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 COMPLEMEMT MINGLING IN A SOCIAL & LIVELY ATMOSPHERE.

BIER MARKT EVENTS

- No Venue Fee
- Complimentary Event Planner
- Custom Menus to suit each Event's Vision & Budget
- 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*
- Enjoy Complimentary Live Music every Thursday-Saturday Evening

BIER MARKT®

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

HORS D'OEUVRES

PASSED AROUND APPETIZERS | *priced per dozen*

TIGER SHRIMP ~ Piri Piri marinated, chargrilled shrimp skewer. **$49**

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

TUNA TARTAR ~ 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, Piri Piri aioli. **$34**

"EVERYTHING" PRETZEL ~ with house-made mustard. **$32**

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**

NORWEGIAN SHRIMP CROSTINI ~ shrimp, radish, scallions, creamy citrus dressing, crisp baguette. **$36**

ONION RINGS ~ Witbier-battered, fried crisp, harissa aioli. **$24**

MINI-HANDHELD

$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 ~ grilled chicken breast, house-smoked bacon, white cheddar, vine-ripened tomato, avocado & jalapeño purée, mini grill bun.

CHICKEN TACOS ~ spicy smoked chicken, Cider slaw, pico de gallo and fresh crema.

vegetarian gluten-friendly

CONES

$25 PER DOZEN
mix & match by the dozen

FISH & CHIPS ~ Bier-battered cod, crisp frites, house-made tartar sauce.

MARKT FRITES ~ fresh, hand-cut Markt frites.

SWEET POTATO FRITES ~ spicy aioli.

BACON JALAPEÑO MAC & CHEESE ~ semolina pasta, crispy bacon, Swiss, cheddar & American cheeses.

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

hand-stretched PIZZAS

8 pieces

BACON & BRUSSELS ~ house-made pizza sauce, Swiss cheese, crispy Brussels sprout leaves and house-smoked bacon. **$17**

SMOKED CHICKEN PESTO ~ house-spun pesto, fior di latte cheese, Bier-brined and smoked chicken, heirloom tomatoes and fresh basil. **$18**

SPICY SMOKED SAUSAGE ~ house-made pizza sauce, smoked gouda, banana peppers and jalapeño & cheese sausage. **$18**

SWEET POTATO & BLUE CHEESE ~ sweet potato, blue cheese, caramelized onions, roasted garlic, fresh arugula & honey drizzle. **$16**

something SWEET

$26 PER DOZEN
mix & match by the dozen

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 PECAN BUTTER TART ~ flaky pastry, sweet filling, candied pecans and Chantilly cream.

MINI EVOO & ORANGE CHEESECAKE ~ house-made cheesecake & gingersnap crust with EVOO and orange compote.

vegetarian gluten-friendly

BIG BOARDS

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

CHEESES

w/o the bread

hand-selected Canadian cheeses,
roasted nuts, house compote,
crisp breads.

$7

CHARCUTERIE

w/o the bread

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

$9

SAUSAGES

w/o the pretzels

assortment, 'Everything' pretzels,
Markt pickle jar,
house-made mustard.

$8

SUPERFOODS

beet carpaccio, edamame,
crispy brussel sprout leaves.

$6

FRESH FRUIT

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

$6

CRUDITÉ

hand-cut seasonal vegetables,
house-made blue cheese & chickpea dip.

$5

TASTING STATIONS

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

MAC & CHEESE

CLASSIC

semolina pasta,
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

Quebec cheese curds, hand-cut
Markt 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-made mustard, sliced rolls.

$12

WHOLE CERTIFIED ANGUS BEEF® STRIPLOIN CARVERY

w/o the rolls

Certified Angus Beef® NY striploin, black pepper-crusted, horseradish, house-made mustard, sliced rolls.

$13

GRAZING STATION: SALAD BAR

priced per Guest | *minimum of 20 Guests*

selection of lettuce & accompaniments, house-made vinaigrettes.

