

DAY TIME EVENTS AT

THE  LOFT





# THE LOFT

Located within The Calgary Farmers Market West, The Loft offers a one-of-a-kind experience that seamlessly blends local culture, fresh products, sustainability, and creative flexibility. This versatile space is equipped with a wet bar, full audiovisual capabilities, and a variety of setup options to accommodate any event. It also features ample parking, a private entrance and elevator, private washrooms, and a full-service bar for added convenience and comfort.

We are proud to showcase bespoke, farm-to-table, locally sourced, and made items from a carefully curated selection of vendors. With access to these exceptional products and services, we can create the perfect event package tailored to your needs—whether you're planning a celebration, corporate gathering, or something in between. From food and beverages to crafts, florals, and live music, each event is customized to suit your vision and your guests.

We also offer custom workshops, tastings, and demonstrations featuring the finest local products and services. With stunning views of the Rocky Mountains, The Loft is an ideal venue for hosting everything from intimate gatherings to large scale events, team-building activities, and promotional experiences.



# CREATE UNFORGETTABLE MOMENTS WITH A TAILORED EVENT EXPERIENCE THOUGHTFULLY CURATED TO SUPPORT LOCAL AND SUSTAINABLE PRACTICES.



## EVENT SERVICES INCLUDE

- Ample Parking – Convenient and accessible for all guests
- Private Entrance – Exclusive access for a seamless arrival experience
- Private Elevator – Easy and discreet access to the event space
- Registration Table – Welcoming check-in station for guests
- Coat Check – Comfortable and secure coat storage
- Private Washrooms – Elegant, on-site washroom facilities for your guests' comfort
- Completely Private Space – A dedicated, exclusive venue for your event
- Custom Bar Service – Tailored beverage options to match your event's style
- Full AV Capabilities – State-of-the-art audiovisual equipment to elevate your event
- Curated Menus – Bespoke catering options featuring local, seasonal ingredients
- Set Up & Tear Down – Full-service event preparation and breakdown for your convenience

OUR WEST FACING WINDOW OVERLOOKS THE WORLD FAMOUS ROCKY MOUNTAINS WHILE THE OTHER LOOKS DOWN INTO THE BUSTLING CALGARY FARMERS MARKET. WE CUSTOMIZE THE FLOOR PLANS OF EACH EVENT TO DIRECTLY SUIT YOUR NEEDS.

