

Thinking about booking your wedding at Bonterra? Here are a few questions commonly asked by our guests.

What are the room capacities:

Wine Room: Seated 30, Standing 45 Full Restaurant: Seated 80, Standing 120

What time can my event take place?

Daytime: 10am to 3pm

Evenings: 5pm to 2am - ceremonies can start earlier for an additional fee

Is there a charge to use the space?

There is no charge provided the minumum food and beverage expenditure is met. All room minimums are based on food and beverages exclusive of taxes and gratuity. If the minimum is not met, the difference will applear as a room rental fee on the final bill. Please contact the Events Manager for more information about minimums.

What services are included?

White linen napkins and white linen table clothes if requested Simple menus at each setting for plated parties (printed in black and white) All existing tables and chairs, place settings and glassware Service staff

What other expenses should I consider?

Rentals (colored table clothes, audio visual equipment, podium, extra glassware) Entertainment

Flowers/centerpieces (should be flat or minimal for family-style events) Vendor meals - photographers, dj, etc. on the day of your event are \$28/per person and chef's choice

When can I set up my event?

You and your vendors will have access 2 hours prior to the event start time.

How are beverage costs managed?

All alcoholic and non-alcoholic drinks are charged based upon consumption per drink plus tax and gratuity. Contact our Function Coordinator to tailor your bar offerings.





EVENTS MANAGER

Amy Hayes 403-262-8480 events@creativeri.com

BONTERRA TRATTORIA

403.262.8480 www.bonterra.ca 1016 8 Street SW



How do I pick my wine?

You will be charged per bottle consumed on the day of your event. Bonterra can not permit guests to bring in their own wine. Wine tastings can be arranged with your Function Coordinator for upto a maximum of two people.

When does the bar close?

For evening functions the bar closes at 1am.

Can we order our wedding cake through you?

Our Executive Pastry Chef can create a beautiful custom wedding cake for your big day at an additional cost for more information ask our Function Coordinator.

How are menus created for my event?

All menus for private events are pre-set.

Menu selections for our three-course plated menu must be communicated to your Event Manager at least 14 days before your event. Family-style and grandioso menus are personalized menus and are chef's choice. The only outside food permitted on site is a celebratory cake/cupcakes from a licensed bakery.

We are not able to offer food tastings for any of our menus.

Do you recommend any vendors?

We are happy to provide vendor referrals, please speak with your Event Manager.

When can I book my event?

We only book events 12 months in advance, weddings require a full restaurant buyout or we can host small intimate weddings in our wine room. Weddings can not be held on our main floor only (this is to ensure guests experience for all of our guests)

When do I put down my deposit and fulfill payments?

To formally secure an event date/time a 10% deposit of your required minimum spend is required, following completion of your event final payment is required on the day of or whithin 24 hours.



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