

EVENING 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.



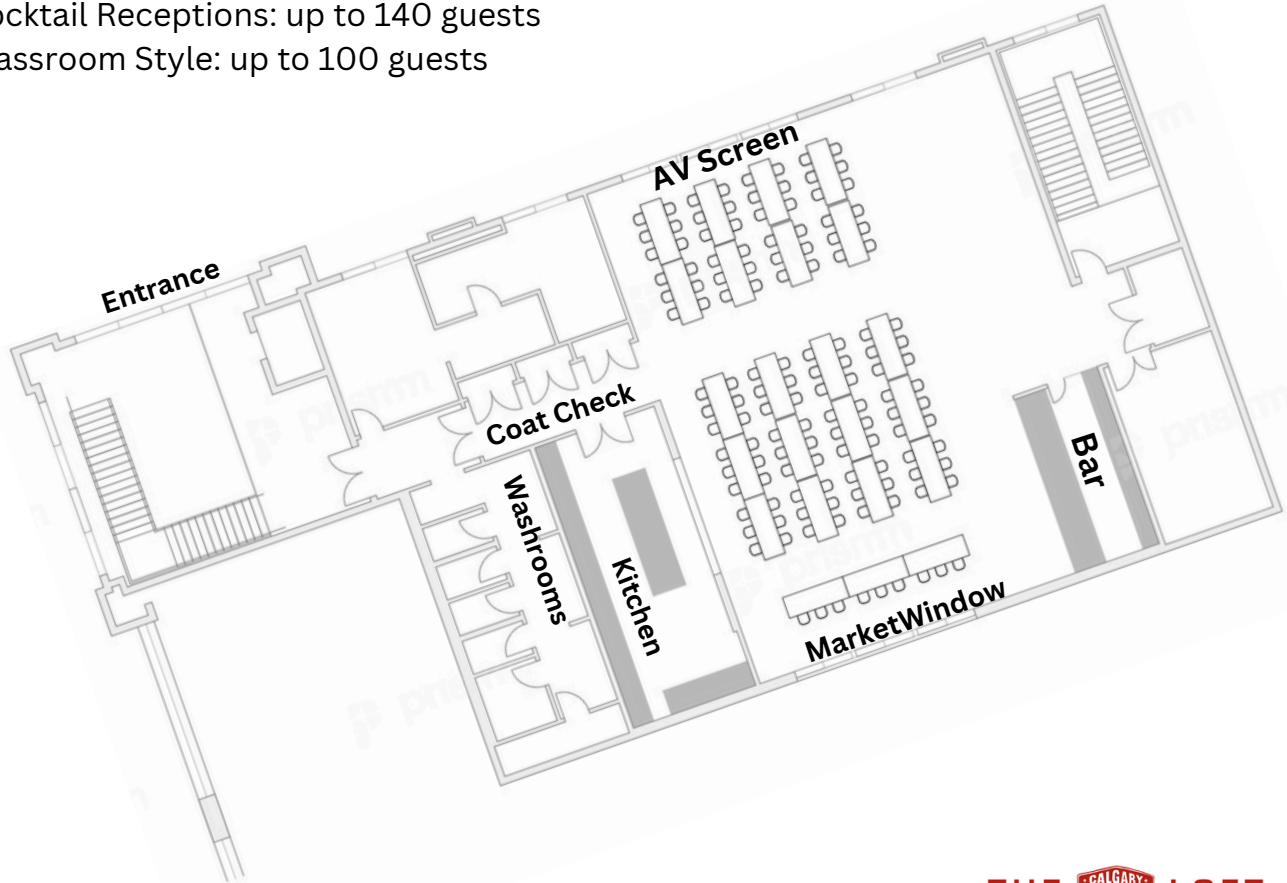
EVENT SERVICES INCLUDE

- Custom food and beverage menus accommodating all dietary concerns with printed menus
- Floor plan coordination
- Preferred vendor list
- Rental coordination if needed
- Experienced, professional service team
- Event set-up and tear down
- Ample Parking – Convenient and accessible for all guests
- 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
- Private Entrance – Exclusive access for a seamless arrival experience
- Private Elevator – Easy and discreet access to the event space

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.

CAPACITY

Seated: up to 140 guests
Cocktail Receptions: up to 140 guests
Classroom Style: up to 100 guests



AT THE LOFT



The Calgary Farmers' Market is committed to supporting local businesses, recognizing that this is essential for both the city's economy and the well-being of our community. By connecting consumers directly with the growers and producers, the market fosters a sense of community and ensures the freshest, highest-quality products reach our tables.

To uphold this commitment in every aspect of our events, we have partnered with The Nash & NOtaBLE as our catering provider for elevated events.

