



# ROYALE

ROYALE ON 17<sup>TH</sup> FUNCTION PACKAGE



## MENU OPTIONS

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### 3 COURSE DINNER – \$65 PP

*custom built menu based upon current a la carte menu*

### 3 COURSE DINNER – FAMILY STYLE – \$65 PP

*6 dishes across 3 courses includes 2 starters, 2 mains, 2 desserts*

### 4 COURSE DINNER – \$75 PP

*soup or salad, appetizer, entrée (3 choices), dessert*

### 5 COURSE DINNER – \$90 PP

*soup, salad, appetizer, entrée (3 choices), dessert*

### 6 COURSE DINNER – \$105 PP

*soup, salad, appetizer, entrée (3 choices), cheese, dessert*

\*Menu Items will reflect current & seasonal dinner menus



## FOOD STATIONS

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### CHARCUTERIE PLATTER – \$15 PP

*Royale mustard, house pickles, Alforno baguette* (DF)

### CHEESE PLATTER – \$15 PP

*Canadian cheese, crostini, spiced nuts, preserve* (V)

### FRESH FRUIT PLATTER – \$12 PP

*seasonal selection, caramelized honey yogurt* (GF) (V)

### CRUDITÉ PLATTER – \$10 PP

*seasonal selection, blue cheese ranch* (GF) (V)

### SELECTION OF ALFORNO BREADS – \$8 PP

*beluga lentil hummus, Alder smoked butter*

### HANDCARVED “AAA” ALBERTA ROAST BEEF – \$29 PP

*horseradish & thyme jus* (GF)

### OVEN ROASTED SPRING SALMON – \$25 PP

*tarragon, beurre blanc, grilled lemon* (GF)

### SUNRISE CHICKEN – \$25 PP

*herb marinated, grainy mustard jus* (GF)

### SEAFOOD STATION – \$18 PP

*poached prawns, ceviche, steamed mussels, smoked salmon* (GF) (DF)

(GF) gluten free (DF) dairy free (V) vegetarian





# CANAPÉS

ESCARGOT & MUSHROOMS ON TOAST – \$36 PER DOZ  
*grilled baguette, smoked oyster aioli*

OYSTERS – \$42 PER DOZ  
*horseradish, house made hot sauce* (GF) (DF)

BEEF TARTARE – \$44 PER DOZ  
*cornichon, crostini, cured yolk*

PORK BELLY RILLETTE – \$42 PER DOZ  
*stonefruit preserve, brioche toast*

“MONTRÉAL SMOKED” STEELHEAD – \$38 PER DOZ  
*Alforno sourdough, sour cream, dill*

CHARRED EGGPLANT RATATOUILLE – \$32 PER DOZ  
*compressed cucumber, basil* (GF) (DF) (V)

CHICKPEA PANISSE – \$32 PER DOZ  
*celery heart, crème fraîche* (GF) (V)

ALBERTA ELK CARPACCIO – \$44 PER DOZ  
*tallow & truffle, potato chip* (GF) (DF)

