

The logo for 'cibo' is displayed in a white rectangular box. The word 'cibo' is written in a lowercase, black, sans-serif font. A small green and red dot is positioned above the letter 'i'.

2018 FUNCTION PACKAGE





About Cibo

EVENTS MANAGER

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CIBO CENTRE ST

40-276-2030

www.cibocalgary.com

2220 Centre St NE

THIS DOCUMENT

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Something Italians do best is blend their surroundings through all aspects of life, whether it be architecture, food or beverage. We've adopted this intention through the menu of Cibo Centre St, a casual, flavour-driven, high-quality experience that appeals to all ages.

Located on bustling Centre St North beside Lina's Italian Market, Cibo opened its doors on June 6th 2018 in a building with a long history of Italian restaurants and is the little sister to their second location on 17th Avenue.

Our menu is made to share because that's how we feel food is served best. Our chef combines traditional Italian methods with his own innovation to create simple, delicious dishes created from the best local ingredients possible.

So come join us! Eat a little, eat a lot, but above all enjoy!

Menu Options

In keeping with our belief that food is best shared, we offer both family- & grandioso-style dining for events at Cibo Centre St. To book your party at Cibo Centre St, please contact our events coordinator at events@cibocalgary.com

Family-Style

Starting at \$36 per person | Semi-Private | Available for parties of 12-50
Full Restaurant Private Buyout | Available for parties of 50-70

This dining style offers all of the warmth and generosity of a classic Italian celebration through a large selection of dishes placed on the table for everyone to share!

Guests are always amazed by the abundance, quality and variety of plates. A family-style meal at Cibo consists of three or four multi-plate courses and takes two to three hours to enjoy.

Plated

Lunch - Starting at \$29 per person | Dinner - Starting at \$42 per person

With our events manager, choose a custom menu for guests from a list of seasonal offerings. Upon arrival, your custom menu will be on the table, offering guests different options for each course. First course is soup, salad or antipasti, second is pasta or an entrée and choose to add a third, dessert course.



Family-Style Menu



Starting at \$36 per person | Includes Bread, Antipasti, Insalata, Pasta and Dessert & Coffee courses

As we follow the seasons in our continual search for the best ingredients, our menu changes frequently. Please find below our dining options with per-pricing and a sample of this season's selections. If it's not quite what you're looking for, we would be happy to customize a special menu for your event.

Antipasti

Below is an example of the selection of plates you will enjoy throughout the evening:

House Marinated Olives

orange, garlic, oregano, chili

Chickpea Hummus

lemon, parsley, smoked chili, garlic

Fennel Salami

orange, black olive, arugula

Smoked Ricotta

cranberry compote, spiced walnuts, orange oil

Artichoke & Olive Oil Dip

grana padano, mascarpone, garlic, basil

Expand Your Experience

Supplement your antipasti with any of the following:

Antipasti

Smoked Salmon (+\$5pp)

artichoke pesto, pinenut, lemon, caper

Imported Cheese Platter (+\$8pp)

sicilian water crackers,
seasonal accompaniments

Meatballs (+\$3pp)

veal & pork meatballs, tomato, grana padano

Mussels (+\$5pp)

arrabiatta

Duck (+\$4pp)

preserved duck, pickled cherries, whipped
gorgonzola

Calamari (+\$3pp)

chickpea puree, pickled cucumber, red onion,
hot peppers, lemon

Prosciutto & Melon (+\$4pp)

basil, 12 year balsamic vinegar, grana padano

Insalata

Please choose two of the following salads:

Caesar

croutons, pickled white anchovy, guanciale,
caper, grana padano

Arugula

green olives, ricotta salata, spiced almonds

Chopped (+\$2pp)

provolone cheese, salami, black olive,
chickpea, caper

Spinach (+\$3pp)

figs, radicchio, goat cheese, walnuts,
warm smoked pancetta dressing

Pasta

Please choose two of the following pasta options:

Orecchiette

lamb sausage, butternut squash, black olives

Penne Rigate

tomato, fresh mozzarella, garlic, grana padano

Risotto

roasted mushrooms, white truffle oil, grana padano

Radiatore

sundried tomato pesto, almonds, spinach,
roasted mushroom

Potato Gnocchi (+\$3pp)

gorgonzola cream sauce, toasted walnuts

Spaghetti (+\$2pp)

fresh egg, wild boar bacon, chillies, grana padano

Linguine (+\$4pp)

fresh clams, red or white sauce

Tagliatelle & Meatballs (+\$2pp)

housemade meatballs, tomato, garlic,
grana padano

Ravioli (+\$5pp)

pumpkin, brown butter, amaretti, sage,
grana padano

Family-Style Menu



Starting at \$36 per person | Includes Bread, Antipasti, Insalata, Pasta and Dessert & Coffee courses

Customize your experience and build on your menu with the options below! Add a piatti course paired with delicious seasonal vegetables, a pizza course, or a selection of antipasti options to truly impress your guests with a truly inspired meal.

