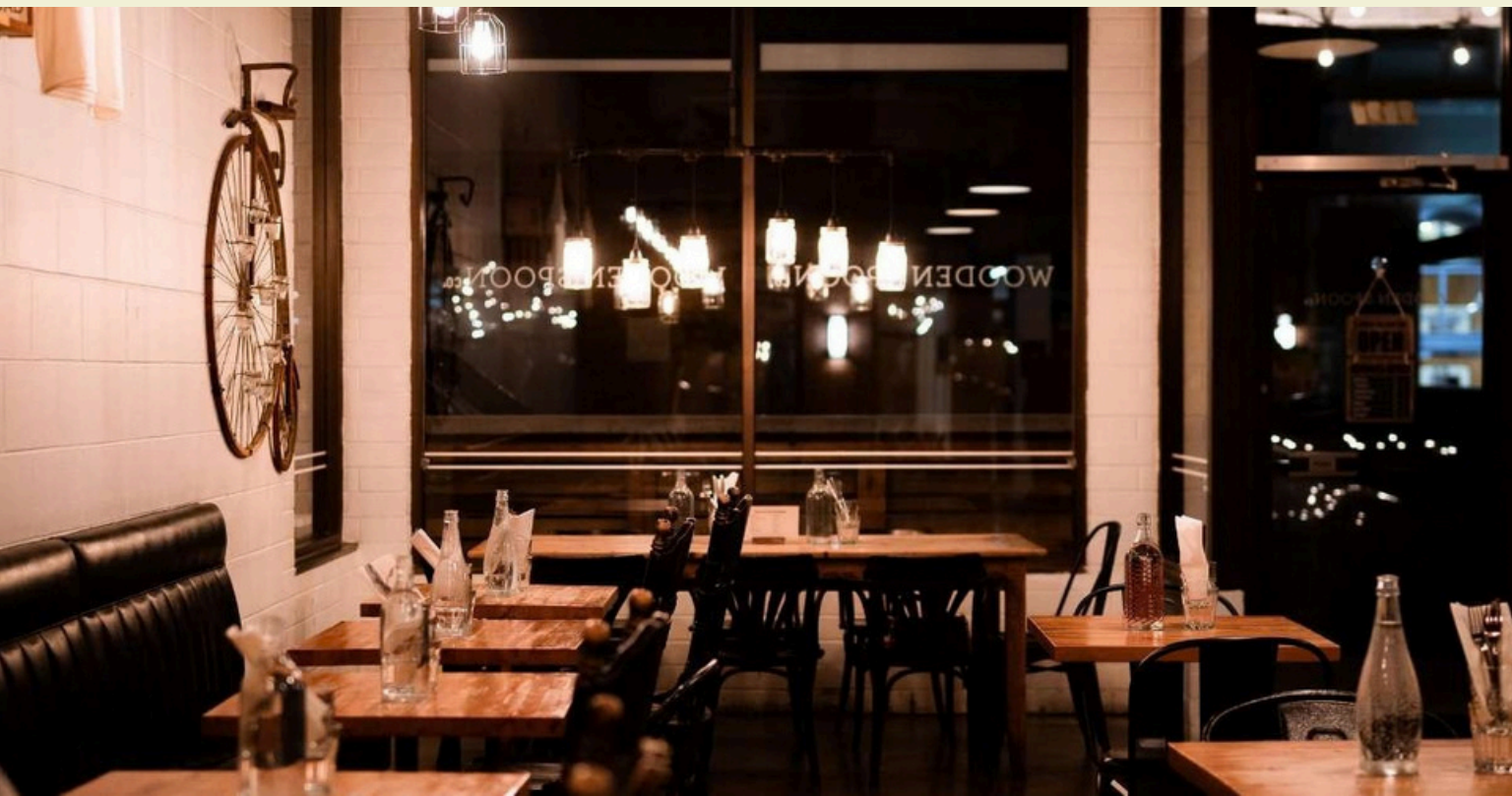


WOODEN
SPOON co.

EVENTS PACKAGE

Booking Your Event with Wooden Spoon

Located at 15171 Russell Ave, White Rock, British Columbia



THE SPACE

Bring your favourite people together at Wooden Spoon. Whether you are celebrating a milestone or just catching up, our cozy space brings that effortless, weekend-brunch energy to any occasion.

Up to 60 guest capacity



THE DETAILS

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

IDEAL FOR

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

SEAMLESS SOUNDS

Full access to our in-house sound system. Connect directly via our dedicated event iPad and Spotify to curate your own soundtrack.



REGULAR PRICING

Based on a 6hr Rental - Excludes Long Weekends

MON	\$1500
-----	--------

TUE	\$1500
-----	--------

WED	\$1500
-----	--------

THU	\$1500
-----	--------

FRI	\$2500
-----	--------

SAT	\$2500
-----	--------

SUN	\$2500
-----	--------

(All prices listed are minimum spend in food and beverage
and do not include taxes and 20% gratuity)

WOODEN
SPOON®

CANAPÉS & CATERING

FALL & WINTER MENU 2026

BOLD FLAVOURS • EFFORTLESS HOSTING

Whether you are planning a full Wooden Spoon buyout, or organizing offsite catering at your business, home, or event, our chef-curated menus are designed to keep your guests fed and the vibe electric.

