

2024 Austrian-Canadian Society

3112 -11 STREET N.E, Calgary, Alberta T2E 7J1, www.austrianclub.ca
Phone (403) 250-9126 Fax (403) 250-9128 E-mail: info@austrianclub.ca

The Austrian-Canadian Cultural Centre is located overlooking downtown Calgary and the Rocky Mountains. We are a full-service Banquet Centre and the efficient set-up, excellent food, professional service and clean up is provided by our experienced staff.

*We look forward to being of service to you and
Thank you for considering us for your special event*

BANQUET INFORMATION

The Main hall accommodates 300 people surrounding a centre wooden dance floor with round and square tables. The Alpine room accommodates groups of up to 100 with a wooden dance floor.

Main Hall rental \$ 600.00 - Alpine room rental \$ 200.00 – Dining room \$ 200.00

- **Corkage: \$ 12.00 p.p.** Corkage includes: Glasses, ice, soft drinks, juices, fresh limes/lemons
*A liquor permit must be obtained by the customer at the liquor store
(oversized liquor bottles are not acceptable for the corkage bar)*
- **Bartending:** Bartenders are available at \$20.00 per hour plus 2 hours for set up and cleaning of the bar. We recommend one bartender for up to 140 people.
- **Austrian-Canadian Society Bar Prices (GST incl. in bar prices):**

Highball	\$ 7.25	Soft drinks	\$ 3.00
Glass of wine	\$ 7.50		
Bottle of Beer	\$ 7.25	Bottle of wine	\$ 35.00

Wines: Austrian, Canadian, Chilean, French & German
- **Coffee/tea:** Coffee, tea and decaffeinated coffee are included with dinner.
- **Extra coffee/tea is charged at \$ 245.00 for the evening**
- **Linen napkins \$ 1.00 p.p.**
- **Closing time:** Bar service will end in accordance with the permit obtained but no later than 12:00 p.m. Guests will be expected to leave premises by 12:30 a.m. DJ services and Bands are required to stop playing by 12:00 p.m. and are expected to leave by 12:30 a.m. We ask for all personal belongings to be removed at the conclusion of the function, including leftover liquor and your decorations. For services past 1:00 a.m. extra charges may apply.

16% Service charge on food and beverages and 5% GST not included in prices quoted.

DINNER BANQUET MENUES

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| 1. | Sirloin Roast | \$ 42.00 |
| | For those who enjoy the traditional Roast Beef dinner | |
| 2. | Prime Rib | \$ 56.00 |
| | 7 oz of Alberta's best Beef served au jus | |
| 3. | Pepper Steak | \$ 44.00 |
| | New York steak in a pepper corn sauce | |
| 4. | Salmon filet | \$ 42.00 |
| | Grilled Salmon with Sauce Hollandaise | |
| 5. | Beef Roulade | \$ 42.00 |
| | Rolled beef steak with a delicious filling of meat, carrots, and pickles served with gravy | |
| 6. | Wiener Schnitzel | \$ 42.00 |
| | Breaded pork tenderloin | |
| 7. | Mushroom Schnitzel | \$ 42.00 |
| | Pork tenderloin cutlet in a delicious mushroom sauce | |
| 8. | Maria Theresia Schnitzel | \$ 42.00 |
| | Pork tenderloin cutlet topped with Black Forest ham and mushrooms, broiled with Swiss cheese | |
| 9. | Zigeuner Schnitzel | \$ 42.00 |
| | Pork tenderloin cutlet served with sautéed onions, red and green peppers in a spicy sauce | |
| 10. | Chicken breast Tarragon | \$ 42.00 |
| | Delicious chicken breast with a light Tarragon sauce | |
| 11. | Chicken breast Hunter's style | \$ 42.00 |
| | Tender chicken breast with mushroom sauce | |
| 12. | Chicken Ballantine | \$ 42.00 |
| | Lean chicken breast with rice & mushroom stuffing | |
| 13. | Chicken Cordon Bleu | \$ 42.00 |
| | Breaded chicken breast stuffed with Black Forest ham & Swiss cheese | |
| 14. | Veal Cordon Bleu | \$ 44.00 |
| | Breaded Veal cutlet stuffed with Black Forest ham & Swiss cheese | |
| 15. | Roast Tom Turkey | \$ 42.00 |
| | Tender turkey served with dressing, gravy and cranberries. | |
| 16. | Roast Pork Loin | \$ 42.00 |

These prices include your choice of
Soup or salad, potato, vegetable, dessert, buns & butter, coffee & tea

Would you like to add soup and salad to your dinner, the charge is an additional \$7.00

For detailed selection please ask office staff.

