

STANLEY
PARK 
BREWING
RESTAURANT
& BREWPUB

GROUP BOOKING PACKAGE

FOR ANY OCCASION



LET YOUR TASTEBUDS WANDER

At Stanley Park Brewing Restaurant & Brewpub, our world class culinary, beverage and service team features professionals providing exceptional event and catering experiences. Our food sets the tone and our beers take you on a journey.

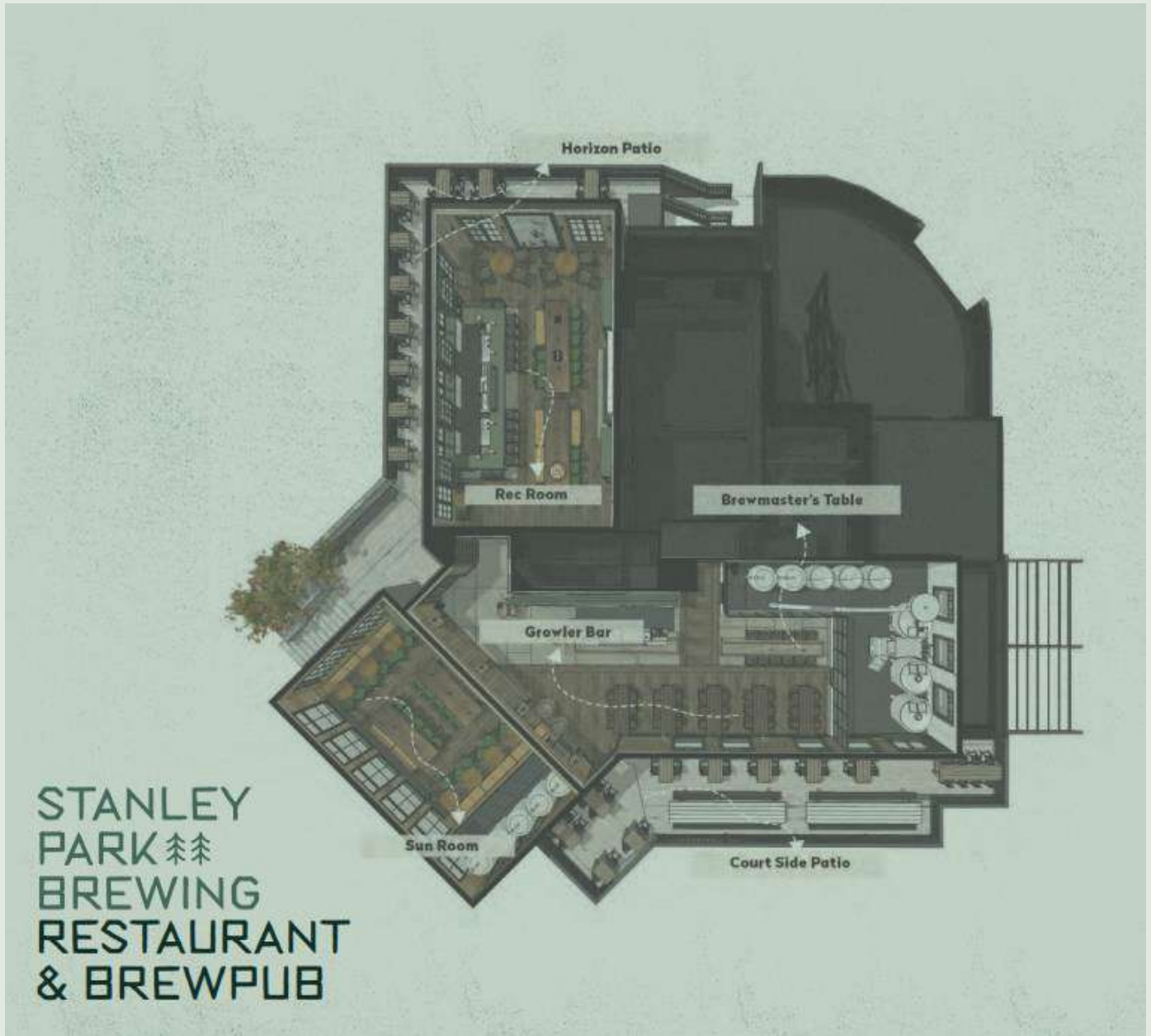
Our spaces are flexible and can be combined or closed off into smaller areas to suit your needs. From anything in the corporate world, to weddings and get-togethers, we have the perfect place in the heart of Stanley Park.

