



Maxine's
CAFE & BAR

PRIVATE DINING



wentworth
HOSPITALITY GROUP

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MAXINE'S CAFE AND BAR

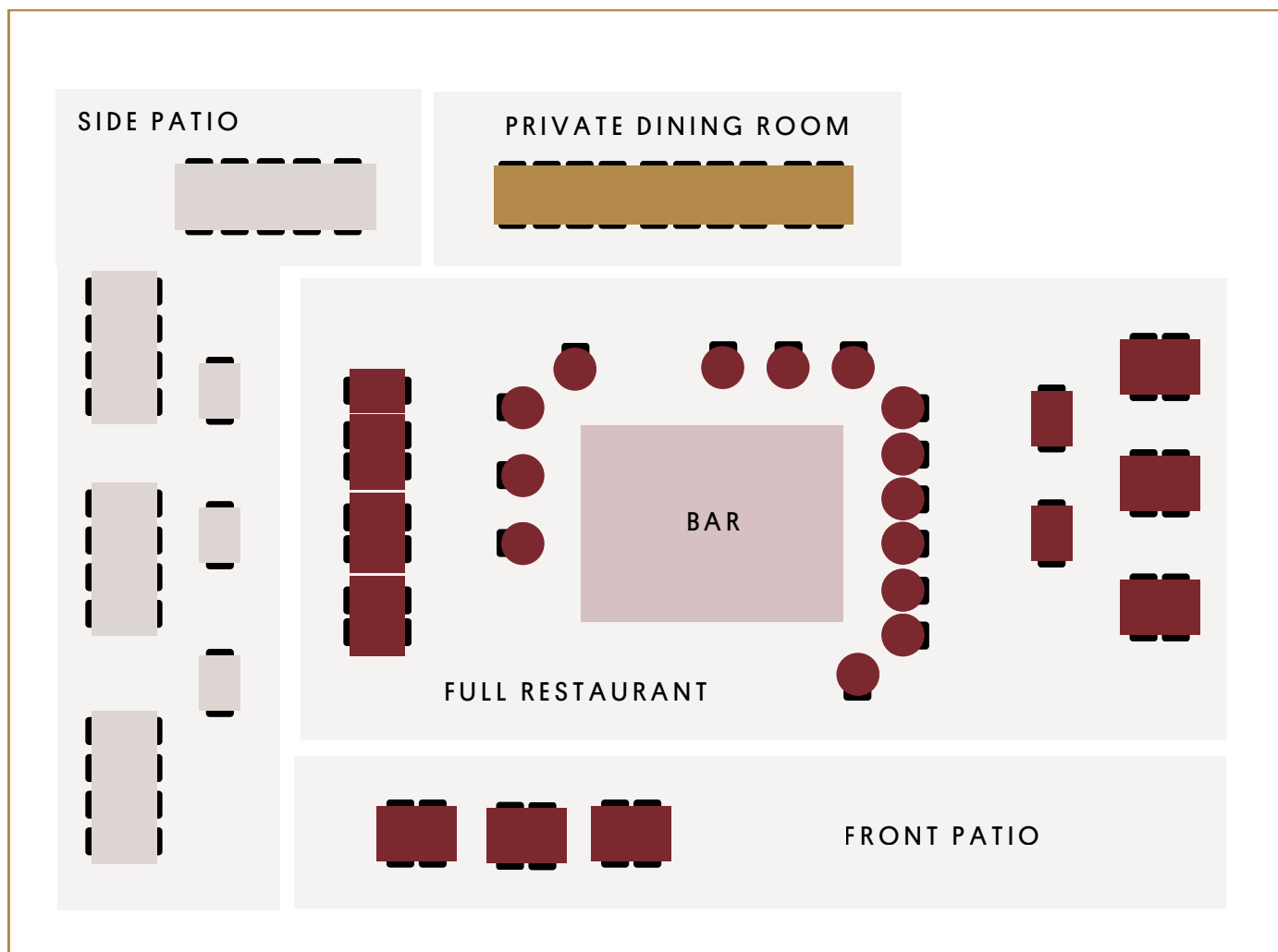


ABOUT US

Located in Vancouver's West End, Maxine's Cafe and Bar blends the charm of Soho's neighbourhood cafés with the elegance of a European bistro. Anchored by a central square bar, the restaurant features an open, light-filled dining room with warm wood millwork, marble accents, and vintage-inspired furnishings. The welcoming space is designed to transition seamlessly from daytime café to lively evening destination.

