



Calgary Italian Cultural Centre ~ Ballroom

The Calgary Italian Cultural Centre is located at 416 1st Avenue NE in the heart of historic Bridgeland. The ballroom is approximately 3000 square feet with a 900 square foot oak hardwood dance floor, an elegant bar located within, and plenty of free parking for all guests. This ballroom can accommodate approximately 270 guests for a full service (plated) dinner and approximately 250 guests for a buffet dinner. The rental cost includes the use of the facility, the setup and teardown of all tables and chairs, standard table linen (90" X 90"), linen napkins, Royal Doulton china, glassware and silverware.

*To book or inquire about our venue availability and rental costs at the Calgary Italian Cultural Centre please call **403-264-2032** or email **john@romacatering.ca***



Final guarantees are due 10 days prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% service charge and 5% GST.





Calgary Italian Cultural Centre ~ Hors d'Oeuvres

Hors d'Oeuvres are ordered by the dozen ~ Minimum order of 2 dozen of each

Cold Selections

Smoked Salmon in a Basil Cream Cheese Wrap	\$32.00
Olive Tapenade with Crostini ~ V	\$26.00
Tuna Carpaccio	\$36.00
Roasted Garlic Bruschetta served on a Crostini ~ V	\$26.00
Prosciutto & Cubed Melon on Bamboo Picks ~ GF	\$32.00
Tabbouleh served in Cucumber Rounds ~ V	\$26.00
Snow Goat Cheese stuffed Artichokes ~ GF / V	\$28.00
Stuffed Red Peppers with Feta Cheese ~ GF / V	\$36.00
Shrimp Cocktail ~ GF	\$34.00
Tomato & Bocconcini Skewers ~ GF / V	\$28.00
Beef Carpaccio on a Crostini	\$36.00
Polenta Sticks topped with Parmigiano	\$29.00

Hot Selections

Cajun Shrimp & Scallop Skewers ~ GF	\$36.00
Grilled Scallops Wrapped with Bacon ~ GF	\$32.00
Grilled Salmon Tips ~ GF	\$30.00
Breaded Tiger Prawns with Sriracha Aioli	\$36.00
Open Faced Kiwi Mussels au Gratin	\$32.00
Garlic & Rosemary scented Lamb Chops ~ GF	\$40.00
Italian Meatballs	\$30.00
Spicy & Mild Italian Sausage ~ GF	\$28.00
Mini Margherita Pizza	\$29.00
Vegetarian Spring Rolls ~ V	\$30.00
Arancini (Rice Croquettes)	\$32.00
Spanakopita (Feta & Spinach) ~ V	\$30.00

All prices are per dozen. Minimum order of 2 dozen is required of each.

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V ~ Vegetarian GF ~ Gluten Free



Calgary Italian Cultural Centre ~ Hors d'Oeuvres

Stationed Items

Assorted Imported & Domestic Cheese ~ **GF** (*Cheese only*)
Gourmet Crackers & Artisan Breads

\$8.00 per person

Crisp Vegetable Crudité with Creamy Dip ~ **V**

\$4.00 per person

Mixed Mediterranean Olive Platter ~ **GF/V**

\$2.50 per person

California Rolls with Wasabi, Ginger & Soy Sauce
*(*minimum order of 5 dozen*)

\$3.00 per person

Assorted Sushi with Wasabi, Ginger & Soy Sauce
*(*minimum order of 5 dozen*)

\$5.50 per person

Sliders ~ Beef (**or**) Chicken (**or**) Salmon

\$5.50 per person

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Calgary Italian Cultural Centre ~ Reception & Action Stations

Chef Attended Stations

Minimum of 3 Stations ~ Minimum of 50 guests

Rustic Cowboy

AAA Roast Baron of Beef with Red Wine Jus ~ **GF** (Beef only)
Silver Dollar Rolls, Horseradish & Mustard

\$9.95 per person

Little Italy Pasta Bar

Penne, Tortellini, Farfalle Pasta
Tossed with Arrabiatta, Alfredo (or) Rosé sauce
Assorted Condiments and Parmigiano

