



FALL & WINTER 2011/2012
RESTAURANT EVENTS PACKAGE



Executive Chef Duncan Ly . General Manager Adrienne Guitard

Raw Bar

Hotel Arts

119 – 12th Ave SW

Calgary, AB

T2R 0G8

403 – 266 – 7696

www.hotelarts.ca



For more information
please contact a member
of the Raw Bar
Management Team.

Adrienne Guitard
Raw Bar General Manager
adrienne@hotelarts.ca

Raw Bar

Hotel Arts
119 – 12th Ave SW
Calgary, AB
T2R 0G8
403 – 266 – 7696
www.hotelarts.ca

Function Beverage Menu 2011/2012

Function Wine List (available for group functions only)

	glass	bottle
Pinot Grigio, Copper Moon, CAN	8	32
Malbec, Copper Moon, CAN	8	32

House Wine List

Sparkling (5oz.)

	glass	bottle
Prosecco, Luna Argenta, Veneto, Italy N/V	9	39
Champagne, Veuve Clicquot, Brut, FRA N/V	17	80

White (5oz.)

Pinot Grigio, Attems, Venezia Giulia, ITL, 2009	12	48
Riesling, St. Urbans-Hoff, Ockfener Buckstein, Kabinett, Mosel, GER, 2008	13	52
Sauvignon Blanc Wither Hill's, NZL, 2009	11	44
Chardonnay Quails' Gate, Okanagan Valley, CAN, 2009	11	44

Red (5oz.)

Pinot Noir, Belle Glos Meiom, California Coast, USA, 2009	14	56
Shiraz, Langmeil "Valley Floor", Barossa Valley, AUS, 2008	11	44
Malbec, Punto Final, ARG 2008	10	40
Cabernet Sauvignon, Lotus, Paso Robles, California, USA, 2008	12	48
Napa Valley Vintners "Premiere Auction" Wine of the Week	25	99

- *Please inquire about our full Raw Bar wine and cocktail list.*
- *(not including 5% tax and 18% automatic gratuity)*





For more information please contact a member of the Raw Bar Management Team.

Adrienne Guitard

Raw Bar General Manager

adrienne@hotelarts.ca

Raw Bar

Hotel Arts

119 – 12th Ave SW

Calgary, AB

T2R 0G8

403 – 266 – 7696

www.hotelarts.ca

Function Beverage Menu 2011/2012

Bar Standard Spirits

	2oz	1 oz
Skyy Vodka	12	8
Bombay Sapphire Gin	12	8
Gibson's Finest 5yr Rye	12	8
Johnnie Walker Red Label Scotch	12	7
Gosling's Black Seal Dark Rum	12	8
Bacardi White Rum	12	8
Milagro Silver Tequila	12	8

Draught Beer (16 ounce)

Big Rock Grasshopper – Wheat Ale – Calgary, Alberta	7
Sapporo – Japanese Lager – Sapporo, Hokkaido	7
Blanche de Chambly – White Ale, Quebec	8
Stella Artois – European Pilsner – Leuven, Belgium	8
Guinness–Stout – Dublin, Ireland	8

Bottled Beer (12 ounce)

Big Rock Lime – Lager - Alberta	5 ½
Alexander Keith's - Pale Ale - Nova Scotia	5 ½
Coors Light – Lager - USA	5 ½
Corona – Lager - Mexico	6 ½
Heineken – Pilsner - Holland	6 ½
Innis & Gunn - Oak Cask - Scotland	6 ½
MGD – Lager - USA	5 ½
Tiger – Lager - Thailand	6 ½
Strongbow – Cider - England	7 ½

Beverage Options

Host Bar – All beverage items available in Raw Bar for your guests. Stipulations can be requested (ie: no shooters, no scotch...)

\$7 ticket – 1 item from the following lists: Function Wine List (6oz pour), Draft Beer List(16 oz), Bottled Beer List (1 beer) and Bar Standard Spirits (1oz).

\$10 ticket – 1 item from the following lists: Function Wine List (6oz pour), House Wine List(excluding Champagne and Napa Wine of the week),Draft Beer List(16 oz), Bottled Beer List (1 beer) and all Raw Bar liquor offered under \$14.00 per ounce.

