THE LANDING
at
BEACH HOUSE

Located on the second floor of our historic building, The Landing gives you beautiful unobstructed views that pan across the Burrard Inlet. This versatile event space can host everything from intimate celebrations to large wedding receptions.

For more information please contact Victoria Leeder, Events Manager, at victoria.leeder@earls.ca
You can also visit us at www.thebeachhouserestaurant.ca/the-landing to book your event.

150 25th Street, West Vancouver, BC V7V 4H8 604.922.1414 | thebeachhouserestaurant.ca

THE LANDING
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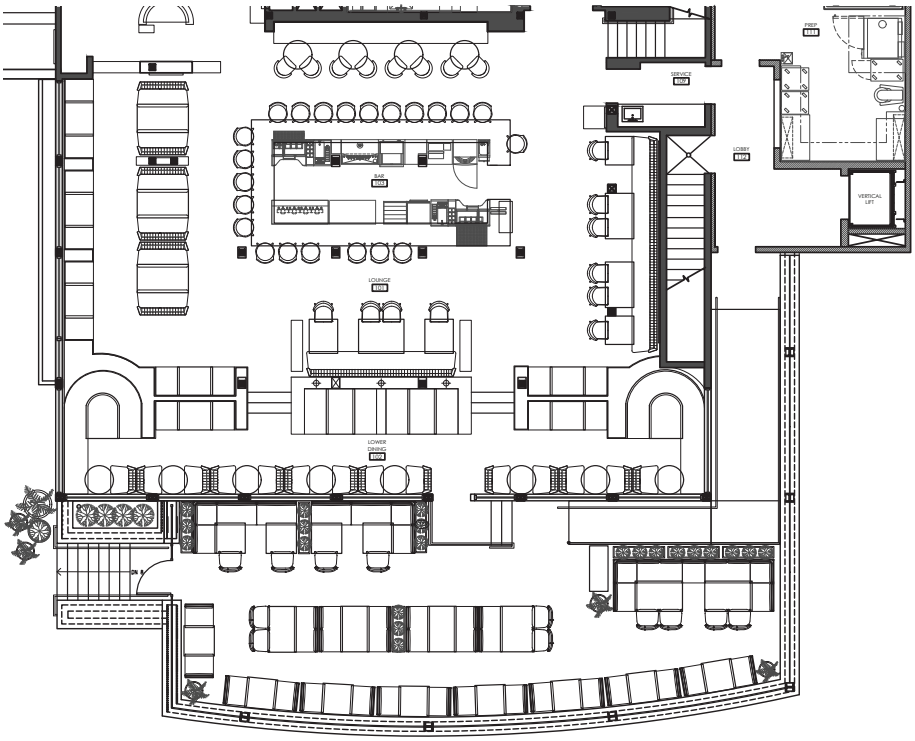
BEACH HOUSE

Combining warm, professional service with breathtaking views, the Beach House is the perfect location to make your special occasion timeless and memorable. With its ideal setting, the Beach House is at the foot of a stunning beachfront, Dundarave Pier, and one of Vancouver's most romantic seawall strolls.

Further, our restaurant can accommodate a full buyout for weddings, corporate functions or private parties. The main floor can host up to a maximum of 75 people for a sit-down dinner or 150 for a cocktail reception.

THE SPACE



FIRST FLOOR

1 FULL BUYOUT

RECEPTION: 240 MAX
(EXCLUDING WEATHER-DEPENDANT PATIO)

