



# WINE CELLAR PACKAGE

# WINE CELLAR

Thank you for your interest in booking the Calgary Petroleum Club's Wine Cellar Dining Room. This exclusive experience features a unique space and a delicious menu, combining for an unforgettable food and wine experience, your guests won't soon forget.

Built in 2007, our cellar is one of the largest in Alberta. The dining space features fine marble accents, a custom table that adjusts to fit up to a maximum of 20 guests, enclosed by a great display of wine.

We are happy to assist in selections of wine to pair with your dinner, or help your guests choose something from the cellar before their meal. If you are looking to pre-order the wine for your event, we ask that you do so three weeks prior, in order to guarantee availability of product.

Menu selections are requested no less than eight days prior to your event, with final guarantee of attendance and any special dietary needs, two business days prior to the event. Please be aware that the guaranteed attendance number will be charged (even if less people show up).

Please contact our Catering Office for more information, and to confirm menu and wine selections;

Event Manager - Carole Fjellstad; [carole@calpeteclub.com](mailto:carole@calpeteclub.com) (403) 260-6354

Event Coordinator - Jacqueline Eveleigh; [function@calpeteclub.com](mailto:function@calpeteclub.com) (403) 260-6370

Event Coordinator - Mackenzie Storm; [catering@calpeteclub.com](mailto:catering@calpeteclub.com) (403) 260-6383



# WINE CELLAR

When pre-selecting set menus, please note there is a minimum of 5 orders per selection is required. Dietary restrictions can be accommodated

## Lunch:

**Three course lunch including complimentary amuse-bouche, take home chocolate gift box**

*(Please note that if the length for lunch is a concern for your event, we suggest a set menu for all, to keep service time to a minimum)*

**Set Menu (Starter, entrée, dessert) - \$125 per person**

**Choice Menu (2 appetizers, 2 entrees, two desserts - select on site) - \$132 per person**

## Dinner:

**Three course dinner:**

**including complimentary amuse-bouche, Chef's creative course, and take home chocolate gift box**

**Set Menu (Starter, entrée, dessert) - \$139 per person**

**Choice Menu (2 appetizers, 2 entrees, two desserts - select on site) - \$156 per person**

**Four course dinner**

**including complimentary amuse-bouche, Chef's creative course, and take home chocolate gift box**

**Set Menu (Salad, appetizer, entrée, dessert) - \$172 per person**

\*Coffee and tea service is included, all other drinks are additional, and charged as ordered. All food and beverage is subject to 18% service charge and 5% GST.

# WINE CELLAR

## Appetizers

### **Burrata Romesco**

Burrata, Hazelnut Romesco, Sourdough Crostini, Toasted Almonds, Balsamic Vinaigrette (GFA/V)

### **Dungeness Crab Arancini**

Creamy Crab Arancini, Dill and Lemon Beurre Blanc, Lemon Oil, Micro herbs

### **Seared Scallops**

Green Gazpacho, Yuzu Gel, Mesclun Greens (GF)

### **Beef Tartare**

Crispy Pave, Summer Truffle, Bone Marrow Aioli, Lemon Oil (GF)

### **Lobster Bisque**

Creamy Tomato Crustacean Broth, Lobster Cluster Garnish

## Entrées

### **Half Roasted Chicken**

Nduja and Smoked Pepper Butter, Rosemary Rosti Potatoes, Charred Lemon, Seasonal Vegetables (GF/DFA)

### **Coconut Salmon**

Pan Seared, Coconut and Lime Beurre Blanc, Yuzu Gel, Quinoa, Edamame Puree, Seasonal vegetables (GFA/DFA)

### **Beef Tenderloin**

Smoked Potato Puree, Black Truffle Jus, Seasonal Vegetables, Crispy Shallots (GF)

### **Rack of Lamb**

New Zealand Herb Crusted, Wild Mushroom Risotto, Red Wine Jus, Gremolata (GFA/DFA)

### **Roasted Pepper and Saffron Gnocchi**

House Made Gnocchi, Roasted Red Pepper Saffron Sauce, Manchego Cheese, Olive Oil Poached Tomatoes, Seasonal Vegetables (V)

