



EVENTS AND RECEPTION PACKAGES

WORKSHOP KITCHEN+CULTURE

WORKSHOP

KITCHEN + CULTURE

WORKSHOP KITCHEN + CULTURE IS LOCATED INSIDE THE HISTORIC GRAND THEATRE BUILDING IN THE DOWNTOWN BUSINESS AND ARTS DISTRICT OF CALGARY. SHARING THE VENUE WITH THEATRE JUNCTION GRAND, AN INTERNATIONALLY RECOGNIZED PERFORMANCE ARTS COMPANY, BRINGS AN ENERGY AND PASSION TO OUR FACILITY, UNLIKE ANY OTHER.

ORIGINALLY BUILT AS CALGARY'S CULTUREHOUSE FOR THE PERFORMANCE ARTS IN 1912, THE GRAND HAS LONG STOOD AS A HUB FOR CREATIVE AND BUSINESS MINDS ALIKE TO GATHER AND MINGLE. WE ARE PROUD TO RE-INVIGORATE THE SPACE FOR TODAY'S MARKET AND WE SEE WORKSHOP AS THE PERFECT FIT FOR YOUR NEXT EVENT.

OUR COMMITMENT TO CONTINUING IN THE TRADITION OF EXCELLENCE IS EVIDENT IN OUR DISTINCTIVE CUISINE, SERVICE AND STYLE. OUR ACCLAIMED CHEF KENNY KAECHLE HAS A WIDE REPERTOIRE OF OFFERINGS TO SUIT YOUR UNIQUE NEEDS AND TASTES. WE OFFER IN-HOUSE MADE BREADS AND DESSERTS IN ADDITION TO OUR EVER CHANGING SEASONAL AND CONTEMPORARY MENUS FEATURING THE FINEST INGREDIENTS AVAILABLE BOTH LOCALLY AND REGIONALLY.

WITH A RANGE OF ROOMS AVAILABLE WE CAN CUSTOMIZE A TRULY MEMORABLE EVENT FOR YOU AND YOUR GUESTS. FROM INTIMATE WINE DINNERS TO CORPORATE RECEPTIONS AND LARGE SCALE PERFORMANCE BASED GALAS, WE HAVE THE CAPABILITY TO EXCEED YOUR EXPECTATIONS AND ENSURE YOUR EVENT GOES OFF FLAWLESSLY. EVERY DETAIL OF SERVICE WILL BE HANDLED SEAMLESSLY, FROM ROOM SET-UP TO TECHNICAL EXPERTISE WITH SOUND AND LIGHTING, DECOR, SPECIAL ENTERTAINMENT AND EVERY DETAIL ALONG THE WAY.

THE SPIRIT OF CALGARY'S PAST AND THE ENERGY OF THE FUTURE IS TRULY ALIVE AT WORKSHOP KITCHEN+CULTURE AND WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT.

ATTACHED, PLEASE FIND OUR COMPLETE EVENT PACKAGE COMPLETE WITH ROOM DESCRIPTIONS, PRICING AND MENUS.

FOR MORE INFORMATION OR TO BOOK YOUR EVENT WITH US,
PLEASE CONTACT EVENTS@WORKSHOPCALGARY.COM



EVENT BOOKING INFORMATION

EVENT & RECEPTION FACILITIES

THANK YOU FOR INQUIRING ABOUT HOSTING YOUR EVENT AT **WORKSHOP KITCHEN+CULTURE**.

WE ARE PROUD TO OFFER MANY OPTIONS IN OUR UNIQUE AND VERSATILE FACILITY. BEING LOCATED INSIDE THE HISTORIC GRAND THEATRE - SHARING THE SPACE WITH THEATRE JUNCTION - MAKES US A TRULY UNIQUE AND MEMORABLE VENUE FOR ALL TYPES OF EVENTS.

OUR EVENTS AND CATERING DIRECTOR IS READY TO HELP YOU COORDINATE A COMPLETE FUNCTION PACKAGE. THIS INCLUDES ARRANGING FOR ALL YOUR FOOD AND BEVERAGES AS WELL AS MAKING AVAILABLE ANY NECESSARY AUDIO/VISUAL EQUIPMENT, DÉCOR REQUESTS, SPECIAL ENTERTAINMENT, PRESENTATION MATERIAL, RENTALS AND ANY OTHER SPECIAL SET UP IDEAS YOU MAY HAVE.

