

# VANCOUVER CIVIC THEATRES



VCT Food and Beverage Program  
2025-2026 Season

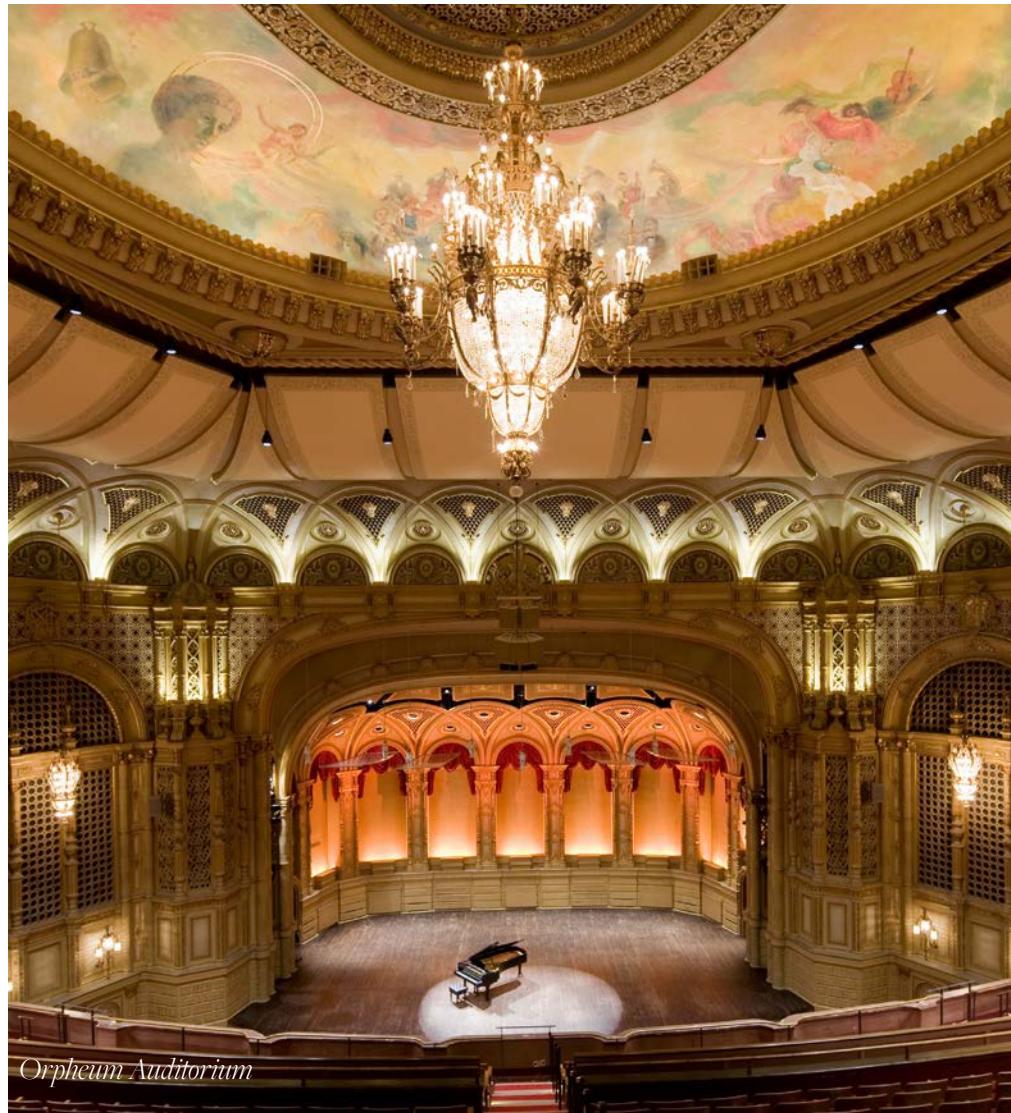
# Plan your next special event with VCT

VCT venues regularly host award winning performances, independent productions, and groups from across the globe. Bridging the connection between patron and performer, providing access to an endless array of arts and entertainment productions.

