

TEATRO

PRIVATE EVENTS PACKAGE
SUMMER 2025

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 to the east, our smallest elevated Alcove 1 is the most private, quiet; and intimate area for groups of 4-10 guests.

Lunch bookings- no minimum spend; \$500 deposit

Dinner bookings- \$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.

Lunch bookings- no minimum spend; \$500 deposit

Dinner bookings - \$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.

Lunch bookings - \$500 food & beverage minimum spend; \$500 deposit.

Sun-Thurs evenings- \$1,500 food & beverage minimum spend; \$500 deposit.

Fri- Sat evenings- \$2,000 food & beverage minimum spend; \$500 deposit.

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 guests.

January to September rates

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

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

\$19,000 food & beverage minimum spend (Thurs-Sat evenings); \$5,000 deposit.

October to December rates

\$7,500 food & beverage minimum spend (Mon-Sun) daytime; \$5,000 deposit.

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

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

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

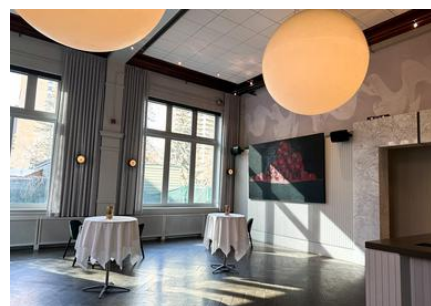
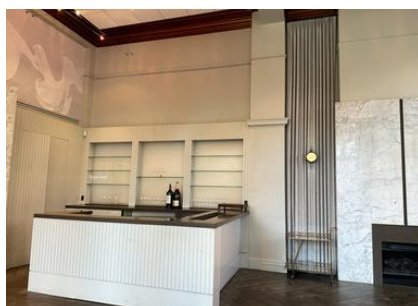
- all minimum spends are prior to 20% gratuity & 5% GST

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 Sunday.

\$500 food & beverage minimum spend; no room rental fee and \$500 deposit to confirm the space.

January to September 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.

\$2,500 food & beverage minimum spend (Fri-Sat); \$250 room rental fee and \$1,000 deposit to confirm the space.

October to December 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





MENU OPTIONS

STARTER

- Wild Mushroom Velouté *crème fraîche, charcoal roasted mushroom, sherry caramel* (GF) (V)
- Tomato Watermelon Gazpacho *marinated feta, pickled chilies, mint* (V)
- Mixed Greens Insalata *shaved crudité, white balsamic vinaigrette* (GF) (DF) (VE)
- Tomato Insalata *crushed green olive, crispy shallot, basil oil* (GF) (DF) (VE)
- Caesar Insalata *shaved guanciale, croutons, anchovy-parmesan dressing*

APPETIZER

- Citrus Cured Salmon *pickled lemon, radish, smoked aioli* (GF) (DF)
- Beef Carpaccio *bone marrow aioli, pickled onion, parsley insalata* (GF) (DF)
- Grilled Broccoli *pistachio hummus, pickled pear, black truffle pesto* (GF) (V) (N)
- Seared Scallop *sweet potato gnocchetti, kale and pumpkin seed pesto, lemon oil* *upgrade \$10pp

INTERMEZZO

- Sweet Pea Risotto *pecorino, mint, lemon* (GF) (V)
- Rigatoni *beef & pork ragù, nutmeg, Grana Padano*
- Spaghetti Aglio e Olio *garlic confit, lemon, parsley, chili flake* (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

- Grilled Eggplant *chickpea tabbouleh, pomegranate, labneh (GF) (V)*
- Pan Seared Salmon *rye flour spätzle, cucumber, radish, seaweed beurre blanc*
- Roast Chicken Breast *ratatouille, white cheddar polenta, basil (GF)*
- Confit Leg of Duck *chorizo, gigante bean, wilted kale, pickled onion (GF)*
- Beef Striploin *pomme purée, roasted mushroom, peppercorn jus (GF)*
*upgrade to Beef Tenderloin \$30pp
- Beef Short Rib 'Bourguignon' *red wine orzo, bacon, pearl onion*
- Add seared scallops to any entrée *upgrade \$20pp

