

BARCELONA

★ T A V E R N ★



EVENT PACKAGE 2024

To Our Dear Barca Guests,

At Barcelona Tavern, we're dedicated to providing an unforgettable dining experience that captures the essence of Barcelona. As a premier restaurant, we offer a stunning setting for both dining and events, ensuring each visit or gathering is truly exceptional. Our venue features stunning high ceilings, large windows that flood the space with natural light, and breathtaking views of the downtown skyline, all enhanced by our signature Barcelona colors. With a variety of rooms and spaces, we can accommodate any event, from intimate gatherings to large-scale parties—seating up to 250 for dinner and hosting up to 500 for cocktail receptions.

Whether you're planning a Cocktail & Tapas reception or a sit-down lunch or dinner, our talented culinary team is dedicated to crafting fresh, beautifully prepared dishes inspired by Mediterranean flavors and local ingredients. Our service team will be with you every step of the way as well, ensuring world-class service throughout your event. Our creative events and planning team will collaborate with you to design an event that not only meets your goals but also exceeds your guests' expectations. Choose from our outstanding culinary offerings or work with our skilled chefs to create a custom menu tailored to your corporate event, catering, or special occasion.

Sincerely,

The

BARCELONA

★ T A V E R N ★

TEAM

OUR SPACE

Whether you're planning a full venue buyout or a cozy, intimate gathering, Barcelona Tavern's flexible layout and distinctive room features enable us to craft the perfect atmosphere for you and your guests.



FULL VENUE BUYOUT

GUEST CAPACITY:

250 for seated dinner

500 for cocktail style event

minimum spend amounts depend on time, date, and guest count



OUR ROOMS

CHEF'S BAR

- Host up to a maximum of 20 people for a sitdown lunch or dinner
- Host up to a maximum of 30 people for a cocktail party



OUR ROOMS

CAVA ROOM

- Host up to a maximum of 30 people for sit down breakfast, brunch, lunch or dinner
- Host up to a maximum of 40 people for a cocktail party



OUR ROOMS

BODEGA

- Host up to a maximum of 28 people for a sit down breakfast, brunch, lunch or dinner
- Host up to a maximum of 35 people for a cocktail party



OUR ROOMS

PRIVATE DINING ROOM

- Host up to a maximum of 20 people for a sit down breakfast, brunch lunch or dinner
- 60" HD Screen for presentations



OUR ROOMS

TERRACE

- Host up to a maximum of 70 people for a sit down breakfast, brunch lunch or dinner
- Host up to a maximum of 100 people for a cocktail party





Two state-of-the-art golf simulators located in the Terrace

- Maximum of 8 guests per simulator
- A great addition to any corporate or private function

PRICING

Monday to Friday
10:00 am – 7:00 pm \$40 per hour
7:00 pm – close \$30 per hour

Saturday
All day \$30 per hour

CLUB RENTALS

Variety of sets
\$10 per set

HOURS OF OPERATION

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



CANAPE

MENU



HOT

CANAPES

ARANCINI | \$38/Dozen

Our Signature Spanish Bomba Rice infused with Mozzarella and Romesco Fried crispy onions with an Avocado Yogurt and crunchy Chickpeas

GAMBAS CATALONIA | \$35/Dozen

Garlic Chili Sautéed Shrimp toasted on Rye

ROASTED BEET AND GOAT CHEESE

TART | \$35/Dozen

Roasted Beets, Lemon Herb Whipped Goat Cheese, Fresh Herbs in a Golden Puff Pastry
\$35 per dozen

SWEET HEAT PORK BELLY | \$36/Dozen

House braised Pork Belly with a Honey Chili Glaze, topped with Sesame and Green Onion

FRIED MANCHEGO | \$46/Dozen.

Tempura Battered Panko Crusted Spanish Manchego Cheese drizzled with Chorizo Oil

BOMBA | \$32/Dozen

House Made Veal Meatballs, stuffed with Mozzarella and Goat Cheese, smothered in San Marzano House Made Tomato Sauce, dusted with Grana Padano

CHORIZO POPPERS | \$35/Dozen

House Made Chorizo Sausage wrapped in a Potato Gaufrette with Paprika Aioli

FALAFEL | \$27/Dozen

House Made Quinoa Red Lentil and Green Garbanzo Bean Falafel accompanied with a House Made Greek Yogurt Tzatziki and Ancho Aioli

ROASTED CAULIFLOWER | \$40/Dozen

Roasted Cauliflower in House Made Sumac Tahini Ranch and Fragrant Pistou topped with Toasted Pepitas and Pomegranate Seeds



COLD

CANAPES

MELON GAZPACHO | \$28/Dozen
Compressed Watermelon with Minted Melon
Coulis Cava Pearls and Fresh Basil

CAPRESE SKEWER | \$22/Dozen
Fresh Grape Tomatoes with Bocconcini Cheese
an Olive and Fresh Basil topped with a Balsamic
drizzle

