



FESTIVAL OF
M · E · A · T

2019

CORPORATE HOSTING
PACKAGE

Calgary

WWW.BREWERYANDTHEBEAST.COM

August 25th, 2019 1pm - 4pm at Fort Calgary

Brewery & The Beast is a premium culinary experience featuring an extraordinary line-up of chefs, who prepare unique dishes using responsibly and ethically raised proteins sourced from farms who are committed to natural and sustainable practices. A vast and diverse selection of award-winning beverages from The Phillips Brewing Company, Left Field Cider, Canadian and international wineries, craft sodas and locally roasted coffee are poured for guests to enjoy. The live soundtrack is performed by "The Electric Timber Company" who, in addition to their performance, welcome local musicians and Juno Award winners from across the nation. Brewery & The Beast enjoys a unique distinction as one of Canada's fastest growing and well attended culinary events.

Corporate Hosting Packages offer guaranteed access to the event, and provide a very unique opportunity to host new and existing clients, employees, and/or VIPs. You and your invited guests will have early access to the event, where exceptional food, beverage, and hospitality await, in a relaxed urban setting.

Your Corporate Hosting Package Includes:

- ◆ The VIP Reception is hosted within a decorated 2400 square foot tent space
- ◆ Ten Corporate branded customized invitations for each guest. Invitations will be produced by Brewery & The Beast as delivered two weeks before event date
- ◆ 1 hour early access for guests via an exclusive entry into the reception
- ◆ Prior to General Admission entry, VIP Reception guests will have early access into the main event
- ◆ Delicious food preparations by guest chefs (2018 line-up noted below), fresh oyster bar, premium beverages & craft cocktails
- ◆ Exclusive DJ for the VIP reception
- ◆ Comfortable lounge area

Our 2018 VIP experience included exceptional cuisine prepared by guest chefs; Alex Chen - Boulevard Kitchen & Oyster Bar - 2018 Canadian Culinary Champion and Iron Chef Canada Competitor, Ryan O'Flynn - The Guild - 2015 Canadian Culinary Champion, Nick Nutting - Wolf in the Fog - En Route Canada's Best New Restaurant 2014, Lindsay Porter - London Local, Cory Pelan - The Whole Beast & Village Butcher, Darren Maclean - Shokunin, Quinn Staple - Hotel Arts, Justin Labossiere - The Concord Group, Eric Leung - Hong Kong BBQ Master. In addition, guests were treated to fresh shucked oysters care of Fanny Bay Oysters, Phillips Beer, Left Field Cider, and wines from Mission Hill Family Estate.

For more information on Corporate Hosting, please contact
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