

EVENT  
INFORMATION  
PACKAGE  
2011

 **escoba**  
bistro & wine bar

624 - 8th Avenue SW 403-543-8911



A mediterranean bistro featuring pasta, flatbread, entrees and a variety of appetizers  
in a charmingly rich decor reminiscent of a rustic European wine cellar .



Thank you for inquiring about hosting your event at Escoba. We understand the task of planning a function can be daunting and hope the following information is helpful.

A fully customizable event sample package, including menu and room layout, is available on our website at [www.escoba.ca](http://www.escoba.ca) on the 'Event Information' page in an easily downloadable PDF format file. It features pictures of the restaurant, a list of available appetizers and sample dinner menus from which you might consider your own particular needs.

Escoba can be divided into three separate rooms which may be reserved privately or in combination to suit your needs. The wine bar features a bar and three flat screen monitors which can be used to run photos, DVDs or other forms of digital media. All three rooms have individually controlled lighting and sound systems. A collapsible 6' by 4' projection screen and projector and public address system are also available upon request.

To book a room, a combination of rooms or the entire restaurant Escoba requires a minimum food and beverage purchase based on the particular day and time of the week. Please contact us at 403-543-8909 to get information on your specific choice of time and date.

For example: if the minimum food and beverage expenditure for your desired reservation is \$5000 and the actual tally is \$4800; the difference of \$200 would then be charged as a room charge. If the minimum purchase is met or exceeded no room charge is applicable. All food and beverage expenditures for groups of 8 or more are subject to GST & 18% service gratuity.

In order to secure a private reservation for your event a \$500 deposit is required to hold the date and time. This deposit is fully refundable if formal cancellation is received by Escoba at least 21 days prior to the event, otherwise the deposit is forfeited. Your deposit is applicable to the tally at the point of invoicing.

Consider also downloading the 'Helpful Hints' file on the 'Event Information' page on our website as another tool for planning your event. It features information on budgeting for beverage consumption and helps mitigate the cost variables inherent in this aspect of event planning.

We encourage you to contact us at any point in your process with questions, concerns or requests for further information. We'd be happy to help at 403-543-8909.

