

private dining

Oliver & Bonacini Events and Catering
403.351.3771
privatedining@theguildrestaurant.com
oliverbonacinievents.com

canapés

priced per piece · minimum one dozen order per item
3-4 pieces per person recommended for a one hour reception

vegetarian

Deep Fried Mac & Cheese Truffled Ranch Dressing (V)	4.
Tomato & Baby Mozzarella (V) (GF)	3.50
Smoky Deviled Egg Spanish Paprika, Chives, Crunchy Stuff	3.

seafood

East Coast Oyster Champagne, Dill Pickle (GF)	5.
Gin & Tonic Wild Salmon Tonic Gel, Juniper (GF)	4.
Prawn Fork Dill, Lemon & Shallot Crunch (GF)	3.50
Fogo Fish Finger Old-School Tartar Sauce	3.50

meat

Beretta Farms Chuck Nugget Carrot, Shallot Ring	6.
Dry-Aged Meatball	5.
Five-Spice Chicken Wing Birch Tree Sap Sauce	5.
Dry-Aged Steak Tartare Textures of Yolk	4.50

chef's selection

Not sure what to select? Leave it to chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

13. per person



(V) Vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

platters & food stations

priced per person · minimum 10 persons

Brisket Slider Station

Slider Rolls, Assorted Condiments

(based on 3 sliders per person)*

19.

Alberta Cheese Board (V)

Fire-Roasted Bread, Salty Crackers, Saskatoon-Style Jam

17.

Oyster Shucking Station (GF)

Assorted Condiments & Mignonette

(based on 3 oysters per person)*

15.

Charcuterie

Spiced Ketchup, Dirty Bird Mustard, Pickled Things

14.

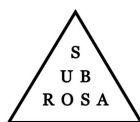
O&B Dessert Table (V)

Chef's Selection of Assorted Pastries & Sweets

12.

* Chef required—staffing fee will apply

50. per hour



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lunch

priced per person

menu a

Chef's Seasonal Soup of the Day (V) (GF)

or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Maple-Glazed Brisket

Braised Black Barley, Prairie Corn,
Saskatoon Berries, Pickled Leeks

or

Newfoundland Cod (GF)

Bacon Velouté, Navy Beans,
Brown Butter Haricots, Housemade Bacon

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Crumble, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

61.

menu b

Chef's Seasonal Soup of the Day (V) (GF)

or

Green Goddess Waldorf Salad (V) (GF)

Baby Gem & Butter Lettuce, Celery,
Red Grapes, Apple, Toasted Walnuts,
Avocado Dressing

-

Dry-Aged Beretta Farms Chuck Burger

Ground In-House, Double Cheddar, Pickle,
Smoked Mayo, Ketchup, House-Cut Chips

or

Tomato Penne (V)

Rosé Sauce, Cherry Vine Tomato, Bocconcini,
Basil, Parmigiano-Reggiano

-

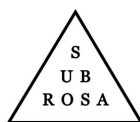
Brown Bread Ice Cream (V)

Brown Bread Crumble, Maple Syrup

-

Freshly Brewed Coffee or Tea

51.



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menu c

Mushroom Soup (V) (GF)

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives

or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Dry-Aged Beretta Farms Chuck Burger

Ground In-House, Double Cheddar, Smoked Mayo,
Pickle, Ketchup, House-Cut Chips

or

Tomato Penne (V)

Rosé Sauce, Cherry Vine Tomatoes, Bocconcini,
Basil, Parmigiano-Reggiano

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Crumble, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

48.

express lunch

Mushroom Soup (V) (GF)

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives

-

Spaghetti & Dry-Aged Meatballs

Tomato & Basil Passata, Parmigiano-Reggiano

-

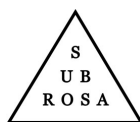
Brown Bread Ice Cream (V)

Brown Bread Crumble, Maple Syrup

-

Freshly Brewed Coffee or Tea

45.



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dinner

priced per person

the huntsman

A selection of meat-centric dishes served family-style that will impress even the biggest carnivores—vegans need not attend. Due to the nature of this experience, we require three business days' notice.

Gin & Tonic Wild Salmon (GF)

Tonic Gel, Dill Crème Fraîche, Watercress, Shallot Rings

-

Charcoal-Roasted Half Quail

Saskatoon-Style Wild Rice, Prairie Corn

-

Slow-Roasted Pig's Head

Turkey Leg

Octopus

Prairie Paella

Seasonal Charcoal-Roasted Vegetables (V) (GF)

Accompaniments

-

Pumpkin Pecan Bread Pudding

-

Smoked Blue Cheese (V)

-

Freshly Brewed Coffee or Tea

120.



