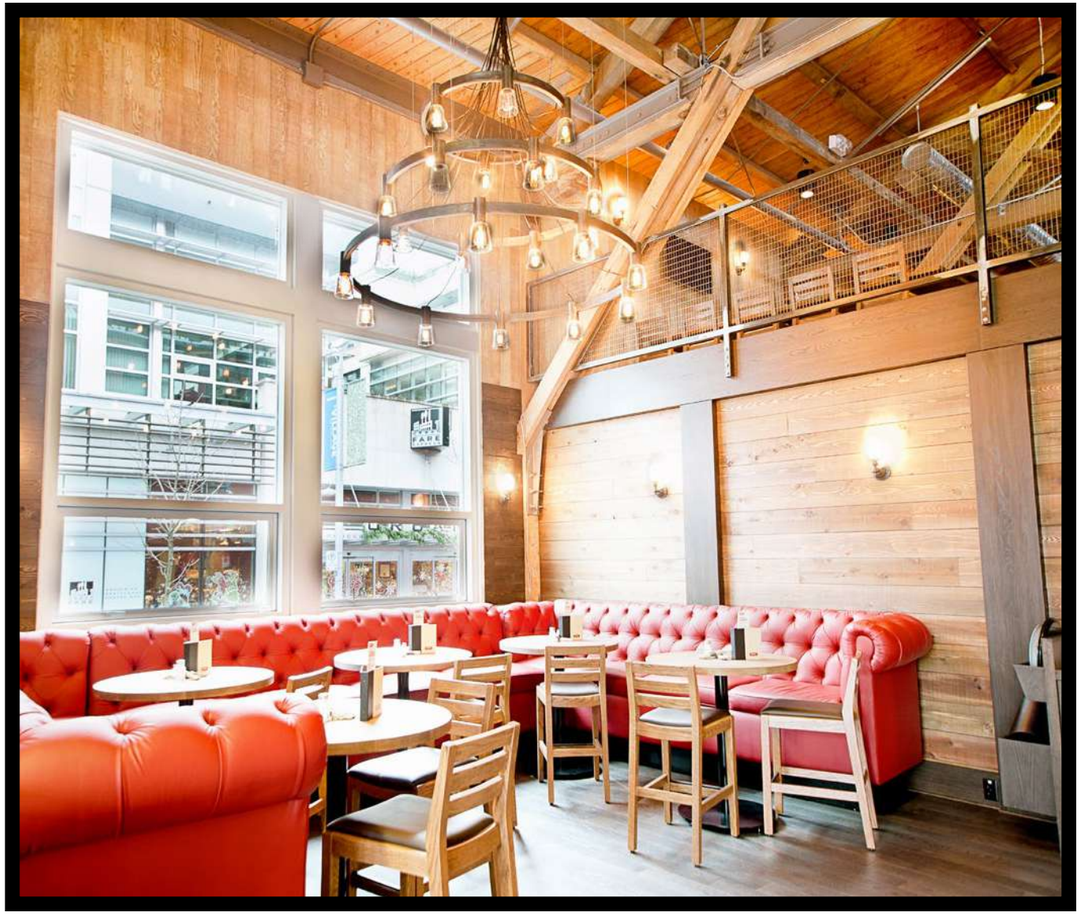
THIS IS WHERE THE PARTY'S AT.