\$12.95 per person

Flambéed Jumbo Prawns ~ 100 pieces

Sautéed with Sambuca & Garlic Butter

\$8.95 per person

Montreal Smoked Brisket

Smoked Brisket, Rye Bread, Mustard & Dill Pickles

\$8.95 per person

Asian Wok Station

Asian Noodles, Stir Fried Vegetables, Chicken &
Hoison Sauce

Authentic Take out Containers & Chop Sticks

\$13.95 per person

Risotto Station

Arborio Rice, Asparagus, Wild Mushrooms,
Chicken & Artichokes

\$12.50 per person



Calgary Italian Cultural Centre ~ Dinner Buffet

Dinner buffet includes fresh rolls, butter, freshly brewed regular & decaffeinated coffee, selection of teas & Chefs creation of starch & seasonal vegetables ~ Buffet prices are based on a minimum of 75 guests

Salads ~ Choice of 4

- Traditional Caesar Salad
- Grape Tomato & Pearl Bocconcini ~ **V**
- Spinach Salad with Bacon & Mushrooms ~ **GF**
- Marinated Baby Shrimp Salad ~ **GF**
- Tomato & Cucumber Salad ~ **GF / V**

- Tuscan Greens with 2 Dressings ~ **GF / V**
- Waldorf Salad ~ **GF / V**
- Greek Salad ~ **GF / V**
- Rotini Pasta Salad ~ **V**
- Mixed Bean Salad ~ **GF / V**
- Fresh Vegetable Salad ~ **GF / V**
- Crisp Vegetable Platter & Ranch Dressing ~ **GF / V**

Desserts ~ Choice of 4

- New York Cheese Cake with Berry Sauce
- Assorted Mini Cheesecakes
- Ice Cream Crepes with Berry Sauce
- Flourless Chocolate Cake & Fruit Garnish ~ **GF**
- Chocolate Mousse Cake
- Bavarian Cream Cake
- Chocolate Mousse
- Traditional Tiramisu
- Crème Brûlée
- Strawberry Shortcake
- Seasonal Fresh Fruit Platter ~ **GF / V**
- Assorted French Pastries
- Lemon Tarts

*** SEASONAL SELECTIONS ALSO AVAILABLE**

All buffets are served for 1 hour 30 minutes. All prices are per person.

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Calgary Italian Cultural Centre ~ Dinner Buffet

Entrée selections are accompanied by Chefs creation of starch & seasonal vegetables

Entrées

Two Entrées \$52.00 ~ Three Entrées \$57.00 ~ Four Entrées \$60.00

Northridge AAA Prime Rib, Au Jus ~ Chef Attended ~ **GF Add \$5 PP**

Northridge AAA Baron of Beef, Au Jus ~ Chef Attended ~ **GF**

Chicken Fiorentina ~ Stuffed, Baby Spinach & Provolone

Chicken Catarina ~ Stuffed, Bell Peppers & Provolone

Pan Seared Chicken Breast with Choice of Sauce

Roasted Rosemary Chicken & BBQ Danish Baby Ribs

Veal Parmigiano (Baked with Mozzarella & Tomato Sauce)

Baked Atlantic Salmon with Herb Butter ~ **GF**

Pork Tenderloin with a Brandy Peppercorn Sauce

Traditional Lasagna ~ Veal & Pork

Stracci Duo :

~ 1 Veal & Pork in a Tomato Sauce

~ 1 Spinach & Ricotta in a Cream Sauce ~ **V**

Baked Eggplant & Zucchini Provencal ~ **V**

Baby Calamari Garnished with Lemon & Parsley

Penne Arrabiatta (Spicy Tomato Sauce) ~ **V**

Penne with Olive Oil, Garlic, Spinach & Sausage

Cheese Tortellini with a Pesto Cream Sauce ~ **V**



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Calgary Italian Cultural Centre ~ Plated Dinner

The Chef has designed dinner portions based on a four course meal ~ Please select 1 Appetizer (or) Salad, 1 Pasta, 1 Entrée & 1 Dessert
Choice entrées are available at an additional rate ~ Plated meal prices are based on a minimum of 75 guests

Appetizers

- Sicilian** \$9.50
Sliced Prosciutto, Genoa Salami, Bocconcini, Mediterranean Olives & Garlic Bruschetta
- Fritto Misto** \$10.00
A trio of fried Calamari, Atlantic Cod & Breaded Shrimp served with Fresh Lemon
- Portobello ~ GF** \$8.00
Grilled Mushroom topped with Arugula & Green Leaf Lettuce finished with Balsamic, Grated Parmigiano & Oven Dried Prosciutto
- Trio** \$10.50
Garlic Bruschetta served on a Baguette, Smoked Salmon mousse on a Crostini & Beef and Tuna Tataki
- Prosciutto & Melon ~ GF** \$9.00
Cantaloupe wrapped in Prosciutto served on a bed of lettuce

