

ROMER'S

FRESH KITCHEN & BAR



EVENTS AT ROMER'S BURGER BAR

Looking for a place to celebrate with great food, thirst-quenching drinks, and a space to host all your friends?

Well, we have all of that and more at our 2 Romer's locations!

From intimate gatherings in our private event room to a full buyout for larger celebrations, think of us and we will help plan your event.

We offer three types of events at each of our Romer's locations to make your event a success.

Choose between a Mingler Party, Buffet Dinner or Plated Dinner.

We also offer a Backyard BBQ Party at our River District location- perfect for weddings!

MINGLER PARTY

Move around or sit down the choice is yours,
food served on a buffet table

BUFFET STYLE

A sit down experience,
food served on a buffet table

PLATED LUNCH OR DINNER

A sit down experience,
food served to you at your table



MINGLER MENU

Items are served on a buffet table. Perfect for casual events or appetizers before a plated or buffet style dinner. Mix & Match to create your custom menu!

CANAPES PRICE PER DOZEN

TUNA TATAKI CRISPS (DF) \$52

Seared ahi tuna, guac, wasabi aioli & charred jalapeno on a crispy wonton shell or cucumber slice (gf)

SIRLOIN STEAK BITES (GF) \$70

Grilled to a perfect medium-rare and seasoned with R special seasonings, peppercorn sauce drizzle

CHICKEN SATAY (DF/GF*) \$62

Choice of, Cider Garlic, Asian BBQ*, or Hawaiian BBQ*

HOUSE MADE MEATBALLS (DF*) \$52

Pork & beef meatballs, Peppercorn sauce*

BRUSSELS SPROUTS (GF/V) \$45

Crispy sprouts, drizzled in garlic butter, red chilies and parmesan

CHICKEN WINGS (DF*) \$32

Deep fried, tossed in R wing seasoning, R hot butter sauce* and ranch sauce on side

GYOZAS (DF) \$40

Pan seared shrimp potstickers, R poke sauce, sriracha aioli, sesame seeds, green onion

FRESH-CUT KENNEBEC FRIES (DF/GF) \$55 (SERVES APPROX. 20)

Served buffet-style with ketchup & choice of: chipotle aioli, truffle aioli, mayo or gravy(+4) on the side

UPGRADE TO YAM FRIES, TRUFFLE FRIES, OR GARLIC FRIES +\$10

DRUNKEN DONUTS (V) \$15 / DOZEN

Fried until golden, dusted with powdered sugar. Kahlua Nutella, Lemon-cello custard & Whiskey caramel sauces on side

CROSTINIS PRICE PER DOZEN

GF Option – substitute crostini with cucumber slices

GOAT CHEESE BRUSCHETTA (V) \$45

Filone crostini, local goat cheese, fresh bruschetta, balsamic reduction

BRUSCHETTA BURRATA (V/VG*) \$47

Filone crostini, symphony tomatoes, fresh basil, balsamic glaze, burrata cheese*

CRANBERRY BRIE (V) \$45

Filone crostini, dried cranberries, pumpkin seeds, melted brie

PRAWN SALSA \$47

Filone crostini, grilled garlic butter prawn, pineapple salsa

SMOKED SALMON \$49

Filone crostini, garlic dill aioli, capers, pickled cabbage

SLIDERS PRICE PER DOZEN

GF Option – substitute lettuce bun for + \$0.75 ea

CHEESEBURGER \$65

Hand-pressed beef patty, dark ale cheddar, crispy onions, mustard on a toasted brioche bun

VEGAN (V/VG) \$68

Vegan burger patty, onions, avocado, tomato salsa, vegan mayo on a lettuce bun

CAJUN CHICKEN \$72

Cajun chicken, shredded iceberg lettuce, tomato, cheddar cheese and aioli on a toasted brioche bun

ARTISAN PIZZAS PRICE FOR 2 PIZZAS / 16 SLICES

GF Option – +\$2 for GF crust

MARGHERITA (V) \$45

Artisan sourdough crust, tomato basil sauce, fior de latte, fresh basil

PEPPERONI \$45

Artisan sourdough crust, tomato basil sauce, mozzarella, pepperoni, roasted garlic, hot honey drizzle

TRUFFLE MUSHROOM (V) \$45

Artisan sourdough crust, truffled fresh local mushrooms, mozzarella cheese, arugula

BIG KAHUNA \$45 (LYNN VALLEY ONLY)

Artisan sourdough crust, tomato basil sauce, Tuscan ham, rum pineapple, mozzarella, poblano chiles, la bomba yogurt, red onion

TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE



MINGLER MENU STATIONS

Stationed items are served on a buffet table for guests to serve themselves.
The perfect addition to enhance your Mingler Menu
or serve as appetizers before your Plated or Buffet dinner.

