



BOOK YOUR NEXT EVENT AT

THE REFINERY

1115 Granville Street, Vancouver | 604.687.8001 | info@therefineryvancouver.com



THE REFINERY

ABOUT US

Located in the heart of downtown Vancouver, this unique and exclusive second level event location features beautiful decor, elegant lighting, an 18ft full-service bar, and much more.

We offer a diversity of customisable options to book a private event. The Refinery is the perfect fit for a wide range of functions from 20 to 75 people. From corporate functions, staff parties, engagement parties, birthdays to presentations.

*Nestled in the heart
of downtown Vancouver*

The Refinery provides a laid back, comfortable atmosphere to our diners through our music, dimly lit room, and elegant décor. The Refinery is nestled in the heart of downtown, but tucked a little out of the way of the hustle and bustle of the Granville Entertainment District, we are upstairs at 1115 Granville Street, between Helmcken and Davie. We are conveniently located within walking distance to many movie theatres, concert halls, and sports stadiums which makes us a great venue for food and drinks before or after the show.



PRIVATE BOOKINGS

Private bookings at the Refinery are available for group sizes from 20 – 75 people. Bookings can start as early as 11am – 2am.

Sunday to Wednesday	\$1000
Thursday	\$1500
Friday & Saturday	\$2500

THE REFINERY

All prices are minimum spends in food and beverage and are before GST & Gratuity

Food

The Refinery event space and cocktail lounge focuses on fresh, local and wild ingredients with a focus on French and Spanish inspired canapes.



Our menu uses local product whenever available to help reduce our carbon footprint, while also ensuring marine sustainability by adhering to the OceanWise Program. To further our sustainable efforts, the kitchen and bar work closely together and share extra ingredients, so that they can be used in the accoutrements for our charcuterie board, as well as the bitters, tinctures and preserves used in our cocktails. All events at the Refinery must have a food element as required by our Food Primary License.

THE REFINERY

CANAPE MENU

*minimum 10 of each must be ordered



MEAT

BRAISED PORK BELLY \$3.25

Vietnamese braised pork belly, pickled daikon and carrot ribbons, wasabi tuile, garlic shoots, drizzled with wasabi honey gastrique

STEAK FRITZ \$3.50

Maple smoked beef chuck, soy roasted potato, balsamic reduction

CHEESE STEAK \$3.50

Seasoned slices of steak, melted jalapeño jack cheese, fire roasted green pepper and onion, in crusty baguette

CHICKEN & WAFFLES \$3.25

Corn meal crusted seasoned chicken served on top of a mini waffle, topped with pickled jalapeño, drizzled in valentina and honey

THE REFINERY

CANAPE MENU



THE REFINERY

FISH

CAJUN CREVETTE \$3.50

House secret spiced prawns, tomato lime and avocado puree, on a red pepper cracker

CEVICHE AL DIABLO \$3.25

Basa cooked in lime juice, jalapeno, red bell pepper, garlic, and cilantro, served on spicy corn tortilla chip

SMOKED SALMON VOL-AU-VENT \$3.50

Light puff pastry shell filled with smoked salmon, dill cream cheese, pickled red onion

BEER BATTERED FISH \$3.25

Basa beer battered and fried, served with tartar sauce, lemon wedge

CANAPE MENU



VEGETARIAN

WILD MUSHROOM VOL-AU-VENT \$3.00

Light puff pastry shell, mixed with seasonal sautéed wild mushrooms, topped with goats cheese brûlée

SPINACH AND GOATS CHEESE RAVIOLI \$3.00

House made spinach and goats cheese stuffed ravioli, sitting in parmesan cream sauce, basil oil

BEET GAZPACHO \$3.00

Beet and cilantro chilled soup, with yogurt

THE REFINERY



CANAPE MENU

FLATBREADS

CARNE \$14

Beef bresaola or prosciutto, house tomato sauce, melted bubbly mozzarella

VEG \$12

Seasoned sliced potatoes and mushrooms, red onion, and goats cheese, with pear gastrique

ANTIPASTO STATION \$9/ PERSON

Cured meats and cheeses, pickled veg, house sauces, optional hummus and pita chips

THE REFINERY



BEVERAGE

The Refinery has become world renown for our unique, seasonal cocktail program which focuses heavily on our in house made syrups, liqueurs and bitters. Our staff is well versed in classic cocktails, and our bartenders are excellent at creating personalized cocktails that fit any customer's taste and mood. We are truly the only spot to get a great drink on Granville Street.