DESSERT

- Tiramisù alla Mirella *Berloni family recipe *contains gelatin*
- Nutella S'mores Entremet *graham cracker, banana confit, toasted marshmallow (N) *contains gelatin*
- Pineapple Cake *honey crèmeux, lemon thyme sorbet, pineapple gel (GF)*
- Mini Basque Cheesecake *roasted strawberry compote, herb gel, chantilly*
- Everything Free Carrot Cake *whipped coconut frosting, orange gel, fruit chip (GF) (DF) (EF) (VE)*
- 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

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. Minimum order of 2 dozen for each kind.

VEGAN & VEGETARIAN

- Panisse Fries *garlic aioli, cucumber, herbs* (V) (GF) (DF) \$29 | dozen
- Tomato Bruschetta *Grana Padano, balsamic* (V) \$37 | dozen
- Arancini *smoked gouda, tomato fondue, black pepper* (V) (GF) \$33 | dozen
- Endive Leaf *gorgonzola, pickled watermelon, hazelnut* (V) (GF) (N) \$29 | dozen
- Agnolotti *lemon ricotta, beurre blanc, basil* (V) \$35 | dozen
- Crispy Cauliflower *vadouvan aioli, pickled grape, coriander* (V) (GF) (DF) \$39 | dozen

SEAFOOD

- Oysters on the Half Shell *shallot & red wine mignonette* (GF) (DF) \$61 | dozen
- Halibut Cakes *burnt lemon aioli, dill pickle* (GF) \$45 | dozen
- Smoked Salmon Rillettes *puff pastry cracker, watercress, lemon vinaigrette* \$45 | dozen
- Fogo Island Shrimp *cucumber, mary rose dressing, shallot crumb* (GF) (DF) \$51 | dozen
- Crab Stuffed Mushroom Caps *horseradish, cheese curd, chive* (GF) \$55 | dozen
- Seared Scallops *beurre blanc, tarragon* (GF) \$55 | dozen

CARNE

- Beef Tartare *salt and vinegar chip, crème fraîche, dill* (GF) \$41 | dozen
- Fried Chicken Bites *mustard aioli, toasted honey glaze, thyme* (GF) (DF) \$39 | dozen
- Polpetti *tomato jam, Grana Padano* (GF) \$39 | dozen
- Short Rib Vol Au Vent *horseradish aioli, sunflower shoot* \$39 | dozen



TEATRO

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

- Sweet Pea Risotto *pecorino, mint, lemon* (GF) (V) | \$25
- Rigatoni *cacio e pepe* (V) | \$25

CARVING | \$ PER PERSON | SELECT MAXIMUM OF 2

- Braised Short Rib *port glaze* (GF) (DF) | \$23
- Prime Rib *rosemary jus, horseradish* (GF) (DF) | \$29
- Chicken Ballotine *herb de provence gravy* (GF) (DF) | \$17
- Lamb Rack *salmoriglio* (GF) (DF) | \$39

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

- Pomme Purée (GF) (V) | \$9
- Roasted Fingerling Potato *salmoriglio* (GF) (VE) | \$5
- Charcoal Grilled Carrot *tahini, harissa vinaigrette* (GF) (DF) (VE) | \$7
- Mixed Greens *Insalata* (GF) (DF) (VE) | \$5
- Caesar *Insalata* | \$7

