



# BOROUGH

*by marriott's*



**EVENTS PACKAGE**

# Our Mission

Borough Bar & Grill offers a refined venue in Calgary's vibrant University District. Featuring North American culinary flavours and creative drinks. Borough delivers a casual, contemporary dining experience. One of Calgary's newest additions to the city's international cuisine scene. Borough welcomes guests to enjoy its beautiful lounge and dining room or relax on the four-season heated patio.

## **Our Mission Statement**

At the Borough we strive to create a community with the common passion of great food, wine and company. Our goal is to leave a timeless impression on our guests with our exceptional service; unique menu items and a venue suited for any event or occasion.

**Phone:** 403-210-0201

**Email:** [events@boroughbar.ca](mailto:events@boroughbar.ca)



# Our Spaces

## Restaurant

\*70 Sit down | Reception 80

## Lounge

\*30 sit down bistro tables

\*30 reception

## Private Dining Area

\*12 sit down

## Enclosure (open to -25C)

\*Outdoor private area with fireplace feature

\*45 sit down

\*50 reception

## Full Patio

\*164 sit down | 204 reception

(including enclosure)

\* 120 sit down | 160 reception (no enclosure)

**Daily features in the restaurant  
do not apply for functions/events**





# Set Menu Options

We offer a wide selection of gluten free options, and several of our below options can be made gluten free on request with slight adjustments

## LUNCH

### Tier One \$40 | 2 courses

Choose 2 options from soup or salads,  
Choose 3 options from sandwiches

### Tier Two \$50 | 3 courses

Choose 2 options from soups & salads, choose 2 options from sandwiches and/or mains, choose 1 option from desserts

### Tier Three \$55 | 3 courses

Choose 2 options from appetizers, choose 3 options from mains and/or pastas, choose 2 options from desserts

## DINNER

### Tier One \$55 | 3 courses

Choose 2 options from soups & salad, choose 3 options from entrees and/or pastas, choose 1 option from desserts

### Tier Two \$65 | 3 courses

choose 2 options from appetizers, choose 3 options from entrees and/or pastas, choose 1 option from desserts

### Tier Three \$75 | 4 courses

choose 2 options from soup & salads, choose 2 options from appetizers, choose 3 options from entrees and/or pastas, choose 2 options from desserts

Add an additional dessert option for \$5/guest

**\*Prices listed are per guest**



# Selections

## SOUP & SALADS

**Mixed Greens (vg)** – shaved fennel, almonds, balsamic vinaigrette

**Caesar** – chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing

**Roasted Beets (v)** – toasted buckwheat, goat cheese, roasted shallot vinaigrette

**Greek Salad** – cucumbers, kalamata olives, baby tomatoes, feta, mint, sourdough croutons, red wine and oregano vinaigrette

**Seasonal Daily Soup (v)** – fresh, local ingredients

## APPETIZERS

**Jalapeno “Popper” Croquette (v)** – pickled chilis, cream cheese, ranch dressing

**Roasted Garlic Hummus (v)** – tomatoes, cucumbers, Za’atar flatbread, dried olives

**Fried Brussels Sprouts (vg, gf)** – maple syrup, spiced almond, chili flakes

**Calamari (gf)** – pickled chilis, sweet bell peppers, red onion, tzatziki

**Tuna Tataki** – miso aioli, tapioca cracker, seaweed salad, toasted sesame seeds

**(v) Vegetarian (vg) Vegan (gf) Gluten Free**

# Selections

## **SANDWICHES** Lunch Only - includes fries

**Fried Halloumi (v)** – charred corn salsa, shaved lettuce, smoked chili aioli, ciabatta

**Rotisserie Chicken Club** – bacon, lettuce, tomato, cheddar, aioli, milk bread loaf

**Porchetta** – chimichurri, fresh tomatoes, arugula, toasted focaccia

## **PASTAS**

**Rigatoni (v)** – parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs

**Ricotta Gnocchi (v)** – roasted tomato sauce, Calabrian chilis, fresh tomatoes, kale, shaved pecorino

**Linguine** – prawns, baby tomatoes, arugula, aglio olio

**Cavatappi (v)** – arugula pesto, baby tomatoes, asparagus, parmesan shards, balsamic reduction



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# Selections

## ENTREES

**Crispy Fried Falafels (vg)** – grilled baby carrots, spiced cashews, red Thai curry, cilantro oil

**Wagyu Burger** – classic garnishes, American cheese, Borough Sauce, sesame milk bun

**Maple Glazed Salmon** – toasted barley risotto, green beans, carrot purée

**Chicken Supreme** – roasted truffle potatoes, smoked bacon, kale, pickled honey mustard vinaigrette

**AAA Flatiron Steak** – mashed potatoes, broccolini, red wine jus

**9oz Picanha** - mashed potato, broccolini, red wine jus (add \$12 per guest) – Dinner only

**12oz Striploin** - mashed potato, broccolini, red wine jus (add \$20 per guest) - Dinner only

**Enhancement** sauteed mushrooms 8, sauteed prawns 11, seared scallops 16

## DESSERTS

**Chocolate Yogurt Mousse Cake** – whipped vanilla yogurt, toasted milk crumbs

**Haskap Berry Honey Cheesecake** – feuilletine crumble, haskap berry gel

**Brown Sugar Milk Tea Sphere (gf)** – toasted meringue, brown sugar milk gel

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# Reception Selections

## **CANAPES** | Price per dozen

**Beef Tartare** – cornichon, capers, truffle oil, dijon mustard, egg yolk, potato chip \$52 | doz

**Jalapeno “Popper” Croquette (v)** – pickled chilis, crema cheese, ranch dressing \$38 | doz

**Mini Caprese Skewers (v)** – cherry tomato, fior di latte, balsamic glaze, basil \$42 | doz

**Meatballs** – tomato sauce, parmesan, basil \$48 | doz

**Prawn Cocktail (gf)** – poached prawns, cocktail sauce \$40 | doz

**Scallop Crudo (gf)** – citrus vinaigrette, pickled jalapeno \$48 | doz

**Roasted Beets (v)** – goat cheese, shallot vinaigrette \$36 | doz

**Wagyu Beef Burger Sliders** – lettuce, tomato, pickle, American cheese \$56 | doz

**French Fry Station** – house-made gravy, condiments, serve in individual cups \$37 | doz

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# Reception Selections

**PIZZAS** Square, 16 pieces, \$24 each

**Margherita (v)** – tomato sauce, gem tomatoes, basil, mozzarella

**Al pastor** – pulled pork, chipotle tomato sauce, corn salsa, cotija cheese, cilantro,

**Mushroom (v)** – truffle crema, roasted mushrooms, kale, pecorino, crispy onions

**Pepperoni** – tomato sauce, smoked chili honey, mozzarella

**BBQ Chicken** – whiskey bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar

## PLATTERS

**Charcuterie** – mix of cured and smoked meats  
\$15 per guest

**Cheese** – a curated selection of artisan cheeses  
\$14 per guest

**Crudit  (v)** – fresh vegetables and dip  
\$8 per guest

## DESSERTS

**Assortment of 3 desserts** - chef's choice  
\$10.50 per guest

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