TEATRO

private events

200 8th Avenue SE ★ Olympic Plaza ★ 403-290-1012 ★ www.Teatro.ca

TEATRO

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history of teatro

Teatro has been the setting of many storied events for Calgary Society, the Business Community, and the Institutes of Arts and Culture since 1993, covering a full spectrum of various private and public celebrations and presentations.

Situated in the heart of Calgary's Cultural District in the old Dominion Bank Heritage building built in 1911, Teatro has a lot of character and charm to offer. Complete with classical pillars, elaborate ornamentation, beautiful imported French gates, and lofty interiors, you will feel like you have been transported to a foreign destination.

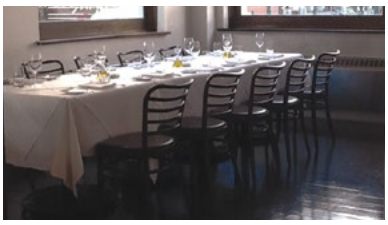
TEATRO

semi-private dining

Savor the ambience of the main Teatro dining room while enjoying the intimacy of your own personal or business gathering in our elevated semi-private area. Semi-private Alcoves are ideally suited for business lunches and cozy personal meetings.

alcove 1

Off the main Teatro entrance, our smallest elevated Alcove 1 is the perfect quiet and intimate area for groups of up to 12 guests.



alcove 2

On the west side of the Teatro entrance, the bright and airy Alcove 2 offers a clear vantage point over the main dining room. Perfect for groups up to 14.

alcove 3

For parties of up to 30 guests for seated dining events, Alcove 3 is a semi-private area within Teatro that can also be suited for small cocktail-style receptions.

TEATRO

the main dining room

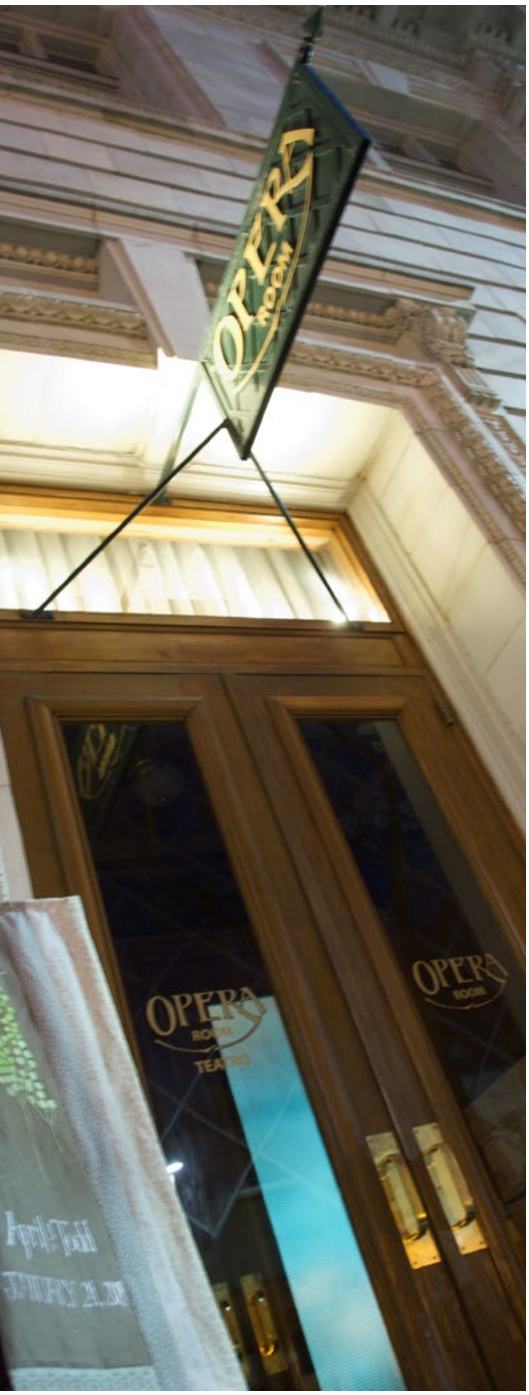
Classic aesthetics, 22 ft ceilings, and meticulous attention to detail create the perfect stage for exceptionally memorable events. The elegant and breathtaking main Teatro dining room is a truly outstanding venue for large seated dinners and cocktail-style events alike.

seating capacity

The Main Dining Room at Teatro can comfortably seat 120 or accommodate up to 250 guests for cocktail receptions.

