

What is Aussie Rules Piano bar?

Aussie Rules opened in the fall of 2002 with the mission of providing the very best entertainment Calgary has to offer. At Aussie Rules, we changed the perception of ‘piano bars’ forever by combining comedic shtick with great party songs that everyone knows and loves—Songs you remember from the 60’s to the present, from country to rock and even some of today’s hip hop and R&B hits. No breaks or intermissions; the party keeps going, the music never stops and the energy builds until you and your guests are dancing on your chairs and singing at the top of your lungs! The show is all request-based, all the time! Every night is a unique experience! Aussie Rules is a place where the piano players and staff not only entertain the guests, but the guest becomes part of the show! The unique atmosphere at Aussie Rules appeals to any age group and is the perfect place for any party.

Stand Up! Sing Loud! Stay Late!



What does Aussie Rules Piano bar offer?

A Great Place to Party: We host all kinds of different parties such as birthdays, corporate functions, bachelorette parties, stag parties and every other type of party! Please refer to the following pages of our package for all the options available to customize your event. Please feel free to contact us with specific requests – we are here to make your event a success!

Delicious Food: In addition to our regular “Pub-Style” menu, we offer a variety of great food and menu options to customize your evening. From delicious four-course dinners, to awesome appetizer platters and buffets. We can accommodate almost any request or any budget – we aim to please!

Cool Beverages: We also offer several beverage options to suit your specific event needs. Open bar? No Problem. Want some drink tickets? We’ve got you. A signature drink for your event? Absolutely! We will help tailor a beverage plan that works for you.

Aussie Rules Piano bar Contact Information:

Phone: (403) 249-7933 Fax: (403) 249-6286

aussie@wowhospitality.com

www.aussierules.ca

1002 37th Street SW | Calgary, Alberta | T3C 1S2

Important Information

Pricing and Additional Information: The Dueling Piano Show (3 piano Players; 4 hours) costs **\$1000** from January to October, and **\$1300** during November and December.

Aussie Rules Piano Bar is available for Private Events Sunday to Wednesday each week, as well as Thursdays based on availability. Our room holds up to **253** guests.

- **Cover Charge:** There is no cover charge on the night of a Private Event.

Times: Your evening is completely customizable! You decide when our doors open, when pianos start, if you want speeches, menu options, and décor!

Private Event Details:

- A deposit equal to the cost of pianos is required within a week of booking, to hold your Private Event Date. This deposit will be applied to your total bill the night of your reservation. This deposit is non-refundable. However, if you cancel more than **one month** before your reservation date, the deposit will be transferable to another date within 30 days of your original event.
- A food component is required for all Private Events. We offer a variety of options including one- to four-course meals, appetizers, or a buffet. Please see the following pages for details.
- Estimated numbers of people are required **two weeks** prior to the reservation.
- Final confirmation of your party size, party options, and meal selections are required **one week** prior to your function.
- There is a minimum \$25 spend per person on the night of your Private Event (your required food component will be included in that minimum spend, however the cost of pianos will not).
- Payment of the bill in full is required the night of your event.
- All food selections, drink tickets & host tabs are subject to an adjustable 18% gratuity and 5% GST.

Multiple Course Dinner Menu

This Menu changes every 10 weeks as per the Jubilations Dinner Theatre Menu.

To Start

Soup – House-made roasted tomato basil soup. Garnished with parmesan.

Salad – Greek-inspired salad with crisp greens, cucumber, tomato, bell pepper, red onion and feta cheese. Served with a Greek-style vinaigrette.

Entrees

Beef – Sliced AAA Alberta Roast Beef, cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with roasted potatoes and our seasonal vegetables.

Prime Rib* – Slow roasted AAA sliced Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan jus. Accompanied with roasted potatoes and our seasonal vegetables.

*Available at an additional charge of \$6.00 per Prime Rib order.

Chicken – Grilled chicken marinated in oregano lemon and yogurt finished with a tangy lemon oregano sauce. Accompanied with roasted potatoes and our seasonal vegetables.

Fish – Rainbow trout fillet served with dill hollandaise sauce. Accompanied with rice pilaf and our seasonal vegetables.

Vegetarian – Portobello mushroom stuffed with roasted red bell pepper, spinach and tomatoes. Finished with feta cheese and balsamic reduction.

