THE ATTIC

& VEGAN STREET

# Weddings

## & celebrations

Two Inglewood venues.
Plant-based food.
A celebration that feels like you.



CALGARY, ALBERTA

01 / THE VENUES

# The Attic

Candlelit dinners, intimate ceremonies and a stage for the celebrations to follow.



UP TO 65 SEATED GUESTS · STAIRS-ONLY ACCESS

An upstairs lounge with warm velvet seating, stone-fired pizza, fresh pasta and a full bar. A summer terrace accommodates approximately 30 additional guests.

SIX-HOUR PRIVATE BOOKING · FOOD & BEVERAGE MINIMUMS

| | |
|---|---|
| Tuesday–Thursday | $5,000 |
| Friday–Saturday | $7,500 |
| Sunday | $5,500 |

Sunday four-hour option: $3,500. Other four-hour bookings: two-thirds of the six-hour minimum. Each additional hour increases the minimum by 12%. Add 20% gratuity and applicable taxes.

Includes exclusive use, food and beverages up to your minimum, service and kitchen staff, a dedicated event liaison, optional custom menu, microphone, projector/screen and house sound system / Spotify.

02 / THE VENUES

# Vegan Street

A relaxed celebration, from an afternoon gathering to dinner under the patio lights.






100 SUMMER / 45 WINTER · SIX-HOUR PRIVATE BOOKING

| | |
|---|---|
| Summer · May–September / Tue–Thu | $8,000 |
| Summer · May–September / Fri–Sun | $12,000 |
| Winter · October–April / Tue–Thu | $5,500 |
| Winter · October–April / Fri–Sun | $8,500 |

Minimums include exclusive venue use and food and beverages. Four-hour bookings: two-thirds of the six-hour minimum. Each additional hour increases the minimum by 12%. Add 20% gratuity and applicable taxes.

Includes servers, bartenders and kitchen team, a dedicated event liaison, optional custom menu and house sound system / Spotify. Seasonal capacity includes outdoor space; we'll discuss the best layout for your plans.

03 / FOOD & DRINKS

# Gather around the table

Entirely plant-based. Generous food, thoughtful service and room to make it your own.





## Plated three-course dinner

An individual appetizer, entrée and dessert. Best for up to 60 guests with select menu items. Final plate list and seating plan required four weeks ahead.

## Family style

Shared platters brought to each table. A convivial option for groups of nearly any size.

## Buffet

A relaxed format for groups of 45 or more, with guests choosing their dishes and portions.

YOUR BAR, YOUR WAY

Host all drinks, select wine and beer, offer drink tickets, or let guests open individual tabs. A toonie bar lets guests contribute $2 per drink while you cover the balance.

04 / SAMPLE MENU

# Vegan Street

Comfort-food favourites for your wedding table.



### Juicy Marbles Steak Dinner — $39

Roasted potatoes, seasonal vegetables and peppercorn sauce.

### New School Foods Baked Salmon — $35

Lemon-baked plant-based salmon, potatoes and vegetables.

### Crispy Tofu Ponzu Bowl — $23

Fresh vegetables, ponzu sauce and jasmine rice.

### Macro Salad — $24

Fresh and roasted vegetables with maple tahini dressing.

## KEEP THE CELEBRATION GOING

Poutine bar · $8 / guest
Taco bar · 2 tacos / guest · $10 / guest
Wings · 4 / guest, crudités & dip · $8 / guest

Appetizers from our regular menu. House-made desserts and special-event options available. Chocolate tart: $85 / 16 slices. Raw cashew cheesecake: $85 / 12 slices.

05 / SAMPLE MENU

# The Attic

Italian-inspired dishes for sharing, toasting and lingering over.




| | |
|---|---|
| Fresh pasta<br>Any pasta dish. Gluten-free +$2. Plated, family style or buffet. | $22 |
| Pasta with grilled chickin<br>Available with any pasta dish. | $26 |
| Beet & Goat Cheeze Salad with Grilled Chickin | $23 |
| Grilled Chickin Caesar Salad | $23 |
| Juicy Marbles Steak Dinner | $39 |
| New School Foods Baked Salmon | $35 |
| Stone-fired pizza<br>Eight slices; up to four flavours. Buffet or family-style service. | $22–26 |

Add appetizers from our regular menu, house-made desserts or late-night pizza by the slice. Chocolate tart: $85 / 16 slices. Raw cashew cheesecake: $85 / 12 slices.

06 / THE DETAILS

# Make it yours

A few finishing touches, with a team to help bring everything together.



Tablecloths & cloth napkins
$200

Dance-floor lighting / sound (Attic)
$250

PA, mic & speakers (Vegan Street)
$250

Sound technician for live bands
$250

Printed menus
$75

Wine by the case
20% off

Corkage
$25 / bottle

Outside cake service
$2 / guest

## Tell us your budget.

We'll work with you to find an option that fits. Shorter booking windows, afternoon weddings and more intimate celebrations can open up different possibilities. Share your guest count, ideal timing and budget, and we'll explore what works.

07 / BOOKING

# Let’s plan your day.

Start with your date, guest count and budget. We’ll help with the next steps.






## 01 / Secure your date

A 25% deposit secures your booking. We begin with a questionnaire and an in-person planning meeting.

## 02 / Shape your celebration

Around three months before, we revisit the food, bar, service and timeline. Your event liaison helps coordinate the details.

## 03 / Confirm & celebrate

Two weeks before, confirm attendance, dietary needs, timing and final arrangements. For plated service, the plate list and seating plan are due four weeks ahead.

Remaining minimum spend is due one week before your event. Additional charges are invoiced afterward and due within three business days. Outdoor amplified music and dancing end by 10 PM; celebrations can continue indoors.

INFO@VEGANSTREET.CA