

EVENING EVENTS

THE

CALGARY
FARMERS'
MARKET

LOFT





THE LOFT

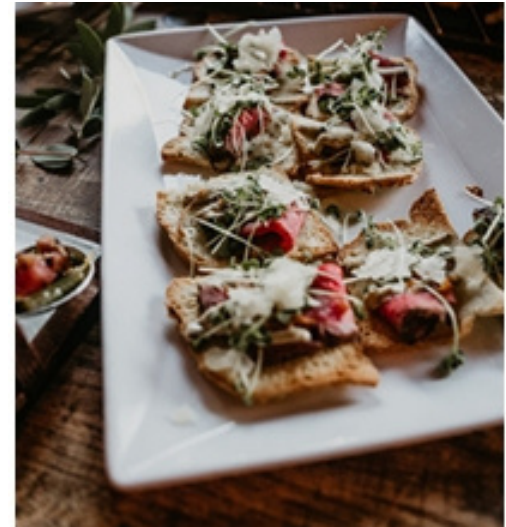
Located within The Calgary Farmers Market West, The Loft offers a one-of-a-kind experience that seamlessly blends local culture, fresh products, sustainability, and creative flexibility. This versatile space is equipped with a wet bar, full audiovisual capabilities, and a variety of setup options to accommodate any event. It also features ample parking, a private entrance and elevator, private washrooms, and a full-service bar for added convenience and comfort.

We are proud to showcase bespoke, farm-to-table, locally sourced, and made items from a carefully curated selection of vendors. With access to these exceptional products and services, we can create the perfect event package tailored to your needs—whether you're planning a celebration, corporate gathering, or something in between. From food and beverages to crafts, florals, and live music, each event is customized to suit your vision and your guests.

We also offer custom workshops, tastings, and demonstrations featuring the finest local products and services. With stunning views of the Rocky Mountains, The Loft is an ideal venue for hosting everything from intimate gatherings to large scale events, team-building activities, and promotional experiences.



CREATE UNFORGETTABLE MOMENTS WITH A TAILORED EVENT EXPERIENCE THOUGHTFULLY CURATED TO SUPPORT LOCAL AND SUSTAINABLE PRACTICES.



EVENT SERVICES INCLUDE

- Custom food and beverage menus accommodating all dietary concerns with printed menus
- Floor plan coordination
- Preferred vendor list
- Rental coordination if needed
- Experienced, professional service team
- Event set-up and tear down
- Ample Parking – Convenient and accessible for all guests
- Registration Table – Welcoming check-in station for guests
- Coat Check – Comfortable and secure coat storage
- Private Washrooms – Elegant, on-site washroom facilities for your guests' comfort
- Completely Private Space – A dedicated, exclusive venue for your event
- Custom Bar Service – Tailored beverage options to match your event's style
- Full AV Capabilities – State-of-the-art audiovisual equipment to elevate your event
- Private Entrance – Exclusive access for a seamless arrival experience
- Private Elevator – Easy and discreet access to the event space



