

TEATRO

PRIVATE EVENTS PACKAGE
SUMMER 2021

200 8TH AVENUE SE ★ OLYMPIC PLAZA ★ 403.290.1012 ★ WWW.TEATRO.CA

TEATRO

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TEATRO

HISTORY OF TEATRO

Teatro has been the setting of many storied events for the Calgary community, 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

Savour the ambiance of the main Teatro dining room while enjoying the intimacy of your own personal or business gathering in our elevated semi-private Alcoves. The Alcoves are ideally suited for business lunches, dinners and cozy personal meetings and celebrations.



ALCOVE 1

Off the main Teatro entrance, our smallest elevated Alcove 1 is the perfect quiet and intimate area for groups of up to 4-12 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 and is perfect for groups of up to 4-14 guests.



ALCOVE 3

For parties of up to 8-18 guests for seated dining events, Alcove 3 is a semi-private area within Teatro that can also be suited for a small cocktail style reception for up to 20 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 dining room is a truly outstanding venue for large seated dinners and cocktail style events alike.

The Main Dining Room at Teatro can comfortably seat up to 120 guests. For cocktail style reception The Main Dining Room can accommodate up to 200 October-April; and 250 May-September as the Spring/Summer months include the patio space.

TEATRO

THE OPERA ROOM

Exclusive private dining at Teatro, a striking and versatile space to accommodate a wide variety of group sizes and needs. Impressive in scale with grand 18 ft ceilings, the ambiance 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.

The Opera Room can comfortably seat 10-50 guests for seated dining events, or up to 100 guests for cocktail style receptions.

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.*
- *Interested in pairing wines with your coursed dinner? Standard & premium pairings available.*

menu options

3-course lunch menu
\$45 per person

3-course lunch menu
\$65 per person

3-course children's dinner menu
\$25 per person 12 & under

3-course dinner menu
\$75 per person

4-course dinner menu
\$90 per person

5-course dinner menu
\$100 per person

6-course dinner menu
\$110 per person

salad
pasta or risotto entrée (two choices)
dessert

salad
entrée (two choices)
dessert

starter
entrée (two choices)
dessert

salad
entrée (two choices)
dessert

salad
appetizer
entrée (two choices)
dessert

salad
appetizer
intermezzo
entrée (two choices)
dessert

salad
appetizer
intermezzo
entrée (two choices)
tasting of cheese
dessert



TEATRO



MENU OPTIONS

SOUP | SALAD

- Chilled Artichoke Soup, caramelized leeks, sumac, spicy pine nuts GF VE N
- Roasted Tomato Soup, fennel pollen, crouton, basil VE
- Mixed Greens Insalata, shaved crudité, red wine vinaigrette GF VE
- Charred Broccoli Insalata, toasted walnuts, stilton cheese, crispy prosciutto GF N
- Caesar Insalata, romaine, crispy bacon, parmigiana Reggiano, focaccia crouton, anchovy dressing
- Caprese Insalata, tomato, D.O.P. buffalo mozzarella, aged balsamic, basil GF V

APPETIZER

- Grilled Asparagus, sourdough, aioli, soft boiled egg V
- Crispy Eggplant, fire roasted tomato sauce, caper, olive VE
- Scallop & Prawn Ceviche, romaine, citrus, peppers GF DF
- Cured Salmon Roulade, toasted rye, smoked beet, whipped chèvre, dill, buckwheat
- Wagyu Beef Carpaccio, aioli, romaine, parmesan GF
- Beef Tartare, potato chip, classic garnish, egg yolk GF DF

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

GF gluten free DF dairy free V vegetarian VE vegan N contains nuts

TEATRO

MENU OPTIONS

PASTA | INTERMEZZO

- Gnocchi, amatriciana, pecorino, guanciale, toasted garlic crumb
- Mushroom Risotto, truffle, wild & cultivated mushrooms, Grana Padano GF V
- Egg Yolk Ravioli, ricotta, caper fried arugula, sweet pepper relish V
- Eggplant Parmigiana, fior di latte, tomato sauce, arugula V
- Ziti Rigatoni, braised beef bolognese, parmesan

