



PRIVATE & GROUP DINING
ABBOTSFORD EATERY



WELCOME

WELCOME TO TRADING POST! WE'RE EXCITED TO CREATE A MEMORABLE EVENT WITH YOU.

At our Abbotsford Eatery, we have three Room options depending on the size of your event and your specific vision:

OPTION ONE

Upstairs Mezzanine

For more intimate gatherings or casual events, we recommend the mezzanine. Equipped for gatherings of 25 seated or up to 30 people standing, menus and drink options are highly flexible to fit your needs. This includes work parties, meetings, fundraisers, birthdays, etc.

OPTION TWO

Covered Heated Patio

Ideal for slightly larger groups, this space can easily accommodate a holiday party, fundraiser, family gathering, or small wedding reception. We recommend planning for parties of up to 40 people sitting or 60 standing.

OPTION THREE

Full Eatery Buyout

Ideal for groups of 60-160 people for large functions such as holiday parties, wedding ceremonies and receptions as well as corporate events.

All event details are specified by option throughout this packet. Please feel free to reach out with any questions about spacing: AMY@Tradingpostbrewing.com

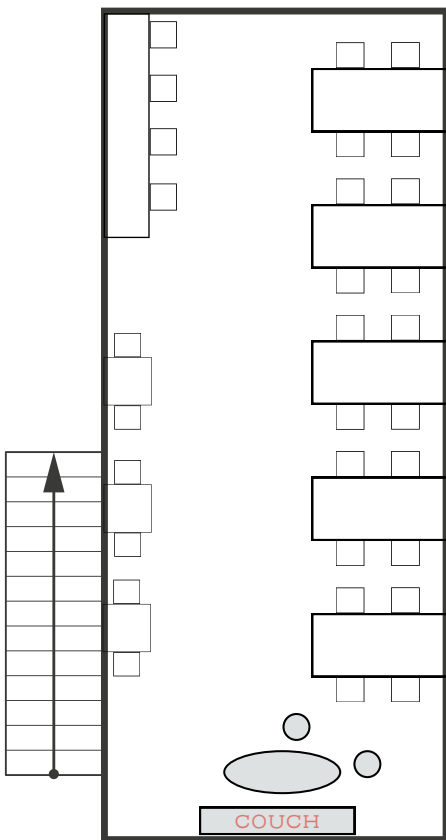
EVENT SPACES

UPSTAIRS MEZZANINE

for smaller parties

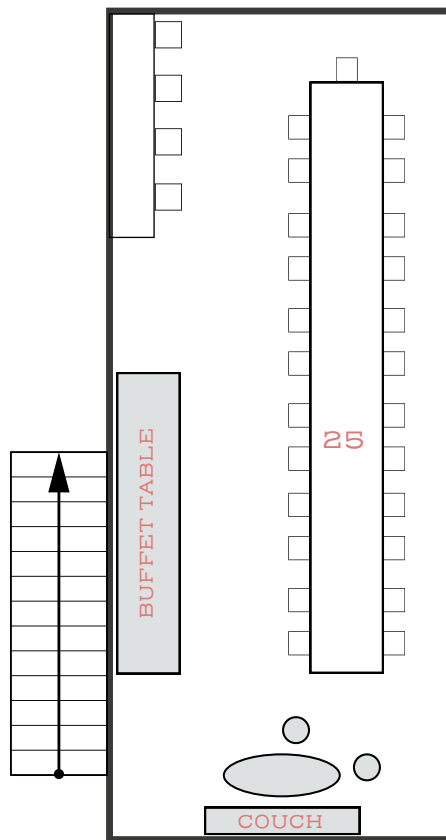
OPTION ONE:

As is
Up to 30 People



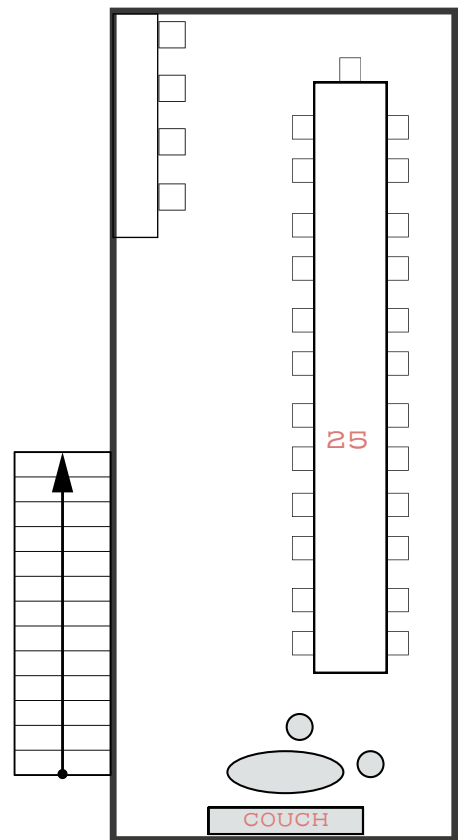
OPTION TWO:

Buffet
Up to 25 People



OPTION THREE:

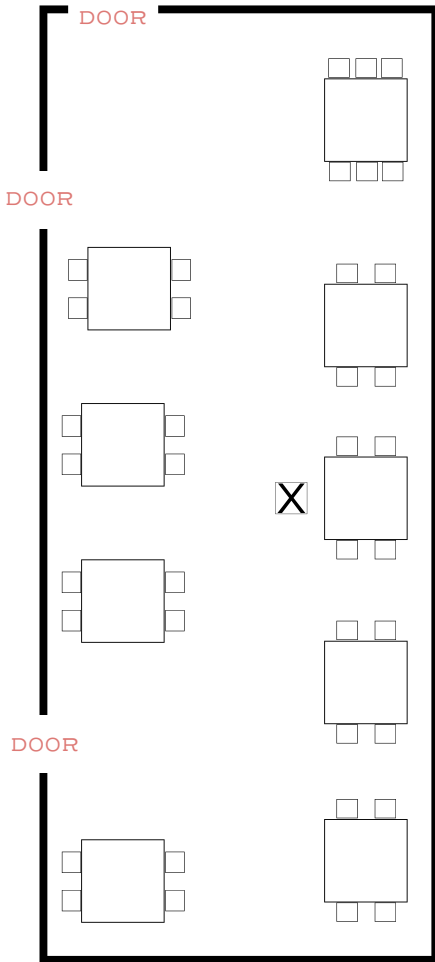
No buffet
Up to 25 people



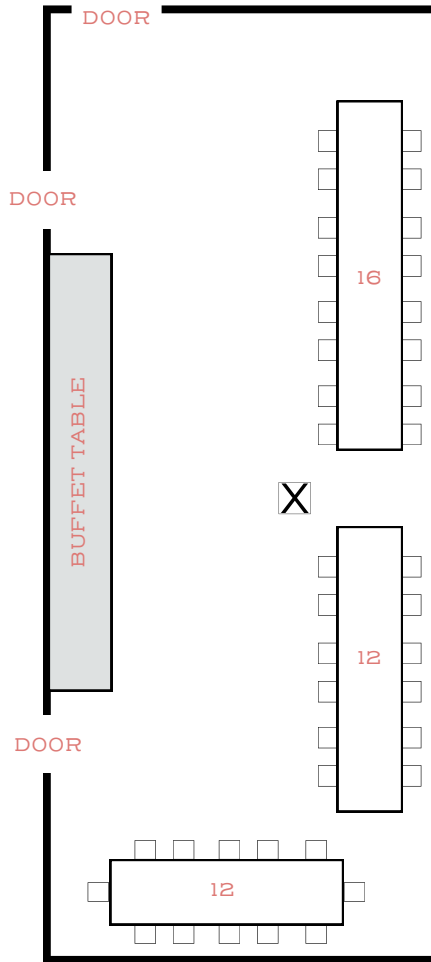
EVENT SPACES

COVERED HEATED PATIO for larger parties

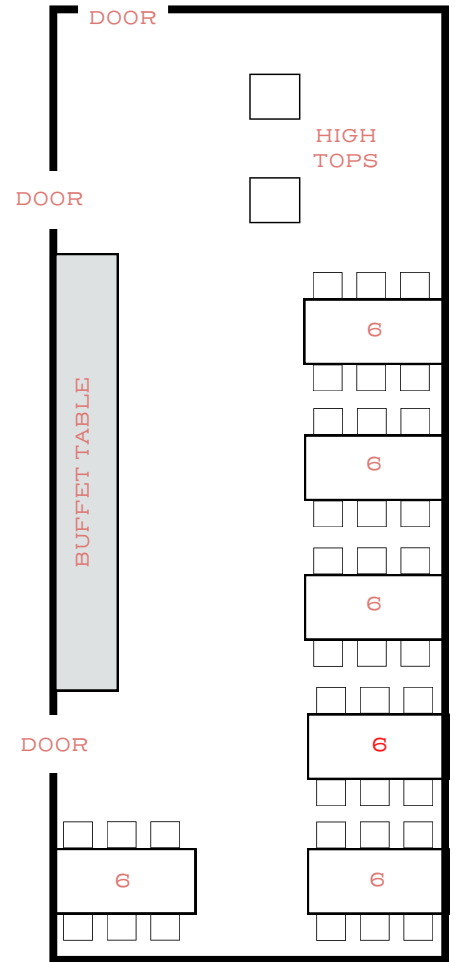
Option ONE:
As is



Option Two:
40 Seated

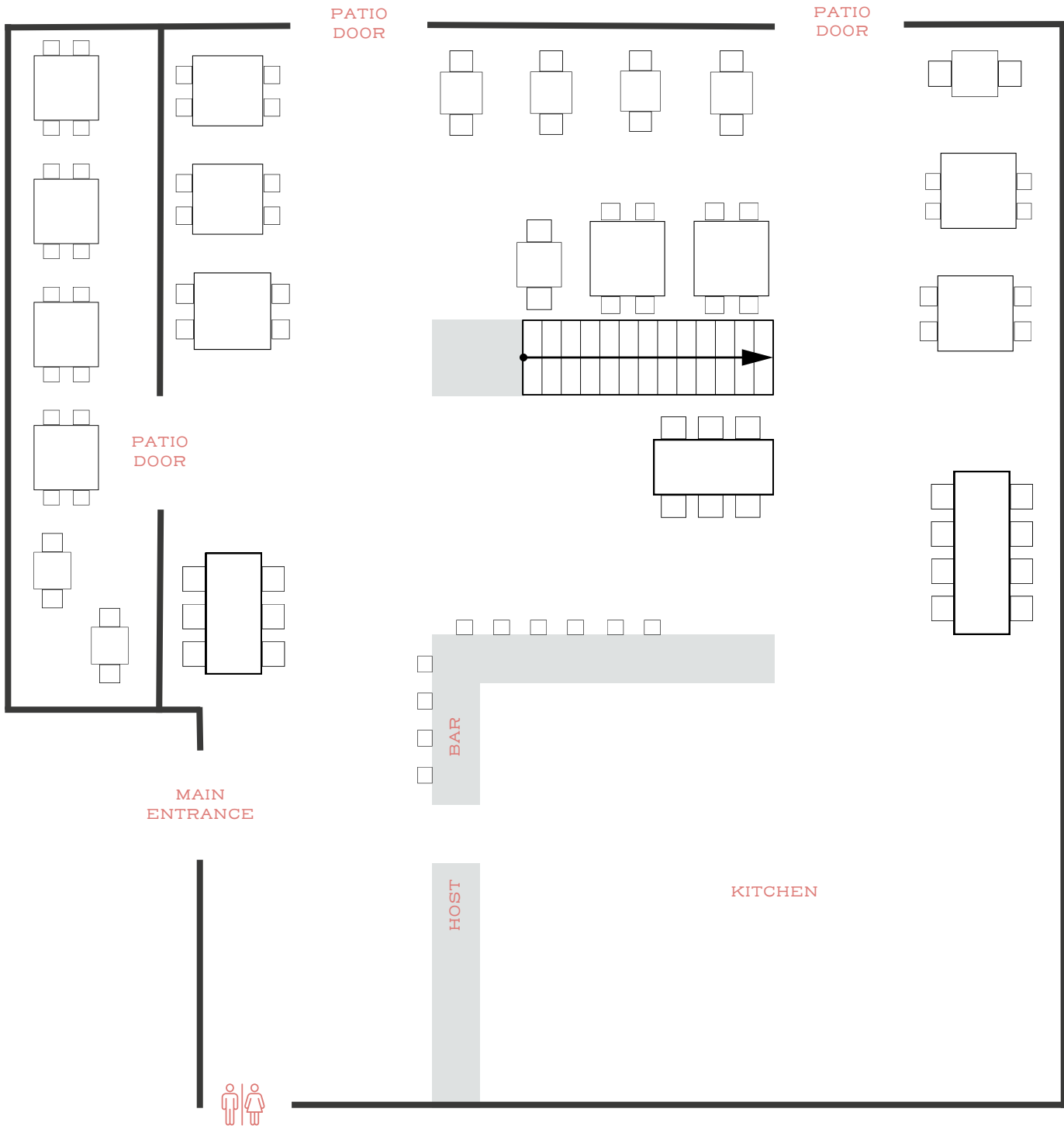


OPTION THREE:
Approx 30 Seated/Mingling



EVENT SPACES

Full Buyout
Approx 160 capacity (including heated
patio & mezzanine)





MENUS

Our menus are prepared with fresh, quality ingredients; we source from local farms and suppliers as we strongly believe in supporting local families. Each and every ingredient has been prepared in detail by our chef. Trading Post Brewing presents dishes that are seasonal and designed to exceed your expectations and cater to your exact needs for any event or gathering.

Please note that our menu, both food and beverages, are subject to seasonal availability, and may change without notice. Prices are also subject to change based on market fluctuations.



TP MINIS

FOR SMALLER AND LARGER PARTIES

All items are priced by the piece *one dozen minimum per order*

MINI FRIED CHICKEN SLIDER | \$6.75

Brioche bun + b+b pickles + fried rossdown farms chicken + chipotle mayo + slaw

MINI CHEESEBURGER SLIDERS | \$6.5

Brioche bun + 63 acres beef patty + cheddar + shredded lettuce + dill pickle + burger sauce

MINI GRILLED CHICKEN SANDWICH | \$6.25

Brioche bun + rossdown chicken breast + seasonal aioli + tomato + mixed greens

MINI HARVEST SANDWICH | \$5.5

Brioche bun + house made harvest bites + vegan dill sauce + pickled onion + greens

MINI NASHVILLE CHICKEN & WAFFLE | \$6.5

Belgian waffle + fried rossdown chicken + nashville hot sauce + b+b pickles + amber ale syrup

PLATTERS

FOR SMALLER AND LARGER PARTIES

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. One plater serves approx 10-12 people for grazing.

