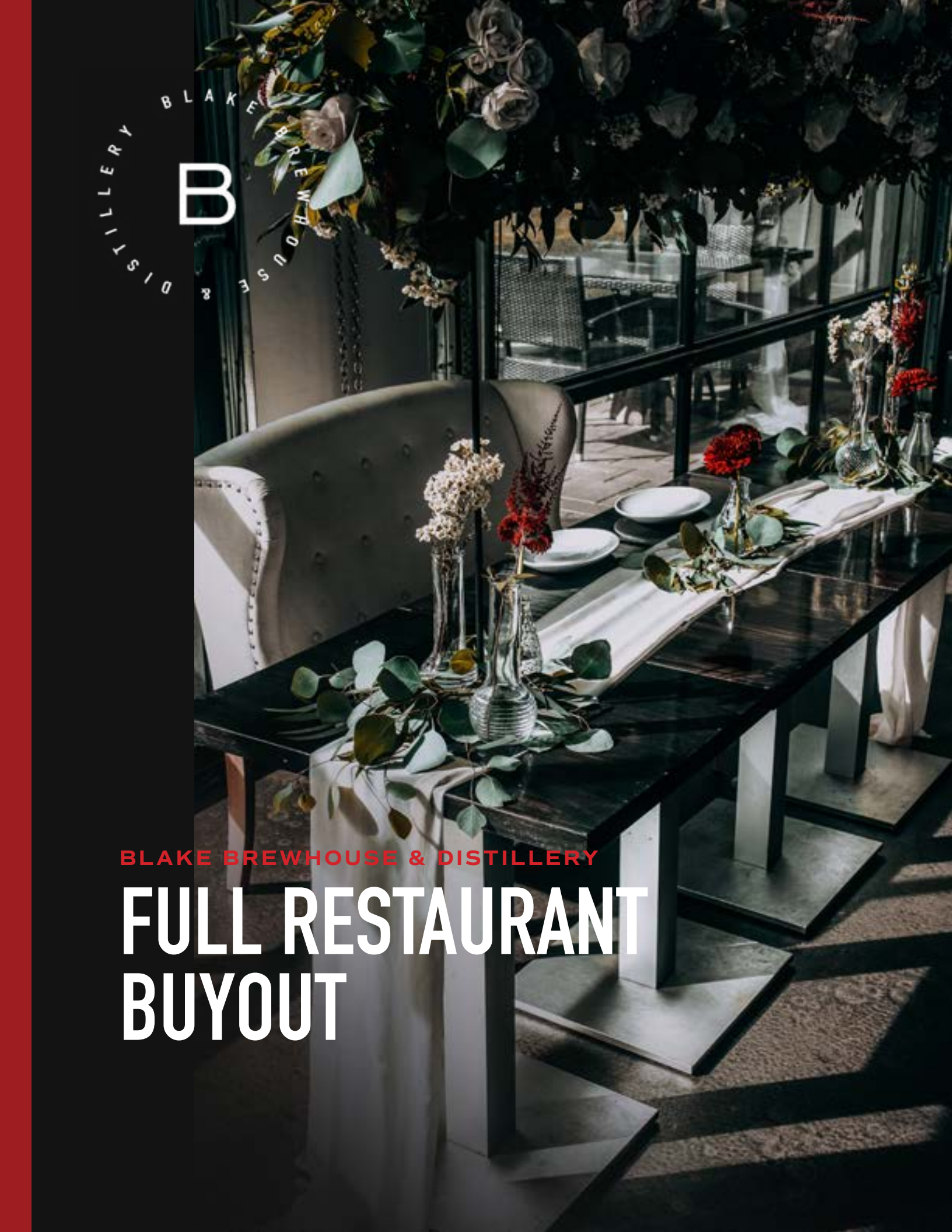


BLAKE
BREWHOUSE
& DISTILLERY
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BLAKE BREWHOUSE & DISTILLERY

FULL RESTAURANT BUYOUT



FULL RESTAURANT BUYOUT

DETAILS



We can accommodate events at our restaurant ranging from conferences, exhibitions, wedding ceremonies, welcome drinks, receptions, and much more. Our space is very versatile with large roller doors that open onto the expansive patio in summer. Complimentary food tasting and planning session included as well as direct coordination with BLAKE Event Coordinator.