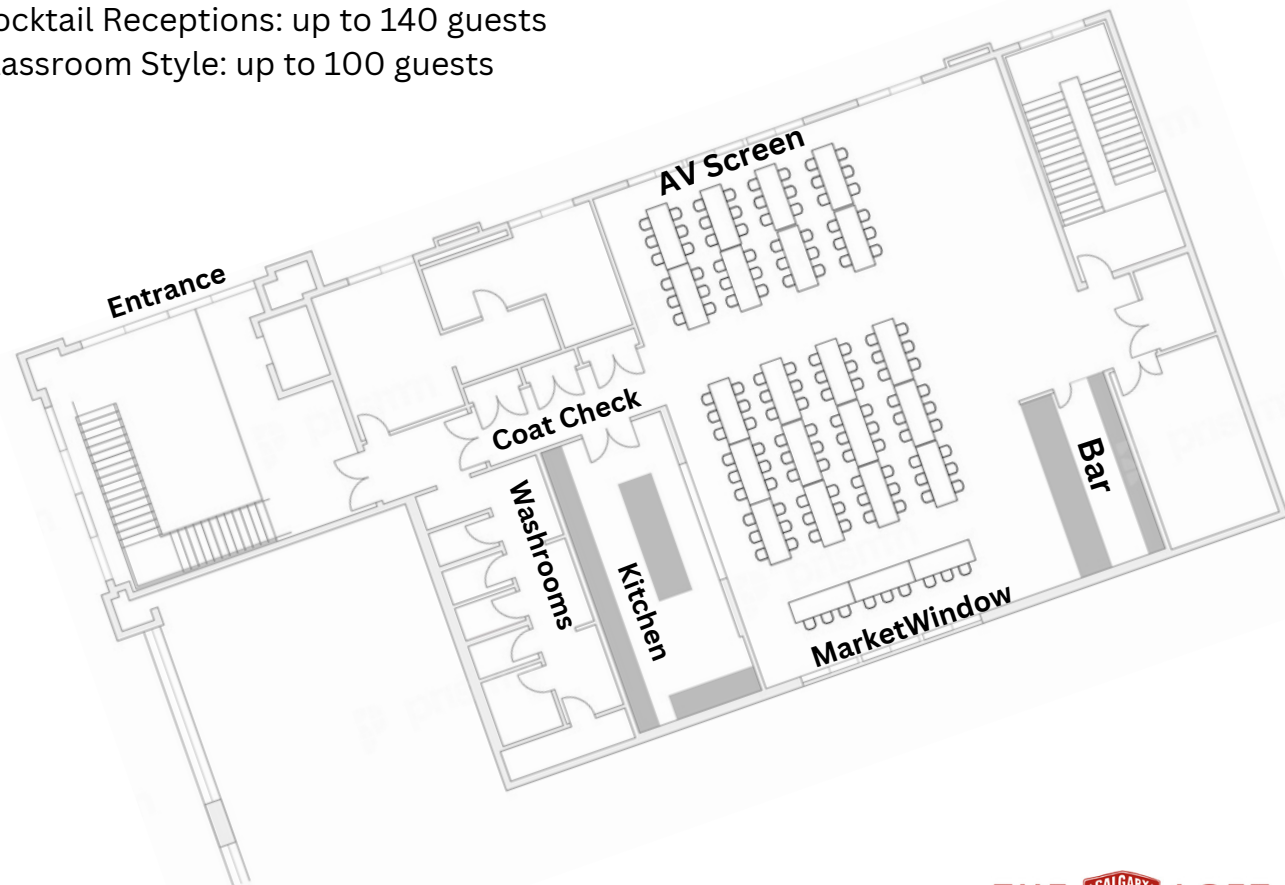
OUR WEST FACING WINDOW OVERLOOKS THE WORLD FAMOUS ROCKY MOUNTAINS WHILE THE OTHER LOOKS DOWN INTO THE BUSTLING CALGARY FARMERS MARKET. WE CUSTOMIZE THE FLOOR PLANS OF EACH EVENT TO DIRECTLY SUIT YOUR NEEDS.

CAPACITY

Seated: up to 140 guests

Cocktail Reception: up to 140 guests

Classroom Style: up to 100 guests



THE NASH AT THE LOFT



The Calgary Farmers' Market is committed to supporting local businesses, recognizing that this is essential for both the city's economy and the well-being of our community. By connecting consumers directly with the growers and producers, the market fosters a sense of community and ensures the freshest, highest-quality products reach our tables.

To uphold this commitment in every aspect of our events, we have partnered with The Nash Restaurant as our catering provider for elevated events.

*Mindfully Sourced
Sustainably Served*

THE NASH

AT THE LOFT

BUBBLY

Always wonderful upon arrival

BOSCO | Prosecco, Italy | **60**

SAINTLY | The Good Sparkling Rose, Canada | **70**

ARNAUD LAMBERT | Crémant de Loire, France | **90**

WINE

Our service team has put together a list of approachable, delicious wines that are sure to please everyone

WHITE

FATTORI GREGORIS | Pinot Grigio, Italy | **65**

CHATEAU GRAND VERDUS | Bordeaux Blanc, France | **65**

GRAYSON CELLARS | Chardonnay, US | **72**

RED

LOS BOCHEROS | Malbec, Chile | **65**

JEFF CARRELL | Les Darons Rouge, France | **68**

GRAYSON CELLARS | Cabernet Sauvignon, US | **75**

SIGNATURE COCKTAILS

Entice your guests with one of our signature 2 oz. cocktails. Our most popular:

SPICY COCONUT MARGARITA | El Tequileño Blanco

Giffard coconut liqueur, agave nectar, fresh squeezed citrus, habañero bitters, Tajin rim | **18**

BARREL AGED OLD FASHIONED | Premium blend of whiskeys, raw sugar, bitters medley | **18**

VIGILANTE | Sipsmith gin, Spirit Hills Wild Rosy honey wine, St. Germain elderflower liqueur, Lillet, dry vermouth, orange bitters | **18**

BARREL AGED NEGRONI | Premium house blend of gin, Campari, Alvear vermouth rojo | **18**

LOCAL BEER

OL' BEAUTIFUL | Okami Kasu Japanese Ale

OL' BEAUTIFUL | Honey Bush Iced Tea

JASPER | Crisp Pilsner

ANNEX | Amber

355mL | **9**

LAST BEST | Tokyo Drift IPA

UNCOMMON | Crush Cider

473 mL | **12**



SPIRITS | 9

EAU CLAIRE DISTILLERY | Stampede Rye

EAU CLAIRE DISTILLERY | Clearwater Vodka

EAU CLAIRE DISTILLERY | Flourish Gin

JACK DANIELS | Tennessee Whiskey

MAKERS MARK | Bourbon

FLOR DE CANA 5 YR | Dark Rum

FLOR DE CANA 4 YR | Light Rum

BLACKPOOL | Spiced Rum

EL TEQUILEÑO BLANCO | Tequila

EL TEQUILEÑO REPOSADO | Tequila

FAMOUS GROUSE | Scotch Whiskey

COFFEE & TEA

Fratello Coffee | 4

SODA

COCA COLA PRODUCTS | 3.5

GRIZZLY PAW | Ginger Beer | 5

GRIZZLY PAW | Root Beer | 5

THE NASH

AT THE LOFT

BUFFET

All buffet options served with Nash Dinner Rolls & whipped butter, roasted local vegetables & petite sweets

OPTION 1

1 soup, 2 salads, 2 proteins, 1 starch | 65 pp

OPTION 2

1 soup, 3 salads, 2 proteins, 2 starches | 75 pp

OPTION 3

1 soup, 3 salads, 3 proteins, 2 starches | 90 pp

SOUPS

Host pre-selects from the following:

JOSPER ROASTED TOMATO

CREAM OF MUSHROOM

CARROT & THAI COCONUT CURRY

STARCHES

Host pre-selects from the following:

LOADED FINGERLING POTATOES | spiced sour cream, bacon vinaigrette

"SCALLOPED" AGRIA POTATOES | aged Cheddar, chives

BAKED PENNE PASTA | double smoked bacon, Cambozola cheese, peas, rosé, Provençale crumb

WHITE BEAN CASSOULET | braised tomato, sherry, thyme

SALADS

Host pre-selects from the following:

GREEK SALAD | crisp local vegetables, Goat Feta, Provençale dressing

ARTISAN GREENS | baby vegetables, pickled red onion, champagne vinaigrette

BABY SPINACH | candied walnuts, pickled beets, blackberry dressing, Ricotta

HEIRLOOM TOMATOES | compressed strawberries, arugula, whipped Chèvre, tarragon vinaigrette

CUCUMBER & DILL PANZANELLA | buttermilk & horseradish dressing, Gorgonzola, focaccia croutons

PROTEINS

Host pre-selects from the following:

ROTISSERIE CHICKEN DRUMSTICKS | Alabama sauce

upgrade to whole Rotisserie Chicken & Brown Butter Jus | 10 pp

SMOKED ALBERTA BEEF BRISKET | house BBQ jus

upgrade to Wood Roasted Striploin & Red Wine Jus | 15 pp

upgrade to Wood Roasted Beef Tenderloin & Red Wine Jus | 35 pp

SEARED ORGANIC SALMON | sauce vierge

OVEN ROASTED COD | lemon beurre blanc

PLATED FAMILY STYLE

All family style options served with dinner rolls & whipped butter, market vegetables & petite sweets

