



ROMER'S

GROUP MENUS

summer 2023



min • gler [ming-guhl-er]

min·gled, min·gling, mingle

1. to become mixed, blended, united
2. to associate or mix in company
3. to associate or take part with others
4. to unite, join or conjoin
5. to form by mixing; compound; concoct



THE GROWLER ROOM

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 all 3 of our ROMER'S locations! From intimate gatherings in our private Growler Rooms to a full buyout for larger celebrations, think of us and we will help plan your event.

SUTER BROOK | PORT MOODY

Located on the mezzanine level of our Port Moody location, in the heart of Suter Brook's growing community. The loft-style Growler Room is a versatile event space that can host anything from intimate gatherings of 20 to large celebrations of 60.

7-101 Morrissey Road, Port Moody, BC V3H 0E6 604-917-0118 | gmpm@xtramile.ca

RIVER DISTRICT | VANCOUVER

Located in adjacent building of ROMER'S, in the heart of River District's growing community. The new River Room gives you a view of the tranquil nature of the Fraser River. This versatile event space can host up to 75 seated and 100 for a Mingler reception.

8683 Kerr Street, Vancouver, BC V5S 0A4 604-566-9545 | gmrdrd@xtramile.ca

KITSILANO | VANCOUVER

Located a short 15-minute walk away from the popular Kitsilano Beach, in the retail district of a 1960's low-rise. Our first location of Chef Jim Romer also has a hidden Growler Room in the basement. It can host intimate gatherings of up to 25 seated.

1873 W 4th Ave, Vancouver, BC V6J 1M4 604-735-9545 | gmfa@xtramile.ca

For more information on minimum spends, menus and dates, please contact Christa Dick, Events & Operations Manager, at christa@xtramile.ca

For reservations of parties of 6 or less, please use our system on [Yelp.ca](https://www.yelp.ca)

For non-private parties of 8+ guests, please contact our locations directly via telephone or email provided above

THE GROWLER ROOM

at

SUTER BROOK

The open-air loft space can host any event as intimate as a fantasy football draft to as large as a graduation celebration. With a mini-bar, TV, and projector, we can set up any type of function for you. We are also able to accommodate a full buyout of our main floor for weddings, corporate functions, or private parties.



OCCUPANCY:

GROWLER ROOM:

Family Style | 40
Buffet | 40
Mingler Reception | 65
Plated | 40*

MAIN FLOOR:

Family Style | 90
Buffet | 80
Mingler Reception | 150
Plated | 40*

PATIO

(weather dependent):

Family Style | 90
Buffet | 90
Mingler Reception | 125
Plated | 40*



*pre-order required

**Please note this Growler Room is only accessible by stairs

THE RIVER ROOM

at

RIVER DISTRICT

With 40-foot vaulted ceilings, and garage-style windows that open to our 40-seat al fresco patio with unobstructed views of the Fraser River. The Growler Room is a perfect space for all kinds of celebrations. It has its own bathrooms and mini-bar, separate from the hustle and bustle of the main dining room.

We are also able to accommodate a full buyout for weddings, corporate functions, or private parties for any space rental of our main dining room, covered patio and/or Growler Room.

OCCUPANCY:

RIVER ROOM:

Family Style | 80

Buffet | 65

Mingler Reception | 120

Plated | 40*

RIVER PATIO

(weather/seasonal dependent):

Family Style | 40

Buffet** | 40

Mingler Reception | 50

Plated | 30

MAIN DINING ROOM:

Family Style | 35

Buffet | 30

Mingler Reception | 50

Plated | 30

MAIN COVERED PATIO:

Family Style | 40

Buffet | 32

Mingler Reception | 50

Plated | 30

*preorder required

**in addition to Growler occupancy

THE GROWLER ROOM

at

KITSILANO

With its own separate AV system, enclosed space, and a beautiful crystal chandelier to set the mood, it is perfect to host business meetings to celebratory dinners to karaoke night! Completely separate from our main dining, located on the "Vault" floor of the original Pinky's Steakhouse.

