

TRADING POST EVENT PACK

FORT LANGLEY EATERY



INFO ABOUT TRADING POST

throughout history, breweries have been a fundamental part of the communities they serve. here at trading post, we are no different. our modern day craft brewery was born out of a passion for great beer and from our desire to serve the community we call home. as we grow, we look forward to serving the langley, fort langley and abbotsford communities and sharing our passion for great beer. it is over a glass of that very creation, a labor of our love, where friendships deepen, family ties strengthen and community unites

OUR PLEDGE

at trading post, we pledge to embrace our community, engage our customers, brew great beer, get our ingredients from local growers and producers and offer a friendly and inviting atmosphere for our community to gather

OUR TEAM

beer and food bring people together. exceptional, high-quality craft beer and dishes inspire community – and that's what we're about. from the ground up, we've carefully selected a skillful and dedicated team that's passionate about crafting excellent beer, outstanding food, and top-notch service

our community matters. we're just as excited about creating a welcoming atmosphere where everyone feels like family as we are about brewing

join us and tap into the local

FORT LANGLEY EATERY

9143 GLOVER ROAD, FORT LANGLEY

FULL CAPACITY: 100

PATIO: 50

RENTAL COST : PATIO / FULL

MONDAY - THURSDAY : \$2500 / \$5000

FRIDAY & SATURDAY : \$3500 / \$7000



PLATTERS

Small – 10 -12 people

Large – 16 - 20 people

MEDITERRANEAN MIX

roasted garlic hummus, yoghurt dip, grilled & marinated vegetables, flatbread

\$60 Small / \$80 Large

VEGETABLES & DIP

selection of raw vegetables, house made ranch dip

\$40 Small / \$60 Large

MEAT PLATTER

sliced salamis, smoked sausage, pickled vegetables, assorted crackers

\$70 Small / \$125 Large

CHEESE PLATTER

selection of cheeses, fruit chutney, dried fruits, assorted crackers

\$80 Small / \$155 Large

SWEETS PLATTER

spent grain blondie, stout cake, chantilly, fruit compote

\$50 Small / \$88 Large

MIX & MINGLE

SMALL BITES

GOAT CHEESE & MARMALADE

herb rolled goat cheese, house made marmalade, spent grain cracker
\$3.5/per piece

SMOKED SALMON PATE

house smoked salmon, whipped cream cheese, spent grain cracker
\$4.5/per piece

DEVILLED EGGS

free range eggs, whipped yolks, fresh herbs
\$2/per piece

FALAFEL BITES

spiced chickpea cakes, pickled onion, coriander cream
\$2.25/per piece

MINI VEGETABLE FLATBREAD

red pepper hummus, diced zucchini, smoked feta
\$3.5/per piece

TP MINI'S

MINI FRIED CHICKEN SANDWICH

brioche bun, bread & butter pickles, fried chicken, southern slaw
\$5.5

MINI CHEESEBURGERS

brioche bun, dill pickle, bc beef patty, cheese, lettuce, red onion, TP burger sauce
\$6.5

MINI CHICKEN WAFFLES

fried chicken, Nashville hot sauce, B&B pickle
\$5

MINI GRILLED CHICKEN SANDWICH

ciabatta, marinated & grilled chicken, spring mix, marmalade
\$6

BUFFETS

PINE

BREAD ROLLS

assorted dinner rolls, smoked butter

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CAESAR SALAD

romaine, ale-anchovy dressing, crispy bread crumbs, shaved parmesan, fried capers

TRADING POST MIX SALAD (GF/DF)

mixed leaves, shredded cabbage, cherry tomatoes, mixed seeds, craisins, poppyseed dressing

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ROASTED PORK LOIN (GF / DF)

crushed yukon gold potatoes, kale & pan gravy, apple compote

CREAMY PESTO PASTA

seasonal vegetables, creamy herb sauce, parmesan cheese, chili flakes

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SPENT GRAIN APPLE CAKE

caramel sauce, chantilly cream

\$35

all prices and menu items are subject to change . price subject to 5% GST & 18% gratuity

BUFFETS

OAK

BREAD ROLLS

assorted dinner rolls, smoked butter

FEATURE SEASONAL SOUP

chef inspired, farm driven

CAESAR SALAD

romaine, ale-anchovy dressing, crispy bread crumbs, shaved parmesan, fried capers

VALLEY GREENS (GF)

mixed leaves, quinoa, cherry tomato, pickled beets, goat cheese, house vinaigrette

HOUSE SMOKED COD LOIN (DF)

olive oil & herb mini potatoes, roasted red pepper sauce

ALE ROASTED CHICKEN

creamy corn & vegetables, pan gravy

MUSHROOM RISOTTO (GF)

local mushroom mix, rosemary oil, parmesan cheese

CHOCOLATE MOUSSE (GF)

orange marmalade, chantilly cream

\$45

all prices and menu items are subject to change . price subject to 5% GST & 18% gratuity

BUFFETS

WALNUT

BREAD ROLLS

assorted dinner rolls, smoked butter

FEATURE SEASONAL SOUP

chef inspired, farm driven

CAESAR SALAD

romaine, ale-anchovy dressing, crispy bread crumbs, shaved parmesan, fried capers

DELUXE VALLEY GREENS (GF)

mixed leaves, quinoa, shredded cabbage, cherry tomato, pickled beets, nuts, goat cheese, sherry vinaigrette

WEST COAST SALMON (GF)

seasonal vegetables, citrus butter sauce

ROASTED BEEF STRIPLOIN

potato gratin, creamy peppercorn sauce

HERBED GNOCCHI

ratatouille vegetables, basil marinara sauce

STOUT CAKE

cream cheese frosting, fruit compote

\$55

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DRINKS

ONE

trading post beer
house red wine
house white wine
well liquor
select non-alcoholic beverages

TWO

trading post beer
guest tap beer
house red wine
house white wine
wines up to \$40/bottle
well liquor
all non-alcoholic beverages
kombuche

THREE

trading post beer
guest tap beer
all wine
all liquor
all non-alcoholic beverages
kombucha

beer, wine & liquor options are subject to change
please ask for a list of current selections in your initial inquiry



WEDDINGS

please email quinn for pricing and information on wedding packages

TERMS AND CONDITIONS

no outside alcohol allowed

all damages incurred will be charged to the credit card on file unless other arrangements are made

menu must be confirmed one week before event

final number of guests to be confirmed 48 hours before event

*failure to abide by these terms and conditions could result in the removal of guests from your event

PAYMENT

auto gratuity : 18%

all prices listed are minimum spends

prices are subject to change at any time

one bill will be presented at the end of the event (2 payment methods maximum)

DEPOSIT

to secure the space for your upcoming event we require a \$250 or \$500 deposit. depending on booking size.

the deposit is charged to you in advance in the form of a Gift Card that will then be used to offset the food and beverage costs of your event. Any difference will be charged to you or your guests that evening.

this deposit is used as a security payment on your event booking. the deposit is non-refundable as cash, but is always redeemable as a gift card at any of our trading post locations for food or beverage.

CONTACT

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