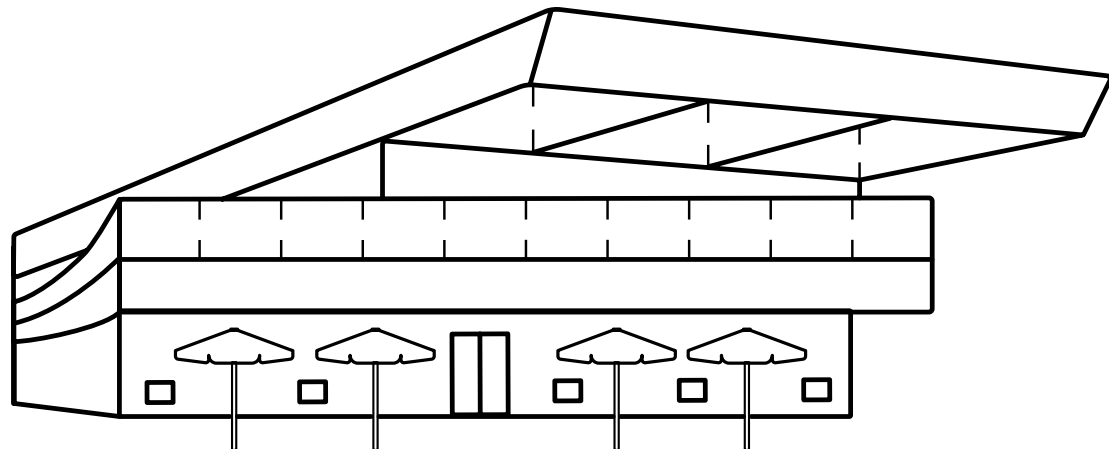


TAP & BARREL

OLYMPIC VILLAGE

HOST YOUR NEXT EVENT WITH US!

Contact Shawna Piatkowski, Reservations Manager
spiatkowski@tapandbarrel.com



EVENT PACKAGE

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THE SPACE

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MENUS







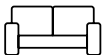

Canapés	10
Family Style	11



THE SPACE UPSTAIRS

The first Tap & Barrel, located on the False Creek Seawall in the heart of Olympic Village.

Our private and semi-private dining options are located on the upper level of the restaurant. The space offers unobstructed views of Science World, BC Place and Rogers Arena along with a large heated patio with couches and firepits - all providing a perfect setting for any event.

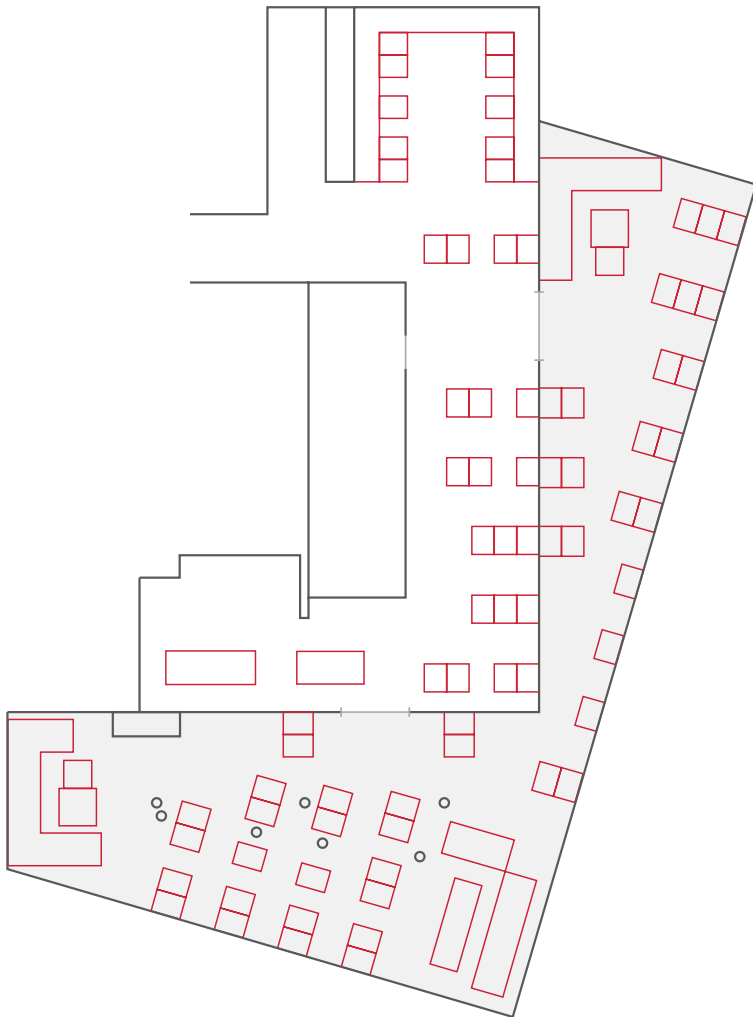
CAPACITY			
176 seated	150 standing	Flexible floorplans	
AUDIO/VISUAL			
 HDTV(s)	 Apple Airplay	 Audio	 WiFi
FEATURES			
 Ocean View	 Private Bar	 Couch	 Library



