

CORPORATE PACKAGES

2024

THE GARRET

# THE GARRET

CORPORATE PACKAGES 2024

COME SIT AT OUR TABLE	3
DAYTIME RENTALS	4
LUNCH PACKAGES	5
LUNCH MENUS	6
EVENING RENTALS	7
DINNER PACKAGES	8
DINNER MENUS	9
BAR APPENDIX	16



## Come sit at our table

The Garret is a historic loft-style space in the heart of Calgary's downtown. We exist to craft moments that transcend the ordinary and give respite to all those who enter our doors. At The Garret we provide full service, turn-key event experiences. From food to cocktails, decor to entertainment, our team is dedicated to curating unforgettable events and moments that resonate.

# Corporate Day Time Rentals

*Access 9 AM - 2 PM*

BREAKFAST  
LUNCHES  
WORKSHOPS

## VENUE RENTAL

With Bar: \$1,500 + GST

Daytime Bar Minimum Spend: \$900

Without Bar: \$1,700 + GST

## SPACE

Presentation seating up to 60 guests

Lunch seating up to 50 guests

Includes a dedicated event lead

## AV

Projector & Screen

Wireless Bluetooth Speaker

PA & Microphone (+ \$125.00)



## THE GARRET

# Lunch Packages

POWERED BY MERAKEI CUISINE

SANDWICH SPREAD 33/pp + 18% GRAT

Choice of 2 Sandwiches, 2 Salads, 2 Dessert & Fruit Platter

BOXED LUNCHES 33/pp + 18% GRAT

Choice of 2 Sandwiches, 1 Salad, House Cookie

GRAZING STATION starting @ 30/pp + 18% GRAT

Crudite, Meats & Cheeses

## Add-Ons

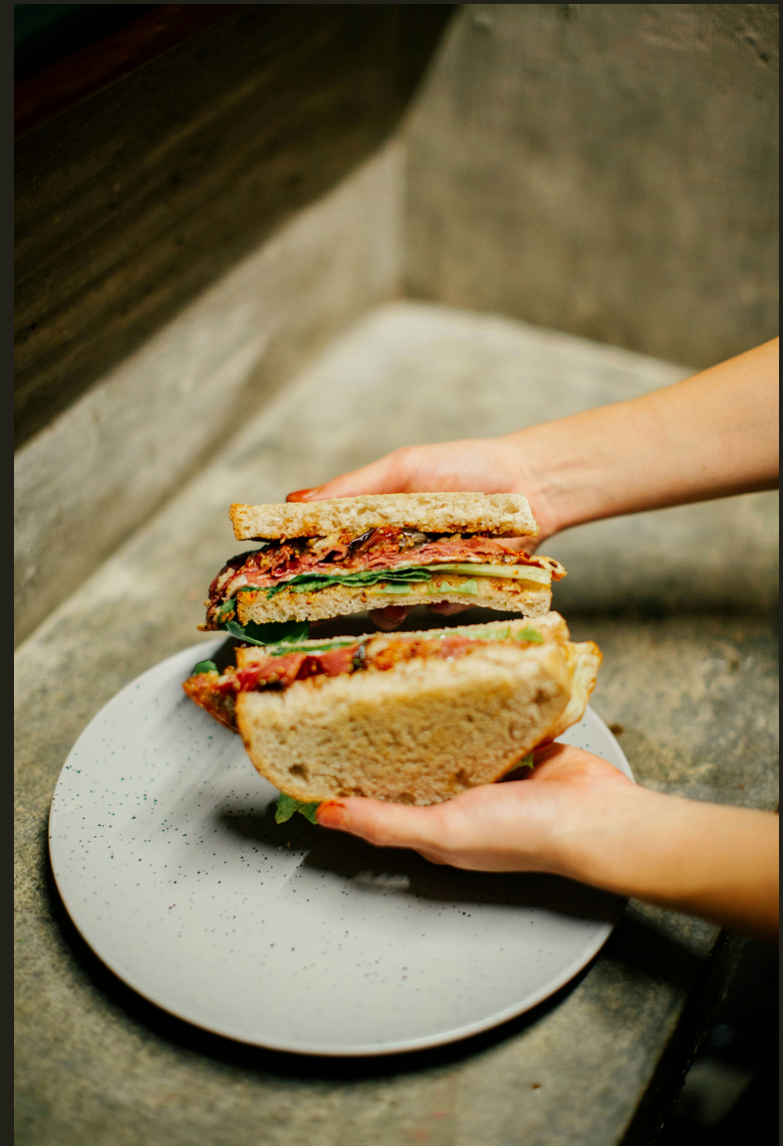
COFFEE & TEA SERVICE \$5 Per Guest

PREMIUM COFFEE SERVICE \$7 Per Beverage

Lattes

Americanos

Cappiciunos



## SALADS

### ROMAINE HEARTS

Anchovy Vinaigrette, Parmesan, Smoked Bacon, Grated Egg, Garlic Butter Brioche Crouton, Crispy Caper

