



The

PORTSIDE

SEVEN ALEXANDER

IT'S
ABOUT
BEING
SOCIAL



MARITIME PUB CULTURE

Designed to cater to sailors, fishermen and the families who made their living off of the sea, maritime pubs are decidedly friendly. Portside's management is proud of where they came from-the East Coast of Canada. There they grew up surrounded by establishments laden with wood, rope and more wood. As such, the goal with the Portside Pub is to be the friendliest bar in Vancouver. Great beer, friendly staff, comforting food, good music, fine people.

CORPORATE BOOKING

Private Upstairs Booking

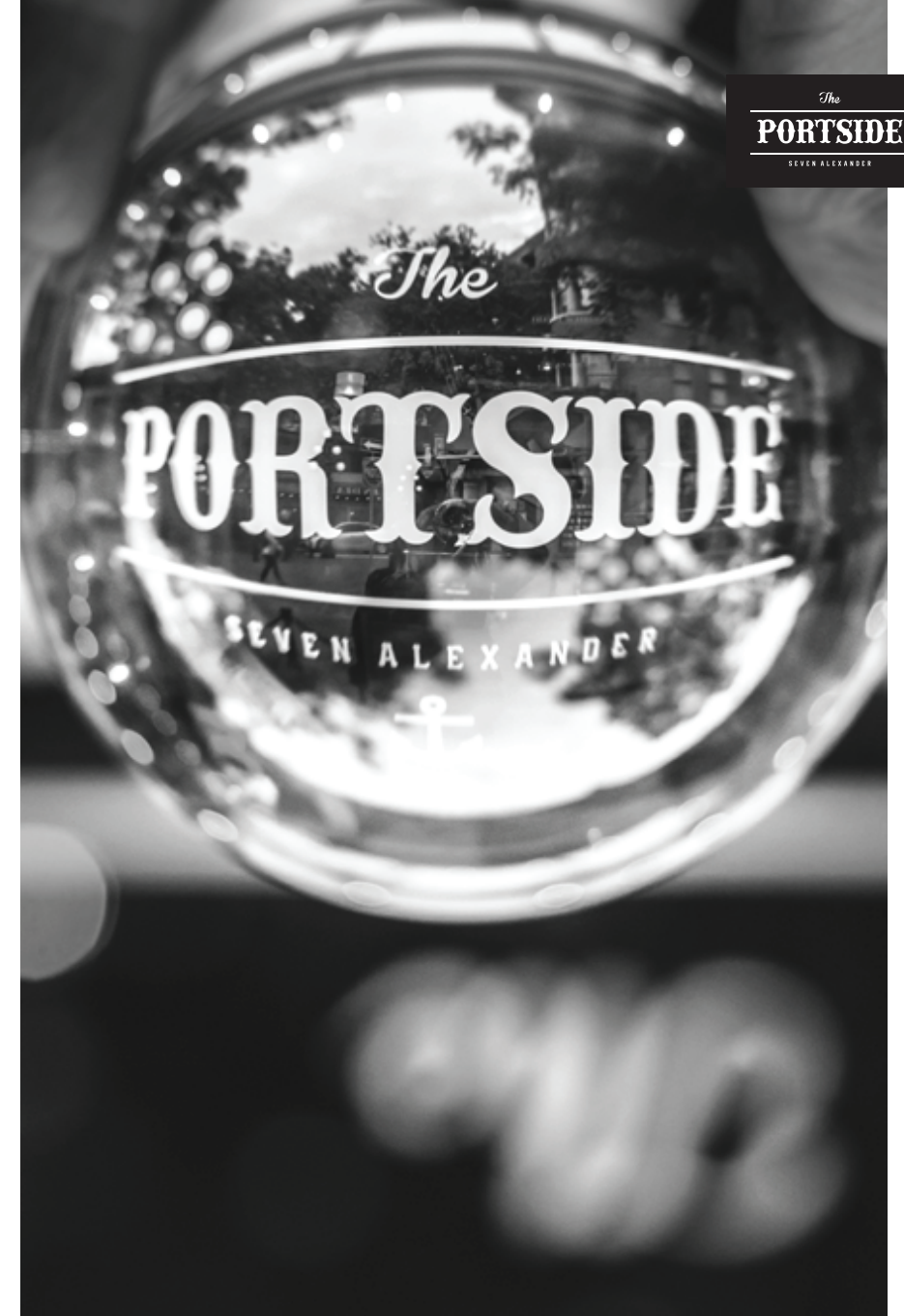
\$1500 minimum spend guarantee - includes bartender, server staff. Available throughout the week or on weekends until 8:00 pm.

Stage Area Booking

Minimum \$500 fee, includes technical setup(if sound tech required \$150 extra charge will apply) stage setup, server etc. Great for speeches, bands, corporate receptions.

Entire Room Private Buyout

Available Sunday-Thursday, \$5000 minimum spend guarantee-includes all staffing, tech setup, fee will apply for any additional services required.



