

MARKET



DINNER \$55/PER PERSON

FIRST COURSE: CHOICE OF:

MARKET SALAD

Artisan Greens | Sunflower Seeds | Dried Cranberries | Cucumber
Dehydrated Heirloom Tomato | Watermelon Radish | Cultivator Sunflower Shoots |
MARKET Feta Herb Dressing (GF)

CHESTNUT SOUP

Chestnut Puree | Wild Mushrooms | Truffle Port Cream (GF)

SECOND COURSE: CHOOSE 3 OF THE FOLLOWING:

ARCTIC CHAR (GF)

Cedar Planked Arctic Char | Sautéed Blue Flesh Potatoes | Morel Mushrooms
Grilled Broccolini | Sage Cream Sauce

CHICKEN (GF)

Brick Roasted *Alberta* Chicken Breast | Butternut Squash | Celery | Mascarpone Smashed Blue
Potatoes | Broccolini

HAND ROLLED PASTA (V)

Chef's Daily Inspiration | Vegetarian

BONE IN PORK LOIN (GF) (+ Additional \$5 PP)

4k Farms Pork Loin | Maple Bacon Chutney | Mustard Spatzle | Bacon Lardon | Patty Pan Squash
Mustard Cream Sauce

WAGYU BURGER | (GF) (+ Additional \$5 PP)

Brant Lake Wagyu Beef | Havarti | MARKET Bacon Heirloom Tomato | Ball Park Mustard | Aioli
| Golden Crispy Potato Fries & MARKET Salad

BROXBURN FARM VEGETABLES | (GF & V) (+ Additional \$5 PP)

Confit Tomato Stuffed Portobello | *Noble Meadows* Farm Goat Cheese | Roasted Garlic Potato
Gratin | Vegetable Linguini | Broccolini | Patty Pan Squash Spring Roll

BEER TENDERLOIN: (+ Additional \$10 PP)

AAA *Alberta* Beef | Tomato Confit | Roasted Garlic Gratin Potatoes | Grilled Broccolini |
Patty Pan Squash | Beef Jus

THIRD COURSE CHOICE OF:

PANNA COTTA

Cinnamon Pana Cotta | Caramelized Apple Compote | Grilled Apple | Tuile Cookie

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Gelato

HOMEMADE CHOCOLATE BONBONS AVAILABLE FOR GLUTEN FREE DINERS

*Please note some ingredients may change based on the season and availability. Final menu
must be approved 3 weeks before the event.

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FAMILY STYLE DINNER \$60/PER PERSON

APPETIZER PLATTERS CHOOSE 4 FROM BELOW

CRAB CORN DOGS

Dungeness Crab | Sesame Wakami Salad | MARKET Condiments

BEEF TARTARE(GF)

Alberta Beef Tenderloin | Quail Egg Yolk | Shallot | MARKET Mustard | Capers | Truffle Oil | Crispy Potato Chip

ARANCINI

Caramelized Apple | Cranberries | Cinnamon Crème Fraiche
Red Cabbage Salad

BRUSHETTA CROSTINI

House made Bruschetta | freshly baked Crostini

GNOCCHI SPOONS

Hand Rolled Gnocchi | Butternut Squash | Sage Brown Butter
Celery | Lemon Zest | Parmesan Cheese

GRILLED CHEESE BITES

Grilled Havarti | freshly baked bread

DUCK TACOS

Brome Lake Duck Confit | Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce

TRUFFLE RICOTTA CROSTINI

House made Truffle Ricotta Cheese on freshly baked Crostini

2ND COURSE

FARM HOUSE STYLE PLATTERS:

SMOKED 4k FARM BONE IN PORK LOIN
WHOLE ROASTED CHICKEN
SOY BAKED SALMON

BOWLS FOR THE TABLE:

MARKET SALAD

Artisan Greens | Sunflower Seeds | Dried Cranberries | Cucumber
Dehydrated Heirloom Tomato | Watermelon Radish | Cultivator Sunflower Shoots |
MARKET Feta Herb Dressing

BRUSSELS SPROUTS

Fried Sprouts | Sriracha Aioli | Feta

FORK SMASHED BLUE POTATOES
GLAZED HEIRLOOM CARROTS
GRILLED BROCCOLINI

3RD COURSE

APPLE PIE

Preserved Okanagan Apple Pie Filling | Chantilly Cream

CHOCOLATE BROWNIE SQUARES

Chocolate Brownie Squares | Vanilla Custard

MARKET



CANAPE & FOOD STATION SELECTIONS

Based on the number of guests at your party, MARKET can make our recommendation for quantities on the following items to fit your budget