Salads

- Caprese Salad ~ GF / V** \$10.00
Bocconcini, Vine Ripened Tomatoes, Basil & Balsamic Dressing
- Roma Caesar** \$10.00
Romaine Lettuce, Croutons, Dried Prosciutto & Shaved Grana Padano Cheese
- Artisan Green Salad ~ GF / V** \$9.00
Fresh Pear, Walnuts, Goat Cheese & Sherry Vinaigrette
- Spring Mixed Greens ~ GF / V** \$8.00
Grape Tomatoes, Baby Cucumbers & Balsamic Dressing
- Baby Spinach Salad ~ GF / V** \$9.00
Orange Segments, Sliced Eggs, Mushrooms & Raspberry Vinaigrette



Calgary Italian Cultural Centre ~ Plated Dinner

The Chef has designed dinner portions based on a four course meal ~ Please select 1 Appetizer (or) Salad, 1 Pasta, 1 Entrée & 1 Dessert

Pastas

Traditional Roma Lasagna	\$11.50
Veal & Pork, Grana Padano Cheese, Mozzarella & Tomato Sauce	
Stracci Duo ~ V (Ricotta & Spinach only)	\$12.00
1 Veal & Pork in a Tomato Sauce & 1 Ricotta & Spinach in a Cream Sauce	
Penne Arribbiata ~ V	\$8.00
Spicy Tomato Sauce & Parmigiano	
Tortellini alla Panna ~ V	\$9.00
Cheese Stuffed Tortellini, Alfredo Sauce & Parmigiano	
Ravioli Funghi ~ V	\$9.00
Mushroom Stuffed, Rose Sauce & Parmigiano	
Gnocchi alla Romano ~ V	\$8.00
Potato Pasta, Tomato Sauce & Parmigiano	
Risotto Primavera ~ GF / V	\$8.00
Arborio Rice, Seasonal Vegetables & Parmigiano	

Enhancements

Family Style Salad ~ GF / V	\$3.00
Mixed Italian Greens with Oil & Vinegar Dressing	
Palate Refresher ~ GF / V	\$4.00
Raspberry Sorbet Shooter with Champagne (or) Frozen Sambuca Grapes	
Soup Course	\$8.00
<i>*Consult our Catering Managers for our soup selection</i>	
Antipasto Bar	\$19.00
Italian Cold Cuts, Assorted Cheeses, Bruschetta, Roasted Peppers Mixed Olives, Italian Sausages, Lamb Skewers, Mussels & Sautéed Shrimps	
Family Style Calamari Fritti	\$7.00
Breaded and Fried Calamari served with Lemon Wedges	



All prices are per person. If more than one Entree is selected a \$6.00 per person surcharge will apply. **V** ~ Vegetarian **GF** ~ Gluten Free
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Calgary Italian Cultural Centre ~ Plated Dinner

Choice entrées are available at an additional rate ~ Please consult our Catering Managers for applicable charges and terms

Entrées

Choice of 1 Entrée ~ All entrées are presented with seasonal vegetables & appropriate starch

Prime Rib of Beef, au Jus & Horseradish ~ GF	\$43.00	½ Rack of Lamb, Rosemary & Mint Jus ~ GF	\$38.00
Roast Striploin, Merlot Demi Glaze ~ GF	\$34.00	Ribeye Steak, Sautéed Mushrooms ~ GF	\$40.00
Beef Tenderloin , Demi Glaze ~ GF	\$37.00	Pan Seared Chicken Breast, Mushroom Veloute	\$28.00
Veal Chop topped with Sautéed Mushrooms ~ GF	\$39.00	Chicken Fiorentina (Stuffed, Baby Spinach & Provolone)	\$31.00
Ossobuco with Tomato Ragu	\$33.00	Chicken Catarina (Stuffed, Bell Peppers & Provolone)	\$31.00
		Grilled Salmon Filet topped with Lemon & Dill ~ GF	\$30.00

Duo Entrées

Beef Tenderloin & Prawns ~ GF	\$41.00
Beef Tenderloin & Chicken Fiorentina (or) Chicken Catarina	\$42.00
Salmon & Chicken Breast ~ GF	\$39.00
Chicken Breast & Prawns	\$35.00
Veal Scaloppini & Cornish Hen	\$41.00

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Calgary Italian Cultural Centre ~ Plated Dinner ~ Desserts

The Chef has designed dinner portions based on a four course meal ~ Please select 1 Appetizer (or) Salad, 1 Pasta, 1 Entrée & 1 Dessert