ENTRÉE

- Smoked Eggplant, hummus, crispy chickpea, baba ganoush, pickled vegetable, chilli vinaigrette VE GF
- Roasted Halibut, pea purée, heirloom tomato, green bean, olive tapenade GF DF
- Wood Fired Chicken Breast, preserved lemon, polenta, charred rapini, chicken jus GF DF
- Grilled AAA Beef Strip Loin, pavé potato, asparagus, wild mushroom, madeira jus GF
- Lamb Duo, saddle & shoulder, beluga lentil, spinach, smoked carrot, coriander vinaigrette GF DF
- Wagyu Striploin, pavé potato, asparagus, wild mushroom, madeira jus *upgrade \$25|pp GF
- Add seared scallops to any entrée *upgrade \$20|pp

DESSERT

- Tiramisu alla Mirella, Berloni family recipe
- Strawberry Tart, basil compressed strawberry, almond custard, basil sorbet VE N
- Hazelnut & Chocolate Mousse, hazelnut sponge cake, salted caramel, candied hazelnut GF N
- Whiskey & Lime Blondie, whiskey white chocolate mousse, vanilla lime curd, marshmallow fluff
- Seasonal Fruit & Sorbet, flavours change seasonally GF DF VE
- Assorted Mini Desserts, seasonal bon bon, mini tiramisu, seasonal cookie, seasonal cream puff, seasonal fruit square *upgrade \$5|pp



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

GF gluten free DF dairy free V vegetarian VE vegan N contains nuts

TEATRO

CANAPÉS

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

- Scallion & Leek Beggar's Purse, soy sesame vinaigrette, pickled radish VE \$32 | dozen
- Roasted Tomato & Parmesan Arancini, preserved lemon aioli GF V \$32 | dozen
- Tomato Caprese, fior di latte, balsamic reduction, basil GF V \$32 | dozen
- Aged Cheddar Gougères, comté, scallion, truffle aiol V \$32 | dozen
- Smoked Eggplant Caviar, crème fraîche, spiced chickpea, coriander, savoury cone V \$36 | dozen
- Roasted Red Pepper Agnolotti, ricotta, basil, grana Padano crisp V \$38 | dozen

- Smoked Salmon Tartare, crème fraîche, dill, blini \$42 | dozen
- Pancetta Wrapped Prawns, roasted garlic aioli GF DF \$46 | dozen
- Spiced Tuna Tataki, pickled carrot & cucumber, crispy wonton DF \$48 | dozen
- Tiger Prawn Ceviche, preserved lemon, coriander, crispy garlic GF DF \$50 | dozen
- Fried Oyster, dill aioli GF DF \$50 | dozen

- Short Rib Tortellini, veal jus vinaigrette, chive DF \$38 | dozen
- Polpetti, Nona's tomato sauce recipe, beef & pork \$40 | dozen
- AAA Beef Tartare, garam marsala, coriander, savoury cone DF \$44 | dozen
- Teatro Mini Burgers, Alforno bun, mozzarella, classic garnish \$48 | dozen
- Grilled Lamb Lollipops, chimichurri GF DF \$50 | dozen

*minimum of 2 dozen per selection must be ordered.
some canapes above can be prepared gluten or dairy free, please inquire.*

