



EVENTS & CATERING PACKAGE



BRUNCH | DINNER | DRINKS | HAPPY HOUR

The background image shows a restaurant interior. On the left, there's a wall with light green vertical blinds. Two framed pieces of art are hanging on the wall. The lower part of the image features a brown leather tufted booth and a wooden table. On the right, a wooden counter and a mirror are visible.

ABOUT US

Discover Maxine's | 3

VENUES

Full Buyout | 5

Side Patio | 6

Private Dining Room | 7

GROUP MENUS

Group Brunch Menus | 9

Group Lunch Menus | 11

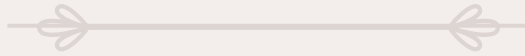
Group Dinner Menus | 13

GENERAL INFORMATION

Deposit Form | 15

Terms & Conditions | 16

Contact Us | 17

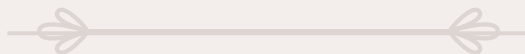


DISCOVER MAXINE'S

"West End's premier neighbourhood Cafe & Bar"

Step into Maxine's Cafe and Bar, where Soho's funky watering holes and European bistros collide to create the perfect atmosphere. The culinary duo, Executive Chef Bobby Milheron and Beverage Director JS Dupuis, have curated an elevated brunch and dinner menu that's sure to satisfy any craving while introducing you to new flavours.

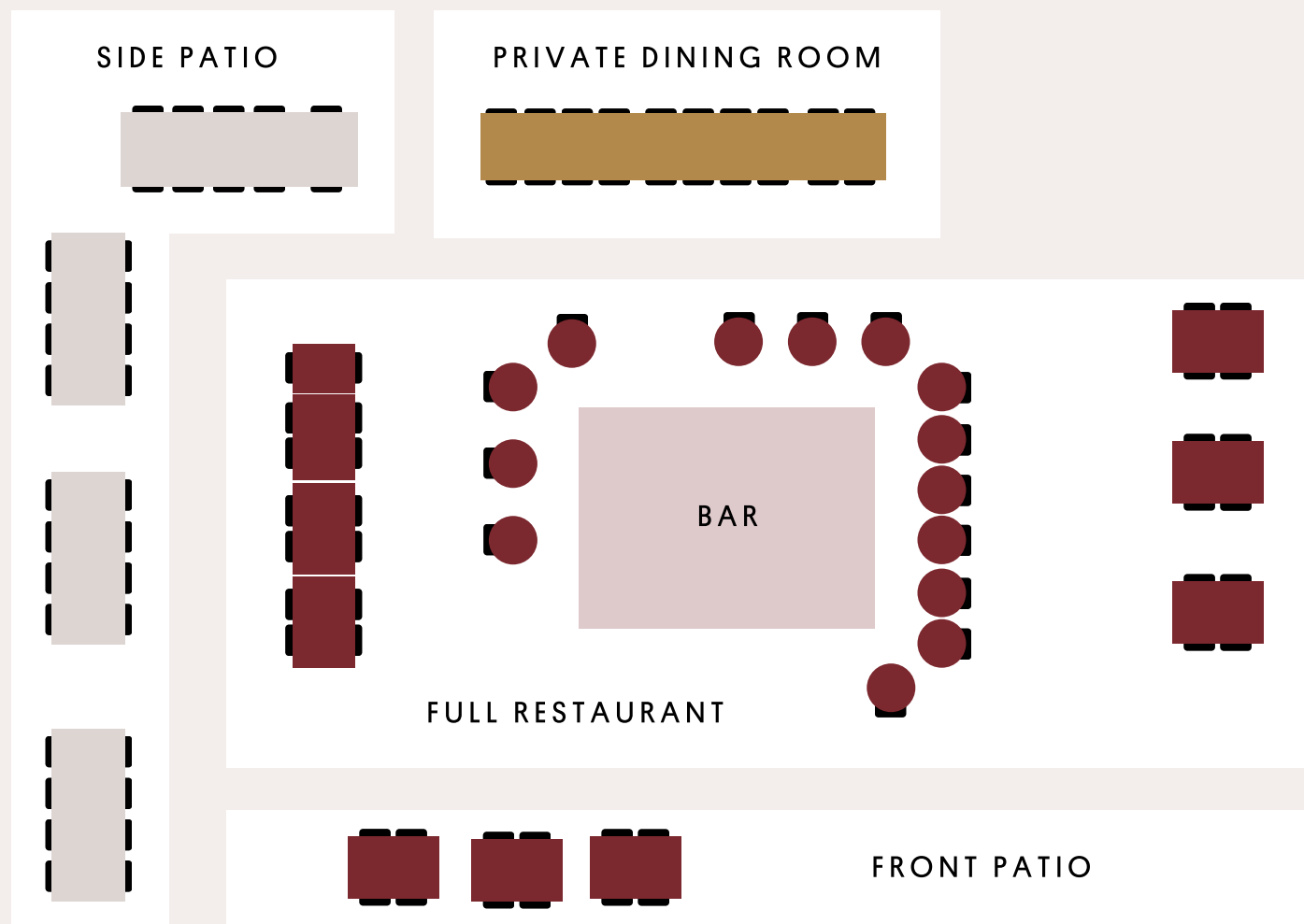
From morning favourites to later-day delights, discover what fits your fancy. Every dish is crafted with the freshest, most flavourful ingredients, promising a culinary experience you won't forget. Come on in and join us at the West End's premier neighbourhood café and bar, open daily!



