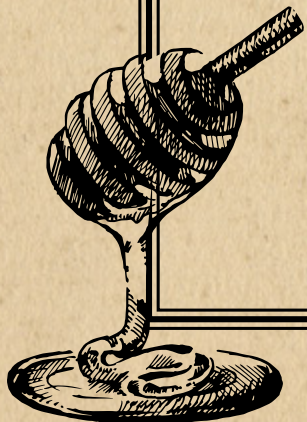


honey **SALT**
FOOD *AND* DRINK





**OUR RESTAURANT
IS DEVOTED TO THE
MEMORIES WE CREATE
WITH FAMILY & FRIENDS
WHEN WE GET TOGETHER
TO EAT.**



A true neighbourhood restaurant that combines classic comfort with a relaxed sophistication, Honey Salt delivers a contemporary experience complemented by the warmth and style of its dedicated owners. Serving chef-driven, farm to table cuisine with an emphasis on locally and regionally sourced ingredients that highlight the bounty of British Columbia in an approachable and comfortable setting.



DINING WITH US

There isn't anything more delicious than locally grown products. This is the foundation of Honey Salt from founder and restaurateurs Elizabeth Blau and Kim Canteenwalla. Honey Salt thrives on providing their patrons with a unique culinary experience through a menu of home favourites using only the best ingredients.

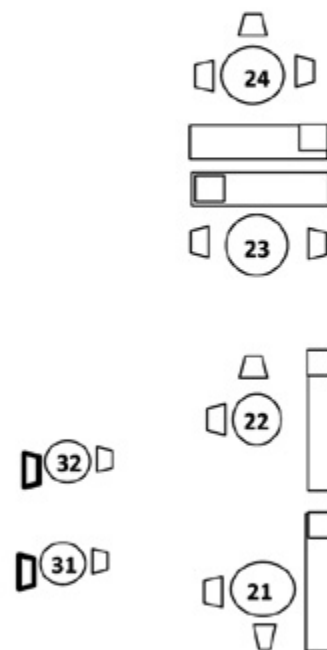
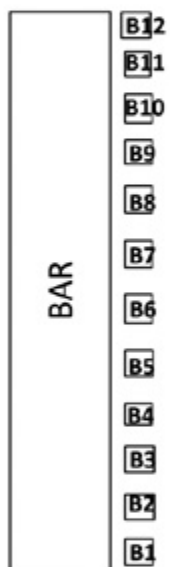
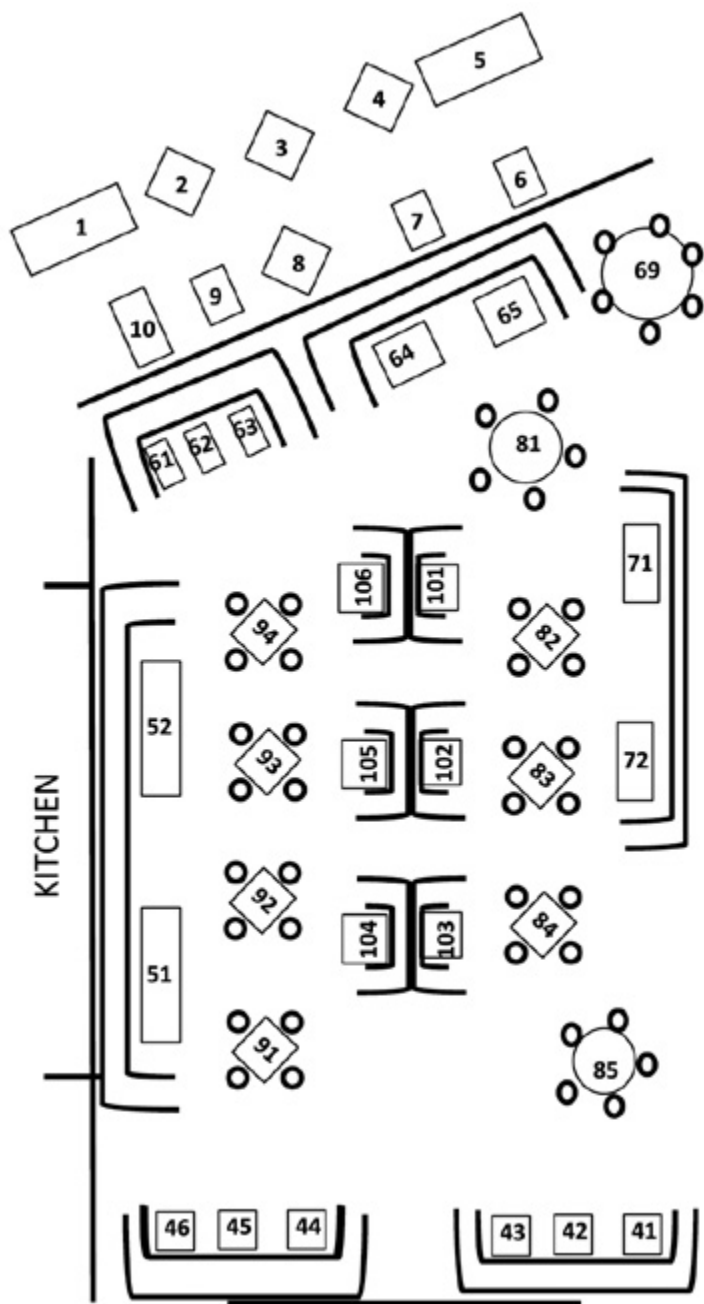


