

*Private Dining  
+ Events at*

THE  
**Loft**  
EARLS YALETOWN

1095 Mainland Street  
Yaletown, Vancouver V6B 5P9  
778.960.6117 | [theloftatearls.ca](http://theloftatearls.ca)

For booking inquiries, please contact:  
Victoria Leeder, Event Manager  
at [theloft@earls.ca](mailto:theloft@earls.ca)





Image provided by Isle + Oak Photography

*Welcome to*

THE  
**Loft**  
EARLS YALETOWN

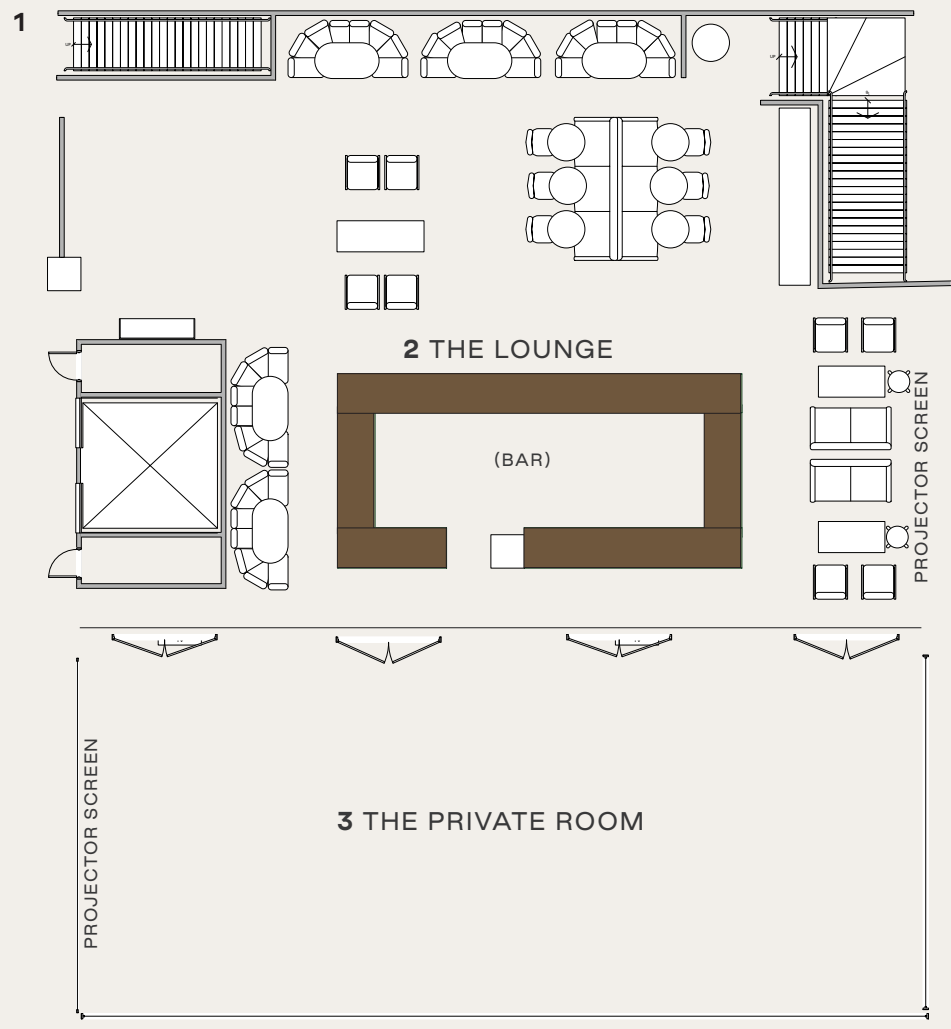
Nestled between the picturesque False Creek seawall and Vancouver's vibrant downtown core, The Loft is situated above Earls Yaletown and features classic style coupled with a modern vintage feel. The heritage brick-and-beam construction with contemporary coastal designs creates a memorable space to celebrate with your friends and family.

