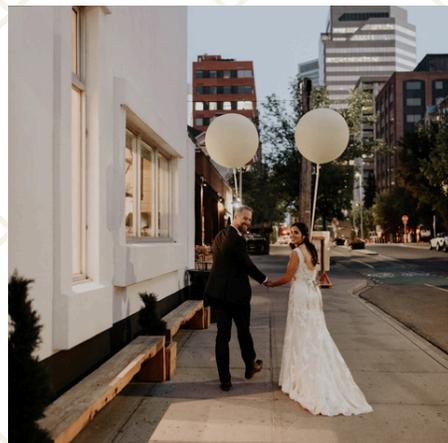




PRIVATE EVENTS MENU
2025



RENTAL RATES

Ceremony fee \$700 | Includes ceremony set up (40 chairs, white tulle backdrop, water station, signing table). Ceremony must take place during booking timeslot

JANUARY TO MAY MINIMUM SPENDS ON FOOD & BEVERAGE

BOOKING OPTION	Monday - Friday AM (8:00am - 4:00pm)	Saturday - Sunday AM (8:00am - 4:00pm)	Monday - Friday PM (4:00pm - close)	Saturday - Sunday PM (4:00pm - close)
WHOLE VENUE (60 ppl seated or 120 stand up)	\$5,000	\$6,000	\$3,000	\$4,000
PATIO (30 ppl seated or 40 ppl stand up) *June to October	N/A	N/A	N/A	N/A

JUNE TO DECEMBER MINIMUM SPENDS ON FOOD & BEVERAGE

BOOKING OPTION	Monday - Friday AM (8:00am - 4:00pm)	Saturday - Sunday AM (8:00am - 4:00pm)	Monday - Friday PM (4:00pm - close)	Saturday - Sunday PM (4:00pm - close)
WHOLE VENUE (60 ppl seated or 120 stand up)	\$6,500	N/A	\$4,500	\$5,000
PATIO (30 ppl seated or 40 ppl stand up) *June to October only	\$1,500	N/A	\$1,000	\$2,500

Large group reservations for our upper level can be made up to one month in advance for up to a max of 20 guests.

Please reach out to info@alforno.ca for more information.



BREAKFAST

BREAKFAST BUFFET OPTIONS

ALL BUFFETS COME WITH WATER
SERVICE AND UNLIMITED COFFEE & TEA
STATION

CONTINENTAL | \$32/PERSON

CHOICE OF:
YOGURT PARFAITS OR CHIA SEED PARFAITS

SEASONAL FRUIT SALAD

ASSORTED BREAKFAST PASTRIES INCLUDING SCONES,
MUFFINS, CROISSANTS

HOT BREAKFAST | \$38/PERSON

CHOICE OF PROTEIN:
maple sausage, apple chicken sausage or bacon

SCRAMBLED EGGS

SEASONAL FRUIT SALAD

ROASTED POTATOES

IN HOUSE BAKED SOURDOUGH
with butter and seasonal compote

BEVERAGE UPGRADE OPTIONS

MIMOSA BAR | \$3.95/PERSON
WITH SPARKLING WINE PURCHASE
choice of orange, grapefruit or pineapple juice and
garnishes.

ASSORTED SAN PELLEGRINO | \$4.50 EACH

SPARKLING WATER | \$8 EACH

ASSORTED SAN PELLEGRINO | \$4.50 EACH

SPARKLING WATER | \$8 EACH

UPGRADE OPTIONS

EGGS BENEDICT | \$8.95/PERSON
spinach and mushroom or capocollo

PANCAKES OR FRENCH TOAST | \$8.95/PERSON
with blueberry or saskatoon berry mascarpone, fresh
berries

SMOKED SALMON BOARD | \$25/PERSON
with cream cheese, crostini, capers, red onions, herbs
and other fixings



BUFFET MENU

BUFFET OPTIONS

OPTION A - \$85 PP

2 salad
2 pastas
2 entrées
2 sides

ALL BUFFETS COME
WITH MINI DESSERTS
& ALFORNO BREAD

OPTION B - \$95 PP

2 salads
2 pasta
2 entrées
2 sides
1 carving station

SALADS

LEMON ORZO PASTA SALAD

Oregano vinaigrette, pumpkin seeds, sundried tomato, zucchini

ALFORNO INSALATA (V)

greens, cucumber, tomato, red onion, feta, olive, crouton, red wine vinaigrette
add pulled chicken | \$5