WEEKEND BRUNCH

Plan your next gathering over a delectable brunch at Honey Salt. In addition to your traditional brunch favourites, enjoy items from our Juice Bar, our tableside Caesar cart, and our line up of specialty coffees. We'll build the perfect brunch menu to include some of menu highlights, including: Monkey Bread, Pain Au Chocolat, Chicken & Waffles, Stuffed Pumpkin Brulee French Toast, Buttermilk Pancakes, and more.



FLOORPLAN





A SPACE MADE FOR EVENTS







OUTDOOR SPACE



CANAPÉS

SERVED BY THE DOZEN

Vegetarian

CRISPY BRUSSELS SPROUTS (GF) parmesan, lemon, crushed chiles	48	CRISPY FRIED MUSHROOMS (GF) creamy ponzu sauce	54
KOREAN CRISPY TOFU (GF) gochujang glaze, sesame seeds, green onion	54	TUXEDO MAC & CHEESE black truffle, mushrooms, aged cheddar	58
AVOCADO TOAST (VG) serrano chiles, radish, cilantro	60	BURRATA TOAST olive tapenade, aged balsamic	63

Seafood

TOFINO FRY humbolt squid, sweet peppers spicy japanese mayonnaise	68	CRISPY BC ROCKFISH tartar sauce	69
SMOKED SALMON RILLETTÉ dill, creme fraiche, baguette	69	CHILLED SHRIMP COCKTAIL (GF) on ice, cocktail sauce, lemon	72
BC TUNA POKE (GF) (DF) cilantro-miso dressing, avocado, cucumber, orange, black rice	70	BACON WRAPPED SHRIMP lemon, fresh herbs	78

Meat

GRANDMA ROSIES TURKEY MEATBALLS herb riccota, tomato sauce	63	HARISSA SPICED BEEF KOFTA SKEWER tzatziki, tomato & cucumber salad	78
KOREAN CRISPY CHICKEN BITES gochujang glaze, sesame seeds, green onion	64	GRILLED TRUFFLE HAM & CHEESE prosciutto, aged cheddar, black truffle sauce	78
CRISPY CHICKEN SLIDERS brioche bun, biloxi style, durkee's slaw, pickle	74	BEEF SLIDERS brioche bun, cheddar, tomato jam pickle, lettuce & tomato	81

(GF)=GLUTEN FREE (DF)=DAIRY FREE (N)=CONTAINS NUTS (V)=VEGETARIAN (VG)=VEGAN

*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

honey **S A L T**
FOOD AND DRINK

LIVE STATIONS

CHEF ACTION FEE | 200 FOR 2HRS | REQUIREMENTS

prices are listed per person

25 - 75 GUESTS
1 CHEF

76 - 175 GUESTS
2 CHEFS

176 - 275 GUESTS
3 CHEFS

275 GUESTS AND UP
4 CHEFS

Fresh BC Oyster Bar 23

shucked fresh & served with lemon mignonette, cocktail sauce, hot sauces & crackers

