



For enquiries: please fill out the private events
form at www.medinacafe.com

Instagram: @medinacafe

PRIVATE EVENTS



780 RICHARDS STREET
LIBRARY DISTRICT, VANCOUVER





Medina



Medina

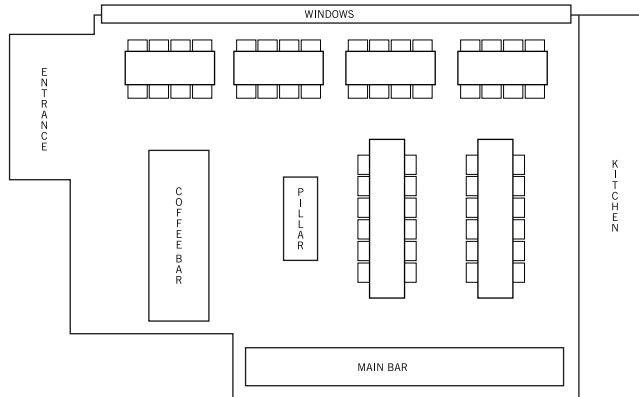
PRIVATE EVENTS

Boasting high ceilings, up-cycled lighting fixtures, antique mirrors and traditional deco panel moulding, Café Medina's expansive dining room marries the romance of 1920s Paris and the utilitarian sensibilities of a working person's café, offering a truly unique and instantly memorable setting for celebrations, gatherings, intimate wedding receptions and rehearsal dinners for up to 55 guests seated or 70 guest Stand-up Cocktail Reception. Our room is also designed for presentations and corporate gatherings and is equipped with multimedia capabilities including a projector

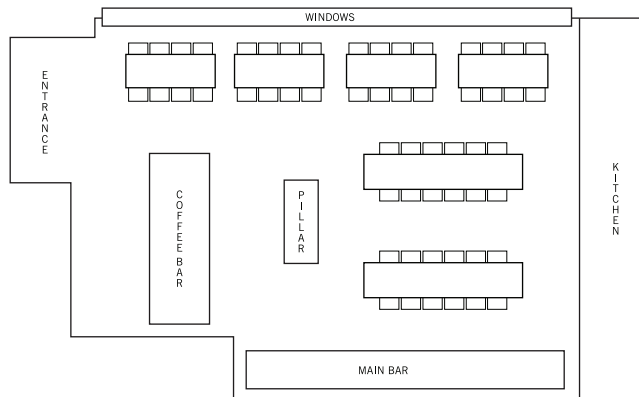
Whether it's a grazing-style event or a multi-course dinner service, we have designed an array of seasonal menu options featuring our signature rustic, Mediterranean-inspired cuisine. All of our canapé selections, platters and our family-style menus can also be paired with a variety of custom cocktail creations, wine or beer.



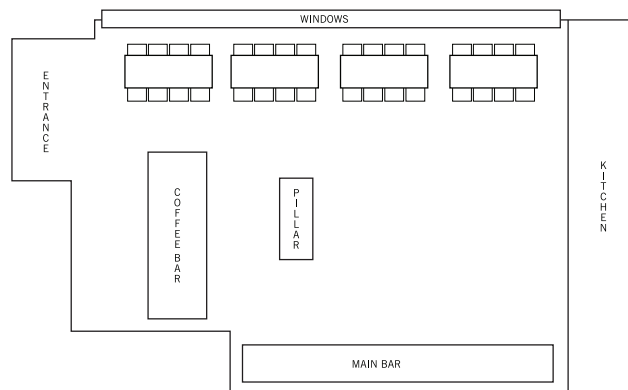
FLOOR PLANS



55 Guests, Seated

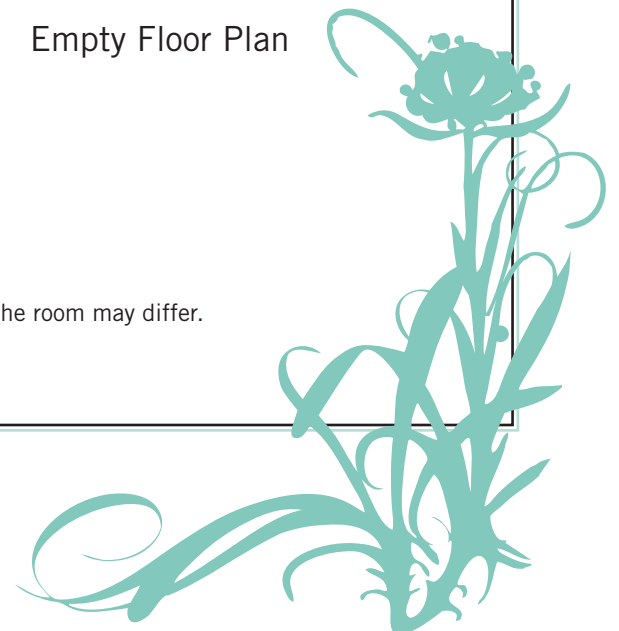


55 Guests, Seated



Empty Floor Plan

Please note, depending on the event, the exact layout of the room may differ.