Desserts

Traditional Tiramisu ~ Italian Cookies, Mascarpone	\$9.50	New York Cheesecake ~ Topped with Triple Berry Sauce	\$9.00
Chocolate Mousse ~ White Chocolate & Topped with Berries	\$7.50	Kahlua Crème Brûlée~ Topped with Berries	\$9.00
Bavarian Cream Cake	\$8.00	Panna Cotta ~ GF	\$7.50
Vanilla Ice Cream Crepes ~ Topped with Berries & Chocolate	\$7.50	Strawberry Shortcake	\$8.00

Enhancements

Seasonal Fresh Fruit Platter ~ GF	\$5.00	Dessert Buffet ~ Minimum 50 guests	\$15.00
Dessert Coretet ~ Minimum 50 guests	\$12.00	Traditional Cheesecake, Bavarian Cream Torte, Warm Apple Crumble with Whipped Cream, Crème Brûlée & Seasonal Fresh Fruit	
Crème Brûlée, Tiramisu, Fresh Berries & Chocolate (or) Strawberry Mousse			

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Calgary Italian Cultural Centre ~ Late Night Buffet

Minimum order based on 50% of guests

<p>Signature Homemade Pizza Bar ~ 2 pieces per person \$7.00 Chef's Family Recipe: Italiano, Hawaiian, Vegetarian (or) Margherita</p>	<p>Gelato Bar ~ GF / V \$10.00 4 types of Italian Gelato, Ice Cream Cones, Cups, Toppings & Sauces</p>
<p>Build Your Own Poutine \$9.00 French Fries, Bacon Bits, Green Onions, Gravy & Cheese Curds</p>	<p>Fruit Bar ~ GF / V \$8.00 Assorted Fresh Seasonal Fruit Warm Chocolate</p>
<p>Wing It ~ 4 Wings & 4 Ribs \$8.00 Dry Roasted Pork Ribs Wings ~ Choice of 2 Flavours Hot, Salt & Peppers, Teriyaki, Honey Garlic (or) BBQ</p>	<p>Pasta Aglio Olio ~ V \$4.00 Spaghetti tossed with Garlic, Olive Oil, Chili Flakes & Parmigiano</p>
<p>The Deli \$8.00 Domestic & Italian Cold Cuts, Cheese Platter, Pickles, Olives & Fresh Buns</p>	<p>French Pastries ~ 1.5 per person \$4.50 Assorted French pastries</p>

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Calgary Italian Cultural Centre ~ Children's Menu

Children's plated dinner is designed for those 12 years and under ~ Choice of 1 Appetizer, 1 Entrée and 1 Dessert

\$25.00 per child

Appetizers

Caesar Salad

Mixed Greens with Ranch Dressing

Carrot, Celery & Cucumber Sticks with Dip

Entrées

Chicken Fingers with Fries, Plum Sauce & Ketchup

Spaghetti with Meatballs, Parmigiano

Macaroni & Cheese

Desserts

Vanilla Ice Cream with Chocolate Sauce

Chocolate Brownie with Whipped Cream

Fresh Fruit Cup

All prices are per child. If more than one Entrée is selected a \$3.00 per child surcharge will apply.

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Calgary Italian Cultural Centre ~ Namaste Feast

Reception Items

\$60.00 per person ~ Minimum 100 Guests

Snacks ~ Choice of 3

Vegetarian Samosas	Vegetarian Pakoras
Aloo Tikki	Papri Chat
Hariyali Chicken	Beef Kebabs

Non Vegetarian Dishes ~ Choice of 2

Lamb Rogan Josh	Chicken Tikka Masala
Butter Chicken	Beef Vindaloo
Kerala Fish Curry	Fish Korma

Dinner Buffet

Chef's Selection of 3 Indian Salads

Poppadums

Raita

Assorted Pickles & Chutney

Rice (or) Pulao Naan

Vegetarian Dishes ~ Choice of 2

Navratan Korma	Aloo Gobi Mutter
Palak Paneer	Daal Bukhara
Chana Masala	Kofta Curry

Sweets

Gajjar ka Halwa
Gulab Jamun
Fresh Fruit Salad

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Calgary Italian Cultural Centre ~ Aladdin's Oasis

Reception Items

\$60.00 per person ~ Minimum 100 Guests

Cold Selections

Fresh Pita Bread
Tabbouleh served with Crisp Romaine Leave
Traditional Fattouch Salad
Hummus & Baba Ghanoush
Pickled Turnips
Stuffed Grape Leaves
Fresh Mediterranean Olives
Chicken with Tahini