VEGGIE PLATTER | \$80

Assorted vegetables + vegan dill garlic sauce + smoky southwest dressing

CHARCUTERIE PLATTER | \$125

Selection of cured meats + crackers + pickled vegetables + beer mustard

CHEESE PLATTER | \$155

Selection of soft + hard cheese + crackers + seasonal chutney + honey

CHEESE & CHARCUTERIE PLATTER | \$160

Selection of cured meats + crackers + pickled vegetables + fennel mustard
selection of soft + hard cheese + seasonal chutney + honey

HOUSE MADE TORTILLA CHIPS + DIPS | \$45

Jalapeno lime sour cream + roasted tomato salsa + sour cream + house made corn tortilla chips

BREAD & SPREAD PLATTER | \$75

Garlic hummus + seasonal cheese spread + warm sourdough + pretzel rolls

WARM DOUGHNUTS | \$50

Chocolate ganache + amber ale syrup + cinnamon dusted doughnuts



MENU ONE

Served buffet style \$40 / per person

MINI PRETZEL ROLLS

Smoked herb butter

VALLEY GREENS

Mixed greens + shaved cabbage
+ mixed seeds + craisins
+ red wine vinaigrette

OR

CLASSIC CAESAR SALAD

amber ale caesar dressing
+ parmesan + crispy capers
+ sourdough croutons

HARVEST BITES

House made chickpea fritter + vegan dill garlic sauce + mixed greens + sesame seeds

ALE ROASTED CHICKEN

Whole roasted rossdown chicken + crushed olive oil potatoes + fresh herbs + amber ale jus

ROASTED VEGETABLE PESTO PASTA

Roasted seasonal vegetables + house made pesto + linguini

WARM DOUGHNUTS

Chocolate ganache + amber ale syrup + cinnamon dusted doughnuts

Add 63 acres braised beef + 9 / per person



MENU TWO

FOR LARGER PARTIES ONLY

Served buffet style \$45 / per person

MINI PRETZEL ROLL

Smoked herb butter

SEASONAL SOUP

Seasonal rotating offering

VALLEY GREENS

mixed greens + shaved cabbage
+ mixed seeds + craisins
+ sherry red wine vinaigrette

OR

CLASSIC CAESAR SALAD

amber ale caesar dressing
+ parmesan + crispy capers
+ sourdough croutons

FALAFEL BITES

House made chickpea falafel + vegan dill garlic sauce + mixed greens + sesame seeds

ALE ROASTED CHICKEN

Whole roasted rossdown chicken + crushed olive oil potatoes + fresh herbs + amber ale jus

ROASTED VEGETABLE PESTO PASTA

Roasted seasonal vegetables + house made pesto + linguini

SEASONAL CHEESECAKE

Gluten free crumbs + vanilla cheesecake + seasonal fruit compote

Add 63 acres braised beef + 9 / per person

MENU THREE

FOR LARGER PARTIES ONLY

Served buffet style \$55 / per person

MINI PRETZEL ROLLS

Smoked herb butter

SEASONAL SOUP

Seasonal rotating offering

CLASSIC CAESAR SALAD

Amber ale caesar dressing + parmesan + crispy capers + sourdough croutons

VALLEY GREENS

Mixed greens + shaved cabbage + mixed seeds + raisins + red wine vinaigrette

ROASTED VEGETABLE PESTO PASTA

Roasted seasonal vegetables + house made pesto + linguini

ALE ROASTED CHICKEN

Whole roasted rosdow chicken + crushed olive oil potatoes + fresh herbs + amber ale jus

MAPLE GLAZED SALMON FILLET

Local pacific salmon + roasted seasonal vegetables + seasonal aioli

SEASONAL CHEESECAKE

Gluten free crumbs + vanilla cheesecake + seasonal fruit compote

Add 63 acres braised beef + 9 / per person

BAR PACKAGES

OPEN BAR

All menu options available, either with price cap or no limit

If price-capped, the event coordinator will confirm with the host about moving to a new bar package or increasing the cap upon reaching the limit.

