



TEATRO

private events

200 8th Avenue SE ★ Olympic Plaza ★ 403-290-1012 ★ [www.Teatro.ca](http://www.Teatro.ca)

The logo for Teatro, featuring the word "TEATRO" in a white, serif font with a small star above the letter 'A', set against a solid gold rectangular background.

TEATRO

welcome

A photograph of several bright red, ripe tomatoes with green stems, arranged in a white ceramic bowl. The tomatoes are the central focus of the page's left side.

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# TEATRO

## history of teatro

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



# semi-private dining

Savor the ambience of the main Teatro dining room while enjoying the intimacy of your own personal or business gathering in our elevated semi-private area. Semi-private Alcoves are ideally suited for business lunches and cozy personal meetings.



## alcove 1

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



## alcove 2

On the west side of the Teatro entrance, the bright and airy Alcove 2 offers a clear vantage point over the main dining room. Perfect for groups up to 14.



## alcove 3

For parties of up to 30 guests for seated dining events, Alcove 3 is a semi-private area within Teatro that can also be suited for small cocktail-style receptions.

# 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 Teatro dining room is a truly outstanding venue for large seated dinners and cocktail-style events alike

### seating capacity

The Main Dining Room at Teatro can comfortably seat 120 or accommodate up to 250 guests for cocktail receptions.

# TEATRO

## the opera room



Exclusive private dining at Teatro. A striking and versatile space to accommodate a wide variety of group sizes and needs.

The Opera Room is the private dining room at Teatro. Impressive in scale with grand 18-ft ceilings, the ambience remains intimate, no matter the size of your party.

Rich wall tapestry accents Italian marble throughout, while state of the art audio-visual equipment ensures your acoustical comfort.



Completely separate from the main dining room, the Opera Room is accessible by its own entrance on 1st Street SE and comes complete with its own bar, coat check and set of washrooms.

The Opera Room is available for meetings, receptions, lunches, dinners, and small wedding receptions.

### seating capacity

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

★ Photos are examples of past events at Teatro. Layout and floor plans can be customized for individual event needs.

## seated dining menus

- Teatro's private dining menu is designed to feature our signature cuisine served in a timely fashion for large groups.
- Teatro staff take guests' entrée choices at the beginning of meal service.
- For parties of 40 guests or less, up to three entrée choices may be offered.
- We are happy to accommodate special dietary needs.
- Style and order of menu are also flexible.

### lunch & dinner menu options

#### 3-course lunch menu

\$65 per person

starter  
entrée – two choices  
dessert

#### 4-course dinner menu

\$90 per person

starter  
appetizer  
entrée – two choices  
dessert

#### 5-course dinner menu

\$100 per person

starter  
appetizer  
pasta/intermezzo  
entrée – two choices  
dessert

#### 6-course dinner menu

\$110 per person

starter  
appetizer  
pasta/intermezzo  
entrée – two choices  
tasting of cheese  
dessert



### starter/ appetizer

- Artisan Lettuce Insalata white balsamic vinaigrette, toasted pumpkin seed, radish, dried cranberry
- Insalata Caesar shaved parmigiano, alberta bacon, crouton, parmigiano crisp
- Tomato Caprese mozzarella di bufala, basil pesto, balsamic caviar
- Marinated Bell Peppers thermal poached egg, prosciutto di parma, baby arugula
- Duck Confit Pastilla roasted root vegetables, baby greens, pine nut gremolata
- Dungeness Crab Cake citrus fennel insalata
- Seasonal Market Vegetable Soup

### pasta/intermezzo

- Rigatoni lamb bolognese, mint, pecorino pepato
- Bison Ravioli italian parsley beurre blanc, wild mushroom fricassée, parmigiano
- Wild Mushroom Risotto seasonal mushrooms, wild arugula, truffle oil

### entrée

- Salmon alla Plancha ortolano risotto, orange-tarragon beurre blanc
- Grilled Tuna Albacore artichoke, roasted garlic aioli, watercress, fingerling potato, cherry tomato
- Marinated Jumbo Shrimp alla plancha fennel, chorizo alla escabeche
- Alberta Bison Short Rib seared polenta, roasted rainbow carrot, porcini jus
- Alberta Lamb Rack parsnip purée, roasted squash, rosemary jus
- Sous-vide Free Run Chicken Breast tomato cream gnocchi, basil, parmigiano
- Dry Aged Alberta Beef Tenderloin mushroom ravioli, carrot purée, foie gras jus, shallot confit
- Curried Winter Vegetables mustard braised chard, preserved fruit quinoa