Enjoy globally-inspired food, hand crafted cocktails, craft beer, and sommelier selected wines. The Loft can take your vision for any event and turn it into a beautiful reality – from weddings and full day meetings to large private parties and corporate events. *The Magic is in the details.*

# THE SPACE



Image provided by Isle + Oak Photography



**1** FULL BUYOUT OF THE LOFT  
 Reception: 250 max  
 Seated: 140 max  
 3,420 sq feet

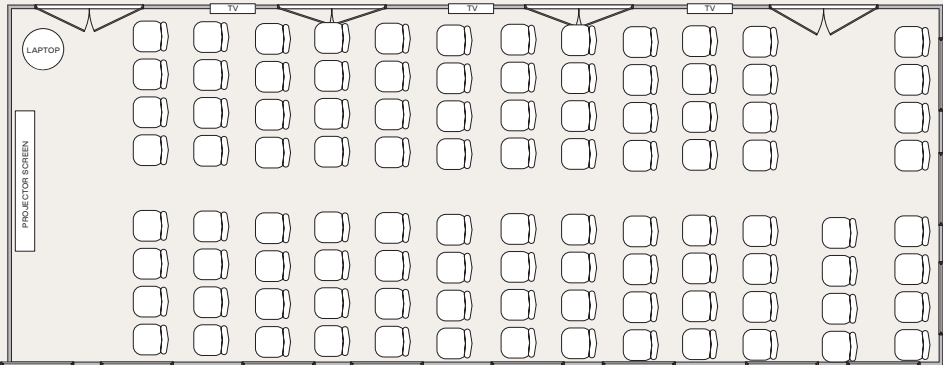
**2** THE LOUNGE  
 Reception: 150 max  
 Seated: 40 max  
 2,176 sq feet

**3** THE PRIVATE ROOM  
 Reception: 100 max  
 Seated: 100 max  
 1,244 sq feet

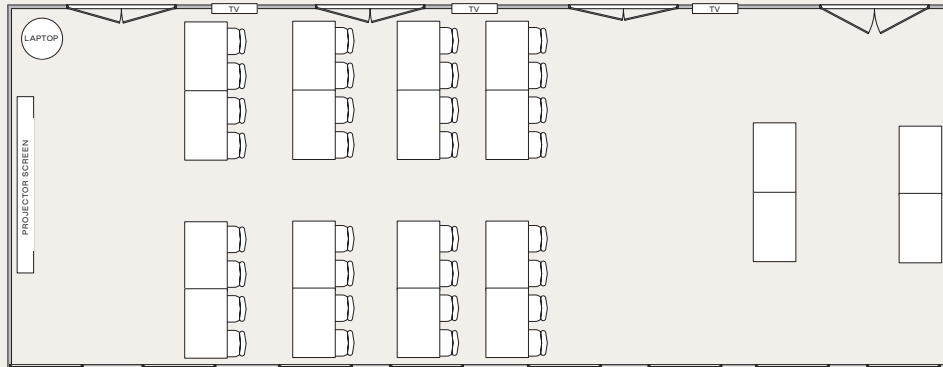
If the minimum spend amount is not met, the variance will roll over into a rental fee.  
 Approximate event hours are 9am-4pm for daytime event, 5pm-close for evening event.  
 Site visits may be scheduled by appointment only Monday-Friday from 11am-6pm, based on availability.

# THE PRIVATE ROOM

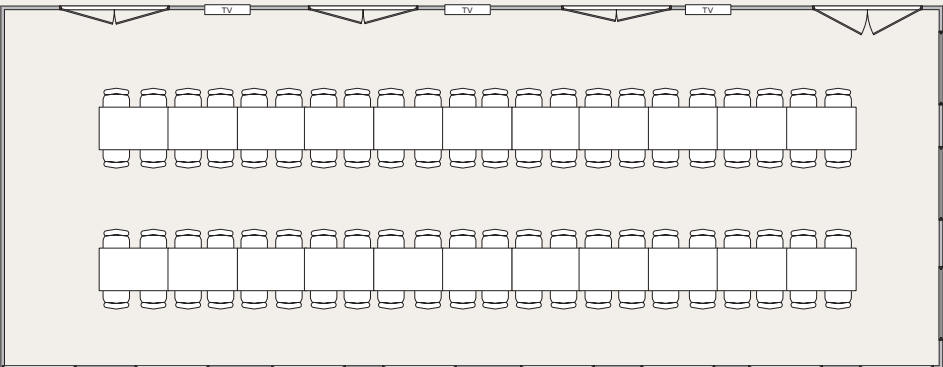
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**1** THEATRE LAYOUT  
Max guests: 100



