



PRIVATE EVENTS MENU
2023



RENTAL RATES

Ceremony fee \$700 | Includes ceremony set up (30 chairs, white tulle backdrop, water station, signing table). Ceremony must take place during booking timeslot

JANUARY TO MAY MINIMUM SPENDS ON FOOD & BEVERAGE

| BOOKING OPTION | Monday - Friday AM (8:00am - 4:00pm) | Saturday - Sunday AM (8:00am - 4:00pm) | Monday - Friday PM (4:00pm - close) | Saturday - Sunday PM (4:00pm - close) |
|--|---|---|--|--|
| WHOLE VENUE (60 ppl seated or 120 stand up) | \$5,000 | \$6,000 | \$3,000 | \$4,000 |
| UPPER LEVEL (60 ppl seated or 75 ppl stand up) | \$3000 | \$4,500 | \$2,000 | \$2,500 |
| PATIO (30 ppl seated or 40 ppl stand up) *June to October | N/A | N/A | N/A | N/A |

JUNE TO DECEMBER MINIMUM SPENDS ON FOOD & BEVERAGE

| BOOKING OPTION | Monday - Friday AM (8:00am - 4:00pm) | Saturday - Sunday AM (8:00am - 4:00pm) | Monday - Friday PM (4:00pm - close) | Saturday - Sunday PM (4:00pm - close) |
|---|---|---|--|--|
| WHOLE VENUE (60 ppl seated or 120 stand up) | \$6,500 | N/A | \$4,500 | \$5,000 |
| UPPER LEVEL (60 ppl seated or 75 ppl stand up) | \$5,000 | N/A | \$3,000 | \$4,000 |
| PATIO (30 ppl seated or 40 ppl stand up) *June to October only | \$1,500 | N/A | \$1,000 | \$2,500 |



FUNCTION MENU

BREAKFAST BUFFET OPTIONS

ALL BUFFETS COME WITH WATER SERVICE
AND UNLIMITED COFFEE & TEA STATION

CONTINENTAL | \$32/PERSON

YOGURT PARFAITS
CHIA SEED PARFAITS
SEASONAL FRUIT PLATTER
ASSORTED BREAKFAST PASTRIES

HOT BREAKFAST | \$38/PERSON

CHOICE OF PROTEIN:
maple sausage, apple chicken sausage or bacon
SCRAMBLED EGGS
SEASONAL FRUIT PLATTER
ROASTED POTATOES
IN HOUSE BAKED SOURDOUGH
with butter and seasonal compote

BEVERAGE UPGRADE OPTIONS

MIMOSA BAR | \$3.95/PERSON
WITH SPARKLING WINE PURCHASE
choice of orange, grapefruit or pineapple juice and
garnishes.
ASSORTED SAN PELLEGRINO | \$4.50 EACH
SPARKLING WATER | \$8 EACH
SSORTED SAN PELLEGRINO | \$4.50 EACH
SPARKLING WATER | \$8 EACH

UPGRADE OPTIONS

EGGS BENEDICT | \$8.95/PERSON
spinach and mushroom or capocollo
PANCAKES OR FRENCH TOAST | \$5.95/PERSON
with blueberry whip
SMOKED SALMON BOARD | \$25/PERSON
with cream cheese, crostini, capers, red onions, herbs
and other fixings



FUNCTION MENU

BUFFET OPTIONS

OPTION A - \$75 PP

2 salad
2 pastas
2 entrées
2 sides

ALL BUFFETS COME WITH
MINI DESSERTS & ALFORNO
BREAD

OPTION B - \$95 PP

2 salads
2 pasta
2 entrées
2 sides
1 carving station

SALADS

EMON ORZO PASTA SALAD

Oregano vinaigrette, pumpkin seeds, sundried tomato, zucchini

ALFORNO INSALATA (V)

greens, cucumber, tomato, red onion, feta, olive, crouton, red wine vinaigrette
add pulled chicken | \$5

