

# LAVANTINE RESTAURANT & SKYBAR

THE PERFECT VENUE FOR UNFORGETTABLE RECEPTIONS AND CELEBRATIONS

Elevating the dining experience to new heights, AZUR proudly introduces Lavantine, its Middle Eastern-inspired rooftop restaurant. This gastronomic haven, promises a truly unique culinary journey with a lush, garden-like atmosphere on the 14th floor.

## EASTERN MEDITERRANEAN INSPIRATION

Lavantine's menu reflects Eastern Mediterranean culinary traditions and flavours.

## OPEN-CONCEPT KITCHEN

Witness the culinary magic unfold in the restaurant's open kitchen.

## LUSH ROOFTOP SKYBAR

The inviting garden-like Lavantine showcases breathtaking panoramas of the city, ocean, & mountains.



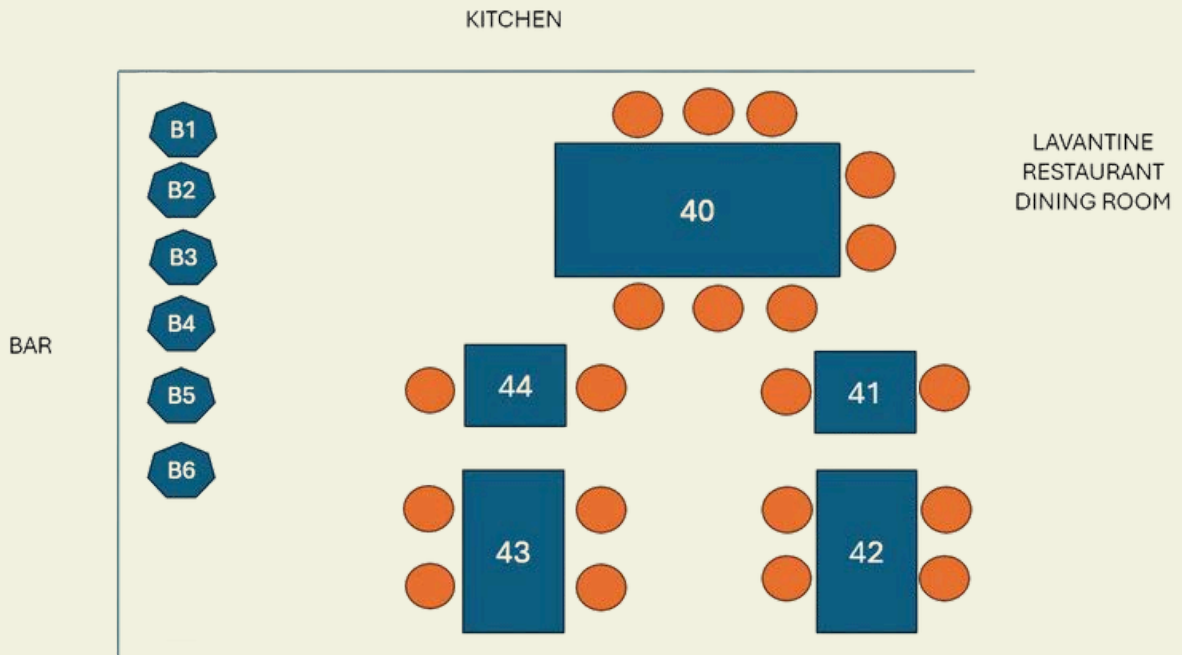
LOCATED AT THE AZUR  
LEGACY COLLECTION HOTEL

