

Group Bookings



The Greatroom

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perfect for receptions of
up to 100 guests

ONE18 EMPIRE
820 Centre Street SE, Calgary, AB, T2G 5J2
403.269.0299
www.one18empire.com



Click on the link below to take a virtual tour of ONE18 Empire



[One18 Empire Restaurant + Bar \(mpembed.com\)](https://mpembed.com)

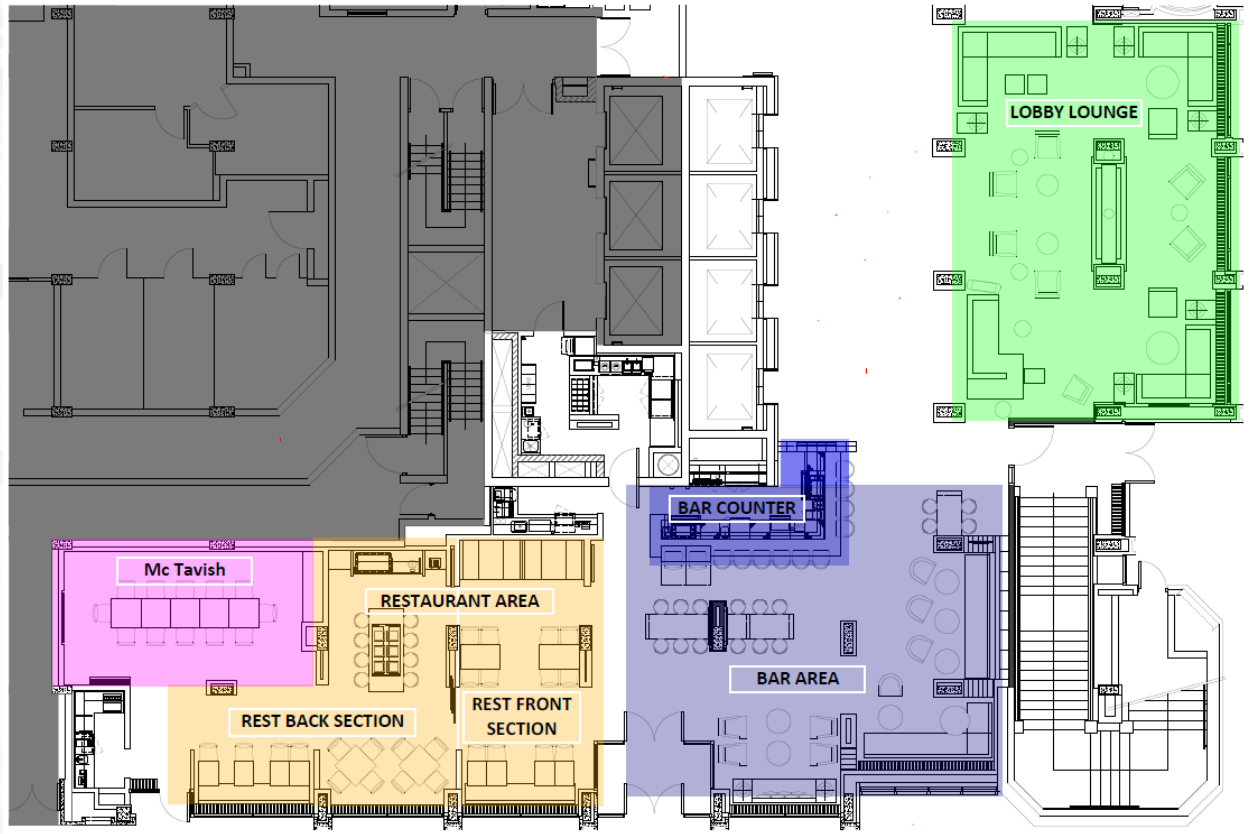
McTavish Room

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One18 Empire's private dining room seats up to 20 guests for an intimate dining experience



