

VANCOUVER CIVIC THEATRES



VCT Food and Beverage Program

If you would like to discuss the offerings or have a special request for your special event please contact

Huan Huang
Food & Beverage Manager
604.665.3025
huan.huang@vancouver.ca

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 ʔwáxwə́n Xwtl'a7shn, VCT's outdoor plaza space.

VCT's venues provide unique hosting opportunities from pre-show receptions in the Queen Elizabeth Salons to a post-show lobby meet and mingle. VCT's venues are dynamic, iconic and provide a unique experience for your next event.

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

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

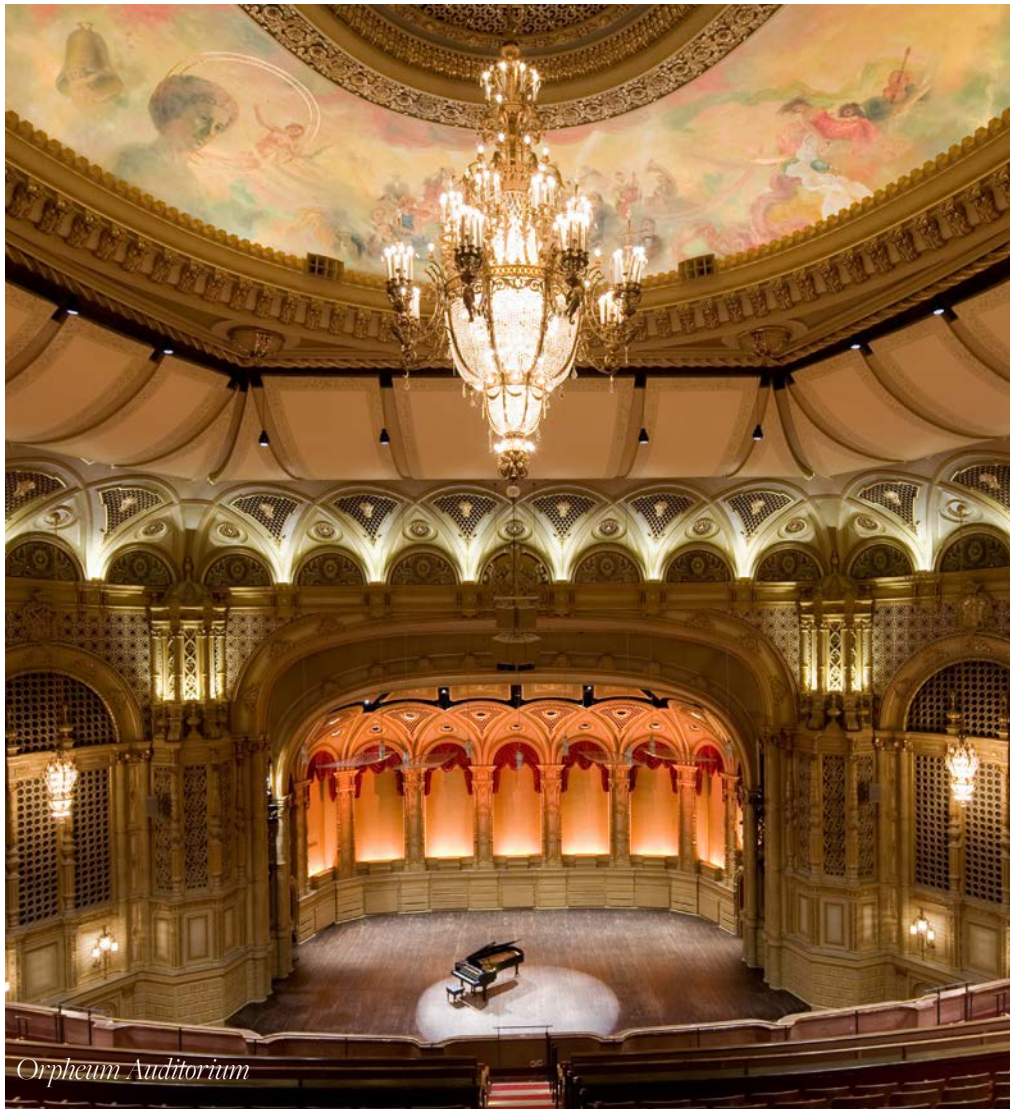
The Salons are versatile and available for use individually or combined to create a larger space. Hosting meetings and receptions for 20 to 220. Salon rental does not include staffing, reception packages apply.

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.



