAP & BARREL

## bridges

### HOST YOUR NEXT EVENT WITH US!

Contact our Reservations Manager at  
[reservationsbridges@tapandbarrel.com](mailto:reservationsbridges@tapandbarrel.com)



## EVENT PACKAGE

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## EVENT MENUS

# CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$35 per guest

CHOOSE 7 CANAPÉS • \$42<sup>50</sup> per guest

BOARDS • pricing varies

DESSERTS • \$4 each per guest

## CANAPÉS

### Steak Frites

certified angus beef<sup>®</sup> sirloin, waffle fries, black garlic truffle aioli, parsley

### Blackened Harissa Chicken Skewers <sup>GF</sup>

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 <sup>GF</sup>

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

### Roasted Tomato & Hummus Flatbread <sup>VF</sup>

za'atar flatbread, harissa roasted tomato, hummus, chermoula, mint

### Cajun Tofu Stacks <sup>GF VF</sup>

cajun seared tofu, vegan spicy mayo, cucumber round

### Gyoza

pan-fried chicken and veggie dumplings, korean sesame sauce

### Tuna Poke Wontons

rare ahi tuna, crispy wonton, avocado, yuzu ponzu, miso mayo, cilantro

### Wild Mushroom Quiche <sup>VF</sup>

roasted local wild mushrooms, tofu, caramelized onions, parsley, lemon, tart shell

### Tap Sliders

100% canadian beef, aged white cheddar, lettuce, caramelized onions, tomato, house mayo, pickles, brioche bun

### Cajun Chicken Sliders

blackened chicken, smashed avocado, lettuce, tomato, house mayo, brioche bun

### Fried Chicken Sliders

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

### Crispy Cod Sliders

craft beer battered cod, old bay seasoning, tartar slaw, dill pickle, brioche bun

### Halloumi Sliders <sup>V</sup>

za'atar seared halloumi cheese, hummus, harissa, cucumber, naan

## DESSERTS

### Caramel Walnut Brownie Bites\* <sup>V GF</sup>

chocolate brownie, caramel, candied walnuts  
*\*vegan friendly without caramel*

### Blueberry Lemon Curd Tart <sup>V</sup>

tart shell, yuzu lemon curd, blueberry, icing sugar

## BOARDS

### Charcuterie & Cheese \$200

assorted meat & cheese, grainy mustard, preserves, candied walnuts, dates, pickled red onion

### Tuna Poke Platter \$175

ahi tuna sashimi, yuzu ponzu, avocado, roasted pineapple, wakame, pickled ginger, sunomono cucumber, miso mayo, wonton chips

### Lettuce Wrap Platter \$175

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

Ⓞ choice of crispy chicken or cauliflower <sup>V</sup>

### Vegetable Crudité Platter <sup>V</sup> \$150

assorted veggies, ranch dip, hummus, green goddess dressing

*Available with Canapé & Family Style Menus*

*Each board feeds approximately 15 guests*

<sup>V</sup> VEGETARIAN

<sup>VF</sup> VEGAN FRIENDLY

<sup>GF</sup> GLUTEN FRIENDLY



## EVENT MENUS

# FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)  
4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)  
ADD BOARDS TO YOUR FAMILY STYLE MENU (see Canapé menu for pricing)

### SALADS select two salads

#### Caesar Salad

romaine, caesar dressing, sourdough croutons, crispy capers, parmesan

#### Green Goddess Salad V GF

grilled avocado, quinoa, kale, spinach, carrots, pickled cabbage, grape tomatoes, candied walnuts, crispy chickpeas, green goddess vinaigrette

#### Field Greens Salad V GF

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

### STARTERS select three starters

#### Guac & Salsa V GF

cumin-dusted tortilla chips, guacamole, salsa

#### Hummus & Flatbread\* V

hummus, whipped feta, harissa, za'atar, flatbread  
*\*vegan friendly without whipped feta*

#### Famous Fried Pickles

deep fried pickles, creamy dill dip

#### Gyoza

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

#### Chicken Tinga Quesadilla

chicken tinga, smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, jalapeño mayo, valentina, cilantro lime sauce

#### Veggie Quesadilla V

smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, cilantro, jalapeño mayo, valentina, guacamole, cilantro lime sauce

#### Tuna Ceviche

ahi tuna, citrus yuzu, red onion, avocado, jalapeño, radish, tortilla chips

#### Margherita Pizza V

parmesan, fresh mozzarella, fresh basil, pomodoro sauce

#### Hot Honey Calabrese Pizza

calabrese salami, bacon, fresh mozzarella, spicy honey, pomodoro sauce, fresh basil

#### Local Wild Mushroom Pizza V

local wild mushrooms, mozzarella, truffle arugula, roasted garlic cream sauce

### MAINS select two mains

Served with seasonally rotating vegetables

#### Creole Sirloin | +\$6 per guest

certified angus beef<sup>®</sup> sirloin, creole butter, garlic mashed potatoes

#### Peppercorn Striploin | +\$8 per guest

AAA striploin, garlic mashed potatoes, peppercorn sauce

#### Maple Dijon Salmon GF

maple dijon glazed steelhead salmon, lemon caper potatoes

#### Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro, lemon caper potatoes

#### Forager Chicken GF

roasted chicken breast, local wild mushrooms, beef demi glace, garlic marsala cream, thyme, parsley, garlic mashed potatoes

#### Vegan Pesto Linguine VF

vegan pesto, grape tomatoes, roasted mushrooms, grilled bread

#### Bacon Mac & Cheese

bacon, cavatappi noodles, sharp cheddar bechamel, parmesan breadcrumbs, parsley

#### Truffle Mushroom Mac & Cheese V

local wild mushrooms, cavatappi noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley

### DESSERTS select two desserts

#### Oreo Cheesecake V

new york style cheesecake, oreo crumble, cookies and cream whip

#### Caramel Walnut Brownie Bites\* V GF

chocolate brownie, caramel, candied walnuts  
*\*vegan friendly without caramel*

#### Blueberry Lemon Curd Tart V

tart shell, yuzu lemon curd, blueberry, icing sugar

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY



# PREMIUM FAMILY STYLE MENU

3-COURSE • \$95 PER GUEST (Includes Salads, Mains & Desserts)  
 4-COURSE • \$110 PER GUEST (Includes Salads, Starters, Mains & Desserts)

