

# TEATRO

PRIVATE EVENTS PACKAGE  
SUMMER 2024

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

# TEATRO

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# TEATRO

## HISTORY OF TEATRO

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*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

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*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

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*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.*

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

# 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



# TEATRO



## MENU OPTIONS

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### STARTER

- Wild Mushroom Velouté *brown butter, crème fraîche, chive (GF)*
- Tomato Gazpacho *watermelon parisienne, basil (DF) (VE)*
- Mixed Greens Insalata *shaved crudité, white balsamic vinaigrette (GF) (VE)*
- Panzanella Insalata *burrata, roasted garlic vinaigrette, basil (V)*
- Caesar Insalata *shaved guanciale, croutons, anchovy-parmesan dressing*

### APPETIZER

- Ahi Tuna Crudo *blood orange vinaigrette, cucumber, coriander (GF) (DF)*
- Beef Carpaccio *pickled shimeji mushroom, kalamata olive tapenade, Parmigiano Reggiano (GF)*
- Beet Tartare *crème fraîche, watercress (GF) (VE)*
- Seared Scallop *maltaise, grapefruit, asparagus (GF) \*upgrade \$10pp*

### INTERMEZZO

- Leek & Mushroom Risotto *Grana Padano (GF) (V)*
- Rigatoni *beef & pork ragù, nutmeg, Grana Padano*
- Fusilli 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

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



# TEATRO

## MENU OPTIONS

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### ENTRÉE

- Panisse *fried chickpea, marinated feta, herb insalata* (GF) (V)
- Pan Seared Salmon *saffron orzo, pea, sauce vierge* (DF)
- Roast Chicken Breast *insalata vastasa, radish, sherry jus* (GF) (DF)
- Confit Leg of Duck *navy bean purée, pear and frisée insalata, orange* (GF)
- Beef Striploin *potato pavé, oyster mushroom, thyme jus* (GF) \*upgrade to Beef Tenderloin \$30pp
- Braised Beef Short Rib *potato rösti, broccolini, roasted shallot* (GF) (DF)
  
- Add seared scallops to any entrée \*upgrade \$20pp

### DESSERT

- Tiramisù alla Mirella *Berloni family recipe* \*contains gelatin
- Carrot Cake *Bavarian cream cheese filling, candied walnut, carrot chip* (N) \*contains gelatin
- Lemon Crème *seasonal fruit compote, thyme cookie crumble, fresh fruit* (GF) (EF)
- Strawberry Shortcake *vanilla chiffon, vanilla diplomat cream, sesame brittle* (GF)
- Gateau Opera Cake *almond jaconde, coffee buttercream, chocolate sauce* (N)
- 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

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

# TEATRO

## CANAPÉS

For socializing prior to seated lunches and dinner or effortless enjoyment throughout cocktail style receptions, passed canapés add a dynamic culinary component to any Teatro event. Minimum order of 2 dozen for each kind.

### VEGAN & VEGETARIAN

- Zucchini Fritella *tzatziki, cilantro, cucumber (V) (GF)* \$33 | dozen
- Tomato Bruschetta *fior di latte, balsamic (V)* \$34 | dozen
- Arancini *mushrooms, leek, panko (V) (GF)* \$42 | dozen
- Gougères *ratatouille, Grana Padano (V)* \$32 | dozen
- Agnolotti *lemon ricotta, beurre blanc, basil (V)* \$44 | dozen
- Beet Tartare *lavash, watercress, crème fraîche (V)* \$36 | dozen

### SEAFOOD

- Chicken Fried Oyster *roasted garlic vinaigrette, dill pickle (GF) (DF)* \$60 | dozen
- Pomme Dauphine *crab salad, parsley* \$48 | dozen
- Tuna Tartare *cucumber, Calabrian chili aioli (GF) (DF)* \$48 | dozen
- Pancetta Wrapped Prawns *garlic aioli (GF) (DF)* \$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 Mousse *brioche, blackberry gel* \$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 *rosemary jus, horseradish (GF) (DF)* | \$30
- Chicken Ballotine *herb de provence gravy (GF)* | \$16
- Rack of Lamb *mint pesto, rosemary jus (GF) (N)* | \$40
- Roast Salmon *dill, lemon, maltaise (GF)* | \$22

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

- Pomme Purée *(GF) (V)* | \$6
- 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

### 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

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*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](mailto: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.*

### **NV HONOR Cava Brut, Penedes, Spain | \$70**

This cava is simply delicious, fresh, and crisp on the palate, with fine, persistent bubbles. Notes of quince, yellow apple, lime and almond, this is a lovely way to start your celebration.