Our main restaurant can host you for those larger celebrations with full access to our main bar and sliding front windows to watch the hustle and bustle of Kitsilano life.



OCCUPANCY:

GROWLER ROOM:

Family Style | 25

Buffet | 18

Mingler Reception | 25

Plated | 25

MAIN RESTAURANT:

Family Style | 75

Buffet | 65

Mingler Reception | 100

Plated | 45*

*please note this Growler Room has an access ramp at rear of restaurant





CANAPES PRICE PER DOZEN

CROSTINIS (can be GF with cucumber slices)

- GOAT CHEESE BRUSCHETTA • \$32
Filone crostini, local goat cheese, fresh bruschetta, balsamic reduction
- CRANBERRY BRIE • \$32
Filone crostini, dried cranberries, pumpkin seeds, melted brie
- PRAWN SALSA • \$40
Filone crostini, grilled garlic butter prawn, pineapple salsa
- SMOKED SALMON • \$45
Filone crostini, garlic dill aioli, capers, pickled cabbage

AHI TUNA TACOS (gf) • \$50

Poke marinated Ahi tuna, avocado smash, coleslaw, wasabi aioli, poke drizzle in an lettuce cup

COCONUT SHRIMP (df) • \$36

coconut crusted shrimp, fried until golden, Sriracha aioli drizzle, miso cilantro on side

TUNA TATAKI CRISPS • \$38

seared Ahi tuna, avocado smash, coleslaw, on a crispy wonton shell or cucumber slice (gf)

SALADS (served buffet style)

- CAESAR • \$45
crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing
- ROASTED BEET (df*/gf) • \$49
arugula, roasted purple and golden beets, local goat cheese* onions, basil balsamic vinaigrette
- ARTISAN GREENS (df*/gf) • \$46
mixed greens, dried cranberries, pumpkin seeds, feta*, basil balsamic vinaigrette
- WATERMELON (df*/gf) • \$46
fresh chilled watermelon, arugula, fresh basil, hemp hearts, feta, honey lime peanut vinaigrette, balsamic glaze

DRUNKEN DONUTS • \$1 per donut (minimum a dozen donuts)

Lightly fried until golden, dusted with powdered sugar and Kahlua Nutella, Lemon-cello custard and whiskey caramel sauces on side for dipping

CANAPES PRICE PER DOZEN

SLIDERS · \$56 (gf – substitute lettuce bun for + \$0.75 each)

- BEEF BURGER SLIDERS
Hand-pressed beef patty, aged & dark ale cheddar, sauteed onions, mustard on a toasted mini brioche bun
- BEYOND BURGER SLIDERS (v/vg)
Beyond burger patty, onions, avocado, tomato salsa, vegan mayo on a toasted mini brioche bun or toasted vegan bun

STRIPLOIN STEAK BITES (gf) · \$42 (priced for a dozen guests vs individual portions)
Grilled to a perfect medium-rare and seasoned with R special seasonings, peppercorn sauce drizzle

CHICKEN SATAY (df/gf) · \$55
Choice of Cider-marinade, Asian BBQ, or Hawaiian BBQ

HOUSE MADE MEATBALLS (df) · \$48
Pork & beef meatballs, choice of Asian BBQ sauce or Peppercorn sauce*

BRUSSELL SPROUTS (gf/v) · \$40 (priced for a dozen guests vs individual portions)
Crispy sprouts, drizzled in garlic butter, red chiles and parmesan cheese

CAULIFLOWER WINGS (df*/v) · \$48 (priced for a dozen guests vs individual portions)
Cauliflower lightly-fried until golden, R hot butter sauce* and Ranch sauce on side

CHICKEN WINGS (df*) · \$50 (priced for a dozen guests vs individual portions)
Deep fried, tossed in R wing seasoning, R hot butter sauce* and Ranch sauce on side

