



SPECIAL EVENTS *at Vegan Street*



FULL VENUE RENTALS

Beyond the exquisite food and top-notch service, Vegan Street offers a unique and vibrant atmosphere. Our visually stunning venue provides the perfect backdrop for your private event. Celebrate with Vegan Street, where every moment is crafted with care and designed to leave a lasting impression. Take your guest's breath away with beauty and charm in this intimate venue in Historic Inglewood.

All package pricing includes food and beverage, as well as exclusive use of the venue and amenities for a 4-hour period (12pm-4pm / 4pm-8pm / 8pm-12am). There is an automatic 20% gratuity added to the minimums below for all groups of 6 and more.



TUESDAY-THURSDAY

Sept - May \$2800
June - Aug \$5000

This package includes food and beverage up to the minimum spend before tax and gratuity, exclusive use of the venue, bartenders, servers, line cooks, access to house music, outdoor patio (summer months only), and seating for 50-125 guests (max 50 guests for indoor seating only)

FOR MORE INFO



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FRIDAY & SATURDAY

Sept - May \$5000
June - Aug \$9500

This package includes food and beverage up to the minimum spend before tax and gratuity, exclusive use of the venue, bartenders, servers, line cooks, access to house music, outdoor patio (summer months only), and seating for 50-125 guests (max 50 guests for indoor seating only)



SUNDAY

Sept - May \$3500
June - Aug \$7500

This package includes food and beverage up to the minimum spend before tax and gratuity, exclusive use of the venue, bartenders, servers, line cooks, access to house music, outdoor patio (summer months only), and seating for 50-125 guests (max 50 guests for indoor seating only)

CONTACT US



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SMALLER EVENTS *at Vegan Street*

SEMI-PRIVATE DINING

For smaller parties, we offer the following semi-private dining options. All package pricing includes food and beverage, as well as use of the venue and amenities for a 4-hour period (12pm-4pm / 4pm-8pm / 8pm-12am). There is an automatic 20% gratuity added to the minimums below for all large groups of 6 and more.



INDOORS (SUMMER ONLY)

Seats up to 50 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. The prices are subject to increase by 25% if the weather changes (we will not have patio seating for guests, so this booking will become a full venue buy-out)

Tues - Thur: \$1500
Fri - Sat: \$2000
Sun: \$1250



HALF PATIO

Seats up to 48 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. This option is weather dependant, and may require rescheduling, or moving to the indoor space.

Tues - Thur: \$2500
Fri - Sat: \$4000
Sun: \$3000



FULL PATIO

Seats up to 90 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. This option is weather dependant, and may require rescheduling, as our indoor capacity does not fit the full patio capacity.

Tues - Thur: \$4500
Fri - Sat: \$7000
Sun: \$5500



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100% plant-based CATERING OPTIONS

SERVICE OPTIONS

The following options represent the service style available for your event. A-la-carte and pre-ordered meals works best for groups of 50 or less, while buffet or family-style service works best for groups over 50 guests. Inquire about custom or off-menu menu items.



A-LA-CARTE

Only available for groups up to 20 guests

This option gives your guests the ability to select their meal at the time of the event. There is no guess work and planning on your end, but because of this, we can only offer this choice to groups of 20 maximum.



BUFFET

Ideal for larger/ casual functions

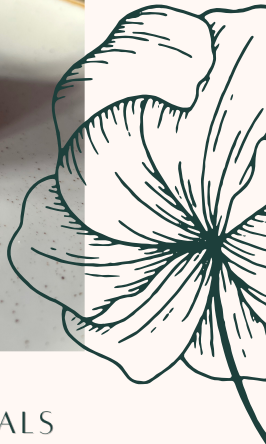
This option allows you to choose your favourite dishes that you want to share with your group. There is less planning involved in getting everyone's individual orders. Allergens can be clearly labelled on the tent cards at the buffet for any guests with allergy concerns/ dietary preferences.



PRE-ORDER MEALS

Requires seating maps

This option works best for more formal occasions, where seating maps are provided to the venue in advance, so that we know who is receiving which dish. We require a complete list of plates and seating plan at least 1 week prior to the event. Dinners are served staggered in 5-8 minute intervals per 6-8 guests.



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SAMPLE MENU



FAMILY-STYLE/ BUFFET

With this sample, the courses would be served family-style on shared tables, or at a buffet station according to a pre-determined selection of menu items at specific times.

FIRST COURSE

Appetizers

- Kalamari w/ tzatziki
- Chickin wings w/ blue cheeze dip
- Guacamole & chips
- Palm Heart Ceviche
- Vegetable platter w/ vegan ranch

SECOND COURSE

Dinner

- Taco station w/ assorted tacos
- Caesar salad
- Mac & Cheeze w/ assorted toppings (sausage, jalapenos, garlic mushrooms)
- Ginger Beaf w/ jasmine rice

THIRD COURSE

Dessert

- Carrot cake
- Cookie Dough Brownie
- Creme brulee
- Fruit platter
- Coffee & Tea station

PRE-ORDERED MEALS

With this sample, the courses would be served on individual plates, based on a pre-ordered meal choice per guest. Seating chart required.

FIRST COURSE

Appetizers

- Watermelon tuna poké tostadas
- or
- Individual Kalamari w/ Tzatziki
- or
- Mushroom Soup

SECOND COURSE

Dinner

- Choice of:
- Sushi Bowl (GF)
- Sesame Ginger Noodle Bowl (GF)
- Ginger Beaf on Rice
- Crispy Chickin Burger w/ fries
- Truffle Mushroom Burger w/ fries
- No-Fish Tacos
- Chickin Caesar Salad
- Heart Beet Salad (GF)

THIRD COURSE

Dessert

- Carrot cake
- or
- Cookie Dough Brownie
- or
- Creme brulee

The Above menus are only samples. Please let us know if you have any special requests or specific dishes you would like served.

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