Entrées

Grilled AAA Tenderloin Kebabs
Grilled Kefta Skewers
Shish Tawook ~ Marinated Grilled Chicken on Skewers
Vermicelli Rice Pilaf
Roasted Potato Wedged with Peppers

Desserts

Traditional Baklava
Bavarian Cream Torte
Seasonal Fresh Fruit Platter
Freshly Brewed Regular & Decaffeinated
Coffee
Assorted Teas

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Calgary Italian Cultural Centre ~ Beverages

In house Bar

Cash Bar/Host Bar

Domestic Beers	\$7.575
Premium Spirits House Wine by the glass	\$7.75
Imported Beer	\$7.75
Soft Drinks & Juice	\$2.75

* All Spirits contain 1oz of alcohol

Corkage

\$10.00 per person ~ plus 18% Service Charge & GST (\$8.00 for members)

Liquor

Client to provide own liquor and valid AGLC (Non-Sale/Re-sale) Liquor

License

*AGLC Liquor Licenses are available upon purchase of Liquor

* All Spirits contain 1 oz of alcohol

Bar Service

Bar Includes ~ Soft Drinks, Glassware, Fruit Garnishes, Juices, Ice & Straws

Bartending Fee ~ \$30.00 per hour, per Bartender

*If your event is the duration of **less than 3 hours a minimum bartender charge of 4 hours will apply**

Bar Policies

- ✧ Roma Catering Services Ltd. reserves the right to discontinue Bar service if less than 10% of the guests are remaining
- ✧ Bar Closes at 1:00 am with last call at **12:45 am**, allowing 1 hour of consumption prior to the facility **closing at 2:00 am**
- ✧ Cash or Host Bars with revenue less than **\$500** will be subject to a bartender fee of **\$30.00 per hour, per bartender**
- ✧ If your event is the duration of **less than 3 hours a minimum bartender charge of 4 hours will apply**



Calgary Italian Cultural Centre ~ Wines

House White Wines

Bottle

Cavalieri Pinot Grigio	\$7.75 / 5 oz glass	\$37.00 / bottle
Ciro Bianco	\$8.00 / 5 oz glass	\$39.00 / bottle
Tenuta Luzzolini Rosato	\$ 8.00 / 5 oz glass	\$39.00 / bottle
Cantina del Nebbiolo Moscato	\$8.00 / 5 oz glass	\$39.00 / bottle

Sparkling Wines

Bottle

Mangilli Prosecco	\$8.00 / glass	\$39.00 / bottle
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House Red Wines

Bottle

Terre Toscana Sangiovese	\$7.75 / glass	\$37.00/bottle
Albertogotti Chianti Reserva	\$9.50 / glass	\$45.00 / bottle

Select Red Wines

Bottle

The Original Pinoit Noir	\$42.00
Volo Cabernet Sauvignon	\$50.00
Zenato Ripassa	\$60.00
Terre Civico Appassimento Sangiovese	\$60.00
La Fortezza Aglianico	\$58.00
Zenato Amarone	\$99.00



All prices are per person. The Calgary Italian Cultural Centre follow all rules of service set out by the Alberta Gaming & Liquor Commission. Final guarantees are due 10 days prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% service charge and 5% GST.





Calgary Italian Cultural Centre & Roma Catering Services ~ Policies

Roma Catering & CICC Event Agreement

We ask that you take a few moments to familiarize yourself with the following policies. Our Catering Managers are readily available to assist you with all the aspects of your event through to its successful conclusion.

Event Terms & Conditions

All event agreements received by the organizer must be carefully reviewed, signed and returned within 3 working days of the receipt of the agreement. Should any corrections be required, we ask that you note the corrections and initial these corrections before returning the agreement. Roma Catering must receive a final guaranteed guest count 10 days prior to the contracted date of your event. Should the actual guest count be less than the guaranteed number, Roma Catering will invoice for the guaranteed number submitted.

If the actual number of people exceeds the guaranteed amount, Roma Catering will invoice for the greater amount. This number will be determined by the number of actual guests served during the event. Should no guarantee be received, Roma Catering will charge for the estimated number booked or the actual number of people served, whichever is greater.

Cancellations

All cancellations must be received in writing. All deposits are non-refundable and non-transferable. Should you find it necessary to cancel your event or change the date once the reservation agreement is signed and deposit accepted, Roma Catering and the CICC will experience a financial loss based on the anticipated revenue (room rental and food and beverage commitment).

