



PRIVATE EVENTS
2025



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 | \$68 PER PERSON

FIRST

Roasted Butternut Squash salad
*baby kale, lemon, ricotta, candied pecans,
pumpkin seed dressing (GF)*

Caprese Salad
*heirloom tomato, fresh mozzarella, mint
gremolata (V) (GF)*

Cream of Mushroom Soup
truffle cream (GF)

SECOND

Beef Striploin
*confit fingerling potato, seared mushrooms,
rainbow carrots, creamy peppercorn sauce (GF)*

Seared Salmon
sundried tomato polenta, zucchini picadillo (GF)

Gochujang Marinated Crispy Chicken Breast
*roasted carrot puree, pickled oyster mushroom,
steamed broccoli (DF)*

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 | \$78 PER PERSON

FIRST

Salmon Crudo
yuzu dressing, apple, cucumber, radish insalata, spicy miso
(DF)

Kale Caesar Salad
poached egg, pioneer bacon, crispy parmesan, focaccia

Cream of Mushroom Soup
truffle cream (GF)

SECOND

Butternut Squash Risotto
whipped goat cheese, pumpkin seed (GF)(V)

THIRD

Braised Short Ribs
horseradish mashed potato, spicy rapini, truffle jus (GF)

Gochujang Marinated Crispy Chicken Breast
roasted carrot puree, pickled oyster mushroom, steamed
broccoli (DF)

Ginger Glazed Cod
*steamed baby bok choy, marinated cod, crispy rice cake,
orange miso hollandaise*

FOURTH

Tiramisu
*Berloni family recipe: lady finger, mascarpone,
espresso coffee*

Cheesecake
cream cheese, graham crumbs, berry compote (V)



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CANAPES

priced per dozen | min of 2 dozen for each item

Portabello Mushroom Arancini | \$34

breaded and deep-fried risotto made with mascarpone and parmesan (V)

Tomato Bruschetta \$28

Alforno focaccia, garlic tomato, red onion, parmesan (V)

Fried Calamari | \$32

breaded and deep fried, served with peri peri aioli (DF)

Amatriciana Beef Meatball | \$32

spicy beef meatball slow-cooked in tomato sauce, basil, parmesan

Seared Shrimp | \$36

sun-dried tomato aioli (GF)

Gochujang Glazed Pork Belly | \$36

pickled cucumber, slow roasted pork belly, spicy soy, crispy shallot (DF)

Caprese Skewer | \$30

tomato, basil pesto, bocconcini (GF)

Mushroom Crostini | \$36

tarragon mushroom cream, shaved parmesan (N)

Beef Slider | \$36

Monterey jack, chipotle aioli, mini brioche bun

Seared Ahi Tuna | \$36

sesame crust, ginger aioli, served on a spoon (DF)



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FOOD STATIONS

priced per person

Fresh Salad Bar | \$14
seasonal ingredients

Taco Bar | \$18
seared ahi tuna, pulled BBQ beef, pork. toppings bar.

Risotto | \$17
butternut squash, mascarpone, served in grana padano wheel (V)

Dry-Aged Prime Alberta Beef | \$26
served on artisan baguette, spicy horseradish mustard, herbed butter, garlic aioli
minimum order of 50 portions required

Charcuterie & Cheese Platters | \$22
Italian salami, Canadian cheese, homemade crostini, grapes, pickled vegetables

Pasta Bar | \$22
select 3 kinds of pasta from a curated menu

Seasonal Fruit Platter (VE) | \$12

Assorted Dessert Platter | 18
Alforno mignardise



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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 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

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.



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 | \$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.



WINE

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.

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.



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



From Demo to Dinner: A Culinary Experience at Eat Trattoria & Cucina

Join us for an unforgettable evening that blends flavour, flair, and fun! Begin at Eat Trattoria with a live pasta-making demonstration, paired with thoughtfully curated wine and canapés. Then, head downstairs to Cucina for a three-course Italian dinner that brings the night full circle—served with heart, heritage, and a touch of indulgence. A delicious way to connect, celebrate, and experience the art of Italian cooking from kitchen to table.

minimum of 12 attendees required

Event Details

\$500 | Includes exclusive venue, an engaging pasta-making demonstration, and a guided wine tasting experience.

\$25 per guest | Add on a welcome reception and enjoy a selection of canapés and your choice of a welcome wine or signature cocktail.

Following the experience, guests are invited to dine at Cucina with a choice of:

3-Course Dinner | \$75 per person

4-Course Dinner | \$95 per person



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