STATIONS & BARS | \$ PER PERSON

- Prawn Cocktail (GF) (DF) | \$23
- Fresh Shucked Oysters *house mignonette, lemon, horseradish* (GF) (DF) | \$5 per oyster
- Charcuterie *crostini, pickles, mustard* (DF) | \$19
- Artisan Cheese *house-made crackers & compotes, dried fruits, nuts* (V) (N) | \$19
- Fresh Crudité *hummus, flatbread* (VE) | \$17
- Antipasti *olives, marinated and grilled vegetables* (GF) (DF) (VE) | \$19
- Fresh Fruit *seasonal selection* (GF) (DF) (VE) | \$15 per person
- Assorted Dessert & Petit Fours *selection of bite size Teatro dolce* | \$13

LATE NIGHT SNACKS | SERVED 10PM - 12AM ONLY

- Mini Teatro Burgers *milk bun, mushroom and onion ragù, cheese curd* | \$51 per dozen
- Poutine Bar *cheese curds, house-made gravy* (GF) | \$11 per person
- Forno Oven Pizza Bar *pepperoni, funghi, margherita* | \$25 per pizza
- Fried Chicken Bites *honey glaze, mustard aioli* (GF) | \$39 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.

NV BELLENDIA 'Levis' Prosecco, Treviso, Veneto, Italy | \$75

This is a fragrant, graceful Prosecco, with a soft delicate mousse revealing notes of golden delicious apple and peach with a floral nose.

NV BENJAMIN BRIDGE Method Classique Rose, Nova Scotia | \$110

Fresh strawberries, and a hint of lemon zest. Crisp, elegant, with a light mousse. Perfect for celebrations or any time you need a sip of sparkling sunshine in your life.

NV DRAPPIER 'Carte d'Or' 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.

2023 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

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

NV 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.

2022 WEINGUT LEITZ 'Dragonstone' Riesling, Rheingau, Germany | \$75

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.

2023 TIEFENBRUNNER Pinot Grigio, Alto Adige, Italy | \$75

Fragrant and fresh with white nectarine and honey followed by melon and an undertone of tarragon on the palate.

2022 LAS CUMBRES Sauvignon Blanc, Casablanca Valley, Chile | \$50

The nose reveals notes of grapefruit and lime followed by tart green apple, asparagus, with delicious acidity.

2023 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 | \$110

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

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

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





WINE

RED WINE

2022 DOMAINE GIRARD Pinot Noir, Languedoc, France | \$85

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

2022 FLAT ROCK CELLARS Pinot Noir, Niagara Peninsula, Canada | \$80

Delicate notes of cherries, soft earth and a hint of wild flowers. A light expression of Pinot Noir that has a refreshing finish.

2022 DOMAINE LES ASTRELLES PASSE-TOUT-GRAINS 'EN RIOTTES', Côtes de Nuits, Burgundy, France | \$110

Perfect for moments of simple pleasure with aromas of tangy cherry and black currant with bright 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 BRIGALDARA 'Cavolo' Amarone della Valpolicella Corvina Blend, Veneto, Italy | \$180

Very ripe, dried cranberry, baking spices, vanilla and herbs. Long finish with young, elegant tannins.

2020 LORNANO Chianti Classico, Tuscany, Italy | \$80

A cheeky swirl of cherry and spice, this Chianti is perfect for roasted dishes, pasta, and mushrooms.

2020 LAKE BREEZE Meritage, Merlot Blend, Okanagan Valley, Canada | \$75

Juicy dark plum, subtle notes of cinnamon and clove finishing with smooth tannins.

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.

2021 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | \$50

A smooth Cabernet, flavours of cassis, tobacco and sage with well-structured tannins.

2021 MONTES ALPHA Cabernet Sauvignon, Valle de Colchagua, Chile | \$70

Revealing deep flavours of black cherry, and subtle spice. Its' smooth tannins and balanced acidity lead to a long, elegant finish.

2016 CHÂTEAU CAMBON LA PALOUSE Cabernet Blend, Haut-Médoc, Bordeaux, France | \$110

Full bodied with dark berries, notes of oak, earth, and an elegant long finish from a great vintage.