Orpheum Auditorium

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

0 – 50 guests	\$426.00*
51 – 150 guests	\$680.00*
151 – 360 guests	\$915.00*

Commercial Organization

0 – 50 guests	\$490.00*
51 – 150 guests	\$783.00*
151 – 360 guests	\$1,056.00*

* 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 QET Salons have an independent lounge liquor license 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

Our featured beer is local favourite Red Truck, with their Classic Lager, Amber Ale and Northwest IPA available. 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 through the VCT's Food & Beverage Manager. Please note hard alcohol and spirits are not served at public facing bars.

Non-Alcoholic

VCT offers an evolving selection of canned soda, flavoured sparkling water, non-alcoholic cocktails and beers.

Pop-the-Top Service

Patrons can enjoy their beverages inside the auditorium in the recyclable cans and bottles that they are packaged in. The service that we call "pop-the-top" 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.



VANCOUVER CIVIC THEATRES

VCT Authorized Catering Program

VCT 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 a good range of price options and, most importantly, customer service.



RAILTOWN CATERING

Railtown Catering has established itself as a top catering company in Vancouver, BC, known for its culinary excellence and commitment to delivering exceptional experiences. Railtown Catering has become a trusted partner for various events, including donor events, corporate functions, and special occasions. The company's journey is deeply rooted in a dedication to high-quality food and impeccable service.

RAILTOWN CATERING

397 Railway Street, Vancouver
604.568.8811
railtowncatering.ca

SAVOURY CHEF

The team at Savoury Chef craft immersive food experiences that go far beyond what's on the plate. Inspired by the bounty of the Pacific Northwest, their menus celebrate fresh, local ingredients and reflect the diverse cultural flavours. From intimate gatherings to large-scale events, menus are smart, scalable, and designed with every palate and preference in mind. At the heart of it all is our team who care deeply about the details, and even more about how they make people feel.

SAVOURY CHEF

1175 Union St, Vancouver
604.357.7118
savourychef.com



VCT Authorized Catering Program

VCT's 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

THE LAZY GOURMET

The Lazy Gourmet offers a variety of delicious, seasonal menus that are rooted in West Coast flavours, with an emphasis on fresh, local, sustainable ingredients.

Their culinary team, led by Senior Executive Chef Kalpesh Jain, is committed to excellence, focusing on refined menus that feature high-quality, locally sourced ingredients to showcase West Coast flavours.

LAZY GOURMET

1605 West 5th Ave, Vancouver
604.734.2507
lazygourmet.ca



VCT Authorized Catering Program

VCT is excited to feature Indigenous caterer Tawnshi Charcuterie. They specialize in modern charcuterie boards, event boxes, and hospitality for corporate and public events, that provides unique ingredients and perspectives to your catering needs.



TAWNSHI 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, dulce (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.

TAWNSHI CHARCUTERIE

778.776.3742

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 market conditions.

House Wines (5Oz.) - \$9.75

Red Rooster Merlot VQA (Bc)
Red Rooster Pinot Gris VQA (Bc)

Premium Wines (5Oz.) - \$13.00

Sandhill Sauvignon Blanc VQA (Bc)
Sandhill Cabernet Merlot VQA (Bc)

Exclusive Wines (5Oz.) - \$16.00

Duckhorn Sauvignon Blanc 2017
(Napa Valley, California)
Sterling Merlot 2016
(Napa Valley, California)

Sparkling Wine (250ml) - \$15.00

Bollicini White (Italy)
Bollicini Rosé (Italy)

Craft Beer, Coolers & Cider - \$9.75

Red Truck Ale, Lager, IPA (Bc)
Lonetree Apple Ciders
Nude Coolers (Vodka)
Whiteclaw (Vodka)
Dillon's - Tangerine (Gin)
Cabron (Tequila)

Non-Alcoholic Craft Beer - \$9.00

Steamworks Lager Non-Alcoholic

Non-Alcoholic Beverages - \$6.00

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 - \$4.00

Umbria Freshly Brewed Coffee
Tazo Teas
Umbria Espresso

Speciality Coffee - \$6.00

Cappuccino
Cafe Mocha
Cafe Latte



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 market conditions.

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 our Food and Beverage Manager, Huan Huang, huan.huang@vancouver.ca or 604.665.3025

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 pp

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

Sandwich/Wrap Combo \$12 pp

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

Group Beverages

Conference style freshly brewed organic fair trade coffee (serves 25)

\$75 per pot

Pot of coffee or tea (serves 12)

\$35 per pot

Infused water, iced tea station

Mint & Cucumber or Rainbow Citrus

\$37 per container (serves 25)

Fruit punch

\$50 per serving (1 gallon)

Festive Champagne fruit punch

\$90 per serving (1 gallon)



Queen Elizabeth Theatre salons with lounge set-up

Specialty Products: Policy and Information

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

Specialty Product Requests

- Specialty products may be procured by VCT
- Orders must be confirmed no later than **30 days prior** to the event
- Products will be sold at VCT retail pricing plus applicable taxes
- Any opened product remaining after the event will be billed to the client at VCT retail pricing plus taxes

Unopened Product

- Product that can be returned to the vendor is subject to a **50% restocking fee**

Product that can not be returned will be billed to the client at 100% cost and remains the property of the VCT.

