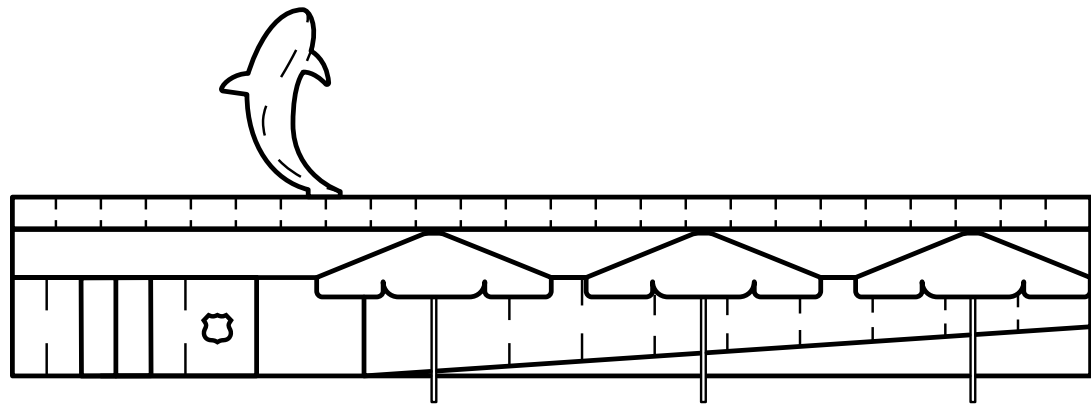


TAP & BARREL

CONVENTION CENTRE

HOST YOUR NEXT EVENT WITH US!

Contact Stacy Johnson, Reservations Manager
sjohnson@tapandbarrel.com



EVENT PACKAGE

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



THE SPACE

THE BARREL ROOM

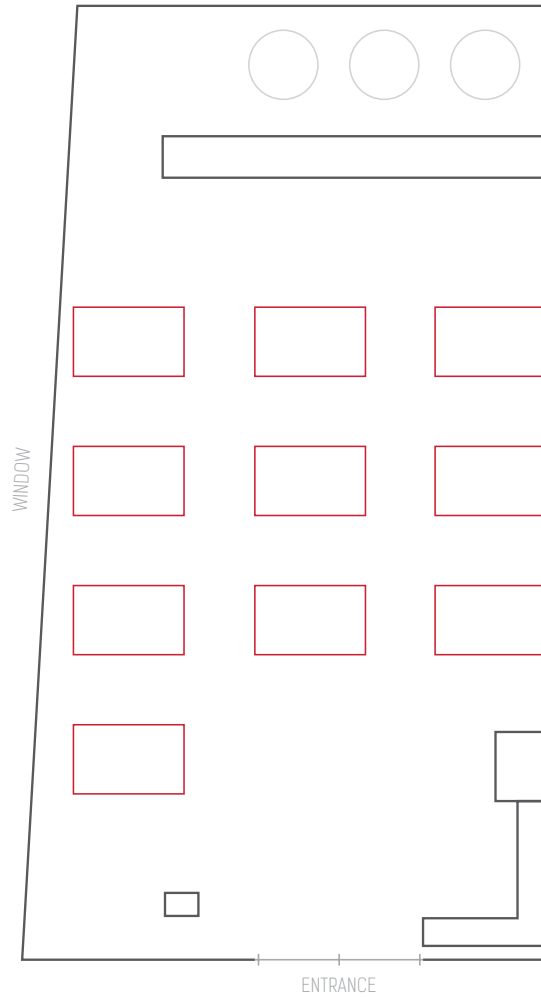
Find us under the Whale's Tail in the Vancouver Convention Centre's West Building.

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.

