

EAT,  
DRINK &  
BE  
MERRY.





## THE CRAFT EXPERIENCE

CRAFT is the perfect location to host any type of celebration. Our restaurants feature, private and semi-private spaces to accommodate corporate and private events.

Our culinary and beverage programs are crafted with the highest quality ingredients and suppliers, and our event team is dedicated to providing an exceptional experience.

We are committed to the health and safety of our guests and team so you feel comfortable in our spaces.



## AMENITIES

We take pride in offering a curated experience from start to finish. Every event with CRAFT includes a dedicated event coordinator, on site event staff, event space set up/furniture, all needed serviceware and complimentary access to available onsite AV and WIFI.



## THE PERKS



### BEVERAGE PROGRAM

Our coordinators will work with you to create the perfect custom beverage package for your event. Options for open or partially hosted bar can be matched to any budget. Drink tokens or beer tastings can also be included, as well as custom growlers.

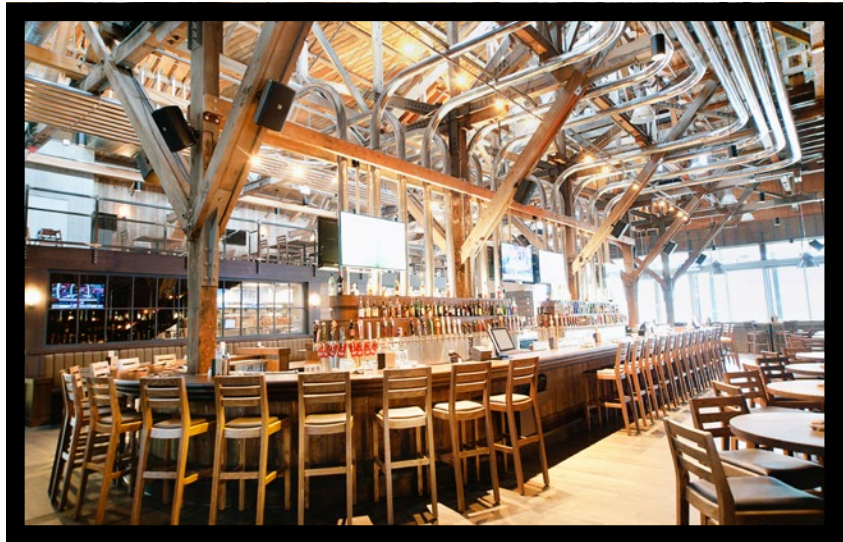
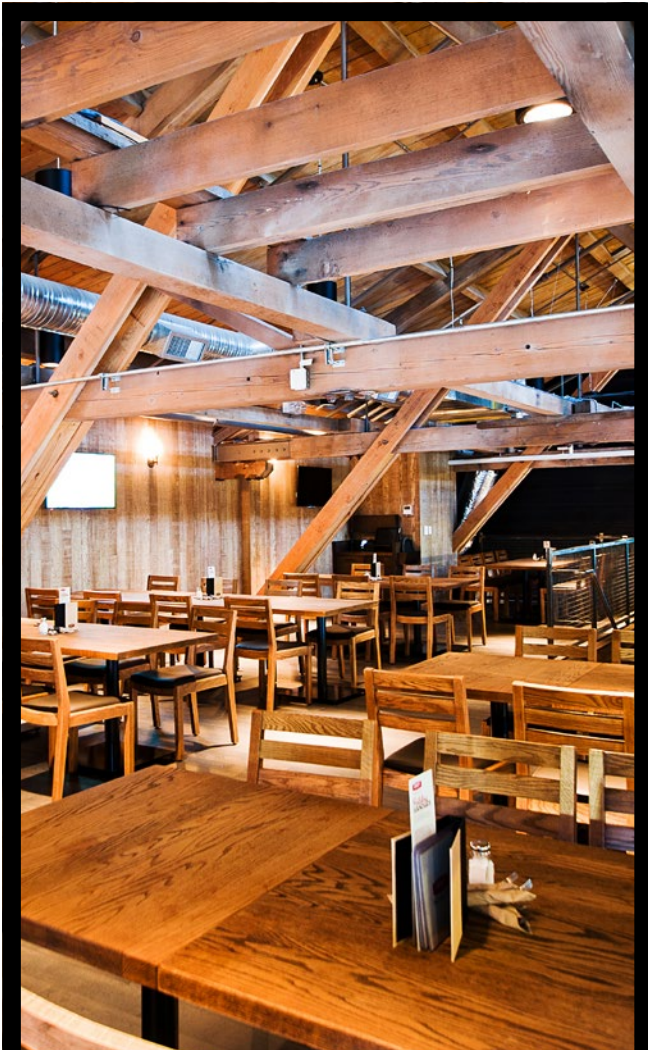
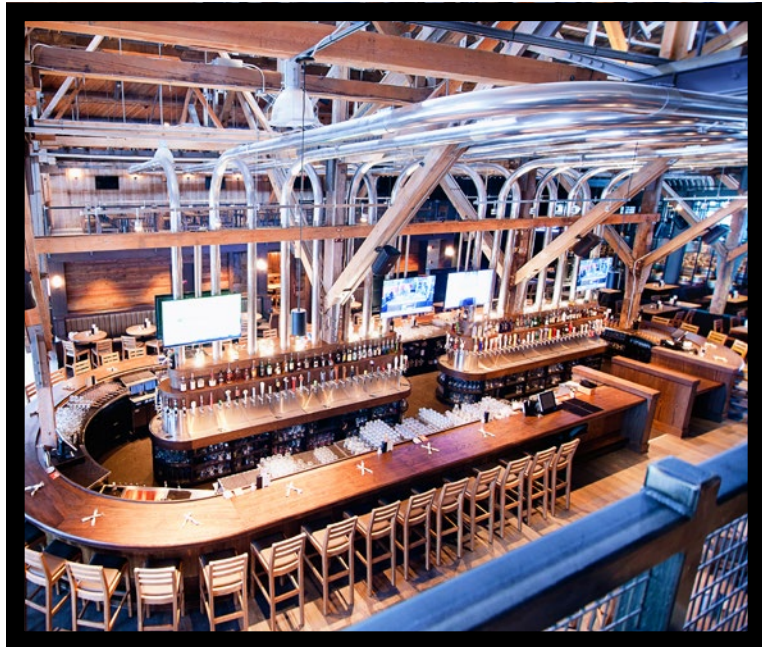
## CUSTOM ADDITIONS

