

2026 *Austrian-Canadian Society*

3112 –11 STREET N.E, Calgary, Alberta T2E 7J1, www.austrianclub.ca

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The Austrian-Canadian Cultural Centre overlooks downtown Calgary with a view of the Rocky Mountains. We have a full-service Banquet & Conference Department with efficient set-up, excellent food, professional service and clean-up provided by our experienced staff.

We look forward to being of service to you and

Thank you for considering us for your special event

VENUE INFORMATION

The Main Hall accommodates 275 people surrounding a wooden dance floor with round or square tables.

The Alpine Room accommodates groups of up to 100 with a wooden dance floor or 140 without.

The Meixner Board Room seats 24 for an intimate Private Dining Room or 16 for an executive style meeting complete with audio-visual connectivity.

Venue *All prices subject to 5%GST	½ Day Rental from 11:00am-4:00pm or 5:00pm-12:00am	Full Day Rental from 8hrs. (subject to seasonal variations)
• Brandstätter Main Hall	• \$1000.00	• \$2000.00
• Alpine room rental	• \$ 350.00	• \$ 700.00
• Meixner Board Room	• \$ 175.00	• \$ 300.00

Terms and Conditions:

- **Corkage:** Corkage rates apply when you request to bring your own alcohol to the venue rather than utilize our products', Bartending service is always provided by the Club with the cost included in your rental. **Please ask us for current rates on wine and liquor** Corkage includes glasses, ice, soft drinks, juices, fresh limes/lemons
- **Coffee/tea:** Coffee, tea and decaffeinated coffee are included with dinner.
- **Closing time:** Bar service will end at 12:00 a.m. Guests will be expected to leave the 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 décor. For services past 1:00 a.m. extra charges may apply.
- A \$1000.00 deposit is required to confirm a booking.
- Payment of outstanding balance is due at the close of the event unless otherwise agreed.
- The guaranteed numbers of guests attending must be called in 5 days prior to the function date.
- A completed Function Contract (next page) is necessary to book any space with the ACS.
- SOCAN fee (Society of Composers, Authors, and Music Publishers of Canada) will be added to all bills
- Use of confetti is not permitted

18% Service charge on food and beverages and 5% GST not included in prices quoted.

FUNCTION CONTRACT

Date of Function:

Function Name:

Contact person:

Daytime Phone Number:

Email Address:

Requested Venue:

Estimated attendance:

Service Charge: 18%

AGREEMENT:

Deposit:

A deposit of \$1000.00 is required to confirm the booking.

Guaranteed numbers of dinner guests:

5 days prior to the function date the guaranteed numbers of dinner guests attending This function must be called into this office. Date for Guarantee: _____

Payment:

We will charge for the guaranteed number or the actual number of guests in Attendance, whichever number is greater. Payment is due at the close of event unless prior credit arrangement has been granted to the customer by Management.

Cancellations:

Cancellations 4 months prior to the function date – No refund of deposit. In the event of circumstances beyond our control, the Austrian-Canadian Society / The Austrian-Canadian Cultural Centre will not be held liable for cancellation of Function.

Damages:

The company or individual booking the above-mentioned function will be held responsible for any damages or theft of property, equipment or contents belonging to the Austrian-Canadian Society / Austrian-Canadian Cultural Centre.

The Austrian-Canadian Society / Austrian-Canadian Cultural Centre will not be held responsible for damage or loss of personal belongings. Please note confetti is not allowed on premises. Should confetti be used a cleaning charge will be applied.

The client is responsible for removing all personal belongings from the room at the end of the scheduled day.

On-site Introduction:

A representative of the group is expected to introduce themselves at the start of event, to our Manager on duty as the final payee of any outstanding amount as well as the point of contact for the duration.

Prices are subject to change without notice. 5% GST is not included!

I have read and understood the “Agreement”

Deposit: \$ 1000.00

Signature: _____

Date: _____

MENU INFORMATION

The ACS prides itself on having prepared authentic European favorites to the delight of our members and guests for over 60 years.

Welcome to a catering experience where old-world charm meets modern culinary craft. Rooted in time-honored techniques and classic hospitality, our kitchen reimagines tradition through a contemporary lens – balancing comfort, elegance and innovation on every plate.

