

VVT

TAPAS LOUNGE

PRIVATE DINING PACKAGE



ABOUT US

VV Tapas Lounge opened in September 2019 and is a gathering place for Vancouverites who share a passion for artfully prepared small plates, locally and internationally sourced wines, craft beers, and cocktails.

Situated in Strathcona Village, a colourful and brand-new work-live development within walking distance of Commercial Drive, Chinatown, and Downtown.

At VV you can expect a relaxed yet refined ambiance, friendly and knowledgeable staff with tasty fare ranging from in-house Pickled Fruits and Vegetables, creatively seasoned popcorn, to delicious charcuterie selections including a range of hand-selected artisan



Featuring

- Customizable menus, vegan and gluten-free options available
- Guided wine selection, signature cocktails
- Two outdoor patios (courtyard can be tented)
- Flexible floor plans
- Notable decor
- Free parking
- Valet service available at an additional cost
- Live music available upon request

Maximum Capacity

- Seated: 45 people
- Standing Cocktail Reception: 70 people

Minimum Spend

(Full Restaurant Buy-out)

- Sunday to Tuesday: \$4000
- Wednesday and Thursday: \$5000
- Friday and Saturday: \$6000
(Plus \$500 room rental fee, tax and 20% gratuity)



FOOD & BAR

VV is the perfect venue for rehearsal dinners, wedding receptions, birthdays, corporate events, or any special occasion.

- customized food & drink menus to fit your needs and budget
- locally-sourced ingredients
- vegan and gluten-free options
- guided wine and beverage selection
- signature cocktails tailored to your event

Chef Zach Poole has artistic culinary skills and has worked across Canada and Europe in well respected establishments including Michelin-starred Au Fil du Temps in Provence, France and Toronto's Canoe.

Sommelier Chase MacLeod brings an inviting, unpretentious approach to wine, and will assist with all your party's beverage needs.



SAMPLE MENUS FOR PRIVATE DINING

CANAPÉS

(max 70 people)

\$3.50 per piece

Endive Salad

Seasonal Produce,
Champagne Vinaigrette

Mushroom Tart

Spinach and Feta
Crema, Cherry Tomato

Earl Grey Panna

Cotta – Shortbread,
Berries

\$4.50 per piece

Ceviche

Steelhead Trout,
Lingcod, Bell Pepper,
Lime

Chicken Skewer

Chimichurri Marinade

Pork Rilette

Blini, Granny Smith
Apple Relish, House
Dijon

\$5.50 per piece

Dungeness Crab

Salad Charcoal
Cracker, Radish, Tobiko

Prawn Skewer

Garlic Harissa
Marinade

Prosciutto Salad

Roll Arugula, Fig,
Parmesan, Olive Oil

FAMILY-STYLE

(max 45 people)

First Course

Charcuterie Platter

meat, cheese, pickles, mole
pecans, marinated olives

Warm Cauliflower Dip

cashews, olive tapenade,
sourdough

Beet Panzanella Salad

greens, cucumber, feta,
croutons, beets, parsnip
chips

Second Course

Porchetta

slow-cooked pork loin,
herbs and spices

Smoked Sablefish

Risotto

Porcini stock, marinated
oyster mushrooms, black
garlic miso paste

Hasselback Potatoes

horseradish crème fraîche,
parmesan crumb

FIVE-COURSE

(Plated, max 24 people)

First Course

Parsnip Ginger Soup

Second Course

Organic Salad

plum, cherry tomato,
cucumber, mizuna, roasted
garlic champagne vinaigrette

Third Course

Venison Tartare

Fourth Course

Rack of Lamb

chimichurri, romesco purée,
heirloom rainbow carrots

Fifth Course

Tiramisu

All menus are fully customizable, with
vegetarian, vegan and gluten-free options
available upon request.

Please email us at INFO@VVTAPASLOUNGE.COM for any additional information.