TABLE SERVICE

CAPACITY: Up to 80 guests

VENUE: 2 Bars, 2 semiprivate rooms plus The Loft if guests want a VIP experience.

FOOD & DRINK: We offer Individual Plated Dinner Service, Shared Family Style (see last page), or Self-Service Buffet style menus as well as a wide selection of in-house beverages, cocktails and a variety of local and international wines.

EQUIPMENT: Two drop down 15ft projector screens, lighting options, in-house music system, portable sound system, microphone, cake table.



COCKTAIL STYLE

CAPACITY: up to 150 guests (winter), up to 250 guests (summer)

VENUE: 2 Bars, 2 semiprivate rooms

FOOD & DRINK: Your choice of passed Canapés, Charcuterie or Self-Service Buffet as well as a wide selection of in-house beverages, cocktails and a variety of local and international wines.

EQUIPMENT: Two drop down 15ft projector screens, lighting options, in-house music system, portable sound system, microphone, cake table.



FULL RESTAURANT BUYOUT

SEASONAL RATES



JAN/MARCH/APRIL/NOV

Tuesday - Thursday	Full Day Buyout	11:30am - 11pm	\$10,000
Friday - Monday	Full Day Buyout	11:30am - 11pm	\$12,000
Tuesday - Thursday	Half Day Buyout	4pm - 11pm	\$6,000
Friday - Monday	Half Day Buyout	4pm - 11pm	\$8,000
Long Weekends/Holidays	Full Day Buyout	11:30am - 11pm	\$16,000

FEB/MAY/OCT

Tuesday - Thursday	Full Day Buyout	11:30am - 11pm	\$15,000
Friday - Monday	Full Day Buyout	11:30am - 11pm	\$20,000
Tuesday - Thursday	Half Day Buyout	4pm - 11pm	\$10,000
Friday - Monday	Half Day Buyout	4pm - 11pm	\$16,000
Long Weekends/Holidays	Full Day Buyout	11:30am - 11pm	\$25,000

JUNE/JULY/AUG/SEPT/DEC

Tuesday - Thursday	Full Day Buyout	11:30am - 11pm	\$20,000
Friday - Monday	Full Day Buyout	11:30am - 11pm	\$30,000
Tuesday - Thursday	Half Day Buyout	4pm - 11pm	\$15,000
Friday - Monday	Half Day Buyout	4pm - 11pm	\$20,000
Long Weekends/Holidays	Full Day Buyout	11:30am - 11pm	\$30,000

After 11pm, an additional charge of \$150/hr is added to the bill.

Price is minimum spend not including taxes or gratuity, all food and beverages purchased goes towards the minimum spend. (Not including retail)

FULL RESTAURANT BUYOUT

SET MENUS



SHARED FAMILY STYLE MENU

Create your own Shared Family Style Menu. We recommend choosing between 5 - 7 dishes.

\$5 PER HEAD - Oil Spill (DFO)(GFO)(VO), Kimchi Fried Rice (DFO)(GFO)(VO), Spicy Charred Cabbage (VO)(DFO)(GFO), **or** Pork Belly Burnt Ends (DFO)(GFO)

\$7 PER HEAD - Street Fries (DFO)(GFO)(VO), Salt & Pepper Tofu (DFO)(GFO)(VO), Crispy Chickpea Salad (DFO)(GFO)(VO), Dumplings - *Vegetable* (DFO)(VO), *Chicken* (DFO) **or** *Pork* (DFO), **or** Green Curry Prawns (GFO)

\$9 PER HEAD - Duck Wings (DFO)(GFO), Chicken Pad Thai (DFO), Gochujang Tuna Crudo (DFO)(GFO), Shaved Beef Salad (VO)(DFO)(GFO), **or** Thai Carpaccio (DFO)(GFO)

\$10 PER HEAD - Mix Bag of Dumplings (DFO), Drunken Prawn Miso Gnocchi (DFO), **or** Lettuce Wraps (DFO)(GFO)(VO) - *Beef or Tofu*