STARTERS select three starters

- Chicken Tinga Quesadilla**  
chicken tinga, smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, jalapeño mayo, valentina, cilantro lime sauce
- Veggie Quesadilla** V  
flour tortilla, smoked mozzarella, shredded cabbage, banana peppers, cilantro, guacamole, valentina, jalapeño mayo, cilantro lime sauce
- Hummus & Flatbread\*** V  
hummus, whipped feta, harissa, za'atar, flatbread  
*\*vegan friendly without whipped feta*
- Gyoza**  
pan-fried chicken and veggie dumplings, korean sesame sauce, sriracha mustard
- Tuna Ceviche**  
ahi tuna, citrus yuzu, red onion, avocado, jalapeño, radish, tortilla chips
- White Wine Mussels** GF  
mussels, white wine harrisa broth, shallots, cilantro
- Truffle Waffle Fries** V  
garlic mayo
- Jumbo Prawn Cocktail** GF  
chilled prawns, tangy cocktail sauce, horseradish
- Garlic Pesto Prawn Skewers** GF  
grilled prawn skewers, almond basil pesto, parmesan, lemon zest, parsley
- Seared Tuna Lettuce Wraps**  
lemongrass crusted and seared ahi tuna, sunomono cucumber, crispy onions, spicy miso mayo, lettuce cups
- Pesto Prawn Pizza**  
prawns, almond basil pesto cream, fresh mozzarella, grape tomatoes, feta, basil, lemon

MAINS select two mains

- Served with seasonally rotating vegetables
- Seared Prawn Linguine**  
white wine cream sauce, seared prawns, grape tomatoes, basil, parsley, lemon
  - Maple Dijon Salmon**  
maple dijon glazed steelhead salmon, lemon caper potatoes
  - Braised Short Rib** GF  
slow braised beef short ribs, garlic mashed potatoes
  - Truffle Mushroom Mac & Cheese** V  
local wild mushrooms, cavatappi noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley
  - Vegan Pesto Linguine** VF  
vegan pesto, grape tomatoes, roasted mushrooms, grilled bread
  - Roasted Halibut** GF  
miso glazed halibut, brown rice, local wild mushrooms, fresh herbs
  - Creole Sirloin & Prawns** GF  
certified angus beef® sirloin, seared creole prawns, creole butter, truffle mashed potatoes
  - Peppercorn Striploin & Prawns** GF  
AAA striploin, seared garlic prawns, peppercorn sauce, truffle mashed potatoes
  - Bone-in Ribeye | +\$5 per guest** GF  
40oz certified angus beef® ribeye, garlic mashed potatoes, tarragon au jus
  - Blackened Harissa Chicken** GF  
roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro, lemon caper potatoes
  - Forager Chicken** GF  
roasted chicken breast, local wild mushrooms, beef demi glace, garlic marsala cream, thyme, parsley, garlic mashed potatoes

SALADS select two salads

- All salads come with Garlic Bread
- Caesar Salad**  
romaine, caesar dressing, sourdough croutons, crispy capers, parmesan
  - Green Goddess Salad** V GF  
grilled avocado, quinoa, kale, spinach, carrots, pickled cabbage, grape tomatoes, candied walnuts, crispy chickpeas, green goddess vinaigrette
  - Field Greens Salad** V GF  
hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

DESSERTS select two desserts

- Oreo Cheesecake** V  
new york style cheesecake, oreo crumble, cookies and cream whip
- Caramel Walnut Brownie Bites\*** V GF  
chocolate brownie, caramel, candied walnuts  
*\*vegan friendly without caramel*
- Blueberry Lemon Curd Tart** V  
tart shell, yuzu lemon curd, blueberry, icing sugar

