



G R O U P  
A N D  
P R I V A T E  
D I N I N G

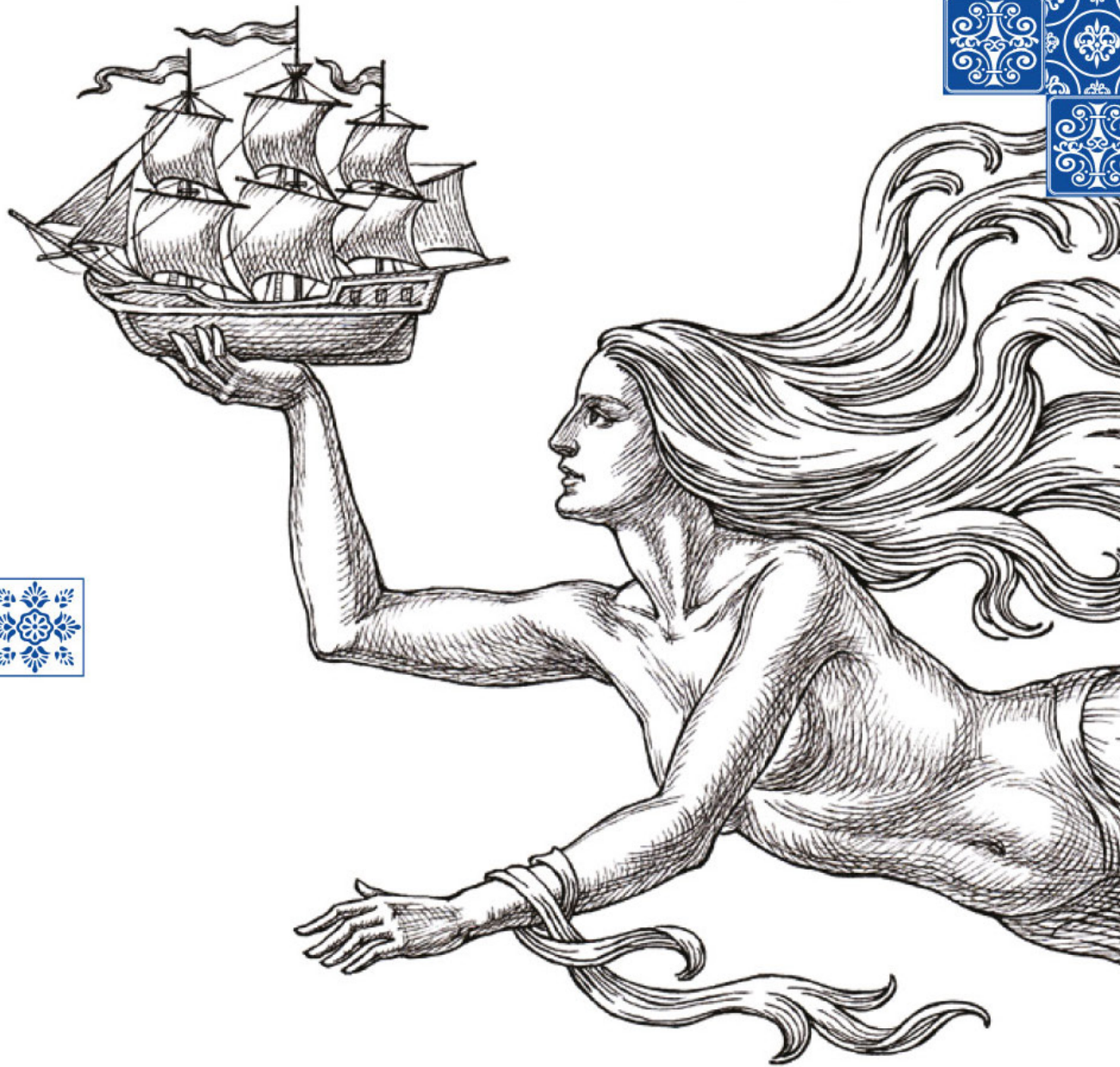


# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

H Y D R A V A N C O U V E R . C O M

HYDRA



## ABOUT US

Named after the beautiful culinary Greek island in the Aegean Sea, World Class culinary-driven Hydra Estiatorio Mediterranean / Bar is a Mediterranean-inspired restaurant with an engaging lively 40-foot cocktail bar. Hydra applies Greece's time-honored ingredients and traditional cooking styles, focusing on quality Mediterranean dishes prepared in the original fresh and simple way with great enthusiasm and passion.