OPTION 1 | soup or salad, 2 proteins, 1 starch | 90 pp

OPTION 2 | soup or salad, risotto, 2 proteins, 1 starch | 95 pp

OPTION 3 | soup or salad, risotto, 3 proteins, 1 starch | 110 pp

SOUPS

Host pre-selects from the following:

**JOSPER ROASTED TOMATO
CREAM OF MUSHROOM
CARROT & THAI COCONUT CURRY**

SALADS

host pre-selects from the following

HEIRLOOM TOMATOES | compressed strawberries, arugula
whipped Chèvre, tarragon vinaigrette
ARTISAN GREENS | baby vegetables, pickled red onion
champagne vinaigrette
BABY SPINACH | candied walnuts, pickled beets
blackberry dressing, Ricotta

RISOTTO

Host pre-selects from the following

**PEA & GOAT CHEESE
WILD MUSHROOM & PARMESAN**

STARCH

Host pre-selects from the following

**BUTTERMILK MASHED POTATOES
AGRIA POTATO GRATIN**

PROTEINS

Host pre-selects from the following

ROTISSERIE CHICKEN | Brown Butter Jus
WOOD ROASTED BEEF STRIPLOIN | Red Wine Jus
*upgrade to Wood Roasted Beef Tenderloin | 25pp
SEARED ORGANIC SALMON | sauce vierge

THE NASH

AT THE LOFT

INDIVIDUALLY PLATED

All options include Nash Dinner Rolls & whipped butter

3 COURSE | soup or salad, entrée, dessert | 110 pp

4 COURSE | soup or salad, risotto, entrée, dessert | 125 pp

5 COURSE | soup, salad, risotto, entrée, dessert | 140 pp

SOUPS

Host pre-selects from the following:

JOSPER ROASTED TOMATO

CREAM OF MUSHROOM

CARROT & THAI COCONUT CURRY

SALADS

Host pre-selects from the following:

GREEK SALAD | crisp local vegetables, Goat Feta, Provençale dressing

ARTISAN GREENS | baby vegetables, pickled red onion, champagne vinaigrette

BABY SPINACH | candied walnuts, pickled beets, blackberry dressing, Ricotta

HEIRLOOM TOMATOES | compressed strawberries, arugula, whipped Chèvre, tarragon vinaigrette

RISOTTO

Host pre-selects from the following:

PEA & GOAT CHEESE

WILD MUSHROOM & PARMESAN

ENTRÉES

Host pre-selects from the following:

WOOD ROASTED BEEF STRIPLOIN | Red Wine Jus, gratin potato market vegetables

*upgrade to Wood Roasted Beef Tenderloin | 35 pp

NASH ROTISSERIE CHICKEN | Brown Butter Jus, gratin potato market vegetables

SEARED ORGANIC SALMON | sauce vierge, gratin potato market vegetables

CHICKPEA FALAFEL | salsa verde, gratin potato, market vegetables

DESSERTS

Host pre-selects from the following:

LEMON CURD TART | toasted meringue, raspberry compote

MASCARPONE CHEESECAKE | haskap berries, Chantilly, honey tuile

DARK CHOCOLATE MOUSSE BAR | poached cherries, chocolate crumb

COCONUT PANNA COTTA | grilled pineapple, basil, lime

THE NASH AT THE LOFT

RECEPTION ADD ONS TO BUFFET OR PLATED DINNER

BRONZE PACKAGE

3 canapés, 1 signature station, vegetable crudité | 20 pp

SILVER PACKAGE

5 canapés, 2 signature stations, vegetable crudité | 35 pp

GOLD PACKAGE

5 canapés, 3 signature stations, vegetable crudité | 45 pp

PLATINUM PACKAGE

6 canapés, 3 signature stations, vegetable crudité, 1 premium station
| 65 pp

CANAPÉS

BRAISED BEETROOT | whipped Feta, pickled berries, herbs

AHI TUNA | ponzu, jalapeño, radish

ANCHO MARINATED PRAWNS | salsa verde

LAMB MERGUEZ SAUSAGE | Nash labneh, red pepper relish

SLOW ROASTED ALBERTA PORK | caramel glaze, pickled carrot,
scallion

DEVEILED EGGS | sour cream, fresh dill, dijon

LOCAL TOMATO | Ricotta, balsamic, basil

SIGNATURE STATIONS

BREADS & SPREADS | Nash labneh, baba ghanoush, hummus, grilled
breads

CHARCUTERIE BOARD | smoked & cured meats, pickled vegetables,
mustard, crisps

ARTISAN CHEESE | house preserves, dried fruit

ALBERTA BEEF SLIDERS | burger sauce, dill pickle, cheddar

PREMIUM STATIONS

BEEF TARTARE STATION | Canada Prime Beef, traditional garnishes,
chips & crackers

