



PRIVATE EVENTS
2024



ABOUT

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

EAT is fully licensed and available Monday to Friday from 7:30am to late.

MINIMUM SPEND RATES

Booking Timeslot	Minimum Spend on Food & Beverage
Monday - Friday Full Day (7:30am - 4:00pm)	\$8,000
Monday - Friday Partial Day (7:30am - 10:00am)	\$2,500
Monday - Friday Afternoon (12:00pm - 4:00pm)	\$5,000
Monday - Friday PM (4:00pm - close)	\$4,000
Saturday & Sunday Full Day (7:30am - 4:00pm)	\$9,000
Saturday & Sunday Partial Day (7:30am - 10:00am)	\$3,500
Saturday & Sunday Afternoon (12:00pm - 4:00pm)	\$5,000
Saturday & Sunday PM (4:00pm - close)	\$4,000



SEATED DINING MENUS

3 COURSE DINNER MENU | \$65 PER PERSON

FIRST

Roasted Heirloom Beets

whipped goat feta, candied pecans with pumpkin seed dressing (V) (GF)

Caprese Salad

tomato, bocconcini, basil pesto, focaccia (V)

Market Soup

seasonal offerings

SECOND

Beef Striploin

roasted fingerling potato, brown butter cauliflower puree, rainbow carrots with salsa verde (GF)

Steelhead Trout

cajun crusted trout, seared polenta, steamed spinach, lemon tomato cream (GF)

Gnocchi

mushroom, broccoli, parmesan (V)

THIRD

Tiramisu

Berloni family recipe: lady finger, mascarpone, espresso coffee

Cheesecake

cream cheese, graham crumbs, berry compote (V)



gluten free



dairy free



vegetarian



vegan



contains nuts



SEATED DINING MENUS

4 COURSE DINNER MENU | \$75 PER PERSON

FIRST

Tomato Caprese

house made lemon ricotta, baby kale, spicy oil (GF)

Caesar Salad

poached egg, double smoked bacon, crouton,
anchovy dressing

Market Soup

seasonal offerings

SECOND

Porcini Mushroom Risotto

mascarpone, parmesan (GF)(V)

THIRD

Braised Short Ribs

mashed potato, fried brussel sprouts, truffle jus urri

Marinated Chicken Breast

honey garlic carrots, seared mushrooms,
chimichurri jus (GF)

Seared Pacific Cod

balsamic glazed rapini, lemon and tomato capers
(GF) (DF)

FOURTH

Tiramisu

Berloni family recipe: lady finger, mascarpone,
espresso coffee

Cheesecake

cream cheese, graham crumbs, berry compote (V)



gluten free



dairy free



vegetarian



vegan



contains nuts



CANAPES

per dozen

Porcini Mushroom Arancini	\$34
<i>breaded and deep-fried risotto made with mascarpone and parmesan (V)</i>	
Tomato Bruschetta	\$26
<i>Alforno focaccia, garlic tomato, red onion, parmesan (V)</i>	
Humboldt Calamari	\$32
<i>fennel and chili aioli, served on a spoon</i>	
Amatriciana Beef Meatball	\$32
<i>spicy beef meatball slow-cooked in tomato sauce, basil, parmesan</i>	
Seared Shrimp	\$36
<i>sun-dried tomato aioli (GF)</i>	
Lemon & Sriracha Chicken Wings	\$36
<i>gluten-free chicken wings, lemon zest (GF) (DF)</i>	
Caprese Skewer	\$28
<i>tomato, basil pesto, bocconcini (GF)</i>	
Mushroom Crostini	\$36
<i>tarragon mushroom cream, shaved parmesan (N)</i>	
Beef Slider	\$36
<i>Monterey jack, chipotle aioli, mini brioche bun</i>	
Seared Ahi Tuna	\$36
<i>sesame crust, ginger aioli, served on a spoon (DF)</i>	



gluten free



dairy free



vegetarian



vegan



contains nuts



FOOD STATIONS

per person

Fresh Salad Bar <i>seasonal ingredients</i>	\$14
Taco Bar <i>seared ahi tuna, pulled BBQ beef, pork. toppings bar.</i>	\$16
Risotto <i>butternut squash, mascarpone, served in grana padano wheel (V)</i>	\$18
Dry-Aged Prime Alberta Beef <i>served on artisan baguette, spicy horseradish mustard, herbed butter, garlic aioli</i> <i>*minimum order of 50 portions required*</i>	\$20
Charcuterie & Cheese Platters <i>Italian salami, Canadian cheese, homemade crostini, grapes, pickled vegetables</i>	\$20
Pasta Bar <i>select 3 kinds of pasta from a curated menu</i>	\$20
Seasonal Fruit Platter (VE)	\$12
Assorted Dessert Platter <i>Alforno mignardise</i>	\$16



gluten free



dairy free



vegetarian



vegan



contains nuts



WINE

EAT's private event wine list has been curated by our Beverage Director, utilizing 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.

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 HONOR Cava Brut, Penedes, Spain | \$70

This cava is simply delicious, fresh, and crisp on the palate, with fine, persistent bubbles. Notes of quince, yellow apple, lime and almond, this is a lovely way to start your celebration.

FERRARI Brut Rosé, Trentino, Italy | \$100

Raspberry jam smeared on freshly toasted sourdough. A playful balance of lees and red fruit.

NV DRAPPIER Brut, Champagne, France | \$160

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.

2020 WHISPERING ANGEL Grenache Blend, Provence, France | \$90

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

2021 LA KIUVA, Rosé de Vallé, 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.



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

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 | \$70

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.

2022 GREGORIS Pinot Grigio, Veneto, Italy | \$75

This easy-going Pinot Grigio is both decisive and delicate, with notes of yellow apple, nectarine and a wet stone.