Deluxe Buffet Dinner

Suggestion # 1

Roast beef carved to order, Beef gravy & horse radish
Chicken Schnitzel (breaded chicken breast)
Roast potatoes & Fresh mixed vegetables
Salads: Caesar, Greek, Pasta, Potato, Tomato, Coleslaw
Dessert: Apple strudel with whipped cream
Fresh fruit tray and assorted cheese tray
Coffee/tea, buns & butter
\$ 44.00 p.p.

Suggestion # 2

Prime Rib au Jus carved to order
Wiener Schnitzel (breaded pork tenderloin)
Stuffed baked potato & Fresh mixed vegetables
Salads: Caesar, Spinach, Pasta, Tomato, Cucumber, and Potato
Dessert: Cheesecake with blueberry topping
Fresh fruit tray and assorted cheese tray
Coffee/tea, buns & butter
Price depends on market

Additions to the buffet:

Assorted cold cuts	\$ 7.00 p.p.
Extra vegetable or potato selection	\$ 2.00 p.p.
Soup	\$ 7.00 p.p.

Midnight snack:

European Cold cuts, assorted cheese tray, pickles, vegie & dip, buns & butter, assorted squares \$ 15.00 p.p.

We would be pleased to quote on any special menu requests.

BUFFET SELECTIONS

Meats: Roast Beef, Beef Roulade, Hungarian Goulash, Beef Bourguignon, Roast Chicken, Chicken breast, Chicken Schnitzel, Wiener Schnitzel, Zigeuner Schnitzel, Maria Theresia Schnitzel, Honey glazed Ham, Pork roast, Bratwurst

Salads: Caesar, Potato, Tomato, Coleslaw, Greek, Tossed, Cucumber, Pasta, and Spinach

Vegetables: Fresh mixed vegetable (cauliflower, carrots, broccoli), peas & carrots, green beans, zucchini, red cabbage, corn

Potatoes: Roast potatoes, stuffed baked potato, mashed potatoes, croquettes, Duchess potatoes, pan-fried potatoes, scalloped potatoes, Spätzle (homemade egg noodles), Rice Pilaf, Dumplings

Desserts: Apple strudel with whipped cream or vanilla ice cream, Cheesecake with Blueberry or Strawberry topping & whipped cream, Assorted squares Black Forest cake, Carrot cake, Sacher torte (Austrian Chocolate cake) Peach Melba, Pear Helene, Cherries Jubilee, Strawberries Romanoff,

DINNER SELECTIONS

Salads: Assorted salad, Tossed salad, Caesar salad, Spinach salad

Soups: Onion soup, Cream of mushroom, cream of cauliflower, cream of celery, cream of potato, cream of Asparagus, Tomato soup, Frittaten soup

Vegetables: Fresh mixed vegetable (cauliflower, carrots, broccoli), peas & carrots, green beans, zucchini, red cabbage, corn

Potatoes: Roast potatoes, stuffed baked potato, mashed potatoes, croquettes, Duchess potatoes, pan-fried potatoes, scalloped potatoes, Spätzle (homemade noodles) Rice Pilaf, Dumplings

Desserts: Apple strudel with whipped cream or vanilla ice cream, Cheesecake with Blueberry or Strawberry topping & whipped cream, Assorted squares Black Forest cake, Carrot cake, Sacher torte (Austrian Chocolate cake) Peach Melba, Pear Helene, Cherries Jubilee, Strawberries Romanoff,

Appetizers make a delightful addition to your menu; we can quote you on several options.

Terms and Conditions:

- A \$1000.00 deposit is required to confirm a booking.
- Guaranteed numbers of guests attending must be called in 5 days prior to the function date.
- Due to fire regulations, open flames are not permitted within our banquet facilities, candles have to be in glass containers or floating in liquid gel.
- Socan fee (Society of Composers, Authors, and Music Publishers of Canada) will be added to the bill.
- **Use of confetti is not permitted!**

5% GST & 16%Gratuity are not included in the above prices.