Restaurant Area Overview





McTavish Private Dining Room

Seated: 12 to 20 guests

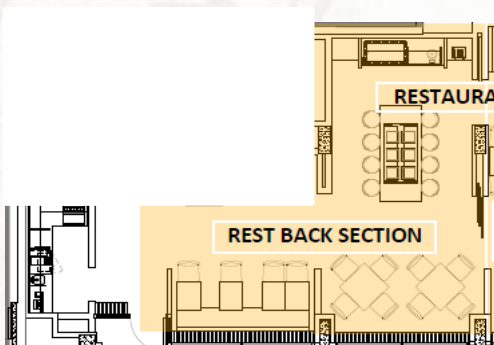
Minimum Spend

Breakfast: \$300++; Brunch/Lunch: \$500++ Dinner: \$1500++

Notes

Full Privacy, 65" TV requires HDMI cable, music can be on or off

Parties of 13 or more guests will be offered our group dining menu



Restaurant Back Section

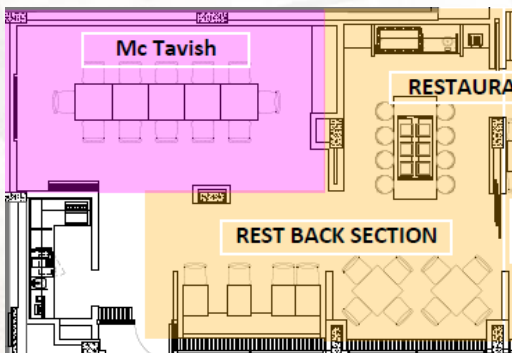
Seated: 26 guests; Reception: 40 guests

Minimum Spend: \$2500++

Notes

Existing Set-Up; Small Bar Counter Available

Parties of 13 or more guests will be offered our group dining menu



Restaurant Back Section & Private Dining Room

Seated: 40 guests; Reception: 65 guests

Minimum Spend: \$3000++

Notes

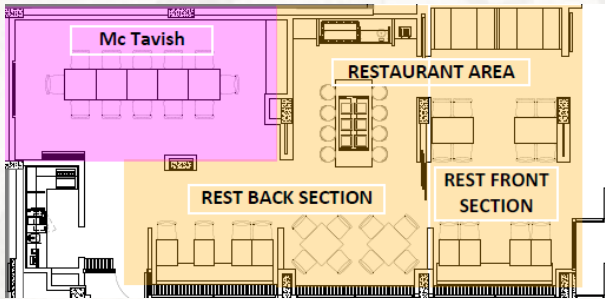
Fully Private from Lounge and Bar

Parties of 13 or more guests will be offered our group dining menu

20% gratuity and 5% GST will be added to the final bill and do not contribute towards any applicable room minimums. One bill is presented for groups of 8 or more.

Cancellation Policy – reservations cancelled within 48 hours will be subject to a cancellation fee of \$25++ per person.

Final guest count and dining selections must be given a minimum of 72-48 hours before the event.



Full Restaurant & Private Dining Room

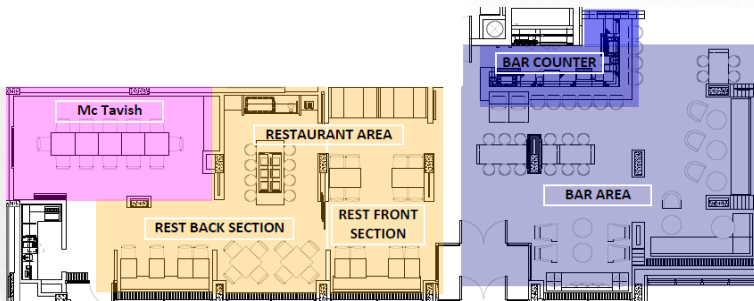
Seated: 62 guests; Reception: 100 guests

Minimum Spend: \$5000++

Notes

Existing Set-Up; Semi-Private (Open to Bar & Lounge); Small Bar Counter Available

Parties of 16 or more guests must select one of two group dining menus



Full Restaurant & Bar

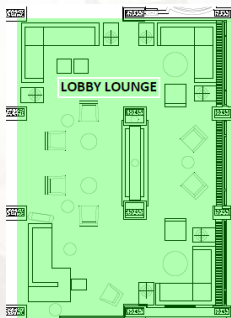
Seated: 90 guests; Reception: 150 guests

Minimum Spend: \$10 000++

Notes

Existing Set-Up; Lounge & Bar open to Hotel Lobby

Parties of 16 or more guests must select one of two group dining menus



Lobby Lounge

Reception: 100 guests

Minimum Spend: \$1500-2000++

Notes

Semi-private Area, part of Hotel Lobby

Parties of 16 or more guests must select one of two group dining menus

20% gratuity and 5% GST will be added to the final bill and do not contribute towards any applicable room minimums. One bill is presented for groups of 8 or more.

Cancellation Policy – reservations cancelled within 48 hours will be subject to a cancellation fee of \$250

Final guest count and dining selections must be given a minimum of 48 hours before the event.

Reception Canapé's - 45 per person

Truffle Honey Chips  

Smoked onion sour cream and chive dip

ONE18 Popcorn  

Chef's feature flavour

Sea Salt Pretzel 

Bourbon pimento cheese dip

ONE18 Sliders

Slider size ONE18Burgers

Albacore Tuna Aguachile – add \$5 per guest

Citrus cilantro emulsion, chamoy compressed watermelon, roasted cashew, cucumber, jalapeno.

House Cut Truffle Fries  

Rosemary parmesan dip

Duck Wings

Fermented jalapeno honey garlic glaze, green onions, sesame seeds

Shishito Peppers 

Smoked ponzu, sesame seeds, crispy shallots

Adobo Pork Belly

Whisky barrel aged soy adobo, papaya slaw

Charcuterie Board – add \$15 per guest

Local charcuterie, Canadian cheeses, preserves, pickles, crisps



Vegetarian



kcal

Low Calorie Meal



Gluten Friendly



Contains Nuts

We cannot guarantee the absence of nut traces in any of our dishes; please advise our team of any allergies/dietary restrictions
A 20% gratuity will be added to parties of 8 guests or more. One bill policy applies to all the group bookings of 8 guests and more.

