

PRAIRIE DOG BREWING

EVENTS

# MENU



[EVENTS@BBQ.BEER](mailto:EVENTS@BBQ.BEER)

WINTER 24/25

403.407.2448

# PRAIRIE DOG BREWING **EVENTS** BUFFET MENU

OUR TOP-RATED FLAGSHIP

## CLIFFORD'S DELIGHT - \$65 PER GUEST

*Perfect for dinnertime functions, this full-scale buffet ensures that your guests' largest appetites are satisfied, and everyone has an opportunity to try several of our famous BBQ meats, appetizers, sides and desserts.*

### APPETIZERS

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#### CHOICE OF 2:

Crudit  Platter • Chips & Pico • Dry Ribs  
Pork Rinds • Pretzel Bites • Pickled Veg  
Smoked Nachos

### SIDES

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#### CHOICE OF 3:

Hand-Cut Fries • Bacon Potato Salad  
Coleslaw • Cornbread • Kale Salad  
Mac & Cheese • Black Bean Chili

### PROTEINS

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#### INCLUDES ALL 3:

Beef Brisket<sup>1</sup> • Pulled Pork  
Smoked Chicken Wings

### DESSERTS

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#### AN ASSORTMENT OF<sup>2</sup>:

Dessert Squares  
Chocolate Oatmeal Cookies  
Cinnamon Donut Holes

<sup>1</sup>Live chef brisket carving station **included** at no extra charge.

<sup>2</sup>Dessert assortment subject to individual item availability, substitutions may apply.

More On Next Page...

## EASYGOING OPTIONS FOR MODERATE EATING

TIP: These smaller buffets can be expanded with **Buffet Add-Ons!**

### **SMOKE SAMPLER - \$40 PER PERSON - AVAILABLE UNTIL 4PM**

*Perfect for lunches and afternoon functions, this economical BBQ buffet provides your guests with a charming selection of our hot smoked meats and sides.*

*- Until 4pm Only -*

#### **SIDES**

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##### **CHOICE OF 3:**

Hand-Cut Fries • Bacon Potato Salad  
Coleslaw • Cornbread • Kale Salad  
Mac & Cheese • Black Bean Chili

#### **PROTEINS**

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##### **CHOOSE ANY 2:**

Beef Brisket<sup>1</sup> • Pulled Pork  
Pork Side Ribs • Chorizo Sausage  
Smoked Chicken Wings

### **APPETIZER BUFFET - \$28 PER PERSON - AVAILABLE UNTIL 4PM**

*Great for business meetings and smaller functions outside of prime eating hours, our Appetizer Buffet is customizable to accommodate your guests' preferences!*

*- Until 4pm Only or as an Add-on to another buffet*

#### **APPETIZER OPTIONS**

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##### **CHOOSE 6 SELECTIONS, MAXIMUM 2 OF EACH ITEM**

Crudit  Platter • Chips & Pico • Dry Ribs  
Pickled Veg • Smoked Nachos • Pretzel Bites • Pork Rinds

### **LATE-NIGHT POUTINE BAR - \$9 PER PERSON**

*Great for parties that run late. Let your guests build their own poutine!*

*- After 9pm Only or as an Add-on to another buffet -*

#### **POUTINE BAR INCLUDES**

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House-Cut Fries • Jumbo (Non-Fried) Cheese Curds • Beef Gravy

<sup>1</sup>Live chef brisket carving station required, add \$80.