RESERVATIONS: 604-416-2845  
DINE@AZURHOTELVANCOUVER.COM

833 WEST PENDER STREET.  
VANCOUVER,  
BRITISH COLUMBIA  
CANADA  
V6C 1K7

# RESTAURANT LAYOUT

## INTERIOR DINING ROOM-ZONE 1



**SEATING CAPACITY - 20**



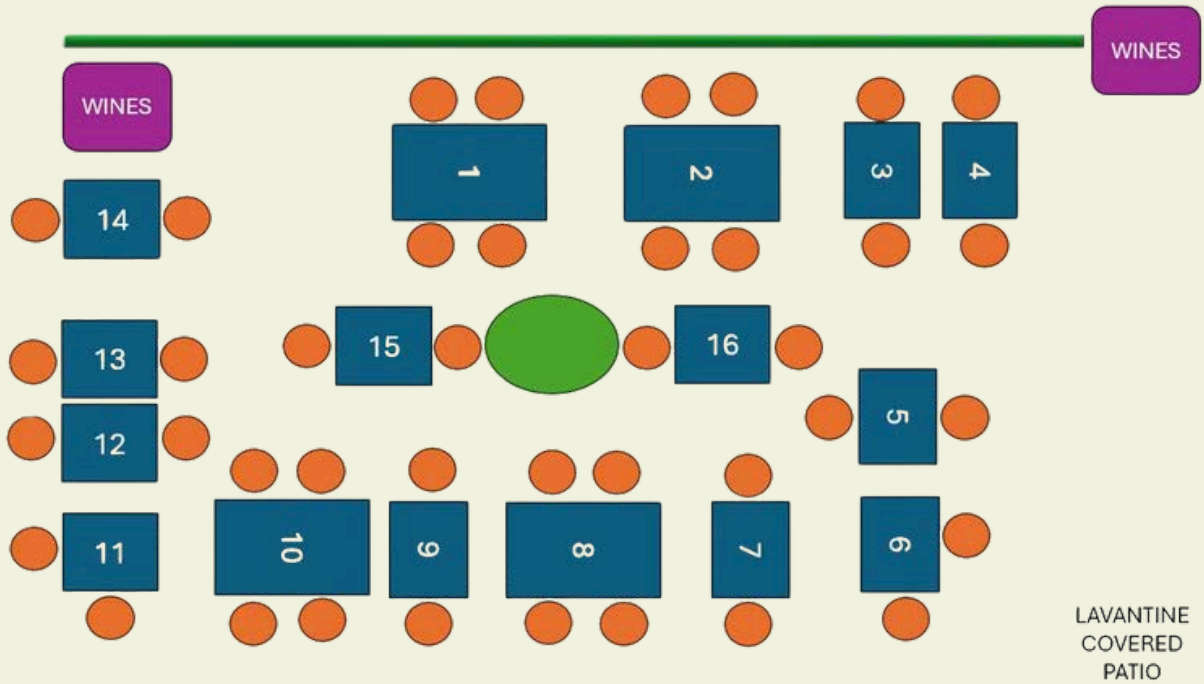
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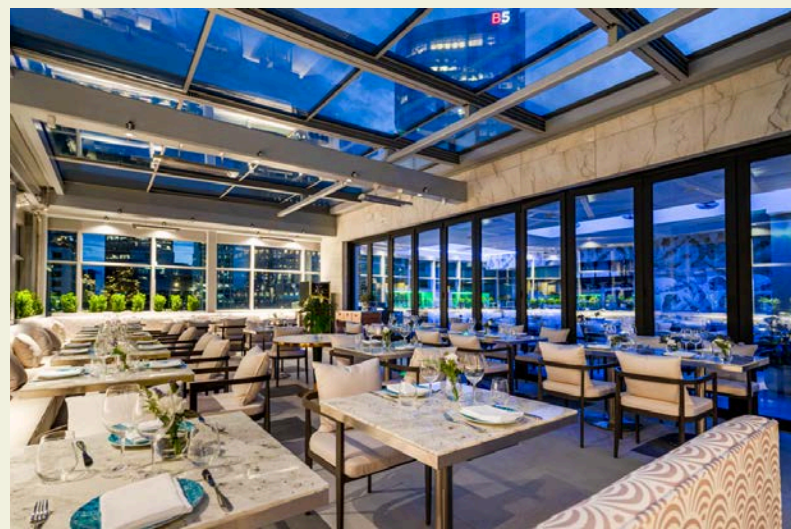
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# RESTAURANT LAYOUT