Chilled Seafood Bar 62

poached prawns, variety of 3 seasonal oysters, albacore tuna poke, salmon ceviche, mussels escabeche, served with cocktail sauce, mignonette, mustard sauce, house hot sauce

Carvings & Stations

FRIED CHICKEN 44

corn bread, mashed potato, mac & cheese, buttered green beans, tomato salad & house hot sauce

SEAFOOD PAELLA 47

mussels, shrimp, chorizo, tomato, green beans, bomba rice, saffron

COWBOY RIBEYE 64

char grilled & double thick cut, crispy truffled potatoes, heirloom vegetables, red wine jus

SURF & TURF 74

char grilled striploin steaks & garlic prawns, crispy truffled potatoes
heirloom vegetables, garlic butter & jus

Fun Favorites

SLIDERS & FRIES 37

beef & cheddar, biloxi crispy chicken sliders, dips, fries & tots

POUTINE BAR 28

fries, tots, waffle fries, gravy, curds, caramelized onions, crispy bacon

+ ADD FRIED CHICKEN 10

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Provisions Table

guests are invited to enjoy at their leisure throughout the event
prices are listed per person

THE JUICE BARN 16

cold pressed green, orange, citrus turmeric juices from The Juice Truck

SUNRISE CONTINENTAL (7AM-10:30AM) 28

butter & chocolate croissants, bagels, cream cheese
smoked salmon spread, yogurt & fresh fruits

HOT BREAKFAST (7AM-10:30AM) 35

scrambled eggs, pork & chicken sausage, smoked bacon assorted toasts & jam

THE MARKET 25

raw, roasted, fried seasonal vegetables, crispy sweet potatoe chips
guacamole, tzatziki, hummus

CHARCUTERIE & CREAMERY 38

locally sourced selection of cured meats & cheeses , served with herb crostinis
olives, cornichon & grainy mustard

MARKET, CHARCUTERIE & CREAMERY 54

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Desserts

LISTED BY THE DOZEN

Vegan

BLUEBERRY LEMON SQUARE (GF) (N)	54
DARK CHOCOLATE PECAN BROWNIE (N)	54
CHOCOLATE MOUSSE	58
CHOCOLATE MINI BROOKIE'S	54
DOUBLE DARK CHOCOLATE COOKIE (GF)	58
DARK CHOCOLATE, SEA SALT TART	58
MIXED CAKE POPS	58
banana, chocolate, gluten free coconut	

Nostalgic

BUTTER TARTS	54
CRÈME BRÛLÉE DONUTS	62
ASSORTED MACAROONS (3 KINDS) (GF)	72

Fruit

RASPBERRY YUZU TART	60
CAFÉ LATTE CHEESECAKE	54
BERRIES & CREAM PUFFS	54

Sweet Stations

(PRICED PER PERSON)

