

# CALIBRE BY CANNON

## PRIVATE EVENTS

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### Full-Day Lounge Private Events (8 Hours)

- Weekday (Wednesday & Thursday): \$6,000 minimum spend
- Weekend (Friday, Saturday & Sunday): \$9,000 minimum spend

#### Availability:

- Offered within the hours of 12:00 PM – 10:00 PM

### Half-Day Lounge Private Events (4 Hours)

- Weekday (Wednesday & Thursday): \$4,000 minimum spend
- Weekend (Friday, Saturday & Sunday): \$6,000 minimum spend

#### Availability:

- Afternoon: 12:00 PM – 4:00 PM
- Evening: 6:00 PM – 10:00 PM

All private events at Calibre by Cannon include one hour before and one hour after the event for setup and takedown. The venue offers seating for 60 guests, with a maximum capacity of 90 guests. An 20% automatic gratuity and applicable taxes will be applied to all bookings. Please note that private events are typically not available during the high season, which runs from June 15 to September 15. Inquire for availability.

## OUTDOOR PICNIC AREA

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### Single Picnic Area Rental

- Weekday (Wednesday & Thursday): \$750 venue fee
- Weekend (Friday, Saturday & Sunday): \$1,500 venue fee

The picnic area accommodates a maximum of 30 guests and is available for a full-day rental during our seasonal operating hours. These hours vary depending on the time of year, and specific operating times will be confirmed at the time of booking. Please note that our private event catering menu is not offered; however, our food truck will be available for purchase on the day of the event. Applicable taxes will be applied to all bookings.

\*Pricing valid through December 31, 2026.

30523 Burgess Ave, Abbotsford, BC V4X 2A6  
604-743-9425  
info@cannonwinery.ca



Cannon Estate Winery



@calibrebycannon



@cannonwinery

# CALIBRE BY CANNON

## CATERING MENU

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### STATIONS

priced per person, minimum 15 people

#### Charcuterie & Cheese \$16 per person

selection of local cured meats and cheeses, pickles, Oldhand grainy mustard, jam, seed crackers

### PASSED CANAPÉS

priced per dozen

minimum 2 dozen per item, recommended servings of 4-6 pieces per person  
for an appetizer and 8-12 pieces per person for a meal

#### Fried Chicken Sliders \$60

cornflake crusted chicken thigh, shredded iceberg, pickles, tarragon ranch, potato bun

#### Smash Burger Sliders \$60

all beef patty, aged cheddar, caramelized onions, lettuce, tomato, pickles, grainy dijon mayo,  
potato bun

#### Smoked Salmon Tostada \$60

soy marinated smoked salmon, corn tostada, chipotle mayonnaise, avocado dressing, fried leek (gf)

#### Burrata & Prosciutto Crostini \$52

basil & lemon pesto, prosciutto, toasted focaccia

#### Tomato Bruschetta \$48

heirloom tomatoes, cucumber, red onion, arugula, olive tapenade, crispy capers  
red wine vinaigrette, toasted focaccia (vegan)

#### Mushroom Dip \$48

tahini, toasted cashew, fresh herbs, crispy smashed potato (vegan, gf)

#### Beef Tartare \$54

handcut local beef tartare, grainy mustard, lemon, parmesan, crispy smashed potato (gf)

#### Brie & Apple Crostini \$48

baked brie cheese, berry jam, fresh apple (veg)

#### Pork Belly Skewers \$50

braised pork belly, gremolata, carrot puree (gf)

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### **BUFFET**

**\$48 per person, minimum 15 people**

#### **PICK TWO COLDS MAX**

##### **Panzanella Salad**

**heirloom tomatoes, focaccia croutons, goat cheese, olives, cucumbers  
red onion, crispy capers, red wine vinaigrette (veg)**

##### **Shredded Cabbage Slaw**

**carrot, fresh apple, pumpkin seeds, sunflower seeds, fresh lemon vinaigrette (vegan & gf)**

##### **Classic Caesar**

**romaine lettuce, focaccia croutons, parmesan cheese, classic dressing (veg)**

##### **Tomato Carpaccio**

**heirloom tomato, red wine vinaigrette, strawberry, crispy capers, olives, basil (vegan & gf)**

##### **Caprese (add \$3 per person)**

**heirloom tomato, burrata cheese, basil vinaigrette (veg & gf)**

#### **PICK TWO MAINS MAX**

**Pasta Pomodoro - penne pasta, classic tomato sauce, parmesan cheese, olive oil, basil (veg)**

**Baked Chicken Thighs - Mediterranean yogurt marinated (gf)**

**Roasted Beef Short Rib (add \$7 per person) - black pepper, rosemary crust (gf)**

**Braised Pork Belly (add \$7 per person) - gremolata, carrot puree (gf)**

**Roasted BC Salmon (add \$11 per person) - lemon, butter, parsley (gf)**

**Braised Lamb Chops (add \$11 per person) - Oldhand mustard, Bootstrapper (gf)**

#### **PICK TWO WARM MAX**

**Roasted Fingerling Potatoes - fresh rosemary, lemon, garlic (vegan & gf)**

**Roasted Vegetables - chef's seasonal selection of local vegetables (vegan & gf)**

**Brussels Sprouts Caesar - fried brussels sprouts, parmesan cheese, crispy onions, classic dressing (veg & gf)**

**Truffle Mac n Cheese - cavatelli pasta, parmesan, truffle oil (veg)**

#### **PICK TWO APRÉS MAX**

**Lemon Layer Cake - homemade lemon curd, roasted grapes, vanilla whipped cream**

**Apple Tarte Tatin - local apples, salted caramel sauce, puff pastry (veg)**

# CALIBRE BY CANNON PRIVATE EVENT PHOTOS



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