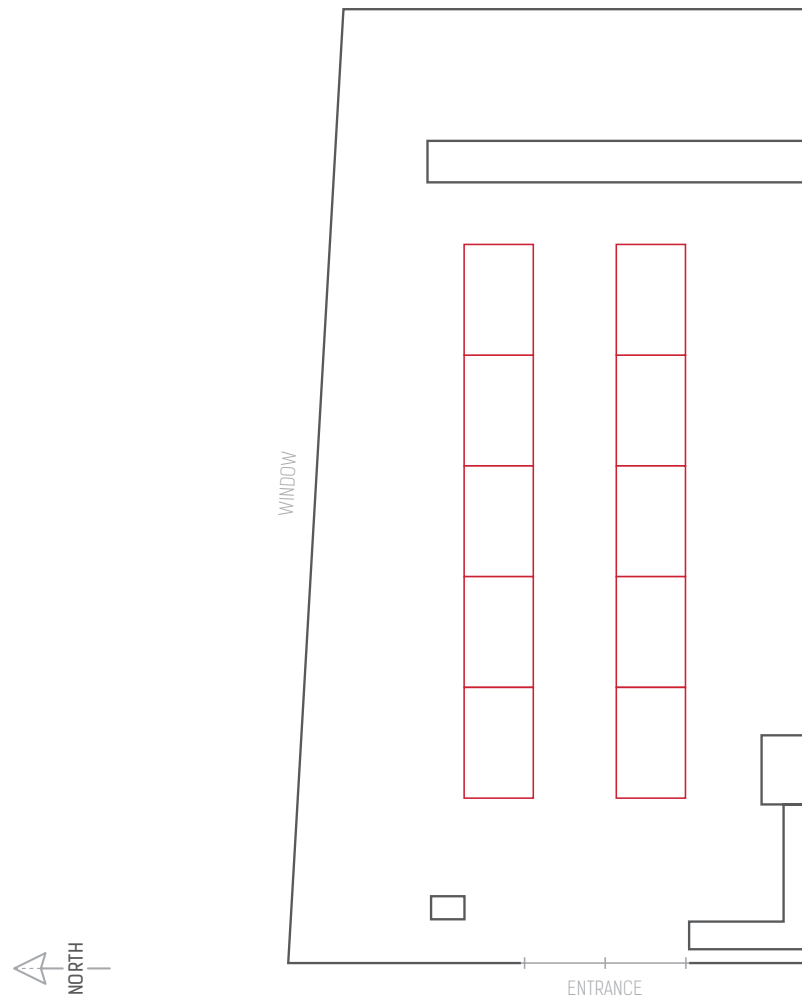
CAPACITY			
40 seated	60 standing	Flexible floorplans	
AUDIO/VISUAL			
 HDTV(s)	 Apple Airplay	 Audio	 WiFi
FEATURES			
 Ocean View	 Pararomic Windows		



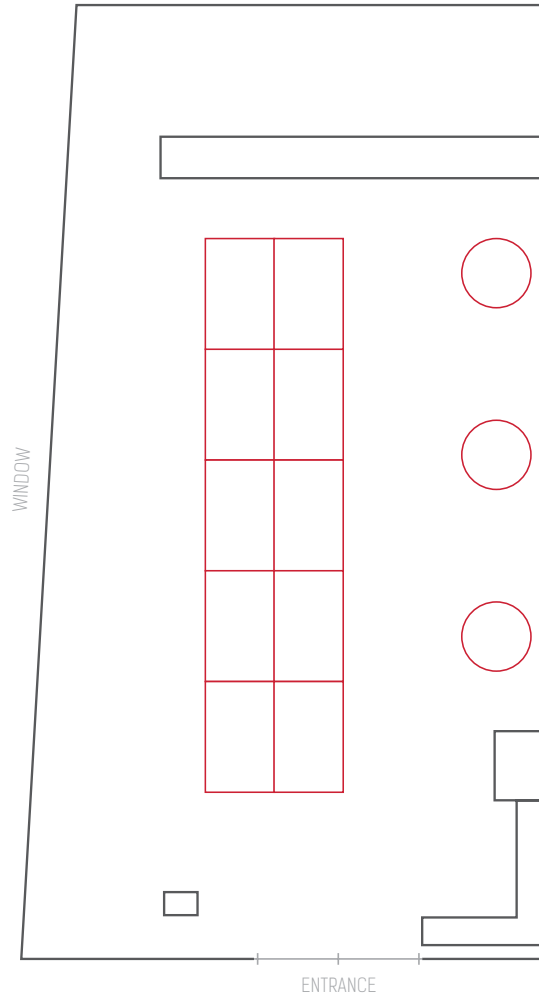
THE BARREL ROOM FLOOR PLAN
REGULAR SEATING