TEATRO

the opera room



Exclusive private dining at Teatro. A striking and versatile space to accommodate a wide variety of group sizes and needs.

The Opera Room is the private dining room at Teatro. Impressive in scale with grand 18-ft ceilings, the ambience remains intimate, no matter the size of your party.

Rich wall tapestry accents Italian marble throughout, while state of the art audio-visual equipment ensures your acoustical comfort.

Completely separate from the main dining room, the Opera Room is accessible by its own entrance on 1st Street SE and comes complete with its own bar, coat check and set of washrooms.

The Opera Room is available for meetings, receptions, lunches, dinners, and small wedding receptions.

seating capacity

The Opera Room can comfortably seat 50 guests for seated dining events or up to 100 guests for cocktail receptions.

★ Photos are examples of past events at Teatro. Layout and floor plans can be customized for individual event needs.

TEATRO seated dining menus

- Teatro's private dining menu is designed to feature our signature cuisine served in a timely fashion for large groups.
- Teatro staff take guests' entrée choices at the beginning of meal service.
- For parties of 40 guests or less, up to three entrée choices may be offered.
- We are happy to accommodate special dietary needs.
- Style and order of menu are also flexible.
- Add an amuse bouche course to any dinner menu for an additional $10 per person.
- Interested in pairing wines with your coursed dinner? Standard & Premium pairings available.

Inquire with your Events Manager for more details.

menu options

3-course lunch menu $45 per person	salad pasta or risotto entrée *two choices* dessert
3-course lunch menu $65 per person	salad entrée *two choices* dessert
3-course dinner menu $75 per person	salad entrée *two choices* dessert
4-course dinner menu $90 per person	salad appetizer entrée *two choices* dessert
5-course dinner menu $100 per person	salad appetizer pasta/intermezzo entrée *two choices* dessert
6-course dinner menu $110 per person	salad appetizer pasta/intermezzo entrée *two choices* tasting of cheese dessert

TEATRO menu options

salad

- Mixed Greens Insalata, *vegetable crudité, house red wine vinaigrette* GF V DF
- Verdura di Inverno, *beet root, carrot, chèvre, pumpkin seed, fine herbs* GF V
- Caesar Insalata, *romaine, crispy bacon, parmigiana reggiano, anchovy dressing*
- Caprese Insalata, *tomato, D.O.P. buffalo mozzarella, aged balsamic, basil* GF V

appetizer/soup

- Tuna Crudo, *yuzu, charcoal tempura, cilantro* DF
- Chilled Pea Soup, *prosciutto, mint, crème fraiche* GF
- Roasted Tomato Soup, *fennel pollen, crouton, basil* V DF
- Foie Gras Torchon *upgrade $10/supplement
- Hamachi & Scallop Crudo *upgrade $10/supplement

pasta/intermezzo

- Rigatoni, *braised beef bolognese, tomato sauce, parmesan*
- Garganelli Carbonara, *egg, grana padano, bacon, sweet pea, parmigiana reggiano*
- Agria Potato Gnocchi, *fior di latte, tomato, basil* V
- Mushroom Risotto, *truffle, wild BC mushrooms, grana padano* GF V
- Eggplant Parmigiana, *fior di latte, tomato sauce, pickled fennel, arugula* V
- Penne Primavera, *aglio olio, spring vegetables, goat cheese* V

★ Please note that menu items may change without notice according to seasonal and product availability

GF gluten free DF dairy free V vegetarian N contains nuts

TEATRO menu options

entrée

- Organic Salmon, *citrus fregola sarda, endive, celeriac* DF
- Agria Potato & N'duja Sausage Gnocchi, *daikon, yuzu* DF
- Beef Striploin, *potato fondant, carrot purée, red wine jus* GF
- Rotisserie Chicken Breast, *vegetable caponata, ricotta gnudi*
- Mushrooms & Polenta, *hen's egg, crushed peas, porcini foam, mushroom jus* V GF
- Wagyu Bavette, *potato fondant, carrot purée, red wine jus* $20/pp GF
- Halibut, *citrus fregola sarda, endive, celeriac* DF upgrade $20/pp DF
- Add black truffle to any entrée $12/pp

dessert

- Tiramisu alla Mirella, *Berloni family recipe*
- Lemon Meringue Napoleon, *blackberry gel, pistachio gelato*
- Black Forest Blackout Cake, *whipped panna cotta, cherry creamsicle ice cream*
- Ricotta Cheesecake, *raspberry gel, fresh raspberry, sponge toffee*
- Earl Grey Panna Cotta, *poached peaches, almond tuille* GF

