PRIVATE EVENTS

ABOUT

If you are looking to host a corporate party, a business meeting or a charity event, EAT can accommodate up to 200 people for a standing cocktail reception or 120 people for a seated dining event.

EAT is fully licensed and available from 5pm onwards Monday to Friday and anytime Saturday & Sunday.

SEATED DINING MENUS

3-COURSE DINNER MENU | $45 PER PERSON

STARTER
ENTRÉE – THREE CHOICES
DESSERT

4-COURSE DINNER MENU | $55 PER PERSON

STARTER
INTERMEZZO
ENTRÉE – THREE CHOICES
DESSERT

5-COURSE DINNER MENU | $65 PER PERSON

STARTER
INTERMEZZO
ENTRÉE – THREE CHOICES
CHEESE
DESSERT

MENU OPTIONS

STARTER

- QUINOA, ROASTED HEIRLOOM BEETS, GOAT CHEESE
- CARAMELIZED ENDIVE, TOASTED PECAN, TARRAGON CITRUS DRESSING
- SALMON TARTARE, TARRAGON AIOLI, CROSTINI
- CAESAR SALAD, POACHED EGG, DOUBLE SMOKED BACON
- LYONNAISE SALAD
- SEARED ALBACORE TUNA, ISRAELI COUSCOUS, LIME AIOLI
- SEASONAL MARKET SOUP

INTERMEZZO

- CHORIZO AND PEA RISOTTO
- BUTTERNUT SQUASH RISOTTO

ENTRÉE

- PORCHETTA, APPLE COLESLAW, SALSA VERDE
- BAKED LING COD, ROASTED CORN, PANCETTA
- POTATO GNOCCHI, SUN-DRIED TOMATO PESTO, ARUGULA, PARMESAN
- BRAISED LAMB SHANK, MASHED POTATO, GREMOLATA
- ROASTED CHICKEN BREAST, BARLEY RISOTTO, LEMON TOMATO CONCASSEE
- HERB CRUSTED COD, ROASTED BROCCOLI, CURRY CREAM
- BEEF STRIPLOIN, HASHED POTATO, CARAMELIZED ONION
- SEARED CHICKEN BREAST, ROASTED CAULIFLOWER, CHIMICHURRI
- POACHED SALMON, ARUGULA PESTO, WILD RICE

DESSERT

- TIRAMISU ALLA MIRELLA, BERLONI FAMILY RECIPE
- CHEESECAKE, BERRY COMPOTE

MENU

PASSED

PORCINI MUSHROOM ARANCINI
28.00 | PER DOZEN

TOMATO BRUSCHETTA
20.00 | PER DOZEN

PROSCIUTTO WITH RED PEPPER PESTO
ON HOUSE MADE CROSTINI
28.00 | PER DOZEN

AMATRICIANA BEEF MEAT BALL
26.00 | PER DOZEN

SEARED SHRIMP WITH SUNDRIED TOMATO AIOLI
28.00 | PER DOZEN

FOOD STATIONS

FRESH SALAD BAR
7.00 | PER PERSON

RAW OYSTER BAR - CHOICE OF EAST AND WEST COAST
3.25 | PER OYSTER
ADD CAVIAR AND SMOKED SALMON
MARKET PRICE

SEASONAL VEGETABLE RISOTTO, CARAMELIZED LEEK
WHITE MASCARPONE, SERVED IN GRANA PADANO
12.00 | PER PERSON

DRY AGED PRIME ALBERTA BEEF, SERVED ON
ARTISAN BAGUETTE, SPICY HORSERADISH MUSTARD,
HERB BUTTER,GARLIC AIOLI, CARVED TO ORDER
14.00 | PER PERSON

CHARCUTERIE & CHEESE PLATTERS WITH
TOASTED BREAD
10.00 | PER PERSON

SEASONAL FRESH FRUIT PLATTER
8.00 | PER PERSON

ASSORTED DESSERT PLATTER
8.00 | PER PERSON

EAT
EIGHTH AVENUE TRATTORIA

SPARKLING WINE

CELEBRATE! SPARKLING WINE EVOKES A CAREFREE FEELING THE SECOND IT HITS YOUR LIPS!

THE MOST VERSATILE WINE, BUBBLES AND FOOD ARE AN EASY FRIEND, WHILE SETTING THE TONE FOR ALL EVENTS – BAR CALL TO BAR MITZVAH.