SALADS (SERVES APROX. 25)

CAESAR \$55

Crisp romaine lettuce, sourdough croutons, parmesan, caesar dressing

ROMER'S COAST SALAD (DF*/GF*/V) \$55

Dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds, feta*, agave-cider vinaigrette

WATERMELON SALAD (DF*/GF) \$62

Cubed watermelon, fresh basil, feta cheese*, arugula with lemon vinaigrette

PLATTERS

CHIPS & DIPS (VG*)

SERVES 20 • \$60 | SERVES 40 • \$115 | SERVES 60 • \$160

Corn tortilla chips served with salsa, guacamole and garlic dill sauce*

VEGETABLE CRUDITES (V/VG/GF)

SERVES 20 • \$65 | SERVES 40 • \$120 | SERVES 60 • \$170

Chef's selection of seasonal vegetables served with roasted garlic ranch dip. Examples include: carrots, grape tomatoes, cucumber, red pepper, cauliflower, celery

FRUIT (V/VG/GF)

SERVES 20 • \$80 | SERVES 40 • \$160 | SERVES 60 • \$230

Chef's selection of seasonal fruit. Examples include: pineapple, raspberries, grapes, watermelon, blueberries, honeydew, oranges, cantaloupe, grapefruit.

CHARCUTERIE

SERVES 20 • \$160 | SERVES 40 • \$225 | SERVES 60 • \$295

Chef's selection of meats and cheeses from our friends at Cioffi' Market & Deli, grainy mustard, olives, pickles, grapes, crackers

SUSHI (V*/GF)

SERVES 30 • (90PCS) \$155 | SERVES 60 • (180PCS) \$305

A mixture of R torched pressed sushi: California Rolls, Spicy Ahi Tuna Rolls, Salmon Rolls & Cucumber Avo Rolls*

PASTA STATIONS SUB GF PASTA FOR +\$6

MAC & CHEESE (V)

SERVES 20 • \$90 | SERVES 40 • \$175 | SERVES 60 • \$240

Al dente shell noodles, house made 4-cheese sauce, panko bread crumbs

PENNE RUSTICA (V*)

SERVES 20 • \$95 | SERVES 40 • \$180 | SERVES 60 • \$245

Chicken*, artichokes, red pepper, sun-dried tomatoes, roma tomatoes, fresh basil, parmesan, tomato basil cream sauce

CHICKEN PORTOBELLO PENNE

SERVES 20 • \$95 | SERVES 40 • \$180 | SERVES 60 • \$245

Grilled chicken, portobello mushrooms, alfredo, basil, grana padano cheese

TOMATO BASIL SPAGHETTI (V/DF*)

SERVES 20 • \$85 | SERVES 40 • \$160 | SERVES 60 • \$220

Tomato basil sauce, roasted garlic, arugula, feta*

FETTUCCINE ALFREDO

SERVES 20 • \$90 | SERVES 40 • \$175 | SERVES 60 • \$240

House-made alfredo sauce, grana pandano, cream, butter





BUFFETS

Served on a buffet table for guests to serve themselves. All Buffets include coffee & tea (upon request). Appetizers & Platters can be ordered of course – see the Mingler Menu.

OPTION 1. THE PRIME BUFFET

PRIME RIB CARVING STATION BUFFET \$90 PP (MINIMUM 20 PEOPLE)

SALAD:

1. ROMER'S COAST SALAD (DF*/GF*/V)

Dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds, feta*, agave-cider vinaigrette

2. CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, caesar dressing

ENTRÉE:

SLOW ROASTED HAND CARVED AAA PRIME RIB (GF)

24 hr cure, fresh rosemary, garlic butter. served with roasted garlic au jus

SIDES:

ROMER'S FAMOUS BRUSSELS SPROUTS (GF/V)

Crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

ROMER'S GARLIC MASHED POTATOES (GF/V)

ROMER'S FAMOUS MAC N CHEESE (V/ GF*)

Shell noodles cooked al dente, R house-made 4 cheese sauce

DESSERT:

ROMER'S DRUNKEN DONUTS (V)

