



S  
U B  
R O S A

*Private Dining*

403.351.3771

[privatedining@theguildrestaurant.com](mailto:privatedining@theguildrestaurant.com)

[oliverbonacinievents.com](http://oliverbonacinievents.com)



# Canapés

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

## VEGETARIAN

<i>Smoky Deviled Egg</i> Spanish paprika, chives, crunchy stuff	3
<i>Charred Beet Tartare</i> buttermilk dressing	3
<i>Tomato &amp; Baby Mozzarella</i> GF	3.50
<i>Fried Mac &amp; Cheese</i> truffle ranch	4

## SEAFOOD

<i>Prawn Fork</i> dill, lemon and shallot crunch GF	3.50
<i>Fried Whitefish Fritter</i> old-school tartar sauce	3.50
<i>Gin &amp; Tonic Salmon</i> tonic gel, juniper GF	4
<i>East Coast Oyster</i> Champagne, dill pickle GF	5

## MEAT

<i>Dry-aged Steak Tartare</i> textures of yolk	4.50
<i>Dry-aged Meatball</i>	5
<i>Five-Spice Chicken Wing</i> birch tree sap sauce	5
<i>Beretta Farms Chuck Nugget</i> carrot, onion rings	6

### 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

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*priced per person · minimum 10 persons*

## OYSTER STATION\* GF

assorted condiments and mignonette  
15 *based on 3 oysters per person*

## CHARCUTERIE

an assortment of cured meats, salted crackers,  
pickled vegetables, grainy mustard  
16

## SLIDER STATION

*Korean Fried Chicken* gochujang, kimchi  
*Lambtastic Farms Burger* Chèvre, arugula  
*BBQ Brisket* pulled & smoked BBQ,  
crunchy cabbage coleslaw  
*Pulled Pork* corn salsa, crumble  
16 *choice of 3 sliders · based on 3 pieces per person*

## CARVED HIP OF BEEF\* GF

smoky mash, horseradish Chantilly cream,  
huckleberry jus  
19 *minimum 50 persons*  
*or*  
on a house-baked bun with a selection of mustards and house-  
cut chips  
17 *minimum 50 persons*

## THE BROOKLYN SPREAD

caprese salad with vine-ripened tomato, mozzarella and basil,  
shaved speck ham, prosciutto, bresaola with seasonal garnishes,  
gorgonzola, focaccia, honeycomb, red grape jelly,  
grilled Italian vegetable antipasto with extra virgin olive oil,  
buckwheat cracker, ciabatta  
19

## O & B DESSERT TABLE V

Chef's selection of assorted pastries and sweets  
12

## SLICED SEASONAL FRUIT PLATTER V GF

fresh berries  
13

*\*chef-manned station — staffing fee of 50 per hour will apply*

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# Lunch

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*priced per person*

## EXPRESS LUNCH

***Mushroom Soup*** V GF

fire-roasted mushroom velouté, smoked sour cream, chives

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***Spaghetti & Dry-aged Meatballs***

tomato & basil passata, Parmigiano-Reggiano

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***Lemon Tart*** V

blueberry sorbet

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***Freshly Brewed Coffee or Tea***

45

## LUNCH MENU A

***Mushroom Soup*** V GF

fire-roasted mushroom velouté, smoked sour cream, chives

*or*

***Beet Salad*** GF

labneh, salt-roasted and pickled beets, pomegranate molasses, granola, dill

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***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

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***O&B Carrot Cake*** V

cream cheese frosting, crispy carrots, walnut crumble, vanilla ice cream

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***Freshly Brewed Coffee or Tea***

48

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# Lunch

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priced per person

## LUNCH MENU B

*Chef's Seasonal Soup of the Day* V GF

or

*Warm Spinach & Mushroom Salad* V GF

baby spinach, red onion, cremini mushrooms, feta, puffed quinoa

—

*Dry-aged Beretta Farms Chuck Burger*

ground in-house, double cheddar, pickle, smoked mayo, ketchup, house-cut chips

or

*Linguine Carbonara* V

housemade bacon, sweet peas, Parmesan cream

—

*Brown Bread Ice Cream* V

brown bread crumble, maple syrup

—

*Freshly Brewed Coffee or Tea*

51

## LUNCH MENU C

*Chef's Seasonal Soup of the Day* V GF

or

*Beet Salad* GF

labneh, salt-roasted and pickled beets, pomegranate molasses, granola, dill

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*Maple-glazed Boneless Short Rib*

braised black barley, Prairie corn, Saskatoon berries, pickled leeks

or

*Wood-grilled Salmon*

fennel purée, green beans, braised radish, lemon caper brown butter

—

*O&B Carrot Cake* V

cream cheese frosting, crispy carrots, walnut crumble, vanilla ice cream

—

*Freshly Brewed Coffee or Tea*

61

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# Dinner

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*priced per person*

## DINNER MENU A

### *Mushroom Soup* **V GF**

fire-roasted mushroom velouté, smoked sour cream, chives

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### *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

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### *Milk Chocolate Tart* **V**

milk sherbet

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### *Freshly Brewed Coffee or Tea*