All four theatres are located in Vancouver's walkable downtown, close to the city's top hotels, restaurants and transit. Theatre spaces include the Orpheum, Queen Elizabeth Theatre, Annex, Vancouver Playhouse and *šxʷƛ̓əxən Xwtl'a7shn*, VCT's outdoor plaza space.

VCT's venues provide unique hosting opportunities from pre-show receptions in the Queen Elizabeth Salons to magnificent dinners on stage. VCT's venues are dynamic, iconic and provide a unique experience for your next event.

Working with our Booking and Events and Theatre Operations team will ensure that your event meets and exceeds expectations. The team will make sure every detail is covered and working with our authorized caterers ensures the best experience for your clients, patrons and donors.



Orpheum Auditorium

## Orpheum

The Orpheum is one of the most beautiful concert halls in North America. The President's Lounge, Westcoast Hall and lobby spaces provide an elegant backdrop for receptions and special events.

## The Queen Elizabeth Theatre

The sweeping lobby spaces make for an open concept event with views from each level. Bring your event outside on the Plaza or watch the city lights through our floor to ceiling windows.

## Queen Elizabeth Salons

The Salons are versatile and available for use individually or combined to create a larger space. Hosting meetings and receptions for 20 to 220. Salon rental does not include staffing, reception packages apply.

## ANNEX

A great venue for corporate events, cabarets, music performances, receptions and product launches. The Annex can be quickly converted from a flat-floor to a standard theatre space with 191 seats and is fully equipped with theatrical sound and lights.

## Vancouver Playhouse

An intimate performance venue, the Playhouse has a large second level reception space complete with a sky high ceiling and fabulous artwork. It is the city's prime venue for dance, chamber music, film screenings, and corporate events.

# VCT Reception Packages & Policies

## VCT Staffing Packages

VCT reception spaces are perfect for hosting private receptions and are available for a pre-show & intermission or a post-show experience for events taking place on the mainstages.

The packages include a complement of service staff dedicated to making your event memorable. Additional resources may be required including Front of House Staff and/or Security.

Pricing for receptions - pre-show & intermission, or post-show:

### Non-Profit Organization

<b>0 – 50 guests .....</b>	<b>\$400.00*</b>
<b>51 – 200 guests .....</b>	<b>\$638.00*</b>
<b>200 - 360 guests .....</b>	<b>\$858.00*</b>

### Commercial Organization

<b>0 – 50 guests .....</b>	<b>\$449.00*</b>
<b>51 – 200 guests .....</b>	<b>\$717.00*</b>
<b>200 - 360 guests .....</b>	<b>\$967.00*</b>

\* Goods & services taxes will be applied

## QET Salons Space

Located at the QET and Vancouver Playhouse complex, the theatre's three salons can host 20 to 220 people, for meetings, receptions, donor events and other gatherings.

This standalone space must be booked separately from your theatre rental to ensure availability. The Salons have an independent lounge liquor licence which allows standalone service from 11am -1am (12am Sundays)

*Authorized Catering usage applies*

## VCT Beverage Service

VCT reserves the right to provide beverages including coffee/tea service for events in our venues. We also have selective menu items to enhance the experience. Please note that Province of BC Special Event Permits are not valid within VCT venues.

## Beer & Wine

VCT takes great pride in selecting local craft beers, ciders, a variety of ready to drink beverages, including mixed cocktail products. VCT offers delicious wines from select vineyards of British Columbia as well as international offerings. Relax with our house red or treat yourself to one of our premium selections.