SUSTENANCE SELECTION

STAND UP RECEPTION & GRAZING

\$85 PER PERSON | MAXIMUM 70 GUESTS

CANAPÉS CHOICE OF 3

Turkish Lentil Falafel, Dressed Endive **VE**

Baked Phyllo, Stewed Kale, Goat Cheese

Harissa Prawns, Yoghurt, Preserved Lemon **GF**

Puff Pastry Wrapped Merguez,
Roasted Tomato Salsa

Squash Galette, Grana Padano, Toasted Hazelnuts

Miniature Frittata, Roasted Vegetables, Chèvre **GF**

Lamb Köfta, Raita, Red pepper
Add on: \$48 / dozen **GF**

Fresh Oysters MP **GF**

Caviar MP

PLATTERS

Assorted Charcuterie, Housemade Pita Crisps,
Pickles, Fig Orange Marmalade

Assorted Cheese, Housemade Pita Crisps, Pickles,
Fig Orange Marmalade

MEDINA SPREAD

Fresh pita, homemade pickles, tomato salad,
raita, hummus, olives.

CHOICE OF 2

Local Braised Lamb Leg, Red Wine,
Brown Sugar, Smoked Paprika **GF/DF**

Roasted Chicken, Herbs, Jalapeno, Turmeric **GF/DF**

Beef Kofta, Harissa, Preserved Lemon **GF/DF**

Housemade Lentil and Bulgur Falafel **VE**

CHOICE OF 2

Ras El Hanout Roasted Cauliflower,
Pomegranate, Hazelnuts, Pickled Onion **GF/VE**

Roasted Baby Carrots, Honey, Mint,
Lemon, Coriander **GF/DF**

Mixed Greens, Heirloom Tomato, Pomegranate
Vinaigrette, Toasted Pumpkin Seed **GF/VE**

Broccolini, Tahina, Lemon, Nutritional Yeast **GF/VE**

Mujadara, Rice, Lentils, Caramelized onions **GF/VE**

DESSERT

Liege Waffle, Salted Caramel, Milk Chocolate
Lavender

GF GLUTEN FREE **DF** DAIRY FREE **VE** VEGAN



THE MEDINA EXPERIENCE

STAND UP RECEPTION & GRAZING

\$95 PER PERSON | MAXIMUM 70 GUESTS

CANAPÉS CHOICE OF 4

Seared Tuna, Preserved Lemon Aioli, Potato Chip **GF/DF**

Smoked Trout Kubbek, Preserved Lemon Aioli **DF**

Baked Phyllo, Stewed Kale, Chèvre

Harissa Prawns, Yoghurt, Preserved Lemon **GF**

Puff Pastry Wrapped Merguez, Roasted Tomato Salsa

Squash Galette, Grana Padano, Toasted Hazelnuts

Oysters MP **GF**

+Add on: \$48 / dozen

Caviar MP

PLATTERS

Assorted Charcuterie, Housemade Pita Crisps,
Pickles, Fig Orange Marmalade

Assorted Cheese, Housemade Pita Crisps, Pickles,
Fig Orange Marmalade

MEDINA SPREAD

Fresh pita, homemade pickles, tomato salad,
raita, hummus, olives.

CHOICE OF 2

Local Braised Lamb Leg, Red Wine,
Brown Sugar, Smoked Paprika **GF/DF**

Roasted Chicken, Herbs, Jalapeno, Turmeric **GF/DF**

Grilled local flat iron steak, Medina steak spice **GF/DF**

Housemade Lentil and Bulgur Falafel **VE**

CHOICE OF 3

Ras El Hanout Roasted Cauliflower,
Pomegranate, Hazelnuts, Pickled Onion **GF/DF/VE**

Roasted Baby Carrots, Honey, Mint,
Lemon, Coriander **GF/DF**

Mixed Greens, Heirloom Tomato, Pomegranate
Vinaigrette, Toasted Pumpkin Seed **GF/VE**