CLOSED BAR

All drinks are covered by each individual guest
(host will be charged for any unpaid drinks)

LIMITED BAR

Drink tickets for all options

OPTION ONE

Non-alcoholic drinks (craft soda, house-made iced tea, coffee, tea, kombucha, mocktails)

OPTION TWO

TP beer, house wine 6oz, non-alcoholic drinks (approximately \$10 per ticket)

OPTION THREE

TP beer, house wine 6oz, non-alcoholic drinks, single cocktails, & highballs

custom cocktails available upon request

VALLEY COMMONS WINES

We are proud to serve Valley Commons wine. Valley Commons celebrates gathering and relishing in the vineyards of the Fraser and Okanagan.

Valley Commons Rose - strawberries, vanilla | \$45

Valley Commons Rotating | \$43



WANT TO HOST A FUNDRAISER WITH US?

We love supporting our community and the causes that are important to its members. Fundraisers must be held by a registered not for profit or charitable society and must apply for and provide proof of licenses for any form of fundraising that is considered gaming by the BC Gov in advance of the event date.

Trading Post and its employees reserve the right to decline the booking of any event or fundraiser that does not align with our values or that does not align with the experiences or atmosphere we aim to provide here for all our guests.

Trading post will donate a raffle or door prize of a \$100 value to your organization for any approved fundraising events hosted with us here at the Trading Post Abbotsford location.

WHAT KINDS OF FUNDRAISERS CAN YOU HOST?

We offer three different fundraiser options.

Styles include: Burger and Beer events, a brewmaster dinner experience with our Chef, or social mixer including prize draws and raffles.



FUNDRAISING OPTION ONE

Burger and Beer

Allows you to pre-sell tickets for a burger and a beer at a price determined by your organization. Depending on the booking time slot or style you select for your event a limited number of tickets may be available.

Pricing

Trading post will supply a \$25 base price ticket which includes the choice of a Canadiana burger or a Fried Chicken Sandwich with fries (alternate sides and additional food and drink available at an additional charge). This ticket is to be sold by you in advance for your event. We recommend selling tickets at a \$35 price for a \$10 per ticket earning.

Additional fundraising at the event such as a raffles, prize draws, silent auctions, door prizes or any other form of fundraising can be arranged with proper licensing and management approval.

All guests must be aware of the required 18% gratuity which will be added to all guests bills at the event.

Timeing and Style

Lunch or Dinner Ticketed Event

One booking time slot (either lunch or dinner) selected for the covered patio or mezzanine and additional fundraising arranged for time of event. Inquire with our event manager for space availability as business demand will factor in to the allocation of event spaces

This event style will allow you to easily run a Raffle, Silent Auction or other fundraising activity at the time of your event. Space will be limited based on the selected event space (covered patio or mezzanine)

OR

Week long Burger and a Beer Event

A one week period selected by your organization in which tickets sold are only redeemable in that date range with a reservation.

Reservations do not need to be in a select time frame during that week and will not be kept in a limited area of the restaurant. Guests will book a reservation with us over the phone or online indicating they're coming in with Burger and a Beer tickets.

Guests will be welcome to order additional food and drinks at regular menu price.

This option would not allow for any additional fundraising on the day of your event however guests who come in with tickets can enter their tickets in a prize draw for the door prize provided by Trading Post as additional incentive to purchase tickets.

FUNDRAISING OPTION TWO

Brewmaster Dinner Fundraiser

Allows your organization to sell tickets for a 5 course seated dinner experience with our Chef.

Designed for up to 25 people seated at a community style table on our mezzanine (mezzanine seating option three) which can accommodate any fundraising event such as raffle, silent auction, etc. The 5 course dinner includes a welcome beer, a 4oz Trading Post beer paired with each course, and service provided by our assistant general manager Amy, and our Chef, Scott. Guests can purchase additional drinks at the time of the event.

Pricing

Cost for your organization would be \$80 per ticket and can be sold for up to \$130 each. Final tickets must be sold no later than one week in advance of your event date and guests must fill out our required allergen & dietary restriction form no later than one week before the date of your event.

FUNDRAISING OPTION THREE

Social Mixer

Casual standing-only event on our covered patio. This option can be paired with a selected bar package or individual billing. Ideal for groups who just want a space to hold a fundraiser while providing limited food or drinks to guests or groups who want a more casual set up.

