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# NOtaBLE Private Events

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Passion, Community and Made-Right-Here Goodness

NOtaBLE  
THE RESTAURANT



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# We can't wait to make your next event Notable!

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# About Us

NOtaBLE was established from Chef Michael Noble's vision of a cozy, casual neighbourhood restaurant where guests could get an amazing meal. It was opened in the fall of 2010, with a menu centred around the concept of "gourmet casual" dining.

Today, many of the same dishes that first inspired Chef Noble can still be found on the menu. Whatever the occasion, our team is here to help make the experience memorable with a great atmosphere, delicious food and personable service.

## Community and Sustainability



The NOtaBLE Infinity symbol represents sustainability in all things: Blue represents the rain and ocean waters, yellow represents the sun and the farmers' crops. Where they meet is green, representing sustainability, community and the earth.

We value our relationships with local growers and producers, and know many of them personally. The passion they show pushes us to be equally passionate about how we prepare and present meals. We also look far and wide for outstanding seafood and fish from Canada's coasts and beyond.

We couldn't be a part of this community without giving back to it. We support charitable causes through our Q-Water program, of which we donate every penny of profit to people in need.

## Chef Michael Noble and Chef Ryan Gilmour

Michael Noble has been a Chef for almost two decades. He has represented his country in culinary competitions four times, been the only Canadian ever to challenge the famous Japanese Iron Chefs. His true passion is simple – he loves creating memorable restaurant experiences, and he understands that this is all about giving his people the tools, skills and knowledge to take care of even the most discerning diners.

Chef de Cuisine Ryan Gilmour's resume includes five of Canada's world-class hotels and resorts, two of Vancouver's top dining destinations and employment in the residence of the Governor General of Canada, where he served some of the country's most distinguished dinner guests. In 2013, he joined the NOtaBLE team, and continues to mentor our young kitchen staff while working to create sustainable menus.



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## Semi-Private Dining - The Harvest Table

The semi-private Harvest table is perfect for smaller groups in the main dining room. The Harvest Table seats 7-12 guests. We take reservations at 5/5:30 and 8:15pm.

**Please call 403.288.4372, ext.1 for availability.**

\*Please note that a credit card authorization may be required for large party bookings. This will only be charged in case of late cancelation or no-show.





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# The Private Dining Room



Our private dining room is completely separate from the main restaurant. Featuring a cozy and intimate atmosphere, it is perfect for groups of 13 to 28 guests for a seated dinner. We also offer a cocktail-reception style event for groups of 20 to 35 people.

## The ideal space for:

- ∞ Business Presentations
- ∞ Birthday & Anniversary dinners
- ∞ Intimate wedding receptions
- ∞ Graduations/Convocations
- ∞ Bachelor/Bachelorette and Baby Showers
- ∞ Holiday Parties
- ∞ Rehearsal Dinners and so much more!

**All private dining reservations are made via our event coordinator.**

**Please scroll down to the “group dining” tab on our website to put in a request.**



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# Private Dining - Cocktail Reception

We can offer a cocktail reception style party with high top tables for mingling and a side table set up with appetizer style food for guests to graze from.

Here is a sample menu of items we suggest:

- ∞ NOtable charcuterie & cheese board
- ∞ Crudité Platter - fresh seasonal vegetables and dips
- ∞ Crispy pork potato rolls
- ∞ Lobster & shrimp bake
- ∞ Fire-grilled bread and garlic confit with black olive, sun dried tomato & basil tapenade and white bean “hummus”
- ∞ Crispy sambal ginger chicken wings
- ∞ Maple glazed salmon bellies
- ∞ Steak Tartare

Typically we suggest starting at \$30/person for appetizers and up from there for a full meal per person. You can always order more food the evening of as well. Please contact the events coordinator for more information!



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# Private Dining - Group Dinner Menu

You and your guests are welcome to order a-la-carte from our Group Menu on the day of your event. This is 3 a-la-carte courses with 4-5 options for each course. This menu averages around \$75 per person.

