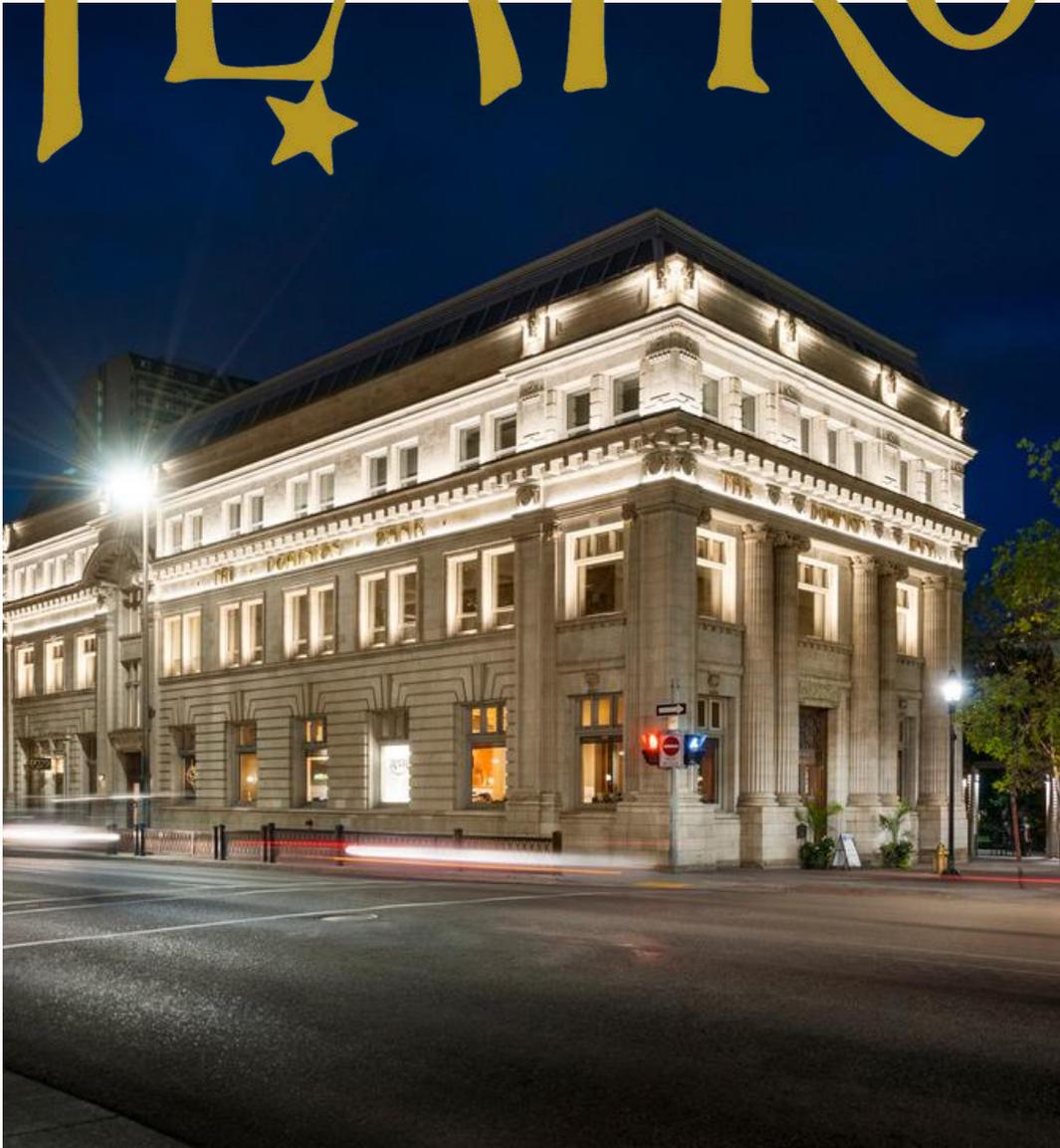


# TEATRO



INSPIRED. TIMELESS. ELEGANT.

