



# VESPER

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L O U N G E

Events Capabilities | Functions & Lounge Menu

For more information, contact [info@vesperlounge.ca](mailto:info@vesperlounge.ca) or (604) 632-4942

## VESPER EVENTS CAPABILITIES

### EXPERIENCES

- Professional receptions & Christmas parties
- Corporate lunches, investor presentations, happy-hour
- Sports streaming & live music events
- Birthday celebration packages

### BESPOKE EVENTS SERVICES

- Full or partial buyouts for 25-300 guests Monday-Sunday until 3am
- A la carte lounge menu, functions menu and serving stations
- Personalized décor, media & lighting service available
- Personalized chauffeur service available

### Lounge & Event Space



5,000sft Event Space  
Food, Bar, Cocktail & VIP Table Service  
20 VIP Tables / 120 Seats  
2 x LED Screens  
6 x Mounted TVs  
DJ & Sound System  
Ambient & Strobe Lighting  
Private Room / Area

### Dining Room & Supper Club



3,000sft Event Space  
Dining, Bar & Cocktail Service  
25 Tables / 100 Seats  
4 x Mounted TVs  
DJ & Sound System  
Flower Walls  
Ambient Lighting  
Private Room / Area

### Private Rooms



Capacity for 25-50 Guests  
Food, Bar, Cocktail & VIP Table Service  
1x LED Screen  
2x Mounted TVs  
2x Feature Walls  
Dedicated Server & Bar  
Dedicated Security  
Stanchioned Off Entrance



## FUNCTIONS MENU | CANAPES & SHARE PLATES

<b>Gourmet Sliders</b> - choice of chicken or beef with lettuce, tomato and cheese (12 pcs)	60
<b>Mozzarella Arancini</b> - arancini-panko crusted risotto blended with parmesan and stuffed with mozzarella (12 pcs)	50
<b>Flatbread</b> - choice of soppressata / margherita / prosciutto (per serving)	25
<b>Truffle Fries</b> - individual portions with truffle and grana padano served in cones (per serving) (V, NF)	15
<b>Mini Poutine</b> - mini poutine portions with gravy and cheese curds, option to add chicken: +\$20 (12 pcs) (NF)	48
<b>Spring Rolls</b> - spring rolls filled with veggie or pork, plum sauce (12 pcs) (V, DF, NF)	55
<b>Korean Fried Chicken Bites</b> - Korean style crispy chicken glazed with sweet sambal and green onion (12pcs)	55
<b>Siu Mai Dumplings</b> - minced vegetable, shrimp and pork filling wrapped in wonton wrapper (12pcs)	60
<b>Chinois Prawns</b> - crispy fried prawns tossed in a chipotle mayo dressing (12pcs)	65
<b>Oyster Platter</b> - freshly shucked oysters with mignonette, cocktail sauce and tabasco sauce (12pcs) (GF, DF, NF)	40
<b>Oyster Platter with Caviar</b> - freshly shucked oysters with mignonette, cocktail sauce and tabasco sauce topped with caviar (12pcs) (GF, DF, NF)	60
<b>Peppercorn Steak Crostini</b> - tenderloin on top of horseradish and topped with garlic aioli and chimichurri (12pcs)	70
<b>Lamb Lollipops</b> - pan seared lamb lollipops with rosemary, garlic and dijon (12pcs)	70
<b>Miso Glazed Lingcod Bites</b> - steamed lingcod glazed with miso and kohlrabi garnish (12pcs) (GF)	65
<b>Tuna Crudo Endives</b> - pepper crusted ahi tuna steaks (12pcs) (GF)	65
<b>Roasted Beet Bruschetta</b> - pickled roasted beets, pico de gallo and toasted pine nuts with sumac whipped goat cheese (12pcs) (V)	50
<b>Charcuterie Platter</b> - selection of local meats & cheeses (per platter)	40
<b>Desert Platter</b> - selection of seasonal desert features (per platter)	60

