



EST.

2016

Trading Post

BREWING
CO.

TASTING ROOM EVENT PACK



WELCOME

Welcome to Trading Post!
We're excited to create a memorable event
with you.

At our Langley Tasting Room & Brewery, we have two options depending on the size of
your event and your specific vision:

OPTION ONE

UPSTAIRS MEZZANINE

For more intimate gatherings or casual events, we offer our mezzanine. This unique
and flexible space can easily accommodate work parties, family gatherings, meetings,
birthdays, etc. We recommend planning for parties of up to 25 people sitting or 35
standing.

OPTION TWO

FULL BUY-OUT

For larger parties, we offer use of the entire 45-seat Tasting Room, with room for up to
60 people standing. With our bar area, patio, and mezzanine, it's a fantastic space for
groups to mix and mingle at Christmas parties, business events, reunions, and more.

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



BOOKING DETAILS

WHAT IS THE ROOM CAPACITY?

Mezzanine : seated 25 / standing 35
Full buyout: seated 45 / standing 60

WHEN ARE THE ROOMS AVAILABLE?

The tasting room is available 7 days a week, on a first come first serve basis based upon availability

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 20% auto gratuity

WHAT IS THE MINIMUM SPEND REQUIREMENTS

For mezzanie : sunday - thursday \$150 / hr friday + saturday \$300 / hr
For full buy out : sunday - thursday \$2000 friday + saturday \$3,500



MENU

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.

PLATTERS

These can be added to any meal as a grazing board as guests arrive or can be served and presented as part of the meal
each platter serves 10 - 12

VEGGIE PLATTER | \$80

Assorted vegetables + peppercorn ranch + vegan smokey northwest dip

CHARCUTERIE PLATTER | \$135

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

CHEESE PLATTER | \$155

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

CHARCUTERIE & CHEESE PLATTER | \$170

Selection of cured meat + cheese + crackers + seasonal chutney + pickled vegetables + hot honey + beer mustard

TORTILLA CHIPS & DIPS | \$35

Jalapeño lime sour cream + roasted tomato salsa + corn tortilla chips

BREAD & SPREAD PLATTER | \$70

House-made hummus + beer cheese spread + flatbread + pretzel bites

WARM DOUGHNUTS | \$45

Chocolate ganache + cinnamon dusted doughnuts

TP MINIS

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

BRUSCHETTA CROSTINI | \$4

Crostini + garlic oil + pesto aioli + fresh mozzarella + bruschetta

PEAR PROSCIUTTO CROSTINI | \$5

Crostini + goat cheese + poached pear + prosciutto + arugula + garlic oil + balsamic glaze

MINI BISON MEATBALL SLIDER | \$6.5

Brioche bun + pesto aioli + marinara sauce + bison patty + fresh mozzarella

MINI PESTO CHICKEN SLIDER | \$6.5

Ciabatta bun + pesto aioli + chicken breast + grilled tomato + arugula + asiago cheese

MINI HARVEST SLIDER | \$5.5

Ciabatta bun + vegan chickpea fritter + smokey northwest sauce + pickled onion + arugula + tomato

PIZZAS

10" crusts

PEAR PROSCIUTTO | \$20

Roasted garlic + poached pear + fresh mozzarella + goat cheese + prosciutto + balsamic glaze + thyme

SPICY BISON | \$20

Marinara sauce + chipotle bison + red onion + fresh mozzarella + asiago cheese + pepperoncini + red chili

NASHVILLE CHICKEN | \$20

Marina sauce + mozzarella + garlic oil

ROASTED GARLIC PESTO | \$17.5

Roasted garlic + pesto + fresh mozzarella + asiago + arugula + black pepper + lemon

FROMAGE | \$16

Marina sauce + mozzarella + garlic oil

DIPS | \$5

8oz SERVING

Roasted garlic aioli

Peppercorn asiago ranch

HARVEST SALAD | \$40

SERVES 12

Spring mix + goat cheese + candied nuts + poached pear + honey balsamic dressing

TRADING POST BEER

12oz | \$6.5

16oz | \$8.5

HELLES LAGER
AMBER ALE
BEST COAST IPA
HAZY IPA
SEASONAL OFFERINGS

OTHER BEVERAGES

CIDER
RED + WHITE + ROSE WINE
N/A KOMBUCHA
N/A SODAS
N/A ICED TEA



FAQS

HOW ARE BEVERAGES AND WINE MANAGED?

For all events, drinks will be provided through our tasting room bar. For groups in the mezzanine, a server will be available to take drink orders. Beverages (alcoholic and non-alcoholic) are charged based on consumption per drink, plus tax and gratuity. We do not offer a fixed price per person bar packages. Wines are selected from our current list and charged per 6oz pours. We can customize the way alcohol is consumed by offering these options:

- Open bar (host covers bar cost)
- Limited open bar (host sets a price they are comfortable with and when the cap is reached, they are notified and can move to another bar option)
 - Closed bar (guests cover their own bar cost)
- Ticketed bar (guests are given a number of tickets to be redeemed for drinks)

IS THERE A CAKE-CUTTING FEE?

The only outside food item permitted to be brought in is celebratory cakes. Use of plates and cutlery is subject to a cake-cutting fee of \$1.5 / per person.

CAN I HOLD A MEETING OR PRESENTATION?

Absolutely! Our mezzanine has hosted many business meetings and comes equipped with a projector and screen. Please keep in mind that adding audio/visual equipment will alter the room capacities. Our brewers do work during weekday lunch hours which does generate some noise.

DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

We have a microphone, projector and screen available to use at a \$30 set up charge, as well as HDMI cables, extension cords, and power strips.

HOW ARE PAYMENTS MADE?

The signed event confirmation form and deposit of 30% of the minimum spend are required to secure the date and space for private events and buyouts, 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
107 - 20120 64th Ave
Langley BC
V2Y 1M8

FOR ALL BOOKING INQUIRIES
PLEASE CONTACT:

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B R E W I N G
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UPDATED
OCTOBER 2023