

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 will 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 Entire Restaurant, Main Room or Wine Room 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 November 14 December 28 to May 14				
Entire Restaurant (incl. terrace)	\$7500	\$8750	\$5500	
Main Floor	\$5000	\$6000	\$3500	\$3000
Wine Room	\$2500	\$2750	\$2000	\$1500
May 15 to September 14 November 15 to December 27				
Entire Restaurant (incl. terrace)	\$8000	\$10500	\$7500	\$5500
Main Floor	\$5500	\$7250	\$5000	\$3500
Wine Room	\$2500	\$2750	\$2000	\$1500

**** Statutory holiday evenings will be priced as a Saturday evening**

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 are not quite what you're looking for, we'll be happy to customize a special menu for your event.

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Hors D'Oeuvres

Cold

per Piece

Bruschetta Fresh tomato, grana padano	\$2
Vitello Arragosta seared veal, lobster cream, crisp potato, orange agro-dolce	\$3
Prosciutto e Formaggio prosciutto, gorgonzola, sicilian water cracker	\$3
Tonno black olive crusted seared tuna	\$3
Bistecca grilled beef, arugula, grana padano, tomato marmalade	\$3

Hot

per Piece

Gamberi tarragon-marinated shrimp, smoked pancetta, currants, pine nuts	\$3
Pollo Saltimbocca lemon and olive oil marinated chicken, prosciutto	\$3
Agnello grilled lamb chop, mint & cherry	\$11

Antipasti Platters

per Guest

Antipasto Platter bresaola, prosciutto, finochiona salami, mortadella, marinated vegetables	\$6
Cheese Platter selection of imported cheeses and sicilian water crackers	\$8
Olive Selection selection of imported olives	\$3



Lunch

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 Menu

Menu "A" \$39

First Course (Antipasti)

Zuppa • celery root & gorgonzola cream, grapes, port, duck crackling

Inverno • tuscan black kale, pickled apple, walnut, grapefruit, roasted chickpea, fennel, asiago

Main Course (Secondi)

Risotto con Zucca • butternut squash, toasted farro, wild mushroom, white truffle oil

Linguine Carbonara • wild boar bacon, fresh egg, chilies, grana padano

Pollo • brick roasted chicken, potatoes, green beans, lemon, rosemary

Dessert Course (Dolce)

Panna Cotta • roasted white chocolate, spiced caramel, carrot cake, currant

Torta di Formaggio • mascarpone cheese cake, red wine poached pear, brown butter crunch, walnut brittle

Tiramisu • espresso dipped ladyfingers, marsala mascarpone cream, dark chocolate

Dolce Freddo • choice of Fiasco gelato or sorbetto



Lunch

Lunch Menu

Menu "B" \$46

First Course (Antipasti)

Zuppa • celery root & gorgonzola cream, grapes, port, duck crackling

Inverno • tuscan black kale, pickled apple, walnut, grapefruit, roasted chickpea, fennel, asiago

Calamari • arugula, sundried tomato, olives, golden raisins, almonds

Main Course (Secondi)

Linguine Carbonara • wild boar bacon, fresh egg, chilies, grana padano

Garganelli alla Salsiccia • homemade sausage, broccolini, chilies, grana padano

Salmerino Alpino • seared arctic char, celery root tartar sauce, brussels sprout, chickpea fries

Dessert Course (Dolce)

Panna Cotta • roasted white chocolate, spiced caramel, carrot cake, currant

Torta di Formaggio • mascarpone cheese cake, red wine poached pear, brown butter crunch, walnut brittle

Tiramisu • espresso dipped ladyfingers, marsala mascarpone cream, dark chocolate

Dolce Freddo • choice of Fiasco gelato or sorbetto



Lunch

Lunch Menu

Menu "C" \$54

First Course (Antipasti)

Zuppa • celery root & gorgonzola cream, grapes, port, duck crackling

Inverno • tuscan black kale, pickled apple, walnut, grapefruit, roasted chickpea, fennel, asiago

Calamari • arugula, sundried tomato, olives, golden raisins, almonds

Main Course (Secondi)

Risotto con Zucca • butternut squash, toasted farro, wild mushroom, white truffle oil

Salmerino Alpino • seared arctic char, celery root tartar sauce, brussels sprout, chickpea fries

Bistecca • beef tenderloin, king oyster mushroom, olive oil mashed potato

Dessert Course (Dolce)

Panna Cotta • roasted white chocolate, spiced caramel, carrot cake, currant

Torta di Formaggio • mascarpone cheese cake, red wine poached pear, brown butter crunch, walnut brittle

Tiramisu • espresso dipped ladyfingers, marsala mascarpone cream, dark chocolate

Dolce Freddo • choice of Fiasco gelato or sorbetto



Dinner

Sit Down Menu Options

Four Course Family Style Dinner

\$69

Chef Glen Manzer took inspiration from dinner with Nona and serves a large selection of dishes in the centre of the table for everyone to share. What makes the menu so exciting is you leave yourself completely in the hands of the chef. Glen Manzer will serve your guests four distinct courses in traditional Italian style: antipasti, pasta, carne (or main dishes with side options) and dolce. There will be a wide variety of dishes and more food than your guests are expected to finish. The idea here is to ensure there is a little something for everyone but enough of those dishes everyone finds irresistible to go around.



