



PRIVATE DINING ON THE UPPER DECK



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.

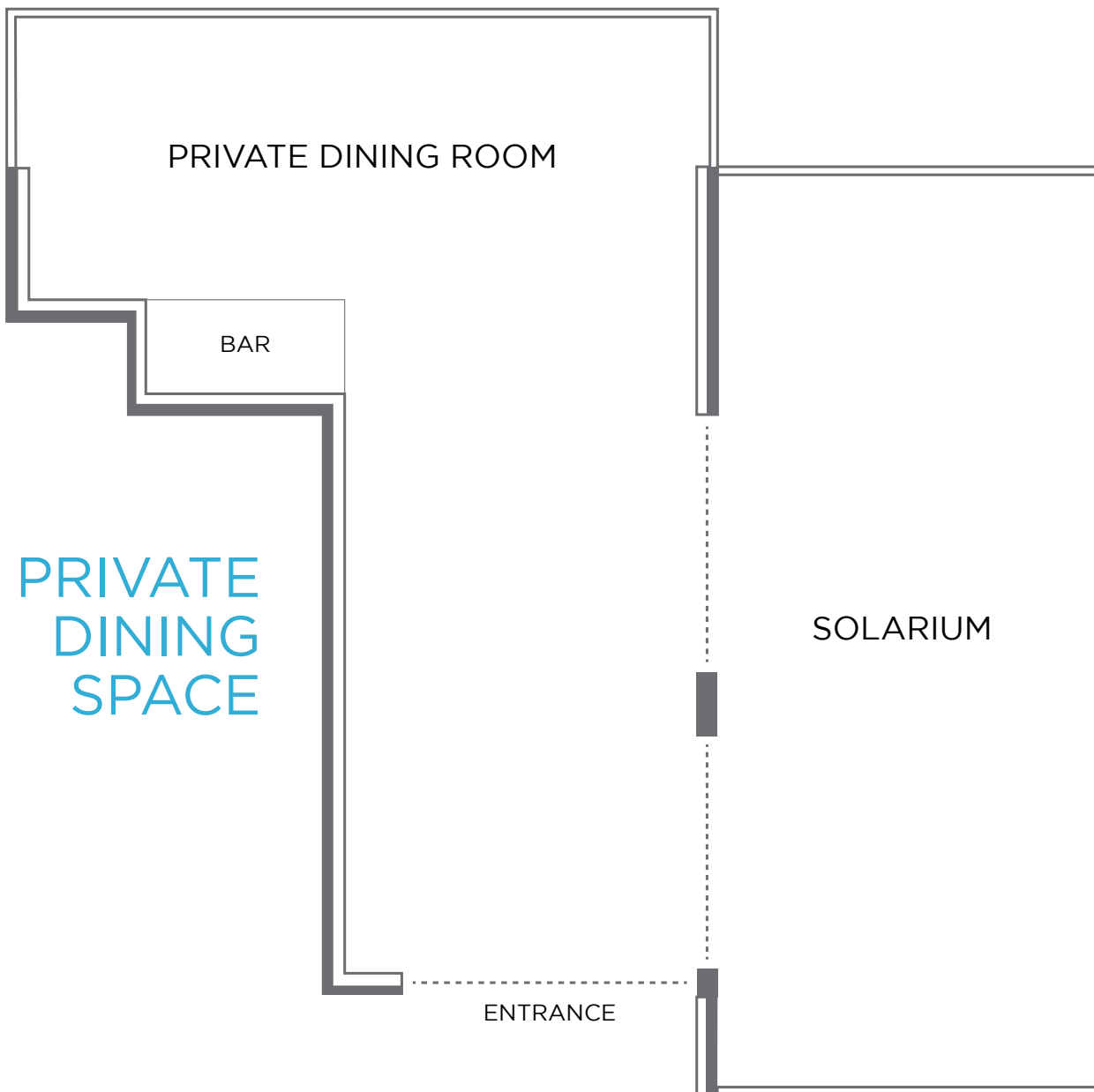
OUR FACILITY

- o Second floor Private Dining Room with a beautiful view of Downtown Vancouver
- o Covered and heated Solarium
- o Hosts up to 60 people seated, and up to 80 people for a stand-up canape event
- o 1,000 sq foot patio (seasonally available)

CONTACT US

- o EMAIL: events@pierseven.ca
- o PHONE: 604.929.7437





PRIVATE DINING ROOM

BAR

PRIVATE
DINING
SPACE

SOLARIUM

ENTRANCE



POLICIES

FOR BOOKING INFO, PLEASE PROVIDE:

- o Preferred event date
- o Number of guests
- o Type/style of event you are hosting
- o Any set up requests you may have
- o Additional dietary restrictions or allergies

PLEASE NOTE THE FOLLOWING:

1. All food to be on one bill with an 18% auto-gratuity added.
2. We require final numbers and menu selection no later than 10 days prior to the event.
3. If you have selected a canape menu, the amount ordered must be min. 6 pieces per person.
4. Use of the room is available until midnight, with last call being at 11:45pm.
5. If you are interested in the option of a host bar, please note that we bill for an agreed upon estimate in advance. If this estimate is not met, the difference will be reconciled after your event and a refund provided.
6. You are more than welcome to bring your own decorations 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 7 days before. 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.

