# **Group Bookings**



The Greatroom

perfect for receptions of up to 100 guests



# Click on the link below to take a virtual tour of ONE18Empire



One18 Empire Restaurant + Bar (mpembed.com)

McTavish Room

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





### **Restaurant Area Overview**





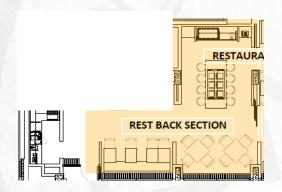


#### McTavish Private Dining Room Seated: 12 to 20 guests

Minimum Spend
Breakfast/Brunch/Lunch: \$300 - \$600 ; Dinner: \$600 - \$1,500

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

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



# Restaurant Back Section Seated: 26 guests; Reception: 40 guests

Minimum Spend: \$1,500 – 2,400

Notes
Existing Set-Up; Small Bar Counter Available

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



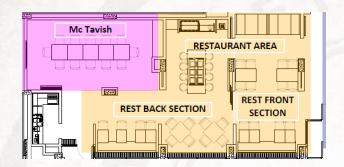
#### Restaurant Back Section & Private Dining Room Seated: 38 guests; Reception: 65 guests

Minimum Spend: \$2,000 – 3,000

Notes
Fully Private from Lounge and Bar

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





#### Full Restaurant & Private Dining Room Seated: 62 guests; Reception: 100 guests

Minimum Spend: \$3,500 - 5,000

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: \$7,000 - \$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

LOBBYLOUNGE

**Lobby Lounge Reception: 100 guests** 

Minimum Spend: \$1,300

Notes Semiprivate Area, part of Hotel Lobby

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



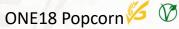


#### Reception Package \$65 per person

Truffle Honey Chips with French Onion dip 🎏 🕜



Sea Salt Pretzel with Bourbon Pimento Cheese Dip 🕜





Charcuterie Board Local charcuterie, Canadian cheeses, preserves pickles and crostini

> Confit Duck Wings blackberry bourbon glaze, smoked walnuts

Salt and Pepper Humboldt Squid togarashi, sweet soy mayo, cilantro, pickled red cabbage

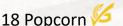
Hickory Smoked Pork Belly Woodford reserve root beer glaze, spicy cabbage, cheddar grits, puffed wild rice

#### Reception Canapes - \$48 per dozen

Truffle Honey Chips with French Onion dip 🎾 🧭



Sea Salt Pretzel with Bourbon Pimento Cheese Dip 🕜



ONE18 Popcorn 🎏 🧭



House Cut Truffle Fries with Rosemary Parmesan Dip 🎏 🧭



Smoked Cheddar Perogy, Chorizo Crumb, Lime Crème Fraiche

Blistered Shishito Peppers, Citrus Ponzu 🌾



Vegetable Pakora 🎾 🧭



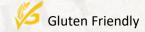
Sweet Potato Beignet V

Buffalo Chicken Brochette, Parmesan Ranch 🎾



Charcuterie Board \$33 Local charcuterie, Canadian cheeses, preserves pickles and crostini

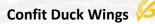






#### **GROUP MENU 75**

#### **First Course**



blackberry bourbon glaze, smoked walnuts

Salt and Pepper Humboldt Squid 🎾



togarashi, sweet soy mayo, cilantro, pickled red cabbage

#### **Second Course**

One18 Kale Caesar 🌠



crispy chickpeas, house smoked bacon, creamy lemon caper dressing, parmesan

#### Third Course (Choose 1)

Peri-Peri Roasted Half Chicken



pumpkin seed gremolata, roasted pepper romesco sauce, fingerling potatoes, grilled broccolini, arugula salad, charred lemon

or

#### **Alberta Beef Ribeye**

smoked fingerling potatoes, chermoula, glazed heirloom carrots, watercress salad, charred shallot with Fried Brussel Sprouts

apple maple vinaigrette, house smoked bacon, onion jam, cheese crisps

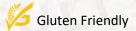


#### **Chef's Selection Dessert**

\$75 / person Group menus served family style



Vegetarian

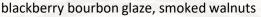




### **GROUP MENU 90**

First Course (Choose 2)

#### Confit Duck Wings 🌽



or

Salt and Pepper Humboldt Squid 🎾

togarashi, sweet soy mayo, cilantro, pickled red cabbage

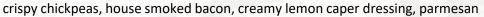
or

**Hickory Smoked Pork Belly** 

Woodford reserve root beer glaze, spicy cabbage, cheddar grits, puffed wild rice

**Second Course (Choose 1)** 

**One18 Kale Caesar** 



or

One18 Salad 🏈 🎾

cold pressed canola vinaigrette, Sylvan Star Grizzly Gouda, pickled onion, smoked walnuts

Third Course (Choose 2)

Peri-Peri Roasted Half Chicken

pumpkin seed gremolata, roasted pepper romesco sauce, fingerling potatoes, grilled broccolini, arugula salad, charred lemon

or

**Elbow Springs Valley Alberta Trout** 

roasted beets, dill emulsion, crispy potato, horseradish and buttermilk soubise, everything bagel crumb

or

**Alberta Beef Ribeye** 

smoked fingerling potatoes, chermoula, glazed heirloom carrots, watercress salad, charred shallot

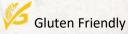
with Fried Brussel Sprouts

apple maple vinaigrette, house smoked bacon, onion jam, cheese crisps Vegetarian options available upon request

**Chef's Selection Dessert** 

\$90 / person

Group menus served family style



# WHISK(E)Y TASTING

## enhance your experience with a whisk(e)y tasting

#### **ALL OVER SCOTLAND \$40**

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

#### **DISCOVERY FLIGHT \$27.50**

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

#### PREMIUM BOURBON FLIGHT \$22.00

3 American made Bourbon Whisk(e)y's

