

THE
VANCOUVER
FISH COMPANY
RESTAURANT & BAR

GROUP EVENTS PACKAGE
2023 / 2024





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OUR VENUE

The Vancouver Fish Company offers a true West Coast experience in the heart of one of Vancouver, BC's world class destinations, Granville Island. The restaurant opened its doors in 2014.

From hook to plate, The Vancouver Fish Company immerses guests in a premium yet unpretentious experience, showcasing the best sustainably caught seafood in the city. The vibrant restaurant and bar boasts waterfront views and an expansive patio that overlooks a lively marina. The high quality, freshly prepared seafood is accompanied by an exceptional wine, beer and cocktail list.

Whether indulging in happy hour or celebrating a special occasion The Vancouver Fish Company is the place to connect and enjoy welcoming West Coast hospitality, amazing seafood and so much more.



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OUR SPACES

Whether you're planning to host a group of 8 or 200+, The Vancouver Fish Company Restaurant & Bar has the perfect space for your function. With four unique, semi-private spaces within the restaurant, we can tailor a room to suit all types of functions, such as wedding receptions, corporate dinners, birthday celebrations and networking events.

Our team is deeply experienced in event planning having hosted hundreds of group & corporate events at The Vancouver Fish Company since 2014. We will work with you to accommodate special requests, to build customized menus and to find the space that best suits your event. We look forward to having the opportunity of hosting you!

GROUP DINING AREAS

THE WINE ROOM

16 ppl - sit-down
20 ppl - reception

THE LOUNGE

20 ppl - sit-down
30 ppl - reception

THE DINING ROOM

70 ppl - sit-down
(40 ppl floor, 30 ppl booths)
100 ppl - reception

THE PATIO

80 ppl - sit-down
150 ppl - reception



FULL RESTAURANT BUYOUT

100 ppl sit-down
300 ppl reception (includes patio)

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THE WINE ROOM

The Wine Room is perfect for a smaller semi-private event. Overlooking the vibrant entrance to Granville Island, the windows can be opened to provide a more open and bright concept, or can be kept closed for a more intimate vibe. The Wine Room is perfect for seated events between 12 - 16 people or reception-style events between 20 - 25 people.



THE LOUNGE

The Lounge boasts high ceilings and sliding windows that provide a bright, open concept.

The Lounge is ideal for more casual, reception-style events between 20 - 40 people, and seated events between 16 - 30 people.

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THE DINING ROOM

Our dining room is the perfect location for a semi-private event for groups between 50 - 150 people. With large, high ceiling sliding door windows overlooking the marina, the room offers a bright and open vibe, yet it is sectioned off to provide an intimate feel. The sliding doors can be opened to offer fresh air and sunlight into the room for an even more spacious atmosphere.



THE PATIO

Located right on the water overlooking a vibrant marina, the VFC patio not only boosts beautiful views of the water, but also provides the guests with an authentic maritime aesthetic. Our patio is perfect for reception-style events between 50-150 people, or seated events between 50 - 80 people.

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LUNCH - PLATED

2 course for \$39

Priced per guest - minimum order 12 people

Guests are welcome to choose one item from each course:

1ST COURSE

Seafood Chowder

fresh seafood & clams, bacon, thyme cream

Caesar Salad

chilled romaine hearts, bacon, crispy croutons, parmesan

2ND COURSE

Fish & Chips

1 piece, Granville Island beer-battered, cabbage & carrot slaw, tartar sauce

Tuna Poke Bowl

seared Albacore tuna, pink shrimp salad, avocado, edamame, cucumber, radish, seaweed salad, steamed rice, crispy shallots, nori, pickled ginger, wasabi mayo, allium vinaigrette

Flat Iron Steak

grilled flat iron steak, roasted potatoes, seasonal vegetables, jus

ADD ON DESSERT

\$10 additional per person

Berry Posset

brown butter crumb, lemon shortbread, berry compote

Lemon Bar

raspberry coulis, Italian meringue

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DINNER - PLATED

3 course for \$65

Priced per guest - minimum order 12 people

Guests are welcome to choose one item from each course:

1ST COURSE

Seafood Chowder

fresh seafood & clams, bacon, thyme cream

Caesar Salad

chilled romaine hearts, bacon, crispy croutons, parmesan

Maple Walnut Prawns

lightly fried VFC tempura prawns, Yuzu mayo, walnuts, toasted sesame, Togarashi

2ND COURSE

Wild Salmon

seared wild salmon, butter braised radish & asparagus, swiss chard, crispy yukon potato, miso vin blanc