## Selected Spirits

Spirit packages are available for receptions and special events, a selection of spirits may be arranged with the Food and Beverage Manager. *Please note hard alcohol and spirits are not served at public facing concession bars.*

## Crack & Go

Patrons can enjoy their beverages inside the auditorium in the recyclable cans and bottles that they are packaged in. The service that we call "crack and go" is impactful for the single use plastic ban which is enforced by the Province of BC. Glassware is available to patrons that choose to take in the artwork and enjoy and finish their beverages in our lobby spaces.

Paper or reusable plastic cups will be used for patrons wanting to take their decanted beverages, like wine or coffee, into the auditorium.



# VCT Authorized Catering Program

Vancouver Civic Theatres has the pleasure of working closely with many of Vancouver's finest catering companies. Together with the City of Vancouver we have thoroughly vetted organizations to establish a list of authorized caterers that excel in creating excellent food, sustainable practices, provide an equal opportunity environment for employees, a good range of price options and, most importantly, customer service.



## RAILTOWN CATERING

Located in the heart of Vancouver's heritage Railtown district, Railtown Catering's passionate and dedicated team of event planners and chefs provide exceptional food and service for a wide variety of events and backstage deliveries. More than just a catering company, Railtown Catering not only offers French-inspired cuisine, but also a full complement of skilled staff and event rental services.

### RAILTOWN CATERING

**397 Railway Street, Vancouver**

**604.568.8811**

[railtowncatering.ca](http://railtowncatering.ca)

## SAVOURY CHEF

Savoury Chef is committed to using fresh, local and seasonal ingredients in every dish. Executive Chef, Geoff Rogers and his staff believe that nothing tastes better than market-fresh produce, locally farmed meats and sustainably sourced seafood, and this dedication to feature the very best that B.C. has to offer is what drives the continual renewal of Savoury Chef's menus.

### SAVOURY CHEF

**1175 Union St, Vancouver**

**604.357.7118**

[savourychef.com](http://savourychef.com)



# VCT Authorized Catering Program

Vancouver Civic Theatres has entered into a revenue agreement with the authorized catering partners. Venue fees apply to each order. The Authorized Caterers are selected through the City of Vancouver's procurement policy. City of Vancouver Procurement policies adhere to the highest standards of equity, honesty, and open communication when purchasing goods and services. Discuss with your Booking and Events Coordinator any special requests.



## EDGE CATERING

Edge Catering are a vibrant, diverse, and downright passionate group of industry professionals, united by a single mission: to craft unforgettable food and create extraordinary experiences for clients and their guests.

Whether you're planning an intimate gathering or a grand affair, Edge catering specialize in crafting unique culinary experiences that are as special as your occasion.

### EDGE CATERING

**1927 E Hastings St. Vancouver**

**1.888.949.4818**

[edgecatering.ca](http://edgecatering.ca)

## THE LAZY GOURMET

The Lazy Gourmet has over 40 years of experience creating, planning and executing food and beverage programs for a multitude of private clients and corporations

The Lazy Gourmet takes pride in ensuring your event is absolutely perfect in every way. "Let us know what we can do for you. If you can imagine it, we can create it."

### LAZY GOURMET

**1605 West 5th Ave, Vancouver**

**604.734.2507**

[lazygourmet.ca](http://lazygourmet.ca)



# VCT Authorized Catering Program

VCT aligns with the strategies brought forward in Culture|Shift, Vancouver's current Culture Plan. One of the plans strategic directions is to build on commitments to reconciliation and equity. VCT supports this focus by continuing to explore ways to work closely with the Musqueam, Squamish, and Tsleil-Waututh Nations, and Urban Indigenous Peoples living in Vancouver. VCT is excited to have a featured Indigenous caterer Tawnshi Charcuterie that provides unique ingredients and perspectives to your catering needs.



## TAWNISHI CHARCUTERIE

“Tawnshi,” means hello in Michif, the language of the Métis. Tawnshi Charcuterie business represents an invitation to look back and appreciate Indigenous culture. It is also a way to look forward, through conversations over food. This is our modern take on a unique, high-end and storied culinary experience through a fusion of Indigenous flavours and ingredients.

