



FOR BOOKING INQUIRIES PLEASE CONTACT US AT ADELAIDEEVENTS@CRAFTBEERMARKET.CA

Visit 1 ADELAIDE STREET E *Call* 473.922.2337 *Follow* @CRAFTToronto

[www. CRAFTBeerMarket.ca](http://www.CRAFTBeerMarket.ca)

*We are a premium casual restaurant with a passion
for fresh local food and fresh local beer.*

*Our philosophy of "Think Global, Support Local" is
reflected in our commitment to using fresh, local and
sustainable ingredients whenever possible.*

*We look forward to sharing our
passion with you!*



APPETIZERS

CHOOSE YOUR PACKAGE

CHOOSE 5 \$26 PER GUEST | CHOOSE 6 \$30 PER GUEST | CHOOSE 7 \$35 PER GUEST

Choose any of the following:

Hawaiian Ahi Poke with Crispy Wontons
Pulled Chicken Sliders with Chipotle Aioli
Baja Fish Tacos
Kale Margherita Flatbread
Gaucho Chicken Flatbread
Vegetable Platter with Green Garbanzo Hummus
Tempura Prawns served with Sesame Soy Dipping Sauce
Crispy Chicken Wings tossed in Beer Salt and Black Pepper
Falafels and Tzatziki
Mini Chipotle Cheddar Burgers

HOW SWEET IT IS!

Add assorted desserts for \$5 per guest

House Made Cookies
Flourless Chocolate Brownies
Seasonal Fruit Platter

TIME FOR OYSTERS!

Market Price *(Minimum Order Required)*

Live Oyster Station with Chef is \$50/hour, plus cost of oysters.
Served with a selection of fresh horseradish, CRAFT hot sauce
and seasonal mignonette.

Ask us about our gluten free and vegetarian options.

**Prices do not include tax and gratuity*



PLATED LUNCH

GROUPS OF 20 OR MORE

LUNCH #1 **\$27 PER GUEST**

Choice of Starter

House Soup or Mixed Greens

Choice of Entrée

CRAFT Mac & Cheese

tossed with bacon and poblano peppers

Baja Fish Tacos

served with fries

Classic Bacon Cheddar Burger

served with fries

Yucatan Chicken Salad

*grilled chicken, mixed greens, fire-roasted corn, avocado
and black beans tossed in chili lime dressing*

LUNCH #2 **\$32 PER GUEST**

Choice of Starter

House Soup, Mixed Greens or Kale Caesar

Choice of Entrée

Butternut Squash Ravioli

tossed in piri piri emulsion

Ahi Poke Bowl

*cucumber, fresh ginger and garlic sesame soy vinaigrette, togorashi
aioli, pickled carrots and avocado with steamed rice*

1/2 Beer Can Chicken

smashed potatoes and seasonal vegetables

Grilled West Coast Salmon

*quinoa almond pilaf, sautéed green beans
and chili garlic vinaigrette*

HOW SWEET IT IS!

Add assorted desserts for \$5 per guest

House Made Cookies

Flourless Chocolate Brownies

Seasonal Fruit Platter

**Prices do not include tax and gratuity*



LUNCH BUFFET

LUNCH #1
\$27 PER GUEST
(groups of 15 and up)

Mixed Greens
Assorted Vegetable Platter

Sandwiches & Wraps

BLT Sandwich

bacon, lettuce and tomato

Harvest Garden Sandwich

quinoa, grain and cheddar patty on focaccia

Yucatan Chicken Wrap

grilled chicken, fire-roasted corn, avocado and black beans

TLT Wrap

seared tuna with pea shoots, avocado, lettuce and togarashi aioli

LUNCH #2
\$37 PER GUEST
(groups of 25 and up)

House Soup
Mixed Greens

Entrées & Sides

Beer Can Chicken

with jalapeño jus

Grilled West Coast Salmon

with chili garlic vinaigrette

Vegetarian Cannelloni

wild mushroom filled cannelloni with herb cream sauce

Herb Roasted Potatoes

tossed with olive oil and sea salt

HOW SWEET IT IS!

