

# NOURISH

## PRIVATE LARGE PARTIES

For groups of over 20 people up to 40\*.

Log out of emails and exchange your phones for facetime in the kitchen. Cooking and eating together is a great opportunity for your team to connect on a personal level, and they'll return to the office with new stories and creative energy to share.

We can accommodate up to 40 people \*(we have allowed for exceptions in the past) for an interactive cooking experience. The entire space will be transformed into a culinary playground for your team, rotating through multiple cooking stations, each led by an engaging chef instructor.

Choose from either our Rustic Italian or Taste of Asia theme, or mix-and-match stations from each.

### GROUP RATES

Rates below are per person. Each station can host a maximum of 10 people.

	21-30 people	31-40 people
<b>Choose 3 Stations (2.5 hours)</b>	\$85	N/A
<b>Choose 4 Stations (3 hours)</b>	\$95	\$95

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## LARGE PARTY ORDER FORM

<b>Contact Name:</b>	<b>Phone Number:</b>
<b>Email:</b>	<b>Total Number of Guests*:</b>
<b>Date of Event (first option):</b>	<b>Alternate Date:</b>
<b>Start Time:</b>	<b>End Time:</b>

\*Please note any changes to total number of guests must be emailed to [info@nourishvancouver.ca](mailto:info@nourishvancouver.ca) **3 business days prior to the event** (with no changes allowed following this time).

Item	Price (per person)	Number of Guests	Total
3 Stations	\$85		
4 Stations	\$95		
<b>Class Subtotal</b>			

### PLEASE CHOOSE YOUR STATIONS

#### Rustic Italian Stations

- Neapolitan-style Pizza
- Pesto Potato Gnocchi
- Roasted Butternut Squash and Mushroom Bruschetta
- Minty Peas and Ricotta Ravioli

#### Taste of Asia Stations

- Pan-fried Vegetable Gyoza
- Vietnamese Summer Rolls
- Spicy Chicken Wontons
- Vegetable & Salmon Sushi Cones and Gomae

### GUEST ALLERGIES & DIETARY RESTRICTIONS

Please specify the number of people associated with each category. We will do our best to accommodate for allergies/restrictions, however, we will advise accordingly if we feel it will not work for the specific event/class and menu.

Dietary Restriction/Allergy	Number of Guests
Vegetarian	
Vegan	
Gluten-Free / Celiac	
Dairy-Free	
Nut Allergy (please specify):	
Other (please specify):	

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# NOURISH

## EVENT CATERING MENU

If you would like additional food to be catered at your event. Please see below for options.

Item	Quantity Per Order	Price	Minimum Order	Quantity To Order	Total
<b>Platters (8-10 guests)</b>					
Charcuterie & Cheese	1	\$90	1		
Vegetable Crudite (vegetarian)	1	\$45	1		
<b>Canapes</b>					
Grilled Chicken Satays	12	\$44	2		
Harissa Spiced Chicken Wings (gf)	12	\$48	2		
Smoked Salmon, Cream Cheese & Dill Crostini	12	\$42	2		
Pork Meatball Banh Mi Sliders	12	\$48	2		
Pork Meatballs with Marinara Sauce	12	\$64	3		
Sushi Rice Balls with Cooked Salmon & Spicy Mayo (gf)	12	\$44	2		
Smoked Paprika Hummus - Olive Oil Cracker (plant-based)	12	\$24	2		
Spicy Chicken Wontons	12	\$38	2		
Spicy Veggie Wontons (vegetarian)	12	\$34	2		
Gazpacho Shooters (plant-based)	12	\$32	2		
Mushrooms on Toast (vegetarian)	12	\$38	2		
Roasted Beet & Walnut Spread on Crackers (plant-based & GF)	12	\$18	2		
Lemon Rosemary Cashew Cream on Crackers (plant-based & GF)	12	\$22	2		
Sushi Rice Balls with Pickled Vegetables (plant-based & GF)	12	\$28	2		
Smoked Tofu Banh Mi Sliders (Vegetarian)	12	\$42	2		
Minty Peas on Toast (plant-based)	12	\$36	2		
<b>Mini-Entrees (served in small 4-5 bite portions)</b>					
Bangkok Soba Noodle Salad (plant-based)	12	\$48	1		
Kale & Rice Salad (plant-based & GF)	12	\$48	1		
Mac & Cheese (vegetarian)	12	\$54	2		