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UPSTAIRS FLOOR PLAN
REGULAR SEATING

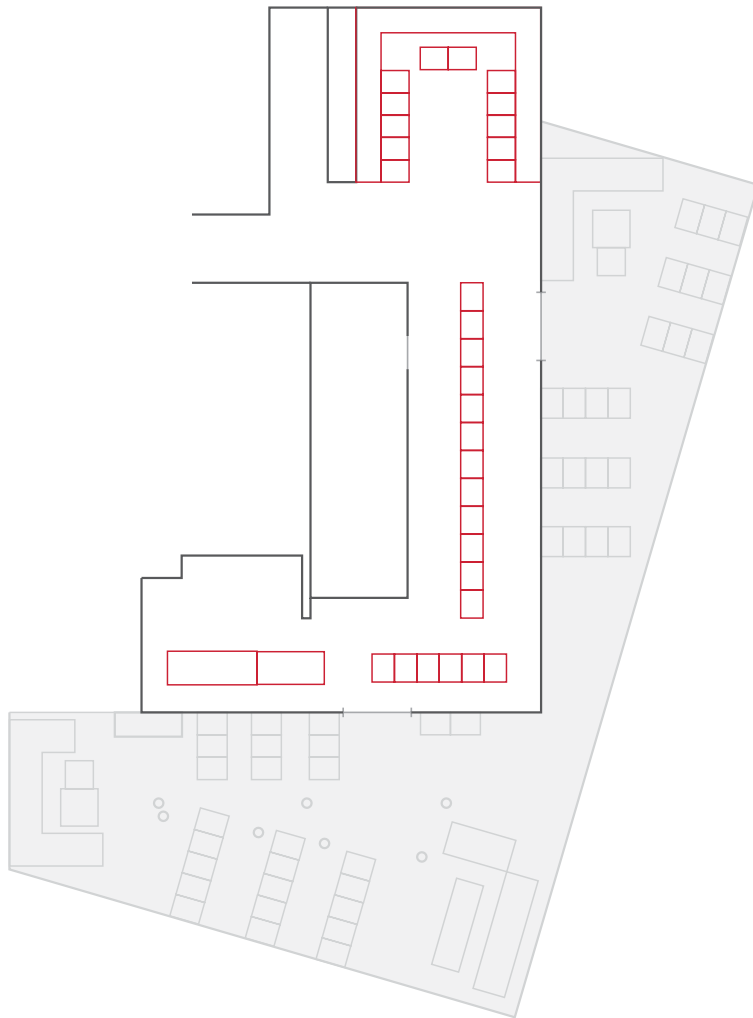


UPSTAIRS FLOOR PLAN A
SEATED INDOOR & PATIO (MAX. CAPACITY 176)