We work closely with our clients and guests to create the perfect menu and we're happy to customize based on personal preferences. We have strong partnerships with our suppliers and our menus are designed to use the most **sustainable, seasonal, and local** products available. We provide new ways to savour fine food and craft beer with a creative vision and flawless execution from planning and closing time.

We really do invite you to Let Your Tastebuds Wander. **THE POSSIBILITIES ARE ENDLESS.**



FLOORPLAN



PRIVATE DINING



REC ROOM

STANDING CAPACITY: 50

SEATED CAPACITY: 24

beautiful gas fireplace, reclaimed wooden long tables, bright windows and a fully serviced private bar

REC ROOM & HORIZON PATIO

CAPACITY: 90

combine the Horizon Patio with the Rec Room for an al fresco park experience including a covered and heated deck facing the West Lawn and Seawall



PRIVATE DINING



COURT SIDE PATIO

STANDING CAPACITY: 80

SEATED CAPACITY: 60

views of the tennis courts and home of the blue herons



SUN ROOM

CAPACITY: 50

offering lofted ceilings, natural light and a brewing theatre



PRIVATE DINING

GROWLER BAR

CAPACITY: 40

featuring a natural revitalized log bar and high top tables



BREWMASTER'S TABLE

SEATED CAPACITY: 10

reclaimed long log table with views of our working micro brewery



CANAPÉS

PRICED PER DOZEN WITH A MINIMUM ORDER OF FOUR DOZEN OF EACH

COLD

CARPRESE SKEWER \$56 V GA

heirloom tomatoes, bocconcini, fresh basil

RED BEET TARTARE \$44 V

brioche crisp, goat cheese snow, herbs

COMPRESSED WATERMELON \$40 V DF

coriander syrup, feta crumble

TUNA POKE \$62 DF

ahi tuna, cilantro, sweet soy, sesame mayo

CRISPY SUSHI CUBE \$54 DF

soy marinated ahi tuna, wasabi, cucumber, cilantro

MELON GAZPACHO \$40 VG

toasted almonds, chili oil

WALNUT POACHED PEAR \$46 V

blue cheese crumb, toasted walnut

HOT

MUSHROOM TOAST \$44 V DF

foraged mushroom, thyme, chives

ARANCHINI \$48 V

mushroom risotto, lemon garlic aioli

MOROCCAN CHICKEN \$52 V DF

skewered, garlic aioli

KOREAN BEEF \$62 DF

skewered, sesame snap pea salad

CRISPY SPRING ROLL \$45 DF

vegetable spring roll, sweet chilli sauce

COCONUT PRAWN \$52 DF

sweet chilli mayo

CHICKEN CROQUETTE \$48 DF

sweet potato, cilantro aioli



GRAZING TABLES

PRICED PER PERSON WITH A MINIMUM ORDER OF TWENTY-FIVE OF EACH

LAND

PARKHOUSE SPREAD \$25

artisan cured meats, local cheese, chef selected antipasti, vegetables, house made dips and spreads, bread, crackers

BREWER'S TABLE \$36

local products from Oyama Sausage Co, Fraser Valley Specialty Poultry, Milner Valley Cheese, Golden Ears Cheese Crafters and Island City Bakery with farm fresh fruits and vegetables, house made dips, spreads, bread and crackers

OCEAN

SALMON \$20

thinly sliced maple candied, chilled smoked salmon, crisp capers, lemon dill cream cheese, cucumber, baguette, crackers

SUSHI \$40

selection of ahi, albacore, organic salmon, Hamachi and scallop sashimi accompanied by chef curated rolls, goma seaweed salad, ponzu, soy, wasabi, unagi and ginger