## dessert

- Tiramisu alla Mirella
- Upside-down Apple Cake cinnamon chantilly, bourbon caramel sauce
- Tahitian Vanilla Crème Brulée mixed berry compote, coconut tuile
- Warm Chocolate Gingerbread Cake white chocolate crème anglaise
- Varieta Of Teatro Dolce small tasting of varied desserts

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



### canapés

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

Kentucky Bourbon Salmon Gravlax, citrus seaweed insalata	\$30 / dozen
Seared Scallop, orange and spicy mayonnaise	\$34 / dozen
Heirloom Beet Crostini, sheep ricotta	\$26 / dozen
Quail Egg, crostini, arugula pesto	\$28 / dozen
Parmigiano Croquette, sun-dried tomato	\$30 / dozen
Wild Mushroom Tartlette, parmigiano chip	\$26 / dozen
Tasting of Pizzettes	\$36 / dozen
Peperonata Arancini, garlic aioli	\$32 / dozen
Blue Crab Roll, crêpe, spicy mayo, shiso	\$32 / dozen
Ahi Tuna, green olive tapenade, tomato chutney	\$38 / dozen
Pancetta Wrapped Prawn, caper aioli	\$36 / dozen
Atlantic Lobster, yogourt, tarragon, avocado foam	\$36 / dozen
Prosciutto Crostini, artichoke pesto, parmigiano	\$32 / dozen
Honey-Lime Magret Duck Breast, thyme gnocchi, basil pesto	\$28 / dozen
Braised Short Rib, grape mustard	\$26 / dozen
Mini Teatro Burgers, chipotle tomato curry ketchup	\$48 / dozen
Mini Salmon Burgers, herb mayonnaise	\$48 / dozen

### food stations

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

Prime Alberta Beef on fresh baguette ★ - carved to order	\$12 / person
Risotto served in grana padano cheese wheel ★	\$14 / person
Atlantic Salmon Stir-Fry with saffron vegetables	\$12 / person
Bison Ravioli with parsley beurre blanc, parmigiano	\$18 / person
Cheese Platters with toasted bread	\$12 / person
Antipasti Platters	\$10 / person
Seasonal Fresh Fruit Platters	\$10 / person
Assorted Desserts & Petit Fours	\$12 / person

★ Available only for groups of 50 or more



# TEATRO

## wine & liquor

Teatro's private event wine list is specially selected by our sommelier from our award-winning wine holdings. Wine is charged per bottle opened, fully or partially consumed.

Teatro's beer, liquor, and spirits are charged on a per consumption basis and vary in price range. Beverage menu options and whether premium drinks are to be poured are determined prior to the event with our events coordinator.



### sparkling white

Nino Franco "Rustico" Prosecco, Veneto, Italy	\$45
Adami "Bosco di Gica" Extra-dry Prosecco, Veneto, Italy	\$60
Grémillet Brut, NV, Champagne, France	\$85
Dom Pérignon Brut, 2002, Champagne, France	\$350

### sparkling rose

Paul Zinck Crémant d'Alsace Brut, NV, Alsace, France	\$50
Grémillet Rosé Brut, NV, Champagne, France	\$85

### rose

Road 13 "Honest John" Rosé, Okanagan Valley	\$40
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### white

Alpha Zeta Pinot Grigio, Veneto, Italy	\$40
Catena Estate Chardonnay, Mendoza, Argentina	\$45
Cantina Tramin Pinot Bianco, 2010, Alto Adige, Italy	\$50
Dog Point Sauvignon Blanc, 2010, Marlborough, New-Zealand	\$50
Quail's Gate Estate Chardonnay, 2010, Okanagan Valley, Canada	\$55
Château Carbonnieux Pèssac-Léognan, 2006, Bordeaux, France	\$85

### red

Catena Estate Malbec, 2009, Mendoza, Argentina	\$45
Alpha Zeta Valpolicella Ripasso, 2009, Veneto, Italy	\$45
First Press Cabernet Sauvignon, 2009, Napa Valley, U.S.A	\$50
Quail's Gate Estate Pinot Noir, 2009, Okanagan Valley, Canada	\$55
Biondi Santi "Sassoalloro" Super Tuscan, 2007 Tuscany, Italy	\$65
Château Les Trois Croix, 2009, St-Estèphe, Bordeaux, France	\$75
Château Lascombes 2005, Margaux, Bordeaux, France	\$240

★ For premium and large format wines, wines paired by the course, or other special requests, please contact our events coordinator.



### rental charges

- Groups of 75 or more may be subject to rental charges (glassware, flatware, tables, linens) or according to individual event needs, which will be added to the final bill.

