



FALL/WINTER - 2020/21





About Bonterra

ASSISTANT GENERAL MANAGER

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BONTERRA TRATTORIA

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THIS DOCUMENT

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

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, Chef Christopher Hyde continues 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 30 guests appropriately spaced for a sit-down dinner.

ROOM DETAILS

Seated Capacity: 36
Six tables of six



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 18 people physically spaced for a sit-down dinner.

ROOM DETAILS

Seated Capacity: 18
Three tables of six



Should you desire the Wine Room for a party of 12 or less, we can set up dividers and offer a semi-private event.

Restaurant Buy-out

PRIVATE

For full restaurant buy-outs, Bonterra is able to host 36 physically spaced guests for a sit-down dinner. Season and weather permitting, our outdoor Tuscan terrace is included in buyouts. A true oasis in the heart of downtown Calgary.

ROOM DETAILS

Seated Capacity: 36
Six tables of six on patio



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. We believe that each event that we host should be able to be customized to exactly what you are looking for, a bride & groom cocktail, wine from a winery that holds special memories, if you don't see quite what you're looking for in this package, we would be happy to customize a special menu or item for your event.

PLATED

Two or Three Course Menu
 Lunch - Starting at \$44 per person
 Dinner - Starting at \$58 per person

FAMILY-STYLE

4 Multi-Plate Courses
 \$72 per person

CATERING

Let us Customize a Menu
 We would love to come up with a wonderful meal to heat up at home for any event you are celebrating.



Family-Style

\$72 per person.

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, Christopher Hyde. 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!

Two or Three Course Plated

Lunch - Starting at \$44 per person | Dinner - Starting at \$58 per person.

This dining style is only available for groups of 80 or less.

With our functions coordinator, choose a custom two or 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.



3-Course Menu



Start your event off with additional Italian inspired antipasti shared on each table, see antipasti course below. 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 Ceci

chickpea, zucchini, tomato, rustic crouton

Salad

Caesar

romaine, crispy pancetta, focaccia croutons

Winter Salad

arugula, radicchio, parmigiano, olio and basamico

Antipasti

Veal Meatballs

basil, parmigiano, olio

Calamari

arugula, fennel, tomato, toasted almond, lemon

Arancini

leek, spinach and fontina risotto, lemon, parmigiano

Beef Carpaccio

arugula, lemon, garlic crostini, parmigiano

Main Course

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

Pasta

Carbonara

crispy pancetta, egg, parsley, parmigiano, pepper

Spaghetti and Meatballs

veal meatballs, house made tomato sauce

Penne

cherry tomato, basil, garlic, olio

Pumpkin Ravioli

parmigiano fonduta, crispy sage, brown butter

Risotto

pea, mint, parmigiano brodo

Entrees

Crispy Skin Steelhead Trout

white bean, cucumber, fennel, almond, radish and lemon salad

Pan Fried Chicken Breast

olive, caper, tomato, red onion, basil and parsley salad

Braised Alberta Lamb

lemon, dill, parsley, potatoes, roasted shallots

Bistecca (+\$8pp)

alberta beef tenderloin, mashed potato, mushroom sauce

Dessert Course

Your menu will include all three of our house made desserts below.

Espresso Panna Cotta

chocolate shortbread, sour cherry sauce

Dark Chocolate Almond Torta

whipped creme frache, currant compote

Tiramisu

espresso soaked ladyfingers, mascarpone mousse

Add Antipasti Course

Add any of the antipasti dishes below all priced per person.

House Marinated Olives +\$3pp

Italian Burrata Cheese +\$6pp

Chicken Liver Crostini +\$5pp
balsamico, black pepper, olio

House Whipped Ricotta Crostini +\$5pp

rosemary, lemon, olio, maldon salt

Charred Eggplant Crostini +\$5pp
ricotta salata, mint, chili oil, toasted pine nuts

Roasted Tomato Crostini +\$5pp
whipped goat cheese, basil

Imported Meats & Cheeses +\$9pp

*menu items are subject to change due to seasonal availability

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

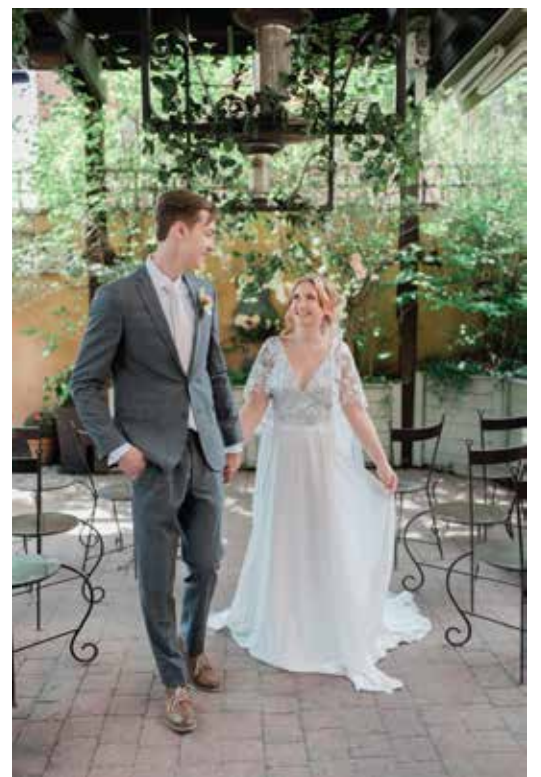


Wedding Ceremony

Host your intimate wedding ceremony on our outdoor patio or on our main floor, our staff will set everything up for you any afternoon with chairs facing our beautiful lilac trees or our fireplace filled with candles. While the lovely couple exchanges vows we will pop the prosecco and have glasses ready to hand out to the group to toast the newly weds.

AVAILABLE DAILY

Day	PATIO CEREMONY	TIME	GUESTS
Afternoon	1,500	1-3pm	Upto 20 people Excluding Bride & Groom





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 2020 TO MAY 2021

Event	Full Restaurant	Main Floor	Wine Room
Wed - Thurs	5,500	3,500	1,500
Fri - Sat	7,500	5,250	1,750
Sun - Tues	4,500	3,000	1,000
Lunch	4,000		

** 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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