

SPECIAL EVENTS *at The Attic*

FULL VENUE RENTALS

The Attic is a premium destination for beauty and elegance in the heart of Calgary's historic neighbourhood of Inglewood. We hosts private corporate and social events of all sizes from 8 to 102 guests. The food we serve is inspired by traditional Italian methods of cooking, with 100% plant-based ingredients, and accompanied by handcrafted cocktails, all vegan wine list, and all local beer options. Take your guest's breath away with beauty and charm in this intimate venue in Historic Inglewood.

All package pricing includes food and beverage, as well as exclusive use of the venue and amenities for a 6-hour window (5pm-11pm, 6pm-12am, or 7pm-1am).



TUESDAY + WEDNESDAY

This package includes food and beverage, exclusive use of the venue, bartenders, servers, chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102 guests

The Attic food menu:

\$3500 + tax & gratuity

Vegan Street food menu:

\$2000 + tax & gratuity



FRIDAY + SATURDAY

This package includes food and beverage, exclusive use of the venue, bartenders, servers, pizza chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102 guests

\$5500 + tax & gratuity



THURSDAY + SUNDAY

This package includes food and beverage, exclusive use of the venue, bartenders, servers, pizza chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102.

\$3500 + tax & gratuity

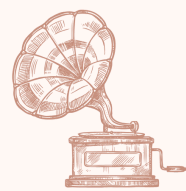


www.theatticyyyc.ca/privateevents

FOR MORE INFO, CONTACT US



HELLO@THEATTICYYC.CA



SMALLER EVENTS *at The Attic*

SEMI-PRIVATE DINING

For smaller parties, we offer the following semi-private dining options. All package pricing includes food and beverage, as well as use of the venue and amenities for a 4-hour period (any period between 5pm-11pm). Booking the terrace is conditional on no events happening inside.

There is an automatic 20% gratuity added to the minimums below for all large groups of 6 and more.



OUTDOOR TERRACE

Seats up to 34 guests

This package includes food and beverage up to the minimum spend value, before tax and gratuity. Availability is weather dependent and may require rescheduling or moving to an indoor space, if available. This option is only available on evenings before a scheduled show and applies to dinner service prior to any performance (service will stop as soon as the performance starts).

Tues + Wed: (Vegan Street menu) **\$1250 + tax & gratuity**

Fri + Sat: **\$1500 + tax & gratuity**

Thur + Sun: **\$950 + tax & gratuity**

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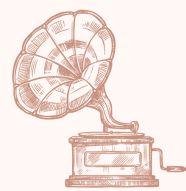
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100% plant-based CATERING OPTIONS

SERVICE OPTIONS

The following options represent the service style available for your event. A-la-carte and pre-ordered meals works best for groups of 25 or less, while buffet or family-style service works best for groups over 25 guests. Inquire about custom or off-menu menu items.



A-LA-CARTE

Only available for groups
up to 30 guests

This option gives your guests the ability to select their meal at the time of the event. There is no guess work and planning on your end, but because of this, we can only offer this choice to groups of 30 maximum.



BUFFET/ FAMILY STYLE

Ideal for larger/ casual
functions

This option allows you to choose your favourite dishes that you want to share with your group. There is less planning involved in getting everyone's individual orders. Allergens can be clearly labelled on the tent cards at the buffet for any guests with allergy concerns/ dietary preferences.



PRE-ORDER MEALS

Requires seating maps

This option works best for more formal occasions, where seating maps are provided to the venue in advance, so that we know who is receiving which dish. We require a complete list of plates and seating plan at least 1 week prior to the event. Dinners are served staggered in 8-10 minute intervals per 6-8 guests (pizza is not available for this option).

FOR MORE INFO

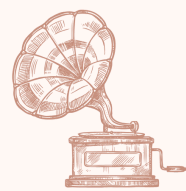


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SAMPLE MENUS

FAMILY-STYLE/ BUFFET

With this sample, the courses would be served family-style on shared tables, or at a buffet station according to a pre-determined selection of menu items at specific times.

FIRST COURSE

Appetizers

Mixed Olives
Whipped Tofu Riccotta w/ crostini
Roasted Beet Carpaccio
Bruschetta w/ crostini

SECOND COURSE

Dinner

Assorted pizzas
Assorted pastas
Caesar Salad
Arugula Salad
Schiacciata Garlic Bread

THIRD COURSE

Dessert

Carrot Cake
Seasonal Cheezecake
Coffee & Tea station

If you choose to bring your own cake, the three-course dinner will consist of a salad or soup course, an appetizer, and a main dish in place of a dessert course.

PRE-ORDERED MEALS

With this sample, the courses would be served on individual plates, based on a pre-ordered meal choice per guest. Seating chart required.

FIRST COURSE

Appetizers

Whipped Tofu Ricotta Canapé
or
Bruschetta Canapé

SECOND COURSE

Dinner

Choice of:
Carbonara
Cashew Alfredo
Tuscan Scallop Fettuccine
Pumpkin Sage Sausage Gnocchi
Pesto Pasta
Roasted Beet & Goat Cheeze Salad
(All entrées are available gluten free)

THIRD COURSE

Dessert

Carrot cake
or
Seasonal Cheezecake

The Above menus are only samples. Please let us know if you have any special requests or specific dishes you would like served.

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