MENU OPTIONS

Whether you are hosting a cocktail party or a meal with your family, we have a menu option to best suit your event.

Our \$56 Long Table Deluxe Menu and \$65 Premium Menu are family-style platters served directly to the table for everyone to share and enjoy.



LONG TABLE DELUXE MENU

FAMILY STYLE • \$56 PER PERSON

» STARTERS

MIXED GREENS cucumber, grape tomato, herb vinaigrette

CHICKEN SATAY sweet chili sauce

CRISPY CALAMARI creole seasoning, tzatziki sauce

» ENTRÉES

BEEF TENDERLOIN Tournedos demi glaze, mushrooms

GRILLED WILD SALMON citrus cream sauce

PENNE ARABIATTA roast tomatoes, chili & herb

ROASTED POTATOES fresh herbs, cracked pepper

STEAMED VEGETABLES herbs & olive oil

» DESSERTS

MINI ASSORTED CHEESECAKES

CHOCOLATE DRIZZLED PROFITEROLES



LONG TABLE PREMIUM MENU

FAMILY STYLE • \$65 PER PERSON

» STARTERS

CAESAR SALAD romaine, parmesan, crispy capers, croûtons

QUINOA SALAD organic greens, spiced almonds, sundried cherries, goat feta house vinaigrette

PIER 7 MUSSELS white wine garlic & herb

» ENTRÉES

BEEF TENDERLOIN Tournedos demi glaze, mushrooms

GRILLED WILD SALMON citrus cream sauce

PENNE ARABIATTA roast tomatoes, chili & herb

GARLIC PRAWNS olive oil, fresh garlic, parsley

ROASTED POTATOES fresh herbs, cracked pepper

STEAMED VEGETABLES herbs & olive oil

» DESSERTS

MINI ASSORTED CHEESECAKES

CHOCOLATE DRIZZLED PROFITEROLES

CANAPÉ MENU OPTIONS

» STATIONARY RECEPTION ITEMS

SEAFOOD TOWER prawns, seared ahi tuna, mussels, shucked oysters

- \$18 (per person)

SHUCKED OYSTER DISPLAY mignonette, lemon & tabasco

- \$30 (per dozen)

PRAWN COCKTAIL DISPLAY house made cocktail sauce

- \$36 (per dozen)

CHARCUTERIE dijon, gherkins & crackers

- \$225 (25 people)

HUMMUS & ARTICHOKE TAPENADES crostinis, pita & crackers

- \$150 (25 people)

ARTISANAL VEGETABLE CRUDITE lemon dill crème

- \$150 (25 people)

B.C. ARTISAN CHEESE DISPLAY grapes & baguette

- \$225 (25 people)

» CANAPÉS: \$30 PER DOZEN

MEATBALLS & ARRABIATA

TOMATO & BOCCONCINI SKEWER

TRUFFLED WILD MUSHROOM TARTS

CHICKEN SATAY sweet chili sauce

» CANAPÉS: \$40 PER DOZEN

SEARED AHI TUNA tataki sauce, wonton crisps, sesame seeds

PULLED PORK SLIDERS coleslaw

SMOKED SALMON ON CUCUMBER dill crème fraiche

STEAK EN CROUTE horseradish aioli

» CANAPÉS: \$48 PER DOZEN

BEEF SLIDERS double smoked bacon, aged cheddar & tomato

BACON WRAPPED DIVER SCALLOPS

LAMB CHOPSICLE gremolata

SHORTRIB STUFFED MINI YORKSHIRE PUDDINGS demi glace

TEMPURA TIGER PRAWNS Japanese mayonnaise

» PASTRY BITES: \$36 PER DOZEN

ASSORTED DESSERTS

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

PACIFIC PALE ALE \$6
RED TRUCK ALE \$6.25
COORS LIGHT \$6.25
RED RACER IPA \$6.5
HEINEKEN \$7.25
STELLA \$7.25

» BOTTLED BEER

GRANVILLE ISLAND HEFEWEIZEN \$5.75
GRANVILLE ISLAND SEASONAL ALE \$5.75
CORONA \$7
PARALLEL 49 GYPSY TEARS \$7
KRONENBOURG BLANC \$7
GUINNESS \$7.5

» COCKTAILS

A wide selection of cocktails starting at \$8

» WINE

A full wine list is available with glasses starting at \$8
& bottles at \$44

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

WE HOPE TO SEE YOU SOON.

PIERSEVEN.CA | 604.929.7437



25 WALLACE MEWS ROAD | LOWER LONSDALE WATERFRONT | NORTH VANCOUVER