CAESAR SALAD

anchovy, crouton, parm crisps
add pulled chicken | \$5

WHITE BEAN SALAD (VE)

cherry tomato, red onion, marinated olives, fresh herbs, tarragon vinaigrette

ENTRÉES

MEATBALLS

veal & pork meatballs braised in tomato sauce

CHICKEN CACCIATORE (GF) (DF)

braised thighs & drum sticks, tomato, caper, red pepper

ROASTED SALMON (GF) (DF)

honey glazed

BRAISED SHORT RIB (GF) (DF)

red wine braised, roasted shallot

EGGPLANT PARMIGIANA (V)

fried eggplant stewed in tomato sauce, topped with parmesan

ZUCCHINI MUSHROOM RAGOUT (VE)

lemon orzo, charred broccolini

SIDES

ROASTED BABY POTATOES (GF) (V) *can be made VE
garlic & herb butter

ROASTED SEASONAL VEGETABLES (GF) (VE)

CHARRED BROCCOLI (GF) (V)

chimichurri, pickled chili

CREAMY POLENTA (GF)

braised mushrooms, thyme, truffle oil

RICE PILAF (GF) (VE)

white & wild rice blend, zucchini, carrot, onion

PASTAS

BROCCOLI "MAC" AND CHEESE (V)

radiatori, cheddar mornay, broccoli

LEMON ALFREDO LINGUINI

cream, lemon, prawns, parmesan

BUCATINI CARBONARA

pancetta, fresh egg, parsley, cracked pepper, grana Padano

FRESH CHERRY TOMATO RIGATONI (V)

roasted cherry tomatoes, crumbled feta, spinach

PENNE ROSA

feta, capers, confit chicken

ARTICHOKE LEMON RAVIOLI

aglio e olio, chili honey, pea shoots

CASHEW PAPPARDELLE (VE)

lemon, sweet peas



FOOD STATIONS

FOOD STATIONS

(per person)

CARVING STATION | \$42

see below for options

CRISPY CHICKEN | \$30

fried thighs, gravy, hot honey

SLIDER STATION | \$21

smash sliders, Alfordo onion bun

PIZZA STATION | \$19

assorted pizzas

RISOTTO | \$25 PP

Chef's seasonal ingredients, served in a Grana Padano cheese wheel

WAGYU HOT DOG STATION | \$16

wagyu hotdogs, Alfordo buns, all the fixings

FRESH FRUIT PLATTER | \$15

melon, pineapple, grapes, assorted berries

BAKED POTATO STATION | \$16

sour cream, green onion, bacon, shredded cheddar

MINI DESSERTS | \$12

selection of four house-made Alfordo mini desserts, changes seasonally

CHARCUTERIE BOARD | \$18

capocollo, genoa salami, soppressata, apple sausage

CHEESE BOARD | \$21

brie, smoked cheddar, blue, gouda, marinated bocconcini

ROLLY COW GELATO BIKE | \$500

Introducing 'Rolly Cow' from Holy Cow Gelato & Donuts!

- mini cones & gelato sandwiches
- \$500 includes 4 hours, delivery to Alfordo, 50 assorted mini cones + 50 assorted gelato sandwiches (good for up to 100 guests)
- additional items quoted at retail dependent on group size

CARVING STATIONS

(served with house made ciabatta & condiments)

PORCHETTA

pork belly, sage, fennel

SIRLOIN

sliced roasted beef sirloin

BRISKET

Texas style smoked brisket

BEEF WELLINGTON | UPGRADE \$10 PP

mushroom duxelle, prosciutto, puff pastry

TENDERLOIN | UPGRADE \$10 PP

roasted with garlic and rosemary

PRIME RIB | UPGRADE \$10 PP

salt and pepper rubbed, prepared medium rare



CANAPÉS

per dozen, minimum three dozen ordered

COLD

CAPRESE | \$24 (V) (GF)

