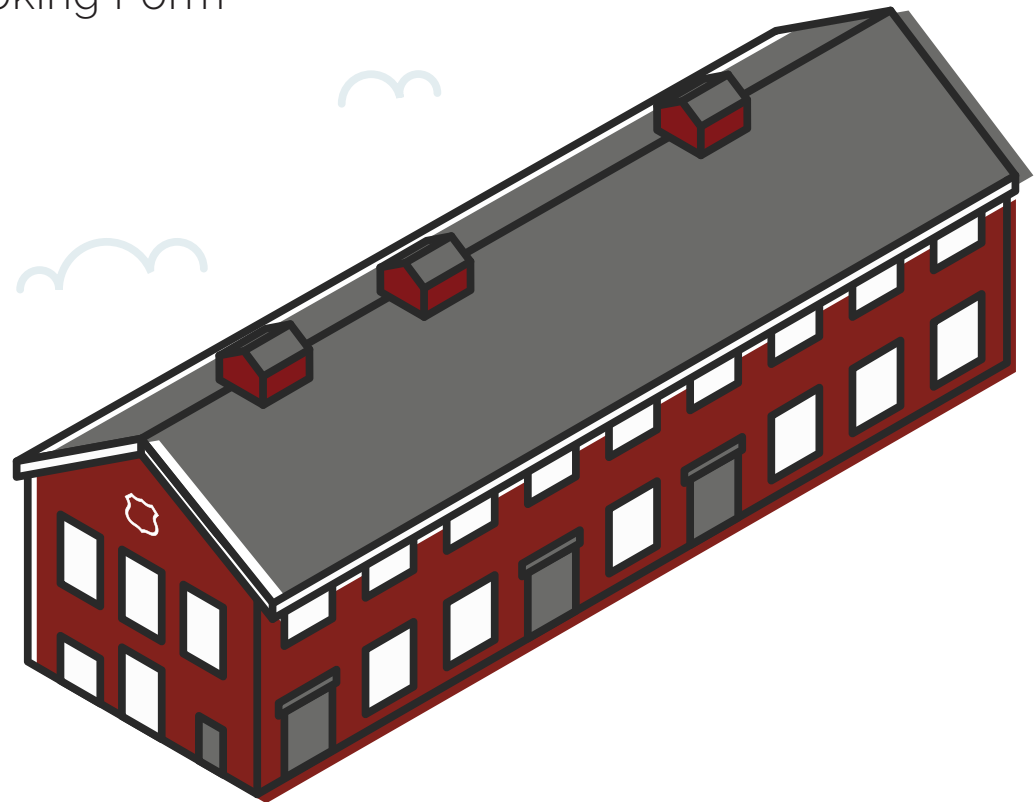


## HOST YOUR NEXT EVENT WITH US!

Scan here to complete our Booking Form



## EVENT PACKAGE

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## THE SPACE

# DRINKLAB

**BREWHALL is a craft brewery and beerhall conveniently located in Vancouver's Olympic Village and Brewery Creek District.**

Private and semi-private dining options are available in our upstairs mezzanine - called the DRINKLAB - for groups up to 120 guests\*. The room features a private full-service bar with craft beer, wine on tap, and over 50 hand-selected whiskies. Booths and high-top tables provide a versatile space for any type of event whether it be seated or cocktail-style.

Our team will work with you to customize room layouts and menus so that all you'll have to do is send the invite. We look forward to hosting your group!