FULL BUYOUTS

Up to 60 Guests

OFFSITE CATERING

Delivered & Served

ORDERING GUIDELINES & EVENT DETAILS

MINIMUM ORDERS

Bite-sized selections (Signatures, Crostinis, Skewers, Sliders, Tostadas, and Desserts) require a minimum order of 20 pieces per item.

DIETARY ACCOMMODATIONS

Vegetarian, Vegan, and Gluten-Free options are clearly labeled throughout the menu to suit all guest requirements.

SHARED & PASSED MENU STYLE

Mix and match pass-around items with shared platters to build a seamless, balanced food experience for your group.

DIETARY LEGEND: **(V) = Vegetarian** **(VE) = Vegan** **(GF) = Gluten-Free Option**

SPOON SIGNATURES

WOODEN
SPOON co.

\$3.95 Each

Minimum orders of 20

Mini Chicken & Waffles (+\$1)

fried chicken, bite sized belgian waffle,
sweet pickle, garlic aioli, hot honey, green
onion

Beef Empanada

exotic spice braised shredded beef,
cheddar, jalapenos, corn flour pastry

Mushroom Risotto Arancini (v)

wild mushroom risotto, mozzarella, grana
padano, roasted garlic aioli, parsley

Truffle Mac & Cheese Fritter (v)

cheesy truffle-infused mac & cheese,
panko breading, chipotle mayo, grana
padano

Spring Rolls (ve) (\$2.95)

vegetable spring rolls, mango sweet
chili

Coconut Shrimp

crispy fried coconut shrimp, mango
sweet chili, cilantro

Seared Ahi Tuna

crispy pressed sushi rice, chili seared
tuna, japanese mayo, sweet soy, green
onion, sesame

Bang Bang Tofu (ve)

crispy pressed sushi rice, seared tofu,
bang bang sauce, green onion, sesame

CROSTINIS

WOODEN
SPOON^{co.}

\$3.95 Each

Minimum orders of 20

Bruschetta (ve)

evoo toasted baguette, roma tomatoes,
garlic, basil, balsamic reduction

Wild Mushroom (v)

evoo toasted baguette, goat cheese,
caramelized onion, local wild mushrooms,
roasted garlic, thyme

Smoked Salmon (+\$1)

sea salt toast, cured salmon, lemon-dill
creme fraiche, cucumber, dill

Fig & Prosciutto

evoo toasted baguette, goat cheese,
braised figs, prosciutto, micro greens

Beef Capaccio

sea salt toast, seared beef tenderloin,
roasted garlic aioli, fried capers,
pickled onion, micro greens

Pesto Burrata (v)

evoo toasted baguette, nut-free pesto,
whipped burrata, charred tomato, fresh
basil

Strawberries & Cream (v)

evoo toasted baguette, whipped
burrata, macerated strawberries,
balsamic reduction, crushed
pistachios, mint

Prosciutto, Peaches & Cream

evoo toasted baguette, whipped
burrata, peach compote, fennel, crispy
prosciutto, micro greens

TOSTADAS

WOODEN
SPOON^{co.}

\$3.95 Each

Minimum orders of 20

Smashed Avocado (ve)(gf)

avocado, pico de gallo, pickled onion,
cilantro

Ahi Tuna (+\$1)

citrus marinated tuna, ginger lime slaw,
pickled onion, sesame, sriracha mayo,
green onion

Tinga Chicken (gf)

guacamole, spice braised chicken,
avocado crema, feta, cilantro

Al Pastor

guacamole, achiote braised pork
shoulder, grilled pineapple, onion,
cilantro

Fire Grilled Prawns (+\$1)(gf)

guacamole, marinated prawn, jalapeno
cilantro chimichurri, green onion

Hummus Bites (v)(gf)

roasted garlic hummus, cucumber,
tomato, feta, parsley, lemon zest

Elote Bites (v)(gf)

frijoles refritos, roasted corn, burnt
lime crema, feta, taki dust, cilantro

SKEWERS

WOODEN
SPOON co.

\$4.95 Each

Minimum orders of 20

Chicken Souvlaki (gf)

yogurt marinated chicken, tzatziki, dill, pickled onion

Chicken Satay (gf)

coconut-lemongrass marinated chicken, peanut sauce, cilantro

KFC (Korean Fried Chicken)

fried chicken thigh, sweet gochujang sauce, sesame, green onion

Honey-Mo Karaage

fried chicken thigh, spicy honey mustard, green onion

Teriyaki Beef (+\$1)

marinated steak, teriyaki glaze, sesame, pickled ginger

Caprese (v)(gf)

bocconcini, gem tomatoes, fresh basil, nut-free pesto, balsamic reduction

Seared Halloumi (v)(gf)

caramelized halloumi, roasted grapes, hot honey, za'atar dust

Fire Grilled Mortadella (gf)

fire grilled mortadella, pepperoncini chimichurri, hot honey

Meatball Lollipops

homestyle Italian beef meatball, vodka sauce, grana padano, basil

SLIDERS

WOODEN
SPOON co.