**2** CLASSROOM LAYOUT  
Max guests: 40



**3** LONG TABLE LAYOUT  
Max guests: 100



# FOOD & DRINK

## HOT CANAPÉS

### BUFFALO CAULIFLOWER (V) (GA) | \$40

Crispy cauliflower, spicy buffalo sauce, vegan ranch, chives

### COCONUT PRAWNS | \$48

Coconut crusted prawns, curry lime aioli, chives

### ARANCINI | (V) | \$44

Lightly breaded risotto, choice of Mushroom or Tomato

### CHICKEN SATAY | \$48

Choice of Gochujang, Piri Piri (GA), or Lemongrass

### SZECHUAN SHRIMP + PORK DUMPLINGS | \$44

Chili crunch, black vinegar, roasted peanuts, green onions

### NASHVILLE CRISPY CHICKEN SKEWERS | \$54

Hot fried chicken thigh, buttermilk, chipotle cayenne, sweet pickles, honey mustard aioli

### FRIED CHICKEN + CAVIAR | \$60

Crispy fried chicken thigh, white sturgeon caviar

### POTATO PAVE + CAVIAR | \$52

Crispy potato pave, white sturgeon caviar

## SLIDERS

### CLASSIC SLIDERS | \$62

Ground chuck patty, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

### DELUXE SLIDERS | \$62

Ground chuck beef patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

### NASHVILLE CRISPY CHICKEN SLIDERS | \$62

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

### GARDEN BURGER SLIDERS (V) | \$62

100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

## TACOS

### STREET CHICKEN TACOS (GA) | \$48

Yucatan chicken, aged white cheddar, roasted jalapeño crema, pico de gallo

### STREET WHITEFISH TACOS | \$58

Cajun spiced seasonal white fish, aged white cheddar, roasted jalapeño crema, pico de gallo

### STREET "CHORIZO" TACOS (V) | \$48

Plant based chorizo, pico de gallo, cabbage, guacamole

## FLATBREADS

### QUEEN BEE | \$42

Spicy capicola, hot honey, chorizo, Fior di Latte mozzarella, Valoroso tomato sauce, fresh basil

### PROSCIUTTO + ARUGULA | \$42

San Daniele prosciutto, Fior di Latte mozzarella, Valoroso tomato sauce, fresh arugula

### MARGHERITA (V) | \$40

Fior di Latte mozzarella, fresh basil, Valoroso tomato sauce, parmesan

### KALE + MUSHROOM (V) | \$40

Caramelized onion, mozzarella, sauteed mushrooms, crispy kale

### CALFORNIAN | \$42

Pesto, sundried tomato, feta, confit garlic butter, shrimp, mozzarella

# CANAPÉS

BY THE DOZEN

## COLD CANAPÉS

OYSTERS ON THE HALF SHELL | (GA) | \$48  
Chef's selection of a dozen oysters, mignonette,  
horseradish, lemon

AHI TUNA POKE | \$52  
Sesame soy marinated ahi tuna, mango,  
avocado, corn tortillas

PRAWN COCKTAIL | (GA) | \$44  
Jumbo prawns, lemon vinaigrette,  
classic cocktail sauce

CRISPY TOFU ROLL | (V) | \$40  
Avocado, cucumber, mango, crispy tofu,  
sesame seed soy wrap, unagi sauce

TOMATO BRUSCHETTA TOAST | (V) | \$40  
Sourdough crostini, sweet confit tomatoes,  
balsamic reduction, parmesan, basil

AVOCADO TOAST | (V) | \$40  
Smashed avocado, toasted sourdough,  
radish coins, sesame chili

MUSHROOM TOAST | (V) | \$40  
Sourdough crostini, wild mushrooms, kale,  
fresh ricotta, parmesan

LOBSTER TOSTADAS | (GA) | \$56  
Sweet Atlantic lobster, avocado, jalapeño  
crema, pico de gallo