Whether you are hosting an intimate gathering or a grand celebration, our menus are thoughtfully designed to suit both small and large-scale events. From refined classics to cutting-edge creations, each offering is prepared with meticulous care, premium ingredients and a respect for seasonal flavor.

With seamless service and a flexible approach, we create dining experiences that feel both timeless and distinctly current...

- The following buffet options are meant for groups of 40 guests and larger. Groups of 16-25 guests are welcome to enjoy an a la carte (off menu) dining experience where we will offer a choice of our most popular dishes catered to your specific tastes.
- The ACS has years of experience servicing guests with dietary preferences, restrictions, sensitivities and allergies. Allow us to suggest items to accommodate your guests who may be Vegetarian, Vegan, Pescatarian/Flexitarian, Dairy-Free, Gluten-free or Celiac, Nut-Free, Plant based, Halal or Kosher, or on Ketogenic diets. It's never as difficult as you think and often leads to some delicious discoveries!
- For guests with severe food allergies, we request advance notice so the kitchen can prepare a safe and sterile area to avoid cross-contamination, let us prepare a plated meal that is presented seamlessly with all the other meals to avoid any awkward questions!
- Kids' menu? Absolutely! We have several options for the young ones, mostly highlighting balanced and nutritious offerings that they will love to eat.
- Due to concerns with food temperatures and safety, we are by law not allowed to offer to-go containers for leftover buffet meals.
- **We would be pleased to offer a quote on any special menu requests including plated multi-course options, baked cakes, luncheon buffets etc.**

DINNER BUFFET MENU

\$48.95 per person

Prices subject to 5% GST and 18% Service charge

Minimum of 40 people

Bread Rolls and Butter

Salads

Romaine salad (Feta cheese, apples, cabbage) with Apple Cider Dressing

Austrian potato salad

Cucumber salad with garlic & dill

Choice of two (2) items:

	Grilled Chicken Breast with a honey mustard sauce
	Potato Crusted Cod with tomato, roasted pepper & caper sauce
	Pork Schnitzel "Viennese Style"
	Wild Boar Meat Loaf with wild mushroom sauce
	Danish Frikadelle with gravy
	Vegetarian Lasagna
	Chicken Schnitzel with cranberry sauce

Hot Carving Station - add \$9 per person for Choice of one (1) item:

	Alberta Roast Beef au Jus
	Crackling Pork Roast with garlic & caraway gravy
	Roasted Turkey Breast with cranberry sage cream sauce

Side Dish

Fresh Seasonal Vegetables

Oven Roasted Herb Potatoes

Dessert

Warm Austrian Apple Strudel with whipping cream

Coffee and Tea

	<i>Fresh Fruit Platter (add \$3.00 per person)</i>
	<i>Assorted Artisanal Cheese Tray (add \$9.00 per person)</i>

DELUXE BUFFET MENU

\$74.95 per person

Price subject to 5 % GST & 18% Service charge

Minimum of 40 people

Bread Rolls and Butter

	<i>Soup Kettle (add \$7.00 per person)</i>
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Salads

Austrian Potato Salad

Tomato Salad

Cabbage Salad

Cucumber Salad

Caesar Salad

Hot Carving Station

Alberta Prime Rib served with rosemary jus & horseradish

Choice of one (1) item

	Grilled Chicken Breast with wild mushroom sauce
	Atlantic Salmon Wellington served with a creamy lemon & dill fish velouté
	Crackling Pork Roast served with garlic & caraway gravy
	Vegetarian Lasagna
	Pork Schnitzel “Viennese Style” with cranberry sauce

Side Dish

Fresh Seasonal Vegetables

Oven Roasted Herb Potatoes

Dessert

Warm Austrian Apple Strudel with whipped cream

Sacher Torte with whipped cream

Coffee and Tea

	<i>Fresh Fruit Platter (add \$3.00 per person)</i>
	<i>Assorted Artisanal Cheese Tray (add \$9.00 per person)</i>

	Midnight snack: Served long after Dessert when it suits your guests!
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(add \$19.00 per person)

European cold cuts, assorted cheese tray, pickles, veggie & dip, buns & butter, assorted dessert squares

We would be pleased to quote on any special menu requests including plated multi-course options, baked cakes, luncheon buffets etc.