DESSERT (*served per person*) - Plant & cream based in-house ice cream (\$4) **or** seasonal dessert (\$8) - *inquire for list*

THREE SISTERS SET MENU

\$60 per head | 10 – 24 people

SHARED STARTER - Duck Wings (DFO)(GFO), Salt & Pepper Tofu (DFO)(GFO)(VO) **or** Mix Bag of Dumplings (DFO)

MAINS - Miami Cut Short Rib (DFO)(GFO), Tandoori Cauliflower (VO)(DFO)(GFO) **or** Drunken Prawn Miso Gnocchi (DFO)

SHARED SALAD - Shaved Beef Salad (VO)(DFO)(GFO) **or** Crispy Chickpea Salad (DFO)(GFO)(VO)

SHARED SIDE - Roasted Potatoes (DFO)(GFO)(VO), Spicy Charred Cabbage (VO)(DFO)(GFO), **or** Kimchi Fried Rice (DFO)(GFO)(VO)

DESSERT - Plant & cream based in-house ice cream **or** upgrade the dessert for (\$8) - *inquire for list*

DESSERT

There is a surcharge of \$3.50 per person for any cake, cup cake, or dessert from outside the establishment. All desserts have to come from a kitchen that has a valid food handling permit from AHS.

SPECIAL CATERED MENU

For Full Restaurant Buyouts, BLAKE is happy to work with you to create a special catered menu. Please contact our events coordinator for more info.



EVENTS@BLAKECANMORE.COM



403-675-3663

Please refer to our restaurant menu for full menu description.



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FULL RESTAURANT BUYOUT

CANAPÉS MENU



Please select from these three categories to make up your menu.

GARDEN

Priced per head

- CRISPY VEGETARIAN SPRING ROLL - Plum sauce (DF)(V) \$6.50
- VEGETABLE DUMPLINGS - Dumpling sauce (DF)(VE) \$7
- MUSHROOM BRUSCHETTA - Cracker (DFO)(VO) \$6
- STREET CORN CUP - Tajin, crema, cilantro (DFO) (VEO)(GF) \$6
- HUMMUS - Pita chip, olive crumble (DF)(GFO)(VEO) \$5
- FRIED KIMCHI ARANCINI - Crema (DF)(GFO)(VE) \$7
- SALT PEPPER TOFU - Chili, scallions, five spice, garlic (GF)(DF)(VE) \$6
- VEGETABLE TEMPURA - Ponzu dipping sauce (DF)(VE) \$4.50

OCEAN

Priced per head

- PRAWN SKEWER - Cilantro marinade, crispy garlic (DF)(GF) \$7.50
- PRAWN CAESAR SHOTS - Clamato shot (non-alcoholic) (DF) \$7.50
- SHRIMP & AVOCADO TOSTADA - Lime aioli, slaw (DF)(GFO) \$7.50
- AHI TUNA TARTARE - Avocado, wonton (DF) \$8

FARM

Priced per head

- MEATBALL - Szechuan tomato sauce (DFO)(GF) \$7
- PORK BELLY BURNT ENDS - Asian BBQ sauce, sesame, cilantro, scallions, kewpie mayo (DF)(GF) \$7
- PORK OR CHICKEN DUMPLINGS - Sesame, scallion, dumpling sauce (DF) \$7
- DUCK SKEWER - Cilantro, crispy garlic (DF)(GFO) \$8.50
- BRAISED LAMB TACO - Carrot, daikon, kewpie, nuoc cham, cilantro (DF)(GFO) \$7
- STEAK TARTARE - Wonton crisp (DF)(GFO) \$7
- LEMONGRASS CHICKEN YAKITORI - Chili, scallions (DF)(GFO) \$7

Not sure what to select? Our Chef will create a seasonally inspired selection of canapés per person, which will include a variety of vegetarian, seafood, and meat creations. \$50 per person for 7 dishes. Additional \$7 per person for Chef 's dessert selection.