TUNA TATAKI | \$36/Dozen
Garlic Sesame Crusted Tuna in a Yuzu Ponzu
sauce on a crispy Fried Wonton topped with
Pickled Fresno peppers and Green Onion

AAA BEEF CARPACCIO ROLLS | \$38/Dozen
Seared AAA Beef tenderloin Arugula and a
Horseradish Remoulade

TOMATO CONFIT CROSTINI | \$22/Dozen
Triple Cream Brie, topped with Confit Tomatoes
and Fresh Basil on a Crostini

AVO TOAST | \$32/Dozen
Crushed Avocado Fresh Radish Cilantro on
Toasted Rye bread



PLATTER

MENU



PLATTER

SELECTIONS

COLD

CHEF'S CHARCUTERIE | \$13/PP

A selection of Artisan Cured Meats and Cheeses with an assortment of Fruits Nuts and House made Pickles served with Crostini's and Fresh Bread

VEGETABLE CRUDITE | \$10/PP

An Assortment of Local Farm Fresh Veggies

MEDITERRANEAN HUMMUS TRIO | \$7/PP

Roasted Red Pepper Hummus, Carrot Hummus, and a Lemon Garlic Hummus served with Crostini

FRESH FRUIT PLATTER | \$10/PP

Fresh cut Seasonal Fruits with a side of Greek Honey Yogurt for dipping

BARCELONA'S CHURROS | \$15/Dozen

Barcelona's House Made Churros with a warm Dolce Leche and Chocolate Hazelnut dip
\$15 per dozen

Petit Fours | \$60/Dozen

Assortment of mini Pastries

HOT

BARCELONA'S PARTY PEALLA | \$149

Our Signature Bomba Rice made crispy on the bottom topped with Fresh Mussels Shrimp Calmari Blackened Chicken Green Beans and Pickled Fresno peppers

CHICKEN SLAMMER | \$6/PP

Buttermilk fried Chicken, Bacon shredded Lettuce with a Gochugang Aioli and house Ranch on a Brioche Slider Bun topped with a House Pickle

SPANISH SLAMMER | \$5/PP

House made BBQ Pulled Pork and Apple Slaw topped with Manchego Cheese Salsa Verde and Garlic Aioli on a Brioche Slider Bun

WESTERN SLAMMER | \$5/PP

In house Braised Short Rib with Crispy Onions sauteed Mushrooms and Applewood Smoked Cheddar on a Brioche Slider Bun

MEDITERRANEAN RIBS | \$46/Dozen

In House Braised Pork Ribs in a House Made Santorini Spice Blend

BARCA WINGS | \$22/Dozen

Your choice of Flavour; Salt and Pepper Hot Cajun or Sticky Chili

ROASTED CAULIFLOWER | \$38/Dozen

Roasted Cauliflower in a House Made Sumac Tahini Ranch, Fragrant Pistou topped with toasted Pepitas and Pomegranate seeds



PIZZA

CORNER



PIZZA

SELECTIONS

MARGHERITA | \$24/Per Pizza

Sous Vide Heirloom Tomatoes Fior Di Latte
Cheese 'OO' Thin Crust topped with Fresh Basil

ITALIA | \$31/Per Pizza

Capicola Spicy Salami Mortadella and our
Signature San Marzano Tomato Sauce Fior Di
Latte Cheese all on our 'OO' Thin Crust Pizza
Dough

TRUFFLED MUSHROOM | \$29/Per Pizza

A blend of Portobello and Shitake Mushrooms
with Roasted Shallots on a bed of Barcelonas
Famous Fondue Sauce Fior Di Latte Cheese on our
'OO' Thin Crust Pizza Dough topped with Truffled
Arugula

EL CLASSICO | \$31/Per Pizza

World Famous Ezzo Pepperoni finely sliced
Pepperoncini Aged Grana Pandano Fior Di Latte
Cheese on our 'OO' Thin Crust



CHIEF ATTENDED

STATIONS



CHEF ATTENDED STATIONS

BASED ON TWO HOUR SERVICE

AAA ALBERTA PRIME RIB | \$33.75/PP

Prime Rib marinated in a House Made Paprika Blend served with Crushed Buttermilk and Roasted Garlic Red Potatoes, House Made Chimichurri, and Horseradish

LETTUCE WRAPS | \$20/PP

Build your own Lettuce Wrap using Crispy Baby Romaine Chipotle Mango Pulled Roasted Chicken House Made Minted Fresno Vinaigrette House Made Tzatziki and an Apricot Chutney
\$20 per person

BARCELONA'S SUCKLING PIG | \$1,250

DESIGNED TO SERVE 50-60 GUESTS
MINIMUM 10 DAYS NOTICE PRIOR TO YOUR EVENT

Whole Roasted Locally Sourced Pig with Crispy Skin and Succulent Meat infused with Herb and Spices served with a Carrot Fennel Slaw House Made Salsa Verde Garlic Aioli on a Brioche Slider Bun or Tortilla



