GROUP & PARTY MENUS

BIER MARKT

est. 2001

food · live music · sports · bier

#BIERMARKTEVENTS

BIERMARKT®

FOOD | LIVE MUSIC | SPORTS | BIER

BIER IS BEAUTIFUL.

Food

Step through the front doors and into our world of from scratch cooking inspired by Northern European brasseries. Groups can choose from Tasting Stations with Chefs, a Cocktail Reception with Passed Hors d'Oeuvres, or Set Menu dining. From casual to refined, our mouthwatering fare is perfect for any occasion.

Live Music

Looking for a one stop shop? Our stage is home to live music every Thursday, Friday and Saturday – No cover! Check out **www.biermarktmusic.com** for band listings and set times. Sit back and enjoy the sounds of bands covering your favourite hits or unwind and dance the night away.

Sports

Sports Fans unite! Bier Markt offers a premium sports viewing experience for true bier enthusiasts. Grab a seat and stein at the bar, or relax in front of the big screen with your team - colleagues, friends and sports mates. The perfect place to quench your thirst for bier and sports!

Bier

We boast an extensive bier selection of over 150 European biers and craft offerings from 30 different countries. Take a bier tour around the world: start with our rotating local Ontario taps then venture overseas to the abbeys of Belgium and Brauhauses of Germany! Our knowledgeable staff will help guide you through the art of pairing bier with food. Ask us about personalized Bier Tastings!

BIER MARKT®

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GROUP INFORMATION

BOOK A CORPORATE OR GROUP LUNCH, DINNER, COCKTAIL RECEPTION, HOLIDAY PARTY OR BIER TASTING. OUR KNOWLEDGEABLE EVENT PLANNERS WILL TRANSFORM YOUR VISION INTO A REALITY.

Bier Markt Events

Holiday
Summer
End of Year Party
Corporate
Team Building/Networking
Bier Tasting
Paint Nite
Business Meeting
Presentation
Product Launch
Special Occasion
Birthday
Farewell

Features

A/V Connectivity
WiFi Internet Access
Full Audio
Microphone
Projector & Screen
Stage
Sound Board
Semi-Private
Private/Full Venue Buyout

KEITH'S

PASSED HORS D'OEUVRES

PASSED

PER DOZEN

SHRIMP & CUCUMBER CEVICHE *(GF)* ~ citrus Hoegaarden shrimp, English cucumber, tomato, red onion, cilantro crème fraîche ~ $29

AHI TUNA TARTARE ~ sushi grade Ahi tuna, sesame & soy, pickled cucumber, fresh ginger, minced chive, red chili, wonton crisps ~ $29

GAZPACHO SHOOTERS *(GF)* ~ tomato, vodka spiked English cucumber, red bell pepper, extra virgin olive oil, fresh citrus, balsamic ~ $24

ANGUS BEEF SKEWERS *(GF)* ~ certified Angus beef sirloin, chargrilled, golden mustard BBQ sauce ~ $36

POMEGRANATE GLAZED CHICKEN *(GF)* ~ chicken breast satays, pomegranate & jalapeño glaze ~ $32

SMOKED GOUDA & POTATO CROQUETTES *(V)* ~ smoked Gouda cheese, shredded potato rosti, crème fraîche ~ $24

VEGETARIAN SPRING ROLLS *(V)* ~ julienned vegetables, fried crisp, sesame soy dipping sauce ~ $26

DUNKEL DUCK WINGS ~ slow-braised duck drumettes, fried crisp, dry spice-rubbed, hot lingonberry & gold BBQ dipping sauces ~ $28

MARKT WINGS ~ frenched, fried crisp, choice of sauce ~ $34
CHOOSE A SAUCE ~ CLASSIC HOT SAUCE *or* POMEGRANATE JALAPEÑO *or* BUTTER, SALT & PEPPER

SWEET PEA & YUKON SAMOSA *(V)* ~ Yukon gold potato, sweet pea & leek sauté, mild spice, spiced honey dip ~ $24

SLIDERS

PER DOZEN

CHICKEN SCHNITZEL ~ panko crusted chicken schnitzel, baby arugula, lingonberry jam, mini grill bun ~ $39

MARKT BURGER ~ fresh ground chuck smash burger, American cheese, bread & butter pickle, ketchup & mustard, mini grill bun ~ $42