Tawnshi charcuterie boards contain a variety of smoked and cured meats, seasonal fresh fruits and vegetables, fresh baked bannock, assorted jellies, dulse (sea bacon), cheeses, preserves, nuts & berries.

All boards are crafted according to what is in season and available. We like to switch things up with new ideas and discover Indigenous products. No two charcuterie boards are made exactly the same.

### TAWNISHI CHARCUTERIE

**778.776.3742**

[tawnshi.com](http://tawnshi.com)



# VCT Beverage and Bar Offerings

All Food & Beverage and related charges are subject to applicable taxes. Prices are subject to change and products are based on availability.

## House Wines (5Oz.) - \$9.25

Red Rooster Merlot - BC VQA

Red Rooster Pinot Gris -Crafted in BC

## Premium Wines (5Oz.) - \$12.00

Sanhill Sauv Blanc - Crafted in BC

Sanhill Cab merlot - BC VQA

## Exclusive Wines (5Oz.) - \$16.00

Duckhorn Sauvignon Blanc 2017  
(Napa Valley, California)

Sterling Merlot 2016  
(Napa Valley, California)

## Sparkling Wine (250ML) - \$14.00

Bollicini Cuvée (White) - Italy

Bollicini Cuvée (Rose) - Italy

## Craft Beer, Coolers & Cider - \$9.25

Red Truck Ale, Lager, IPA

Lonetree Apple Ciders

Nude Coolers (Vodka)

Whiteclaw (Vodka)

Dillion's - Tangerine (Gin)

Carbon (Tequila)

## Non-Alcoholic Craft Beer - \$7.00

Phillips iOTA Non-Alcoholic

## Non-Alcoholic Beverages - \$5.00

Perrier Sparkling / Aquafina Still

Dole Orange Juice / Red Bull

Pepsi / Diet Pepsi / 7Up / Ginger Ale

## Spirits & Liqueurs\*

A selection of spirits may be arranged with the Food and Beverage Manager for receptions and special events.

\*Available on request.

## Hot Beverages - \$3.50

Umbria Freshly Brewed Coffee

Tazo Teas

Umbria Espresso

## Speciality Coffee - \$5.00

Cappuccino

Cafe Mocha

Cafe Latte



VSO Gala at the Orpheum

# VCT Food and Beverage Offerings

All Food & Beverage and related charges are subject to applicable taxes. Prices are subject to change and products are based on availability.

## Internal Catering Packages

Vancouver Civic Theatres can provide custom reception offerings to suit your event needs. Whether this is fresh pastries and fruit for a morning briefing or cheese and charcuterie for a post show reception. VCT can tailor our offerings to suit your vision and budget. The VCT Theatre Operations team will need a minimum of ten working days notice to fulfill internal catering requests. Please discuss your internal catering needs and menu offerings with your Booking and Events Coordinator, they will connect you with the Food and Beverage team.

### Reception Platters

(serves 25)

Veggie platter with dip - **\$80**

Seasonal fruit platters - **\$80**

Cheeses platter - **\$90**

Charcuterie - **\$90**

Dessert - **\$80**

### Sushi

**\$2.5 per piece**

(minimum order 48 pieces)

California roll, spicy tuna roll, smoked salmon and cucumber roll, vegetarian roll; assorted nigiri including: ahi, yellow tail, salmon, shrimp and barbecue eel, served with wasabi, pickled ginger and soy sauce

### Bakery Basket

Seasonal muffin, croissant, loaves, trail mix bar, chocolate chunk cookie, coconut oatmeal raisin cookie, gluten free chocolate chunk cookie, almond butter cookie **\$3.50 per item**

### Breakfast combos

#### Continental Combo **\$10**

Assorted daily baked pastries, loaves and muffins with organic coffee and an assortment of tazo teas