basil, tomato, bocconcini, balsamic reduction

BRUSCHETTA | \$24 (V) (DF) *CAN BE GF

crostini, tomato, balsamic, garlic

BEEF TARTARE | \$48 (DF) *CAN BE GF

beef fillet, caper sauce, lavash

TUNA TARTARE | \$38 (DF) *CAN BE GF

chopped albacore tuna, sweet chili dressing, prawn chips

CHICKEN RILLETTES | \$42

confit chicken, roasted garlic, chives

TIGER PRAWN CEVICHE | \$32

lime, roasted red pepper, tomato

SMOKED SALMON CREAM CHEESE PUFF | \$32

gougeres filled with smoked salmon dip

TOMATO CONFIT TART | \$24 (V)

tomato jam, puff pastry, pecorino cheese

HOT

TOMATO ARANCINI | \$36

basil mayo, fior di latte, Grana Padano

MEATBALLS | \$36 *CAN BE GF

beef & pork, tomato sauce, parmesan, micro basil

DUCK CONFIT STEAM BUNS | \$48

hoisin, cucumbers, scallion

CRISPY PORK BELLY | \$36

balsamic glaze, tomato jam

CROQUÉ MONSIEUR | \$28 (V)

brioche, Swiss cheese, ham

EMMENTAL CHEESE GOUGERES | \$32 (V)

cheese gougeres filled with emmental fondue

MUSHROOM TART | \$36 (V)

gorgonzola, sauteed wild mushroom, chive mascarpone

PORCINI CRACKER (GF) OR CROSTINI | \$28 (VE)

bruschetta, balsamic reduction, fresh herbs

CHICKPEA PANISSE | \$28 (VE)

sundried tomato jam



WINE & BAR LIST

SPARKLING WINE

NV PERGOLO PROSECCO - VENETO, ITALY | \$60
lemon zest, bartlett pear, refreshing, crisp and dry.

FERRARI BRUT ROSÉ - TRENTINO, ITALY | \$100
raspberry jam smeared on freshly toasted sourdough.
A playful balance of lees and red fruit.

ROSÉ WINE

2021 LA KIUVA ROSÉ DE VALLÉ - VALLE D'AOSTA, ITALY | \$60
pretty pale pink. Aromas of bumble berry pie, wild berries and tart rhubarb. Animated with delicate bittersweet taste at the end.

WHITE WINE

2020 BENCH 1775 PINOT GRIS - PENTICTON, BC | \$60
characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness.

2022 LE PETIT CHARDONNAY IGT - BURGUNDY, FRANCE | \$65
this is an easy drinking and plump Chardonnay.
Fuzzy peach, pineapple and lemon curd.

RED WINE

2021 DOMAINE GIRARD PINOT NOIR - LANGUEDOC, FRANCE | \$70
an agile and pretty pinot loaded with cranberry, sour cherry and bundled herbs.

2019 CATENA MALBEC - MENDOZA, ARGENTINA | \$65
blueberry, hoisin, and vanilla dominates this powerful wine.

2020 LOS VASCOS CABERNET SAUVIGNON - CALCHAGUA VALLEY, CHILE | \$50
a pleasant fruity nose with aromas of black cherries, raspberries and cassis with a hint of anise.