Flat Iron Steak

grilled flat iron steak, roasted potatoes, seasonal vegetables, jus

Seafood Linguini

local sustainable seafood, prawns, mussels, sundried tomato cream sauce

3RD COURSE

Berry Posset

brown butter crumb, lemon shortbread, berry compote

Lemon Bar

raspberry coulis, Italian meringue

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PREMIUM DINNER - PLATED

3 course for \$85

Priced per guest - minimum order 12 people

Guests are welcome to choose one item from each course:

1ST COURSE

VFC Seafood Chowder

fresh seafood & clams, bacon, thyme cream

Caesar Salad

chilled romaine hearts, bacon, crispy croutons, parmesan

Tuna Crudo

lightly seared tuna crudo, red onion, cucumber, radish, pickled serrano, cilantro, fried corn tortilla

Maple Walnut Prawns

lightly fried VFC tempura prawns, Yuzu mayo, walnuts, toasted sesame, Togarashi

2ND COURSE

Sablefish

smoked sablefish, citrus & herb risotto, pickled shallots, salsa verde, grilled scallions, onion crumb

Scallops

seared scallops, roasted cabbage, snap peas, pea purée, pea tips, crispy potato, fennel, mint, bacon jam

Striploin

AAA 10 oz striploin, roasted potatoes, seasonal vegetables, bone-marrow butter

3RD COURSE

Berry Posset

brown butter crumb, lemon shortbread, berry compote

Chocolate Torte

mixed berry coulis

Lemon Bar

port reduction, Italian meringue

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DINNER - FAMILY STYLE

4 course for \$99

Priced per guest - minimum order 12 people

Please choose items from each course:

1ST COURSE (choose 2)

Mussels & Fries

Salt Spring Island mussels, pork chorizo, creamed leeks, fries, aioli

Caesar

chilled romaine hearts, bacon, crispy croutons, parmesan

West Coast Greens

mixed greens, chickpeas, seasonal vegetables, sunflower seeds, house dressing

Humboldt Squid

lightly fried squid, nuoc mäm, crispy shallots, toasted almonds, cilantro, pickled chilies, lime

2ND COURSE (choose 1)

Linguini vongole

hand-made pasta, fresh clams, garlic, parsley

Seafood Linguini

local seafood, prawns, mussels, sundried-tomato cream sauce

3RD COURSE (choose 2)

Wild Salmon | seared wild salmon, butter braised radish & asparagus, swiss chard, crispy yukon potato, miso vin blanc

Scallops | seared scallops, roasted cabbage, snap peas, pea purée, pea tips, crispy potato, fennel, mint, bacon jam

Sablefish | smoked sablefish, citrus & herb risotto, pickled shallots, salsa verde, grilled scallions, onion crumb

Striploin | AAA 10 oz striploin, roasted potatoes, seasonal vegetables, bone-marrow butter

4TH COURSE

Dessert platter | assortment of house-made desserts

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CANAPES

Priced by the dozen

COLD CANAPES

SMOKED SALMON & CUCUMBER

House smoked wild salmon, marinated cucumber, crostini

\$36

VEGETARIAN SUSHI ROLL

Cucumber & avocado roll

\$28

TUNA CRUDO

lightly seared tuna crudo, red onion, cucumber, radish, pickled serrano, cilantro, fried corn tortilla

\$34

PRAWN COCKTAIL

Poached prawns, classic cocktail sauce, horseradish

\$40

BISON TARTARE

cold smoked bison, shallot, capers, Avonlea cheddar, cured yolk, crostini

\$38

HOT CANAPES

LOBSTER ROLL BITES

poached lobster & shrimp, lettuce, crispy shallot, sliced radish, dill, brioche roll

\$38

HUMBOLDT SQUID

lightly fried squid, nuóc mắm, crispy shallots, toasted almonds, cilantro, pickled chilies, lime

\$34

MAPLE WALNUT PRAWNS

Lightly fried tempura prawns, yuzu mayo, walnuts, toasted sesame

\$40

CHICKEN SKEWER

Grilled & marinated chicken breast, tzatziki

\$34

HALIBUT FRITTERS

GI honey lager battered halibut cod, tartar sauce

\$34

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CANAPES

PLATTERS

Minimum order for 12 people

DESSERTS

Chef's selection of squares cakes & pastries

\$9 per person

CRUDITE

seasonal organic vegetables, house-made dip

\$8 per person

CHARCUTERIE

Chef's selection of local market fresh artisanal meat & cheese, marinated olives, pickles,
seasonal fruit, house-made spreads, crostini

\$22 per person

CONTACT US

LOCATION

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CONTACT

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SOCIAL



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