The restaurant offers an inviting all-day dining experience, serving elevated brunch and dinner alongside thoughtfully crafted cocktails.

VENUE LAYOUT



FULL BUYOUT

Maxine's Cafe and Bar provides guests with a choice of three unique spaces to host their private events. These include a heated outdoor side patio [enclosed when needed], an indoor private dining room ideal for smaller gatherings, and a full restaurant buyout, which includes the front and side patio for larger party sizes.

CAPACITY



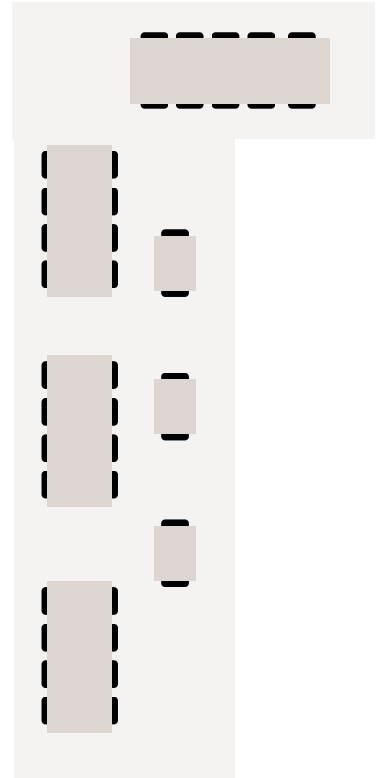
SEATED
80 guests



RECEPTION STYLE
150 guests

SIDE PATIO

PERFECT FOR CASUAL SEMI-PRIVATE DINING



Our side patio venue offers a cozy, open-air setting perfect for intimate gatherings, celebrations, and special events. With a relaxed atmosphere and flexible layout, it's an ideal space for birthdays, corporate meetups, and casual receptions.

CAPACITY



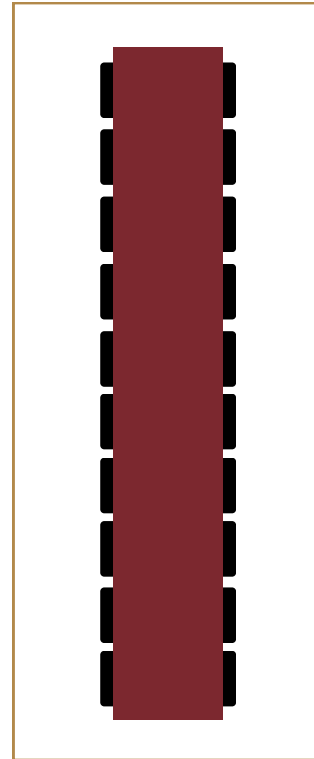
SEATED
34 guests



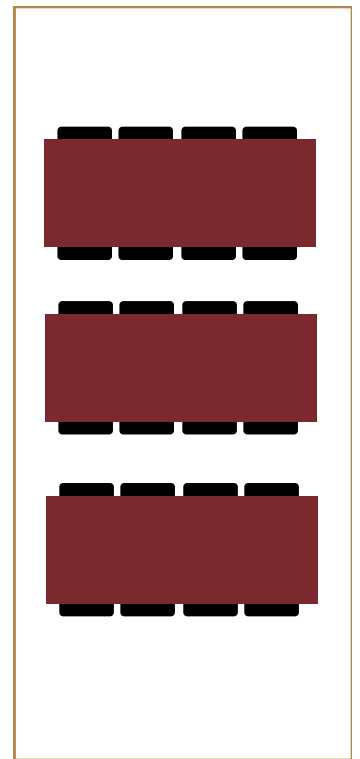
RECEPTION STYLE
50 guests

PRIVATE DINING ROOM

PERFECT FOR CASUAL PRIVATE DINING



OPTION ONE



OPTION TWO

Our private dining room offers an intimate and elegant setting, perfect for celebrations, corporate dinners, and special occasions. Combined with exceptional service, a thoughtfully curated menu, and a warm, welcoming ambiance.

CAPACITY



SEATED
25 guests



RECEPTION STYLE
30 guests

GROUP MENUS



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GROUP MENU:

PRE-SET BRUNCH MENU \$35

Our menu can be tailored to your event.

