



**FOR BOOKING INQUIRIES PLEASE CONTACT US AT [PARAMOUNTEVENTS@CRAFTBEERMARKET.CA](mailto:PARAMOUNTEVENTS@CRAFTBEERMARKET.CA)**

*Visit 257 BERNARD AVE - PARAMOUNT THEATRE Call 778.741.BEER(2337) Follow @CRAFTKelowna*

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



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*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!*

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# APPETIZERS

## CHOOSE YOUR PACKAGE

MINIMUM ORDER REQUIRED

**CHOOSE 5 \$21.95 PER GUEST | CHOOSE 6 \$23.95 PER GUEST | CHOOSE 7 \$25.95 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 \$3 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** **\$25 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** **\$30 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, togarashi  
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 \$3 per guest**

House Made Cookies

Flourless Chocolate Brownies

Seasonal Fruit Platter

*\*Prices do not include tax and gratuity*







# LUNCH BUFFET

## **LUNCH #1** **\$20 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** **\$30 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 \$3 per guest**

House Made Cookies  
Flourless Chocolate Brownies  
Seasonal Fruit Platter

*\*Prices do not include tax and gratuity*







# PLATED DINNER

## **\$49 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 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 gelato 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** **\$35 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** **\$45 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** **\$35 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** **\$45 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 \$3 per guest

House Made Cookies  
Flourless Chocolate Brownies  
Seasonal Fruit Platter

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# EXTRAS

## — ENHANCE YOUR MENU —

### **CHEESE BOARD**

25 PEOPLE: \$100  
50 PEOPLE: \$175  
100 PEOPLE: \$325

### **CHARCUTERIE BOARD**

25 PEOPLE: \$125  
50 PEOPLE: \$225  
100 PEOPLE: \$425

### **CRUDITÉ PLATTER**

25 PEOPLE: \$55  
50 PEOPLE: \$100  
100 PEOPLE: \$175

### **FRUIT PLATTER**

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

### **DESSERT PLATTER**

25 PEOPLE: \$75  
50 PEOPLE: \$150  
100 PEOPLE: \$300





**MAIN BAR**



**MEZZANINE**



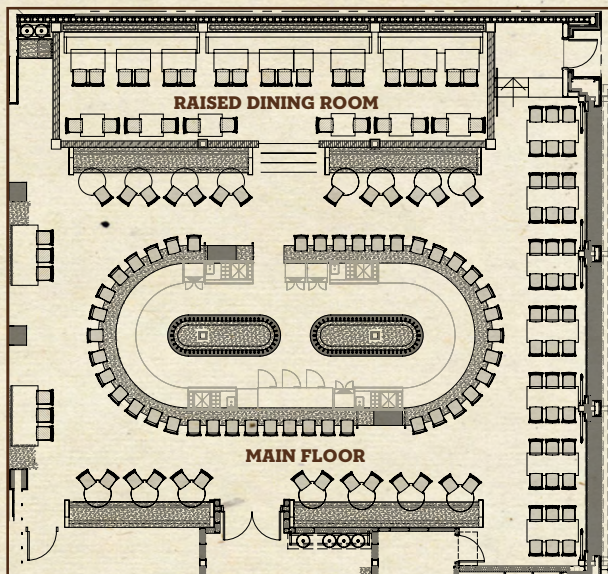
**ROOFTOP PATIO**



# FLOOR PLAN

**RAISED DINING ROOM: SEATED 56/COCKTAIL 65**

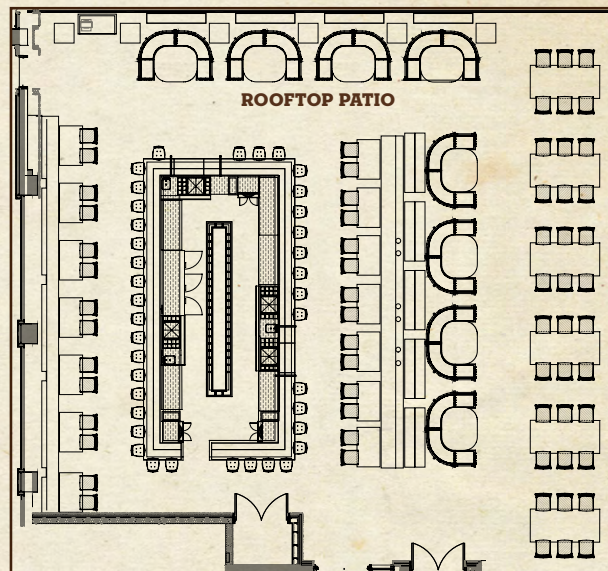
**MAIN FLOOR: SEATED 205/COCKTAIL 220**



- PRIVATE + SEMI-PRIVATE AREAS AVAILABLE •
- OVER 100 BEER ON TAP + EXTENSIVE LIST OF WINE, SPIRITS & COCKTAILS •
- A/V AVAILABLE UPON REQUEST – MICROPHONE, TV'S, ETC. •

**RESTAURANT & PATIO: SEATED 370/COCKTAIL 450**

**ROOFTOP PATIO: SEATED 165/COCKTAIL 230**



**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 •
- Deposit and minimum charges may apply for large bookings •
- Bookings subject to availability •



# Ex-Beer-ience

LOOKING TO CREATE THE ULTIMATE  
FOR YOUR EVENT?

## Keep it Local

★ **\$2.25 PER SAMPLE/GUEST** ★

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

## Around the World

★ **\$2.50 PER SAMPLE/GUEST** ★

Showcasing some of the finest breweries from around the world.

## Choose Your Own

★ **\$2.75 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.







RESTAURANT + BAR

*Where everything's on tap.®*

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# DINNER BUFFET

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(PLATTER SERVICE AVAILABLE FOR GROUPS UNDER 30)

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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** **\$45 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 \$3 per guest

House Made Cookies  
Flourless Chocolate Brownies  
Seasonal Fruit Platter

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