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

TEATRO

FOOD STATIONS

For cocktail style events, food stations provide a satisfying compliment 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 \$20 | person
- Seafood Station, prawn cocktail, tuna tataki, crab cone, oyster **DF** \$20 | person
- Fresh Shucked Oysters, mignonettes, horseradish, lemon **GF** **DF** \$4 | per oyster
- Whole Roasted Salmon Fillet, lemon, fennel, dill **GF** **DF** \$120 | unit
- Chicken, spice rub, spatchcock chimichurri **GF** **DF** \$30 | unit
- Teatro Made Charcuterie, crostini, pickles, mustard **DF** \$16 | person
- Artisan Cheese, house-made crackers & compotes, dried fruits, nuts **V** **N** \$16 | person
- Antipasti Platter, olives, marinated & grilled vegetables **GF** **DF** **VE** \$12 | person
- Fresh Fruit Platter, seasonal selection **GF** **DF** **VE** \$12 | person
- Caprese Insalata, tomato, bocconcini, balsamic, basil **GF** **V** \$14 | person
- Mixed Greens Insalata, vegetable crudité, house red wine vinaigrette **GF** **DF** **VE** \$10 | person
- Caesar Insalata, anchovy dressing, Grana Padano, focaccia crouton \$14 | person
- Charred Broccoli Insalata, toasted walnut, stilton cheese, crispy prosciutto **GF** **N** \$14 | person
- Roasted Vegetables, chef's seasonal selection **GF** **VE** \$12 | person
- Roasted Fingerling Potatoes, garlic, herbs, brown butter **GF** **V** \$10 | person
- Assorted Dessert & Petit Fours, selection of bite size Teatro dolce **V** \$12 | person
- Bonbons, inquire for custom flavors & colours **V** \$36 | dozen
- Holy Cow Donuts, assorted donuts based on monthly selections \$21 | 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 **V** \$48 | dozen
- Poutine Bar, cheese curds, house-made gravy, served in individual cups **V** \$36 | dozen
- French Fry Station, house-made gravy, condiments, served in individual cups \$30 | dozen
- Forno Oven Pizza Bar, assorted toppings available \$20 | pizza
- Holy Cow Donuts, assorted donuts based on monthly selection \$21 | dozen

TEATRO

WINE

Teatro's private event wine list has been curated by our Beverage Director from our award winning wine cellar. 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

SPARKLING WINE

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

HONOR, Cava Rose, Penedes, Spain \$60

Structured rosé with fresh berry, rhubarb, and a slight savoury characteristic.

BELLENDIA, Prosecco, Veneto, Italy \$75

Fresh, light and dry sparkling with mild citrus notes, and a little granny smith apple.

CHARTOGNE-TAILLET, Brut, Champagne, France \$125

Intense and delicious; this wine evokes flavours of lemon juice, fresh baked brioche and pear.

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.

2019 FEUDI DI SAN GREGORIO, 'Ros' Aura', Aglianico, Campagna, Italy \$60

An intense, fruit driven rosé from southern Italy; red berries, and a hint of liquorice.



TEATRO

WINE

WHITE WINE

Our white & red 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.

2018 KRIS, Pinot Grigio, Venezia Guilia, Italy \$55

Crisp and light, this refreshing wine has characteristics of honeysuckle, Bartlett pear and melon.

2018 DOG POINT, Sauvignon Blanc Blend, Marlborough, New Zealand \$80

Classic marlborough sauvignon blanc; tons of acid, grapefruit, snow pea and fresh cut grass.

2018 LE PETIT BERTICOT, Sauvignon Blanc, France \$50

A lean & zesty sauvignon, this wine has a little minerality to go along with lime juice and fire roasted pineapple.

2019 GUADO AL TASSO, Vermentino, France \$75

A slight saltiness, along with lemon and apricot underline this high acid, food friendly wine.

2017 PLANETA, Chardonnay, Menfi, Sicily, Italy \$120

Elegant, mineral driven chardonnay, conjures expressions of toasted coconut, sea spray and brûléed pear.

2018 CATENA, Chardonnay, Mendoza, Argentina \$65

This powerful chardonnay carries flavours of vanilla, candied pineapple and lemon curd.



TEATRO



WINE

RED WINE

2019 BRIGALDARA, Corvina Blend, Valpolicella, Veneto, Italy \$60

Ruby red in colour, 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.

2018 PYRÈNE, 'Pays De Cognac', Merlot Blend, Languedoc, France \$50

Fruit forward Merlot blend from the South of France, with a little tannat blended in adding a nicely spiced finish.

