



2024 Stampede Package

Howdy Barca-Quests!

At Barcelona Tavern we are going to give you the ultimate Barcelona experience.

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 large scale party (up to 250 people for a seated dinner and 500 people for a cocktail party).

Whether you're booking a Cocktail & Tapas reception or a sit down 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.

Our creative events and planning team will work with you to design an event that will meet your goals, while exceeding the expectations of your guests.

Choose from our fantastic culinary options or work with our talented Chefs to create a custom menu for your corporate event, catering event or special occasion.

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 150 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

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**
or call our Reservations Team at 403.265.6555

GOOD TIMES, ON TAP

SHOP LOCAL - EAT AND DRINK GLOBAL