



GROUP BOOKINGS

BIER MARKT EVENT FEATURES

- No Hidden Venue Fees
- 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
Please note, pricing & ingredients are subject to change seasonally.*





BIG BOARDS

BOARDS TO SHARE
priced per 5 guests

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 ^{BF}

Fried corn tortillas, mozzarella, cheddar, jalapeños, banana peppers, pico de gallo **\$36**

SEAFOOD BOARD

Oysters, seared honey tuna, salmon ceviche, chili-garlic shrimp **\$125**



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 **\$38**

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 **\$38**

PRETZEL BITES

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

FRIES \$28

SWEET POTATO FRIES \$30

FLATBREADS

8 pieces

MARGHERITA

Tomato sauce, mozzarella, bocconcini, cherry tomatoes, basil oil, balsamic reduction, fresh basil **\$19**

CHICKEN PESTO

Smoked chicken, basil pesto, mozzarella, bocconcini, tomatoes, fresh basil **\$19**



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
\$12

PREMIUM

Bacon, chicken, roasted
mushrooms, tomatoes, banana
peppers **\$15**

MAC & CHEESE

CLASSIC

Garlic cream sauce, creamy blend
of Swiss, cheddar & American
cheeses **\$10**

PREMIUM

Garlic cream sauce, bacon bits,
mushrooms, chicken &
caramelized onions **\$12**

ROASTED STRIPLOIN STATION

Au jus, brioche buns, horseradish, dijonnaise

\$18 per person, minimum 50 guests. Chef attendant required - \$120 plus HST

OYSTER STATION

Chef's selection of fresh market oysters, mignonette, horseradish, lemon
\$200 (50 oysters)





PRIX *fixe*
MENUS

LUNCH MENU

\$ 32

To start

served family style

STARTER CAULIFLOWER BITES

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

AND

STARTER MARKT SALAD

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

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, served with fries

OR

THE BIG SCHNIT

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

OR

MARGHERITA FLATBREAD

Tomato sauce, mozzarella, bocconcini, cherry tomatoes, basil oil, balsamic reduction, fresh basil





DINNER MENU

\$ 42

Sharing board - 5 guests
served family style

NACHO BOARD

Fried corn tortillas, mozzarella, cheddar, jalapeños,
pico de gallo, banana peppers

Mains

FISH & CHIPS

Two Bier-battered fillets of Haddock, cider slaw,
house-made lemon garlic aioli, frites

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

\$ 52

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 vegetables, choice of side

OR

ATLANTIC SALMON

Atlantic salmon, quinoa pilaf, Markt vegetables,
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



DINNER MENU

\$ 62

To start

PRETZEL & BIER CHEESE DIP

IPA, cheddar, smoked gouda, mozzarella, Swiss, caramelized onion, Bavarian pretzel

Second Course

DRUNKEN DUCK WINGS

Black velvet sauce, marinated cucumber, pickled onion

OR

CRISPY CALAMARI

Bier-battered steak-cut calamari, banana peppers, house-made lemon garlic aioli

Mains

NY STRIPLIN

10 oz. New York Striploin, black velvet gravy, garlic mashed potatoes, Markt vegetables

OR

ATLANTIC SALMON

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

OR

SMOTHERED FRIED CHICKEN

Battered fried chicken, mashed potatoes, coleslaw, creamy Bier cheese sauce

OR

CAULIFLOWER MAC & CHEESE

Roasted cauliflower, swiss, cheddar, mozzarella, toasted panko crust, creamy Bier cheese sauce

Dessert

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