Dessert

Chocolate Cream Pie – with chocolate drizzle and whipped cream.

Vanilla Bean Dream Cake – finished with a bright raspberry sauce.

4 Course Dinner- \$31/person - includes soup, salad, your choice of entrée & dessert.

3 Course Dinner- \$29/person - includes salad, your choice of entrée & dessert.

2 Course Dinner- \$25/person – includes your choice of entrée & dessert.

1 Course Dinner- \$21/person – includes your choice of entrée.

Meal Selections are required one (1) week prior to the date of the function.

Cancellation may happen no later than 48 hours prior to the reservation.

All food is subject to an (adjustable) 18% gratuity and GST.



Appetizer & Designer Platters

Our Party Platters and Function Platters are an easy way to provide a light meal or appetizer for you group. We drop them off at your tables, and your guests help themselves to a variety of fantastic appies! Our Function Platters and Party Platters are designed as a meal for 4 or as an appetizer for 6-8 people.

Our Designer Platters are designed as a compliment to further enhance your party platters or plated dinners. Our Designer platters are designed as a meal compliment for 8-10 people.

Party Platters

\$70.00 per platter

Pub Platter

Mini Yorkshire Puddings, Potato Skins, Boneless Dry Ribs and Frank's Red Hot Chicken Wings accompanied by fresh carrots and celery sticks along with Tortilla Chips and sauces for dipping.

Asian Platter

Korean Beef Steak Bites, Almond Chicken Satay Skewers, Veggie Pot Stickers and Fried Rice Patties accompanied by fresh red pepper slices and cucumber slices. Served with crisp wontons and sauces for dipping.

Vegetarian Platter

Veggie Spring Rolls, Wild Chili Cheese Poppers, Veggie Pizza Rolls and Onion Rings accompanied by fresh broccoli and carrot sticks. Served with crisp potato chips and sauces for dipping.

BBQ Beef Sliders

BBQ beef sliders served with horseradish mayo and garnished with garlic dill pickles on the side.

Dessert Platter

A mouth-watering assortment of dessert squares and macaroons.

Function Platters

\$80.00 per platter

Meat Platter

Salt N' Pepper Ribs, Orange Glazed Duck Wings, Italian Roasted Meatballs, Grilled Spolumbo's Sausage served with Marinara Sauce & BBQ Sauce for dipping.

Seafood Platter

Southern Fried Popcorn Shrimp, Calamari with Tzatziki, Sriracha Cod Bites, Crab and Artichoke dip, Bacon-Wrapped Scallops served with Fresh Pasta Chips.

Cheesy Platter

Queso Cheese dip, Nachos, Broccoli-Cheese Bites, Mac and Cheese Bites, Pizza Spring Rolls, and Double-Sided Grilled Cheese.

Designer Platters

\$35.00 per platter

Vegetable Platter

A variety of fresh seasonal vegetables.

Trio of Dips

3 great dips served with an assortment of chips, pita bread and Vienna pretzel rolls.

Fruit Platter

A variety of fresh seasonal fruit.

Platter selections are required one (1) week prior to the date of the function.

Cancellation may happen no later than 48 hours prior to the reservation.

All food is subject to an (adjustable) 18% gratuity and GST.



PIANO BAR

Private Event Options 2018

| Page 5 |

Buffet Options

Buffets can be customized to every individual group. Prices can be adjusted to accommodate your budget!

- Roast Beef Buffet -** \$29.00 / guest – with horseradish and pan jus.
- Turkey Buffet -** \$30.00 / guest – with stuffing, gravy and cranberries.
- Turkey & Roast Beef Buffet -** \$32.00 / guest – with horseradish, pan jus, stuffing, gravy and cranberries.
- Prime Rib Buffet -** \$40.00 / guest – with horseradish and pan jus.
- Prime Rib & Turkey Buffet -** \$45.00 / guest – with horseradish, pan jus, stuffing, gravy and cranberries.

Above Buffets Include:

- Garden Salad with fresh vegetables and dressing.
- Selection of Dinner Rolls with butter.
- Roasted Potatoes.
- Rice Pilaf.
- Seasonal Vegetables (please inquire for more information).
- Assortment of Dessert Squares.

