

**FUNCTIONS  
BEER  
PARTIES**

**NATIONAL**  
FINE FOOD, BEER & SPIRITS

# ABOUT

Perfectly located in the heart of downtown, situated in Scotia Centre, National on 8th boasts Western Canada's largest permanent rooftop beer garden! The +30 interior space features smaller seating arrangements to accommodate business meetings and intimate gatherings. The tap room, designed for those wanting to hold a private meeting outside of a traditional office boardroom, is fully soundproof and equipped with a drop-down screen and projector for presentations.

National offers multiple spaces for events of all sizes. Each space comes fully equipped with food and

beverage service, while four fully-stocked bars over three levels feature 72 taps of our carefully-curated selection of small-lot craft beer or our unique specialty cocktail menu. Whether you're planning a corporate meeting, client dinner, luncheon, or holiday party, National has something to suit every style and budget.

# TEAM BUILDING EVENTS

Bring the team for some fun in the sun on our rooftop patio! Games, chef stations, beer 101 classes - team building made easy! Email us for more info!

# CAPACITIES

<b>FULL VENUE BUYOUT</b>		1000
<b>+30 BUYOUT</b>		391 COCKTAIL
<b>TAP ROOM</b>	80 SEATED/120 COCKTAIL	
<b>GAMES ROOM</b>		30
<b>BEER GARDEN</b>		600
<b>MAIN BEER HALL</b>	118 SEATED/270 COCKTAIL	
<b>STUDY</b>		12



MAIN BEER HALL



BEER GARDEN



TAP ROOM



STUDY



GAMES ROOM

## NTNL STANDARDS

### PRICE BY THE DOZEN

<b>MAC &amp; CHEESE</b>	42
house-made mesquite bacon, Velveeta cheese	
<b>SMOKED MEAT POUTINE</b>	42
fries, cheese curds, gravy, crispy onions	
<b>CRISPY CHICKEN NUGGETS</b>	36
battered & fried chicken breast, maple ginger glaze, pickled vegetables, fried garlic, togarashi mayo	
<b>CHICKEN WINGS (24)</b>	36
fresh cut vegetables & house-made ranch <i>choose</i> <b>FRANKS HOT, MAPLE GINGER, SALT &amp; PEPPER, HONEY MUSTARD</b>	
<b>BEER BATTERED PRAWNS</b>	42
togarashi mayo	
<b>AHI POKE TOSTADA</b>	56
raw Ahi tuna, guacamole, furikake, crispy wonton	
<b>WILD MUSHROOM ARANCINI</b>	42
pesto aioli	
<b>KIELBASA &amp; PRETZEL</b>	36
beer cheese dip, pickles, ale mustard	
<b>DEEP FRIED PICKLES</b>	36
panko breaded, ranch sauce	

## SALTY SNACKS

### PRICE PER PERSON

<b>POPCORN</b>	3
brown butter, sea salt	
<b>HOUSE FRIES</b>	5
Clive sauce	
<b>TATER TOTS</b>	5
Clive sauce	
<b>POTATO CHIPS</b>	5
Old Bay, sour cream chive dip	

## SHARABLE CUPS

### SERVES 12 PEOPLE

<b>NTNL SUPER SALAD CUPS</b>	42
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	
<b>WARM SPICY QUESO CUPS</b>	45
pickled jalapeños, house-made chorizo, tortilla chips	
<b>CHILI CRUSTED ALBACORE TUNA CUPS</b>	52
local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onions, fried garlic, nori, sesame	

## TACOS

### BY THE DOZEN \$56

<b>FISH</b>
beer battered cod, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
<b>SMOKED PORK SHOULDER</b>
adobo, grilled pineapple, cilantro, jalapeños, flour tortilla
<b>SMOKED CHICKEN</b>
hickory smoked Alberta chicken, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
<b>AVOCADO TEMPURA</b>
brown rice, chick pea, abodo, kale, chimichurri

## BOARDS

### SERVES 20 PEOPLE

<b>CHEESE</b>	120
Sylvan Star Gouda, Boursin, triple cream brie, smoked cheddar, preserves, fresh & dried fruit, crackers	
<b>MEAT &amp; BREAD</b>	120
cured meat, house-made pickles & mustards, egg, olives, crostini	
<b>VEGETABLE</b>	65
organic carrots, cucumber, assorted peppers, cauliflowers, broccoli, house-made ranch dip	

## SLIDERS

### BY THE DOZEN \$56

<b>CHERRY WOOD SMOKED BRISKET</b>
crispy onions, stout mustard, pickles, ciabatta
<b>VEGGIE</b>
American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
<b>BEER BATTERED COD</b>
tartar sauce, romaine, pickled red onions, tomato
<b>CRISPY CHICKEN</b>
battered & fried chicken breast, lettuce, tomato, pickle, pimento cheese, Clive sauce, ciabatta
<b>CLIVE</b>
100% grass fed Alberta beef, lettuce, tomato, pickle, American cheddar, Clive sauce, brioche

# PIZZA

16 SLICES

- HICKORY HAM & ROASTED MUSHROOM** 36  
Gruyère cheese, truffle cream sauce
- FOUR CHEESE** 36  
mozzarella, parmesan, aged white cheddar, cheese curd, caramelized onion, basil pesto
- CRISPY CHORIZO** 36  
house made sausage, tomato emulsion, roasted red peppers, sundried tomatoes, mozzarella, hot peppers
- VEGETARIAN** 36  
goat feta, roasted red pepper, Sicilian olives, roasted garlic, sundried tomatoes, basil pesto, tomato sauce

# DESSERT

PRICE BY DOZEN

- LEMON TARTLET** 30  
wheat beer meringue
- CHOCOLATE GANACHE TARTLET** 30  
salted caramel, chocolate pearls
- MASCARPONE CHEESECAKE TARTLET** 30  
seasonal fresh berries, bourbon vanilla
- FIASCO GELATO & SORBETTO** 54  
*Gelato* bourbon vanilla bean,  
dark chocolate caramel sea salt  
*Sorbetto* raspberry lime, mango pineapple

# FEAST

## OPTION 1

MINIMUM 20 PEOPLE \$34.95 PER GUEST

### MIXED GREEN SALAD

radish, tomato, jalapeño & avocado dressing, puffed quinoa

### NTNL MAC & CHEESE

house-made mesquite bacon, Velveeta cheese sauce, crumbs

### ROASTED ORGANIC CARROTS

local honey, thyme, sea salt

### CHERRY WOOD SMOKED BRISKET

grass-fed Alberta beef, brandy peppercorn sauce

## OPTION 2

MINIMUM 20 PEOPLE \$42.95 PER GUEST

### CAESAR SALAD

romaine lettuce, soft boiled egg, croutons, grana Padano, NTNL maple mesquite bacon

### NTNL MAC & CHEESE

house-made mesquite bacon, Velveeta cheese sauce, crumbs

### ROASTED ORGANIC CARROTS

local honey, thyme, sea salt

### ROASTED CAULIFLOWER

brown butter, pumpkin seeds, sultana raisins, fresh herbs

### CHERRY WOOD SMOKED BRISKET

grass-fed Alberta beef, brandy peppercorn sauce

### HERB ROASTED CHICKEN

Locally raised, brown butter jus





**NATIONAL 8TH**

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+30 LEVEL, SCOTIA CENTRE  
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