



Banff Ave
BREWING CO.

110 BANFF AVE, BANFF AB | 403 762 1003
BANFFAVEBREWINGCO.CA

FOOD & BEVERAGE PACKAGE

EMAIL MEG@BANFFAVEBREWINGCO.CA TO BOOK!

*Information and pricing subject to change without notice

CHEF'S DINNER

\$39 PER PERSON

Chef's 3 Course Dinner

(Minimum 8 guests)

STARTERS:

Choose one starter from below:

Classic Caesar Salad DF*

creamy garlic, capers, anchovy dressing, crouton, shaved Grana Padano

Winter Kale Salad GF*, DF*, V, VG*

apricots, orange, quinoa, sunflower seeds, feta cheese, apricot orange dressing

Soup of the Day

Chef's soup of the day

MAINS:

Choose one main from below:

Fish & Chips

IPA battered Ocean Wise cod loins, fries, tartar sauce, classic coleslaw

Teri Chicken Power Bowl GF*, V*, DF*

glazed chicken, rice, broccoli, fennel, red pepper, crispy garlic, black sesame seeds

Beef Stroganoff

braised Alberta beef, creamy mushroom sauce, tagliatelle pasta, chives

Rutabaga Tikka Masala V, GF*

stewed rutabaga, tikka masala curry, garlic basmati rice, naan bread

DESSERT:

Stout Brownie V

house-made fudge brownie, stout chocolate sauce



APRÈS PIZZA

\$25 PER PERSON

HALF PRICE APRÈS PIZZA FOR KIDS UNDER 10

A starter, a salad, four types of pizza and a dessert all to share!

(Minimum 8 guests)

Alberta chicken wings DF*

choice of chili honey lime | hoisin sesame garlic

Served with blue cheese dip

Classic Caesar Salad DF*

creamy garlic, capers, anchovy dressing, crouton, shaved Grana Padano

Basic Bomber 14" GF*

pepperoni, bacon, mushroom, garlic confit, red sauce

Athens Yard Sale 14" V, VG*, GF*

spinach, red onion, cherry tomato, kalamata olives, feta, red sauce

The Great Divide 14" GF*

prosciutto, pineapple, pickled Fresno peppers, arugula, Grana Padano, white sauce

Lil Kicker 14" GF*

chorizo sausage, cherry tomato, red onion, green onion, jalapeno, red sauce

***Please speak to the event manager regarding pizza modifications.**

Stout Brownie V

house-made fudge brownie with stout chocolate sauce, served family style



SHAREABLES

Choose the perfect appetizers for your party!

(Minimum 8 guests)

Charcuterie \$29 GF*

local and imported meats and cheese, pickles, brassica mustard, house-made preserves

Hummus & Grilled Naan \$17 DF*, V, VG*

crispy chickpeas, pickled onion, za'atar spice

Classic Nachos \$25 GF*, V

home fried tortilla chips, diced tomato, pickled jalapenos, green onion, cheddar & jack cheese, salsa and sour cream

Warm Buttered Soft Pretzels \$18 DF*, V, VG*

coarse sea salt, cheese fondue, beer mustard

Alberta Chicken Wings \$19 DF*

choice of chili honey lime | hoisin sesame garlic

Served with blue cheese dip

Cauliflower Wings \$16 DF*

choice of chili honey lime | hoisin sesame garlic. Served with ranch dip

Gyoza \$14

pork and veggie stuffed gyoza, ponza sauce, fresh greens

Family Style Classic Caesar Salad \$54 DF*

creamy garlic, capers, anchovy dressing, crouton, shaved Grana Padano

Family Style Winter Kale Salad \$57 V, VG*, GF*, DF*

apricots, orange, quinoa, sunflower seeds, feta cheese, citrus dressing

SLICE OF LIFE

\$6 PER SLICE

Ideal for a casual event, perfect if your guests are coming and going!

(25 guests and over, only available in The Lodge)

ROTATING OPTIONS FROM THREE OF OUR FAN FAVOURITES:

Basic Bomber 14" GF*

pepperoni, bacon, mushroom, garlic confit, red sauce

Athens Yard Sale 14" V, VG*, GF*

spinach, red onion, cherry tomato, kalamata olives, feta, red sauce

The Great Divide 14" GF*

prosciutto, pineapple, pickled Fresno peppers, arugula, Grana Padano, white sauce

BREWERY TOUR & TASTING

\$20 PER PERSON

Don't want the fun to stop? Add on a Brewery Tour & Tasting to your event.

(Minimum 8 guests)

Includes tasting our proudly brewed core beers and a chance to see where the magic happens inside Banff's original brewery.

V - vegetarian

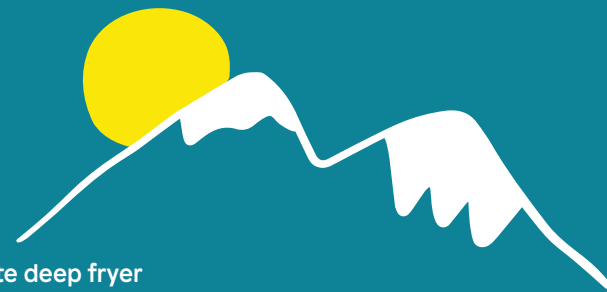
VG* - vegan w/modifications

GF - gluten friendly, no separate deep fryer

GF* - gluten free w/modifications

DF* - dairy free w/modifications

Speak to us regarding all allergies.