ESTIATORIO MEDITERRANEAN



A MEDITERRANEAN  
ESCAPE IN THE HEART  
OF DOWNTOWN VANCOUVER



HYDRA



THANK YOU FOR  
CHOOSING TO HAVE YOUR  
PRIVATE EVENT HERE AT HYDRA.  
WE PRIDE OURSELVES IN THE  
ABILITY TO OFFER A SPACE FIT  
FOR ALL PARTY NEEDS.





## THE CABANA

Our Cabana is located beyond the fresh fish display through the white sheer curtains that enclose the room where every private event will transport you to a night in the Greek Isles. Our private cabana allows guests to enjoy a casual and relaxed atmosphere reminiscent of a Greek veranda overlooking the Mediterranean. The seating areas can be configured to comfortably accommodate groups of many sizes - up to 46 guests for a sit-down dinner and up to 55 guests for cocktails and canapés.

## PATIO ROOFTOP

The 2,000 sq ft Patio Rooftop and 2,500 sq ft Atrium can accommodate seated dinners or private cocktail receptions with a variety of setup options. The patio is only activated for private events and requires a rental fee.



HYDRA





## TOWNLEY STUDIO

Outfitted with state-of-the-art audio-visual capabilities and named after the original architect of the Vancouver Stock EXchange, the Townley Studio sits on the 5th Floor eastern edge of the EXchange Tower. The 1,400 square foot space can accommodate a variety of events from board meetings and business events to seated dinners and cocktail parties. Sunlight streams into the room through floor-to-ceiling windows creating a refreshing alternative to traditional meeting spaces.



We look forward to helping you  
make memories for your special event



**PAT GRIFFIN**

PRIVATE EVENTS

[pat@executivetablegroup.com](mailto:pat@executivetablegroup.com)





# OUR MENU







# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

## EARLY GROUP

OUT BY 7PM | \$55 PER PERSON

*PERFECT FOR LUNCH or A LIGHT DINNER*

### FIRST COURSE

served family style

#### MEDITERRANEAN SPREADS

melitzana / tzatziki / tarama / hummus /pita

#### TOMATO SALAD

greek salad prepared with vine-ripened tomatoes / feta

### MAIN COURSE

choice of

#### AHITUNA

seared blue-rare / santorini capers / seasonal vegetables

#### CHICKEN SOUVLAKI

organic grilled chicken / olive oil marinade / garlic  
peppers / herbs / greek potatoes / seasonal vegetables

#### VEGETARIAN MOUSSAKA

traditional baked spiced eggplant / potato / yogurt béchamel

### DESSERT

served family style

#### PASTRY CHEF'S SEASONAL FRESH SELECTION

### SAGANAKI

add an exciting appetizer course of flaming kefalograviera / lemon

**\$5**

Group menus for 10 or more guests. Menu items are seasonal and are subject to change.  
\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness



# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

## GROUP DINING

MENU ONE | \$75 PER PERSON

### FIRST COURSE

served family style

#### MEDITERRANEAN SPREADS

melitzana / tzatziki / tarama / hummus /pita

#### TOMATO SALAD

greek salad prepared with vine-ripened tomatoes / feta

### MAIN COURSE

choice of

#### FORNO ROASTED WHOLE LEG OF LAMB

marinated with oregano / lemon

#### WHOLE FORNO FORNO ROASTED CHICKEN

oregano lemon marinade / herbs / grilled lemon

#### HYDRA POTATOES

oven roasted with oregano / lemon

#### SEASONAL VEGETABLES

chef's selection of grilled seasonal vegetables

**Vegetarian or Vegan Mousska is available on request**

### DESSERT

served family style

#### PASTRY CHEF'S SEASONAL FRESH SELECTION

### SAGANAKI

add an exciting appetizer course of flaming kefalograviera / lemon

**\$5**

Group menus for 10 or more guests. Menu items are seasonal and are subject to change.  
\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness



# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

## GROUP DINING DINNER

MENU TWO | \$89 PER PERSON

### FIRST COURSE

served family style

#### MEDITERRANEAN SPREADS

melitzana / tzatziki / tarama / hummus / pita

#### VILLAGE FLATBREAD

fresh pita / marinated olives feta / fire-roasted tomato

#### TOMATO SALAD

greek salad prepared with vine-ripened tomatoes / feta

### MAIN COURSE

choice of

#### AHITUNA

seared blue-rare / santorini capers / seasonal vegetables

#### CHICKEN SOUVLAKI

organic grilled chicken / olive oil marinade / garlic peppers / herbs / greek potatoes / seasonal vegetables

#### VEGETARIAN MOUSSAKA

traditional baked spiced eggplant / potato / yogurt béchamel

- add a signature dish \$5/each -

#### LAMB CHOPS

greek oven fried potatoes / seasonal vegetables

#### CRAB-STUFFED LOBSTER TAIL

katafi / saffron risotto / sauteed kale

### DESSERT

served family style

#### PASTRY CHEF'S SEASONAL FRESH SELECTION

### SAGANAKI

add an exciting appetizer course of flaming kefalograviera / lemon

\$5

Group menus for 10 or more guests. Menu items are seasonal and are subject to change.

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness



# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

## GROUP DINING DINNER

HYDRA FEAST | \$99 PER PERSON

### FIRST COURSE

served family style

#### RAW BAR PLATTER

fresh oysters / chef's crudo / fresh catch seviche / tuna tartar

#### MEDITERRANEAN SPREADS

melitzana / tzatziki / tarama / hummus / pita

#### LAMB KEFTEDES

roasted red pepper sauce / sesame glazed meatballs / whipped goat

### MAIN COURSE

served family style

#### GRILLED WHOLE FISH

olive oil / fresh lemon

#### FORNO ROASTED WHOLE LEG OF LAMB

marinated with oregano and lemon

#### HYDRA POTATOES

oven roasted with oregano / lemon

#### SEASONAL VEGETABLES

chef's selection of grilled seasonal vegetables

#### TOMATO SALAD

greek salad prepared with vine-ripened tomatoes and feta

**Vegetarian or Vegan Mousska is available on request**

### DESSERT

served family style

#### PASTRY CHEF'S SEASONAL FRESH SELECTION

### SAGANAKI

add an exciting appetizer course of flaming kefalograviera / lemon

**\$5**

For 12 or more guests. Menu items are seasonal and are subject to change.

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness



# HYDRA

ESTIATORIO MEDITERRANEAN | WINE BAR

## GROUP DINING DINNER

FEAST of the GODS | \$119 PER PERSON

### FIRST COURSE

served family style

#### RAW BAR PLATTER

fresh oysters / chef's crudo / fresh catch seviche / tuna tartar

#### VILLAGE PLATTER

fresh pita / marinated olives feta / fire-roasted tomato

#### MEDITERRANEAN SPREADS

melitzana / tzatziki / tarama / hummus / pita

#### LAMB KEFTEDES

roasted red pepper sauce / sesame glazed meatballs / whipped goat

### MAIN COURSE

served family style

#### SEAFOOD PASTA

chef's fresh seafood pasta of the day

#### GRILLED WHOLE FISH

olive oil / fresh lemon

#### FORNO ROASTED WHOLE LEG OF LAMB

marinated with oregano and lemon

#### HYDRA POTATOES

oven roasted with oregano / lemon

#### SEASONAL VEGETABLES

chef's selection of grilled seasonal vegetables

#### TOMATO SALAD

greek salad prepared with vine-ripened tomatoes and feta

**Vegetarian or Vegan Mousska is available on request**

### DESSERT

served family style

#### PASTRY CHEF'S SEASONAL FRESH SELECTION

### SAGANAKI

add an exciting appetizer course of flaming kefalograviera / lemon

**\$5**

## GROUP DINING

RECEPTION PASSED CANAPÉS

### SPANAKOPITA

phyllo, spinach, whipped feta mousse(V)