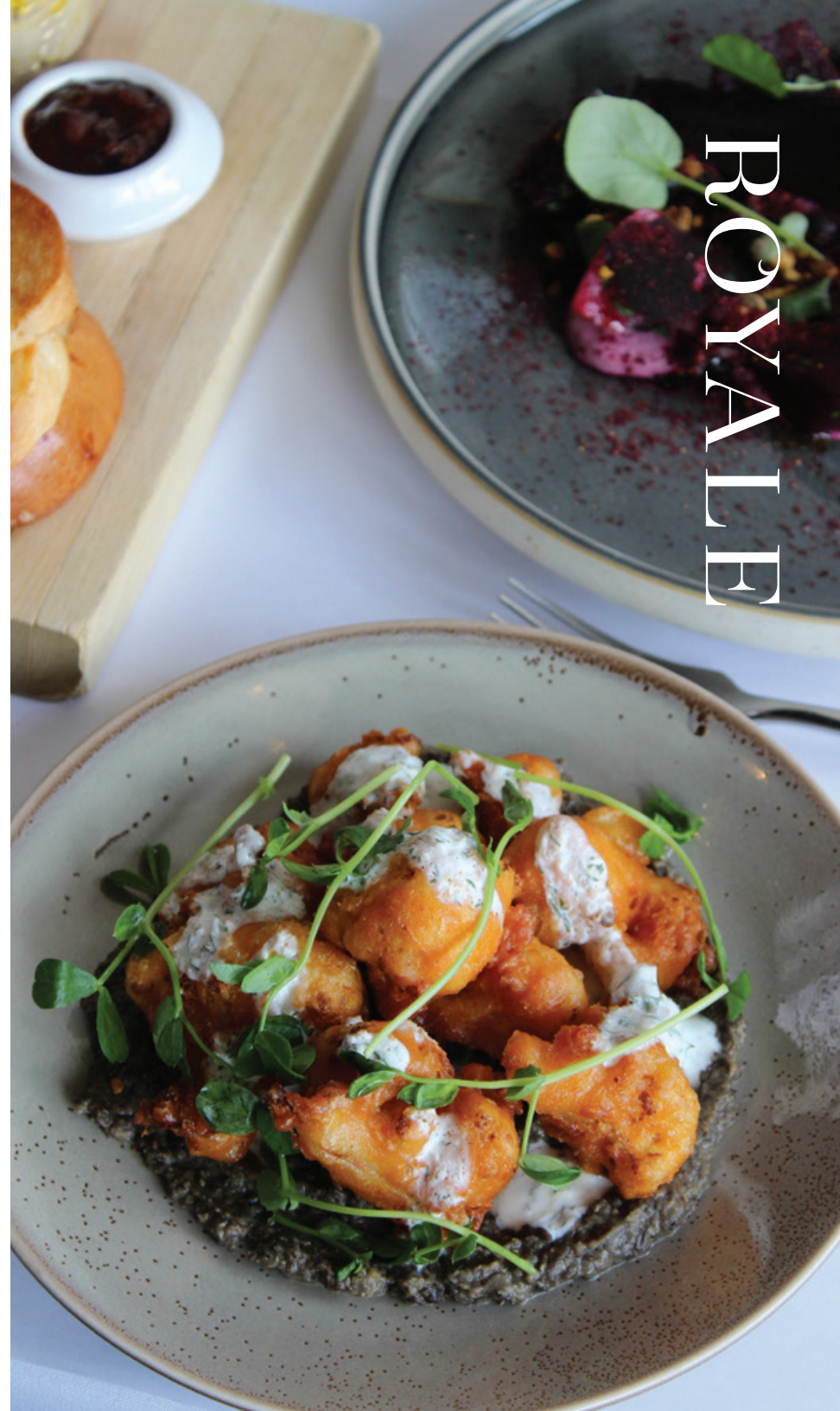
ORGANIC SALMON TARTARE – \$38 PER DOZ  
*smoked chili, radish* (GF) (DF)

CHARRED TOMATO CROSTINI – \$36 PER DOZ  
*Dancing Goats Chèvre, fine herbs* (V)

GNOCCHI & PESTO – \$36 PER DOZ  
*toasted pine nuts, grana padano* (V)

\*Some items can be made gluten free, please inquire.

(GF) gluten free (DF) dairy free (V) vegetarian





## LATE NIGHT FOOD OPTIONS

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### ROYALE POUTINE – \$36 PER DOZ

*duck leg confit, cheese curds, pan gravy*

### FRIED SUNRISE CHICKEN – \$42 PER DOZ

*house made hot sauce, buttermilk & horseradish*

### ROYALE WITH CHEESE SLIDERS – \$40 PER DOZ

*gouda, red relish, grainy mustard aioli*

### CHIPS & DIP – \$16 PER DOZ

*Phoenix Farms potato, caramelized onion sour cream* (GF) (V)

### STOVE TOP POPCORN – \$12 PER DOZ

*duck fat, rosemary sea salt, cracked pepper* (GF) (DF)