# PRAIRIE DOG BREWING EVENTS BUFFET ADD-ONS

*These add-on options may be combined with any of the buffets listed on prior pages.  
All pricing is per-person for a typical add-on portion.*

## APPETIZERS – \$6/EA, PER PERSON

CRUDITÉ PLATTER ✓  
CHIPS & PICO DE GALLO ✓  
PRETZEL BITES ✓  
PICKLED VEGETABLES ✓  
SMOKED NACHOS ✓  
TENNESSEE DRY RIBS  
PORK RINDS

## BBQ MEATS – \$8/EA, PER PERSON

1/4lb (4oz) Typical Portion, Unless Otherwise Noted

BRISKET W/LIVE CHEF CARVING STATION (ADD \$80)  
BURNT ENDS W/HICKORY STICKS  
PULLED PORK  
PORK SIDE RIBS (2 RIBS)  
SMOKED CHICKEN WINGS (4 WINGS)  
CHORIZO SAUSAGE (1 LINK)

## ALCOHOL

STANDARD DRINK TICKET ALL STANDARD-PRICED \$9  
DRAFT BEER & CIDER, HOUSE WINE, 1OZ WELL COCKTAILS  
AND HIGHBALLS

VIP DRINK TICKET ALL BAR OPTIONS AVAILABLE AND  
ADDED TO EVENT TAB FOR PAYMENT AT CONCLUSION OF  
EVENT

WANT A SPECIFIC WINE OR LIQUOR?

NO PROBLEM, TALK WITH OUR EVENTS TEAM!

## SIDES – \$5/EA, PER PERSON

CHEDDAR & JALAPEÑO CORNBREAD ✓  
HAND-CUT FRIES ✓  
MAC & CHEESE ✓  
CREAMY COLESLAW ✓  
KALE SALAD W/LEMON VINAIGRETTE ✓  
BLACK BEAN CHILI ✓  
BACON POTATO SALAD

## DESSERTS – \$8EA, PER PERSON

CINNAMON DONUT HOLES ✓  
CHOCOLATE OATMEAL COOKIES ✓  
DESSERT SQUARE ASSORTMENT ✓

✓= VEGETARIAN

# VENUE 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.

Prairie Dog Brewing has a large centrally located full-service family-friendly dining room with plenty of parking and easy access from Calgary transit, ride sharing, and driving. Our dining room allows for full buyouts as well as events confined to different sections. Events that demand privacy (such as those that discuss confidential figures or involve personal disclosures), must buy out our indoor facility to ensure confidentiality. During warmer months, we also have an expansive outdoor patio that may be booked for Stampede parties and other warm-weather functions.

Prairie Dog Brewing has invested in a high-quality public address system and stage with projector, the use of which is available to our events guests for a fee.

Inquire with our Events Team about our full set of offerings.

Prairie Dog Brewing is located at 105D 58 Avenue SE Calgary, T2H 0N8. Call us at (403) 407-2448.

# SPECIAL CUSTOMER NEEDS

Our team is devoted to providing guests with exceptional customer service, and we will work with you to tailor an experience that fits both your needs and budget, and our highly skilled chefs can accommodate dietary restrictions and allergies. We are also amenable to catering-in custom food items on a per-event basis.

We pride ourselves on providing a barrier-free establishment that is accessible and open to all. Please let us know if your guests have special needs and we will do everything we can to accommodate them.

# NO MANDATORY GRATUITY

Most venues charge a mandatory gratuity of 17-24% on event bookings. Prairie Dog Brewing is proud to say that we won't charge you an automatic gratuity. We do, however, encourage our guests to contribute to our staff fund tip pool based on their individual experience and preferences with a suggested gratuity of 18%.

# INCREMENTAL BUFFET

Quality is very important to us, and BBQ meats can quickly dry out and oxidize in an open buffet setting. Rather than putting all the BBQ meats out at one time, our kitchen team monitors buffet levels and incrementally refills chafing dishes as meats are consumed, ensuring that your guests get the freshest meats possible. This approach also works to limit situations where the first people through the buffet deplete it of all the most sought-after items, preventing those behind them from getting a chance to try them.

Beef brisket is among the most sensitive to oxidation and drying out, which is why we've opted to only serve brisket from a chef carving station.

# EXPIRATION

All pricing and information found in this brochure is subject to change until quoted or a deposit has been taken.

This events brochure was created on 2024-12-23.