SAILOR'S DRINK MENU

23 ALL
LOCAL
TAPS

(for downstairs parties only)

\$6.75 PLUS
TAX &
GRAT

OUR LIQUOR

Wiser's Rye
Gordon's Gin
Bacardi White Rum
Polar Ice Vodka

OUR WINE

Rotating Red &
White Wines
from Two Oceans,
South Africa

*Custom wine orders available upon request



CAPTAIN'S DRINK MENU

23 ALL
LOCAL
TAPS

Incl Delerium Tremens
(for downstairs parties only)

\$8.00 PLUS
TAX &
GRAT

OUR LIQUOR

Crown Royal
Bombay Gin
Havana 7 Rum
Kettle One Vodka

OUR WINE

Rotating Red &
White Wines
from Two Oceans,
South Africa

*Custom wine orders available upon request

OUR CIDER

Lonetree



M E N U

SAILOR PARTY MENU

SERVES 30-300 GROUPS, \$35.00 PER PERSON



Salsa And Chips

Salsa, Chipotle Sour Cream, And Sour Cream Server With Corn Tortilla

Mini Perogies

Tiny Cheddar Stuffed Perogies, Chris Brothers Pepperoni, Topped With Chipotle Sour Cream

Bulgogi Chicken Sliders

Korean marinated chicken, pickled veggies, sesame mayo

Mini Chicken Sandwiches

Chili Lime Chicken, Bacon, Crisp Romaine, Balsamic Caesar Sauce

Goat Cheese Walnut Bites

Candied Walnut Coated Goat Cheese Rounds On A Gluten Free Crostini

Tourtiere Hand Pie

East coast seasoned pork, 63 acres beef, peas, mashed potato and carrots, flaky pie pastry

Garlic Fingers

Garlic Butter Cheese Blend & Halifax Donair Sauce

Halifax Gyro Flatbread

Seasoned donair meat, tomato, onions, feta cheese, Halifax donair sauce

Yam Bites \$38

24 units

Vegetable Platter Small \$40 Large \$75

An Assortment of Seasonal Veggies with House Dip

CAPTAIN PARTY MENU

SERVES 30-300 GROUPS, \$45.00 PER PERSON



Vegetable Platter

An Assortment Of Seasonal Veggies With House Dip

Sliders

Certified Angus Beef, Aged Cheedar, Alder Smoked Bacon, Lettuce & Fresh Tomato

Mini Baked Brie

Filo Wrapped Baked Brie And Caramelized Apple With Sambal Honey

Bulgogi Chicken Sliders

Korean marinated chicken, pickled veggies, sesame mayo

Candied Yam Bites

Candied Yam Topped With Spring Slaw And Avocado

Yam Bites \$38

24 units

Garlic Fingers

Garlic Butter, Cheese Blend Halifax Donair Sauce

Lobster Roll

East Coast Lobster With Our Own Secret Sauce On A Bread Roll

Lobster Flat Bread

Seasoned lobster, garlic cream, cheese blend, green onion pesto

Lettuce Wraps

Seared Zucchini & Spring Slaw Wrapped In Leaf Lettuce

Vegetable Platter Small \$40 Large \$75

An Assortment of Seasonal Veggies with House Dip

CANAPES

PREPARED BY THE DOZEN

Mini Perogie Skewers \$36
Skewers with 2 perogies and sausage per, sour cream dip

Bulgogi Chicken Sliders \$42
Korean marinated chicken, pickled veggies, sesame mayo

Tourtiere Hand Pie \$42
East coast seasoned pork, 63 acres beef, peas, mashed potato and carrots, flaky pie pastry

Lobster Flat Bread \$38
Seasoned lobster, garlic cream, cheese blend, green onion pesto

Crab Cakes \$48
Blue crab when available

Garlic Finger Flatbread \$26
Garlic Butter, Cheese Blend And Halifax Donair Sauce

Coconut Shrimp \$48
18 units

Beef mini sandwiches \$36

Charcuterie skewers \$42
12 meat
12 cheese

Lobster Sliders \$58

Yam Bites \$38
24 units

Mini Ceasers with Prawn \$36

Goat Cheese Walnut Bites \$38
On crackers or Cucumber discs 24 units

SHARING PLATES

SERVES APPROXIMATELY 15

Chips And Salsa \$24
Salsa, Chipotle Sour Cream And Sour Cream With Tri-Blend Tortillas

Vegetable Platter Small \$40 Large \$75
An Assortment Of Seasonal Veggies with House Dip

Charcuterie Board Starting at \$150
A Variety Of Meat And Cheese Served With Crostini

**All Prices Do Not Include Taxes*

ADD ONS **PARTY MENU**

SPECIAL REQUESTS AVAILABLE

Stations

Oyster Bar

Setup Fee \$200

Per Oyster \$3

Ceasar Station

Per Platter \$80

Dessert Options Include

Fruit Platter

Per Platter \$40

Assorted Mini Dessert

\$100

**All Prices Do Not Include Taxes*



The
PORTSIDE
SEVEN ALEXANDER

THE STAFF

At Portside our goal is to be the friendliest bar in Vancouver, which starts with an amazing bar team. Our staff are much more than just cocktail makers or bartenders with a great pour. Every drink comes with a smile and a story



The
PORTSIDE
BY SEVEN ALEXANDER



KEEP IN TOUCH

7 ALEXANDER ST
VANCOUVER, BC, V6A 1E9
INFO@THEPORTSIDE PUB.COM
THEPORTSIDE PUB.COM

The
PORTSIDE
SEVEN ALEXANDER