

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

CRAFT
— BEER MARKET —

450 SWIFT ST, VICTORIA

CRAFTBEERMARKET.CA



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. 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 serveware 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
- Guided tastings



THE SPACES



FLOORPLAN

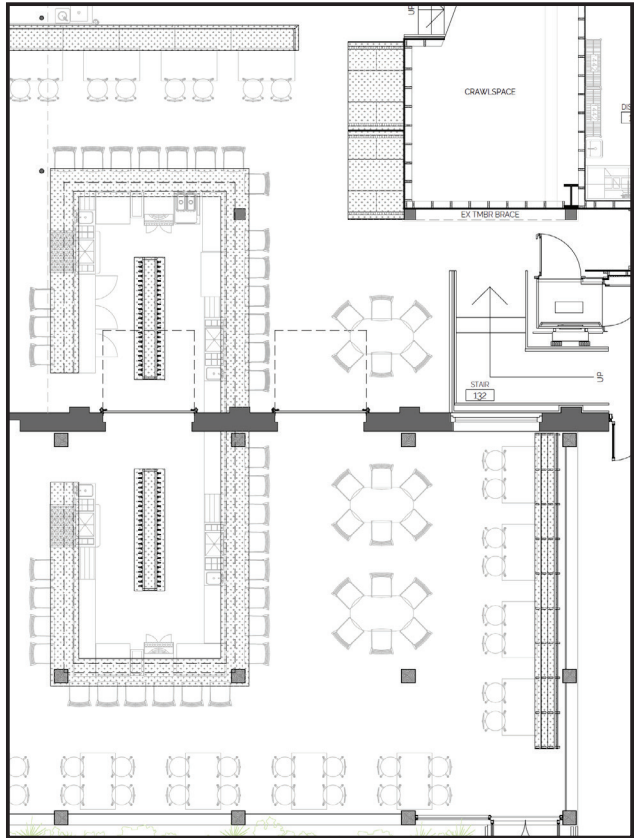
AREAS AVAILABLE FOR BOOKING

WHAT WE OFFER

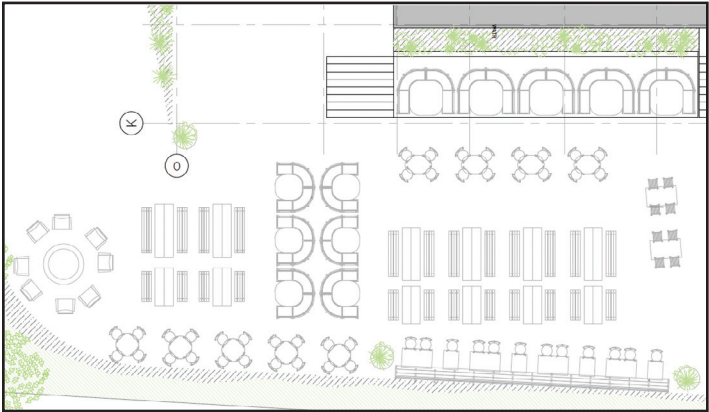
- Private and semi-private areas available
- Over 100 beer on tap & extensive list of wine, spirits & cocktails
- A/V, microphone, TV's

THINGS TO REMEMBER

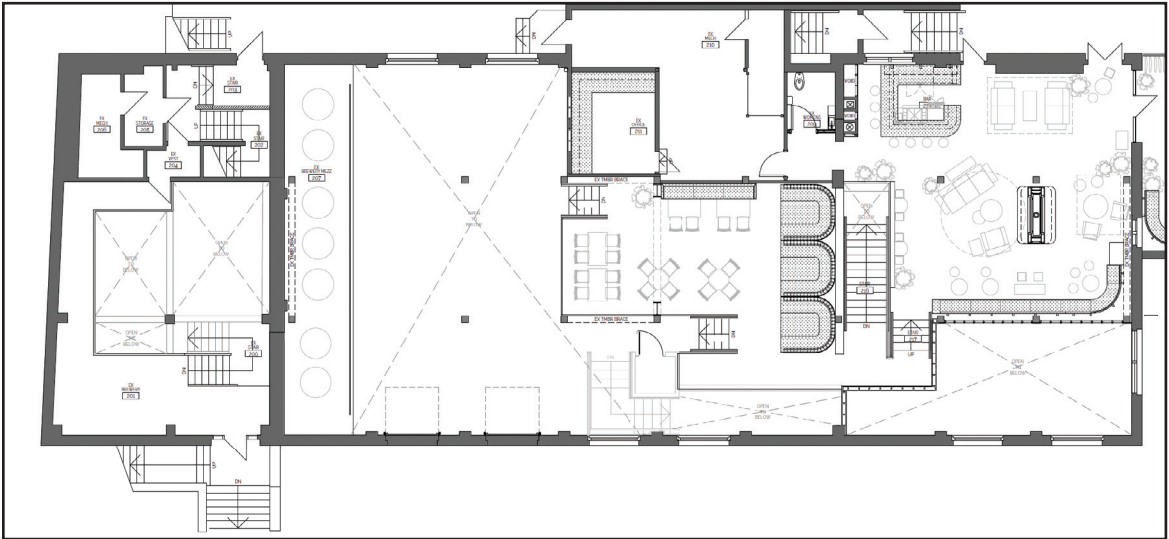
- Pricing does not include gratuity or taxes
- A gratuity of 20% will be added to groups of 8 or more guests
- Deposit and minimum charges may apply for large bookings
- Bookings are subject to availability



MAIN LOUNGE



PATIO



SURF LOUNGE

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

VHEVENTS@CRAFTBEERMARKET.CA

FIND US

450 SWIFT ST, VICTORIA

FOLLOW US

@CRAFTVICHARBOUR

CALL

250.361.1940

VISIT

CRAFTBEERMARKET.CA

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