

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 20+ 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. 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.

\*Two weeks confirmation required for November and December reservations.

## **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 print 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 over the phone deposit contact Koula or Lena at 604-526-6651. Wednesday— Sunday from 4:00pm– 8:30pm. E-transfers can be made to [taverna.ca@gmail.com](mailto:taverna.ca@gmail.com)

We are not able to hold dates without a deposit.

For questions email us at [taverna.ca@gmail.com](mailto:taverna.ca@gmail.com) or call in during hours noted above.

## **MENUS OPTIONS:**

### **SET Menu One**

**\$34 per person**

Appetizers for the table: Tzatziki Dip and Homous Dip served with pita bread.  
Choice of dinner entrée: Roast Lamb, Chicken Souvlaki, Moussaka,  
Vegetarian Moussaka, Spanakopita, Chicken Ceasar Salad, Kalamari and Meat Lasagna.  
Pop included.

### **Set Menu Two**

**\$40.00 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, Kalamari and Meat Lasagna.  
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,  
Kalamari, and Meat Lasagna.  
Dessert Platters: Ek-Mek, Ravani and Backlava.  
Coffee and Pop included.

**Enhance your experience with additional appetizers, available at an extra cost.**

**Entrées served with rice, roast potatoes, greek salad and tzatziki dip  
excluding Caesar Salad w/ Chicken. Lasagna is served with salad and Garlic bread.**

**\*our rice is not gluten free**

**Inquire about vegan options**

### **Group Menu**

A condensed version of our classic appetizers and dinner entrees. Prices vary.

# TAVERNA GREKA

326 Columbia Street, New Westminster  
604-526-6651 [taverna.ca@gmail.com](mailto:taverna.ca@gmail.com)

## Group Menu

### APPETIZERS

|  |                    |
|--|--------------------|
| <b>GREEK SALAD</b> tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing | sm \$12<br>lg \$16 |
| <b>CAESAR SALAD</b> made with our own homemade dressing  | sm \$9<br>lg \$15  |
| <b>TZATZIKI DIP</b> greek yogurt, fresh garlic with cucumber slivers + 2 pita  | \$8.75             |
| <b>HOMOUS DIP</b> puree of chick peas, tahini, olive oil & spices + 2 pita   | \$8.75             |
| <b>KALAMARI</b> bite-sized pieces of squid, fried to tender crispness + tzatziki & pita                                | \$16.75            |
| <b>SPANAKOPITA</b> fresh spinach & feta wrapped in fillo pastry + tzatziki   | \$15.5             |
| <b>DOLMADES</b> (4) ground beef/pork & rice rolled in grape leaves topped with our house lemon sauce + pita            | \$16               |
| <b>SAGANAKI</b> pan fried Kefalotiri cheese served with a squeeze of lemon + pita<br>Available in Gluten free          | \$16.5             |
| <b>CHICKEN FINGERS</b> breaded chicken fillets + honey mustard dip   | add fries \$4 \$13 |

### DINNER ENTREES

|   |         |
|---|---------|
| <b>ROAST LAMB</b> boneless lamb shoulder slow roasted in the oven   | \$26.75 |
| <b>CHICKEN SOUVLAKI</b> tender morsels of meat skewered and grilled   | \$24    |
| <b>GREEK STYLE PORK RIBS</b> full rack of tender baby back ribs grilled & lightly brushed with olive oil & garlic, finished with a sprinkle of spices | \$32    |
| <b>ORIGINAL GRILLED CHICKEN</b> two breasts marinated in olive oil  | \$26    |
| <b>MOUSSAKA</b> layers of zucchini, eggplant, potato & ground beef, topped with béchamel  | \$26.5  |
| <b>VEGETARIAN MOUSSAKA</b> mixed veggies baked & topped with béchamel   | \$26.5  |
| <b>SPANAKOPITA</b> fresh spinach with feta wrapped in crisp fillo pastry  | \$24.25 |
| <b>KALAMARI</b> succulent bite sized pieces of squid, fried to tender crispness   | \$27    |
| <b>GARLIC BUTTER PRAWNS</b> pan-fried with garlic (10)  | \$30    |
| <b>LASAGNA</b> meat sauce (only served with garlic bread)   | \$18    |
| <b>FILLET OF SALMON</b> wild Sockeye salmon fillet grilled  | \$31.5  |