#### Sandwich/Wrap Combo **\$12**

Assorted breakfast sandwich and/or wraps served with organic coffee and an assortment of tazo teas

### Group Beverages

Umbria organic fair trade coffee

**\$75 per pot** -(serves 25)

**\$35 per pot** - (serves 12)

**Espresso bar** - **\$3.50**

(charged by consumption)

#### Infused water, iced tea station

(serves 25)

Mint & Cucumber or Rainbow Citrus

**\$37 per container**

Fruit punch (1 gallon)

**\$50 per serving**

Festive Champagne fruit punch

**\$90 per serving**



Queen Elizabeth Theatre salons with lounge set-up

# VCT F&B Policies and Information

All Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST

## Specialty Product Request

- Product will be procured by VCT specifically for the event.
- Product will be sold to patrons at the current VCT retail price plus applicable taxes.
- Product will be confirmed, with order quantities, no later than one month prior to the event.
- Opened product that is unsold at the conclusion of the event will be billed directly to the client at the current VCT retail price plus applicable taxes.
- Remaining sealed product that can be returned to the vendor will be subject to a 50% restocking fee on the cost of the product. Product that cannot be returned will be subject a 100% restocking fee on the cost of the product.
- The client is not permitted to remove any opened or unopened product from the VCT premises.

## Specialty Product Fees

- All sponsored events are subject to a **\$250 plus tax** for associated stocking and restocking and administrate time

## Product Exclusivity

- Product exclusivity fee of **\$500 plus tax** applied to each product
- The product exclusivity fee includes one promo slide on digital menu boards

### EXCLUSIVITY LIMITATIONS APPLY Two Spirits, Two Wines, One Beer

## Product Sampling

- Product will be procured by VCT specifically for the event.
- Product to be sampled will be sold to the client at the VCT retail price plus applicable taxes.

### Clients are not permitted to remove any product from the VCT premises

## Product Promotion Display

- Slides will be displayed at the respective venue and content is subject to VCT approval.
- These slides will play as part of the promotional reel that VCT curates for F&B offerings and VCT events.
- If a client wishes to take over the promotional bar screen (maximum of five slides), an additional charge of **\$1000.00 plus tax** will apply.
- Slide(s) must be received seven business days prior to the event date or a rush fee of **\$125 plus tax** will be charged to add content.
- An hourly design fee may apply if clients design requires editing.



# Food Trucks at QET, Playhouse and Plaza



## VCT Food Truck Fee

Many clients request to bring food trucks onsite to add to the festivities and patron enjoyment. Vancouver has no shortage of great food trucks.

There is a **\$250 plus tax fee** to the licensee to have a food truck at your event. We recommend one food truck per event in the plaza area. Other areas of the venue may allow additional vehicles depending on the event. This will require advance approval before engaging food trucks. For a conference buy-out please speak to your Booking & Events Coordinator.

*Please note the food trucks must be self-sufficient, we do not provide power or water for the trucks.*

## Choosing a Food Truck

VCT does not work directly with any food trucks. The Street Food Vancouver association has a great network of trucks for hire: <https://streetfoodvancouver.com/>

## Food Truck Arrival and Exit

Food trucks may drive up onto the plaza via the fire lane located at the corner of Hamilton and Georgia Street. For other VCT areas, space must be approved prior to arrival.

Food trucks must arrive 90 minutes prior to event show time (doors one hour prior), food trucks may leave an event once the event has wrapped and patrons have left the plaza area. They may leave after intermission for in-venue events.

## Placement

Food trucks should keep a 10ft clearance from ingress or egress pathways to ensure patron safety. A suggested food truck placement during an event will be provided. If this positioning does not work for your event; a proposal will have to be submitted and is subject to approval.

## Maximum Weight Capacity

A maximum vehicle weight of 15,000 lbs is acceptable. Food Trucks should be kept five feet away from any other vehicles, planters and artwork including the fountain.