



LUNCH

ENJOY *the Art of Pairing Bier & Food*, WITH MADE FROM SCRATCH NORTH AMERICAN FAVOURITES & EUROPEAN COMFORT FOODS COMPLEMENTED BY OUR PRUD'HOMME EDUCATED TEAM. SELECT ONE OF OUR PRIX FIXE MENUS, OR WORK WITH OUR EVENT PLANNER TO CREATE A CUSTOMIZED MENU FOR YOUR GUESTS.

BIER MARKT EVENTS

- No Venue Fee
- Complimentary Event Planner
- Custom Prix Fixe & Family-Style Menus
- Welcome Beverages, Bier Pairings, Flexible Bar Options
- A/V Equipment & Smart TV's
- Business Meetings, Conferences & Team Socials
- Additional Entertainment: *Live Bands, DJ's, Entertainers, Guest Speakers*
- Prud'homme Certified Bier-Paired Lunch

For Group Menu items, please provide at least 3 business days' notice to prepare your selections.



PRIX *fixe*

LUNCH MENU

\$25

~ to start ~

MARKT SALAD 🌱

baby kale, spinach, arugula, slivered carrot, radish & fennel, crisp curried chickpeas & shaved Grana Padano in a Radler vinaigrette.

~ main ~

MARKT BURGER

two hand-pressed fresh ground chuck patties with vine-ripened tomato, iceberg lettuce, shaved red onion & kosher pickle, black & white sesame bun.

OR

BBQ CHICKEN FLATBREAD

hand-stretched flatbread with Bier brined & smoked chicken, white cheddar, red onion, fresh cilantro & Gold BBQ sauce.

OR

PORTOBELLO & GOAT CHEESE BURGER 🌱

balsamic & garlic roasted Portobello mushroom, basil goat cheese, fire-roasted peppers, baby spinach, pickled red onion & lemon garlic aioli, Pane Bianco bun.

~ dessert ~

FLOURLESS CHOCOLATE CAKE 🌱

milk chocolate ganache, shaved chocolate, Lindt chocolate gelato.

🌱 vegetarian 🌾 gluten-friendly

LUNCH MENU

\$29

~ to start ~

CHEF'S DAILY SOUP

OR

MARKT SALAD 🍴

baby kale, spinach, arugula, slivered carrot, radish & fennel, crisp curried chickpeas & shaved Grana Padano in a Radler vinaigrette.

~ main ~

MARKT BURGER

two hand-pressed fresh ground chuck patties with vine-ripened tomato, iceberg lettuce, shaved red onion & kosher pickle, black & white sesame bun.

OR

BELGIAN BLONDE FISH & FRITES

two Witbier-battered fillets of Icelandic cod, Markt frites, caraway slaw & lemon garlic aioli.

OR

CHICKEN SCHNITZEL

panko-crusted cutlet, Yukon Gold Mash, Markt Veg, Hunter's Sauce.

OR

BEET & QUINOA SALAD 🍴

cider dressed quinoa, salt roasted beets, baby spinach, mint & arugula, citrus vinaigrette, shaved radish & Grana Padano.

~ dessert ~

FLOURLESS CHOCOLATE CAKE 🍴

milk chocolate ganache, shaved chocolate, Lindt chocolate gelato.

OR

BIER-AMISU

lady fingers soaked in espresso & rich Porter Bier, layered with mascarpone cream & dark chocolate.

LUNCH MENU

\$34

~ to start ~

CHEF'S DAILY SOUP

OR

BEET CARPACCIO 🍴

maple-roasted beets on a bed of baby greens, house-made dressing.

~ main ~

CALIFORNIA CUT NY STRIPLOIN

6 oz. striploin grilled to medium, served with Yukon Gold Mash & Markt Veg.

OR

CHICKEN 'CARBONARA'

supreme chicken breast with julienne potato done 'Carbonara' style with cream & house-smoked bacon, roasted vine-ripened tomato, garlic fried baby greens & Stout pan gravy.

OR

BELGIAN BLONDE FISH & FRITES

two Witbier-battered fillets of Icelandic cod, Markt frites, caraway slaw & lemon garlic aioli.

