

TEATRO

PRIVATE EVENTS PACKAGE
FALL 2026

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

TEATRO

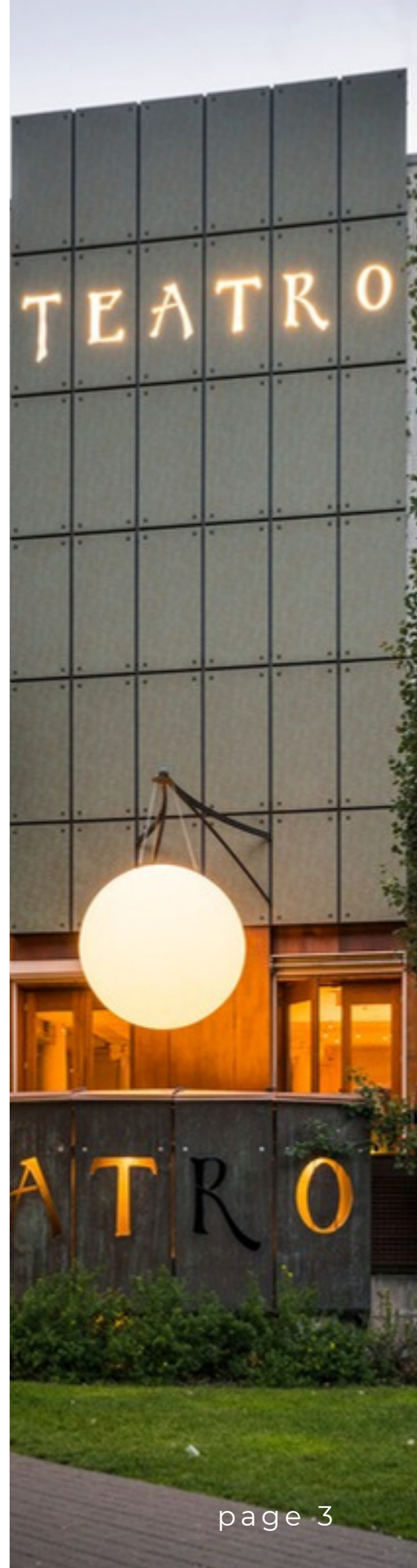
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TEATRO

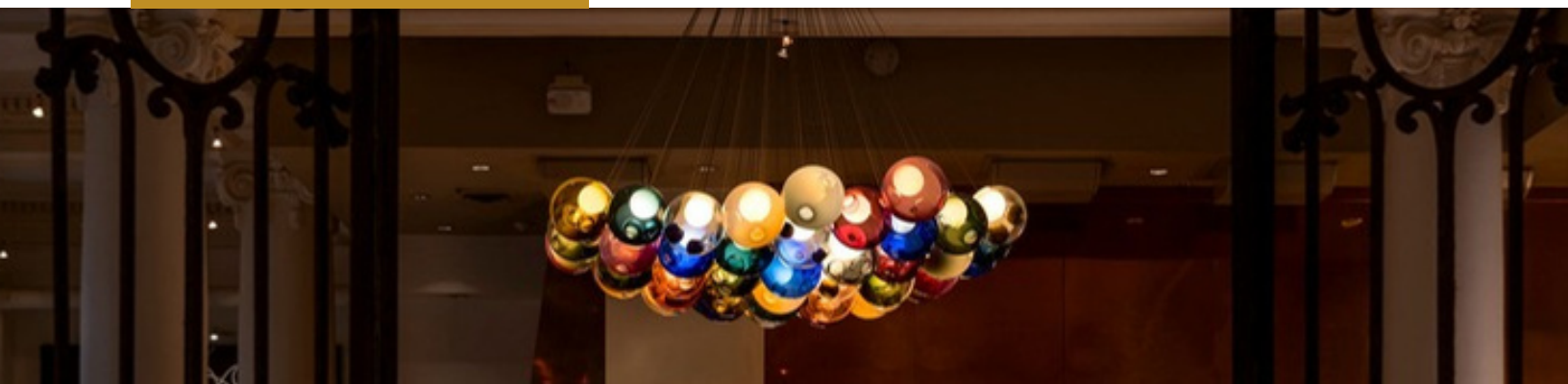
HISTORY OF TEATRO

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.

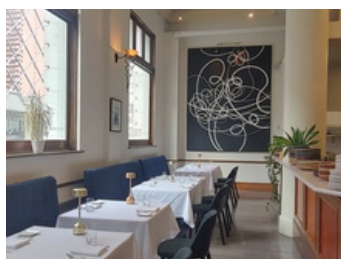


ALCOVE 2

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.