OPTION 2. BUILD YOUR OWN BUFFET

\$70 PP (MINIMUM 20 PEOPLE)

CHOICE OF 2 SIDES (serves everyone)

Additional sides each +\$4.50 per person

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, caesar dressing

ROMER'S FAMOUS BRUSSELS SPROUTS (GF/V)

Crispy sprouts, drizzled in garlic butter, chilies, lemon and parmesan

GRILLED SEASONAL VEGETABLES (GF/V)

ROMER'S GARLIC MASHED POTATOES (GF/V)

ROMER'S FAMOUS MAC N CHEESE (V)

Shell noodles cooked al dente, R house-made 4 cheese sauce

HAND-CUT KENNEBEC FRIES (GF/V)

YAM FRIES (V)

Served with chipotle aioli

CHOICE OF 2 ENTRÉES (1 per person)

GRILLED LEMON BUTTER BC SALMON (GF)

Lemon caper sauce, herbed brown rice

CHICKEN STRIPS & FRIES

Served with honey mustard and ketchup for dipping

SIRLOIN STEAK (GF)

Simply grilled garlic butter

FETTUCCINE ALFREDO

Blackened chicken, house-made alfredo sauce, grana padano, cream, butter

PORTOBELLO PENNE

Grilled chicken, portobello mushrooms, alfredo, basil, grana padano

DESSERT

ROMER'S DRUNKEN DONUTS (V)

*GF- Buffet pastas Can be made GF upon request for +\$6

PLATED DINNER

The most formal style event. Perfect for holiday parties & lunches.
Appetizers & Platters can be ordered of course!- see the Mingler Menu for options.

OPTION 1. PREMIUM PLATED

\$75 PP (20- 30 PEOPLE)

CHOOSE TWO FAMILY STYLE* APPETIZERS TO START:

ROMER'S COAST SALAD (DF*/GF*/V)

Dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds, feta*, agave-cider vinaigrette

BRUSSELLS SPROUTS (V/GF)

Crispy fried, parmesan, garlic, red chili and lemon

GYOZA

Pan seared shrimp potstickers, R poke sauce, sriracha aioli, sesame seeds, green onion

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, caesar dressing

EACH GUEST GETS A CHOICE OF ONE ENTRÉE:

SIRLOIN STEAK (GF)

Center cut, grilled to perfection, with garlic mashed potatoes & seasonal vegetables

FETTUCCINE ALFREDO

Blackened chicken, house-made alfredo sauce, grana padano, cream, butter

GRILLED LEMON BUTTER BC SALMON (GF)

Lemon caper sauce, herbed brown rice, seasonal vegetables

PORTOBELLO PENNE

Grilled chicken, portobello mushrooms, alfredo, basil, grana padano

EACH GUEST GETS A CHOICE OF DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar.
Whiskey caramel sauce for dipping

BELGIAN CHOCOLATE MOUSSE (V)

Dark chocolate, vanilla whip, amaretti cookie crumble,
with burnt strawberry relish

COFFEE OR TEA INCLUDED UPON REQUEST

OPTION 2. BACKYARD BURGER PARTY

\$35 PP (20- 30 PEOPLE)

EACH GUEST GETS A CHOICE OF BURGER SERVED WITH FRESH-CUT FRIES*

*OR UPGRADED SIDE FOR UP TO \$2.75 PP)

MANS MAN BURGER

Tomato, dark ale cheddar, bacon, onion strings, smoked salt

VEGANATOR BURGER (VG)

Vegan patty, whole grain bun, vegan aioli,
arugula, vegan cheese, beets, salsa and avocado

CAJUN CHICKEN SANDWICH

Creole butter, crisp iceberg lettuce, tomatoes, cheddar on toasted filone bread

MAGIC MUSHROOM BURGER

Beef patty, arugula, portobello mushrooms, caramelized onion, boursin cheese

GRILLED SALMON BURGER

Old bay, lettuce, tomato, spicy pickle tarter sauce

DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar.
Whiskey caramel sauce for dipping

COFFEE OR TEA INCLUDED UPON REQUEST

OPTION 3. CLASSIC PLATED

\$50 PP (12- 30 PEOPLE)

EACH GUEST GETS A CHOICE OF ONE APPETIZER:

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, caesar dressing

ROMER'S COAST SALAD (DF*/GF*/V)

Dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds,
feta*, agave-cider vinaigrette

EACH GUEST GETS A CHOICE OF ONE ENTRÉE:

HARVEST BOWL (VG / GF)

Brown rice, yams, red pepper, roasted beets, cranberries, goat cheese

SALMON BOWL (DF/ GF)

Grilled salmon, brown rice, yams, red pepper, roasted beets, cranberries, goat cheese

STANDARD BURGER WITH CHEDDAR

Ice berg lettuce, tomato, onion, r special sauce, fresh-cut fries

CAJUN CHICKEN SANDWICH

Creole butter, crisp iceberg lettuce, tomatoes, cheddar
on toasted filone bread, fresh-cut fries

1 PIECE FISH N CHIPS

Fresh-cut fries, greens, spicy pickle tarter sauce

SCRATCH MAC N CHEESE (V)

Al dente shell noodles, house made 4-cheese sauce, panko bread crumbs

MARGHERITA PIZZA (V)

Artisan sourdough crust, tomato basil sauce, fior de latte, fresh basil

DESSERT:

ROMER'S DRUNKEN DONUTS (V)

Lightly fried until golden, dusted with powdered sugar.
Whiskey caramel sauce for dipping

COFFEE OR TEA INCLUDED UPON REQUEST

TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE





ROMER'S BACKYARD BBQ WEDDINGS

AT ROMER'S RIVER DISTRICT
A CASUAL AND AFFORDABLE EXPERIENCE

ABOUT THE VENUE

There are up to 50-55 seats inside plus an additional 30-35 seats on the patio (*weather dependent*).

The vibe is casual at Romer's & always great value, most enjoy the casual walk around feel of Romer's but more formal seating is absolutely doable.

The grass area below the patio can be used for games such as Cornhole or Bocce (*games not provided*). Unfortunately drinks must remain on the patio as the lawn is not licensed.

We're happy to accommodate any start/end time but due to noise bylaws the patio must be cleared & dancing level music stopped by 10 pm.

You may store decorations in advance on site.

Access will be provided 90-120 Minutes before the wedding for decorating. **The room may be used for brunch earlier in the day but will be cleared & cleaned well in advance.*

There is a microphone & speaker available, we recommend Spotify / Apple music or bring your own DJ.

There is a private minibar located in our River Room.

There are 3 bathrooms and two coat racks.

A gratuity of 20 % will be added to the bill.

A minimum spend is required for exclusive room use.

Contact our Events Manager at corpsupport@xtramile.ca to inquire about your big day!

Phone number at the River District is **604 566-9545**



ROMER'S BACKYARD BBQ WEDDINGS- MENUS

Choose from our customizable BBQ wedding menus to make your special day even better!

We recommend choosing several platters from our Mingler Menu to be served upon arrival.
Then choose which dinner option is the best fit for your event.

For the bar, premium options can be requested [\$]
Coffee & tea is included with all wedding packages [upon request].

APPETIZERS UPON ARRIVAL

PLATTERS SERVED ON A BUFFET TABLE

VEGETABLE CRUDITES (V/VG/GF)

SERVES 20 • \$65 | SERVES 40 • \$120 | SERVES 60 • \$170

Chef's selection of seasonal vegetables served with roasted garlic ranch dip. Examples include: carrots, grape tomatoes, cucumber, red pepper, cauliflower, celery

FRUIT (V/VG/GF)

SERVES 20 • \$80 | SERVES 40 • \$160 | SERVES 60 • \$230

Chef's selection of seasonal fruit. Examples include: pineapple, raspberries, grapes, watermelon, blueberries, honeydew, oranges, cantaloupe, grapefruit.

SUSHI (V*/GF)

SERVES 30 • (90PCS) \$155 | SERVES 60 • (180PCS) \$305

A mixture of R torched pressed sushi: California, Spicy Ahi Tuna & Cucumber Avo Rolls*

CHARCUTERIE

SERVES 20 • \$160 | SERVES 40 • \$225 | SERVES 60 • \$295

Chef's selection of meats and cheeses from our friends at Cioffi Market & Deli, grainy mustard, olives, pickles, grapes, crackers

PASSED CANAPES PRICE PER DOZEN

SHRIMP SKEWERS (GF) \$65

Garlic butter

CHICKEN SATAY (DF/GF*) \$62

Choice of, Cider Garlic, Asian BBQ*, or Hawaiian BBQ*

HOUSE MADE MEATBALLS (DF*) \$52

Pork & beef meatballs, Peppercorn sauce*

CRANBERRY BRIE CROSTINIS (V) \$45

Filone crostini, dried cranberries, pumpkin seeds, melted brie

SMOKED SALMON CROSTINIS \$49

Filone crostini, garlic dill aioli, capers, pickled cabbage

MAKE IT EASY BEVERAGE PACKAGES

CRAFT LAGER OR CRAFT PALE ALE \$6.75 | 12 OZ

HOUSE RED & WHITE WINE \$8.25 | 6 OZ

Upgrade to premium upon request [\$]

