

c i l a n t r o

event package
winter 2010-2011

FUNCTION MENU WINTER 2010
\$85.00 PER PERSON

~ STAND UP APPETIZERS ~

CHILI MARINATED LAMB CHOPS WITH SWEET AND SPICY BALSAMIC GLAZE
&
SMOKED BUFFALO, HOUSE MADE PICKLES, ROASTED RED PEPPER AND CHEVRE NOIR
&
WOOD FIRED FLAT BREAD PIZZA

~ SIT DOWN APPETIZER ~

LOBSTER AND PRAWN BISQUE WITH
SWEETENED CREAM, PANCETTA AND SAVORY TUILLE

~ ENTRÉE CHOICES ~

ROASTED FREE RANGE CHICKEN BREAST, SMOKED BACON, CHIVE AND CHEVRE MASH,
WITH PISTACHIO BASIL PESTO
OR
PAN SEARED SALMON FILLET, CRISP ARUGULA RISOTTO CAKE WITH RED PEPPER CHEDDAR,
ANCHO CHILI BUTTER AND TOMATILLO SALSA
OR
GRILLED BEEF TENDERLOIN, CARMELIZED ONION, FALL SQUASH, CELERY ROOT GRATIN,
WHOLE GRAIN HORSERADISH MUSTARD DEMI GLAZE

~ DESSERT ~

DARK CHOCOLATE TISSIMO CAKE
OR
STATIONARY CHOCOLATE SELECTION

**GST, GRATUITY AND ALL BEVERAGES ARE EXTRA.
PLEASE ADVISE OF DIETARY RESTRICTIONS AND
ALLERGIES PRIOR TO EVENT.**

FUNCTION LUNCH MENU 2010
\$55.00 PER PERSON

~ SEATED APPETIZER CHOICES ~

LOBSTER BISQUE

OR

ORGANIC GREENS, SHAVED FENNEL, SAUTEED ORANGES, TOASTED ALMONDS,
AGED CHEDDAR WITH GINGER CITRUS VINAIGRETTE

~ ENTRÉE CHOICES ~

CAPICOLLI HAM PIZZA, ROASTED PEPPERS, TOMATOES,
PROVOLONE CHEESE ON A BASIL PESTO CRUST

OR

CHICKEN ROASTED RED PEPPER LASAGNA WITH SPINACH, CARAMELIZED ONION AND FETA
CHEESE, OVER A SMOKED CHILI AND ROMA TOMATO SAUCE

OR

PEPPER CRUSTED SALMON FILLET, ARUGULA RISOTTO CAKE WITH
WILD MUSHROOM ST.AGUR CREAM

~ DESSERT ~

DARK CHOCOLATE TISSIMO CAKE

**GST, GRATUITY AND ALL BEVERAGES ARE EXTRA.
PLEASE ADVISE OF DIETARY RESTRICTIONS AND
ALLERGIES PRIOR TO EVENT.**

CILANTRO 2010-2011

PRIVATE PARTY APPETIZER MENU CHOICES

- SEARED BEEF TENDERLOIN SLICE, DIJON AND FRUIT CHUTNEY ON CRUSTINI
- CHILI MARINATED NEW ZEALAND LAMB CHOP, ANCHO- BALSAMIC REDUCTION
- PANCETTA WRAPPED PRAWN, APRICOT HORSERADISH
- ASSORTED OVEN ROASTED FLAT BREAD STYLE PIZZA
- ASSORTED ARTISAN CHEESE PLATE WITH ACCOMPANIMENTS
- ASSORTED PANINO BAKERY DESSERT PLATTER WITH FRESH SEASONAL FRUIT
- GOAT CHEESE PHYLLO ROLLS WITH PISTACHIOS AND ROASTED PEPPERS
- SMOKED SALMON, BABY MOZZARELLA, VINE RIPENED TOMATOES AND LEMON OIL
- ELK PASTRAMI ON A POTATO CRISP WITH HORSERADISH AIOLI AND PORT JELLY
- SMOKED PEPPERED DUCK BREAST, ROASTED RED PEPPER AND TRIPLE CREAM BRIE
- FRESH EAST COAST OYSTERS ON A HALF SHELL
- FRESH HERB MARINATED PORTABELLO MUSHROOM WITH ARUGULA PESTO AND RED PEPPER CHEDDAR
- SLOW ROASTED GAME MEATBALLS WITH ROSEHIP AND CAMBOZOLA CREAM
- SMOKED BUFFALO, CHEVRE NOIR, HOUSEMADE PICKLES AND ROASTED PEPPERS
- THREE CHEESE QUESADILLAS WITH TOMATILLO AND SALSA FRESCA

THE PRICE IS PER PERSON, BASED ON YOUR APPETIZER SELECTIONS.