When you're looking to take your event to the next level, the CRAFT team can help add the "extra special" details to your party. Entertainment services, specialty décor, games and guided tastings are just some of the options that can be added to create the unique and memorable occasion everyone will be talking about.



> **VIRTUAL EVENTS** When life gives you lemons, hold your party online! We curate unique experiences outside our four walls, customized to your group needs.

# THE SPACES





## FLOOR PLAN

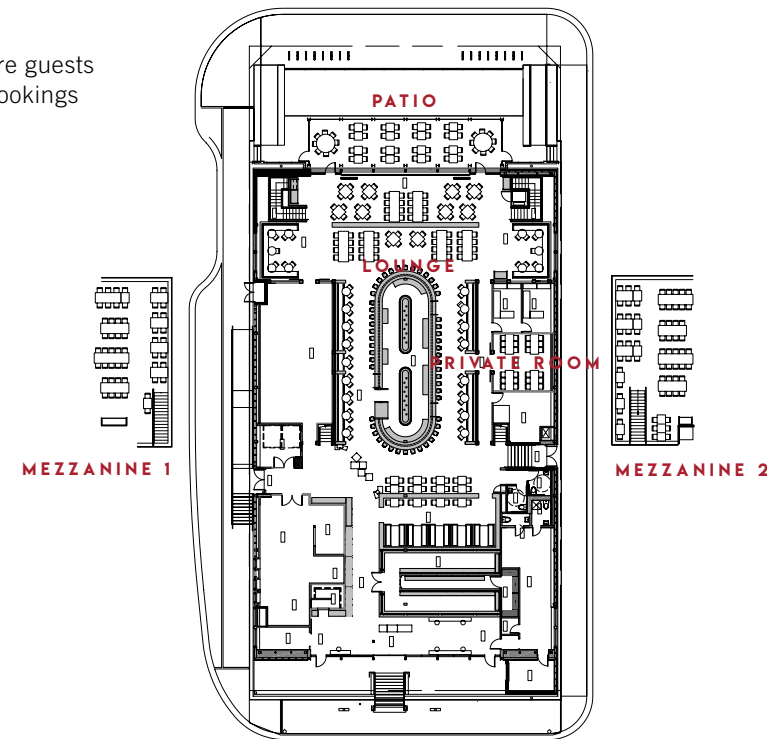
### AREAS AVAILABLE FOR BOOKING

#### > WHAT WE OFFER

- Private and semi-private areas available
- Over 100 beer on tap & extensive list of wine, spirits & cocktails
- A/V, microphone, TV's, etc.

#### > THINGS TO REMEMBER

- Pricing does not include gratuity or taxes
- A gratuity of 20% will be added to groups of 8 or more guests
- Deposit and minimum charges may apply for large bookings
- Bookings are subject to availability



## THE EATS

Made from scratch, made with love, and made for you.  
Our Chefs take pride in fresh, delicious culinary options.  
This is just the beginning; we can customize a perfect  
menu for any event.