### HEIRLOOM BEET

GF N V

Whipped Goat Cheese, Blood Orange Segments Arugula, Maple Pecans, Spicy Honey & Dijon Vinaigrette

### TOMATO

GF V

Feta Cheese, Roasted Garlic, House Marinated Olives, Lemon & Thyme Vinaigrette, Arugula, Baby Basil

### GREEN

GF DF VE

Kale, Arugula, Romaine, Nappa Cabbage, Grapes, Cucumber, Mint, Parsley Sumac Vinaigrette

### MEDITERRANEAN

GF DF VE

Wild Greens, Tomatoes, Mint, Crispy Harissa Lentils, Zaatar & Garlic Hummus, Shallot Dressing

### CHOPPED

GF V

Iceberg, Tomatoes, Boiled Egg, Cucumber, Radish, Avocado, Gorgonzola, Buttermilk Dill Dressing

### ASIAN SLAW

GF DF V

Red Cabbage, Scallions, Miso Sesame Dressing, Picked Cucumber, Kimchi

GF: GLUTEN FREE | DF: DAIRY FREE | N: CONTAINS NUTS | V: VEGETARIAN | VE: VEGAN

## SANDWICHES

Gluten Free Bread Upon Request

### TURKEY CLUB

DF

Bacon, Avocado, Greens, Tomato, Roasted Garlic Mayo

### CHICKEN PARM

Mozzarella, Parmesan, San Marzano, Preserved Chilies, Arugula

### MUFFALETTA

Olive Salad, Mortadella, Salami, Capicola, Provolone

### SMOKED SALMON

Cream Cheese, Capers, Lettuce, Cucumber, Dill

### CAPRESE

V

Basil Pesto, Mozzarella, Olive Oil, Smoked Salt, Heirloom Tomatoes

## ADD-ONS:

### COFFEE & TEA SERVICE

\$5 Per Guest

### PREMIUM COFFEE SERVICE

\$7 Per Beverage

Lattes

Americanos

Cappuccinos

POWERED BY MERAKI CUISINE

# Corporate Evening Rentals

*Access 5 PM - Close*

## VENUE RENTAL

\$1,700 + GST

## BAR MINIMUM SPEND

\$1,500 + 20% GRAT + GST

## SPACE

Dinner seating up to 50 guests

Cocktail style event up to 65 guests

## AV

Projector & Screen

Wireless Bluetooth Speaker

PA & Microphone (+ \$125.00)

## THE GARRET

CORPORATE DINNERS  
COCKTAIL PARTIES



# Dinner Packages

POWERED BY MERAKEI CUISINE

PLATED DINNER MENU                      \$70/pp + 18% GRAT

COCKTAIL STYLE EVENT                      \$60/pp + 18% GRAT

*Stations + Passed Canapés*

*Chef Action Station Fees*

Station requires 1 Chef per Station @ 35 / hr (min 3 hours)

## Add-Ons

COFFEE & TEA SERVICE                      \$5 Per Guest

PREMIUM COFFEE SERVICE                      \$7 Per Beverage

Lattes

Americanos

Cappiciunos



## *Looking for a Custom Dining Experience?*

We offer fully customised menus with our chef partners from notable Calgary restaurants.