SEATED: 125 MAX

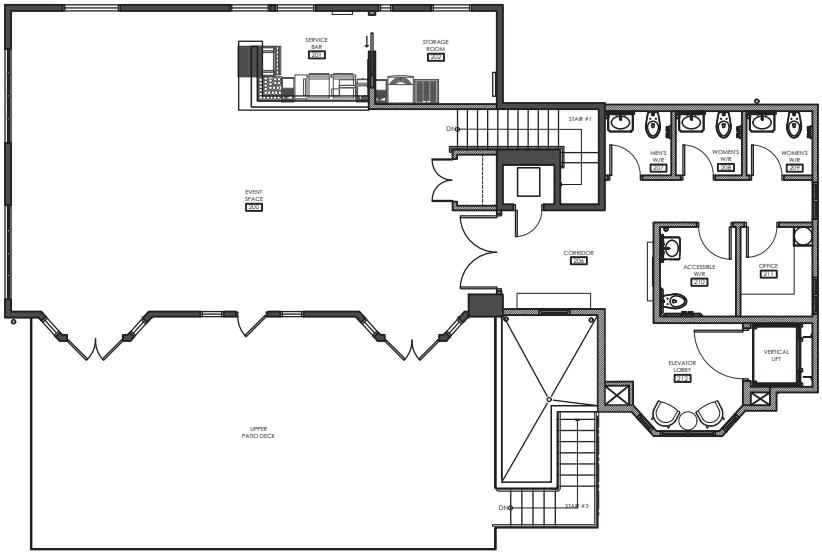
3,420 SQ FEET

2 THE LANDING

RECEPTION: 90 MAX
(EXCLUDING WEATHER-DEPENDANT PATIO)

SEATED: 50 MAX

2,176 SQ FEET



THE LANDING

CANAPÉS PRICE PER DOZEN

COLD CANAPÉS

TOSTADAS

- TUNA | $54
  Marinated tuna, house guacamole, crispy wonton
- SHRIMP & AVOCADO | $52
  Spicy avocado crema, pico de gallo, cold water shrimp, corn tortillas
- LOBSTER | $56
  Succulent lobster, spicy avocado crema, pico de gallo, corn tortillas

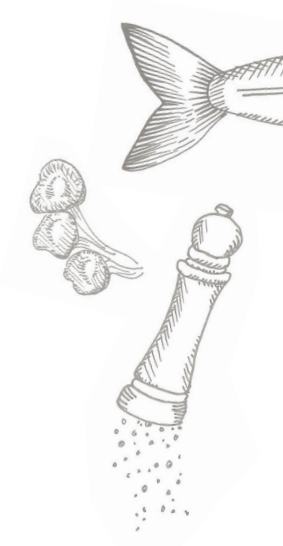
PRAWN COCKTAIL | $44
Jumbo prawns, lemon vinaigrette, classic cocktail sauce

OYSTERS ON THE HALF SHELL | $48
Chef's selection of a dozen oysters, yuzu black pepper mignonette, fresh horseradish

LOBSTER & PRAWN ROLL | $66
Toasted brioche, celery, mayo

TOASTS

- TOMATO BRUSCHETTA | $40
  Sourdough crostini, confit tomato, garlic, parmesan, balsamic reduction
- HUMMUS TOAST | $40
  Hummus, yogurt, cucumber, tomato, middle eastern spices
- AVOCADO TOAST | (V) | $40
  Smashed avocados, sesame chili sauce, radish
- SALMON TOAST | (C) | $42
  Poached salmon, pickled shallots, chives, radish



MENU OFFERING OR PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

CANAPÉS PRICE PER DOZEN

HOT CANAPÉS

SLIDERS | $60

- BEEF BURGER SLIDERS
  Beef patty, havarti cheese, chipotle mayo, tomatoes, onions, lettuce, pickles, on a toasted bun
- IMPOSSIBLE BURGER SLIDERS
  100% plant based patty, tomatoes, onions, lettuce, pickles, mayonnaise and mustard, on a toasted bun

CRISPY CATCH OF THE DAY SLIDER | MARKET PRICE
Seasonally changing, with tartar sauce

LOBSTER FLATBREAD | $60
Bacon, browned butter, chili, sun-dried tomato

BUFFALO CAULIFLOWER | (GA) | $36
Tender cauliflower, buffalo sauce, parmesan

ARANCINI | (V) | $44
Lightly breaded risotto, choice of forager, or saffron

STREET CHICKEN TACOS | (C) (GA) | $48
Yucatan chicken, pico de gallo, jalapeno crema

BLACK BEAN TACO | (V) | $46
Spicy avocado crema, black beans, corn, cheese, pico de gallo

MAPLE SOY SALMON SATAY | $58
Marinated salmon with spicy aioli

CHICKEN SATAY | $50
Choice of Korean, Piri Piri, or Lemongrass

DESSERT CANAPÉS

TARTE AU CITRON | $36

SEASONAL GALETTE | $36

STICKY TOFFEE CHOCOLATE PUDDING | $36

CUPCAKES | $36

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PLATTERS

VEGETABLE (V)

