Open your menu, raise your glass and let us take care of the rest. From a birthday party to a corporate event, happy hour or a farewell party, our in-house group specialist will assist you to create a memorable experience for all of your guests. Booking your next event at 3 Brasseurs will ensure your celebration will be a success.

**WE CAN CUSTOMIZE YOUR EXPERIENCE!**

**SAUSAGE SAUERKRAUT**
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

**CAESAR SALAD**
Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet, lightly seasoned, wrapped in prosciutto and baked. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**SAUSAGE SAUERKRAUT**
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

**BBQ CAJUN CHICKEN**
Grilled boneless skin-on chicken breast seasoned with Cajun spice and basted with beer BBQ sauce. Served with mashed potatoes and seasonal vegetables.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CAESAR SALAD**
Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CHARCUTERIE PLATTER**
Prosciutto, frankfurt sausage, cheddar, caciocavallo and jalepeno Monterey Jack cheese, antipasto and crostini.

**SAUSAGE SAUERKRAUT**
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

**BBQ CAJUN CHICKEN**
Grilled boneless skin-on chicken breast seasoned with Cajun spice and basted with beer BBQ sauce. Served with mashed potatoes and seasonal vegetables.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CAESAR SALAD**
Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**PROSCIUTTO WRAPPED SALMON**
Norwegian salmon filet, lightly seasoned, wrapped in prosciutto and baked. Served with rice and seasonal vegetables.

**SAUSAGE SAUERKRAUT**
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

**BBQ CAJUN CHICKEN**
Grilled boneless skin-on chicken breast seasoned with Cajun spice and basted with beer BBQ sauce. Served with mashed potatoes and seasonal vegetables.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CAESAR SALAD**
Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CHARCUTERIE PLATTER**
Prosciutto, frankfurt sausage, cheddar, caciocavallo and jalepeno Monterey Jack cheese, antipasto and crostini.

**SAUSAGE SAUERKRAUT**
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

**BBQ CAJUN CHICKEN**
Grilled boneless skin-on chicken breast seasoned with Cajun spice and basted with beer BBQ sauce. Served with mashed potatoes and seasonal vegetables.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**CAESAR SALAD**
Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

**MAIN COURSES**
(choose one)
- Norweigen salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.
- Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

**PROSCIUTTO WRAPPED SALMON**
Norwegian salmon filet, lightly seasoned, wrapped in prosciutto and baked. Served with rice and seasonal vegetables.
Our Traditional Beers

Brewed on site by our artisanal brewers, our award-winning beers offer your guests a vast array of flavours whether they are true connoisseurs or simply beer enthusiasts. Make sure to taste the featured beer and the brewers tap, brewed in limited edition depending on the season!

Cocktail Menu 1
$14 per person

Selection of Flammkueches
An artisanal flatbread from Northern France.

Chicken Brochettes
Grilled and basted with beer BBQ sauce.

Bocconcini Bites
Fresh mozzarella, grape tomatoes and basil.

Deep-fried Pickles
Served with Sriracha mayonnaise.

Bruschetta Crostinis
Diced fresh tomatoes, basil and garlic on toasted crostini.

Franfurt Sausage
Slow cooked sausage with a grainy mustard sauce. Topped with green onions and hot chili peppers.

Sweet & Spicy Cauliflower
Crispy battered cauliflower tossed in a sweet chili sauce.

Cocktail Menu 2
$18 per person

Selection of Flammkueches
An artisanal flatbread from Northern France.

Chicken Brochettes
Grilled and basted with beer BBQ sauce.

Tuna Tartare
Yellowfin tuna, finely diced shallots, pickling, chives, lime juice, olive oil and garlic aoili.

Beech Brochettes
Lightly seasoned, grilled steak.

Pulled Pork
Beer BBQ pulled pork on a brioche bun.

Goat Cheese & Sun-Dried Tomato Crostinis
Creamy goat cheese, sun-dried tomatoes and balsamic reduction on a crisp crostini.

Deep-Fried Pickles
Served with Sriracha mayonnaise.

Cocktail Menu 3
$22 per person

Selection of Flammkueches
An artisanal flatbread from Northern France.

Bocconcini Bites
Fresh mozzarella, grape tomatoes and basil.

Franfurt Sausage
Slow cooked sausage with a grainy mustard sauce.

Tuna Tartare
Yellowfin tuna, finely diced shallots, pickling, chives, lime juice, olive oil and garlic aoili.

Goat Cheese & Sun-Dried Tomato Crostinis
Creamy goat cheese, sun-dried tomatoes and balsamic reduction on a crisp crostini.

Deep-Fried Pickles
Served with Sriracha mayonnaise.

Pulled Pork
Beer BBQ pulled pork on a brioche bun.

Bruschetta Crostinis
Diced fresh tomatoes, basil and garlic on toasted crostini.

Bacon Cheese Sliders
Fresh 100% beef sliders, melted cheese, bacon and our signature sauce on a brioche bun.

BEEF TARTARE
Canadian beef, capers, pickles, shallots and chives, blended with our own dijon mustard sauce.

Beer Pairing Menu
$25 per person

White Beer
House salad with white balsamic vinaigrette

blonde beer
Sausage & Sauerkraut or - Fried Pickles & Mozzarella Sticks

Amber Beer
Pulled Pork Quesadillas or - Smoked Gouda Quesadilla

IPA Beer
Spicy Sausage Poutine or - Spicy Mushroom Poutine

Brown Beer
Belgian-style waffle with vanilla ice cream and our beer caramel sauce

Our Traditional Beers

White Beer
27 IBU 4.8% ABV

Blonde Beer
60 IBU 6.2% ABV

Amber Beer
6 IBU 6% ABV

IPA Beer
18 IBU 4.7% ABV

Brown Beer
24 IBU 5.2% ABV