SEATED EVENT

MENUS



LUNCH

PLATED MENU

***Three Course
\$45 per person ***

***Two Course \$35
Per Person ***

APPETIZER

Choice of

Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pistou

Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crouton

MAIN

Choice of

Wagyu Burger

8oz Wagyu Burger Sylvan Star Gruyere Pickled Onion Smoked Tomato Aioli

Lettuce Wraps

Barcelon's Famous Blackened Chicken, Carrot Daikon Slaw Fresh Avocado topped with House Made Tzatziki and a Fresno Vinaigrette on Crisp Baby Romaine Hearts

Margherita Pizza

Roasted Roma Tomatoes Confit Garlic Fior De Latte topped with Fresh Basic and Confit Tomatoes

Cajun Club

Barcelona's Famous Blackened Chicken Cajun Bacon Confit Tomatoes Manchego Cheese with a Smoked Paprika Aioli

DESSERT

Choice of

Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with warm Dulce De Leche and Chocolate Hazelnut for dipping

Fresh Fruit

Seasonal Fresh Fruit



DINNER

PLATED MENU

***Three Course
\$65 per person***

***Two Course \$55
Per Person***

APPETIZER

Choice of

Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pitsou

Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crouton

MAIN

Choice of

AAA Tenderloin

AAA Alberta Beef Tenderloin prepared Medium Rare served with Crushed Buttermilk and Roasted Garlic Red Potatoes Seasonal Vegetables finished with a House Made Sherry Jus

Harissa Roasted Chicken

Roasted Harissa Chicken served with Crushed Buttermilk and Roasted Garlic Red Potatoes served with Seasonal Vegetables finished with Manchego Mornay

Steelhead Trout

Warm Quinoa Salad with Romesco and Mascarpone Puree served with Seasonal Vegetables

Roasted Cauliflower

Roasted Cauliflower in House Made Sumac Tahini Ranch and Fragrant Pistou topped with Toasted Pepitas and Pomegranate

DESSERT

Choice of

Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with Warm Dulce De Leche and Chocolate Hazelnut for dipping

Fresh Fruit

Seasonal Fresh Fruit



BREAKFAST

MENUS



BREAKFAST

BUFFET

THE BUSINESS | \$29.95/PP

White Cheddar Scrambled Eggs with Chives
Maple Peppered Bacon
House Made Chorizo Sausage
Crispy Breakfast Potatoes
Fresh Fruit Platter

Coffee and Tea Included

THE BULL RIDER | \$34.96/PP

Fontina Cheese Scrambled Eggs with Chives
Maple Peppered Bacon
House Made Chorizo Sausage
Bravas Hash
Fried Roma Tomatoes
Fresh Fruit Platter
Buttermilk Pancakes With Strawberry Rhubarb
Compote and Whipped Cream

Coffee and Tea Included



BREAKFAST

A LA CARTE

BARCELONA BENNY | \$20/Per Person

Seared House Made Chorizo on Toasted English Muffin topped in Chef's Hollandaise served with Crispy Hashbrowns

TRUFFLE MUSHROOM BENNY | \$20/Per Person

Wild Roasted Mushrooms topped with Truffled Arugula and Brown Butter Hollandaise on Toasted English Muffin served with Seasoned Crispy Hashbrowns

FREE STYLE | \$16/Per Person

Two Eggs any style with Maple Peppered Bacon or House Made Chorizo served with Seasoned Crispy Hashbrowns

COWBOY OMELETTE | \$19/Per Person

House made Chorizo 3 pieces of Maple Peppered Bacon Aged Gouda Fresh Green Onion served and a Spicy Hollandaise with Seasoned Crispy Hashbrowns

EGG WHITE OMELETTE | \$18/Per Person

Wild Mushrooms Confit Tomatoes and Spinach with Aged Gouda Avocado and Crispy Kale served with Seasoned Crispy Hashbrowns



BEVERAGE

SELECTIONS

DRINK PRICE TIERS: Allow your guests the freedom of choosing their own selections of beer, wine, and spirits, whilst staying within your event budget

TIER 1 | \$12 LIMIT

Includes 1 oz well highballs, beers, 5 oz glass of house red or white wine

TIER 2 | \$16 LIMIT

Includes select 1 oz highballs, beers, select glasses of red, white, and rose wine, select cocktails

TIER 3 | \$20 LIMIT or OPEN BAR

Includes premium and select 1 oz highballs, all beers, premium and select glasses or bottles of red and white wine, cocktails

WELCOME BUBBLY

Welcome your guests with a sparkling reception upon arrival. We offer a selection of champagne, with pricing varying based on your chosen label. This is charged per bottle.

DRINK TICKETS CAN BE PROVIDED IN-HOUSE*