SEAFOOD STATION | shucked oysters, poached prawns, cold smoked
salmon, ahi tuna crudo

STAND UP RECEPTION DINNER

PRAIRIE PACKAGE

3 canapés, vegetable crudité, 2 signature stations, 1 premium station, 2
apex stations, petite sweets | 65 pp

FOOTHILLS PACKAGE

5 canapés, vegetable crudité, 3 signature stations, 1 premium station,
2 apex stations, petite sweets | 80 pp

ROCKY MOUNTAIN PACKAGE

6 canapés, vegetable crudité, 3 signature stations, 2 premium stations,
3 apex stations, petite sweets | 95 pp

APEX STATIONS

SMOKED ALBERTA BRISKET | Bourbon BBQ sauce, horseradish, house
pickles, mustard, Nash Made buns

*upgrade to Wood Roasted Striploin | 15 pp

FRIED CHICKEN DRUMSTICKS | Nash hot sauce, Alabama sauce, dill
pickle slaw

RISOTTO | Wild Mushroom & Parmesan or Pea & Goat Cheese

TUNA POKÉ BAR | steamed rice, grilled pineapple, edamame, pickled
ginger, radish, sesame, ponzu, chili pepper

PENNE ROSÉ PASTA | double smoked bacon, Gorgonzola cheese, peas,
Provençale crumb



Add florals from Blossoms yyc

Enhance your celebration with beautiful, custom floral arrangements—delivered at no additional cost from the market and thoughtfully set up to bring your event to life.

Table Centrepieces

- Large: | 100–200
- Medium: | 75–100
- Small: | 50+

Bar Arrangements

- Large: \$100–\$200
- Medium: \$75–\$100

Bud Vases: 30 each

Entrance Pieces

- Large: | 400+
- Small: | 250+

Customize your florals by selecting your preferred colour palette.

Looking for unique gift ideas to send home with your guests?

Ask us about custom gifts curated from our amazing local vendor partners from The Calgary Farmers Market.

TERMS AND CONDITIONS

Food & Beverage

- There is a minimum spending requirement, which depends on the time and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include gst, 20% gratuity, staffing or rentals.
- Rentals may be brought in at an additional charge.
- Menu selections and function details must be submitted at least 2 weeks prior to your event to guarantee the items you have selected.
- In the interest of health and safety, the Calgary Regional Health Authority prohibits the removal of any food or beverage following an event that sits out for over 2 hours.
- Any special meals requested due to dietary restrictions should be brought to the event coordinator at least 7 days prior your event.
- Complying with AGLC regulations, The Nash Catering reserves the right to refuse service to any person that cannot provide proof of age or is intoxicated.
- Menu prices are subject to change due to the volatility of certain goods in the market place. If this occurs, we will give reasonable notice so that menu changes can be made if necessary.
- Servers/ Bartenders/ Chefs are \$30/hour with a minimum 3 hour guarantee.
- Corkage is \$30 per 750mL bottle of wine.

Contracts and Final Payment

- We require a deposit to secure your booking, this amount will vary with the size of event booking. The deposit is fully refundable with 30 days notice.
- The balance is due in full the day of the event. You are welcome to make pre-payments leading up to the event. The credit card on file will be charged for the balance and receipts will be sent the following business day.

Confirmed Guest Counts

- We require an approximate number of guests at the time of booking. Please inform the Event Coordinator of any large changes to the guest count (10pl +/-) as you receive confirmations. A confirmed guest count MUST be submitted to the Event Coordinator 7 days before your event. If not, you will be charged or the expected number of guests at the time of booking or the number served, whatever is greater.

Liability

The Nash are not responsible or lost, stolen or damaged items prior, during or following an event. All items brought or left, are at the owner's risk.