SUMMER 2025

## ABOUT US

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.

## CONTACT

For all event inquiries, please contact our events team:

Suzanne Ta  
[events@teatrogroup.ca](mailto:events@teatrogroup.ca)

Lauren Elder  
[lauren@teatrogroup.ca](mailto:lauren@teatrogroup.ca)



# MAIN DINING ROOM

## 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 - No minimum spend; \$500 deposit.

Dinner - \$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 - No minimum spend; \$500 deposit.

Dinner - \$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 - \$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.

## FULL DINING ROOM BUY OUT

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**

# 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.

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 can comfortably seat 10-50 guests for seated dining events, or up to 100 guests for cocktail style receptions.

## Lunch

11:30 am-3:00 pm 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**

# PASSED CANAPE SERVICE

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 Rilette 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

DF dairy free

V vegetarian

VE vegan

N contains nuts

GF gluten free



# TEATRO



## BRUNCH MENU OPTIONS

- 3-course brunch menu
- \$65 per person
- starter - select one
- entree - 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 Carpaccio bone marrow aioli, pickled onion, parsley insalata (GF) (DF)
- Mixed Greens Insalata shaved crudite, 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
- Wild Mushroom Veloute crème fraîche, charcoal roasted mushroom, sherry caramel (GF) (V)

### ENTRÉE

- Pancakes chocolate ganache, berry compote, chantilly
- Flank Steak fried egg, sauce lyonnaise, frites (GF)
- Eggs Benedict bearnaise, hashbrown, mixed greens
- choice of ratatouille, smoked salmon, or beef short rib
- Cassoulet duck confit, n'duja, poached egg (DF)
- Pan Seared Salmon rye flour spätzle, cucumber, radish, seaweed beurre blanc
- Sweet Pea Risotto pecorino, mint, lemon (GF) (V)

### 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



• gluten free



• dairy free



• vegetaria  
n



• vegan



• contains  
nuts



• egg free

# PLATED LUNCH SERVICE

Teatro's private dining menu is designed to feature our signature cuisine served in a timely fashion for large groups. Teatro staff take guests' menu 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 options for each course are available with an extra \$12 per option/person

## EXPRESS LUNCH | \$45 PER PERSON

A weekly rotating 3 course menu which features 2 choices for each course and a dessert. Allergies and special dietary needs can be accommodated with advance notice.

## 3 COURSE LUNCH | \$65 PER PERSON

### STARTERS | choice of

Wild Mushroom Velouté crème fraîche, charcoal roasted mushroom, sherry caramel (GF) (V)  
Mixed Greens Insalata shaved crudité, white balsamic vinaigrette (GF) (DF) (VE)

### ENTRÉES | choice of

Sweet Pea Risotto pecorino, mint, lemon (GF) (V)  
Flank Steak pomme puree, roasted mushroom, peppercorn jus (GF)

### DESSERT

Tiramisù alla Mirella Berloni family recipe \*contains gelatin

Upgrade an entree to Beef Striploin for an additional \$12 per person or  
Beef Tenderloin for an additional \$20 per person  
Additional courses may be added upon request

DF dairy free

V vegetarian

VE vegan

N contains nuts

GF gluten free



# PLATED DINNER SERVICE

Teatro's private dining menu is designed to feature our signature cuisine served in a timely fashion for large groups. Our staff take guests' menu 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 options for each course are available with an extra \$12 per option/person