# PLATED DINNER

Choice of 1 Salad, 2 Entrees, 1 Dessert

## SALAD

### CAESAR

Garlic & Anchovy Vinaigrette, Crispy Pancetta, Tomato Relish, Garlic Butter Croutons, Parmesan Snow, Chives

### TOMATO

Lemon & Thyme Vinaigrette, Balsamic Pearls, Burrata, Micro Basil, Baby Arugula

### HEIRLOOM BEET

Poblano Vinaigrette, Citrus Segments, Whipped Herb Goat Cheese, Mint, Basil, Parsley, Mustard Greens

### ASPARAGUS

Grilled Shiitake Edamame, Smoked Sea Salt, Pickled Heirloom Carrots, Baby Watercress, Miso Vinaigrette

### MERAKI

Honey Shallot Vinaigrette, Romaine, Kale, Oven Dried Tomato, Spicy Crispy Chickpeas, Feta Cheese, Puffed Rice

## PASTA

### GNOCCHI BLANCO

Truffle Cream Sauce, Chives, Pecorino, Cracked Black Pepper, Crispy Sage  
*Add Shaved Black Truffle \$10*

### RIGATONI

Vodka Rosé Sauce, Caramelized Garlic, Basil, Parmesan, Chili Oil

### ORECCHIETTE

Basil Pesto, Parmesan, Pistachio, Mint, Pickled Chillies

### RISOTTO

Wild Mushrooms, Truffle Essence, Parmesan, Herb Oil, Crispy Sage

# PLATED DINNER

Choice of 1 Salad, 2 Entrees, 1 Dessert

## PROTEIN

*From Land*

### BEEF STRIPLOIN

Frites - Parmesan, Chives, Truffle & Malt Aioli, Fennel & Herb Salad, Chimichurri

### BEEF TENDERLOIN

Whipped Potato, Roasted Garlic, Heirloom Carrots, Crispy Spinach, Wild Mushrooms, Peppercorn Jus

### BEEF SHORT RIB

Parmesan Polenta, Roasted Radish, Wild Boar Bacon, Picked Celery, Herb Salad

### CHICKEN SUPREME

Smoked Corn Purée, Potato Pave, Broccolini, Yellow Chanterelles, Thyme Jus

### LAMB RUMP

Spring Pea Risotto, Preserved Lemon Petit Carrots, Mint, Chives, Heirloom Herb Slaw

*From Sea*

### SALMON

Apple Fennel Slaw, Horseradish Crème Fraiche, Potato Coins, Cucumber Relish, Baby Dill

### SEA BASS

Tomato Gnocchi, Miso Butter Sauce, Picked Ginger, Watercress

### HALIBUT

Leek & Potato Succotash, Bacon Vinaigrette, Chardonnay, Cream, Chives

# PLATED DINNER

Choice of 1 Salad, 2 Entrees, 1 Dessert

## DESSERT

### LEMON PAVLOVA

Fresh Blueberries, Blueberry Compote, Vanilla Whipped Cream, Mint

### STRAWBERRY SHORTCAKE

Vanilla Orange Curd, Chantilly Cream, Macerated Strawberries, Bourbon Cream, Freeze Dried Strawberry

### BERRY CHEESECAKE

Berry Compote, White Chocolate Ganache, Graham Crust, Fresh Berries, Vanilla Chantilly

### CHOCOLATE TORTE

Salted Caramel Sauce, Vanilla Ice Cream, Raspberry Compote, Fresh Raspberries

## ADD-ONS

### COFFEE & TEA SERVICE

\$5 Per Guest

### PREMIUM COFFEE SERVICE

\$7 Per Beverage

Lattes  
Americanos  
Cappicinos

# STATIONS

Choice of 2 Stations

## PIZZA

Choice of 2

MARGHAREITA	V
San Marzano Sauce, Basil, Mozzarella, Olive Oil, Sea Salt	
MUSHROOM	V
White Truffle Oil, Kale, Goat Cheese, Oyster, Shiitake, Cracked Pepper	
PROSCIUTTO	
San Marzano, Grana Padano, Mozzarella, Chilies, Arugula	
BEEF MEATBALL	
Spicy Marinara Sauce, Mozzarella, Basil, Parmesan	
PESTO CHICKEN	N
Roasted Garlic, Red Onions, Cherry Tomatoes, Parmesan	

## TACO BAR

Choice of 2

BARBACOA	GF
Braised Brisket, Pickled Cabbage, Tomatillo Salsa, Lime Crema	
SMOKED PORK BELLY	GF
Pickled Vegetables, Meraki Sauce, Chipotle Crème Fraiche	
CHICKEN AL PASTOR	GF
Refried Beans, Hot Sauce, Sour Cream, Scallions, Cilantro, Pico De Gallo	
BAJA FISH	
Red Cabbage, Avocado Crema, Salsa Verde, Cilantro	
TEMPURA TOFU	GF DF VE
Pico De Gallo, Avocado, Jalapeno, Lime	

