



55 Dunlevy Ave. ~ 2024

Belgard Kitchen

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THE SPACE

Built in 1923, the original function of the building was as a steel foundry manufacturing machinery parts. Previous occupants, Suquet Interiors, left most of the striking design features including the fireplace, the archway above the bathrooms, the base of the bar, and the doors at the main entrance. The doors are from a historic cathedral in South America and are over 100 years old. The Douglas fir beams that frame the building and run along the ceiling are the originals from the 20s. These features, mixed in with the rustic industrial Railtown neighbourhood as a backdrop, solidify events hosted with us as a unique & unparalleled experience.

In June 2012 we opened to the public as Vancouver Urban Winery. Belgard Kitchen opened not long after in April 2014.

THE DETAILS

CAPACITY

Main floor: 60 seated

Main floor + Mezzanine: 80 seated

Cocktail: 100

PRICING & AVAILABILITY

Sunday to Thursday: 5:00pm - 12am

Venue Rental: \$5,000

Minimum Spend: \$10,000

Friday + Saturday: 5:00pm - 12am

Venue Rental: \$5,000

Minimum Spend: \$13,000

***Included in your minimum spend:** food & beverages, administration, custom printed menus, cleaning fee, staffing*

***Not included:** taxes, gratuity, day-of coordinator / wedding planner, additional décor, photographer, DJ, rentals*



FAQs

BOOKING CONFIRMATIONS & CANCELLATIONS

The Venue Rental fee (\$5,000) is required to confirm your booking and will go toward the final bill. This initial payment, minus a \$500.00 administrative fee, is refundable within the following cancellation parameters:

- up to 30 days: \$2,500
- 15 to 30 days: \$1,250
- within 15 days: no refund

FOOD & BEVERAGE

Please note, we do not accept outside catering.

We are a beer & wine primary venue, serving our in house & rotating craft beers & cider. We have 34 BC wines on tap including our own Vancouver Urban Winery brand. Beer, wine, and sparkling wine are charged by the glass/pint & bottle.

Spirit & custom cocktail options are available - please speak with the Event Coordinator for details.

PAYMENTS, DAMAGES

The Minimum Spend payment plus any additional charges incurred including menu, beverage, vendors, staffing and any other event related charges are required to be paid at the close of the event or, if pre-arranged, the following day with a physical card present.

All damages and any repairs that result from the use of the building will be charged to your group.

TAXES & GRATUITIES

A 20% gratuity will be added to all food & beverage charges, including the venue rental fee that may occur as a result of not meeting the minimum. Applicable taxes in effect at the time of the function will apply:

- GST 5%
- PST 7%
- Liquor 10%

MINORS & RESPONSIBLE SERVICE OF ALCOHOL

Under 19s are permitted given they are supervised at all times and accompanied by a parent or legal guardian. There are no minors allowed at the bar, even with a guardian.

In accordance with British Columbia Liquor Laws and Serving it Right, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises. All guests must be over the age of 19 years old and hold a minimum of two valid forms of government Issued identification.

PARKING + TRANSPORT

Street parking is available for guests to the building. There are private lots in the area that may be paid for, please check the signage as each varies.

We are located a 20 minute walk from Waterfront Skytrain Station and a short 5 minute walk from Bus Routes 14, 16, 20.

We are happy to call cabs on your behalf, or recommend pre-booking via Uber or Lyft.

FAQs cont'd

AMENITIES

We have one accessible and two gender-neutral multi-stall washrooms. Please note we are not equipped with change tables for infants.

We are wheelchair accessible. Please notify us if any guests have mobility issues.

We do not have a separate room to hold the bridal party, couple, or family.

The WiFi network is Van Urban Guest and the password is ILOVEWINE

TASTINGS

Menu tastings are offered at \$100.00/head with a maximum of four guests, and will go towards the final bill & minimum spend. This fee is included in the Custom Menu fee.

This time will also be used to review all final event details, confirm the final menu, and beer & wine selections. This includes four food items from the selected event menu.

THIRD PARTY EVENT PLANNERS

We strongly encourage you to hire a Wedding Planner or Day-Of Coordinator to assist with the planning & execution of your wedding. Our Event Coordinator is here to assist you with your event as it pertains to the building, catering, and admin.



SAMPLE MENUS

COCKTAIL // CANAPES - \$50 - \$75/head

CROSTINI - asparagus, pickled anchovy, green chickpea puree // bacon + mushroom puree, lardons, pickled enoki mushrooms

TOAST - beet puree, pickled beets, toasted sunflower seeds // eggplant caponata, goat cheese coulis

TOSTADA - ahi tataki, avocado mousse, pickled serrano

CRACKER - confit duck, dehydrated blood orange, pickled shallots

SKEWER - wagyu meatballs, arrabiata, grana // maple bacon pork belly

FLATBREAD - Oyama speck, truffled mascarpone, fig preserve, watercress // heirloom tomato, burrata, aged balsamic, torn basil // quattro fromage - fontina, gorgonzola, asiago, mascarpone // double duck, arrabiata, jalapeno, white cheddar, malbec molasses, marinated eggplant

GRAZING BOARD - selection of house charcuterie, artisanal cheeses, house breads and crackers, dips, condiments and preserved vegetables

VEGETARIAN BOARD - artisanal cheeses, house breads and crackers, dips, condiments and preserved vegetables



SAMPLE MENUS

FAMILY STYLE - \$75 - \$150/head

SALAD - plum caprese, fresh plums, heirloom tomatoes, basil vinaigrette, plum and balsamic reduction, burrata // seasonal garden, local greens, rainbow carrot ribbons, shallot vinaigrette

FLATBREAD - Oyama speck, truffled mascarpone, fig preserve, watercress // heirloom tomato, burrata, aged balsamic, torn basil // quattro fromage - fontina, gorgonzola, asiago, mascarpone // double duck, arrabbiata, jalapeno, white cheddar, malbec molasses, marinated eggplant

PASTA - mushroom risotto, porcini butter, grana padano // yam gnocchi w/ lamb ragu, sweet peas, sage butter // waygu bolognese, house papardelle, parmesan \$14 // shrimp spaghetti nero, IPA chorizo, jalapeno pesto

SIDES - whey carrots, house quark, puffed quinoa, black garlic // candy cane beets, beet + IPA puree, pea shoots, champagne vinaigrette

MAIN - koji marinated waygu bavette, black garlic glaze // pan-seared chicken, caper pan jus // miso sablefish, ginger puree, fresh radish

DESSERT - carrot cake, mascarpone honey whip // earl grey chocolate ganache tart // vegan coconut cheesecake, coconut caramel, malton salt