CRAFT

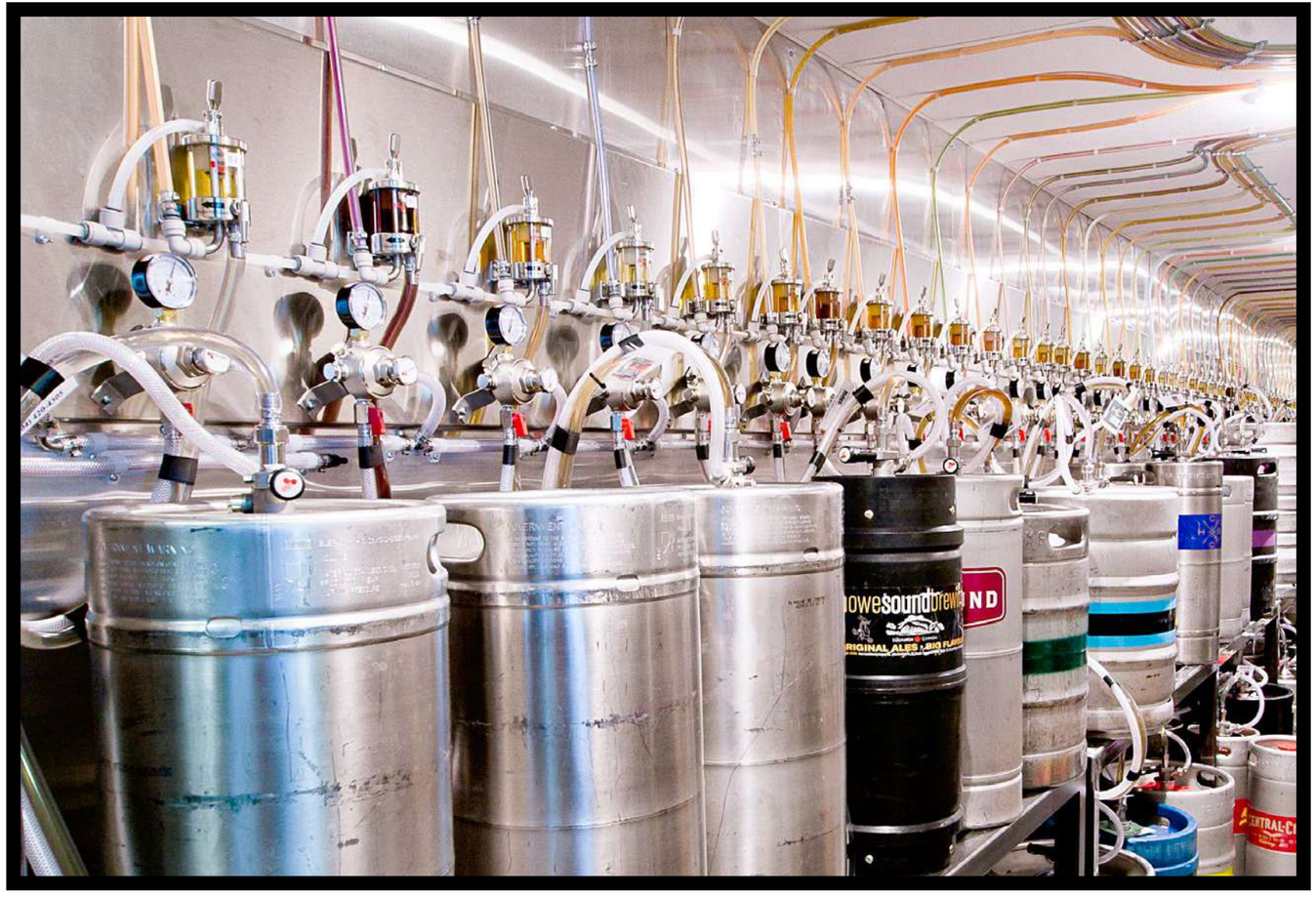


THE CRAFT EXPERIENCE

CRAFT is the perfect location to host any type of celebration. Our restaurants feature outdoor, private and semi-private spaces to accommodate corporate and private events.

Our culinary and beverage programs are crafted with the highest quality ingredients and suppliers, and our event team is dedicated to providing an exceptional experience.

We are committed to the health and safety of our guests and team so you feel comfortable in our spaces.



THE PERKS

AMENITIES

We take pride in offering a curated experience from start to finish. Every event with CRAFT includes a dedicated event coordinator, on site event staff, event space set up/furniture, all needed serviceware and complimentary access to available onsite AV and WIFI.

