

TEATRO



private events

TEATRO

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# TEATRO

## 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.





# 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 areas. 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 26 guests for seated dining events, Alcove 3 is a semi-private area within Teatro that can also be suited for small cocktail-style receptions for up to 30 guests.

# 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 130 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.

## 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.
- 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 children's  
dinner menu  
\$25 per person 12 & under

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  
intermezzo  
entrée *two choices*  
dessert

6-course dinner menu  
\$110 per person

salad  
appetizer  
intermezzo  
entrée *two choices*  
tasting of cheese  
dessert





### soup/salad

- Roasted Butternut Squash Soup, *apple, sage, toasted pecan* GF VE N
- Roasted Tomato Soup, *fennel pollen, crouton, basil* VE
- Celeriac Soup, *truffle crema, crispy parmesan, tarragon* GF V
- Mixed Greens Insalata, *shaved crudité, red wine vinaigrette* GF VE
- Ember Roasted Beet Insalata, *whipped chèvre, toasted pecan, maple vinaigrette* GF V N
- Caprese Insalata, *tomato, D.O.P. buffalo mozzarella, aged balsamic, basil* GF V
- Greek Insalata, *olive purée, crispy shallot, feta cheese, fresh herb vinaigrette* GF V
- Caesar Insalata, *romaine, crispy bacon, parmigiana reggiano, anchovy dressing*

### appetizer

- Forno Baked Flat Bread, *rosemary, olive oil, bruschetta* VE
- Roasted Brussel Sprouts, *candied walnut, guanciale, pecorino* GF N
- Crispy Eggplant, *fire roasted tomato sauce, caper, olive* GF VE
- Smoked Salmon, *aerated potato, scallion, maple whisky glaze* GF
- Albacore Tuna Tataki, *green goddess dressing, radish, mustard greens* GF DF
- Wagyu Beef Carpaccio, *aioli, romaine, smoked salt* GF DF
- Bison Tartare, *potato chip, classic garnish, egg yolk* GF
- Wagyu Tataki, *fresh truffle, egg yolk, Grana Padano, toasted focaccia* \*upgrade \$10/pp
- Maple Poached Foie Gras, *spiced French toast, brown butter crumb* \*upgrade \$10/pp

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

### pasta/intermezzo

- Garganelli, classic pesto, parmesan, chili toasted focaccia **V** **N**
- Agria Potato Gnocchi, gorgonzola, spiced walnut, mustard greens **V** **N**
- Mushroom Risotto, truffle, wild B.C. mushroom, Grana Padano **GF** **V**
- Agnolotti, celeriac & truffle, parmesan cream, pickled celery, basil **V**
- Eggplant Parmigiana, fior di latte, tomato sauce, arugula **V**
- Rigatoni, braised beef bolognese, parmesan
- Spaghetti Amatriciana, tomato, pecorino, guanciale, basil

### entrée

- Roasted Mushroom, puff pastry, warm goat cheese, spinach, soft poached egg **V**
- Slow Roasted Tomato Tart, eggplant, caper, olive, basil, smoked onion jus **VE**
- Organic Salmon, black barley, spiced rapini, fresh fennel, arugula pistou **DF**
- Wood Fired Chicken Breast, creamed faro, caramelized root vegetable, spinach crema
- Grilled Beef Striploin, potato rosti, broccolini, carrot purée, madeira jus **GF**
- Bison Tenderloin, fondant potato, endive, celery root, truffle jus \*upgrade \$20/pp **GF**  
or Beef Tenderloin \*upgrade \$10/pp
- Add seared scallops or fresh shaved truffle to any entrée \*upgrade \$20/pp

### holiday entrée features \*available November 15 – December 31

- Smoked Turkey Breast, sage bread pudding, green bean, gravy
- Slow Roasted Turkey Ballotine, stuffing, roasted brussels sprout, gravy
- Maple Glazed Pork Belly, spiced sweet potato, roasted root vegetable, anise jus **GF**