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menu a**Mushroom Soup (V) (GF)**

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives
or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Gin & Tonic Wild Salmon (GF)

Tonic Gel, Dill Crème Fraîche, Watercress,
Shallot Rings
or

Steak Tartare

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips

-

Beretta Farms Steak Frites

Chargrilled 8oz Strip Loin,
House-Cut Chips, Green Salad,
Béarnaise Sauce
or

Chicken Fried Rice

Peking-Style Fried Chicken,
Egg Fried Red Rice, Mixed Vegetables

-

Milk Chocolate Tart (V)

Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

84.

menu b**Green Goddess Waldorf Salad (V) (GF)**

Baby Gem & Butter Lettuce, Celery,
Red Grapes, Apple, Toasted Walnuts,
Avocado Dressing
or

Steak Tartare

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips

-

Maple-Glazed Brisket

Braised Black Barley, Prairie Corn,
Saskatoon Berries, Pickled Leeks
or

Carved Lamb Steak

Grilled Merguez Sausage,
Moroccan Couscous, Preserved Fruit,
Roasted Sunchokes, Cauliflower

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Brittle, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

71.



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menu c**Steak Tartare**

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips
or

Roasted Beet Salad (V)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing
-

Maple-Glazed Brisket

Braised Black Barley, Prairie Corn,
Saskatoon Berries, Pickled Leeks
or

Newfoundland Cod (GF)

Bacon Velouté, Navy Beans,
Brown Butter Haricots, Housemade Bacon
-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Brittle, Vanilla Ice Cream
-

Freshly Brewed Coffee or Tea

65.

menu d**Mushroom Soup (V) (GF)**

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives
-

Beretta Farms Steak Frites

Chargrilled 8oz Strip Loin,
House-Cut Chips, Green Salad,
Béarnaise Sauce
or

Chicken Fried Rice

Peking-Style Fried Chicken,
Egg Fried Red Rice, Mixed Vegetables
-

Brown Bread Ice Cream (V)

Brown Bread Crumble, Maple Syrup
-

Freshly Brewed Coffee or Tea

59.



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beverages

priced per drink

non-alcoholic

Freshly Brewed Coffee or Tea		3.95
Cappuccino, Caffè Latte, Espresso	from	4.50
Soft Drink		3.50
Mocktail	from	4.50

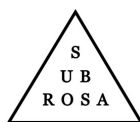
bar

Standard Rail Shot (1oz)		7.
Premium Rail Shot (1oz)	from	8.
Rail Martini		10.
Premium Martini	from	13.

beer

Domestic Bottle	from	6.50
Import Bottle	from	7.50
Domestic Draught	from	7.
Import Draught	from	8.

bar pricing subject to change without notice



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signature cocktails

priced per drink

Smoked Lemonade

Laphroaig Quarter Cask Strength Scotch, Housemade Rosemary Lemonade,
Burnt Rosemary, Black Cloud Charred Cedar Bitters

14.

Wild Rose

Sub Rosa Gin, St-Germain Elderflower, Prosecco, Lemon,
Cucumber, Rose Syrup

13.

Thyme-Sherr

Bulleit Bourbon, Alvear Fino Sherry, Lemon Juice, Honey, Burnt Thyme

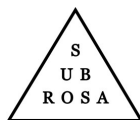
15.

Saint Pear

Ungava Gin, Lillet Blanc, Pear Purée, Falernum, Lemon, Nutmeg

13.

bar pricing subject to change without notice



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wine list

sparkling

La Tordera 'Saomi' Prosecco, Veneto, Italy	60.
Perrier-Jouët Grand Brut, Champagne, France	130.

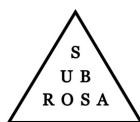
white

Orchard Lane Sauvignon Blanc, Marlborough, New Zealand	44.
Kenwood Sauvignon Blanc, Sonoma County, California	45.
Quails' Gate Chenin Blanc, Okanagan Valley, British Columbia	50.
Alois Lageder 'Dolomiti' Pinot Grigio, Trentino-Alto Adige, Italy	50.
Nautilus Sauvignon Blanc, Marlborough, New Zealand	59.
Rodney Strong Chardonnay, Sonoma County, California	60.
Silver Palm Chardonnay, North Coast, California	64.
Laughing Stock Pinot Gris, Okanagan Valley, British Columbia	65.
L'Ecole No. 41 Sémillon, Columbia Valley, Washington	70.
Shaw + Smith Sauvignon Blanc, Adelaide Hills, Australia	72.