(not including 5% tax and 18% automatic gratuity)



Executive Chef Duncan Ly



For more information please contact a member of the Raw Bar Management Team.

Adrienne Guitard

Raw Bar General Manager

adrienne@hotelarts.ca

Raw Bar

Hotel Arts

119 – 12th Ave SW

Calgary, AB

T2R 0G8

403 – 266 – 7696

www.hotelarts.ca

Raw Bar Canapé Menu

Bites (minimum 3 dozen)

oysters	pickled cucumbers . spicy spot prawn aioli	\$40 per dozen
noru crusted albacore tuna	sake emulsion . sesame . cilantro	\$38 per dozen
compressed watermelon “lollipops”	juniper berry . basil	\$30 per dozen
cured sockeye salmon	salt spring island goat cheese . rye crumble . dill	\$36 per dozen
teriyaki glazed black cod	radish . scallion . sesame	\$39 per dozen
crispy prawns tempura	togorashi salt . yuzu emulsion . chive	\$42 per dozen
hot house tomato bruschetta	cured olive . fresh mozzarella . basil	\$32 per dozen
mini beef burgers	truffle aioli . aged cheddar . shallot rings . watercress	\$37 per dozen
maple glazed pork belly skewers	hot mustard . house made pickles	\$34 per dozen
grilled lamb chops	mint . pesto	\$38 per dozen
parsley & winter squash aranchini	parmesan . truffle aioli	\$35 per dozen

Platters (minimum 10 people)

truffle grilled vegetables	asparagus . mushrooms . parmesan . balsamic	\$8 per person
fruit platter	berries . melons . edible flowers	\$9 per person
cheese board	wine jellies . rye crackers . berries . candied nuts	\$12 per person
chilled shellfish platter	wakame salad . spicy spot prawn aioli	\$16 per person
antipasto	cured meats . assorted olives . marinated vegetables	\$15 per person
sushi & sashimi platter	miso paint . ponzu dipping sauce	\$16 per person
dessert platter	assorted mini desserts and petit fours	\$28 per dozen

(Not including 5% tax and 18% automatic gratuity)



Raw Bar Group Menus



\$45.00 Price Fix Menu

Appetizer

Roasted Beets and Goat Cheese Salad

fall artisan greens, candied walnuts, sherry vinaigrette

Mains

(Choice of either entrée)

Sous Vide Breast of Chicken

ricotta gnocchi, wild mushrooms, pearl onions, bacon, sage brown butter jus

Pan Seared Arctic Char

baby shrimp and sweet corn, "chowder", local potato

*Vegetarian Pad Thai available upon request

Dessert

(Choice of either dessert)

Cinnamon Bun Crème Brûlée

pistachio shortbread cookies

Sticky Toffee Pudding

whisky butter scotch sauce, vanilla bean ice cream

(not including 5% tax and 18% automatic gratuity)

***a \$55.00 version of this menu is available and includes an amuse bouche and palate cleanser for each guest

\$65.00 Price Fix Menu

Amuse Bouche

(Small gift from the kitchen)

Appetizer

(Choice of either appetizer)

Roasted Beets and Goats Cheese Salad

fall artisan greens, candied walnuts, sherry vinaigrette

Roasted Carrot and Apple Velouté

caramelized apples, hazelnut, lemon thyme cream

Mains

(Choice of either entrée)

Certified Angus New York Steak

olive oil crushed potatoes, fall vegetables, red wine jus

Pan Seared Arctic Char

baby shrimp and sweet corn "chowder", local potato

*Vegetarian Pad Thai available upon request

Palate Cleanser

Dessert

(Choice of either dessert)

Cinnamon Bun Crème Brûlée

pistachio shortbread cookies

Sticky Toffee Pudding

whisky butter scotch sauce, vanilla bean ice cream

(Not including 5% tax and 18% automatic gratuity)

For more information
please contact a
member of the Raw Bar
Management Team.

Raw Bar

403 -266 - 7696

Adrienne Guitard

adrienne@hotelarts.ca