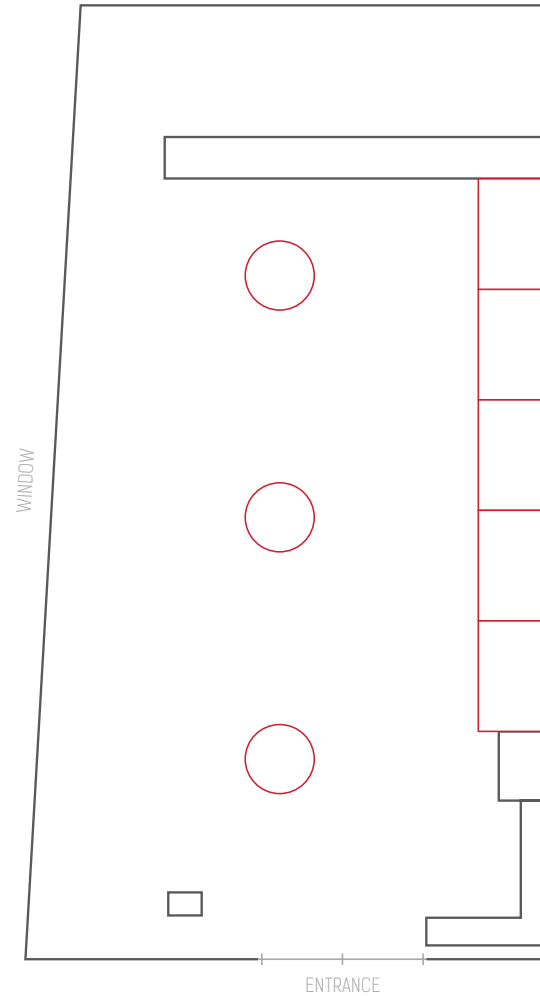
THE BARREL ROOM FLOOR PLAN A
SEATED (MAX. CAPACITY 40)



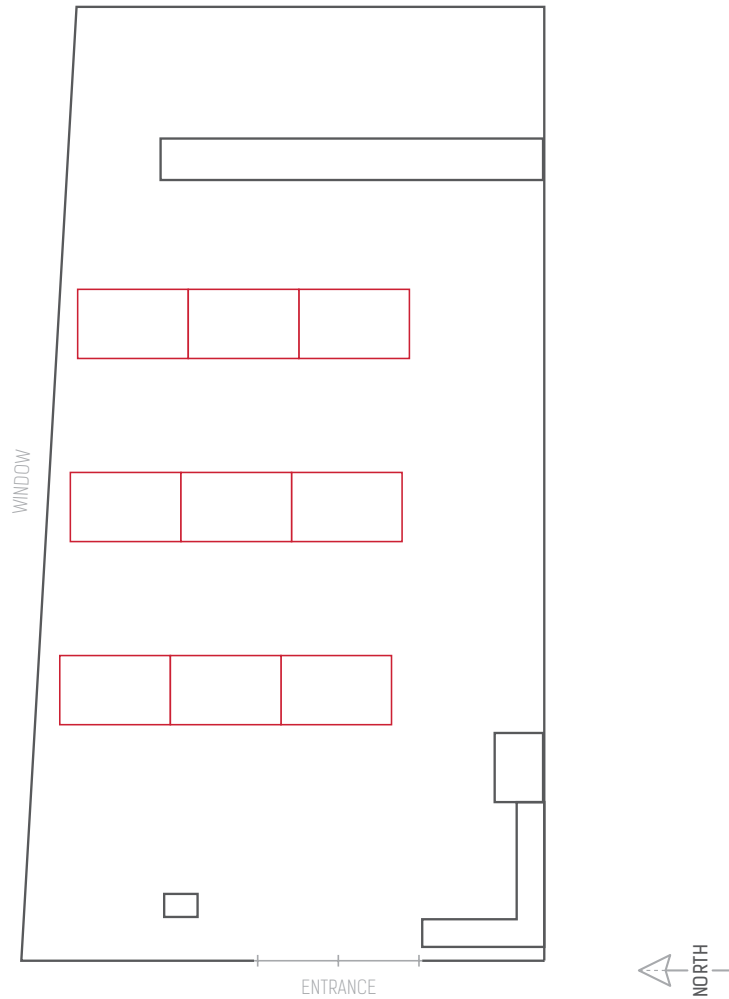
THE BARREL ROOM FLOOR PLAN B
SEATED BOARDROOM STYLE (MAX. CAPACITY 24)