Chef's selection of seasonal vegetables with accompanying dips. Examples include: carrots, radish, grape tomatoes, cucumber, button mushrooms, red pepper, celery

SERVES 20 | $45
SERVES 40 | $90
SERVES 60 | $135

FRUIT (V)

Chef's selection of seasonal fruit. Examples include: watermelon, pineapple, nectarines, plums, grapes, strawberries, blueberries, raspberries, honeydew, cantaloupe, pineapple, kiwi, oranges

SERVES 20 | $85
SERVES 40 | $170
SERVES 60 | $255

MEAT AND CHEESE

Chef's selection of cheeses and charcuterie, grainy mustard, fig jam, pickles, rosemary

SERVES 20 | $165
SERVES 40 | $330
SERVES 60 | $495

SEAFOOD TOWER

Chef's selection of oysters, marinated clams and mussels, conservas, prawn cocktail, ahi tuna poke, yuzu crab roll, lobster tail

SERVES 20 | $300

SUSHI

An array of Beachhouse Roll, Spicy Tuna Roll, Crispy Tofu Roll (V), and Crispy Prawn Roll along with our seasonal Sushi.

$350 | SERVES 30

AFTERNOON SNACK BAR

Assorted chips, popcorn, and candy
$8/PERSON

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FAMILY STYLE

BREAKFAST

OPTION ONE

MINIMUM 10 PEOPLE | $22/PERSON

- Choice of coffee, tea, or orange juice
- Seasonal Fruit Platter
- Chef's Choice of Fresh Baked Breads, Butters, Jams
- Afternoon Fresh Baked Cookies

OPTION TWO

MINIMUM 10 PEOPLE | $34/PERSON

- Choice of coffee, tea, or orange juice
- Seasonal Fruit Platter
- Chef's Choice of Fresh Baked Breads, Butters, Jams
- Family Style Breakfast Sausages and Eggs
- Afternoon Fresh Baked Cookies

ADD-ONS

SALMON TOAST | + $6/PERSON
Smoked salmon, pickled shallots, chives, radish

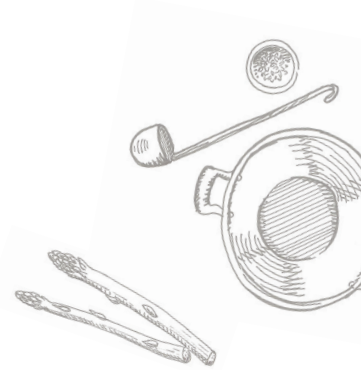
EGGS & BACON | + $5/PERSON
Scrambled, crispy bacon

PRAWN OMELETTE | + $5/PERSON
Classic french omelette, prawns

LOBSTER OMELETTE | + $8/PERSON
Classic french omelette, sautéed lobster

NUTELLA FRENCH TOAST (V) | + $5/PERSON

POTATO PAVE (V) | + $5/PERSON



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FAMILY STYLE

LUNCH

OPTION ONE

MINIMUM 10 PEOPLE | $38/PERSON

- Choice of family style salad (pick one)
- Choice of sandwiches (pick two)
- Choice of family style side (pick one)

OPTION TWO

MINIMUM 10 PEOPLE | $50/PERSON

- Choice of family style salad (pick one)
- Choice of family style sides (pick two)
- Choice of family style entrée (chicken, salmon, steak, or veg - pick one)

DINNER

OPTION ONE

MINIMUM 20 PEOPLE | $72/PERSON

- Choice of family style salad (pick one)
- Choice of family style side (pick two)
- Choice of family style entrées (pick two)

OPTION TWO

MINIMUM 20 PEOPLE | $86/PERSON

- Choice of family style salad (pick one)
- Choice of family style sides (pick three)
- Choice of family style entrées (pick two)
- Choice of family style dessert (pick one)

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FAMILY STYLE OPTIONS

SALADS

BEACH HOUSE CAESAR SALAD
Capers, parmesan, caramelized lemon, caesar dressing

SEASONAL BEACH HOUSE SALAD
Seasonally changing, please ask the Events Manager for current availability