## EXTERIOR DINING ROOM- ZONE 2



**SEATING CAPACITY - 50**



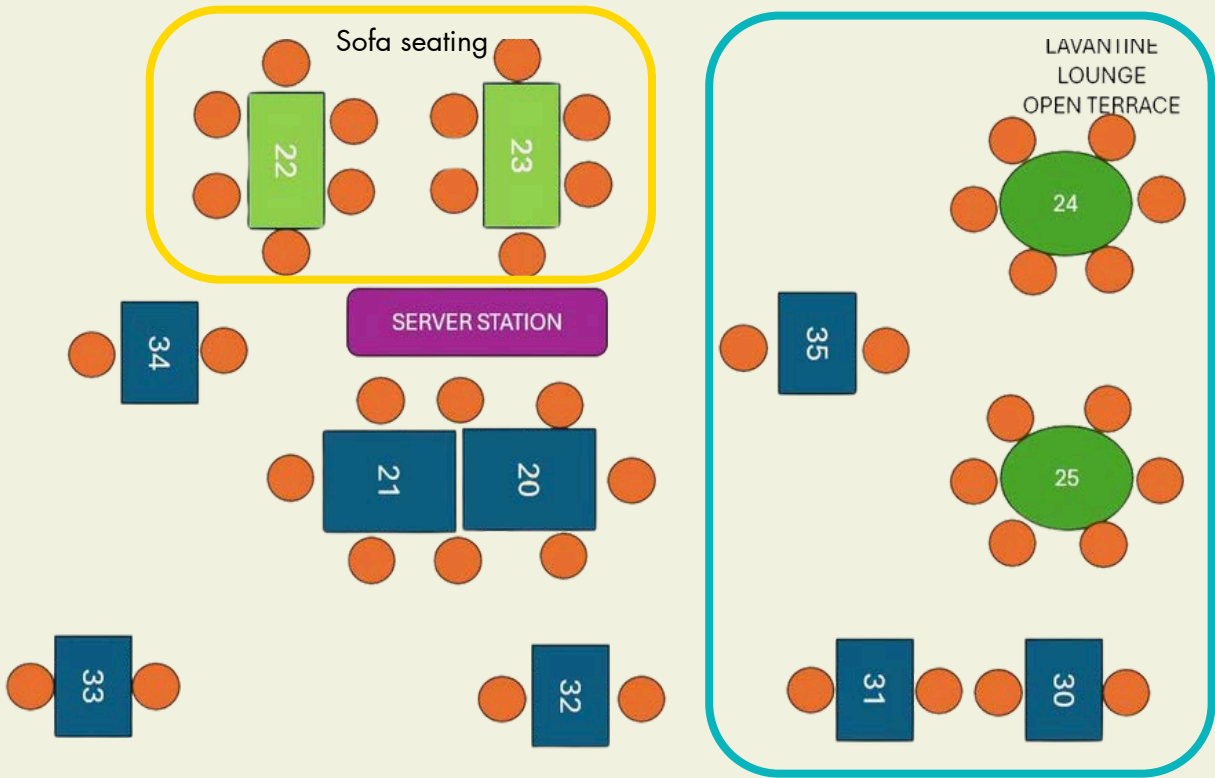
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# RESTAURANT LAYOUT

## PATIO- ZONE 3



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# CATERING MENU

## Mezze Selection & Platters | Enough For 12-15 Guests

Mezze Board with Dips, Breads, Olives, And Grilled Vegetables  
Selection Of Cheese, Crackers, Nuts & Berries with Preserves  
Charcuterie- Cured Meats and Cold Cuts with Pickles and Breads

225/ Board  
275/ Board  
325/ Board

## Snacks | Per Serving

Marinated Olives | Feta | Traditional Breads  
Dried Fruits & Nuts  
Sumac-Dusted Fries | Garlic Aioli

\$16/Bowl  
\$16 /Bowl  
\$16/Bowl

## Cold Appetizers | Per Dozen served on platters to share

West Coast Oysters with Pomegranate Mignonette  
Tuna Tataki | Citrus Tahini | Olive Oil

\$60  
\$65

## Warm | Per Dozen Served on platters to share

Prawns Skewers | Zhoag Dressing  
Salt Cod Fritters | Remoulade | Lemon Caper Oil  
Chicken Kebabs | Labneh | Basil  
Chicken 'Coxinhas' | Brazilian Urban Bites | Croquettes | Nduja  
Kibbeh | Beef | Mozzarella | Green Tahini  
Merguez Sausage | Spiced Lamb | Labneh | Mint Oil  
Grilled Halloumi | Local Honey and Za'atar  
Octopus Fritters | Harissa | Chive Dust  
Tenderloin Kebabs | Truffle Hummus  
Grilled Lamb Chops | Labneh | Dried Mint Oil

\$75  
\$60  
\$60  
\$60  
\$60  
\$60  
\$85  
\$90  
\$96  
\$144

## Dessert | Enough For 12-15 Guests

Baklava Platter  
Dates & Macroons  
Friandise

95/Platter  
95/Platter  
95/Platter