



**Restaurant & Cafe**



**Event Menu 2024**

**Unit 105 237 8 Ave SE Calgary AB T2G5C3**

**[info@onyxyyc.ca](mailto:info@onyxyyc.ca)**

**[www.onyxrestauranttyyc.com](http://www.onyxrestauranttyyc.com)**



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# ABOUT US

Celebrate your special moments in style at Onyx Restaurant and Cafe. Our private event spaces offer a refined and intimate setting for a wide range of occasions, including:

**Milestone Celebrations:** Whether it's a birthday, anniversary, engagement, or any other significant milestone, our team can help you create a memorable event that reflects your unique style and taste.

**Corporate Events:** Host your business meetings, seminars, workshops, or corporate dinners in an elegant and professional setting. Our private event spaces are equipped to cater to your corporate needs.

**Intimate Gatherings:** For smaller, more personal gatherings with friends and family, our private room provides a cozy and exclusive atmosphere. Ideal for family reunions, bridal showers, or baby showers.

**Arts and Culture Events:** Given our proximity to the Arts Commons and Jack Singer Concert Hall, our venue is an excellent choice for hosting events related to the arts and theatre, such as pre-show receptions, gallery openings, or cultural gatherings.

Contact our event planning team to discuss your needs and start planning your special occasion at Onyx Restaurant and Cafe. We look forward to hosting your event and creating cherished moments together.

# PRIVATE DINING: THE OBSIDIAN ROOM

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Onyx offers an exclusive private dining experience in a striking and versatile space that can accommodate a wide variety of group sizes and needs. Our navy blue and gold colour scheme creates an intimate ambience, ensuring a memorable dining experience for your party.

The Obsidian Room can comfortably seat 10 to 45 guests for seated dinign events and 60 for cocktail style events.

The Obsidian Room at Onyx is a completely separate dining space, distinct from the Main Dining Room. It offers a private and exclusive experience for guests. One notable feature is its own dedicated entrance located on Macleod Trail SE, providing a sense of exclusivity and convenience for your party.

In addition to the private entrance, the Obsidian Room is equipped with its own bar and a set of washrooms. These amenities enhance the self-contained nature of the space, ensuring that your guests have everything they need for a comfortable and enjoyable dining experience without having to venture into the Main Dining Room.



# MAIN DINING ROOM

The Main Dining Room at Onyx boasts classic aesthetics, with grand 22-foot ceilings and meticulous attention to detail. This combination creates a truly remarkable setting for hosting exceptionally memorable events. Whether you are planning a large seated dinner or a cocktail-style event, this elegant and breathtaking space is the perfect venue to make your occasion stand out.

For seated dinners, it can comfortably accommodate up to 120 guests. This is a great option for more formal events where guests will be seated at tables.

For cocktail-style receptions, the Main Dining Room can host up to 200 guests. This arrangement allows for a more relaxed and mingling atmosphere, ideal for social gatherings, cocktail parties, or networking events.

Full Buyout of the entire venue including The Obsidian Room can hold 170 guests for seated dining events and 260 for cocktail style events.



# Plated Event Menus

2 - Course Lunch Menu  
\$31 Per Person

Soup or Salad  
Sandwich

2 - Course Menu  
\$46 Per Person

Appertizer  
Bowl

2 - Course Menu  
\$52 Per Person

Appertizer  
Main

3 - Course Lunch Menu  
\$43 Per Person

Soup or Salad  
Sandwich  
Dessert

3 - Course Menu  
\$59 Per Person

Appertizer  
Bowl  
Dessert

3- Course Menu  
\$63 Per Person

Appertizer  
Main Dessert

4 - Course Menu  
\$79 Per Person

Appertizer  
Soup or Salad  
Main  
Dessert

5 - Course Menu  
\$95 Per Person

Amuse Bouche  
Appertizer  
Soup or Salad  
Main  
Dessert

# Menu Options

## Soup & Salads

Chef's Daily Soup

House Greens - Mixed greens, pickled carrots, cucumber, red onion, pumpkin seeds, balsamic vinaigrette. GF Vegan

Caesar Salad - Romaine, fried capers, toasted croutons, grana padano, Caesar dressing

## Appertizers

Hummus - Served with crispy pita bread. GF option Vegan

Pakora - Fried crispy cauliflower and zucchini. Served with yogurt mint chutney. GF Vegetarian \$14

Arancini - Beet risotto stuffed with fontina, truffle saffron aioli. Vegetarian

Calamari - Pickled cucumber, pickled onion, olives, chili peppers, lemon, parsley, tzatziki. GF

Carpaccio - Shaved Alberta beef, cured egg yolk, horseradish aioli, pickled onion, arugula, aged balsamic, grana padano, olive oil, potato chips GF