BAVARIAN PULLED PORK SLIDERS ~ Weissbier brined pork shoulder, slow smoked, golden BBQ, crispy onion, mini grill bun ~ $37

GRILLED CHEESE & ROASTED VEGETABLE *(V)* ~ smoked Gouda & Swiss cheese, roasted zucchini & mushrooms, toasted mini pain au lait ~ $36

CONES

PER DOZEN

SWEET POTATO FRITES CONES ~ crispy sweet potatoes, double fried, spicy aioli ~ $28

MARKT FRITES CONES ~ hand cut russet potatoes, double fried, aioli ~ $22

(V)-Vegetarian | (GF)-Gluten Friendly

To help you make informed choices, Gluten Friendly menu items have been highlighted using the GF symbol; however, as in all non-dedicated kitchens, there is the possibility of cross-contamination between food items. Please be sure to speak to a Manager when ordering one of our Gluten Friendly menu options. Cara Operations Ltd. assumes no liability as a result of food related reactions.

TO SHARE

BIG BOARDS

MINIMUM OF 10 GUESTS | PRICED PER GUEST

SAUSAGE BOARDS *(GF)* ~ $8

~ **JALAPEÑO & CHEESE CURD SAUSAGE** ~ **ROASTED PEPPER & ONION SAUSAGE** ~ **CHORIZO SAUSAGE** ~

Bavarian pretzels, Markt pickle jar, house mustard

CHARCUTERIE *(GF - without the bistro bread)* ~ $8

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

NIAGARA FALLS | MARIO PINGUE

~ **18-MONTH PROSCIUTTO** ~ **SMOKED TIROLESE SALUMI** ~ **GENNARO SALUMI** ~

SHARBOT LAKE | MIKE MCKENZIE

~ **BLUE CHEESE & JALAPEÑO SAUCISSON** ~ **RED CHILI SALUMI** ~ **JUNIPER PANCETTA** ~

HOUSE-MADE

~ **CANDIED BACON** ~

IMPORTED & CANADIAN CHEESE BOARD *(GF - without the crisp breads)* ~ $7

hand-selected cheeses, roasted nuts, house compotes, crisp breads

HAND CUT CRUDITÉ *(GF)* ~ $5

seasonal raw vegetables, sriracha greek yogurt & white bean hummus dips

FRESH SEASONAL FRUIT *(GF)* ~ $6

hand cut seasonal fruit platter, lambic & berry greek yogurt dip

CHOCOLATE FONDUE ~ $7

dark belgian chocolate, fresh strawberries, mini house made donuts, crispy waffle bites

FLATBREADS

10 PIECES PER FLATBREAD

BBQ CHICKEN ~ spiced & grilled chicken breast, smoky BBQ sauce, white cheddar, red onion, fresh cilantro, golden BBQ glaze ~ $16

PASTRAMI ~ spice-rubbed beef brisket, Swiss cheese, red cabbage & caraway slaw, honey Dijon mustard, roasted garlic, Kosher pickle ~ $16

CANDIED BACON & POTATO ~ house-candied bacon, fondant potato, Québec cheese curds, crème fraîche, caramelized onion, scallions ~ $16

ASPARAGUS & GOAT CHEESE ~ grilled asparagus, roasted mushrooms, grape tomatoes, goat cheese ~ $16

DESSERT

PER DOZEN

MARKT DONUT BAGS ~ made-to-order sour cream donuts, cinnamon sugar dust, coffee Anglaise dip ~ $24

MINI CRÈME BRÛLÉE *(GF)* ~ Madagascar vanilla, wildberry compote, sugar brûlée ~ $24

2 BITE CHOCOLATE FLOURLESS CAKE *(GF)* ~ flourless chocolate cake, milk chocolate ganache, shaved chocolate ~ $26

BANANA CREAM WAFFLES ~ belgian waffles, fresh bananas, hand-whipped crème, toasted coconut ~ $24

TASTING STATIONS

TASTING STATIONS

CHEF ATTENDED | MINIMUM OF 50 GUESTS PER STATION | PRICED PER GUEST

BEEF CARVERY

(GF - without the mini rolls)

certified Angus, whole roasted striploin, fresh horseradish, garlic aioli, mini rolls ~ $12

PLANK ROASTED SALMON

herb & mustard rubbed Atlantic salmon, ale soaked cedar plank,
house rémoulade ~ $9

