

HOTEL BELMONT

654 NELSON ST, VANCOUVER, BC V6B 6K4

We'll make sure you're taken care of by offering superior guest service so that you can focus on your event and guests. From the eclectically playful Living Room restaurant and bar, our hidden boutique nightclub The Basement, as well as our Kitchen and Den spaces, we have your next event space covered be it a small gathering to a big bash! Your Hotel House Party Awaits!



THE BASEMENT





EVENTS & PRIVATE DINING

SEATING CAPACITY	SEATED	STANDING
THE KITCHEN	18	2 5
THE DEN	12	2 5
THE MEZZANINE (THE KITCHEN + THE DEN)	3 0	50
UPPER LIVING ROOM	3 0	50
THE 60'S	18	2 5
THE LIVING ROOM (RESTAURANT BUYOUT)	100	200
THE BASEMENT		200
FULL VENUE BUYOUT		400-500



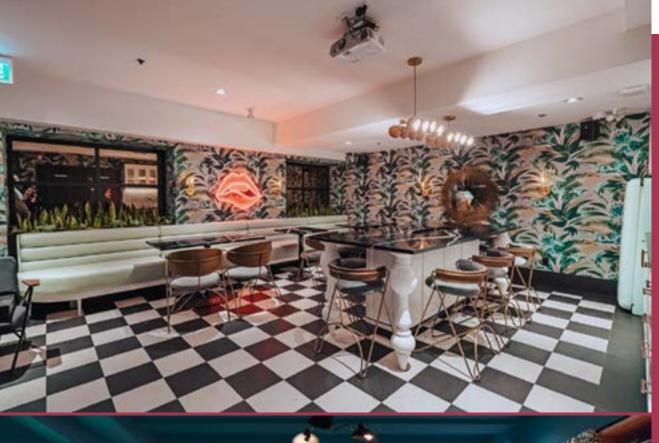
HOLET BETWONL



Welcome to our Living Room Lounge, a central space where guests can come, relax, and enjoy a few trendy cocktails, share delicious appetizers, or indulge in a full meal with friends in the comfort of our home. We are known for our eclectic décor, our wide range of food and beverage selections, and personable service that creates an inviting environment where our guests can truly feel at home.









THE KITCHEN & THE DEN

30 SEATED OR 50 STANDING GUESTS

2 PRIVATE ROOMS ON IT'S OWN FLOOR

A/V CAPABILITIES

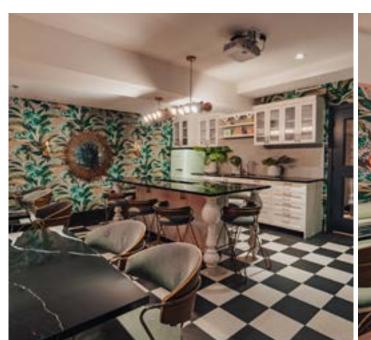
PRIVATE BATHROOMS

PRIVATE BAR

BEST FOR SHARED PLATTERS

8 STATIONED CANAPES

^{**}minimum spend rates are based on food & beverage sales
*no additional room fee

