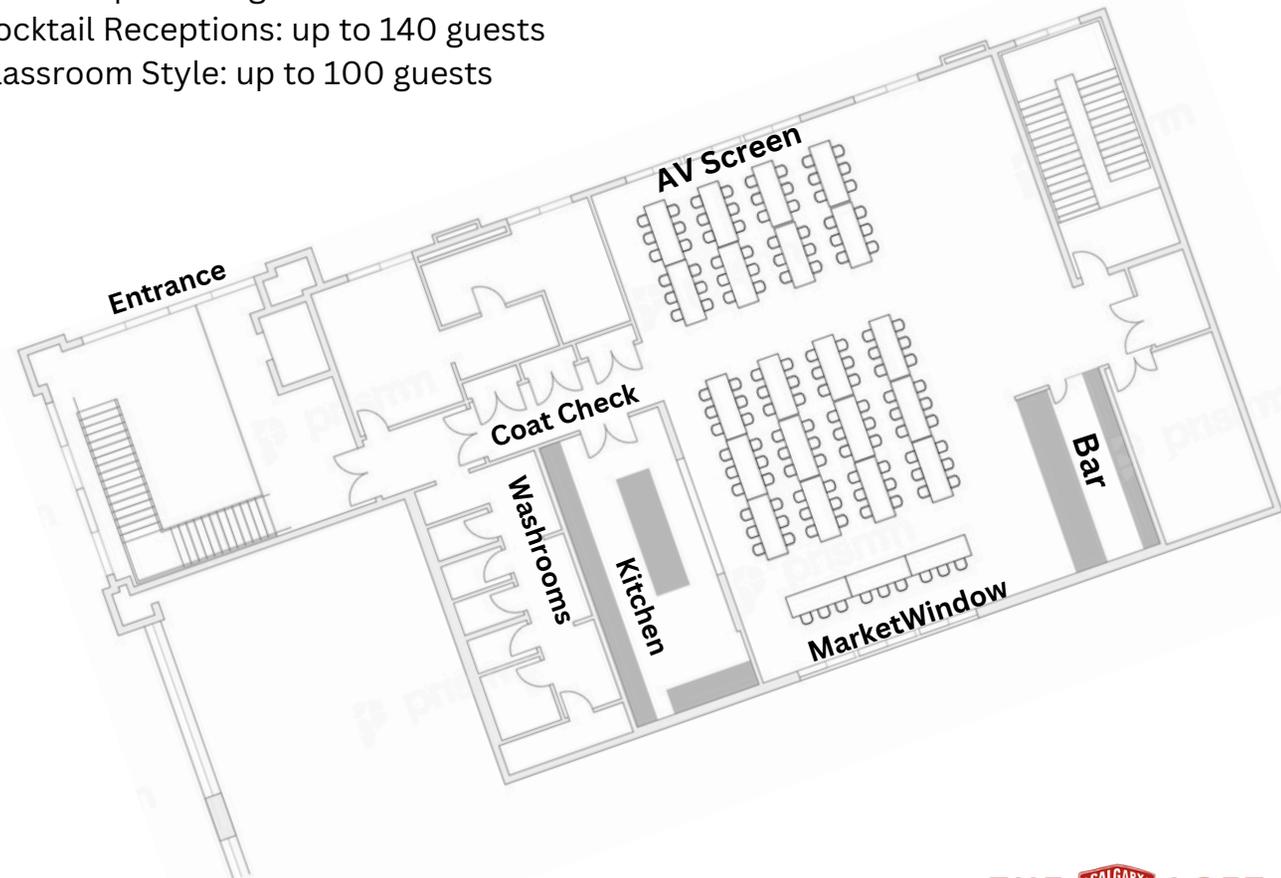
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## CAPACITY

Seated: up to 140 guests

Cocktail Receptions: up to 140 guests

Classroom Style: up to 100 guests



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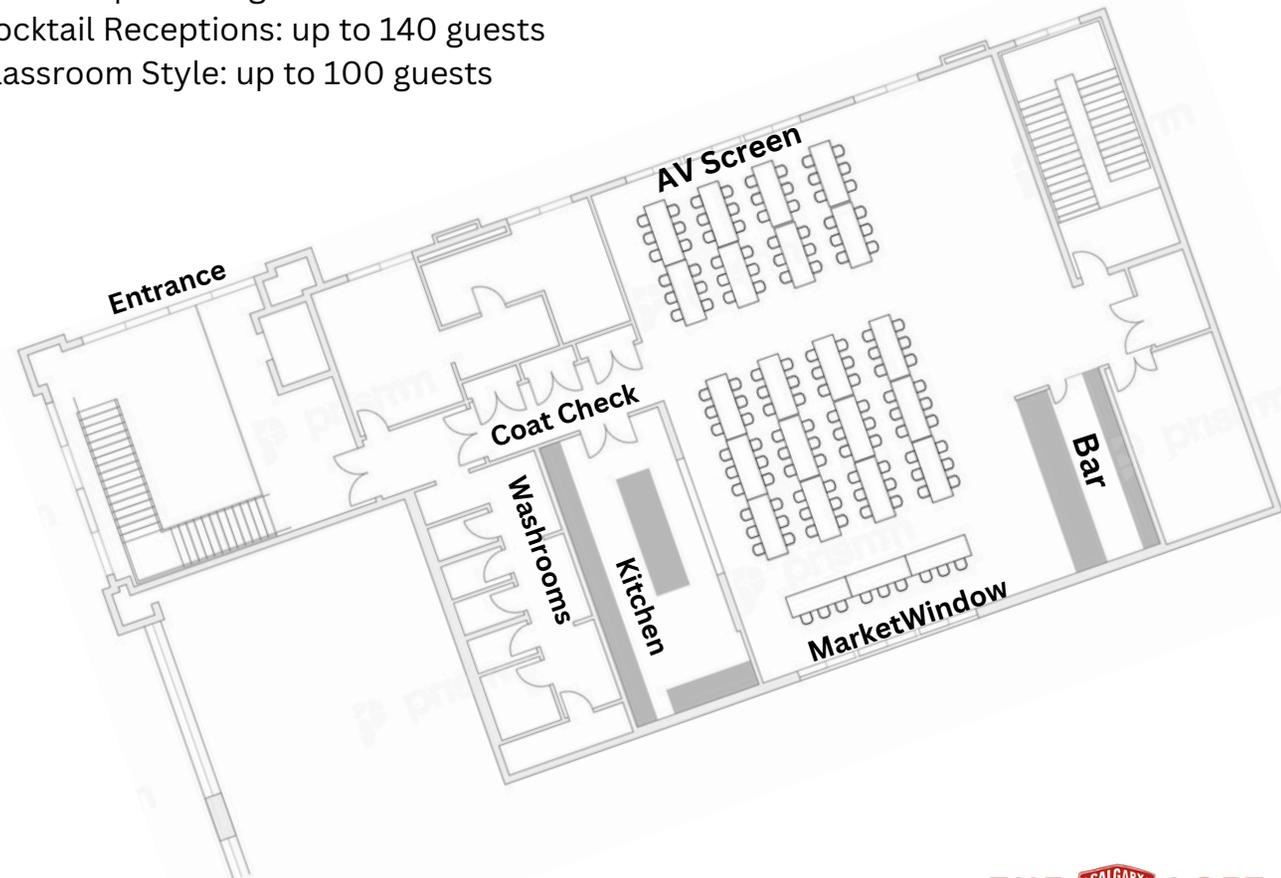
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# THE LOFT'S OFFERINGS