GYOZAS (df) · \$32
Pan seared shrimp potstickers, R poke sauce, Sriracha aioli, sesame seeds, green onion

VALENTINA TATER TOTS (df) · \$55 (serves approx. 20)
crispy tater tots, served buffet style and topped with nacho cheese, garlic dill, fresh salsa and Valentina hot sauce

FRESH-CUT KENNEBEC FRIES (df/gf) · \$55 (serves approx. 20)
hand-cut daily, Kennebec potatoes, fried until perfectly golden. Served buffet style with ketchup and chipotle aioli on the side · UPGRADE to a Poutine Station for + \$25

PLATTERS

SERVING SIZE:

20

40

60

VEGETABLE (v/vg)

Chef's selection of seasonal vegetables served garlic dill and sriracha aioli sauces. Examples include: carrots, cucumbers, red pepper, grape tomatoes, celery, cauliflower

\$48

\$95

\$140

FRUIT (v/vg)

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

\$65

\$130

\$185

CHIPS & DIP (v/vg)

Fresh cut tortilla chips, and a selection of R fresh tomato salsa, pineapple salsa, avocado smash

\$60

\$110

\$160

CHARCUTERIE

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

\$150

\$210

\$275

SUSHI (v)

A mixture of R torched pressed sushi, Veggie Maki Roll, and Ahi Tuna Maki Roll

FOR 30:

\$150

FOR 60:

\$300

PASTA STATION

Served buffet style, your choice of:

R MAC & CHEESE – al dente shell noodles, house-made 4-cheese sauce, baked with panko bread crumbs on top

\$65

\$125

\$185

RIGATONI ARRABIATA – rigatoni baked in R tomato basil marinara, house-made Italian pork sausage, Calabrian chiles, garlic, parmesan and fresh basil

\$95

\$185

\$270

LOBSTER RAVIOLI – lobster and cheese-filled ravioli, tossed in a lemon cream sauce, capers, grape tomatoes and fresh herbs

\$135

\$225

\$315

FAMILY STYLE

LUNCH

Coffee & tea service included

OPTION ONE

MINIMUM 10 PEOPLE · \$28/PERSON

- One (1) choice of family style salad
- Two (2) choices of handhelds
- One (1) choice of family style side

OPTION TWO

MINIMUM 10 PEOPLE · \$35/PERSON

- One (1) choice of family style salad
- Two (2) choices of family style sides
- Two (2) choice of family style entrée

BUFFET*

LUNCH

Coffee & tea service included

OPTION ONE

MINIMUM 10 PEOPLE · \$32/PERSON

- One (1) choice of salad
- Two (2) choices of handhelds
- One (1) choice of side

OPTION TWO

MINIMUM 10 PEOPLE · \$38/PERSON

- One (1) choice of salad
- Two (2) choices of sides
- Two (2) choice of entrée

DINNER

Coffee & tea service included

OPTION ONE

MINIMUM 15 PEOPLE · \$42/PERSON

- One (1) choice of family style salad
- Two (2) choices of family style sides
- Two (2) choices of family style entrees
- One (1) choice of family style dessert

OPTION TWO

MINIMUM 15 PEOPLE · \$60/PERSON

- Two (2) choices of family style salad
- Three (3) choices of family style sides
- Three (3) choices of family style entrée
- One (1) choice of family style dessert

DINNER

Coffee & tea service included

OPTION ONE

MINIMUM 15 PEOPLE · \$50/PERSON

- One (1) choice of salad
- Two (2) choices of sides
- Three (3) choices of entrees
- One (1) choice of dessert

OPTION TWO

MINIMUM 15 PEOPLE · \$65/PERSON

- Two (2) choices of salad
- Three (3) choices of sides
- Four (4) choices of entrée
- One (1) choice of dessert