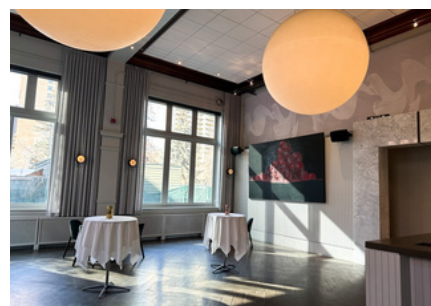
- all minimum spends are prior to 20% gratuity & 5% GST

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 (Mon-Fri); no room rental fee and \$500 deposit to confirm the space.

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

\$4,000 food & beverage minimum spend (Thurs-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.*
- *Bread service can be added on to your event at \$2pp*
- *Additional selections per course *upgrade \$12pp*

menu options

3-course lunch menu
\$65 per person

3-course lunch menu
\$95 per person

3-course express lunch menu
\$45 per person
*maximum 50 guests

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 - two choices
entrée - two choices
dessert - one choice
*menu rotates weekly

starter - crudite
entrée - pasta with butter
or tomato sauce
dessert - seasonal sorbetto

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





BRUNCH MENU OPTIONS

3-course brunch menu
\$65 per person

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

- additional selections per course *upgrade \$12pp
- Teatro staff take guests' entrée choices at the beginning of meal service.
- We are happy to accommodate special dietary needs.

STARTER

- Yogurt Parfait oatmeal granola, mint, mixed berry
- Beef Tartare kalamata tapenade, pickled shimeji mushrooms, arugula (GF)
- Mixed Greens Insalata shaved crudité, white balsamic vinaigrette (GF) (DF) (VE)
- Carrots harissa vinaigrette, sunflower seed tahini, hazelnut (GF) (VE)
- Kale Insalata hemp hearts, raisins, burnt orange vinaigrette (GF) (VE)
- Chicken Consommé oregano, mirepoix, orzo (DF) (NF)

ENTRÉE

- French Toast whiskey apple compote, streusel, chantilly (V)
- Flank Steak truffle jus, frites (GF) (DF)
- Eggs Benedict bearnaise, hashbrown, mixed greens
choice of mushroom & spinach, smoked salmon, or beef short rib
- Pan Seared Salmon pommes fondant, sun-dried tomato, caper berry (GF) (DF)
- Pappardelle Bolognese beef & pork ragù, basil, grana padano
- Pumpkin Risotto pumpkin seed, pickled butternut squash, black pepper (GF) (V)
- Eggplant Parmesan tomato sauce, basil, fior di latte

DESSERT

- Tiramisù alla Mirella Berloni family recipe
- Sweet Potato Cheesecake brown butter graham cracker, maple marshmallow
- Lemon Pot de Crème oat crumble, berry compote, fresh fruit (GF)
- Warm Citrus Fig Streusel almond frangipane, smoked vanilla ice cream, pumpkin spice caramel
- Triple Chocolate Cake flourless chocolate cake, white chocolate peppermint mousse, milk chocolate ganache (GF) (NF) *contains gelatin
- Assorted Mini Desserts three assorted petit fours, 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



MENU OPTIONS

STARTER

- Carrot & Ginger Soup *coriander oil (GF) (VE)*
- Chicken Consommé *oregano, mirepoix, orzo (DF) (NF)*
- Mixed Greens Insalata *shaved crudité, white balsamic vinaigrette (GF) (VE)*
- Carrot Insalata *harissa vinaigrette, sunflower seed tahini, hazelnut (GF) (VE)*
- Kale Insalata *hemp hearts, dried cranberry, burnt orange vinaigrette (GF) (VE)*

APPETIZER

- Salmon Cake *lobster bisque, lime leaf oil, frisée*
- Beef Tartare *kalamata tapenade, pickled shimeji mushroom, arugula (GF)*
- Mushroom Toast *truffle beurre monté, reggiano, rye loaf (V)*
- Tuna Crudo *blood orange vinaigrette, basil, pickled jalapeño, EVOO (GF) (DF) *upgrade \$5pp*

INTERMEZZO

- Pumpkin Risotto *pumpkin seed, pickled butternut squash, black pepper (GF) (V)*
- Rigatoni *beef & pork ragù, nutmeg, grana padano*
- Bucatini alla Norma *ricotta salata, spiced tomato sauce, eggplant (V)*
- *Add seared scallops to any intermezzo *upgrade \$20pp*