Family Style Dining

First Course – Choose 2

Confit Heirloom Tomato 

Feta cheese mousse | toasted focaccia | lentil sprouts | fermented tomato vinaigrette
herb watercress mix | Peruvian peppers

Salt and Pepper Humboldt Squid 

Togarashi | sweet soy aioli | cilantro | house kimchi

Smoked Pork Belly Adobo

Whisky barrel aged soy adobo | papaya slaw | charred orange gel | sesame crackling




Shishito Peppers 

Smoked ponzu | sesame seeds | crispy shallots

Second Course – Choose 1

Roasted Local Mushroom 

Marinated kale | Manchego cheese | sourdough crumb | charred lemon caper dressing |
cured shaved egg yolk

One18 Salad   

Cold pressed canola vinaigrette | aged gouda | pickled onion | smoked walnuts
contains nuts

Sweet Finish

Chef's Selection Dessert

Squares, verrines & cakes

or

Seasonal Cheesecake – upgrade to our premium dessert for \$5 / per person

seasonal flavours created by our pastry Chef's

Main Course – Choose 2 Protein's

Lacquered Lamb Leg

Charcoal Grilled Butchers Steak


Herb Roasted Chicken Breast

Halibut

Lion's Mane Mushroom Steak 

Main Course – Choose 2 Side's

Roasted Duck Fat Confit Potatoes

Grilled Broccolini  

toasted almond crumble

Warm Kale and Farro 

chorizo blanco

Wild Mushrooms 

truffle oil | parmesan cheese | fresh herbs

Fermented Honey Garlic Roasted Carrots 

Grilled Asparagus 

parmesan cheese | nduja crumble



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A La Carte Breakfast Menu

For groups of 12 or more

Greek Yogurt Parfait 13



Local Greek yogurt | hemp heart granola | fresh berries | organic honey | cocoa nibs

Steel Cut Oatmeal



House granola | haskap berry compote | whipped citrus marscapone

Mexican Chilaquiles 22



2 sunny side up eggs | corn tortilla chips | smoked Mexican chili tomato sauce | fermented jalapeno crema | black bean corn salsa | goat feta cheese | cilantro | radish

Add on

Crispy Tofu 8

Grilled Chicken 10

Al Mojo Pulled Pork 10

One18 All Canadian Breakfast 21

2 eggs any style | red potato hash | thick cut bacon | maple breakfast sausage | roasted tomato | choice of toast

3 Egg Omelette 19



Local oyster mushroom | spinach | boursin cheese | confit tomato | red potato hash | choice of toast

Gochujang Pork Belly Hash 22



House kimchi | gochujang aioli | cilantro | green onion | red potato hash browns | cheese curds sesame seeds | 2 poached eggs

Avocado Toast 22

Arugula | pickled Onions | radish | fermented tomato vinaigrette | crispy chickpeas | confit tomatoes | goat feta cheese | sumac | sourdough

Add on

2 eggs cooked any style 6



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To Start

One18 Salad 15



Cold pressed canola vinaigrette | aged gouda | pickled onion | smoked walnuts

Garlic Bun 15



Toasted milk bread | roasted garlic & smoked shallot butter | boursin cheese

Salt and Pepper Humboldt squid 20



Togarashi | sweet soy aioli | cilantro | red cabbage kimchi

Handhelds

Served with house cut sea salt fries or ONE18 salad

Truffle parmesan fries 3.50

Kale salad 3.50

Cajun Chicken Sandwich 20

Roasted garlic aioli | pickled red onion | smoked cheddar | arugula | tomato | onion baguette

Add bacon 3

ONE18 Empire Burger 23

Arugula | house mustard pickles | tomato | smoked onion aioli | aged gouda | Taber corn bourbon BBQ sauce

Cubano Sandwich 19

Al mojo braised pulled pork | ham | mustard pickles | smoked onion aioli | Swiss cheese | ciabatta

Short Rib Birria Beef Dip 21

Mozzarella cheese | roasted tomato salsa | birria broth | sourdough baguette

Mains

Alberta Beef Steak frites 26



Truffle parmesan fries | pickled onion | radish | arugula salad | smoked onion jam | chimichurri

Mushroom Pesto Rigatoni 23

Roasted mushroom | confit tomato | watercress hazelnut basil pesto | asparagus | gouda crisp

Add

Chorizo Blanco 8

Grilled Chicken 10

Al Mojo Pulled Pork 10

Bowls

Add

Grilled Chicken 10

Tuna Crudo 10

Crispy Tofu 8

Power Bowl 18

Brown rice | papaya | ponzu | house kimchi | Tuscan lettuce | avocado | cucumber | radish | pickled carrot | sesame seeds

Elote Street Corn 18

Charred corn and black bean salsa | feta cheese | fermented jalapeno crema | artisan Lettuce | avocado | corn chips | pickled onion | pumpkin seed | cilantro lime vinaigrette



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Enhance your experience with a whisk(e)y tasting

ALL OVER SCOTLAND \$50

5 Whisk(e)y's from each of Scotland's whisk(e)y producing regions

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DISCOVERY FLIGHT \$35.00

5 Whisk(e)y's from the world's top producing whisk(e)y producing countries

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PREMIUM BOURBON FLIGHT \$26.00

3 American made Bourbon Whisk(e)y's



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