## Sandwiches

Onyx Burger – Alberta beef, green leaf, tomato, red onion, pickle, white cheddar, garlic malt vinegar aioli. GF option

Fried chicken - buttermilk fried chicken, ponzu slaw, shredded lettuce, pickles, sambal aioli

Steak Sandwich - Ciabatta, horseradish aioli, wild mushrooms, chimichurri sliced AAA top sirloin, arugula. GF option +\$7



# Menu Options

## Bowls

Onyx Bowl - Quinoa, lentil, sesame garlic aioli, marinated tofu, kale, butternut squash, pickled carrots, cucumber, avocado, pumpkin seeds, sesame seeds. GF

Tuna Poke Bowl - Ponzu marinated ahi tuna, rice, sambal aioli, pickled carrots, pickled onion, cucumber, avocado, edamame, pea shoots. GF

Pesto Garganelli – Basil pumpkin seed pesto, spinach, zucchini, cherry tomato, toasted pumpkin seeds, grana padano. Vegetarian

Gnocchi - gorgonzola cream sauce, butternut squash, toasted walnuts. Vegetarian

## Mains

Short Rib Vindaloo – Alberta beef tomato spice braised beef short rib, cauliflower puree, roasted potato, mint chutney, naan GF

Herb Chicken - Citrus marinated grilled, roasted potato, seasonal vegetables, chimichurri. GF

AAA Alberta Top Sirloin 6oz - mashed potatoes, seasonal vegetables GF

Steelhead Trout - grapefruit honey glaze, mash potato, seasonal vegetables.

Lamb Rack – Herb tahini crust, chickpea puree, seasonal vegetables, salsa verde, toasted walnuts +\$10

Striploin 12oz – Top grass Alberta beef, mashed potato, seasonal vegetables. GF +\$10

Ribeye 16oz – Top grass Alberta beef, mashed potato, seasonal vegetables. GF + \$22

## Dessert

Choice of Creme Brûlée - classic vanilla bean, orange crème brulee with candied chocolate oranges, lemon crème brulee with candied lemon slices. GF

Deconstructed Chocolate Mousse Tart – chocolate mousse, whipped cream, toasted hazelnut crumble, topped with chocolate laces. GF

Wild Berry Pavlova – Pavlova filled cookie with berry jam, topped with selected glazed seasonal berries. GF, Dairy free.





# CANAPES

## Meat & Seafood

Beef Tartare - Alberta beef, dijon mustard, capers, shallots, egg yolk, aged balsamic, grana padano, potato chip \$42 per dozen

Tuna Poke - ponzu marinated ahi tuna, edamame bean, pickled onion, avocado, sesame seeds \$36 per dozen

Prosciutto Wrapped Melon \$38 per dozen

Freshly Shucked Oysters - cranberry orange mignonette \$54 per dozen



## Vegetarian

Arancini - Beet risotto stuffed with fontina, truffle saffron aioli \$48 per dozen

Bruschetta Crostini - tomato, onion, garlic, basil, aged balsamic, grana padano \$35 per dozen

Goat Cheese and Fig Crostini \$35 per dozen

Panna Cotta - vanilla, glazed mixed wild berries \$38 per dozen

Chocolate Truffles \$41 per dozen



# Buffet

## Appetizers

Hummus - Served with crispy pita bread. GF option Vegan \$40 per 10 people

Pakora - Fried crispy cauliflower and zucchini. Served with yogurt mint chutney. GF Vegetarian \$80 per 20 people

Arancini - Beet risotto stuffed with fontina, truffle saffron aioli. Vegetarian \$120 per 20 people

Wings - Tequila - lime, house hot, honey garlic, Truffle parm, salt + pepper, lemon pepper. With buttermilk ranch GF \$95 per 20 people

Mussel - PEI mussels with tomato white wine sauce \$120 per 20 people

Onyx Beef Burger Sliders - Alberta beef, green leaf lettuce, tomato, red onion, pickles, white cheddar, garlic malt vinegar aioli \$158 per 20 people

## Salads & Breads

Bread station \$40 per 20 people

House Greens - Mixed greens, pickled carrots, cucumber, red onion, pumpkin seeds, balsamic vinaigrette. GF Vegan \$45 per 10 people

Caesar Salad - romaine, fried capers, toasted croutons, grana padano, caesar dressing - \$65 per 20 people

## Sides

Honey glazed root vegetables \$60 per 20 people

Charred broccolini \$110 per 20 people

Garlic roasted potato \$65 per 20 people

Mashed potato \$65 per 20 people

Baked truffle garganelli \$150 per 20 people

Basmati rice pilaf \$45 per 20 people

## Main Dishes

Tikka chicken masala \$160 per 20 people

Steelhead trout – wild pacific, Lemon dill \$235 per 20 people

Herb Roasted chicken - Citrus marinated grilled sunrise chicken \$225 per 20 people