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Sweets					
Item	Quantity Per Order	Price	Minimum Order	Quantity To Order	Total
Lemon Vanilla Cake	10 People	\$70	1		
Chocolate Cake	10 People	\$70	1		
Vanilla Cupcakes	12	\$36	1		
Chocolate Cupcakes	12	\$36	1		
Vanilla Mini Cupcakes	12	\$24	1		
Chocolate Mini Cupcakes	12	\$24	1		
Salted Caramel Brownie Platter	10	\$22	1		
Chocolate Chip Cookie Platter	10	\$20	1		
Chocolate Croissant Platter	10	\$36	1		
Butter Croissant Platter	10	\$30	1		
Nourish Bar Platter (plant based & gluten free)	10	\$15	1		
<b>Catering Subtotal</b>					

Additions	Price	Quantity	Total
Additional Hours Requested After Class or for private use of the entire cafe during the event	\$75/hour		
Cake Cutting Fee (if bringing own cake)	\$25		
<b>Additions Subtotal</b>			

## GRAND TOTAL

Class Subtotal	
Catering Subtotal	
Additions Subtotal	
Subtotal	
Automatic Gratuity (18%) (this fee is GST taxable 5%)	
Gst (5%)	
<b>Grand Total</b>	

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# NOURISH

NOURISH VANCOUVER FOOD SERVICES INC.  
A.K.A. NOURISH CAFE & COOKING SCHOOL  
3742 W.10TH AVE, VANCOUVER, BC V6R 2G4

## SPACE RENTAL AGREEMENT - TERMS AND CONDITIONS

Thank you for booking this event at Nourish Cafe and Cooking School.

This agreement is between \_\_\_\_\_ the “Rental Event Representative” to be referred to as “RER” and Nourish Vancouver Food Services Inc. to be referred to as “Nourish.”

## CLASS CANCELLATIONS, RESCHEDULING, REFUNDS AND NO SHOWS

**Deposit:** A 100% deposit is required at time of booking

**Cancellation less than two weeks (14 days) notice:** No refunds

**Cancellation more than two weeks (15 days or more) notice:** The “RER” is entitled to a 50% refund

No refunds or exchanges for no shows, no exceptions.

**Cancellation by “Nourish”:** In the rare occurrence that “Nourish” needs to cancel a rental, “Nourish” will provide the “RER” as much notice as possible and “Nourish” will re-book the “RER” into the next available date of the “RER”'s choice. In the situation where a new date cannot be agreed to the “RER” will receive 100% refund.

## EVENT DETAILS

**End of rental:** Finish time is \_\_\_\_\_. If the “RER” would like to use the cafe past the finish time there will be a charge of \$75/hour (based on the rental pricing above). In such a case, the “RER” must inform the supervisor from “Nourish” and any additional charges must be settled before the end of the night by “RER” or another party that the “RER” assigns if the “RER” leaves the event earlier than the last attendee leaves.

**Food & Drink:** No outside food or drinks are allowed without written approval from “Nourish”. The “RER” can order from the attached catering menu for additional food and non-alcoholic drinks, beer and wine will be available for sale.

**Damages:** Any damages caused by the attendees of the event to the facilities or property in the cafe will be charged directly to the “RER”.

