



PRIVATE EVENTS
2026



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 | \$75 PER PERSON

FIRST | choice of one

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 | choice of two

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 | choice of one

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 | \$82 PER PERSON

FIRST | choice of one

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 | choice of two

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 | choice of one

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 | \$40
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 | \$65

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, Canada | \$95

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.

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 | \$85

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

NV LA KIUVA 'Rosé de Vallé' Nebbiolo Blend, Valle d'Aosta, Italy | \$65

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.

2023 GREGORIS Pinot Grigio , Veneto, Italy | \$65

Crisp, light and refreshing with ripe peach and a zesty finish.

2023 LAS CUMBRES Sauvignon Blanc, Casablanca Valley, Chile | \$50

Revealing notes of grapefruit and lime followed by tart green apple, asparagus with delicious acidity

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.

2025 MOROKI Sauvignon Blanc, Marlborough, New Zealand | \$70

Sauvignon Blanc that bursts with citrus, passionfruit and crisp green apple, balanced by vibrant acidity.

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

2024 TRACY & CIE 'LES MARNES' Pinot Noir, Loire, France | \$75

A charming light and fresh Pinot Noir with bright red berries, a hint of earth and soft tannins.

2024 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.

2020 LORNANO CHIANTI CLASSICO, Tuscany, Italy | \$75

A cheeky swirl of cherry and spice, this Chianti is perfect for roasted dishes, pasta, and mushrooms.

2024 LAS CUMBRES Cabernet Sauvignon, Casablanca Valley, Chile | \$50

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.

2024 MADEMOISELLE DU MONT Côtes du Rhône, France | \$65

Effortlessly charming, this Rhône balances elegance and warmth with bright raspberry and wild thyme.

2022 MITOLO 'JESTER' Cabernet Sauvignon, McLaren Vale, Australia | \$75

Ripe dark fruit, subtle spice and supple tannins, balanced by freshness and a graphite finish.

2021 CHATEAU TROIS CROIX Merlot blend, Fronsac, Bourdeaux, France | \$110

Dark cherry, plum, cocoa with silky tannins and cedar. A polished Fronsac with depth and freshness.

2023 ANTIGAL 'Uno' Malbec, Mendoza, Argentina | \$75

A rich blend of ripe blackberries and plums, layered with a hint of vanilla creating a gentle warmth.



BEVERAGES

COCKTAILS

Classic cocktails available upon request

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

TEATRO X TROLLEY 5 ALLORA ITALIAN PILSNER 355ML | \$8
CALGARY, ALBERTA

OL' BEAUTIFUL 'ETERNAL TWILIGHT' DARK LAGER 355ML | \$8
CALGARY, ALBERTA

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

FAHR 'HEFEWEIZEN' 355ML | \$8
TURNER VALLEY, ALBERTA

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

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

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