Prime Rib – Au jus \$380 per 20 people

## Desserts

Chocolate Mousse - whipped cream, gluten free tart shell, hazelnut \$90 per 20 people

Tiramisu - espresso, lady fingers, marscapone, coffee liqueur \$120 per 20 people

Mini Cheesecake - chef selection, seasonal fruit \$90 per 20 people

Cake Pops - chef selection, seasonal \$95 per 20 people

# PLATTERS & ADD ONS

## **Platters**

*Fromage - imported cheese, local honey, jam, fruit, nuts, crackers \$65 per platter*

*Charcuterie - cured meat, salami, pickles, mustard, marinated olives, crackers \$65 per platter*

*Crudite - Fresh cut locally sourced vegetables, hummus, buttermilk ranch \$40 per platter*

*Fresh Fruit - fresh cut seasonal fruit \$50 per platter*

## **Christmas Event Add Ons**

*Cranberry Sauce - \$20 per 10 people*

*Beef Sausage Dressing - \$70 per 20 people*

*Turkey - \$200 per 20 people*



# Wine Menu

## Champagne

Charpentier Millesime Brut Champagne, France	\$118
Bollinger Special Cuvee Brut Champagne, France	\$210

## Sparkling

Gemma di Luna Prosecco, Italy	\$38
La Perriere La Petite Perriere Pinot Noir Rose, France	\$40
Carpene Malvolti Prosecco Rose Brut, Prosecco, Italy	\$62
Medici Ermete Concerto Lambrusco, Reggiano, Italy	\$65

## White

Casa Silva Coleccion Chardonnay, Colchagua Valley, Chile	\$32
Cavit Collection Pinot Grigio, Valdadige, Italy	\$42
Pelee Island Lola Riesling, Ontario, Canada	\$45
Rapaura Springs Sauvignon Blanc, Marlborough, New Zealand	\$51
Xanadu Circa 77 Chardonnay, Margaret River, Australia	\$54
Township 7 Sauvignon Blanc, Naramata Bench, Canada	\$55
SpearHead Pinot Gris, Okanagan Valley, Canada	\$60
Spier 21 Gables Chenin Blanc, Stellenbosch, South Africa	\$71
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$94

# Wine Menu

## Red

Casa Silva Coleccion Cabernet Sauvignon, Colchagua Valley, Chile	\$32
Cavit Collection Pinot Noir, Provincia di Pavia, Italy	\$41
Pelee Island Lola Merlot, Ontario, Canada	\$41
Mount Langhi Ghiran Billi Billi Shiraz, Grampians, Australia	\$46
Il Bastardo Sangiovese, Toscana, Italy	\$48
Fattoria di Basciano Chianti Ruffina, Chianti, Italy	\$48
Chateau Castaing Cotes de Bourg, Bourdeaux, France	\$50
Nestor Pylos Cabernet Sauvignon, Peleponnesos, Greece	\$53
Yerring Station Little Yerring Pinot Noir, Yarra Valley, Australia	\$62
Duckhorn Decoy Cabernet Sauvignon, California, USA	\$76
Mount Langi Ghiran Cliff Edge Shiraz, Grampians, Australia	\$77



# Beverage Packages

**Well** **Host \$8** **Cash \$9**  
Confluence Detour Vodka & Gin, Captain Morgan Silver, Captain Morgan Spiced, Noto Blanco Tequila, Canadian Club Whiskey, Jim Beam, Johnnie Walker Red, Baileys, Kahlua, Disaronno, Drambuie, Campari, Hennessy VS Cognac, Sweet and Dry Vermouth.

**Premium** **Host \$11** **Cash \$12**  
Ketel One Vodka, Bombay Sapphire Gin, Plantation 3 Year White Rum, Casamigos Blanco, Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Baileys, Kahlua, Disaronno, Drambuie, Campari, Hennessy VS Cognac, Sweet and Dry Vermouth

**Luxury** **Host \$15** **Cash \$16**  
Belvedere Vodka, Hendricks Gin, Casamigos Resposado, Signal Hill Canadian Whiskey, Woodford Reserve Bourbon, The Macallan Double Cask 12 yr. Baileys, Kahlua, Grand Marnier, Disaronno, Drambuie, Campari, Rémy Martin VSOP Cognac, Sweet and Dry Vermouth