Include Piatti

Include a protein option to your meal by selecting any from the following:

Chicken Parmigiana (+\$5pp)
tomato, grana padano

Roasted Chicken (+\$8pp)
lemon, rosemary

Roasted Porkloin 'Porchetta' (+\$8pp)
apple salsa verde, pan drippings

Whole Roasted Beef Striploin (+\$12pp)
mustard reduction

Pan-seared Steelhead Trout (+\$9pp)
porcini crusted, green olive tapenade

Whole Roasted Veal Loin (+\$15pp)
mushroom marsala cream sauce

Contorni

Include seasonal sides to compliment your piatti by choosing one from the following:

Brussels Sprouts (+\$3pp)
prosciutto bread crumbs, feta cheese, pomogranate molasses

Roasted Roots (+\$3pp)
chestnut honey, toasted pumpkin seeds, goat cheese, mint

Roasted Potatoes (+\$3pp)
garlic rosemary

Pumpkin Polenta (+\$3pp)
pomogranate molasses, grana padano, pumpkin seeds

Cauliflower (+\$3pp)
brown butter, pickled raisons, capers, black olives, walnuts

Truffle Fries (+\$3pp)
white truffle oil, grana padano, sea salt

Olive Oil Mashed Potato (+\$3pp)

Include a Pizza Course

Add a pizza course to your menu by choosing three for \$6pp:

Basil
tomato, fresh mozzarella, grana padano, evoo

Mushroom
roasted garlic, truffle oil, fried rosemary

Pear
gorgonzola dolce, walnuts, honey, black pepper

Prosciutto
radicchio, caramelized onion, arugula, grana padano, fig jam

Pepperoni
roasted sweet peppers, mushroom, caramelized onion

Goat Cheese
black olives, caramelized onion, arugula, artichoke, smoked eggplant

Sausage
chorizo, kalamata olives, tomatoes, cream sauce, mozzarella, goat cheese

Wild Boar Bacon
fennel salami, smoked pancetta, housemade sausage

Pineapple
speck, caramelized onion, arugula, pickled chili

Meatball
house meatballs, smoked mozzarella, tomato sauce, caramelized onion

Dolce

Please choose two of the following desserts to finish your meal:

Chocolate Hazelnut Mousse
rosemary, cocoa nib

White Chocolate Cheesecake
lemon curd, blueberries

Tiramisu
mascarpone mousse, espresso soaked ladyfingers

Panna Cotta
strawberry, parmesan shortbread, 12 year old balsamic

Cannoli
espresso chocolate chip



Lunch Plated Menu



Start your event off with an antipasti table including a selection of cured meats & Italian cheeses for +\$9pp

Choose menu items below from the primi and secondi column to build your events personalized menu \$27 per person (served with bread & coffee service)

Primi

Please choose any three from this column to offer your guests:

SOUP

Pappa al Pomodoro

tuscan bread & tomato soup, grana padano, basil, evoo

Zucca di Zuppa

roasted winter squash, cinnamon mascarpone, pumpkin seeds

Minestrone

white bean, chickpea, tomato, hearty vegetables, grana padano

SALAD

Caesar

romaine, garlic crouton, prosciutto, grana padano

Arugula

green olive, ricotta salata, spiced almond

Chopped (+\$2pp)

provolone cheese, salami, black olive, chickpea, caper

Spinach (+\$3pp)

figs, pear, radicchio, goat cheese, walnut, warm pancetta dressing

ANTIPASTI

Calamari

chickpea puree, pickled cucumber, red onion, hot peppers, lemon

Meatballs

veal & pork, tomato, grana padano, evoo

Arancini

roasted mushroom & mascarpone, tomato, grana padano

Artichoke & Olive Dip

grana padano, mascarpone, garlic, basil

Duck (+\$6pp)

preserved duck, pickled cherries, whipped gorgonzola

Carpaccio (+\$2pp)

alberta beef, capers, arugula, grana padano

Secondi

Please choose any three from this column to offer your guests:

Orrechiette

lamb sausage, butternut squash, black olive

Risotto

roasted mushroom, white truffle oil, grana padano

Tagliatelle

veal & pork meatballs, tomato, garlic, grana padano

Radiatore

sundried tomato pesto, almonds, spinach, roasted mushroom

Spaghetti

wild boar bacon, white wine, chillies, grana padano, fresh egg

Ravioli (+\$3pp)

pumpkin ravioli, brown butter, amaretti, sage, grana padano

Chicken Parmagiana

tagliatelle agio e olio

Trota

panseared steelhead trout, pumpkin polenta, brown butter cauliflower, green olive tapenade

