

**THIS IS WHERE  
THE PARTY'S AT**

**CRAFT**  
— BEER MARKET —

**100 ANDERSON ROAD SE, CALGARY**

**CRAFTBEERMARKET.CA**



## THE CRAFT EXPERIENCE

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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. We pride ourselves on creating a welcoming and inviting atmosphere, and our event team is here to take care of you and your guests every step of the way.

Our culinary and beverage programs are crafted with the highest quality ingredients and suppliers, using sustainable practices so you can feel good about what you're eating. We offer over 100 drinks on tap giving way to the moniker: Where everything is on tap.

We are constantly committed to the health and safety of our guests and team so you feel comfortable in our spaces. If you have any requests, just drop our events team a message and we'll take care of it!



# THE PERKS

## 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.

## 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 to create the unique and memorable occasion everyone will be talking about. Some options include:

- Entertainment services
- Specialty décor
- Games
- Guided tastings





# THE SPACES





# FLOORPLAN

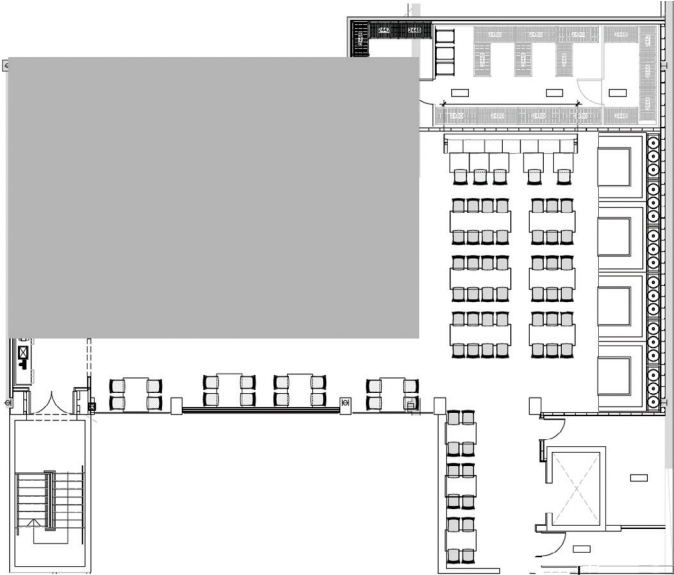
## AREAS AVAILABLE FOR BOOKING

### 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

### THINGS TO REMEMBER

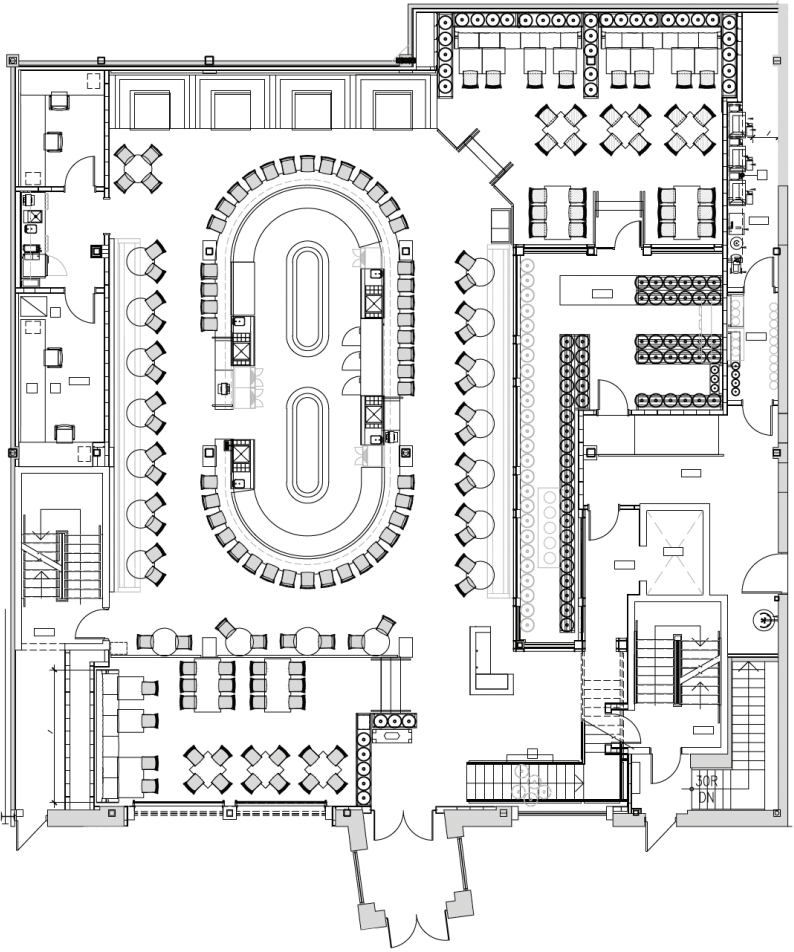
- Pricing does not include gratuity or taxes
- A gratuity of 20% will be added to groups of 8 or more guests
- Deposit and minimum charges may apply for large bookings
- Bookings are subject to availability



