

VUE CAFE

IN THE VIRGINIA CHRISTOPHER FINE ART GALLERY

816 11TH AVENUE SW

PH: 403.263.4346

Fx: 403.444.8314

E: FUNCTIONS@CUISINECONCEPTS.CA

BREAKFAST OR LUNCH MEETINGS

Energize your team meeting or get together surrounded by beautiful art! Vue Café has a small private room available with a harvest table and seating for 8 guests. This room is available between 9am and 3pm Tuesday through Saturday. To book this room please call 403.263.4346 or email functions@cuisineconcepts.ca, 48 hours notice please.

Room Fee \$20

BREAKFAST

\$16 per person

Breakfast pastries.
Individual frittatas.
Coffee or Tea

LUNCH

\$24 per person

Red lentil hummus for the table to share.
Soup du jour.
Finger Panini sandwiches and artisan flatbreads.
Housemade cookies and desserts.
Coffee or Tea

PRIVATE EVENING SEATED DINNERS

We can accommodate up to 20 guests for a seated "family style" dinner service. A minimum food and beverage charge of \$1000 applies to seated dinner bookings, GST and 18% gratuity will be added to the final bill. To book the gallery for your special dinner, please use the function confirmation form found on the last page of this package.

Room Fee -for usage between 5pm and 10pm Sunday through Thursday \$200

Friday or Saturday \$400

Included in the room fee are the service and kitchen staff, and the assistance of the events coordinator for the planning of your event. The room fee is a flat rate, regardless if the event is expected to be shorter than these time usage windows.

FAMILY STYLE DINNER

\$52 per person

TO START:

Organic spinach salad with candied pecans, warm roasted apples and aged cheddar.

MAIN COURSE:

Choose Two to Customize Your Menu:

- Baked steelhead trout filet with saskatoon bbq sauce.
- Roast leg of Alberta lamb with rocky mountain chimichurri sauce.
- Grilled organic chicken with cranberry chipotle glaze.
- Roast striploin of Alberta beef with truffle gravy.

ALSO SERVED WITH:

Roasted baby potatoes.

Wild rice pilaf.

Market fresh seasonal vegetables.

DESSERT:

Platters with assorted tarts, brownies and cookies.

Coffee or Tea

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PRIVATE EVENING COCKTAIL STYLE EVENTS

Vue Café is available for cocktail style events...a stylish choice for weddings, product launches, holiday parties, fundraisers and company events. Comfortable capacity is 130 guests, but Vue has accommodated up to 200 for an "open house" style event. The venue is equipped with 4 cocktail tables, 16 stools, various other casual seating, plates and glassware, and coat racks. Also available for your use are a p/a system and risers (small platforms for ceremonies or speeches.) Room set up outside of our normal service (i.e. ceremony set up and tear down with rental chairs) will be subject to an additional fee of \$100. A minimum food and beverage charge of \$1500 applies to all bookings, GST and 18% gratuity will be added to the final bill.

Room Fee -for usage between 5pm and 10pm Sunday through Thursday \$200
Friday or Saturday \$400

Room Fee -for usage between 5pm and 1pm Sunday through Thursday \$400
Friday or Saturday \$600

Included in the room fee are the service and kitchen staff, and the assistance of the events coordinator for the planning of your event. The room fee is a flat rate, regardless if the event is expected to be shorter than these time usage windows.

Our Menu

Our company focuses on quality ingredients, locally grown and organic wherever possible. Chef Dwayne Ennest has created a wide selection of appetizers from which you can customize your own menu. The items will be set up buffet style, and refreshed as the party progresses. We will work with special dietary needs to the best of our ability.

Wedding/Special Occasion Cakes

Cakes brought in to our venue are subject to a \$20 plating fee.

Drink Service

A bar will be set up according to your specifications. Options for alcohol service include a full host bar, partial host bar (i.e. beer and wine only), partial cash bar (i.e. a "twonie" bar) or full cash bar. Please note: for a cash bar you must have a minimum of 40 guests. There are non-alcoholic beverage options dependant on the type of bar service. We adhere to the Alberta Gaming and Liquor board's guidelines regarding liquor service and consumption.

Rentals

Some parties elect to have additional cocktail tables and chairs brought into the space. The events coordinator will discuss with you the specific needs of your group, and is able look after the rentals for you if you choose.

Entertainment

The polished concrete floors make dancing possible throughout the space. Vue is set up for IPOD, with Jazz, Lounge and Christmas playlists programmed. You are also welcome to bring in your own IPOD for the event. Live performers or DJ's are welcome.