2016 CHÂTEAU SENEJAC, Cabernet Sauvignon Blend, Haut-Médoc, Bordeaux, France \$90

Château Senejac errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of baker's chocolate.

2017 TRENTHAM 'River Retreat', Cabernet Sauvignon, Murray River, Australia \$55

A bruiser of a wine; ripe blackberry, cedar, and a little capsicum.

2016 SILVIA CELLARS, Syrah, Zinfandel, Cabernet Blend, California, USA \$55

With fruit sourced from Dry Creek Valley in Sonoma, this nuevo California blend takes 'no prisoners'. A Rich full bodied wine with notes of dark chocolate, cigar box, black berry & cassis.

2017 LE VOLTE DELL'ORNELLAIA, Merlot Blend, Bolgheri, Tuscany, Italy \$80

Dense and full bodied; red currant and smoked meat.

2012 MONTECI AMARONE, Corvina Blend, Veneto, Italy \$150

Bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of chocolate.

1999 CHÂTEAU TOUR SAINT-FORT, Cabernet Sauvignon Blend, Saint Estéphe, Bordeaux, France \$125

A Bordeaux walking a tight rope between the vibrant black fruit aromas of its youth, and the graphite and autumnal leaf flavours of maturity.

2017 CATENA, Malbec, Mendoza, Argentina \$65

Blueberry, hoisin and vanilla dominate this powerful red wine.

TEATRO

LIQUOR

CURATED COCKTAILS

JOHNNIE JULIP, 2oz \$15
Johnnie Walker Black Scotch, Mint
NEGRONI, 3oz \$14
Bulldog Gin, Campari, Sweet Vermouth
CINQUE VIVO, 2.5oz \$14
Flor De Cana 12yr Rum, Cointreau, Tropical Juice Blend
VERNACCIA COBBLER, 2oz \$15
Silvio Carta Vernaccia, Grand Marnier, Cointreau, Mint, Cucumber, Lime
FUZZ ON FIRE, 2oz \$14
El Tequileno, Reposado, Lime, Jalapeno Syrup, Peach
TANQ & GINGER, 2.25oz \$16
Tanqueray 10 Gin, Ginger Liqueur, Almond Extract, Lemon

BEER

PERONI NASTRO AZZURO \$8
Lager, 5.2%, Italy
OL' BEAUTIFUL ETERNAL TWILIGHT \$8
Dark Lager, 4.8%, Alberta, Canada
PHILLIP'S BLUE BUCK \$8
Pale Ale, 5.0%, British Columbia, Canada
BREWSTER'S HONEST PAUL \$8
IPA, 5.4%, Alberta, Canada
LONETREE, \$8
Cider, 5.5%, BC, Canada
VILLAGE WIT \$8
Wheat Ale, 4.5%, Alberta, Canada

AMARO 1oz

Averna \$8
Cynar \$8
Lucano \$8
Meletti \$8
Nasto D'oro \$8
Nonino \$10
Suze \$8
Varnelli Dell'erborista \$9
Vecchio del Capo \$8

BRANDY/COGNAC 1oz

Boulard Calvados, Normandy \$9
Boulard Calvados XO, Normandy \$13
Père Magloire Calvados, Normandy \$10
Château de Montifaud VSOP, Cognac \$13
Château de Montifaud 50y, Cognac \$27
Darroze 12yr, Armagnac \$14
Darroze 1979, Armagnac \$27
Delamain XO, Cognac \$16
Grand Marnier Cordon Rouge, Cognac \$9
Grand Marnier Louis Alexander, Cognac \$10
Grand Marnier Centenaire, Cognac \$22
Hennessy VS, Cognac \$10
Hennessy VSOP, Cognac \$15
Remy Martin VSOP, Cognac \$13
Remy Martin XO Excellence, Cognac \$32
Remy Martin Louis XIII, Cognac \$100/200
Tesson XO Flight (76', 53', 29') \$100
Tesson XO Exception (29'), Cognac \$100
Tesson XO Perfection (53'), Cognac \$80
Tesson XO Tradition (76'), Cognac \$35
Tesson XO Ovation (90'), Cognac \$25
Torres Jaime I, Spain \$18

