

WOODEN  
SPOON co.

# EVENTS PACKAGE

Booking Your Event at the Spoon - Indoor Event Space

Located at 15171 Russell Ave, White Rock, BC



The image shows a rustic dining room with a warm, wooden interior. The walls are covered in horizontal wood planks. Several framed pictures are mounted on the wall. The ceiling is white with several hanging lanterns that provide a soft, warm light. In the foreground and middle ground, there are several square wooden tables with black metal chairs. Each table is set with a water bottle and a glass. A dark leather booth runs along the right wall. The overall atmosphere is cozy and inviting.

# THE SPOON: INDOOR EVENT SPACE

WOODEN  
SPOON co.

# THE SPACE

[ THE SPOON - INDOOR EVENT SPACE ]

Host your next gathering at The Wooden Spoon — a cozy, casual spot that feels just like brunch with friends, no matter the occasion.

60 PERSON  
CAPACITY



WOODEN  
SPOON co.

# THE DETAILS

[ THE SPOON - INDOOR EVENT SPACE ]

## WARM ATMOSPHERE

Features an 18 ft bar, plenty of natural lighting, and an open inviting space.

## INCLUSIVE & ACCESSIBLE

Gender-neutral washrooms and a no-dress-code policy.

## FLEXIBLE CAPACITY

Comfortably accommodates 20-60 people

Seated Dinners: Between 30-40 guests

Cocktail Reception: Up to 60 standing guests



WOODEN  
SPOON co.

# THE DETAILS

[ THE SPOON - INDOOR EVENT SPACE ]

## IDEAL FOR

- Corporate functions
- Staff parties
- Engagement parties
- Milestone birthdays
- Presentations
- Workshops
- Holiday parties

## SEAMLESS SOUNDS

Projector and screens on site, plus an in-house sound system for personal playlists. Outside DJs or bands are welcome!



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# BOOK TODAY!

Contact:

(604)-560-6018

[info@woodenspoon.co](mailto:info@woodenspoon.co)

[www.woodenspoon.co/](http://www.woodenspoon.co/)



# REGULAR PRICING

[ THE SPOON - INDOOR EVENT SPACE ]

Based on an 7 hr Rental - Excludes Long Weekends  
Please Note - All prices listed are minimum spend in food  
and beverage and do not include taxes and 20% gratuity

MON \$1500

FRI \$2500

TUES \$1500

SAT \$2500

WED \$1500

SUN \$2500

THURS \$1500

# CANAPES

## Vegetarian

Minimum 10 - \$3.95 each

### CAPRESE SKEWERS

pesto marinated bocconcini, basil and grape tomatoes

### MUSHROOM RISOTTO ARANCINI

wild mushroom risotto, mozzarella, grated parm, truffled garlic aioli

### TRUFFLE MAC & CHEESE FRITTER

cheesy home style macaroni infused with earthy truffles fill a crispy breaded fritter

### VEGGIE SPRING ROLL

carrot cabbage filled, sweet chilli

### GUAC BITES

guacamole, pico de gallo served on tostada

### ARTICHOKE TACO (V)

fried artichoke, cabbage slaw, chipotle aioli, crispy shallot, cilantro

### SMASHED AVOCADO TOSTADA

smashed avocado, pico de gallo, pickled onion, feta, radish



# CANAPES

## Seafood

Minimum 10 - \$4.95 each

### SEARED TUNA

Cajun seared yellowfin tuna, crispy sushi rice, japanese mayo, sweet soy, green onion

### SMOKED SALMON BLINI

smoked salmon, savoury pancake, cucumber dill crema, chives

### TUNA TOSTADA

chili-crusting yellowfin tuna, avocado crema, ginger lime slaw, pickled radish & carrots, green onion, sesame

### FIRE GRILLED PRAWNS

chimichurri

### COCONUT SHRIMP

coconut battered shrimp, served with sweet chilli

### FISH TACO

tajin battered fried cod, cabbage slaw, rojo aioli, grilled pineapple salsa



# CANAPES

## Meat

Minimum 10 - \$4.95 each

### BEEF CARPACCIO BITES

seared beef tenderloin, roasted garlic aioli, fried caper on crostini

### MEATBALL

homestyle meatball, pomme puree, pesto, grana padano

### GREEK STYLE CHICKEN SKEWER

yogurt marinated chicken skewer, fresh tzatziki, pickled onion, dill

### HOT BUFFALO CHICKEN SLIDER

crispy chicken tossed in buffalo hot sauce and honey, cheese, shredded lettuce, sweet pickles, brioche bun