## APPETIZERS //

**CHOOSE 6 ITEMS / \$24 PER GUEST \*GROUPS OF 25 OR MORE  
\$3 PER ADDITIONAL ITEM**

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- FRESH VEGETABLES & HUMMUS
- CHIPS & HOUSE MADE GUACAMOLE
- FRIED SHRIMP W/ COCKTAIL SAUCE
- BAJA FISH TACOS
- MINI AC SLIDERS
- CRISPY CHICKEN SLIDERS
- QUEEN BEE PIZZA
- HAWAIIAN AHI POKE W/ CRISPY WONTONS
- AVOCADO TOAST
- BRIE & CRANBERRY CROSTINI
- TURKEY CROQUETTES W/ CRANBERRY PRESERVE
- ROASTED SQUASH & KALE PIZZA



## PLATTERS & BOARDS

### > CHEESE BOARD

\$100 PER 25 GUESTS / \$175 PER 50 GUESTS / \$250 PER 75 GUESTS / \$325 PER 100 GUESTS

LOCAL ARTISAN CHEESES

PRESERVES

ARTISANAL CRACKERS

### > CRUDITÉ PLATTER

\$55 PER 25 GUESTS / \$100 PER 50 GUESTS / \$140 PER 75 GUESTS / \$175 PER 100 GUESTS

FRESH SEASONAL VEGETABLES

HOUSE MADE HUMMUS

### > CHARCUTERIE

\$125 PER 25 GUESTS / \$225 PER 50 GUESTS / \$325 PER 75 GUESTS / \$425 PER 100 GUESTS

CURED MEATS

HOUSE BEER MUSTARD

ARTISANAL CRACKERS





## PLATED

CHOOSE YOUR PACKAGE \*GROUPS OF 25 OR MORE

#1 OPTION CHOOSE 1 PER COURSE / \$55 PER GUEST

> **FIRST COURSE**

ROASTED PUMPKIN SOUP  
ASSORTED CHEESE PLATE  
MIXED GREENS

> **SECOND COURSE**

SLOW ROASTED TURKEY  
NATURALLY RAISED ROAST BEEF  
BAKED VEGETARIAN LASAGNA

> **THIRD COURSE**

STICKY TOFFEE PUDDING  
WARM CHOCOLATE CAKE  
HOUSE MADE COOKIES

#2 OPTION CHOOSE 1 PER COURSE / \$65 PER GUEST

> **FIRST COURSE**

ROASTED PUMPKIN SOUP  
ASSORTED CHEESE PLATE

> **SECOND COURSE**

MIXED GREENS  
KALE CAESAR SALAD  
ROASTED SQUASH & SPINACH SALAD

> **THIRD COURSE**

SLOW ROASTED TURKEY  
NATURALLY RAISED ROAST BEEF  
BAKED VEGETARIAN LASAGNA  
PAN SEARED SALMON

> **FOURTH COURSE**

STICKY TOFFEE PUDDING  
WARM CHOCOLATE CAKE  
HOUSE MADE COOKIES

# HOT STATIONS

CHOOSE YOUR PACKAGE \*GROUPS OF 25 OR MORE

## > TACO BAR

INCLUDES THE FOLLOWING / \$14 PER GUEST

FLOUR TORTILLAS  
SEASONED BEEF  
ROASTED TURKEY  
CRISPY CAULIFLOWER  
TRADITIONAL TACO TOPPINGS

## > MAC N CHEESE STATION

INCLUDES THE FOLLOWING / \$14 PER GUEST

CAVATAPPI NOODLES  
CRAFT CHEESE SAUCE  
ROASTED MUSHROOMS  
POBLANO PEPPERS  
BACON  
BREADCRUMBS

## > HOLIDAY POUTINERIE

INCLUDES THE FOLLOWING / \$14 PER GUEST

FRESH CUT FRIES  
LOCAL CHEESE CURDS  
CHEDDAR CHEESE  
JALAPEÑOS  
BACON  
ROASTED TURKEY  
HOUSE MADE GRAVY

## > SAVOURY WAFFLE STATION

INCLUDES THE FOLLOWING / \$16 PER GUEST

BLACK PEPPER WAFFLES  
ROASTED TURKEY  
PULLED PORK  
CHEDDAR CHEESE  
HOUSE GRAVY  
SOUR CREAM  
SCALLIONS

## > FRESH OYSTERS

INCLUDES THE FOLLOWING / \$3 EACH

CRAFT HOT SAUCE  
HORSERADISH  
MIGNONETTE  
FRESH LEMON WEDGES

## > SEAFOOD STATION

INCLUDES THE FOLLOWING / \$30 PER GUEST

OYSTERS  
SHRIMP  
CRAB LEGS  
STEAMED MUSSELS  
FRESH HORSERADISH  
ASSORTED SAUCES

## > HOLIDAY CARVERY

INCLUDES THE FOLLOWING / \$20 PER GUEST

SLOW ROASTED TURKEY  
GLAZED HAM  
KAISER ROLLS  
MUSTARD AIOLI  