Buffet Add-Ons:

- Yorkshire Pudding - \$1.15 / guest
- Maple- or Lemon-baked Salmon (3 oz.) - \$4.00 / guest
- Lasagna - \$4.00 / guest
- Whipped Potatoes - \$0.25 / guest
- Sweet Potato with Marshmallow - \$1.15 / guest

Appetizer Buffet Options:

Option A - \$30.00 / guest

- Prime-Rib-Stuffed Mini Yorkies with horseradish mayo.
- Deep Fried Ravioli with marinara for dipping.
- Poached Pear, Walnut, & Blue Cheese Flatbread.
- Spinach and Garlic Dip with sour dough bread.
- Mini Bell Peppers stuffed with spicy cream cheese – served cold.
- Chocolate Brownies with pecans or dried cherries.

Option B - \$25.00 / guest

- Grilled Cheese with smoked cheddar, apples and bacon.
- Cheesy Pizza “Stix” with marinara for dipping.
- Savory roasted Meat Balls.
- Shrimp Cocktail with choice of classic cocktail sauce or spicy mango basil sauce.
- House-made peach preserve and chevre cheese Prosciutto wraps.
- Spiced Pumpkin Cheesecake Tartlets.

Option C - \$20.00 / guest

- Wings with your choice of two flavors (Salt & Pepper, Hot, Honey Garlic, Teriyaki, BBQ).
- Mini Quiche with forest mushroom and gruyere.
- Flatbread topped with oven-roasted tomato, mozzarella and basil pesto.
- Mini Corndogs served with assorted mustard.
- Devilled eggs finished with bacon and chives.
- Berry Tartlets with whipped cream.

Appetizer Buffet Add-Ons:

- Parmesan & cracked black pepper Popcorn- \$2.50 / guest
- Freshly cooked coarse salt & malt vinegar Potato Chips- \$2.50 / guest
- Nacho Chips with spicy salsa- \$2.50 / guest
- Crostini with balsamic tomato bruschetta- \$2.50 / guest
- Pita tips with tzatziki dip - \$2.50 / guest

Buffet selections are required one (1) week prior to the date of the function.
Cancellation may happen no later than 48 hours prior to the reservation.
All food is subject to an (adjustable) 18% gratuity and GST.

Beverage Options

We offer a number of easy ways for your group to enjoy our atmosphere and have a few drinks!

The following Beverage Options are available:

Ticket Option: These allow your group to enjoy a pre-set amount of drinks on you. You set the maximum price each ticket can be used for (\$7.75/ticket minimum)

Open Tab Option: Each of your guests will receive a wristband unique to your party at the door. You can establish any restrictions you would like on what can be ordered (i.e. no bottles of wine, no shooters, \$2500 maximum, etc.) ahead of time, and our servers and bartenders will be aware of any limitations put in place.

Pre-Set Option: We can set your table with bottles of wine and stemware, so the festivities can begin the moment you arrive!

GET HOME SAFE!

Our Limo options are included on the last page of this Package!

Event Extras!

This season let us take care of all the details & decorations:

Limousine Deals with **Calgary Luxury Limousine**

One-Way Limo Trip	\$10 per guest
Two-Way Limo Trip	\$20 per guest

*Minimum of 8 people. For more information about our Limousine Offer, please inquire directly!

Take your party to the next level with our special Extras below!

Décor

Black Linen Table Cloths	\$150 for the whole venue, or \$2 per guest
'Christmas Red' Linens	\$2 per guest
Mood Candles	\$125 for the whole venue, or \$2 per guest
Candy Cane Dishes	\$2 per guest
Party Crackers/Poppers	\$3 per guest

These items can be ordered individually or as part of the following bundles:

Bundled Options

Extras Package A	- table cloths, candles & crackers	\$5 per guest (save \$2)
Extras Package B	- table cloths, napkins, candles & crackers	\$6 per guest (save \$3)
Extras Package C	- includes <u>all</u> of the individual extras	\$7 per guest (save \$4!)

*bundled options not available with table cloth and mood candle flat rates.

Our Extras give your event that incredibly special **festive** feel.

Plus, you can **relax** knowing your tables will be perfectly decorated and ready for your guests upon their arrival.

**Décor selections and limo bookings are required one (1) week prior to the date of the function.
Cancellation may happen no later than 48 hours prior to the reservation.**

Prices do not include GST.