### BEEF EMPANADA

a mouth-watering mixture of shredded beef, cheddar cheese, jalapenos and exotic spices wrapped in a corn flour pastry

### MINI BEEF WELLINGTON

a savoury piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

### BEEF SLIDER

beef patty, cheddar, lettuce, burger sauce, brioche bun



# CANAPES

## Meat

Minimum 10 - \$4.95 each

### PULLED PORK SLIDER

bbq pulled pork, slaw, chipotle mayo, pawn relish

### SHAVED RIBEYE SLIDER

shaved rib eye, swiss cheese, caramelized onions, horseradish aioli

### CHICKEN TOSTADA

spice braised chicken thigh, cabbage slaw, avocado crema, feta, cilantro, onion dusted tortilla strips

### AL PASTOR TOSTADA

braised pork shoulder in achiote, cabbage slaw, rojo aioli, onion & cilantro, grilled pineapple

### CAJUN CHICKEN SLIDER

cajun chicken, cheese, bacon, tomato relish, brioche bun

### THE PHILLY MINI DILLA

shaved rib eye, melted cheese, sautéed onions & peppers, banana peppers, garlic aioli

### BEEF BIRRIA MINI DILLA

slow-braised beef, melted cheese, onions, cilantro, served with beef consommé



# CANAPES

## Flatbreads

**\$15 each flatbread**

### PROSCUITTO

tomato sauce, buffalo mozzarella, arugula, balsamic

### SPICY SOPRESSATA

tomato sauce, buffalo mozzarella, spicy sopressata, hot honey

### PESTO MARGHERITA (V)

tomato sauce, pesto, mozzarella cheese, basil, balsamic reduction

## Charcuterie Platter

**\$10 Per Person**

assortment of cured meats & cheese, accoutremants

## Dessert Platter

**\$6 Per Person**

assortment of dessert bars & pastries



# DRINK MENU

## SPOON COCKTAILS \$12.<sup>95</sup>

### Russell's Mule 1.5 oz

Vodka, pineapple juice, ginger beer, lime juice, simple syrup, fresh mint.

### Grapefruit Mojito 1.5 oz

Bacardi Superior Rum, grapefruit syrup, lime juice, bitters, fresh mint.

### Pink Sapphire 1.5 oz

Bombay Sapphire Gin, cranberry juice, almond syrup, lemon juice, bitters.

### Grandpa Jack's Sour 1.5 oz

Jack Daniels Bourbon, apricot puree, lemon juice, simple syrup, egg whites, bitters.

### Mango Margarita 2 oz

Jose Cuervo Traditional, Cointreau, mango juice, fresh lime, tajin rim.

## CAESARS 1 oz \$11.<sup>95</sup> | 2 oz \$14.<sup>95</sup>

### Spicy Dill Caesar

Valentina hot sauce, dill pickle juice, Worcestershire, clamato, tajin rim, garnished with a dill pickle spear, pickled bean and fresh lime.

### Sriracha Mango Caesar

Sriracha, Worcestershire, mango juice, clamato, tajin rim, garnished with dried mango, pickled bean, and fresh lime.

### BBQ Spoon Caesar

Signature BBQ sauce, horseradish, Tabasco, celery salt rim, garnished with crispy onion ring, pickled bean, and fresh lime.

### Classic Caesar 1 oz \$9.<sup>95</sup> | 2 oz \$12.<sup>95</sup>

Clamato, Worcestershire, Tabasco, celery salt rim, garnished with a pickled bean and fresh lime.