★ some desserts above can be modified to accomodate gluten free diets, inquire within

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TEATRO menu options

canapés

For socializing prior to seated lunches and dinners, or effortless enjoyment throughout cocktail-style receptions, passed canapés add a dynamic culinary component to any Teatro event.

· Royale Chickpea Panisse, *almond pesto* V GF DF N	$32/dozen
· Gougères, three cheese V	$32/dozen
· Mascarpone Arancini, *peperonata* V	$32/dozen
· Caprese Tomato, *fior di latte, balsamic reduction, basil* V GF	$32/dozen
· Roasted Pear 'Bruschetta', *endive, blue cheese, walnut* GF N	$36/dozen
· Gnocco Fritto, *mushrooms, riopelle cheese* V	$36/dozen
· Tomato Pie, *puffy pastry, bell pepper, goat cheese* V	$36/dozen
· Mushroom Quiche Tartlette V	$36/dozen
· Spring Pea & Chèvre Ravioli, *celery, almond* V N	$38/dozen
· Albacore Tuna Tartare, *citrus, chives, sesame cone* DF	$42/dozen
· Salmon Tartare, *soy, citrus, shallot, sesame cone* DF	$42/dozen
· Pancetta Wrapped Prawns, *lemon herb aioli* GF	$44/dozen
· Crab Beignet, *yuzu aioli* DF	$48/dozen
· Seared Scallops, *pea & carrot purée, negroni jus* GF	$50/dozen
· Surf n' Turf Oyster, *beef tartare* DF GF	$50/dozen
· Prosciutto & Pea Arancini, *citrus aioli*	$38/dozen
· Polpetti, Nona's tomato sauce recipe, *beef & pork*	$38/dozen
· Braised Short Rib Steamed Buns, *kimchi aioli*	$40/dozen
· AAA Beef Tartare, *egg, grainy mustard, sesame cone* DF	$44/dozen
· Mini Teatro Burgers, *Alforno bun, ketchup, mozza*	$48/dozen
· Lamb Lollipops, *chimichurri, mint* GF	$48/dozen
· Foie Torchon, *cherry, brioche*	$50/dozen

Unsure of where to start? Allow our Events Manager to create a proposal for you based on your group size & budget.

★ some canapes above can be modified for gluten free diets, inquire within

GF gluten free DF dairy free V vegetarian N contains nuts

TEATRO menu options

food stations

For cocktail-style events, food stations provide a satisfying complement to Teatro's passed canapés.

· Wild B.C. Mushroom Risotto, *served in a grana padano wheel* (V) (GF)	$16/person
**add fresh shaved black truffles*	$12/person
· Dry Aged Prime Alberta Beef, *served on an artisan ciabatta, spicy horseradish mustard, herb butter, garlic aioli, carved to order*	$22/person
· Seafood Station, *prawn cocktail, steamed mussels, lobster cones* (DF)	$20/person
· Whole Roasted Salmon, *lemon, fennel, dill* (DF) (GF)	$120/unit
· Rotisserie Chicken, *spice rub, red wine jus* (DF) (GF)	$30/unit
· Fresh Shucked Oysters, *mignonettes* (GF) (DF)	$4/per oyster
· Charcuterie Board, *crostini, pickles, mustard* (DF)	$16/person
· Cheese Platter, *house-made crackers & compotes, dried fruits, nuts* (N)	$16/person
· Antipasti Platter, *olives, marinated & grilled vegetables, tomato conserva* (V) (DF) (GF)	$12/person
· Fresh Fruit Platter, *seasonal selection* (V) (DF) (GF)	$12/person
· Caprese Insalata, *tomato, D.O.P. buffalo mozzarella, balsamic, basil* (V) (GF)	$14/person
· Mixed Greens Insalata, *vegetable crudité, house red vinaigrette* (V) (DF) (GF)	$12/person
· Caesar Insalata, *anchovy dressing, grana padano, focaccia crouton*	$15/person
· Roasted Vegetables, *chef's seasonal selection* (V) (GF)	$13/person
· Roasted Baby Fingerling Potatoes, *garlic, herbs, butter* (V) (GF)	$13/person
· Assorted Dessert & Petit Fours, *selection of bite size Teatro dolce* (V)	$12/person
· Papi's Bonbons, *inquire within for flavors & colors*	$36/dozen

late night snacks

Got the munchies? Burning calories on the dance floor? We've got you covered.