GRAPPA 1oz

Marolo di Barolo 9yrs \$16
Marolo di Milla \$12
Nonino Castagno \$11
Poli Pauillac \$31
Terrasole di Brunello \$14

VERMOUTH 2oz

Cocchi Americano, Italy \$14
Cocchi Rossa, Italy \$14
Dubonnet, France \$12
Vya Sweet, California \$12
Martini Ambrato, Italy \$10



TEATRO

LIQUOR

WHISK(E)Y 1oz

SCOTLAND

Auchentoshan 3 Wood, Lowland \$15
Balblair 99, single cask \$22
Bruichladdich "The Classic Laddie" \$22
Compass Box Hedonism \$19
Cragganmore 12yr, Speyside \$15
Dalmore 12yr, Highland \$17
Dalwhinnie 15yr, Highland \$16
Glenkinchie 12yr, Lowland \$16
Glenlivet 12yr, Highland \$12
Glenmorangie, 10yr, Highland \$12
Glenmorangie, La Santa, Highland \$14
Glenmorangie, Nectar D'Or, Highland \$16
Glenmorangie, Quinta Ruban, Highland \$15
Great King St. Artist Blend \$11
Great King St. Glasgow Blend \$11
Johnnie Walker Black \$10
Johnnie Walker Platinum \$22
Johnnie Walker Blue \$39
Jura Origin 10yr, Island \$12
Lagavulin 16yr Limited Edition, Islay \$19
Laphroig 10yr, Islay \$15
Oban 14yr, West Highland \$20
Talisker 10yr, Island \$18

IRELAND

Jameson \$8

OTHER

Archives, The Netherlands \$36
Suntory Toki, Japan \$12
Puni Alba, Italy \$19

WHISK(E)Y 1oz

CANADA

Alberta Premium Dark Horse Rye \$8
Alberta Premium 20 yr Rye \$14
Crown Royal Whisky \$8
Dark Horse \$8
Dillon's White Rye \$11
Forty Creek Whisky \$8
Orphan Barrel Entrapment 25yr \$26
Ninety 20yr \$11
Park Glacier White Rye \$8
Pendleton 1910 Rye \$11

USA

Basil Hayden, Bourbon \$11
Eagle Rare 10yr, Bourbon \$12
Elijah Craig 12yr, Bourbon \$9
Jack Daniels Single Barrel Whiskey \$11
Jack Daniels Single Barrel Rye \$12
Jefferson's Ocean, Bourbon \$20
Maker's Mark, Bourbon \$9
Michter's American Whiskey \$15
Michter's, Bourbon \$15
Michter's 10yr, Bourbon \$32
Michter's Rye Single Barrel \$15
Michter's 10yr Rye \$32
Michter's Sour Mash Rye \$15
Woodford Reserve, Bourbon \$10



TEATRO

LIQUOR

VODKA 1oz

Belvedere, Poland \$10
Eau Claire, Canada \$9
Grey Goose, France \$10
Ketel One, Netherlands \$8
Tito's Handmade, USA \$8

BOTANICALS 1oz

Aviation Gin, USA \$8
Boomsma Unaged, Netherlands \$8
Botanist Gin, Scotland \$10
Bulldog Gin, England \$8
Eau Claire Gin, Canada \$10
Eau Claire Cherry Gin, Canada \$10
Hendrick's Gin, Scotland \$10
Sheringham Seaside Gin, Canada \$9
Strathcona Barrel Aged Gin, Canada \$11
Tanqueray 10 Gin, England \$9
Victoria Empress 1908 Gin, Canada \$10
Zuidam Oude Genever, Netherlands \$11

