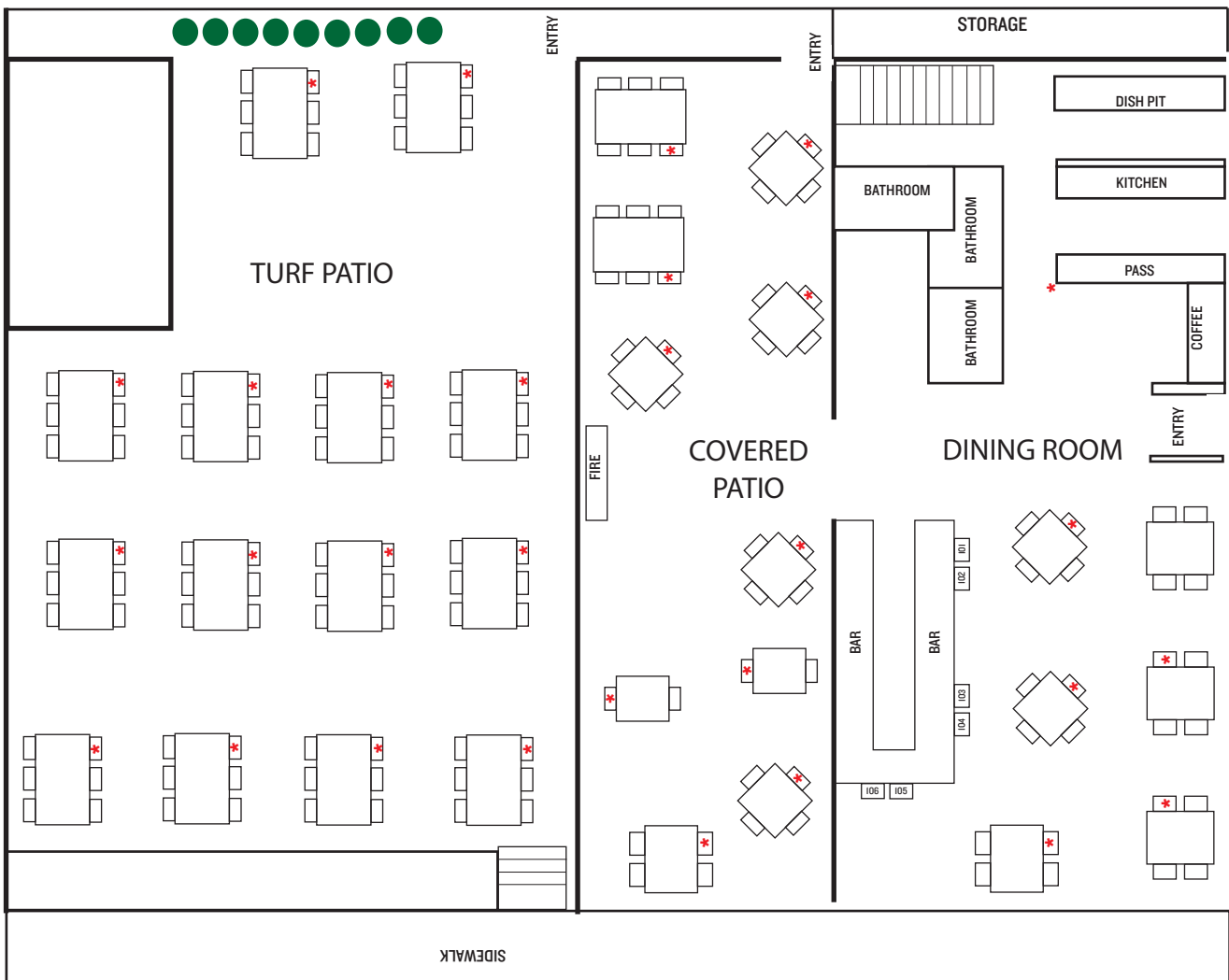




**PRIVATE & GROUP DINING
FORT LANGLEY EATERY**

EVENT SPACES





MENUS

OUR MENUS ARE PREPARED WITH LOCAL FRESH INGREDIENTS; WE USE MANY LOCAL FARMS AND SUPPLIERS AS WE BELIEVE STRONGLY IN SUPPORTING OUR LOCAL FAMILIES. EACH AND EVERY INGREDIENT HAS BEEN PREPARED IN DETAIL BY OUR CHEFS. TRADING POST BREWING PRESENTS DISHES THAT ARE SEASONAL AND DESIGNED TO EXCEED YOUR EXPECTATIONS AND TO FIT YOUR EXACT NEEDS FOR YOUR EVENT OR GATHERING.

