

—CAFÉ—  
*Medina*

## PRIVATE EVENTS



**780 RICHARDS STREET**  
LIBRARY DISTRICT, VANCOUVER





Medina



Medina

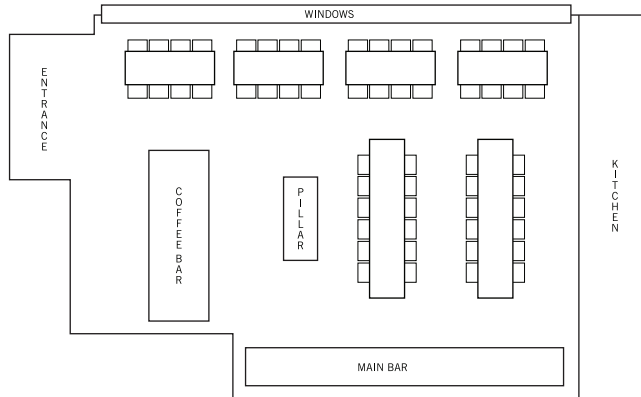
# PRIVATE EVENTS

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

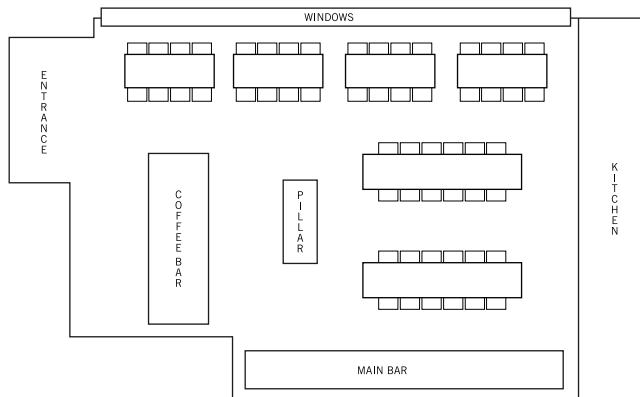
Whether it's a grazing-style event or a multi-course dinner service, we have designed an array of seasonal menu options featuring our signature rustic, Mediterranean-inspired cuisine. All of our canapé selections, platters and our family-style menus can also be paired with a variety of custom cocktail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



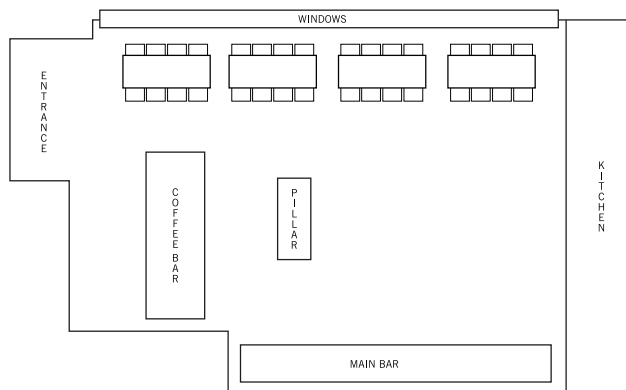
# FLOOR PLANS



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**  
\$75 PER PERSON | MAXIMUM 70 GUESTS

**CANAPÉS CHOICE OF 3**

Turkish Lentil Falafel, Dressed Endive  
Baked Phyllo, Stewed Kale, Goat Cheese  
Harissa Prawns, Yoghurt, Preserved Lemon  
Puff Pastry Wrapped Merguez,  
Roasted Tomato Salsa  
Squash Galette, Grana Padano, Toasted Hazelnuts  
Miniature Frittata, Roasted Vegetables, Chevre  
Lamb Köfta, Raita, Red pepper  
+Add on: \$48 / dozen  
Fresh Oysters MP  
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**

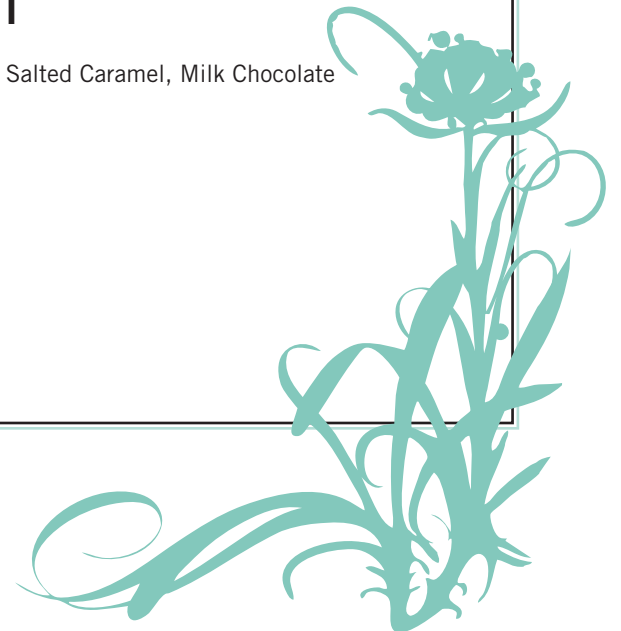
Local Braised Lamb Leg, Red Wine,  
Brown Sugar, Smoked Paprika  
Roasted Chicken, Herbs, Jalapeno, Turmeric  
Beef Kofta, Harissa, Preserved Lemon  
Housemade Lentil and Bulgur Falafel