Add assorted desserts for \$5 per guest

House Made Cookies

Flourless Chocolate Brownies

Seasonal Fruit Platter

**Prices do not include tax and gratuity*



PLATED DINNER

\$55 PER GUEST

(BOOKING RESTRICTIONS MAY APPLY)

Choice of First Course

Assorted Cheese Board

artisan cheeses, seasonal preserves, beer mustard

Hawaiian Ahi Poke

*chopped sashimi grade tuna, cucumber, fresh ginger, garlic,
sesame soya vinaigrette served with crispy wontons*

Choice of Second Course

House Soup

cheddar, jalapeño and our Village House Ale

Mixed Greens

*almonds, pears and sundried cranberries on a bed of mixed greens
with basil vinaigrette*

Choice of Entrée

Butternut Squash Ravioli

tossed in piri piri emulsion

1/2 Beer Can Chicken

smashed potatoes and seasonal vegetables

Grilled West Coast Salmon

quinoa almond pilaf, sautéed green beans and chili garlic vinaigrette

6oz Naturally Raised Beef Sirloin

smashed potatoes and seasonal vegetables

Choice of Dessert

House Made Ice Cream Sandwiches

salted caramel ice cream sandwiched between freshly made chocolate chip cookies

Warm Chocolate Cake

house made flourless chocolate cake with salted caramel ice cream

**Prices do not include tax and gratuity*



FAMILY STYLE MENU

GROUPS OF 10 TO 40

MENU #1 **\$42 PER GUEST**

Starters

BBQ Chicken Sliders
Assorted Vegetable Platter
Mixed Greens

Entrées

Beer Can Chicken
Baja Fish Tacos
Mac & Cheese

Sides

Smashed Potatoes
Seasonal Vegetables

Assorted Desserts

Chef's choice of seasonal house made desserts

MENU #2 **\$52 PER GUEST**

Starters

Ahi Tuna Poke
Assorted Cheese Board
Mixed Greens

Entrées

Braised Beef Brisket
Grilled West Coast Salmon
Butternut Squash Ravioli

Sides

Smashed Potatoes
Seasonal Vegetables

Assorted Desserts

Chef's choice of seasonal house made desserts

**Prices do not include tax and gratuity*



DINNER BUFFET

GROUPS OF 30 OR MORE

(PLATTER SERVICE AVAILABLE FOR GROUPS UNDER 30)

DINNER #1 **\$40 PER GUEST**

Mixed Greens
Kale Caesar
Assorted Vegetable Platter

Entrées: Select 2

Vegetarian Cannelloni
Beer Can Chicken
Naturally Raised Beef Striploin

Accompaniments: Select 2

CRAFT Mac & Cheese
Seasonal Vegetables
Herb Roasted Potatoes
Mashed Potatoes

DINNER #2 **\$50 PER GUEST**

Mixed Greens
Kale Caesar
Assorted Vegetable Platter

Entrées: Select 3

Vegetarian Cannelloni
Beer Can Chicken
Naturally Raised Beef Striploin
Grilled West Coast Salmon

Accompaniments: Select 3

CRAFT Mac & Cheese
Seasonal Vegetables
Herb Roasted Potatoes
Mashed Potatoes

HOW SWEET IT IS!

Add assorted desserts for \$5 per guest

House Made Cookies
Flourless Chocolate Brownies
Seasonal Fruit Platter

**Prices do not include tax and gratuity*

EXTRAS

ENHANCE YOUR MENU

CHEESE BOARD

25 PEOPLE: \$125
50 PEOPLE: \$245
75 PEOPLE: \$350
100 PEOPLE: \$450

CHARCUTERIE BOARD

25 PEOPLE: \$175
50 PEOPLE: \$325
75 PEOPLE: \$450
100 PEOPLE: \$575

CRUDITÉ PLATTER

25 PEOPLE: \$75
50 PEOPLE: \$145
75 PEOPLE: \$200
100 PEOPLE: \$250

FRUIT PLATTER

25 PEOPLE: \$125
50 PEOPLE: \$225
75 PEOPLE: \$325
100 PEOPLE: \$400

DESSERT PLATTER

25 PEOPLE: \$125
50 PEOPLE: \$250
75 PEOPLE: \$375
100 PEOPLE: \$500

LOOKING TO CREATE THE ULTIMATE *Ex-Beer-ience* FOR YOUR EVENT?

Keep it Local

★ **\$2.50 PER SAMPLE/GUEST** ★

Featuring beers from in and around the city. A great way to support our local breweries!

Around the World

★ **\$2.75 PER SAMPLE/GUEST** ★

Showcasing some of the finest breweries from around the world.