\$4.95 Each

Minimum orders of 20

Beef Sliders

beef patty, american cheese, co. sauce,
lettuce, potato bun

Bacon Cheddar Beef Sliders (+\$1)

beef patty, aged cheddar, crispy bacon,
co. sauce, lettuce, pickles, potato bun

Harvest Sliders (ve)

chickpea fritter, vegan garlic aioli,
arugula, pickled onions, vegan brioche

Cajun Chicken Sliders

chicken breast, aged cheddar, crispy
bacon, chipotle mayo, ciabatta brioche

Hot Honey Fried Chicken Sliders

fried chicken, nashville hot honey, sweet
pickles, lettuce, spicy honey mustard,
brioche

Pulled Pork Sliders

bbq braised pork, jalapeno slaw,
chipotle mayo, crispy fried onions,
potato bun

Lemongrass Chicken Banh Mi Sliders

lemongrass marinated chicken, hoisin,
sriracha mayo, carrots, daikon,
cucumbers, cilantro, vietnamese
baguette

Caprese Sandos (v)

basil pesto, fior di latte, tomatoes,
basil, pickled onion, evoo, balsamic
reduction, focaccia

Philly Cheesesteak Sliders

grilled marinated steak, caramelized
onion, sauteed bell peppers, pickled
onion, chipotle mayo, american
cheese, hoagie roll

FLATBREADS

WOODEN
SPOON^{co.}

\$15.00 Each

Hot Honey Soppressata

tomato sauce, mozzarella, soppressata, burrata, hot honey, chili flakes

Fig & Prosciutto

whipped feta, braised figs, prosciutto, arugula, shaved parmesan, balsamic reduction

Mediterranean (ve)

vegan pesto, gem tomatoes, sun-dried tomatoes, bell peppers, marinated artichoke, red onion, olives, balsamic reduction

Margherita (v)

san marzano tomatoes, fior di latte, fresh basil, evoo

Autumn Harvest (Seasonal)

whipped ricotta, shaved brussels, crispy pancetta, roasted squash, maple, lemon zest, parmesan

Wild Mushroom Truffle (v)

roasted garlic crema, mozzarella, sauteed wild mushrooms, caramelized onion, truffle oil, shaved parmesan

Caramelized Onion & Ricotta (v)

whipped ricotta, caramelized onions, gem tomatoes, pickled onions, arugula, shaved parmesan, balsamic reduction

BBQ Chicken

tomato sauce, spice braised chicken, mozzarella, red onion, roasted red peppers, BBQ sauce, parmesan, green onion

Pineapple Jalapeno

tomato sauce, mozzarella, jalapenos, charred pineapple, pickled onions, crispy prosciutto

CHARCUTERIE

WOODEN
SPOON co.

A curated selection of cured charcuterie meats and chef's favourite cheeses, paired with olives, pickled vegetables, fruit preserves, savoury spreads, traditional crackers and artisan crisps.

25 Guests - \$375

\$15/Per Person

50 Guests - \$650

\$13/Per Person

75 Guests - \$825

\$11/Per Person

100 Guests - \$900

\$9/Per Person

DESSERTS

WOODEN
SPOON^{co.}

\$3.95 Each

Minimum orders of 20

Mini Tarts

butter pecan ~ lemon curd ~ chocolate raspberry ~ key lime pie

Dessert Bars

lemon ~ nanaimo ~ rocky road ~ triple berry crumble

Vegan Dessert Bars

fudge brownies ~ blueberry oat

Cheesecake Bites

black tie ~ raspberry ~ classic original

Fresh Baked Cookies

chocolate chip ~ double chocolate white chip
oatmeal raisin ~ white chocolate macadamia

Donut Holes

churro style cinnamon sugar, salted caramel

DRINK MENU

SPOON COCKTAILS \$12.⁹⁵

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, juice, bitters. lemon

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 \$11.⁹⁵ | 2 oz \$14.⁹⁵

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 \$9.⁹⁵ | 2 oz \$12.⁹⁵

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 Trocken (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

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

DRAUGHT BEER

16 oz \$7.⁹⁵ | 20 oz \$9.⁹⁵

Ask your server about our rotating seasonal taps!

Non-alcoholic beer available for \$4.95

DRINK MENU

MIMOSAS

Mimosa 3 oz \$9.⁹⁵

Big-Mosa 6 oz \$14.⁹⁵

Grande-Mosa 9 oz \$17.⁹⁵

Papa-Mosa 9 oz \$8.⁹⁵

9oz 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 \$11.⁹⁵

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

SIGNATURE SPIKED

1.5oz \$11.⁹⁵

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 \$5.95

Cold Brew \$0.75

Add a flavour shot to any drink

Vanilla, Hazelnut, Sugar Free Vanilla, Seasonal

Substitute oat milk \$0.95

Drip Coffee \$3.⁹⁵

Organic Tea \$3.⁵⁰

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

SPIRIT FREE \$5.⁹⁵

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 4:00 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.

LET'S PLAN YOUR EVENT

Get in touch with our team to start planning



Scan to start planning your event

WOODEN
SPOON co.