CHICKEN & PEA PENNE

grilled chicken breast, roasted red pepper, shiitake mushrooms, julienned leeks, toasted walnuts,
shaved Grana Padano, flat-leaf parsley ~ $8 *Available without chicken* ~ $6/guest

POUTINERIE

MADE TO ORDER

CLASSIC
Québec cheese curds, hand cut
Markt frites, pan-gravy ~ $5

PASTRAMI
spice-rubbed beef brisket, Québec cheese curds,
Markt frites, pan-gravy, Kosher pickle ~ $7

CANDIED BACON
house-candied bacon, Québec cheese
curds, scallions, crème fraîche,
Markt frites, pan-gravy ~ $7

MUSSELS STATION

COOKED TO ORDER FRESH PEI MUSSELS | CHOICE OF 2 STYLES ~ $7 PER GUEST

À LA SNOB
Pernod, leeks, tomato
concassé, lobster crème

PORTO FINO *(GF)*
fresh chilies, shallots, garlic,
Roma tomato sauce

CONGO
red Thai curry, lemongrass,
fresh lime, coconut milk

PROVENÇALE *(GF)*
herbes de Provence, tomato
concassé, shallots, garlic, white wine

"GREEN" MARKT

SELECTION OF SEASONAL LETTUCES AND ACCOMPANIMENTS | HOUSE MADE VINAIGRETTES
MINIMUM OF 50 GUESTS PER INSPIRATION ~ $6 PER GUEST

PEAR & APPLE *(GF - without the Bier-glazed pecans)*
Bartlett pear, Granny Smith apple, red grapes,
Bier-glazed pecans, baby spinach & arugula,
Stilton cheese, red grape & cider vinaigrette

VITAGREENS *(GF - without the crisp quinoa croutons)*
baby kale, spinach, arugula, romaine hearts,
roasted almonds, crisp quinoa croutons, goat
cheese coulis, carrot & red beet vinaigrettes

BABY ROMAINE BLT *(GF)*
baby romaine lettuce, grape tomatoes, asparagus
spears, shaved radish, mustard-glazed
smoked bacon, buttermilk vinaigrette

FAMILY STYLE DINING

CHEF'S TABLE "A"

SERVED FAMILY STYLE | LARGE FORMAT
MINIMUM OF 10 GUESTS ~ $59 PER GUEST

CHEESE & LAGER FONDUE
Gruyère & Swiss cheeses, Stella Artois
Lager, Markt pickle jar, Granny Smith apples, baguette

WURST BOARD & PRETZELS
smoked Gouda cheese, house mustard, onion jam, Markt pickle jar, Bavarian pretzels

SHARBOT LAKE | MIKE MCKENZIE
~ CHORIZO ~ JALAPEÑO & CHEESE CURD ~ ROASTED PEPPER & ONION ~

BABY ROMAINE BLT *(GF)*
baby romaine lettuce, grape tomatoes, asparagus spears,
shaved radish, mustard-glazed smoked bacon, buttermilk vinaigrette

SMOKED MARKT BACK RIBS *(GF)*
spice-rubbed, 6-hour smoked full rack,
golden BBQ sauce, Markt frites,
red cabbage & caraway slaw

DUNKEL DUCK WINGS
slow-braised duck drumettes, fried crisp,
dry spice-rubbed, hot lingonberry & gold
BBQ dipping sauces

MARKT DONUTS
made-to-order sour cream donuts,
cinnamon sugar dust, coffee Anglaise dip

WAFFLE ICE CREAM SANDWICHES
house-baked chocolate waffles *(served warm)*,
vanilla ice cream and warm chocolate sauce

CHEF'S TABLE "B"

SERVED FAMILY STYLE | LARGE FORMAT
MINIMUM OF 10 GUESTS ~ $69 PER GUEST

CHARCUTERIE *(GF - without the bistro bread)*
Markt pickle jar, house mustard, fruit compote, grilled bistro bread

NIAGARA FALLS | MARIO PINGUE
~ 18-MONTH PROSCIUTTO ~ SMOKED TIROLESE SALUMI ~ GENNARO SALUMI ~

HOUSE-MADE
~ CANDIED BACON ~

SHARBOT LAKE | MIKE MCKENZIE
~ BLUE CHEESE & JALAPEÑO SAUCISSON ~ ~ RED CHILI SALUMI ~ JUNIPER PANCETTA ~

BAKED BRIE
Granny Smith apple, lingonberry jam,
roasted pecans, Markt pickle jar, baguette crisps