AGAVE 1oz

Casamigos Anejo, Jalisco \$17
Casamigos Blanco, Jalisco \$12
Casamigos Reposado, Jalisco \$14
Don Julio
El Tequileno Blanco Platinum \$14
El Tequileno Reposado \$9
Patron Anejo, Jalisco \$17
Patron Reposado, Jalisco \$15
Patron Silver, Jalisco \$13

RUM 1oz

Bacardi Cuatro 4yr, Puerto Rico \$8
Bacardi Gran Reserva 10yr, Puerto Rico \$9
Flor De Cana 7yrs, Nicaragua \$8
Flor De Cana 12yrs, Nicaragua \$11
Flor De Cana 18yrs, Nicaragua \$16
Flor De Cana 25yrs, Nicaragua \$29
Mount Gay Eclipse, Barbados \$8
Mount Gay 1703, Barbados \$22
Zaya 16 yr \$12

NON-ALCOHOLICS

Seedlip Non-Alcoholic Cocktails \$13
Spiced Mule
Ginger Beer, Lime
Garden Party
Lime, Cucumber, Mint
San Pellegrino Blood Orange \$4.50
San Pellegrino Grapefruit \$4.50
Annex Ginger Beer \$6
Annex Root Beer \$6
Warsteiner Non Alcoholic Beer \$8



TEATRO

CUSTOM CAKES & BAKED GOODS

FLOUR CAKES

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

CHEESECAKES

salted caramel, seasonal fruit,
passion fruit - blackberry, chocolate

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

CUSTOM CAKE FLAVOURS

- 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, flavours available upon request \$30 | dozen
- Cookies, chocolate chip, double chocolate, snickerdoodle, oatmeal raisin \$30 | dozen
- Mini Mousse Cups, lemon meringue, strawberry shortcake, mocha hazelnut \$48 | dozen
- Chocolate Bonbons, flavours available upon request small \$30 | dozen large \$48 | dozen

FILLING FLAVOURS:

- vanilla buttercream
- chocolate buttercream
- hazelnut buttercream
- salted caramel buttercream
- seasonal berry buttercream (raspberry, blueberry, strawberry, rhubarb)
- lemon curd
- custard
- pistacho

ICING OPTIONS

- buttercream
- fondant
- ganache

GLUTEN FREE CAKE OPTIONS

- vanilla
- chocolate
- carrot cake



CAKE TASTING PROCESS

- our tasting appointments include sampling of 4 wedding cake flavours (vanilla, chocolate, red velvet and 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 or special event cake design.
- please bring sample photos of cakes you like to your appointment to provide to our Pastry Chef.
- tasting consultations are available tuesday to saturday at 2:00pm, 3:00pm or 4:00pm, subject to availability of our Pastry Chef.
- after your consultation, the information will be provided to your Events Manager and a formal quote will be supplied back to you for approval.
- 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 gratuity & GST based on location.



TEATRO

ADDITIONAL INFORMATION

RENTAL CHARGES

- groups of 75 or more may be subject to rental charges (glassware, flatware, tables, linens, etc.) based on their individual event needs, which will be added to the final bill and subject to applicable gratuity & GST.

AUDIO-VISUAL EQUIPMENT

- projector (rentals \$75)
- six-foot screen (rental \$75)
- 42" LCD television with video capacity (rental \$150)
- wireless mic (rental \$50)
- presentation clicker (rental \$10)
- podium (rental \$250)

VIP TOUCHES

- discuss with our Events Manager in regards to decor, 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 details.

ROOM AVAILABILITY

- both the Opera Room and Teatro's Main Dining Room are available for lunch bookings 11:30am to 3:00pm monday to friday; and for evening bookings 5:00pm 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.





CONTACT

FOR ALL EVENT INQUIRIES, PLEASE CONTACT EVENTS DIRECTOR
BRITTANY RONDEAU AT 403.290.1012 OR BRITTANY@TEATROGROUP.CA

www.teatro.ca



[teatrorestaurant](#)



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200 8 ave se