

TEATRO

PRIVATE EVENTS PACKAGE
WINTER 2023

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

TEATRO

- 3 history of teatro
- 4 semi-private dining
- 5 main dining room
- 6 the opera room
- 7 seated dining menus
- 8 menu options

- 12 wine
- 15 liquor
- 16 custom cakes
- 17 additional information
- 18 location & parking
- 19 contact

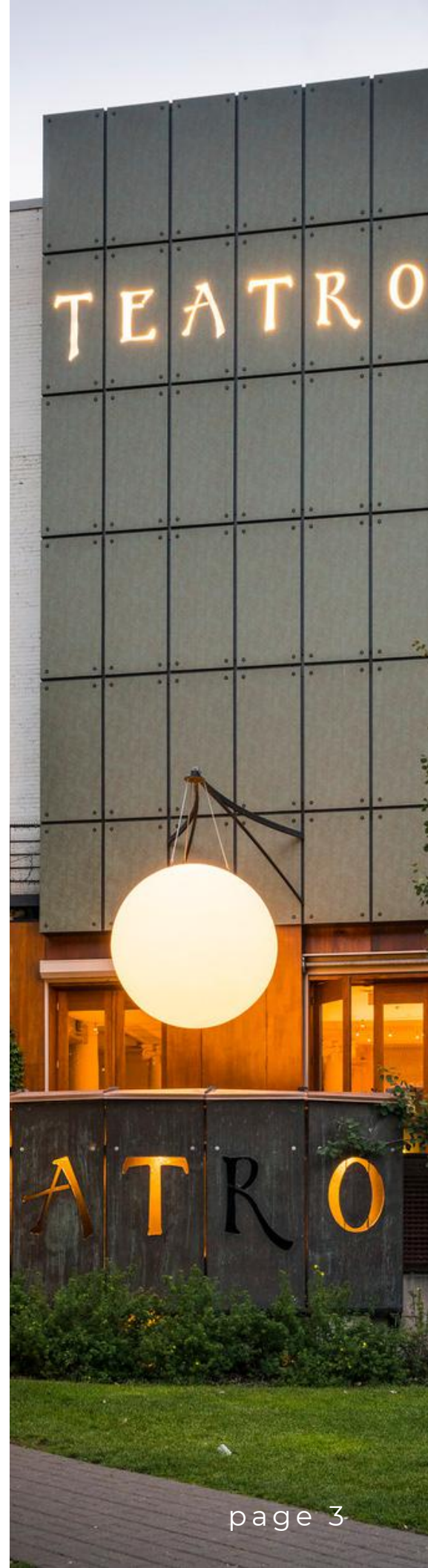


TEATRO

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 to the east, our smallest elevated Alcove 1 is the most private, quiet; and intimate area for groups of 4-10 guests. \$500 food & beverage minimum spend; \$500 deposit.



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 4-12 guests. \$1,000 food & beverage minimum spend; \$500 deposit.



ALCOVE 3

For parties of 14-24 guests for seated dining events, Alcove 3 is a semi-private area within Teatro at the back left corner near the bar. \$1,500 food & beverage minimum spend (Sun-Thurs); \$500 deposit. \$2,000 food & beverage minimum spend (Fri-Sat); \$500 deposit.

- all minimum spends are prior to 20% gratuity & 5% GST

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.

\$15,000 food & beverage minimum spend (Sun-Tues); \$5,000 deposit.

\$18,000 food & beverage minimum spend (Weds-Thurs); \$5,000 deposit.

\$22,000 food & beverage minimum spend (Fri-Sat); \$5,000 deposit.

- all minimum spends are prior to 20% gratuity & 5% GST*

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.

Crisp, clean lines with Italian marble accents 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.

Lunch:

11:30am-3:00pm Monday to Friday.

\$1,000 food & beverage minimum spend; \$250 room rental fee and \$500 deposit to confirm the space.