### dessert

- Tiramisu alla Mirella, Berloni family recipe
- Chocolate Pavé, salted caramel, red wine, cocoa nib **GF**
- Pumpkin Spiced Choux Bun, bourbon ice cream, roasted pumpkin, spiced pecan **V** **N**
- Roasted Cashew Chocolate Torté, strawberry chocolate sorbet, cocoa nib **GF** **VE** **N**
- Poached Apple & Pear, pumpkin seed, pear sorbet **GF** **VE**
- Assorted Mini Desserts, seasonal macaron, limoncello cookie, seasonal cannoli, choux bun, tiramisu, seasonal bon bon \* upgrade \$5/pp choose any 5 out of 6 options

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

### 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.

- Crispy Polenta, *fire roasted tomato sauce, basil, pine nut* **VE** **N** \$32/dozen
- Gougères, *truffle mornay* **V** \$32/dozen
- Parmesan Arancini, *roasted mushroom aioli* **V** \$32/dozen
- Caprese Tomato, *fior di latte, balsamic reduction, basil* **GF** **V** \$32/dozen
- Smoked Beet Tartare, *chèvre, spiced pecan, dill* **V** **N** \$36/dozen
- Olive Tapenade, *endive leaf, whipped goat cheese* **GF** **V** \$36/dozen
- Smoked Cauliflower, *comté, puff pastry, micro basil* **V** \$36/dozen
- Mushroom Quiche Tartelette **V** \$36/dozen
- Winter Truffle Ravioli, *parmesan cream, toasted hazelnut* **V** **N** \$38/dozen
  
- Albacore Tuna Tartare, *citrus, chives, savoury cone* **DF** \$42/dozen
- Cured Smoked Salmon, *dill, crème fraîche, lavash* \$42/dozen
- Pancetta Wrapped Prawns, *roasted garlic aioli* **GF** \$46/dozen
- Crab Beignet, *sesame aioli, pickled jalapeno* \$48/dozen
- Seared Scallop, *house-smoked bacon* **GF** **DF** \$50/dozen
- Lobster Wonton, *smoked paprika aioli, cilantro* **DF** \$50/dozen
  
- Carbonara Arancini, *basil pesto* **N** \$38/dozen
- Polpetti, *Nona's tomato sauce recipe, beef & pork* \$38/dozen
- Pork Belly Steam Buns, *pickled garnish, sesame aioli* \$40/dozen
- AAA Beef Tartare, *grainy mustard, savoury cone* **DF** \$44/dozen
- Teatro Mini Burgers, *Alforno bun, mozzarella, classic garnish* \$48/dozen
- Grilled Lamb Lollipops, *chimichurri* **GF** \$50/dozen

★ minimum of 2 dozen per selection must be ordered.  
 some canapes above can be modified for gluten free diets, inquire within.

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

## food stations

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

- Mushroom Risotto, served in a Grana Padano wheel **GF** **V** \$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 **DF** \$22/person
- Seafood Station, prawn cocktail, tuna tataki, lobster cone, oyster **DF** \$20/person
- Whole Roasted Salmon Fillet, lemon, fennel, dill **GF** **DF** \$120/unit
- Forno Roasted Chicken, spice rub, red wine jus **GF** **DF** \$30/unit
- Pork Belly Steam Buns, pickled carrot, cucumber, sesame aioli **DF** \$18/ person
- Fresh Shucked Oysters, mignonette, horseradish, lemon **GF** **DF** \$4/per oyster
- Teatro Made Charcuterie, crostini, pickles, mustard **DF** \$16/person
- Artisan Cheese, house-made crackers & compote, dried fruits, nuts **V** **N** \$16/person
- Antipasti, olives, marinated & grilled vegetables **GF** **VE** \$12/person
- Fresh Fruit Platter, seasonal selection **GF** **VE** \$12/person
- Caprese Insalata, tomato, boconccini, balsamic, basil **GF** **V** \$14/person
- Mixed Greens Insalata, vegetable crudité, house red vinaigrette **GF** **VE** \$10/person
- Caesar Insalata, anchovy dressing, Grana Padano, focaccia crouton \$14/person
- Quinoa Insalata, tomato, cucumber, fresh herbs & garlic dressing **GF** **DF** \$14/person
- Roasted Vegetables, chef's seasonal selection **GF** **V** \$12/person
- Roasted Fingerling Potatoes, garlic, herbs, brown butter **GF** **V** \$10/person
- Assorted Dessert & Petit Fours, selection of bite size Teatro dolce \$12/person
- Bonbons, seasonal selection **V** \$36/dozen