V VEGETARIAN

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GF GLUTEN FRIENDLY

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VF VEGAN FRIENDLY



**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

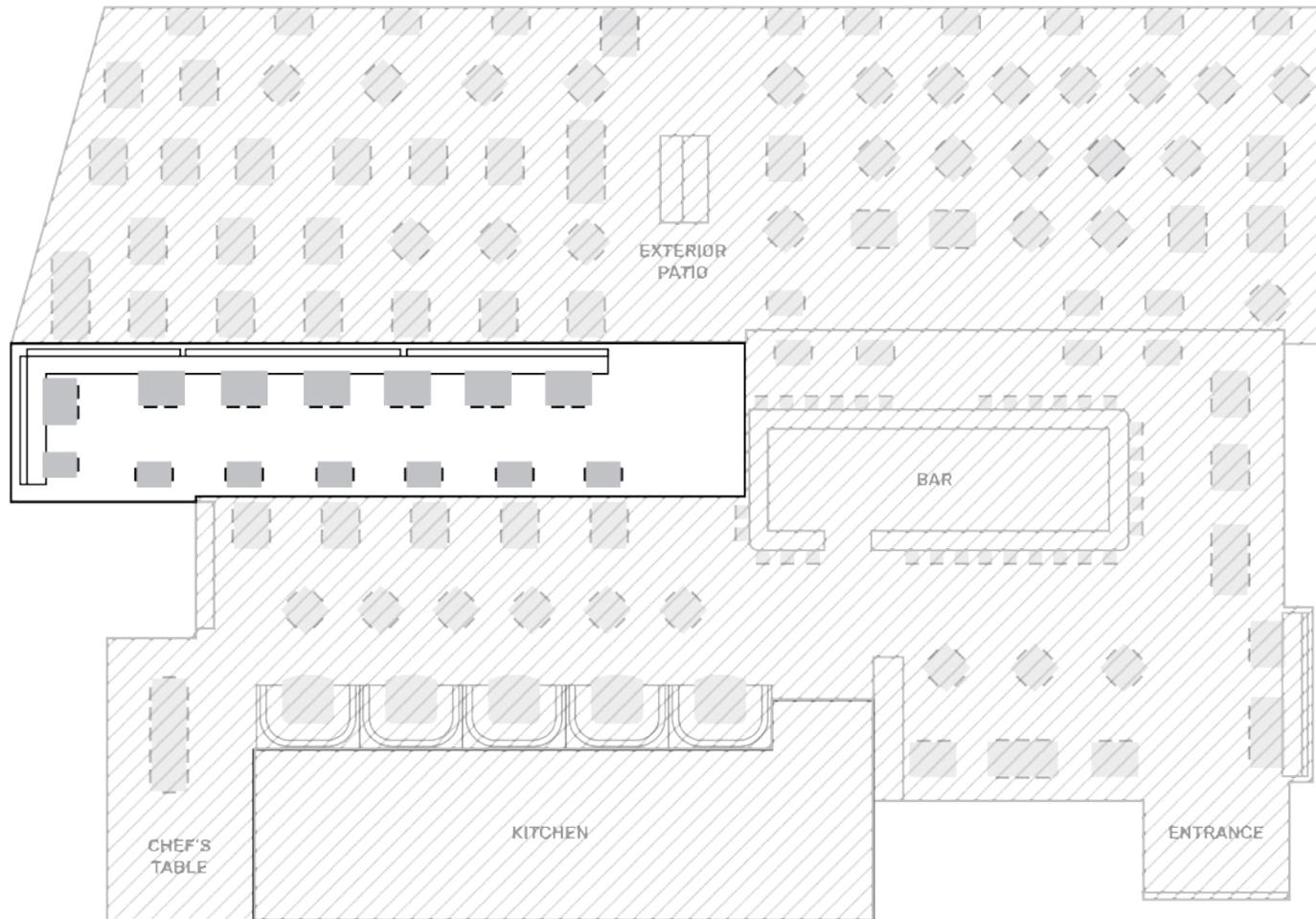
**Flexible**  
floor plans

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



**LOWER LEVEL**  
THE UMBRELLA ROOM

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**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.

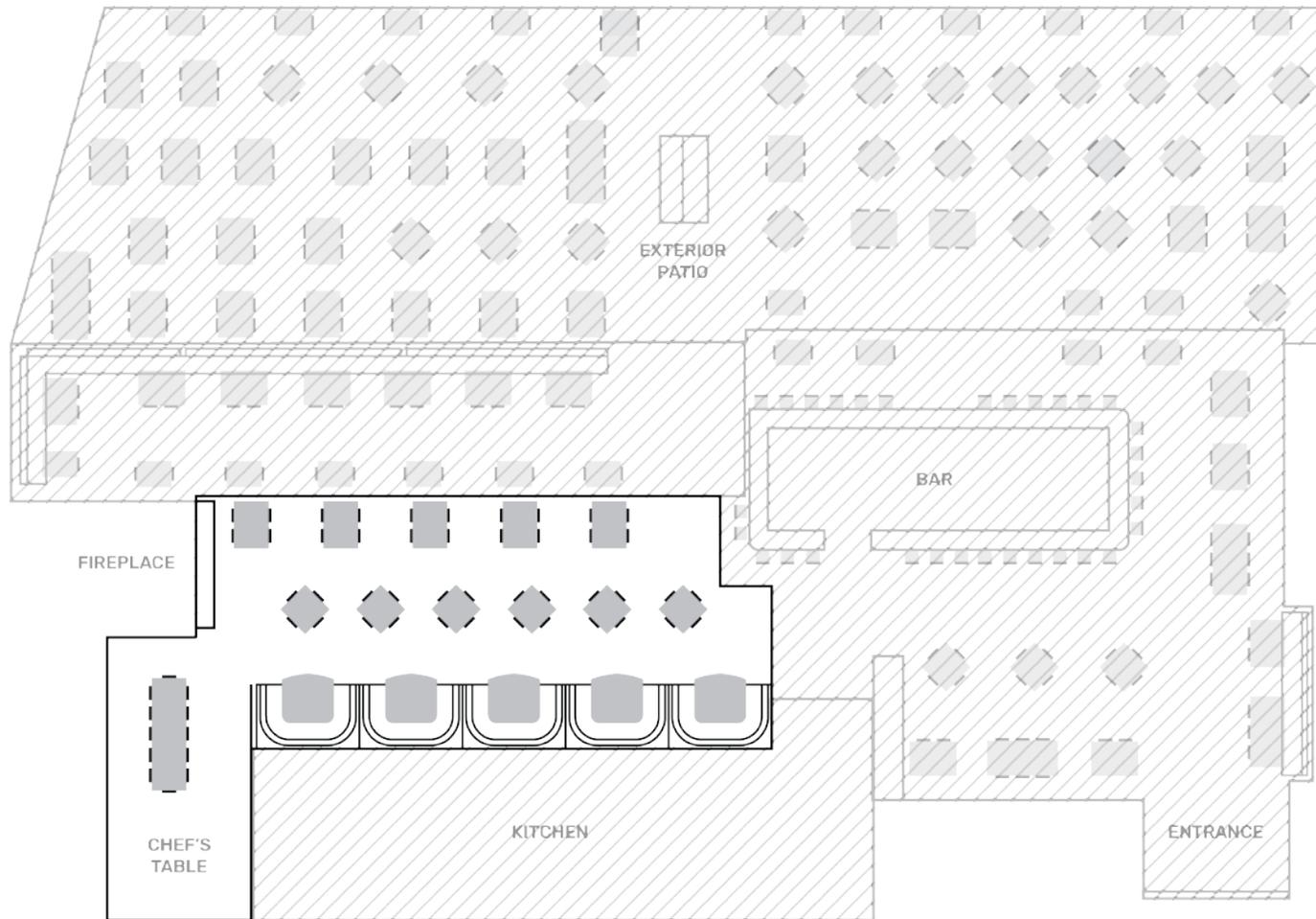
CAPACITY & ROOM FEATURES		
80 seated	80 standing	Flexible floor plans
<ul style="list-style-type: none"><li>• HDTV(s)</li><li>• Apple AirPlay</li><li>• Fireplace</li></ul>	<ul style="list-style-type: none"><li>• Booth Seating</li><li>• Ocean Views</li></ul>	