59

## DINNER MENU B

### *Steak Tartare*

Beretta Farms beef, capers, crispy shallots, taro chips

*or*

### *Beet Salad* **GF**

labneh, salt-roasted and pickled beets, pomegranate molasses, granola, dill

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### *Maple-glazed Boneless Short Rib*

braised black barley, Prairie corn, Saskatoon berries, pickled leeks

*or*

### *Wood-grilled Salmon*

fennel purée, green beans, braised radish, lemon caper brown butter

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### *O&B Carrot Cake* **V**

cream cheese frosting, crispy carrots, walnut brittle, vanilla ice cream

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### *Freshly Brewed Coffee or Tea*

65

**V VEGETARIAN GF GLUTEN-FREE**

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# Dinner

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priced per person

## DINNER MENU C

**Warm Spinach & Mushroom Salad** **V GF**  
baby spinach, red onion, cremini mushrooms, feta, puffed quinoa  
*or*

**Steak Tartare**  
Beretta Farms beef, capers, crispy shallots, taro chips

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**Maple-glazed Boneless Short Rib**  
braised black barley, Prairie corn, Saskatoon berries, pickled leeks  
*or*

**Wood-grilled Octopus**  
dirty rice, orange and paprika gremolata

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**O&B Carrot Cake** **V**  
cream cheese frosting, crispy carrots, walnut brittle,  
vanilla ice cream

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**Freshly Brewed Coffee or Tea**  
71

## DINNER MENU D

**Mushroom Soup** **V GF**  
fire-roasted mushroom velouté, smoked sour cream, chives  
*or*

**Beet Salad** **GF**  
labneh, salt-roasted and pickled beets, pomegranate molasses,  
granola, dill

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**Gin & Tonic Wild Salmon** **GF**  
tonic gel, dill crème fraîche, watercress, shallot rings  
*or*

**Steak Tartare**  
Beretta Farms beef, capers, crispy shallots, taro chips

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**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

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**Milk Chocolate Tart** **V**  
milk sherbet

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**Freshly Brewed Coffee or Tea**  
84

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# Beverages

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*priced per drink*

## NON - ALCOHOLIC

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

## B A R

<i>Standard Rail Shot 10z</i>		7
<i>Premium Rail Shot 10z</i>	<i>from</i>	8
<i>Rail Martini</i>		10
<i>Premium Martini</i>	<i>from</i>	13

## B E E R

<i>Domestic Bottle</i>	<i>from</i>	6.50
<i>Import Bottle</i>	<i>from</i>	7.50
<i>Domestic Draught</i>	<i>from</i>	7
<i>Import Draught</i>	<i>from</i>	8

*bar pricing subject to change without notice*

# Signature Cocktails

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*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

## *El Chapo*

Sauza gold tequila, avocado, cilantro,  
jalapeño agave, ginger beer

13

*bar pricing subject to change without notice*

# Wine List

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## SPARKLING

<i>Zonin '1821' Prosecco Cuvée, Veneto, Italy</i>	68
<i>Chandon Rosé, California</i>	75

## WHITE

<i>Graffigna Pinot Grigio, San Juan, Argentina</i>	54
<i>Evolve Cellars Gewürztraminer, Okanagan Valley, British Columbia</i>	57
<i>Summerhill Ehrenfelser, Okanagan Valley, British Columbia</i>	58
<i>Isaac Fernandez 'Egeo' Verdejo, Rueda, Spain</i>	59
<i>Mission Hill 'Estate' Riesling, Okanagan Valley, British Columbia</i>	61
<i>Ballard Lane Chardonnay, Central Coast, California</i>	61
<i>Mission Hill 'Estate Series' Pinot Gris, Okanagan Valley, British Columbia</i>	62
<i>Shaw + Smith Sauvignon Blanc, Adelaide Hills, Australia</i>	75
<i>Domaine Gérard Tremblay Petit Chablis, Burgundy, France</i>	78
<i>Hartford Court Chardonnay, Sonoma County, California</i>	92

## RED

<i>Campo Viejo Tempranillo, Rioja, Spain</i>	54
<i>Zonin Valpolicella, Ripasso, Italy</i>	58
<i>Cave Spring Gamay, Niagara, Ontario</i>	59
<i>Rodano Chianti Classico, Tuscany, Italy</i>	66
<i>Langmeil Shiraz, Barossa Valley, Australia</i>	68
<i>Catena Alta Malbec, Argentina</i>	72
<i>Kenwood Cabernet Sauvignon, Sonoma County, California</i>	75
<i>Boomtown Merlot, Columbia Valley, Washington</i>	77
<i>Barrel Burner Cabernet Sauvignon, Paso Robles, California</i>	80
<i>Tantalus 'Maija' Pinot Noir, Okanagan Valley, British Columbia</i>	83
<i>Château Labadie, Bordeaux, France</i>	88
<i>Freemark Abbey, Napa Valley, California</i>	92
<i>Black Hills Syrah, Okanagan Valley, British Columbia</i>	118

Looking for more selections? Check *The Guild* wine list for even more choices.

# Frequently Asked Questions

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## *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 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, 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

## *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



# Frequently Asked Questions

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## *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	<i>per guest</i>	2
Cake <i>cut &amp; plated by Chef with garnish &amp; served as part of the dinner menu</i>	<i>per guest</i>	5
Cake <i>cut &amp; plated as part of self-serve station</i>	<i>per guest</i>	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

## *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:*

403.351.3771  
privatedining@theguildrestaurant.com  
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