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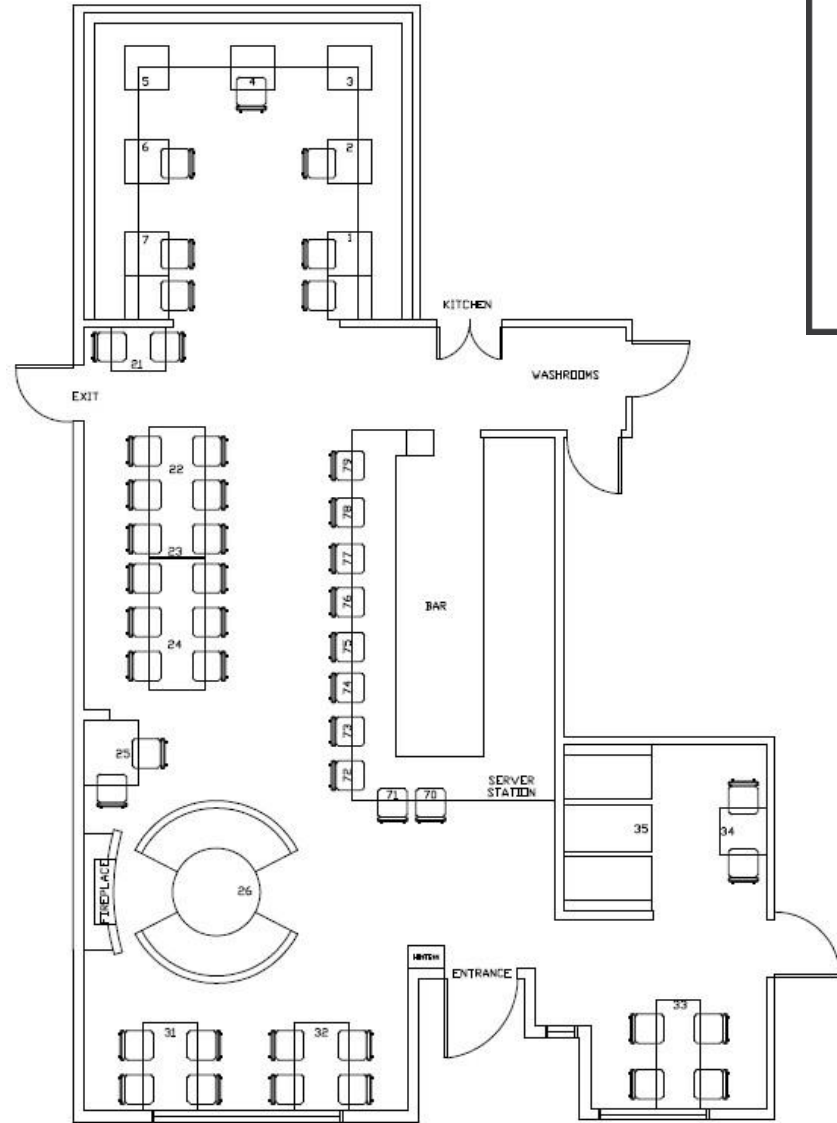
# function menu package

We have coined the term “**Contemporary Interactive Cuisine**” as our concept at The Living Room.

We define this as modern comfort food designed for sharing!

Our kitchen crafts innovative and seasonal dishes featuring local and organic products.

Features	Minimums	Confirmation/Cancellation																		
<ul style="list-style-type: none"><li>▪ Separate Entrance</li><li>▪ Private Washrooms</li><li>▪ WiFi &amp; LCD TV Screen</li><li>▪ Phone &amp; Fax</li><li>▪ Sound System</li><li>▪ Storage &amp; Break Areas</li><li>▪ Free Parking (10 stalls)</li></ul>	<table><tbody><tr><td>Sunday to Wednesday</td><td>\$500</td></tr><tr><td>Thursday</td><td>\$750</td></tr><tr><td>Friday &amp; Saturday</td><td>\$1000</td></tr><tr><td>Buy-Out</td><td>by request</td></tr><tr><td colspan="2"><b>Holiday Season/Stampede</b></td></tr><tr><td>Sunday to Wednesday</td><td>\$1000</td></tr><tr><td>Thursday</td><td>\$1500</td></tr><tr><td>Friday &amp; Saturday</td><td>\$2000</td></tr><tr><td>Buy-Out</td><td>by request</td></tr></tbody></table>	Sunday to Wednesday	\$500	Thursday	\$750	Friday & Saturday	\$1000	Buy-Out	by request	<b>Holiday Season/Stampede</b>		Sunday to Wednesday	\$1000	Thursday	\$1500	Friday & Saturday	\$2000	Buy-Out	by request	<ul style="list-style-type: none"><li>▪ 20% gratuity &amp; 5% GST is not included in menu prices or minimum</li><li>▪ Guaranteed number of guests is due 48hrs prior to the event</li><li>▪ Menu selections are required 1 week prior to event</li><li>▪ Cancellations within 7 days are charged 50% of minimum</li><li>▪ Cancellations within 3 days are charged 100% of minimum</li></ul>
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**Main Dining Room & Bar**



