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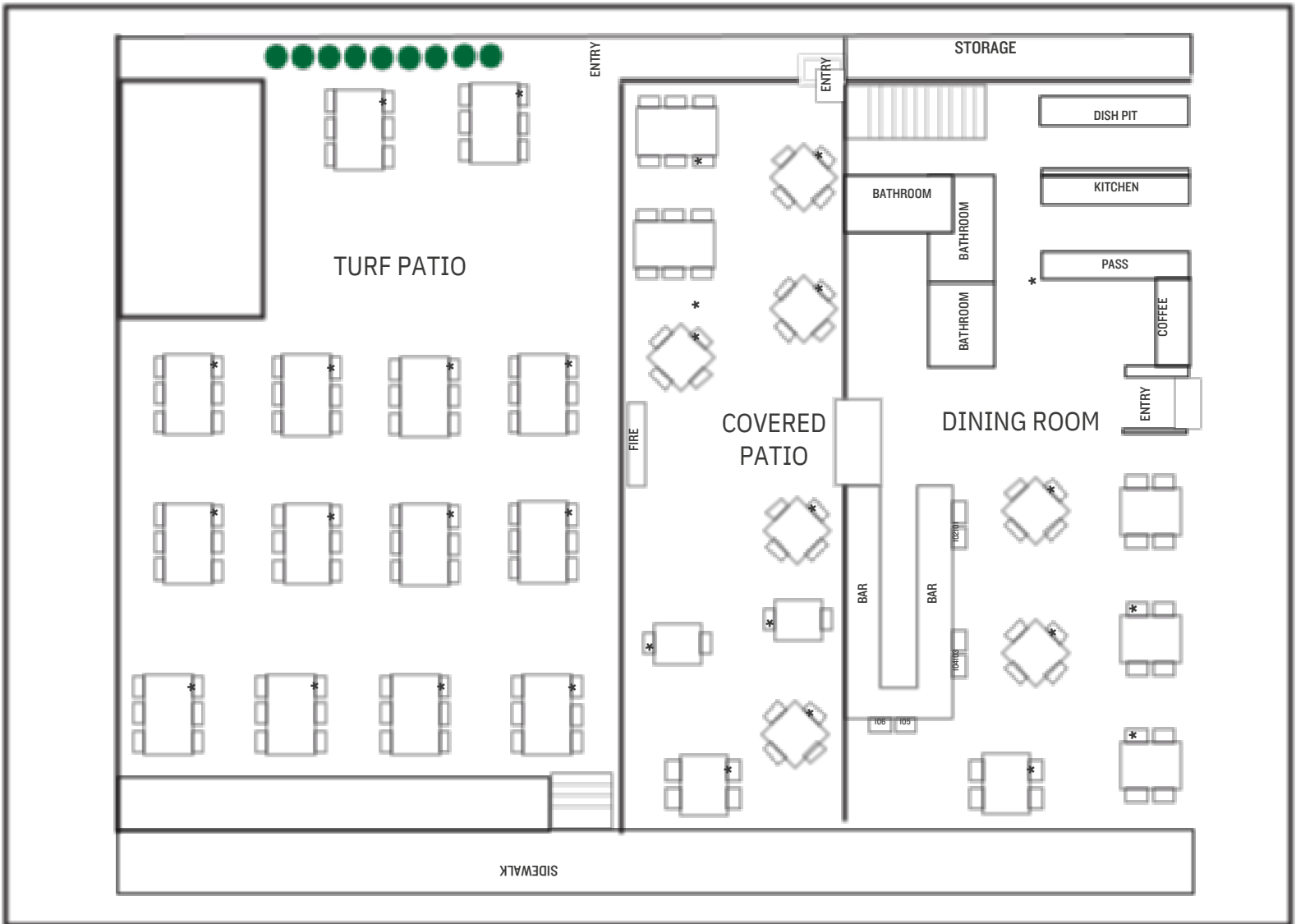
2016

Trading Post

B R E W I N G
C O .

**Private & Group Dining
Fort Langley Eatery**

Event Spaces





MENUS

Our menus are prepared with fresh, quality ingredients; we use local farms and suppliers as we believe strongly in supporting our local families. Every ingredient has been prepared in detail by our chefs. Trading Post Brewing presents dishes that are seasonal and designed to exceed your expectations and to fit your specific needs for your event or gathering.

*Please note that our menus , both food and beverages, are subject to seasonal availability, and thus may change. Prices are also subject to change based on market fluctuations.



TP MINIS

All items are priced by the piece *1 dozen minimum per order*

Mini Fried Chicken Slider | \$6.75

Brioche bun + b+b pickles + fried Rosssdown farms chicken + chipotle aioli + slaw

MINI BEEF SLIDER | \$6.5

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

MINI GRILLED CHICKEN SANDWICH | \$6.25

Brioche bun + Rosssdown chicken breast + chipotle aioli + tomato + mixed greens

MINI HARVEST SANDWICH | \$5.5 (v)

Brioche bun + house-made chickpea fritters + dill sauce + pickled onion + greens

MINI NASHVILLE CHICKEN WAFFLE | \$6.5

Belgian waffle + fried Rosssdown chicken + Nashville hot sauce + b+b pickles + maple syrup

PLATTERS

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 platter serves approx 10-12 people for grazing.