THE BARREL ROOM FLOOR PLAN C
STANDING (MAX. CAPACITY 60)



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










THE SPACE

TAPSHACK COAL HARBOUR

This space is located at 1199 W Cordova Street, five minutes away from our Convention Centre location.

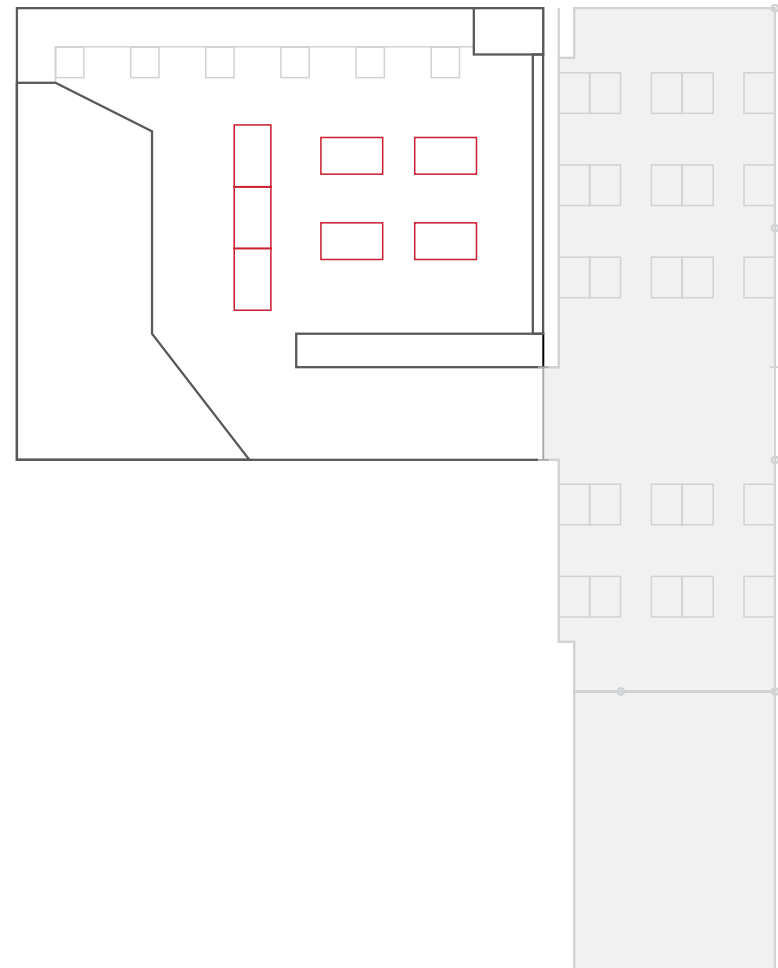
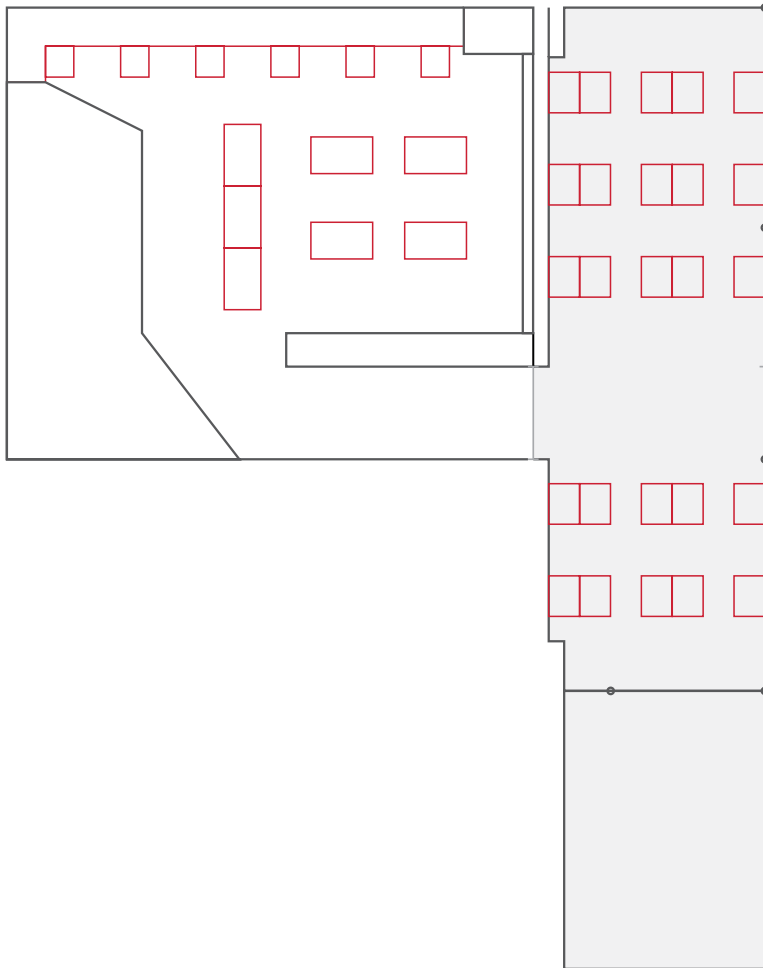
It's the only private waterfront venue of its kind and an ideal spot to host any style of event. Both the indoor and heated outdoor seating areas offer unobstructed views of Stanley Park and the Burrard Inlet. Our team will work with you to customize room layouts and menus so all you'll have to do is send the invite.

CAPACITY			
89 seated	150 standing	Flexible floorplans	
AUDIO/VISUAL			
 HDTV(s)	 Apple Airplay	 Audio	 WiFi
FEATURES			
 Ocean View	 Private Bar	 Pararomic Windows	