## HAND CRAFTED SIPS

### ASSORTED FRESH PRESSED JUICES

Some of our favourite seasonal flavours:

**QUEEN GREEN:** Kale, Spinach, Celery, Cucumber, Ginger, Lemon, Parsley, Cilantro, Jalapeno, Swiss Chard | 5

**PINK PANTHER:** Strawberry, pineapple and orange | 5

**FLASH:** Carrot, orange and apple | 5

**GARAGE KOMBUCHA** Peach, Guava, Mango, Raspberry and Lemon Ginger | 5

**Phil & Sebastian Coffee & Tea** | 5

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## BREAKFAST

### YUM BAKERY TABLESCAPE:

A combination of mini croissants, scones, muffins & quiche. Served with a variety of jams, whipped butter and fresh fruit garnish | 15 Minimum of 24 people

### ADD BREKKIE SANDWICHES FROM LIL BLACK

**ROOSTER** | Jammy egg, smoked bacon, cheddar baked inside a biscuit | 10

**CHERRY PIT FRESH FRUIT BOARD** | 16-20 people | 65



## CANAPÉS

priced per dozen/ minimum order of 2 dozen

**CHARCUTERIE SKEWERS** | 4+ different styles of easy 1-2 bite charcuterie creations on a stick | **54**

**SWEET CORN ARANCINI** | crispy risotto, charred corn aioli, micro greens | **50**

**WILD MUSHROOM SPRING ROLLS** | 3 cheese & herb fondue | greens | **58**

**ASPARAGUS & PROSCUITTO** | pickled onions | sauce gribiche | **50**

**DEVILLED EGGS** | smoked bacon, avocado & jalapeno, everything bagel seasoning, dill pickle | **50**



## SLIDERS:

**PORK BELLY BAO** | sesame ginger glaze, cucumber, carrots, jalapeno, micro cilantro | **72**

**SPICY FRIED CHICKEN** | apple jalapeno slaw, garlic aioli, milk bun | **72**

**SMASH BURGER** | Alberta beef, aged cheddar, slow roasted onion, pickles, burger sauce, brioche | **78**

**CRISPY FALAFEL** | white bean patty, pickled onions, cucumbers, tomatoes, pickles, lettuce, cucumber cream, brioche | **72**

