



Canapés

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

VEGETARIAN

$Smoky\ Deviled\ Egg$ Spanish paprika, chives, crunchy stuff	3
Charred Beet Tartare buttermilk dressing	3
Tomato & Baby Mozzarella GF	3.50
Fried Mac & Cheese truffle ranch	4
SEAFOOD	
Prawn Fork dill, lemon and shallot crunch GF	3.50
Fried Whitefish Fritter old-school tartar sauce	3.50
Gin & Tonic Salmon tonic gel, juniper GF	4
East Coast Oyster Champagne, dill pickle GF	5
MEAT	
Dry-aged Steak Tartare textures of yolk	4.50
Dry-aged Meatball	5
Five-Spice Chicken Wing birch tree sap sauce	5
Beretta Farms Chuck Nugget 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



Platters & Food Stations

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 \cdot based on 3 pieces per person

ALBERTA CHEESE BOARD V

fire-roasted bread, salty crackers, Saskatoon-style jam 17

CARVED HIP OF BEEF* G

smoky mash, horseradish Chantilly cream,
huckleberry jus

19 minimum 50 persons
or
on a house-baked bun with a selection of mustards and housecut 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

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



Lunch

priced per person

EXPRESS LUNCH

Mushroom Soup v GF

fire-roasted mushroom velouté, smoked sour cream, chives

Spaghetti & Dry-aged Meatballs

tomato & basil passata, Parmigiano-Reggiano

Lemon Tart v

blueberry sorbet

_

Freshly Brewed Coffee or Tea

LUNCH MENU A

Mushroom Soup v GF

fire-roasted mushroom velouté, smoked sour cream, chives $oldsymbol{or}$

Beet Salad GF

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

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

_

Lunch

priced per person

LUNCH MENU B

Chef's Seasonal Soup of the Day v gf

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

LUNCH MENU C

Chef's Seasonal Soup of the Day $\,\,{
m v}\,\,{
m GF}$

Beet Salad GF

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

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



Dinner

priced per person

DINNER MENU A

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

Milk Chocolate Tart v

milk sherbet

Freshly Brewed Coffee or Tea
59

DINNER MENU B

Steak Tartare

Beretta Farms beef, capers, crispy shallots, taro chips lpha r

Beet Salad GF

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

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 brittle, vanilla ice cream

Dinner

priced per person

DINNER MENU C

Warm Spinach & Mushroom Salad v gf

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

Steak Tartare

Beretta Farms beef, capers, crispy shallots, taro chips

Maple-glazed Boneless Short Rib

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

Wood-grilled Octopus

dirty rice, orange and paprika gremolata

O&B Carrot Cake v

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

Freshly Brewed Coffee or Tea

DINNER MENU D

Mushroom Soup v gf

fire-roasted mushroom velouté, smoked sour cream, chives

Beet Salad GF

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

Gin & Tonic Wild Salmon GF

tonic gel, dill crème fraîche, watercress, shallot rings

Steak Tartare

Beretta Farms beef, capers, crispy shallots, taro chips

Beretta Farms Steak Frites

chargrilled 8oz strip loin, house-cut chips, green salad, Béarnaise sauce

Chicken Fried Rice

Peking-style fried chicken, egg fried red rice, mixed vegetables

Milk Chocolate Tart v

milk sherbet



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 10Z		7
Premium Rail Shot 10Z	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

 $bar\ pricing\ subject\ to\ change\ without\ notice$

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

El Chapo

Sauza gold tequila, avocado, cilantro, jalapeño agave, ginger beer 13

bar pricing subject to change without notice

Wine List

SPARKLING	
Zonin '1821' Prosecco Cuvée, Veneto, Italy	68
Chandon Rosé, California	75
WHITE	
Graffigna Pinot Grigio, San Juan, Argentina	54
Evolve Cellars Gewürztraminer, Okanagan Valley, British Columbia	57
Summerhill Ehrenfelser, Okanagan Valley, British Columbia	58
Isaac Fernandez 'Egeo' Verdejo, Rueda, Spain	59
Mission Hill 'Estate' Riesling, Okanagan Valley, British Columbia	61
Ballard Lane Chardonnay, Central Coast, California	61
Mission Hill 'Estate Series' Pinot Gris, Okanagan Valley, British Columbia	62
Shaw + Smith Sauvignon Blanc, Adelaide Hills, Australia	75
Domaine Gérard Tremblay Petit Chablis, Burgundy, France	78
Hartford Court Chardonnay, Sonoma County, California	92
RED	
Campo Viejo Tempranillo, Rioja, Spain	54
Zonin Valpolicella, Ripasso, Italy	58
Cave Spring Gamay, Niagara, Ontario	59
Rodano Chianti Classico, Tuscany, Italy	66
Langmeil Shiraz, Barossa Valley, Australia	68
Catena Alta Malbec, Argentina	72
Kenwood Cabernet Sauvignon, Sonoma County, California	75
Boomtown Merlot, Columbia Valley, Washington	77
Barrel Burner Cabernet Sauvignon, Paso Robles, California	80
Tantalus 'Maija' Pinot Noir, Okanagan Valley, British Columbia	83
Château Labadie, Bordeaux, France	88
Freemark Abbey, Napa Valley, California	92

118

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

Black Hills Syrah, Okanagan Valley, British Columbia

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 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

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 & plated by Chef with garnish & served as part of the dinner menu	per guest	5
Cake cut & plated as part of 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

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 oliverbonacinievents.com