# STATIONS

Choice of 2 Stations

## PASTA

Choice of 2

SPICY RIGATONI v

San Marzano Sauce, Parmesan, Basil, Pickled Chili,  
Caramelized Onions

TRUFFLE MAC N CHEESE v

Parmesan, Cheddar, Chives, Garlic Breadcrumbs, Truffle Oil

GNOCCHI

Pancetta, Crispy Kale, Parmesan, Toasted Garlic, Creamed  
Leeks, Cracked Black Pepper

SQUASH RAVIOLI v

Arugula & Kale Pesto, Chives, Goat Beemster, Peas

MUSHROOM RISOTTO v GF

Wild Mushrooms, Parmesan, Chives, Herb Oil, Herb Slaw

## SALAD BAR

Choice of 2

MERAKI CEASAR

Tempura Egg, Garlic Dressing, Parmesan, Brioche  
Croutons

HEIRLOOM TOMATO GF V

Soft Mozzarella, Roasted Garlic, Marinated Olives, Basil,  
Lemon & Thyme Vinaigrette

ROASTED BEETS GF V N

Goat Cheese Mousse, Beet Purée, Citrus Segments, Baby  
Arugula, Maple Pecans, Honey & Balsamic Vinaigrette

MEDITERRANEAN GF V

Treviso, Arugula, Romaine, Crispy Chickpeas, Tomatoes,  
Feta, Mint, Parsley, Zaatar & Onion Vinaigrette

TEMPURA TOFU DF VE

Pico De Gallo, Avocado, Jalapeno, Lime

## STATIONS

Choice of 2 Stations

### BURGER SMASH

#### SMASH BURGER

Two Wagyu Patties, Shredded Lettuce, American Cheddar, Meraki Sauce

*Includes:*

#### TRUFFLE FRIES

Truffle & Malt Aioli, Chives, Parsley, Parmesan

## APPETIZERS

Choice of 6 Passed Canapés

### FROM SOIL

#### TRUFFLE RISOTTO CAKE

V

Truffle Crema, Crispy Sage, Chives, Truffle Salt

#### MUSHROOM TOSTADA

GF DF V

Cilantro, Avocado Crema, Jalapeno, Red Onion Line

#### ENDIVE & GORGONZOLA

GF V N

Candied Walnuts, Orange Relish, Aged Balsamic Reduction

#### MOZZARELLA ARANCINI

V

San Marzano Sauce, Parmesan, Baby Basil, Toasted Garlic

#### SPICY FALAFEL

GF DF VE

Garlic Sauce, Beet Hummus, Cilantro, Dill, Mint, Scallions

#### TOMATO TOAST

V

Burrata, Pickled Chilies, Basil, Roasted Garlic, House Sourdough

#### GRILLED CHEESE

V

Black Truffle Butter, Gruyere, Parmesan, Aged White Cheddar, Pear Jam

#### WHIPPED BRIE TOAST

N V

Toasted Almonds, Local Honey, Fig Compote, Port Reduction

#### SQUASH FRITTER

GF DF VE

Coconut Crema, Cilantro, Ginger, Lime

## APPETIZERS

Choice of 2 Stations

### FROM LAND

CHICKEN SATAY DF GF

Thai Coconut Sauce, Cilantro, Preserved Chilies, Lime, Scallions

NASHVILLE CHICKEN SLIDER

House Pickles, Hot Sauce, Shredded Lettuce, Brioche Bun

FRIED CHICKEN & WAFFLE

Cheddar Waffle, Maple Syrup, Seasonal Fruit Compote, Jalapeno

WAGYU SLIDER V

Brie De Meaux, Meraki Sauce, Arugula, Caramelized Onion, Brioche Bun

GRILLED STEAK SKEWER DF

Miso Soy, Ginger, Orange, Cilantro, Pickled Chillies

STEAK TARTARE DF

Gherkin, Parsley, Shallot, Grainy Mustard, Crispy Capers, House Sourdough, Olive Oil