CALIFORNIA SALAD
Iceberg lettuce, tomatoes, parmesan, avocado, croutons

ADD-ONS: +$6/PERSON
SALMON | PRAWNS | STEAK | CHICKEN

SANDWICHES

DOCKSIDE BURGER
Single patty, house cheese, chipotle mayo, shredded lettuce

IMPOSSIBLE BURGER
100% plant based patty, on a toasted brioche bun

CHICKEN CLUB
Chicken, tomato, lettuce, truffle mayonnaise, toasted bread

LOBSTER ROLL (+$5 PER PERSON)
Toasted brioche, celery, mayo, shallots

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FAMILY STYLE OPTIONS

ENTRÉES

ROASTED SALMON
- FETA CAPER DILL AIOLI - feta caper, fresh herbs
- BROWN SUGAR MUSTARD GLAZE - sweet and tangy
- CORN SAUCE - sweet and creamy

ROAST CHICKEN
- KOREAN - Ssamjang Aioli, Kimchi
- LEMONGRASS - marinated chicken
- CHICKEN JUS

GRILLED SIRLOIN
- CAESAR BUTTER
- SAVOURY JUS
- CHIMICHURRI - fresh herb blend, poblano, lime

BEEF TENDERLOIN w/ BÉARNAISE (+$12 PER PERSON)

SEARED DUCK BREAST (+$12 PER PERSON)
Seared duck breast, carrot purée, apple gastrique

MISO GLAZED SEA BASS (+$12 PER PERSON)

CATCH OF THE DAY (MARKET PRICE)
Seasonal preparation

LOBSTER TAIL (+$20 PER PERSON)
Oven-roasted Lobster, confit garlic butter, chives

SIDES

POTATO PAVE | SMOKED POTATO PURÉE | KING OYSTER MUSHROOMS
ROAST ASPARAGUS | CHARRED BROCCOLINI | PARMESAN BEETS w/ ALMONDS
PASTA PRIMAVERA | PRAWN & SCALLOP PASTA (+$6 PER PERSON)

DESSERTS

SALTED CARAMEL ICE CREAM PIE
With peanut butter mousse

MILE HIGH APPLE PEAR PIE

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STATIONS

CHEF STATIONS

OYSTER STATION | $18/PERSON
Hand shucked market-fresh oysters served with mignonette, fresh horseradish and citrus

CARVED MEAT SANDWICH | $18/PERSON
Montreal smoked meat accompanied with rye bread and mustard

LATE NIGHT STATION

POUTINE BAR | $12/PERSON

Cheese curds, housemade gravy, green onions

- add $3/person for pulled pork or BBQ meat

TRADITIONAL GRILLED CHEESE STATION | $12/PERSON

Chef's selection of fresh buttered bread and melting cheeses

- add $3 per person for apple, smoked cheddar, bacon
- add $3 per person for Virginia ham, smoked cheddar, pickles
- add $3 per person for fresh mozzarella, tomatoes, basil

FLATBREAD STATION | $12/PERSON

Chef's selection of flatbreads

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THE FINE PRINT

EXCLUSIVITY

- You will have exclusive use of the entire upstairs space including the inside dining room and private patio.

CONTRACT

- A signed contract with a valid credit card number is required to reserve the upstairs private room. The credit card used for the contract must not expire prior to the scheduled event date. Credit card information is kept securely on file. Please see FAQ for further billing information.

FOOD SERVICE

- We offer family-style breakfast, lunch and dinner options, along with canapes and food stations
- Happy Hour and feature food menu prices do not apply in The Landing
- Guests may bring in their own desserts at $2 charge per person*

ALCOHOL & BAR SERVICE

We are proud to present a wonderful selection of wine, beer and cocktails for our private events. Because we are continually improving our offerings, our menus change often. Please contact our Event Manager for the most current selection.