SWEET

CANDY BAR \$15

assortment of favourite candies



CHEF STATIONS

PRICED PER PERSON WITH A MINIMUM ORDER OF 50 PLUS \$150 CHEF ATTENDANCE FEE PER STATION

STREET TACOS \$20

SELECT TWO OF THE FOLLOWING

PULLED CHICKEN | PULLED PORK | TACO BEEF | CRISPY TOFU | CAJUN COD

fire roasted salsa, chipotle aioli, shredded cheese blend, shredded cabbage, fresh cilantro, house made guacamole, pickled onions, hot sauce, lime wedges, corn tortillas

SLIDERS \$16

SELECT TWO OF THE FOLLOWING

PULLED PORK

honey barbecue sauce, coleslaw, pickles

MASTER CHICKEN

cream seasoned chicken, kewpie mayo, cheddar

CHEESEBURGER

hand pressed patty, burger sauce, tomato, pickle, cheddar

FALAFEL

chickpeas, tomato, cucumber, roasted garlic aioli

POKE \$22

AHI TUNA | POACHED SHRIMP | TOFU

steamed rice, edamame, shredded carrot, cucumber, pickled ginger, scallions, sesame, shoyu, ponzu, spicy aioli



CHEF STATIONS

PRICED PER PERSON WITH A MINIMUM ORDER OF 50 PLUS \$150 CHEF ATTENDANCE FEE PER STATION

MAC & CHEESE \$15

ELBOW MACARONI WITH AMERICAN, IMPERIAL AND AGED CHEDDAR

bacon bits, green onion, panko parmesan crumble, crispy onions, pickled onion, jalapeno, hot sauce, ketchup

POUTINE \$15

SELECT TWO OF THE FOLLOWING

CLASSIC

house made beef gravy, cheese curds, green onion

PULLED PORK

slow braised pork, house made barbecue sauce, cheese curds

BAKED POTATO

applewood smoked bacon, sour cream, cheese curds

VEGETARIAN

vegetarian gravy, cheese curds, green onion

ICE CREAM SUNDAE \$15

VANILLA BEAN ICE CREAM

mini cookies, Oreo crumble, sprinkles, toasted coconut, caramel, chocolate sauce



BARBECUE

PRICED PER PERSON WITH A MINIMUM ORDER FOR FIFTY PEOPLE
ALL BARBECUES INCLUDE BUTTERMILK BISCUITS AND CORNBREAD

\$70 SELECT THREE SIDES AND TWO PROTEINS

SIDES

SWEET POTATO SALAD ^{V GA}

grain mustard vinaigrette, capers, pickled shallot

APPLE CIDER COLESLAW ^V

cabbage, carrot, apple, onion, pickled mustard seed

PASTA SALAD ^{V DF}

feta, grape tomato, cucumber, lemon dressing

CAESAR SALAD ^{DF}

romaine, parmesan crumble, capers, yogurt dressing

ARTISINAL GREENS ^{DF}

candied seeds, apple, grapes, feta

SUMMER CORN SUCCOTASH ^{VG GA}

edamame, peppers, zucchini, tomato, cilantro lime oil

GRILLED STREET CORN ^{GA}

on the cob, chilli crema, cilantro butter, lime

MAC & CHEESE ^V

mixed cheese, parmesan crust

ROSEMARY ROASTED POTATOES ^{VG GA}

olive oil, roasted garlic, sea salt

PROTEIN

BARBECUE RIBS ^{V GA}

pork back ribs, house made barbecue sauce

BARBECUE CHICKEN ^V

honey barbecue free range chicken breast

GRILLED SALMON ^{V DF}

lemon, black pepper, cucumber mango salsa

STEAK ^{DF}

Canadian AAA sirloin, medium rare, chimichurri

MAUI RIBS ^{DF}

pineapple and soy beef spare ribs, sesame, scallions



BUFFET

PRICED PER PERSON, ALL BUFFETS INCLUDE WARM DINNER ROLLS

\$95 "THE ELITE"