· Mini Teatro Burgers, *Alforno bun, ketchup, mozza*	$48/dozen
· Braised Short Rib Steamed Buns, *kimchi aioli*	$40/dozen
· Artisan Grilled Cheese Bar, *house-made bread, condiments* (V)	$36/dozen
· Poutine Bar, *cheese curds, house-made gravy, served in individual cups*	$36/dozen
· French Fry Station, *house-made gravy, condiments, served in individual cups* (V)	$30/dozen
· Pizza Bar, *assorted toppings available*	$20/pizza
· Candy Station, *assorted candy*	$10/person

(GF) gluten free (DF) dairy free (V) vegetarian (N) contains nuts

TEATRO wine & liquor

Teatro's private event wine list is has been curated by our Wine Director from our award winning wine cellars. Our full wine list can also be made available with the assistance of our sommelier to hand pick your selections.

With an extensive selection of spirits and craft beers, consider our bar team for creating custom cocktails, or tailored scotch tastings for your upcoming event.

- Please note that availability and vintages are subject to change.

  For premium and large format wines, wines paired by the course, or other special requests, please contact our Beverage Director, Michael Burns at mike@teatrogroup.ca

sparkling wine

Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are an easy friend, while setting the tone for all events – bar call to bar mitzvah.

NINO FRANCO 'Rustico' Prosecco, Veneto, Italy	$59
CHANDON 'Rose', California, USA	$69
VEUVE CLICQUOT, Brut, Champagne, France	$125

rosé

The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp yet slightly more full bodied than many whites, our two selections have the right balance of acid & tannin to pair well with many canapés or just a laugh with your guests.

2016 FEUDI DI SAN GREGORIO, Ros'Aura, Campagnia, Italy	$59
2016 CHATEAU D'ESCLANS, 'Whispering Angel', Provence, France	$80

TEATRO wine options

white

Our white & red wine categories are weighted from light & refreshing to full bodied & rich. Lighter style wines often bring a crisp acidity and are the perfect choice for the cocktail hour before dinner. More full-bodied wines, with well-integrated oak bring the structure and complexity needed for food pairing.

2016 DOG POINT, Sauvignon Blanc, Marlborough, New Zealand	$75
2016 PALMADINA, Pinot Grigio, Venezia Guilia, Italy	$55
2016 PIEROPAN, Garganaga, Soave Classico, Veneto, Italy	$55
2016 CHATEAU LE GRAND VERDUS, Sauvignon Blanc Blend, Bordeaux, France	$65
2015 GARNIER & FILS, Chardonnay, Chablis, Burgundy, France	$89
2016 ZINCK, Pinot Blanc, Alsace, France	$59
2016 LEITZ 'Dragonstone', Reisling, Rheingau, Germany	$69
2016 JOIE 'A Noble Blend', Gewurztraminer Blend, Okanagan, Canada	$85
2015 THE HILT, Chardonnay, Santa Barbara County, California	$175
2016 CATENA, Chardonnay, Mendoza, Argentina	$65

