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# ROYALE

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BRASSERIE FRANÇAISE

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## Private Events Package

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A taste of France in the heart of Calgary, Royale Brasserie boasts a warm and inviting venue that provides a memorable dining experience for private events and large parties. Our classic décor provides an elegant backdrop that can host cocktail parties for up to 120 guests or seated dinners for up to 60 people.





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## Dinner Menu Options

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### 3 Course Lunch Menu

\$50 per person

*soup or salad, entrée- two choices, dessert*

### 3 Course Dinner Menu

\$65 per person

*soup or salad, entrée- two choices, dessert*

### 4 Course Dinner Menu

\$75 per person

*soup or salad, appetizer, entrée- two choices, dessert*

### 5 Course Dinner Menu

\$90 per person

*soup or salad, appetizer, entrée- two choices, cheese, dessert*

### 6 Course Dinner menu

\$105 per person

*soup, salad, appetizer, entrée- two choices, cheese, dessert*

## Seated Dinner Menu

Create your customized menu from the selections below.



### Salad

Lyonnaise

*frisée, lardon, crouton, poached egg, tomato*

Salade de Mesclun

*artisan mixed greens, tomato, red onion, beet carpaccio*

### Soup

Crème de Champignons

*cream of mushroom*

Bisque de Homard

*lobster bisque* | add \$2 per person

### Appetizer

Moules ou Palourdes Gratinées

*choice of baked mussels or clams*

Gravlax de Saumon

*salmon gravlax*

Paté de Foie Volaille

*chicken liver pate, crostini, pickled onion*

Tartare de Boeuf

*beef tartare, potato gaufrette*

Escargot à L'ail

*snails baked in garlic & butter*

### Entrée

Steak Frites

*Alberta beef striploin, fries, béarnaise* | add \$8 per person

Poulet Grillé

*roasted chicken, seasonal vegetables*

Moules Marinières & Frites

*steamed mussels & fries, cream, garlic, shallot, herbs*

Doré à la Grenobloise

*pickarel, capers, lemon, brown butter, fingerling potato, leek, oyster mushroom*

Saumon Grillé, Ratte et Feuilles de Blettes

*grilled salmon, potato, swiss chard, tarragon sauce*

### Dessert

Mousse Chocolat

Vanille Crème Brûlée

Tarte au Citron

*lemon tart, meringue*

Petit Four

*selection of small bite sized desserts*

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## Food Stations

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Ideal complement for your cocktail function.

*Prices listed are per person.*



Dry Aged Prime Alberta Beef  
carved to order  
*served with artisan rolls,  
beurre maître d'hotel,  
peppercorn sauce & béarnaise*  
**\$21 per person**

Whole Roasted Salmon  
*tarragon sauce*  
**\$14 per person**

Whole Roasted Chicken  
*poussin jus*  
**\$15 per person**

Whole Roasted Pork Loin  
*grainy mustard sauce*  
**\$15 per person**

Seasonal Vegetables  
**\$10 per person**

Potato Dauphinois  
*gratin potato, cream*  
**\$10 per person**

Charcuterie Platter  
*house cured meat & paté,  
crostini*  
**\$12 per person**

Cheese Platter  
*crostini, compotes*  
**\$12 per person**

Chilled Seafood Station  
*prawn cocktail, marinated  
mussel & clam, salmon gravlax*  
**\$16 per person**

Fresh Oysters  
*mignonette, lemon*  
**\$4 per oyster.**

Seasonal Fresh Fruit Platter  
**\$12 per person**

Assorted Petit Four  
*selection of small bite  
sized desserts*  
**\$12 per person**

## Canapés

Passed hor d'oeuvres for pre-dinner mingling or to be enjoyed throughout your event.

*Prices listed are per dozen.*



Slow cooked Ribeye  
*béarnaise*

**\$48 per dozen**

Escargot a L'ail  
*snail in puff pastry, garlic butter*

**\$30 per dozen**

Tartare de Boeuf  
*beef tartare, quail egg, toast*

**\$36 per dozen**

Gougère Comté du Jura  
*cheese puff*

**\$30 per dozen**

Bisque de Homard  
*mini lobster bisque*

**\$36 per dozen**

L'Huitre  
*fresh shucked oyster,  
apple mignonette*

**\$48 per dozen**

Paté de Lapin  
*rabbit terrine*

**\$38 per dozen**

Foie de Poulet au Porto  
*chicken liver paté, port*

**\$36 per dozen**

Rilette de Canard  
*duck rillettes, crostini*

**\$38 per dozen**

Saumon Farci au Choux  
*salmon & savoy cabbage*

**\$30 per dozen**

Ratatouille  
*zucchini, tomato, bell pepper  
on butter lettuce (gluten free)  
or crostini*

**\$30 per dozen**



## Contact



For all event inquiries, please contact  
Carla Cole at 403.475.9457 or by email at [Carla@royaleyc.ca](mailto:Carla@royaleyc.ca)

*Please be advised that information in this brochure is  
subject to change according to season and regular updates.*

		14 Ave SW			14 Ave SW	
9 St SW		8 St SW	7 St SW	6 St SW	5 St SW	4 St SW
	15 Ave SW				15 Ave SW	
		16 Ave SW	 <b>730 17 Ave SW</b>			
	17 Ave SW				17 Ave SW	
	18 Ave SW	8 St SW	7 St SW	College Ln SW	5 St SW	4 St SW
					5 St SW	
					18 Ave SW	

## Parking Information

Paid parking is available behind Royale, with entry through the alley on 6th or 7th St. SW, a back entrance into the restaurant is available to guests. Street parking is free after 6pm.