Maiale

grilled pork loin, parsnip puree, roasted beet, apple compote

Manzo

6oz top sirloin, olive oil mashed potato, horseradish salsa verde

Dolce

Add a dessert course to your event for \$4pp. Choose three from this column to offer your guests:

Chocolate Hazelnut Mousse

rosemary, cocoa nib

White Chocolate Cheesecake

lemon curd, blueberries

Tiramisu

mascarpone mousse, espresso soaked ladyfingers

Panna Cotta

strawberry, parmesan shortbread, 12 year old balsamic

Cannoli

espresso chocolate chip

LOOKING TO HOST A BRUNCH EVENT? LET OUR CHEF PUT TOGETHER A CUSTOM MENU FOR YOU, JUST ASK OUR FUNCTION COORDINATOR WHAT WE CAN DO.

Dinner Plated Menu



Start your event off with an antipasti table including a selection of cured meats & Italian cheeses for +\$9pp

Choose menu items from the primi and secondi column to build your events personalized menu
\$42 per person (served with bread & coffee service)

Primi

Please choose any three from this column to offer your guests:

SOUP

Pappa al Pomodoro

tuscan bread & tomato soup, grana padano, basil, evoo

Zucca di Zuppa

roasted winter squash, cinnamon mascarpone, pumpkin seeds

Minestrone

white bean, chickpea, tomato, hearty vegetables, grana padano

SALAD

Caesar

romaine, garlic crouton, prosciutto, grana padano

Arugula

green olive, ricotta salata, spiced almond

Chopped (+\$2pp)

provolone cheese, salami, black olive, chickpea, caper

Spinach (+\$3pp)

figs, pear, radicchio, goat cheese, walnut, warm pancetta dressing

ANTIPASTI

Calamari

chickpea puree, pickled cucumber, red onion, hot peppers, lemon

Meatballs

veal & pork, tomato, grana padano, evoo

Arancini

roasted mushroom & mascarpone, tomato, grana padano

Artichoke & Olive Dip

grana padano, mascarpone, garlic, basil

Duck (+\$3pp)

preserved duck, pickled cherries, whipped gorgonzola

Carpaccio (+\$2pp)

alberta beef, capers, arugula, grana padano

Secondi

Please choose any three from this column to offer your guests:

Spaghetti

wild boar bacon, white wine, chillies, fresh egg

Risotto

roasted mushroom, white truffle oil, grana padano

Tagliatelle

veal & pork meatballs, tomato, garlic, grana padano

Linguine

fresh clams, choose your own adventure of red or white

Gnocchi

potato gnocchi, gorgonzola cream sauce, walnuts

Ravioli (+\$3pp)

pumpkin ravioli, brown butter, amaretti, sage, grana padano

Chicken Parmagiana

tagliatelle agio e olio

Trota

porcini crusted trout, pumpkin polenta, brown butter cauliflower

Maiale

slow roasted pork belly, parsnip puree, roasted beet, spicy shrimp

Agnello

braised lamb shank, roasted winter squash, spiced carrots

Manzo

olive oil mashed potato, horseradish salsa verde

Choice of Braised Beef Shortrib or 6oz Prime Top Sirloin

Smoked Pancetta Wrapped Beef Tenderloin (+\$10pp)

olive oil mashed potato, horseradish salsa verde

Porta Agnello (+\$15pp)

espresso crusted lamb rack, roasted winter squash, spiced carrots, cranberry reduction

Dolce

Choose two from this column to offer your guests:

Tiramisu

chocolate vincotto sauce

Crème Bruleé

orange pistachio, biscotti

Flourless Chocolate Cake

hazelnut, Bing cherries, mascarpone cream

White Chocolate Cheesecake

key lime curd, coconut anise crunch



Booking

Want to book the whole venue? Cibo Centre St is able to host private events for a minimum spend. Please note that taxes and gratuity are not included in the minimum required budget. A 10% deposit, based on the minimum requirement, will be necessary in order to confirm your booking. All prices quoted do not include GST and 20% gratuity.

Buyout Minimum Spend

JANUARY - OCTOBER		NOVEMBER - DECEMBER	
Sun-Thur	Fri-Sat	Sun-Thur	Fri-Sat
\$4,500	\$7,000	\$6,000	\$8,000

Full buy-out spends can be negotiable dependant on dates, please ask our function manager.

Events booked on a Sunday before a holiday Monday will be treated like a Friday & Saturday night

In order to exceed your expectations we require all of the details for your event, with the exception of final guest count, to be agreed upon 5 days prior to the event. The final guest count can be confirmed up to 48 hours prior to the event. At minimum, you will be billed for your confirmed number of guests, greater if your guest count increases.

In the continual evolution of our restaurants and menus, information listed in this package is subject to change.