5 % GST, 18 % GRATUITY AND ALL BEVERAGES ARE SEPARATE.

Private Function Wine Selections

Sparkling

CHRISTILINO Rosado Cava (Spain) ...Very fruit with soft refreshing bubbles.	40.00
BELLAVISTA Franciacorta Cuvee Brut DOCG (Lombardy, Italy) ...Complex aromas of brioche, apple and hay. Quite Champagne like.	85.00

Whites

2008 VINA MEIN Godello~ Loureira~ Torrontes~ Albarino (Ribeiro, Spain) ... Beautifully scented and gloriously dry.	42.00
2008 CRAGGY RANGE Sauvignon Blanc (Martinborough, New Zealand) ...Bright with fresh summer grass and gooseberry.	50.00
2006 MARTINELLI Chardonnay (Russian River Valley, United States) ...Round, supple and very creamy.	68.00
2009 TANTALUS Riesling (Okanagan Valley, Canada) ...Grapefruit and lime delight.	59.00
2008 CONUNDRUM (California, United States) ...A huge blend of varietals leaving an aromatic nose and very fruity palate.	75.00
2006 PRA Gargangea Soave Classico (Veneto, Italy) ... Brilliant, with dense hay, mineral, lime pith.	63.00

Reds

2007 MASCIARELLI Montepulciano d'Abruzzo (Piedmont, Italy) ... Very aromatic with tobacco, cherries and earth.	55.00
2007 SPERI Ripasso (Veneto, Italy) ...Black cherries and loads of Italian deliciousness.	55.00
2007 BODEGAS MELIPAL Malbec (Mendoza, Argentina) ...Quite a serious Malbec with underlying tannins and warm red currants.	42.00
2008 LUCIANO SANDRONE Dolcetto D'Alba (Piedmont, Italy) ...Filled with hazelnut and licorice.	55.00
2007 SMITH-MADRONE Cabernet Sauvignon Spring Mountain (Napa Valley, United States) ...Rich with fruit and a hint of age.	58.00
2007 ARTADI Monastrell Laderas de el Seque (Alicante, Spain) ...Hint of grill smoke mingles with gum drops.	34.00

Other wine selections are available. Current prices and vintages are subject to change.

CILANTRO ROOM RENTAL PRICING

UPSTAIRS / LOUNGE

Sit down dinner:	28 person's maximum
Stand up appetizers:	40 person's maximum
Sit down lunch:	28 person's maximum

SUNDAY TO WEDNESDAY EVENING:	\$2,800.00 (PLUS GST & GRATUITY)
Thursday to Saturday evening:	\$4,000.00 (plus gst & gratuity)

DOWNSTAIRS / DINING ROOM

Sit down dinner:	40 person's maximum
STAND UP APPETIZERS:	60 PERSON'S MAXIMUM
SIT DOWN LUNCH:	40 PERSON'S MAXIMUM

SUNDAY TO WEDNESDAY EVENING:	\$4,000.00 (PLUS GST & GRATUITY)
THURSDAY TO SATURDAY EVENING:	\$5,500.00 (PLUS GST & GRATUITY)

WHOLE RESTAURANT

sit down dinner: (both rooms)	60 person's maximum
stand up appetizers:	100 person's maximum

SUNDAY TO THURSDAY	\$ 9,000.00 (plus gst & gratuity)
FRIDAY AND SATURDAY:	\$ 12,000.00 (PLUS GST & GRATUITY)

** FOOD AND BEVERAGES MAY BE INCLUDED IN THE MINIMUM COST, GST AND A 18% GRATUITY ARE ADDED TO THE MINIMUM COST. IF THE MINIMUM AMOUNT IS NOT REACHED A ROOM RENTAL/LABOR CHARGE WILL BE ADDED TO THE BILL TO EQUAL THE MINIMUM CHARGE.

** MAY 1ST THROUGH SEPTEMBER 1ST THE MAIN DOWNSTAIRS DINING ROOM IS NOT AVAILABLE ON THURSDAY, FRIDAY OR SATURDAY, WE DO OFFER OUR UPSTAIRS LOUNGE/VERANDA DURING THOSE DAYS.