## late night snacks

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

- Mini Teatro Burgers, Alforno bun, mozzarella, classic garnishes \$48/dozen
- Pork Belly Steam Buns, pickled garnish, sesame aioli \$40/dozen
- Poutine Bar, cheese curds, house-made gravy, served in individual cups **GF** \$36/dozen
- French Fry Station, house-made gravy, condiments, served in individual cups **GF** **V** \$30/dozen
- Forno Oven Pizza Bar, assorted flavours available \$20/pizza
- Candy Bar, assorted candy custom picked for you **GF** **DF** **V** \$10/person

Teatro's private event wine list has been curated by our Beverage 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@teatrogroupp.ca](mailto:mike@teatrogroupp.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.

VAPORETTO, Prosecco, Veneto, Italy fresh, light and dry sparkling with mild citrus notes, and a little Granny Smith apple.	\$55
CHANDON 'Rosé', California, USA structured rosé with fresh strawberry and raspberry flavours, supported by some toasty autolytic notes.	\$80
VEUVE CLICQUOT, Brut, Champagne, France intense and delicious this wine evokes flavours of lemon juice, fresh baked brioche and pear.	\$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', Campagna, Italy an intense, fruit driven rosé from Southern Italy; red berries, and a hint of licorice.	\$55
2016 CHATEAU D'ESCLANS, 'Whispering Angel', Provence, France light, refreshing and utterly delicious; grapefruit, cinnamon and vanilla.	\$75



### 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.

2017 DOG POINT, Sauvignon Blanc, Marlborough, New Zealand \$75  
 classic marlborough sauvignon blanc; tons of acid, grapefruit, snow pea and fresh cut grass.

2017 LA PEYRIÈRE, Sauvignon Blanc Blend, Bordeaux, France \$60  
 a slightly richer sauvignon blanc, this wine has a little minerality to go along with lime zest and fire roasted pineapple.

2018 KRIS, Pinot Grigio, Venezia Guilia, Italy \$55  
 crisp and light, this refreshing wine has characteristics of honeysuckle, Bartlett pear and melon.

2016 WEINBACH, Pinot Blanc, Alsace, France \$110  
 intensely floral wine with great tropical fruit flavors like mango and lychee.

2017 PLANETA, Chardonnay, Menfi, Sicily, Italy \$120  
 elegant, mineral driven chardonnay. conjures expressions of toasted coconut, sea spray and brûléed pear.

2016 CATENA, Chardonnay, Mendoza, Argentina \$65  
 this powerful chardonnay carries flavors of vanilla, candied pineapple, and lemon curd.

2017 LEITZ, 'DRAGONSTONE', Riesling, Rheingau, Germany \$70  
 this slightly sweet riesling tastes of apricot, lime skin, and peach.



