



VEGAN STREET / THE ATTIC

Celebrate with us

Incredible plant-based food, thoughtful hospitality, and a space that feels distinctly yours.

MAKE IT YOUR KIND OF GATHERING

Intimate plated dinners. Relaxed family-style feasts. Lively receptions with dancing and late-night snacks.

VEGAN STREET

www.veganstreet.ca/privateevents

INFO@VEGANSTREET.CA

THE ATTIC

www.theatticyc.ca/privateevents

The Attic

A premium destination for beauty and elegance in Calgary's historic Inglewood.

Host a private corporate or social event in a distinctive setting with traditional Italian cooking and warm, attentive service.

Italian pizza & pasta, 100% plant-based — with handcrafted cocktails, an all-vegan wine list, and all-local beer.

GUEST CAPACITY

Up to 65

with seating for up to 65 guests (plus a 30 person outdoor terrace in the summer months).

TUESDAY–THURSDAY

\$5,000

minimum spend for food & beverages

FRIDAY–SUNDAY

\$7,500

minimum spend for food & beverages

All package pricing includes food & beverage and exclusive venue use for a 6-hour window. Additional hour: 12% minimum-spend increase. 4-hour windows are available for 2/3 of the price of a 6-hour booking. Automatic 20% gratuity and applicable taxes are additional.

INCLUDED IN YOUR BOOKING

- Food and beverages up to the minimum spend
- Servers, bartenders, and cooks
- Microphone and projector / screen
- A dedicated event liaison
- Optional custom menu
- Access to the restaurant sound system / Spotify

OPTIONAL ADD-ONS

- Linens: tablecloths + cloth napkins **\$200**
- Dance-floor lighting / upgraded sound system **\$250**
- Sound technician for live bands **\$250**
- Printed menus **\$75**
- Wine purchased by the case **20% off**
- Corkage **\$25 / bottle**
- Outside cake service **\$2 / guest**

Vegan Street

Beyond delicious food and top-notch service, Vegan Street offers a unique, vibrant atmosphere — the perfect backdrop for a private event.

100 guests

SUMMER MAXIMUM · MAY–SEPTEMBER

A full-venue celebration with comfort food, a vibrant atmosphere, and room to make the night your own.

45 guests

WINTER MAXIMUM · OCTOBER–APRIL

SEASON	TUESDAY–THURSDAY	FRIDAY–SUNDAY
Summer May–September	\$8,000 minimum spend	\$12,000 minimum spend
Winter October–April	\$5,500 minimum spend	\$8,500 minimum spend

All package pricing includes food & beverage and exclusive venue use for a 6-hour period. Additional hour: 12% minimum-spend increase. 4-hour windows are available for 2/3 of the price of a 6-hour booking. Automatic 20% gratuity and applicable taxes are additional.

INCLUDED IN YOUR BOOKING

- Food and beverages up to the minimum spend
- Servers, bartenders, and cooks
- A dedicated event liaison
- Optional custom menu
- Access to the restaurant sound system / Spotify

OPTIONAL ADD-ONS

- Linens: tablecloths + cloth napkins **\$200**
- PA package with microphone & speakers **\$250**
- Sound technician for live bands **\$250**
- Dance-floor lighting **\$250**
- Printed menus **\$75**
- Wine purchased by the case **20% off**
- Corkage **\$25 / bottle**
- Outside cake service **\$2 / guest**

Food service options

Your event liaison will help match the service style to your guest count, schedule, atmosphere, and menu.

01

PLATED 3-COURSE DINNER

The most formal option: individually served appetizer, entrée, and dessert.

Best for

Groups up to 60 guests; available with select menu items.

Timing

Approx. 6–8 minutes per table.

Planning note

Complete plate list and seating plan required at least 4 weeks prior.

02

BUFFET

A great choice for groups of 45+ with a casual, flexible atmosphere.

Guests choose their preferred dishes and portions, making this style especially well suited to relaxed receptions.

03

FAMILY STYLE

Works beautifully for groups of nearly any size.

Shared platters passed around each table create a warm, communal dining experience that keeps the room connected.

Three ways to gather.

Whether the mood is polished, easygoing, or deeply communal, the menu and pacing can be shaped around your celebration.