VENUES



FLOOR PLAN



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.

FULL BUYOUT

Maxine's Cafe and Bar is available for full restaurant buyout. This includes the heated front and side patio.

CAPACITY

Seated - 80

Reception Style - 140

SIDE PATIO



CAPACITY

- Seated:
34 people



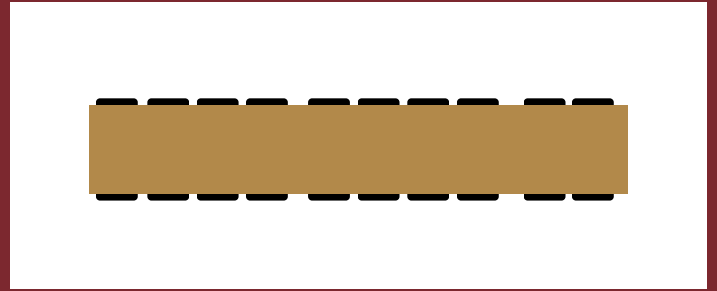
- Reception Style:
50 people

FEATURES

- Enclosed or Open Patio
- OPTIONAL:
Heated with Blankets



PRIVATE DINING ROOM



CAPACITY SPRING/SUMMER SEASON

- **Seated**
20 people on 1 table OR 25 people on 3 tables
- **Reception Style**
30 people

*When weather permits - **small side patio** can be added to the rental and the capacity would increase to **30 people seated** and **40 people Reception Style***

GROUP MENUS



PRE-SET BRUNCH MENU \$35

Choice of one item from each course

FOR THE TABLE

House-baked croissants & banana oat muffins

MAINS

SMOKED SALMON RÖSTI

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

EGGS COCOTTE

soft baked eggs, San Marzano tomato, olive, spinach,
Fiore di Latte, grilled bread
[can be made gluten-free]

BENEDICT

CHOOSE ONE

- house back bacon, hollandaise, crispy potato
- avocado, hollandaise, crispy potato

CHICKPEA FALAFEL BOWL [V]

quinoa, crispy falafel, pickled vegetables, tahini,
gem lettuce

PRE-SET BRUNCH MENU \$46

Choice of one item from each course

FOR THE TABLE

House-baked croissants & banana oat muffins

MAINS

SMOKED SALMON RÖSTI

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

EGGS COCOTTE

soft baked eggs, San Marzano tomato, olive, spinach,
fiore di latte, grilled bread
[can be made gluten-free]

BENEDICT

CHOOSE ONE

- house back bacon, hollandaise, crispy potato
- smoked salmon, dill, hollandaise, crispy potato

SMOKED BRISKET CROQUE MADAME

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

CHICKPEA FALAFEL BOWL [V]

quinoa, crispy falafel, pickled vegetables, tahini,
gem lettuce

DESSERT

ÉCLAIR

hazelnut cream, dark chocolate, praline

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla whipped mascarpone

GROUP LUNCH MENU \$55

Choice of one item from each course

APPETIZER

STEAK TARTARE

smoked egg yolk, Comté, anchovy cracker

KALE SALAD

cauliflower, seeds, roasted garlic vinaigrette, Grana Padano

MAIN COURSE

ALBACORE TUNA

romesco, olives, Sieglinde potatoes, peppers, fennel

BUCATINI

morel mushrooms, smoked shallot creme, Reggiano

GROUP LUNCH MENU \$75

Choice of one item from each course

APPETIZER

STEAK TARTARE

smoked egg yolk, Comté, anchovy cracker

KALE SALAD

cauliflower, seeds, roasted garlic vinaigrette, Grana Padano

BURRATA

Pemberton mushroom conserva, mushroom aioli, sourdough, pumpkin and sunflower seeds