VAPORETTO, PROSECCO | 60
VENETO, ITALY
FRESH, LIGHT AND DRY SPARKLING WITH MILD CITRUS NOTES, AND A LITTLE GRANNY SMITH APPLE.

CHANDON 'ROSE' | 90
CALIFORNIA, USA
STRUCTURED ROSÉ WITH FRESH STRAWBERRY AND RASPBERRY FLAVOURS, SUPPORTED BY SOME TOASTY AUTOLYTIC NOTES.

VEUVE CLICQUOT, BRUT CHAMPAGNE | 125
CHAMPAGNE, FRANCE
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.

2016 FEUDI DI SAN GREGORIO, ROS'AURA | 60
CAMPAGNIA, ITALY
AN INTENSE, FRUIT DRIVEN ROSÉ FROM SOUTHERN ITALY; RED BERRIES, AND A HINT OF LICORICE.

2016 CHATEAU D'ESCLANS, 'WHISPERING ANGEL' | 85
PROVENCE, FRANCE
LIGHT, REFRESHING AND UTTERLY DELICIOUS; GRAPEFRUIT, CINNAMON AND VANILLA.

WHITE WINE

OUR WHITE & RED WINE CATEGORIES ARE WEIGHTED FROM LIGHT & REFRESHING TO FULL BODIED & RICH.

LIGHTER STYLE WINES OFTEN BRING A CRISP ACIDITY AND ARE THE PERFECT CHOICE FORTHE COCKTAIL HOUR BEFORE DINNER.

MORE FULL-BODIED WINES, WITH WELL-INTEGRATED OAK BRING THE STRUCTURE AND COMPLEXITY NEEDED FOR FOOD PAIRING.

2016 DOG POINT, SAUVIGNON BLANC | 75
MARLBOROUGH, NEW ZEALAND
CLASSIC MARLBOROUGH SAVIGNON BLANC; TONS OF ACID, GRAPEFRUIT, SNOW PEA AND FRESH CUT GRASS.

2017 PALMADINA, PINOT GRIGIO | 55
VENEZIA GUILIA, ITALY
CRISP AND LIGHT, THIS REFRESHING WINE HAS CHARACTERS OF HONEYSUCKLE, BARTLETT PEAR AND HONEY DEW.

2016 PIEROPAN, GARGANAGA, SOAVE CLASSICO | 55
VENETO, ITALY
SUGGESTIONS OF ALMOND, CITRUS AND MARZIPAN IN THIS ITALIAN WHITE.

2017 LA PEYRIERE, SAUVIGNON BLANC BLEND | 65
BORDEAUX, FRANCE
A SLIGHTLY RICHER SAUVIGNON BLANC THIS WINE HAS A LITTLE MINERALITY TO GO ALONG WITH LIME ZEST AND CHARRED PINEAPPLE.

2016 GARNIER & FILS, CHARDONNAY, CHABLIS | 89
BURGUNDY, FRANCE
PROTOTYPICAL CHABLIS; WET SLATE, FRESH LEMON AND A LITTLE SMOKINESS.

2016 ZINCK, PINOT BLANC | 59
ALSACE, FRANCE
INTENSELY FLORAL WINE WITH GREAT TROPICAL FRUIT FLAVORS LIKE MANGO AND LYCHEE.

2016 LEITZ 'DRAGONSTONE', REISLING | 69
RHEINGAU, GERMANY
THIS SLIGHTLY SWEET RIESLING TASTES OF APRICOT, LIME SKIN, AND PEACH.

2017 JOIE 'A NOBLE BLEND', GEWURZTRAMINER BLEND | 85
OKANAGAN, CANADA
NOTES OF GUAVA, ROSÉ, NUTMEG AND GINGER; AN EXTREMELY AROMATIC WINE.

2015 THE HILT, CHARDONNAY | 175
SANTA BARBARA COUNTY, CALIFORNIA
THIS POWERFUL CHARDONNAY CARRIES FLAVORS OF VANILLA, CANDIED PINEAPPLE, AND LEMON CURD.

2016 CATENA, CHARDONNAY | 65
MENDOZA, ARGENTINA
RICH, OAK DRIVEN CHARDONNAY; CONJURES IMAGES OF COCONUT, BANANA AND VANILLA.

