

# Barcelona Tavern

## 2023 - 2024

### Events Culinary Package



# To our dear Barca guests

Our space boasts high beautiful ceilings, open windows that bring in the light and an amazing view of the downtown skyline, with a pop of our signature colours of Barcelona. Composed of a variety of spaces & rooms, we can accommodate any type of function from an intimate group gathering, to a larger scale party. In accordance with current AHS guidelines, we are currently welcoming groups of a maximum of 50.

Whether you're booking a Cocktail & Tapas reception or a formal lunch or dinner, our talented culinary team is committed to providing fresh, beautifully prepared dishes using Mediterranean influences and exclusive local ingredients. Our service team is there for you throughout your event to facilitate world class service.

We are experts in crafting the perfect celebration, whether it's a client reception, team building function, or a holiday party. Our creative events and planning team will work with you to design an event that will meet your goals and exceed the expectations of your guests, all while keeping everyone comfortable and safe.





# Our Space

Barcelona Tavern is proud to offer a number of spaces to suit your event needs. Choose between 5 different areas of the restaurant that can accommodate a variety of physically distanced groups!





# Our Rooms



## CHEF'S BAR

- Host up to a maximum of **25-30** people for a sit-down breakfast, lunch, or dinner

## CAVA ROOM

- Host up to a maximum of **25-30** people for a sit-down breakfast, lunch, or dinner



## BODEGA

- Host up to a maximum of **25 - 30** people for a sit-down breakfast, lunch, or dinner

# Our Rooms



## PRIVATE DINING ROOM

- Host a Maximum of 20 people for a sit down breakfast, lunch, or dinner
- 60" HD screen for presentations

## TERRACE

- Host up to a maximum of 80 people for a sit-down event or 20 people standing
- Four 60" HD screens for slide-shows/ presentations available.





- Two brand new, state-of-the-art golf simulators
- Maximum of 6 guests per simulator
- A great addition to any corporate or private function

#### HOURS OF OPERATION

Monday to Thursday from 11:00 am – 10:00 pm  
Friday from 11:00 am – 11:00 pm  
Saturday from 4:00 pm – 10:00 pm

#### PRICING

##### Monday to Friday

11:00 am – 7:00 pm \$40 per hour  
7:00 pm – close \$40 per hour

##### Saturday

All day \$40 per hour

**CLUB RENTALS** – \$15.00p/hour





## Cold Canapés

### **Melon Gazpacho Spoon**

Marinated watermelon with minted  
melon coulis, champagne pearls and  
fresh radish  
*\$18/dozen*

### **Tuna Tataki Spoon**

Sesame crusted tuna, pickled fresno,  
green onion, fried wonton and yuzu  
ponzu sauce  
*\$24/dozen*

### **Beef Carpaccio Rolls**

Seared AAA beef, arugula,  
horseradish remoulade  
*\$26/dozen*

### **Candied Steelhead**

House cured trout, herbed cream  
cheese, cucumber round, fried caper  
*\$25/dozen*

### **Antipasto Skewer**

Grape tomato, olive, bocconcini, basil,  
pepper, artichoke, balsamic  
*\$20/dozen*

### **Tomato Confit Crostini**

Triple cream brie, confit tomatoes,  
fresh basil, rye crostini  
*\$20/dozen*

### **Avo Toast**

Crushed avocado, cilantro, radish,  
toasted rye bread  
*\$18/dozen*

### **Petit Fours**

Please ask about our locally sourced  
dessert options  
*Market price/dozen*

## Warm Canapés

### **Fried Manchego**

Breaded and fried cheese  
*\$20/dozen*

### **Falafel Bites**

House made falafel, tzatziki, paprika  
aioli  
*\$18/dozen*

### **Chorizo Popper**

House chorizo, potato gaufrette,  
paprika aioli  
*\$24/dozen*

### **Gambas Catalonia**

Garlic chilli sautéed shrimp, toasted  
rye rounds  
*\$24/dozen*

### **Mini Bomba**

House veal meat ball, spiced tomato  
sauce, toasted panko, grana podano  
*\$26/dozen*

### **Goat Cheese and Roasted Beet Tart**

Lemon scented goat cheese, roast  
beet,  
Gourmet tart shell, fresh herb  
*\$22/dozen*

### **Curried Cauliflower Spoon**

Coconut curry, date puree,  
pomegranate, spiced pumpkin seed  
*\$18/dozen*

### **Sweet Heat Pork Belly**

House braised pork belly, honey  
chilli glaze  
*\$22/dozen*



## Stationary Buffet Platters

### **Chef's Charcuterie \$10/PP**

Selection of artisan cured meats and cheeses with an assortment of pickles, olives, fruits and nuts. Served with House crostini's and bread.