\*Full beerhall buyouts are available for groups up to 350 guests

### FEATURES



A/V capabilities



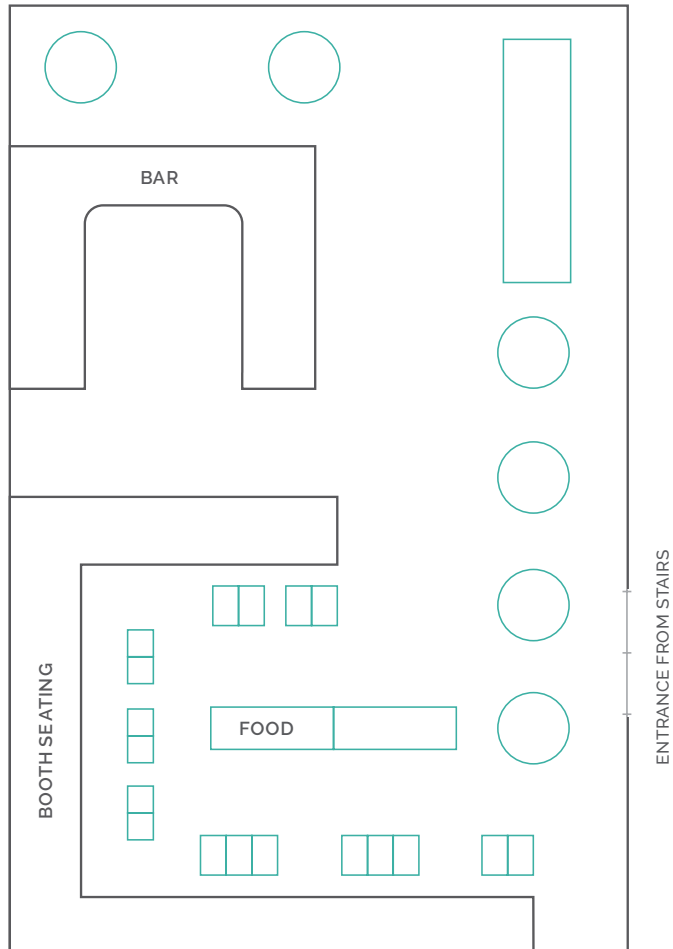
Wi-fi



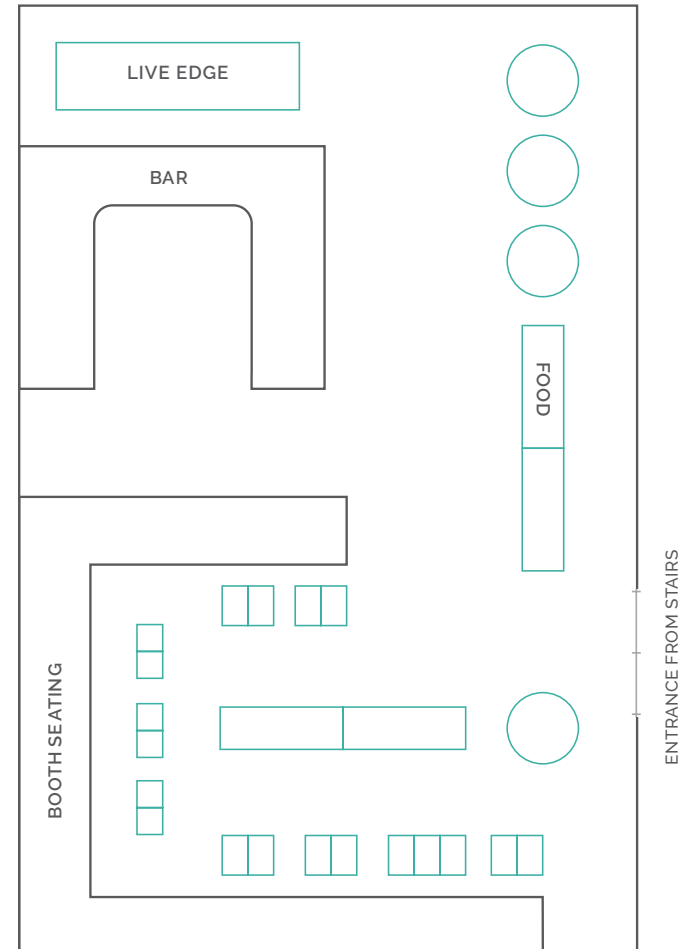
Private Bar



## THE DRINKLAB FLOOR PLAN A REGULAR SEATING

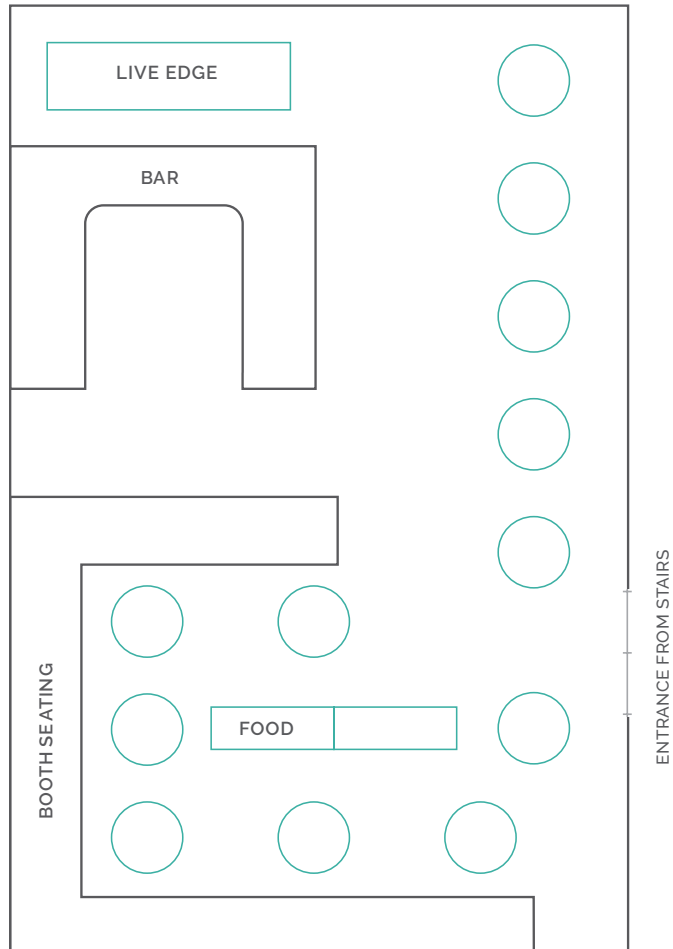


## THE DRINKLAB FLOOR PLAN B UP TO 75 SEATED



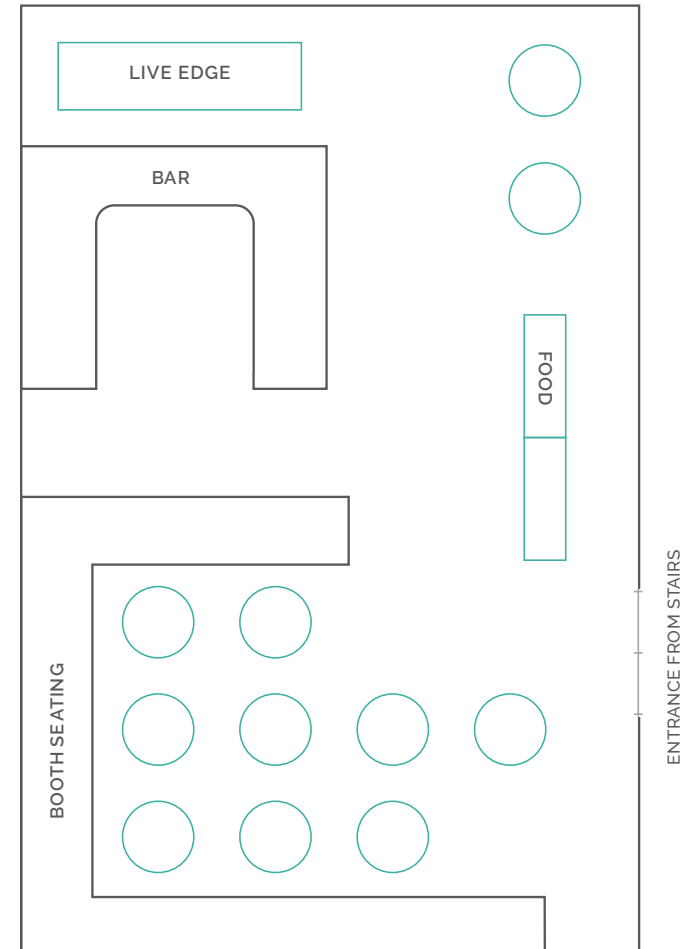
### THE DRINKLAB FLOOR PLAN C

STAND UP + MINGLE (UP TO 120)



### THE DRINKLAB FLOOR PLAN D

STAND UP + MINGLE (UP TO 120)





## EVENT MENUS

# CANAPÉ MENU

## CANAPÉS

### tuna tostadas

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

### crispy quesadilla ①

flour tortilla, crispy cheese skirt, white cheddar, mozzarella, avocado, jalapeño mayo

### korean chicken bites

crispy fried chicken, korean hot sauce, green onion, cilantro, parm ranch

### perogies

bite-sized potato + cheddar perogies, green onion, bacon bits, dill, parm ranch

### fried chicken sliders

brioche bun, crispy fried chicken, burger mayo, pickle slice, hot honey

### beef barbacoa sliders

braised beef barbacoa, pickled onion, brioche bun, jalapeño mayo, feta

### cheeseburger sliders

certified angus beef® patty, burger mayo, american cheese, iceberg, pickle slice, brioche bun