*NOT AVAILABLE AT ALL LOCATIONS

*WE WILL TRY OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS & ALLERGIES

MENU OFFERING OR PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FAMILY STYLE & BUFFET OPTIONS

SALADS

ARTISAN GREENS SALAD (df*/gf/vg)

Mixed greens, dried cranberries, pumpkin seeds, feta*, basil balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, sourdough croutons, parmesan, Caesar dressing

ROASTED BEET SALAD (df*/gf/vg)

Arugula, roasted purple and golden beets, local goat cheese*, onions, basil balsamic vinaigrette

WATERMELON SALAD (df*/gf/vg*)

fresh cut watermelon, arugula, local feta*, hemp hearts, honey lime peanut vinaigrette*

ADD-ONS: \$5/PERSON

SALMON · PRAWNS · STEAK · CHICKEN

HANDHELDS (df/gf- can substitute brioche/filone buns for lettuce bun +\$1 per person)

MAN'S MAN BURGER

Hand-pressed beef patty, dark ale cheddar, mustard aioli, crispy onion strings, maple-smoked bacon, vine-ripened tomato on a toasted brioche bun

THE ITALIANO CHICKEN BURGER

Cider marinated chicken breast, tomato basil sauce, mozzarella, parmesan, fresh basil and balsamic glaze on a toasted filone bun

VEGANATOR or BEYOND BURGER (df)

Choice of vegan patty or Beyond patty, vegan cheddar, vegan mayo, roasted beets, avocado and salsa on a toasted vegan bun

CALIFORNIA B.L.T.A.

Crispy maple bacon, iceberg lettuce, vine-ripened tomatoes, olive oil aioli, chipotle aioli and avocado on a toasted filone bun

FAMILY STYLE & BUFFET OPTIONS

ENTREES • (ADDITIONAL ENTRÉE + \$5 PER PERSON)

ROASTED SALMON

- CAPER LEMON DILL – lemon, fresh herbs, capers, grape tomatoes (gf)
- MAPLE MUSTARD GLAZE – grainy mustard, sweet maple (gf)
- HULI HULI BBQ – garlic, ginger, sweet soy, pineapple salsa (df/gf)

ROASTED CHICKEN

- GARLIC CIDER – cider marinated, fresh herbs, garlic butter (gf)
- HULI HULI BBQ – garlic, ginger, sweet soy, pineapple salsa (df/gf)

GRILLED SIRLOIN

- GARLIC BUTTER – garlic butter, fresh thyme (gf)
- HULI HULI BBQ – garlic, ginger, sweet soy, chiles (df/gf)

NEW YORK STRIPLOIN with PEPPERCORN (+\$6 PER PERSON) (gf)

TOMATO BASIL SPAGHETTI (v/vg*)

al dente spaghetti in a bed of house made tomato basil marinara with roasted red peppers, fresh basil and feta cheese*

RIGATONI ARRABIATA

house-made Italian pork sausage, rigatoni noodles, tomato basil marinara, fresh basil, parmesan, Calabrian chiles

SIDES • (ADDITIONAL SIDE + \$3.50 PER PERSON)

GARLIC MASHED POTATOES (gf) • KENNEBEC FRIES (df/gf) • BROWN RICE (gf)
SEASONAL VEGETABLES (gf) • R MAC & CHEESE • CRISPY CAULIFLOWER (df) •
ROASTED CAULIFLOWER (df/gf) • CRISPY TATER TOTS (df)
LOBSTER RAVIOLI (+\$6 PER PERSON)

DESSERTS

DRUNKEN DONUTS with Kahlua Nutella, whisky caramel and Lemon-cello sauces

SEASONAL CAKE Chef's selection of seasonal mini cakes

SEASONAL FRUIT Chef's selection of fresh seasonal fruit with vegan yogurt (df/gf)

PLATED DINNER

OPTION ONE

MAXIMUM 30 PEOPLE* · \$28/PERSON

• 1ST COURSE (family style)

