



WWW.MARTENBREW PUB.COM

PRIVATE PARTY BUFFET OPTIONS

PHONE: 778-475-5115

EMAIL: events@martenbrewpub.com

ADDRESS: 2933 30 Ave, Vernon, BC

INDEX

Catering Policies & Regulations	3
Non-Alcoholic Beverages	5
Wine List & Craft Beer Options	6
Appetizers	7
Reception Trays & Light Fare	7
Afternoon & Evening Snacks	8
Buffet Style Dinners	9
Carved Buffet Dinners	10

Please Note: All prices quoted are per person and do not include taxes or 20% gratuity.

CATERING POLICIES AND REGULATIONS

- Provincial liquor laws do not permit the sales of alcoholic beverages between the hours of 2:00am and 10:00am.
- Due to health regulations, the removal of any food and beverage products after a function is prohibited.
- Due to fire regulations, function attendance shall not exceed licensed maximum capacities.
- The Marten Brewing Company is a smoke free establishment; smoking areas are outside.
- The customer is responsible for the conduct of their guests and for the costs of any damages caused by attendees. A minimum charge of \$400 damage/repair fee.
- The use of tacks, nails, staples or adhesives are not permitted unless prior arrangements are made with the catering department.
- Personal items and equipment must be removed from the function room at the end of the scheduled function.
- Marten Brewing Company is not responsible for lost, damaged or stolen articles.
- Marten Brewing Company shall be the sole provider of all food and beverages. An exception of special occasion cakes may be made however there may be a charge for holding and service of a cake from another provider.

CATERING POLICIES AND REGULATIONS

Continued...

- All food and beverages services are subject to applicable taxes and an 20% gratuity fee.
- A guaranteed number of guests for all functions ordering food is required a minimum of 14 days before the scheduled function. The guaranteed number of guests will be used for the billing or the actual number if it's higher than the guarantee.
- Special menu requests for vegetarian, vegan, or special dietary restrictions must be received no later than 14 days before the function.
- requests for special meals must be accompanied by the person's name and specific instructions. The Marten Brewing Company will try to accommodate persons with food allergies but cannot guarantee that meals will be one hundred percent (100%) free from traces of allergens.
- An initial deposit of the room rental charge is due at the time of booking the function.
- The deposit is non-refundable if cancellation occurs less than 21 days prior to the scheduled function.
- All unused growlers, cask or beer sales are non-refundable.

Please Note: All prices quoted are per person and do not include taxes or 20% gratuity.

NON-ALCOHOLIC BEVERAGES

Chilled Pitchers

Fountain Soda (per 60oz pitcher)	\$12
Fruit Juice, Iced Tea, or Lemonade (per 60 oz pitcher)	\$13.50

UnderGround Kombucha (Brewed in House)

Zero Sugar UnderGround Kombucha Cans (355ml)	\$4.75
--	--------

Fresh Ground Coffee and Assorted Tea

Regular Dark Decaf Roast	\$3.50
Traditional and Herbal Teas	\$3.50

Ask us about our selection of non-alcoholic beers & cocktails available in 355ml cans.

CRAFT BEER OPTIONS

Our Brewmaster curates a unique selection of 14 seasonal and flagship craft beers. We source our grains specifically for each style of beer we create from Canada, Germany, England, and the Czech Republic. Our hops are sourced from New Zealand, Washington, and British Columbia from the finest growers. The minerals in Vernon's water are ideal for brewing darker beers in colder months and lagers in the warmer months.

Our mess hall is equipped with a kegerator and has two taps which can feature your selection of craft beers for your event. Please ask our staff what our current line up is prior to your date so we have the right beers ready for your event.

Questions about our Marten Brewing craft beers?

Ask our Brewmaster: beers@martenbrewpub.com

WINE LIST

There are approximately 185 licensed grape wineries and 8,830 acres of vineyards in the long, narrow Okanagan Valley. With this kind of access to award winning wines, we offer a revolving list of local vintages.

Please ask what we will be carrying at the time of your event.

APPETIZERS

Minimum 20 People | \$19 per person

Chef choice of assorted appetizers, served buffet style.

- Chicken wings
- Flatbread
- Tempura shrimp
- Meatballs
- Vegetarian Samosas
- Gyoza
- Truffle fries
- Tomato & mozza skewers
- Vegetable spring roll

The above selection includes 6 different items.

RECEPTION TRAYS & LIGHT FARE

Minimum 20 People | Prices per person

Charcuterie meat & cheese boards	\$20
<i>An arrangement of select charcuterie, gourmet cheese, crudités and dip, crackers & hummus, pickles, and veg</i>	
Fresh fruit platter	\$9
Crudités and house dip	\$8
House-cut chips & guacamole	\$10

AFTERNOON OR EVENING SNACKS

Minimum 20 People | Prices per person

Choose one of the following options:

Pizza bar \$22

House smoked pulled pork on a bun \$22

Burger bar with rustic fries \$21

Taco bar \$20

Fish | Carnitas | Chicken

(Vegan option and gluten free shells available by request)

The above selections all come with Garden Salad.

BUFFET STYLE DINNERS

Minumium 20 People | Prices per person

Served buffet style - Choose one of the following options:

Smoked brisket with au jus <i>with chef's choice potatoes & seasonal vegetables</i>	\$43
Salmon fillets with white wine dill cream <i>with rice & roasted vegetables</i>	\$41
Turkey breast with gravy <i>with chef's choice potatoes & seasonal vegetables</i>	\$39
Chicken breast with white wine pesto sauce <i>with chef's choice potatoes & seasonal vegetables</i>	\$38

All buffet style dinners include:

- House salad
- Fruit & mini dessert tray

CARVED BUFFETS

Minimum 25 People | Prices per person

Main Course - Choose one of the following options:

Roast prime rib of beef, au jus and horseradish	\$51
Smoked brisket, au jus and horseradish	\$48
Turkey with dressing and gravy	\$48

Accompaniment - Choose one of the following options:

- Chicken breast with white wine pesto sauce
- Traditional lasagna
- Vegetarian lasagna
- Salmon fillets with white wine dill cream

All carved buffets include:

- Chef's choice of potato
- Seasonal roasted vegetables
- House salad
- Fresh bread & butter
- Crudites & house dip

Dessert buffet:

Assorted cakes and fresh fruit tray