60 person limit (at a time) on the patio, reduced minimum spend requirements.



FAQS

WHAT IS THE ROOM CAPACITY?

Covered heated patio: seated - 40 / standing - 60
Upstairs mezzanine: seated - 25 / standing - 30
Full buyout - 150 seated / 160 standing

WHEN ARE THE ROOMS AVAILABLE?

The restaurant is available 7 days a week, on a first-come, first-served basis, based on availability
Lunch - 11:00am - 4:00pm
Dinner - 6:00pm - 11:00pm

IS THERE A CHARGE TO USE THE SPACE?

For the mezzanine, there is no charge and no minimum spend for two-hour bookings, however, for mezzanine bookings over 2 hours on Fridays and Saturdays will require a \$750 minimum spend. For ordering off the event package, we do require a \$100 deposit for pre-ordered food off the event package.

A 20% gratuity will be added to all large party bookings and is not included in the minimum spend requirement.

For the covered patio, 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.

A 20% gratuity will be added to all large party bookings and is not included in the minimum spend requirement.

For a full buyout there is no charge to use the space when the entire restaurant is booked provided the minimum food and beverage expenditure is met, before tax.

A 20% gratuity will be added to all large party bookings and is not included in the minimum spend requirement.

WHAT IS THE MINIMUM SPEND REQUIREMENT FOR THE PATIO?

Monday - Thursday: Lunch \$1500, Dinner \$2500
Friday, Saturday: Lunch \$2500, Dinner \$3500
Sunday: \$2500

WHAT IS THE MINIMUM SPEND REQUIREMENT FOR A FULL BUYOUT?

Monday-Thursday lunch: \$4,000, Dinner : \$7,000, Full day \$10,000
Friday-Sunday lunch: \$6,000, Dinner: \$9,000, Full day: \$14,000

HOW ARE PAYMENTS MADE?

The signed event agreement & deposit of 30% is required to secure the date and space for patio events or full buyout payable by credit card. The remaining balance will be paid by credit card or cash at the conclusion of the event.

For the mezzanine, a \$100 deposit will apply to pre-ordered food.

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.

FAQS CONTINUED

CAN I HOLD A MEETING OR PRESENTATION IN THE RESTAURANT?

Absolutely! Please keep in mind adding audio/visual equipment will alter the room capacities a speaker and microphone are available upon request for speeches or presentations a projector screen is available for the mezzanine space and if a projector is desired one week's notice is required.

WHAT SERVICES AND ITEMS DOES TRADING POST BREWING SUPPLY?

the following are complementary:

- 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 inquiries, please contact our event manager, Amy Noonan, at amy@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 a fixed price per person bar packages.

Wines are selected from our seasonally available BC VQA wine list and can be ordered by the glass or litre.

We can customize the way alcohol is consumed. Please see bar packages page.

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.

CAN I BRING OUTSIDE DESSERT?

Yes, you can!

WHAT OTHER EXPENSES SHOULD I CONSIDER?

If you require table linens, we can arrange them through a third-party supplier – charges will be added to final bill. For a formal estimate, contact our event manager.

FAQS CONTINUED

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 (if applicable)- at least 15 minutes needed

Speeches - for best flow, we recommend having speeches after order taking or before food is served

Formal presentation/speaker - speak to our event manager to coordinate service timing with the presentation

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

Trading Post's restaurant manager, Amy Noonan, will be your on-site contact upon arrival and for the duration of your 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 given 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 spend plus tax & gratuity.



WHAT ADDRESS SHOULD I USE FOR MY
INVITATIONS?

Trading Post Brewing
3058 Gladwin Road
Abbotsford, BC

FOR ALL BOOKING INQUIRIES PLEASE
CONTACT:

604.343.2337 ext 3
amy@tradingpostbrewing.com
tradingpostbrewing.com



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