Dinner:

5:00pm-close Monday to Sunday

\$2,000 food & beverage minimum spend (Sun-Thurs); \$250 room rental fee and \$1,000 deposit to confirm the space.

\$4,000 food & beverage minimum spend (Fri-Sat); \$250 room rental fee and \$1,000 deposit to confirm the space.

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.*
- *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.*
- *Additional selections per course *upgrade \$12pp*

menu options

3-course lunch menu
\$65 per person

3-course lunch menu
\$85 per person

3-course children's dinner
menu
\$40 per person 12 & under

3-course dinner menu
\$95 per person

4-course dinner menu
\$110 per person

5-course dinner menu
\$120 per person

6-course dinner menu
\$135 per person

starter - select one
pasta or risotto entrée - select two
dessert - select one

starter - select one
entrée - select two
dessert - select one

starter - select one
entrée - select two
dessert - select one

starter - select one
entrée - select two
dessert - select one

starter - select one
appetizer - select one
entrée - select two
dessert - select one

starter - select one
appetizer - select one
intermezzo - select one
entrée - select two
dessert - select one

starter - select one
appetizer - select one
intermezzo - select one
entrée - select two
tasting of cheese - chef's seasonal selection
dessert - select one





MENU OPTIONS

STARTER

- Wild Mushroom Velouté *brown butter, crème fraîche, chive* (GF)
- Butternut Squash Soup *hazelnut, crispy sage, nutmeg* (GF) (V) (N)
- Mixed Greens Insalata *shaved crudité, white balsamic vinaigrette* (GF) (VE)
- Bitter Greens Insalata *radicchio, endive, citrus, ricotta insalata, walnut vinaigrette* (GF) (V) (N)
- Caesar Insalata *shaved guanciale, croutons, anchovy-parmesan dressing*

APPETIZER

- Ahi Tuna Crudo *castelvetrano olive, Calabrian chili, lemon, arugula* (GF) (DF)
- Beef Carpaccio *pickled shimeji mushroom, kalamata olive tapenade, Parmigiano Reggiano* (GF)
- Beet Tartare *crème fraîche, watercress* (GF) (VE)
- Seared Scallop *grilled fennel, orange, fermented chili, fennel salad* (GF) *upgrade \$10pp

INTERMEZZO

- Leek & Mushroom Risotto *Grana Padano* (GF) (V)
- Occhi di Lupo *beef & pork ragù, nutmeg, Grana Padano*
- Fussilli alla Norma *buratta, eggplant, basil, spicy tomato sauce* (V)
- *Add seared scallops to any intermezzo *upgrade \$20pp*

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

MENU OPTIONS

ENTRÉE

- Charcoal Roasted Eggplant *green romesco, baby kale* (GF) (VE) (N)
- Pan Seared Salmon *creamy polenta, seasonal vegetables, salmoriglio* (GF)
- Roast Chicken Breast *buttered fingerling potato, hunter sauce, seasonal vegetables* (GF)
- Confit Leg of Duck *white bean ragù, arugula, rosemary jus* (GF)
- Beef Striploin *potato pavé, oyster mushroom, thyme jus* (GF) *upgrade to Beef Tenderloin \$30pp
- Braised Beef Short Rib *pomme purée, seasonal vegetables, roasted cipollini onions* (GF)
- Add seared scallops to any entrée *upgrade \$20pp

DESSERT

- Tiramisù alla Mirella *Berloni family recipe* *contains gelatin
- Carrot Cake *Bavarian cream cheese filling, carrot chip* (EF) *contains gelatin
- Lemon Crème *basil gel, lemon marmalade, oat crumble* (GF) (EF)
- Pecan Pie *brown butter sage crust, crème fraîche, crispy sage* (N)
- Warm Sticky Toffee Pudding *whiskey caramel sauce, walnuts, whipped cream* (N)
- Chocolate Mousse Cake *chocolate tuile, raspberry compote* (GF)
- Assorted Mini Desserts *choux, cupcake, fruit tart, tiramisù, bon bon* *upgrade \$10pp



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

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. Minimum order of 2 dozen for each kind.