**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

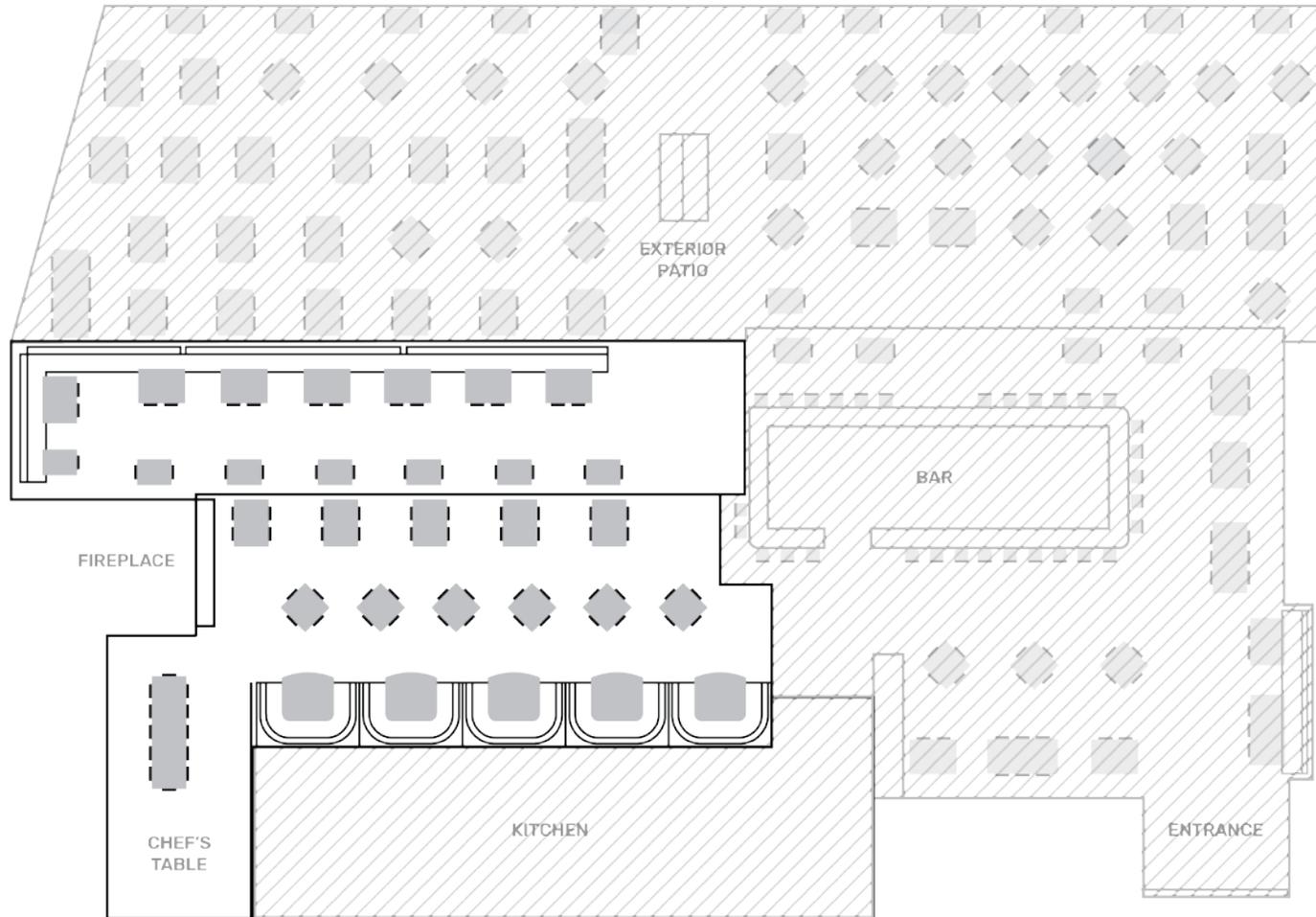
**Flexible**  
floor plans

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



**LOWER LEVEL**  
INTERIOR BUYOUT

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**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

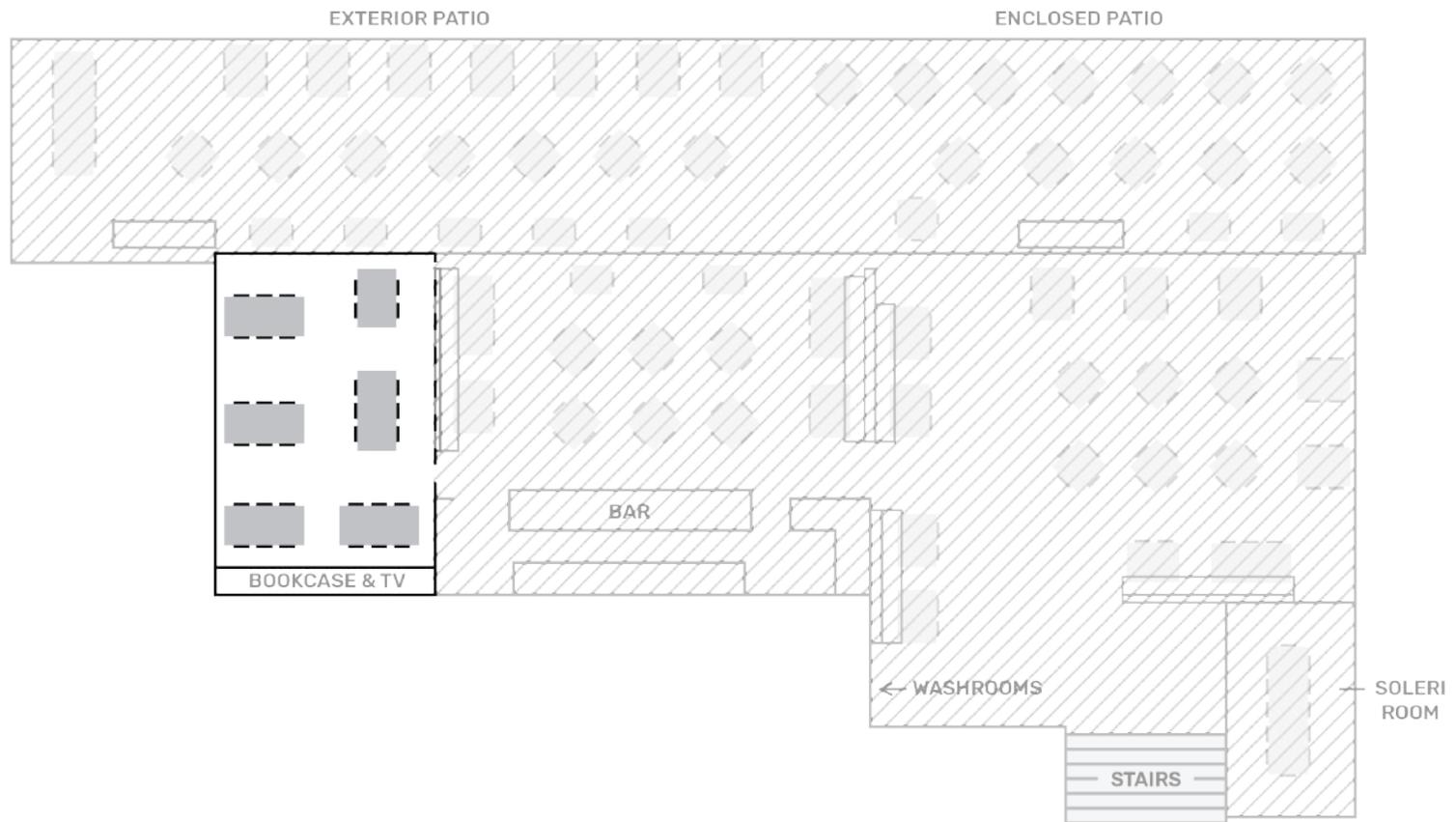
**Flexible**  
floor plans

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



**UPPER LEVEL**  
THE LIBRARY

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## 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