- After reaching your minimum spend, all alcohol provided in-house is charged based on consumption
- A corkage fee of $55 per 750ml bottle applies to all outside bottles of wine
- Happy Hour and feature drink menu prices do not apply in The Landing
- There are a number of different options for the bar:

  HOST BAR: Host is responsible to pay for beverages ordered by their guests

  CASH BAR: Guests are responsible to pay for their own beverages at the time of ordering

  TICKETS: Tickets are given to guests to purchase beverages at the bar. The host is responsible for this tab and guests are able to purchase additional beverages at a cash bar following the use of their tickets

  CUSTOM: We are happy to work with requests to accommodate any budget. Please contact our Event Coordinator for details

ELEVATOR

- On-site elevator available

END TIMES

- Events falling on Friday or Saturday must end by 1:00am, with last call at 12:30am
- Events falling Sunday - Thursday must end by 12:00am, with last call at 11:30pm
- Please note our patron participation license (dancing) ends at midnight

WHAT'S INCLUDED

- Access to our AV equipment and WIFI
- Wireless microphone, in-house sound system with iPod dock, projectors/screens and TVs with presentation options
- In-house tables, chairs, flatware and glassware
- Coat check
- Event staffing
- Please note that event duration over and beyond 8 hours is subject to an increase in minimum spend
- White linen napkins

WHAT'S NOT INCLUDED

- Chair covers and additional linens (table linens, runners, etc.)
- Coordination of external suppliers
- Any tableware or glassware required outside of The Landing is the responsibility of the client
- Loading Dock
- Floral arrangements and additional decor are the responsibility of the guest

MUSIC

- In-house playlist is provided, or iPod connection available
- DJs are required to play through our in-house sound system (no external speakers or amplified music)
- One piece acoustic musicians, small bands, or similar are subject to approval from the Event Manager

PARKING

Free 2hr and 4hr parking along Bellevue Ave and Dundarave Lane. Limited customer parking spaces in our parking lot. (These cannot be reserved for event bookings)

*Please discuss with the Event Manager

FREQUENTLY ASKED QUESTIONS

CAN I ORDER FROM THE BEACHHOUSE MENU FOR MY EVENT?

No. To ensure availability and guest experience, all food must be pre-ordered from The Landing Catering Menu

WHAT DO I NEED TO KNOW ABOUT THE BILL?

- A deposit may be required to secure your event
- All food must be purchased on one bill
- If the minimum spend is not met, the guest is required to pay the remaining balance
- All food, beverages and services are subject to 5% GST, 10% Liquor Tax and 20% service charge
- The entire bill must be paid upon completion of the event
- We accept cash, credit cards and company cheques
- No personal cheques accepted

WHEN CAN I GAIN ACCESS TO THE LANDING ON MY EVENT DATE?

- Daytime events access can be granted from 9am
- Evening events access can be granted from 4pm

WHAT SHAPE AND SIZE ARE THE TABLES?

- Rectangle, 2.5' x 6' and 2.5 ' x8'
- Folding tables

ARE THERE ANY RESTRICTIONS OR RULES ABOUT ENTERTAINMENT?

- DJs are required to play through our in-house sound system (no external speakers or amplified music)
- One piece acoustic musicians, small bands, or similar are subject to approval from the Event Manager
- Noise restrictions may apply

HOW CAN I OBTAIN SAMPLE FLOOR PLANS?

Customized floor plans can be provided*

ARE THERE ANY RESTRICTIONS WITH DECOR?

- The Landing does not permit anything to be nailed, posted or otherwise attached to the walls
- The use of confetti or rice is not permitted inside the space
- All decor must be taken down and removed by the end of the night
- Live flame candles must be in a votive that is taller than the flame of the candle. Taper candles are not permitted

HOW INVOLVED IS THE EVENT MANAGER OR COORDINATOR IN A TYPICAL EVENT?

- The Event Coordinator will be your liaison for the entire event; please note that their responsibilities are primarily in maintaining service of food, beverage and staffing, as well as flow and timing
- You may wish to hire an external event planner to oversee miscellaneous duties such as decor

WHEN WILL OUR FINALIZATION MEETING TAKE PLACE?

4-6 weeks prior, during the meeting all details of food, beverages and timing must be confirmed

WHEN DOES THE LANDING NEED THE FINAL GUEST COUNT AND ANY ALLERGIES/ DIETARY RESTRICTIONS?

- 15 days prior, all must be provided in writing
- A final guest count and any layout related changes are required 48 hours prior to your event. You will be billed for this guaranteed number of guests or the actual number whichever is greater. If no final guest count is received you will be billed for the expected number of guests as per the most recent email conversation.