

PRIVATE EVENTS

GATHERINGS WORTH REMEMBERING



A HISTORIC SETTING. A GATHERING THAT'S *YOURS.*

Set inside a restored 1911 electrical substation, True Wild brings together a working distillery, restaurant and cocktail bar just minutes from downtown Calgary and the Stampede Grounds. Our spaces accommodate everything from intimate dinners to full venue celebrations, with an experienced events team to help you plan and host.

What you can expect:

- Ingredient-driven menus showcasing local ranchers and producers
- Spirits distilled on site and cocktails crafted by our award-winning bar team
- Spaces for seated dining, mingling and celebrating
- Private distillery tours and guided tastings available

PRIVATE DINING ROOM

UP TO 80 SEATED | 90 STANDING

Our second-floor event space offers an elevated setting overlooking the working distillery below.

With soaring ceilings, an art deco bar, grand chandeliers and views of our copper stils, this space is designed for gatherings that feel special without feeling formal while enjoying the historic space.

Event Minimum Spend:

- Monday to Thursday: $2,000 - $5,000
- Friday & Saturday: $8,000
- Sunday: $5,000

Minimums vary by date and event requirements. All venue rental, food, and beverage charges contribute toward the minimum.





THE MEZZANINE

UP TO 20 SEATED | 25 STANDING

Perched above the main dining room, the mezzanine offers a semi-private setting ideal for intimate hosting.

With a large communal table, AV access, and optional private entrance, it is perfectly suited for executive dinners or small group gatherings.

Event Minimum Spend:

- Monday to Wednesday: $1,000
- Thursday - Saturday: $3,000
- Sunday: $5,000

Minimums vary by date and event requirements. All venue rental, food, and beverage charges contribute toward the minimum.

OUTDOOR & PATIO SPACES

NORTHSIDE (HEATED & ENCLOSED)

UP TO 30 SEATED | 40 STANDING

Our covered patio offers a comfortable three-season setting with retractable walls, heaters, and elevated views. Ideal for seated dinners and smaller gatherings, the space keeps guests sheltered from the elements while maintaining an open-air feel.

Event Minimum Spend:

- Monday to Saturday: $2,000
- Sunday: $5,000

All venue rental, food, and beverage charges contribute toward the minimum.





OUTDOOR & PATIO SPACES

SOUTHSIDE (HALF COVERED & GRASSED)

UP TO 30 SEATED | 40 STANDING

A more relaxed outdoor setting with casual seating, a partially grassed area, and fire pits, complemented by additional covered patio seating and heaters. This space is well suited to standing receptions, cocktail-style events, and casual mingling.

Event Minimum Spend:

- Monday to Saturday: $3,000
- Sunday: $5,000

All venue rental, food, and beverage charges contribute toward the minimum.

OUTDOOR & PATIO SPACES

FULL PATIO BUYOUT

UP TO 60 SEATED | 100 STANDING

The full patio combines our covered rooftop space with the Southside patio and grassed area, creating a flexible setting for larger gatherings. Guests can move between covered seating, open-air areas, fire pits, and lounge-style spaces, with heaters, retractable walls, and string lighting adding comfort and atmosphere throughout.

Event Minimum Spend:

- Monday to Sunday: $8,000

All venue rental, food, and beverage charges contribute toward the minimum.





FULL VENUE *BUYOUT*

Enjoy exclusive access to the entire venue, including the main dining room, full patio, mezzanine, and upper-level event space. Ideal for groups of 80 - 100 people, it's perfect for large-scale celebrations, corporate gatherings, and private events seeking a fully customized experience.

Event Minimum Spend:

Monday to Sunday: $20,000

All venue rental, food, and beverage charges contribute toward the minimum.



