

1039 MAINLAND ST | VANCOUVER

banter room

EVENTS & PRIVATE DINING | 2024



THIS IS WHERE YOU WANT TO BE IN YALETOWN

It's like having a drink at a friend's place, but your friend with the best taste who makes the best cocktails and keeps their bar stocked with things you've never tried. Who always makes that one amazing midnight snack that keeps everyone going. It's that feeling of getting into the rhythm of conversation, of knowing just what to say, of cracking that perfect joke that your friends laugh at for weeks.





EVENTS & PRIVATE DINING

SEATING CAPACITY	SEATED	STANDING
FRONT LOUNGE	30	50
BACK LOUNGE	30	50
PATIO	40	60
FULL BUYOUT	110	150



**FRESH
BUT COMFORTABLE**

**LIGHT
BUT WARM**

**EXCITING
BUT FAMILIAR**

**MINIMAL
BUT COZY**

**REFINED
BUT ROWDY**



A photograph of a modern lounge interior. The space features long, dark green leather tufted sofas arranged around square tables. The background shows a bar area with a brick wall, a large TV screen, and warm lighting. The overall atmosphere is sophisticated and contemporary.

FRONT LOUNGE

GUEST CAPACITY

30 SEATED OR 50 STANDING

SEMI PRIVATE SPACE

TVS AVAILABLE FOR BRANDING

**MIX OF SEATED AND
STANDING SPACE**

3 LOUNGE COUCHES

WALK-UP BAR AVAILABLE

**BEST FOR
SHARED PLATTERS
PASSED CANAPES**

**CUSTOMIZABLE
MENUS AVAILABLE**