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TEATRO

MENU OPTIONS

ENTRÉE

- Cauliflower Steak *black garlic vinaigrette, panisse croutons, herb insalata (GF) (VE)*
- Pan Seared Salmon *pommes fondant, sun-dried tomato, caper berry (GF) (DF)*
- Roast Chicken Breast *corn succotash, roasted pepper, spinach, jus gras (GF) (DF)*
- Confit Leg of Duck *lentil, fennel sausage, carrot, red wine jus (GF) (DF)*
- Beef Striploin *pommes purée, roasted mushroom, peppercorn jus (GF)*
*upgrade to Beef Tenderloin \$30pp
- Beef Short Rib *creamy polenta, broccolini, gremolata, braisage jus (GF)*

- Add seared scallops to any entrée *upgrade \$20pp

DESSERT

- Tiramisù alla Mirella *Berloni family recipe*
- Sweet Potato Cheesecake *brown butter graham cracker, maple marshmallow*
- Lemon Pot de Crème *oat crumble, berry compote, fresh fruit (GF)*
- Warm Citrus Fig Streusel *almond frangipane, smoked vanilla ice cream, pumpkin spice caramel*
- Triple Chocolate Cake *flourless chocolate cake, white chocolate peppermint mousse, milk chocolate ganache (GF) (NF) *contains gelatin*
- Assorted Mini Desserts *three assorted petit fours, 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

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 shallot marmalade, herbs (GF) (DF) (VE) \$39 | dozen
- Tomato Bruschetta grana padano, balsamic (V) \$39 | dozen
- Arancini smoked gouda, tomato fondue, black pepper (GF) (V) \$39 | dozen
- Endive Leaf beets, pomegranate gel, walnut (GF) (VE) (N) \$41 | dozen
- Agnolotti lemon ricotta, beurre blanc, basil (V) \$45 | dozen
- Crispy Cauliflower fried mushroom, black garlic mayo, lime chili salt (GF) (DF) (V) \$43 | dozen

SEAFOOD

- Oysters on the Half Shell shallot & red wine mignonette (GF) (DF) \$61 | dozen
- Salmon Cakes burnt lemon aioli, dill pickle (GF) \$49 | dozen
- Smoked Salmon Rillettes gougère, lemon gel, grana padano \$49 | dozen
- Lobster Buns old bay butter, pickled celery, tarragon \$80 | dozen
- Pancetta Wrapped Prawns roasted garlic aioli, herb \$65 | dozen

CARNE

- Beef Tartare salt and vinegar chip, crème fraîche, dill (GF) \$51 | dozen
- Fried Chicken Bites roasted garlic honey glaze, thyme (GF) \$49 | dozen
- Polpetta tomato jam, grana padano (GF) \$47 | dozen
- Short Rib Gougère horseradish aioli, black pepper \$49 | 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

- Pumpkin Risotto *pumpkin seed, pickled butternut squash, black pepper (GF) (V)* | \$29
- Rigatoni *cacio e pepe (V)* | \$25

CARVING | \$ PER PERSON | SELECT MAXIMUM OF 2

- Braised Short Rib *port glaze (GF) (DF)* | \$23
- Prime Rib *red wine jus, horseradish (GF) (DF)* | \$32
- Roast of Chicken *rosemary jus (GF)* | \$23
- Lamb Rack *salmoriglio (GF) (DF)* | \$45
- Pork Loin *salsa verde (GF) (DF)* | \$19
- Roast Salmon *blistered cherry tomato, oregano (GF)* | \$21

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

- Pomme Purée *(GF) (V)* | \$9
- Roasted Fingerling Potato *pistou (GF) (VE)* | \$5
- Charcoal Grilled Broccolini *roasted garlic vinaigrette, garlic chips, grana padano (GF)* | \$9
- Roasted Beet *pickled onion, cilantro, lemon vinaigrette (GF) (DF)* | \$7
- Mixed Greens *Insalata shaved crudité, white balsamic vinaigrette (GF) (DF) (VE)* | \$5
- Caesar *Insalata shaved guanciale, crouton, anchovy-parmesan dressing* | \$7

STATIONS & BARS | \$ PER PERSON

- Prawn Cocktail *(GF) (DF)* | \$25
- Fresh Shucked Oysters *house mignonette, lemon, horseradish (GF) (DF)* | \$5 per oyster
- Charcuterie *crostini, pickles, mustard (DF)* | \$21
- Artisan Cheese *house-made crackers & compotes (V)* | \$21
- 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* | \$15

