



FUNCTION PACKAGE - 2017





About Bonterra

EVENTS COORDINATOR

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BONTERRA TRATTORIA

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Inspired by the passions, style and gusto that mark the traditional Italian way of life, Bonterra Trattoria is a spirited Calgary restaurant, located downtown in the Design District.

Since its inception in 2000, Bonterra has become a destination for Italian cuisine. Well-known for serving incredible food, the restaurant is also loved for its vibrant trattoria atmosphere—where life is celebrated with food, wine and spirits.

Today, Executive Chef Glen Manzer and Head Chef Ben Mills continue to grow Bonterra Trattoria's legacy through unpretentious, flavour-driven food. Bonterra's menu is both classic and contemporary as it pays homage to Italian roots with traditional dishes influenced by local Canadian ingredients.

With an established history of hosting amazing events, Bonterra Trattoria offers a beautiful backdrop for both intimate and large-scale gatherings — able to accommodate everything from a corporate lunch to a romantic wedding.

Main Dining Room

SEMI-PRIVATE

Our main dining area is an open, elegant space with exposed brick, soaring ceilings, a stone fireplace and a wall of wine. The room can comfortably accommodate 80 guests for a sit-down dinner. Smaller parties looking to dine in the heart of the action are welcome to reserve our solid wood harvest table in the centre of the room, available for parties of 8 to 12.

ROOM DETAILS

Seated Capacity: 80

Standing Capacity: 120



Wine Room

SEMI-PRIVATE

Tucked up a few stairs from the main dining room, our Wine Room is a truly beautiful space to dine, with floor-to-ceiling wine racks along both walls. The room can host 30 people for a sit-down dinner or 45 people for a stand-up cocktail event.

Should you desire the Wine Room for a party of 20 or less, we can set up dividers and offer a semi-private event.

ROOM DETAILS

Seated Capacity: 30

Standing Capacity: 45



Restaurant Buy-out

PRIVATE

For full restaurant buy-outs, Bonterra is able to host 80 guests for a sit-down dinner and 160 guests for a standing grandioso cocktail event. Season and weather permitting, our outdoor Tuscan terrace is included in buyouts. A true oasis in the heart of downtown Calgary, our patio is able to accommodate 40 guests as well as host wedding ceremonies for up to 60 guests for a small fee, which is dependent on the time and set-up required.

ROOM DETAILS

Seated Capacity: 80-115

Standing Capacity: 160



Menu Options

As we follow the seasons in our continual search for the best ingredients, our menu changes frequently. Please find below our dining options with per-person pricing and a sample of this season's selections. If you don't see quite what you're looking for, we would be happy to customize a special menu for your event.

GRANDIOSO

Stand-up Cocktail Style

\$72 per person

Only available for buyouts of the entire restaurant.

FAMILY-STYLE

4 Multi-Plate Courses

\$72 per person

3 COURSE PLATED

3 Course Menu

Lunch - Starting at \$48 per person

Dinner - Starting at \$54 per person



Family-Style

\$72 per person. Only available for groups of 80 or less.

Inspired by dinner with nonna, this dining style features a large selection of dishes placed on the table for everyone to share. The absolute beauty of this menu is you are left completely in the hands of our Chef Benjamin Mills. Truly the meal of a lifetime, a family-style dinner at Bonterra consists of four multi-plate courses served over two to four hours. An antipasti selection is followed by a pasta course, meat and vegetable course, and finally a dessert course. It's a fun experience to learn about the food, guests are always amazed by the abundance and quality of offerings!

Family style is all chef's choice, courtesy of our Chef, Benjamin Mills.

Three Course Plated

Lunch - Starting at \$48 per person | Dinner - Starting at \$54 per person.
This dining style is only available for groups of 80 or less.

With our functions coordinator, choose a custom three-course menu for guests from a list of seasonal offerings. Upon arrival, your custom menu will be on the table, offering guests different options for each course. First course is soup, salad or antipasti, second is pasta or an entrée and the third is dessert.



3-Course Menu



Start your event off with an additional Italian inspired antipasti table +\$12-18 per person.

Choose menu items from each column to build your events personalized menu.

