

EVENTS MENU



EVENT BOOKINGS

**WHEN YOU THOUGHT IT
COULDN'T GET ANY BETTER
YOU GET WURST.**

**TO BOOK CALL 403 245 2345
OR EMAIL EVENTS@WURST.CA**

2437 4TH STREET SW | WURST.CA

RECEPTIONS.

PRICED PER GUEST 20 GUEST MINIMUM

RUSTIC CHEESE & CHARCUTERIE BOARDS 10

Quality local & imported cheeses + smoked & cured meats
Served with house preserves + select mustards
fresh bread + rosemary seed crackers
assorted pickled vegetables

FRESH VEGETABLE

CRUDITE PLATTER WITH OLIVES 5

hummus + our blue cheese

BROKEN LEMON PIE 4

lemon curd + cookie crumble + meringue

VANILLA CHIFFON ROLL 4

raspberry purée + bavarian white chocolate cream

BELGIAN CHOCOLATE FONDUE 8

banana bread + marshmallows + dried apricots
seasonal fruit + berries

29

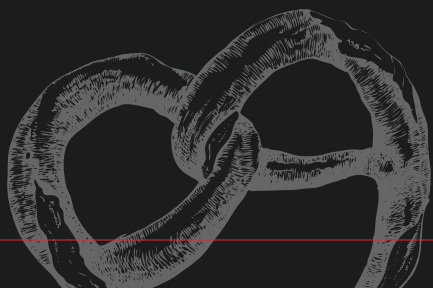
FINGERLING POTATO SKINS gruyere
sour cream chive

CAPRESE SAL-A-BOBS grape tomatoes + fresh basil
boconcini mozzarella + balsamic

SALMON CROSTINI smoked atlantic salmon
pickled cucumber + preserved lemon cream
pretzel crostini

PRETZEL SAUSAGE ROLLS arugula + sweet mustard

CHICKEN SPRING ROLLS red pepper jelly
fresh scallions



39

FINGERLING POTATO SKINS gruyere + sour cream
chive

CHICKPEA FRITTERS cauliflower + english peas
cilantro + yogurt

MAULTASCHEN DUMPLINGS veal & spinach + bier jus

MINIATURE FISH & CHIPS battered cod tail
duck fat fries + house tar tar

FRANKFURTER CORN DOGS curry ketchup
hot mustard

SPECK WRAPPED JUMBO PRAWNS
citrus basil hollandaise + roasted tomato jam

CRISPY CHICKEN SLIDERS dill pickles + iceberg lettuce
tomato + bacon ranch sauce

59

FINGERLING POTATO SKINS gruyere + sour cream
chive

VEGETARIAN SALAD ROLLS rice paper + bell peppers
carrots + red onion + cucumber + cabbage + cilantro
peanut satay sauce

SPECK WRAPPED JUMBO PRAWNS
citrus basil hollandaise + roasted tomato jam

FRANKFURTER CORNDOGS curry ketchup
hot mustard

AAA MINI BURGERS ground chuck + swiss cheese
wild mushrooms + caramelized onion + bbq sauce
mini sesame brioche bun

DUCK RILETTE PROFITEROLES goat cheese
sour cherry

GRILLED LAMB CHOP LOLLIPOPS herb marinated
blackberry jus

AHI TUNA POKE ginger tamari chili marinade
iceburg lettuce + matchstick potatoes + tobiko cream

CHEF ATTENDED EXPERIENCE FOR THE ROOM.

50 GUEST MINIMUM

SWISS RACLETTE GRILL 13

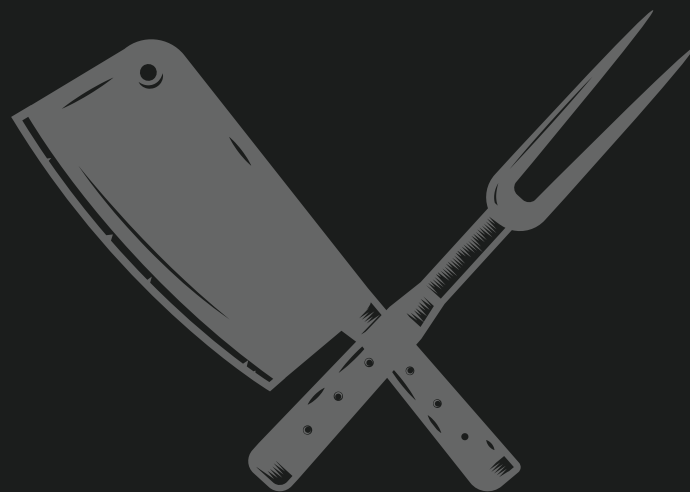
whole wheels of raclette cheese melted onto granny smith apples + fingerling potatoes + house pickles
swiss smokie

FRESH SEAFOOD ICE BAR 29

poached prawn cocktail + east & west coast oysters
marinated mussels + lobster salad + crab legs
fresh horseradish + citrus + hot sauce
red wine mignonette

THE BUTCHER BLOCK 20

Your choice of AAA BEEF STRIPLOIN or ROASTED SUCKLING PIG on miniature pretzel, kaiser multigrain rolls. Served with customized accompaniments and house made sauces.