TIER 1

\$7 Single / \$9.75 Double

TIER 2

Tier 1 + \$10 Single / \$14 Double, \$12 Cocktails

\$2.50 per guest, unlimited pop, juice & drip coffee

\$5.00 per guest, unlimited pop, juice, coffee,
Redbull & San Pellegrino

BEVERAGES TIER 1

\$7 Single / \$9.75 Double per drink
before tax & Gratuity

SPIRIT

VODKA

Eristoff
Stolichnaya Blueberi

GIN

Bombay

WHISKEY

Crown Royal
Jack Daniels #7
Jameson
Jim Beam

LIQUEURS

Campari
Cinzano Orange
Cinzano
Cointreau
Fireball
Frangelico
Galliano
Green Chartreuse
Hennessy VS
Jagermeister
Kahlua
Punt e Mes
Maraschino
Sourpuss Raz

TEQUILA

Cazadores Reposado
Cazadores Blanco

RUM

Bacardi
Bacardi Oakheart

WINE & BUBBLES

Jaume Cava Cristilano, Spain
Tollo Red – Sangiovese, Italy
Tollo White – Pinot Grigio, Italy

BEERS

BOTTLE

Four Winds IPA, BC
Steamworks Flagship IPA
Phillips Blue Buck Ale
Whistler Honey
Whistler PM Lager
Lone Tree Cider

DRAUGHT

1516 Lager
VIB Rotating Tap

BEVERAGES TIER 2

Includes Tier 1 + \$10 Single /
\$14 Double, \$12 Cocktails
before tax & Gratuity

SPIRIT

VODKA

Ketel One
Grey Goose
Van Gogh Espresso

TEQUILA

Don Julio Blanco
Patron Café
Patron Silver
Patron Reposado

LIQUEURS

Crème de Cassis
Averna Amaro
Elderflower

WHISKEY

Bulleit Bourbon
Collingwood Rye
Highland Park 10
Woodford Reserve

RUM

El Dorado 12 yr
Flor De Cana
Goslings Black seal

GIN

Hendrick's

WINE & BUBBLES

RED

Red Rooster, Merlot, Naramata, B.C
Bridlewood, Cabernet Sauvignon, California
Julia, Malbec, Argentina
McWilliam's Hanwood, Shiraz, Australia

WHITE

Caliterra, Reserva Sauv Blanc, Chile
Enigma, Chardonnay, California
Dirty Laundry, Riesling, B.C
Casal Thaulero, Pinot Grigio, Italy

BOTTLE BEER

Broken Ladder Cider, BC
Corona, Mexico
Kronenbourg Blanc, France
Negra Modelo, Mexico
Stella Artois, Belgium

COCKTAILS

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TIER 2 COCKTAILS

COCKTAILS

OLD FASHION

Bourbon, Demerera Syrup, Angostura Bitters, Fresh Orange Peel

BOULVARDIER

Bulleit Bourbon, Campari, Punt E Mes Vermouth Rosso, Fresh Orange Peel

THE SOUR

Bourbon, Disaronno, Lemon Juice, Egg White, Angostura Bitters

MULA LATINO

Flor de Cana 5 Year, Cointreau, Lime, Simple Syrup, Topped with Ginger Beer

LAST WORD

Hendrix Gin, Maraschino, Chartreuse, Fresh Lime

NEGRONI

Bombay Gin, Campari, Punt E mes, Fresh Orange Peel

ESPRESSO MARTINI

El Dorado 12 Y O, Averna, Frangelico, Baileys, Fresh Espresso, Aztec Chocolate Bitters

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For more information, contact Patricia Rubio at info@therefineryvancouver.com or call 604.687.8001

