Thank you for considering Taverna Greka to host your event. We have space for a variety of group sizes. Call to inquire about buy-out options. Please consider the following before making your reservation.

GROUPS

Groups of 24+ may be required to order from a SET MENU or GROUP MENU. Menus attached below. The entire group must participate in the menu choice.

Menu prices does NOT include taxes or gratuity. 18% gratuity will be applied to groups 10 or more. 20% gratuity will be applied to 24+.

Menu cards will be provided offering full descriptions.

One bill or separate bills can be arranged.

We may require a small non refundable deposit* upon reserving (depending on size of group). *Should you need to cancel your reservation you will only receive your deposit back if we can re-book your spot. A confirmation for menu and final numbers will be required one week prior to your reservation.

*Two weeks confirmation required for November and December reservations.

We will deduct \$20 per person from your deposit should the reservation number be less than the confirmed number. Deposits can be refunded day of event or applied to the bill.

EVENTS ROOM

Taverna Greka's private EVENTS ROOM is a perfect place to host your next event. Suitable for groups up to 40 people. This room requires a minimum spend of \$1200.00 before taxes and gratuity.

A non-refundable deposit of \$600.00 is required upon booking. *Should you need to cancel your reservation you will only receive your deposit if we can re-book your spot. Should your group **NOT** meet the minimum spend requirement the balance will be converted to a room rental fee and deducted from your deposit.

Groups are required to order from a SET MENU or GROUP MENU. The entire group must participate in the menu choice. Custom menus available for a small fee.

Menu pricing does NOT include taxes or gratuity. 20% gratuity will be applied to the bill.

Menu cards will be provided offering full descriptions.

One bill or separate bills can be arranged.

To make a deposit contact Koula or Lena at 604-526-6651. Wednesday—Sunday from 4:00pm—8:30pm.

We are not able to hold dates without a deposit.

For questions email us at taverna.ca@gmail.com or call in during hours noted above.

SET MENUS

SET Menu One \$33.50 per person

Appetizers for the table: Tzaztiki Dip and Homous Dip served with pita.

Choice of dinner entrée: Roast Lamb, Chicken Souvlaki, Moussaka, Vegetarian Moussaka,

Spanakopita, Chicken Ceasar Salad, Fillet of Wild Salmon

Pop included.

Set Menu Two \$39.00 per person

Appetizers for the table: (per 4 people) 1xKalamari, 1xSpanakopita and Pita Bread.

Choice of dinner entrée:

Roast Lamb, Chicken Souvlaki, Moussaka, Vegetarian Moussaka,

Spanakopita, Chicken Ceasar Salad, Fillet of Wild Salmon

Pop included.

Set Menu Three \$56.00 per person

Appetizers for the table: (per 4 people) 1xKalamari, 1xSpanakopita and Pita Bread.

Choice of dinner entrée:

Roast Lamb, Chicken Souvlaki Lamb Chops, Full Rack Pork Ribs, Spanakopita, Chicken Caesar Salad,

Fillet of Wild Salmon, Moussaka, Vegetarian Moussaka,

Choice of Dessert: Ek-Mek, Ravani or featured dessert.

Coffee and Pop included.

Entrées served with rice, roast potatoes, greek salad and tzatziki dip excluding Caesar Salad w/ Chicken

*our rice is not gluten free

Inquire about vegan options

GROUP MENU

APPETIZERS

GREEK SALAD tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing	sm Ig	\$11 \$15
CAESAR SALAD made with our own homemade dressing	sm	\$11
	lg	\$15
TZATZIKI DIP greek yogurt, fresh garlic with cucumber slivers + 2 pita		\$8.5
HOMOUS DIP puree of chick peas, tahini, olive oil & spices + 2 pita		\$8.5
KALAMARI bite-sized pieces of squid, fried to tender crispness + tzatziki & pita		\$16.25
SPANAKOPITA fresh spinach & feta wrapped in fillo pastry + tzatziki		\$14.75
SAGANAKI pan fried kefalotiri cheese served with a squeeze of lemon + pita. Available	in GF	\$16
CHICKEN FINGERS breaded chicken fillets + honey mustard dip add frie	es \$4	\$13
DINNER ENTREES		
ROAST LAMB boneless lamb shoulder slow roasted in the oven		\$26
ORIGINAL GRILLED CHICKEN two breasts marinated in olive oil		\$25.25
LAMB CHOPS (5) New Zealand tender chops cut from the rack & grilled to your choice		\$37.75
MOUSSAKA layers of zucchini, eggplant, potato & ground beef, topped with béchamel	I	\$26
VEGETARIAN MOUSSAKA mixed veggies baked & topped with béchamel		\$26
SPANAKOPITA fresh spinach with feta wrapped in crisp fillo pastry		\$24
CHICKEN SOUVLAKI (one skewer) tender morsels of chicken skewered and grilled		\$24
LAMB SOUVLAKI (one skewer) tender morsels of lamb skewered and grilled		\$24
BEEF SOUVLAKI (one skewer) tender morsels of beef skewered and grilled		\$25
MIXED SOUVLAKI (one skewer) tender morsels of lamb, beef and chicken skewered &	grilled	\$24
CHICKEN OR LAMB WRAP flat pita with lettuce, diced tomatoes and tzatziki. Served with home cut fries.		\$17.5
SEAFOOD ENTREES		
KALAMARI succulent bite sized pieces of squid, fried to tender crispness		\$26.5
FILLET OF SALMON wild Sockeye salmon fillet grilled		\$29.5

all entrées served with rice, roast potatoes, greek salad, tzatziki & pita bread *\$3 charge for extra salad *our rice is not gluten free