$7

CHEERS TO 150 BIERS, FROM-SCRATCH CUISINE,
AND A MEMORABLE EVENT FOR YOU & YOUR GUESTS!
BIERMARKT
FOOD | LIVE MUSIC | SPORTS | BIER

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
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- Prud'homme Certified Bier-Paired Lunch

BIER MARKT®

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

PRIX *fixe*

LUNCH MENU

$26

~ *to start* ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

MARKT SALAD
baby kale, spinach, arugula, slivered carrot, radish & fennel and shaved Grana Padano in a Cider vinaigrette.

OR

CAESAR SALAD
romaine hearts, baby kale, bacon, bistro bread croutons, house-made Caesar dressing & shaved Grana Padano.

~ *main* ~

MARKT BURGER
hand-pressed chuck patty with vine-ripened tomato, iceberg lettuce, shaved red onion, kosher pickle and Dijonnaise on a black & white sesame bun. Served with Markt frites or Markt salad.

OR

BACON & BRUSSELS PIZZA
house-made pizza sauce, Swiss cheese, crispy Brussel sprout leaves and house-smoked bacon.

OR

THE GARDEN MELT
roasted mushrooms, tomatoes & red peppers, pizza mozzarella, Witbier vinaigrette dressed arugula and lemon garlic aioli on grilled bistro bread. Served with Markt frites or Markt salad.

~ *dessert* ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

vegetarian gluten-friendly

BIER MARKT®

LUNCH MENU
$30

~ to start ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

MARKT SALAD
baby kale, spinach, arugula, slivered carrot, radish &
fennel and shaved Grana Padano in a Cider vinaigrette.

OR

CAESAR SALAD
romaine hearts, baby kale, bacon, bistro bread croutons,
house-made Caesar dressing & shaved Grana Padano.

~ main ~

MARKT BURGER
hand-pressed chuck patty with vine-ripened tomato,
iceberg lettuce, shaved red onion, kosher pickle
and Dijonnaise on a black & white sesame bun.
Served with Markt frites or Markt salad.

OR

BELGIAN BLONDE FISH & FRITES
two Bier-battered fillets of Icelandic cod, Cider slaw,
lemon garlic aioli & hand-cut Markt frites.

OR

CHICKEN ABT 2.0
grilled chicken breast, house-smoked bacon, white cheddar,
vine-ripened tomato, avocado & jalapeño purée and
crispy potato chips on a Pane Bianco bun.
Served with Markt frites or Markt salad.

OR

SWEET POTATO & BLUE CHEESE PIZZA
sweet potato, blue cheese, caramelized onions,
roasted garlic, fresh arugula & honey drizzle.

~ dessert ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

OR

EVOO & ORANGE CHEESECAKE
house-made cheesecake & gingersnap crust with EVOO
and orange compote.

LUNCH MENU
$35

~ to start ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

CALAMARI
steak-cut calamari marinated in Lager, lightly dusted and
fried crisp with hot peppers, lemon garlic aioli & hot sauce to dip.

OR

GREEN CAPRESE SALAD
Brussel sprout leaves and baby kale in a Witbier vinaigrette,
fior di latte mozzarella and heirloom tomatoes with
EVOO, fresh basil, whole roasted garlic
& bistro bread croutons.

~ main ~

RIGATONI BOLOGNESE
fresh ground chuck, fiocchetto di prosciutto, mirepoix
vegetables and fresh herbs simmered in beef broth and tomato.

OR

SMOKED CHICKEN & PESTO PIZZA
house-spun pesto, fior di latte cheese, Bier-brined
and smoked chicken, heirloom tomatoes and fresh basil.

OR

ATLANTIC SALMON
seared Jail Island Atlantic salmon cooked to order
and served with quinoa pilaf, roasted fennel & tarragon,
basil pistou, baby spinach, pickled red onion & zucchini.

OR

ROASTED CAULIFLOWER
seared cauliflower steak, coconut curried cauliflower purée,
quinoa pilaf, roasted tomatoes & scallion pesto.