CRANBERRY AIOLI

## > GRILLED CHEESE STATION

INCLUDES THE FOLLOWING / \$20 PER GUEST

PESTO & MOZZERELLA  
CHIPOTLE & PICO  
CARAMELIZED ONION  
SPICY KETCHUP



## LUNCH BUFFET

### CHOOSE YOUR PACKAGE

> **#1 OPTION** INCLUDES THE FOLLOWING / \$35 PER GUEST \*GROUPS OF 15 OR MORE

MIXED GREENS

KALE CAESAR

SLOW ROASTED TURKEY

BAKED VEGETARIAN LASAGNA

ROASTED ROOT VEGETABLE MEDLEY

\*INCLUDES WHITE & WHOLE WHEAT BUNS

> **#2 OPTION** INCLUDES THE FOLLOWING / \$45 PER GUEST \*GROUPS OF 25 OR MORE

MIXED GREENS

KALE CAESAR

SLOW ROASTED TURKEY

NATURALLY RAISED ROAST BEEF

BAKED VEGETARIAN LASAGNA

ROASTED ROOT VEGETABLE MEDLEY

BUTTERMILK MASHED POTATOES

\*INCLUDES WHITE & WHOLE WHEAT BUNS

# DINNER BUFFET

## CHOOSE YOUR PACKAGE

\*GROUPS OF 25 PEOPLE OR MORE

### #1 OPTION INCLUDES THE FOLLOWING / \$45 PER GUEST

MIXED GREENS  
KALE CAESAR SALAD  
ROASTED SQUASH & SPINACH SALAD

#### > CHOOSE 2

SLOW ROASTED TURKEY  
NATURALLY RAISED ROAST BEEF  
BAKED VEGETARIAN LASAGNA

#### > CHOOSE 2

ROASTED ROOT VEGETABLE MEDLEY  
HONEY GINGER GLAZED CARROTS  
APPLE SAGE STUFFING  
HERB ROASTED POTATOES  
BUTTERMILK MASHED POTATOES

\*INCLUDES WHITE & WHOLE WHEAT BUNS

### #2 OPTION INCLUDES THE FOLLOWING / \$55 PER GUEST

MIXED GREENS  
KALE CAESAR SALAD  
ROASTED SQUASH & SPINACH SALAD

#### > CHOOSE 3

SLOW ROASTED TURKEY  
NATURALLY RAISED ROAST BEEF  
WEST COAST SALMON  
BAKED VEGETARIAN LASAGNA

#### > CHOOSE 3

ROASTED ROOT VEGETABLE MEDLEY  
HONEY GINGER GLAZED CARROTS  
APPLE SAGE STUFFING  
HERB ROASTED POTATOES  
BUTTERMILK MASHED POTATOES

\*INCLUDES WHITE & WHOLE WHEAT BUNS





## SWEETS

### ADD A DESSERT TO ANY PACKAGE

\*GROUPS OF 25 PEOPLE OR MORE

> **INDIVIDUAL DESSERTS** / \$4 PER GUEST

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HOUSE MADE COOKIES  
FLOURLESS CHOCOLATE BROWNIES  
SEASONAL FRUIT

> **DESSERT PLATTER**

\$75 PER 25 GUESTS / \$150 PER 50 GUESTS / \$225 PER 75 GUESTS / \$300 PER 100 GUESTS

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ASSORTED BAKED SWEETS

> **FRUIT PLATTER**

\$75 PER 25 GUESTS / \$125 PER 50 GUESTS / \$175 PER 75 GUESTS / \$225 PER 100 GUESTS

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FRESH SEASONAL FRUIT

> **CANDY BUFFET**

\$75 PER 25 GUESTS / \$150 PER 50 GUESTS / \$225 PER 75 GUESTS / \$300 PER 100 GUESTS

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MINI CANDY CANES  
ASSORTED CHOCOLATES  
CARAMELS  
GUMMY DROPS

> **NEOPOLITAN GELATERIA** / \$10 PER GUEST

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VANILLA  
CHOCOLATE  
STRAWBERRY  
MIXED NUTS  
CANDY CANE CRUMBLES  
CHOCOLATE SAUCE  
CARAMEL SAUCE  
CHERRY COMPOTE

# CRAFT

— B E E R M A R K E T —

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> CONTACT US AT [FALSECREEKEVENTS@CRAFTBEERMARKET.CA](mailto:FALSECREEKEVENTS@CRAFTBEERMARKET.CA) <

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