

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.

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.

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.



THE LOFT



TASTING ROOM



MIDWAY ROOM



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

| 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/AU | G/SEPT/OCT/DEC | | |
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| Monday - Sunday | Full Day Buyout | 4pm - 11pm | \$2,500 |

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/00 | т | | |
| 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)

PRIVATE ROOMS



SHARED FAMILY STYLE MENU

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

\$5 PER HEAD - Bread & Butter (V)(VO), Coconut Fried Rice (VO)(DFO)(GFO), Garlicky Greens (VO)(DFO)(GFO), *or* Pork Belly Burnt Ends (DFO)(GFO)

\$7 PER HEAD - Masala Fries (VO)(DFO)(GFO), Crispy Fried Tofu (VO)(DFO)(GFO), Crispy Chickpea Salad (VO)(DFO)(GFO), Thai Cabbage Salad (VO)(DFO)(GFO), Dumplings - *Pork, Chicken or Vegetable* (VO), *or* Green Curry Prawns (GFO)

\$9 PER HEAD - Duck Wings (DFO)(GFO), Mixed Bag of Dumplings (DFO), Stir Fried Udon (DFO) - *Lamb or Tofu* (VO), *or* Gochujang Tuna Poke (DFO)(GFO)

\$10 PER HEAD - Char Siu Pork Tenderloin (DFO), Thai Basil Pesto Gnocchi (VO), *or* Lettuce Wraps (VO)(DFO)(GFO) - *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), Crispy Fried Tofu (VO)(DFO)(GFO) *or* Mix Bag of Dumplings (DFO)

MAINS - Peppercorn Short Ribs (DFO)(GFO), Tandoori Cauliflower (VO)(DFO)(GFO) or Thai Basil Pesto Gnocchi (DFO)

SHARED SALAD - Crispy Chickpea Salad (VO)(DFO)(GFO) *or* Thai Cabbage Salad (VO) (DFO)(GFO)

SHARED SIDE - Sea Salt Fries (VO)(DFO)(GFO), Garlicky Greens (VO)(DFO)(GFO), or Coconut Fried Rice (VO)(DFO)(GFO)

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



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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