SALAD

ROASTED BEET & KALE goat cheese, poached pear, sherry vinaigrette

ARTISANAL GREENS candied seeds, apple, grapes, feta

POTATO Yukon potatoes, green onion, celery, pancetta, grained mustard dressing

ENTRÉE

HUNTER CHICKEN braised chicken thigh, tarragon, sun dried tomato, mushroom demi

LEMON & DILL SALMON chardonnay cream, cracked black pepper

ROASTED ANGUS STRIP LOIN caraway rubbed, horseradish, red wine jus, hot mustards

BAKED PASTA rigatoni, tomato sauce, olives, capers, roasted red pepper

SIDE

ROASTED VEGETABLES carrot, parsnip, squash, maple syrup, Dijon mustard

FINGERLING POTATOES roasted, olive oil, rosemary, garlic, sea salt

CAULIFLOWER GRATIN cream, nutmeg, three cheese blend

COCONUT JASMINE RICE coconut, parsley

DESSERT

MINI TARTS

CHEESECAKE BITES



BUFFET

PRICED PER PERSON, ALL BUFFETS INCLUDE WARM DINNER ROLLS

\$72 "THE ESSENTIAL"

SALAD

ARTISANAL GREENS candied seeds, apple, grapes, feta

CAESAR romaine, parmesan crumble, capers, yogurt dressing

ENTRÉE

CHICKEN FRICASSE braised chicken thigh, roasted corn, chorizo, crispy sage

BEEF BOURGUIGNON slow cooked beef, red wine demi, roasted onion

BAKED PASTA rigatoni, tomato sauce, olives, capers, roasted red pepper

SIDE

ROASTED VEGETABLES carrot, parsnip, squash, maple syrup, Dijon mustard

FINGERLING POTATOES roasted, olive oil, rosemary, garlic, sea salt

WILD RICE PILAF wild and jasmine rice, foraged mushrooms

DESSERT

MINI TARTS

CHEESECAKE BITES



PLATED MENU

PRICED PER PERSON: ENTRÉE PRICE INCLUDES STARTER AND DESSERT
SELECT TWO STARTERS, THREE ENTRÉE, TWO DESSERTS

STARTER

COMPRESSED TOMATO SALAD ^{VG}

basil, grilled focaccia, feta, olive oil, crystalized balsamic

MEDITERRANEAN SALAD ^{V GA DF}

grilled local squash, fennel, olives, arugula, sherry vinaigrette

MODERN WALDORF SALAD ^{V GA}

pickled celery, walnut puree, apple, roasted grapes, lemon infused endive

COCONUT CORN CHOWDER ^{VG DF}

cilantro coconut cream, crispy jalapeno

ROASTED SQUASH SOUP ^{V GA DF}

lemongrass, coconut, ginger

DESSERT

APPLE GALETTE

open face apple pie, vanilla ice cream

CHOCOLATE POT AU CRÈME

orange marmalade, almond cookie

DECONSTRUCTED LEMON TART

graham crunch, lemon curd, toasted marshmallow meringue



PLATED MENU

PRICED PER PERSON: ENTRÉE PRICE INCLUDES STARTER AND DESSERT
SELECT TWO STARTERS, THREE ENTRÉE, TWO DESSERTS

ENTRÉE

SEARED FREE RANGE CHICKEN BREAST \$61 GA

whipped Yukon potato, caramelized roots, confit sweet onion, caramel jus

HERB CRUSTED CHICKEN \$68

potato pave, grilled asparagus, braised radish, chicken jus

LINGCOD \$72 GA DF

warm fingerling potato salad, sauce vierge, blistered tomato, microgreens

HERB CRUSTED WILD SALMON \$73

wilted garlic spinach, crispy rice cake, lemon cream

ROASTED SABLE FISH \$87 DF

sweet miso, eggplant puree, king oyster mushroom, sweet soy reduction

BEEF TENDERLOIN \$89

celeriac puree, roasted baby root vegetables, red wine jus

BRAISED SHORT RIB \$79

barley risotto, roasted carrots, carrot puree, burnt onion jus

PARMESAN RISOTTO \$69 V

roasted foraged mushrooms, ricotta, olive oil

THAI TOFU BOWL \$64 VG

green Thai curry, eggplant, zucchini, bok choy, crispy tofu, jasmine rice