FOOD STATIONS

(PP/PER PERSON)

CHARCUTERIE | 15/PP (GF)

Cured Meats | Artisan Cheese | Brioche | *Fehr Farms* Pickled Vegetables | Roast Garlic
MARKET Condiments

SALAD BAR | 8/PP (GF)

Fresh Greens | Assorted Vegetables | Selection of Dressing

OYSTERS | 15/PP (GF)

MARKET Mignonette | MARKET Hot Sauce | Lemons | Horseradish

SOUP STATION | 4/PP (GF)

Chef's Seasonal Soup

TACO STATION | 5PP (GF)

Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce

*Can be made Vegetarian with grilled mushrooms instead of Duck

CANAPES

Choose from any of our canapés to customize your own canapé party to meet your desired budget. Please ask our management team if you need any help with quantity recommendations based on previous parties we've hosted!

\$5 PER ITEM

DUCK POUTINE | (GF)

Duck Confit | Golden Crispy Potato Fries | Poutine Jus | Cheese Curds | Cultivator Pea Shoots

PORK POUTINE | (GF)

Pulled Pork | Golden Crispy Potato Fries | Poutine Jus | Cheese Curds | Cultivator Pea Shoots

CHICKEN SLIDERS

Crispy Alberta Chicken | House Pickles | Lettuce MARKET | Mac Sauce

PORK SLIDERS

4K Farms Pork | MARKET BBQ Sauce | Serrano Coleslaw

BEEF SLIDERS

Brant Lake Wagyu | Bacon | Heirloom Tomato | Havarti | Pickle | Ball Park Mustard | Aioli

\$4 PER ITEM

DEVEILED EGGS | (GF)

Deveiled Eggs | Truffle & Bacon | Farm Fresh Egg

SMOKED SALMON CROSTINI

House smoked Salmon | Freshly baked crostini

MEATLESS POUTINE | (GF)

Golden Crispy Potato Fries | Poutine Jus | Cheese Curds | Cultivator Pea Shoots

ARANCINI | (V)

Caramelized Apple | Cranberries | Red Cabbage Salad | Cinnamon Crème Fraiche

GRILLED CHEESE BITES

Grilled Havarti | Freshly Baked Bread

\$4 PER ITEM COUNTINUED

CRAB CORN DOGS

Dungeness Crab | Sesame Wakami Salad | MARKET Condiments

GNOCCHI CUPS

Hand Rolled Gnocchi | Butternut Squash | Celery | Sage Brown Butter | Lemon Zest | Parmesan Cheese

TUNA ENDIVE

Ocean wise Tuna | Fresh Lettuce | MARKET accompaniments

DUCK TACOS | (GF)

Duck Confit | Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce

PORK TACOS | (GF)

Pulled Pork | Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce

\$3 PER ITEM

BEEF TARTARE BITES | (GF)

Alberta Beef Tenderloin | Quail Egg Yolk | Shallot | MARKET Mustard | Capers | Truffle Oil | Crispy Potato Chip

CAPRESE SKEWERS | (GF,V)

House Smoked Bocconcini | Heirloom Tomatoes | Opal Basil | Olive Oil

BOWLS OF STOVE TOP POPCORN | (GF)

Bacon Fat | Truffle

TRUFFLE RICOTTA CROSTINI | (V)

House made Truffle Ricotta Cheese on freshly baked Crostini

CHICKEN WINGS | (GF)

Fried Alberta Chicken Wings | Seasonal Sauce

BRUSHETTA CROSTINI | (V)

House Made Bruschetta | Freshly Baked Crostini

\$2 PER ITEM

SOUP SHOTS

Chef's Seasonal Soup (1oz)

MEDITERRAIN VEGETARIAN PINWHEEL

Grilled Vegetables | Tortilla Wrap | Seasonal Aioli

TURKEY BACON PINWHEEL

MARKET Smoked turkey | MARKET Smoked bacon | Tortilla wrap | Seasonal Aioli

HAM SWISS PINWHEEL

4k Farms Ham | Swiss | Tortilla wrap | Seasonal Aioli

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LUNCH \$25/PER PERSON

FIRST COURSE: CHOICE OF:

MARKET SALAD (GF)

Artisan Greens | Sunflower Seeds | Dried Cranberries | Cucumber
Dehydrated Heirloom Tomato | Watermelon Radish | Cultivator Sunflower Shoots |
MARKET Feta Herb Dressing

CHESTNUT SOUP (GF)

Chestnut Puree | Wild Mushrooms | Truffle Port Cream

SECOND COURSE: CHOOSE 3 OF THE FOLLOWING:

PULLED PORK SANDWICH (GF)

4K Farms Pork | MARKET BBQ Sauce | Serrano Coleslaw | MARKET Potato Bun | Fires or Salad
*Can be made on GF bun

TURKEY CLUB (GF)

MARKET Smoked Turkey Breast | Spinach | Smoked Bacon | Heirloom Tomato | Havarti
Apple Aioli | MARKET Sourdough | Fries or Salad
*Can be made on GF bun

FRIED CHICKEN SANDWICH (GF)

Crispy Alberta Chicken | House Pickles | Lettuce
MARKET Mac Sauce | MARKET Focaccia | MARKET Salad | Fries or Salad
*Can be made on GF bun | Fried Chicken made with GF batter

MARKET WRAP (GF)

Grilled Portobello | Marinated Peppers | Spinach Hummus | Feta | Sun Dried Tomato Aioli
Fries or Salad

HAND ROLLED PASTA (Add \$3 PP)

Chef's Daily Inspiration | Vegetarian

THIRD COURSE CHOICE OF:

PANNA COTTA

Cinnamon Pana Cotta | Caramelized Apple Compote | Grilled Apple | Tuile Cookie

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Gelato

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will be sent for approval a minimum of 3 weeks prior to event.

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BRUNCH

\$30/PER PERSON

FIRST COURSE: CHOICE OF

MARKET SALAD

Artisan Greens | Sunflower Seeds | Dried Cranberries | Cucumber Dehydrated Heirloom Tomato
| Watermelon Radish | Cultivator Sunflower Shoots | MARKET Feta Herb Dressing (GF)

CHESTNUT SOUP

Chestnut Puree | Wild Mushrooms | Truffle Port Cream (GF)

SECOND COURSE:

CHOOSE 3 OF THE FOLLOWING:

4K FARMS BENNY | 4k Farms Smoked Pulled Pork | Pea Meal Bacon | Pork Jus Classic
Hollandaise | Crispy Onions | Focaccia Toast

TURKEY CLUB MARKET | Smoked Turkey Breast | Spinach | Smoked Bacon Heirloom Tomato |
Havarti Apple Aioli | MARKET Sourdough | Fries of Salad *Can be made on GF bun

FRIED CHICKEN SANDWICH | Crispy Alberta Chicken | House Pickles | Lettuce MARKET
Mac Sauce | MARKET Focaccia | MARKET Salad | Fries or Salad *Can be made on GF bun |
Fried Chicken made with GF batter

DUCK & WAFFLES | Crispy Duck Wings | Buttermilk Waffle | Serrano Coleslaw | Truffle Maple
Syrup | Blueberry Jam

FRENCH TOAST | Vanilla Brioche French Toast | Bourbon Maple Syrup Strawberry
Reduction | Candied Bacon Crumble

MARKET WRAP | Grilled Portobello | Marinated Peppers | Spinach Hummus | Feta | Sun Dried
Tomato Aioli Fries or Salad *Can be made on GF bun

HAND ROLLED PASTA | (Add \$3 PP) Chef's Daily Inspiration | Vegetarian

THIRD COURSE: CHOICE OF:

PANNA COTTA

Cinnamon Pana Cotta | Caramelized Apple Compote | Grilled Apple | Tuile Cookie

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Gelato

HOMEMADE CHOCOLATE BONBONS AVAILABLE FOR GLUTEN FREE DINERS

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will be sent for approval a minimum of 3 weeks prior to event.