SPACE CAPABILITIES

ROOMS AVAILABLE FOR PRIVATE FUNCTIONS	DIMENSIONS	STAND-UP STYLE COCKTAIL RECEPTION	SIT-DOWN STYLE SERVED MEAL
ENTIRE FACILITY (INCL. FLANAGAN THEATRE)	3000 SQ FT (2 LEVELS)	400	250
ENTIRE FACILITY (NO THEATRE)	2200 SQ FT (2 LEVELS)	200	N/A
WORKSHOP DINING ROOM	1500 SQ FT (1 LEVEL)	150	85
MEZZANINE BAR	18x30	75	N/A

* CERTAIN AREAS CAN BE COMBINED TO INCREASE CAPACITY. OUR EVENTS DIRECTOR CAN ASSIST IN MAKING THESE OPTIONS AVAILABLE TO YOU.

INFORMATION & POLICIES

- FOR WORKSHOP EVENTS FINAL BILL PAYMENT IS DUE ON THE DAY OF THE EVENT. PAYMENT METHODS INCLUDE DEBIT, VISA, MASTERCARD, AMEX AND CASH.
- CONFIRMED FINAL NUMBERS ARE REQUIRED NO LESS THAN 72 HOURS PRIOR TO YOUR EVENT. YOU WILL BE CHARGED FOR THE FINAL CONFIRMED NUMBER PROVIDED. (IF YOUR NUMBER IS HIGHER THAN CONFIRMED, YOU WILL BE CHARGED FOR THE ADDITIONAL GUESTS).
- PLEASE ADVISE OF ANY ALLERGIES AND/OR SPECIAL DIETARY RESTRICTIONS SO THAT ACCOMMODATIONS CAN BE MADE.
- A DEPOSIT MAY BE REQUIRED IN ORDER TO SECURE YOUR EVENT DATE OR FINALIZE YOUR BOOKING. PLEASE SPEAK WITH WORKSHOP EVENTS MANAGER FOR APPLICABLE RATES.
- DEPOSITS ARE NON-REFUNDABLE WITHIN 14 DAYS OF THE EVENT, 14-30 DAYS PRIOR 50% OF THE DEPOSIT IS REFUNDABLE, 30 OR MORE DAYS PRIOR THE DEPOSIT IS FULLY REFUNDABLE.
- A PROJECTOR AND SCREEN ARE AVAILABLE FOR A \$75 RENTAL THROUGH WORKSHOP KITCHEN & CULTURE, PLEASE BOOK THROUGH EVENT COORDINATOR.
- ALL THIRD PARTY RENTALS REQUIRED FOR THE EVENT WILL BE APPLIED TO THE FINAL BILL AND ARE SUBJECT TO GST AND GRATUITY.

MINIMUM GUARANTEE & ROOM RATES

PLEASE BE AWARE THERE IS A MINIMUM GUARANTEE AND/OR ROOM RENTAL FEE FOR THE USE OF ALL PRIVATE ROOMS AND FACILITIES WITHIN WORKSHOP AND THEATRE JUNCTION GRAND.

THIS MINIMUM INCLUDES THE COST OF FOOD, BEVERAGES AND ALCOHOL, BUT DOES NOT INCLUDE GST, SERVICE CHARGES (IF APPLICABLE), 20% GRATUITY, LABOUR CHARGES (IF APPLICABLE), OR ANY ADDITIONAL RENTALS. PLEASE SPEAK WITH WORKSHOP EVENTS COORDINATOR FOR EVENT MINIMUMS.

* PRICES ARE SUBJECT TO CHANGE.

THE PERFECT BEGINNING TO A DINNER PARTY IS THE COCKTAIL HOUR. LET YOUR GUESTS LEISURELY ARRIVE AND BE GREETED WITH DELICIOUS AND ORIGINAL SMALL BITES AS THEY MINGLE. OR, MAKE AN ENTIRE EVENT OF A ROTATING SELECTION OF HORS D'OEUVRES.

HORS D'OEUVRES PRICED PER DOZEN

COLD

TUNA TIRADITO, PICKLED VEGETABLES, SESAME CRISP	40
PARMESAN CANNOLI, BOURSIN MOUSSE FILLING	36
BEEF CARPACCIO ROLL, ARUGULA, MANCHEGO, HORSERADISH AIOLI	40
HAZELNUT & SMOKED CHEDDAR ROLLED GRAPE	36
HONEY PICKLED BEETS, DILL CRUSTED GOAT CHEESE, PUFFED GRAINS	36

HOT

BACON WRAPPED ALBERTA BEEF, ROSEMARY GORGONZOLA CREAM	42
PANCETTA WRAPPED PRAWNS, SPICED APRICOT PRESERVES	42
BRIE & ROASTED GARLIC STRUDEL, ROSEMARY RED CURRANT JELLY	36
CAULIFLOWER FRITTERS, HARISSA GARLIC AIOLI	36
CHICKPEA VEGETABLE PAKORA, LIME PICKLE REMOULADE	40

STATIONARY PLATTERS

FRESHLY MADE, FEATURING THE BEST OF THE SEASON & OUR REGION.