VEGGIE PLATTER | \$80

Assorted vegetables + dill garlic sauce + red pepper hummus

CHARCUTERIE PLATTER | \$125

Selection of cured meats + crackers + pickled vegetables + truffle dijon mustard

CHEESE PLATTER | \$155

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

BREAD & SPREAD PLATTER | \$75

Red pepper hummus + seasonal cheese spread + tortilla chips + warm bread

WARM DOUGHNUTS | \$50

Cream cheese anglaise + cinnamon dusted doughnuts

PINE MENU

Served buffet style \$40/ per person

MINI PRETZEL ROLL

Honey butter

VALLEY GREENS

Mixed greens + shaved cabbage + mixed seeds + craisins + goat cheese + crispy chickpeas + red wine dressing

HARVEST BITES

House-made chickpea fritters + dill garlic sauce + mixed greens

DEMI GLAZED ROSSDOWN CHICKEN

Buttery chive mash + marsala bacon reduction

SEASONAL ROASTED VEGETABLES

Local assorted root vegetables + herb butter

WARM DOUGHNUTS

Cream cheese anglaise + cinnamon dusted doughnuts



OAK MENU

Served buffet style \$45 per person

MINI PRETZEL ROLL

Honey butter

CLASSIC CAESAR SALAD

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

HARVEST BITES

House-made chickpea fritters + dill garlic sauce + mixed greens

YOUR CHOICE OF:

CATCH OF THE DAY

Whitefish + honey beurre blanc + roasted lemon garlic potato + braised carrots + grilled broccolini

OR

DEMI GLAZED CHICKEN

Buttery chive mash + braised carrots + grilled broccolini + marsala bacon reduction

SEASONAL CHEESECAKE

Gluten free crumbs + vanilla cheesecake + seasonal fruit compote

MAPLE MENU

Served buffet style \$60 per person

MINI PRETZEL ROLL

Honey butter

CLASSIC CAESAR SALAD

Amber ale caesar dressing + parmesan + crispy capers + house-made croutons

VALLEY GREENS

Mixed greens + shaved cabbage + crispy chickpeas + mixed nuts + seeds + goat cheese + red wine dressing

VEGETABLE & HERB RISOTTO

White wine herb jus stock + grape tomato + carrots + broccolini + shimiji mushroom

CATCH OF THE DAY

Whitefish = honey beurre blanc + roasted lemon garlic potato + braised carrots + grilled broccolini

DEMI GLAZED CHICKEN

Buttery chive mash + braised carrots + grilled broccolini + marsala bacon reduction

SEASONAL CHEESECAKE

Gluten-free crumbs + vanilla cheesecake + seasonal fruit compote

WARM DOUGHNUTS

Cream cheese anglaise + cinnamon-dusted doughnuts

TRADING POST BEER

12 OZ | 16 OZ

HELLES LAGER
AMBER ALE
BEST COAST IPA
HAZY IPA
SEASONAL
OFFERINGS

RED & WHITE WINE

6OZ | 9OZ

FULL BC VQA WINE LIST
OFFERED

COCKTAILS

Additional selections available on request

HIGHBALL COCKTAILS
TOP SHELF LIQUOR

SEASONAL COCKTAILS (FROM WINTER MENU)
2 OPTIONS MAX



FAQS

WHAT IS THE ROOM CAPACITY?

Half buyout - covered patio & turf patio: 50 people
Full buyout - inside dining room, covered heated patio & turf patio: 100 people

WHEN ARE THE ROOMS AVAILABLE?

The restaurant is available 7 days a week, on a first-come, first-serve basis, based upon availability every day - 5:30pm - close (start times can be negotiated with approval).

IS THERE A CHARGE TO USE THE SPACE?

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 and gratuity.

WHAT IS THE MINIMUM SPEND REQUIREMENT?

Sunday- Thursday: half buyout \$5000, full buyout \$8500
Friday - Saturday: half buyout \$8500, full buyout \$12,500
Canned product and merchandise are available for purchase in order to hit minimum spend

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 7 days 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.

CAN I HOLD A MEETING OR PRESENTATION IN THE RESTAURANT?

Absolutely! Please keep in mind adding audio/visual equipment will alter the room capacities.

DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

We have a stand up speaker system with one microphone (ideal for speeches) if more equipment is needed we are happy to arrange other equipment rentals through our third-party supplier - charges will be added directly to your bill with no additional mark-up.

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, Aleigha at fortlangley@tradingpostbrewing.com.

FAQS

CONTINUED

WHAT SERVICES AND ITEMS DOES TRADING POST BREWING SUPPLY?

Serving staff
Existing tables and chairs
Standard table flatware and glassware
Printed personalized menus at each setting
Table numbers

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider the below items as common costs. For a formal estimate, contact our event manager. If designated seating is required, please provide your own place cards and/or seating chart. If you require table linens, we can arrange them through a third-party supplier – charges will be added to the final bill.

IS THERE A CAKE-CUTTING FEE?

The only outside food item permitted to be brought in is celebratory cakes or cupcakes. The per guest fee is based on your confirmed guest count.

Cake – cut and plated with no garnish. per guest - \$2

Cake – cut and plated by the chef with garnish and served as part of the dinner menu. per guest - \$4

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

Trading Post Brewing's restaurant manager will be your onsite contact upon arrival and for the duration of your event.

HOW ARE PAYMENTS MADE?

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

WHAT IS THE CANCELLATION POLICY?

Your deposit is fully refundable if notice of cancellation is received 30 or more days in advance of the event date. If notice of cancellation is received 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 plus tax & gratuity.

WHAT ADDRESS SHOULD I USE
FOR MY INVITATIONS?

Trading Post Brewing
9143 Glover Road
Fort Langley, BC

FOR ALL BOOKING INQUIRIES
PLEASE CONTACT:

604.343.2337 ext 2
fortlangley@tradingpostbrewing.com
www.tradingpostbrewing.com



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UPDATED
SEPTEMBER 2023