

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 whole evening (4pm-12am). There may be an additional charge for cancelling our resident shows on specific dates.



TUESDAY-THURSDAY, SUNDAY

Starting at \$2000

This package includes food and beverage up to \$2000 before tax and gratuity, exclusive use of the venue, bartenders, servers, pizza chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102 guests



FRIDAY

Starting at \$3250

This package includes food and beverage up to \$3000 before tax and gratuity, exclusive use of the venue, bartenders, servers, pizza chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102 guests



SATURDAY

Starting at \$3800

This package includes food and beverage up to \$3800 before tax and gratuity, exclusive use of the venue, bartenders, servers, pizza chefs, stage and sound equipment, outdoor terrace (summer months only), and seating for 68-102.

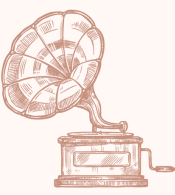


FOR MORE INFO

 www.theatticyc.ca/privateevents

CONTACT US

 HELLO@THEATTICYC.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 (5pm-9pm or 8pm-12am). There may be an additional charge for any live performances booked on specific dates.

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



BOOTH

Seats up to 20 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. There may be additional charge for any live performance that is booked for that evening.

Thur + Sun: \$500

Tues + Wed: n/a

Fri + Sat: \$850



OUTDOOR TERRACE

Seats up to 34 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. This option is weather dependant, and may require rescheduling, or moving to the indoor space, which may be subject to cover charge for any live performances or minimum spends.

Thur + Sun: \$850

Tues + Wed: \$1800

Fri + Sat: \$1250



INDOORS ONLY (TERRACE OPEN TO THE PUBLIC)

*SUMMER MONTHS ONLY

Seats up to 68 guests

This package includes food and beverage up to the minimum spend value before tax and gratuity. There may be additional charge for any live performance that is booked for that evening.

Thur + Sun: \$2000

Tues + Wed: \$2000

Fri + Sat: \$2800

FOR MORE INFO

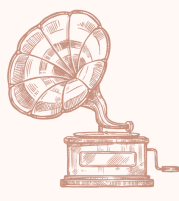


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100% plant-based CATERING OPTIONS

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 50 or less, while buffet or family-style service works best for groups over 50 guests. Inquire about custom or off-menu menu items.



A-LA-CARTE

Only available for groups up to 25 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 25 maximum.



BUFFET

Ideal for larger/ casual functions

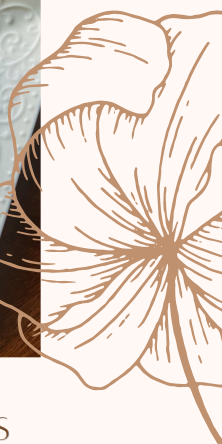
This option allows you to choose your favourite dishes that you want to share with your group. There is less planning involved in getting everyone's individual orders. Allergens can be clearly labelled on the tent cards at the buffet for any guests with allergy concerns/ dietary preferences.



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 5-8 minute intervals per 6-8 guests (pizza is not available for this option).

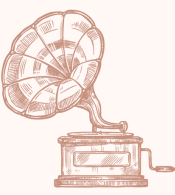


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SAMPLE MENUS

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 Beets
Bruschetta w/ crostini

SECOND COURSE

Dinner

Assorted pizzas
Assorted pastas
Caesar Salad
Arugula Salad
Schiacciata Garlic Bread

THIRD COURSE

Dessert

Carrot cake
Tirimasu Cheezecake
Creme brûlée
Fruit platter
Coffee & Tea station

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 Canapés
or
Bruschetta Canapés

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
Tirimasu Cheezecake
or
Creme brûlée

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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