## CROSTINIS:

**CAPRESE** | Vine ripe tomatoes, buffalo mozzarella, basil pesto, red wine reduction, basil | **43**

**WILD MUSHROOM** | local mushrooms, herbed ricotta, micro greens | **43**

**GRILLED BC PEACH WHIPPED FETA** | pickled red onion, cucumber, balsamic, greens | **43**

**BEEF TARTAR** | Alberta beef, local mustard, Calabrian chili aioli, bitter greens | **65**

**GRILLED BC PRAWN** | spicy tomato salsa | fresh horseradish | lemon | microgreens | **65**

**24 HOUR BRAISED BRISKET** | Kansas City Style BBQ sauce, pickled cabbage, garlic aioli, crispy onions, greens | **65**



## GRAZING BITES

### TOASTS:

Variety Platter 18-24 People | **165** (4 flavours)

**AVOCADO SMASH** | Micro greens

**SMOKED SALMON** | Herbed cream cheese, smoked salmon and capers

**MUSHROOM PATE** | Micro greens

**BRIE** | Fig spread and apple slices

**HOME-MADE HUMMUS** | topped with bruschetta

**SWEET AND SPICY GOAT CHEESE** | sweet and spicy pepper jam

**MEDITERRANEAN HUMMUS** | avocado smash, cherry tomatoes, kalamata olives and feta

**PROSCUITTO** | goat cheese and fresh figs (seasonal)

**ARTICHOKE** | Spinach, artichoke and parmesan spread topped with a pickled artichoke

### COCKTAIL BUNS

Variety Platter 18-24 People | **165**(4 flavours)

**ROAST BEEF** | horseradish aioli

**THE VEGGIE** | lettuce, tomato, cucumber, avocado

**SMOKED SALMON** | herbed cream cheese & arugula

**BANH MI** | Marinated chicken with pickled veggies

## GRAZING BOARDS

**PRETZEL PLATTER** | Sea salt, sesame pretzel sticks served with beer cheese dip, mustard, pickles

18-24 People | **100**

**CHARCUTERIE AND CHEESE** | Smoked & Cured meats, Artisan Cheese, pickled vegetables, mustard, crisps, house preserves | **22**

### FRESH FRUIT BOARD

16-20 people | **65**

+add Chocolate Cinnamon Mousse | **8.5**

**SEASONAL VEGETABLE BOARDS WITH HUMMUS** | 16-20 people | **80**



# LUNCH

## ARTISAN SANDWICHES

Assorted boards | 18-24 People | **165**

**PULLED CHICKEN SALAD** | Chopped Chicken, Mayonnaise, Mustard, Spices, Lettuce

**GARDEN VEGGIE LETTUCE** | Tomato, Cucumber, Avocado, Pickled Onions, Carrots

**SHAVED ROAST BEEF** | Roast Beef, Lettuce, Horseradish Aioli

**ITALIANO CURED MEATS** | Lettuce, Provolone Cheese

## ASK ABOUT OUR BROWN BAG LUNCHES |

One sandwich, choose a side, dessert and beverage | **35**

## HOUSE MADE PASTA

**BEEF LASAGNA** | Fresh house made lasagna sheets layered with Mozzarella and Beef Bolognese | **16**

**BEEF BOLOGNESE** | Local Alberta Beef simmered to perfection with imported Italian Tomatoes | **19**

**ALFREDO** | Cream and Parmesan: a match made in heaven | **16**

## ARTISAN SALADS

**LEMON AND FETA ORZO SALAD** | Orzo, Lemon, Cucumber, Green Onions, Pine Nuts and Feta | **7**

**CHIPOTLE MANGO SALAD** | Lettuce, Shredded Cabbage and Carrots, Bell Peppers & Mangos. With a Creamy Chipotle Dressing: Chipotle Peppers, Mayonnaise, Lime Juice, Cilantro, Cumin | **9**

**PRIMO MESCULIN** | Hydroponically grown Butter Lettuce, Green & Red Frisee, Red Oak, Radicchio, Edible Flowers, Arugula or Spinach | **8**

## CLASSIC CEASAR

Fresh romaine with House dressing, Croutons, Grana Padano, Romano | **6**

## NEAPOLITAN INSPIRED PIZZA 12"

**CLASSIC MARGARITA** | The mother of it all: D.O.P. San Marzano Tomato Sauce, Basil, Pecorino, Grana Padano, and Fior di Latte Mozzarella | **21**