TOAST TO THE
OCCASION

Bar service options

Choose the structure that
feels right for your guests and
your budget. Your liaison will
help build the beverage plan.

HOSTED · SHARED · INDIVIDUAL

FIVE SIMPLE FORMATS

01

SELECT HOSTED BEVERAGES

Host covers specific categories —
such as table wine, beer, or non-
alcoholic drinks — while guests
purchase anything outside those
selections.

02

OPEN BAR

Host covers all beverages ordered
by guests.

03

DRINK TICKETS

Host sets a clear limit on hosted
beverages; guests open individual
tabs after tickets are used.

04

TOONIE BAR

Guests contribute \$2 toward each
beverage; host covers the rest.

05

INDIVIDUAL TABS

Guests purchase their own beverages throughout the event.

Good hosting is about making
everyone feel looked after.

Comfort food, made celebratory

PLANT-BASED
POSSIBILITIES

ENTRÉES

Juicy Marbles Steak Dinner	\$39
Plant-based steak, roasted potatoes, seasonal vegetables, house-made peppercorn sauce.	
New School Foods Baked Salmon	\$35
Plant-based lemon baked salmon, roasted potatoes, seasonal vegetables.	
Crispy Tofu Ponzu Bowl	\$23
Crispy tofu, ponzu sauce, fresh vegetables, jasmine rice.	
Macro Salad	\$24
Fresh & roasted vegetables, house-made maple tahini dressing.	

APPETIZERS

Choose from the regular Vegan Street appetizer menu. Appetizers may be incorporated into buffet, family-style, or plated service.

DESSERTS

House-made desserts, or special-event options selected below.

Special-event desserts

Gluten-free Lindt chocolate tart \$85

Organic raspberry coulis · 16 slices

Custom raw cashew cheesecake \$85
12 slices

LATE-NIGHT FOOD

Poutine bar \$8 per guest

Taco bar \$10 per guest
2 tacos per guest

Wings \$8 per guest
4 wings per guest, plus fresh crudités and dip

Menus are samples only.
Special requests welcome.

Italian roots, plant-based heart

STONE-FIRED
& HANDMADE

PASTA

Any pasta dish \$22

Gluten-free available on request (+\$2). Served plated, family style, or as part of a buffet.

With grilled chicken \$26

Available with any pasta dish.

ENTRÉE CHOICES

Beet & Goat Cheese Salad with Grilled Chicken \$23

Grilled Chicken Caesar Salad \$23

Juicy Marbles Steak Dinner \$39

New School Foods Baked Salmon \$35

PIZZA

Stone-fired pizza \$22–26

Buffet and family-style service only; not available as an individual plated course. 8 slices each, up to 4 flavours.

Pizza by the slice is also available as a late-night snack.

Appetizers

Choose from the regular menu. We can shape the selection around plated, buffet, or family-style service.

DESSERTS

House-made desserts, or these special-event favourites:

Gluten-free Lindt chocolate tart \$85

Organic raspberry coulis · 16 slices

Custom raw cashew cheesecake \$85

12 slices

Special pasta requests, wine selections, and pizza flavours are welcome — our chef would be happy to work with you to create your dream menu.

Planning your celebration

Clear expectations, a steady hand, and a team that stays close from first conversation to final toast.

01 SECURE YOUR DATE

Once your date is secured, your event liaison guides you through the planning process — starting with a questionnaire and an in-person meeting to learn about your vision, guest count, service style, menu, bar service, schedule, and special details.

02 SHAPE THE EXPERIENCE

We reconnect approximately 3 months before your event to finalize the menu and event flow.

03 CONFIRM THE DETAILS

A final check-in two weeks before the celebration confirms guest count, dietary requirements, timeline, and remaining details.

LET'S MAKE IT YOURS

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OUTDOOR MUSIC

To respect neighbours and local noise requirements, outdoor dance parties and amplified music must end by **10:00 p.m.** Celebrations may continue indoors afterward.

PAYMENT SCHEDULE

25% deposit required to secure your date.

Remaining balance of the minimum spend due **one week before** your event.

Additional fees or food & beverage charges above the minimum spend are invoiced after the event, due within **3 business days**.

Planning should feel straightforward, collaborative, and genuinely fun.