

EVENTS PACKAGE



Contact events@bbq.beer

📍 105D 58 Ave SE, Calgary, AB T2H 0N8 📍



PRAIRIE DOG BREWING

EVENTS

BUFFET MENU



OUR TOP-RATED FLAGSHIP

CLIFFORDS DELIGHT – \$65 PER GUEST

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

APPETIZERS

CHOICE OF 2:

Crudit  Platter – Chips & Pico
Dry Ribs – Smoked Nachos
Pretzel Bites – Burnt Ends
Pork Rinds

SIDES

CHOICE OF 3:

Hand-Cut Fries – Potato Salad
Coleslaw – Cornbread
Mac & Cheese – Seasonal Salad
Smoked Beans – Poutine

PROTEINS

INCLUDES ALL 3:

Beef Brisket – Pulled Pork
Smoked Chicken Wings

* Live chef brisket carving station
included (\$80 value)

DESSERTS

AN ASSORTMENT OF 2:

Banana Pudding – Chocolate Chip
Cookie
Cheesecake Squares – Brownie Squares
Peach Cobbler

Dessert assortment subject to individual item availability, substitutions may apply.

Buffet numbers are determined by confirmed event guest count - half orders are not permitted

EASY GOING OPTIONS FOR MODERATE EATING

TIP: These smaller buffets can be expanded with **Buffet ADD-ONS**

SMOKE SAMPLER – \$40 PER PERSON

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

SIDES

CHOICE OF 3:

Hand-Cut Fries – Potato Salad
Coleslaw – Cornbread
Mac & Cheese – Seasonal Salad
Smoked Beans – Poutine

PROTEINS

CHOOSE ANY 2:

¹Beef Brisket – Pulled Pork
Pork Side Ribs – Andouille Sausage
Smoked Chicken Wings – Fried
Chicken

¹Live chef brisket carving station required, add \$80.

APPETIZER BUFFET – \$28 PER PERSON

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

APPETIZER OPTIONS

CHOOSE 6 SELECTIONS, MAXIMUM 2 OF EACH ITEM

Crudit  Plotter – Chips & Pico – Dry Ribs
Smoked Nachos – Pretzel Bites – Pork Rinds –
Burnt Ends

Buffet numbers determined by confirmed event guest count - exceptions may apply if combined with other menu options

BUILD IT YOURSELF BARS & CREATIONS

Great for parties that run late. Let your guests build their own Food Bar!

POUTINE BAR – \$10 PER PERSON

POUTINE BAR INCLUDES:

House Cut Fries – Cheese Curds

Beef Gravy

Add burnt ends for \$5 per person, pulled pork for \$6 per person, or brisket for \$8 per person

TACO BAR – \$30 PER PERSON

TACO BAR INCLUDES:

CHOICE OF 2 PROTEINS:

Pulled Pork – Pulled Chicken

Brisket – Burnt Ends

- Warm tortillas, pico de gallo, pickled onions, jalapeños, coleslaw

MAC & CHEESE BAR – \$20 PER PERSON

MAC & CHEESE BAR INCLUDES:

Classic mac with additional add-ons of:

Add burnt ends for \$5 per person, pulled pork for \$6 per person, or brisket for \$8 per person

Build your own bar numbers determined by confirmed event guest count - exceptions may apply if combined with other menu options

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 (V)
- CHIPS & PICO DE GALLO (V)
- PRETZEL BITES (V)
- SMOKED NACHOS (V)
- TENNESSEE DRY RIBS

BBQ MEATS – \$8/EA, PER PERSON

1/4lb (4oz) Typical Portion unless otherwise noted

- BRISKET w/LIVE CHEF CARVING STATION (ADD \$80)
- PULLED PORK
- PORK SIDE RIBS (2 RIBS)
- SMOKED CHICKEN WINGS (4 WINGS)
- ANDOUILLE SAUSAGE (1 LINK)
- FRIED CHICKEN (1 PIECE)

ALCOHOL – \$9

- STANDARD DRINK TICKET

ALL STANDARD-PRICED DRAFT BEER & CIDER, HOUSE WINE, 10Z
WELL COCKTAILS AND HIGHBALLS

WANT A SPECIFIC WINE OR LIQUOR? NO PROBLEM, TALK WITH OUR
EVENTS TEAM!

