



# VESPER

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L O U N G E

Events Capabilities | Functions & Lounge Menu

For booking inquiries, please 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>Truffle Fries</b> – truffle and grana padano served in cones (per serving) (V, NF)	14
<b>Poutine</b> - poutine with gravy and cheese curds served in cones (per serving) (NF)	16
<b>Flatbread</b> - choice of soppressata / margherita / prosciutto (per serving)	25
<b>Korean Fried Chicken Bites</b> - Korean style crispy chicken glazed with sweet sambal and green onion (per serving)	27
<b>Pan-Seared Gyoza</b> - shrimp, chili oil, soya truffle & sesame seeds (per serving)	30
<b>Gourmet Sliders</b> - choice of chicken or beef with lettuce, tomato and cheese (12 pcs)	70
<b>Mozzarella Arancini</b> - arancini-panko crusted risotto blended with parmesan and stuffed with mozzarella (12 pcs)	60
<b>Spring Rolls</b> - spring rolls filled with veggie or pork, plum sauce (12 pcs) (V, DF, NF)	60
<b>Siu Mai Dumplings</b> - minced vegetable, shrimp and pork filling wrapped in wonton wrapper (12pcs)	70
<b>Chinois Prawns</b> - crispy fried prawns tossed in a chipotle mayo dressing (12pcs)	70
<b>Peppercorn Steak Crostini</b> - tenderloin on top of horseradish and topped with garlic aioli and chimichurri (12pcs)	75
<b>Lamb Lollipops</b> - pan seared lamb lollipops with rosemary, garlic and dijon (12pcs)	95
<b>Miso Glazed Lingcod Bites</b> - steamed lingcod glazed with miso and kohlrabi garnish (12pcs) (GF)	70
<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)	60
<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>Charcuterie Platter</b> - selection of local meats & cheeses (small / large platter)	40/60
<b>Desert Platter</b> - selection of seasonal desert features Crème Brûlée, Chocolate Muse, Tiramisu (small / platter)	60/80

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

**650** serves 30 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

**600** serves 30 guests (V, NF)

### C. Salmon Station

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

**650** serves 30 guests

### D. Carved Turkey Station

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

**650** serves 30 guests

### E. Carved Beef Station

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

**700** serves 30 guests

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