Choose Your Own

★ **\$3.00 PER SAMPLE/GUEST** ★

Don't like being told what to do? We like your style! Choose any beer from our list of over 100 to create your own perfect sampler.

Please note: Keep it Local & Around the World are pre-selected the week of your event by one of our beer specialists.

GRAB YOUR GROWLER!

New this year we are offering you a great way to customize your event with a take home growler. This is a great opportunity to send your guests home with something truly unique. Choose from our CRAFT branded growler or use your own logo or custom artwork.

What is a growler you ask? A growler is a refillable glass jug that you can take to any local brewery, as well as some liquor stores, and fill up with your favourite beer!

CRAFT GROWLER \$12.50 each

CUSTOM GROWLER \$15.00 each

Please note: Pricing is for the growlers only. Due to provincial liquor board regulations we are unable to fill the growler. Please allow 4 week lead time for all custom orders. Minimum order required.





MAIN BAR



RAISED DINING ROOM



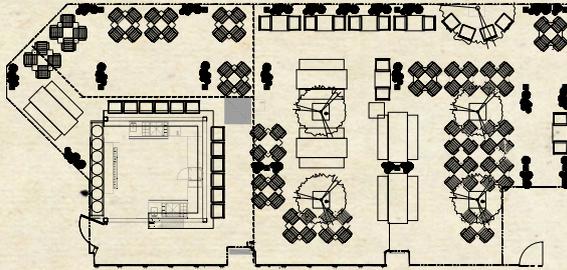
PARTIAL MEZZANINE



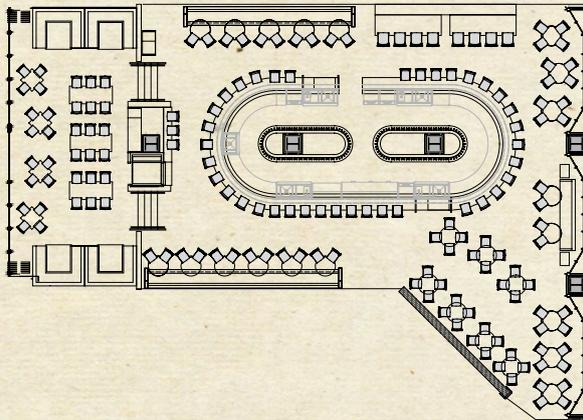
COURTYARD PATIO

FLOOR PLAN

AVAILABLE FOR BOOKING

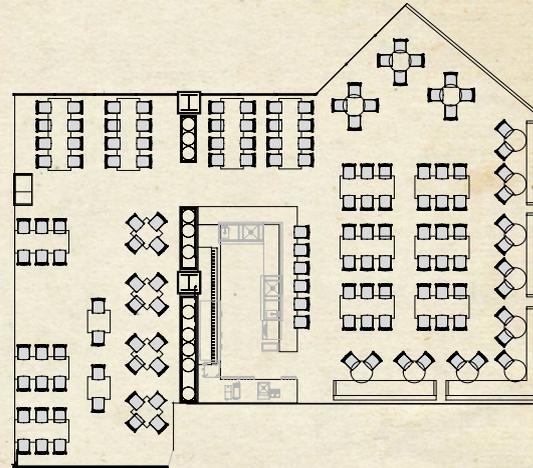


PATIO 120 SEATED/200 COCKTAIL RECEPTION



MAIN FLOOR 180 SEATED/300 COCKTAIL RECEPTION

RAISED DINING ROOM 60 SEATED/70 COCKTAIL RECEPTION



MEZZANINE 150 SEATED/200 COCKTAIL RECEPTION

PARTIAL MEZZANINE 60 SEATED/70 COCKTAIL RECEPTION

VENUE FEATURES

- Semi-private areas available for exclusive use by groups •
- Full venue buyouts available. Please contact us for details •
- Over 140 Beer on Tap + Extensive list of Wine, Spirits & Cocktails •
- A/V Options Available - microphone, TVs, etc •

THANK YOU FOR CONSIDERING CRAFT BEER MARKET TO HOST YOUR EVENT

- Pricing does not include gratuity or taxes •
- A gratuity of 18% will be added to groups of 8 or more guests •
- Minimum charges may apply to large party bookings •



RESTAURANT + BAR

Where everything's on tap.®

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