(GF) gluten free (DF) dairy free (V) vegetarian





## SPARKLING WINE

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*Celebrate! Sparkling wine evokes a carefree feeling the second it hits your lips! The most versatile wine, bubbles and food are an easy friend, while setting the tone for all events – bar call to bar mitzvah.*

### VAPORETTO, PROSECCO - \$60

*Veneto, Italy*

*fresh, light and dry sparkling with mild citrus notes, and a little Granny Smith apple.*

### CHANDON 'ROSE' - \$90

*California, USA*

*structured rosé with fresh strawberry and raspberry flavours, supported by some toasty autolytic notes.*

### VEUVE CLICQUOT, BRUT CHAMPAGNE - \$125

*Champagne, France*

*intense and delicious this wine evokes flavours of lemon juice, fresh baked brioche and pear.*

## ROSÉ

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*The most stylish way to imbibe, rosé wines are no longer just sweet fuel for patio lounging. Crisp yet slightly more full bodied than many whites, our two selections have the right balance of acid & tannin to pair well with many canapés or just a laugh with your guests.*

### 2016 FEUDI DI SAN GREGORIO, ROS'AURA - \$60

*Campagna, Italy*

*an intense, fruit driven rosé from Southern Italy; red berries, and a hint of licorice.*

### 2016 CHATEAU D'ESCLANS, 'WHISPERING ANGEL' - \$85

*Provence, France*

*light, refreshing and utterly delicious; grapefruit, cinnamon and vanilla.*





Our white & red wine categories are weighted from light & refreshing to full bodied & rich. Lighter style wines often bring a crisp acidity and are the perfect choice for the cocktail hour before dinner. More full-bodied wines, with well-integrated oak bring the structure and complexity needed for food pairing.

## WHITE WINE

2016 DOG POINT, SAUVIGNON BLANC - \$75

*Marlborough, New Zealand*

*classic Marlborough Sauvignon Blanc; tons of acid, grapefruit, snow pea and fresh cut grass.*

2017 PALMADINA, PINOT GRIGIO - \$55

*Venezia Giulia, Italy*

*crisp and light, this refreshing wine has characters of honeysuckle, Bartlett pear and honey dew.*

2016 PIEROPAN, GARGANAGA, SOAVE CLASSICO - \$55

*Veneto, Italy*

*suggestions of almond, citrus and marzipan in this Italian white.*

2017 LA PEYRIERE, SAUVIGNON BLANC BLEND - \$65

*Bordeaux, France*

*a slightly richer Sauvignon Blanc this wine has a little minerality to go along with lime zest and charred pineapple.*

2016 GARNIER & FILS, CHARDONNAY, CHABLIS - \$89

*Burgundy, France*

*prototypical Chablis; wet slate, fresh lemon and a little smokiness.*

2016 ZINCK, PINOT BLANC - \$59

*Alsace, France*

*intensely floral wine with great tropical fruit flavors like mango and lychee.*

2016 LEITZ 'DRAGONSTONE', REISLING - \$69

*Rheingau, Germany*

*this slightly sweet Riesling tastes of apricot, lime skin, and peach.*

2017 JOIE 'A NOBLE BLEND', GEWURZTRAMINER BLEND - \$85

*Okanagan, Canada*

*notes of guava, rosé, nutmeg and ginger; an extremely aromatic wine.*

2015 THE HILT, CHARDONNAY - \$175

*Santa Barbara County, California*

*this powerful Chardonnay carries flavors of vanilla, candied pineapple, and lemon curd.*

2016 CATENA, CHARDONNAY - \$65

*Mendoza, Argentina*

*rich, oak driven Chardonnay; conjures images of coconut, banana and vanilla.*





## RED WINE

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2016 PHILLIPE BOUZEROUX, PINOT NOIR - \$75

*Burgundy, France*

*approachable red burgundy; subtle earthy mushroom notes, with a piercing under ripe strawberry and little meatiness.*