### **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 | \$160**

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

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### 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.*

**2022 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.

**2022 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.

**2020 DOMAINE SERVIN 'Les Pargues' 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

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### RED WINE

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

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

**2021 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.

**2022 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 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 RIVER RETREAT Cabernet Sauvignon, New South Wales, Australia | \$55**

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.

**2018 CHÂTEAU CAP DE FAUGÈRES Merlot Blend, Castillon Côtes de Bordeaux, Bordeaux, France | \$100**

A Merlot, Cabernet Sauvignon blend with ripe black currant, floral and savoury, with a finish of sandalwood and tobacco.

**2015 CHÂTEAU MALARTIC-LAGRAVIÈRE 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 lengthy finish.

**2021 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.

**2017 BRIGALDARA 'Case Vecie' Amarone della Valpolicella Corvina Blend, Veneto, Italy | \$240**

Deep Ruby. Very ripe, dried cranberry, baking spices and herbs. Long finish with young, fine tannins and a little chew.

# 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  
Gin, sweet vermouth, campari

**MANHATTAN** 2.25OZ | \$14  
Rye or bourbon

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

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

**MARGARITA** 2OZ | \$13  
Tequila, lime, cointreau

**FRENCH 75** | \$13  
Gin, lemon, prosecco

**ESPRESSO MARTINI** 2.25OZ | \$16  
Vodka, amaro, coffee liqueur, espresso

### 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 Tequileño Blanco | \$8
- El Tequileño Reposado | \$15
- 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

**PRIDE** 2OZ | \$16  
Rooibos tea infused tanqueray 10, passionfruit, vanilla, egg

**WRATH** 2.5OZ | \$18  
El occidental mezcal, petroni bitter, ancho reyes chili liqueur, pimm's

**SLOTH** 1.5OZ | \$13  
Grey goose, house made lime cordial, soda

**GREED** 2.5OZ | \$35  
Macallan 12yr, st george spiced pear liqueur, nonino amaro

### 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' QUINCE SPRITZ** | \$13  
'This is not bitter orange', quince, non-alcoholic sparkling rose

**'UNDONE' PRIDE** | \$13  
Rooibos tea infused 'this is not gin', passionfruit, vanilla, egg white

**'UNDONE' ESPRESSO MARTINI** | \$13  
'This is not rum', maple syrup, espresso, orange

**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 'FREE SPIRIT' IPA** | \$10

### BREWS

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

# TEATRO

## CUSTOM CAKES

Cake Size	# of Plated Servings	# of Banquet Servings	Cost
4" round	8	16	\$180.00
6" round	12	24	\$195.00
8" round	24	48	\$220.00
10" round	38	76	\$260.00
12" round	56	112	\$310.00
Full Slab	66-80	144-168	\$550.00

### 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 | \$10 each
- Large flower 3.5-5" in diameter | \$12 each
- Specialty flowers | peony, gardenia, ranunculus, daisy or hydrangea | \$15 each

### CAKE FLAVOURS:

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

### FILLINGS & ICINGS:

- Vanilla buttercream
- Chocolate buttercream
- Salted caramel buttercream
- Coffee buttercream
- Cream cheese frosting
- Lemon curd
- Berry compote
- Pistachio buttercream
- Chocolate ganache





# TEATRO

## ADDITIONAL INFORMATION

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### 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, china, tables, linens, etc.) based on their individual event needs, which will be added to the final bill and are subject to applicable gratuity & GST.

### WEDDING CEREMONY FEE

- \$100 base fee, plus \$5/person | includes set up and tear down of ceremony chairs, water station, signing table

### 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.



# TEATRO

## PARKING



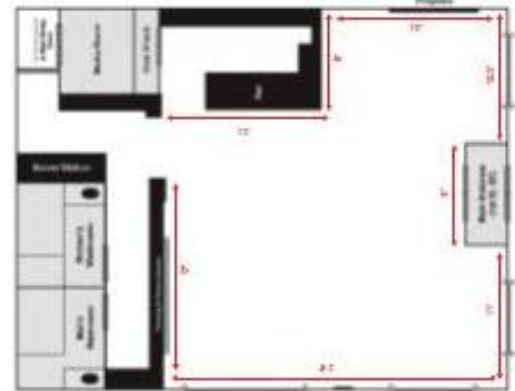
**Parking is available at:**

- 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

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

[www.teatro.ca](http://www.teatro.ca)



teatrorestaurant



teatrorestaurant



200 8 ave se