## Bar Enhancements

**Domestic Beer** **Host \$9** **Cash \$10**  
Budweiser, Coors Light, Kokanee, Michelob Ultra

**Import Beer** **Host \$11** **Cash \$12**  
Asahi Dry, Heineken, Stella Artois, Corona

**Wine** **Host \$8** **Cash \$9**  
Casa Silva Cabernet Sauvignon & Chardonnay

**Non Alocoholic** **Host \$5** **Cash \$6**  
Soft Drinks, Juice, Sparkling Water & Non Alcoholic Beer



## **Audio Visual Equipment**

### **Portable Speakers**

\$125 per speaker

### **Wireless Microphone**

\$45

### **Digital Mixer**

\$100

### **LED Dance Floor Lights**

\$50

### **LED Fog Machine**

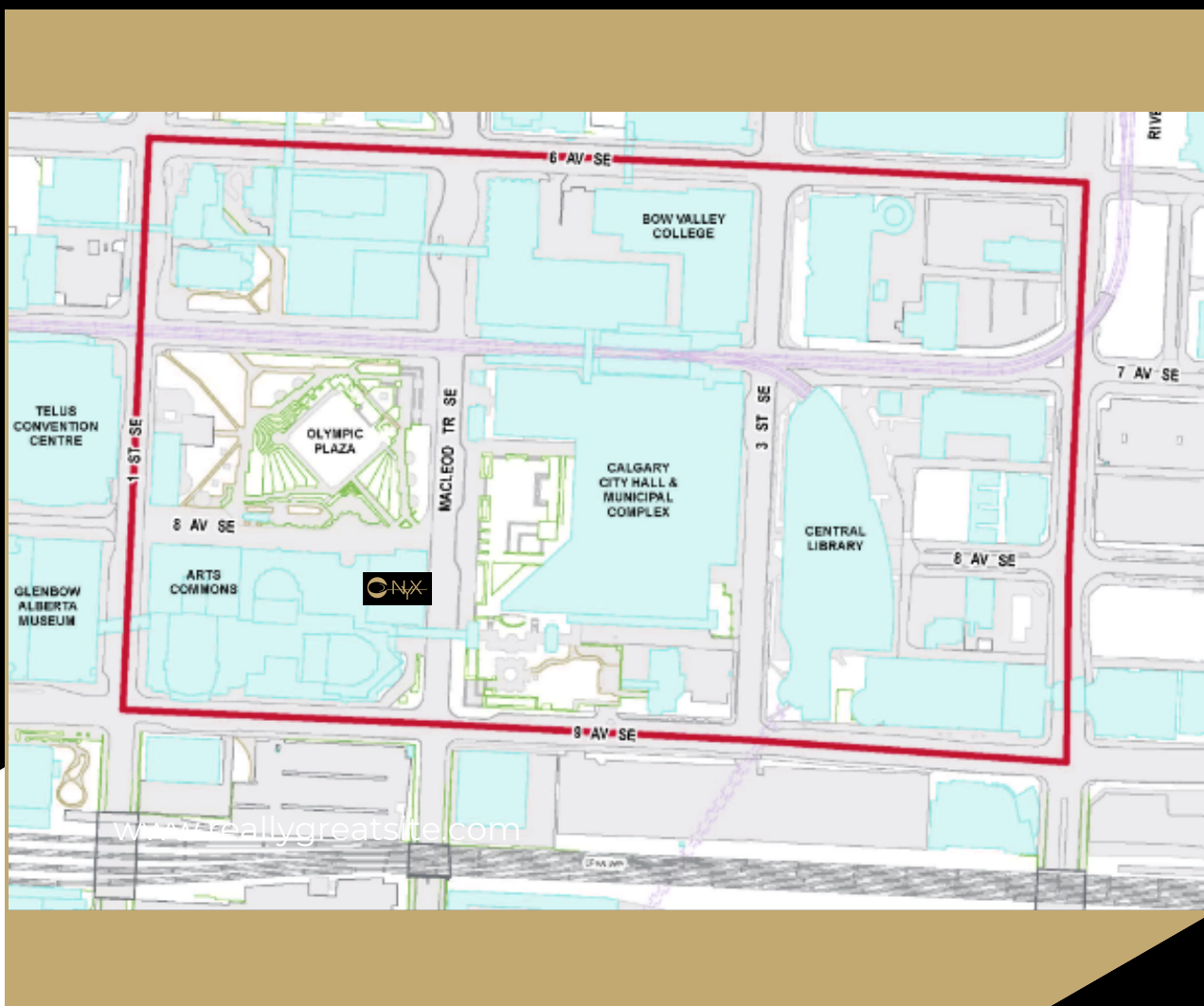
\$45

# Parking & Location

We are conveniently located adjacent to the Arts Commons Building with direct access to their Theatre lobbies and Parkade Elevators. We are also accessible from Stephen Ave and Olympic Plaza.

## Parking

- Arts Commons Parkade
- City Hall Parkade
- Indigo Parking Lot on 9th Ave SE
- Street Parking free after 6pm





## CONTACT

For all event inquiries please contact the event coordinator at [info@onyxyyc.ca](mailto:info@onyxyyc.ca)



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