

Welcome To

THE TRIWOOD COMMUNITY

2021



PRICING & DETAILS

www.triwoodcommunity.com



Welcome to Triwood Community Association. We're thrilled to have the opportunity to host your special day in our community.

Triwood is a non-profit organization, located inner city NW Calgary, serving the general community interest. We host community events, fitness classes, youth programming, and rent out our hall to serve other Calgarians. Triwood has been a place to create unforgettable memories for 60 years. Hundreds of families, friends and couples have gathered to celebrate life's precious moments in our unique venue.

Let your beautiful journey begin at Triwood.

The Triwood Community Hall has four unique rentable spaces; The Charleswood, Collingwood, Foothills, and JT's Clubhouse.

The Charleswood Hall is our main event space for over 100 guests. It has it's own separate wheelchair accessible entrance and washrooms.

The Collingwood adjoins the Charleswood by two sets of double doors. The two halls combined are 4500 sq. feet. They can be rented on their own or as a package deal. Restrictions apply on Saturdays from May 1 - September 30.

Downstairs, hosts Jt's Clubhouse, Adventureres After School Program, and the Foothills hall.

Cheers

TO A NEW BEGINNING



The Charleswood

The 2885 square foot Hall accommodates up to 200 guests banquet style and 225 theatre style. Four 16 x 8 foot beautifully framed windows expand across the entire width of the hall creating a gorgeous backdrop on its own. Between each window are strands of fairy lights, covered by double layered white sheer curtains. The large, open space is naturally lit all day.

When the day winds down and the evening begins, our soft downlighting creates a warm dinner ambiance.

Included with Charleswood hall rental; Tables and Banquet Chairs, Microphone, Podium, Overhead Speaker System.

Dimensions: 60x50

Max Capacity: 225



The Collingwood

This 2037 sq. foot hall seats 150 guests theatre style and 100 banquet style. The hall has a gorgeous wood beam ceiling, two beautifully framed windows and white painted walls. The main facility entrance is used to access this hall.

Collingwood attaches to Charleswood by two sets of double doors and to the annex by double doors.

Included with Collingwood hall rental; Tables and Banquet Chairs, Microphone, Podium, Overhead Speaker Sytem.

Dimensions: 63X32

Max Capacity: 150

Charleswood

Monday to Friday @ 5pm;

\$75/hour

Friday after 5pm; Minimum 5 hour booking

\$75/hour

Saturday Full Day Rental: October 1 - April 30;

\$1050.00

Saturday Full Day Rental: May 1 - Sept 30;

\$1860.00

***Includes Charleswood, Collingwood and Annex.
Halls cannot be separated during Spring/Summer*

Deposit \$950.00 full day, \$500 partial hours

Monday to Friday;

\$55/hour

Collingwood

Saturday Full Day Rental: October 1 - April 30;

\$770.00

Saturday Full Day Rental: May 1 - Sept 30;

\$1860.00

***Includes Charleswood, Collingwood and Annex.
Halls cannot be separated during Spring/Summer*

Halls connected by two sets of double doors totalling 4900 square feet of useable space. Additional Hall (Annex) included with use of Charleswood and Collingwood. The annex is connected to the Collingwood by double doors.

Charleswood & Collingwood

Monday to Friday;

\$110/hour

Saturday Full Day Rental: October 1 - April 30;

\$1540.00

Saturday Full Day Rental: May 1 - Sept 30;

\$1860.00

Deposit \$1100.00



Triwood's inhouse catering team offers a wide range of buffet options to customize your menu to suit your taste buds.

With our catering, we include; Black or White Linens, Black or White Napkins, Glassware & Dishware, Set up Staff, Servers, Cooks and Executive Chef.

Buffets Available; Breakfast, Lunch and Dinner

**Please note breakfast buffet is available Saturday and Sunday only*

Plated Options Available; Lunch and Dinner

** Please note Minimum of 80 guests, 40 - 80 Guests subject to \$5/person surcharge*

Hors' doeuvres; Minimum 5 dozen per oder

Evening Snack; Minimum 40 person per order with catering

Coffee and Tea Service are included with all meals

Please note our minimum catering requirement is \$26/person

(v) vegetarian

(g) gluten free

(d) dairy free

If you are interested in an item that is not listed below, please reach out to our catering coordinator; events@triwoodcommunity.com