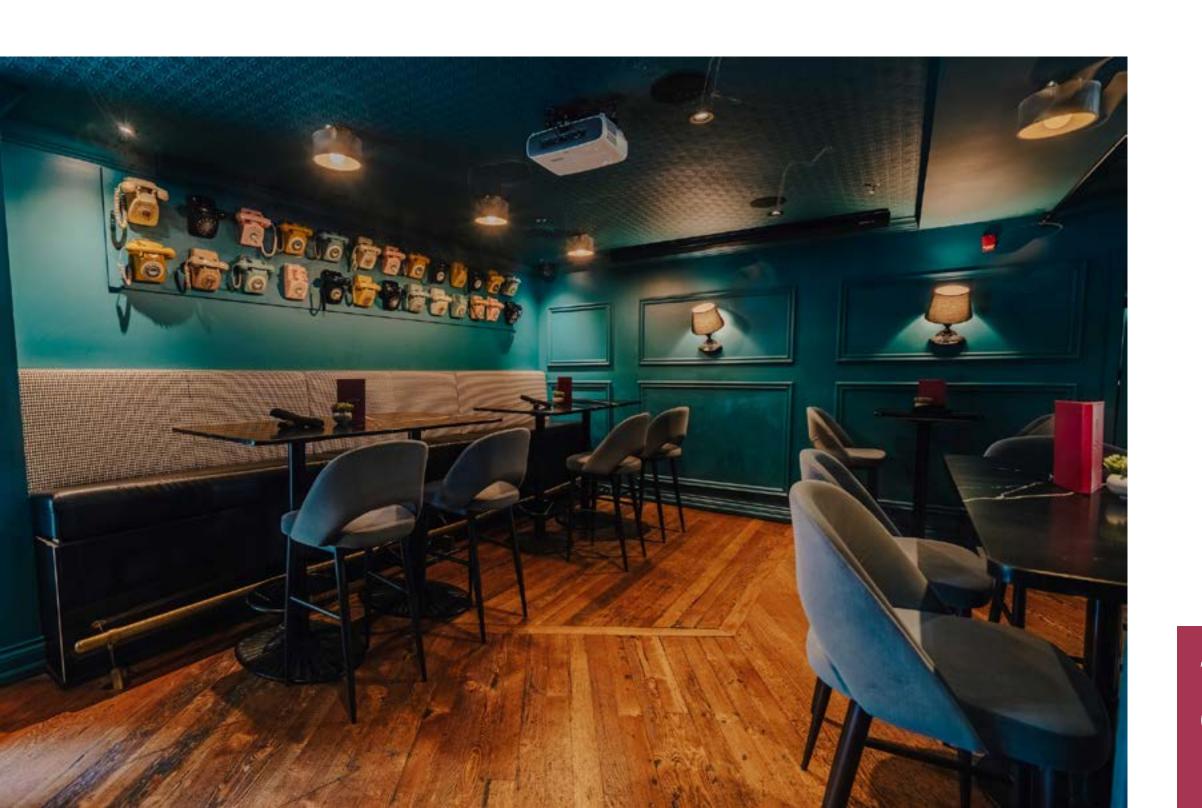
UPPER LIVING ROOM

30 SEATED OR 50 STANDING GUESTS
ELEVATED PRIVATE SPACE IN MAIN RESTAURANT
SEMI-PRIVATE SPACE IN ALL THE ACTION
MIX OF SEATED & STANDING SPACE
A/V CAPABILITIES
PRIVATE BARTENDER AVAILABLE

BEST FOR SHARED PLATTERS & PASSED OR STATIONED CANAPES

^{**}minimum spend rates are based on food & beverage sales
*no additional room fee





THE 60's





PRIVATE MEZZANINE ROOMS INCLUDED
MIX OF SEATED & STANDING SPACE
2 BARS
A/V CAPABILITIES
DJS & ENTERTAINMENT AVAILABLE
DEDICATED SERVICE STAFF
CUSTOMIZABLE MENUS AVAILABLE