FOR THE TABLE

HOUSE-BAKED CROISSANTS & BANANA OAT MUFFINS

MAINS

SMOKED SALMON RÖSTI

potato rösti, poached eggs, dill cream cheese,
pickled shallot, capers, hollandaise

OR

HUEVOS EN SALSA ROJA

Rafa's homemade chorizo, red salsa, scrambled eggs,
feta, warm tortilla

OR

BENEDICT

CHOOSE ONE

- house back bacon, hollandaise, crispy potato
- maitake, hollandaise, crispy potato, pistou

OR

KOREAN RICE BOWL

garlic fried rice, bulgogi vinaigrette, cucumber kimchi,
crispy tofu, pickled vegetables, fried egg



FOR THE TABLE

MAINS

DESSERT

GROUP MENU:

PRE-SET BRUNCH MENU \$46

Our menu can be tailored to your event.

HOUSE-BAKED CROISSANTS & BANANA OAT MUFFINS

SMOKED SALMON RÖSTI

potato rösti, poached eggs, dill cream cheese, pickled shallot, capers, hollandaise

OR

HUEVOS EN SALSA ROJA

Rafa's homemade chorizo, red salsa, scrambled eggs, feta, warm tortilla

OR

BENEDICT

CHOOSE ONE

- house back bacon, hollandaise, crispy potato
- maitake, hollandaise, crispy potato, pistou

OR

SMOKED BRISKET CROQUE MADAME

house smoked beef brisket, Gruyère cheese mornay, sourdough, cornichon, greens

OR

KOREAN RICE BOWL

garlic fried rice, bulgogi vinaigrette, cucumber kimchi, crispy tofu, pickled vegetables, fried egg

BANANA BREAD PUDDING

hot fudge, salted peanuts, vanilla whipped mascarpone

MAXINE'S MOON PIE

brown butter Snickerdoodle, caramel, dark chocolate



GROUP MENU:

GROUP LUNCH MENU \$55

Our menu can be tailored to your event.

APPETIZERS

STEAK TARTARE

smoked egg yolk, Comté, beefy potato chip

OR

KALE SALAD

crostinis, seeds, roasted garlic vinaigrette, grana

MAINS

STEELHEAD

slow cooked Steelhead, Panang curry, cauliflower, fried shallots

OR

RIGATONI

tomato sugo, basil, fior di latte



GROUP MENU:

GROUP LUNCH MENU \$75

Our menu can be tailored to your event.

APPETIZER

STEAK TARTARE

smoked egg yolk, Comté, beefy potato chip

OR

KALE SALAD

crostinis, seeds, roasted garlic vinaigrette, grana

MAINS

STEELHEAD

slow cooked Steelhead, Panang curry, cauliflower, fried shallots

OR

RIGATONI

tomato sugo, basil, fior di latte

OR

STEAK FRITES

6oz Bistro fillet, sauce Gaston Gerard

DESSERT

BASQUE CHEESECAKE

Vanilla bean, fruit compote

OR

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla whipped mascarpone



GROUP MENU:

GROUP DINNER MENU \$75

Our menu can be tailored to your event.

APPETIZER

KALE SALAD

crostinis, seeds, roasted garlic vinaigrette, grana

OR

STEAK TARTARE

smoked egg yolk, Comté, beefy potato chip

MAINS

GNOCCHI

potato gnocchi, leeks, hazelnut, pecorino

OR

STEELHEAD

slow cooked Steelhead, panang curry, cauliflower, fried shallots

OR

STEAK FRITES

6oz Bistro fillet, sauce Gaston Gerard

DESSERT

BASQUE CHEESECAKE

Vanilla bean, fruit compote

OR

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla whipped mascarpone



GROUP MENU:

GROUP DINNER MENU \$85

Our menu can be tailored to your event.

FIRST COURSE

GOUGÈRE

gruyere, truffle aioli

SECOND COURSE

KALE SALAD

crostinis, seeds, roasted garlic vinaigrette, grana

OR

BEET ROOT

slow cooked beets, local haskap berries, brioche, Boursin

OR

STEAK TARTARE

smoked egg yolk, Comté, beefy potato chip

MAIN COURSE

STEELHEAD

slow cooked Steelhead, panang curry, cauliflower, fried shallots

OR

GNOCCHI

potato gnocchi, leeks, hazelnut, pecorino

OR

STEAK FRITES

6oz Bistro fillet, sauce Gaston Gerard

DESSERT

BASQUE CHEESECAKE

Vanilla bean, fruit compote

OR

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla whipped mascarpone



FIRST COURSE

SECOND COURSE

MAIN COURSE

DESSERT

GROUP MENU:

GROUP DINNER MENU \$95

Our menu can be tailored to your event.