Buffets

Gala

Choice of One Carved Meat, One Meat, One starch, One Rice, One Vegetable, Three Salads, One Platter and One Dessert

** Menu Options Listed Below **

45.00 (40-79)

\$40.00 (80-149)

\$38.00 (150+)

Grand Gala

Choice of One Carved Meat, Two Meat, One starch, One Rice, One Vegetable, Five Salads, One Platter and One Dessert

Menu Options Listed Below

\$52.00 (40-79)

\$47.00 (80-149)

\$45.00 (150+)

Breakfast

Includes; Seasonal Fruit Platter, Rolled Oats & Nut Muesli, Fresh Assorted Pastries, Triple Fried Hash Browns, Bacon & Pork Sausage, Scrambled Eggs and choice of two hot items

** Menu Options Listed Below**

\$36.00 (40-79)

\$31.00 (80+)

Gala & Grand Gala Options

Carved

- Roast Beef Sirloin with Au Jus (G)(D)
- Roasted AAA Beef Striploin with Au Jus Additional \$2.00 per person (G)(D)
- Roast Ham with Honey Mustard Glaze(G)(D)
- Roast Lamb with Mustard Jus (G)(D)

Meat Dishes

Pork

- Italian Sausage & Meatball Ragout (D)
- Braised BBQ Ribs (G)(D)
- Grilled Tenderloin Medallions with Sweet & Savory Apple Compote(G)(D)
- Crispy Pork Schnitzel with Mushroom Gravy

Beef

- Braised Beef Chasseur (G)(D)
- Sweet Glazed American Peppercorn Meatloaf
- Braised Indonesian Beef Rendang (G)
- Beef and Mushroom Stroganoff (G)
- Veal Parmesan with Tomato Herb Cutlets *Additional \$2.00 per Person*

Fish

- Cajun Prawns (G)(D)
- Mixed Seafood Cioppino (G)(D)
- Thai Seafood Curry (G)(D)
- Pan Roasted Cod smothered in Lemon Caper Cream Sauce (G)
- Cedar Planked Salmon Glazed with Maple Butter *Additional \$2.00 per person (G)*

Chicken

- Braised Chicken Cacciatore (G)(D)
- Cajun Chicken with Pineapple Salsa (G)(D)
- Indian Butter Chicken, Raita (G)
- Thai Chicken Curry (G)(D)
- Grilled Teriyaki Chicken (G)(D)

Starch

- Yam, Peppers and Corn Sauté (G)(V)
- Fried Baby Potato's, Chimichurri Sauce(G)(D)(V)
- Cheese Tortellini, Rosa Sauce (V)
- Baked Mac & Cheese (V)
- Herb Spätzle (V)
- Perogies, Garnished with Bacon, Onions & Creamy Soft Polenta (G)(V)

Rice

- Beans and Rice (G)(D)(V)
- Basmati(G)(V)
- Coconut Jasmin (G)(V)
- Rice Pilaf (G)

Salad

Caprese (G)(V)
Mixed Greens with Red wine Vinaigrette and Buttermilk Ranch (G)(V)
Spinach with Poppy Seed Dressing (G)(V)
Triwood Caesar
Creamy Southern Pasta Salad
Quinoa Tabbouleh Salad (G)(D)(V)
Kale with Sweet Cajun Poppy Seed Dressing (G)(V)
Bean, Tomato & Onion Salad (G)(D)(V)
Roasted Vegetable (G)(D)(V)
Old School' Creamy Potato (G)(V)
Crunchy Asian (D)(V)
Greek Pasta (V)
Chickpea Panzanella (V)

Vegetables

Seasonal with Butter Emulsion (G (V)
Roasted with Olive Oil, Garlic & Balsamic (G)(V)(D)
Green Beans Amandine (G)(V)
Roasted Glazed Carrots in Honey Dill Butter (G)(V)
Braised Cabbage with Onion, Bacon and Cream (G)
Navy Bean Cassoulet & Green Beans (G)
Cauliflower Gratin Topped with Crispy Bread Crumbs and Cheddar Cheese Sauce (V)
Braised Ratatouille, Zucchini, Eggplant, Peppers, Onions (G)(V)(D)
Mixed Vegetable Stirfry, Tofu & Garlic Sauce (V)(D)

Platters

Antipasto; Olives, Charcuterie, Cheese & Fresh Melon

Mediterranean; Crispy Pita, Hummus, Tzatziki, Baba Ghanoush, Olives

Cheese Board; Variety of Canadian and International Cheeses, Grapes, Dried Fruit and Crackers (V)