MEZZANINE

LOUNGE

RAISED LOUNGE



PRIVATE DINING ROOM



# APPETIZERS

## CHOOSE 6 ITEMS

**\$27 PER GUEST - GROUPS OF 25 OR MORE**

**\$4 PER ADDITIONAL ITEM**

- Fresh vegetables & hummus
- Chips & housemade guacamole
- Fried shrimp w/ cocktail sauce
- Cabo fish tacos
- Mini AC sliders
- Crispy chicken sliders
- Queen bee pizza
- Avocado toast
- Kale margherita 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, housemade beer mustard, artisanal crackers







# PLATED LUNCH

## CHOOSE YOUR PACKAGE

GROUPS OF 25 OR MORE

**OPTION 1: CHOOSE 1 PER COURSE**  
**\$25 PER GUEST**

### FIRST COURSE

- Mixed greens
- Kale caesar salad

### SECOND COURSE

- AC burger
- Impossible burger
- Cabo chicken salad

### THIRD COURSE

- Flourless chocolate brownies
- Gelato

**OPTION 2: CHOOSE 1 PER COURSE**  
**\$30 PER GUEST**

### FIRST COURSE

- Mixed greens
- Kale caesar salad

### SECOND COURSE

- Kung Pao lettuce wraps
- Ahi tuna poke bowl
- CRAFT mac n cheese

### THIRD COURSE

- Flourless chocolate brownies
- Gelato



# PLATED DINNER

## CHOOSE YOUR PACKAGE

GROUPS OF 25 OR MORE

OPTION 1: CHOOSE 1 PER COURSE

\$60 PER GUEST

### FIRST COURSE

- Mixed greens
- Kale caesar salad

### SECOND COURSE

- Laguna beach chicken Bowl
- Smoked baby back ribs
- West coast salmon bowl
- Cali bowl

### THIRD COURSE

- Turtle pie

OPTION 2: CHOOSE 1 PER COURSE

\$70 PER GUEST

### FIRST COURSE

- Charcuterie & cheese plate

### SECOND COURSE

- Mixed greens
- Kale caesar salad

### THIRD COURSE

- Naturally raised beef sirloin
- Pan seared salmon
- Roasted chicken
- Baked lasagna