Three Course Plated Dinner

\$48

We offer each of your guests a printed menu with the options you select from the following pages (7, 8&9). Our servers will go to each of your guests on the day of the event to take their order. There is no need for you to organize pre-orders and it allows our servers to help answer your guest's dietary questions as they make their decisions.



Dinner First Course (Antipasti)

Please choose one of the following soups to offer your guests:

Zuppa • celery root & gorgonzola cream, grapes, port, duck crackling

Pappa al Pomodoro • tomato and bread soup, fiore di latte, basil

Please choose one of the following salads to offer your guests:

Inverno • tuscan black kale, pickled apple, walnut, grapefruit, roasted chickpea, fennel, asiago

Insalata Cato • romaine, capers, grapes, grana padano, wild boar bacon

Spinaci • spinach, duck confit, pumpkin seeds, cranberry, gorgonzola, honey roasted turnip + \$2

Please choose one of the following appetizers to offer your guests:

Polpette • veal meatballs, tomato, basil, grana padano, extra virgin olive oil

Calamari • arugula, sundried tomato, olives, golden raisins, almonds

Merguez • grilled lamb sausage, sweet peppers, orange, black olive, oregano, goat feta + \$4



Dinner

Main Course (Secondi)

Please choose **two** of the following pasta dishes to offer your guests:

Risotto con Zucca • butternut squash, toasted farro, wild mushroom, white truffle oil

Linguine Carbonara • wild boar bacon, fresh egg, chilies, grana padano

Garganelli alla Salsiccia • homemade sausage, broccolini, chilies, grana padano

Please choose **two** of the following protein dishes to offer your guests:

Salmerino Alpino • seared arctic char, celery root tartar sauce, brussels sprout, chickpea fries

Pollo • brick roasted chicken, potatoes, green beans, lemon, rosemary

Bistecca • beef tenderloin, king oyster mushroom, olive oil mashed potatoes, truffle butter + \$8

Agnello • rack of lamb, lamb merguez date puree, cous cous, squash caponata, campari tomato + \$12



Dinner

Dessert Course (Dolce)

Please choose three of the following desserts to offer your guests:

Panna Cotta • roasted white chocolate, spiced caramel, carrot cake, currant

Torta alla Gianduia • nutella cake, hazelnuts, candied pretzels, raspberries

Torta di Formaggio • mascarpone cheese cake, red wine poached pear, brown butter crunch, walnut brittle

Tiramisu • espresso dipped ladyfingers, marsala mascarpone cream, dark chocolate

Dolce Freddo • choice of Fiasco gelato or sorbetto



Dinner

Stand Up (cocktail style) Menu Option

Grandioso

\$69

a hedonistic feast fit for a roman emperor, this menu is offered for standing cocktail style events. the intent is to ensure each of your guests has a full and satisfying meal in a casual cocktail setting. it would be wrong to call it a buffet but a unique social setting to enjoy food with friends and family.

these four different food stations are scattered through-out the space to encourage the flow and movement of your guests to enhance social interaction:

the antipasti station:

this station offers between 18 to 21 different selections capitalizing on seasonal fresh ingredients. offerings may include: funghi marinate – marinated mushrooms with fried caper, white truffle oil and asiago; prosciutto with grilled asparagus, lemon emulsion and grana padano; bruchetta with garlic crostini, extra virgan olive oil and grana padano; elk salami with white anchovies, fennel and olive relish; olive oil poached tuna with green beans, almonds and romesco; cured swordfish with arugula, pine nuts and currants.

the pasta station:

a manned station offering 3 different pasta's which will generally include a meat choice, a vegetarian choice and a seafood choice with one being in the form of risotto.

the carne station:

a manned carving station, serving up your choice of meat (ie: pork, beef, or lamb).

the dessert station:

offering a selection of delectable treats from the traditional tiramisu and panna cotta to bonterra's own double chocolate and pistachio brownie all made bite size for convenience.

Looking to customize your cocktail experience?

Contact Megan to create a tailor made Grandioso offering to fit your budget.



BAR AND DINING ROOM AREA



DINING ROOM AREA



WINE ROOM



PATIO