GOUDA BOMBS
panko-crusted smoked Gouda,
fried crisp, tomato jam

VITAGREENS *(GF - without the crisp quinoa croutons)*
baby kale, spinach, arugula, romaine hearts, roasted almonds,
crisp quinoa croutons, goat cheese coulis, carrot & red beet vinaigrettes

CERTIFIED ANGUS RIB STEAK *(GF)*
bone-in certified Angus rib steak, chargrilled, roasted bone marrow, herb & garlic-roasted
fingerling potatoes, grilled asparagus spears, veal jus, Café de Paris butter, "Bier 58" sauce

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

MARKT DONUTS
made-to-order sour cream donuts,
cinnamon sugar dust, coffee Anglaise dip

SET LUNCH MENUS

~ 2 business days' notice to prepare selections ~

LUNCH MENU
$25

TO START

BABY ROMAINE BLT *(GF)*
baby romaine lettuce, grape tomatoes, mustard-glazed smoked bacon
asparagus spears, shaved radish, buttermilk vinaigrette

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

MARKT BURGER
8 oz. fresh ground chuck burger, chargrilled, vine ripe tomato, iceberg lettuce,
shaved red onion, Kosher pickle, toasted classic bun, Markt frites

or

BBQ CHICKEN FLATBREAD
spiced & grilled chicken breast, smoky BBQ sauce, white cheddar,
red onion, fresh cilantro, golden BBQ glaze

or

SWEET PEA PENNE PASTA
roasted red pepper, shiitake mushrooms, julienned leeks, toasted walnuts,
shaved Grana Padano, fresh ricotta, flat-leaf parsley

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

(V)-Vegetarian | (GF)-Gluten Friendly

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LUNCH MENU
$29

TO START

CHICKEN & SPÄTZLE SOUP
Bier can chicken, house-made spätzle,
sweet peas, aromatic vegetables, chicken broth, fresh herbs

or

BABY ROMAINE BLT *(GF)*
baby romaine lettuce, grape tomatoes, asparagus spears, shaved radish,
mustard-glazed smoked bacon, buttermilk vinaigrette

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

PORK SCHNITZEL
panko-crusted cutlet, sautéed green beans,
Emmental cheese spätzle, lingonberry jam, veal jus

or

FISH & FRITES
two panko-crusted fillets of sole,
house-made rémoulade, Markt frites

or

MARKT BURGER
8 oz. fresh ground chuck burger, chargrilled,
vine ripe tomato, iceberg lettuce, shaved red onion,
Kosher pickle, toasted classic bun, Markt frites

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

or

MARKT DONUTS
made-to-order sour cream donuts,
cinnamon sugar dust, coffee Anglaise dip

LUNCH MENU
$34

TO START

FRENCH ONION SOUP GRATIN
caramelized onions, house veal stock,
toasted bistro bread, Swiss & Gruyère cheese gratin, fresh herbs

or

VITAGREENS
(GF - without the crisp quinoa croutons)
baby kale, spinach, arugula, romaine hearts,
roasted almonds, crisp quinoa croutons, goat cheese coulis,
carrot & red beet vinaigrettes

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

CHICKEN & SWEET PEA PENNE
(can be made vegetarian)
grilled chicken breast, roasted red pepper,
shiitake mushrooms, julienned leeks, toasted walnuts,
shaved Grana Padano, fresh ricotta, flat-leaf parsley

or

FISH & FRITES
two panko-crusted fillets of sole,
house-made rémoulade, Markt frites

or

STEAK & FRITES *(GF)*
8 oz. certified Angus NY strip, chargrilled,
Café de Paris butter, Bier “58” sauce, Markt frites

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

or

CRÈME BRÛLÉE
Madagascar vanilla, wildberry compote, sugar brûlée

SET DINNER MENUS

~ 2 business days' notice to prepare selections ~

DINNER MENU
$36

TO START

CHICKEN & SPÄTZLE SOUP
Bier can chicken, house-made spätzle,
sweet peas, aromatic vegetables, chicken broth, fresh herbs

or

BABY ROMAINE BLT *(GF)*
baby romaine lettuce, grape tomatoes, asparagus spears, shaved radish,
mustard-glazed smoked bacon, buttermilk vinaigrette