## BUBBLES

### By The Glass

House Bubbles 6 oz \$7.95

### By The Bottle

Henkell Troken (750ml) \$29.95

Segura Viudas Cava, Spain (750ml) \$34.95

Lamarca, Italy (750ml) \$49.95

Segura Viudas Brut Rose, Spain (750ml) \$59.95

## WINE

House Red or White

5 oz \$5.95 | 8 oz \$8.95 | Bottle (750 ml) \$24.95

### White

Josh Cellars Chardonnay, California

Tinhorn Creek Pinot Gris, BC

Kim Crawford Sauvignon Blanc, New Zealand

5 oz \$9.95 | 8 oz \$14.95 | Bottle (750 ml) \$39.95

### Red

Sterling Vintner's Collection Merlot, California

Woodwork Cabernet Sauvignon, California

Trapiche Reserve Mendoza Malbec, Argentina

5 oz \$9.95 | 8 oz \$14.95 | Bottle (750 ml) \$39.95

## DRAUGHT BEER

16 oz \$7.<sup>95</sup> | 20 oz \$9.<sup>95</sup>

Ask your server about our rotating seasonal taps!

Non-alcoholic beer available for \$4.95

# DRINK MENU

## MIMOSAS

Mimosa 3 oz \$9.<sup>95</sup>

Big-Mosa 6 oz \$14.<sup>95</sup>

Grande-Mosa 9 oz \$17.<sup>95</sup>

Papa-Mosa 9 oz \$8.<sup>95</sup>

9 oz of house lager mixed with your choice of juice.

Your choice of orange, mango, grapefruit, or pineapple juice.

**Add cold pressed orange juice \$1.95**

Mom's Breakfast 6 oz \$11.<sup>95</sup>

Aperol, peach schnapps, sparkling wine, grapefruit juice, lemon juice, red wine reduction.

## SIGNATURE SPIKED

1.5 oz \$11.<sup>95</sup>

### Shaft

Vodka, Bailey's, Tia Maria, and cold brew.

### Sneaky Nonna

Bailey's, Spice box, coffee

### Sneaky Nonno

Amaretto, Fireball, coffee

### Still Spooning

Peppermint Schnapps, Rumchata, coffee

### Gone Camping

Tia Maria, Frangelico, coffee

### Irish Coffee

Jameson, americano, and whipped cream.

## COFFEE & TEA

Americano (12 oz) \$4.95

Cappuccino (12 oz) \$5.95

Latte (12 oz) \$5.95

Mocha (12 oz) \$6.95

Single Espresso \$2.95

Double Espresso \$4.95

Chai Latte (12 oz) \$5.95

**Add a shot of espresso \$2.95**

London Fog (12 oz) \$6.95

Hot Chocolate \$4.95

## ICED COFFEE

Iced Specialty Oat Latte \$6.95

**Vanilla or Hazelnut**

Cold Brew \$5.95

Add a flavour shot to any drink \$0.75

**Vanilla, Hazelnut, Sugar Free Vanilla, Seasonal**

Substitute oat milk \$0.95

Drip Coffee \$3.<sup>95</sup>

Organic Tea \$3.<sup>50</sup>

English Breakfast, Earl Grey, Spiced Chai, Jasmine Green, or Peppermint

## SPIRIT FREE \$5.<sup>95</sup>

### Spoon Lemonade

Lemon juice, orange juice, mint syrup, lemon-lime soda.

### Strawberry Lemonade

Strawberry puree, lemon juice, lemon-lime soda.

### Homemade Berry or Black Tea

Sweetened or Unsweetened

### Juice

Orange, Apple, Mango, Grapefruit, Pineapple & Cranberry

**Upgrade to cold pressed orange juice \$3.00**

### Chocolate Milk

# FAQS

## **What is your booking and confirmation process?**

To secure your booking, we require a completed Large Party Agreement. While we do not take an upfront deposit, a credit card is required to be kept on file to confirm your reservation and for any incidental charges as per our agreement.

## **What are your policies regarding decorations, setup, and teardown?**

You are welcome to bring your own decorations. We kindly request that any adhesives used are easily removable and do not cause damage to our walls or furniture. Setup can begin as early as 3:30 PM on the day of your event, provided there are no prior bookings in the space. Teardown is required on the night of your event.

## **Can we bring our own cake or outside desserts?**

You are welcome to bring your own cake or other outside desserts. However, we are unable to accommodate ice cream cakes due to refrigeration limitations. Our team will happily cut and serve it for a flat \$50 cake cutting fee.

## **What is your cancellation policy?**

A minimum of 30 days' notice is required for cancellation to avoid any penalties. Cancellations made outside of these notice periods may be subject to a cancellation fee as outlined in your Large Party Agreement.