### **Vegetable Platter \$6/PP**

Selection of seasonal vegetables served with our house ranch

### **Fruit Platter \$6/PP**

Sliced seasonal fruit served with honeyed yogurt

### **Hummus and Pita \$7/PP**

3 types of house made hummus served with warm pita bread

### **Curried Cauliflower \$21/dozen**

Coconut curried cauliflower, date puree, pomegranate, pumpkin seeds

### **Greek Ribs \$42/dozen**

House Braised ribs fried crispy with our own blend of herbs and spiced and served with harissa aioli.

### **Party Skillet \$149**

Our signature bomba rice, mussels, shrimp, calamari, blackend chicken, green beans and pickled fresnos.

### **Spanish Slammer \$5/each**

BBQ pulled pork, apple slaw, salsa verde and garlic aioli on brioche slider bun

### **Chicken Slammer \$5/each**

Buttermilk fried chicken, bacon, shredded lettuce, gochugang aioli, house ranch on a brioche slider bun finished with house pickle

### **Western Slammer \$5/each**

Braised shortrib, sautéed mushrooms, fried onions, applewood smoke cheddar and horseradish aioli on a brioche slider bun

### **Wings \$22/dozen**

S&P, Hot, Cajun, Sticky Chili

**Tiki Bumbu** **\$28**

Chili marinated pulled pork, smoked  
bacon, capicola, bumbu infused  
pineapple and local gouda

**Margherita** **\$21**

Roasted romas, fior de latte, confit  
garlic , fresh basil and heirloom  
tomato

**Italia** **\$28**

Mortedella, capicola, spicy salami  
topped with pickled fresno peppers

**Truffle Mushroom** **\$26**

Saffron fondue sauce, our blend of  
roasted wild mushrooms, topped with  
truffled arugula

**El Classico** **\$27**

Classic pepperoni topped with  
pepperoncicni peppers

**4Maggio** **\$25**

Local gouda, fior de latte, applewood  
smoked cheddar over cashew arugula  
pesto and topped with chilli infused  
honey and grana padano

**Pizza**

## **Prime Rib Carving**

\$450/ unit (*minimum 35ppl*)

Seasoned Roast Prime rib, sherry jus,  
horseradish, house chimichurri and  
garlic buttermilk crushed red  
potatoes

## **Sautéed Prawn Paella**

\$22/ PP

Our signature bomba rice, confit  
tomato and green beans served in a  
paella skillet while a chef sautees  
prawns live at the station

## **Lettuce Wrap Station**

\$18/PP

Build your own wrap using crisp  
baby romaine, house tzatziki, apricot  
chutney, minted fresno sauce. A chef  
will pull whole roasted mango  
chipotle chicken  
(*Falafel can be added for vegetarians*)

## **Suckling Pig**

\$1150/ unit

Apple slaw, salsa verde, Spanish aioli,  
garlic aioli, chopped cilantro.  
A chef pulls apart a whole pig and  
chops up crispy skin.  
Your choice of slider bun or tortilla

# **Chef Action Stations**



## Breakfast Buffet

### **The Business**

\$28.95/ PP

White Cheddar Chives Scrambled Eggs  
Maple Peppered Bacon  
House Made Pork Chorizo Sausage  
Pesto Roasted Italian Roma Tomatoes  
Spiced Crispy Tater Tots  
Fruit Platter  
Includes Tea and Coffee