BEVERAGE PROGRAM

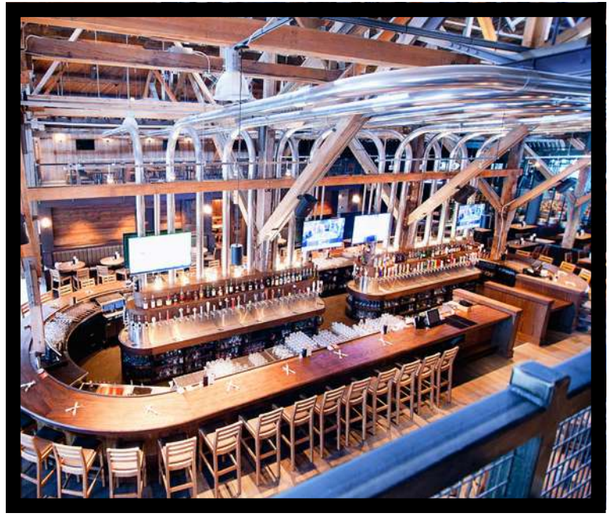
Our coordinators will work with you to create the perfect custom beverage package for your event. Options for open or partially hosted bar can be matched to any budget. Drink tokens or beer tastings can also be included, as well as custom growlers.

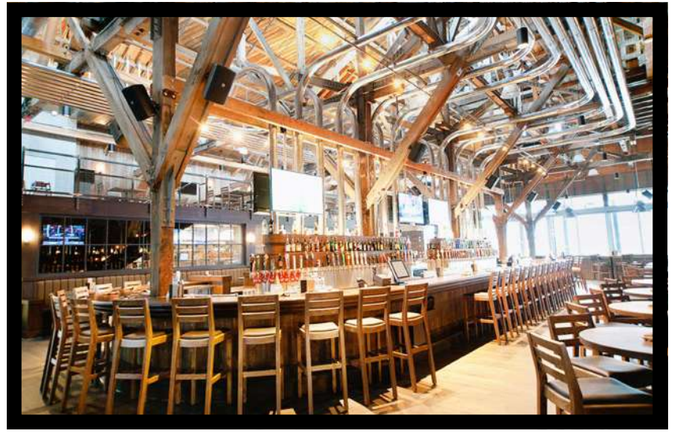
CUSTOM ADDITIONS

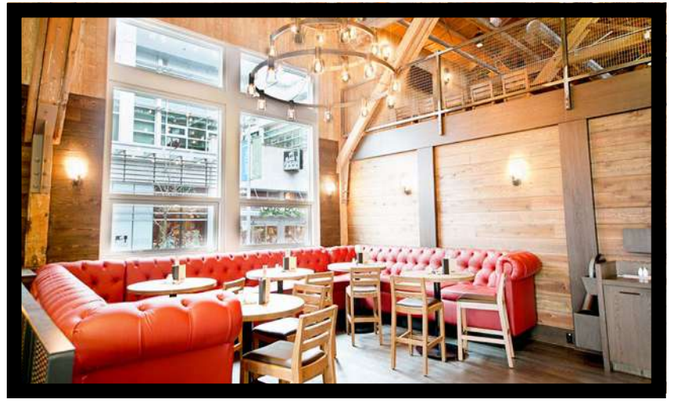
When you're looking to take your event to the next level, the CRAFT team can help add the "extra special" details to your party. Entertainment services, specialty décor, games and guided tastings are just some of the options that can be added to create the unique and memorable occasion everyone will be talking about.

› **VIRTUAL EVENTS** When life gives you lemons, hold your party online! We curate unique experiences outside our four walls, customized to your group needs.

THE SPACES







FLOOR PLAN

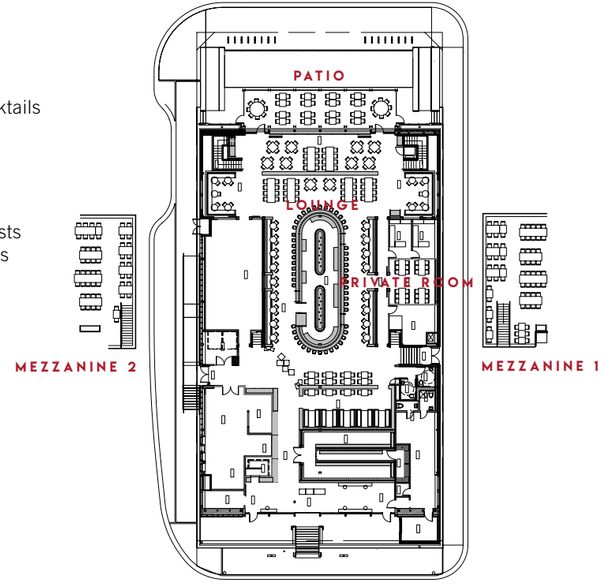
AREAS AVAILABLE FOR BOOKING

> WHAT WE OFFER

- Private and semi-private areas available
- Over 100 beer on tap & extensive list of wine, spirits & cocktails
- A/V, microphone, TV's, etc.