red wine

2016 DOG POINT, Sauvignon Blanc, Marlborough, New Zealand	$75
2016 BLUE MOUNTAIN, Gamay, Okanagan Falls, Canada	$85
2016 PHILLIPE BOUZEROUX, Pinot Noir, Burgundy, France	$75
2016 ELIO GRASSO 'Gaverini', Nebbiolo, Piedmont, Italy	$89
2016 BARBI, Sangiovese, Chianti, Tuscany, Italy	$65
2007 BATASIOLO 'Reserva', Nebbiolo, Barolo, Piedmont, Italy	$110
2011 ARRAYAN, Syrah, Mentrida, Spain	$69
2009 LA FIORITA, Sangiovese, Brunello di Montalcino, Tuscany, Italy	$180
2009 LOPEZ DE HARO 'Grand Reserva'. Tempranillo, Rioja, Spain	$85
2012 CHATEAU TOUZET, Cabernet Merlot Blend, Bordeaux Superior, France	$75
2014 CHATEAU LA NERTHE,'Cassangs de la Nerthe',Grenache Blend, Rhone, France	$69
2005 CHATEAU LASCOMBES. Cabernet Blend, Margaux, Bordeaux , France	$250
2012 CHATEAU FONTENIL, Merlot Blend, Fronsac, Bordeaux, France	$140
2014 ANTINORI 'Tignanello', Sangiovese Cabernet Blend, Tuscany, Italy	$280
2014 SETTE PONTI 'Crognolo', Sangiovese Merlot Blend, Tuscany, Italy	$90
2016 CULTIVAR, Cabernet Sauvignon, North Coat, California	$110
2015 CATENA, Malbec, Mendoza, Argentina	$59

custom cakes & baked goods

proudly made and provided by Alforno Bakery & Cafe

flour cakes

- *6" round | serves 4-8 guests*
- *8" round | serves 10-12 guests*
- *10" round | serves 14-16 guests*
- *12" round | serves 18-24 guests*
- *15x11" slab | serves 60-80 guests*

cheesecakes: salted caramel, seasonal fruit, passionfruit-blackberry

- *6" round | serves 4-8 guests*
- *8" round | serves 10-12 guests*
- *10" round | serves 14-16 guests*
- *12" round | serves 18-24 guests*

cake flavors:

- *vanilla*
- *chocolate*
- *red velvet*
- *carrot*
- *butterscotch*
- *lemon*

filling flavors:

- *vanilla buttercream*
- *chocolate buttercream*
- *hazelnut mousse*
- *lemon mousse*
- *salted caramel ganache*
- *cream cheese frosting*
- *assorted jams (raspberry, blackberry, strawberry, rhubarb)*

icing options:

- *buttercream*
- *fondant*
- *ganache*

baked goods

- *tarts (lemon $66/dozen , blueberry frangipane $78/dozen)*
- *cream puffs (strawberry cheesecake, mint chocolate, banana caramel, coffee hazelnut) $36/dozen*
- *macarons (flavors available upon request) $30/dozen*
- *cookies (chocolate chip, oat quinoa, chocolate rosemary sea salt, snickerdoodle) $30/dozen*
- *mini mousse cups (lemon meringure pie, strawberry shortcake, peanut butter brownie trifle) $48/dozen*
- *bonbons (flavors available upon request) small $30/dozen large $48/dozen*
- *cupcakes (flavors available upon request) mini $24/dozen large $48/dozen*

TEATRO

custom cakes & baked goods

proudly made and provided by Alforno Bakery & Cafe

cake tasting process

- our tasting appointments include sampling of 4 wedding cake flavors for 2 guests for a $40 fee. $20 is credited back against the balance of your confirmed order of $300 or more. additional flavors will be charged at $10/ flavor.

- the consultation includes a 30-45 minutes appointment with a manager from Alforno to discuss all the possibilities and your ideas for your custom wedding cake or special event cake design.

- at this meeting please bring printed inspiration photos of cakes to provide to Alforno, along with colors & floral inspiration for your event.

- please select 4 flavors from the above list (example: vanilla cake with strawberry filling & buttercream frosting is one flavor). kindly provide these 4 flavors to your events manager one week in advance of your tasting appointment.

- customized cake tastings that include flavors beyond any of the flavor, filling or icing options offered in our package will be charged accordingly, to a maximum charge of $10/flavor.

- tastings appointments available: Monday to Friday 2:00-8:00pm, Saturday to Sunday 3:00pm-5:00pm.

- after your consultation, the Alforno team will take 1-2 weeks to respond with a proposal and pricing. pricing will be based on flavor(s) and design aspects.

- all custom cake orders require a 50% deposit to confirm the order.