## Desserts

### **Banana Split Délice**

White Chocolate Mousse, Chocolate Delice, Caramelized Banana, Chocolate Sauce, Vanilla Ice Cream

### **Grenada A'lorange**

Croustillant Feuillantine, Orange Marmalade, Berries and Coulis

### **Chocolate Mousse with Passion Opera**

Crèmeux Crushed Baked Meringue

### **Pistachio Vegan Cake**

Pistachio Buttercream, Crusted Caramelized Pistachio, Fruit Coulis (Vegan/GF/DF)

# BAR SERVICE

All prices subject to 18% service fee and GST

We offer a variety of liquor service options, including host bar service, drink tickets, or cash bar service. One bar is provided per 100 people. Additional bars are available upon advanced request and subject to availability, and additional service fees.

Pop & Juice: \$5.00  
Bottled Water: \$5.00

[Click to view our Banquet Wine List](#)  
[Click to see our Cocktail Menu](#)

Corkage is available on wine only, from a licensed Alberta Distributor. Please call for the current rate.

## CASH BAR PRICES

Wine	\$13
Beer	\$13
Highball	\$13
Pop & Juice	\$7

\*All cash bar pricing includes service fee & GST

A cashier charge applies to cash or ticketed bars, at a rate of \$30.00 per hour, for a three (3) hour minimum.

## HOST BAR

White - House Wine  
Red - House Wine  
\*6oz pours - \$52 per bottle  
Sparkling 200 mL - \$15

## HIGHBALL BOTTLE SERVICE

1oz pours - \$245 per bottle  
Scotch - Grants (Blend)  
Rye - Alberta Premium  
Gin - Beefeater  
Vodka - Buckle  
White Rum - Bacardi  
Dark Rum - Lambs Navy  
Bourbon - Jack Daniels

## BEER

\$10.25 per bottle  
Domestic  
Import  
Gluten Free  
Non-Alcoholic  
\*selection may vary depending on availability

## DELUXE BAR

White & Red - 6oz pours - \$70  
Ask your Event Coordinator for the deluxe wine selection  
Sparkling 200 mL - \$15

## HIGHBALL BOTTLE SERVICE

1oz pours - \$330 per bottle  
Scotch - Highland Park 12 yr  
Rye - Crown Royal Northern Harvest  
Gin - Tanqueray 10  
Vodka - Grey Goose  
White Rum - Rig Hand Ghost Brum  
Dark Rum - Rig Hand Spiced Brum  
Bourbon - Buffalo Trace

## BEER

\$10.25 per bottle  
Domestic  
Import  
Gluten Free  
Non-Alcoholic  
\*selection may vary depending on availability

# PREFERRED VENDORS

a comprehensive list of vendors we have worked with in the past

## Photographers:

Mark Eleven Photography | <https://www.mark11.com/>

Bonnie Rink Photography | <https://www.bonnierink.com/>

Remember When Photography | <https://www.rememberwhenphotography.ca/>

## Event Touches:

Cosmo Photo Booths (10% off) | <https://cosmophotoboosts.com/>

Modern Rentals (10% off) | <https://modernrentals.ca/>

Chair Flair Décor (15% off) | <https://www.chairflair.ca/>

Frozen Memories Ice Sculptures | <https://www.icesculpture.ca/>

Creative Twist Inc Event Planning | [MORE INFORMATION](#)

Treats By Thomas | [MORE INFORMATION](#)

## Accommodations:

Hotel Arts (15% off) | <https://www.hotelarts.ca/>

Dorian Autograph Collection and Courtyard Marriott Hotels | <https://www.thedorianhotel.com/?>

Fairmont Palliser | <https://www.fairmont.com/palliser-calgary/>

Marriott Residence Inn | <https://www.marriott.com>

## Audio & Visual Equipment:

Inland AV | <https://inlandav.ca/>

## Flowers:

Itinerante Flowers (10% off) | <https://itineranteflowers.ca/>

White's Flowers | <https://www.whitesflowerscalgary.ca/>

## DJ Services

Music by Starlite | <https://www.starlitemusic.com/>