### mac + cheese bombs ①

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

### jalapeño poppers ①

crispy jalapeño stuffed with cream cheese, parm ranch

### pork belly bao buns

miso sriracha pork belly, spicy mayo, pickled daikon & carrot, sunomuno cucumber, crispy onions & garlic, cilantro

### chickpea fritters ①GF

chickpea mushroom fritters, chipotle mayo, pickled onion, dill

### wild mushroom quiche ①

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

### classic marg pizza ①

parm, fresh mozzarella, tomato sauce, basil

### the full moutie pizza

bacon, dry-cured pepperoni, local wild mushrooms, fresh mozzarella, tomato sauce, topped with garlic sauce

### every day i'm trufflin' pizza ①

truffle local wild mushrooms, caramelized onions, smoked mozzarella, roasted garlic cream, parsley, lemon

### my little 'roni pizza

dry-cured pepperoni, fresh mozzarella, hot honey, tomato sauce

### the italian job pizza

hot fennel italian sausage, dry-cured pepperoni, garlic cream, fresh basil, fresh mozzarella, calabrian chili crunch

choose 5 canapés | \$35 per person

choose 7 canapés | \$42<sup>1/2</sup> per person

## BOARDS

### veggies + dip | \$150 ①

assorted veggies, parm ranch, green goddess dip

### tuna poke platter | \$175

ahi tuna sesame citrus marinade, cucumber, avocado, sesame, crispy wontons, seaweed salad, pickled cabbage, crispy onions

### charcuterie + cheese | \$200

assorted meats + cheeses, beer mustard, preserves, flatbread, crackers

### giant nachos | \$200

house-fried tortilla chips, cheddar + mozzarella blend, corn + black bean salsa, pickled jalapeños, feta, cilantro, topped with sour cream with sides of queso, guacamole + valentina  
+ add chicken tinga or taco beef | \$40

### fried chicken | \$200

crispy fried boneless thighs, hot honey, pickles, parm mayo  
available spicy, original or half n' half

Available with Canapé & Family Style Menus  
Each board feeds approximately 15 guests

GF GLUTEN FRIENDLY

V VEGETARIAN



## 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 + BOWLS

Choose 2 items

### **mediterranean gem salad** (V) (GF)

avocado, cherry tomatoes, cucumber, quinoa, little gem lettuce, feta, fresh dill, lemon tahini dressing, pumpkin seed dukkah

### **the dirty caesar**

roasted garlic caesar dressing, romaine, fried pepperoni chips, parm, calabrian chili crunch, parm breadcrumbs, crispy capers, parsley, lemon

### **healthy harvest bowl** (V) (GF)

roasted beets carrots + broccoli, brown rice, marinated kale, pickled cabbage, curried cashews + pumpkin seeds, harvest bowl dressing, pea shoots

## DESSERTS

Choose 2 items

### **brownie** (V) (GF)

caramel sauce, candied pecans

### **lil' donuts** (V)

carnival-style mini donuts, cinnamon sugar, salted caramel

### **cookies n' cream cheesecake** (V)

new york style cheesecake, cookie crumble

## STARTERS

Choose 3 items

### **fried pickle chips** (V) (GF)

dill pickle seasoning, burger mayo

### **mac + cheese bombs** (V)

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

### **tuna tostadas**

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

### **fried chicken**

crispy southern fried chicken, hot honey, pickles

### **popcorn chicken**

fried chicken, pickles, *choice of hot honey, honey mustard, parm ranch or bbq sauce*

### **crispy brussels sprouts** (V)

miso sriracha honey, mint, cilantro, crispy onions + garlic

## MAINS

Choose 2 items

served with seasonally rotating vegetables

### **roasted salmon** (GF)

maple dijon glaze, brown rice, herb + arugula salad

### **braised short rib** | +5/person (GF)

slow-braised short rib, garlic mash, jus

### **bone-in ribeye** | +8/person (GF)

roasted beef ribeye, served medium rare, garlic mash

### **mushroom mac + cheese** (V)

creamy white cheddar bechamel, parm breadcrumbs, truffled wild mushrooms

### **bacon mac + cheese**

creamy white cheddar bechamel, parm breadcrumbs, crispy bacon, topped with smoked mozzarella

### **roasted cauliflower** (V) (GF)

hummus, quinoa tabouleh, tahini vinaigrette, candied pecans, parsley, mint (vegan)

(GF) GLUTEN FRIENDLY

(V) VEGETARIAN