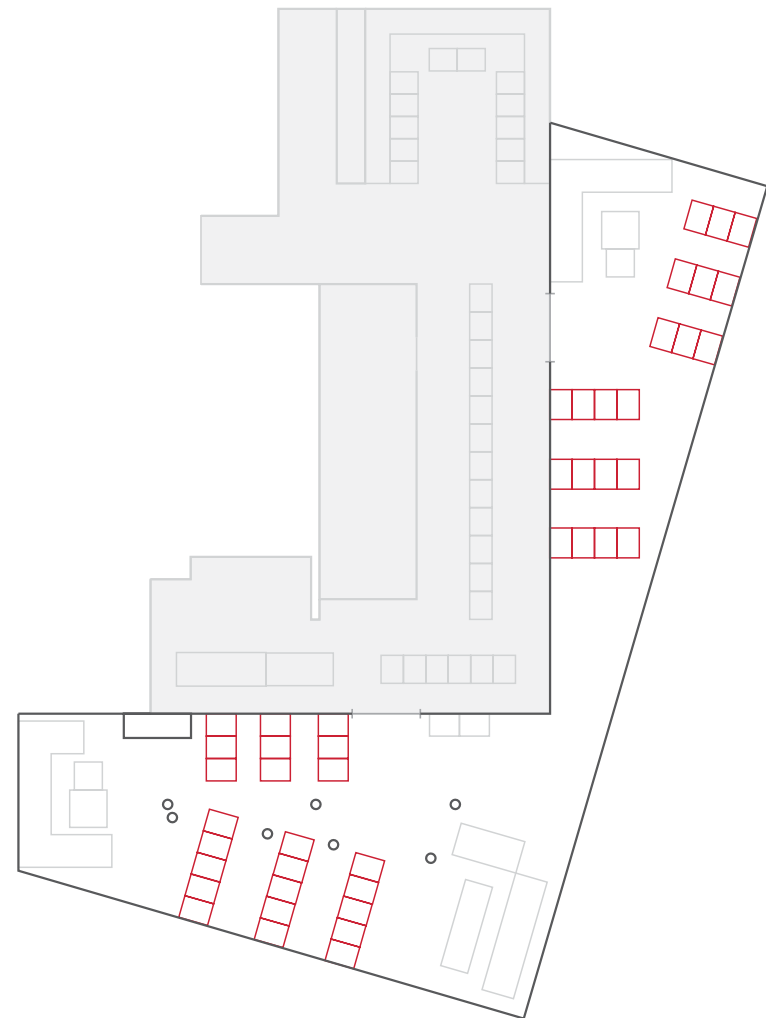
UPSTAIRS FLOOR PLAN B

SEATED INDOOR (MAX. CAPACITY 82)