*Mindfully Sourced
Sustainably Served*

BUBBLY

Always wonderful upon arrival

LAS CARLINAS | Brut, Spain | **60**

SAINTLY | The Good Sparkling Rose, Canada | **70**

ARNAUD LAMBERT | Crémant de Loire, France | **90**

WINE

Our service team has put together a list of approachable, delicious wines that are sure to please everyone

WHITE

FATTORI GREGORIS | Pinot Grigio, Italy | **65**

CHATEAU GRAND VERDUS | Bordeaux Blanc, France | **65**

VINELAND | Riesling, Canada | **65**

GRAYSON CELLARS | Chardonnay, US | **72**

RED

LOS BOCHEROS | Malbec, Chile | **65**

MALIVOIRE | Gamay, Canada | **65**

JEFF CARRELL | Les Darons Rouge, France | **68**

GRAYSON CELLARS | Cabernet Sauvignon, US | **75**

SIGNATURE COCKTAILS

Entice your guests with one of our signature cocktails. Our most popular:

SPICY COCONUT MARGARITA | Altos tequila plata, Giffard coconut liqueur agave nectar, fresh squeezed citrus, habañero bitters, Tajin rim | **16**

BARREL AGED OLD FASHIONED | Premium blend of whiskeys, raw sugar, bitters medley | **16**

VIGILANTE | Sipsmith gin, Spirit Hills Wild Rosy honey wine, St. Germain elderflower liqueur, Lillet, dry vermouth, orange bitters | **17**

BARREL AGED NEGRONI | Premium house blend of gin, Campari, Alvear vermouth rojo | **16**

LOCAL BEER + Premium Cans

OL' BEAUTIFUL | Okami Kasu Japanese Ale

OL' BEAUTIFUL | Honey Bush Iced Tea

JASPER | Crisp Pilsner

355mL | **9**

LAST BEST | Tokyo Drift

SWEET WOOD MAC | Uncommon Cider

ANNEX | Amber

GUINNESS

473 mL | **12**



SPIRITS | 9

CHAIRMANS | Rye

NORTHERN KEEP |Vodka

BOMBAY SAPPHIRE | Gin

JACK DANIELS | Whiskey

MAKERS MARK | Bourbon

FLOR DE CANA | Dark Rum

FLOR DE CANA | Light Rum

BLACKPOOL | Spiced Rum

EL TEQUILENO BLANCO | Tequilla

REPOSADO | Tequilla

FAMOUS GROUSE | Scotch Whiskey

PREMIUM SPIRITS | 12

EAU CLAIRE | Stampede Rye

EAU CLAIRE | Parlour Gin

SIPSMITH | Gin

BUMBU | Spiced Rum

GREY GOOSE | Vodka

NOB CREEK 9 YEAR | Bourbon

EL DORADO | 12 year Rum

BOWMORE | 12 year Rum

GLENFIDDICH | 12 year Scotch Whiskey

COFFEE & TEA

Phil & Sebastien Coffee Roasters | **4**

SODA

COCA COLA PRODUCTS | **3.5**

GRIZZLY PAW | Ginger Beer | **5**

GRIZZLY PAW | Root Beer | **5**



CANAPÉS

Priced Per Piece

BRAISED BEETROOT | lemon whipped ricotta, pickled berries, herbs | **6**

AHI TUNA | ponzu, jalapeño, radish | **7**

ANCHO MARINATED PRAWNS | onion salsa verde | **7**

MOROCCAN LAMB MEATBALLS | sumac yogurt, parsley | **8**

SLOW ROASTED PORK BELLY bulgogi, apricot, scallion | **5**

DEVILED EGGS | sour cream, fresh dill, dijon | **4**

LOCAL TOMATO | fresh mozzarella, balsamic, basil | **5**

ALBERTA BEEF SLIDERS | burger sauce, dill pickle, cheddar | **9**

STATIONS & ADD ONS

BREADS & SPREADS | hummus, whipped ricotta, baba ghanoush, grilled breads | **14**

CHARCUTERIE BOARDS | smoked & cured meats, pickled vegetables, mustard, crisps | **16**

ARTISAN CHEESE BOARDS | house preserves, dried fruit | **16**

FRESH FRUIT BOARD | **15**

VEGETABLE CRUDITÉ | house made ranch, red pepper dip | **8**

BEEF TARTARE | “AAA” Alberta beef, traditional garnishes, chips & crackers | **18**

SEAFOOD OYSTER BAR | oysters, marinated mussels, poached prawns, cold smoked salmon, tuna crudo | **26**

HAND CRAFTED PETITE SWEETS | **5**

CHOCOLATE BON BONS | **4**

BUFFET

All buffet options served with dinner rolls & whipped butter, roasted local vegetables & petite sweets