DESSERT \$9 per head

Petit Fours - bite-size mini desserts

MACAROONS (GF)

PROFITEROLES

FLOURLESS CHOCOLATE CAKE (GF)

SEASONAL CHEESECAKE

SEASONAL FRUIT (DF)(GF)(VE)

LATE NIGHT SNACK

LARGE SEA SALT FRIES (DF)(GF)(VE) \$19

LARGE STREET FRIES (DF)(GF)(VE) \$48

16 VEGETABLE DUMPLINGS (DF)(VE) \$28

12 DUCK WINGS (GF)(DF) \$36

16 DUCK SKEWERS (DF)(GF) \$48

If you require a specific menu or additional options, please speak with your event coordinator. We are happy to cater to dietary requirements.

FULL RESTAURANT BUYOUT

PLATED DINNER MENU



PLATED DINNER MENU

\$60 Per Head

Customize your multi-course dinner menu by selecting **three** main dishes from the five listed below. Includes a choice of one sharable salad and bread for the table. Select any Add-Ons for an additional charge – price per head.

MAINS

SOUS VIDE PORK TENDERLOIN - Seasonal vegetables, rice (DFO) (GFO)

BEEF CHEEK - Seasonal puree, seasonal vegetables, pan jus (DFO)(GF)

GRILLED CHICKEN BREAST - Grains, seasonal vegetables, chimichurri (DF)(GFO)

TANDOORI CAULIFLOWER - Raita, pickled onion, crispy chickpeas, cilantro, lemon, chat masala (VO)(DFO)(GFO)

MUSHROOM RISOTTO - Arborio rice, mushroom medley, grana padano (DFO)(GF)

ADD-ON STARTERS *Priced per head*

GREEN CURRY PRAWNS - Sautéed prawns in green curry cream sauce, cilantro, Thai basil \$7.50

DUCK WINGS - Fish sauce, lime, pepper, crispy garlic, cilantro (DF)(GF) \$9

PORK, CHICKEN OR VEGETABLE DUMPLINGS - Dumpling sauce (DF)(VO) \$7

MIX BAG DUMPLINGS - Dumpling sauce, sesame, green onion, cilantro (DF) \$10

STREET FRIES - Garlic, herb salt, parsley, toum, pickled onions, cherry tomatoes, cilantro (DF)(GF)(VE) \$7

SALT & PEPPER TOFU - Chili, scallion, garlic, five spice (DF)(GF)(VE) \$7

SALADS

MISO TAHINI CABBAGE SALAD - Green leaf lettuce, cabbage, carrots, edamame (GF)(DF)(VE)

VEGAN GREENS - Mixed greens, dried cranberries, toasted pumpkin seeds, tomatoes, red onion red wine vinaigrette (GF)(DF)(VE)

ADD-ON DESSERT *Priced per head*

SHARED PETIT FOUR - Flourless chocolate cake, cheesecake, macarons, seasonal fruit \$10

SMORES TORTE - Dark chocolate torte, marshmallow meringue, graham crum, berry compote \$8

IN-HOUSE CREAM & VEGAN BASED ICE CREAM - Seasonal flavours \$5

FULL RESTAURANT BUYOUT

SELF SERVICE



SELF SERVICE

Priced per head

CHARCUTERIE - Locally sourced meats & cheese, in-house pickled vegetables, in-house crostini, mustard, honey (DFO)(GFO) \$9

TACO STATION - Choice of **two** - corn tortilla, toppings, sauces (DFO)(GFO)(VO) \$27

- Jerk Chicken
- Pho Lamb
- Chorizo
- Jerk Jackfruit (VE)

SLIDER STATION - Choice of **two** - bun, toppings, sauces (DFO)(VO)(GFO) \$25

- Jerk Chicken
- Pho Lamb
- Chorizo
- Jerk Jackfruit (VE)

DESSERT \$8 per head

Petit Fours - bite-size mini desserts

MACARONS

PROFITEROLES

FLOURLESS CHOCOLATE CAKE (GF)

CHEESECAKE

SEASONAL FRUIT (DF)(GF)(VE)



BOOK AN EVENT WITH US!

To inquire about an event at BLAKE Brewhouse & Distillery,
click the link below and fill out the Group Request Form.



WWW.BLAKECANMORE.COM



EVENTS@BLAKECANMORE.COM



403-675-3663