VEGAN & VEGETARIAN

- Vegetable Fritters *tahini, mixed pickle relish (VE) (GF)* \$33 | dozen
- Tomato Bruschetta *fior di latte, balsamic (VE)* \$34 | dozen
- Arancini *mushrooms, leek, panko (V) (GF)* \$42 | dozen
- Gougères *duxelle, crème fraîche (V)* \$32 | dozen
- Agnolotti *lemon ricotta, beurre, basil (V)* \$44 | dozen
- Fried Artichokes *breadcrumbs, preserved lemon (VE) (GF)* \$36 | dozen

SEAFOOD

- Fresh Shucked Oyster Shooter *lemon granita (GF) (DF)* \$60 | dozen
- Crab Beignets *herb aioli* \$48 | dozen
- Tuna Tartare *cucumber, Calabrian chili aioli (GF) (DF)* \$48 | dozen
- Garlic Prawns *garlic butter, chili, lemon (GF)* \$48 | dozen
- Seared Scallops *beurre blanc, tarragon (GF)* \$54 | dozen

CARNE

- Beef Tartare *cornichons, celery, mustard, gaufrette (GF) (DF)* \$45 | dozen
- Fried Chicken Bites *Calabrian chili honey butter (GF)* \$36 | dozen
- Polpetti *tomato jam, Grana Padano* \$38 | dozen
- Foie Gras Gougère *seasonal jam* \$48 | dozen



FOOD STATIONS

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

GRANA PADANO WHEELS | \$ PER PERSON | SELECT MAXIMUM OF 1

- Mushroom Risotto *leek, wild mushrooms, truffle (GF) (V)* | \$25
- Rigatoni *cacio e pepe (V)* | \$25

CARVING | \$ PER PERSON | SELECT MAXIMUM OF 2

- Braised Short Rib *port glaze (GF) (DF)* | \$17
- Prime Rib *jus, horseradish (GF) (DF)* | \$30
- Turkey Breast *herb de provence gravy* | \$16
- Rack of Lamb *mint pesto, jus (GF) (N)* | \$40
- Roast Salmon *dill, lemon, maitaise (GF)* | \$22

SIDES | \$ PER PERSON | SELECT MAXIMUM OF 3 TO ACCOMPANY CARVING STATION

- Pomme Purée *(GF) (V)* | \$6
- French Fries *(GF) (VE)* | \$5
- Roasted Fingerling Potato *salmoriglio (GF) (VE)* | \$4
- Charcoal Grilled Broccolini *roasted garlic vinaigrette, pickled chilis (GF) (DF) (VE)* | \$8
- Mixed Greens Insalata *(GF) (DF) (VE)* | \$7
- Caesar Insalata | \$8

STATIONS & BARS | \$ PER PERSON

- Prawn Cocktail *(GF) (DF)* | \$24 per person
- Fresh Shucked Oysters *house mignonette, lemon, horseradish (GF) (DF)* | \$5 per oyster
- Charcuterie *crostini, pickles, mustard (DF)* | \$20 per person
- Artisan Cheese *house-made crackers & compotes, dried fruits, nuts (V) (N)* | \$20 per person
- Fresh Crudité *hummus, flatbread (VE)* | \$16 per person
- Antipasti *olives, marinated, grilled vegetables (GF) (VE)* | \$18 per person
- Fresh Fruit *seasonal selection (GF) (DF) (VE)* | \$16 per person
- Assorted Dessert & Petit Fours *selection of bite size Teatro dolce* | \$12 per person
- Rolly Cow Bike *min. of 4 hours. Includes delivery, 50 assorted mini cones + 50 assorted gelato sandwiches (good for up to 100 guests)* | \$500

LATE NIGHT SNACKS | SERVED 10PM - 12AM ONLY

- Mini Teatro Burgers *milk bun, mozzarella, classic garnishes* | \$58 per dozen
- Poutine Bar *cheese curds, house-made gravy* | \$62 per dozen
- Forno Oven Pizza Bar *pepperoni, funghi, margherita* | \$24 per pizza
- Fried Chicken Bites *Calabrian chili honey butter (GF)* | \$36 per 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 Taylor Simpson at taylor@teatro.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.