## 5 COURSE CHEF'S TASTING MENU | \$135 PER PERSON

a rotating 5 course menu

allergies and special dietary needs can be accommodated with advance notice

## 3 COURSE DINNER | \$80 PER PERSON

### STARTER

Tomato Insalata *crushed green olive, crispy shallot, basil oil (GF) (DF) (VE)*

### ENTRÉES | choice of

Sweet Pea Risotto *pecorino, mint, lemon (GF) (V)*

Beef Short Rib 'Bourguignon' *red wine orzo, bacon, pearl onion*

Pan Seared Salmon *rye flour spätzle, cucumber, radish, seaweed beurre blanc*

### DESSERT

Tiramisù alla Mirella *Berloni family recipe \*contains gelatin*

## 4 COURSE DINNER | \$95 PER PERSON

### STARTER

Tomato Insalata *crushed green olive, crispy shallot, basil oil (GF) (DF) (V)*

### APPETIZER

Beef Carpaccio *bone marrow aioli, pickled onion, parsley insalata (GF) (DF)*

### ENTRÉES | choice of

Sweet Pea Risotto *pecorino, mint, lemon (GF) (V)*

Beef Short Rib 'Bourguignon' *red wine orzo, bacon, pearl onion*

Pan Seared Salmon *rye flour spätzle, cucumber, radish, seaweed beurre blanc*

### DESSERT

Tiramisù alla Mirella *Berloni family recipe \*contains gelatin*



# COCKTAIL RECEPTION

For cocktail receptions, food stations provide a satisfying complement to Teatro's passed canapes. Our event coordinators would be happy to put together a menu equivalent to either a light cocktail reception or a full meal.

## 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

Roast Salmon dill, lemon, maitaise (GF) | \$21

## SIDES | \$ PER PERSON

### SELECT MAXIMUM OF 3 TO ACCOMPANY CARVING STATION

Pomme Purée (GF) (V) | \$9

Roasted Fingerling Potato salmoriglio (GF) (DF) (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 per person

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

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



dairy free



vegetarian



vegan



contains nuts



gluten free



## WINE LIST

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@teatrogroup.ca](mailto:taylor@teatrogroup.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 WINE

*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.

## 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.



## 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.



# BEVERAGE 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
- Old Grand Dad | \$8.5
- Woodford Reserve | \$11
- Michters Bourbon | \$15
- Forty Creek | \$8.5
- Gooderham & Worts | \$10
- Busker Irish Whisky | \$8.5
- Macallan 12yr | \$19
- Macallan 15yr | \$27
- Johnnie Walker Blue | \$39

### TEQUILA

- El Tequileño Blanco | \$8.5
- Dulce Vida Reposado | \$13
- Patron Silver | \$14
- Patron Añejo | \$18
- Patron Gran Burdeos | \$60

### VODKA

- Nemiroff | \$8.50
- 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

**TAKE ME TO CAMPARI-DISE** 2OZ | \$18

Pink peppercorn infused Tanqueray 10 gin, strawberry infused campari, Cocchi Rosa

**IN CELTIC FASHION** 2OZ | \$18

Irish Whiskey, Benedictine, brown sugar

**POOLSIDE BIKINI** 2OZ | \$18

Botanist Gin, grapefruit, white cranberry

## 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

**TIKI 93** | \$14

Caleño Mango & Passion Fruit 'Rum', Undone 'Bitter Orange', passion fruit & vanilla syrup

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

**SAN PELLEGRINO GRAPEFRUIT OR PRICKLY PEAR & ORANGE** | \$5

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

## BREWS

**ROTATING LOCAL SELECTION**

355ml | \$8.5

473ml | \$13

# ADDITIONAL INFORMATION

## 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.

## AUDIO-VISUAL EQUIPMENT

- Opera room is equipped with a 65" LCD television with HDMI or Apple TV | \$150
- Wireless Microphone | \$50
- Sound system to play music (iPad with Spotify) | Included
- Our events team would be happy to facilitate any additional rentals needed for your event

## 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.
- Early access for events is available with an early access fee of \$125 and subject to availability.

## TAX & GRATUITY

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

## 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).





## 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](https://www.instagram.com/teatrorestaurant)    [teatrorestaurant](https://www.facebook.com/teatrorestaurant)    200 8 ave se