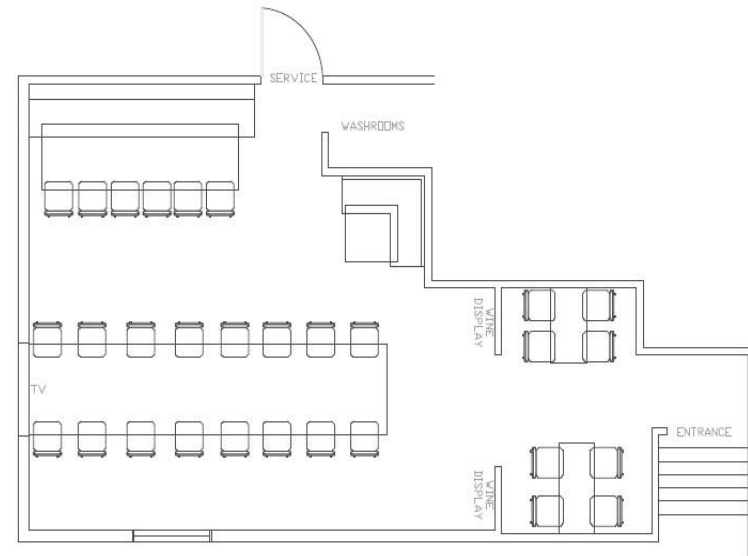
**Room Configurations**

**Private Dining Room**

- Luncheon/Boardroom 8-18 people
- Seated Meal up to 32 people
- Cocktail Reception up to 40 people

**Exclusive Buy-Out**

- Seated Meal up to 65 people
- Cocktail Reception up to 40 people



**Private Dining Room**

## Passed & Placed Canapé (per dozen)

prawn croquettes, yuzu	46
beef tartare spoons, gaufrettes	46
pulled pork crustini	46
blue cheese gougeres, rhubarb mustard	46
tuna tartar spoons, red curry	46
prosciutto carrozza, apple	46
butternut squash ravioli, brown butter	38
fried mozzarella, truffle aioli	38
beef tenderloin skewers, kimchi emulsion	38
seafood skewers, semolina dusted	38
sundried tomato mousse, cucumber	32
mortadella crustini, grainy mustard	32
fish croquette, dill aioli	32

## Placed Appetizer

### Charcuterie Board (serves 4-6) 32

house-made salumi, artisan cheese, olives, mustard, preserves

### Seafood Sampler (serves 4-6) 28

smoked fish conserva – pickled shallot  
albacore tuna tartare – remoulade  
calamari – carnaroli rice dusted, fennel pollen, citrus aioli

### Fresh Shucked Oysters (12) 36

house mignonette, lemon, frank's red hot

### White & Dark Chocolate Fondue 7pp

fruit, banana bread, rice krispies, mixed nut praline ■ per person

## Cheese Fondue

served with baguette ■ per person

6yr. aged white cheddar - black truffle duxelles 7.5pp

## Fondue Accompaniments (per dozen)

grilled beef tenderloin 45

grilled chicken breast 33

jumbo black tiger prawns 48

## Vegetarian (per 5 servings)

roasted potatoes 27

granny smith apples 18

broccolini 27

seasonal vegetables 24

mushroom gnocchi 39

■ fondue available individually or add on to any meal

■ menus subject to change

## Plated Meal

**45** per person

### Appetizer

**house green salad**  
local greens tossed with seasonal offerings

### Entrée

**steelhead trout**  
roasted root vegetables, carrot & ginger  
purée, licorice & celery root salad

**roasted chicken breast**  
lemon thyme marinade, seasonal risotto & vegetable

### Dessert

**fruit tart**  
fresh local fruit, flaky pastry, vanilla ice cream

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## Plated Meal

**55** per person

### Appetizer

**house green salad**  
local greens tossed with seasonal offerings

### Entrée

**house made soup du jour**

**steelhead trout**  
roasted root vegetables, carrot & ginger  
purée, licorice & celery root salad

**chicken**  
lemon thyme marinade, seasonal  
risotto & vegetable

**alberta beef tenderloin**  
borscht ragu, burnt rye emulsion, broccolini, red  
wine jus

### Dessert

**double chocolate brownie**  
kahlua & espresso crème anglaise, milk crumb

## Interactive Meal

**55** per person

### Appetizers

**house green salad**  
local greens tossed with seasonal offerings

**beet salad**  
roasted beets, chèvre, candied nuts, walnut  
purée, watercress, spiced vinaigrette

### Entrées

**free range roasted whole chicken**  
canadian naturally raised semi-boneless chicken  
tarragon citrus marinated, jus roti

**alberta beef flank**  
romesco conserva, jus

### Dessert

**chocolate fondue**  
white & bittersweet chocolate ganache - fresh  
fruit – cookies – cake – biscotti - praline

The Living Room boasts a multi-award winning wine cellar; we'd be delighted to customize a pairing to compliment your meal & event.

*Our wine list is available by request, or on the website.*

■ menus subject to change



MONDAY TO FRIDAY ONLY

**Plated Lunch** **35** per person

Chef's Choice

**Appetizer**

**Entrée (Chicken, Fish or Vegetarian)**

**Dessert**

**Working Lunch** **25** per person

Chef's Choice

**Soups**

**Salads**

**Sandwiches**

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**Meeting Packages**

**Plated Meeting** **65** per person

Chef's Choice

**Appetizer**

**Entrée (Chicken, Beef, Fish or Vegetarian)**

**Dessert**

**Working Meeting** **55** per person

Chef's Choice

**Soups**

**Salads**

**Sandwiches**

*Meeting includes morning & afternoon break with coffee service, fruit & pastries*



**The Living Room Restaurant**

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