CILANTRO RESTAURANT-CONFIRMATION SHEET
#338-17th Avenue S.W., Calgary, AB T2S 0A8
Fax: (403) 245-5239 Ph: (403) 245-8880

Reservation Date

Company Name

Contact Name

Phone Number

Fax Number

Thank you for choosing Cilantro and we look forward to hosting your event.

THIS IS TO SECURE THE DATE OF YOUR EVENT AND CANCELLATION POLICY.

There is a minimum deposit of \$1000.00 required to hold your reservation. If you attend your reservation OR if cancellation occurs up to 14 days prior to your event, your deposit will not be processed. Should cancellation occur within a period which is less than 14 days before your event, your deposit is non-refundable and \$1000.00 will be charged to credit card indicated below. GST, and an 18% gratuity will be added to your bill the day of event. If the agreed upon room minimum is not met, Cilantro reserves the right to meet required room minimums by adding amounts in the form of room rental / labor charge, as well as any additional rentals. Your total bill must be paid in full on the day of your event.

\$1000.00 deposit for the upstairs or downstairs dining room. (please circle room)

CREDIT CARD INFORMATION:

VISA MASTERCARD AMEX DINERS (PLEASE CIRCLE)

NAME (as appears on the card): _____

CREDIT CARD #: _____

EXPIRYDATE: _____

SIGNATURE (as appears on the card): _____

I AGREE TO THE TERMS ABOVE AND AUTHORIZE CILANTRO RESTAURANT TO CHARGE MY CREDIT CARD \$1000.00 FOR CANCELLATION ONLY.

Please fill out, sign and fax to # (403) 245-5239. Or email to nicole@crmr.com

Attention: Nicole

TERMS AND CONDITIONS:

- 1) CILANTRO IS NOT OBLIGED IN ANY WAY TO ACCEPT A BOOKING FOR AN EVENT UNTIL THE DEPOSIT HAS BEEN RECEIVED AND THE CONTRACT SIGNED.
- 2) CILANTRO REQUIRES A \$1000.00 DEPOSIT TO SECURE THE DATE OF YOUR PRIVATE FUNCTION.
- 3) TO BOOK A PRIVATE ROOM WE DO REQUIRE A SET LUNCH/DINNER MENU.
- 4) FINAL PAYMENT OF THE TOTAL BILL IS DUE ON THE EVENING OF YOUR EVENT BY CASH, VISA, MASTERCARD OR AMEX UNLESS OTHERWISE PREVIOUSLY ARRANGED AND AUTHORIZED BY CILANTRO MANAGEMENT. PERSONAL CHEQUES ARE NOT ACCEPTED.
- 5) ALL FOOD AND BEVERAGES (IE. MENUS AND WINE) REQUIRED FOR THE EVENT MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT. AS WELL, AN ESTIMATED NUMBER OF GUESTS IS REQUIRED WHEN CONFIRMING YOUR MENU AND BEVERAGE SELECTIONS. A GUARANTEED NUMBER OF GUESTS MUST BE CONFIRMED FORTY-EIGHT HOURS (48) HOURS IN ADVANCE OF THE DATE OF YOUR EVENT. CHARGES WILL BE APPLIED TO THE GUARANTEED NUMBER OR THE ACTUAL NUMBER SERVED, WHICHEVER IS GREATER.
- 6) CILANTRO WILL BE THE SOLE PROVIDER OF ALL FOOD AND BEVERAGES, INCLUDING ALCOHOL. NO FOOD AND/OR BEVERAGES SHALL BE BROUGHT INTO THE RESTAURANT. LAST CALL WILL BE ANNOUNCED AT MIDNIGHT.
- 7) CILANTRO RESERVES THE RIGHT TO REFUSE ENTRY TO THE PREMISES, OR REMOVE FROM THE PREMISES ANY PERSON/PERSONS WHOSE BEHAVIOR OR DEMEANOR IS NOT CONDUCIVE TO THE ENJOYMENT OR SAFETY OF OTHER GUESTS AND STAFF.
- 8) THE CLIENT IS RESPONSIBLE AND WILL RECOMPENSE CILANTRO FOR ANY DAMAGES CAUSED TO OUR GOODS AND/OR PREMISES BY ANY MEMBERS OF THEIR PARTY DURING THE COURSE OF YOUR EVENT.
- 9) CILANTRO WILL NOT BE HELD RESPONSIBLE FOR ANY LOSS OR DAMAGE TO THE CLIENTS' BELONGINGS WHILE ON PREMISES.
- 10) CILANTRO IS A COMPLETELY NON-SMOKING FACILITY. SMOKING IS PERMITTED OUTSIDE, OFF PREMISE ONLY.