- cakes ordered through Teatro or any of our other restaurants for weddings or special events with the Events Manager will be added to your final bill and are subject to GST & gratuity based on location.

additional information

rental charges

- Groups of 75 or more may be subject to rental charges (glassware, flatware, tables, linens) or according to individual event needs, which will be added to the final bill.

audio-visual equipment

- Projector (rental $75)
- Six-foot screen (rental $75)
- 42" LCD television with video capability (available upon request, $150)
- wireless mic (rental $50)
- presentation clicker (rental $10)
- podium (rental $100)

vip touches

- Discuss with our Events Manager in regards to décor, floral arrangements, ice sculptures, DJ's, photo booths, photographers and more to take your event to the next level (administrative fee applies). We are happy to provide you with our list of preferred vendors and help you plan these important elements.

room availability

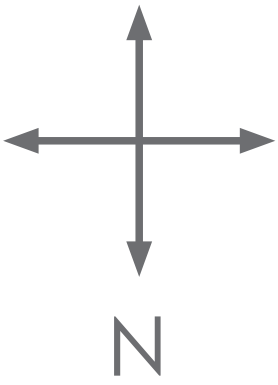
- Both the Opera Room and Teatro main dining room are available for lunch bookings 11:30am to 2:30pm Monday to Friday and 5pm onwards Monday to Sunday.

tax & gratuity

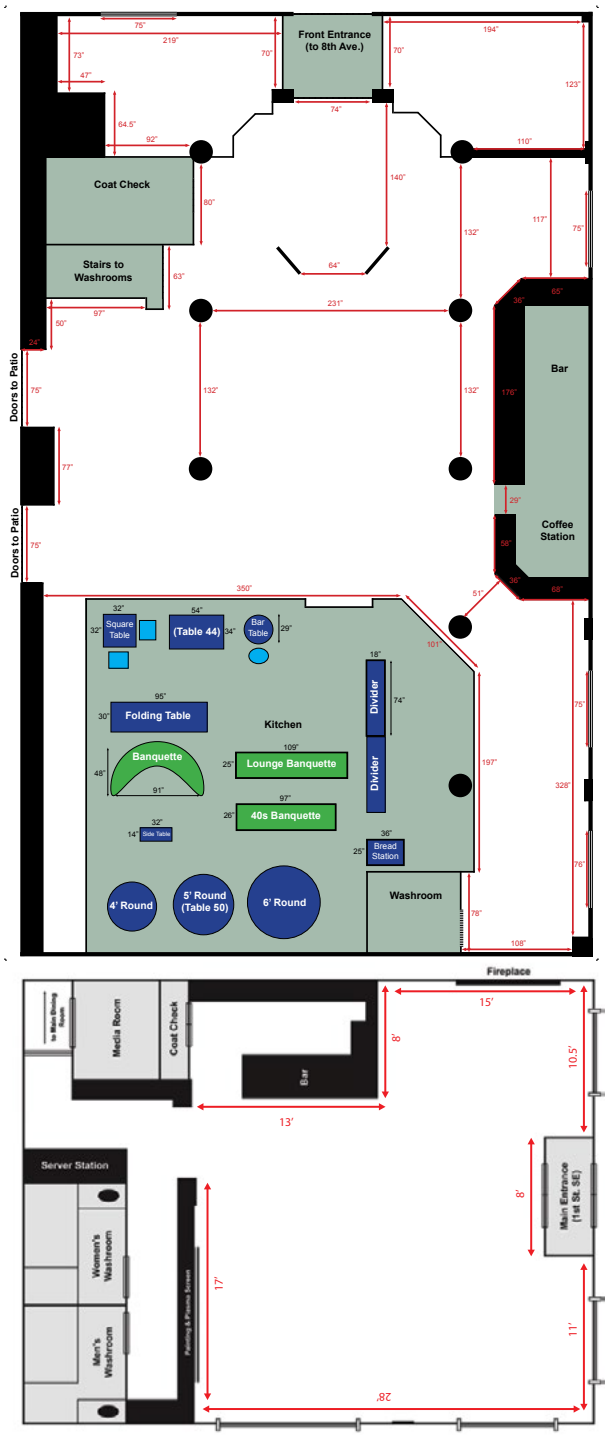
- 20% Gratuity and 5% GST will be added to the final bill and do not contribute towards any applicable room minimums.

additional information

Teatro Building Floor Plan



8 Avenue (Historic Stephen's Avenue) SE



additional information

Parking is available at:

- The Telus Convention Centre
- Arts Commons
- Palliser Square
- Impark on 9th Ave
- Street parking is free after 6pm

contact

Please contact Brittany Rondeau at 403.290.1012 or by email at brittany@teatro.ca to discuss your private event needs. All information in this brochure may change without notice, according to season and regular updates.