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 *roasted garlic honey glaze, thyme (GF)* | \$49 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 | \$115

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 | \$170

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

ROSÉ

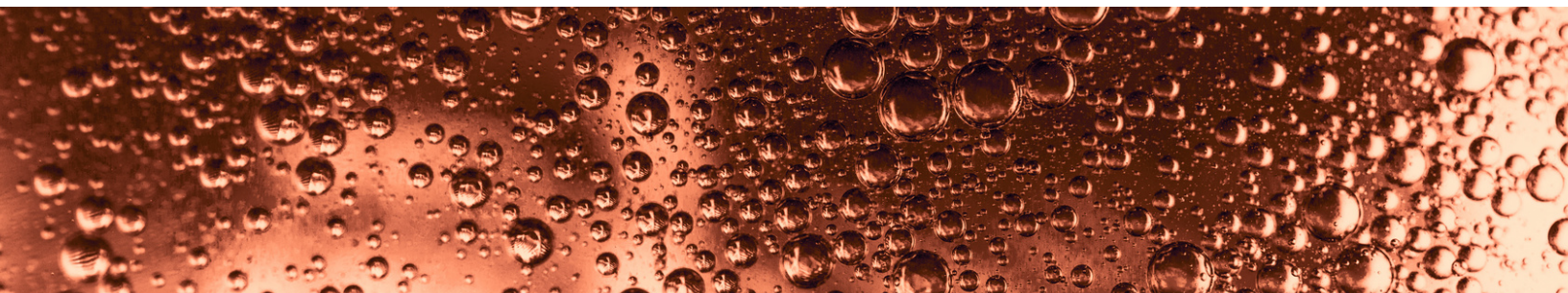
The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp yet slightly more full-bodied than many whites; our two selections have the right balance of acid & tannin to pair well with many canapés or just a laugh with your guests.

2025 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

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

2024 ATTILIO GHISOLFI 'Faule' Nebbiolo Blend, Piedmont, Italy | \$75

Delicate and floral with notes of cherry blossom and aromatic herbs.



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.

2024 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.

2025 GREGORIS Pinot Grigio, Veneto, Italy | \$75

Crisp, light and refreshing with ripe peach and a zesty finish.

2024 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 MOROKI Sauvignon Blanc, Marlborough, New Zealand | \$70

Bright and refreshing, a Sauvignon Blanc that bursts with citrus, passionfruit, and crisp green apple. Balanced with vibrant acidity.

2025 BRUNO LAFON 'Le P'tit Chardo' Chardonnay, Burgundy, France | \$65

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

2024 BÈGUE MATHIOT CHABLIS, Chardonnay, Burgundy, France | \$120

A mineral-driven Chablis with subtle citrus, and gentle orchard fruit, offering balance and freshness with a little weight.

2024 BRAMITO Chardonnay, Umbria, Italy | \$90

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

2024 THOMAS LABAILLE 'L'AUTHENTIQUE' Sancerre, Sauvignon Blanc, Loire, France | \$125

Crisp, mineral, and effortlessly charming. All the citrus and Loire Valley character you want, with a beautifully fresh, classic finish.

2025 1775 BENCH Pinot Gris, Okanagan Valley, British Columbia | \$90

Bright, crisp, and wonderfully easygoing, juicy orchard fruit, lively citrus, and a clean, refreshing finish

2024 Redstone 'Redfoot Viognier' Niagara Peninsula, Ontario | \$85

Ripe peach, apricot and honeysuckle, silky, lush and effortlessly elegant.



WINE

RED WINE

2024 TRACY ET CIE Pinot Noir, Languedoc, France | \$85

A charming light and fresh Pinot Noir with bright red berries, a hint of earth, and soft tannins.

2023 FLAT ROCK CELLARS Pinot Noir, Niagara Peninsula, Canada | \$85

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

2023 ALBERT BICHOT Pinot Noir, Burgundy, France | \$110

Shows ripe raspberries and cherry fruit, lifted by cedar notes. It's bright yet refined, with a smooth balance.

2024 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.

2020 BRIGALDARA 'Cavolo' Amarone della Valpolicella Corvina Blend, Veneto, Italy | \$190

Rich, full-bodied Amarone with dark cherry, dried fig, chocolate, spice, and earthy notes; velvety tannins and a long, warming finish.

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

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

2024 MADEMOISELLE DU MONT Côtes du Rhône, France | \$70

Effortlessly charming this Rhône balances elegance and warmth with bright raspberry and wild thyme.