Booking

When you contact the events coordinator, she will fill out an inquiry form for your event date and it will be held for you (for a maximum of four weeks) while you make your final decision. In the instance that two parties are looking at the same date, the first inquiry will have first right of refusal. To confirm your booking a \$500 non refundable deposit is required, along with the completed confirmation form and your food and wine choices.

VUE CAFE PARTIES

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FOOD

CREATE YOUR OWN MENU FROM THE FOLLOWING SELECTIONS

Three Selections - \$28 per person

Five Selections - \$32 per person

Have enough to worry about? Opt for a "Chef's Choice" menu created from fresh ingredients in season the week of the party. - \$28 per person

Garden

- Grilled endive leaves stuffed with green olive and goat cheese tapenade.
- Roasted shitake mushroom caps with confit of tomato and oregano pinenut pesto.
- Heirloom cherry tomato salad with thyme and sheep's feta.
- Roasted portabella mushroom with arugula olive nicoise and local parmesan.
- Artichoke hearts stuffed with provencale pesto and oka cheese.

Land

- Spice rubbed Alberta lamb chops with rocky mountain chimmichurri.
- Smoked Manitoba duck breast with roasted yam butter on current thyme baguette.
- Braised Alberta buffalo, grilled apple and fontina quesadillas.
- Pepper crusted Alberta beef tenderloin on herbed crustini with grainy Dijon aioli.
- Rosemary scented chicken skewers with Dwayne's chipotle bbq.
- Confit of duck with sundried blueberries on rosemary crustini.
- Organic chicken, arugula and spaghetti squash filo bundles.

Sea

- Platter of smoked west coast oysters, smoked trout, candied salmon jerky and smoked mackeral with roasted cherry tomato salad.
- Chili dusted tiger prawns.
- Roasted baby potatoes stuffed with crab and lemon spinach pesto.
- Marinated PEI mussels with a spicy red bell pepper anise vinaigrette.
- Local smoked salmon and pickled red onion on wild rice pancakes with caper citrus aioli.
- Warm crab and bay shrimp cakes with citrus oil and smoked paprika remoulade.

INCLUDED ON EVERY MENU

Domestic and imported cheeses with assorted house made condiments.

Smoked buffalo sausage and tomato capanatta.

Baby shrimp, basil and fresh lime bruschetta.

Trio of organic bean dips; red lentil, pinto, and appalosa.

Antipasto platter of olives and marinated vegetables.

Choice of one of the following flatbreads:

- Chanterelle mushroom, grilled apple, cambazola and fresh oregano.
- Smoked chicken, pinenut, sour cherry rosemary pesto and white cheddar.
- Proscuitto, oven dried tomato, arugula and local sheep's feta.
- Local goat cheese, spinach, fresh sage and black truffle.

Platters of assorted cookies and pastries.

Mark off your selections and send in with the completed confirmation form.

Please include children six and over in the guest count.

Some minor adjustments may occur based on seasonal availability of ingredients.

Please advise us at the time of booking if there are allergies that require our attention.

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BAR SERVICE

House Wines

White and Red wine by the bottle \$26

Our selection can vary, for specifics please inquire with the events coordinator.

Highballs

\$5

Banff Ice Vodka

Bacardi White & Dark Rum

Canadian Club Rye

Beefeater Gin

J & B Scotch

Premium Highballs \$6.5 (order your choice of premium spirits in advance.)

Martinis \$9 (glassware rental may be required for large groups.)

Cocktails

\$6

Caesar (vodka, clamato, spices)

Screwdriver (vodka, orange)

Seabreeze (vodka, cranberry, soda)

Black Russian (vodka, kahlua)

Beers

\$4.75

Alexander Keiths and Coors Light

\$5.75

Stella Artois and Big Rock

Port and Premium Spirits

Single Malt Scotch

Highland Park \$7

Macallan 12 yr \$8

Delamaine Grand Champagne Cognac \$7

Grand Marnier \$6

Baileys \$5

Kahlua \$5

Quinta do Ventozelo 10yr Tawny Port \$7

Taylor's 20yr Tawny Port \$12

Non-Alcoholic

Host Bar - \$1 per confirmed guest

Cash Bar - \$2 per confirmed guest

Coke, Diet Coke, Sprite, Gingerale, Club Soda, and Tonic.

Orange, Apple, and Cranberry juice.

It is not our policy to allow corkage in our venue, however we are more than happy to order specific wines, beers or spirits for your event.

