

CONTACT BREANNE AT BREANNEB@TROLLEY5.COM TO BOOK YOUR PARTY TODAY



Named after the historic streetcar that ran through the Beltline. Trolley 5 Brew Pub opened in Calgary on 17th avenue June 2016. Owners, PJ L'Heureux and Ernie Tsu, were born and raised in Calgary, they are determined to stay true to their heritage and bring West coast flavours to their hometown. Brewmaster Craig Pearson and Chef Myles Learning have created beer and food for people to gather around.

- Ernie Tsu and PJ L'Heureux















Package Options

PACKAGE A

\$20/person

Deep fried mac & cheese bites
Crispy Alberta chicken wings
Fresh vegetable platter
Applewood Smoked Pork Ribs
Alberta Brisket Sliders
Pulled Pork Sliders

PACKAGE B

\$25/person

Deep fried mac & cheese bites
Crispy Alberta chicken wings
Fresh vegetable platter
Applewood Smoked Pork Ribs
Alberta Brisket Sliders
Pulled Pork Sliders
Cajun Fish Tacos
Pork & Shrimp Dumplings

PACKAGE C

\$30/person

Deep fried mac & cheese bites
Crispy Alberta chicken wings
Fresh vegetable platter
Applewood Smoked Pork Ribs
Alberta Brisket Sliders
Pulled Pork Sliders
Cajun Fish Tacos
Vegetable Samosas

Buffet

Build A Buffet: Buffets options come with fresh bread rolls & dessert squares \$35/person choose two mains, two sides and two salads \$55/Person choose two mains, 4 sides, and receive 4 salads

MAINS

Smoked Brisket Roasted Chicken Pulled Pork Smoked Turkey Breast Andouille Sausage Cajun Salmon

SIDES

Mac & Cheese
Kennebec Mashed Potatoes
Roasted fingerling potatoes
Wild Rice Pilaf
Roasted brussels sprouts
Steamed asparagus
Arugula pesto linquine

SALADS

Caesar Salad
Roasted beet & Arugula Salad
California Mixed greens
Garden Vegetable Slaw Salad with Sesame Vinaigrette
Memphis Coleslaw
Kennebec Potato Salad

Plated Courses

2 COURSE - \$20

1st course

Chef's Feature Soup or Mixed Greens Salad

Pulled Pork Sandwich with hand cut fries Classic Burger with hand cut fries Southern Fried Chicken Sandwich with hand cut fries

3 COURSE - \$40

1st course

Chef's Feature Soup or Mixed Greens Salad

2nd course

Smoked Alberta Beef Brisket Roast Organic Alberta Chicken Pan Seared Cajun Salmon All entrees served with Kennebec Mashed Potatoes and seasonal vegetables.

3rd course

Triple Chocolate Mousse

3 COURSE - \$50

1st course

Chef's Feature Soup or Arugula & beet Salad

2nd course

Slow Roasted Alberta Prime Rib Roast Organic Alberta Chicken Pan Seared Cajun Salmon All entrees served with Kennebec Mashed Potatoes and seasonal vegetables. Mac & Cheese with Garlic Toast (VG)

3rd course

Triple Chocolate Mousse

Shared

PLATTERS

CHARCUTERIE BOARD \$75
CHEESE BOARD \$75
CHARCUTERIE & CHEESE BOARD \$100
VEGETABLE PLATTER \$30

FOR THE TABLES

Daily jerky \$4/each
Mixed Bar Nuts \$4
Popcorn \$4
Chips. Guacamole & Salsa \$7.5
Pizzas - 10 slices
Roasted Mushroom \$19
Donair \$19
Meat Market \$22

BBO Chicken \$19

Pig & Pineapple \$19

Cheese \$16

Stations

LIVE STATIONS

BRISKET SLIDER CARVING STATION

\$5/person

PULLED PORK SLIDER STATION

\$5/person

BUILD YOUR OWN TACO BAR

\$5/person

POUTINE BAR

\$5/person

PRIME RIB CARVING STATION

\$16/person

GARLIC & SAMBUCA SHRIMP

\$6/person

MINIMUM REQUIREMENT OF 25 GUESTS





FILLED GROWER \$20 "WE ARE EXCITED TO OFFER OUR BEER IN REUSABLE GROWLERS. GIFT THIS GROWLER TO YOUR GUESTS TO FILL WITH THEIR FAVOURITE BEER AND TAKE HOME TO ENJOY."



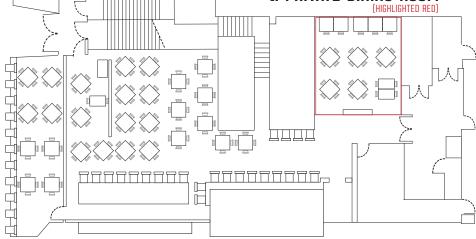






MAIN FLOOR & PRIVATE DINING ROOM (HIGHLIGHTED RED)



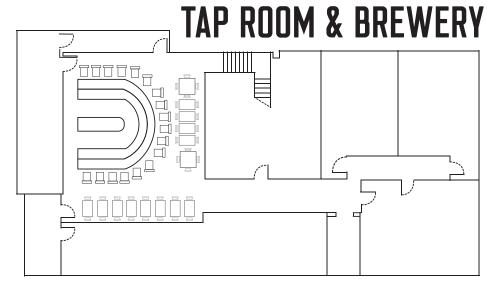










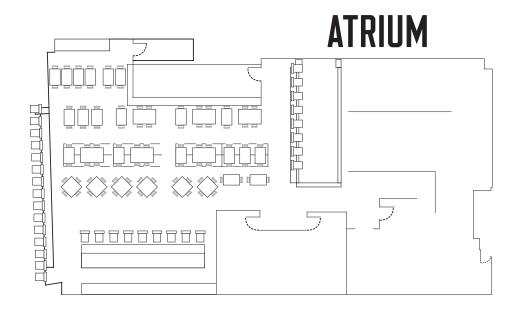






























BREWPUS