2021 LOS VASCOS Sauvignon Blanc, Casablanca Valley, Chile | \$50

The nose reveals notes of lychee and grapefruit and lime followed by a herbal finish of peppermint and tarragon. The fresh palate offers delicious acidity.

2022 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 | \$100

Classic Chablis; flinty and mineral with notes of granny smith apple and oyster shell.

2021 GASSIER Viognier, Languedoc, France | \$90

This robust white has lots of tropical fruit, including mango and passionfruit, as well as some elderflower.

2022 BRAMITO Chardonnay, Umbria, Italy | \$90

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



WINE

RED WINE

2022 DOMAINE GIRARD Pinot Noir, Languedoc, France | \$80

An agile and pretty pinot loaded with cranberry, sour cherry, and bundled herbs.

2021 AU BON CLIMATE Pinot Noir, Santa Barbara County, California, United States | \$110

Strawberries and blackberries on the nose and palate finishing with a touch of rose bouquet. A lively mouthfeel with a youthful vibrance and 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 LAMOLE DI LAMOLE Sangiovese, Chianti Classico, Tuscany, Italy | \$80

This Chianti screams rustic; with a raw expression of Sangiovese featuring butchers block, baking spices and dark fruit.

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.

2020 RIVER RETREAT Cabernet Sauvignon, New South Wales, Australia | \$55

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

2018 CHÂTEAU CAP DE FAUGÈRES Merlot Blend, Castillon Côtes de Bordeaux, Bordeaux, France | \$100

A Merlot, Cabernet Sauvignon blend with ripe black currant, floral and savoury, with a finish of sandalwood and tobacco.

2015 CHÂTEAU MALARTIC-LAGRAVIERE Cabernet Blend, Pessac-Leognan, Bordeaux, France | \$225

An intense blend from right around the city of Bordeaux; this wine features graphite minerality, underbrush and under ripe blackberry, with a lengthy finish.

2021 CATENA Malbec, Mendoza, Argentina | \$65

Blueberry, hoisin and vanilla dominate this powerful red wine.

2020 BOOMTOWN Cabernet Sauvignon, Columbia Valley, Washington, United States | \$70

Abundant cherry fruit and balancing acid while giving you the rustic complexity of freshly crushed herbs.

2017 BRIGALDARA 'Case Vecie' Amarone della Valpolicella Corvina Blend, Veneto, Italy | \$240

Deep Ruby. Very ripe, dried cranberry, baking spices and herbs. Long finish with young, fine tannins and a little chew.



BEVERAGES

COCKTAILS

- MAX OF 2 COCKTAILS PER EVENT
- OUR CURATED COCKTAIL LIST CHANGES SEASONALLY, INQUIRE WITHIN FOR OUR FULL LIST

TEQUILA ANANAS 2OZ | \$16

El Tequileño Blanco infused with cilantro, pineapple, lime

NEW FASHIONED 2OZ | \$16

Four Roses bourbon, cola syrup

BELLINI 2OZ | \$16

Prosecco, peach purée

MARTINI PASSIONE 2OZ | \$16

Ketel One vodka, passionfruit, vanilla

SPIRITS

WHISKEY

- Basil Hayden | \$12
- Four Roses | \$8
- Johnnie Walker Black | \$12
- Lagavulin | \$22
- Talisker | \$18
- Dewars | \$8
- Forty Creek | \$8
- Jameson | \$9

BRANDY

- Hennessy VSOP | \$13
- Remy Martin VSOP | \$13

TEQUILA

- El Tequileño Blanco | \$8
- Casamigos Reposado | \$16
- Casamigos Añejo | \$18
- El Occidental Mezcal | \$10

VODKA

- Iceberg | \$8
- Ketel One | \$9
- Belvedere | \$12
- Grey Goose | \$10

GIN

- Bombay Sapphire | \$8
- Hendricks | \$10
- Bulldog | \$10
- Tanqueray 10 | \$10

RUM

- Appleton | \$8
- Bacardi White | \$8
- Bacardi Spiced | \$9
- Dictador | \$14

BEER

PERONI 'NASTRO AZZURO' LAGER 330ML | \$8

Rome, Italy

ALEXANDER KEITH INDIA PALE ALE 341ML | \$8

Halifax, Canada

BANDED PEAK 'PLAINSBREAKER' HOPPED WHEAT ALE 355ML | \$8

Calgary, Alberta

OL' BEAUTIFUL 'PEGASUS' PALE ALE 355ML | \$8

Calgary, Alberta

TAILGUNNER 'LINT STEPHENSON' PILSNER 473ML | \$12

Calgary, Alberta

LONETREE 'AUTHENTIC' DRY APPLE CIDER 341ML | \$8

Vancouver, BC

LAST BEST 'TOKYO DRIFT' INDIA PALE ALE 473ML | \$12

Calgary, Alberta

MOCKTAILS & NON ALCOHOLICS

WILDFOLK 'BEE KNEES' 0% | 250ML | \$12

Lemon, honey, red clover, juniper & peppercorn
Calgary, Alberta

WILDFOLK 'SPARKLING NEGRONI' 0% | 250ML | \$12

Rhubarb, grapefruit, star anise, rosehip & juniper
Calgary, Alberta

CASAMARA CLUB 'ALTA' AMARO SODA 355ML | \$8

Detroit, Michigan

ANNEX GINGER BEER 355ML | \$6

Calgary, Alberta

ONE FOR THE ROAD 'STONE SOFA' NON-ALCOHOLIC KOLSCH 473 ML | \$12

Calgary, Alberta



CONTACT

Eighth Avenue Place, #210 - 525 8
AV SW. 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 event inquiries, contact
Suzanne, Events Coordinator at
events@teatrogroup.ca

