

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:

Crudité Platter
Dry Ribs – Smoked Nachos
Pretzel Bites

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
may be included (\$80 value)

DESSERTS

AN ASSORTMENT OF:

Dessert Squares
May include brownie squares,
cheesecake bites, pudding or other
seasonal items

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

¹Live chef brisket carving station may be added \$80.

APPETIZER BUFFET – \$25 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 SELECTIONS

Crudit  Platter – Dry Ribs
Smoked Nachos – Pretzel Bites

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 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

– 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 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

SIDES – \$5/EA, PER PERSON

- CHEDDAR & JALAPEÑO CORNBREAD (V)
- HAND-CUT FRIES (V)
- MAC & CHEESE (V)
- CREAMY COLESLAW (V)
- POTATO SALAD
- SEASONAL SALAD

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)

DESSERTS – \$8EA, PER PERSON

- SEASONAL OPTIONS
- CHOCOLATE CHIP COOKIES (V)
- BROWNIE SQUARES
- CHEESECAKE SQUARES

ALCOHOL

- STANDARD DRINK TICKET – Menu Value added to final invoice

Restrictions on what your guests can order may be arranged

(V) = VEGETARIAN

WANT A SPECIFIC WINE OR LIQUOR? REQUEST WITH OUR EVENTS TEAM!

VENUE OPTIONS

The Dining Room – Full Venue Buyout



Seated Capacity: 180

Standing Capacity: 300

Type: Full Venue Buyout

Includes exclusive access to the dining room. Seasonally, a discount may apply if the patio remains open to the 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, or lively events.

The Pool Section



Seated Capacity: 15–20

Standing Capacity: 20–35

Type: Single Section Booking

Highlights: \$100 for exclusive, unlimited access to our pool tables. Perfect for casual, standing, interactive events.

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 business 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



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.

To confirm your event, we will need a **25% Deposit** of your minimum spend, and a **signed contract required for final approval**

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:

Start at \$650*

Includes solo booking,
equipment, sound support,
etc.

Additional charges for
larger bands/acts

Stampede and Holiday

Premium Pricing Not Included

*All Live Music/DJ bookings will be
charged a \$125 SOCAN/RE:SOUND
Statutory Tariff



A/V Rentals & Add-ons

Base Rental Package

\$95

Required for all non-music

A/V use and includes:

- Setup and teardown
- On-site tech for 3 hours
- PA system and lighting

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

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):** +\$12 per person

 **Beer Flight + Guided Tasting:** +\$20 per person

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

 **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, mic, and on stage teleprompter

 **Trivia**
(groups ≤ 60 ppl): \$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 our Event Coordinator at

events@bbq.beer

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 (825) 773-1382.

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. While it is not mandatory, we do welcome our guests to contribute to our 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. This is why our kitchen team monitors buffet levels and incrementally refills chafing dishes as meats are consumed up to the amount ordered, 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.