2015 CHÂTEAU BELLEVUE Merlot Blend, Saint Emilion, Bordeaux, France | \$200

Sun kissed cherries and plum with a hint of vanilla, soft tannins and a long finish.

2016 CHÂTEAU ORMES DE PEZ Merlot Blend, Saint-Estèphe, Bordeaux, France | \$145

Rich, elegant and fruity with notes of Morello cherry, cassis and a hint of licorice.

2022 CATENA Malbec, Mendoza, Argentina | \$70

Blueberry, hoisin and vanilla dominate this powerful red wine.

TEATRO

FUNCTION LIQUOR LIST

CLASSIC COCKTAILS

- MAX OF 2 CURATED OR CLASSIC COCKTAILS PER EVENT

APEROL SPRITZ 1.5OZ | \$13
Aperol, prosecco, soda

NEGRONI 3OZ | \$16
Gin, sweet vermouth, campari

MANHATTAN 2.25OZ | \$16
Rye or bourbon

MARTINI 2.5OZ | \$16
Choice of vodka or gin, dry, olives or a twist

OLD FASHIONED 2OZ | \$16
Bourbon, sugar, bitters

MARGARITA 2OZ | \$14
Tequila, lime, cointreau

FRENCH 75 | \$13
Gin, lemon, prosecco

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

SPIRITS

WHISK(E)Y:

- Johnnie Walker Red | \$8.5
- Glenlivet 12yr | \$13
- Lagavulin 16yr | \$21
- Four Roses | \$8.5
- Woodford Reserve | \$11
- Michters Bourbon | \$15
- Forty Creek | \$8.5
- Gooderham & Worts | \$10
- Busker Irish Whisky | \$8.5
- Macallan 12yr | \$19
- Johnnie Walker Blue | \$39

TEQUILA

- El Tequileño Blanco | \$8.5
- El Tequileño Reposado | \$16
- Patron Silver | \$14
- Patron Añejo | \$18
- Patron Gran Burdeos | \$60

VODKA

- Tito's | \$8.5
- Grey Goose | \$10
- Belvedere | \$11

GIN

- Bombay Sapphire | \$8.5
- Tanqueray 10 | \$9
- Botanist | \$11

RUM

- Cruzan White | \$8.5
- Cruzan Spiced | \$8.5
- Zaya 16yr | \$13

BRANDY

- Hennessy VS | \$11
- Remy Martin VSOP | \$15

CURATED COCKTAILS

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

TEATRO NEGRONI 2OZ | \$18
Pink peppercorn infused Tanqueray 10 gin, strawberry infused campari, Cocchi Rosa

WHITE COSMO 2OZ | \$16
White grape infused Tito's vodka, white cranberry juice, Cointreau, lime

BLACKBERRY OLD FASHIONED 2OZ | \$14
sesame fat washed Four Roses bourbon, blackberry, honey, ginger

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' LAVENDER SPRITZ | \$13
'This is not Gin', lavender, non-alcoholic sparkling rose, lemon

'UNDONE' RUM PUNCH | \$13
'This is not Rum', 'This is not Bitter Orange', passionfruit, vanilla

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 'STONE SOFA' KOLSCH | \$10

BREWS

ROTATING LOCAL SELECTION
355ml | \$8.5
473ml | \$13

CUSTOM CAKES

Cake Size	# of Plated Servings	# of Banquet Servings	Cost
4" round	8	16	\$190.00
6" round	12	24	\$210.00
8" round	24	48	\$250.00
10" round	38	76	\$275.00
12" round	56	112	\$350.00
Full Slab	66-80	144-168	\$600.00

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 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

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

- We are happy to provide you our list of preferred vendors to help you plan important details such as decor, floral arrangements, ice sculptures, DJ's, photo booths, photographers and more to take your event to the next level. Please discuss with your event coordinator how our team can assist with set up & tear down (administrative fee applies).