V Vegetarian  
GA Gluten-Aware

## DESSERT CANAPÉS

COCONUT CAKE | (GA) | \$40  
Whipped yogurt, fresh berries

KEY LIME TART | \$40  
Chantilly cream

CARAMELIZED VANILLA CHEESECAKE | \$40  
Basque-style, fresh berries, drizzled honey,  
Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING | \$40  
Warm pudding cake, chocolate and toffee sauces,  
maple crumble

CARROT CAKE | \$40  
Moist carrot cake with cream cheese icing

VEGAN CHOCOLATE MOUSSE | (GA) | \$40  
Maple granola and raspberry powder



# PLATTERS

## VEGETABLE PLATTER

Chef's selection of fresh vegetables, parmesan ranch, and confit garlic dip  
ADD HUMMUS: +\$15

SMALL | (V) \$70 - Serves approx 20

MEDIUM | (V) \$140 - Serves approx 40

LARGE | (V) \$210 - Serves approx 60

## SUSHI PLATTER

\$400 - Serves approx. 20

Chef's selection of seasonal hand-crafted rolls and sushi presses

\$480 - Serves approx. 30

Chef's selection of seasonal hand-crafted rolls and sushi presses with premium enhancements

## SEAFOOD PLATTER

\$350 - Serves approx. 20

Chef's selection of seafood: oysters, lobster, poached prawns, mussels, ahi tuna poke, and sushi with accompanying sauces

## MEAT + CHEESE PLATTER

Chef's selection of cheeses and charcuterie, grainy mustard, curated preserves, sourdough crostini

SMALL | \$230 - Serves approx 20

MEDIUM | \$460 - Serves approx 40

LARGE | \$690 - Serves approx 60

## FRUIT PLATTER

Chef's selection of fresh seasonal fruit

SMALL | (V) \$120 - Serves approx 20

MEDIUM | (V) \$240 - Serves approx 40

LARGE | (V) \$360 - Serves approx 60



# FAMILY STYLE

## BREAKFAST OPTIONS

### OPTION 1: MIN 10 PEOPLE \$25

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef's choice of fresh baked pastries

### OPTION 2: MIN 10 PEOPLE \$35

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef's choice of fresh baked pastries
- Bread + butter
- Bacon + eggs

## ADD-ONS

### AVOCADO TOAST

\$6/PERSON

Smashed avocado, toasted sourdough, sliced radish, sesame chili

### CHORIZO HASH

\$7/PERSON

Chipotle chili, poached eggs, crumbled feta, pickled red onions, crispy potato pavé

### TOMATO + FETA SHAKSHUKA

\$7.5/PERSON

Oven-baked eggs, roasted red pepper tomato sauce, black olives, feta, jalapeño, garlic toast, chipotle cayenne oil, cilantro

### BREAKFAST TACOS

\$8.75/PERSON

Scrambled eggs, aged white cheddar, pickled red onions, avocado, chipotle crema

### ALMOND BERRY PANCAKE

\$9.5/PERSON

Fresh berries, vanilla crème anglaise, almond florentine crumble, raspberry coulis, Chantilly cream, maple syrup

### HAM & CHEDDAR FRITTATA

\$7.5/PERSON

Virginia ham, aged white cheddar, parmesan, chives

### ROASTED VEGETABLE FRITTATA

\$7.5/PERSON

Red bell peppers, onions, mushrooms

### PRAWN & CHIVE FRITTATA

\$7.5/PERSON

Poached prawns, aged white cheddar, parmesan, chives

### BACON AND EGGS

\$7/PERSON

Dry-cured bacon and scrambled eggs

### CRISPY POTATO PAVÉ

\$4.5/PERSON

### BERRY LIME SMOOTHIE

\$7/PERSON

Seasonal berries, greek yogurt, orange, ginger, fresh lime

### KALE AVOCADO SMOOTHIE

\$7/PERSON

Avocado, black kale, chia, banana, apple, ginger, fresh lime

### TROPICAL GREEN SMOOTHIE

\$7/PERSON

Pineapple, banana, orange, spinach, ginger, fresh lime

# FAMILY STYLE

## LUNCH + DINNER OPTIONS

### LUNCH

OPTION ONE MINIMUM 20 PEOPLE \$40

Choose 1 Family Style salad  
Choose 1 Family Style side  
Choose 2 from Chef's seasonal  
selection of handhelds or bowls