**Allergies and Dietary Restrictions for Catering:** “Nourish” will try to accommodate allergies and dietary sensitivities or restrictions, but the facilities come in contact with all types of foods. “Nourish” cannot guarantee there will be no cross-contamination, and they are unable to take responsibility for allergic reactions. Please do not hesitate to contact “Nourish” with any questions, and please notify “Nourish” of allergies and dietary restrictions five days before date of the booking by email. If there are any allergies in the party, “Nourish” asks that the individual bring allergy medication (such as an EpiPen) to the event. “Nourish” will do their best to accommodate for all allergies however “Nourish” reserves the right to refund the booking if “Nourish” feels it will not work for the specific event and menu.

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## EVENT RENTAL AGREEMENT - TERMS AND CONDITIONS (CONT'D)

### ATTENDANCE OF MINORS

**Café kids play area:** The “RER”’s child or children MUST BE closely supervised by an adult at all times while in the play area. DO NOT leave the “RER”’s child or children unattended at ANY time for ANY reason. Parents and or guardians are fully responsible for supervising any child or children. While every consideration has been given for safety, “Nourish” is not responsible for injuries or lost articles. Please play safely at the “RER”’s own risk.

**Youth cooking classes (if applicable):** For all youth attending a Nourish Cafe cooking class, “Nourish” requires a waiver of liability form signed by the participant’s parent or guardian at the beginning of class.

### TAXATION, DUTIES & GRATUITY

As the Nourish Café & Cooking School is operated out of Vancouver, British Columbia, Canada, all listed prices will be subject to GST and/or PST where relevant. Please note an 18% gratuity is automatically charged, and service is GST taxable (5%) according to CRA requirements..

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RENTAL EVENT REPRESENTATIVE

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SIGNATURE

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DATE

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NOURISH CAFE AND COOKING SCHOOL REPRESENTATIVE

-----  
SIGNATURE

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DATE

# NOURISH

## BAR MENU

### WINE

**CABERNET SAUVIGNON - J LOHR SEVEN OAKS (CALIFORNIA)** BTL \$64.00 GLS \$12.80

Ripe fruit aromas of black plum, blueberry and cherry mix with a bouquet of toasted pastry, anise, and vanilla from a year of barrel aging. An excellent companion to grilled beef, lasagna or dark chocolate truffles.

**CDR. VILLAGES BILA HAUT (FRANCE)** BTL \$46.00 GLS \$9.20

From winemaker M. Chapoutier a blend of mainly Grenache follow by Syrah and Carignan, this red wine has aromas of fresh herbs, raspberry and spice.

**ALIVE WHITE ORGANIC VEGAN 2016 (BC)** BTL \$55.00 GLS \$11.00

This is an aromatic blend of Pinot Gris, Gewürztraminer and Riesling resulting in a bright and light dry wine with notes of ripe pear, white peach, minerality and gooseberry. It pairs great with seafood, halibut, grilled chicken, pasta in white sauce and fruit and cheese platters.

**RIESLING MERTES LANDLUST (GERMANY)** BTL \$44.00 GLS \$8.80

On the palate, it has lively notes of Asian pear, red apple and peach balanced with lemon and lime notes all framed by an intense and refreshing wet stone minerality. The finish is simply wonderful; long and harmonious.

**ROSE FRIZZANTE - VILLA TERESA ORGANIC (ITALY)** BTL \$52.00

This organic, pale salmon coloured rosé is bright and floral, with sweet berry and perfumed spice aromas. There are sweet cherry, cream flavours and candied citrus peel flavours in the mouth and a spritzy finish.

### BEER

**MILL ST - LAGER ORGANIC** BTL \$5.95

Delicate floral-herbal aroma; light palate with malty flavour, balanced by a hint of hoppy bitterness.

**PHILLIPS - BLUE BUCK ALE** BTL \$5.95

A robust, malt-forward body underpinned with crisp northwest hops. Well balanced and highly drinkable.

**LONE TREE - APPLE CIDER** CAN \$5.95

Clean, crisp cider sourced from the Okanagan Valley.