



For Immediate Release

## **Velvet Creates an Affordable ‘Place to Gather’ in Calgary’s Downtown**

### ***New Menu Invites Guests to Sample a Variety of Flavours thru ‘Single Servings’***

*Calgary, Alberta, Canada (February 11, 2009)* – Velvet Restaurant is pleased to announce the arrival of an enticing new menu-promoting affordable single servings as an option for those in search of a flavourful yet quick bite post-work or post-theatre.

“We’re diversifying so we can meet the needs of our patrons who either want to stop by after office hours, or, who are looking for an easy meal before they go to a show,” says restaurant general manager Maria Pierce.

“Of course, you can still enjoy a full, upscale meal if you choose-but we’re also offering our customers an invitation, if they wish, to join us for a Bordeaux and a Moroccan-style, grilled lamb chop.”

Single servings, also referred to as ‘Firsts’ on the menu, are essentially small entrees-modest, inexpensive portions with all of the dressings of a main course.

For example, the menu’s savoury Grilled Lamb Chop, already a customer favourite, is accompanied by a delicious ratatouille-style combination of chick peas, cherry tomatoes, zucchini, pearl onion, mint and cumin.

Other single servings include Warm Goat Cheese and Pistachios (served with oven dried tomatoes, artichoke, olives, basil and balsamic), Seared Beef Tenderloin (accompanied by herbed crostini, cherry port mustard, arugula and padano) and Ahi Tuna Roll (prepared with phyllo pastry, mango, roasted red pepper and wasabi aioli).

The value of these dishes is very good. We’ve worked hard at creating some great, intense flavours,” says Canadian Rocky Mountain Resorts Executive Chef Alistair Barnes. “People may choose to even order two or three small plates, which, at six or seven dollars each, means they won’t break the bank. Match these with a glass of wine and you’re a happy person.”

Velvet, which boasts historical architecture with a modern twist, also functions as a bar. Pierce encourages people to ‘come around the corner’ from Stephen Avenue mall.

“If all you’re after is a cold Grasshopper and a side of chips, we’ve got that too. We service corporate lunches, private events, and the arts crowd. But we’re also a great destination for an evening out in a distinctive venue.”

The restaurant is open Monday for lunch from 11:00am-2:00pm, Tuesday to Friday for lunch and dinner from 11am until close, and Saturday for dinner from 5:00pm until close.

To make a reservation, please call 403-244-8400. For more information, or to view the new menus, please visit [www.velvetgrand.com](http://www.velvetgrand.com)

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*Velvet Restaurant is one of Canadian Rocky Mountain Resorts’ Family of Companies. Other CRMR Calgary Restaurants include The Ranche, Cilantro and Divino Wine & Cheese Bistro. CRMR also owns Emerald Lake Lodge, Deer Lodge and Buffalo Mountain Lodge as well as a game ranch, CRM Ranch, wine boutique, Bin 905, bakery in Canmore, Panino, and is the management company for Painted Boat Resort on the Sunshine Coast of British Columbia.*

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