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FUNCTION WINE SUGGESTIONS

Sparkling

Pares Balta Cava Brut, Spain (organic) \$36
Canella Prosecco, Italy \$39
Paul Zinck Brut Rose, Alsace France \$47
Pierre Boniface Brut de Savoie, France \$48

White

Dunavar Pinot Gris, Hungary \$26
Gruen Riesling, Germany \$29
Perrin La Vieille Ferme, Rhone France (organic) \$30
Yealands Sauvignon Blanc, New Zealand \$33
Henry Marionett Sauvignon Blanc "les Charmes", France \$35
Torreon Paredes Reserve Chardonnay, Chile \$35
Maretima Pinot Grigio, Italy \$36
Tahbilk Viognier, Australia \$38
Domaine du Bordieu, Sauvignon/Semillion, France (organic) \$40
Lotus Chardonnay, California \$45
Malat Gruner Veltliner, Austria \$46
Bonterra Viognier, California (organic) \$53

Red

Castillo Monseran Garnacha, Spain \$26
Casa do Conego Torriga/Cabernet/Syrah \$30
Alpha Zeta Valpolicella, Italy \$32
Jeromin Zestos Tempranillo/Garnacha, Spain \$32
Tapiz Malbec, Argentina \$36
Terre de Priori Chianti DOCG, Italy (organic) \$36
Peachy Canyon "Incredible Red" Zinfandel, California \$38
Castelmaure "La Buvette" Syrah/Grenache, France \$36
Guardian Peak Cabernet/Shiraz/Merlot, South Africa \$42
Chateau des Laurets Cabernet/Merlot, Bordeaux France \$43
Digger's Bluff Sly Dog Cabernet Sauvignon, Australia \$47
Sandhill Merlot/Cabernet, BC \$47
Main Divide Pinot Noir, New Zealand \$56

*To guarantee efficient service, please select only one white and one red wine.
You are welcome to choose from the entire Open Range wine list, view at open-range.ca
Specific wine choices need to be ordered at least 10 days prior to the event date.
Occasionally some wines may become unavailable without notice,
in this instance a similar replacement will be served.*

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ADDITIONAL POSSIBILITIES

Punch Bowl

A great non-alcoholic beverage addition.
\$40 (serves 25 guests.)

Warm Mulled Wine

Red wine simmered with citrus and spices, a cool weather greeting for the guests as they arrive.
\$110 (serves 25 guests.)

Vue Sangria

Refreshing chilled blend of wine, fruit juices, fresh fruit and herbs.
\$110 (serves 25 guests.)

Oyster Bar

Selection of fresh east and west coast oysters with house made condiments.
\$36 per dozen

Midnight Buffet

Platters of cured meats and sausages, assorted cheeses and seasonal fruit.
\$200 (serves 30+ guests.)