The Escoba Team  
Laurel and Darren



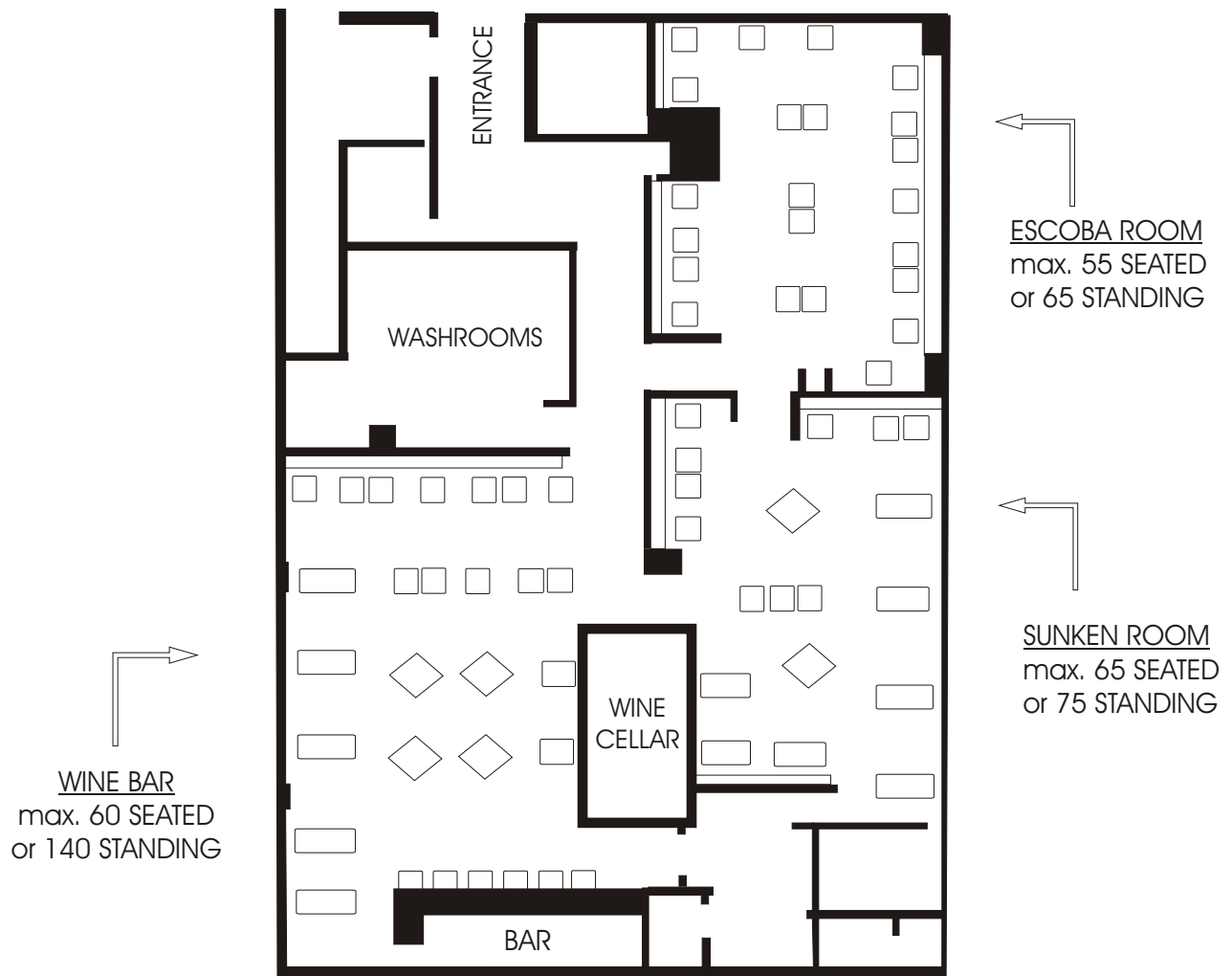
## ROOM LAYOUT

Escoba easily accommodates groups of up to 165 for customized seated dinner events and 280 for stand-up cocktail and appetizer functions.

Reserve the entire restaurant or consider one of our private rooms for smaller groups.

Simply call Laurel at 403-543-8909 to discuss your event needs.  
We'd be happy to help design and price your event.

Multi-course meals, Cocktails & Appetizers, or Wine tasting events are available to suit your budget.





**Samples of multi-course menus available for seated dining events**

NO NEED TO PRE-ORDER - YOUR GUESTS CHOOSE THEIR ENTREES RIGHT AT THEIR TABLE!!

**3 COURSES**

**Poached Pear Salad**

Golden beets, pickled red onion, poached pear, crispy Prosciutto & Manchengo cheese over mixed field greens in rhum vinaigrette

**your choice of the following:**

**Grilled Atlantic Salmon**

Grilled 6 oz. salmon filet, saffron cream risotto, seasonal vegetables over smoked tomato drizzle & sweet corn salsa

OR

**Herb Roasted Chicken Supreme**

Port & poached pear reduction with truffle garlic mashed potatoes, asparagus, peppers & baby carrots

OR

**New York Striploin**

7 oz. Cut grilled Medium Rare with confit potatoes & seasonal vegetables, red wine jus

OR

**Grilled Vegetable Bake**

Fresh vegetables, red onion, Cremini mushrooms with smoked tomato basil sauce & Gouda cheese over penne

**To finish**

Amaretto cheesecake with fresh seasonal berries (example only - desserts are seasonal)

3 COURSE Menu as listed is available at \$48 (add welcome appetizers for \$10/person) GST and an 18% service gratuity is applicable

**PREMIUM 4 COURSE MENU with APPETIZERS**

**Welcome Appetizers**

Assorted hot & cold appetizers

**Escoba Signature Salad**

Feta cheese, sun-dried tomato, roasted red pepper over mixed field greens in honey balsamic dressing

**your choice of the following:**

**Sashimi Grade Ahi Tuna & Seafood**

Grilled medium rare with seared seafood medley, seasonal vegetables, potato tian on red pepper coulis

OR

**Smoked Brome Lake Duck Breast**

Maple whiskey smoked duck, butternut squash ravioli, oven roasted vegetables over port & poached pear reduction

OR

**Alberta Prime Tenderloin**

Prime 6 oz. tenderloin cooked to medium rare, seasonal vegetables, confit potatoes, Stilton red wine jus

OR

**Grilled Vegetable Bake**

Market fresh vegetables, smoked tomato & basil sauce with Monterey Jack & Gouda over penne

**to Finish**

Seasonal Dessert Medley

PREMIUM 4 COURSE Menu with appetizers as listed above is available at \$68 plus GST and an 18% service gratuity is applicable

**The preceding menus serve primarily as examples and may be customized to suit your particular needs.**

**Call Darren or Laurel TODAY at 403-543-8909 to discuss your event needs.**



### 2012 Appetizer Party Menu Selections

Double smoked bacon & Asiago cheese stuffed Cremini mushroom caps with truffle crème fraiche

Ahi tuna tartare or steak tartare on crostini

Skewered prawns with paprika citrus glaze

BBQ chicken & chorizo, seafood bruschetta, Eos or Carné flatbreads

Escoba spring rolls oven baked with Feta, spinach, almonds and sweet chili aioli

Greek meatballs with Tzatziki sauce

Southwest crab cakes with Chipolté aioli & guacamole

Creamy risotto with sundried tomatoes & pesto (lightly fried)

Smoked duck with berry compote on crostini

Duck confit & wild mushroom in Phyllo with balsamic reduction

Mini steak sandwiches with stilton crumble

Moroccan beef brochette with grilled pineapple

Beef carpaccio on house made bread twists

Braised bison and wild mushroom dumplings with truffle crème fraiche

Vegetarian rice paper rolls

Spicy chicken wonton with thai dipping sauce

Grilled chicken lollipop with sundried tomato and basil pesto

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Escoba would be happy to assist with your event budget and in making selections designed to attend to the variety of palettes, allergies and religious needs most likely prevalent in your group.

The above listed appetizers are served in individually sized portions at an average price of \$2 per piece in dozens.