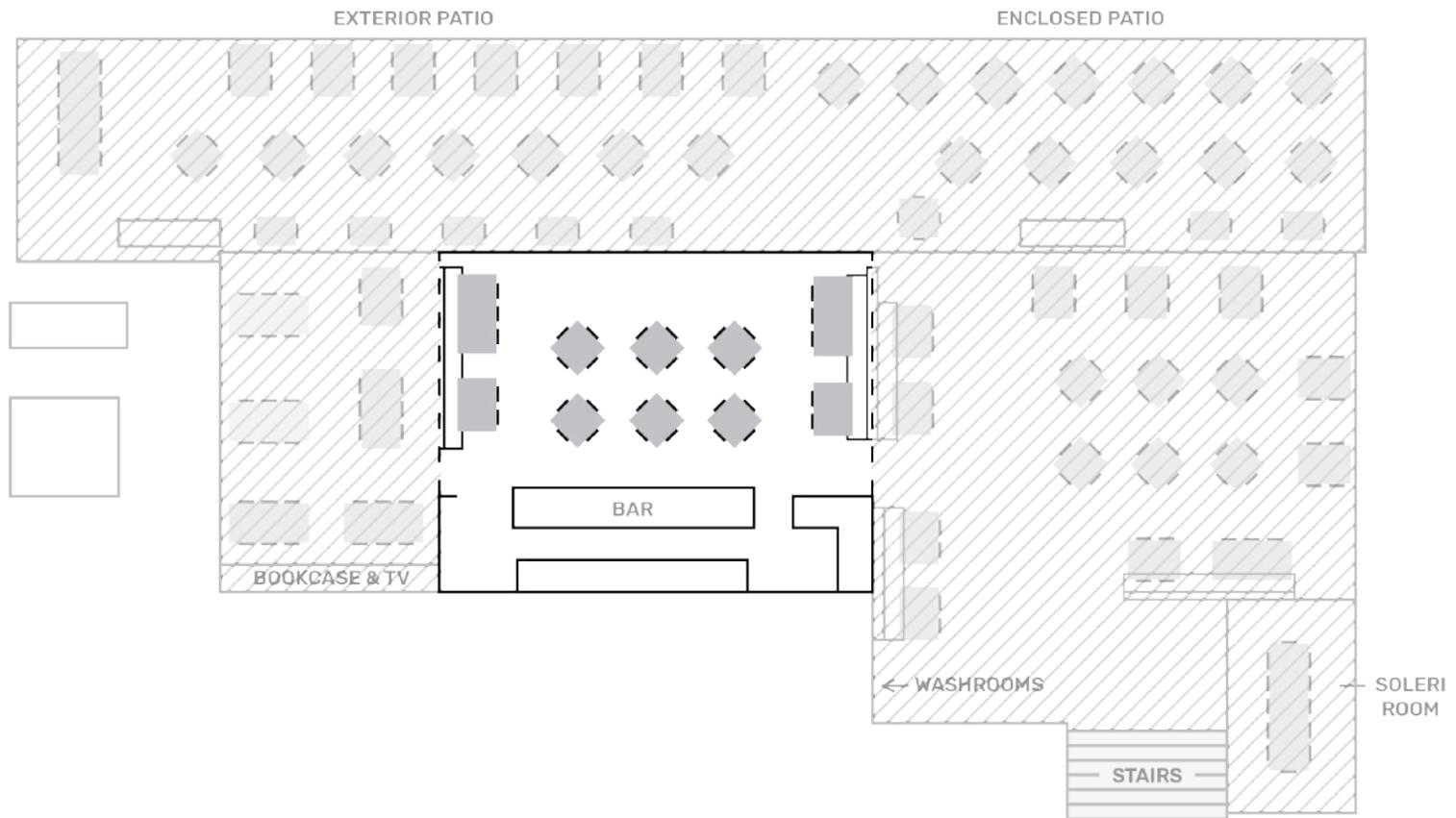
- HDTV(s)
- Private Bar
- Apple AirPlay
- Ocean Views



**UPPER LEVEL**

UPPER DINING ROOM

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**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

