



EVENT RECEPTION

BIER MARKT EVENTS

- No Venue Fee
- 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





BIG BOARDS

BOARDS TO SHARE
priced per 5 guests

CHEESE BOARD

Artisan cheeses, Ace Bakery™ bread, sea salt pretzels, cornichon pickles, candied pecans, fruit preserves. **\$50**

CHARCUTERIE BOARD

Artisan meats, Ace Bakery™ 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. **\$79**

NACHO BOARD

Classic single layer nachos, pickled jalapenos, pico de gallo, trio of cheeses. Served with sour cream. **\$32**

SEAFOOD BOARD

Oysters, seared honey tuna, salmon ceviche, chili-garlic shrimp. **\$100.00**

BOARDS TO SHARE
priced per guest

FRUIT PLATTER

Hand-cut seasonal fruits, assorted house-made dips **\$8**



HORS D'OEUVRES

APPETIZERS BY THE DOZEN | *priced by the dozen*

SALMON CEVICHE

Salmon sashimi, chimichurri lime dressing. **\$41**

HONEY SOY TUNA

Seared tuna sashimi, Asian vegetable vermicelli, honey soy drizzle. **\$41**

SCHNITZEL FINGERS

Chicken fingers breaded in-house, lemon butter. **\$32**

DUCK WINGS

Slow-braised duck drumettes, then deep fried. Served in a dry spice-rub with house dipping sauces. **\$36**

MINI POUTINE

Hand-cut frites, stout pan gray and Quebec cheese curds. **\$39**

CAULIFLOWER BITES

Crispy bite sized cauliflower florets coated with Delirium Tremens Ale & fresh orange juice batter. **\$36**

PRETZEL BITES

Soft pretzel bites, house-made mustard. **\$27**

MARKT FRIES

Fresh, hand-cut Markt fries. **\$29**

SWEET POTATO FRIES

Spicy aioli. **\$32**

FLATBREADS

8 pieces

MARGHERITA FLATBREAD

Tomato sauce, mozzarella, bocconcini, cherry tomatoes, basil oil, balsamic reduction, fresh basil **\$18.50**

SMOKED CHICKEN PESTO FLATBREAD

Smoked chicken, basil pesto, mozzarella, bocconcini, tomatoes, fresh basil **\$19.00**



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 Mark fries, gravy
sauce & Quebec cheese curds.

\$10

PREMIUM

Bacon, chicken, roasted
mushrooms, tomatoes, banana
peppers. **\$12**

MAC & CHEESE

CLASSIC

Semolina pasta, creamy blend
of Swiss, cheddar & American
cheeses. **\$7**

PREMIUM

Bacon bits, mushrooms,
chicken & caramelized onions.
\$10

BEEF BRISKET STATION

Slow braised beef brisket, hand carved. Served with garlic aioli and fresh
bread **\$16**

OYSTER STATION

Chef's selection of fresh market oysters, mignonette, horseradish, lemon
\$48/dozen



PRIX *fixe*
MENUS



LUNCH MENU

\$ 30

To start

STARTER CAESAR SALAD

Romaine hearts, baby kale, bacon, croutons, Caesar dressing, fresh shaved grana padano

OR

STARTER MARKT SALAD

Selection of lettuce, fresh accompaniments, house-made vinaigrette

Main

TUNA POWER BOWL

Seared tuna sashimi, arugula and cider dressed quinoa, Asian vegetable vermicelli, red & golden beets, chickpeas

OR

CHICKEN OR PORK SCHNITZEL

Breaded in house, fried crisp and finished with lemon butter. Served with emmental cheese spaetzle, braised red cabbage, stout pan gravy

OR

ROASTED CAULIFLOWER

Seared cauliflower steak, cauliflower puree, quinoa pilaf, roasted tomatoes, basil

OR

MARGHERITA FLATBREAD

Tomato sauce, mozzarella, Fior di latte cheese, cherry tomatoes, basil oil, balsamic reduction, fresh basil





LUNCH MENU

\$ 35

To start

STARTER CAULIFLOWER BITES

Crispy bite sized cauliflower florets coated with Delirium Tremens Ale & fresh orange juice batter

Mains

CHIMICHURRI CHICKEN SALAD

Smoked chicken in a chimichurri sauce served otop a blend of romaine, kale and spinach, grape tomatoes, braised red cabbage, soft boiled egg and goat cheese. Finished with poppy seed dressing and candied pecans

OR

BREWHOUSE BURGER

With smokey BBQ sauce, crispy bacon, coleslaw, gouda cheese and crispy onion. Served with Markt fries

OR

THE BIG SCHNITZ

Hand-breaded chicken schnitzel finished with lemon butter. Stacked with baby spinach, pickled banana peppers, roasted garlic, caramelized onions, peri peri mayo and swiss cheese on a bun. Served with Markt fries

DINNER MENU

\$ 45

Sharing boards - 5 guests

NACHO BOARD

Classic single layer nachos topped with pickled jalapenos, pico de gallo, Quebec cheese curds and a trio of cheeses. Served with sour cream

Mains

FISH & CHIPS

Two Bier-battered fillets of Pacific cod, cider slaw, house-made lemon garlic aioli and our house fries

OR

TUNA BOWL POWER

Seared tuna sashimi over a bed of arugula and cider dressed quinoa, with Asian vegetable vermicelli, red and golden beets and chickpeas

OR

ROASTED CAULIFLOWER

Seared cauliflower steak, cauliflower puree, quinoa pilaf, roasted tomatoes and basil

OR

CHICKEN OR PORK SCHNITZEL

Breaded in house, fried crisp and finished with lemon butter. Served with emmental cheese spaetzle, braised red cabbage and stout pan gravy

Dessert

NY CHEESECAKE

NY style cheesecake topped with a house made mixed berry compote and icing sugar



DINNER MENU

\$ 60

To start

STARTER CAESAR SALAD

Romaine hearts, baby kale, bacon, croutons, Caesar dressing & fresh shaved grana padano

OR

DAILY SOUP

Created with seasonal ingredients

Mains

SIRLOIN 8 OZ.

Our steaks are well-marbled for incredible flavour and tenderness. Served medium-rare with Markt vegetables and fries

OR

ATLANTIC SALMON

Seared Atlantic salmon and served with quinoa pilaf, Markt veg, red onion and basil pesto

OR

ROASTED CAULIFLOWER

Seared cauliflower steak, cauliflower puree, quinoa pilaf, roasted tomatoes and basil

OR

CHICKEN OR PORK SCHNITZEL

Breaded in house, fried crisp and finished with lemon butter. Served with emmental cheese spaetzle, braised red cabbage and stout pan gravy

Desserts

FLOURLESS CHOCOLATE CAKE

Rich & moist cake, vanilla anglaise and a scoop of milk chocolate ice cream