Broccolini, Tahina, Lemon, Nutritional Yeast **GF/VE**

Mujadara, Rice, Lentils, Caramelized onions **VE**

DESSERT

Liege Waffle, Salted Caramel, Milk Chocolate
Lavender

Poached Pear, Orange Blossom, Coconut
Whipped Cream **GF/VE**

GF GLUTEN FREE **DF** DAIRY FREE **VE** VEGAN



SUSTENANCE SELECTION

FAMILY-STYLE

\$85 PER PERSON | MAXIMUM 55 GUESTS

STARTERS CHOICE OF 2

Roasted Baby Carrots, Persillade, Raita **GF**

Seared Tuna, Fresh Focaccia, Preserved Lemon
Aioli, Herb salad **DF**

Beef kofta, Bulgur, Labneh, Mint

Chicken drumsticks, 48 hr brine, Harissa aioli **DF**

Lamb meatballs, Tomato Sauce **GF**

Chickpea Fries, Harissa Aioli **GF/VE**

Haloumi, Aleppo Honey, Pistachios

MAINS CHOICE OF 2

Flat Iron steak, Chermoula, Fried Shallots **GF/DF**

Stuffed eggplant, Creamed feta, Peppers, Tomato,
Quinoa, Sultana **GF**

Harissa baked trout, Chickpeas, Kale, Tomato broth

Pork Loin, Romesco, Roasted potatoes

Confit Duck Leg, Cassoulet, Orange Gremolata

SIDES CHOICE OF 2

Broccolini, Tahina, Nutritional Yeast, Lemon **GF/VE**

Roasted Beets, Goat Cheese, Pea Shoots **GF**

Pearl Couscous, Sun Dried Tomatoes, Herbs **VE**

Roasted potatoes, Smoked cheddar, Saba **GF**

Cauliflower, Pickled onion, Hazelnuts, Mint **GF/VE**

DESSERT CHOICE OF 2

Liege Waffle, Salted Caramel, Milk Chocolate
Lavender

Konafa, Stone Fruit Compote, Halloumi,
Spiced Honey

Poached pear, Orange blossom, Coconut
Whipped Cream **GF/VE**

Clafoutis, Seasonal Fruit

Lime Sorbet, Basil **GF/VE**

GF GLUTEN FREE **DF** DAIRY FREE **VE** VEGAN



• **THE MEDINA EXPERIENCE** •
FAMILY-STYLE
\$95 PER PERSON

AMUSE BOUCHE CHOICE OF 1

Seasonal Vegetarian

Seared tuna, Olive and Caper Salsa **GF/DF**

Fresh made bread for table **VE**

Mushroom tart, puff pastry, seasonal mushrooms,
pomegranate molasses

STARTERS CHOICE OF 2

Lamb Sirloin Skewers, Mint Yogurt **GF**

Charred Octopus, Pickled Beet Borani **GF**

Braised lamb, Hummus, Sourdough Flatbread **DF**

Roasted Mushrooms, Hummus, Sourdough
Flatbread **VE**

Grilled asparagus, cured egg yolk, raita **GF**

MAINS CHOICE OF 3

Dry aged Striploin, Chermoula **GF/DF**

Lingcod, Chorizo, Tomato Turmeric Broth,
Kale, Potato **GF**

Stuffed Eggplant, Creamed feta, Peppers,
Tomato, Quinoa, Sultana raisin **GF/VE UPON REQUEST**

Chicken tagine, Dried fruit, Almonds, Raita,
Bulgur Couscous

Seared Duck Breast, Freekeh,
Blackberry Jus, Leeks **DF**

SIDES CHOICE OF 2

Broccolini, Tahina, Nutritional Yeast, Lemon **GF/VE**

Roasted Beets, Goat Cheese, Pea Shoots **GF**

Pearl Couscous, Sun Dried Tomatoes, Herbs **VE**

Roasted potatoes, Smoked cheddar, Saba **GF**

Cauliflower, Pickled onion, Hazelnuts, Mint **GF/VE**

DESSERT CHOICE OF 2

Liege Waffle, Salted Caramel, Milk Chocolate
Lavender

Konafa, Stone Fruit Compote, Halloumi,
Spiced Honey

Poached pear, Orange blossom, Coconut
Whipped Cream **GF/VE**

Clafoutis, Seasonal Fruit

Lime Sorbet, Basil **GF/VE**

GF GLUTEN FREE **DF** DAIRY FREE **VE** VEGAN



LIBATIONS

\$16 PER COCKTAIL

MEDINA ORIGINALS \$16

MEDINA 75

Gin, lavender, lemon, bubbles

APIARY OLD FASHIONED

Evan Williams bourbon, saffron spiced honey,
Peychaud's Bitters

BIBERIYE SPRITZ

Noilly prat, fino sherry, rosemary syrup,
lemon and bubbles

SAAT PALOMA

Mezcal, tequila reposado, grapefruit cordial, soda

MEDINA AFTER DARK

Empress gin, honey, rosewater, lime

CLASSIC COCKTAILS \$16

Menu available upon request.

ZERO PROOF \$8

JAMAIQUITA LEMONADE

Hibiscus Eucalyptus Syrup, Lemon, Soda, Mint

MEDINA ICED TEA

House Tea Blend, Apple Fennel Syrup, Lemon, Mint

Custom cocktails available upon request.

BEER \$7

SEASONAL TAPS 16OZ

CIDER \$10

DOMINION CIDER CO. Magic Hour

WINE

SELECTION AVAILABLE

Pricing available upon request.

SPIRITS

Full selection of premium spirits
available upon request.





CONTACT

For information or to book your private event,
please email events@medinacafe.com

ADDITIONS

A/V EQUIPMENT RENTALS

Projector, Microphone

FLORAL ARRANGEMENTS

In-house Florist available upon request

604 879 3114 | MEDINACAFE.COM