FEASTS.

PRICED PER GUEST 25 GUEST MINIMUM
SERVED BUFFET STYLE

BREAKFAST 15

SCRAMBLED EGGS & CREAMZ
GRILLED BRATWURST + DBL SMOKED BACON
SPICED BAKED BEANS WITH CORIANDER
BAY-STEWED TOMATOES WITH FENNEL
RUSSET BREAKFAST POTATOES WITH PARSLEY

add ons priced per guest
gouda herb biscuit with jam + 3
banana Belgium chocolate bread + 3
pear & apple strudel + 4
fresh seasonal fruit salad + 4

BAVARIAN 29

SERVED BAVARIAN FAMILY STYLE

HAND MADE BIG PRETZELS house mustards
MAULTASCHEN DUMPLINGS bier jus + crispy onions
BAVARIAN FLATBREADS dbl smoked bacon + onion
sour cream
BIERGARTEN GREENS preserved lemon vinaigrette

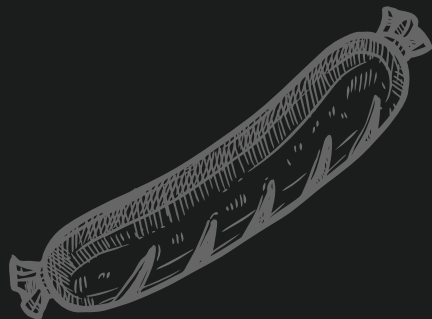
YOUR CHOICE OF:

GRILLED BRATWURST PLATTERS & SAUERKRAUT
german fried potatoes

OR

BAVARIAN FLATBREADS dbl smoked bacon + onion
sour cream

SPICED PEAR & APPLE STRUDEL
vanilla bean ice cream



OKTOBERFEAST 65

SERVED BAVARIAN FAMILY STYLE
24 HOURS' NOTICE REQUIRED

FOR THE TABLE TO START: CHOOSE 1

CHEESE & WURST PLATTER

quality local & imported cheeses + smoked & cured meats
preserves + mustard pickles + bread & local crackers

SWISS APLINE FONDUE vegetables + sourdough
pickles + granny smith apple + potatoes

APPETIZERS: CHOOSE 2

MAULTASCHEN DUMPLINGS bier jus + crispy onions

COLD SEAFOOD SELECTION

choice items that can include fresh oysters
poached prawns + smoked mussels + crab legs
smoked salmon + citrus + fresh horseradish + hot sauce

WILD MUSHROOM FLATBREAD gruyere
goat cheese + sour cream + rosemary

BAVARIAN STUFFED CHICKEN WINGS
tossed in hot sauce + mustard dip

MAINS: CHOOSE 2

WHOLE HONEYED CHICKEN apple kale slaw
roasted poultry jus

PILE OF BRATWURST sauerkraut
apple braised red cabbage

WIENER SCHNITZEL lemon + parsley + cranberry
cucumber relish

SCHWEINSHAXEN

cured + smoked roasted pork knuckle
apple braised red cabbage

BEEF BBQ RIBS brined & smoked house sauce

CRISPY SKIN SALMON arugula + toasted pine nuts

SIDES: CHOOSE 4

BIERGARTEN GREENS preserved lemon vinaigrette

KRAUT SALAT toasted caraway seed + bacon dressing

BUTTERMILK MASHED POTATO scallion butter

CHEESE SPÄTZLE gruyere + gouda + emmental fondue

SPICY DUCK FAT FRIES truffle mayo

GRILLED ASPARAGUS preserved lemon + fresh dill

ROASTED VEGETABLES beets + carrots + parsnips
apples + onions

GERMAN POTATO SALAD dbl smoked bacon
red onion + pickled mustard vinaigrette + fine herbs

TO FINISH:

DESSERT FOR THE TABLE many + seasonal

GET IN LINE.