*minimum spend rates are based on food and beverage sales





 BACK LOUNGE

GUEST CAPACITY
30 SEATED OR 50 STANDING

SEMI PRIVATE SPACE

HIGH-TOP TABLES & BOOTHS

**MIX OF SEATED AND
STANDING SPACE**

A/V CAPABILITES

SATELITE BAR AVAILABLE

BEST FOR
SHARED PLATTERS
PASSED CANAPES
FOOD STATIONS
FAMILY STYLE MENU

**CUSTOMIZABLE
MENUS AVAILABLE**

*minimum spend rates are based on food and beverage sales





PATIO

GUEST CAPACITY
40 SEATED OR 60 STANDING

PRIVATE SPACE

COVERED & HEATED

**MIX OF SEATED AND
STANDING SPACE**

BEST FOR
SHARED PLATTERS
PASSED CANAPES
FOOD STATIONS
FAMILY STYLE MENU

**CUSTOMIZABLE
MENUS AVAILABLE**

*minimum spend rates are based on food and beverage sales





RESTAURANT BUYOUT

GUEST CAPACITY

110 SEATED OR 150 STANDING

FULLY PRIVATE SPACE

PRIVATE BATHROOMS

ONE MAIN BAR

& ONE SATELITE BAR

MIX OF SEATED AND STANDING SPACE

A/V CAPABILITES

DJS & ENTERTAINMENT AVAILABLE

BEST FOR

SHARED PLATTERS

PASSED CANAPES

FOOD STATIONS

FAMILY STYLE MENU

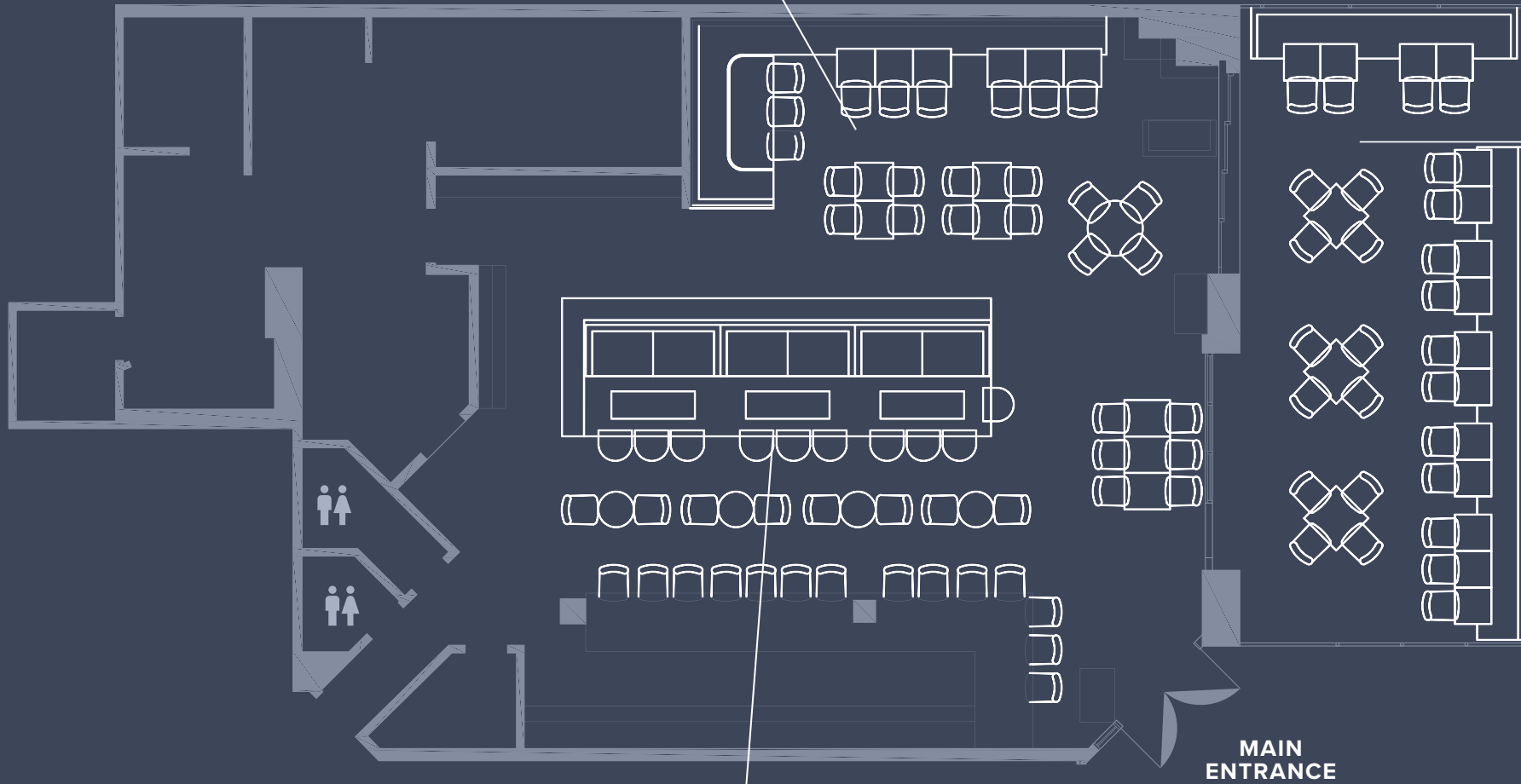
CUSTOMIZABLE MENUS AVAILABLE

*minimum spend rates are based on food and beverage sales



 FLOOR PLAN

BACK
LOUNGE



PATIO

MAINLAND ST

MAIN
ENTRANCE

FRONT
LOUNGE



banter
room

EVENT
MENUS

2024

PASSED OR STATIONED CANAPÉS

(MINIMUM ORDER OF A DOZEN PER ITEM)