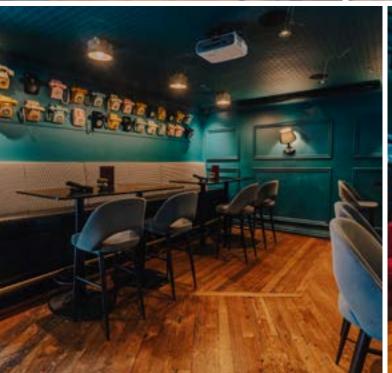
BEST FOR FOOD STATIONS, SHARED PLATTERS & PASSED OR STATIONED CANAPES

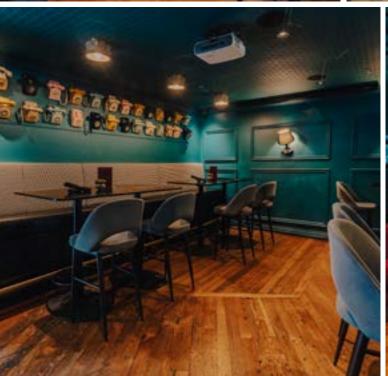


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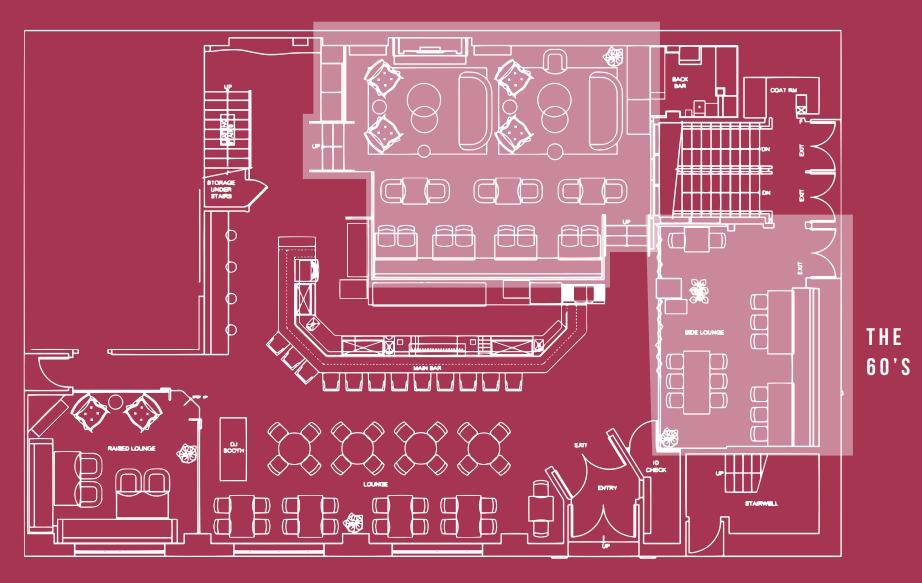








UPPER LIVING ROOM



THE LIVING ROOM

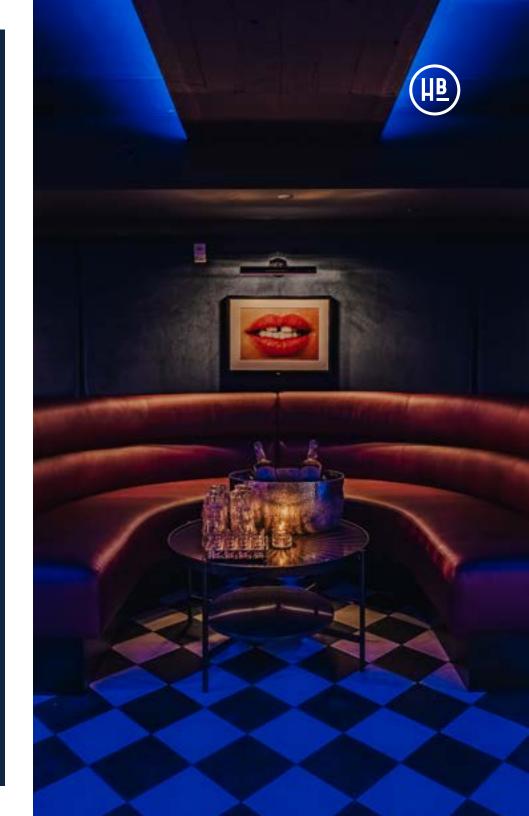


HOLET BETWONL

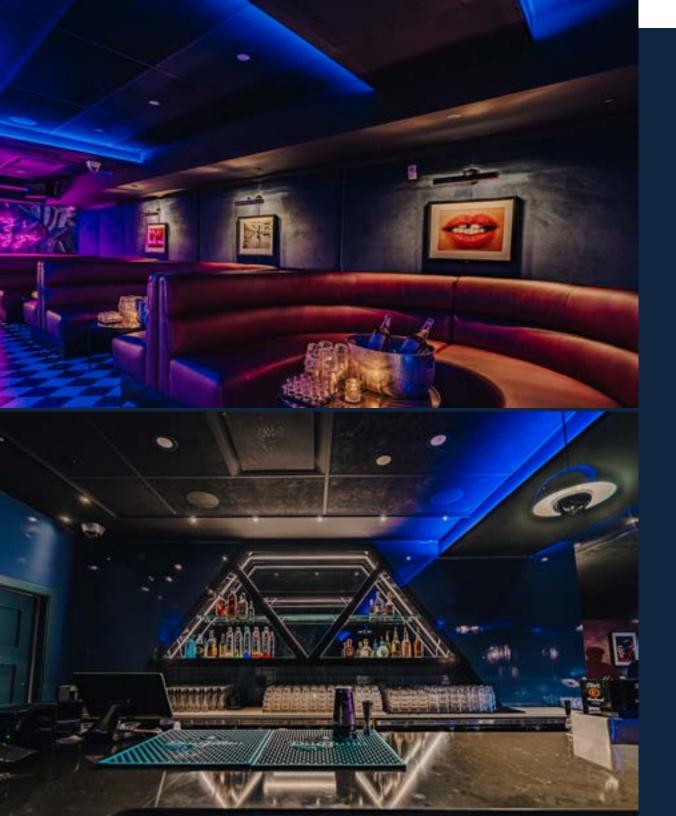


THE BASEMENT

Welcome home. The Basement is Hotel Belmont's unapologetic underbelly. Our boutique nightclub where memories are made and the party doesn't stop. Our basement is the one you always wished you had so book with us and make this energetic space part of your next unforgettable event.