Please note that minimum spends may still apply and all bookings are subject to 5% GST.

Banff Ave BEER



CORES

12 OZ SLEEVE \$6.25 | 16 OZ STANDARD \$8.50 |
32 OZ STEIN \$16 | 64 OZ JUG \$29 | 6 x 5 OZ BEER FLIGHT \$19

White Wit

WHEAT BEER 5.0% ALC./VOL.

Our take on a classic Belgian white wheat ale. Banff's year round patio bier for bluebird days. Alpine sunshine in a glass.

Black Pil

BLACK LAGER 4.9% ALC./VOL.

A dark schwarzbier that drinks light and familiar. The local's favourite.

Mt. Rundle

STOUT 4.4% ALC./VOL.

The hard and rich glacial water that is inherent to Banff balances perfectly with this rich, nitrogenated ale.

Head Smashed

IPA 6.2% ALC./VOL.

Our flagship IPA has a delicate bitterness and enough alcohol warmth to bring out the massive fruit, pine & citrus flavours from Australian & US hops.

Ride or Dry

LIGHT LAGER 4.0% ALC./VOL.

Ultra light, ultra crisp, ultra rad. A low-cal light pilsner for ultra active lifestyles. Hopped with Nelson Sauvin hops for a flavourful and unique white grape character that is bright, fruity & playful.

Hazy Glades

PALE ALE 4.0% ALC./VOL.

This juicy pale ale is packed with big hop-derived citrus, pineapple & tropical flavours. Brewed with flaked oats and wheat, this pale ale is huge on hop flavour yet light on bitterness.

Lodge 1383

COLD IPA 5.6% ALC./VOL.

At 1383m elevation, this beer is brewed with the highest quality ingredients, including pure mountain water. Flavours of pineapple, coconut and melon are balanced by a subtle bitterness.

CANS

Albeerta Cans 355 ML \$5

Last Best Premium Canned Cocktail 355 ML \$8

Gin-arita | Tom Collins

Highlights Premium Canned Cocktail 355 ML \$8

Passion Fruit

Cider Ask your server for current selection.

COCKTAILS

2 oz \$15.50

Banff Park Caesar

Park Chili Vodka, Clamato, Tabasco, Worcestershire, pickle brine, spice medley rimmer

Bramlin' Man

Last Best Afterglow Gin, Chambord, lemon juice, simple syrup, soda

LB Paloma

Last Best Fortunella Gin, grapefruit juice, lime juice, simple syrup, salted rim

LB Negroni

Last Best Fortunella Gin, Rosso vermouth, Campari

Chick-A-Cherry-Cola

Park Vanilla Vodka, cherry liqueur, Pepsi, maraschino cherry

Those Pineapple Feels

Plantation Pineapple Rum, rootbeer schnapps, pineapple juice, simple syrup, lemon juice, ginger ale

Espresso Your Wild Side

Wild Life Vodka, Kahlua, cold brew coffee, salted caramel syrup

LAST BEST GIN

Experience our sister brewpub's International Award-Winning Gin

Distilled in-house in Calgary, Alberta

1 OZ \$7.25 | 2 OZ \$12.50 | **GIN FLIGHT 1.5 OZ \$19 BOTTLE 750 ML \$45** *offsales only

Last Best Afterglow Gin 46% alc./vol.

Lemon verbena, fresh Thai basil, and green cardamom envelope this gin with fragrance, and bring a modern culinary essence that guide juniper's pine notes into an energizing finish.

Last Best Fortunella Gin 44% alc./vol.

Juniper, coriander, and angelica offer traditional gin notes, while the fresh orange brings an authentic citrus flavour and unique twist.

Last Best First Love Gin 47% alc./vol.

White sage accentuates herbal and juniper notes, while layers of lavender make this gin bloom into an alluring flavourful spirit designed with cocktails in mind.

WINE

6 OZ | 9 OZ | BOTTLE

WHITE

Manos Negras Chardonnay Argentina

\$13 | \$18 | \$50

Campagnola Pinot Grigio Italy

\$13 | \$18 | \$50

J Bouchon Sauvignon Blanc Chile

\$12 | \$17 | \$46

ROSE

Joya Rose Portugal

\$10 | \$15 | \$38

RED

11th Hour Pinot Noir California

\$13 | \$18 | \$50

Colossal Reserva Blend Portugal

\$10 | \$15 | \$38

Uma Malbec Argentina

\$11 | \$16 | \$42

SPARKLING

Freixenet Cava Spain

200 ML \$10

Arnaces Prosecco Brut Italy

BOTTLE \$60

Paltrinieri Solco Lambrusco Red Italy

BOTTLE \$65