SEASONAL FRUIT	6 / PERSON
FRESH MARKET VEGETABLES WITH DIP	6 / PERSON
ARTISANAL CHEESE	11 / PERSON
PREMIUM CHARCUTERIE	11 / PERSON
CUBAN STYLE BEEN DIP WITH HOUSE CUT CORN TORTILLA CHIPS	8 / PERSON

CHEF STATIONS

INTERACTIVE, FRESH & READY WHEN YOU ARE.

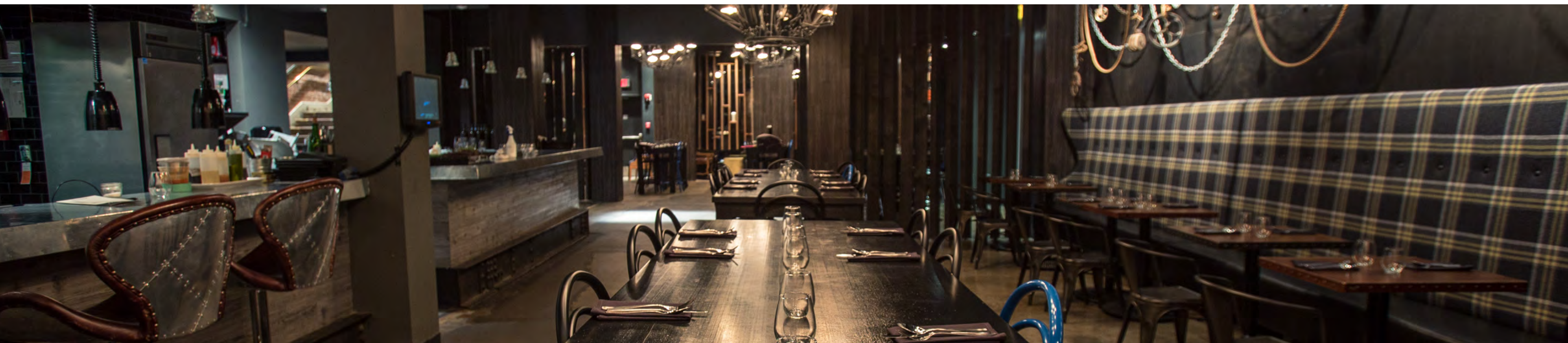
CARVED ALBERTA BEEF TENDERLOIN, BRIOCHE MINI BUNS, HORSERADISH AIOLI	18
SMOKED ALBERTA BEEF BRISKET, JALAPEÑO CORNBREAD, SOUTHWEST SLAW	15
FRESH MARKET SALAD, SEASONAL ACCOMPANIMENTS, BUTTERMILK RANCH & CITRUS VINAIGRETTE	12
RISOTTO, MARKET FRESH BABY VEGETABLES, GRANA PADANO CHEESE, WHITE WINE	14
SOFT TACOS (PORK OR CHICKEN), PICO DE GALLO, QUESO, AVOCADO CREMA	14
WHOLE FILLET OF SPRING SALMON, KOREAN BBQ GLAZE, FENNEL SLAW	16

LATE NIGHT SNACKS

POUTINE CHEESE CURDS, HAND CHIPPED FRIES, BEEF OR VEGETARIAN GRAVY	12
BLACK BEAN AVOCADO DIP WITH CHIPOTLE SPICED CORN TORTILLA CHIPS	8
WARM CORN TORTILLA CHIPS WITH PICO DE GALLO	8
FLATBREAD PIZZAS SELECTION OF TOPPINGS (MEAT AND/OR VEGETARIAN)	14

DESSERT

WORKSHOP SWEET BITES	30 / DOZEN
HAND ROLLED CHOCOLATE TRUFFLES	30 / DOZEN



SEATED LUNCHESS AND DINNERS

HOSTING AN EVENT FOR LUNCH OR DINNER AT WORKSHOP IS A GREAT WAY TO TREAT YOUR GUESTS TO WHAT WE DO BEST... SEASONAL, INGREDIENT DRIVEN CUISINE SERVED IN A COMFORTABLE AND RELAXED SETTING BY ATTENTIVE AND FRIENDLY WAIT STAFF.

