# savourychef

SAVOURYCHEF.COM PH. 604 357 7118 FX. 604 357 7166

# The Tasting Space

Located at our kitchen - 1175 Union Street, Vancouver, BC - in the trendy Strathcona neighbourhood. A great space for up to 42 seated guests for dinner! Imagine dining in our chefs tasting room, a multi-course custom menu for your guests, long wooden tables, and bistro style chairs. A white room with an in-house ceiling stereo system included.

This space is absolutely perfect for Rehearsal Dinners, Small Staff Parties, Social Parties, and Meetings.

CONTACT US: 604-357-7118 | info@savourychef.com

#### Capacity

The max capacity for our long table dinner space is 42 (fourty two) guests seated comfortably.

#### Availability

- · Monday to Wednesday 5:00pm to 12:00am
- Thursday to Sunday 6:00pm to 1:00am

#### Menu Styles & Seating

We have several menus available in the style of classic plated multi-course dinner, or the sharing vibe of a family style dinners. Inquire with us for customer menu items.

# Decor & 3rd Party Items

You are free to provide any of your own decor you may want to bring into the room, or inquire with us for decor pricing and assistance on setting it up.

# Music & Internet (Wifi)

Our in-house music system allows you to connect any iPod, or Android device to it. The connection is a regular headphone jack. All rentals also include use of our in-house wifi.

# Menu Pricing & Add-Ons

Our menu pricing per person is below, which includes all rentals, service staff, and bartender on site. Please note there is a minimum spend for use of the venue space.

Menu Prices	Add-Ons
<ul><li>42.00 per person</li><li>55.00 per person</li><li>70.00 per person</li><li>110.00 per person</li></ul>	<ul> <li>Seasonal Oysters (2.50/each)</li> <li>Cheese Course (7.00/pp)</li> <li>A La Carte Menus</li> <li>Crab Boil! - Please inquire.</li> </ul>

# Minimum Spend

MONDAY - WEDNESDAY \$ 1,500\*

THURSDAY - SUNDAY \$ 3,300\*

\*Prices do not include gratuity or applicable taxes.

The minimum spend includes service staff, a bartender, and venue manager, basic post event cleanup. Events may require additional venue staff based on the timeline and nature of the event. Which we can discuss in the organization process.