SIDES – \$5/EA, PER PERSON

- CHEDDAR & JALAPEÑO CORNBREAD (V)
- HAND-CUT FRIES (V)
- MAC & CHEESE (V)
- CREAMY COLESLAW (V)
- POTATO SALAD
- SEASONAL SALAD
- SAUTE GREEN BEANS (V) + \$2/ PER PERSON

DESSERTS – \$8EA, PER PERSON

- BANANA PUDDING
- CHOCOLATE OATMEAL COOKIES (V)
- BROWNIE SQUARES
- CHEESECAKE SQUARES

(V) = VEGETARIAN

VENUE OPTIONS

The Dining Room – Full Venue Buyout



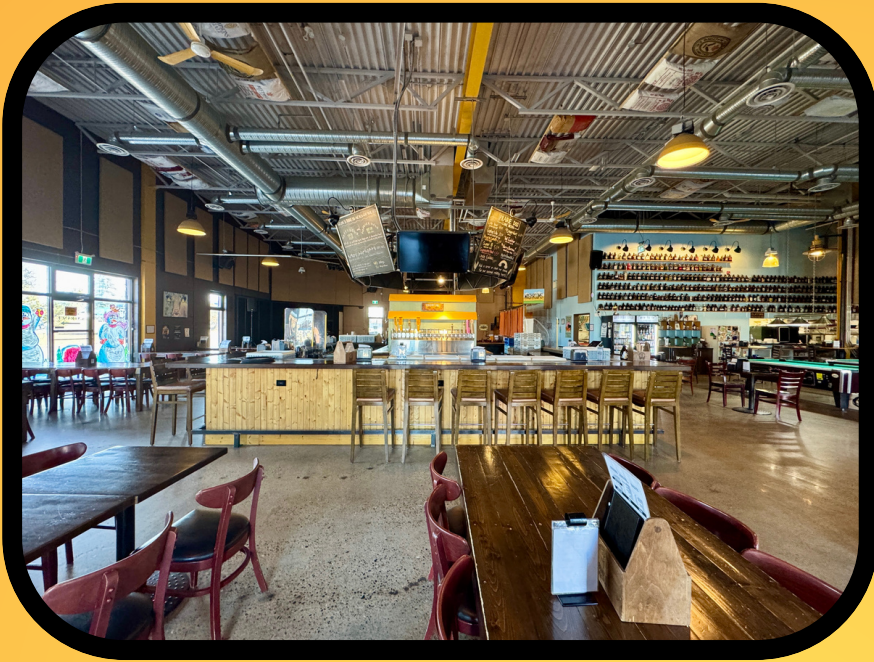
Seated Capacity: 180

Standing Capacity: 300

Type: Full Venue Buyout

Includes exclusive access to the entire indoor space. In summer, the patio may be included or left open to the public. A discount may apply if the patio remains public.