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

## BEER

|   |               |
|---|---------------|
| <b>STEEL &amp; OAK ROYAL CITY ALE</b>   | <b>\$9</b>    |
| <b>STEEL &amp; OAK Rotator</b> ask your server for details  | <b>\$9</b>    |
| <b>TRAIN WRECK CERVEZA LAGER</b>  | <b>\$9</b>    |
| <b>EAST VAN BACK PORCH PILSNER</b>  | <b>\$9</b>    |
| <b>LOCAL</b> Canadian, Coors Lite, Budweiser  | <b>\$7.5</b>  |
| <b>IMPORT</b> Fix Hellas Greek Lager, Corona, Guinness, Heineken, Stella, Kronenbourg 1664 Blanc, Gluten Free Lager, Steamworks IPA | <b>\$8.75</b> |
| <b>CIDERS</b> Okanagan Apple, Pear, Peach, Strongbow  | <b>\$ 8.5</b> |

**Pint  
20 oz.**

## NO ALCOHOL BEVERAGES

|  |
|--|
| <b>\$6.50</b>                            |
| <b>Zero Proof Caesar</b>                 |
| <b>Non Alcoholic Beer</b>                |
| <b>Strawberry &amp; Soda</b>             |
| <b>Midnight Ginger</b>                   |
| Blueberry, lemon & ginger ale            |
| <b>Shirley Temple</b>                    |
| Orange Juice Medley,<br>7-up & grenadine |

## COCKTAIL CLASSICS

|  |                               |
|--|-------------------------------|
| <b>Red Sangria</b> glass (8oz.) / <b>Red Sangria</b> pitcher (28oz.)   | <b>\$9.5 / \$25</b>           |
| <b>Caesar</b> , 1 oz. vodka, clamato juice & spices  | <b>\$10</b>                   |
| <b>Spicy Strawberry Margarita</b> , 2oz. tequila, lime juice, strawberry puree and a dash of habanero mango  | <b>\$14</b>                   |
| <b>Old Fashioned</b> , 2 oz. rye, 3 dashes of bitters 1 sugar cube   | <b>\$14</b>                   |
| <b>Long Island Iced Tea</b> or <b>Peach Tea</b> , 2 oz. vodka, triple Sec, rum and gin with a cola and lime juice mix  | <b>\$12</b>                   |
| <b>Strawberry Spritzer</b> , white wine + soda with strawberry puree   | <b>\$11</b>                   |
| <b>Watermelon Refresher</b> , 1 oz. watermelon vodka, strawberry puree + soda  | <b>\$10</b>                   |
| <b>Crantini</b> , 2 oz. vodka, cranberry juice & triple Sec  | <b>\$13.5</b>                 |
| <b>Espresso Martini</b> , 2 oz. Van Gogh vodka, Kahlua, vanilla vodka, espresso  | <b>\$14</b>                   |
| <b>HOUSE HI BALLS</b> Smirnoff Vodka, Bacardi White and Black Rum, Gordon's Gin, Captain Morgan's Spiced Rum, Grants Scotch, Cuervo Tequila, d'eaubonne or Metaxa Brandy, Forty Creek Rye-Whisky. <b>Add your favorite mixer</b> | <b>1oz. \$8<br/>2oz. \$12</b> |

## WINE

|   | <b>Btl.</b>    | <b>1/2 L.</b> | <b>9 oz.</b> | <b>6 oz.</b> |
|---|----------------|---------------|--------------|--------------|
| <b>Peller Estate Cabernet Merlot</b> , Red, BC                  | (1 litre) \$36 | \$21          | \$11         | \$8.5        |
| <b>Peller Estates Pinot Grigio</b> , White, BC                  | (1 litre) \$36 | \$21          | \$11         | \$8.5        |
| <b>Lafazanis Select</b> , Red or White, Greece                  | (1 litre) \$42 | \$23          | \$13         | \$10         |
| <b>Red Rooster Merlot</b> , Red, BC VQA                         | \$37           | \$27          | \$14         | \$11         |
| <b>Finca Los Primos Malbec</b> , Red, Argentina                 | \$32           | \$25          | \$13         | \$10         |
| <b>Lindemans Bin 45</b> , Cabernet Sauvignon, Red, Australia    | \$32           | \$25          | \$13         | \$10         |
| <b>Lindemans Bin 95</b> , Sauvignon Blanc, White, Australia     | \$32           | \$25          | \$13         | \$10         |
| <b>Hardy's Riesling Gewurztraminer</b> , Sweet White, Australia | \$32           | \$25          | \$13         | \$10         |
| <b>Stone Road Vineyards</b> , Rose, BC VQA                      | \$30           | \$21.5        | \$12         | \$9          |

Additional wine by the bottle available. Ask your server for the menu  
Subject to applicable taxes