CAESAR SALAD

anchovy, crouton, parm crisps
add pulled chicken | \$5

BEET SALAD

arugula, goat cheese, candied walnuts, shallot-honey vinaigrette

ENTRÉES

MEATBALLS

veal & pork meatballs braised in tomato sauce

CHICKEN CACCIATORE (GF) (DF)

braised thighs & drum sticks, tomato, caper, red pepper

ROASTED SALMON (GF) (DF)

honey glazed

BRAISED SHORT RIB (GF) (DF)

red wine braised, roasted shallot

EGGPLANT PARMIGIANA (V)

fried eggplant stewed in tomato sauce, topped with parmesan

ZUCCHINI MUSHROOM RAGOUT (VE)

charred broccolini

SIDES

ROASTED BABY POTATOES (GF) (V) *can be made VE
garlic & herb butter

ROASTED SEASONAL VEGETABLES (GF) (VE)

CHARRED BROCCOLI (GF) (V)
chimichurri, pickled chili

CREAMY POMME PUREE (GF)
brown butter, chive, crispy shallot

RICE PILAF (GF) (VE)
white & wild rice blend, zucchini, carrot, onion

PASTAS

BROCCOLI "MAC" AND CHEESE (V)
radiatori, cheddar mornay, broccoli

LEMON ALFREDO LINGUINI
cream, lemon, prawns, parmesan

LASAGNA
beef bolognese, fresh pasta, white wine sauce, mozzarella, basil

PENNE ROSA
feta, capers, confit chicken

CREAMY PESTO PENNE (NF)
roasted wild mushroom, chive

PUTTANESCA LINGUNI (VE)
kalamata olives, tomato, capers, oregano



FAMILY STYLE MENU

OPTION A - \$110 PP

2 salads
2 pastas
2 entrées
2 sides
mini desserts

ALL DINNERS COME
WITH ALFORNO
BREAD SERVICE

OPTION B - \$140 PP

3 salads
3 pastas
3 entrées
3 sides
fruit & mini desserts

SALADS

ALFORNO INSALATA (V)

greens, cucumber, tomato, red onion, feta, olive, crouton,
red wine vinaigrette
add pulled chicken | \$5

CAESAR SALAD

anchovy, crouton, parm crisps
add pulled chicken | \$5

BEET SALAD

arugula, goat cheese, candied walnuts, shallot-honey
vinaigrette

SIDES

ROASTED BABY POTATOES (GF) (V) *can be made VE
garlic & herb butter

ROASTED SEASONAL VEGETABLES (GF) (VE)

CHARRED BROCCOLI (GF) (V)
chimichurri, pickled chili

CREAMY POMME PUREE (GF)
brown butter, chive, crispy shallot

RICE PILAF (GF) (VE)
white & wild rice blend, zucchini, carrot, onion

ENTRÉES

MEATBALLS

veal & pork meatballs braised in tomato sauce

CHICKEN CACCIATORE (GF) (DF)

braised thighs & drum sticks, tomato, caper,
red pepper

ROASTED SALMON (GF) (DF)

honey glazed

BRAISED SHORT RIB (GF) (DF)

red wine braised, roasted shallot

EGGPLANT PARMIGIANA (V)

fried eggplant stewed in tomato sauce,
topped with parmesan

ZUCCHINI MUSHROOM RAGOUT (VE)

