

PRAIRIE DOG BREWING

EVENTS

MENU



EVENTS@PRAIRIEDOGBREWING.CA

Winter 2023

403.407.2448

PRAIRIE DOG BREWING EVENT MENU

Prairie Dog Brewing is a no-tip-expected establishment - we won't be adding an automatic 18+% gratuity on top of your bill, but we do encourage you to contribute to our Staff Fund if you feel like you and your guests had a great experience with us. Staff fund contributions are paid out to all team members (excluding owners) on their bi-weekly paychecks based on hours worked within the pay period.

VENUE / FOOD INFORMATION

- **Prairie Dog Brewing is a nut-free and seafood free facility.** No peanuts, tree nuts, finned fish or shellfish are permitted on our premises at any time.
 - You are welcome to bring in a cake subject to our cake cutting/plating fee and allergen considerations are taken.
- Decorations are permitted so long as balloons are anchored.
 - No confetti is permitted
 - Decorations that are left subject to cleanup fee (\$100)
- **Menus must be confirmed a minimum of 14 days prior to the event date.**

All buffets are eligible for upgrades & add-ons.

All prices found in this menu are per guest unless otherwise marked and are subject to change.

PRAIRIE DOG BREWING **EVENT**

DINNER BUFFET

Buffet are eligible for upgrades & add-ons

Full-Scale Buffet – Bring Your Appetite!

With this specialty dinner buffets, our kitchen team will continuously carve and bring out trays of our award-winning barbecue to ensure that your guests receive hot, fresh foods that won't leave anyone feeling hungry after dinner.

\$60 PER GUEST

Carving Station – Choice of:

- Chef Carved Brisket or Chef Carved Pastrami •

Meat Selections

- Pulled Pork • Smoked Chicken •

Accompaniments

- Mac & Cheese • Corn Bread •

Sides – Choose two of:

- Kale Salad or Pickled Vegetables or Coleslaw or Potato Salad or House-cut Kennebec Fries or Creamed Corn

ADD ON APPETIZER BUFFET **\$35** PER GUEST

Will be put out for guests at least half an hour prior to dinner buffet.

- Dusted Ribs • Crudités • Soft Pretzel Bites • Savoury Pork Rinds •
- Corn Bread • Fried Cheese Curds •

Dipping sauces are included with menu items, consistent with our dine-in offerings

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BUFFET ADD ON: POUTINE BAR – \$9.50 PER GUEST

Try our popular build-your-own poutine bar by adding it onto your buffet
Perfect for a late night option if your event is longer.

Our poutine bar includes the following items:

- House-cut Kennebec Fries • Beef Gravy • Chopped Smoked Bacon •
- Regular and Deep-Fried Cheese Curds •

ALCOHOL/EXTRAS

– SIDES

\$6.00 Each

Coleslaw ✓
Bacon Potato Salad
House-cut Kennebec Fries ✓
Kale Salad ✓ + \$1
Cornbread ✓ + \$1
Creamed Corn ✓ +1
Mac and Cheese ✓ + \$2
Poutine + \$2
Black Bean Chili ✓ \$2

ALCOHOL/DRINK TICKETS

Prices per item unless marked otherwise.

Standard Drink Ticket \$9
Prairie Dog beer, house wine, 1oz well
highballs

Custom Liquor/Wine
No problem, ask us for pricing!

CAKE CUTTING FEE – \$50

✓ = VEGETARIAN FRIENDLY

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