

CORPORATE EVENTS

PARTIES, MEETINGS, CLIENT FUNCTIONS



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

MEETING PACKAGES

Room rental Includes AV Equipment

DAYTIME MEETING PACKAGE

- Room Rental: $500
- Food & Beverage: Priced per person

LARGE FORMAT MEETING PACKAGE

- Room Rental: $1,000
- Food & Beverage: Priced per person

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.

MEZZANINE PACKAGE

- Room Rental: $500
- Food & Beverage: Priced per person





HAPPY HOUR
ADD-ON

Wind down, team time, shake off the day. Includes happy hour beverage menu package and grazing board service.



FOOD & DRINK

LUNCH & BREAKFAST PACKAGES

CORPORATE BREAKFAST PACKAGE ($45 PER PERSON)

- Breakfast Sausage
- Herb Frittata
- Potato Hash
- Greens with Honey Mustard Vinaigrette
- Toast, Butter & Preserves
- Coffee, Tea & Juice Service

FAMILY STYLE LUNCH PACKAGE ($60 PER PERSON)

- Bread, cultured butter
- Plate of pickles, aioli
- Braised chicken, brown butter jus
- Greens with Honey Mustard Vinaigrette
- Pommes Pureé
- Pavlova, Citrus Curd, Chantilly





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
- Ham & Cheese
- Pickles & Aioli