ALL OUR MEALS ARE SERVED FAMILY STYLE. WE DECIDED TO CHOOSE THIS METHOD OF DINING AS IT INVOKES OUR CORE VALUE OF COMMUNITY. OUR DISHES ARE PRESENTED TO SHARE PER TABLE AND CREATE A FUN AND INTERACTIVE ATMOSPHERE FOR YOUR EVENT

* PLEASE NOTE THAT OUR MENUS BOTH FOOD AND BEVERAGES, ARE SUBJECT TO SEASONAL AVAILABILITY, AND THUS MAY CHANGE. PRICES ARE ALSO SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS



TP MINI'S

all items are priced by the piece *1 dozen minimum per order*

MINI CHICKEN BURGERS | \$5.5

brioche bun + b+b pickles + tomatoes + fried rossdown farms chicken + southern slaw

MINI BEEF SLIDERS | \$6

brioche bun + 63 acres beef patty + white cheddar + shredded lettuce + red onion + burger sauce

CAMELIZED ONION TARTS | \$5

caramelized onions + smoked gorgonzola + tarragon + smokey aioli

ROASTED BEET TART | \$4.5

herbed goat cheese + roasted beets + nut brittle + balsamic reduction

FALAFEL BITES | \$4

spiced chickpea fritter + pickled onion + vegan dill aioli

PLATTERS

these platters can be added to any meal as a grazing board as guest arrive or can be served and presented as part of the meal. the carrots, beet, and falafel platters can be interchanged with any proteins to make a menu vegan or vegetarian friendly
(serves 10-12)

CUMIN ROASTED CARROTS | \$63

carrots + beer mustard + onion ash + cumin crème fraiche + cilantro

CHARRED BEETS | \$65

goat cheese + balsamic reduction + nut brittle + greens

CHARCUTERIE PLATTER | \$125

selection of cured meats + crackers + pickled vegetables + mustard + truffle honey

CHEESE PLATTER | \$155

selection of soft + hard cheese + sourdough + seasonal chutney + truffle honey

VEGGIE PLATTER | \$65

veggies + vegan dill dip + smokey aioli

FALAFEL PLATTER | \$80

pickled onion + vegan dill dressing

THE FRIED CHICKEN | \$160

brined rossdown fried chicken + rosemary salt + chili honey

MENU ONE

served family style
\$40 / per person

BUTTERMILK BISCUITS

honey butter

CLASSIC CAESAR SALAD

amber ale caesar dressing + parmesan + roasted garlic + capers + toasted breadcrumbs

ROASTED FINGERLING POTATOES

fine herbs + smoked salt

BRAISED CARROTS

carrots + pickled mustard + onion ash + cumin creme fraiche + cilantro

CITRUS BRINED PORK

seasonal chutney



MENU TWO

served family style
\$50 / per person

BUTTERMILK BISCUITS

honey butter

CLASSIC CAESAR SALAD

amber ale caesar dressing + parmesan + roasted garlic + capers + toasted breadcrumbs

VALLEY GREENS

wild greens + shaved cabbage + farro + mixed seeds + raisins + sherry dressing

SPICED CHICKPEA FRITTERS

wild greens + vegan dill aioli

BRAISED CARROTS

carrots + pickled mustard + onion ash + cumin creme fraiche + cilantro

CITRUS BRINED PORK

seasonal chutney

THE FRIED CHICKEN

brined rossdown fried chicken + rosemary salt + chili honey

MENU THREE

served family style
\$60 / per person

BUTTERMILK BISCUITS

honey butter

CLASSIC CAESAR SALAD

amber ale caesar dressing + parmesan + roasted garlic + capers + toasted breadcrumbs

VALLEY GREENS

wild greens + shaved cabbage + farro + mixed seeds + raisins + sherry dressing

SPICED CHICKPEA FRITTERS

wild greens + vegan dill aioli

BRAISED CARROTS

carrots + pickled mustard + onion ash + cumin creme fraiche + cilantro

SEASONAL VEGETABLES

chef created dish, consisting of locally sourced seasonal vegetables

CITRUS BRINED PORK

seasonal chutney

THE FRIED CHICKEN

brined rossdown fried chicken + rosemary salt + chili honey

ROASTED STRIPLOIN

63 acres bc raised beef striploin + red onion pepper relish

TRADING POST BEER

12oz | \$6 16oz | \$8

HELLES LAGER
AMBER ALE
BEST COAST IPA
SMASH SAISON

RED & WHITE WINE

HOUSE RED + WHITE
BORDERTOWN VINEYARD WHITE
BORDERTOWN VINEYARD RED

COCKTAILS

subject to availability
additional selections available on request

BEER CAESAR

helles lager + clamato + worcestershire + tabasco + spiced rim + lime

CRANBERRY ROSEMARY SPRITZER

corcelettes sparkling wine + cranberry syrup + lemon + rosemary

CINNAMON ORANGE MULE

vodka + ginger beer + orange juice + lime juice + cinnamon syrup

SPICED APPLE SANGRIA

white wine + brandy + triple sec + apple juice + spiced syrup + apples + cranberries



