

# Buffo

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## Private Dining

403.351.3771 · [events@oliverbonacini.com](mailto:events@oliverbonacini.com)  
[oliverbonacinievents.com](http://oliverbonacinievents.com)

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# CANAPÉS

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

## vegetarian

TOMATO & BASIL TARTARE	3.
GORGONZOLA & PEAR PIZZETTE	3.
MUSHROOM MEDLEY <small>crostini</small>	3.
TRUFFLED EGG MIMOSA	3.50
SAFFRON & MUSHROOM ARANCINI	3.75

## seafood

SPICY MARINATED SHRIMP	4.50
SEAFOOD ARANCINI	4.50
SMOKED SALMON BLINI <small>cucumber, crème fraîche</small>	4.50



## meat

PARMA HAM WRAPPED GRISSINI	3.50
SAVOURY BEEF MEATBALL <small>parmigiano-reggiano</small>	3.75
PROSCIUTTO BRUSCHETTA <small>parmigiano-reggiano</small>	4.

## 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

 vegetarian  gluten-free

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







# LUNCH

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priced per person

## menu 1

### MEATBALL HERO SANDWICH

provolone, tomato passata, basil, banana peppers

or

### PIMENTO PENNE

rosé sauce, fresh basil, parmigiano-reggiano

or

### CHICKEN ROMAN CAESAR

romaine lettuce, pancetta, focaccia croutons

—

### FLOURLESS CHOCOLATE CAKE

hazelnut sabayon

31.

## menu 2

### ARANCINI

crispy risotto balls stuffed with fior di latte,

tomato sauce, parmigiano-reggiano

or

### PROSCIUTTO

toasted pistachios, pecorino romano

or

### GREEN SALAD

lemon vinaigrette, pickled onions,

cherry tomatoes, grana padano

—

### MACCHERONI BOLOGNESE

beef & pancetta ragù, chianti, parmigiano-reggiano, parsley

or

### CHICKEN PARMESAN SANDWICH

breaded chicken breast, marinara sauce, ricotta, provolone

—



### FLOURLESS CHOCOLATE CAKE

hazelnut sabayon

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

35.

 vegetarian  gluten-free

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



# LUNCH

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priced per person

## menu 3

### RIBOLLITA

green vegetables, pesto, italian beans, tomato, crouton

or

### BEEFSTEAK TOMATO CAPRESE

mozzarella, fresh basil, arugula pesto, aged balsamic

or

### ARANCINI

crispy risotto balls stuffed with fior di latte,  
tomato sauce, parmigiano-reggiano

—

### MACCHERONI BOLOGNESE

beef & pancetta ragù, chianti, parmigiano-reggiano, parsley

or

### MEATBALL HERO SANDWICH

provolone, tomato sauce, basil, banana peppers

or

### PEPPERONI PIZZE

arugula, blistered tomatoes, fior di latte, pepperoni

—

### TIRAMISU

traditional coffee, mascarpone, ladyfingers, cocoa

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

39.

## menu 4

### RIBOLLITA

green vegetables, pesto, italian beans, tomato, crouton

or

### CALAMARI FRITTI

seasoned flour, lemon, citrus crème fraîche

or

### TOMATO CAPRESE

fior di latte, fresh basil, arugula pesto, aged balsamic

—

### SPAGHETTI & MEATBALLS

italian tomato, fresh basil, meatballs

or

### SALMON

mushroom risotto, greens, walnuts

or

### CHICKEN PARMESAN

focaccia crumbs, fior di latte, seasonal vegetables,  
penne with tomato & basil sauce

—

### FLOURLESS CHOCOLATE CAKE

hazelnut sabayon

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

49.

**V** vegetarian **GF** gluten-free

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







# DINNER

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priced per person

## menu 1

### ARANCINI

crispy risotto balls stuffed with fior di latte, tomato sauce, parmigiano-reggiano

or

### ARUGULA INSALATE

parmigiano-reggiano, lemon dressing

or

### CALAMARI FRITTI

seasoned flour, lemon, citrus crème fraîche

—

### CHICKEN PARMESAN

focaccia crumbs, fior di latte, seasonal vegetables, penne with tomato & basil sauce

or

### MACCHERONI BOLOGNESE

beef & pancetta ragù, chianti, parmigiano-reggiano, parsley

or

### SALMON

mushroom risotto, greens, walnuts

—

### TIRAMISU

traditional coffee, mascarpone, ladyfingers, cocoa

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

45.

## menu 2

### TOMATO & BASIL BRUSCHETTA

extra virgin olive oil, balsamic, grana padano

or

### RIBOLLITA

green vegetables, pesto, italian beans, tomato, crouton

or

### PROSCIUTTO DI PARMA

aged 14 months, olives, chopped hazelnuts

—

### SALMON

mushroom risotto, greens, walnuts

or

### SPAGHETTI POMODORO

italian tomatoes, basil, olive oil, parmigiano-reggiano

or

### GRILLED FLAT IRON STEAK

sicilian caponata, seasonal vegetables, gremolata, oregano jus

—



### FLOURLESS CHOCOLATE CAKE

hazelnut sabayon

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

49.

 vegetarian  gluten-free

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prices exclude tax & gratuity







# SHAREABLE PLATTERS

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priced per person · minimum one dozen persons

## COLD CUT MEAT BOARD

a variety of cured meat featuring italian favourites

served with olives, pickles, mustard & bread

16.

## CHEESE PLATTER

a variety of italian cheeses served with dried fruits,



nuts, crackers & bread

18.

## COLD SHRIMP PLATTER

served with tartar sauce, cocktail sauce, mignonette

25.

 vegetarian  gluten-free

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# SWEET OFFERINGS

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priced per person · minimum one dozen order per item

CHOCOLATE MOUSSE CANNOLI



4.

LIMONCELLO MERINGUE TART

4.

AMARETTO FINANCIER

4.50

 vegetarian  gluten-free

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

# FREQUENTLY ASKED QUESTIONS

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## WHAT ARE THE ROOM CAPACITIES?

	Olio	Agllo
Seated Events	48	18
Standing Reception	65	30

## WHEN ARE THE ROOMS AVAILABLE?

Group dining is available Monday to Sunday 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 3pm
- Dinner—5pm to 12am

## 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, excluding 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.

	Olio	Agllo
Lunch	1000.	800.
Dinner	2000.	1200.

## WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours prior to 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?

Absolutely! Please keep in mind that although the rooms are private, they are not soundproof. Adding audio-visual equipment will alter the room capacities.

## WHAT SERVICES AND ITEMS DOES BUFFO SUPPLY?

The following services are complimentary:

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

## 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?

Buffo 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. You are able to interchange most items between each standard menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.



# FREQUENTLY ASKED QUESTIONS

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## 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 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 REGARDING 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

## WHO IS MY CONTACT ON THE DAY OF THE EVENT?

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

## IS PARKING AVAILABLE?

Complimentary parking is available in the Chinook Centre parking lot.

## IS SMOKING PERMITTED?

Please note that Buffo 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 Buffo 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 prior to 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?

6455 Macleod Tr. SW  
Unit 2Y  
CF Chinook Centre  
Calgary, AB  
T2H 0K8

## FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

403.351.3771  
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