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

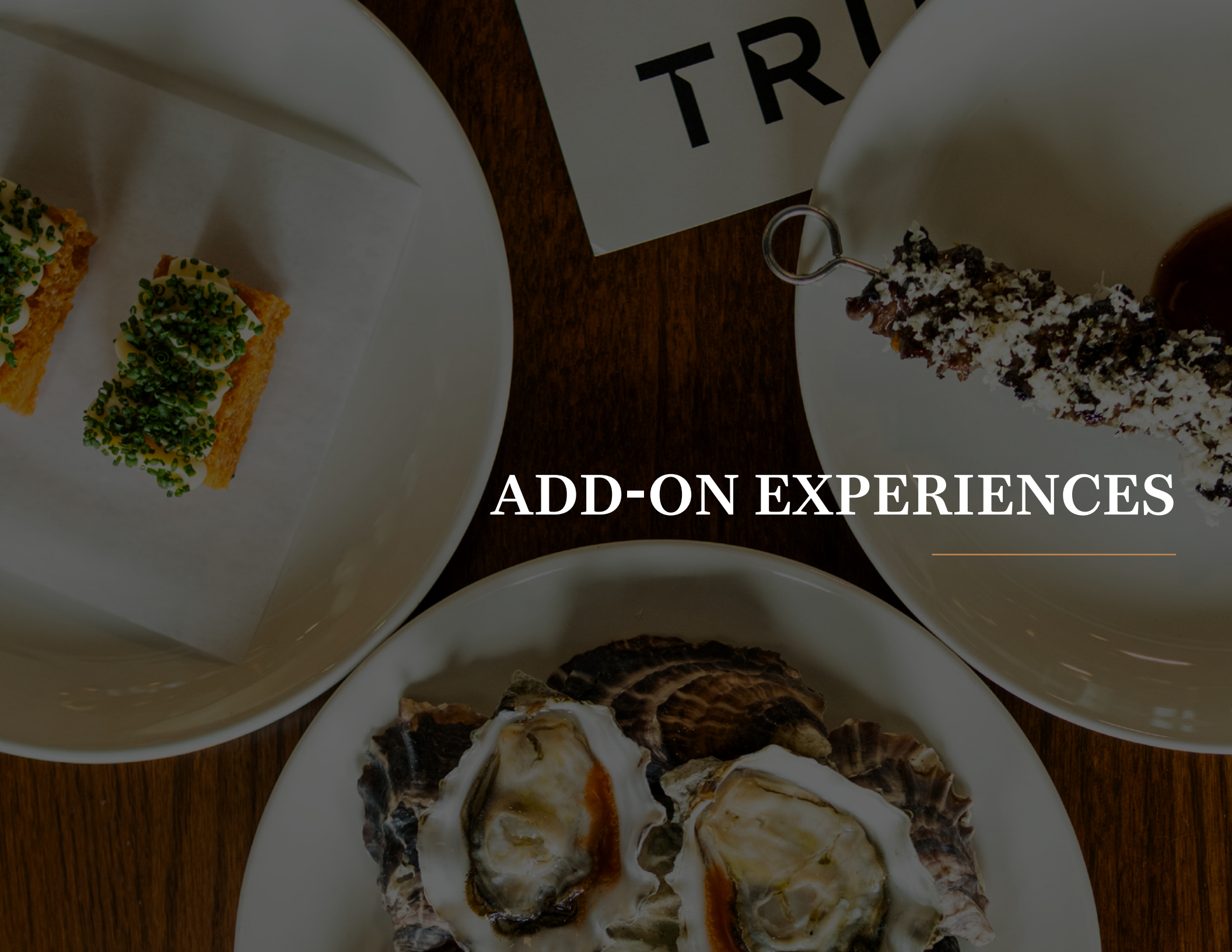
BEVERAGES

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)*



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

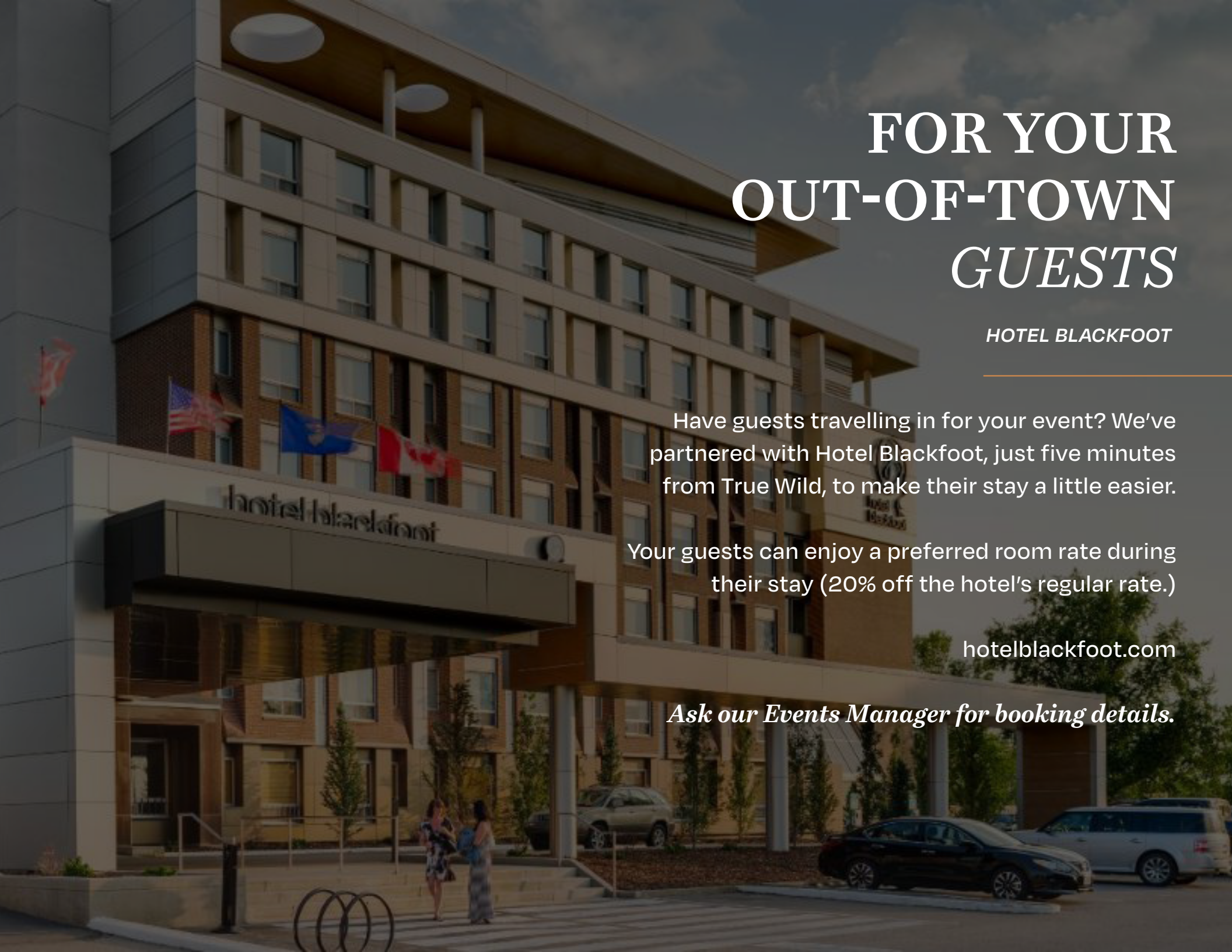
MARTINI *CLASS*

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.

$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