### ROASTED VEGETABLE & HALLOUMI TART

toasted pine nuts, yogurt, honey(V)

### VILLAGE SALAD SKEWER

oregano crusted feta, cucumber, tomato, alamata(GF/V)

### HUMMUS & PITA

crispy pita chip, pickled beet, fried chickpea(V)

**\$36 per doz**



### PULLED SLOW ROASTED LAMB SLIDER

tzatziki, baby arugula

### OYSTERS ON THE HALF SHELL

cucumber-citrus mignonette

### FRESH CATCH CEVICHE

lime, tomato, avocado(GF)

### TUNA TARTARE

capers, dill, lemon, crostini

### TIGER PRAWN SAGANAKI

spicy tomato sauce, ouzo, feta (GF)

**\$60 per doz**



### GRILLED LAMB CHOP LOLLIPOP

garlic, oregano, tzatziki(GF)

**\$106 per doz**

### LAMB PASTOURMA & KASSERI PHYLLO

cheese, poppy seed, dijon aioli

### GRILLED CHICKEN SOUVLAKI SKEWER

thyme, garlic, zucchini(GF)

### ZUCCHINI & FETA FRITTERS

roasted red pepper romesco, balsamic reduction(V)

### PASTICCIO CROQUETTE

spiced pork sausage macaroni, kefalograviera cheese sauce

### SPICED LAMB KEFTEDES

lemon-honey glaze, pistachio crumb, goat cheese mousse

### SMOKED SALMON BLINI

taramosalata, olive oil, lemon

**\$48 per doz**



### GRILLED STEAK TENDERLOIN SOUVLAKI SKEWER

rosemary, garlic, grape tomato (GF)

### CRISPY KATAIFI WRAPPED PRAWNS

saffron aioli

### MARINATED GRILLED OCTOPUS

confit potato, arugula, aioli(GF)

**\$72 per doz**



### BAKLAVA

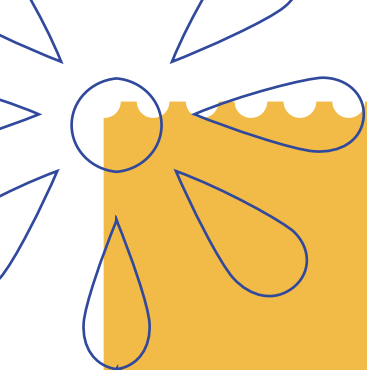
dessert puff pastry / honey

**\$38 per doz**

Minimum order 2 dozen per selection

For 12 or more guests. Menu items are seasonal and are subject to change.

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness



# HYDRA

ESTIATORIO MEDITERRANEAN | CAFE | BAR

## GUARANTEE

A final guarantee of the number of guests is due two (2) business days prior to the event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

## DEPOSIT

Group menus and reservations are not confirmed without a deposit as stated on your Private Dining Agreement.

## CHANGES

Please discuss changes and modifications with us. Changes less than 3 days before your event may incur additional charges.

## FOOD AND BEVERAGE MINIMUM

Food and beverage minimums may apply, which vary depending upon the size and exclusivity of the room needed. They are non-inclusive of service charge and tax. Meetings may be subject to room rental fees. We will honour your preferred room selection. However, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

## DÉCOR

Linens and napkins are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, etc. Additional fees may apply for all specialty orders. Specialty linens order must be finalized ten (10) days prior to the event to avoid extra shipping or restock fees.

## CONTACT US

825 WEST PENDER STREET VANCOUVER, BC V6C 1K7  
604 416 0880 | [INFO@HYDRAVANCOUVER.COM](mailto:INFO@HYDRAVANCOUVER.COM)