



PRIVATE DINING



HYDRA

ESTIATORIO MEDITERRANEAN | CAFE | BAR

HYDRAVANCOUVER.COM

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.










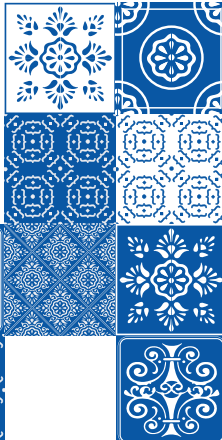



THE CABANA

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 semi-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 45 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





OUR MENUS





HYDRA

ESTIATORIO MEDITERRANEAN | CAFE | BAR

EARLY GROUP

OUT BY 7PM | \$55 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

AHI TUNA

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



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ESTIATORIO MEDITERRANEAN | CAFE | 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 and feta

‘ MAIN COURSE ‘

served family style

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/VEGAN MOUSSAKA AVAILABLE ON REQUEST

‘ DESSERT ‘

served family style

PASTRY CHEF'S SEASONAL FRESH SELECTION

‘ SAGANAKI ‘

add an exciting appetizer course of flaming kefalograviera / lemon

\$5

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ESTIATORIO MEDITERRANEAN | CAFE | 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 ‘

VEGETARIAN MOUSSAKA

traditional baked spiced eggplant / potato / yogurt béchamel

and choice of 2 entrees (additional choices \$5)

AHI TUNA

seared blue-rare / santorini capers / seasonal vegetables

CHICKEN SOUVLAKI

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

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

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ESTIATORIO MEDITERRANEAN | CAFE | BAR

GROUP DINING DINNER

HYDRA FEAST | \$99 PER PERSON

‘ FIRST COURSE ‘

served family style

RAW BAR PLATTER

fresh oysters / chef's crudo / fresh catch sevice / 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/VEGAN MOUSSAKA 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.

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ESTIATORIO MEDITERRANEAN | CAFE | 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 sevice / 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/VEGAN MOUSSAKA AVAILABLE ON REQUEST

‘ DESSERT ‘

served family style

PASTRY CHEF’S SEASONAL FRESH SELECTION

‘ SAGANAKI ‘

add an exciting appetizer course of flaming kefalograviera / lemon

\$5

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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

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

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 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

GRILLED LAMB CHOP LOLLIPOP

garlic, oregano, tzatziki
(GF)

\$106 PER DOZ

BAKLAVA

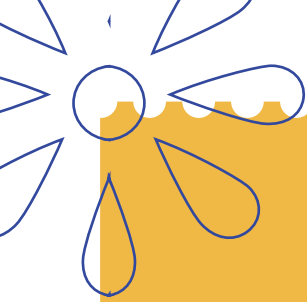
dessert puff pastry / honey

\$38 PER DOZ

Minimum order 2 dozen per selection

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

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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

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604 416 0880 | INFO@HYDRAVANCOUVER.COM