### cakes

- Teatro's in-house pastry chef can create a wide range of custom specialty cakes and desserts. Please inquire with our events coordinator for pricing.
- Guests may also bring their own cake, in which case a cutting and plating charge of \$3.00 per person applies.



### audio-visual equipment

- Projector (available for rental, \$75)
- Six-foot screen (available for rental, \$75)
- 42" LCD television with video capability (available upon request)

### vip touches

- Guest Favours (labor fee applies)
- Red Carpet (available for rental)
- Stanchions (available for rental)

### floral arrangements

- Available upon request

### ice sculptures

- Available upon request



### photographers

- Available upon request

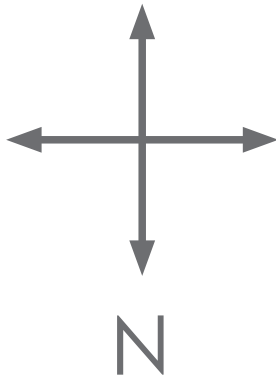
### room availability

- Both the Opera Room and Teatro main dining room are available for use from 11:00 a.m.-3:00 p.m. for lunch bookings on Monday to Friday, and from 5:00 p.m. onwards during the evenings.

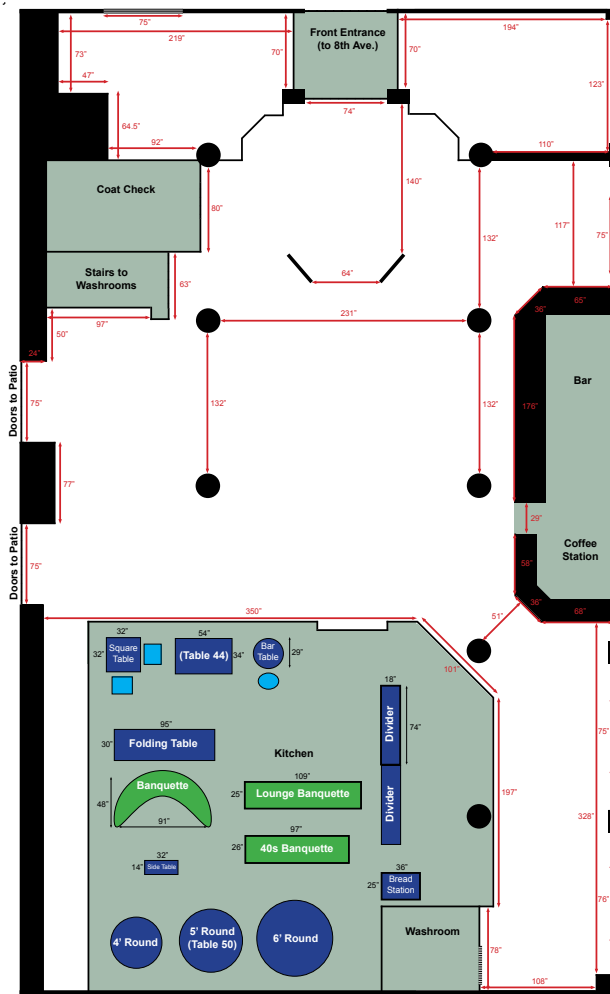
### tax & gratuity

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

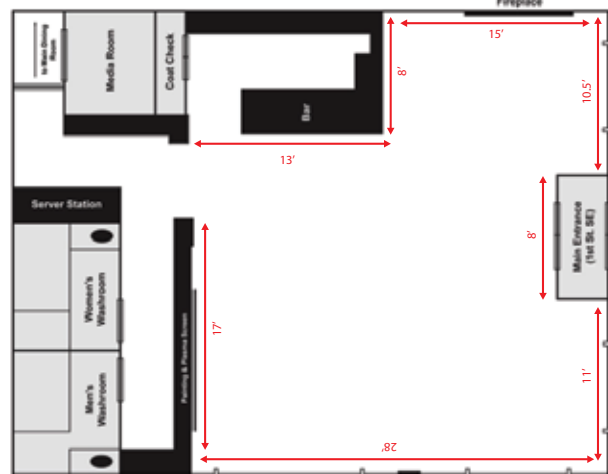
### Teatro Building Floor Plan



8 Avenue (Historic Stephen's Avenue) SE



1 Street SE





### Parking is available at:

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

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contact

Please contact Mallory at 403.290.1012 or by email at [mallory@teatro.ca](mailto:mallory@teatro.ca) to discuss your private event needs. All information in this brochure may change without notice, according to season and regular updates.