HERE YOU WILL FIND OUR MOST CURRENT MENU OFFERINGS FOR EVENTS, WITH CHOICES BUILT IN TO ALLOW FOR INDIVIDUAL PREFERENCES BUT STILL KEEPING YOUR EVENT FOCUSED AND ON BUDGET.

LUNCH

THE **LOUGHEED LUNCH** IS OUR DAILY CHANGING 3 COURSE, \$25 LUNCH OFFERING THAT IS IDEAL FOR GROUPS. FEATURING A SOUP OR SALAD, BRAISED MEAT ENTRÉE OR MARKET FISH FEATURE AND A DESSERT, IT IS QUICK, FRESH, VALUE PACKED AND MOST IMPORTANTLY – DELICIOUS! CHANGING WITH THE SEASONS, WE ALWAYS SHOWCASE THE BEST INGREDIENTS OUR CHEFS CAN GET THEIR HANDS ON.

THE **LOUGHEED LUNCH** IS PERFECT FOR GROUPS OF ALL SIZES AND SPECIAL DIETARY NEEDS AND ALLERGIES ARE ALWAYS ACCOMMODATED.

* ADDITIONAL LUNCH MENUS CAN BE PROVIDED IF YOU ARE LOOKING FOR A LA CARTE OR SET MENU CHOICES.

DINNER AT **WORKSHOP** IS MUCH MORE THAN JUST A MEAL... IT'S AN EVENT! WITH OUR CHEFS' CREATIVITY AND PASSION APPARENT IN EVERY PLATE THAT LEAVES THE KITCHEN, YOU CAN FEEL CONFIDENT THAT YOU ARE GIVING YOUR GUESTS THE VERY BEST THIS CITY HAS TO OFFER.

15 OR MORE GUESTS –

GUESTS WILL BE PRESENTED WITH A MENU CARD ALLOWING THEM TO MAKE THEIR SELECTIONS THE NIGHT OF THE DINNER, TAKING THE PRESSURE OFF YOU AND CREATING A CUSTOM, A LA CARTE FEEL.

(EVENTS OVER 50 GUESTS WILL REQUIRE PRE-CONFIRMED ORDERS 72 HOURS PRIOR TO THE EVENT DATE)

* SET DINNER MENUS ARE SUBJECT TO SEASONAL CHANGES.

DINNER MENU #1

3 COURSE DINNER

55

FIRST COURSE FOR ALL GUESTS

SEASONAL GREENS, BLACK BEAN & CORN SALSA, AVOCADO, CAMELIZED FETA, CREAMY JALAPEÑO DRESSING, SPICED TORTILLA CRISPS

FOR ENTRÉE, GUESTS WILL BE OFFERED CHOICE OF:

MAPLE GRILLED SALMON, WHITE CORN GRITS, SAUTÉED SWISS CHARD, CHORIZO AND CAMELIZED FETA

OR

ROAST CHICKEN, PARMESAN GNOCCHI, MUSHROOM RAGOUT, LEEK AND TRUFFLE PUREE

OR

GRILLED PRIME STRIPLON, RED CHIMICHURRI, POTATO GEMS, GRILLED ZUCCHINI, PEPPADEW GOAT CHEESE, GARLIC JUS

FOR DESSERT, ALL GUESTS WILL BE OFFERED CHOICE OF:

CARROT CAKE, TOASTED CREAM, PECANS, WHITE CHOCOLATE CREAM CHEESE GANACHE

OR

SPICED PARSNIP FLAN, SEED CRUST, CHOCOLATE CREAMEUX, SPONGE TOFFEE CRUNCH

DINNER MENU #2

3 COURSE DINNER

65

FOR FIRST COURSE, GUESTS WILL BE OFFERED CHOICE OF:

DUKKAH ROASTED CARROT SALAD, PINENUT ROMESCO, COCONUT CILANTRO CREMA

OR

ROASTED TOMATO AND ZUCCHINI SOUP, CRISPY PARMESAN

FOR ENTRÉE, GUESTS WILL BE OFFERED CHOICE OF:

GRILLED PRIME STRIPLON, RED CHIMICHURRI, POTATO GEMS, GRILLED ZUCCHINI, PEPPADEW GOAT CHEESE, GARLIC JUS

OR

MAPLE GRILLED SALMON, WHITE CORN GRITS, SAUTÉED SWISS CHARD, CHORIZO AND CAMELIZED FETA

OR

ROAST CHICKEN, PARMESAN GNOCCHI, MUSHROOM RAGOUT, LEEK AND TRUFFLE PUREE

FOR DESSERT, ALL GUESTS WILL BE OFFERED CHOICE OF:

CARROT CAKE, TOASTED CREAM, PECANS, WHITE CHOCOLATE CREAM CHEESE GANACHE

OR

SPICED PARSNIP FLAN, SEED CRUST, CHOCOLATE CREAMEUX, SPONGE TOFFEE CRUNCH

DINNER MENU #3

4 COURSE DINNER

75

FOR FIRST COURSE, GUESTS WILL BE OFFERED CHOICE OF:

BC TUNA AND CHARRED CUCUMBER SALAD, ASIAN PEAR, BLACK SESAME, JALAPEÑO EMULSION

OR

ROASTED TOMATO AND ZUCCHINI SOUP, CRISPY PARMESAN

FOR SECOND COURSE, GUESTS WILL BE OFFERED CHOICE OF:

FRIED CAULIFLOWER, GARLIC, GREEN OLIVE, HARISSA AIOLI

OR

DUCK CONFIT PIEROGIS, ONION SOUR CHERRY JAM, FOIE GRAS BROTH

FOR ENTRÉE, GUESTS WILL BE OFFERED CHOICE OF:

GRILLED PRIME STRIPLON, RED CHIMICHURRI, POTATO GEMS, GRILLED ZUCCHINI, PEPPADEW GOAT CHEESE, GARLIC JUS

OR

ROAST CHICKEN, PARMESAN GNOCCHI, MUSHROOM RAGOUT, LEEK AND TRUFFLE PUREE

OR

BC SABLEFISH, HAZELNUT MANDARIN GLAZE, CORIANDER BRAISED PORK BELLY, PORK DASHI BROTH, XO BOK CHOY

FOR DESSERT, ALL GUESTS WILL BE OFFERED CHOICE OF:

CARROT CAKE, TOASTED CREAM, PECANS, WHITE CHOCOLATE CREAM CHEESE GANACHE

OR

SPICED PARSNIP FLAN, SEED CRUST, CHOCOLATE CREAMEUX, SPONGE TOFFEE CRUNCH

EVENT BEVERAGES

PROFESSIONAL, ATTENTIVE AND EFFICIENT, OUR BAR SERVICE WILL KEEP DRINKS IN YOUR GUESTS HAND FROM THE MOMENT THEY ARRIVE. WE ARE PROUD TO WORK WITH THE BEST LOCAL VENDORS AND IMPORTERS TO BRING YOU A DIVERSE AND EVER-CHANGING SELECTION OF WINES, SPIRITS AND BEERS.

BAR SERVICE

SPIRITS	7
SKYY VODKA, BEEFEATER GIN, ALBERTA PREMIUM, BUFFALO TRACE, ADELPHI BLENDED SCOTCH, FLOR DE CANA 4YR, FLOR DE CANA 5YR, CAPTAIN MORGAN'S SPICED RUM, EL JIMADOR TEQUILA REPOSADO	
ALBERTA CRAFT BEER	8
SELECTION CHANGES BASED ON AVAILABILITY. WE PROVIDE A RANGE OF DIFFERENT STYLES FOR EVERY EVENT.	
WINE	55 / BOTTLE
OUR STANDARD BAR PACKAGE INCLUDES TWO WHITE AND TWO RED WINES. THE WINE SELECTED WILL INCLUDE ONE LIGHTER AND THE OTHER FULL BODIED TO PLEASE ALL PALATES.	
SPARKLING WELCOME WINE	50 / BOTTLE
GREET GUESTS WITH A COUP OF PROSECCO, CAVA OR SOMETHING PINK.	

NOTES

- WE ARE PLEASED TO CUSTOMIZE WINE AND BEVERAGE SELECTIONS TO YOUR SPECIFIC NEEDS, GIVEN ADEQUATE NOTICE.
- A CASH BAR CAN BE ACCOMMODATED BUT MUST BE SPECIFIED AT THE TIME OF BOOKING.
- FEATURE COCKTAILS OR HIGHER END SPIRITS AND WINE ARE AVAILABLE UPON REQUEST. SPECIFIC PRODUCTS ARE SUBJECT TO AVAILABILITY.