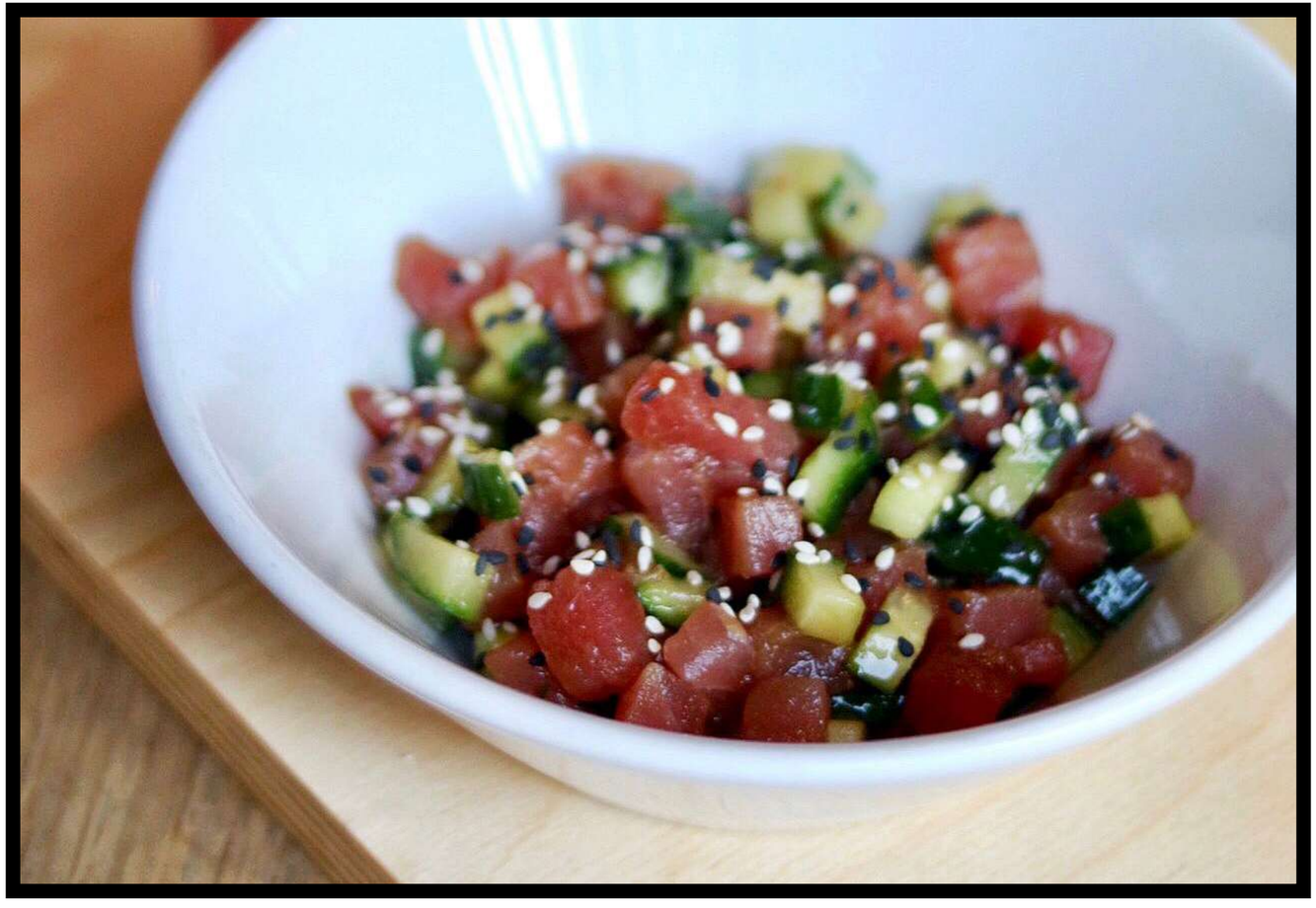
> THINGS TO REMEMBER

- Pricing does not include gratuity or taxes
- A gratuity of 20% will be added to groups of 8 or more guests
- Deposit and minimum charges may apply for large bookings
- Bookings are subject to availability



THE EATS

Made from scratch, made with love, and made for you. Our Chefs take pride in fresh, delicious culinary options. This is just the beginning; we can customize a perfect menu for any event.