THE BASEMENT

200 STANDING GUESTS

FULLY PRIVATE SPACE

MIX OF SEATED & STANDING SPACE

DJS & ENTERTAINMENT AVAILABLE

PHOTO BOOTH AVAILABLE

DEDICATED SERVICE STAFF

PRIVATE BAR

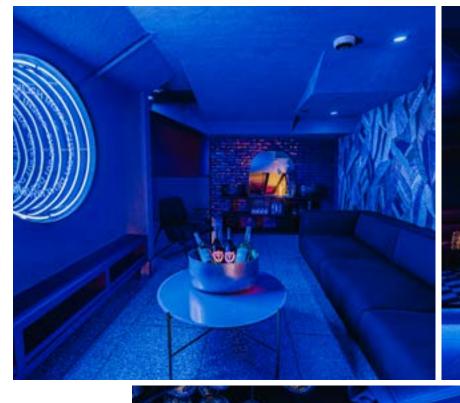
PRIVATE ENTRANCE AVAILABLE

CUSTOMIZABLE MENUS AVAILABLE

BEST FOR FOOD STATIONS, SHARED PLATTERS & OR STATIONED CANAPES

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THE BASEMENT



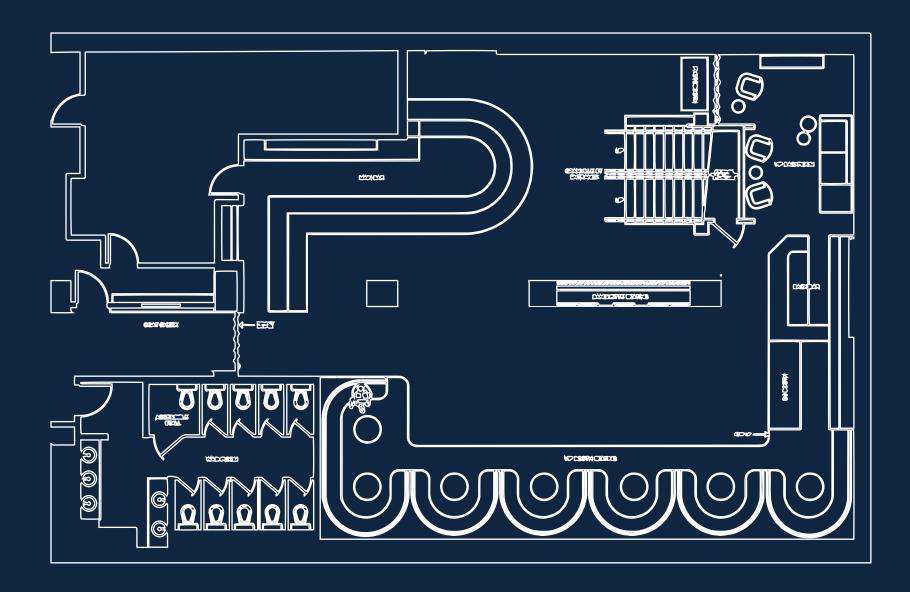












THE BASEMENT

HOTEL BELMONT

EVENT MENUS

2024



PASSED OR STATIONED CANAPÉS

MINIMUM ORDER OF A DOZEN PER ITEM

TRUFFLE MUSHROOM ARANCINI \$3.50

truffle aioli, grana padano

BURRATA BITES \$3.50

olive chili tapenade, balsamic, basil, warm focaccia bread

BRAISED MEATBALLS \$3.50

ground beef, veal & pork, rose sauce, basil pesto, grana padano

SPICY TUNA BITES \$3.50 GF DF

ahi tuna, crispy rice, sriracha, sesame, soy, jalapenos

PORK DUMPLINGS \$3.00 of

local ground pork, shitake mushrooms, cilantro, sriracha aioli

TOMATO BRUSCHETTA \$2.50 V

heirloom cherry tomatoes, parmesan, shallots, basil, crostini WILD MUSHROOM TOAST \$3.00

