

EVENTS PACKAGE

ESTABLISHED IN 1998 AND PROUDLY FAMILY-OWNED AND OPERATED, LA TERRAZZA IS THE IDEAL SETTING FOR CORPORATE EVENTS, WHETHER YOU'RE HOSTING AN EXECUTIVE DINNER, A TEAM CELEBRATION, OR A LARGE-SCALE BUSINESS GATHERING. OUR DEDICATED EVENTS TEAM WORKS CLOSELY WITH YOU TO DELIVER A SEAMLESS EXPERIENCE TAILORED TO THE UNIQUE NEEDS OF YOUR ORGANIZATION.

La Terrazza

1088 Cambie St, Vancouver | 604.899.4449 | laterrazza.ca | [@laterrazzarestaurant](https://www.instagram.com/laterrazzarestaurant) 

Floor Plan Options

Our private dining rooms and lounge and main dining room can be configured in a variety of ways to suit each individual event. Below are a few of our most popular seating arrangements.



Private Room - TERRAZZA

Step into Northern Italy with this stunning private room featuring barrel-vaulted ceilings, hand-painted mosaic floors, and custom millwork. Accommodating up to 50 guests, this artistic space showcases local art and wine displays that create an unforgettable backdrop for your celebration.

Ideal for wedding parties, corporate award dinners, or any event requiring sophisticated Italian ambiance.

Full audiovisual capabilities with projector and screen available.

Featured Equipment : 8K 120" 16:9 1.0 Gain Motorized Tab Tensioned Projector Screen



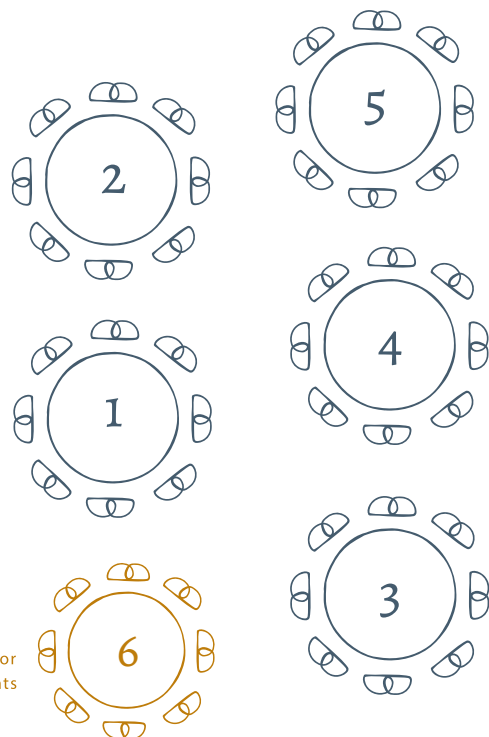
Private Room - TERRAZZA

FLOOR PLAN OPTION 1

Seated / Reception Style

max. 50 guests Seated (full)

17' x 36'



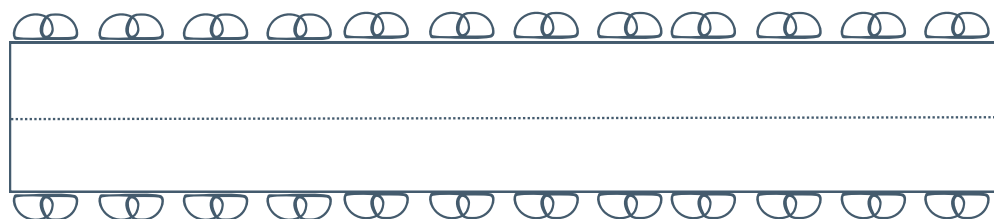
Private Room - TERRAZZA

FLOOR PLAN OPTION 2

Seated / Reception Style

max. 26 guests Seated (full)

17' x 36'



max. 26 guests Seated (full)

Private Room - TERRAZZA

FLOOR PLAN OPTION 3

Stand-up style

MAX. 75 GUESTS, NO SEATING

17' x 36'



Private Room -ENOTECA

Vancouver's first authentic wine library, opened in 1998, creates the ultimate private dining experience. This rustic room features a magnificent 30-foot custom oak table seating up to 20 guests, surrounded by floor-to-ceiling wine cabinetry and illuminated by a striking medieval iron chandelier. The old-world atmosphere makes it ideal for corporate retreats, anniversary dinners, or exclusive wine pairings. Equipped with Smart TV for seamless presentations.



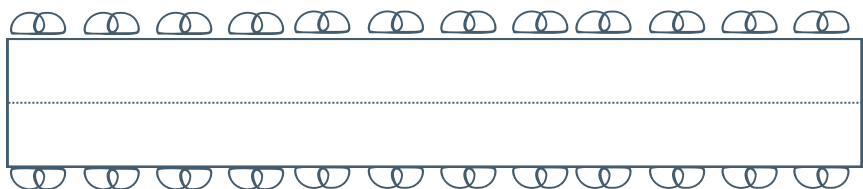
Private Room - ENOTECA

FLOOR PLAN OPTION

Seated

max. 20 guests Seated (full)

13' x 25'



MAIN FLOOR

La Terrazza's main dining room offers an elegant and pristine ambiance, evoking the feeling of being in Italy. Featuring golden décor and beautiful chandeliers, it's the perfect setting for a wide range of celebrations. The room can be arranged in various seating layouts to accommodate your special event.