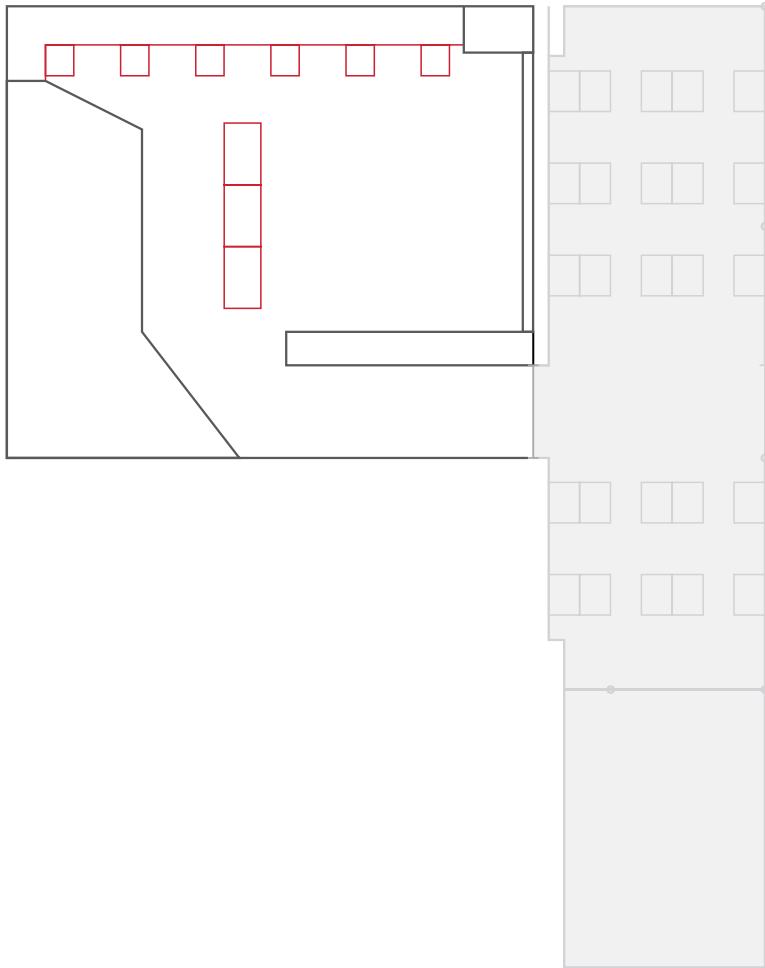


TAPSHACK COAL HARBOUR FLOOR PLAN
REGULAR SEATING

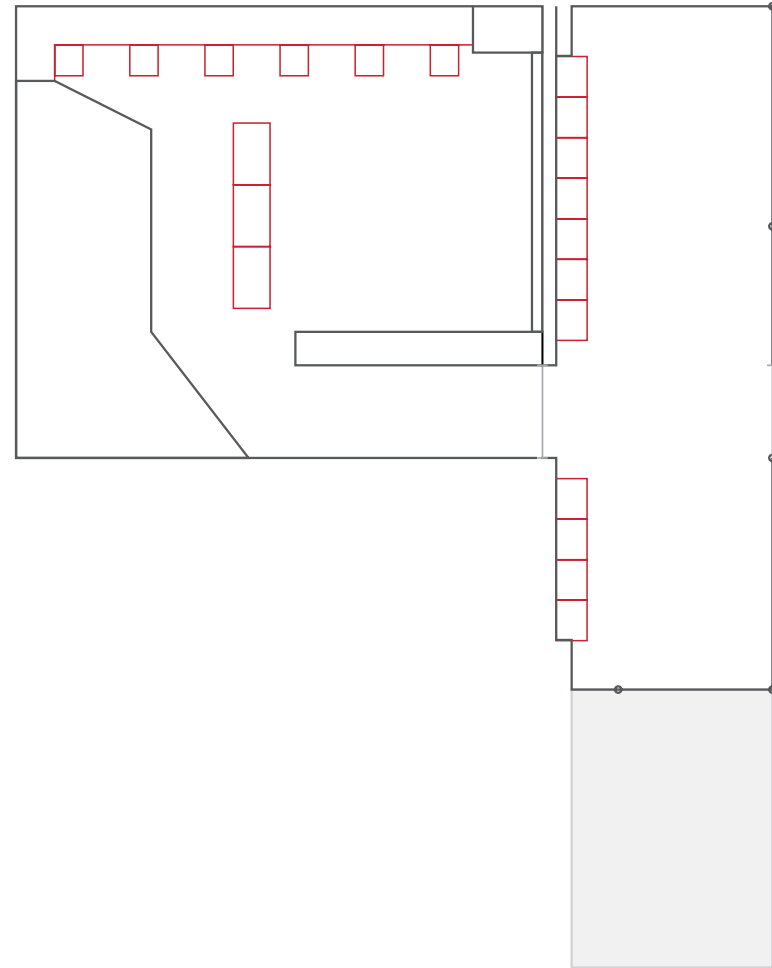
TAPSHACK COAL HARBOUR ROOM FLOOR PLAN A
SEATED INDOOR (MAX. CAPACITY 34)