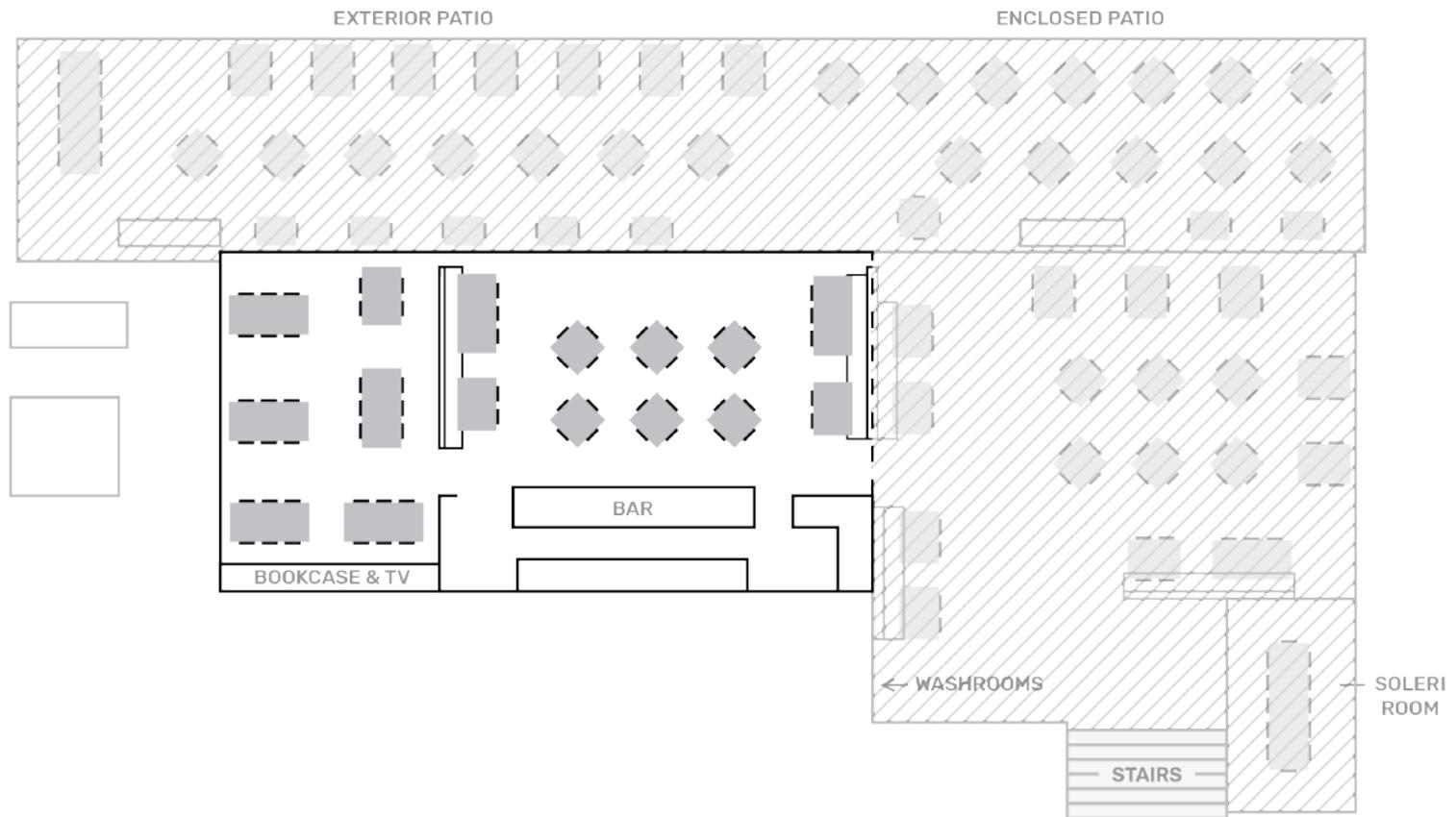
- HDTV(s)
- Apple AirPlay
- Ocean Views
- Neon Chandelier



**UPPER LEVEL**

**PARTIAL DINING ROOM BUYOUT**

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**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

**135**  
standing

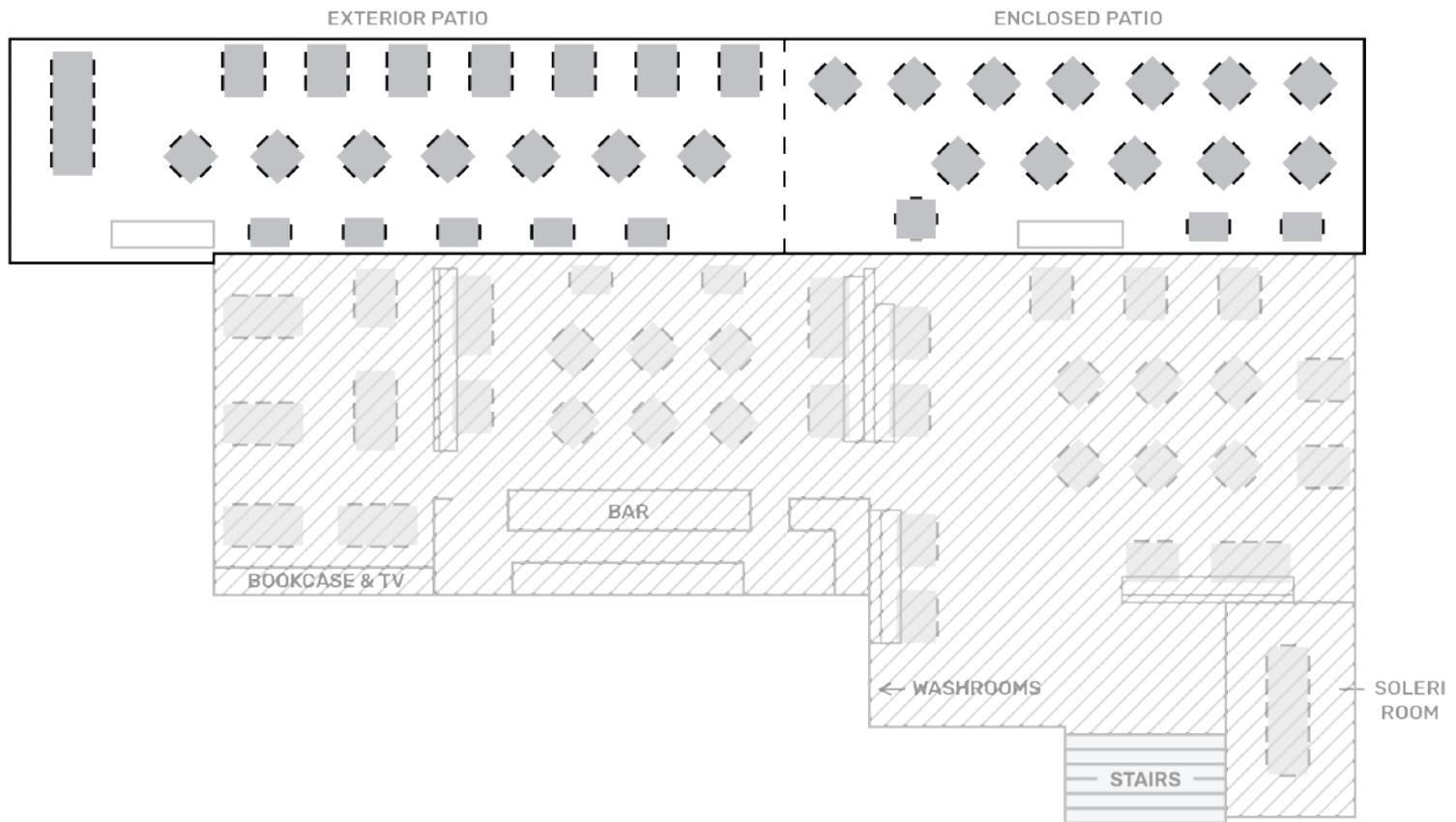
**Flexible**  
floor plans

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



**UPPER LEVEL**  
PATIO BUYOUT

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**UPPER LEVEL**

**ENCLOSED PATIO**

Our Enclosed Patio on the Upper Level offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. The space features panoramic windows and a Corradi shading system that can be open on nice days.