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DRINK OPTIONS:

OPEN BAR:

We recommend that large parties preselect their bottles of wine.
(See attached WINE COCKTAIL & BEER list below available for open bar)

DRINK TICKETS: \$9/TICKET

MARKET will provide drink tickets for your guests. Drink tickets are eligible for the following items:

MARKET HARD SODA'S/ HI-BALLS

Mix any of our premium liquors with our homemade syrups:
Ginger Ale, Lemon Lime, Tonic, Cream Soda, Cola, Iced Tea, Root beer

RED WINE

Pinot Noir, Farm to Table, Fowles Wines, Australia
Tempranillo, Vivanco Crianza 2013, Rioja Spain

WHITE WINE

Pinot Grigio, Gabbiano, Italy
Chardonnay, Vega Sindoa 2014, Navarra, Spain

BEER

Pale Ale | Last Best, Show Pony
IPA | Last Best, IPA | Calgary
Kolsch | Last Best, Olsch Kolsch B'Golsh
Blonde | Village Brewery, Blonde
Farmhouse Ale | Cold Garden, One Summer in Saskatoon
Oyster Stout | Dandy, In The Underworld Oyster Stout

WINE, COCKTAIL & BEER MENUS BELOW

COCKTAILS

MARKET HARD SODA'S (1oz) 7 MAKE IT A DOUBLE (2oz) | 11

Mix any of our premium liquors with our homemade syrups:

Ginger Ale, Lemon Lime, Tonic, Cream Soda, Cola, Iced Tea, Root beer

THE EDIE SEDGWICK (1.5oz) 12

Stolichnaya Vodka, Homemade Blueberry Puree, St. Germain Elderflower, Fresh Pressed Apple Juice, Soda

KIMBERLY HART (1.5oz) 13

Stolichnaya Vodka, Chambord, St. Germain Elderflower, Cactus Lychee Pear Juice

KING ROOSTER MARGARITA (2oz) 13

Rooster Rojo Tequila, Organic Agava Syrup, Cointreau, Grapefruit Juice, Orange Bitters

ELEANOR RIGBY (2oz) 13

Rum, Chambord, Plum Bitters, Lime Juice, Simple Syrup

INDI & THE EMPRESS (2oz) 14

Empress 1908 Gin, Cointreau, MARKET mint, Homemade Lavender Syrup, Crushed Lavender

WOLF PATROL (2oz) 14

Canadian Club 12 Year Whisky, Sweet Vermouth, Organic Maple Syrup, Fresh Press Apple Juice, Smoked Cedar Bitters

HOSER NEGRONI (2oz) 14

Ungava Gin, Aperol, Sweet Vermouth, Grapefruit Bitters, Charred Grapefruit

DON DRAPER (2oz) 14

Canadian Club 12 Year Whisky, Sweet Vermouth, Chocolate Bitters, Bourbon Cherry

SMOKED MAPLE OLD FASHIONED (2oz) 15

Knob Creek Bourbon, Knob Creek Smoked Maple Bourbon, Bitters, MARKET Smoked Simple Syrup

BASIC SPRITZ (2oz) 14

Aperol, Prosecco, Grapefruit, Soda

*Our bartenders would be happy to make your favorite cocktail should you want something in particular. Please ask your server

WINE

RED | Glass 5oz/8oz Bottle 750ml

Merlot, Castoro de Oro, Oliver BC (375ml) | 35
Pinot Noir, Farm to Table, Fowles Wines, Australia | 9/14/45
Monastrell Blend, Luzon Crianza, Spain | 10/16/50
Tempranillo, Vivanco Crianza 2013, Rioja Spain | 10/16/50
Cabernet Sauvignon, 19 Crimes, Australia | 11/17/55
Corvina, Pragal IGT Rosso Veronese, Italy | 11/17/55
Red Blend, Domaine Grosset 2013, France | 12/19/60
Cabernet Merlot, Mission Hill Estate 2014, Okanagan B.C. | 12/19/60
Lagrein, Alois Lagedar Alto, Adige, Italy | 14/21/70
Merlot, Castoro de Oro, Oliver BC | 70
Zinfandel Blend, 689 Six Eight Nine Cellars, Napa Valley California | 75
Pinot Noir, Davis Bynum Jane's Vineyard, Russian River Valley, Sonoma | 90
Syrah, Nichol Vineyard, 2014, Naramata | 95 (Gold Medal Plates Winner, GMP 2017)
Monastrell, Triga 2013, Bodegas Volver, Alicante, Spain | 120
Meritage, Laughing Stock Portfolio 2015, Okanagan B.C. | 120
Zinfandel Blend, TPWco The Prisoner 2014, Napa Valley California | 140
Merlot, Black Rook, Checkmate, Okanagan | 195