EAT
EIGHTH AVENUE TRATTORIA

RED WINE

2016 PHILLIPE BOUZEROUX, PINOT NOIR | 75
BURGUNDY, FRANCE
APPROACHABLE RED BURGUNDY; SUBTLE EARTHY MUSHROOM NOTES, WITH A PIERCING UNDER RIPE STRAWBERRY AND LITTLE MEATINESS.

2016 ELIO GRASSO 'GAVERINI', NEBBIOLO | 89
PIEDMONT, ITALY
ELEGANT AND ACIDICS; NOTES OF ROSE PETAL, SAGE AND PLUM.

2016 BARBI, SANGIOVESE, CHANTI | 65
TUSCANY, ITALY
TANGY ACIDITY, AND SOFT ROUND TANNINS, FLAVORS OF ZESTY WILD STRAWBERRY AND CEDAR.

2007 BATASIOLO 'RESERVA', NEBBIOLO, BAROLO | 110
PIEDMONT, ITALY
THIS RESERVA BAROLO IS FULLY MATURE; A PILE OF AUTUMN LEAVES, TOBACCO AND DRIED OUT CRANBERRY.

2012 ARRAYAN, SYRAH | 69
MENTRIDA, SPAIN
BLACK PEPPER, VANILLA AND BACON FLAVOR THIS HOT CLIMATE SYRAH.

2009 LA FIORITA, SANGIOVESE, BRUNELLO DI MONTALCINO | 180
TUSCANY, ITALY
LEATHER, TART CHERRY AND CAKE SPICE FLAVOR THIS COMPLEX SANGIOVESE.

2009 LOPEZ DE HARO 'GRAND RESERVA', TEMPRANILLO | 85
RIOJA, SPAIN
THIS WELL AGED RIOJA TASTES OF HICKORY, WHITE PEPPER AND CASSIS.

2012 CHATEAU TOUZET, CABERNET MERLOT BLEND | 75
BORDEAUX SUPERIOR, FRANCE
A FIRM RIGHT BANK BORDEAUX; BLUEBERRY, BALSAMIC, AND A HINT OF COFFEE.

2014 CHATEAU LA NERTHE, 'CASSANGES DE LA NERTHE', GRENACHE BLEND | 69
RHONE, FRANCE
AN EXOTIC, SPICY RED; BAY LEAF, LICORICE, AND RASPBERRY JAM.

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EAT
EIGHTH AVENUE TRATTORIA

RED WINE

2005 CHATEAU LASCOMBES, CABERNET BLEND | 250
MARGAUX, BORDEAUX, FRANCE
FROM AN EXCEPTIONAL VINTAGE THIS 2005 IS SHOWING FLAVORS OF GRAPHITE, BLACK CURRANT AND LEATHER.

2012 CHATEAU FONTENIL, MERLOT BLEND | 140
FRONSAC, BORDEAUX, FRANCE
CHATEAU FONTENIL ERRS MORE ON THE FRUIT DRIVEN SIDE OF BORDEAUX; PLUM, RASPBERRY AND HINTS OF BAKERS CHOCOLATE.

2014 ANTINORI, 'TIGNANELLO', SANGIOVESE CABERNET BLEND | 280
TUSCANY, ITALY
BLACKBERRY, OLIVE TAPENADE AND CIGAR ARE THE ESSENCE OF THIS POWERFUL SUPER TUSCAN.

2015 SETTE PONTI 'CROGNOLO', SANGIOVESE MERLOT BLEND | 90
TUSCANY, ITALY
DENSE AND FULL BODIED; RED CURRANT AND SMOKED MEAT.

2015 CULTIVAR, CABERNET SAUVIGNON | 110
NORTH COAST, CALIFORNIA
A BRUISER OF A WINE; RIPE BLACKBERRY, CEDAR, AND A LITTLE CAPSICUM.

2015 CATENA, MALBEC | 59
MENDOZA, ARGENTINA
BLUEBERRY, HOISIN AND VANILLA DOMINATE THIS POWERFUL RED WINE.

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, MICHAEL BURNS AT MIKE@TEATROGROUP.CA

CONTACT

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Calgary, Alberta, T2P 1G1

Located on the 2nd Floor of Eighth Avenue Place, between 8th and 9th Avenue and 4th and 5th streets SW

For general inquiries contact us at
403-263-9909 or info@eattrattoria.ca

For catering information call us at
403-263-9909 or visit our catering page