FONDUE 21

dark chocolate, caramel, cookies, fruits, marshmallows

FRESH FRUIT PLATTER 16

20 PERSONS MINIMUM

Seasonal berries, melons & tropical fruits

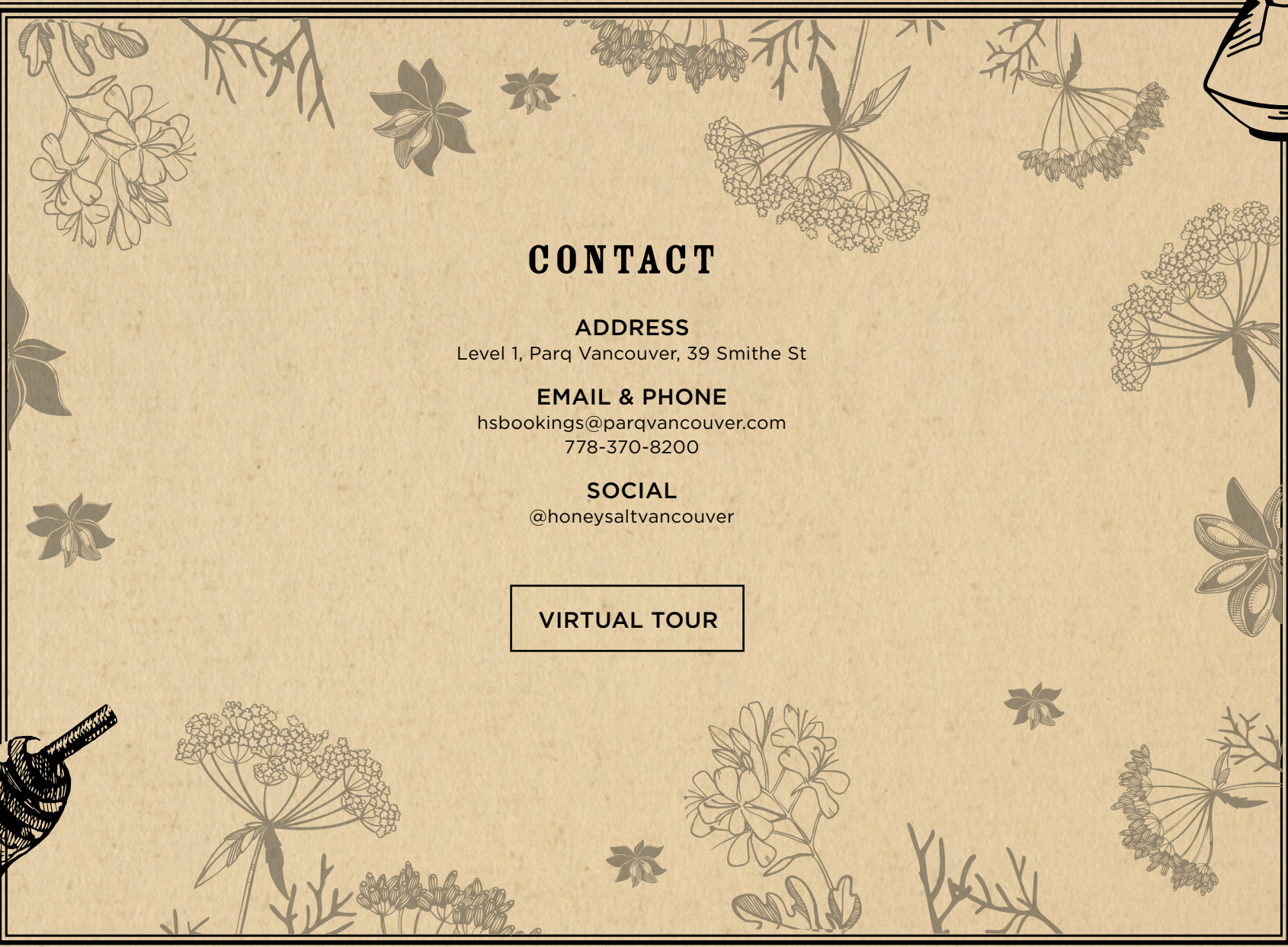
FAMOUS CANDY TABLE (N) 18

50 PERSON MIN

duds, swirls, chews, pops, gummies, bars, sours & carnival treats

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A decorative border of various botanical illustrations, including flowers, leaves, and seed pods, surrounds the central text area.A detailed black and white line drawing of a glass bottle with a stopper, located in the top right corner of the page.

CONTACT

ADDRESS

Level 1, Parq Vancouver, 39 Smithe St

EMAIL & PHONE

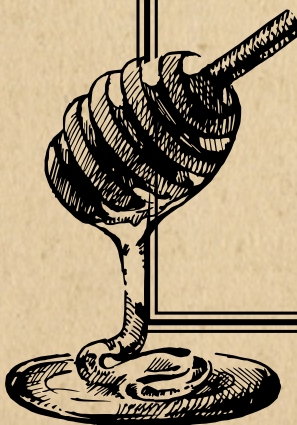
hsbookings@parqvancouver.com

778-370-8200

SOCIAL

@honeysaltvancouver

VIRTUAL TOUR

A detailed black and white line drawing of a honey dipper with honey dripping from it, located in the bottom left corner of the page.