OR

ROASTED CAULIFLOWER 🍴

seared & roasted cauliflower steak, coconut curried cauliflower purée, quinoa pilaf, roasted grape tomatoes & scallion purée.

~ dessert ~

FLOURLESS CHOCOLATE CAKE 🍴

milk chocolate ganache, shaved chocolate, Lindt chocolate gelato.

OR

CRÈME BRÛLÉE

Madagascar vanilla, wildberry compote, sugar brûlée.



B I E R M A R K T®

FOOD | LIVE MUSIC | SPORTS | BIER




DINNER

ENJOY *the Art of Pairing Bier & Food*, WITH MADE FROM SCRATCH NORTH AMERICAN FAVOURITES & EUROPEAN COMFORT FOODS COMPLEMENTED BY OUR PRUD'HOMME EDUCATED TEAM. SELECT ONE OF OUR PRIX FIXE MENUS, OR WORK WITH OUR EVENT PLANNER TO CREATE A CUSTOMIZED MENU FOR YOUR GUESTS.

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- Welcome Beverages, Bier Pairings, Flexible Bar Options
- A/V Equipment & Smart TV's
- Additional Entertainment: *Live Bands, DJ's, Entertainers, Guest Speakers*
- Enjoy Complimentary Live Music every Thursday-Saturday Evening
- Prud'homme Certified Bier-Paired Dinner

®

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HORS D'OEUVRES

PASSED AROUND APPETIZERS | *priced per dozen*

TIGER SHRIMP 🍤 ~ piri piri marinated, chargrilled shrimp skewer. **\$49**

BIER-CURED SALMON CROSTINI ~ house mustard, pickled red onion. **\$28**

TUNA POKÉ ~ sushi grade Ahi tuna, sesame & soy dressing, avocado, cucumber, crisp wonton. **\$36**

FRESH OYSTERS 🍽️ ~ freshly shucked oysters, house-made mignonette, fresh horseradish, lemon. **\$36**

DUCK WINGS ~ slow-braised duck drumettes, fried crisp, dry spice-rubbed, house dipping sauces. **\$28**

MARKT WINGS 🍽️ ~ fried crisp. Choose from: Classic Hot or Mild, Gold BBQ or Sriracha Rub. **\$24**

AAA BEEF SKEWERS 🍽️ ~ AAA Canadian beef, marinated in Dark Ale and chargrilled. **\$36**

CHICKEN SATAYS ~ marinated chicken, lime basted, savoury satay sauce. **\$34**

BITE-SIZED CHICKEN TENDERS ~ buttermilk marinated chicken, fried crisp, Peri Peri aioli. **\$34**

BAVARIAN PRETZELS 🍪 ~ caraway & rock salt pretzels, house mustard. **\$32**

CURRIED CHICKPEA DIP 🍲 ~ curried chickpeas, cucumber Labneh, house-made flatbread. **\$28**

VEGETARIAN SPRING ROLLS 🍲 ~ julienne vegetables, fried crisp, sesame-soy dipping sauce. **\$26**

SMOKED GOUDA & POTATO CROQUETTES 🍲 ~ smoked Gouda cheese, shredded potato rosti, crème fraîche. **\$24**

SLIDERS

\$46 PER DOZEN | *mix & match by the dozen*

MINI-BANQUET BURGER ~ fresh hand-pressed ground chuck patty, American cheese, smoked bacon, iceberg lettuce, special sauce.

BLT ~ house-smoked pork belly, vine-ripened tomato, iceberg lettuce, house aioli.

CRISPY CHICKEN ABT ~ southern fried chicken, avocado, smoked bacon, iceberg lettuce, honey Dijon aioli, mini grill bun.

PASTRAMI-STYLE SALMON ~ Bier-cured smoked salmon, caraway slaw, house mustard.

CONES

\$25 PER DOZEN

mix & match by the dozen

flammekueches FLATBREADS

\$16 PER FLATBREAD

(8-10 pieces)

something SWEET

\$26 PER DOZEN

mix & match by the dozen

MARKT FRITES ~ fresh, hand-cut Markt frites.