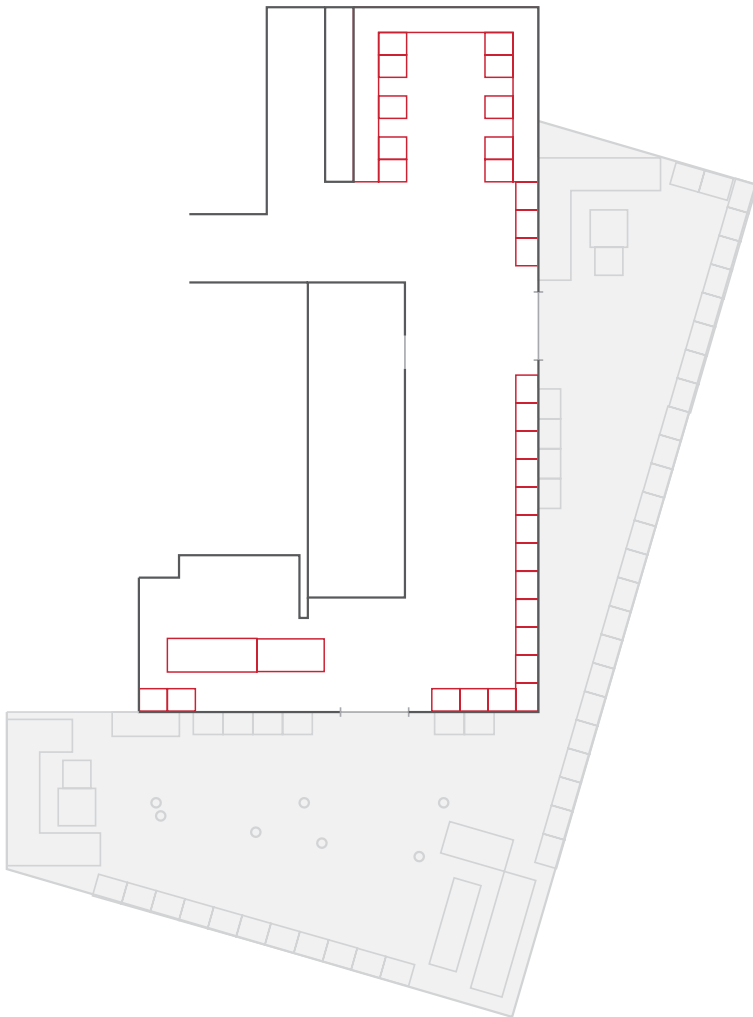
UPSTAIRS FLOOR PLAN C

SEATED PATIO (MAX. CAPACITY 94)



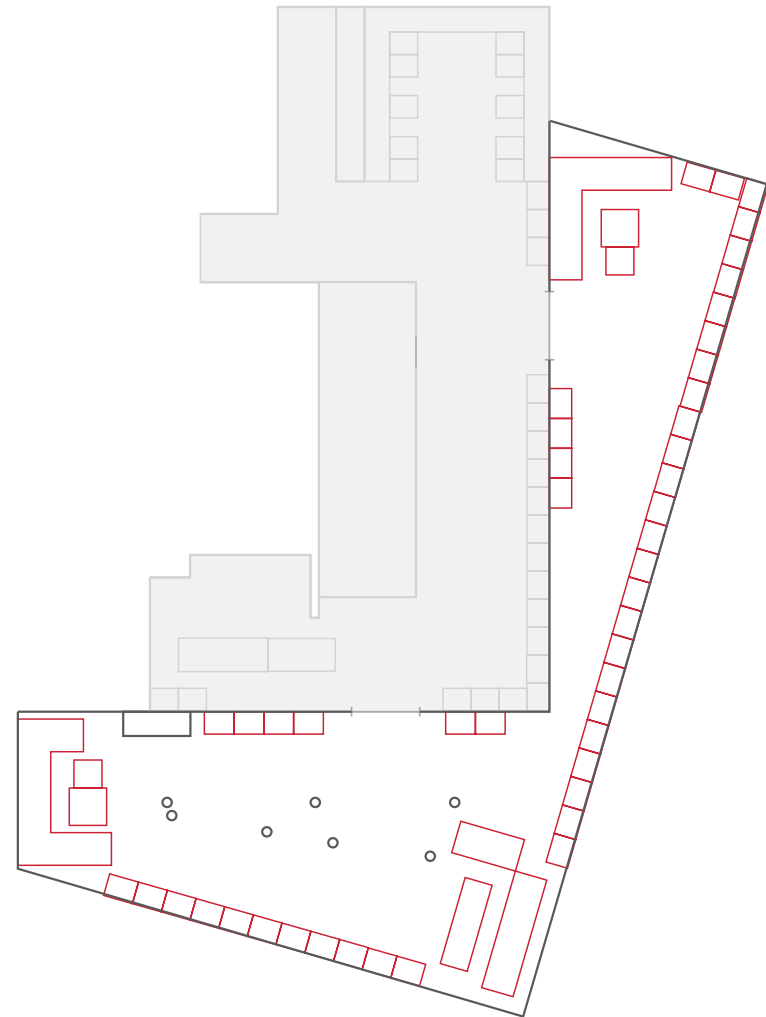
UPSTAIRS FLOOR PLAN D

STANDING INDOOR (MAX. CAPACITY 150)