GF = Gluten Free, DF = Dairy Free, NF = Nut Free, V = Vegan

## FUNCTIONS MENU | SERVING STATIONS

\$100.00 per chef per hour, minimum 2 hours, and 1 chef per 50 guests

### A. Pasta Station

*selection of gnocchi, fusilli & penne pasta*

*selection of quattro formaggi, chorizo, chicken, shrimp, sundried tomato & mushrooms*

*selection of roma tomato, creamy bechamel & Italian meat sauces*

**500** serves 50 guests (V, NF)

### B. Taco Station

*selection of adobo chicken, carne asada beef, carnitas pork & seasonal vegetables served with cheeses, lime, salsa, guacamole & and sour cream*

**500** serves 50 guests (V, NF)

### C. Salmon Station

*fresh and tender salmon fillet coated in miso sauce served with seasonal vegetables*

**550** serves 50 guests

### D. Carved Turkey Station

*slow roasted marinated turkey breast served with fresh herb brown gravy & cranberry sauce*

**550** serves 50 guests

### E. Carved Beef Station

*slow roasted baron of beef with multigrain rolls, horseradish & grainy dijon mustard*

**600** serves 50 guests

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## A LA CARTE LOUNGE MENU

### Share Plates & Starters

<b>Truffle Fries</b> (GF) <i>shaved truffle, grana padano</i>	12
<b>Poutine</b> <i>fries, gravy, cheese curds</i> add chicken - 6	14
<b>Chicken Wings</b> <i>buffalo hot sauce / lemon pepper / salt &amp; pepper</i>	18
<b>Nachos</b> <i>guacamole, salsa &amp; sour cream</i> add chicken or beef – 6	19
<b>Korean Fried Chicken Bites</b> <i>crispy chicken, sweet sambal glaze, green onion</i>	22
<b>Pan-Seared Gyoza</b> <i>chilli oil, ginger scallion oil</i>	16
<b>Spring Rolls</b> (V, DF, NF) <i>veggie or pork, plum sauce</i>	16
<b>Lemon Pepper Calamari</b> <i>chipotle tzatziki, jalapeno, red onion</i>	20
<b>Chinois Prawns</b> <i>crispy fried prawns tossed in seasoning with chipotle mayo</i>	20

<b>Leafy Green Salad</b> (V, GF, NF) <i>reds, greens, blues, feta, dressing</i> add chicken – 6	16
<b>Oysters</b> (6/12 pcs) (GF, NF, DF) <i>cocktail sauce, mignonette, tabasco</i>	21/40
<b>Caviar &amp; Oysters</b> (6pcs) (GF, NF, DF) <i>cocktail sauce, mignonette, tabasco</i>	25
<b>Charcuterie Board</b> <i>assortment of meats &amp; cheeses</i>	32
<b>Appetizer Platter</b> <i>chinois prawns, gyoza and spring rolls for 2-4 persons</i>	52
<b>Steak Platter</b> <i>tenderloin, striploin, puree, seasonal vegetables, truffle fries, for 2-4 persons</i>	82
<b>Desert Feature</b> <i>feature of the day</i>	12
<b>Desert Platter</b> <i>Assortment of deserts for 2-4 persons</i>	35

### Lounge Entrees

<b>Flatbread</b> <i>soppressata / margherita / prosciutto</i>	20
<b>Cajun Chicken Sandwich</b> <i>chicken thigh, coleslaw, siracha mayo, sambal with fries</i>	24
<b>BC Wagyu Beef Sliders</b> <i>wagyu paddy with lettuce, tomato, onion, pickle, fries</i> (add bacon – 4)	26
<b>Baja Fish Tacos</b> <i>beer-battered cod, cabbage slaw, spicy chipotle sauce</i>	24
<b>Creamy Prawn Linguini</b> <i>cajun prawns, creamy jalapeño sauce, green peas, gem tomatoes</i>	26
<b>Chicken or Salmon Rice Bowl</b> <i>chicken / salmon, sweet sesame soy mayo, seasonal vegetables</i>	25
<b>Steak Frites</b> <i>tenderloin, truffle butter, asparagus, cauliflower puree</i>	35
<b>NY Striploin (11oz)</b> <i>BC striploin, potato puree, seasonal vegetables</i>	56

For group reservations above 20+ guests, please contact us to learn about our set menus

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