SWEET POTATO FRITES ~ spicy aioli.

ONION RINGS ~ Witbier-battered, fried crisp, harrissa aioli.

JALAPEÑO MAC & CHEESE 🌱 ~ semolina pasta, Bier béchamel, creamy blend of Swiss, cheddar & American cheeses.

POUTINE ~ Québec cheese curds, hand-cut Markt frites, pan gravy.
(add \$9 per dozen)

BBQ CHICKEN ~ hand-stretched flatbread with Bier-brined and smoked chicken, white cheddar, red onion, fresh cilantro & Gold BBQ sauce.

ROASTED VEGETABLE 🌱 ~ hand-stretched flatbread, house-made tomato sauce, cheddar and mozzarella cheese, sweet peppers, onions, tomatoes, feta and balsamic glaze drizzle.

BIERAMISU ~ house-made Bier-amisu bites.

MARKT DONUT ~ made-to-order mini sour cream donuts, cinnamon sugar dust, coffee Anglaise dip.

FUDGE BITES 🍫 ~ flourless chocolate cake, milk chocolate ganache, shaved chocolate.

MINI CREMÈ BRÛLÉE 🍫 ~ Madagascar vanilla, wildberry compote, sugar brûlée.

BIG BOARDS

BOARDS TO SHARE | *priced per Guest/portion | minimum of 10 Guests*

CHEESES 🌿

🌿 w/o the bread

hand-selected imported & Canadian cheeses, roasted nuts, house compotes, crisp breads.

\$7

CHARCUTERIE 🌿

🌿 w/o the bread

assortment, grilled bistro bread, Markt pickle jar, house mustard, fruit compote.

\$9

SAUSAGES 🌿

🌿 w/o the pretzels

assortment, Bavarian pretzels, Markt pickle jar, house mustard.

\$8

SUPERFOODS 🌿

beet carpaccio, edamame, crispy chickpeas, crispy brussel sprout leaves.

\$6

FRESH FRUIT 🌿

hand-cut seasonal fruits, house-made yogurt dip.

\$6

CRUDITÉ 🌿

hand-cut seasonal vegetables, house-made yogurt & hummus dips.

\$5



TASTING STATIONS

CHEF-ATTENDED | *priced per Guest | minimum of 50 Guests per station*

MAC & CHEESE

CLASSIC 🍷

semolina pasta, Bier béchamel,
creamy blend of Swiss,
cheddar & American cheeses.

\$5

PREMIUM

house-smoked bacon, smoked chicken,
roasted mushrooms, vine-ripened tomato,
roasted cauliflower florettes.

\$8

POUTINE

CLASSIC

Québec cheese curds, hand-cut
Mark frites, pan gravy.

\$5

PREMIUM

house-smoked bacon, smoked chicken,
roasted mushrooms, vine-ripened tomato.

\$8

WHOLE ROASTED PIG

Bavarian-style, Weissbier-basted, selection of house mustards.

\$12

WHOLE STRIPLOIN AAA CARVERY

🍷 w/o the rolls

roasted AAA NY striploin, black pepper-crusted, horseradish, mustard, sliced rolls.

\$13

GRAZING STATION: SALAD BAR

priced per Guest | minimum of 20 Guests

selection of lettuces & accompaniments, house-made vinaigrettes. 🍷 🥗

\$7



CHEERS TO 150 BIERS, FROM-SCRATCH CUISINE,
AND A MEMORABLE EVENT FOR YOU & YOUR GUESTS!

B I E R M A R K T®

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COCKTAIL RECEPTION

FROM CASUAL TO ELEGANT, *Mix & Match our From-Scratch Shareable Options* WHEN HOSTING A COCKTAIL HOUR OR ENJOY THIS CASUAL DINING STYLE IN LIEU OF A SEATED MEAL. OUR SELECTION OF CHEF-ATTENDED CASUAL & GOURMET TASTING STATIONS, BIG BOARDS & HORS D'OEUVRES PERFECTLY COMPLEMENT MINGLING IN A SOCIAL & LIVELY ATMOSPHERE.

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