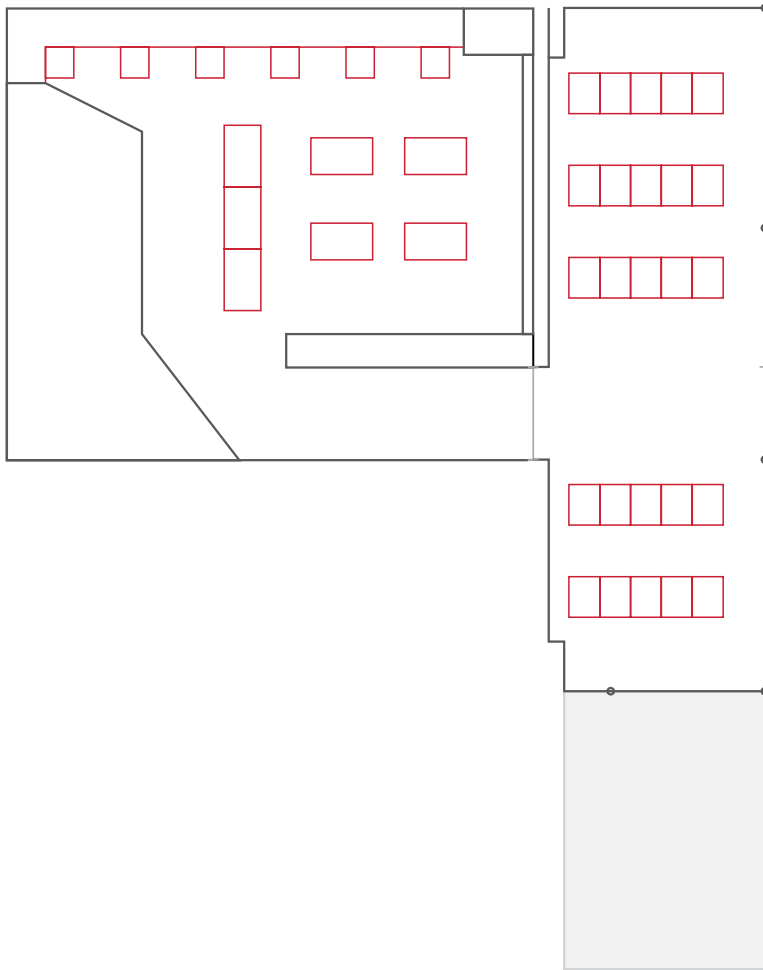
TAPSHACK COAL HARBOUR FLOOR PLAN B
STANDING INDOOR (MAX. CAPACITY 75)



TAPSHACK COAL HARBOUR FLOOR PLAN C
STANDING FULL BUYOUT (MAX. CAPACITY 140)



TAPSHACK COAL HARBOUR FLOOR PLAN D
SEATED FULL BUYOUT (MAX. CAPACITY 89)



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 • not available at TAPshack

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


Vegan Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard 

Vegan Ceviche

avocado, grapefruit, orange, green onion, jalapeno, cilantro, corn tortilla chip 

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 **V**

Hummus & Flatbread **V**

Famous Fried Pickles **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

Vegan Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard **V**

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**

V 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

V 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

V VEGETARIAN

GF GLUTEN-FRIENDLY

ADDITIONAL GLUTEN-FRIENDLY OPTIONS AVAILABLE - ASK FOR DETAILS

