



With respect to the traditions and philosophy of Italian cuisine, we apply contemporary techniques and use the highest quality local ingredients. Our wines are selected to compliment our food highlighting a range of Italian varietals as well as some favourite bottles from North America. We serve what we love to eat and drink, and we can't wait to share our passions with you.

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.



ROOM DETAILS: FULL CAPACITY: SEATED 80/STANDING 120



Wine Room

SEMI-PRIVATE

Tucked up a few stairs from the main dining room, our Wine Room is an intimate space to dine in with floor-to-ceiling wine racks along both walls. Should you desire the Wine Room for a party of 12 or less, we can set up dividers and offer a semi-private event.

ROOM DETAILS: FULL CAPACITY: SEATED 30/STANDING 45

Restaurant Buy-out

PRIVATE

For full restaurant buy-outs, Bonterra is able to host many different types of events such as corporate celebrations or weddings. Season and weather permitting, our outdoor Tuscan terrace is included in buyouts and a great spot to host a wedding ceremony in the late spring until early fall.

ROOM DETAILS: FULL CAPACITY: SEATED 110/STANDING 135



Menu Options

As we follow the seasons in our continual search for the best ingredients, our menu changes frequently. Please find, in the following pages, 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, from a custom cocktail, wine from a winery that holds special memories or even a unique cut of meat. If you don't see quite what you're looking for in this package, we would be happy to customize for your special event.

MORE DETAILED MENU DESCRIPTIONS ON THE FOLLOWING PAGES.



PLATED

TWO COURSES

Lunch - Starting at \$56 pp

THREE COURSES

Dinner - Starting at \$68 pp

FAMILY-STYLE

FOUR MULTI-PLATE COURSES

Lunch or Dinner

\$84 pp

GRANDIOSO

STAND-UP COCKTAIL STYLE

\$84 pp

Only available for buyouts of the entire restaurant at full capacity.



CATERING

LET US CUSTOMIZE A MENU

We would love to create a meal for you that combines our style of cuisine with your favourite flavours.

CAKES & SO MUCH MORE

MEET WITH OUR PASTRY CHEF

She loves to create the perfect dessert to go with your meal that respects the same Italian traditions and techniques we strive for.

Family-Style

\$84 per person.

Inspired by traditional dinners in Italy, this dining style features a large selection of dishes placed on the table for everyone to share. The beauty of this menu is you are left completely in the hands of our Chef.

A family-style dinner at Bonterra consists of four multi-plate courses served over two to four hours. An antipasti selection starts off the evening and is followed by a pasta course, meat and vegetable course, and finally a dessert course. Guests are always amazed by the abundance and quality of all of the food offerings!



Plated

Lunch – Starting at \$56 per person | Dinner – Starting at \$68 per person.

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

With our Events Manager, choose a custom two or three course menu for guests from a list of seasonal offerings. Upon arrival, your custom menu will be printed and ready on the table, offering guests different options for each course.

Grandioso

\$84 per person | This dining style is only available for full capacity.

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, at a live pasta station, 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.

Plated Menu

Start your event off with additional Italian inspired antipasti shared on each table, see add 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:

Pappa al Pomodoro

tomato bread soup, basil evoo, parmigiano

Insalata Cato

romaine lettuce, smoked pancetta, capers, grape, orange

Insalata di Rucola

arugula, pine nut, lemon vinaigrette, parmigiano

Melanzana

olive oil poached eggplant, marinated peppers, white anchovy, dill

Veal Meatballs

tomato sugo, pamesan, basil

Calamari

fennel, tomato, olive, raisin, almond, lemon

Arancini

prosciutto cotto, ricotta, saffron

Carpaccio

alberta beef, capers, parmesan, arugula

Fegatini di Pollo

chicken liver pate, apple butter, rosemary cracker

Insalata di Cavolfiore

shaved cauliflower, currant, pear, pumpkin seed, aged balsamic

MAIN COURSE

Please choose two pastas and two meat courses from this column:

Spaghetti Carbonara

smoked pancetta, parsley, chili flakes, parmesan

Risotto al Funghi

red fox funghi, white truffle

Spaghetti Puttanesca

anchovy, caper, calabrian chili, sicilian oregano, cod

Tagliatelle Bolognese

classic meat ragu, parmesan, basil

Gnocchi di Pesto

ricotta gnocchi, kale pesto, almond, pecorino romano

Pollo

seared chicken breast, polenta, mushroom ragu, parmesan

Acqua Pazza

seared steelhead trout, tomato, olive, fennel, shellfish saffron broth

Manzo

roasted AB beef striploin, fingerling potato, roasted carrot, salsa verde, red wine jus

Porchetta

slow roasted pork belly, marinated peppers, local basil

Vitello

crumbed veal scallopini, lemon, caper, broccolini

Bistecca +\$16pp

Black Apron Alberta Beef Tenderloin

Lamb Rack +\$18pp

Ewe-nique Farms Lamb Rack

Ippoglosso +\$12pp

Pan Seared Halibut

Vitello +\$15pp

Bone-in Veal Chop Saltimboca

DESSERT COURSE

All three of our house made desserts below will be included:

Tiramisu

espresso soaked lady fingers, mascarpone cream

Torta Caprese

dark chocolate cake, raspberry compote, candied almonds

Panna Cotta

caramelized white chocolate, cherry compote, pistachio

ADD AN ANTIPASTI COURSE

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

House-Made Focaccia +\$5pp

House Marinated Olives +\$4pp

Formaggio & Accompaniments +\$11pp

Prosciutto & Melon +\$12pp

Burrata +\$12pp

pistachio salsa verde, focaccia

Garlic Shrimp +\$8pp

garlic, chilies, butter, white wine

Goat Cheese Toast +\$8pp

flower honey, walnut, roast grape

ADD PER LA TAVOLA

Add any of these dishes for the table, all priced per person.

Roasted Potatoes +\$5pp

pancetta, shallot, tarragon

Roasted Beets +\$4pp

dill, uincotto, pistachio, goat cheese

Charred Broccolini +\$15pp

calabrian chili, lemon

Marinated Mushroom +\$5pp

parmesan, sea salt

****We are committed to using only the freshest ingredients available, therefore, this menu is subject to change with short notice**



Wedding Ceremony

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

AVAILABLE DAILY

PATIO CEREMONY Price dependant on time of day and season

GUESTS Up to 66 seated plus standing room.



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.

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

EVENTS COORDINATOR

Amaris Maclean

403-262-8480

events@creativeri.com

BONTERRA TRATTORIA

403-262-8480

www.bonterra.ca

1016 8 St SW

Calgary, AB

MINIMUM SPENDS

REGULAR SEASON

October 1st to November 14th &
December 28th to May 14th
(excluding NYE)

Full Restaurant

Wed-Thu \$8,500

Fri-Sat \$11,500

Sun-Tues \$7,500

Lunch \$4,500

Main Floor

Wed-Thu \$7,000

Fri-Sat \$8,000

Sun-Tues \$5,000

Wine Room

Wed-Thu \$2,800

Fri-Sat \$3,250

Sun-Tues \$2,500

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

PEAK SEASON

May 15th to September 30th &
November 15th to December 27th

Patio/Full Restaurant

Wed-Thu \$10,500

Fri-Sat \$13,500

Sun-Tues \$9,000

Lunch \$6,000

Main Floor

Wed-Thu \$8,000

Fri-Sat \$9,000

Sun-Tues \$6,000

Wine Room

Wed-Thu \$2,800

Fri-Sat \$3,250

Sun-Tues \$2,500