Specialty Product Fees

A **\$250 + tax administration fee** applies to all sponsored events to cover sourcing, stocking, and inventory management.

Special-request Product

Clients wishing to offer off-menu products can work directly with our F&B Manager. A **\$250 + tax fee** will apply to each product and is limited to four items.

Product Sampling

- Sampling products must be procured and served by VCT
- Sample products will be billed at VCT retail pricing plus taxes
- Clients may not remove any product from VCT premises

Product Promotion & Advertising Digital Venue Screens

Promotional slides may be displayed on venue screens, subject to approval from the VCT Marketing department.

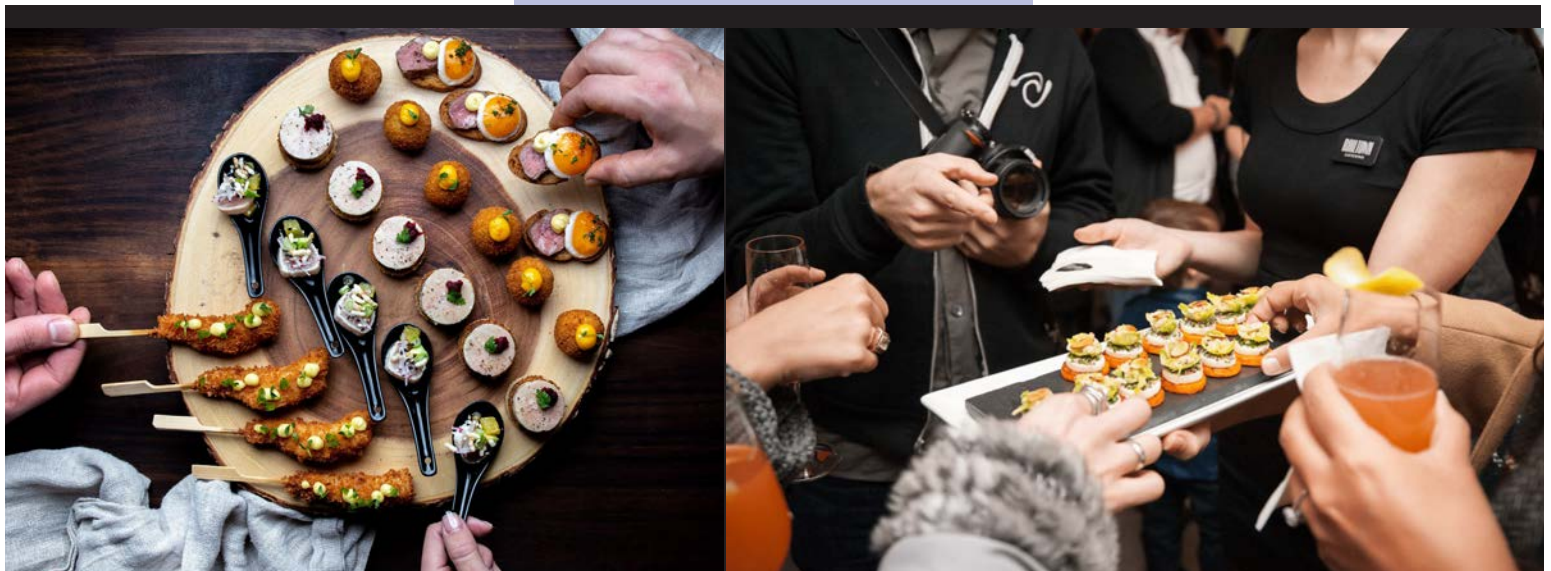
Approved slides may be included in VCT's F&B offerings and event promotional reel.

Clients wishing to take over promotional bar screens (maximum five slides) will be charged \$1,250 + tax.

Additional Content Requests

New slide submissions received within 5 business days of the event may be subject to a **\$125 + tax rush fee**.

Additional design or editing requests may incur hourly design charges.



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 event. Advance approval from VCT is required before engaging food trucks. For a conference buy-out please speak to your Booking & Event 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, 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 must 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 must be submitted and is subject to approval.

Maximum Weight Capacity

A maximum vehicle weight of 15,000 lbs is acceptable. Vehicles should be kept a minimum of five feet from any other vehicles, planters and art work including the fountain.