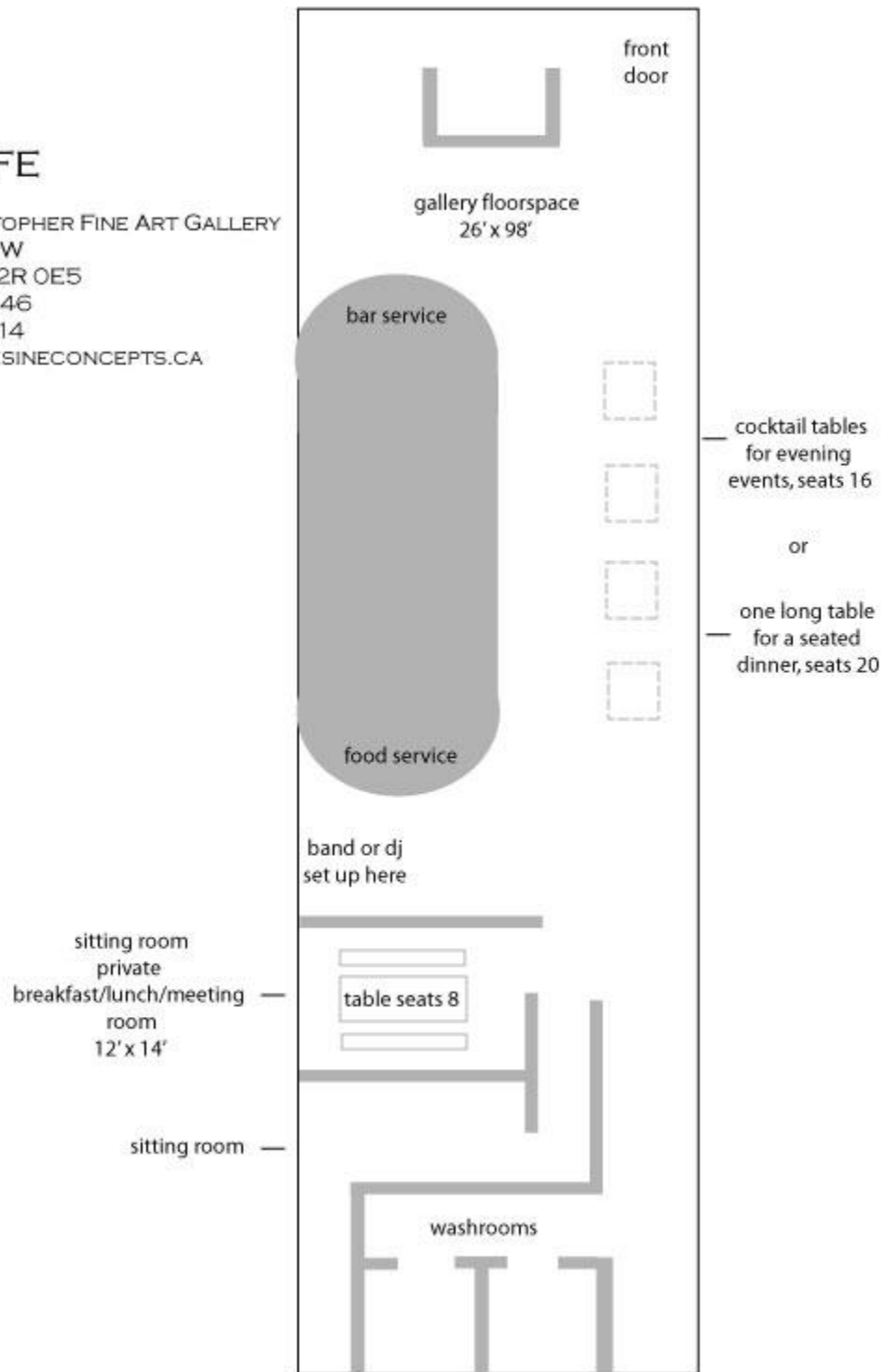
Picnic Basket

Is it possible you will be too busy to eat at the party? Have us make you two artisan sandwiches, crudités and dip and homemade cookies with a half bottle of red wine and sparkling mineral water...all packaged up to take with you at the end of the night.
\$45 for two people

*If there is something special you would like for your event, please let us know.
We will accommodate your requests as best we can.*

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CALGARY, AB T2R 0E5
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VUE CAFE FUNCTION CONFIRMATION FORM

Should you wish to book with us please complete this form and fax or email along with your menu selections.

816 11TH AVENUE SW
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Contact Name:

Company Name:

Phone:

Cell:

Fax:

Email Address:

Date and Day of Function:

Time of Arrival:

Estimated Number of Guests:

Type of Event: _____ Seated Dinner (20 guest maximum) Cocktail Party _____

Room Usage: _____ 5pm-10pm or 5pm - 1am _____ (check in package for applicable fee.)

Bar Choices: _____ Host Bar Cash Bar: _____ (over 40 guests only)

Beer/Wine Only _____ or Beer/Wine/Liquor _____

House Wine Selection - \$26 bottle - (yes or no) _____ or specify:

White: _____

Red: _____

Sparkling: _____

Food Choices: _____ 3 selections \$28 _____ 5 selections \$32 _____ Chef's Choice \$28

Please mark off your specific food selections on the menu page and fax in with this sheet

We require you to confirm the number of guests attending the function 3 working days prior to your event date. The bill will reflect the confirmed number of guests or actual attendance, whichever is higher.

There is a minimum food and beverage charge of \$1500 over and above the room fee (\$1000 for seated dinners.) If the minimum is not met, a catering charge for the difference will be added on to the final bill. An 18% gratuity will be added to the final bill. Additional charges may occur for planning and set up of events outside of our usual practice. Please discuss with our Events Coordinator.

Clients accept responsibility for damage of artworks, equipment or premise for the duration of the rental.

Artworks are on consignment in the gallery and are not insured.

To complete your reservation, please provide a credit card for the non-refundable deposit of \$500.

Cancellation within three days of the event date will result in a charge to the given card of 50% of the food portion of the bill.

CREDIT CARD AUTHORIZATION

Name (as it appears on the card):

Card Number(Visa or Mastercard):

Expiry:

Signature:

Date:

- o Please charge this card for the remainder of the bill after the event.

**Payment in full is expected at the conclusion of the event.
We accept Cash, Cheque, Debit, Visa or MasterCard. Thank you, we appreciate your business.**