**CLASSIC PEPPERONI** | The original of new world pies - featuring Ezzo Pepperoni, the NYC standard | **25**

**THE VEG HEAD** | Tomato Base, Pecorino, Grana Padano, Fior di Latte, Basil, Cherry Tomatoes, Shallots, Kalamata Olives and Confit Garlic | **22**

## TRUFFLE PROSCIUTTO |

Olive oil base, Prosciutto, Cherry Tomatoes, Fontina, Arugula, Truffle oil | **26**

**THE GEMSTONE** | Tomato Base, Local Gemstone Ranch Beef Bacon, Beef Pepperoni, Beef Sausage, Pecorino, Grana Padano, and Fior Di Latte | **26**





## **SWEET ENDINGS**

### **DESSERT CHARCUTERIE**

A variety of macaron GF, cookies, meringues, chocolates and fresh fruit  
18-24 People | **165**

### **MACARON TOWER**

### **MINI DESSERT JARS**

Lemon Meringue Pie | **8**

Chocolate Cream Pie | **8**

Triple Berry Cheesecake | **8**

Crème Brûlée GF | **8**

### **CHOCOLATE COVERED FRUIT**

A variety of fresh fruit dipped or drizzled in chocolate GF  
18-24 People | **68**

### **CUSTOM CAKES AVAILABLE**

Ask us about our custom tastings, workshops and demonstrations.  
Perfect for team building and elevating your guest experience.



## Add florals from Blossoms yyc

Enhance your celebration with beautiful, custom floral arrangements—delivered at no additional cost from the market and thoughtfully set up to bring your event to life.

### Table Centrepieces

- Large: | 100–200
- Medium: | 75–100
- Small: | 50+

### Bar Arrangements

- Large: \$100–\$200
- Medium: \$75–\$100

### Bud Vases: 30 each

### Entrance Pieces

- Large: | 400+
- Small: | 250+

**Customize your florals by selecting your preferred colour palette.**

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### Looking for unique gift ideas to send home with your guests?

Ask us about custom gifts curated from our amazing local vendor partners from The Calgary Farmers Market.

# TERMS & CONDITIONS

## *Food & Beverage*

The Loft is proud to be the exclusive caterer for all food and beverage products and services within the boundaries of the property.

### Room Fees & Minimum Spend

- There is a room fee to book The Loft for private use.
- The minimum spend applies to food and beverage, which depends on the day, time, and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include the room rental fee, staffing, 5% GST, or 20% gratuity. Any amount spent above the minimum will be billed accordingly; amounts below the minimum will be charged as a minimum fee.
- Rentals may be brought in at an additional charge.
- Menu selections and function details must be submitted at least 2 weeks prior to your event in order to guarantee the items you have selected.
- In the interest of health and safety, the Calgary Regional Health Authority prohibits the removal of any food or beverage following an event.
- Any special meals requested due to dietary restrictions should be brought to the event coordinator at least 7 days prior to your event.
- All liquor consumed at The Loft must be purchased through The Loft as per AGLC Regulations.
- Complying with AGLC regulations, The Loft reserves the right to refuse service to any person who cannot provide proof of age or is intoxicated. No corkage is allowed. All alcoholic beverages must be consumed within the designated areas.
- Menu prices are subject to change due to the volatility of certain goods in the marketplace. If this occurs, we will give reasonable notice so that menu changes can be made if necessary.

The Loft is not responsible for lost, stolen, or damaged items prior, during or following an event.

All items brought or left are at the owners risk.

## *Contracts and Final Payment*

- At the time of booking, a credit card authorization is required to confirm your date, and a 50% deposit will be applied. The balance in full is due on the day of the event, and the card on file will be charged.
- Confirmed guest counts are required 7 days before your event. This is the amount you will be charged for.
- Cancellation of an event within 1 month will forfeit your deposit.

## *Liability*

- The Loft reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with The Loft. To avoid damage to the wall coverings, we do not allow the use of string, tape, tacks, push pins, or any other attachments for posters, flyers, or written materials on walls or doors.