PRICED PER GUEST 30 GUEST MINIMUM
SERVED BUFFET STYLE

LINE 1 30

HAND MADE PRETZELS & ROLLS whipped butter

BIERGARTEN GREENS preserved lemon vinaigrette

GERMAN POTATO SALAD dbl smoked bacon
red onion + pickled mustard vinaigrette + fine herbs

BUTTER & HERB SPÄTZLE IN
SEASON VEGETABLES

WHOLE HONEYED CHICKEN apple kale slaw
roasted poultry jus

GRILLED BRATWURST assorted varieties, sauerkraut

PORK JÄGERSCHNITZEL creamy mushroom sauce

SPICED PEAR & APPLE STRUDEL fresh pastry
cinnamon whipping cream

LINE 2 45

HAND MADE PRETZELS & ROLLS whipped butter

BIERGARTEN GREENS preserved lemon vinaigrette

SPINACH PEAR PECAN SALAD
maple cider vinaigrette + goat cheese

ROASTED FINGERLING POTATOES
rosemary & confit + garlic

IN SEASON VEGETABLES

CRISPY SKIN SALMON caper anchovy butter
fire roasted olives + tomatoes

BREADED STUFFED CHICKEN BREAST gruyere
roasted peppers + creamed fennel + kale

BLACK FOREST BROWNIE chocolate ganache
kirsch cherries + cocoa whip whipping cream

LINE 3 55

HAND MADE PRETZELS & ROLLS whipped butter

MIXED GREENS preserved lemon vinaigrette

PINK PEPPERCORN CAESAR SALAD radish + fennel
bella lodi +fried capers

SPINACH PEAR PECAN SALAD
maple cider vinaigrette + goat cheese

IN SEASON VEGETABLES

SEMOLINA PASTA oyster mushrooms + zucchini
cave aged gruyere + roasted garlic cream + parsley

BUTTERMILK MASHED POTATOES scallion butter

SOY MARINATED BEEF SIRLOIN braised cipollini
onions & mushroom ragout

BAKED TROUT + ASPARAGUS STRUDEL
celery + fresh dill

BRAISED WHOLE CHICKEN spring carrots
baby potatoes + fine herbs + poultry jus

LEMON RASPBERRY CHIFFON lemon curd
raspberry purée + white chocolate mouse

BLACK FOREST BROWNIE chocolate ganache
kirsch cherries + cacao whip

CARVERY.

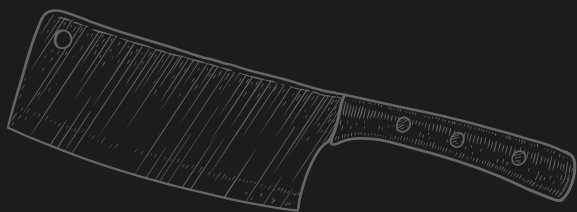
CHEF ATTENDED CARVING STATION
PRICED PER GUEST 50 GUEST MINIMUM

BEEF 20

6 HOUR SMOKED ALBERTA AAA PRIME RIB
perfect medium rare + roast pan drippings + horseradish

PIG 20

WHOLE ROASTED SUCKLING PIG.
GERMAN STYLE.
stuffed & roasted whole + apricot + pistachio + sage
sausage stuffing



TAKE IT TO THE TABLE.

MENU 1 39

FIRE ROASTED TOMATO SOUP

shaved grana padano + lemon crème fraiche

OR

QUINOA & BABY KALE SALAD

blackberries + grilled artichoke + toasted pine nuts
maple cider vinaigrette

PORK BELLY

parsnip puree + charred broccolini + stone fruit pork
demi-glace

OR

CAST IRON CHICKEN SUPREME

porcini polenta + orange glazed heirloom baby carrots
poultry jus

OR

BRAISED BEEF ROULADEN

pickles + dbl smoked bacon + onion + grainy mustard
apple braised red cabbage + pretzel dumpling
pan gravy

APPLE PIE + AGED CHEDDAR STRUDEL

fresh pastry + crème anglaise

OR

LEMON BLUEBERRY ICE CREAM

blackberries + grilled artichoke + toasted pine nuts
maple cider vinaigrette

MENU 2 49

APPLE & BEET SALAD

shaved grana padano + lemon crème fraiche

OR

POTATO ALE LEEK & CHEDDAR SOUP

chives

PAN SEARED HALIBUT

corn chorizo succotash + charred lime vinaigrette

OR

BEER BRAISED LAMB KNUCKLE

grilled asparagus + gremolata spätzle

OR

AAA BEEF TENDERLOIN

6oz sous vide perfect mr + chimichurri
grilled peperonata + confit banana fingerling potatoes