2021 LAKE BREEZE Meritage, Merlot Blend, Okanagan Valley, Canada | \$80

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

2023 AIA VECCHIA 'Lagone' Merlot Blend, Bolgheri, Tuscany, Italy | \$80

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

2025 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | \$50

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

2022 MITOLO 'JESTER' Cabernet Sauvignon, McLaren Vale, Australia | \$80

Ripe dark fruit, subtle spice, and supple tannins, balanced by freshness and a graphite finish.

2021 CHÂTEAU TROIS CROIX Merlot Blend, Fronsac, Bordeaux, France | \$110

Dark cherry, plum, cocoa with silky tannins, and cedar. A polished Fronsac with depth and freshness.

2016 CHÂTEAU BELLEGRAVE Merlot Blend, Pomerol, Bordeaux, France | \$200

An opulent wine with cherry, blueberry and baking spices. The refined tannins create an elegant finish.

2023 ANTIGAL 'Uno' Malbec, Mendoza, Argentina | \$75

A rich blend of ripe blackberries and plums, layered with a hint of vanilla creating a gentle warmth.

2015 CHASSE SPLEEN Moulis-en-Médoc, Bordeaux, France | \$150

Dark ruby. Aromas of blackcurrant, cedar, graphite and tobacco. Medium-bodied with firm tannins, fresh acidity and restrained oak. Classic Left Bank structure, savoury complexity and a long, elegant finish.

TEATRO

FUNCTION LIQUOR LIST

CLASSIC COCKTAILS

ALL CLASSIC COCKTAILS ARE AVAILABLE UPON REQUEST

APEROL SPRITZ 1.5OZ | \$14
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 | \$16
tequila, lime, cointreau

ESPRESSO MARTINI 2.25OZ | \$17
vodka, amaro, coffee liqueur, espresso

MOCKTAILS & SPIRIT FREE

DARK & STORMY | \$14
'this is not rum', ginger beer, lime

SPIKED BERRY | \$14
'this is not gin', raspberry, basil, annex ginger beer

HARVEST MOON | \$14
'this is not vermouth,' saskatoon berry, lemon, soda

ANNEX GINGER BEER, ORANGE SODA, OR ROOT BEER | \$8

SAN PELLEGRINO PRICKLY PEAR & ORANGE | \$5

THOMAS HENDRY GRAPEFRUIT | \$7

ONE FOR THE ROAD 'FREE SPIRIT' IPA | \$8.5

CUSTOM COCKTAIL CURATION | \$500 TO START

From concept to glass, we design cocktails that reflect your vision and elevate your event. This offering includes a collaborative consultation, dedicated development time, full preparation, and a private tasting to ensure every detail is just right.

SPIRITS

WHISK(E)Y:

- Johnnie Walker Red | \$8.5
- Glenlivet 12yr | \$13
- Lagavulin 16yr | \$21
- Old Grand Dad | \$8.5
- Woodford Reserve | \$11
- Michters Bourbon | \$15
- Stalk & Barrel | \$8.5
- Busker Irish Whisky | \$8.5
- Glenfiddich 15yr Solera | \$17
- Johnnie Walker Blue | \$39

VODKA

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

TEQUILA

- El Tequileño Blanco | \$8.5
- Dulce Vida Reposado | \$13
- Patron Silver | \$14
- Patron Añejo | \$18
- El Tequileño Extra Añejo | \$80

BRANDY

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

BREWS

ROTATING LOCAL SELECTION

355ml | \$8.50
Premium 355ml | \$10
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.

