

MARKET



3-COURSE DINNER \$55/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

BUTTERNUT SQUASH SOUP (GF)

Butternut Squash Puree | Cranberry Corn Bread

SECOND COURSE: CHOOSE 3 OF THE FOLLOWING:

ARCTIC CHAR (GF)

Truffle Lobster Mash Crepes | Prawns | Green Beans | Kale | Bacon Vinaigrette | Lobster Nage

CHICKEN (GF)

Brick Roasted *Lethbridge* Chicken Breast | Brown Butter Squash Spätzle | Zucchini | Green Beans Sage | Cranberry Oregano Mascarpone | Natural Jus

HAND ROLLED PASTA (V)

Chef's Daily Inspiration | Vegetarian

PORK TOMAHAWK (GF) (+ Additional \$5 PP)

4k Farms Pork Loin | Smoked Risotto | Roasted Garlic Pumpkin Seeds | Corn on the Cob | Green Beans Cranberry Gastric

WAGYU BURGER (GF)

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

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

Vegetable Linguini Stuffed Portobello | Feta | Fork Crushed Spiced Yams | Green Beans
Corn on the Cob | Green Goddess Sauce

B.F. STEAK (GF) (+ Additional \$10 PP)

Beretta Farms 6oz AAA Angus Flat Iron | Corn | Mashed Potato | Kale Heirloom Tomato
Sautée Rosemary Jus

THIRD COURSE CHOICE OF:

MAPLE BRULEE

Canadian Maple Syrup | Burnt Sugar

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Chantilly

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.

*GF | These items can be modified to be Gluten Friendly. Please let us know if you have any allergies in your party!

MARKET



FAMILY STYLE DINNER
\$60/PER PERSON

APPETIZER PLATTERS CHOOSE 4 FROM BELOW

CRAB CORN DOGS *GF

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

Truffle Mushroom Risotto | Crème Fraiche

BRUSHETTA CROSTINI

House made Bruschetta | freshly baked Crostini

GNOCCHI SPOONS

Hand Rolled Ricotta Gnocchi | Mascarpone Cream Sauce | Bacon Lardon | Parmesan Crisp

GRILLED CHEESE BITES

Grilled Havarti | freshly baked bread

CRISPY CHICKEN TACOS *GF

Honey Butter Alberta Chicken | Marinated Black Bean & Corn Salad | 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 (GF)

WHOLE ROASTED CHICKEN (GF)

SOY BAKED SALMON (GF)

Remove one item and replace with Vegetarian Pasta

BOWLS FOR THE TABLE:

MARKET SALAD

BRUSSELS SPROUTS

FORK SMASHED POTATOES

GLAZED HEIRLOOM CARROTS

GRILLED BROCCOLINI

3RD COURSE

APPLE PIE

Preserved Okanagan Apple Pie Filling | Vanilla Ice Cream

TWO BITE CHOCOLATE BROWNIE SQUARES

Chocolate Brownie Squares | Vanilla Chantilly | Strawberry Preserve

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CANAPE SELECTIONS

Choose up to 6 of 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!

*Minimum a dozen pieces per/ option

*Minimum order must be equal to your total guest count

PLEASE CHOOSE UP TO 6 OPTIONS TO CREATE YOUR CANAPE PARTY (PP= PER PERSON)

CHARCUTERIE | 15/PP (GF)

Local Cured Meats | Canadian Artisan Cheese | *Fehr Farms* Pickled Vegetables | MARKET Condiments

SALAD BAR | 10/PP (GF)

Fresh Greens | Assorted Vegetables | Selection of Dressing

OYSTERS | 15/PP (GF)

MARKET Mignonette | MARKET Hot Sauce | Lemons | Horseradish

SOUP STATION | 6/PP (GF)

Chef's Seasonal Soup

TACO STATION | 12/PP

Alberta Crispy Chicken | Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce

*Can be made Vegetarian with grilled mushrooms and tofu instead of Chicken

\$6 PER ITEM

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

\$5 PER ITEM

PORK POUTINE | (GF)

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

SMOKED SALMON CROSTINI

House smoked Salmon | Freshly baked crostini

PORKBELLY & PRAWNS SKEWERS

4k Farms Truffle Honey Pork Belly | Chorizo Spice | Prawn

\$4 PER ITEM

DEVEILED EGGS | (GF)

Deveiled Eggs | Truffle & Bacon | Farm Fresh Egg

MINI MEATLESS POUTINE | (GF)

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

ARANCINI | (V)

Truffle Mushroom Risotto | Crème Fraiche

GRILLED CHEESE BITES

Grilled Havarti | Freshly Baked Bread

\$4 PER ITEM COUNTINUED

CRAB CORN DOGS (GF)

Dungeness Crab | Sesame Wakami Salad | MARKET Condiments

GNOCCHI CUPS

Hand Rolled Ricotta Gnocchi | Mascarpone Cream Sauce | Bacon Lardon | Parmesan Crisp