SMOKED SALMON BELLINI \$3.50

cucumber, crème fraîche, dill

STEAK TARTARE \$4.00 DF

beef tenderloin, dijon aioli, spicy pickles, baguette

MAC & CHEESE BOWLS \$4.25 V

creamy three cheese sauce, panko crumbs

AHI TUNA POKÉ \$3.50 GF DF

cucumber, tamari, miso aioli, sesame, spring onion

FIG AND GOAT CHEESE CUPS \$3.00 V

house fig jam, Okanagan goat cheese, phyllo

TRUFFLE FRIES \$3.75 V

truffle aioli, parmesan, green onion

AVOCADO BRUSCHETTA \$3.00 VF

cherry tomato, balsamic, basil, focaccia

CRISPY TIGER PRAWNS \$4.00 GF

sweet chili aioli, sesame, cilantro

NACHOS BOARD \$28 V

corn tortillas, jalapeno, onion, tomato, mozzarella

GINGER SOY GYOZA \$3.00 V

cabbage, carrots, sweet potato, green onion

citrus soy, sesame, cilantro

SPICY CHICKPEA HUMMUS \$2.50 VF GF

cucumber, Sriracha, candied walnuts

WAGYU BEEF SLIDERS \$8.00

slow-cooked beef, aged cheddar,

crispy onions, horseradish aioli

BUTTERMILK FRIED CHICKEN \$4.00

bread and butter pickles, hot honey glaze

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FREE

DF DAIRY FREE

CHEF IS HAPPY TO ACCOMMODATE ANY DIETARY RESTRICTIONS & CUSTOMIZATIONS UPON REQUEST

FAMILY STYLE MENU

\$65 PER PERSON

FOR THE TABLE

BANTER BOARD

olives, artichokes, Italian meats and cheeses, spreads, crostini

SALADS

CHOICE OF

HOUSE GREENS GF

mixed greens, carrots, cucumber,
goat cheese, cider vinaigrette

CAESAR SALAD GF

romaine lettuce, focaccia croutons, parmesan,
house dressing

SUMMER SALAD GF

marinated chicken breast, strawberries, blueberries,
red onion, goat cheese, mixed greens,
toasted pumpkin seeds, honey mustard vinaigrette

ENTREES

CHOICE OF

ROASTED CHICKEN GF

honey glaze, mushroom gravy

STEELHEAD SALMON +\$2PP GF

miso glaze, grilled pineapple salsa

BEEF TENDERLOIN +\$6PP GF DF

red wine jus

SIDES

INCLUDES ROASTED SEASONAL VEGETABLES

CHOICE OF

MASHED POTATOES GF

kennebec potatoes, butter, cream

MUSHROOM RISOTTO GF

wild mushrooms, arborio rice,
fresh herbs, parmesan

MAC AND CHEESE

creamy three cheese sauce, panko crumbs

CHEF IS HAPPY TO ACCOMMODATE ANY DIETARY RESTRICTIONS & CUSTOMIZATIONS UPON REQUEST

SHARED PLATTERS

PLATTERS

APPETIZER PLATTER (12 PIECES EACH) \$170

vegetarian or pork gyozas, crispy tiger prawns, spicy prawn pockets
chicken wings (salt & pepper or hot)

BANTER BOARD \$150

olives, artichokes, Italian meats and cheeses
spreads, crostini

DESSERT PLATTER \$49

classic crème brûlée, warm chocolate coffee cake,
basque cheesecake, chocolate mousse,
espresso flake ice cream, berries

HANDHELD PLATTERS

(ANY COMBINATION UP TO A MINIMUM ORDER OF A DOZEN)

WAGYU BEEF DIP SLIDERS \$8

shaved wagyu beef, crispy onions, aged cheddar,
horseradish aioli

SWEET HEAT CHICKEN SLIDER \$8

cornflake crusted chicken breast, hot honey, mayo,
bread and butter pickles, iceberg lettuce, brioche bun

GRILLED MAHI MAHI TACOS \$8

cajun spiced mahi mahi, iceberg lettuce, carrot,
cabbage, pickled onion, cilantro mayo,
sweet chili, pineapple salsa

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FREE

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SPECIAL ADD-ONS

PHOTOBOOTH | ICE LUGE + BOTTLE SPECIALS | DJs
LIVE ENTERTAINMENT | CUSTOM MENUS | CUSTOM SIGNAGE
SECURITY | CUSTOM COCKTAIL/MOCKTAILS



banter room

CONTACT US TO BOOK
OR FILL OUT THE FORM AT THE LINK BELOW

KYLENE TSE
EVENTS MANAGER

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[CLICK TO INQUIRE](#)