Mixed Seafood; Smoked Salmon, Poached Prawns, Seared Tuna Sunomono Cucumber, Cocktail sauce

Additional \$2.00 per person

Assorted Sushi Rolls

Additional \$2.00 per person Min 100 person event (D)

Desserts

French Pastries with Seasonal Fruit Coulis

Apple Strudel with Soft Whipped Cream

Assorted Seasonal Pies

Mille- Fuille

Amandine Tea Cake

Swiss Lemon Loaf

Fresh Baked Cookies

Cheese Cake with Coulis

Fresh Fruit

**Optional* Dessert Buffet (Additional \$2.00)*

Full Spread of all the Delicious Treats Including, Warm Sticky Toffee & Soft Whipped Cream

Breakfast Options

Includes

Seasonal Fruit Platter (V)
Rolled Oats and Nut Muesli (V)
Fresh Assorted Pastries (V)
Triple Fried Hash Brown (V)
Bacon (G) & Pork Sausages
Scrambled Eggs (V)(G)
Assorted Juice, Coffee and Tea

Choice of Two

Baked Cedar Planked Salmon, Maple Dill (G)
Baked Ham (G) (D)
Beef Stroganoff (G)
Traditional Eggs Benedictine
Blueberry Pancakes, Butter & Maple Syrup (V)
French Toast, Butter and Maple Syrup (V)
Quiche Lorraine; Bacon, Onion & Cheddar

Plated Dinner Options

Choice of Appetizer

Mixed Greens, Tomato, Cucumber, Peppers, Feta Cheese, Cranberries & Red wine Vinaigrette (V)

Tomatoes & Boccocchini Cheese with Olive Oil, Basil and Balsamic (V)

Spinach Salad with Mandarin Oranges, Red Onions, Almonds & Honey Poppy Seed Dressing (V)

Roasted Butternut Squash Soup Garnished with Pumpkin Seeds (V)

Potato and Leek Soup with Chive Oil (V)

Choice of Main

Shaved Roast Beef Sirloin, Au Jus

Dauphinoise Potato, Seasonal Vegetables

(Additional \$4.00 for Beef Striploin Steak) (G)

\$ 38

Mustard Glazed Ham, Apple Compote

Crushed Potato, Seasonal Vegetables (G)

\$36

Herb and Panko Crusted Cod, Lemon Caper Cream Sauce

Roasted Vegetable Hash, Seasonal Vegetables

\$39

Italian Pork Sausage & Meatballs Ragout

Cheese Tortellini, Rosa Sauce

Roasted Marinated Vegetables

\$38

Roasted Pork Tenderloin Medallion, Peppercorn Sauce

Dauphinoise Potato, Seasonal Vegetables (G)

\$38

Roast Turkey with Sage Dressing, Gravy and Cranberry Sauce
Mashed Potato, Seasonal Vegetables

\$39

Cajun Grilled Chicken Breast with Pineapple Salsa
Soft Polenta and Roasted Seasonal Vegetables (G)

\$37

Triwood Signature 'Surf & Turf'
Roasted Beef Tenderloin, Garlic Prawns, Béarnaise Sauce
Truffle Sautéed Mushrooms, Grilled Asparagus & Dauphinoise Potato (G)

\$59

Choice of Dessert

Apple Strudel, Soft Whipped Cream
Cheese cake, Fruit Coulis
Mille- Fuille, Fresh Berries
Amandine Tea Cake, Vanilla Custard Sauce
Swiss Lemon Loaf, Blueberry Coulis
Preserved Peach Melba, Crispy Wafer
Fresh Berries, Sabayon Sauce, Crispy Wafer (Additional \$1.00)

**Optional* Dessert Buffet (Additional \$3.00/Person)*
Full Spread of Delicious Treats Including Warm Sticky Toffee
Gluten and Dairy free Options Available On Request

Hors D'oeuvres

Hot Service

- Pork Dumplings (D) | *\$21.00 per dozen*
- Pork Sausage & Puff Pastry | *\$21.00 per dozen*
- Cheese Quiche (V) | *\$21.00 per dozen*
- Teriyaki Meatballs | *\$21.00 per dozen*
- Vegetable Spring Roll (V) | *\$21.00 per dozen*
- Vegetable Samosa with Spiced Fruit Chutney (V) | *\$22.00 per dozen*
- Crispy Japanese Shrimp | *\$27.00 per dozen*
- Beef Satay with Peanut Sauce (G)(D) | *\$27.00 per dozen*

