

# 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](http://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**

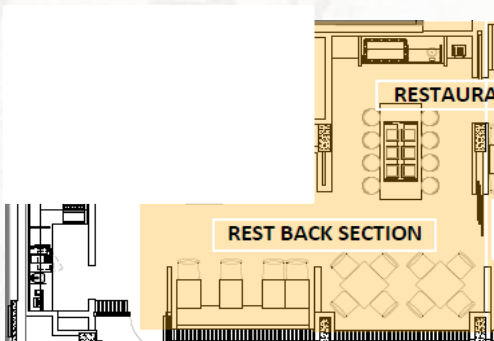
Minimum Spend

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**

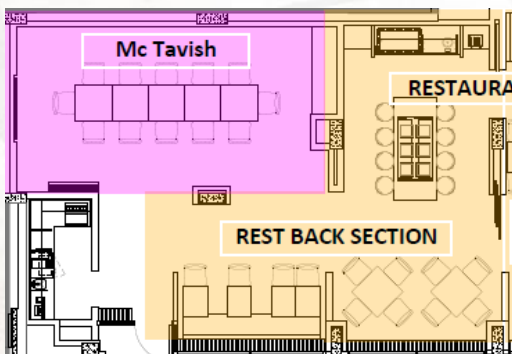
**Seated: 26 guests; Reception: 40 guests**

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**

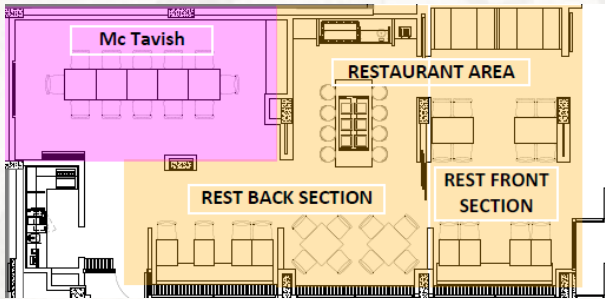
**Seated: 40 guests; Reception: 65 guests**

Minimum Spend: \$3000++

Notes

Fully Private from Lounge and Bar

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



**Full Restaurant & Private Dining Room**

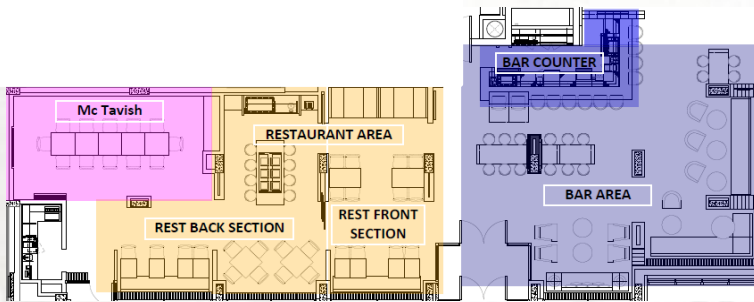
**Seated: 62 guests; Reception: 100 guests**

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**

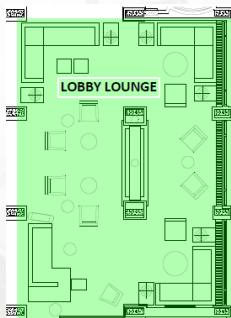
**Seated: 90 guests; Reception: 150 guests**

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 Canapés - \$43 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

**House Cut Truffle Fries**

Rosemary dip

**Smoked Chicken Wings** 

Aji verde, maple chipotle, charred citrus

**Mixed House Spicy Pickles**   

Seasonal vegetables, chili brine

**Whiskey Barrel Aged Soy Glazed Pork Belly**

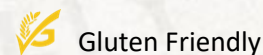
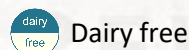
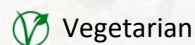
Bao bun, pickled cabbage, cilantro, fermented jalapeno aioli

**Kentucky Fried Mushrooms**

Local oyster mushrooms, Woodford reserve and Dr. Pepper BBQ sauce

**Charcuterie Board – add \$15 per guest**

Local charcuterie, Canadian cheeses, preserves, pickles, crisps



**First Course (Choose 2)****Smoked Bison Burned Ends**

Woodford Reserve BBQ Sauce, charred shishito peppers, toasted cornbread, aji verde, pickled red onion  
or

**Salt and Pepper Humboldt Squid** 

Togarashi, sweet soy mayo, cilantro, pickled red cabbage  
or

**Bourbon Pimento Crab Dip**

Grilled flatbread, caramelized lemon, peppered Gouda, roasted red pepper, charred corn  
or

**Marinated Tomato**  


Heirloom tomato, Gouda crisp, fermented tomato vinaigrette, flax seed, sunflower shoots, green goddess dressing

**Second Course (Choose 1)****One18 Caesar Salad**  

Romaine and radicchio, lemon parmesan dressing, bacon fat sourdough crumb, cured egg yolk  
or

**One18 Salad**  

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

**Third Course (Choose 2)****Smoked Duck Confit** 

Heirloom carrots, aged Gouda crisps, carrot top gremolata, cippolini onion marmalade, warm fingerling potato salad  
or

**Black Mole Crusted Alberta Beef Striploin**

Crispy oyster mushroom, roasted fingerling potatoes, white mole puree, heirloom carrot  
or

**Country Fried Mushroom**  

Braised Swiss chard, cajun grits, mustard pickles, Woodford Reserve BBQ sauce

**Chef's Selection Dessert**

Squares, verrines & cakes  
or

**Old-Fashioned Crème Brulee – upgrade to our premium dessert for \$5 / per person**

Candied orange zest, Amarena cherry jam



Vegetarian



Gluten Friendly

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.

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

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**DISCOVERY FLIGHT \$27.50**

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

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**PREMIUM BOURBON FLIGHT \$22.00**

3 American made Bourbon Whisk(e)y's



*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. One bill policy applies to all the group bookings of 8 guests and 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.*