





BOOKING AN EVENT ON THE UPPER DECK

PRIVATE DINING | BUSINESS MEETINGS | SPECIAL OCCASIONS | CORPORATE EVENTS

Thank you for considering PIER 7 for your event! Enjoy our breathtaking view of downtown's skyline from North Vancouver's waterfront - the ideal setting for any occasion.

OUR FACILITY

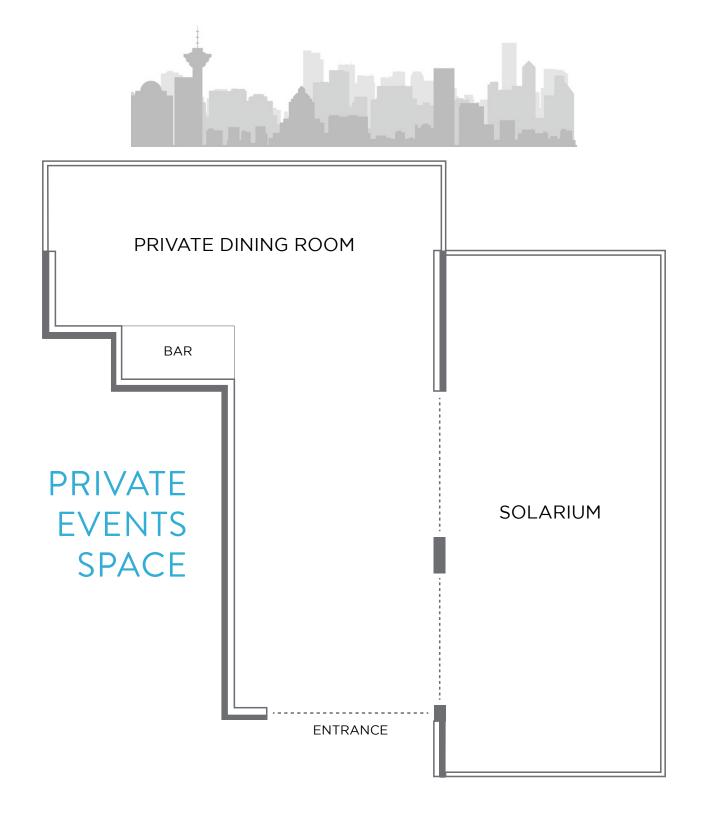
- o Second floor Private Dining Room with a beautiful view of Downtown Vancouver
- o Covered and heated Solarium
- o Hosts up to 40 people seated or 50 people standing
- o 1,000 sq foot patio (seasonally available)

CONTACT US

o EMAIL: events@pierseven.ca

o PHONE: 604.929.7437













\$55 PLATED DINNER

PRICED PER PERSON

» STARTERS CHOOSE ONE

CAESAR SALAD

crisp romaine, creamy caesar dressing, parmesan cheese, toasted croutons

SEASONAL SOUP

seasonal accompaniments

» ENTRÉES CHOOSE ONE

60Z ANGUS BEEF SIRLOIN

yukon mash, seasonal vegetables, red wine demi glaze

LOCAL SALMON

roasted potatoes, seasonal vegetables, citrus beurre blanc

BLACKENED CHICKEN

rossdown farms organic chicken, yukon mash, seasonal vegetables, garlic compound butter [Vegetarian option available upon request]

» DESSERTS CHOOSE ONE

NEW YORK STYLE CHEESECAKE

seasonal compote, whipped cream

TIRAMISÙ

espresso-soaked pastry, dark chocolate, mascarpone







\$75 PLATED DINNER

PRICED PER PERSON

» STARTERS CHOOSE ONE

CAESAR SALAD

crisp romaine, creamy caesar dressing, parmesan cheese, toasted croutons

PRAWN COCKTAIL

poached tiger prawns, cocktail sauce [GF]

SEASONAL SOUP

seasonal accompaniments

» ENTRÉES CHOOSE ONE

60Z FILET MIGNON

yukon mash, seasonal vegetables, red wine demi glaze

CANADIAN SABLEFISH

roasted potatoes, tiger prawns, seasonal vegetables, citrus beurre blanc

ROSSDOWN FARMS GRILLED ORGANIC CHICKEN

24 hour brined local chicken, misty mountain mushrooms, red wine demi-glace, yukon mash, seasonal vegetables [Vegetarian option available upon request]

» DESSERTS CHOOSE ONE

NEW YORK STYLE CHEESECAKE

seasonal compote, whipped cream

TIRAMISÙ

espresso-soaked pastry, dark chocolate, mascarpone









\$100 PLATED DINNER

PRICED PER PERSON

» STARTERS CHOOSE ONE

CAESAR SALAD

crisp romaine, creamy caesar dressing, parmesan cheese, toasted croutons

PRAWN COCKTAIL

poached tiger prawns, cocktail sauce [GF]