**CAPACITY & ROOM FEATURES**

**45**  
seated

**55**  
standing

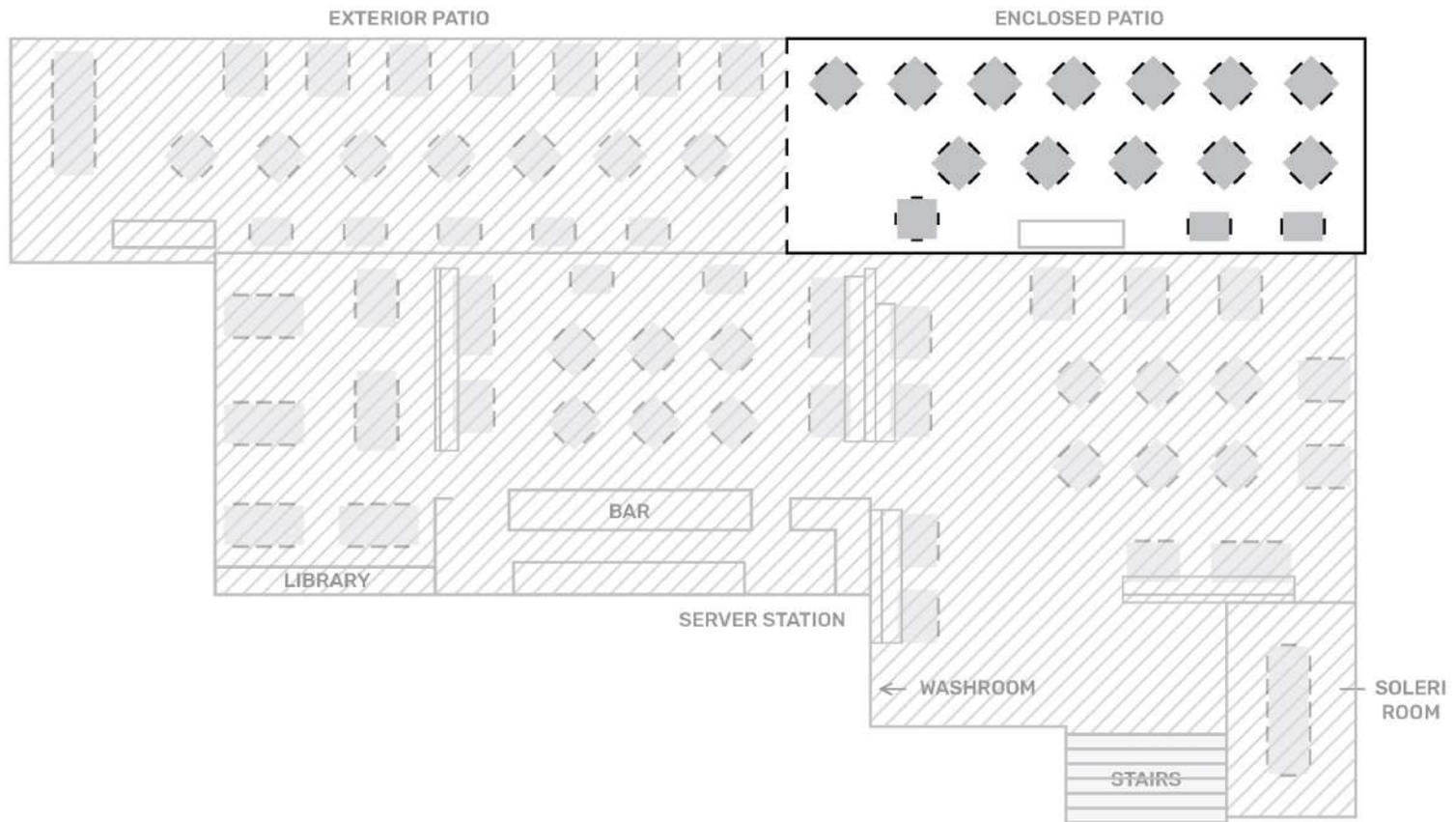
**Flexible**  
floor plans

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



**UPPER LEVEL**  
ENCLOSED PATIO

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**UPPER LEVEL**

**EXTERIOR PATIO**

Our Exterior Patio on the Upper Level offers some of the best views of downtown Vancouver, False Creek, and the Burrard Bridge. Use of this space is weather permitting.