ROMER'S SIPPIN' VODKA SODA \$8.95 | 1 OZ

Watermelon, peach, vanilla or regular

HIGHBALLS \$6.95 | 1 OZ

Vodka, tequila, white rum, gin, whiskey

PALOMA \$11.95 | 1.5 OZ

Tequila, grapefruit, soda

ROMER'S SANGRIAS \$10.95 | 3 OZ

Red, white, or rosé

SODA \$4.75 | 12 OZ

Coke, diet coke, gingerale, sprite, soda, tonic

ROMER'S PREMIUM BACKYARD BBQ WEDDING

\$70 PP

CHOOSE 3 ENTRÉES TO OFFER YOUR GUESTS (1 per person)

GRILLED STEELHEAD SALMON (GF)

GRILLED HULI HULI BBQ CHICKEN (GF)

7oz CENTER CUT SIRLOIN STEAK

*UPGRADE TO OUR PRIME RIB CARVING STATION (ADD \$20 PP)

HARVEST BOWL (V)

CHOOSE 3 SIDES [serves everyone]

Additional sides each +\$4.50 per person

CHEF ROMER'S GARLIC MASHED POTATOES (GF)

BROWN RICE (GF/ VG)

ROMER'S AMAZING BRUSSELS SPROUTS (V/GF)

ROMER'S CLASSIC MAC & CHEESE (V)

GRILLED SEASONAL VEGETABLES (V/GF)

DESSERT SERVED BUFFET STYLE

ROMER'S DRUNKEN DONUTS (V)

ROMER'S CASUAL BACKYARD BBQ WEDDING

\$60 PP

EACH GUEST CHOOSES ONE BURGER

FROM THE BBQ STATION:

MAN'S MAN BURGER

WICKEDLY DEADLY CHEESEBURGER

CAJUN CHICKEN SANDWICH

GRILLED SALMON BURGER

VEGANATOR BURGER (VG)

SIDES SERVED BUFFET STYLE

ROMER'S COAST SALAD (V/GF*/DF*)

CAESAR SALAD

HAND CUT KENNEBEC FRIES (VG/GF)

ROMER'S FAMOUS MAC AND CHEESE (V)

DESSERT SERVED BUFFET STYLE

ROMER'S DRUNKEN DONUTS (V)

TAXES AND GRATUITIES NOT INCLUDED, PRICES SUBJECT TO CHANGE

JANUARY 29, 2026 4:34 PM

FINE PRINT & FREQUENTLY ASKED QUESTIONS

EXCLUSIVITY

- You will have exclusive use of the entire Event Room (River District). For restaurant buyouts, you will have exclusive use of the entire dining room, lounge and patio* (*weather permitting).

AGREEMENT

- A signed booking agreement with a valid credit card number is required to reserve the event space requested. The credit card used for the agreement must not expire prior to the scheduled event date. Credit card information is kept securely on file.

END TIMES

- Events falling on Friday or Saturday must end by 12:00am, with last call at 11:30pm.
- Events falling on Sunday-Thursday must end by 10:00pm, with last call at 9:30pm.

WHAT'S INCLUDED

- Access to our AV equipment and WIFI.
RIVER DISTRICT: 4 TVs and sound in River Room;
4 TVs and sound for restaurant buyout.
- In-house tables, chairs, flatware and glassware.
- Event staffing.
- Please note that event duration over and beyond 6 hours is subject to an increase in minimum spend.

WHAT'S NOT INCLUDED

- Chair covers, table linens and additional linens.
- Coordination of external suppliers.
- Any tableware or glassware required outside of Romer's.
- Floral arrangements and additional décor.

FOOD SERVICE

- We offer buffet lunch and dinner options, including canapes, platters & hot stations.
- Plated dinner menu has a maximum guest count of 30 guests.
- Pre-orders are required 2 weeks in advance.
- Happy Hour and feature food menu prices do not apply for private events.
- Guests may bring in their own desserts at a \$4 charge per person.
- No outside food permitted.