LAMB LOLLIPOPS GF DF N

Garlic Rosemary, Tomato Chutney, Pecan Crumble, Mint

PORK SPRING ROLL DF

Sriracha Aioli, Soy, Ginger

YORKSHIRE PUDDING DF

Shaved Beef, Horseradish Crema, Crispy Parsley

## APPETIZERS

Choice of 6 Passed Canapés

### FROM SEA

SEARED AHI TUNA DF

Crispy Rice, Yuzu, Citrus Crust, Soy, Sesame, Cilantro

TUNA TARTARE GF DF

Avocado, Garlic, Ginger, Cilantro, Pickled Chilies, Plantain Chip

GRILLED SHRIMP GF

Jerk Coconut Sauce, Cilantro Crema, Pineapple & Lime Salsa

SHRIMP DUMPLINGS DF

Chili Garlic Crunch, Garlic, Ginger, Cilantro, Black Vinegar, Spicy Mayo

LOBSTER TOSTADA GF

Mango, Scallions, Jicama, Jalapeno, Pink Pickled Ginger, Citrus Crema

LOBSTER CORNDOG

Mustard Sauce, Dill, Old Bay

POTATO LATKES GF

Crispy Capers, Dill, Smoked Salmon, Creme Fraiche, Pickled Red Onion

CRAB CAKES DF

Tomato Ginger Jam, Garlic, Ginger, Preserved Chilies, Baby Cilantro

FISH N CHIPS

Tempura Halibut, Lemon, French Fries, Tartare Sauce

# Bar Appendix:

We offer a selection of premium wines to indulge in. Please inquire for our up to date list of coveted bottles.

We have a full list of premium non-alcoholic options (beer, wine, and bubbles).

Standard Non-Alcoholic Options (Pop, Water, Etc.) available.

## Seasonal Cocktails

### PASSIONATE FROM MILES AWAY

Nodo Tequilana Blanco, El Occidental Mezcal, Chinola  
Passion Fruit Liqueur, Ancho Reyes Verde Poblano Liqueur,  
Pineapple Syrup, Lime Juice

### THE KIR-ALL

Mulita Pisco, Crème de Cassis, Aperitivo, Tender Living  
Farms Hibiscus and Rose, MOB Honey, Grapefruit & Lemon  
Juice, Cava

### SPICE

Pierre Huet Fine Calvados, Old Grand-Dad Bourbon, Tender  
Living Farms Old Man River Earl Grey Infused Vermut Rojo,  
Averna Amaro, Jaya Chai Liqueur, Aromatic Bitters

### TONKA TONKA BURNING LOVE

Nodo Tequilana Blanco, El Occidental Mezcal, Chinola Passion  
Fruit Liqueur, Ancho Reyes Verde Poblano Liqueur, Pineapple  
Syrup, Lime Juice

## Beer

### OKAMI KASU

Japanese Ale | Ol' Beautiful Brewing Co.

### PEGASUS

American Pale Ale | Ol' Beautiful Brewing Co.

### ABRAZO

Mexican Lager | Ol' Beautiful Brewing Co.

## Seltzers

### CLUB MATÉ

Confluence Distilling

## Wine

### DARTING SPÄTBURGUNDER (RED)

Trocken, Pfalz (Germany)

### TERRES FALMET CINSAULT (RED)

SAINT CHINIAN (France)

### AMEZTOI (WHITE)

TXAKOLI, GETARIAKO TXAKOLINA (Spain)

### LIONEL OSMIN (WHITE)

VILLA PLAGÉ BLANCHE, CÔTES DE GASCOGNE (France)

### DOMAIN ROSIER (SPARKLING)

BLANQUETTE DE LIMOUX BRUT (France)



# Bar Appendix:

We offer a selection of premium wines to indulge in. Please inquire for our up to date list of coveted bottles.

We have a full list of premium non-alcoholic options (beer, wine, and bubbles).

Standard Non-Alcoholic Options (Pop, Water, Etc.) available.

## Mocktails

### BLOSSOM AND BLOOM (NON-ALC)

Vera Aperitivo, Tender Living Farms Hibiscus and Rose,  
Grapefruit, Aloe, Lime, Verjus Spritz

### SOUND OF MUSIC (NON-ALC)

Wildfolk Bitter Tongue Amaro, Tender Living Farms Lucid  
Dreaming, MOB Honey, Lemon, Cucumber, Soda

## Non-Alcoholic

### TUESDAY KNOLLYPOP

Non-Alcoholic | Modern Lager

### TUESDAY FREEBOMB

Non-Alcoholic | Pale Ale

### OVERRIPE FERMENTED SHRUB

Non-Alcoholic | Rosé

# THE GARRET

THANK YOU!

[EVENTS@THEPIONEERON8TH.COM](mailto:EVENTS@THEPIONEERON8TH.COM)

403.888.5942

[THEGARRETLOFT.COM](http://THEGARRETLOFT.COM)

[@THEGARRETLOFT](https://www.instagram.com/THEGARRETLOFT)