2016 ELIO GRASSO 'GAVERINI', NEBBIOLO - \$89

*Piedmont, Italy*

*elegant and acidics; notes of rose petal, sage and plum.*

2016 BARBI, SANGIOVESE, CHANTI - \$65

*Tuscany, Italy*

*tangy acidity, and soft round tannins, flavors of zesty wild strawberry and cedar.*

2007 BATASIOLO 'RESERVA', NEBBIOLO, BAROLO - \$110

*Piedmont, Italy*

*this Reserva Barolo is fully mature; a pile of autumn leaves, tobacco and dried out cranberry.*

2012 ARRAYAN, SYRAH - \$69

*Mentrida, Spain*

*black pepper, vanilla and bacon flavor this hot climate Syrah.*

2009 LA FIORITA, SANGIOVESE, BRUNELLO DI MONTALCINO - \$180

*Tuscany, Italy*

*leather, tart cherry and cake spice flavor this complex Sangiovese.*

2009 LOPEZ DE HARO 'GRAND RESERVA', TEMPRANILLO - \$85

*Rioja, Spain*

*this well aged Rioja tastes of hickory, white pepper and cassis.*

2012 CHATEAU TOUZET, CABERNET MERLOT BLEND - \$75

*Bordeaux Superior, France*

*a firm right bank Bordeaux; blueberry, balsamic, and a hint of coffee.*

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## RED WINE

2014 CHATEAU LA NERTHE, 'CASSANGES DE LA NERTHE',  
GRENACHE BLEND - \$69

*Rhone, France*

*an exotic, spicy red; bay leaf, licorice, and raspberry jam.*

2005 CHATEAU LASCOMBES, CABERNET BLEND - \$250

*Margaux, Bordeaux, France*

*from an exceptional vintage this 2005 is showing flavors of graphite, black currant and leather.*

2012 CHATEAU FONTENIL, MERLOT BLEND - \$140

*Fronsac, Bordeaux, France*

*Chateau Fontenil errs more on the fruit driven side of Bordeaux; plum, raspberry and hints of bakers chocolate.*

2014 ANTINORI, 'TIGNANELLO', SANGIOVESE CABERNET BLEND - \$280

*Tuscany, Italy*

*blackberry, olive tapenade and cigar are the essence of this powerful super Tuscan.*

2015 SETTE PONTI 'CROGNOLO', SANGIOVESE MERLOT BLEND - \$90

*Tuscany, Italy*

*dense and full bodied; red currant and smoked meat.*

2015 CULTIVAR, CABERNET SAUVIGNON - \$110

*North Coast, California*

*a bruiser of a wine; ripe blackberry, cedar, and a little capsicum.*

2015 CATENA, MALBEC - \$59

*Mendoza, Argentina*

*blueberry, hoisin and vanilla dominate this powerful red wine.*

\* Please note that availability and vintages are subject to change.





## WEDDINGS

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*Royale Brasserie brings a piece of Europe to downtown Calgary. At Royale we believe shared moments are best paired with good food made by masterful hands. Our menu is rooted in tradition, serving classic French cuisine with a contemporary twist. We offer a fresh take on simple, timeless dishes by using only the finest ingredients. Ruby reds, velvet navy blue, brass details and the most ornate floor in Calgary - it's the perfect spot for a boutique and high-styled wedding or event.*

*Situated at the base of Mount Royal, 17th Avenue, Royale is a space for every encounter, whether with a group of friends (or an attractive stranger) at our expansive bar, or with loved ones in our inviting dining room. Royale can host 60 guests for a seated dinner, or up to 120 guests for a cocktail style event. Soak in the intimate bustle of a true Parisian brasserie and indulge in quintessential French fashion, which is to say with a bottle of something bold!*







## CONTACT

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FOR ALL EVENT INQUIRIES, PLEASE CONTACT BRITTANY RONDEAU  
AT 403.290.1012 OR BY EMAIL AT [BRITTANY@TEATRO.CA](mailto:BRITTANY@TEATRO.CA)