ROOM AVAILABILITY

- Both the Opera Room and Teatro's Main Dining Room are available for lunch bookings 11:30am to 3:00pm Monday to Sunday; and for evening bookings 5:00pm onwards Monday to Sunday.

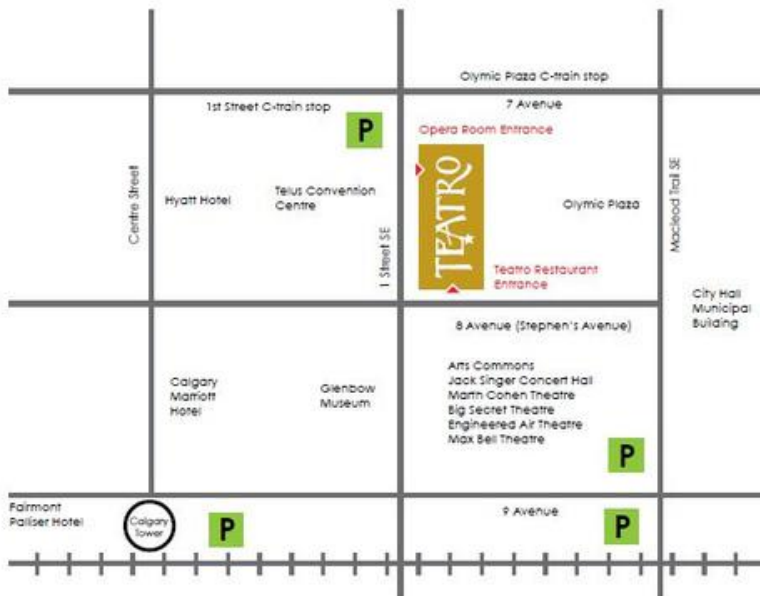
TAX & GRATUITY

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



TEATRO

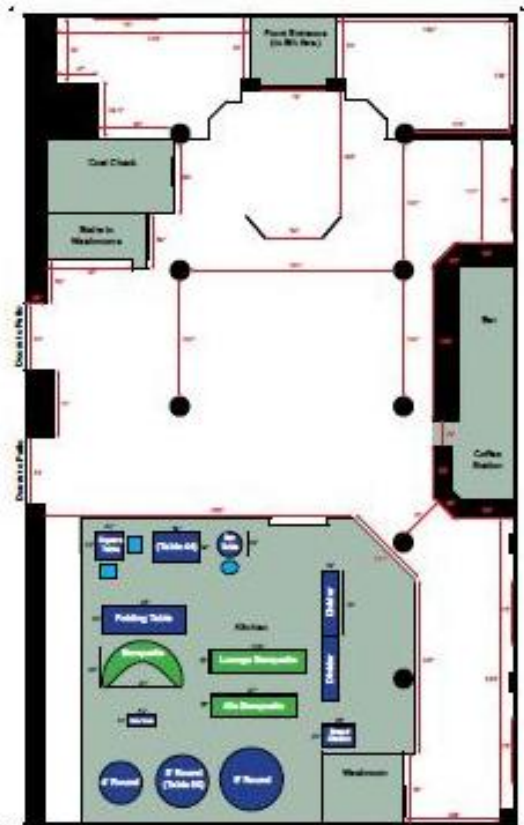
PARKING



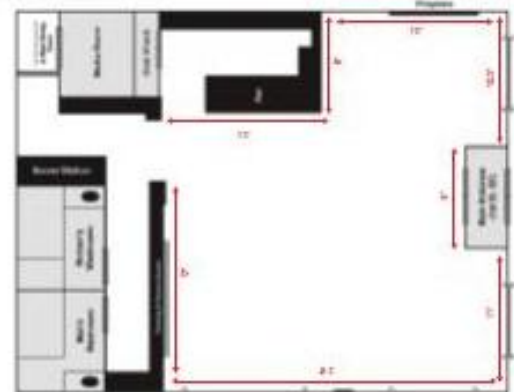
Parking is available at:

- 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

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