2019 SUMARROCA Cava Brut, Penedes, Spain | \$70

This wine is like a symphony of flavors, it is complex and layered, yeasty warm bread, tart lemon and a persistent bubble.

FERRARI Brut Rosé, Trentino, Italy | \$100

Raspberry jam smeared on freshly toasted sourdough. A playful balance of lees and red fruit.

NV DRAPPIER Brut, Champagne, France | \$150

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.

2020 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

Watermelon, cucumber water and grapefruit. Dry, refreshing and delicious.

2021 LA KIUVA 'Rosé de Vallé' Nebbiolo Blend, Valle d'Aosta, Italy | \$70

Pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with a delicate bitter sweet taste at the end.



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.

2021 WEINGUT LEITZ 'Dragonstone' Riesling, Rheingau, Germany | \$70

The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes.

2020 BENCH 1775 Pinot Gris, Penticton, British Columbia, Canada | \$65

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2022 GREGORIS Pinot Grigio, Veneto, Italy | \$75

This easy-going Pinot Grigio is both decisive and delicate, with notes of yellow apple, nectarine and a wet stone.

2021 LOS VASCOS Sauvignon Blanc, Casablanca Valley, Chile | \$50

The nose reveals notes of lychee and grapefruit and lime followed by a herbal finish of peppermint and tarragon. The fresh palate offers delicious acidity.

2022 CLARK Sauvignon Blanc, Marlborough, New Zealand | \$70

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

2022 BRUNO LAFON 'Le P'tit Chardo' Chardonnay, Burgundy, France | \$65

This is an easy-drinking and plump Chardonnay. Fuzzy peach pineapple and lemon curd.

2021 DOMAINE FOURREY Chardonnay, Chablis, Burgundy, France | \$100

Classic Chablis; flinty and mineral with notes of granny smith apple and oyster shell.

2021 GASSIER Viognier, Languedoc, France | \$90

This robust white has lots of tropical fruit, including mango and passionfruit, as well as some elderflower.

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

Beautifully balanced between oak and fruit; this structured chardonnay has notes of ocean spray, citrus zest and toffee.



TEATRO



WINE

RED WINE

2022 DOMAINE GIRARD Pinot Noir, Languedoc, France | \$80

An agile and pretty pinot loaded with cranberry, sour cherry, and bundled herbs.

2020 AU BON CLIMATE Pinot Noir, Santa Barbara County, California, United States | \$110

Strawberries and blackberries on the nose and palate finishing with a touch of rose bouquet. A lively mouthfeel with a youthful vibrance and acidity.

2020 BRIGALDARA Corvina Blend, Valpolicella, Veneto, Italy | \$65

Ruby red in colour, this Valpolicella superiore offers fleshy aromas of wild berries, black currants, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.

2019 PODERI COLLA Nebbiolo, Piedmont, Italy | \$90

Nebbiolo; the grape of Barolo and Barberesco in its' softest form. Fennel, roses, and red plum with fine grained tannin.

2018 LAMOLE DI LAMOLE Sangiovese, Chianti Classico, Tuscany, Italy | \$80

This Chianti screams rustic; with a raw expression of Sangiovese featuring butchers block, baking spices and dark fruit.

2020 AIA VECCHIA 'Lagone' Merlot Blend, Bolgheri, Tuscany, Italy | \$75

Structured and elegant with flavours of plum, wild berries and a hint of clove followed by a plush finish.