COCKTAILS

OLD FASHIONED | \$12
bourbon, sugar, bitters

SHAFT 5OZ | \$10
cold brew, vodka, Bailey's, Kahlua

CAESAR 1OZ or 2OZ | \$8 or \$12
vodka, Clamato Juice, Worcestershire, Tabasco

APEROL SPRITZ | \$12
Aperol, prosecco, splash of soda

NEGRONI | \$12
gin, vermouth, campari

BEERS

OLD BEAUTIFUL 'ABRAZO' | \$8

WILD ROSE 'VELVET FOG' 355ML | \$12

LAST BEST 'SHOW PONY' 341ML | \$8

JASPER BREWING CO.'CRISP PILS' 355ML | \$10

LAST BEST TURBO CHARGED 'TOKYO DRIFT' IPA 473ML | \$12

WHITE CLAW 355ML | \$8
mango, black cherry, lime, grapefruit

LONE TREE DRY CIDER 355ML | \$8

ZERO PROOF

ANNEX SODA 355ML | \$4.5
Ginger Beer, Root Beer, Cola, Saskatoon Lemonade

TRUE BUCH KOMBUCHA 355ML | \$6

FAHR 'ALKOHOLFREI' 355ML | \$8

WILDFOLK FREE SPIRITED BOTANICAL COCKTAILS | \$10
vermouth spritz, bees knees



CUSTOM CAKES & BAKED GOODS

| Cake Size | # of Plated Servings | # of Banquet Servings | With Standard Filling | With Specialty Filling |
|-----------|----------------------|-----------------------|-----------------------|------------------------|
| 4" round | 8 | 16 | \$110.00 | \$135.00 |
| 6" round | 12 | 24 | \$130.00 | \$165.00 |
| 8" round | 24 | 48 | \$145.00 | \$190.00 |
| 10" round | 38 | 76 | \$185.00 | \$230.00 |
| 12" round | 56 | 112 | \$220.00 | \$280.00 |
| Full Slab | 66-80 | 144-168 | \$350.00 | \$500.00 |

MORE INFO:

- gluten free cakes are subject to a 15% upcharge. Please speak to your coordinator about allergy friendly cakes.
- cakes are 4" tall.
- all cake orders at least 72 hours in advance required
- Cakes brought in from an outside vendor are subject to a \$4/person cake cutting fee. Includes plated cake service, china, cutlery and service.

FONDANT FLOWERS:

- small flower 1-3" in diameter | \$4.00 each
- large flower 3.5-5" in diameter | \$5.50 each
- specialty flowers | peony, gardenia, ranunculus, daisy or hydrangea (cluster of 5) | \$6.50

CAKE FLAVOURS:

- vanilla
- chocolate
- lemon
- coffee
- carrot
- hazelnut
- pistachio
- almond

STANDARD FILLINGS:

- vanilla buttercream
- chocolate buttercream
- salted caramel buttercream
- coffee buttercream
- lemon curd
- berry compote
- vanilla pastry cream
- berry buttercream

SPECIALTY FILLINGS:

- mocha buttercream
- pistachio buttercream
- hazelnut buttercream
- cream cheese icing
- chocolate ganache



ADDITIONAL INFO

RENTAL CHARGES

GROUPS OF 40 OR MORE ARE SUBJECT TO RENTAL CHARGES (GLASSWARE, FLATWARE, TABLES, LINENS, ETC.) BASED ON THEIR INDIVIDUAL EVENT NEEDS, WHICH WILL BE ADDED TO THE FINAL BILL AND SUBJECT TO APPLICABLE GRATUITY & GST, IN ORDER TO PROPERLY SERVICE YOUR EVENT.

AUDIO VISUAL EQUIPMENT

ALL AUDIO VISUAL EQUIPMENT INCLUDING SPEAKERS, WIRELESS MIC(S), DJ OR SOUND SYSTEM ARE TO BE RENTED AND PROVIDED BY THE CLIENT.

VIP TOUCHES

DISCUSS WITH OUR EVENTS DIRECTOR IN REGARDS TO DECOR, FLORAL ARRANGEMENTS, ICE SCULPTURES, DJS, PHOTO BOOTHS, PHOTOGRAPHERS AND MORE TO TAKE YOUR EVENT TO THE NEXT LEVEL (ADMINISTRATIVE FEE APPLIES). WE ARE HAPPY TO PROVIDE YOU WITH OUR LIST OF PREFERRED VENDORS AND HELP YOU PLAN THESE IMPORTANT DETAILS.

TAX & GRATUITY

20% GRATUITY AND 5% GST WILL BE ADDED TO THE FINAL BILL AND DO NOT CONTRIBUTE TOWARDS ANY APPLICABLE ROOM MINIMUMS. ALL CHARGES INCLUDING RENTALS ARE SUBJECT TO THESE FEES.

CONTACT

FOR PRIVATE EVENT INQUIRIES & BOOKINGS PLEASE EMAIL EVENTS@TEATROGROUP.CA

PLEASE NOTE IF YOU'RE INQUIRING ABOUT CATERING CONTACT ORDERS@ALFORNO.CA AND VISIT THE CATERING SECTION ON OUR WEBSITE.