charred broccolini

PASTAS

CREAMY PESTO LINGUINI

with wild mushrooms and spinach

BEEF SHORT RIB RIGATONI

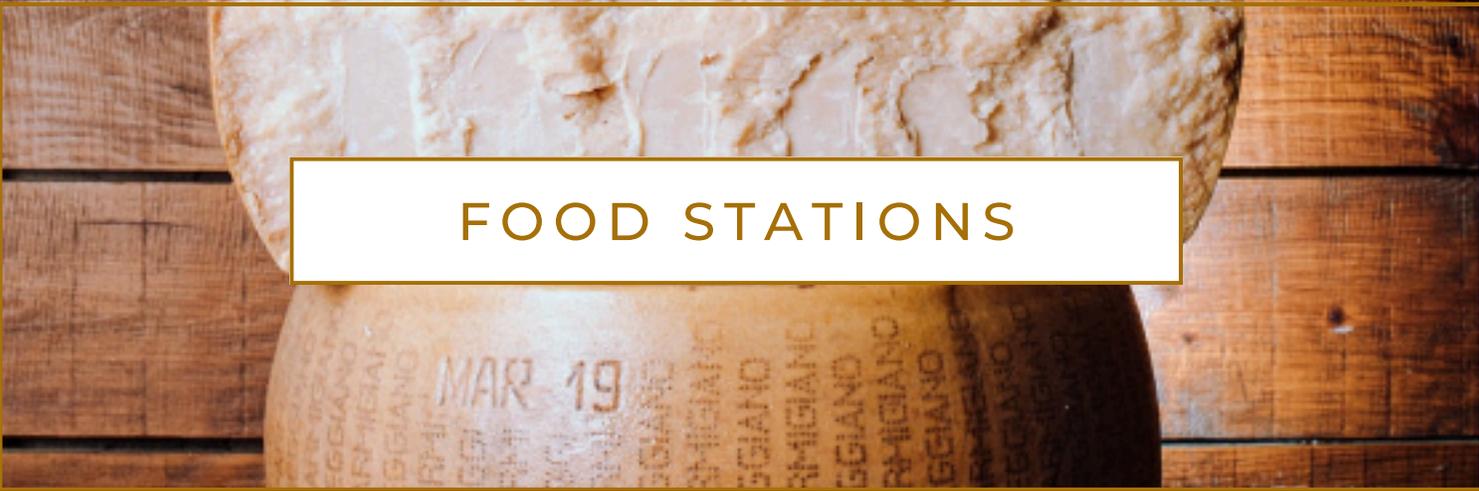
basil oil, parmesan

PENNE ROSA

feta, capers, confit chicken

PUTTANESCA LINGUNI (VE)

kalamata olives, tomato, capers, oregano



FOOD STATIONS

FOOD STATIONS

(per person)

CARVING STATION | \$42
see below for options

CRISPY CHICKEN | \$30
fried thighs, gravy, hot honey

SLIDER STATION | \$21
smash sliders, Alforno onion bun

PIZZA STATION | \$21
assorted pizzas

RISOTTO | \$25
Chef's seasonal ingredients, served in a Grana Padano cheese wheel

WAGYU HOT DOG STATION | \$16
wagyu hotdogs, Alforno buns, all the fixings

BAKED POTATO STATION | \$16
sour cream, green onion, bacon, shredded cheddar

CHARCUTERIE BOARD | \$18
capocollo, genoa salami, soppressata, apple sausage

CHEESE BOARD | \$21
brie, smoked cheddar, blue, gouda, marinated bocconcini

FRESH FRUIT PLATTER | \$15
melon, pineapple, grapes, assorted berries

MINI DESSERTS | \$14
selection of four house-made Alforno mini desserts, changes seasonally

CARVING STATIONS

(served with house made ciabatta & condiments)