2020 LOS VASCOS Cabernet Sauvignon, Colchagua Valley, Chile | \$50

A pleasant fruity nose with aromas of black cherries, raspberries and cassis and a hint of anise. This is a silky, flavourful wine with supple tannin structure.

2017 CHÂTEAU CAMBON LA PELOUSE Cabernet Blend, Haut-Médoc, Bordeaux, France | \$100

A Merlot Cabernet Sauvignon blend with ripe fruit, a touch of smoke, tobacco and a little mint and sage. Imagine cherries, plums and currants crushed in a leather bag.

2015 CHÂTEAU MALARTIC-LAGRAVIERE Cabernet Blend, Pessac-Leognan, Bordeaux, France | \$225

An intense blend from right around the city of Bordeaux; this wine features graphite minerality, underbrush and under ripe blackberry, with a finish that lasts minutes.

2018 CULT Cabernet Sauvignon, Napa Valley, California, United States | \$115

Powerful California Cab that is ripe without ever being jammy. Cassis, menthol and vanilla with round, plush tannins.

2020 CATENA Malbec, Mendoza, Argentina | \$65

Blueberry, hoisin and vanilla dominate this powerful red wine.

2020 BOOMTOWN Cabernet Sauvignon, Columbia Valley, Washington, United States | \$70

Abundant cherry fruit and balancing acid while giving you the rustic complexity of freshly crushed herbs.

TEATRO

FUNCTION LIQUOR LIST

CLASSIC COCKTAILS

- MAX OF 2 CURATED OR CLASSIC COCKTAILS PER EVENT

APEROL SPRITZ 1.5OZ | \$12
Aperol, prosecco, soda

NEGRONI 2OZ | \$14
Muscat brandy, sweet Vermouth, campari

MANHATTAN 2.25OZ | \$14
Rye or bourbon

MARTINI 2.5OZ | \$14
Choice of vodka or gin, dry, olives or a twist
Iceberg | Bombay Sapphire

OLD FASHIONED 2OZ | \$14
Bourbon, sugar, bitters

MARGARITA 2OZ | \$13
El tequilaño blanco, lime, cointreau

FRENCH 75 | \$13
Gin, lemon, prosecco

SPIRITS

WHISKEY:

- Dewars | \$8
- Glenlivet 12yr | \$12
- Lagavulin 16yr | \$19
- Four Roses | \$8
- Woodford Reserve | \$10
- Michters Bourbon | \$14
- Forty Creek | \$8
- Gooderham & Worts | \$10
- Busker Irish Whisky | \$8
- Macallan 12yr | \$19
- Macallan 15yr | \$27
- Macallan 18yr | \$47

TEQUILA

- El Tequilaño Blanco | \$8
- Patron Silver | \$13
- Patron Añejo | \$18
- Patron Gran Burdeos | \$60

VODKA

- Iceberg | \$8
- Tito's | \$9
- Grey Goose | \$10

GIN

- Bombay Sapphire \$8
- Tanqueray 10 \$9
- Botanist \$11

RUM

- Cruzan White | \$8
- Cruzan Spiced | \$8
- Zaya 16yr | \$12

BRANDY

- Hennessy VS | \$11
- Remy Martin VSOP | \$13

CURATED COCKTAILS

- MAX OF 2 CURATED OR CLASSIC COCKTAILS PER EVENT
- OUR CURATED COCKTAIL LIST CHANGES SEASONALLY, INQUIRE WITHIN FOR OUR FULL LIST

RING OF FIRE 2OZ | \$18
Mezcal, jalapeño, raspberry, lime

SPILL THE TEA 2OZ | \$16
Earl grey infused tanqueray 10, vanilla liqueur, lavender syrup, egg

WE'RE BRINGING PICKLE BACK 2OZ | \$14
Rye, fino sherry, pickle juice, maple syrup