whipped goat cheese, crostini

CAPRESE SKEWERS \$2.50 V GF

heirloom cherry tomatoes, bocconcini, basil, balsamic

ROASTED BEET HUMMUS \$2.50 VF GF DF

cucumber, candied nuts











PREMIUM CANAPÉS MINIMUM ORDER OF A DOZEN PER ITEM

CAVIAR \$17.50

crème fraiche, chervil, blinis

SMOKED SALMON \$6.00

roe, dill crème fraiche, buckwheat blinis

FOIE GRAS TORCHON \$12.50

poached pear gelee, walnut, brioche crostini

WAGYU TARTARE \$15.00 GF

horseradish aioli, cured quail yolk, potato gaufrettes

TUNA TARTARE \$6.00 GF

avocado, soy, nori crackers

UNI MP G

ginger, sake pearls, rice crackers

LOBSTER MP GF

espelette butter, saffron aioli, prawn cracker

OYSTERS MP GF DF

horseradish, champagne mignonette

ROQUEFORT ENDIVES \$4.00

cheese, paprika, herbs

AGED CHEDDAR GOUGÈRES \$4.00 •

artichoke & comté filling

STILTON FONDUE \$4.00 V

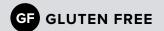
pistachios, cranberry tuile

BEET & GOAT CHEESE \$4.00

elderflower gelee, croustade











HANDHELDS MINIMUM ORDER OF A DOZEN PER ITEM

KFC BAO BUNS \$6.00

crispy chicken, pickled vegetables, gochujang aioli, sesame seeds, cilantro

SMASH BURGER SLIDERS \$6.00

american cheese, lettuce, tomato, pickle, caramelized onions, secret sauce, brioche bun

CRISPY CHICKEN SLIDERS \$7.00

lettuce, tomato, pickle, buffalo ranch, brioche bun

LOBSTER AND PRAWN ROLLS \$8.00

martin's potato bun, lemon aioli, herbs

PULLED PORK TACOS \$6.00 GF



pineapple salsa, pickled onions, sour cream, cilantro, corn tortilla

CRISPY FISH TACOS \$7.00

pineapple salsa, pickled onions, sour cream, cilantro, corn tortilla











FOOD STATIONS

STATION PRICING IS DEPENDENT ON ITEMS CHOSEN

STEAK CARVING STATION

choice of: tenderloin, striploin, rib-eye or tomahawk

includes steak carving station, red wine demi, horseradish, mustard

PASTA STATION

choice of: tuscan spaghetti bolognese, penne pomodoro, rigatoni wild mushroom

includes parmesan cheese, chili flakes, garlic bread

BUILD-YOUR-OWN STATIONS

MAC AND CHEESE BAR \$20 PP

pickled jalapenos, bacon bits, caramelized onions, crushed cheetos additional charge for add-ons: pulled pork, cajun chicken, lobster, truffle

POUTINE BAR \$15 PP

skinny fries, curly fries, gravy, cheese curds, pickled jalapenos, bacon bits, caramelized onions, crushed Cheetos additional charge for add-ons: pulled pork, cajun chicken, lobster, truffle



SHARED PLATTERS

ARTISANAL CHARCUTERIE BOARD \$250

selection of Italian meats & cheese, assorted homemade spreads, crostini

THE GOURMET HUMMUS PLATTER \$100

assorted local vegetables, pita

CANAPES PLATTER (48PCS) \$160

truffle mushroom arancini, burrata bites, pork dumplings, spicy tuna bites

THE LIVING ROOM CHICKEN WINGS PLATTER (36 PCS) \$60

salt and pepper, Frank's hot sauce, bbq

BOOZY FREEZIES (20PCS) \$100

pink and blue lemonade

SWEETS & TREATS \$125

cookies, brownies, cheesecake

SEASONAL FRESH FRUITS & BERRIES PLATTER \$75

selection of local fruits



SPECIAL ADD-ONS

PHOTOBOOTH | ICE LUGE + BOTTLE SPECIALS | DJS

LIVE ENTERTAINMENT | CUSTOM MENUS | CUSTOM SIGNAGE

SECURITY | CUSTOM COCKTAIL/MOCKTAILS



HOTEL BELMONT

CONTACT US TO BOOK
OR FILL OUT THE FORM AT THE LINK BELOW

KYLENE TSE

EVENTS MANAGER

MOBILE: 778 990 3099 | EMAIL: KYLENE@HOTELBELMONT.CA

CLICK TO INQUIRE