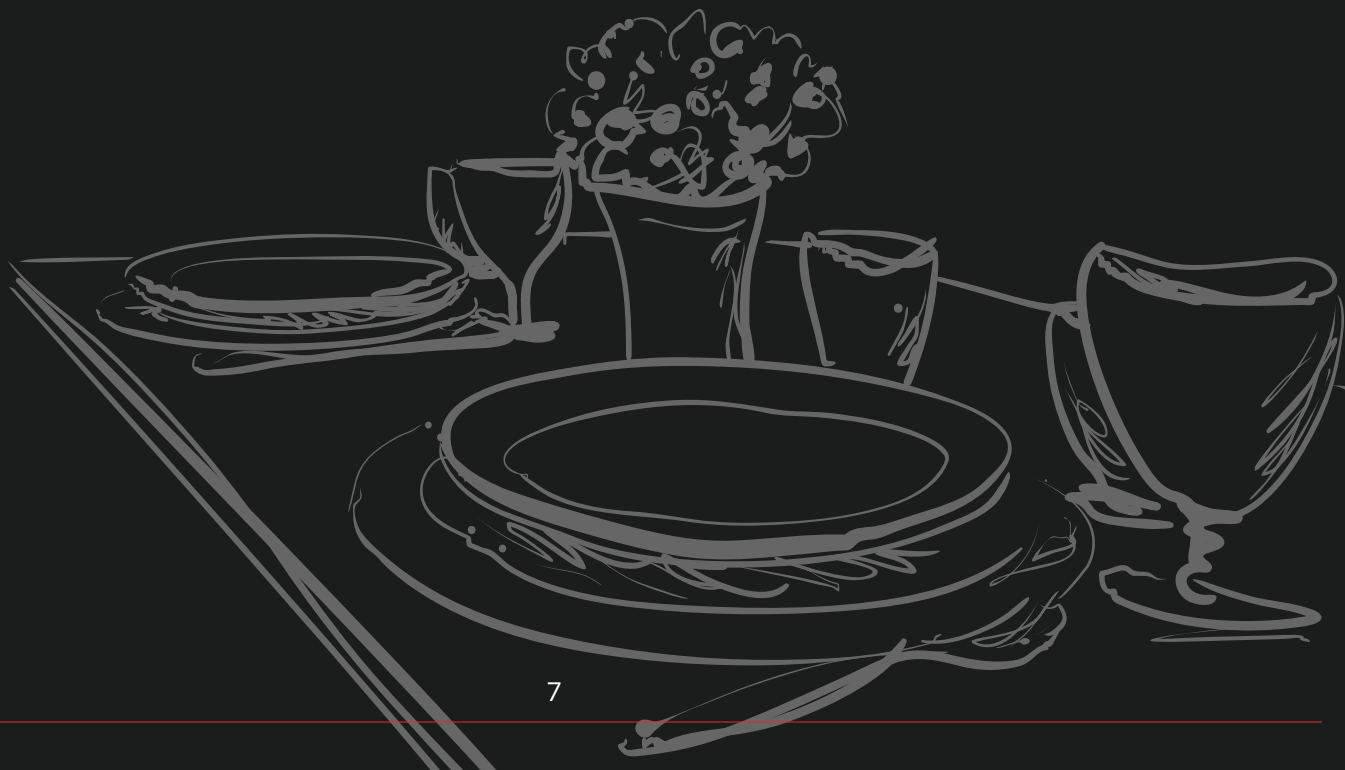
MADAGASCAR VANILLA BEAN

BUTTERMILK PANNA COTTA
caramelized pears + raspberry sauce

OR

BLACKFOREST BROWNIE

warm chocolate ganache + kirsch cherries
whipped cocoa + vanilla bean ice cream



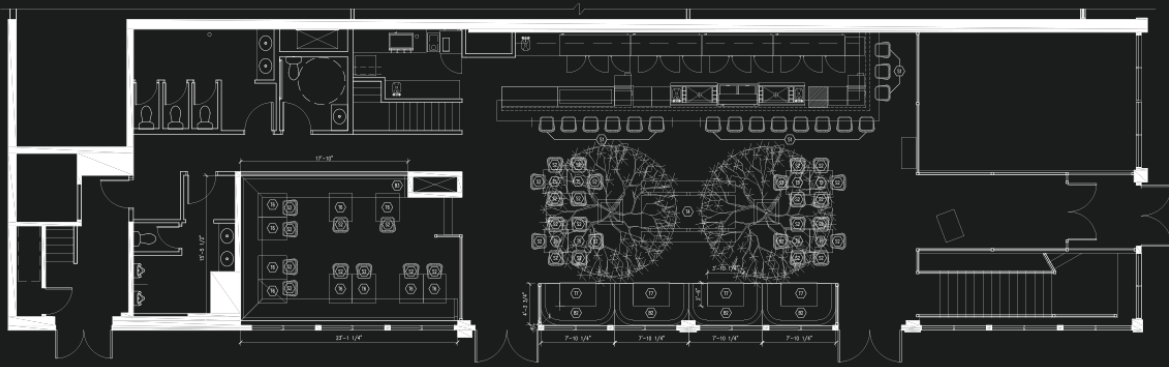
FLOORPLANS.

CAPACITIES

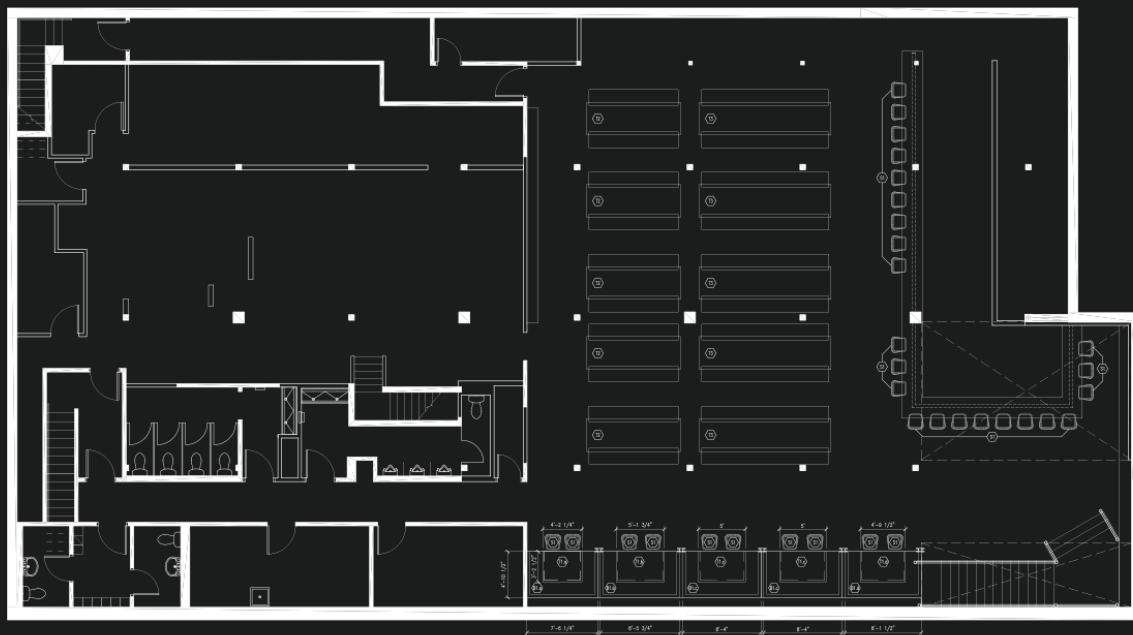
PATIO 60 PPL

MAIN FLOOR 125 PPL

BEER HALL 225 PPL



MAIN FLOOR



BEER HALL

TERMS AND CONDITIONS.

- A 30% deposit is required for private events at the time of booking to secure your space.
Deposit is based on the minimum charge in effect.
Balance charged to the credit card we have on file the day/evening of event.
 - WURST does not invoice. All events must be paid on full the day/evening of.
 - WURST accepts cash, debit, all major credit cards or certified cheques.
 - Deposits will be fully refunded if cancellation is more than 60 days before the date of your event.
If cancellation occurs before 14 days prior to your event, 50% of your deposit will be returned.
Should cancellation occur within 14 days of your event, 100% of the deposit is non-refundable.
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- Final head count due one week prior to event date.
Final Charges will be based on the guaranteed number or the actual attendance (whichever is greater).
- Food and beverages (including alcohol) are applied towards your minimum charge along with any additional equipment rentals, floral, décor etc.
18% gratuities and 5% GST are in addition to the minimum.
- Chef is happy to accommodate dietary restrictions with advance notice.

COST

The guaranteed minimum Food and Beverage spend is dependent on event time and size, plus 18% Gratuity and 5% GST. This amount is to be paid in full (less the amount of the deposit) by credit card and is due the evening of the function.

THANK YOU.