APPETIZERS

CHOOSE 6 ITEMS / $24 PER GUEST *GROUPS OF 25 OR MORE
$3 PER ADDITIONAL ITEM

FRESH VEGETABLES & HUMMUS
CHIPS & HOUSE MADE GUACAMOLE
FRIED SHRIMP W/ COCKTAIL SAUCE
BAJA FISH TACOS
MINI AC SLIDERS
CRISPY CHICKEN SLIDERS
QUEEN BEE PIZZA
HAWAIIAN AHI POKE W/ CRISPY WONTONS
AVOCADO TOAST
KALE MARGHERITA PIZZA

PLATTERS & BOARDS

> CHEESE BOARD

$100 PER 25 GUESTS / $175 PER 50 GUESTS / $250 PER 75 GUESTS / $325 PER 100 GUESTS

LOCAL ARTISAN CHEESES
PRESERVES
ARTISANAL CRACKERS

> CRUDITÉ PLATTER

$55 PER 25 GUESTS / $100 PER 50 GUESTS / $140 PER 75 GUESTS / $175 PER 100 GUESTS

FRESH SEASONAL VEGETABLES
HOUSE MADE HUMMUS

> CHARCUTERIE

$125 PER 25 GUESTS / $225 PER 50 GUESTS / $325 PER 75 GUESTS / $425 PER 100 GUESTS

CURED MEATS
HOUSE BEER MUSTARD
ARTISANAL CRACKERS

PLATED LUNCH

CHOOSE YOUR PACKAGE *GROUPS OF 25 OR MORE

#1 OPTION CHOOSE 1 PER COURSE / $25 PER GUEST

> FIRST COURSE

MIXED GREENS

KALE CAESAR SALAD

> SECOND COURSE

AC BURGER

IMPOSSIBLE BURGER

BAJA CHICKEN SALAD

> THIRD COURSE

FLOURLESS CHOCOLATE BROWNIES

HOUSE MADE COOKIES

#2 OPTION CHOOSE 1 PER COURSE / $30 PER GUEST

> FIRST COURSE

MIXED GREENS

KALE CAESAR SALAD

> SECOND COURSE

KUNG PAO LETTUCE WRAPS

AHI POKE BOWL

CRAFT MAC N CHEESE

> THIRD COURSE

FLOURLESS CHOCOLATE BROWNIES

HOUSE MADE COOKIES

PLATED DINNER

CHOOSE YOUR PACKAGE *GROUPS OF 25 OR MORE

#1 OPTION CHOOSE 1 PER COURSE / $40 PER GUEST

> FIRST COURSE

MIXED GREENS

KALE CAESAR SALAD

> SECOND COURSE

CAJUN CHICKEN

SMOKED BABY BACK RIBS

WEST COAST SALMON BOWL

CALI BOWL

> THIRD COURSE