red

Liberty School Cabernet Sauvignon, California	52.
Cave Spring Gamay, Niagara, Ontario	53.
Kenwood Cabernet Sauvignon, Sonoma County, California	53.
Alvarez Nölting Bobal Merlot, Spain	58.
Louis M. Martini Cabernet Sauvignon, Napa Valley, California	61.
Langmeil Shiraz, Barossa Valley, Australia	65.
Château Labadie, Médoc, Bordeaux, France	68.
Angels & Cowboys Proprietary Red, Sonoma County, California	75.
Frog's Leap Zinfandel, Napa Valley, California	99.
Cain 'Cuvée' Cabernet-Merlot, Napa Valley, California	110.

Not sure what to select? Forward your menu selection and wine price range to your Event Specialist.
Our Sommelier is happy to assist with selecting wines for your event!



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frequently asked questions

What are the room capacities?

Sub Rosa is available for group dining. The entire space can be made available for a private event or can be subdivided for semi-private dining options. Sub Rosa can be modified to accommodate groups from 12 to 60 for seated events and 20 to 300 for standing receptions.

When are the rooms available?

Group dining is available for lunch Monday to Sunday, and dinner Sunday to Thursday, on a first-come, first-serve basis, based upon availability. Please speak to your Event Specialist about specific rates, capacities and availability.

- Lunch—11:30am to 3:00pm
- Dinner—5:00pm to 12:00am

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

What are the minimum spend requirements?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met the difference will appear as a minimum spend top-up surcharge on the final bill. Please speak with an Event Specialist about the various configurations, room capacities and minimum spend requirements for each space.

When is the final guest count due?

The guaranteed number of guests attending the event is required 24 hours in advance of the event date. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

Can I hold a meeting or presentation in the private dining room?

If you are using only a portion of the private dining room for your event, presentations are not recommended as the spaces are not fully private. If you are booking the entire venue, presentations can be facilitated without any concerns.

Do you supply audio-visual (AV) equipment?

We have 3 built-in projectors and screens. Additional AV charges will apply. We are also happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

What services and items does Sub Rosa supply?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting



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Do you provide referrals to musicians, florists, cake makers, etc.?

We are happy to provide referrals for all of your needs! Please speak with your Event Specialist.

Will there be a bar set up in the room?

Sub Rosa service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience.

How are beverage and wine costs managed?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

How is the menu determined?

All food items for private events are selected from our current seasonal menu package. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience.

What other expenses should I consider?

Please consider below items as common costs. For a formal cost estimate please contact an Event Specialist.

- If designated seating is required, please provide your own place cards and/or seating chart
- If additional or alternate furnishings are required, your Event Specialist will be happy to arrange them through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- If you require table linens, your Event Specialist will be happy to arrange them through our third-party supplier—charges will be added directly to your bill with no additional mark-up

Is there a cake plating fee?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcake station	per guest	2.
Cake - cut and plated by Chef with garnish and served as part of the dinner menu	per guest	5.
Cake - cut and plated as part of a self-serve station	per guest	3.

What should I consider in regard to timing?

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help with any questions you may have regarding:

- Cocktails and canapés—how long?
- Seating—depending on final guest count and pace of crowd, seating can take 10-30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking—at least 15 minutes needed
- Speeches—for best flow, we recommend having speeches after order taking, before first course is served or between courses
- Formal presentation/guest speaker for fully private events—please speak to your Event Specialist to coordinate service timing with presentation



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Who is my contact on the day of the event?

Sub Rosa Restaurant Manager will be your on-site contact upon arrival and for the duration of your event.

Is parking available?

Complimentary parking is not available. There are a variety of affordable parking options in the immediate area. Should you wish to arrange for valet parking options, please contact your Event Specialist.

Is smoking permitted?

Please note that Sub Rosa is a non-smoking establishment in conformity with the Alberta Tobacco and Smoking Reduction Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at Sub Rosa and on the premises.

How are payments made?

The signed confirmation form and deposit of 500. per section is required to secure the date and space, payable by credit card or bank draft. The balance will be paid by credit card or cash at the conclusion of the event.

What is the cancellation policy?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of the event date. If notice of cancellation is received with less than 14 days' notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice you will be charged the room minimum plus tax and gratuity.

What address should I use for my invitations?

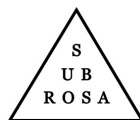
Sub Rosa
200 8th Avenue South West, Lower Level
Calgary, Alberta T2P 1B5

For all booking inquiries please contact:

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oliverbonacinievents.com



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