Client Cancellation Fees and Notice are as follows:

- ✧ Cancellation received more than 100 days prior – no additional charges
- ✧ Cancellation received 99-66 days prior – 40% of anticipated revenue
- ✧ Cancellation received 65-32 days prior – 70% of anticipated revenue
- ✧ Cancellation received 31-0 days prior – 100% of anticipated revenue

Roma Catering & CICC Cancel Bookings Under the Following Circumstances:

- ✧ If the CICC is closed due to circumstances outside of its control
- ✧ If the client becomes insolvent or renders into liquidation or receivership
- ✧ If the client is more than 30 days overdue with any payments to Roma Catering or the CICC



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Calgary Italian Cultural Centre & Roma Catering Services ~ Polices

Pricing & Billing

Pricing is exclusive of a 18% service charge and 5% GST. Food and beverage prices are subject to change and will be confirmed once the event order has been finalized and issued. Full payment of any wedding or large event will be due prior to your wedding/event date. Payments may be made in cash, EFT or by a certified cheque. If credit card payment is required an additional 3% surcharge will apply for payment values exceeding \$5000 (including the deposit). Roma Catering requires a credit card to be kept on file in case of any changes or additions made and will be used to apply any overages to your event.

Deposits

Deposits are required to secure any booking at the CICC. All deposits are non-refundable and non-transferrable.

Décor & DJ Services

Thumbtacks, nails, tape, staples or confetti are not to be used at the CICC. Any damages caused by the use of these items will result in a charge to the Convener. The Convener agrees to reimburse the CICC & Roma Catering for any damages done to any area of the CICC or its equipment by any person attending the function. Please ensure that the removal of all external décor and DJ equipment from our facility is done prior to 2:00 am, the day of your event. Any DJ services must be completed by no later than 1:00 am .

Audio Visual

Audio visual services are an additional charge of \$500 + GST for the use of projectors and screens at the CICC. The client is required and responsible for providing a laptop and all necessary attachments (HDMI cords, VGA cords, etc.) to connect to our AV system. An Audio Visual trial appointment must be made 24 hours prior to your event to test all equipment.

Concessions & Additional Charges that May Apply:

- ✧ \$59.17 + GST- SOCAN (Society of Composers, Authors and Music Publishers of Canada)
- ✧ \$26.63 + GST- RE:SOUND (licenses recorded music for public performance, broadcast and new media)
- ✧ **Coat Check:** \$275 per event (if required)
- ✧ **Outside Cake Cutting Fee:** If your event/wedding cake is used solely as the dessert course or late night snack a \$3.00 per person charge will apply



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Calgary Italian Cultural Centre & Roma Catering Services ~ Polices

Liquor Policies

It is the policy of the CICC & Roma Catering to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages. The CICC & Roma Catering reserves the right to refuse service to persons under the age of 18 years or to already intoxicated persons. The CICC & Roma Catering will in all cases refer to the Alberta Liquor and Control Act. The Convener of events, receptions, or functions at which alcoholic beverages are provided, has a responsibility for the actions and behavior of his/her guests as a result of alcoholic beverage consumption.

Beverage service must end by 1:00 am with last call at 12:45 am, allowing 1 hour of consumption prior to the facility closing at 2:00 am. Any deviations from this will result in additional charges. Please see the "Beverages" page for additional liquor information and charges that may apply. If you have selected our "Corkage" option for liquor service and are providing your own liquor for your event please ensure that all liquor and your AGLC liquor permit is removed from our facility prior to 2:00 am, the day of your event.

General Policies

Roma Catering shall be the sole supplier of food and beverage, the only exceptions being special occasion cakes and our corkage beverage option. Please note that provincial health regulations prohibit the removal of any food products from the CICC unless purchased as take-out. Buffet products will be displayed for a maximum of 1 hour 30 minutes at any function to comply with Alberta Food Safety Regulations Act and to ensure the integrity of the product.

To comply with the Alberta Fire Regulations Act no open flamed candles will be allowed at any function. Every candleholder must exceed the flame of the candle by one inch in order to comply with these regulations.

The CICC & Roma Catering takes all responsible precautions to safeguard the property of clients. However, the CICC & Roma Catering will not be responsible for damage to or loss of any articles left in or outside of our facility prior to, during, or following any functions by the customer or their guests.

The Staff and Management would like to thank you for choosing Roma Catering and The Calgary Italian Cultural Centre to host your event!



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