FAQS

WHAT IS THE ROOM CAPACITY?

half buyout - covered patio & turf patio: 50 people
full buyout - inside dining room, covered heated patio & turf patio: 100 people

WHEN ARE THE ROOMS AVAILABLE?

the restaurant is available 7 days a week, on a first-come, first-serve basis, based upon availability
every day - 5:30pm - close
(start times can be negotiated with approval)

IS THERE A CHARGE TO USE THE SPACE?

there is no charge to use the space when the entire section is booked,
provided the minimum food and beverage expenditure is met, before tax and gratuity

WHAT IS THE MINIMUM SPEND REQUIRMENTS?

monday - thursday: half buyout \$4500, full buyout \$8000
friday - sunday: half buyout \$7000, full buyout \$10,000

WHEN IS THE FINAL GUEST COUNT DUE?

the guaranteed number of guests attending the event is required 72 hours in advance of event date.
please note, unless we are notified of a guest count revision, the number originally contracted
will be assumed as the guarantee. you will be billed for the guaranteed number
given or the actual number in attendance, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE RESTAURANT?

absolutely! please keep in mind adding audio/visual equipment will alter the room capacities

DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

we are able to wirelessly connect to our audio system but do not supply any
audio-visual equipment. we are happy to arrange other equipment through our
third-party supplier – charges will be added directly to your bill with no additional mark-up

FAQS CONTINUED

WHAT SERVICES AND ITEMS DOES TRADING POST BREWING SUPPLY?

the following are complimentary

- serving staff
- existing tables and chairs
- standard table flatware and glassware
- printed personalized menus at each setting
- table numbers

DO YOU PROVIDE REFERRALS FOR MUSICIANS, FLORISTS, CAKE MAKERS, ETC?

we are happy to provide referrals for all your needs. for all inquires please contact our event manager, rachael barry at rachael@tradingpostbrewing.com

WILL THERE BE A BAR SET UP IN THE ROOM?

trading post brewing service staff will provide full cocktail service to your guests. speak to our event manager for suggestions on tailoring your beverage selections and guest experience.

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

beverages (alcoholic & non-alcoholic) are charged based upon consumption, plus tax & gratuity.

we do not offer fixed price per person bar packages.

wines are selected from our current list & charged per litre

we can customize the way alcohol is consumed by offering these options

- open bar (host covers bar cost)
- limited open bar (host sets a price. when cap is reached, they are notified & can move to another bar option)
 - closed bar (guest covers their own bar cost)
- ticketed bar (guests are given x number of tickets to be redeemed for drinks)

HOW IS THE MENU DETERMINED?

all food items for private and group events are selected from our current seasonal menu package.

all food items are subject to current market prices.

FAQS CONTINUED

WHAT OTHER EXPENSES SHOULD I CONSIDER?

please consider below items as common costs. for a formal estimate, contact our event manager.

if designated seating is required, please provide your own place cards and/or seating chart.

if you require table linens, we can arrange through a third-party supplier – charges will be added to final bill

IS THERE A CAKE CUTTING FEE?

the only outside food item permitted to be brought in is celebratory cakes or cupcakes.

the per guest fee is based on your confirmed guest count.

cake – cut and plated with no garnish. per guest - \$2

cake – cut and plated by chef with garnish and served as part of the dinner menu. per guest - \$4

WHAT SHOULD I CONSIDER IN REGARD TO TIMING?

be sure to consider the following items for your agenda and timing:

cocktails and canapés – how long?

seating – depending on final guest count and pace of crowd, seating can take 10 – 30 minutes

order taking – at least 15 minutes needed

speeches – for best flow, we recommend having speeches after order taking, before food is served

formal presentation/speaker – speak to our event manager to coordinate service timing with presentation

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

trading post brewing's restaurant manager, rachael barry will be your onsite

contact upon arrival and for the duration of your event

HOW ARE PAYMENTS MADE?

the signed event agreement & deposit of 30% is required to secure the date and space for private events and buy outs, payable by credit card. the balance will be paid by credit card or cash at the conclusion of the event

WHAT IS THE CANCELLATION POLICY?

your deposit is fully refundable if notice of cancellation is received 30 or more days in advance of event date.

if notice of cancellation is received with less than 30 days notice the deposit is forfeited. if notice of cancellation is received with less than 48 hours notice you will be charged the minimum plus tax & gratuity.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS

Trading Post Brewing
9143 Glover Road
Fort Langley, BC

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

604.343.2337 ext 2
rachael@tradingpostbrewing.com
tradingpostbrewing.com



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