WHITE | Glass 5oz/8oz Bottle 750ml

Chardonnay, Castoro de Oro, Oliver BC 375ml | 30
Pinot Grigio, Gabbiano, Italy | 9/14/45
Sauvignon Blanc, Matua, Hawke's Bay, New Zealand | 9/14/45
Albarino, Atlantis, Maetierra 2015, Spain | 10/16/50
Chardonnay, Vega Sindoa 2014, Navarra, Spain | 10/16/50
Riesling, Trius 2014 VQA, Niagara Peninsula | 10/16/50
Rose, Chateau St Jean "Bijou", Sonoma Valley California | 11/17/55
Chardonnay, Bogle Vineyards, Clarksburg, California | 12/19/60
Rose, Angels & Cowboys, Sonoma Valley California | 12/19/60
Sauvignon Blanc, Radiant Rhapsody, Castoro do Oro, Oliver BC | 12/19/60
Sauvignon Blanc, Pascal Jolivet "Attitude", France | 13/20/65
Chardonnay, Rodney Strong Sonoma Coast "Estate" 2013, California | 75

BUBBLES | Glass 5oz/ Bottle 750ml

Prosecco, Mionetto, Italy | 11/55
Prosecco, LaMarca 200ml, Italy | 12
Cipes Brut, Summerhill Pyramid Winery (Organic), Okanagan | 14/70
Prosecco, Paladin, Frizzante Brut | 60

BEER

ON TAP | Pint 18oz

Pale Ale | Last Best, Show Pony | Calgary | 8.50
IPA | Last Best, IPA | Calgary | 8.50
Kolsch | Last Best, Olsch Kolsch B'Golsh | Calgary | 8.50
Blonde | Village Brewery, Blonde | Calgary | 8.50
Oyster Stout | Dandy, In The Underworld Oyster Stout | Calgary | 8.50
Lager | Trolley 5, Turn Table Lager | Calgary | 8
Black Lager | Last Best, Dirty Bird | Calgary | 8.50

BOTTLES & CANS

Sour Ale | Dandy, The Dandy Wild Sour Ale | Calgary | 17 (Large 650ml)
Pale Ale | Annex, Forward Progress | Calgary | 9 (Tall boy 473ml)
Pale Ale | Banded Peak, Plainsbreaker | Calgary | 9 (Tall Boy 473ml)
Farmhouse Ale | Banded Peak, Chinook Saison | Calgary | 9 (Tall boy 473ml)
Lager | Hop House 13 Brewery | Dublin | 9 (Tall Boy 500 ml)
Tropical Gose | Wild Rose, Ponderosa Gose | Calgary | 8 (355ml)
Lager | Coors Banquet | Colorado, USA | 8 (355ml)
Radler | Stiegl, Grapefruit Radler | Austria | 8 (341ml)
English Pale Ale | Phillips, Blue Buck Ale | BC | 8 (355ml)
Pilsner | Fernie Brewing, Project 9 Pilsner | Calgary | 7.50 (355ml)
Raspberry Ale | Brewsters, River City Raspberry Ale | Calgary | 7.50 (341ml)
Unfiltered Wheat Ale | Wild Rose, Velvet Fog | Calgary | 7.50 (341ml)
Dark Red Ale | Tool Shed, Red Rage | Calgary AB | 7.50 (355ml)
Hard Ice Tea | Hey Y'all, Southern Ice Tea | BC | 7.50 (355ml)
White IPA | Trolley 5, First Crush IPA | Calgary | 7 (355ml)
White WIT | Minhas Brewery, White Wolf | Calgary | 6 (341ml)

CIDER/ GLUTEN FREE

Cider | Sea Cider Rumrunner Cider | BC | 40 (750ml) (Gold Medal Winner)
Cider | Left Field, Little Dry | BC | 14 (500ml)
Lager | Daura Damm Lager | Spain | 8 (341ml)
Lager | Whistler Brewing Company Forager Lager | BC | 8 (355ml)
Hard Ice Tea | Hey Y'all Southern Ice Tea | BC | 7.50 (355ml)
Cider | Lonetree Dry Cider (Cranberry Apple or Regular) | BC | 7 (355ml)