The Square

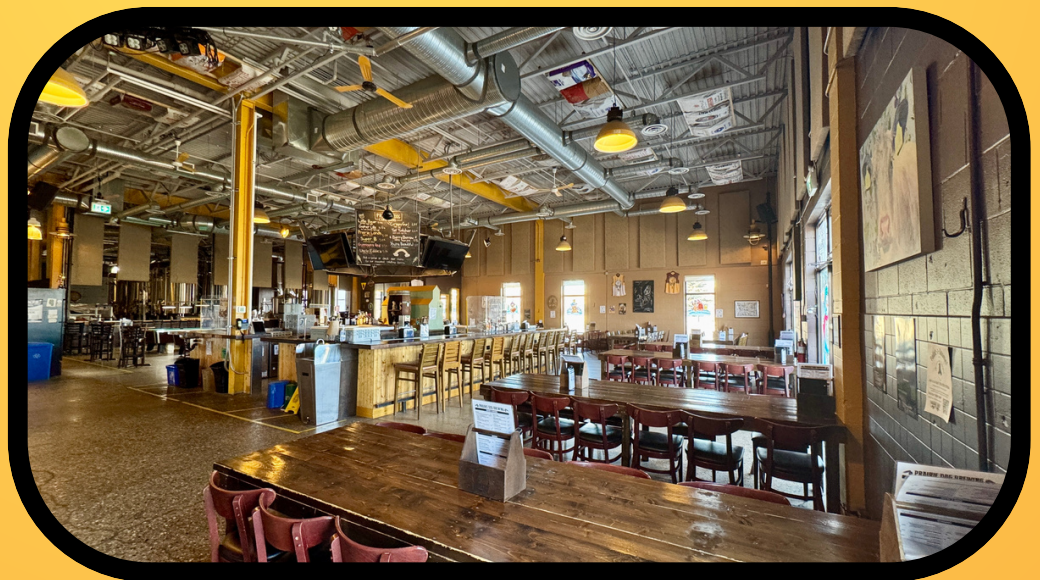


Seated Capacity: 60

Standing Capacity: 85

Type: Single Section Booking

The L



Seated Capacity: 50

Standing Capacity: 75

Type: Single Section Booking

The Stage



Seated Capacity: 60

Standing Capacity: 90

Type: Single Section Booking

Highlights: Located by the stage — ideal for music, trivia, and lively atmospheres.

The Pool Section



Seated Capacity: Casual mingling space
with limited seating (15–20)

Standing Capacity: 20–35

Type: Single Section Booking

Details: Flat fee of \$100 for exclusive,
unlimited access to our pool tables. Perfect
for casual, interactive events.

The Patio (Seasonal)



Seated Capacity: 108

Standing Capacity: 200

Type: Outdoor Section

Features: Pet-friendly, live music capability, cornhole, relaxed summer vibe.

EVENT TIMING & BOOKING INFO

Minimum Duration: 2 hours

Maximum Duration: 8 hours

Booking Window:

- Bookings must be made at least **2 weeks in advance**
 - Final decisions are due **10 days before** the event
 - Events can be booked **up to 1 year in advance**
- **Flexible dates/times** may qualify for **discounts**

SERVICE OPTIONS

Bar Service:

Pay-as-you-go or
optional drink/VIP
tickets

OR

Servers: Can be
arranged for an
additional fee



DEPOSITS & CONTRACTS

Deposit Required: 25%–50% depending on the event

Signed contract required for final approval

GRATUITY

We are a tip-what-you-want establishment. **No auto-gratuity is added.** Any gratuity received is shared among our hardworking staff to thank them for their service.

GROUP SIZE GUIDELINES



No minimum guest count for events

Typical groups: 30+

Small groups (<25ppl): May be accommodated as a large reservation (**visit reserve.bbq.beer or call 403-407-2448**) if paying individually and not ordering a buffet

ENTERTAINMENT & EXPERIENCES

Live Music

3-Hour Live Performance: \$650

Includes solo booking,
equipment, sound support,
licensing, etc.