### FOURTH COURSE

- Turtle pie





# FAMILY STYLE MENU

## CHOOSE YOUR PACKAGE

GROUPS OF 10 TO 40

### OPTION 1: CHOOSE 1 PER COURSE

\$35 PER GUEST

#### STARTER

- Chips & housemade guacamole
- Vegetables & dip

#### MAIN

- Cabo fish tacos
- Kale margherita pizza
- Crispy chicken sliders

#### SIDE

- Corn rice
- Mixed greens

#### DESSERT

- Gelato
- Flourless chocolate brownies

### OPTION 2: CHOOSE 1 PER COURSE

\$45 PER GUEST

#### STARTER

- Charcuterie & cheese
- Vegetables & dip

#### MAIN

- Cajun chicken
- Smoked baby back ribs
- CRAFT mac n cheese

#### SIDE

- Smashed potatoes
- Mixed greens

#### DESSERT

- Gelato
- Flourless chocolate brownies



# HOT STATIONS

## CHOOSE YOUR PACKAGE GROUPS OF 25 OR MORE

### TACO STATION

INCLUDES THE FOLLOWING / \$15 PER GUEST

- Seasoned beef
- Pulled pork
- Crispy cauliflower
- Flour tortilla
- Pico de Gallo
- Traditional toppings

### MAC N CHEESE STATION

INCLUDES THE FOLLOWING / \$15 PER GUEST

- Cavatappi noodles
- CRAFT cheese sauce
- Roasted mushrooms
- Poblano peppers
- Bacon
- Breadcrumbs

### POUTINE STATION

INCLUDES THE FOLLOWING / \$15 PER GUEST

- Fresh cut fries
- Local cheese curds
- Cheddar cheese
- Jalapeños
- Bacon
- Pulled pork
- Housemade gravy





# LUNCH BUFFET

## CHOOSE YOUR PACKAGE

### OPTION 1 GROUPS OF 15 OR MORE

INCLUDES THE FOLLOWING / \$43 PER GUEST

- Mixed greens
- Kale caesar
- Cajun chicken
- West Coast salmon
- CRAFT mac n cheese

### OPTION 2 GROUPS OF 25 OR MORE

INCLUDES THE FOLLOWING / \$53 PER GUEST

- Mixed greens
- Kale caesar
- Cajun chicken
- Smoked baby backed ribs
- CRAFT mac n cheese
- Smashed potatoes

# DINNER BUFFET

## CHOOSE YOUR PACKAGE GROUPS OF 25 OR MORE

### OPTION 1\*

INCLUDES THE FOLLOWING / \$55 PER GUEST

#### CHOOSE 1

- Mixed greens
- Kale caesar salad
- Vegetable platter

#### CHOOSE 2

- Cajun chicken
- Smoked baby backed ribs
- Naturally raised roast beef
- West Coast Salmon
- Baked Lasagna

#### CHOOSE 2

- CRAFT mac n cheese
- Mashed potatoes
- Herb roasted potatoes
- Seasonal veg

### OPTION 2\*

INCLUDES THE FOLLOWING / \$65 PER GUEST

#### CHOOSE 1

- Mixed greens
- Kale caesar salad
- Vegetable platter

#### CHOOSE 3

- Cajun chicken
- Smoked baby backed ribs
- Naturally raised roast beef
- West Coast Salmon
- Baked Lasagna

#### CHOOSE 3

- CRAFT mac n cheese
- Mashed potatoes
- Herb roasted potatoes
- Seasonal veg



# SWEETS

## ADD A DESSERT TO ANY PACKAGE GROUPS OF 25 OR MORE

### INDIVIDUAL DESSERTS

**\$4.50 PER GUEST**

- Flourless chocolate brownies
- Seasonal fruit

### DESSERT PLATTER

**\$75 PER 25 GUESTS / \$150 PER 50 GUESTS**

**\$225 PER 75 GUESTS / \$300 PER 100 GUESTS**

- Assorted baked sweets

### FRUIT PLATTER

**\$75 PER 25 GUESTS / \$125 PER 50 GUESTS**

**\$175 PER 75 GUESTS / \$225 PER 100 GUESTS**

- Fresh seasonal fruit



## **CONTACT US AT**

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**SOUTHCENTREEVENTS@CRAFTBEERMARKET.CA**

## **FIND US**

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**100 ANDERSON ROAD SE, CALGARY**

## **FOLLOW US**

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**@CRAFTYYCSOUTH**

## **CALL**

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**403.216.BEER (2337)**

## **VISIT**

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# **CRAFT**

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