HULA PIE

HOUSE MADE COOKIES

#2 OPTION CHOOSE 1 PER COURSE / $60 PER GUEST

> FIRST COURSE

CHARCUTERIE & CHEESE PLATE

> SECOND COURSE

MIXED GREENS

KALE CAESAR SALAD

> THIRD COURSE

NATURALLY RAISED BEEF SIRLOIN

PAN SEARED SALMON

ROASTED CHICKEN

BAKED LASAGNA

> FOURTH COURSE

HULA PIE

HOUSE MADE COOKIES

FAMILY STYLE MENU

CHOOSE YOUR PACKAGE *GROUPS OF 10 TO 40

#1 OPTION INCLUDES THE FOLLOWING / $35 PER GUEST

> STARTER

CHIPS & HOUSE MADE GUACAMOLE
VEGETABLES & DIP

> MAIN

BAJA FISH TACOS
KALE MARGHERITA PIZZA
CRISPY CHICKEN SLIDERS

> SIDE

CORN RICE
MIXED GREENS

> DESSERT

HOUSE MADE COOKIES
FLOURLESS CHOCOLATE BROWNIE

#2 OPTION INCLUDES THE FOLLOWING / $45 PER GUEST

> STARTER

CHARCUTERIE & CHEESE
VEGETABLES & DIP

> MAIN

CAJUN CHICKEN
SMOKED BABY BACK RIBS
CRAFT MAC N CHEESE

> SIDE

WARM POTATO SALAD
MIXED GREENS

> DESSERT

HOUSE MADE COOKIES
FLOURLESS CHOCOLATE BROWNIE

HOT STATIONS

CHOOSE YOUR PACKAGE *GROUPS OF 25 OR MORE

> TACO STATION INCLUDES THE FOLLOWING / $14 PER GUEST

SEASONED BEEF
PULLED PORK
CRISPY CAULIFLOWER
FLOUR TORTILLA
PICO DE GALLO
TRADITIONAL TOPPINGS

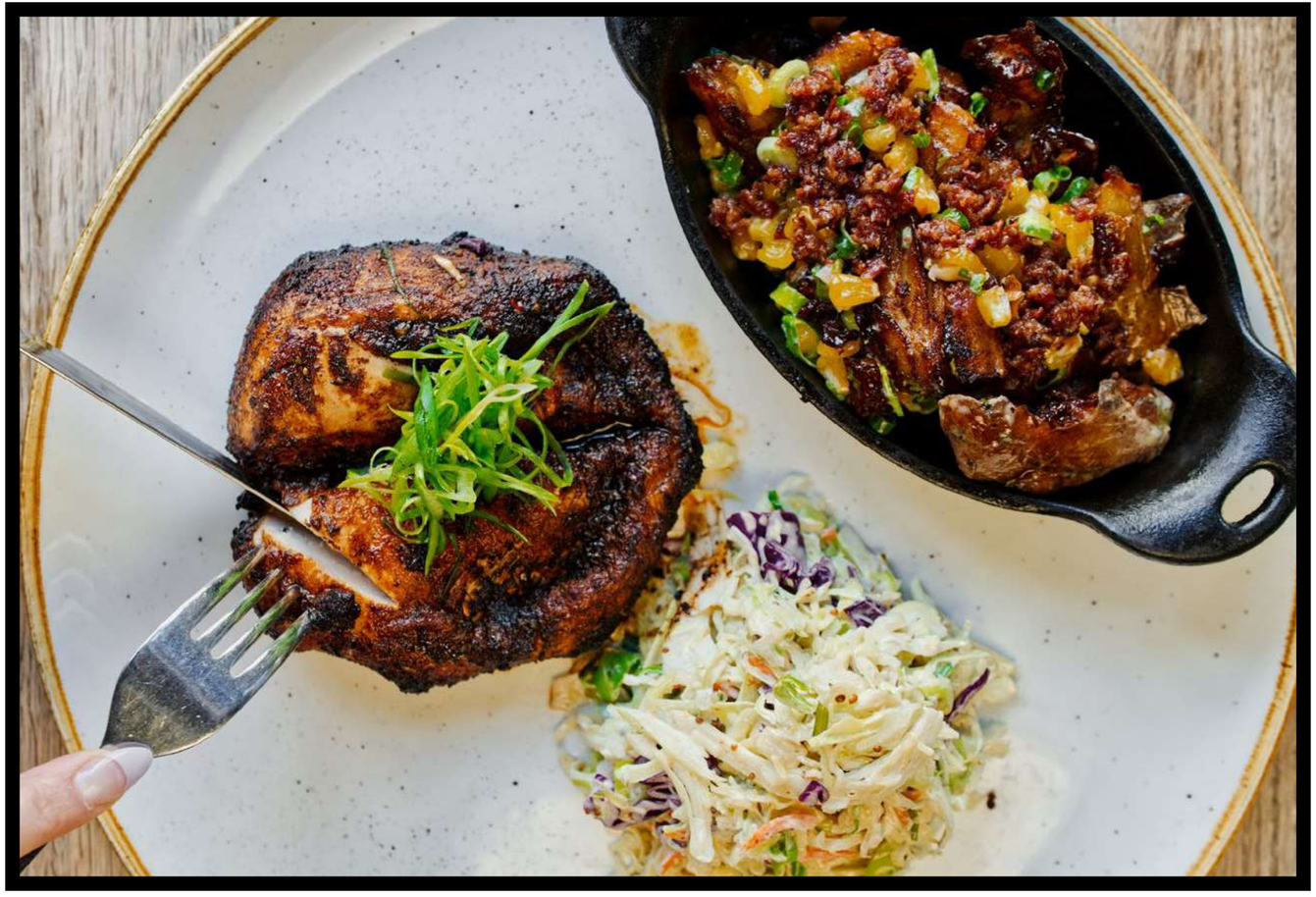
> MAC N CHEESE STATION INCLUDES THE FOLLOWING / $14 PER GUEST

CAVATAPPI NOODLES
HOUSE MADE CRAFT CHEESE SAUCE
BACON
POBLANO PEPPERS
ROASTED MUSHROOMS
BREADCRUMBS

> POUTINE STATION INCLUDES THE FOLLOWING / $14 PER GUEST

FRESH CUT FRIES
LOCAL CHEESE CURDS
CHEDDAR CHEESE
JALAPEÑOS
BACON
PULLED PORK
HOUSE MADE GRAVY

> CHEF ATTENDANT AVAILABLE (ADDITIONAL FEE)



LUNCH BUFFET

CHOOSE YOUR PACKAGE