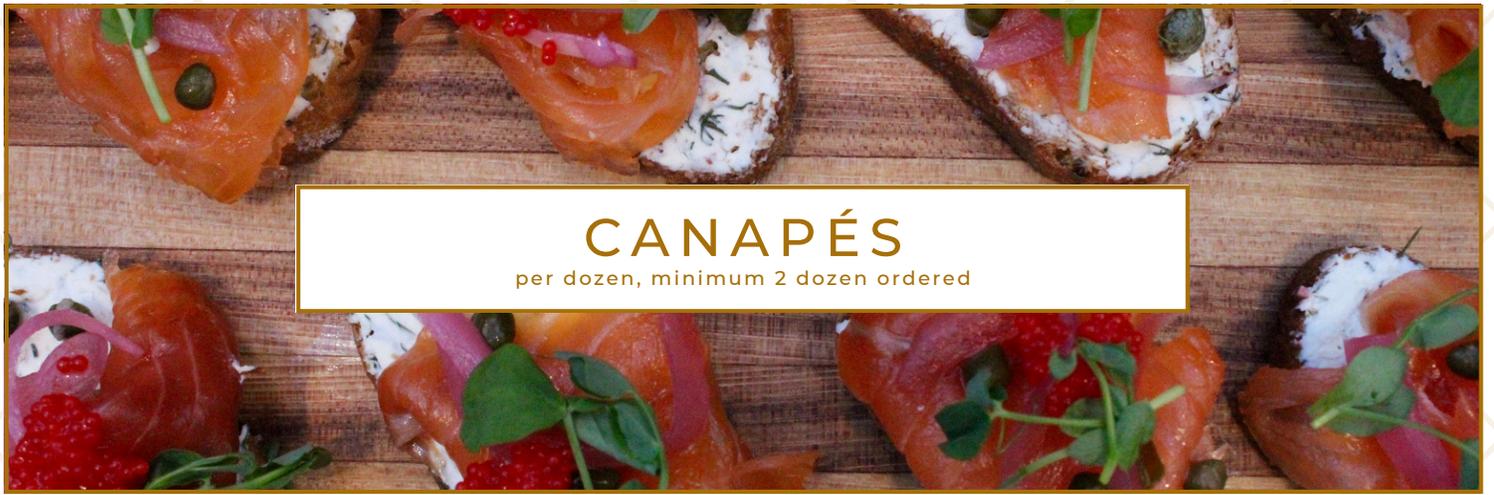
STUFFED TURKEY BREAST
sage & brioche stuffing, jus

SIRLOIN
sliced roasted beef sirloin

BRISKET
Texas style smoked brisket

TENDERLOIN | UPGRADE \$10 PP
roasted with garlic and rosemary

PRIME RIB | UPGRADE \$10 PP
salt and pepper rubbed, prepared medium rare



CANAPÉS

per dozen, minimum 2 dozen ordered

COLD

CAPRESE | \$24 (V) (GF)

basil, tomato, bocconcini, balsamic reduction

BRUSCHETTA | \$24 (V) (DF) *CAN BE GF

crostini, tomato, balsamic, garlic

BEEF TARTARE | \$48 (DF) *CAN BE GF

beef fillet, caper sauce, lavash

SMOKED SALMON | \$42 (NF)

blini, ricotta, lemon, dill, pickled onion

PROSCIUTTO & MELON SKEWER | \$42 (GF) (NF)

bocconcini, basil

TIGER PRAWN CEVICHE | \$32

lime, roasted red pepper, tomato

CHARRED PEACH CROSTINI | \$38 (V)

whipped goat cheese, chili oil, thyme, balsamic

BEET TARTARE | \$28 (VE)

beet chip, micro herb

HOT

ARANCINI | \$42

basil mayo, fior di latte, Grana Padano

MEATBALLS | \$36 *CAN BE GF

beef & pork, tomato sauce, parmesan, micro basil

POTATO & PANCETTA CROQUETTE | \$32 (NF)

roasted garlic mayo

CHICKEN PARMESAN SKEWERS | \$32

marinara, fior di latte, basil

EMMENTAL CHEESE GOUGERES | \$32 (V)

cheese gougeres filled with emmental fondue

MUSHROOM TART | \$36 (V)

gorgonzola, sauteed wild mushroom, chive mascarpone

STUFFED MUSHROOMS | \$36 (GF)

walnuts, onion, cranberries, herb, gorgonzola

BAKED BRIE CROSTINI | \$32 (NF)

sundried tomato jam, chive



WINE & BAR LIST

SPARKLING WINE

NV BELLENDIA 'LEVIS' Prosecco, Treviso, Veneto, Italy | \$65
This is a fragrant, graceful prosecco, with a soft delicate mousse revealing notes of golden delicious apple and peach with a floral nose.

ROSÉ WINE

NV LA KIUVA ROSÉ DE VALLÉ - VALLE D'AOSTA, ITALY | \$60
pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with delicate bittersweet taste at the end.

