



EVENT RECEPTION

BIER MARKT EVENTS

- No Venue Fee
- Customize The Event To Suit Your Vision
- Welcome Beverages, Bier Pairings, Flexible Bar Options
 - A/V Equipment, Smart TV
- Business Meetings, Conferences, Team Socials
- Additional Entertainment: Live Bands, DJs

For Group Menu items, please provide at least 5 business days notice to prepare your selections





BIG BOARDS

BOARDS TO SHARE
priced per 5 guests

BOARDS TO SHARE
priced per guest

CHEESE BOARD

Artisan cheeses, bread, sea salt pretzels, cornichon pickles, candied pecans, fruit preserves **\$50**

CHARCUTERIE BOARD

Artisan meats, bread, sea salt pretzels, cornichon pickles, banana peppers, hard-boiled eggs, fruit preserves, house-made Bier mustard **\$50**

HOT BITES BOARD

Cauliflower bites, drunken duck wings, Markt wings **\$75**

NACHO BOARD

Classic single layer nachos, pickled jalapenos, pico de gallo, trio of cheeses, sour cream **\$25.75**

SEAFOOD BOARD

Oysters, seared honey tuna, salmon ceviche, chili-garlic shrimp **\$100**

FRUIT PLATTER

Hand-cut seasonal fruits, assorted house-made dips **\$7**



HORS D'OEUVRES

APPETIZERS BY THE DOZEN | *priced by the dozen*

SALMON CEVICHE

Salmon sashimi, chimichurri lime dressing **\$40**

HONEY SOY TUNA

Seared tuna sashimi, Asian vegetable vermicelli, honey soy drizzle **\$40**

SCHNITZEL FINGERS

Chicken fingers breaded in-house, lemon butter **\$38**

DUCK WINGS

Duck drumettes marinated and slow-braised in Bier, tossed in a dry spice and served with golden BBQ sauce **\$34**

MINI POUTINE

Hand-cut frites, Quebec cheese curds, pan gravy **\$38**

CAULIFLOWER BITES

Crispy bites coated with Delirium Tremens Ale and fresh orange juice batter **\$34**

PRETZLES BITES

Soft pretzel bites, house-made mustard **\$28**

FRIES \$28

SWEET POTATO FRIES \$30

FLATBREADS

8 pieces

MARGHERITA

Tomato sauce, mozzarella, fior di latte, cherry tomatoes, basil oil, balsamic reduction, fresh basil **\$18.50**

CHICKEN PESTO

Pulled chicken, basil pesto, mozzarella, fior di latte, tomatoes, fresh basil **\$19.00**



GOURMET STATIONS

MINIMUM 50 GUESTS | *priced per guest*

Ingredients in the Mac & Cheese and Poutine Stations are kept separate and assembled to each Guest's preference.

POUTINE

CLASSIC

Hand-cut Markt fries,
Quebec cheese curds, pan gravy
\$11

PREMIUM

Bacon, chicken, roasted
mushrooms, tomatoes, banana
peppers **\$14**

MAC & CHEESE

CLASSIC

Semolina pasta, creamy blend
of Swiss, cheddar & American
cheeses **\$8**

PREMIUM

Bacon bits, mushrooms,
chicken & caramelized onions
\$10

BEEF BRISKET STATION

Hand carved slow braised beef brisket, garlic aioli, bread **\$18**

OYSTER STATION

Chef's selection of fresh market oysters, mignonette, horseradish, lemon
\$48/dozen





PRIX *fixe*
MENUS

LUNCH MENU

\$ 28

To start

STARTER CAESAR SALAD

Romaine hearts, baby kale, croutons, bacon, Caesar dressing, shaved Grana Padano

OR

STARTER MARKT SALAD

Mixed greens, cucumber, carrot, cherry tomatoes, house-made vinaigrette

Main

TUNA POWER BOWL

Seared tuna sashimi, arugula and cider dressed quinoa, Asian slaw, red and yellow beets, chickpeas

OR

SCHNITZEL

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

OR

MARGHERITA FLATBREAD

Tomato sauce, mozzarella, fior di latte, cherry tomatoes, basil oil, balsamic reduction, fresh basil





LUNCH MENU

\$ 29

To start

STARTER CAULIFLOWER BITES

Crispy bites coated with Delirium Tremens Ale and fresh orange juice batter

Mains

CHIMICHURRI CHICKEN SALAD

Chimichurri sauced pulled chicken, romaine, kale and spinach blend, grape tomatoes, braised red cabbage, soft boiled egg, goat cheese, poppy seed dressing, candied pecans

OR

BREWHOUSE BURGER

Smoky BBQ sauce, bacon, coleslaw, gouda cheese, crispy onions

OR

THE BIG SCHNITZ

Hand-breaded Chicken Schnitzel, lemon butter, baby spinach, pickled banana peppers, roasted garlic, caramelized onions, peri peri mayo, Swiss cheese

DINNER MENU

\$ 40

Sharing boards - 5 guests

NACHO BOARD

A serving of classic single layer nachos topped with jalapeños, pico de gallo and a trio of cheeses

Mains

FISH & CHIPS

Two Bier-battered fillets of Pacific cod, cider slaw, house-made lemon garlic aioli, fries

OR

TUNA POWER BOWL

Seared tuna sashimi, arugula and cider dressed quinoa, Asian slaw, red and yellow beets, chickpeas

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

OR

CHICKEN OR PORK SCHNITZEL

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

Dessert

NEW YORK STYLE CHEESECAKE

New York style cheesecake, house-made berry compote, icing sugar



DINNER MENU

\$ 42

To start

STARTER CAESAR SALAD

Romaine hearts, baby kale, croutons, bacon, Caesar dressing, shaved Grana Padano

OR

DAILY SOUP

Made with fresh seasonal ingredients

Mains

SIRLOIN 8 OZ.

8 oz. sirloin, Markt veg, choice of side

OR

ATLANTIC SALMON

Atlantic salmon, quinoa pilaf, Markt veg, pickled red onion, basil pesto

OR

ROASTED CAULIFLOWER

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

OR

CHICKEN OR PORK SCHNITZEL

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

Desserts

NEW YORK STYLE CHEESECAKE

New York style cheesecake, house-made berry compote, icing sugar

OR

FLOURLESS CHOCOLATE CAKE

house-made chocolate cake, vanilla anglaise, milk chocolate ice cream