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

BISON TAQUITO

Springbank Bison | Colby Cheese | Saskatoon Berry Crème Fraîche

BOWLS OF STOVE TOP POPCORN | (GF)

Bacon Fat | Truffle

\$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

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

CRAB CAESAR ENDIVE (GF)

Belgium Endive | Candied Bacon | Crispy Capers | Parmesan Cheese | Anchovy Dressing | Lemon

TURKEY BACON PINWHEEL

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

HAM SWISS PINWHEEL

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

\$2 PER ITEM

SOUP SHOTS

Chef's Seasonal Soup (1oz)

MEDITERRAIN VEGETARIAN PINWHEEL

Grilled Vegetables | 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

SEASONAL SOUP

Current Seasonal Soup: Butternut Squash Puree | Cranberry Corn Bread

Please note that our soup changes seasonally, please ask our Manager for our seasonal soup.
Current soup is listed above.

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:

MAPLE BRULEE

Canadian Maple Syrup | Burnt Sugar

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Chantilly

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allergies in your party!

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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)

BUTTERNUT SQUASH SOUP (GF)

Butternut Squash Puree | Cranberry Corn Bread

SECOND COURSE:

CHOOSE 3 OF THE FOLLOWING:

4K FARMS BENNY (GF) | 4k Farms Smoked Pulled Pork | Bacon | Pork Jus | Classic Hollandaise | Crispy Onions | Focaccia Toast

TURKEY CLUB MARKET (GF) | Smoked Turkey Breast | Arugula | Smoked Bacon | Heirloom Tomato Havarti | Apple Aioli 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 | Fries or Salad | *Can be made on GF bun & made with GF batter

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

FRENCH TOAST | Reese's Milk Chocolate Chip Banana Bread French Toast | Bourbon Maple Syrup
Candied Walnuts | Chantilly

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

EGGS FLORENTINE (GF) | Arugula | Onions | Tomato | Classic Hollandaise | Focaccia Toast or GF Bun

THIRD COURSE: CHOICE OF:

MAPLE BRULEE

Canadian Maple Syrup | Burnt Sugar

CHOCOLATE LAVA CAKE

Chocolate Molten Cake | Vanilla Gelato

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FAMILY STYLE BRUNCH

\$35/PER PERSON

PLATTERS FOR THE TABLE

CHOOSE 3 MAINS FROM BELOW

FRIED CHICKEN SANDWICHES (GF)
DUCK AND WAFFLE SQUARES
BAKED EGG & TURKEY CUPS (GF)
SCRAMBLED EGGS (GF)
BACON (GF)
SAUSAGE (GF)

CHOOSE 4 SIDES FROM BELOW

PANCAKES
MINI FRENCH TOAST
CHEESE CURD TATER TOTS
POTATO HASH (GF)
TOAST POINTS
FRUIT PLATTER (GF)

DESSERT

TWO BITE BROWNIES
WARM CHOCOLATE CHIP COOKIES

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DRINK OPTIONS:

OPEN BAR:

We recommend that large parties pre-select 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

Sangiovese, Perlage Terra Viva, Italy
Carnenere, Dos Almas 2016, Maipo Valley Chile

WHITE WINE

Pinot Grigio, Gabbiano, Italy
Chardonnay, Marrenon Les Grains, France, 2017

BEER

Pale Ale | Last Best, Show Pony
IPA | Last Best, IPA
Black Lager | Last Best, Dirty Bird
Blonde | Village Brewery, Blonde
Lager | Trolley 5, Turn Table Lager

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, Rootbeer

PINK FLOYD (2oz) | 14

Prickly Pear Cosmopolitan

Stolichnaya Vodka, Cointreau, White Cranberry, Cactus Lychee Pear Juice, Lime

YOU'RE MY BOY BLUE (1.5oz) 13

Blueberry Lemonade Mojito

Fresh Blueberry, Bacardi White & Dark Rum, Fresh Lemon, Mint

PALOMA LOCA (1.5oz) 14

Tequila & Blood Orange Soda

Casamigos Reposado Tequila, Lemon-Thyme Pink Peppercorn Syrup, Smoked Salt Blood Orange Soda