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

PORK SCHNITZEL
panko-crusted cutlet, sautéed green beans,
Emmental cheese spätzle, lingonberry jam, veal jus

or

CHICKEN & SWEET PEA PENNE
(can be made vegetarian)
grilled chicken breast, roasted red pepper,
shiitake mushrooms, julienned leeks, toasted walnuts,
shaved Grana Padano, fresh ricotta, flat-leaf parsley

or

FISH & FRITES
two panko-crusted fillets of sole,
house-made rémoulade, Markt frites

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

or

MARKT DONUTS
made-to-order sour cream donuts,
cinnamon sugar dust, coffee Anglaise dip

DINNER MENU
$42

TO START

FRENCH ONION SOUP GRATIN
caramelized onions, house veal stock, toasted bistro bread,
Swiss & Gruyère cheese gratin, fresh herbs

or

VITAGREENS
(GF - without the crisp quinoa croutons)
baby kale, spinach, arugula, romaine hearts, roasted almonds,
crisp quinoa croutons, goat cheese coulis, carrot & red beet vinaigrettes

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

VEAL SCHNITZEL
panko-crusted cutlets, grilled asparagus, Yukon potato Mash,
tomato jam, lemon caper emulsion, veal jus

or

ATLANTIC SALMON
(GF - without the crisp quinoa cakes)
grilled fillet, bok choy, wilted spinach,
grape tomato pistou, crisp quinoa cakes, garlic chips

or

CHICKEN & SWEET PEA PENNE
(can be made vegetarian)
grilled chicken breast, roasted red pepper, shiitake mushrooms,
julienned leeks, toasted walnuts, shaved Grana Padano, fresh ricotta, flat-leaf parsley

or

SMOKED MARKT BACK RIBS *(GF)*
spice-rubbed, 6-hour smoked half rack, golden BBQ sauce,
Markt frites, red cabbage & caraway slaw

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache,
shaved chocolate, hand-whipped crème

or

CRÈME BRÛLÉE
Madagascar vanilla, wildberry compote, sugar brûlée

DINNER MENU
$54

TO START

FRENCH ONION SOUP GRATIN
caramelized onions, house veal stock, toasted bistro bread,
Swiss & Gruyère cheese gratin, fresh herbs

or

PEAR & APPLE *(GF)*
Bartlett pear, Granny Smith apple, red grapes, bier-glazed pecans,
baby spinach & arugula, Stilton cheese, red grape & Cider vinaigrette

or

DUNKEL DUCK WINGS
slow-braised duck drumettes, fried crisp,
dry spice-rubbed, hot lingonberry & gold BBQ dipping sauces

MAIN

ROSTI POTATO & ROOTS *(V) (GF)*
crispy Yukon potato rosti, pan roasted seasonal root vegetables, caramelized onions,
sautéed shiitake & cremini mushrooms, sherry tomato jam

or

SMOKED MARKT BACK RIBS *(GF)*
spice-rubbed, 6-hour smoked full rack, golden BBQ sauce,
Markt frites, red cabbage & caraway slaw

or

SEARED CHICKEN & GOJI BERRIES
citrus-herb marinated seared double chicken breast, jade rice & lentil pilaf,
sautéed vitagreens, Goji berry beurre blanc

or

STEAK & FRITES *(GF)*
12 oz. certified Angus NY strip, chargrilled,
Café de Paris butter, Bier “58” sauce, Markt frites

or

AHI TUNA *(GF)*
sushi-grade, seared medium rare, green beans, caramelized onion,
fingerling potatoes, smoked bacon, capers, citrus butter sauce

DESSERT

CHOCOLATE FLOURLESS CAKE *(GF)*
flourless chocolate cake, milk chocolate ganache, shaved chocolate, hand-whipped crème

or

CRÈME BRÛLÉE
Madagascar vanilla, wildberry compote, sugar brûlée

OVER 150 BIERS
FROM 30 DIFFERENT
COUNTRIES.

Bier Our Guest!

Thank you for choosing Bier Markt as your party destination.
Next step? Please contact me to secure your event date.
I look forward to planning a memorable event for you
and your Guests.

Ask me about SCENE® Points
& our Rewards Program

VOLUNTOLD

TO PLAN YOUR NEXT TEAM BUILDING OR CORPORATE EVENT?

Let's become
#PARTNERSINSTEIN
and make you the
#OFFICEHERO

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