UPSTAIRS FLOOR PLAN E

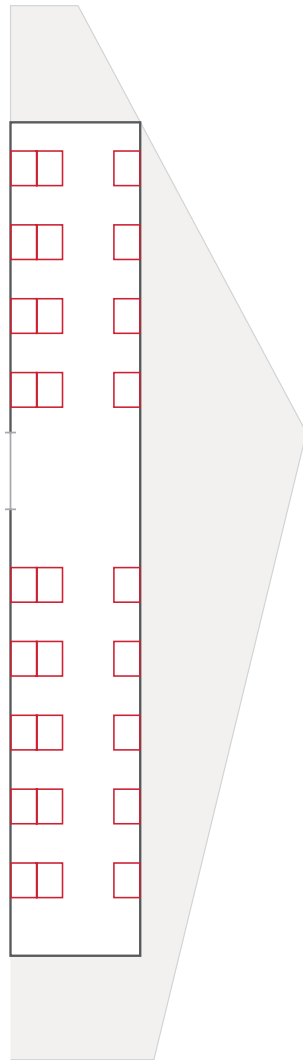
STANDING PATIO (MAX. CAPACITY 100)



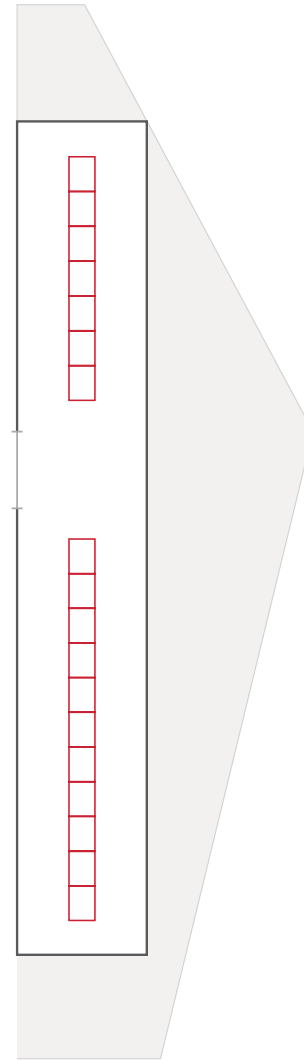


COVERED PATIO FLOOR PLAN
REGULAR SEATING

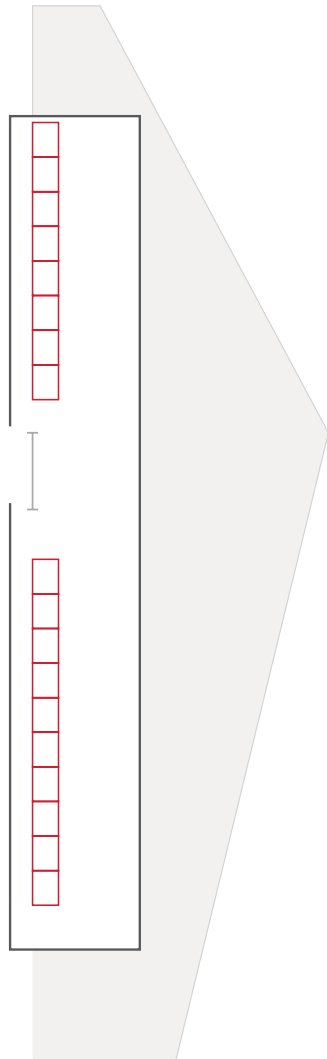
COVERED PATIO FLOOR PLAN A
SEATED PATIO (MAX. CAPACITY 40)



In addition to our upstairs event space, our covered and heated patio on our lower level can be booked for smaller events.



COVERED PATIO FLOOR PLAN B
STANDING PATIO (MAX. CAPACITY 50)



EVENT MENUS

CANAPÉ MENU

CANAPÉS

CHOOSE 5 ITEMS • \$30 per guest

CHOOSE 7 ITEMS • \$35 per guest

EXTRAS

BOARDS • \$150 per board

DESSERTS • \$1⁵⁰ per item

CANAPÉS

Tap Sliders

hand pressed ground chuck, aged white cheddar, lettuce, tomato, house mayo, sesame bun

Beyond Burger™ Sliders

plant-based patty, vegan cheese, vegan mayo, avocado, lettuce, tomato, sesame bun 

⊕ additional \$1⁵⁰/slider

Steak Frites

medium rare certified angus beef sirloin, waffle fries, truffle aioli

Chicken & Waffles

southern fried chicken, belgian waffle, honey cayenne mayo

Tuna Tataki Wonton

seared rare ahi tuna, sesame lemongrass panko crust, wasabi mayo, wonton chip, diced pineapple, micro cilantro