### red wine

2016 PHILLIPE BOUZEREAU, Pinot Noir, Burgundy, France approachable red burgundy; subtle earthy mushroom notes, with a piercing under ripe strawberry and little meatiness.	\$85
2016 AU BON CLIMAT, Pinot Noir, Santa Barbara, California aromas and flavors of strawberries and raspberries joined by anise and clove in mouth filling intensity.	\$120
2017 ADALIA, Corvina Blend, Valpolicella, Veneto, Italy ruby red in color, this valpolicella superiore offers fleshy aromas of wild berries, black currants, black cherries, and spices, with hints of chocolate. on the palate, the wine is dry and robust with velvety texture.	\$60
2017 BARBI, Sangiovese, Chianti, Tuscany, Italy tangy acidity, and soft round tannins, flavors of zesty wild strawberry and cedar.	\$70
2018 PYRÈNE, 'Pays De Cocagne', Merlot Blend, Languedoc, France fruit forward Merlot blend from the south of France, with a little tannat blended in adding a nicely spiced finish.	\$50
2015 CHÂTEAU CAP DE FAUGÈRES, Cabernet Sauvignon Blend, Haut-Médoc, Bordeaux, France this wine errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of baker's chocolate.	\$90
2009 LOPEZ DE HARO 'GRAND RESERVA', Tempranillo, Rioja, Spain this well aged rioja tastes of hickory, white pepper and cassis.	\$85
2016 TRENTHAM 'River Retreat', Cabernet Sauvignon, Murray River, Australia a bruiser of a wine; ripe blackberry, cedar, and a little capsicum.	\$55
2015 OSOYOOS LAROSE 'Pétales d'Osoyoos', Merlot Blend, Okanagan Valley, BC blackberry, olive tapenade and cigar are the essence of this powerful canadian bordeaux blend.	\$90
2017 BROADSIDE 'Margarita Vineyard', Cabernet Sauvignon, Paso Robles, California flavors of olallieberry and creamy dark and milk chocolate on the palate, held together by soft tannins and energetic acidity.	\$100
2016 LE VOLTE DELL'ORNELLAIA, Merlot Blend, Bolgheri, Tuscany, Italy dense and full bodied; red currant and smoked meat.	\$80
2015 SPERI 'Pigaro' Amarone, Corvina Blend, Veneto, Italy bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of chocolate.	\$150
2006 CALON SEGUR, Cabernet Sauvignon Blend, Saint Estephe, Bordeaux, France a Bordeaux walking a tight rope between the vibrant black fruit aromas of its youth, and the graphite and autumnal leaf flavors of maturity.	\$225
2016 CATENA, Malbec, Mendoza, Argentina blueberry, hoisin and vanilla dominate this powerful red wine.	\$65



## custom cakes & baked goods

### flour cakes

- 6" round | serves 10-14 guests
- 8" round | serves 14-18 guests
- 10" round | serves 18-24 guests
- 11x15" slab | serves 60-80 guests

### cheesecakes:

- Salted caramel
- Seasonal fruit
- Passionfruit-blackberry
- Chocolate

- 6" round | serves 10-14 guests
- 8" round | serves 14-18 guests
- 10" round | serves 18-24 guests

### custom cake flavors:

- Vanilla
- Chocolate
- Red velvet
- Carrot
- Coconut
- Lemon

### baked goods

- Tarts, *lemon, pecan, seasonal fruit* \$78/dozen
- Cream Puffs, *strawberry, banana caramel, coffee hazelnut* \$36/dozen
- Macarons, *flavors available upon request* \$30/dozen
- Cookies, *chocolate chip, double chocolate, snickerdoodle, oatmeal raisin* \$30/dozen
- Mini Mousse Cups, *lemon meringure, strawberry shortcake, mocha hazelnut* \$48/dozen
- Chocolate Bonbons, *flavors available upon request* small \$30/dozen  
large \$48/dozen

### filling flavors:

- Vanilla buttercream
- Chocolate buttercream
- Hazelnut buttercream
- Salted caramel buttercream
- Seasonal berry buttercream (*raspberry, blueberry, strawberry, rhubarb*)
- Lemon curd
- Custard
- Pistachio

### icing options:

- Buttercream
- Fondant
- Ganache

### gluten free cake options:

- Vanilla
- Chocolate
- Carrot cake



## custom cakes & baked goods

### cake tasting process

- our tasting appointments include sampling of 4 wedding cake flavors (vanilla, chocolate, red velvet, carrot) for 2 guests for a \$40 fee. This fee is included in your overall cake fee when it is quoted back to you.
- the consultation includes a 30-minute appointment with our in-house pastry chef to discuss all the possibilities and your ideas for your custom wedding cake or special event cake design.
- please bring sample photos of cakes you like to your consultation to provide to our pastry chef.
- tasting consultations are available Tuesday to Saturday at 2:00pm, 3:00pm or 4:00pm depending on the availability of our pastry chef.
- after your consultation, the information will be provided to the Events Manager and a formal quote will be supplied to you.
- 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.



### 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.







### 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 to discuss your private event needs. All information in this brochure may change without notice, according to season and regular updates.

### Contact

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