

Function Information Package





Thank you for your interest in using Bonterra Trattoria as the ideal location for your group event. The following is some information you'll find useful in helping us to create an exquisite experience for both you and your guests.

Venue Information

The restaurant is comprised of two separate areas: The Main Room (70 guests) and The Wine Room (30 guests). For standing, cocktail style events, we can accommodate up to 160 guests between both areas. From June until September we offer additional seating for up to 60 guests on our outdoor heated Terrace (weather permitting). We can also host ceremonies such as weddings for a small fee, dependent on the extent of the set-up required.

Booking Information

In order to book the Main Room, Wine Room, or Terrace privately, a minimum budget is required. Please note that the taxes and gratuity are not included in the minimum required budget.

Groups of 20 or less may book the Wine Room semi-privately without a minimum budget (a portion of the room will be partitioned to provide privacy).

Minimum Budget	Wed. & Thur.	Fri. & Sat.	Sun. – Tue.	Lunch
September 15 to May 14				
Entire Restaurant (incl. terrace)	\$7000	\$8500	\$5000	\$4500
Main Floor	\$4750	\$5750	\$3000	\$3000
Wine Room	\$2250	\$2750	\$2000	\$1500
May 15 to September 14				
Entire Restaurant (incl. terrace)	\$7000	\$9500	\$6000	\$4500
Main Floor	\$5500	\$7250	\$4500	\$3500
Wine Room	\$2000	\$2750	\$2000	\$1500

A 10% deposit, based on the minimum requirement, will be necessary in order to confirm your booking. All prices quoted do not include GST and 18% gratuity.

In order to exceed your expectations we strive to have all the details of your event, with the exception of final guest count, agreed upon 14 days prior to the event. The final guest count can be confirmed up to 48 hours prior to the event. At minimum, you will be billed for your confirmed number of guests, greater if your guest count increases.

Menu Information

For your convenience, we've prepared a variety of menu packages from which you can select the one that best suits your needs. If our packages aren't quite what you're looking for, we'll be happy to customize a special menu for your event.

I look forward to assisting you in planning a great event!

Tim Ormond
Function Coordinator
Bonterra Trattoria
P. 403.262.8480
F. 403.262.6541
tim.o@bonterra.ca
www.bonterra.ca



Hors D'Oeuvres & Antipasti Selections

Cold

Priced per Piece

Bruschetta wild mushroom crostini, pecorino toscano, white truffle oil	\$2
Vitello Arragosta veal and lobster, crisp potato, orange agro-dolce	\$3
Prosciutto e Formaggio prosciutto, melon, and gorgonzola	\$3
Seared Tuna black olive crusted tuna loin	\$3
Bistecca grilled beef, arugula, grana padano, tomato marmalade	\$3

Hot

Priced per Piece

Arancini saffron rice balls with provolone and tomato	\$3
Calzone smoked salmon, ricotta, pine nuts	\$3
Gamberi tarragon-marinated shrimp, smoked pancetta, currants and pine nuts	\$3
Pollo Saltimboca lemon and olive oil marinated chicken with prosciutto	\$3
Lamb Chop grilled lamb chop with mint and cherry	\$6

Platters

Priced per Guest

Antipasto Platter cappicola, genoa salami, prosciutto, winter melon, bocconcini, marinated vegetables	\$6
Olive & Cheese Platter selection of imported cheeses and olives	\$5
Fruit Platter Selection of seasonal fruit	\$4

DINNER MENU OPTIONS

Please select from Dinner Menu A, B, C, or D. At your event your guests will be able to select one item from each course from the menu you chose.

Dinner Menus - 2009

Menu "A" \$39

Antipasti

Minestrone

traditional tomato broth, garden vegetables, stewed legumes, and pasta

Insalata Verde

mesclun greens tossed in balsamic vinaigrette, presented with roasted and grilled vegetables

Secondi

Lasagna al Funghi

mixture of portabella, oyster, and porcini mushrooms rolled in spinach pasta, finished with a garlic cream sauce and arugula pesto

Pollo Arrosto

cashew, pancetta, and goat cheese crusted chicken breast with a honey and espresso sugo

Dolce

please select three desserts from "Dolce Selection" section

Dinner Menus - 2009

Menu "B" \$42

Antipasti

Panzanella

tuscan bread topped with seasonal tomatoes and bocconcini cheese

Insalata di Spinaci

spinach tossed in sun-dried tomato vinaigrette, topped with cantaloupe limonada

Secondi

Pollo Arrosto

cashew, pancetta, and goat cheese crusted chicken breast with a honey and espresso sugo

Risotto con Funghi

traditional risotto with oyster, portabella, and porcini mushrooms, and parmesan

Salmon Saltimboca

prosciutto-wrapped salmon filet with shaved fennel and pine nuts, finished with balsamic reduction