SOME LIKE IT HOT (2oz) 14

Basil Cucumber Margarita

Fresh Cucumber, Basil, Jalapeno, Rooster Rojo Tequila, Cointreau, Lime

YORK 75 (4oz) 13

Bergamont Scented, French 75

Bombay Gin, Earl Grey Syrup, Lemon Juice, Prosecco

MARRAKECH MULE (1.5oz) 12

Mule

Stolichnaya Vodka, Lime, Cranberry, Ginger Beer

SALTY DOG (2oz) 15

Dark & Stormy

Dictador 12 Year Whisky Colombian Rum, Pressed Lime Juice, Ginger Beer

THE 'DILL' BREAKER (1.5oz) 14

Dill Gin Caesar

Clamato, Gin, Pickle Juice, Sambal Olek, Worcestershire

SMOKED MAPLE OLD FASHIONED (2oz) 15

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

*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

Sangiovese, Perlage Terra Viva, Italy | 10/16/50
Monastrell Blend, Luzon Crianza, Spain | 10/16/50
Pinot Noir, Farm to Table, Fowles Wines, Australia | 11/17/55
Carmenere, Dos Almas 2016, Maipo Valley Chile | 10/16/50
Cabernet Sauvignon, 19 Crimes, Australia | 12/19/60
Red Blend, Domaine Grosset 2015, France | 12/19/60
Cabernet Merlot, Mission Hill Estate 2015, Okanagan B.C. | 12/19/60
Merlot, Castoro de Oro, Oliver BC | 14/21/70
Lagrein, Alois Lagedar Alto, Adige, Italy | 70
Malbec, Achaval Ferrer, Mendoza | 75
Zinfandel Blend, 689 Six Eight Nine Cellars, Napa Valley California | 75
Pinot Noir, Davis Bynum Jane's Vineyard, Russian River Valley | 90
Syrah, Nichol Vineyard, 2014, Naramata | 95 *Gold Medal Winner, GMP 2017
Monastrell, Triga 2013, Bodegas Volver, Alicante, Spain | 120
Meritage, Laughing Stock Portfolio 2016, Okanagan B.C. | 120
Zinfandel Blend, TPWco The Prisoner 2016, Napa Valley California | 140
Cabernet Blend, Beringer Quantum Red Blend, Napa Valley | 160
Merlot, Black Rook, Checkmate, Okanagan | 195

WHITE GLASS 5OZ/8OZ BOTTLE 750ML

Pinot Grigio, Gabbiano, Italy | 9/14/45
Tempranillo Blanco, Vivanco Viura Maturana Blanca, Spain | 9/14/45
Albarino, Atlantis, Maetierra 2015, Spain | 10/16/50
Chardonnay, Marrenon Les Grains, France, 2017 | 10/16/50
Riesling, Trius 2016 VQA, Niagara Peninsula | 10/16/50
Rose, Marrenon Les Grains, France | 10/16/50
Sauvignon Blanc, Joseph Mellot Sincerite, France | 12/19/60
Rose, Angels & Cowboys, Sonoma Valley California | 12/19/60
Chardonnay, Cambria 2015, Santa Barbara, California | 14/22/75
Pinot Gris, Laughing Stock, Naramata Bench | 75
Chardonnay, The Snitch, Napa Valley 2017 | 125

BUBBLES GLASS 5OZ/ BOTTLE 750ML

Prosecco, Mionetto, Italy | 11/55
Prosecco, Mionetto Mini, Italy | 14 (200ml)
Pinot Nero Rose, Le Monde, Vigneti, Italy | 13/60
Cipes Brut, Summerhill Pyramid Winery (Organic), Okanagan | 14/70

BEER

ON TAP | Pint 18oz

Pale Ale | Last Best, Show Pony | Calgary | 8.50

IPA | Last Best, IPA | Calgary | 8.50

Black Lager | Last Best, Dirty Bird | Calgary | 8.50

Blonde | Village Brewery, Blonde | Calgary | 8.50

Lager | Trolley 5, Turn Table Lager (450 ml) | Calgary | 6.50

BOTTLES & CANS

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)

Ponderosa | Wild Rose, Frosty 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)

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)

Cider | Lonetree Dry Cider (Cranberry Apple or Regular) | BC | 7 (355ml)

Cider | Lekker Dry Hopped Bru, Mountain Made in Calgary | AB | 12 (16oz)

Hard Ice Tea | Hey Y'all Southern Ice Tea | BC | 7.50 (355ml)

Lager | Daura Damm Lager (GF) | Spain | 8 (341ml)

Pilsner | Mongozo Premium Pilsner (GF) | Belgium 8 (355ml)

Witbier | Glutenberg White (GF) | Montreal | 12 (16oz)

NON-ALCHOLIC

MARKET SODA

All of our syrups are homemade from scratch using fresh ingredients. Our sodas are made direct to order with filtered soda water.

MARKET Cola 4.75
MARKET Lemon Lime 4.75
MARKET Cream Soda 4.75
MARKET Iced Tea 4.75
MARKET Ginger Ale 4.75
MARKET Root Beer 4.75
MARKET Orange Cream Soda
(Limited Availability) 4.75

FEVER TREE

Fever Tree TONIC | 4
Fever Tree GINGER BEER | 4
Make into a MARKET Highball with any well liquor (1.5oz) | 10

VIRGIN COCKTAILS

BLUEBERRY LEMONADE MOJITO | 5.50
DILL CAESAR | 5.50
BASIL GRAPEFRUIT SODA | 5.50

Add any of our well liquors (1.5oz) | 10

COFFEE

Our beans come from Fratello, whose mission is to select only the highest quality beans from the world's best coffee growing farms and regions, all the while ensuring the use of ethical stewardship.

Tea 4
French Press Coffee 4.25
Espresso 4.25
Americano 4.25
Cappuccino 5
Latte 5