OPTION TWO MINIMUM 30 PEOPLE \$55

Choose 1 Family Style salad  
Choose 2 Family Style sides  
Choose 1 Family Style entrées

### DINNER

OPTION ONE MINIMUM 30 PEOPLE \$72

Choose 1 Family Style salad  
Choose 2 Family Style sides  
Choose 2 Family Style Entrées

OPTION TWO MINIMUM 30 PEOPLE \$88

Choose 1 Family Style salad  
Choose 3 Family Style sides  
Choose 2 Family Style entrées  
Choose 1 Family Style dessert



# FAMILY STYLE *menu options*

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## SALADS

APPLE AND KALE SALAD | (V) (GA)  
Honey and horseradish dressing, tarragon, pumpkin seeds

CAESAR SALAD  
Crispy romaine, croutons, parmesan, creamy dressing

KALE BROCCOLI SALAD  
Caramelized broccoli, crisp pancetta, tomatoes, parmesan, caesar dressing

SANTE FE SALAD | (V) (GA)  
Feta, avocado, black beans, corn, dates, peanut lime vinaigrette

COBB SALAD | (GA)  
Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, parmesan vinaigrette

GARDEN GREENS | (V)  
Watermelon radish, mixed greens, parmesan vinaigrette

## SIDES

ROASTED BABY POTATOES | (V) (GA)  
Confit garlic butter, chives

SPRING RICE | (V)  
Crispy onions, green onions

WARM POTATO SALAD (GA)  
Crispy potatoes, corn, bacon, garlic butter, chives

PARMESAN BEETS WITH ALMONDS | (V) (GA)  
Shaved fennel, seasonal vinaigrette

MEDITERRANEAN VEGETABLES | (V) (GA)  
Red onion, zucchini, red pepper, grape tomatoes, garlic butter

MUSHROOM BOLOGNESE | (V)  
Spaghetti, basil, parmesan

CHARRED BROCCOLINI | (V) (GA)  
Garlic chili oil, parmesan

PESTO BRUSSEL SPROUTS | (V) (GA)  
Roasted brussel sprouts, cilantro pesto, micro cilantro

SPICY CALABRIAN PASTA | (V)  
Fresh burrata, Calabrian chili rosé, garlic bread crumb, parmesan, fresh basil

SCALLOP AND PRAWN LINGUINE  
(+\$6 PER PERSON)  
House tomato sauce, basil, grana padano parmesan, chili flakes

# FAMILY STYLE *lunch menu options*

## HANDHELDS

### CLASSIC BURGER

Ground chuck patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

### DELUXE BURGER

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

### GARDEN BURGER

100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, toasted brioche bun

### CHICKEN, BRIE, & FIG SANDWICH

Grilled chicken, sweet fig, creamy brie, roasted apples, spinach, garlic aioli, toasted ciabatta bun

### CAJUN CHICKEN CHEDDAR SANDWICH

Grilled cajun chicken, aged cheddar, tomato, leaf lettuce, toasted brioche bun

### POLLO TACOS

Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, crumbled feta, cilantro

### CARNE TACOS

Chargrilled steak, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, crumbled feta, cilantro

## BOWLS

### AHI TUNA POKE BOWL

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts, seasoned sushi rice, dashi mayo

### TRUFFLE TORTELLINI

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

### HUNAN KUNG PAO

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1-6 hunan peppers

### SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil

### KOREAN BEEF BIBIMBAP

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi



# FAMILY STYLE *menu options*

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## GRILLED STEAK

BLACK TRUFFLE BUTTER – Black truffle butter  
BEARNAISE – Hollandaise, tarragon, parsley  
SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives  
CHIMICHURRI – Fresh herb chimichurri, poblano, grape tomatoes, arugula  
PEPPERCORN – Green peppercorns, fresh thyme, demi glace

## ROAST CHICKEN

WHITE WINE CREAM – Wild mushrooms, garlic, cream, white wine  
VIETNAMESE – Spicy peanut sauce, lemongrass gastrique, daikon slaw  
CAJUN – Blackening spices, garlic butter