First Course

Please choose any three from this column to offer your guests:

Soup

Zuppa di Zucca

butternut squash soup, truffled mascarpone, pumpkin seed

Minestrone

root vegetables, chick pea, white bean, focaccia

Aragosta Crema (+\$2pp)

lobster cream soup, creme friche, chive

Salad

Cato

romaine, capers, grapes, grana padano, wild boar bacon

Verde

tuscan greens, gorgonzola, poached pears, peacan, prosciutto

Carote

heirloom carrot, honey yogurt, feta, pistachio, green onion salsa verde

Antipasti

Polpette

meatballs, tomato, basil, grana padano, extra virgin olive oil

Calamari

arugula, sundried tomato, kalamata olive, currant, almonds

Gamberi

shrimp, boar bacon, green bean, cannellini bean

Salmon Crudo

salmon tartare, parsnip chip, creme friache, fresno

Main Course

Please choose any four from this column to offer your guests:

Pasta

Fettuccine alla Gamberi

white wine lemon cream, shrimp, salsa rossa, pine nut

Penne al Manzo

braised beef cheek, sicilian olive, tomato fresca, gorgonzola

Linguine Carbonara

wild boar bacon, fresh egg, chilies, grana padano

Spaghetti Bolognese

pork, beef, wild boar, tomato fresca, sweet pea, grana padano

Risotto Milanese (+\$3pp)

saffron, side stripe shrimp, calabrese

Ravioli di Zucca (+\$4pp)

pumpkin ravioli, cranberry, amaretti, grana padano, pumpkin seed

Entrees

Saltimbocca di Trota

prosciutto wrapped trout, lemon risotto, broccolini, almond romesco

Pollo

breaded local chicken, pappardelle, semi-dried tomato salsa rossa, arugula

Agnello (+\$6pp)

confit lamb shank, kabnocha squash, apricot, braised greens, red beet, horseradish

Bistecca (+\$8pp)

beef tenderloin, mushroom ragu, olive oil mashed potato, truffle butter, veal demi

Dessert Course

Please choose any three from this column to offer your guests:

Panna Cotta

dark chocolate, preserved cherry, almond brittle, pumpkin caramel

Terrina di Cioccolato

chocolate terrine, hazelnut, cranberry jelly, orange oil

Budino al Carmello

stickey toffee pudding, carmamelized apples, vanilla gelato, sponge toffee

Tiramisu

espresso dipped ladyfingers, mascarpone mousse

Gelato and Sorbeto

house selection

*all add on pp (per person) prices include all members of your party

Grandioso

\$72 per person

An incredible feast with something for everyone, this menu is offered for standing, cocktail-style events. The magic of this style of dining is the flow and interaction between guests as they move around the room, sampling delicious food from different stations.

An antipasti table features an incredible selection of around 20 hot and cold plates, with offerings like: marinated mushrooms with fried caper, white truffle oil and asiago; prosciutto with grilled asparagus, lemon emulsion and grana padano; bruchetta with garlic crostini, extra virgin olive oil and grana padano; elk salami with white anchovies, fennel and olive relish; olive oil poached tuna with green beans, almonds and romesco.

At a live pasta stations, cooks prepare pasta and risotto fresh and hot for guests, with one meat, seafood and vegetarian selection. A carne station features a cook carving portions of either beef, pork or lamb for guests — served with appropriate accompaniments.

Finally, a dessert table offers a beautiful spread of house-crafted desserts, with traditional favourites and new creations from our bakery team — all served bite size for your convenience





Booking

In order to book the Main Room, Wine Room or Full Restaurant privately, a minimum budget is required. Please note that taxes and gratuity are not included in the minimum required budget. 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 20% gratuity.

Minimum Budget

OCTOBER 1 TO NOVEMBER 14 & DECEMBER 28 TO MAY 14

Event	Full Restaurant	Main Floor	Wine Room
Wed - Thurs	8,000	5,000	2,500
Fri - Sat	9,250	6,000	2,750
Sun - Tues	6,000	3,500	2,000
Lunch	5,000	3,000	1,500

MAY 15 TO SEPTEMBER 30 & NOVEMBER 15 TO DECEMBER 27

Event	Full Restaurant	Main Floor	Wine Room
Wed - Thurs	9,500	5,500	2,500
Fri - Sat	12,000	7,250	2,750
Sun - Tues	9,000	5,000	2,000
Lunch	6,000	3,500	1,500

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

In order to exceed your expectations we require all of the details for your event, with the exception of final guest count, to be 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, and greater if your guest count increases.

In the continual evolution of our restaurant and menus, information listed in this package is subject to change.

Contact

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