GOLDEN BEET SALAD – arugula, roasted purple and golden beets, local goat cheese, onions, basil balsamic vinaigrette

BRUSSELL SPROUTS – crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

• 2ND COURSE (choose one)

LOCAL HARVEST BOWL (gf/df*/v/vg*)
Brown rice, quinoa, mixed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese*, hemp hearts, with basil balsamic vinaigrette
– add chicken, shrimp, or crispy tofu + \$4.95
– add grilled avocado + \$3.95
– add grilled salmon + \$7.95

R STANDARD BURGER WITH CHEDDAR
Hand-formed beef patty with vine-ripened tomatoes, crisp iceberg, sweet onions, pickles, R special sauce – with hand-cut fries
– substitute Beyond or Vegan patty + \$1

NASHVILLE CHICKEN BURGER
buttermilk fried chicken, hot butter sauce, ranch coleslaw, sweet pickles and olive oil aioli
– with hand-cut Kennebec fries

CLASSIC PACIFIC COD & CHIPS (df)
1pc of our craft beer-batter cod, spicy pickle tartar sauce, and hand-cut Kennebec fries
– add 1 pc cod + \$5.95

SCRATCH MAC & CHEESE (v)
shell noodles cooked al dente, R house-made 4 cheese sauce, served with garlic toast
– add chicken, shrimp, or crispy tofu + \$4.95
– add grilled salmon + \$7.95

• 3RD COURSE (family style)

DRUNKEN DONUTS
Lightly fried and golden mini donuts, dusted in powdered sugar with Kahlua Nutella, whisky caramel, and lemon-cello dips

OPTION TWO

MAXIMUM 30 PEOPLE* · \$35/PERSON

• 1ST COURSE (family style)

GOLDEN BEET SALAD – arugula, roasted purple and golden beets, local goat cheese, onions, basil balsamic vinaigrette
COCONUT SHRIMP – crispy, golden shrimp served with miso cilantro and honey sambal sauce

BRUSSELL SPROUTS – crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

• 2ND COURSE (choose one)

LOCAL HARVEST BOWL (gf/df*/v/vg*)
Brown rice, quinoa, mixed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese*, hemp hearts, with basil balsamic vinaigrette
– add chicken, shrimp, or crispy tofu + \$4.95
– add grilled avocado + \$3.95
– add grilled salmon + \$7.95

JAMAICAN RASTA BOWL
spicy jerk chicken, roasted yams, corn, grilled pepper, brown rice, greens and pita bread

MAN'S MAN BURGER
Hand-formed beef patty, vine-ripened tomatoes, crispy onion strings and maple smoked bacon, dark ale cheddar, smoked alder salts, served with hand-cut Kennebec fries
– substitute Beyond or Vegan patty + \$1

MAGIC MUSHROOM BURGER
hand- formed beef patty, caramelized onions, sauteed portobellos, herb garlic Boursin, baby arugula – served with hand-cut Kennebec fries

CLASSIC PACIFIC COD & CHIPS (df)
1pc of our craft beer-batter cod, spicy pickle tartar sauce, and hand-cut Kennebec fries
– add 1 pc cod + \$5.95

• 3RD COURSE (family style)

DRUNKEN DONUTS
Lightly fried and golden mini donuts, dusted in powdered sugar with Kahlua Nutella, whisky caramel, and lemon-cello dip

Coffee & tea service included for all Plated Dinners

*maximum guest count can be discussed further with Event Manager

PLATED DINNERS cont'd

OPTION THREE

MAXIMUM 30 PEOPLE* · \$44/PERSON

• 1ST COURSE (family style)

GOLDEN BEET SALAD – arugula, roasted purple and golden beets, local goat cheese, onions, basil balsamic vinaigrette

GYOZA – classic shrimp potstickers, pan-seared and served with Sriracha aioli and poke

BRUSSELL SPROUTS – crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

• 2ND COURSE (choose one)