## ROAST SALMON

CAJUN – Blackened cajun spice, confit garlic butter  
FETA CAPER DILL AOLI – Feta, capers, creamy aioli, fresh herbs  
BROWN SUGAR MUSTARD GLAZE – Sweet and tangy

## ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)

Red beets, roasted tri-colour carrots, chickpeas, arugula pesto, raisins, baby potatoes, dill, champagne vinaigrette

## DESSERT

COCONUT CAKE | (GA)  
Whipped yogurt, lime, fresh berries

CARAMELIZED VANILLA CHEESECAKE  
Basque-style, fresh berries, drizzled honey, Chantilly cream

KEY LIME TART  
Chantilly cream

CARROT CAKE  
Two layer cake, light creamy frosting

SEASONAL DESSERT  
Ask about our seasonal desserts

## *Premium Protein Options*

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FILET MIGNON  
+10/PERSON

STRIPLOIN  
+20/PERSON

LOBSTER TAIL  
+23/PERSON

RIBEYE  
+15/PERSON

BRAISED BEEF  
SHORT RIB  
+20/PERSON

GARLIC SHRIMP  
+8/PERSON

MAPLE SOY SABLEFISH  
+12/PERSON

# LATE NIGHT *stations*

## POUTINE BAR | \$15/person

Cheese curds, house made gravy, green onions

\*Add \$4 per person for pulled pork or BBQ smoked meat

## TRADITIONAL GRILLED CHEESE STATION | \$15/person

Chef 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

## PIZZA STATION | \$15/person

Chef's selection of savoury pizzas



# THE FINE PRINT

## EXCLUSIVITY

- Guests will have exclusive use of the entire space

## FOOD SERVICE

- We offer family-style breakfast, lunch and dinner options, along with canapés and food stations
- Happy Hour and feature food menu prices do not apply in The Loft  
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 \$35 per bottle applies to all outside bottles of wine
- Happy Hour and feature drink menu prices do not apply in The Loft
- 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

### END TIMES:

Events falling on Friday or Saturday must end by 1:00am, with last call at 12:45am\*  
Events falling Sunday -Thursday must end by 12:00am, with last call at 11:45pm

## WHAT'S INCLUDED

- Access to our AV equipment and WIFI, AppleTV technology, wireless microphone, in-house sound system with aux, projectors/screens and TVs with presentation options
- In-house tables, chairs, plateware and glassware

- Coat check
- Event staffing: Please note that event duration over and beyond 8 hours is subject to an increase in minimum spend

## WHAT'S NOT INCLUDED

- Table linens, chair covers and linen napkins
- Coordination of external suppliers
- Any tableware or glassware required outside of The Loft is the responsibility of the client
- Loading Dock

## MUSIC

- In-house playlist is provided, or iPhone connection available
- DJs and bands (up to a 3-piece band) permitted

## ELEVATOR

- On-site elevator available (8 person capacity)

## PARKING

Check [EasyPark](#) or [WestPark](#) for parkade information



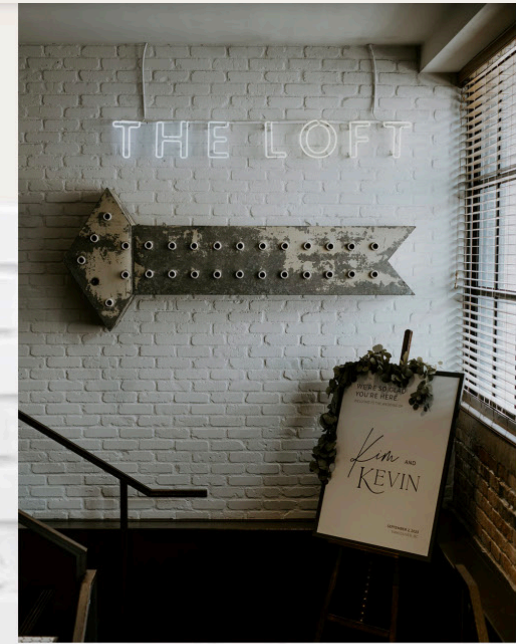


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