FOOD & DRINK



PASSED CANAPÉS

MINIMUM 10 PC. PER SELECTION

ITEM	PRICE (10)
Beef Tartare, Fried Potato Hashbrown, Mustard (GF)	$40
Fried Potato Hashbrown, Whipped Ricotta (GF, V)	$50
Skirt Steak Skewer, BBQ Glaze, Horseradish (GF)	$80
Lamb Merguez Skewer, Anchovy & Parsley Aioli	$80
Braised Beef Comté Gougères	$80
Smoked & Whipped Trout, Lemon Preserve, Sesame Gougère	$60
Crudité Cracker, Whipped Ricotta (V)	$50
Chickpea Tartlet, Parmesan Custard, Black Pepper (GF, V)	$50
Oyster on the Half Shell, Mignonette (GF, DF)	$60
Pickle & Olive Skewer (GF, DF, V)	$50
Mortadella Slider, Guindilla Aioli	$60
Shiitake Skewer, Black Garlic Glaze, Crispy Shallot (DF, V)	$80

(GF) – GLUTEN FREE | (DF) – DAIRY FREE | (V) - VEGETARIAN

ADD ON'S & GRAZING

TABLE SNACKS, SHARE PLATES, CHARCUTERIE

ITEM	PRICE
Beef Tartare & Potato Crisps (serves 6) (GF)	$40
Matchstick Potatoes (serves 6) (GF, DF, V)	$8
Devilled Nuts (serves 6) (GF)	$12
Smoked Citrus Olives (serves 6) (GF, DF, V)	$12

GRAZING CHARCUTERIE BOARD ($12 PER PERSON)

- Finocchiona
- Ham / Prosciutto
- Bresaola
- Seasonal Pickles
- House Condiments
- Sprouted Grain Crackers

CHEESE ADD-ON (+ $10 PER PERSON)

Includes approximately 40g cheese per guest

- Comté
- Brie de Meaux
- Le 1608

(GF) – GLUTEN FREE | (DF) – DAIRY FREE | (V) - VEGETARIAN





FAMILY STYLE FEASTING MENU

ANY DIETARY RESTRICTIONS AND/OR ALLERGIES CAN BE ACCOMMODATED.

FIRST COURSE

- Bread & Butter
- Meat & Cheese
- Pickles & Aioli

ADD-ON

- Raw Oysters: $6 PP

CHOICE OF ONE ENTRÉE

- Whole Braised Chicken, Brown Butter Jus: $70 PP
- Short Rib, BBQ Glaze: $90 PP
- Prime Rib, Au Jus: $110 PP