MAIN COURSE

ALBACORE TUNA

romesco, olives, Sieglinde potatoes, peppers, fennel

BUCATINI

morel mushrooms, smoked shallot creme, Reggiano

FLAT IRON STEAK

frites, roasted bone marrow chimichurri

DESSERT

ÉCLAIR

hazelnut cream, dark chocolate, praline

BANANA BREAD PUDDING

whipped mascarpone, warm fudge and salted peanuts

GROUP MENUS | DINNER

GROUP DINNER MENU \$75

Choice of one item from each course

APPETIZER

KALE SALAD

cauliflower, seeds, roasted garlic vinaigrette, Grana Padano

STEAK TARTARE

smoked egg yolk, Comté, anchovy cracker

MAIN COURSE

FLAT IRON STEAK

baked potato pomme purée, onion soubise,
roasted bone marrow chimichurri

ALBACORE TUNA

romesco, olives, Sieglinde potatoes, peppers, fennel

BUCATINI

morel mushrooms, smoked shallot creme, Reggiano

DESSERT

ÉCLAIR

hazelnut cream, dark chocolate, praline

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla mascarpone

GROUP MENUS | DINNER

GROUP DINNER MENU \$95

Choice of one item from each course

FIRST COURSE

CARROT AND FALAFEL

pickled and roasted carrots, Macedonian feta, sumac, dill

SECOND COURSE

ROASTED BRUSSELS SPROUTS

Maxine's bacon, pecorino, black pepper

WATERCRESS SALAD

elderflower vinaigrette, roasted grapes, pine nuts, Tete de Moine

BURRATA

Pemberton mushroom conserva, mushroom aioli, sourdough, toasted seeds

STEAK TARTARE

smoked egg yolk, Comté, anchovy cracker

MAIN COURSE

SCALLOP & PEA RISOTTO

seared scallops, english peas, preserved lemon, mint

ALBACORE TUNA

romesco, olives, sieglinde potatoes, peppers, fennel

BUCATINI

morel mushrooms, smoked shallot creme, Reggiano

FLAT IRON STEAK

baked potato pomme purée, onion soubise, roasted bone marrow chimichurri

DESSERT

ÉCLAIR

hazelnut cream, dark chocolate, praline

WARM BANANA BREAD PUDDING

fudge, salted peanuts, vanilla mascarpone

GROUP DEPOSIT AUTHORIZATION FORM

Thank you for choosing Maxine's Café and Bar, Vancouver. We accept American Express, Visa, Discover, and MasterCard. Please complete this form in order to secure your event booking. Email the completed form to events@maxinescafeandbar.com. If you have any questions, please contact the restaurant directly at 604-707-7224.

Name of Cardholder _____

Credit Card Number _____

Credit Card Expiry Date _____ Credit Card Security # (on back) _____

Credit Card Type _____

Telephone # _____

Email Address _____

Cardholder Signature _____

Organization / Event Name _____

Onsite Contact Name _____

Event Date _____

Event Start Time _____

Number of People _____

Menu Selection ☐ \$95 Dinner ☐ \$75 Dinner ☐ \$75 Lunch ☐ \$55 Lunch ☐ \$46 Brunch ☐ \$35 Brunch

Menu Supplements _____

Name of Event (for Reservation Notes) _____

Attendance guarantees for this function must be received at least 72 business hours prior to arrival. If the contracted minimum or guest count is not met, the remaining balance will be charged through our system as room rental. Please respect the given "out-by" time.

All group bookings are confirmed upon receipt of a \$50 per person deposit for dinner, \$25 per person for lunch or 50% of the minimum spend depending on the booking. We reserve the right to release the space at any time before the deposit is received.

I accept liability for the charges indicated above, plus any damages, and authorize corresponding charges to be made to the credit card account noted above.

Signature

Date

MENU

The culinary duo, Executive Chef Bobby Milheron and Beverage Director JS Dupuis, will curate an elevated menu that caters perfectly to your event. Menu options are available upon request.

For more information please send and email with your event details to : events@maxinescafebar.com



TERMS & CONDITIONS

FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on Restaurant property must be supplied and prepared by the Maxine's Café & Bar, with the exception of wedding cakes, for which a service charge of \$3.50 per person (plus service charge and tax) will apply. Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event. Menu items are subject to change due to seasonality.

FOOD ALLERGIES

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, so that we can take the necessary precautions when preparing their food. We will provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability. Guests' names, who require special meals for dietary restrictions or allergies, are required seventy-two (72) hours prior to all events. Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed at numbers.

ALCOHOL SERVICE

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Restaurant through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays). The legal drinking age in the province of British Columbia is 19 years of age. Please be aware that prior to service of any alcohol, the restaurant reserves the right to ask for personal identification confirming if a guest is of legal age to consume alcohol in the Province of British Columbia, in accordance with BC Liquor laws. If a guest is unable to produce acceptable identification or is not of legal age to consume alcohol in British Columbia, the restaurant reserves the right to decline service of alcohol to that individual.

PRICING & TAXES

Due to market fluctuations, menu prices cannot be guaranteed.

Government Taxes and Service Charges are applicable as follows:

FOOD ~ 20% Service Charge & 5% Goods & Services Tax (GST)

BEER/WINE/ALCOHOL ~ 20% Service Charge, 10% Liquor Tax & 5% GST



CONTACT US




- LOCATION -

1325 Burrard Street
Vancouver, BC

- CONTACT US -

T. 604.707.7224
E. events@maxinescafebar.com
W. www.maxinescafebar.com

- FOLLOW US -

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Maxine's
CAFE & BAR