SEASONAL SOUP

seasonal accompaniments

» ENTRÉES CHOOSE ONE

120Z CERTIFIED ANGUS BEEF STRIPLOIN

yukon mash, seasonal vegetables, red wine demi glaze

CANADIAN SABLEFISH & PRAWNS

roasted potatoes, tiger prawns, seasonal vegetables, truffle beurre blanc

MUSHROOM CHICKEN & TRUFFLE RISOTTO

rossdown farms organic chicken, seasonal vegetables, misty mountain mushrooms, red wine jus [Vegetarian option available upon request]

» DESSERTS CHOOSE ONE

NEW YORK STYLE CHEESECAKE

seasonal compote, whipped cream

TIRAMISÙ

espresso-soaked pastry, dark chocolate, mascarpone



CANAPÉS

PRICED PER DOZEN

» COLD

CAPRESE SKEWERS, \$36

bocconcini, basil, virgin olive oil, balsamic drizzle [V]

AHI TUNA POKE SPOONS, \$36

sesame ginger vinaigrette, mango, cucumber

SMOKED SALMON, \$36

belini, dill yogurt

SCALLOP CRUDO SPOONS, \$36

pickled shallot, citrus vinaigrette

AVOCADO BRUSCHETTA, \$36

crostini, avocado, brazilian vinaigrette, parmesan [V]

» HOT

PRAWN GYOZA, \$36

crispy fried, spiced aioli, ponzo

VEGETABLE SPRING ROLLS, \$36

sweet chili [V]

ANGUS BEEF MINI MEATBALLS, \$36

house pomodoro, parmesan, basil

HOT HONEY CHICKEN, \$45

sweet & spicy glaze, crispy chicken

PRAWN SKEWERS, \$75

garlic butter, cracked black pepper, fresh lemon

MIN. FOUR (4) DOZEN HORS D'OEUVRES REQUIRED PER ORDER.

PLATTERS

» SUSHI

ASSORTED SUSHI PRESENTATION, \$500

120 PIECES

chef's selection of deluxe rolls, nigiri & sashimi, wasabi, pickled ginger, soy dipping

» MEAT & CHEESE

CHARCUTERIE BOARD, \$225

SERVES 20 PEOPLE

local air dried, smoked & cured meats, olives, pickles, preserves

ARTISAN CHEESE PRESENTATION, \$250

SERVES 20 PEOPLE

local cheese, bread, crackers, preserves, grapes [V]

» SEAFOOD

POACHED TIGER PRAWNS, \$100

THREE (3) DOZEN PIECES

lemon, house cocktail

DESSERT

COLOURFUL MACARONS & PETIT FOURS, \$225

50 PIECES [V]

MINIATURE ASSORTED CAKES, \$200

50 PIECES

cheesecakes & chocolate [V]

FRESH FRUIT, \$120

SERVES 20 PEOPLE

sliced seasonal melons & berries [V]



BAR OPTIONS

We can offer events with a cash bar or a host bar. For a cash bar guests are welcome to pay with credit card or cash.

If you choose to have a host bar, you can choose whether you would like to pre-select specific wines and spirits, or leave it up to your guests giving them a wider variety.

» DRAFT BEER

REWIND LASER LITE LAGER \$7
OFF THE RAILS PALE ALE \$7
RED TRUCK IPA \$7
BRIDGE BOURBON BLOOD ORANGE \$7
HEINEKEN \$8
POWELL DARK ALE \$8

» BOTTLED BEER

CORONA \$7
KRONENBOURG BLANC \$7
PERONI \$8
STELLA \$8
GUINNESS \$9

» COCKTAILS

A WIDE SELECTION OF SIGNATURE & CLASSIC COCKTAILS START AT \$12

» WINE

FULL WINE LIST AVAILABLE UPON REQUEST

A complete list of menus can be found on our website » PIERSEVEN.CA





POLICIES

FOR BOOKING INFO, PLEASE PROVIDE:

- o Preferred event date
- o Number of guests
- o Type/style of event you are hosting

PLEASE NOTE THE FOLLOWING:

- 1. We are not equipped to service weddings.
- 2. All food to be on one bill with an 18% auto-gratuity added.
- 3. We require final numbers and menu selection no later than 7 days prior to the event.
- 4. Use of the room is available until 10pm, with last call being at 9:30pm.
- 5. You are more than welcome to bring your own decorations (no glitter or confetti) as long as they don't require altering the room in any way. (ie. no tape, staples, tacks, etc.) We will arrange a time for you to decorate prior to your event.

DEPOSIT AND PAYMENT

Once you are ready to book, a minimum \$500 deposit is required to secure your date, with full payment due the day of the event. If you choose to cancel, your deposit is refundable no later than 21 days prior to the event. All food and beverage must be paid in full at the end of your function. We accept cash, debit and all major credit cards. No cheques will be accepted.



WE HOPE TO SEE YOU SOON

PIERSEVEN.CA | 604.929.7437