ALCOHOL & BAR SERVICE

- We are proud to present a wonderful selection of wine, beer and cocktails for our private events.
- All alcohol provided in-house is charged based on consumption (unless pre-orders are discussed).
- A corkage fee of \$30 per 750ml bottle applies to all outside bottles of wine.
- Happy Hour and feature drink menu prices do not apply for private events.
- There are a number of different options for the bar:

HOST BAR: Host is responsible to pay for beverages ordered by their guests.

CASH BAR: Guests are responsible to pay for their own beverages at the time of ordering.

TICKETS: Tickets are given to guests to purchase beverages at the bar. The host is responsible for this tab and guests are able to purchase additional beverages at a cash bar following the use of their tickets.

CUSTOM

MUSIC

- In-house playlist is provided.
- iPhone connection is available at River District.
- DJs are required to play through our in-house sound system, not external speakers or amplified music (can be discussed for restaurant buyouts).
- One-piece acoustic musicians, small bands, or similar are subject to approval from the Event Manager.

PARKING

- **RIVER DISTRICT:** free limited parking lot and street parking, along Kerr Street & E Kent Avenue. Closest SkyTrain is Joyce-Collingwood and accompanying bus routes.
- **LYNN VALLEY:** free parking in Lynn Valley Shopping Centre. Bus stops directly off Lynn Valley Road.

*Please discuss any questions or inquiries with our Event Manager corpsupport@xtramile.ca

FINE PRINT & FREQUENTLY ASKED QUESTIONS

BILLING?

- If the minimum spend is not met, the guest is required to pay the remaining balance.
- All food, beverages and services are subject to 5% GST, 10% Liquor Tax and 20% service charge.
- The entire bill must be paid upon completion of the event.
- We accept cash and all major credit cards.
- No personal cheques accepted.

WHEN CAN I GAIN ACCESS TO THE SPACE?

- Access can be accommodated 30-60 minutes prior to event start time (notice required).

WHAT SHAPE AND SIZE ARE THE TABLES?

- Tables are a mixture of rectangle 2' x 2.5' and 2' x 4' low tables, 6' x 2' high social tables, and booth seating
- All main patio tables are low rectangle, 2' x 2.5' tables.

ARE THERE ANY RESTRICTIONS OR RULES ABOUT ENTERTAINMENT?

- DJs are preferred to connect to our in-house system but are able to connect with their external speakers for restaurant buyouts. We ask they check out the venue in advance to ensure there is ample space/power for their equipment.
- One-piece acoustic musicians, small bands or similar are subject to approval from the Event Manager.
- Noise restrictions are in place at 10:00pm according to Vancouver bylaws for outdoor seating. Please respect our neighbours while enjoying yourselves on our patios and exiting our premises.

HOW CAN I PREVIEW THE FLOOR PLAN?

- Guests can request a meeting or site-visit prior to their event.

ARE THERE ANY RESTRICTIONS WITH DÉCOR?

- Romer's does not permit anything to be nailed or attached to the walls.
- The use of confetti or rice is not permitted inside our restaurants.
- All décor must be taken down/removed by the guests at the end of the event.
- Live flame candles must be in a votive that is taller than the flame of the candle. Taper candles are not permitted.
- All décor is subject to Event Manager's approval.
- Any damage to the room will result in damage fees.

HOW INVOLVED IS OUR EVENT MANAGER IN A TYPICAL EVENT?

- The Event Coordinator will be your liaison for the entire event. Please note that their responsibilities are primarily in maintaining service of food, beverage, and staffing, as well as flow and timing.
- You may wish to hire an external event planner to supervise miscellaneous duties, such as décor.

WHEN DOES EVERYTHING HAVE TO BE CONFIRMED?

- Majority of details will be discussed via email.
- 2-3 weeks prior to the event date, all food & beverage orders, allergies/dietary restrictions, guest count, setup details and timing must be confirmed.
- A final guest count and any requests for changes are required 7 days prior to the event.
- You will be billed according to the guaranteed number of guests or the actual number – whichever is greater. If no final guest count is received, you will be billed for the expected number of guests as per the most recent email conversation.

WHAT IS YOUR CANCELLATION POLICY?

- Cancellations must be received in writing.
- If less than 30 days notice, cancellation fee of 30% of guaranteed minimum spend will be charged to the credit card on the agreement form.
- If less than 7 days notice, full price of food/drinks ordered will be charged to the credit card on the agreement form.
- Exceptions may be made