GOUGÈRE

gruyere, truffle aioli

GARLIC SQUID

Humboldt squid, garlic sauce, herb aioli, crispy garlic, scallion

OR

WEDGE SALAD

green goddess dressing, feta, chive, dill, fried garlic

OR

BEET ROOT

slow cooked beets, local haskap berries, brioche, Boursin

OR

STEAK TARTARE

smoked egg yolk, Comté, beefy potato chip

RIGATONI

Folietta sausage, rapini, whipped ricotta, Reggiano

OR

GNOCCHI

potato gnocchi, leeks, hazelnut, pecorino

OR

STEELHEAD

slow cooked Steelhead, panang curry, cauliflower, fried shallots

OR

STEAK FRITES

6oz Bistro fillet, sauce Gaston Gerard

BASQUE CHEESECAKE

Vanilla bean, fruit compote

OR

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla whipped mascarpone

CANAPÉ MENU

PRICE / DZN

CHILLED

Steak tartare, crostini, comte, cured egg yolk | \$58

Marinated beetroot, Boursin, brioche | \$56

Smoked salmon, crispy rosti, dill cream cheese,
pickled shallot, capers | \$62

Marinated cucumber, green goddess, feta, fried garlic | \$62

Zeke's spot prawn, sauce gribiche, chives | \$62

Avocado toast, crushed avocado, feta, salsa macha | \$56

WARM

Smoked pork belly, salsa verde, chive | \$58

Fried chicken, Calabrian honey, pickled cucumber | \$58

Cauliflower pakora, spiced yogurt | \$54

Maxine's smash slider, American cheddar, brioche,
burger sauce | \$60

Gougère, truffle aioli, gruyere | \$56

Smoked brisket grilled cheese, sourdough, gruyere,
caramelized onion aioli | \$62

Crispy seaweed, kimchi, scallion, sesame | \$54



ENHANCEMENTS

CHEESE & CHARCUTERIE

\$29/PER PERSON

Selection of Artisanal Cheese & Charcuterie,
olives, crostini, mustard, candied nuts

RAW BAR EXPERIENCE

\$65/ PER PERSON

Chefs Selection of oysters, mussels, Albacore
tuna crudo, smoked salmon, accoutrements

CAVIAR ON ICE

\$290 / PER 30G TIN

Northern divine caviar, brioche toast points,
shallots, crème fraîche, capers, egg yolk,
egg white

EVENT INFORMATION & POLICIES



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EVENT INFORMATION & POLICIES

PLANNING & LOGISTICS

Dietary Restrictions

Dietary restrictions and allergies can be accommodated. We require all details at least 7 days prior to the event to ensure proper preparation. While we take all reasonable precautions, we cannot guarantee a completely allergen-free environment.

Decorations

Decorations are permitted for private events and full buyouts only and require prior approval. Decorations must not damage the venue. Confetti, glitter, and similar items are not permitted. All items must be set up and fully removed by the guest at the end of the event. Any items left behind may be discarded.

BYO/Corkage Fees

All food and beverages must be provided by the venue. Outside cakes and wine may be permitted with prior approval, and additional charges may apply.

Audio and Visual

Audio and visual equipment is available in most event spaces. Please communicate all requirements before signing the contract to ensure availability.

BOOKING & PAYMENT

Booking Confirmation

Events are only confirmed once a signed contract and/or credit card authorization form has been received.

When signing, the client must choose one of the following options:

- The deposit is refunded in full after the event
- The deposit is applied to the final bill

If the deposit is applied to the final bill, the total amount must be settled on a single invoice and cannot be split between multiple guests.

Service Charge & Taxes

The following charges apply:

- Food: 20% service charge + 5% GST
- Beer, Wine & Alcohol: 20% service charge + 10% liquor tax + 5% GST

A 20% gratuity will be added to all items served in the restaurant unless otherwise specified.

Menu prices are subject to change due to market conditions.

GUEST COUNT ADJUSTMENTS

To ensure a smooth and enjoyable experience for your group, please provide your final guest count in accordance with the Policy below.

Groups up to 10 guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation within 48 hours: \$50 per cancelled guest

Groups 10+ guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation less than 72 hours prior: 100% of booked menu/service value for cancelled guests

Guest count reductions may not exceed 20% of the original guest count and will not reduce an agreed minimum spend. Where a signed Event Agreement is in place, the terms and policies outlined in that agreement will apply.

READY TO BOOK?
SCAN HERE



LOCATION

1325 Burrard Street
Vancouver, BC V6Z 1Z7

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