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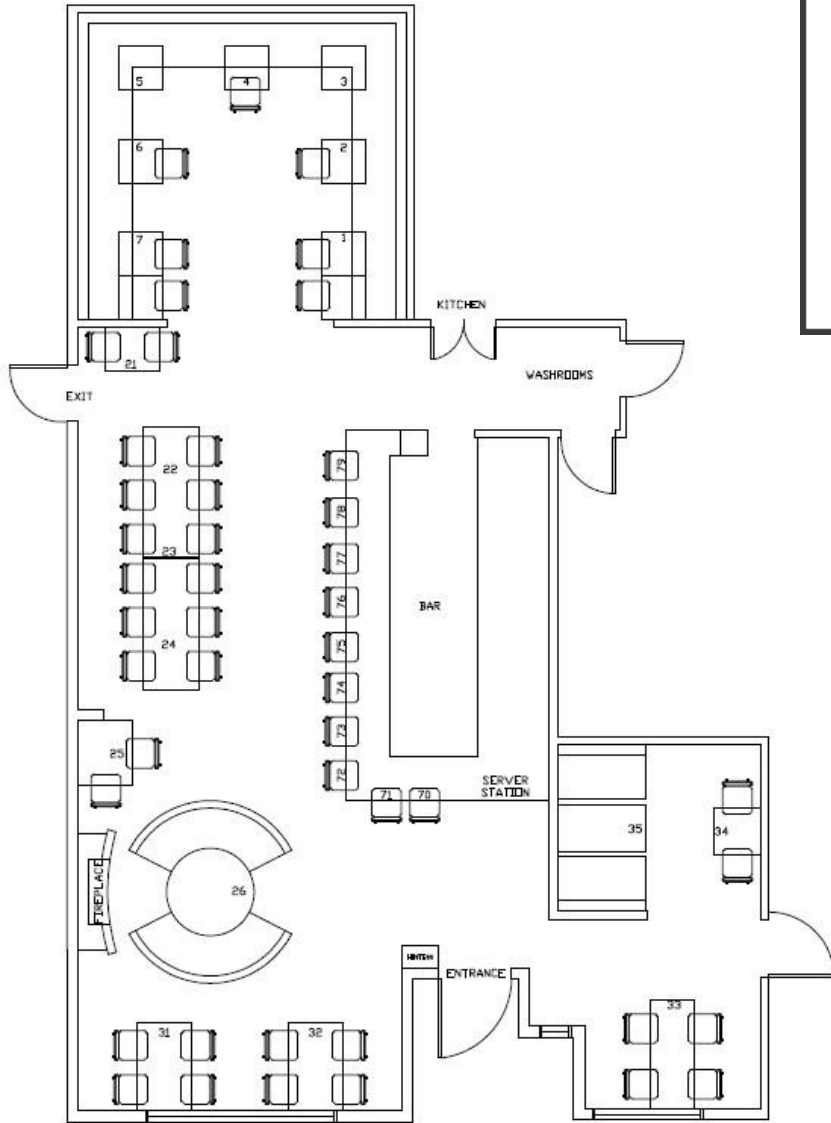
function menu package

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



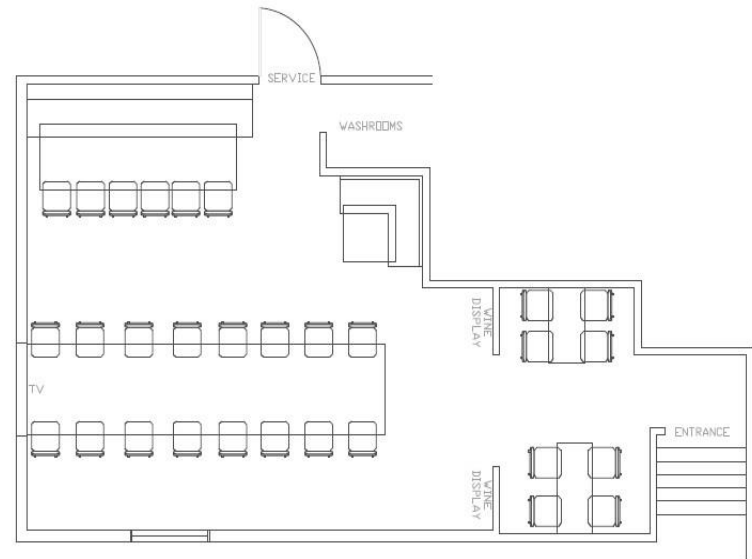
Room Configurations

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 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

Plated Meal

55 per person

Appetizer

house green salad
local greens tossed with seasonal offerings

house made soup du jour

Entrée

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

chicken
lemon thyme marinade, seasonal
risotto & vegetable

alberta beef striploin
smashed baby potatoes, seasonal vegetable, 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 striploin
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

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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livingroomrestaurant.ca [@livingroomyyyc](https://www.instagram.com/livingroomyyyc)