LOCAL HARVEST BOWL (gf/df*/v/vg*)
Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese*, hemp hearts, grilled avocado with basil balsamic vinaigrette
– add chicken, shrimp, or crispy tofu

SEAFOOD LINGUINI

Al dente linguini, wild shrimp, steelhead, whiskey lobster sauce, arugula, and garlic toast

MAN'S MAN BURGER

Hand-formed beef patty, vine-ripened tomatoes, crispy onion strings and maple smoked bacon, dark ale cheddar, smoked alder salts, served with Kennebec fries
– substitute Beyond or Vegan patty

TUNA POKE BOWL (df/gf*)

Mixed greens, sushi rice, sesame noodles*, carrots, grape tomatoes, mango, edamame, green onion, miso vin, Sriracha aioli, toasted sesame seeds and poke sauce

7oz SIRLOIN (gf)

35-day aged AAA sirloin, roasted garlic butter and served Medium Rare with mashed potatoes and seasonal vegetables
– add prawn skewer + \$4.95

• 3RD COURSE (family style)

DRUNKEN DONUTS

Lightly fried and golden mini donuts, dusted in powdered sugar with Kahlua Nutella, whisky caramel, and lemon-cello dips

OPTION FOUR

MAXIMUM 30 PEOPLE* · \$58/PERSON

• 1ST COURSE (family style)

GOLDEN BEET SALAD – arugula, roasted purple and golden beets, local goat cheese, onions, basil balsamic vinaigrette

GYOZA – classic shrimp potstickers, pan-seared and served with Sriracha aioli and poke

CALAMARI – crispy calamari, onions, jalapenos served with fresh lemon and garlic dill sauce

BRUSSELL SPROUTS – crispy sprouts, drizzled in garlic butter, chiles, lemon and parmesan

• 2ND COURSE (choose one)

LOCAL HARVEST BOWL (gf/df*/v/vg*)
Brown rice, quinoa, missed greens, roasted yams, beets, grilled red peppers, cranberries, local goat cheese, hemp hearts, grilled avocado with basil balsamic vinaigrette
– add chicken, shrimp, or crispy tofu

SEAFOOD LINGUINI

Al dente linguini, wild shrimp, steelhead, whiskey lobster sauce, arugula, and garlic toast

TUNA POKE BOWL (df/gf*)

Mixed greens, sushi rice, sesame noodles*, carrots, grape tomatoes, mango, edamame, green onion, miso vin, Sriracha aioli, toasted sesame seeds and poke sauce

RIGATONI ARRABIATA

house-made Italian pork sausage, tomato basil marinara, basil, garlic, parmesan, Calabrian chiles and garlic toast

10oz NEW YORK PEPPERCORN (gf)

35-day aged striploin, roasted garlic butter and served Medium Rare with mashed potatoes, seasonal vegetables, and peppercorn sauce on the side
– add prawn skewer + \$4.95

• 3RD COURSE (family style)

DRUNKEN DONUTS

Lightly fried and golden mini donuts, dusted in powdered sugar with Kahlua Nutella, whisky caramel, and lemon-cello dips

The FINE PRINT

EXCLUSIVITY

- You will have exclusive use of the entire Growler Room. For restaurant buyouts, you will 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 11:45pm
- Events falling on Sunday or Monday must end by 10:30pm, with last call at 10:00pm
- Events falling Tuesday – Thursday must end by 11:00pm, with last call at 10:30pm

WHAT'S INCLUDED

- Access to our AV equipment and WIFI.
PORT MOODY: 1 TV and Projector in Growler Room; 3 TVs and in-house sound for buyout
RIVER DISTRICT: 2 TVs and sound in Growler Room; 2 TVs and sound for restaurant buyout
Kitsilano: 2 TVs and sound in Growler Room; 4 TVs and sound for buyout
- In-house tables, chairs, flatware and glassware
- Event staffing
- Please note that event duration over and beyond 8 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 is the responsibility of the client
- Floral arrangements and additional décor are the responsibility of the guest