**CAPACITY & ROOM FEATURES**

**60**  
seated

**80**  
standing

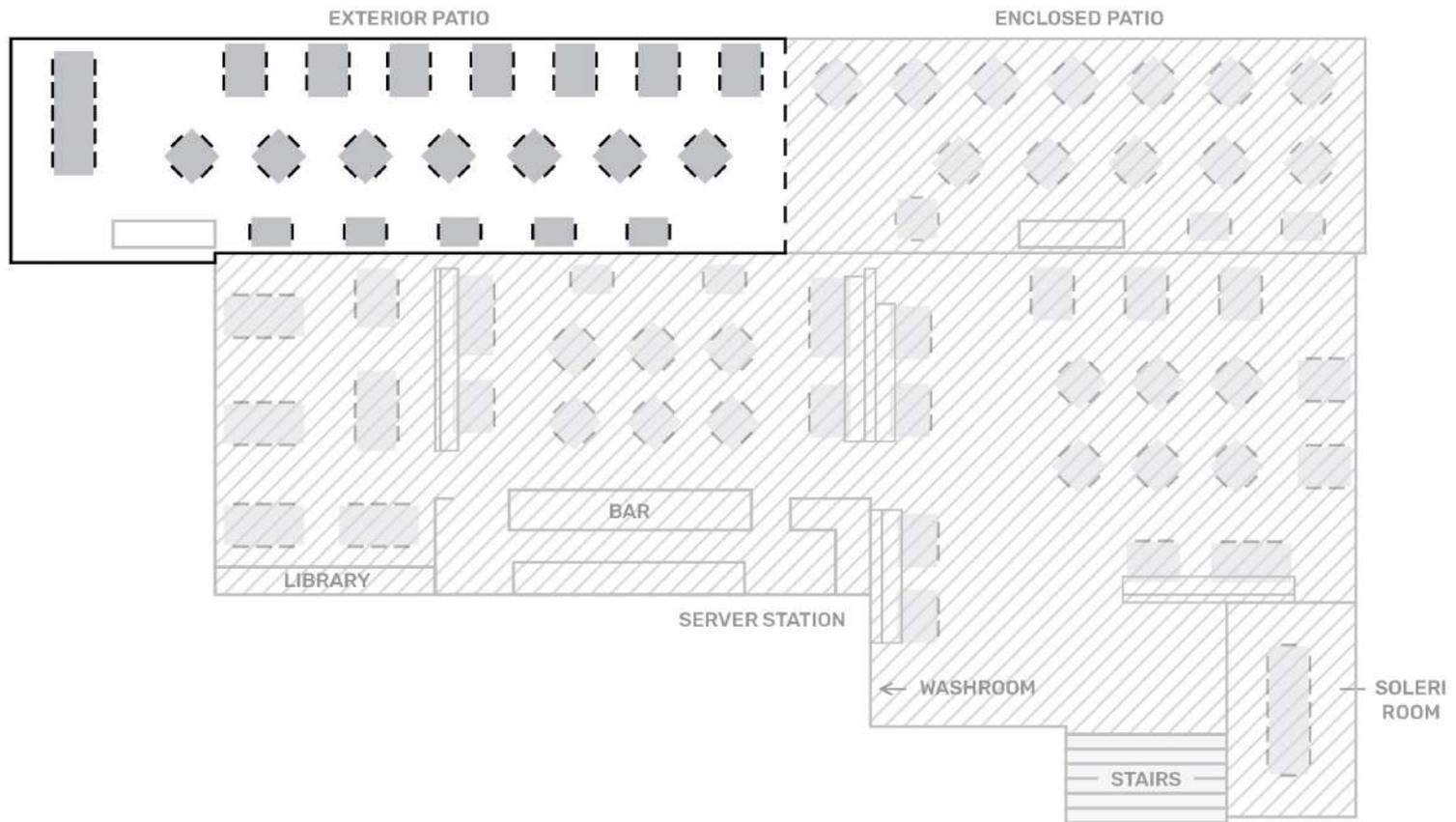
**Flexible**  
floor plans

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



**UPPER LEVEL**  
EXTERIOR PATIO

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**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.

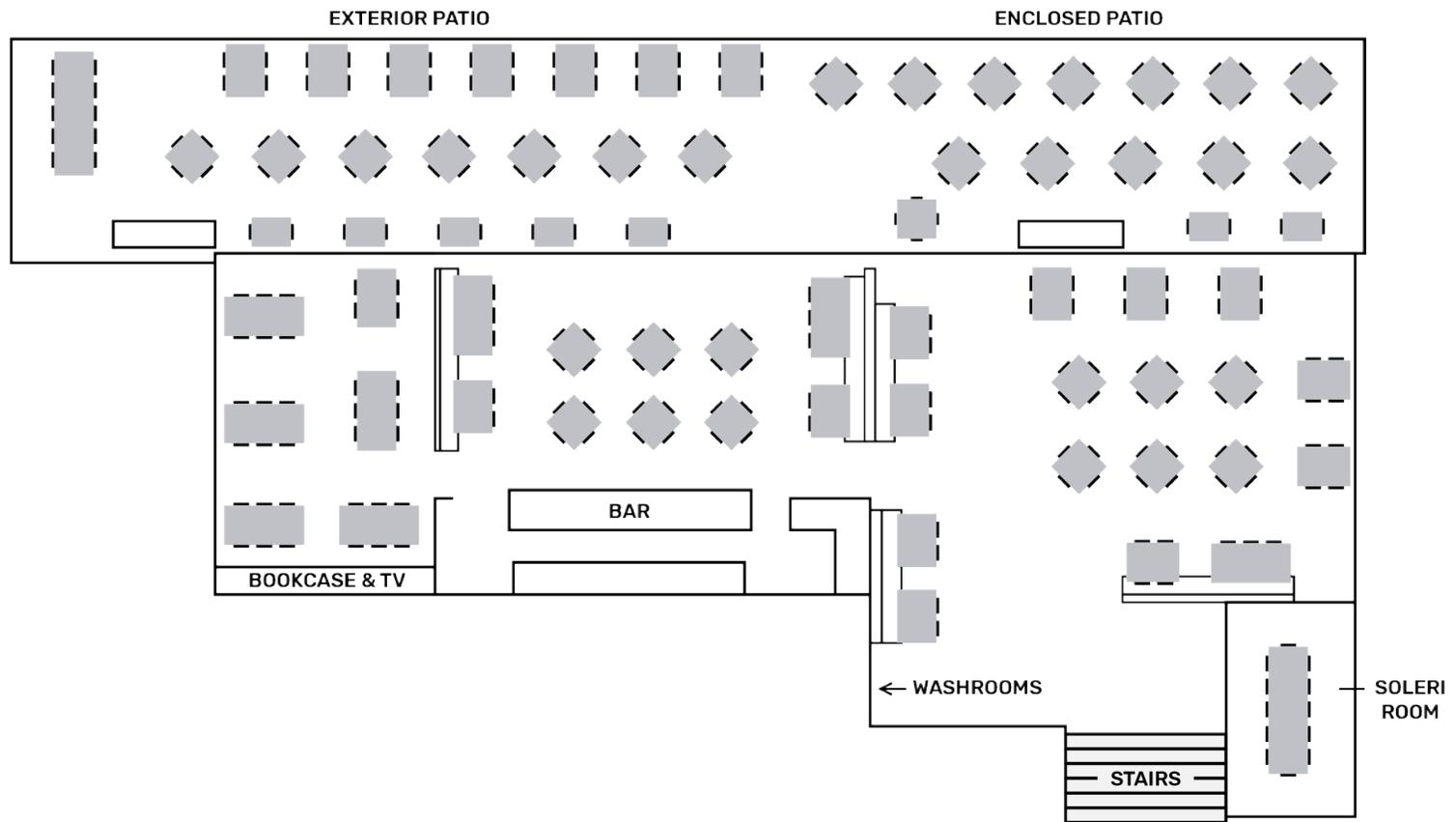
CAPACITY & ROOM FEATURES		
175* seated	300* standing	Flexible floor plans
<ul style="list-style-type: none"> <li>• HDTV(s)</li> <li>• Apple AirPlay</li> <li>• Library</li> </ul>	<ul style="list-style-type: none"> <li>• Private Bar</li> <li>• Use of Covered Patio</li> <li>• Ocean Views</li> </ul>	

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



**UPPER LEVEL**  
FULL BUYOUT

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**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 Table
- Ocean Views