PROTEIN ADD-ONS

- Chicken: $25 PP
- Sablefish: $30 PP

ACCOMPANIMENTS

- Pommes Pureé
- Greens with Honey Mustard Vinegarette

DESSERT

- Pavlova, Citrus Curd, Chantilly

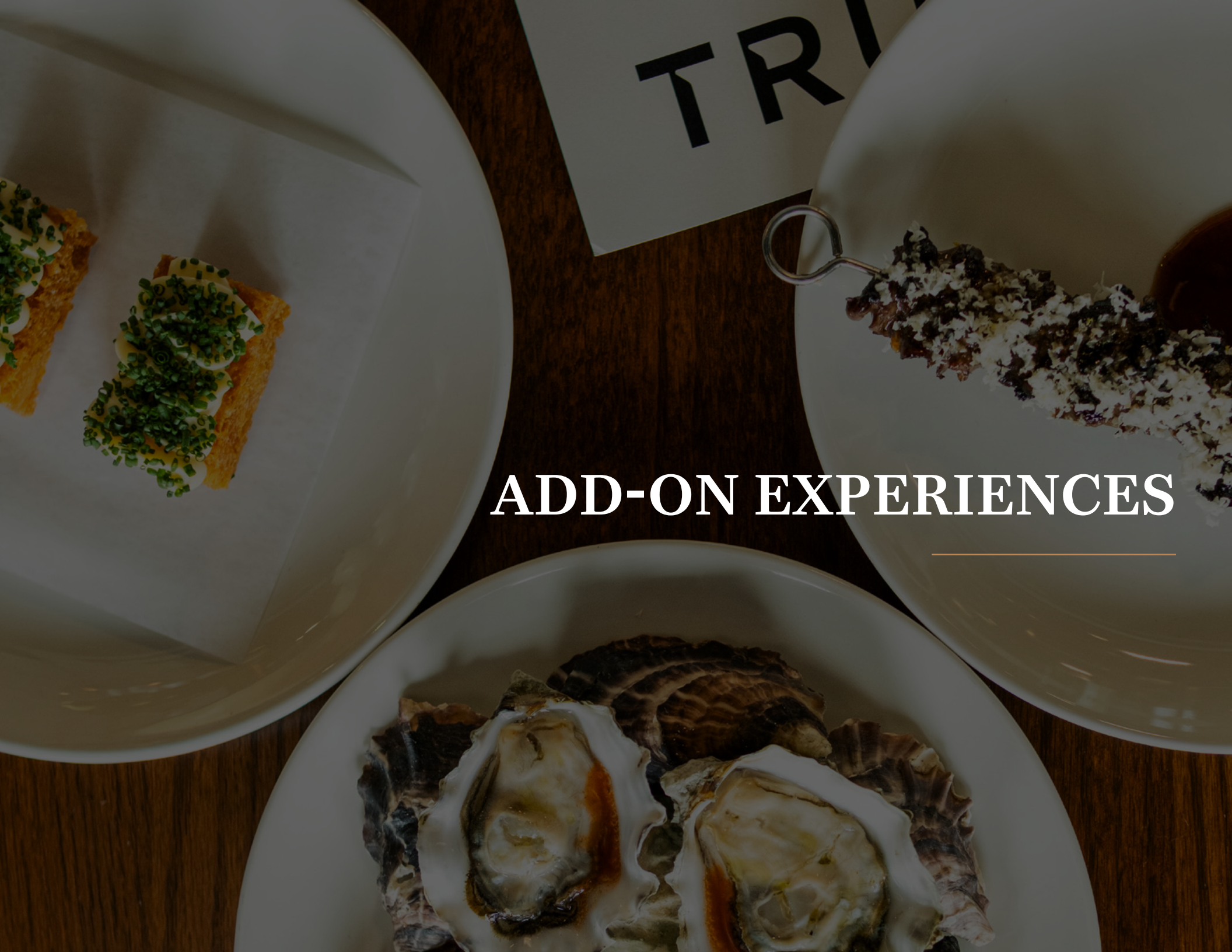
BEVERAGES

PRICED PER DRINK

BAR	PRICE
Coffee or Tea	$5
Soft Drinks	$5
Mocktails	$10
Breaker Box Gin & Vodka	$10
Roper's Hold Bourbon	$12
Cocktails	$19 - $20
Draft Beer	$10
Canned Beer & Cider	$9 - $14
Wine	Prices Vary
Roper's Hold Whisky	Prices Vary
Custom Signature Drink	Prices Vary

All venue rental, food, and beverage charges contribute toward the minimum.





ADD-ON EXPERIENCES

FOOD & DRINK
ADD-ON'S

PRICING & DETAILS AVAILABLE UPON REQUEST

OYSTER STATION

- Minimum order: 150 Oysters

CAVIAR STATION

- Minimum order applies

SMOKED OLD FASHIONED STATION

- $24 per cocktail

MARTINI ICE LUGE

- Custom Logo / Designed Ice luge
- One pre-batch cocktail bundle
    - *(10 martinis - $150)*





360° *VIDEO CAMERA*

INTERACTIVE EXPERIENCE

Capture unforgettable moments with an interactive 360° video experience that gives guests a unique keepsake from your event.

$1,500 for duration of event

Includes a dedicated staff member to operate and oversee the camera station throughout the event.

TRUE WILD *SPIRITS*

200ML BOTTLES OF BOURBON, GIN OR VODKA

Looking to add a unique and memorable touch for your guests? We've got the perfect festive gift! Treat your guests to charming, take-home stylish keepsake gifts of premium sips:

ROPER'S HOLD 6 YR BOURBON WHISKY

- $25 per bottle

BREAKER BOX VAPOUR INFUSED DRY GIN

- $20 per bottle

BREAKER BOX STRAIGHT VODKA

- $20 per bottle

Add a custom hang tag for $1 each (Min. 25)





DISTILLERY TOUR & SPIRITS *TASTINGS*

LEARN THE CRAFT

Explore our historic building, learn the craft behind our house-made spirits, and enjoy a guided tasting experience featuring a selection of our signature products.

Tours are offered in groups of up to 15 guests and are approximately 30 minutes in duration. Guests will enjoy an immersive look at our distilling process, learn about our craft spirits, and experience the story behind True Wild.