'BITTER MARY 2OZ | \$15
Petroni bitter, dry curacao, rosemary, sparkling wine

MOCKTAILS & NON ALCOHOLICS

'UNDONE' DARK & STORMY | \$13
'This is not rum', ginger beer, lime

'UNDONE' MOJITO | \$13
'This is not rum', lime, mint, soda

'UNDONE' BITTER MARY | \$13
'This is not bitter orange', rosemary syrup, Oddbird non-alc sparkling wine, soda

UNDONE' RING OF FIRE | \$15
'This is not mezcal', jalapeño syrup, raspberry, lime

CASAMARA CLUB 'SERA' | \$10
Bitter soda made with orange blossom, honey, italian chinotto, and mediterranean sea salt

CASAMARA CLUB 'ALTA' | \$10
Bitter soda that is almost negroni-esque. Flavoured with extracts of mandarin orange, allspice berry and anise.

ANNEX GINGER BEER OR ROOT BEER | \$8
SAN PELLEGRINO GRAPEFRUIT OR PRICKLY PEAR & ORANGE | \$5
ONE FOR THE ROAD NON-ALCOHOLIC KOLSCH | \$10

BREWS

ROTATING LOCAL SELECTION
355ml | \$8.5
473ml | \$12

TEATRO

CUSTOM CAKES

Cake Size	# of Plated Servings	# of Banquet Servings	With Standard Filling	With Specialty Filling
4" round	8	16	\$110.00	\$135.00
6" round	12	24	\$130.00	\$165.00
8" round	24	48	\$145.00	\$190.00
10" round	38	76	\$185.00	\$230.00
12" round	56	112	\$220.00	\$280.00
Full Slab	66-80	144-168	\$350.00	\$500.00

MORE INFO:

- Gluten free cakes are subject to a 15% upcharge. Please speak to your coordinator about allergy friendly cakes.
- Cakes are 4" tall.
- All cake orders at least 72 hours in advance required
- Cakes brought in from an outside vendor are subject to a \$4/person cake cutting fee. Includes plated cake service, china, cutlery and service.

FONDANT FLOWERS:

- Small flower 1-3" in diameter | \$4.00 each
- Large flower 3.5-5" in diameter | \$5.50 each
- Specialty flowers | peony, gardenia, ranunculus, daisy or hydrangea (cluster of 5) | \$6.50

CAKE FLAVOURS:

- Vanilla
- Chocolate
- Lemon
- Coffee
- Carrot
- Hazelnut
- Pistachio
- Almond

STANDARD FILLINGS:

- Vanilla buttercream
- Chocolate buttercream
- Salted caramel buttercream
- Coffee buttercream
- Lemon curd
- Berry compote
- Vanilla pastry cream
- Berry buttercream

SPECIALTY FILLINGS:

- Mocha buttercream
- Pistachio buttercream
- Hazelnut buttercream
- Cream cheese icing
- Chocolate ganache



ADDITIONAL INFORMATION

MENU TASTINGS

- Event menu tastings can be booked on Monday-Wednesday evenings with a 2 week notice.
- Tastings are \$125/person and includes canapes and a 3 course meal. Beverages and additional courses are an extra charge.

CAKE TASTINGS

- Cake tastings can be booked on Monday-Wednesdays with a 2 week notice.
- Tastings are \$25/person and include 3 cake and 3 icing options. Beverages and additional selections are an extra charge.

RENTAL CHARGES

- Groups of 60 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 are subject to applicable gratuity & GST.

AUDIO-VISUAL EQUIPMENT

- 65" LCD television with HDMI or Apple TV (rental \$150)
- Wireless mic (rental \$50)
- Sound system to play music (iPad with Spotify) complimentary

VIP TOUCHES

- Discuss with our Events Director 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.