### **The Bull Rider**

\$32.95/ PP

Maple Peppered Bacon  
Scrambled Eggs with melted Fontina  
Cheese and Green Onions  
Bravas Hash  
House made Pork Chorizo Sausage  
Fried Roma Tomatoes  
Buttermilk Pancakes with Strawberry  
Rhubarb Compote w/ Whipped Cream  
Fruit Platter  
Includes Tea and Coffee



## A La Carte Breakfast

### **Barcelona Benny- \$20**

Seared chorizo, toasted English muffin, tangy hollandaise, spiced tater tots

### **Truffle Mushroom Benny- \$20**

Wild roasted mushroom, truffle arugula, toasted English muffin, brown butter hollandaise, spiced tater tots

**Free Style- \$16** two eggs any style, maple peppered bacon or chorizo, spiced tater tots

### **Cowboy Frittata- \$19**

Chorizo and roast shallot omelette with local gouda, green onion, 3 strips maple peppered bacon and spicy hollandaise. Served with spiced tater tots

### **Egg White Omelette- \$18**

Wild mushroom, spinach and confit tomato with local gouda, avocado and crispy kale. Served with spiced tater tots

## A La Carte Lunch

***2 courses***

***\$35/ PP***

***3 courses***

***\$45/PP***

### **Appetizer**

#### **Tomato Bisque**

Roasted san marzano tomato, smoked paprika, crème fraiche, herb pistou

#### **Kale Salad**

Tuscan kale, baby cucumber, roasted tomato vinaigrette, pecorino and goat feta

#### **Caesar**

Romaine hearts, roasted Garlic dressing, smoked bacon, grated egg and fried tortilla garnish



### **Main**

#### **Barca Burger**

8oz wagyu patty, provolone, all the fixings on a sesame bun with your choice of fries or truffle fries

#### **Lettuce Wrap**

Blackened chicken, carrot fennel slaw, avocado, house tzatziki, fresno vinaigrette and crisp baby romaine

#### **Margherita Pizza**

Roasted romas, fior de latte, confit garlic , fresh basil and heirloom tomato

#### **Cajun Club**

Blackened chicken, manchego, confit tomato, Cajun bacon, smoked paprika aioli

### **Dessert**

#### **Churro**

Spanish doughnut, cinnamon sugar, dulce leche, hazelnut chocolate

#### **Seasonal Fruit Cup**

Fresh fruit tossed with fresh mint

## A La Carte Dinner

*2 courses*

*\$55/ PP*

*3 courses*

*\$65/ PP*

### **Appetizer**

#### **Tomato Bisque**

Roasted san marzano tomato, smoked paprika, crème fraîche, herb pistou

#### **Kale Salad**

Tuscan kale, baby cucumber, roasted tomato vinaigrette, pecorino and goat feta

#### **Caesar**

Romaine hearts, roasted Garlic dressing, smoked bacon, grated egg and fried tortilla garnish

#### **Spanish Fritter**

Salt cod, whipped shallot potato, romesco and candied lemon

### **Main**

#### **AAA Tenderloin**

Grilled to medium rare, garlic buttermilk crushed red potatoes, sherry jus and seasonal vegetables

#### **Roast Brick Chicken**

Apricot Chutney, warm quinoa salad, seasonal vegetables

#### **Steelhead Trout**

Tomato chickpea timbale, romesco, lemon confit, seasonal vegetables

#### **Curried Cauliflower**

Coconut curry, date puree, pumpkin seed and pomegranate seeds

### **Dessert**

#### **Churro**

Spanish doughnut, cinnamon sugar, dulce leche, hazelnut chocolate

#### **Seasonal Fruit Cup**

Fresh fruit tossed with fresh mint





Thank you for considering Barcelona Tavern for your special occasion.  
We look forward to making this the best experience for you.  
Please contact Molly Norris to get your booking started:

**Margot Beckham**  
**Events Co-ordinator**  
**403.265.6555**

**[Margot@barcelonatavern.com](mailto:Margot@barcelonatavern.com)**

**501 - 8th Avenue SW Calgary,**  
**Alberta T2P 1G1**

*Across from Holt Renfrew*

Reservations for a group of 8 people and under,  
please visit our website **[www.barcelonatavern.com](http://www.barcelonatavern.com)**  
or call our Reservations Team at 403.265.6555