

CAMPiO

• BREWING CO. •

PLEASE CALL US AT 587 635 1952 OR EMAIL
EVENTS@CAMPIOBREWINGCO.COM FOR ALL EVENT INQUIRIES

Boards & Platters

FOR GRAZING, MIXING & SOCIALIZING

\$29 PER PERSON • MINIMUM 20 GUESTS

CHARCUTERIE & CHEESE BOARD GF*

Artisanal locally sourced cured meats,
Canadian & International cheese, pickles
& olives, preserve & chutney, grainy
mustard, crostini

CRUDITE PLATTER V, DF+

Assortment of fresh vegetables, served with
hummus, buttermilk ranch, roasted pepper
aioli

DESSERTS V, DF+

House decadent squares & cookies, local
& exotic fruit, seasonal berries

The Crowd Pleaser

PIZZAS, WINGS AND SALADS... THE ESSENTIALS.

\$39 PER PERSON

SALADS

ARUGULA APPLE SALAD V, VG+

Fresh arugula & mixed greens, roasted
red apples, crumbled feta and smoked
spiced pecans, sweet-pickled onions,
roasted citrus vinaigrette

CAESAR SALAD V+, GF*, DF+

Romaine lettuce, creamy Caesar
dressing, croutons, bacon lardons,
dill, crispy gouda

DETROIT DEEP DISH PIZZAS

GF* Cauliflower crust \$5/pizza

Cut into 8 slices, 3-4 pieces per person

PB & J

Roasted pineapple, smoked bacon, fresh
jalapeno, mozzarella, brick blend

OG 2.0

Ezzo pepperoni, mozzarella, brick cheese,
Campio pizza sauce

FORAGER V

Mixed forest mushrooms, confit garlic cream,
arugula pesto, aged gouda

SMOKE SHOW

Slow roasted ancho pulled pork, pickled
Jalapenos, smoked applewood cheddar, Campio
BBQ sauce, roasted red pepper aioli, topped
with house-made "Hickory Stix"

CHICKEN WINGS

4-5 wings per person.

CAMPiO BBQ

SALT & PEPPER

Ranch sauce for dipping

DESSERTS

COOKIES & SQUARES V, DF+

House-baked cookies and select dessert
squares

CAMP I Õ

• BREWING CO. •

Campio Buffet

\$49 PER PERSON

ARUGULA APPLE SALAD **V, VG+**

Fresh arugula & mixed greens, roasted red apples, crumbled feta and smoked spiced pecans, sweet-pickled onions, roasted citrus vinaigrette

CAESAR SALAD **V+, GF*, DF+**

Romaine lettuce, creamy Caesar dressing, croutons, bacon lardons, dill, crispy gouda

FOCACCIA & FETA **V, VG+, GF***

House made herb & garlic focaccia and whipped feta

HARISSA CHICKEN

Harissa spiced chicken thigh, quinoa, Tuscan olives, blistered tomatoes, fine herbs

LEMONY PORK PICCATA

Garlic greens, wild & tame mushrooms, capers, white wine

FIRE ROASTED RATATOUILLE **V**

Grilled summer vegetables in arugula pesto, creamy polenta, smoked applewood cheddar

POTATOES & GREENS **V**

Smashed new potatoes & grilled broccolini

COOKIES & SQUARES **V, DF+**

House baked cookies & select dessert squares

Plated Experience

\$38 PER PERSON

SOUP & SALAD

Choice of one per person

CHEF'S FEATURED SOUP **V, DF+, GF***

ARUGULA APPLE SALAD **V, GF***

Fresh arugula & mixed greens, roasted red apples, crumbled feta and smoked spiced pecans, sweet-pickled onions, roasted citrus vinaigrette

MAINS

Choice of one per person

KFC HANDHELD

Korean fried chicken, house kimchi, Asian slaw, beet salad

SHORTY MELT **GF***

Braised short rib, caramelized onion, aged cheddar, dijonnaise, Vienna Bakery sourdough, fries

FALAFEL & QUINOA BOWL **V, GF***

House-made falafel, mixed greens, alfalfa sprouts, marinated cucumber salad, pickled red cabbage, crispy chickpeas, feta, pomegranate, tahini vinaigrette

DESSERT

BRULEE CHEESECAKE **V**

Basque-inspired burnt cheesecake, caramelized sugar, raspberry coulis, fresh whip cream

Cross-contamination may occur. Please discuss dietary restrictions in detail with your event manager.

GF* gluten friendly, shared fryer
GF+ gluten free with modifications

V vegetarian
VG+ vegan with modifications

DF+ dairy free with modifications

CAMPIO DRINKS

◦ BREWING CO. ◦

EXCLUSIVELY OFFERED FOR CAMPIO BEER HALL BUYOUTS

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Beer

DRAFT

\$8.5 16 OZ \$6.5 12 OZ

SELECT 2 CAMPIO BREWING CO. BEERS

Discuss available options with your event manager

TALL CANS

\$9.75 473 ML

BIRRIFICO ITALIAN PILSNER

LIGHT RAIL PALE ALE

ALBERTOSOURUS TART FRUIT ALE

CZECH AMBER LAGER

Spirits

GIN CANNED COCKTAILS

\$8.75 355 ML

FIRST LOVE TOM COLLINS

AFTERGLOW GIN-ARITA

BATCHED FEATURE COCKTAIL

\$16.50 PER PERSON

Choice of the following:

ELDERFLOWER COLLINS

Last Best Fortunella Gin, St. Germaine Elderflower, lemon, honey, grapefruit

CAMPIO ESPRESSO MARTINI

Three Olives Espresso Vodka, Kahlua, Burwood Honey Medica, cold brew

HONEY BOURBON SOUR

Basil Hayden Bourbon, Cynar, lemon juice, honey, egg white

HI-BALLS

\$7.50 1 OZ

With all the expected mixes. Your event manager will provide details.

VODKA

RYE

WHITE & DARK RUM

GIN

TEQUILA

SPICED RUM

Wine

BY THE GLASS

\$11 6 OZ

SANTA JULIA PINOT GRIGIO ARGENTINA

SANTA JULIA CABARNET SAUVIGNON ARGENTINA

BY THE BOTTLE

\$44 750 ML

SANTA JULIA PINOT GRIGIO ARGENTINA

SANTA JULIA CABARNET SAUVIGNON ARGENTINA

ADDITIONAL WINE SELECTION AVAILABLE

Discuss available options with your event manager. Prices vary.

Non-Alcoholic

HOT DRINKS

\$3

COFFEE

TEA

GRIZZLY PAW CRAFT SODAS

\$3.50

CREAM SODA

ROOTBEER

ORANGE CREAM SODA

NON-ALC BEER

\$6 355 ML

PARTAKE BLONDE

BATCHED FEATURE MOCKTAIL

\$6 PER PERSON

Choice of the following:

CAMPIO SWEET TEA

Black tea, honey, lemon

HIBISCUS LEMONADE

Hibiscus syrup, lemon, soda