$25 per person

MARTINI *CLASS*

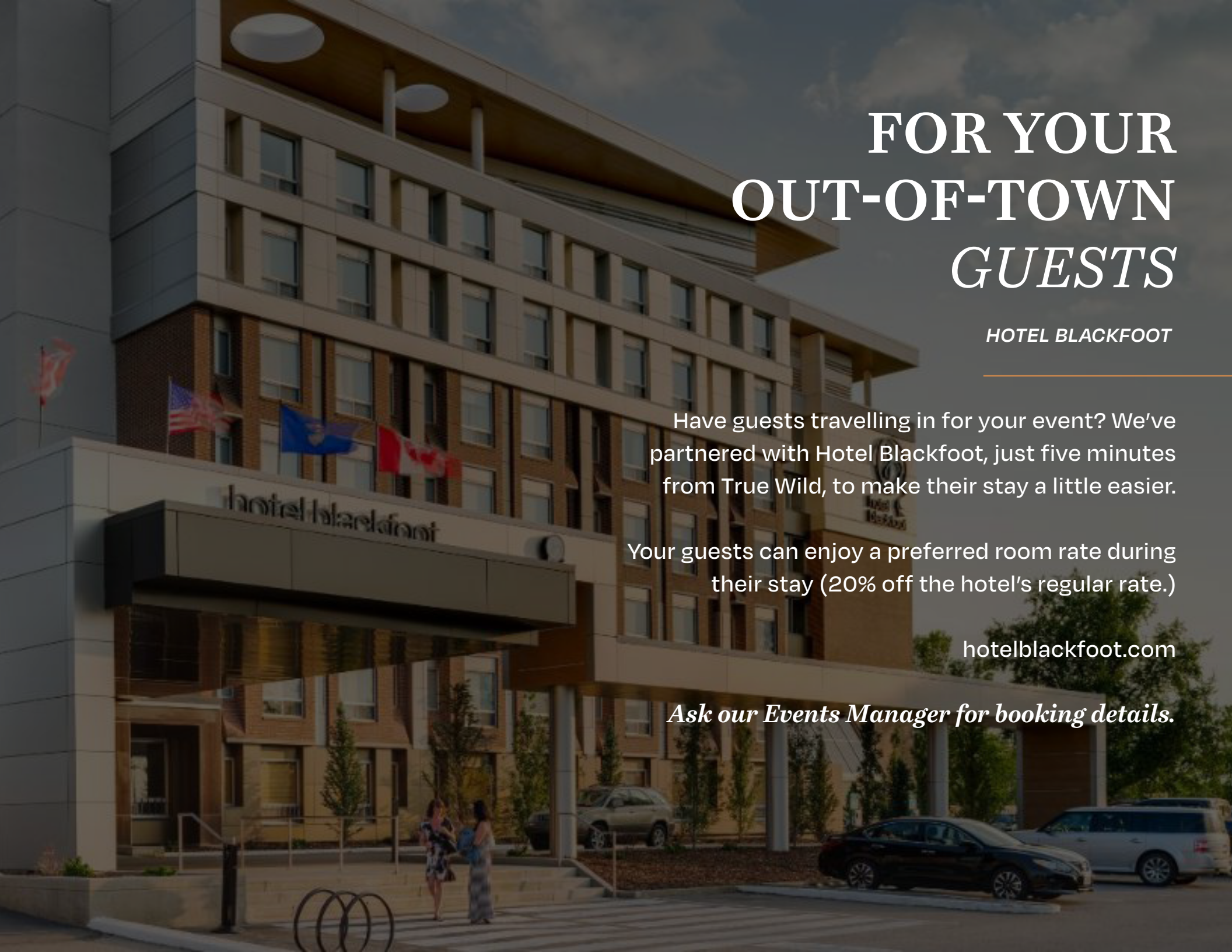
CURATE THE PERFECT MARTINI

Shake things up with a private martini class featuring Breaker Box's signature in house Vodka and Gin. Your team will learn how to order your martinis exactly the way you like them, master the art of crafting them at home, and explore current cocktail trends and techniques.

Minimum 8 people per class. 45 min.

$30 per person





FOR YOUR OUT-OF-TOWN *GUESTS*

HOTEL BLACKFOOT

Have guests travelling in for your event? We've partnered with Hotel Blackfoot, just five minutes from True Wild, to make their stay a little easier.

Your guests can enjoy a preferred room rate during their stay (20% off the hotel's regular rate.)

hotelblackfoot.com

Ask our Events Manager for booking details.

BOOK YOUR NEXT *EVENT*

CATE LANG, VENUE + EVENT SALES MANAGER
EVENTS@TRUEWILDDISTILLING.COM | 403-245-8269