> #1 OPTION INCLUDES THE FOLLOWING / $30 PER GUEST *GROUPS OF 15 OR MORE

MIXED GREENS
KALE CAESAR SALAD
CAJUN CHICKEN
WEST COAST SALMON
CRAFT MAC N CHEESE

> #2 OPTION INCLUDES THE FOLLOWING / $35 PER GUEST *GROUPS OF 25 OR MORE

MIXED GREENS
KALE CAESAR SALAD
CAJUN CHICKEN
SMOKED BABY BACK RIBS
MAC & CHEESE
WARM POTATO SALAD

DINNER BUFFET

CHOOSE YOUR PACKAGE

*GROUPS OF 25 PEOPLE OR MORE

#1 OPTION INCLUDES THE FOLLOWING / $40 PER GUEST

MIXED GREENS
KALE CAESAR SALAD
VEGETABLE PLATTER

> CHOOSE 2

CAJUN CHICKEN
SMOKED BABY BACK RIBS
NATURALLY RAISED ROAST BEEF
WEST COAST SALMON
BAKED LASAGNA

> CHOOSE 2

CRAFT MAC N CHEESE
MASHED POTATOES
HERB ROASTED POTATOES
SEASONAL VEG

#2 OPTION INCLUDES THE FOLLOWING / $45 PER GUEST

MIXED GREENS
KALE CAESAR SALAD
VEGETABLE PLATTER

> CHOOSE 3

CAJUN CHICKEN
SMOKED BABY BACK RIBS
NATURALLY RAISED ROAST BEEF
WEST COAST SALMON
BAKED LASAGNA

> CHOOSE 3

CRAFT MAC N CHEESE
MASHED POTATOES
HERB ROASTED POTATOES
SEASONAL VEG

SWEETS

ADD A DESSERT TO ANY PACKAGE

*GROUPS OF 25 PEOPLE OR MORE

> INDIVIDUAL DESSERTS / $3 PER GUEST

HOUSE MADE COOKIES

FLOURLESS CHOCOLATE BROWNIES

SEASONAL FRUIT

> DESSERT PLATTER

$75 PER 25 GUESTS / $150 PER 50 GUESTS / $225 PER 75 GUESTS / $300 PER 100 GUESTS

ASSORTED BAKED SWEETS

> FRUIT PLATTER

$75 PER 25 GUESTS / $125 PER 50 GUESTS / $175 PER 75 GUESTS / $225 PER 100 GUESTS

FRESH SEASONAL FRUIT

CRAFT

— BEER MARKET —

> CONTACT US AT FALSECREEKEVENTS@CRAFTBEERMARKET.CA <

FIND US 85 WEST 1ST AVE FOLLOW US @CRAFTBEERYVR

CALL 604.709.BEER (2337) VISIT CRAFTBEERMARKET.CA