



BLAKE BREWHOUSE & DISTILLERY

PRIVATE ROOMS



PRIVATE ROOMS

Choose from three private areas for intimate & special occasions.



THE LOFT

CAPACITY: Up to 14 guests - Age to 15+

VENUE: An intimate semi private area featuring one large live edge wood table.

MENU: Choice of à la carte menu or Set Menu (see page 4).
Groups of 12 or more will order off Set Menus.

EQUIPMENT: 50" screen, lighting options, cake table.

FINALIZING DETAILS: Direct coordination with BLAKE Event Coordinator.



THE LOFT

TASTING ROOM

CAPACITY: Up to 22 guests

VENUE: Set in a room looking into the Distillery and looking out onto the mountains.

MENU: Choose from our Set Menus (see page 4).

EQUIPMENT: 50" screen, lighting options, cake table

FINALIZING DETAILS: Direct coordination with BLAKE Event Coordinator.



TASTING ROOM

MIDWAY ROOM

CAPACITY: Up to 30 guests

VENUE: Private dining room for special occasions.

MENU: Choose from our Set Menus (see page 4).

EQUIPMENT: 50" screen, lighting options, cake table

FINALIZING DETAILS: Direct coordination with BLAKE Event Coordinator.



MIDWAY ROOM

PRIVATE ROOMS

SEASONAL RATES



THE LOFT

ALL YEAR

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$1,500
Monday - Sunday	Half Day Buyout (3hr)	12pm - 10pm	\$800

Individual bills will be an extra 5%. An extra charge of \$150/hr is added to the bill for additional hours.

TASTING ROOM

JAN/MARCH/APRIL/NOV

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$1,500
Monday - Sunday	Half Day Buyout	4pm - 7pm or 7:30pm - 10:30pm	\$900

FEB/MAY/JUNE/JULY/AUG/SEPT/OCT/DEC

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$2,500
Monday - Sunday	Half Day Buyout	4pm - 7pm or 7:30pm - 10:30pm	\$1,500

Individual bills will be an extra 5%. An extra charge of \$150/hr is added to the bill for additional hours.

MIDWAY ROOM

JAN/MARCH/APRIL/NOV

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$2,000
Monday - Sunday	Half Day Buyout	4pm - 7pm	\$1,000

FEB/MAY/DEC

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$3,000
Monday - Sunday	Half Day Buyout	4pm - 7pm	\$1,500

JUNE/JULY/AUG/SEPT/OCT

Monday - Sunday	Full Day Buyout	4pm - 11pm	\$3,000
Monday - Sunday	Half Day Buyout	4pm - 7pm or 7:30pm - 10:30pm	\$2,000

Individual bills will be an extra 5%. An extra charge of \$150/hr is added to the bill for additional hours.

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

** Long Weekends / Public Holiday rates apply*

PRIVATE ROOMS

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.

Please refer to our restaurant menu for full menu description.



WWW.BLAKECANMORE.COM



BLAKE
B
BREWHOUSE & DISTILLERY

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



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