**CHOICE OF 2**

Ras El Hanout Roasted Cauliflower,  
Pomegranate, Hazelnuts, Pickled Onion  
Roasted Carrots Baby Carrots, Honey, Mint,  
Lemon, Coriander  
Mixed Greens, Heirloom Tomato, Pomegranate  
Vinaigrette, Toasted Pumpkin Seed  
Broccolini, Tahina, Lemon, Nutritional Yeast  
Mujadara, Rice, Lentils, Caramelized onions

**DESSERT**

Liege Waffle, Salted Caramel, Milk Chocolate  
Lavender



• **THE MEDINA EXPERIENCE** •  
**STAND UP RECEPTION & GRAZING**  
\$95 PER PERSON | MAXIMUM 70 GUESTS

**CANAPÉS CHOICE OF 4**

Seared Tuna, Preserved Lemon Aioli, Potato Chip  
Smoked Trout Kubbeh, Preserved Lemon Aioli  
Baked Phyllo, Stewed Kale, Chevre  
Harissa Prawns, Yoghurt, Preserved Lemon  
Puff Pastry Wrapped Merguez, Roasted Tomato Salsa  
Squash Galette, Grana Padano, Toasted Hazelnuts  
Oysters MP  
+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  
Roasted Chicken, Herbs, Jalapeno, Turmeric  
Grilled local flat iron steak, Medina steak spice  
Housemade Lentil and Bulgur Falafel

**CHOICE OF 3**

Ras El Hanout Roasted Cauliflower,  
Pomegranate, Hazelnuts, Pickled Onion  
Roasted Carrots Baby Carrots, Honey, Mint,  
Lemon, Coriander  
Mixed Greens, Heirloom Tomato, Pomegranate  
Vinaigrette, Toasted Pumpkin Seed  
Broccolini, Tahina, Lemon, Nutritional Yeast  
Mujadara, Rice, Lentils, Caramelized onions

**DESSERT**

Liege Waffle, Salted Caramel, Milk Chocolate  
Lavender  
Poached Pear, Orange Blossom, Coconut  
Whipped Cream



• **SUSTENANCE SELECTION** •  
FAMILY-STYLE  
\$75 PER PERSON | MAXIMUM 55 GUESTS

**STARTERS CHOICE OF 2**

Roasted Baby Carrots, Persillade, Raita

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

Beef kofta, Bulgur, Labneh, Mint

Chicken drumsticks, 48 hr brine, Harissa aioli

Lamb meatballs, Tomato Sauce

Chickpea Fries, Harissa Aioli

Haloumi, Aleppo Honey, Pistachios

**MAINS CHOICE OF 2**

Flat Iron steak, Chermoula, Fried Shallots

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

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

Roasted Beets, Goat Cheese, Pea Shoots

Israeli Couscous, Sun Dried Tomatoes, Herbs

Roasted potatoes, Smoked cheddar, Saba

Cauliflower, Pickled onion, Hazelnuts, Mint

**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

Clafoutis, Seasonal Fruit

Lime Sorbet, Basil





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

**AMUSE BOUCHE CHOICE OF 1**

Seasonal Vegetarian

Seared tuna, Olive and Caper Salsa

Fresh made bread for table

Mushroom tart, puff pastry, seasonal mushrooms,  
pomegranate molasses

**STARTERS CHOICE OF 2**

Lamb Sirloin Skewers, Mint Yogurt

Charred Octopus, Pickled Beet Borani

Braised lamb, Hummus, Sourdough flatbread

Roasted Mushrooms, Hummus, Sourdough  
Flatbread

Grilled asparagus, cured egg yolk, raita

**MAINS CHOICE OF 3**

Dry aged Striploin, Chermoula

Lingcod, Chorizo, Tomato Turmeric Broth,  
Kale, Potato

Stuffed Eggplant, Creamed feta, Peppers,  
Tomato, Quinoa, Sultana raisin

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

Seared Duck Breast, Freekeh,  
Blackberry Jus, Leeks

**SIDES CHOICE OF 2**

Broccolini, Tahina, Nutritional Yeast, Lemon

Roasted Beets, Goat Cheese, Pea Shoots

Israeli Couscous, Sun Dried Tomatoes, Herbs

Roasted potatoes, smoked cheddar, saba

Cauliflower, Pickled Onion, Hazelnuts, Mint

**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

Clafoutis, Seasonal Fruit

Lime Sorbet, Basil



# 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

## 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.

## ZERO PROOF \$7

### JAMAIQUITA LEMONADE

Hibiscus Eucalyptus Syrup, Lemon, Soda, Mint

### MEDINA ICED TEA

House Tea Blend, Apple Fennel Syrup, Lemon, Mint

Custom cocktails available upon request.





## CONTACT

For information or to book your private event,  
please email [events@medinacafe.com](mailto:events@medinacafe.com)

## ADDITIONS

### A/V EQUIPMENT RENTALS

Projector, Microphone

### FLORAL ARRANGEMENTS

In-house Florist available upon request