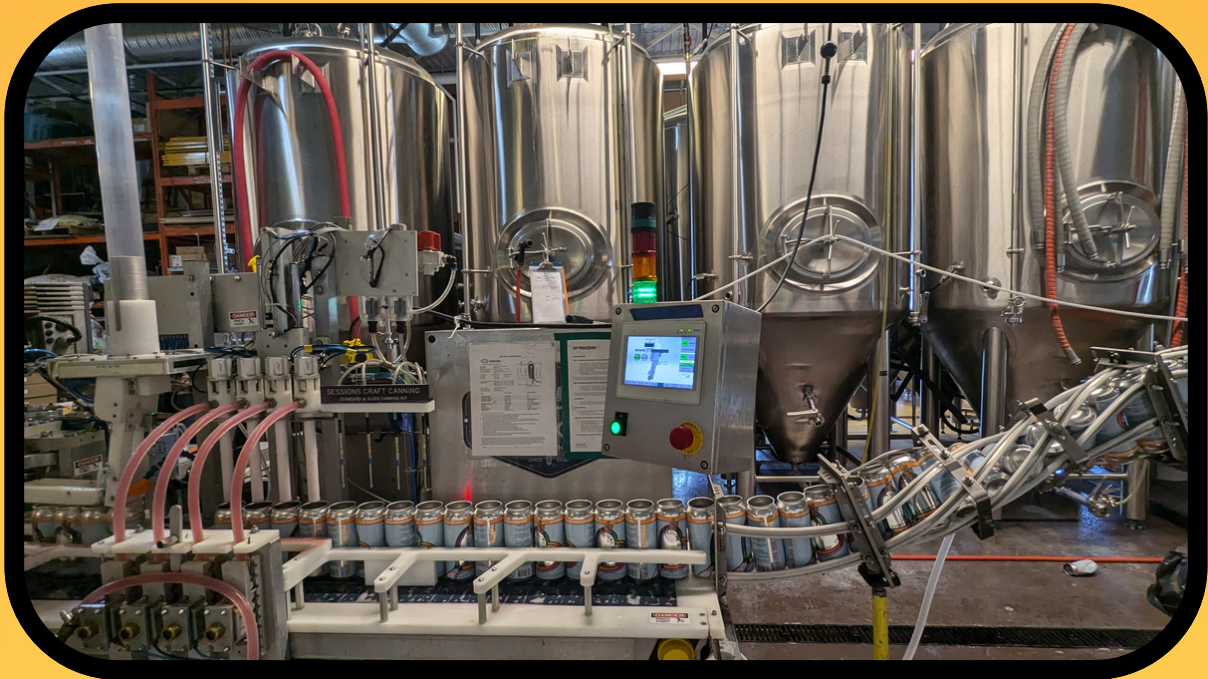
***Musicians provided by Prairie
Dog Brewing or upon request
(subject to availability)***

Band Size Upgrades:

- Duo (+\$325)
- Trio (+\$595)
- Full Band (+\$995)



Brewery Tours



Up to 12 Guests: \$95

25-minute guided tour of the brewery

For larger groups, add more tours as needed

Tasting Add-Ons

 **Beer Flight (4 tasters): +\$95**

 **Beer Flight + Guided Tasting: +\$125**

Includes a 30-min expert-led tasting with a Pro Brewer or Certified Cicerone

A/V Rentals & Support



Base Rental Package – \$95

- Required for all non-musical A/V use. Includes:
 - Setup and teardown
 - On-site tech for 3 hours
 - PA system, screens, lighting, etc.

Add-ons (per 3 hrs):

-  **Microphone & Stand: +\$25**
-  **Laptop/Music Input: +\$25**
-  **Video Projector/TV Display: +\$45**
-  **Extra Hour of Support: +\$50/hour**

ADDITIONAL EXPERIENCES

⑧ **Pool Table Rental:** \$100 (flat rate, unlimited use)

 **Karaoke Party (3 hrs):** \$250

- Available only with Buyout Events
- Includes full setup, on-site A/V, stage lighting, mics, and teleprompter

 **Tremendous Trivia**
(Buyouts or groups ≤ 60): \$550

UPGRADES:

- Upgrade for large groups (15+ teams): +\$245
- Custom questions (per round): +\$100

Please note that Trivia rates are subject to change during peak season.

BOOK YOUR EVENT!

Have questions or want to get started?

Submit an event inquiry form by following this link:

https://prairiedogbrewing.tripleseat.com/party_request/20246

OR

Email or phone our Event Coordinator at

events@bbq.beer

(587) 404-8451

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 what we can to accommodate them.

NO MANDATORY GRATUITY

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

INCREMENTAL BUFFET

Quality is very important to us, and BBQ meats can quickly dry out and oxidize in an open buffet setting. This is why 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 paid.

This events brochure was created on 2025-09-22