Dolce

please select three desserts from "Dolce Selection" section





Dinner Menus - 2009

Menu "C" \$50

Antipasti

Panzanella

tuscan bread topped with seasonal tomatoes and bocconcini cheese

Insalata Verde

mesclun greens tossed in balsamic vinaigrette, presented with roasted and grilled vegetables

Calamari

Currants, almonds, sun-dried tomatoes, olives

Secondi

Ricotta Ravioli

seared scallops, lobster sauce, house made pancetta pine nuts & white truffle oil

Gnocchi

traditional ricotta and spinach dumplings with fresh tomato and basil sauce

Salmon Saltimbocca

prosciutto-wrapped salmon filet with shaved fennel and pine nuts, finished with balsamic reduction

Pollo Arrosto

cashew, pancetta, and goat cheese crusted chicken breast with a honey and espresso sugo

Bistecca Tartuffo

Grilled 6oz beef tenderloin, with black pepper, truffle butter

Dolce

please select three desserts from "Dolce Selection" section





Dinner Menus - 2009

Menu "D" \$57

Antipasti

Insalata di Spinaci

spinach tossed in sun-dried tomato vinaigrette, topped with cantaloupe limonada

Panzanella

tuscan bread topped with seasonal tomatoes and bocconcini cheese

Calamari

currants, almonds, sun-dried tomatoes, olives

Secondi

Risotto con Funghi

traditional risotto with oyster, portabella, and porcini mushrooms, and parmesan

Pesce Spada Griglia

ratatouille and parmesan crusted swordfish, served with a basil oil infused tomato sauce

Rack of Lamb

grilled rack of lamb studded with rosemary, finished with red-wine demi-glaze

Bistecca Tartuffo

Grilled 6oz beef tenderloin, with black pepper, truffle butter

Ricotta Ravioli

seared scallops, lobster sauce, house made pancetta pine nuts & white truffle oil

Dolce

please select three desserts from "Dolce Selection" section



LUNCH MENU OPTIONS

Please select from Lunch Menu A, B, or C. At your event your guests will be able to select one item from each course off the menu you've chosen.

Lunch Menus - 2009

Menu "A" \$34

Antipasti

Minestrone

traditional tomato broth, garden vegetables, stewed legumes, and pasta

Panzanella

tuscan bread topped with seasonal tomatoes and bocconcini cheese

Secondi

Ricotta Ravioli

seared scallops, lobster sauce, house made pancetta pine nuts & white truffle oil

Pollo Pesto

pesto-marinated grilled chicken breast with thyme and wild mushroom cream sauce

Salmon Saltimbocca

prosciutto-wrapped salmon filet with shaved fennel and pine nuts, finished with balsamic reduction

Dolce

please select three desserts from "Dolce Selection" section

Lunch Menus - 2009

Menu "B" \$38

Antipasti

Insalata di Spinaci

spinach tossed in sun-dried tomato vinaigrette, topped with cantaloupe limonada

Insalata Verde

mesclun greens tossed in balsamic vinaigrette, presented with roasted and grilled vegetables

Secondi

Risotto Primavera

arborio rice with fresh market vegetables and parmesan reggiano

Pollo Pesto

pesto-marinated grilled chicken breast with thyme and wild mushroom cream sauce

Linguine Carbonara

linguine tossed with pancetta, chillies, parmesan, and egg

Salmon Saltimbocca

prosciutto-wrapped salmon filet with shaved fennel and pine nuts, finished with balsamic reduction

Dolce

please select three desserts from "Dolce Selection" section





Lunch Menus - 2009

Menu "C" \$42

Antipasti

Panzanella

tuscan bread topped with seasonal tomatoes and bocconcini cheese

Insalata di Spinaci

spinach tossed in sun-dried tomato vinaigrette, topped with cantaloupe limonada

Calamari

currants, almonds, sun-dried tomatoes, olives

Secondi

Pollo Pesto

pesto-marinated grilled chicken breast with thyme and wild mushroom cream sauce

Ricotta Ravioli

seared scallops, lobster sauce, house made pancetta
pistachio nuts & white truffle oil

Salmon Saltimbocca

prosciutto-wrapped salmon filet with shaved fennel and pine nuts, finished with balsamic reduction

Bistecca Porcini

porcini and green peppercorn crusted 8oz Certified Angus top sirloin with a rich gorgonzola sauce

Dolce

please select three desserts from "Dolce Selection" section





Dolce Menu – *please select 2 desserts to be added to your menu selection*

Dolce

Panna Cotta

set cream, white chocolate, earl grey tea, biscotto

Tiramisu

ladyfingers, espresso, mascarpone cream, marsala

Budino di Pane

caramelized apple bread pudding, chestnuts, cranberry caramel, gelato

Crostata di Zucca

pumpkin tart, walnut crunch, mascarpone mousse, currant sauce

Torta di Mocha

dark chocolate and espresso truffle cake, red wine poached pear and caramel, cocoa nib

Affogato di Gelato

vanilla gelato, espresso, biscotti

Dolce Freddo

choice of gelato or sorbetto