FOOD SERVICE

- We offer family-style lunch and dinner options, along with canapes and platters
- Plated dinner menu has a maximum guest count of 35 guests. A pre-order may be required depending on time of event, and/or guest count increases.
- Happy Hour and feature food menu prices do not apply for private events unless discussed with Event Manager prior to event date
- Guests may bring in their own desserts at \$2 charge per person*

ALCOHOL & BAR SERVICE

- We are proud to present a wonderful selection of wine, beer and cocktails for our private events. Because we are continually improving our offerings, our menus change often.*
- After reaching your minimum spend, all alcohol provided in-house is charged based on consumption
- 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 unless discussed with Event Manager*
- 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: We are happy to work with requests to accommodate any budget.*

MUSIC

- In-house playlist is provided, or iPod connection is available for River & Kitsilano
- DJs are required to play through our in-house sound system (not external speakers or amplified music)
- One-piece acoustic musicians, small bands, or similar are subject to approval from the Event Manager.

PARKING

- PORT MOODY: Free 2hr parking on Morrissey Road and Capilano Road. Underground parking access across the street from the restaurant. First 90 minutes are free and hourly rate in place thereafter via HangTag Parking. 5 minute walk from Inlet Centre Skytrain Station
- RIVER DISTRICT: free limited parking lot and street parking, along Kerr Street & E Kent Avenue. Closest SkyTrain is Joyce-Collingwood and accompanying bus routes.
- KITSILANO: shared limited pay parking lot on west side of restaurant; pay parking along W 4th Avenue. Access to multiple bus routes in and around location. Closest Skytrain is Broadway-City Hall and accompanying bus routes

*Please discuss with Event Manager
christa@xtramile.ca

FREQUENTLY ASKED QUESTIONS

CAN I ORDER FROM THE ROMERS MENU FOR MY EVENT?

No. To ensure availability and guest experience, all food must be pre-ordered from The Growler Room Group Menus.

BILLING?

- A deposit may be required to secure your event
- 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 EVENT SPACE?

- Daytime events access can be accommodated from 9:30am
- Event events access can be accommodated from 4:00pm*

WHAT SHAPE AND SIZE ARE THE TABLES?

- PORT MOODY & RIVER DISTRICT GR: tables are a mixture of: rectangle, 2' x 2.5' and 2' x 4' low tables, and high social tables of 6' x 2'
- KITSILANO GR: tables are four (4) low rectangles of 4.5" x 2.5"
- All main restaurant tables are also a mixture of rectangular low and high 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 required to play through our in-house sound system (no external speakers or amplified music)
- 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 Port Moody & Vancouver bylaws for outdoor seating. Please respect our neighbours when enjoying yourselves on our patios and exiting our premises

HOW CAN I PREVIEW THE FLOOR PLAN?

Customized floor plans can be provided*

ARE THERE ANY RESTRICTIONS WITH DÉCOR?

- ROMER's does not permit anything to be nailed or attached to the walls, unless approved by the Event Manager
- The use of confetti or rice is not permitted inside our restaurants
- All décor must be taken down and removed by the end of the night
- Live flame candles must be in a votive that is taller than the flame of the candle. Taper candles are not permitted

HOW INVOLVED IS THE EVENT MANAGER OR COORDINATOR 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 WILL OUR FINAL CONFIRMATION MEETING TAKE PLACE?

Majority of details will be discussed via email. 4-6 weeks prior to the event date, during which all details of food, beverages and timing must be confirmed.

WHEN DOES ROMERS NEED THE FINAL GUEST COUNT AND ANY ALLERGIES/DIETARY RESTRICTIONS?

- 14 business days prior to event, must be provided in writing
- A final guest count and any layout related changes are required 2 business days prior to event. You will be billed according to this 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
- Exceptions may be made

*Afternoon events may go until 4:00pm or later, Evening events on certain dates may have later access time to venue