



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.

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## 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**

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## 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.**



## 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.

## 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.



## CARELLO CART

### CUSTOM TABLESIDE BAR CART

Does your Guest of Honour have a favourite cocktail? Want to finish the evening with a selection of digestif's for your guests? Ask us for more information.

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## 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!



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## 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.

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## 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:

### Zuppa di Zucca

roasted winter squash soup, pumpkin seed

### Chopped

salami, provolone, ceci, tomato, castelvetrano olive

### Tricolor

radicchio, endive, kale, honey lemon vinaigrette

### Veal Meatballs

tomato sugo, pamesan, basil

### Calamari

fennel, tomato, olive, raisin, almond, lemon

### Arancini

prosciutto cotto, ricotta, saffron

### Carpaccio

alberta beef, capers, parmesan, arugula

### Cavolfiore

cauliflower, currants, pumpkin seed, mint, aged balsamic

## MAIN COURSE

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

### Spaghetti Carbonara

roasted pancetta, parsley, chili flakes, parmesan

### Risotto

roasted winter squash, brown, butter, amaretti

### Spaghetti Puttanesca

anchovy, caper, calabrian chili, sicilian oregano, cod

### Tagliatelle Bolognese

classic meat ragu, parmesan, basil

### Gnocchi di Agnello

ricotta gnocchi, braised lamb ragu, ricotta salata

### Pollo

seared chicken supreme, celery root, mushroom marsala, parmigiano

### Salmerino

pan seared arctic char, lobster broth, giant beans, black kale

### Manzo

roasted striploin, roasted potatoes, red wine reduction, chef's vegetables

### Maiale

pork tenderloin, celery root, roasted mushroom, salsa verde

### Vitello

crumbed veal chop, lemon caper sauce, broccolini

### Bistecca +\$16pp

Black Apron Alberta Beef Tenderloin

### Lamb Rack +\$18pp

Ewe-nique Farms Lamb Rack

### Vitello +\$15pp

Bone-in Veal Chop Saltimbocca

### Fresh Lobster +\$MPpp

## DESSERT COURSE

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

### Tiramisu

espresso soaked lady fingers, mascarpone cream

### Torta Caprese

dark chocolate almond cake, bing cherry, marcona almond, chantilly

### Panna Cotta

honey, blueberry, lemon curd, oat crumble

Add any of these dishes/stations below all priced per person.

## ADD AN ANTIPASTI COURSE

House-Made Focaccia +\$5pp

House Marinated Olives +\$4pp

Formaggio & Accompaniments +\$11pp

Prosciutto & Melon +\$12pp

Burrata +\$12pp  
olive tapenade, focaccia

Garlic Shrimp +\$8pp  
garlic, chillies, butter, white wine

Whipped Ricotta +\$8pp  
lemon, pistachio, mint, focaccia

Goast Cheese Toast +\$7pp

## ADD PER LA TAVOLA

Roasted Potatoes +\$5pp  
pancetta, shallot, tarragon

Fungi +\$6pp  
mushroom, lemon, parmesan

Charred Broccolini +\$15pp  
calabrian chili, lemon

Brussels Sprouts +\$6pp  
fontina fonduta, crisp prosciutto

## ADD STATION

Fresh Oysters +\$?pp  
lemon & mignonette

**\*\*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 newlyweds.

### AVAILABLE DAILY

**PATIO CEREMONY** Price dependant on time of day and season

**GUESTS** Up to 90 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

**Sabrina Raaymaker**

403-262-8480

Sabrina.R@Bonterra.ca

**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 \$10,500

Fri-Sat \$12,500

Sun \$8,500

Lunch \$5,000

#### Main Floor

Wed-Thu \$8,500

Fri-Sat \$10,500

Sun \$7,000

Lunch \$4,500

#### Wine Room

Wed-Thu \$2,900

Fri-Sat \$4,000

Sun \$2,750

**\*\*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 \$13,000

Fri-Sat \$16,500

Sun \$10,000

Lunch \$6,000

#### Main Floor

Wed-Thu \$8,500

Fri-Sat \$10,500

Sun \$7,000

#### Wine Room

Wed-Thu \$3,250

Fri-Sat \$3,500

Sun \$2,700

**TUESDAY EVENTS ARE  
AVAILABLE UPON REQUEST,  
PLEASE REACH OUT TO SABRINA  
FOR AVAILABILITY & PRICING**