~ dessert ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

OR

EVOO & ORANGE CHEESECAKE
house-made cheesecake & gingersnap crust with EVOO
and orange compote.

BIERMARKT
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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PRIX *fixe*

DINNER MENU

$38

~ *to start* ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

MARKT SALAD
baby kale, spinach, arugula, slivered carrot, radish & fennel and shaved Grana Padano in a Cider vinaigrette.

OR

BEET & QUINOA SALAD
Cider dressed quinoa, salt roasted beets, baby spinach, mint and arugula, citrus vinaigrette, shaved radish & Grana Padano.

~ *main* ~

CHICKEN SCHNITZEL
Yukon gold mash and Markt veg with mushroom, tomato and onion gravy.

OR

BELGIAN BLONDE FISH & FRITES
two Bier-battered fillets of Icelandic cod, Cider slaw, lemon garlic aioli & hand-cut Markt frites.

OR

SWEET POTATO & BLUE CHEESE PIZZA
sweet potato, blue cheese, caramelized onions, roasted garlic, fresh arugula & honey drizzle.

~ *dessert* ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

vegetarian gluten-friendly

BIER MARKT

DINNER MENU
$44

~ to start ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

BEET & QUINOA SALAD
Cider dressed quinoa, salt roasted beets, baby spinach, mint and arugula, citrus vinaigrette, shaved radish & Grana Padano.

OR

CALAMARI
steak-cut calamari marinated in Lager, lightly dusted and fried crisp with hot peppers, lemon garlic aioli & hot sauce to dip.

~ main ~

8 OZ. TOP SIRLOIN
grilled to medium and served with Yukon Gold Mash & Markt Veg.

OR

PORK SCHNITZEL
Emmental cheese spätzle, braised red cabbage and Stout pan gravy.

OR

CHICKEN CARBONARA
supreme chicken breast, julienne potato 'carbonara', braised baby kale & Stout pan gravy.

OR

ATLANTIC SALMON
seared Jail Island Atlantic salmon cooked to order and served with quinoa pilaf, roasted fennel & tarragon, basil pistou, baby spinach, pickled red onion & zucchini.

OR

ROASTED CAULIFLOWER
seared cauliflower steak, coconut curried cauliflower purée, quinoa pilaf, roasted tomatoes & scallion pesto.

~ dessert ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

OR

PECAN BUTTER TART
flaky pastry, sweet creamy filling, candied pecans and Porter spiked molasses with Chantilly cream.

DINNER MENU
$55

~ to start ~

TODAY'S SOUP
prepared in-house by our Chef every day.

OR

3 PC. CHARCUTERIE BOARD:
Fiochetto di Prosciutto, Felino Salami & Triple Cream Brie

OR

GREEN CAPRESE SALAD
Brussel sprout leaves and baby kale in a Witbier vinaigrette, fior di latte mozzarella and heirloom tomatoes with EVOO, fresh basil, whole roasted garlic & bistro bread croutons.

~ main ~

12 OZ. NY ANGUS STRIPLOIN
grilled to medium and served with Yukon Gold Mash & Markt Veg.

OR

CHICKEN CARBONARA
supreme chicken breast, julienne potato 'carbonara', braised baby kale & Stout pan gravy.

OR

ATLANTIC SALMON
seared Jail Island Atlantic salmon cooked to order and served with quinoa pilaf, roasted fennel & tarragon, basil pistou, baby spinach, pickled red onion & zucchini.

OR

RIGATONI BOLOGNESE
fresh ground chuck, fiocchetto di prosciutto, mirepoix vegetables and fresh herbs simmered in beef broth and tomato.

OR

ROASTED CAULIFLOWER
seared cauliflower steak, coconut curried cauliflower purée, quinoa pilaf, roasted tomatoes & scallion pesto.

~ dessert ~

FLOURLESS CHOCOLATE CAKE
milk chocolate ganache, vanilla anglaise, Lindt chocolate gelato.

OR

EVOO & ORANGE CHEESECAKE
house-made cheesecake & gingersnap crust with EVOO and orange compote.

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