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

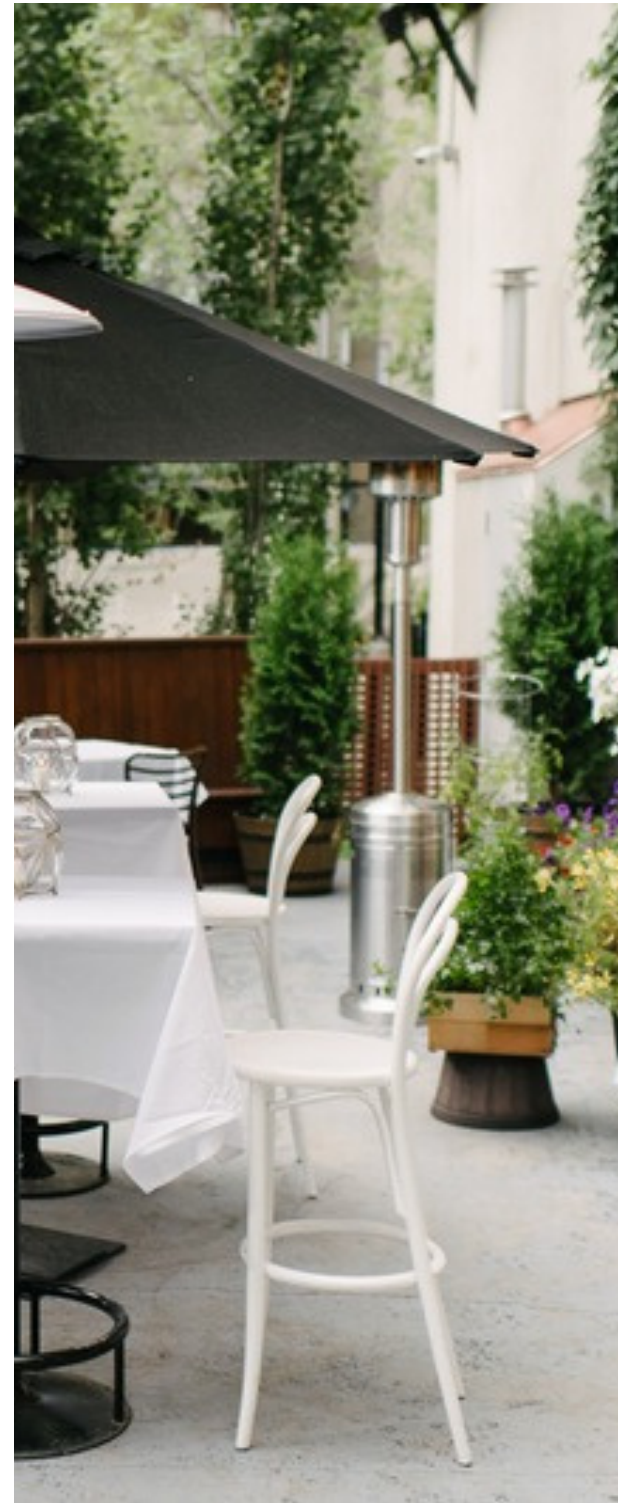
- We are happy to provide you our list of preferred vendors to help you plan important details such as decor, floral arrangements, ice sculptures, DJ's, photo booths, photographers and more to take your event to the next level. Please discuss with your event coordinator how our team can assist with set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

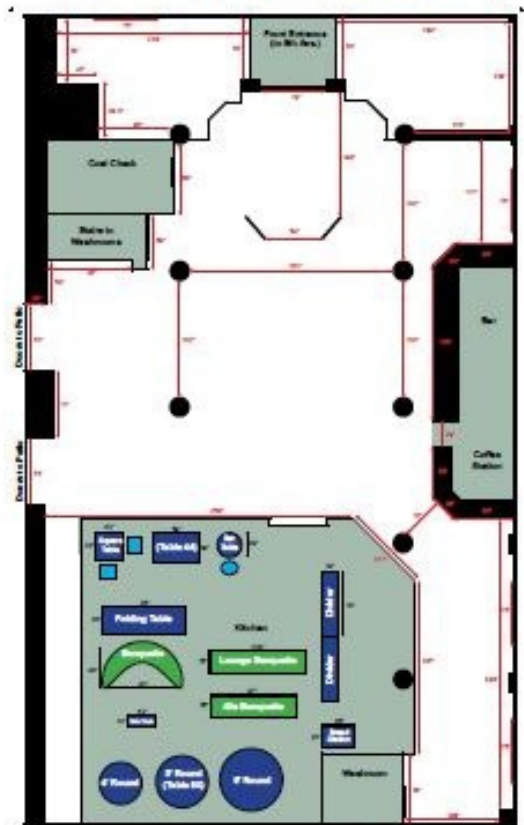
PARKING



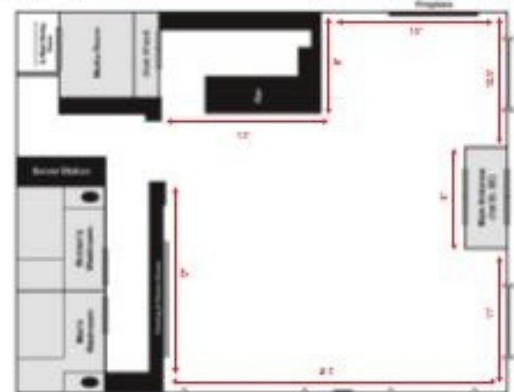
Parking is available at:

- 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