OPTION 1

1 soup, 2 salad, 2 proteins, 1 starch | 65 pp

OPTION 2

1 soup, 3 salad, 2 proteins, 1 starch | 75 pp

OPTION 3

1 soup, 3 salad, 3 proteins, 1 starch | 90 pp

SOUPS

Host pre-selects from the following:

**JOSPER ROASTED TOMATO
CREAM OF MUSHROOM
CARROT & THAI COCONUT CURRY**

STARCHES

Host pre-selects from the following:

FINGERLING POTATOES | spiced sour cream, bacon vinaigrette, herbs
“SCALLOPED” AGRIA POTATOES | aged cheddar, chives
BAKED GARGANELLI PASTA | double smoked bacon Cambozola cheese, peas, rosé, Provençale crumb
PUY LENTIL CASSOULET | braised tomato, sherry, thyme

SALADS

host pre-selects from the following

GREEK SALAD | crisp local vegetables, Goat Feta, Provençale dressing

HEIRLOOM TOMATOES | compressed strawberries, arugula, whipped Chèvre, tarragon vinaigrette

CUCUMBER & DILL PANZANELLA | buttermilk & horseradish dressing, Gorgonzola, focaccia croutons

ARTISAN GREENS | baby vegetables, pickled red onion, champagne vinaigrette

BABY SPINACH | candied walnuts, pickled beets, blackberry dressing, fresh mozzarella

PROTEINS

Host pre-selects from the following

ROTISSERIE CHICKEN DRUMSTICKS | Alabama sauce

*upgrade to whole Rotisserie Chicken & Brown Butter Jus | 10pp

SMOKED ALBERTA BEEF BRISKET | house BBQ jus

*upgrade to Wood Roasted Striploin & Red Wine Jus | 15pp

*upgrade to Wood Roasted Beef Tenderloin & Red Wine Jus | 35pp

SEARED ORGANIC SALMON | sundried tomato relish

OVEN ROASTED COD | lemon beurre blanc

PLATED FAMILY STYLE

90 per person

TO BEGIN

Host to Choose 1 hot item & 1 cold item

COLD

HEIRLOOM TOMATOES | Compressed strawberries, arugula, whipped Chèvre, tarragon vinaigrette
CUCUMBER & DILL PANZANELLA | Buttermilk & horseradish dressing, Gorgonzola, focaccia croutons
ARTISAN GREENS | Baby vegetables, pickled red onion, champagne vinaigrette

HOT

SOUP | Jospier Roasted Tomato
Cream of Mushroom
Carrot & Thai Coconut Curry

RISOTTO | Pea & Goat Cheese
Wild Mushroom & Pecorino

Comes with: Dinner Rolls & Whipped Butter

THE MIDDLE

choice of 2 proteins, 1 starch

PROTEINS

WOOD ROASTED BEEF STRIPLOIN | Red wine jus
ROTISSERIE CHICKEN | Brown butter jus
SEARED ORGANIC SALMON | Sundried tomato relish

STARCH

LOADED FINGERLING POTATOES
AGRIA POTATO GRATIN

LOCAL VEGETABLES FROM THE FARM

*upgrade to all 3 proteins 15pp

*upgrade to Wood Roasted Beef Tenderloin 35pp

SWEET ENDINGS

Petite Sweet Station 3 varieties

Individually Plated Menus available starting @ \$110pp

Ask us about late night bites or take-home guest favours from our kitchens!

TERMS AND CONDITIONS

Food & Beverage

- There is a minimum spending requirement, which depends on the time and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include gst, 20% gratuity, staffing or rentals.
- 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 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 that sits out for over 2 hours.
- Any special meals requested due to dietary restrictions should be brought to the event coordinator at least 7 days prior your event.
- Complying with AGLC regulations, The Nash/ NOtaBLE Catering reserves the right to refuse service to any person that cannot provide proof of age or is intoxicated.
- Menu prices are subject to change due to the volatility of certain goods in the market place. If this occurs, we will give reasonable notice so that menu changes can be made if necessary.
- Servers/ Bartenders/ Chefs are \$30/hour with a minimum 3 hour guarantee.
- Corkage is \$30 per bottle of wine.

Contracts and Final Payment

- We require a deposit to secure your booking, this amount will vary with the size of event booking. The deposit is fully refundable with 30 days notice.
- The balance is due in full the day of the event. You are welcome to make pre-payments leading up to the event. The credit card on file will be charged for the balance and receipts will be sent the following business day.

Confirmed Guest Counts

- We require an approximate number of guests at the time of booking. Please inform the Event Coordinator of any large changes to the guest count (10pl +/-) as you receive confirmations. A confirmed guest count MUST be submitted to the Event Coordinator 7 days before your event. If not, you will be charged for the expected number of guests at the time of booking or the number served, whatever is greater.

Liability

The Nash /NOtaBLE are not responsible for lost, stolen or damaged items prior, during or following an event. All items brought or left, are at the owner's risk.