Cold Service

- Confit Tomato & Crostini | *\$20.00 per dozen*
- Vegetarian Salad Rolls with Hoisin Sauce (G)(D)(V) | *\$22.00 per dozen*
- Deviled Eggs (G)(V) | *\$22.00 per dozen*
- Prosciutto & Melon (G)(D) | *\$23.00 per dozen*
- Poached Shrimp Cocktail (D) | *\$26.00 per dozen*
- Smoked Salmon & Crostini with Boursin Cheese | *\$26.00 per dozen*

Late Night Snacks

- Poutine (G) | *\$5 per person*
- Triple Grilled Cheese with Boursin, Cheddar, Gouda and Pickles (V) | *\$5 per person*
- Pork Dumplings, Ponzu Dipping Sauce | *\$4 per person*
- Vegetable Samosa with Spiced Fruit Chutney (V) | *\$4 per person*
- Teriyaki Meatballs | *\$4 per person*
- Crispy Perogies, Bacon Sour Cream Dip | *\$5 per person*
- Fried Taquitos- Valentina Sour Cream | *\$4 per person*
- Mini Sliders- Beef, Cheddar, Bacon, Mustard Aioli, Pickles | *\$6 per person*
- Ginger Fried Beef (D) | *\$6 per person*
- Fried Dry Ribs- Choice of Gojunag Sauce, Hot Sauce, Salt and Pepper | *\$6 per person*
- Crispy Chicken Wings: Gojunag, Hot or Salt and Pepper | *\$6 per person*
- Nacho Grande: Pico De Gallo, Guacamole, Valentina Sour Cream(V) | *\$6 per person*
- Chicken Adobo Taco Bar: Pico De Gallo, Guacamole, Valentina Sour Cream | *\$10 per person*



Triwood Hosted Bar

Available for all hall bookings. Triwood will stock a mix of wine, spirits & beers for your event. Standard mixes include; clamato, orange, cranberry, soda, tonic and a variety of pop options.

Liquor License available until 2am.

Service Staff Wage - \$20/hour 2 bartenders required for events over 100 people. Minimum 4 hour bar service

Prices;

Spirits \$5

Beer / Wine \$6

Guests will be able to pay by cash, debit or credit at the bar. Host is able to pre-purchase tickets for guests @ \$5/ticket or add any of the below services to the event;

Wine Toast; \$3/person

Champagne Toast; \$3/person

Dinner Wine Service; \$5/person

Drink Station Upon Entrance;

Warm Apple Cider or Hot Chocolate for your Fall or Winter Event \$2/person

Lemonade or Ice Tea for your Spring or Summer Event \$2/person

Client Hosted Bar

Triwood welcomes you to host your own beverage choices. If you choose to bring your own alcohol you would require a special events liquor license, to pay a corkage fee per person, and to cover the cost of the bartender(s).

Own liquor license - \$35/Special Events

Corkage fee per person - \$6/plastic \$7/glass

***includes; mix, garnish & glassware*

Service Staff Wage - \$20/hour 2 bartenders required for events over 100 people. Minimum 4 hour bar service

Gratuity - Automatic 18% gratuity added on corkage fee and service staff wage.

Wine is allowed on tables.

Ad on options;

Drink Station Upon Entrance;

Warm Apple Cider or Hot Chocolate for your Fall or Winter Event \$2/person

Lemonade or Ice Tea for your Spring or Summer Event \$2/person

ADD ONS



Pipe and Drape; Up to 80 feet \$3.50/foot

Regular Linen; Available in Black or White 85x85 Cotton Linen; 3.50

Floor Length Round Linen; Available in White; \$12.00

Napkins; Available in black and White; \$1.25

Projector and Screen; \$75/day

Coffee and Tea Service; 25 cups of hot water and 25 cups of coffee; \$5

LET'S
GET
STARTED



I'm looking forward to connecting!

Ready to do this!? I will be in contact to answer the rest of your questions.

Follow our instagram and facebook pages for more event photos.

Warmly,

Jennifer

events@triwoodcommunity.com

www.facebook.com/triwoodweddings

www.instagram.com/triwoodweddings

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