Baja Shrimp Tostada

chilled shrimp, tajin spice, avocado crema, pickled red onions, tortilla chip, micro cilantro

Chicken Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard

Green Goddess Toast

green chickpea hummus, radish, micro cilantro 

Maple & Goat Cheese Toast

maple and okanagan goat cheese mousse, indian crushed almond dukkah 

Mediterranean Toast

hummus, feta, marinated olives 

BOARDS


Charcuterie & Cheese

includes three meats and three cheeses rotates seasonally

Tuna Poke Platter

yuzu ponzu marinated ahi tuna sashimi, sambal pineapple, cucumber, edamame, wakame, pickled ginger, julienne carrot, wonton chips

Vegetable Platter


seasonal local vegetables served with housemade hummus, green goddess dip and classic ranch, accompanying pantry items 

Fresh Fruit Platter

seasonal selection of fresh fruit, honey yogurt 

DESSERTS

Chocolate & Peanut Butter Tarts

chocolate ganache, peanut butter mousse 

Cheesecake Trio Bites

new york, raspberry swirl, chocolate caramel 



ocean wise. A SUSTAINABLE CHOICE



VEGETARIAN

GLUTEN-FRIENDLY OPTIONS AVAILABLE - ASK FOR DETAILS



EVENT MENUS

FAMILY STYLE

PRICE PER GUEST

\$50

EXTRAS

BOARDS • \$150 per board

SALADS select two salads

Caesar Salad

romaine, grana padano, handmade croutons, roasted garlic caesar dressing

Green Salad

powerhouse greens, feta, pickled onions, tomato, charred citrus vinaigrette **V** **GF**

Superfood Salad

kale, quinoa, pickled and dried blueberries, candied almonds, okanagan goat cheese, blueberry vinaigrette **V** **GF**

Green Goddess Salad

kale, spinach, green garbanzo beans, cucumber, shaved radish, green goddess dressing, lemon, grana padano **V** **GF**

STARTERS select three starters

Handmade Guac & Salsa

fresh cumin dusted tortilla chips **V**

Hummus & Flatbread

olives, feta, grape tomatoes **V**

Famous Fried Pickles

creamy dill dip **V**

Local Wild Mushroom Pizza

roasted mushroom blend, truffle oil, mozzarella, arugula **V**

Pineapple & Pulled Bacon Pizza

pulled bacon, grilled pineapple, mozzarella, fire-roasted tomato sauce, green onion

Chicken Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard

MAINS select two mains

seasonal vegetables are included

Vegan Thai Red Curry

charred cauliflower, green garbanzo beans, red pepper, thai basil, aromatic brown rice **V** **GF**

Oven Roasted Salmon

brown rice, creamy dill sauce **GF**

Braised Shortrib

garlic mashed potatoes, red wine jus **GF**

Rosemary Chicken

garlic mashed potatoes, charred lemon **GF**

Truffle Mushroom Mac & Cheese

arugula, cavatappi noodles, beer and cheddar sauce, parmesan bread crumbs, parsley **V**

DESSERTS

both desserts are included

Chocolate & Peanut Butter Tarts

chocolate ganache, peanut butter mousse **V**

Cheesecake Trio Bites

new york, raspberry swirl, chocolate caramel **V**

BOARDS

Charcuterie & Cheese

includes three meats and three cheeses, rotates seasonally

Tuna Poke Platter

yuzu ponzu marinated ahi tuna sashimi, sambal pineapple, cucumber, edamame, wakame, pickled ginger, julienne carrot, wonton chips **GF**

Vegetable Platter

seasonal local vegetables served with housemade hummus, green goddess dip and classic ranch, accompaniments **V**

Fresh Fruit Platter

seasonal selection of fresh fruit, honey yogurt **V** **GF**



ocean wise. A SUSTAINABLE CHOICE



VEGETARIAN



GLUTEN-FRIENDLY

ADDITIONAL GLUTEN-FRIENDLY OPTIONS AVAILABLE - ASK FOR DETAILS