WHITE WINE

2020 BENCH 1775 PINOT GRIS - PENTICTON, BC | \$60
characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2022 LAS CUMBRES SAUVIGNON BLANC - CASABLANCA VALLEY, CHILE | \$45
The nose reveals notes of grapefruit and lime followed by tart green apple, asparagus with delicious acidity.

RED WINE

2021 DOMAINE GIRARD PINOT NOIR - LANGUEDOC, FRANCE | \$75
an agile and pretty pinot loaded with cranberry, sour cherry and bundled herbs.

2019 CATENA MALBEC - MENDOZA, ARGENTINA | \$65
blueberry, hoisin, and vanilla dominates this powerful wine.

2021 LAS CUMBRES CABERNET SAUVIGNON - CASABLANCA VALLEY, CHILE | \$45
a smooth Cabernet, flavours of cassis, tobacco and sage with well structured tannins.

COCKTAILS

OLD FASHIONED | \$12
bourbon, sugar, bitters

SHAFT 5OZ | \$10
cold brew, vodka, Bailey's, Kahlua

CAESAR 1OZ or 2OZ | \$8 or \$12
vodka, Clamato Juice, Worcestershire, Tabasco

APEROL SPRITZ | \$12
Aperol, prosecco, splash of soda

NEGRONI | \$12
gin, vermouth, campari

BEERS

OLD BEAUTIFUL 'ABRAZO' | \$8

WILD ROSE 'VELVET FOG' 355ML | \$12

VACAY BREWING 'FLO-RIDA' 473ML | \$12

VACAY BREWING PASSION FRUIT SOUR 3.8% | \$12

JASPER BREWING CO.'CRISP PILS' 355ML | \$10

WHITE CLAW 355ML | \$8
mango, black cherry, lime, grapefruit

LONE TREE DRY CIDER 355ML | \$8

ZERO PROOF

ANNEX SODA 355ML | \$4.5
Ginger Beer, Root Beer, Cola, Saskatoon Lemonade

TRUE BUCH KOMBUCHA 355ML | \$6

FAHR 'ALKOHOLFREI' 355ML | \$8



CUSTOM CAKES & BAKED GOODS

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

CAKE FLAVOURS:

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

FILLINGS & ICINGS:

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

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
- large flower 3.5-5" in diameter | \$5.50
- specialty flowers | peony, gardenia, ranunculus, daisy or hydrangea (cluster of 5) | \$6.50



ADDITIONAL INFO

RENTAL CHARGES

GROUPS OF 40 OR MORE ARE SUBJECT TO RENTAL CHARGES (GLASSWARE, FLATWARE, TABLES, LINENS, ETC.) BASED ON THEIR INDIVIDUAL EVENT NEEDS, WHICH WILL BE ADDED TO THE FINAL BILL AND SUBJECT TO APPLICABLE GRATUITY & GST, IN ORDER TO PROPERLY SERVICE YOUR EVENT.

AUDIO VISUAL EQUIPMENT

ALL AUDIO VISUAL EQUIPMENT INCLUDING SPEAKERS, WIRELESS MIC(S), DJ OR SOUND SYSTEM ARE TO BE RENTED AND PROVIDED BY THE CLIENT.

VIP TOUCHES

DISCUSS WITH OUR EVENTS DIRECTOR IN REGARDS TO DECOR, FLORAL ARRANGEMENTS, ICE SCULPTURES, DJS, 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.

TAX & GRATUITY

20% GRATUITY AND 5% GST WILL BE ADDED TO THE FINAL BILL AND DO NOT CONTRIBUTE TOWARDS ANY APPLICABLE ROOM MINIMUMS. ALL CHARGES INCLUDING RENTALS ARE SUBJECT TO THESE FEES.

CONTACT

FOR PRIVATE EVENT INQUIRIES & BOOKINGS PLEASE EMAIL EVENTS@TEATROGROUP.CA

PLEASE NOTE IF YOU'RE INQUIRING ABOUT CATERING CONTACT ORDERS@ALFORNO.CA AND VISIT THE CATERING SECTION ON OUR WEBSITE.