PATIO

La Terrazza's heated patio runs parallel to the scenic Beaty Walk and its leaf-shaped pond water feature. This covered patio features drop-down screens and thoughtfully arranged greenery that offers a sense of privacy. The 60-seat patio is open during the warmer months only.

PATIO-EXTENSION

La Terrazza's patio extension can be added to accommodate 50+ guests, offering an open and airy atmosphere perfect for outdoor gatherings.



M E N U S

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**Timeless Italian elegance. Inspired by tradition.
Rooted in the heart of Yaletown.**

Located in Yaletown, La Terrazza offers a refined take on classic Italian cuisine with a West Coast touch. The menu highlights housemade ravioli, rich slow-simmered sauces, and locally sourced ingredients, showcasing signature dishes like Lobster & Crab Ravioli, Braised Veal Ossobuco, and Truffle-scented Risotto speak to both rustic roots and elevated technique. Every plate reflects a balance of tradition and innovation, crafted with care and seasonal inspiration. Paired with an award-winning wine program recognized by Wine Spectator, attentive service, La Terrazza delivers a dining experience that's both elegant and soulful — a true taste of la dolce vita in the heart of Vancouver.

La Terrazza

CANAPÉS SELECTION

all items are priced per dozen and require a two (2) dozen minimum
menu items and pricing subject to change

T E R R A

TRUFFLE BEEF TARTARE \$54

AAA Angus Reserve beef tartare on buttered toast, fresh truffle, and black garlic aioli

AAA SLIDERS BURGER \$78

Taleggio cheese, onion marmalade, buttery brioche bun

SERRANO HAM WRAPPED ASPARAGUS \$48

Crispy Serrano Spanish Ham wrapped local asparagus, Taleggio cheese, 25 year balsamic

MINI SPICY CAPICOLA PIZZA \$54

Bite-sized pizza-spicy capicola, zesty tomato sauce, mozzarella cheese

BURRATA & PROSCIUTTO TOAST \$48

Fresh Italian Burrata + Parma prosciutto on toast with baby arugula

TRUFFLE MEATBALL \$48

Truffle cream, AAA Reserve Beef + Heritage pork meatballs

GNOCCHI BOLOGNESE \$48

Gnocchi bolognese on spoon

T O W E R S

FRESH SHUCKED OYSTER \$48

Fresh shucked oyster + condiments

ITALIAN CHARCUTERIE AND CHEESE \$30/per person

A curated selection of Italian cured meats and cheeses,

CHILLED SEAFOOD TOWER \$60/per person

Atlantic lobster tail, oysters, chilked mussels and clams, yellow fin tuna, jumbo prawn cocktail

M A R E

TUNA TARTARE \$60

Yellowfin tuna tartare, ponzu sauce

PRAWN COCKTAIL \$60

Jumbo tiger prawns, cocktail sauce

SALMON BLINI \$54

Smoked salmon on house-made blini, crème fraîche, yuzu caviar

FRESH SHUCKED OYSTER \$48

Fresh shucked oyster + condiments

MINI DUNGENESS CRAB CAKE \$72

B.C Dungeness crab, cucumber & apple salad, chili aioli

V E R D U R A

TOMATO BRUSCHETTA \$36

Heirloom tomato bruschetta garlic toast

CAPRESE SKEWERS \$36

Mini Italian Bocconcini, Heirloom tomato skewers

MINI MARGHERITA PIZZA \$48

Bite-sized pizza-fresh tomato sauce, mozzarella cheese, fresh basil

WILD MUSHROOM CROSTINI \$48

Wild mushroom, parsnip cream and celery salad

TRUFFLE PARMESAN FRIES \$48

Truffle Kennebeck Parmesan fries

La Terrazza

GROUP MENU
CUSTOMIZABLE UPON REQUEST

APPETIZERS

Arugula apple salad

Arugula, pink lady apple, candied pistachios,
Okanogan goat cheese, pomegranate champagne vinaigrette

OR

Braised Wagyu Cheeks

Australian braised wagyu beef cheek, Sautéed lion's mane mushrooms, Parsnip
root puree and pickled celery salad, Porcini Barolo Jus

SECOND COURSE

STROZZAPRETI BOLOGNESE

Strozzapreti noodle, Chef Gennaro's famous recipe

MAIN COURSE

BEEF TENDERLOIN OR MARKET FISH

Both served with Chef's Seasonal Selection of sides

DESSERT

CHEESECAKE

White chocolate mascarpone cheesecake, wrapped in phyllo
pastry, sour cherries, strawberry coulis

WWW.LATERRAZZA.CA

CONTACT

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