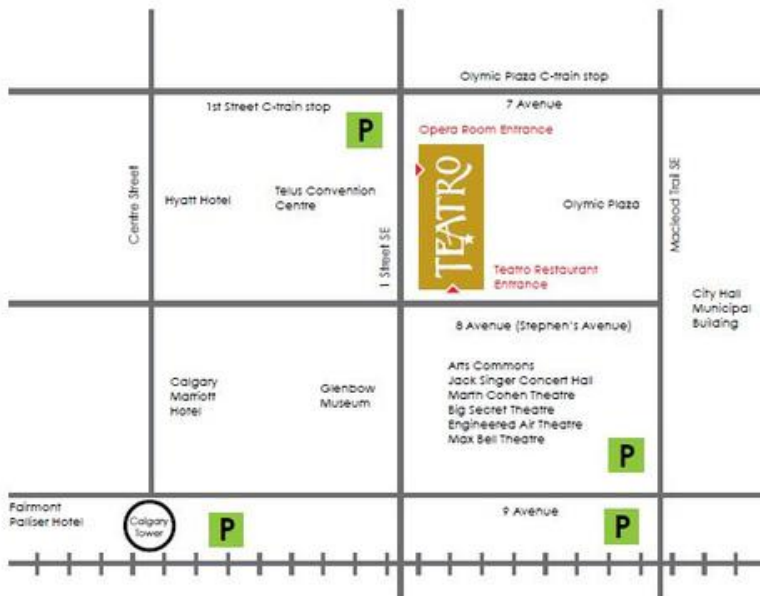
TAX & GRATUITY

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



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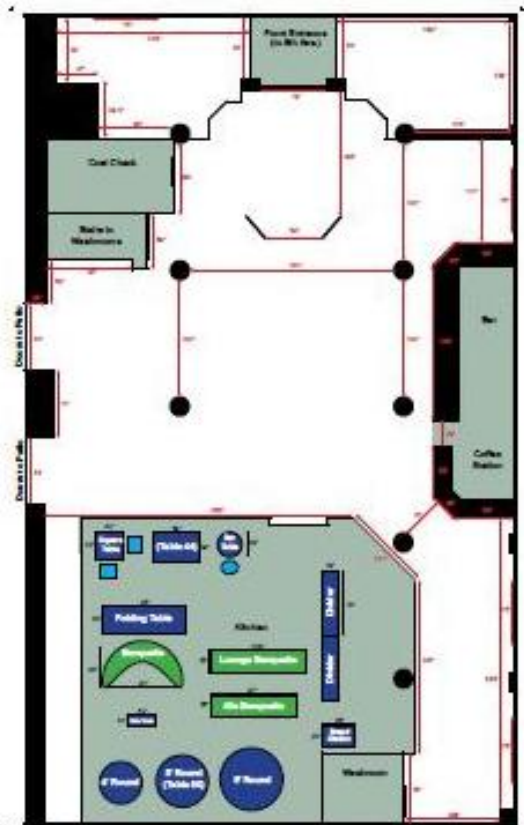
PARKING



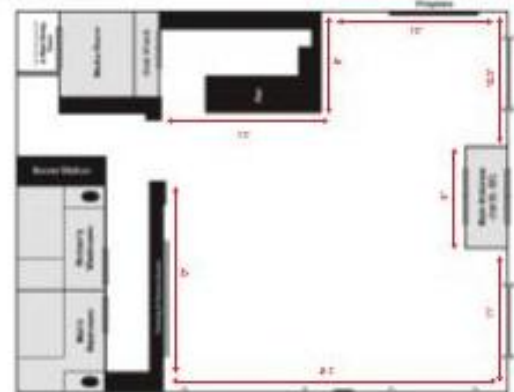
Parking is available at:

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

8 Avenue (Historic Stephen's Avenue) SE



1 Street SE





CONTACT

FOR ALL EVENT INQUIRIES, PLEASE CONTACT EVENTS MANAGER
EVENTS@TEATROGROUP.CA or 403-290-1012 (email preferred).

www.teatro.ca



teatrorestaurant



teatrorestaurant



200 8 ave se