## NOtaBLE

THE RESTAURANT

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### TODAY'S NOtaBLE SOUP

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
ADD: BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"

WARM WHITE BEAN & CHARRED TOMATO SALAD ARUGULA, ROAST GARLIC, MANCHEGO

ROTISSERIE CHICKEN GREEK SALAD, ALBERTA GOAT FETA, LOCAL VEGETABLES, MARINATED OLIVES

LOBSTER & SHRIMP BAKE, WILTED SPINACH, AGED CHEDDAR, TOASTS

CRISPY POTATO ROLLS, ROTISSERIE PORK, JALAPEÑO JACK CHEESE  
SPICY RANCH, SALSA VERDE

SEARED EAST COAST SCALLOPS, GRILLED ROMAINE, DOUBLE SMOKED BACON, CAPER DRESSING

### ROTISSERIE GRILL

#### TONIGHT'S ROTISSERIE FEATURE

NOtaBLE HALF CHICKEN, BUTTERMILK POMME PURÉE, SMOKY CHICKEN JUS

ORGANIC SALMON, THAI CARROT PURÉE, ROAST BEET, MANGO, MINT, CILANTRO

BRAISED INNISFAIL LAMB SHANK, WALTZ GOAT CHEESE FARROTTO, TOASTED WALNUT GREMOLATA

STERLING SILVER FLATIRON STEAK - 10oz

PREMIUM 30 DAY AGED ALBERTA BEEF, TODAY'S VEGETABLES, ROAST POTATO, SHALLOT BUTTER

### ADD-ONS

EAST COAST SCALLOPS \$16  
CHICKEN JUS \$4

WALTZ GOAT CHEESE FARROTTO \$8

### DESSERT

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

SEASONAL CRÈME BRÛLÉE

NOtaBLE GROUP DINNER



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# Private Dining - Family Style Menu

You and your guests will have the chance to sample 8 of our most popular dishes. With a Family-Style dinner we bring two platter-dishes to the table for each of four courses and your guests can take what they like. This is a non-traditional, casual alternative and is always a blast for the group. \$75/person set cost for food.

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THE RESTAURANT

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### TO START

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"  
LOBSTER & SHRIMP BAKE, WILTED SPINACH, AGED CHEDDAR, TOASTS

### TASTERS

SEARED EAST COAST SCALLOPS  
GRILLED ROMAINE, DOUBLE SMOKED BACON, CAPER DRESSING  
CALABRESE CAMPANELLE PASTA, BC CLAMS  
SALAMI, ROAST GARLIC, TOMATO BASIL SAUCE

### ENTRÉES

NOTABLE FREE RANGE ROTISSERIE CHICKEN  
PREMIUM 30 DAY AGED ALBERTA BEEF  
NOTABLE BUTTERMILK POMME PUREE  
ROASTED LOCAL CARROTS, BROCCOLINI

### DESSERT

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE  
WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

FAMILY STYLE





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# Private Dining - Notable Experience Menu

A third option which is a combination of the other menus; you and your guests will enjoy shared appetizers, and have 3-5 options to choose from for entrées and desserts. This menu averages around \$65 per person, plus the price of any add-ons ordered.

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### STARTERS

TO SHARE

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"

LOBSTER & SHRIMP BAKE, WILTED SPINACH, AGED CHEDDAR, TOASTS

SEARED EAST COAST SCALLOPS, GRILLED ROMAINE HEARTS, DOUBLE SMOKED BACON, CAPER DRESSING

### ROTISSERIE GRILL

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

TONIGHT'S ROTISSERIE FEATURE

NOTABLE HALF CHICKEN, BUTTERMILK POMME PURÉE, SMOKY CHICKEN JUS

ORGANIC SALMON, THAI CARROT PURÉE, ROAST BEET, MANGO, MINT, CILANTRO

BRAISED INNISFAIL LAMB SHANK, WALTZ GOAT CHEESE FARROTTA, TOASTED WALNUT GREMOLATA

STERLING SILVER FLATIRON STEAK - 10OZ

PREMIUM 30 DAY AGED ALBERTA BEEF, TODAY'S VEGETABLES, ROAST POTATO, SHALLOT BUTTER

### ADD-ONS

EAST COAST SCALLOPS \$16      WALTZ GOAT CHEESE FARROTTA \$8

CHICKEN JUS \$4

### DESSERT

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

SEASONAL CRÈME BRÛLÉE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

NOTABLE EXPERIENCE



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# Private Dining - Group Lunch Menu

(Weekdays from 11:30am - 5pm)

## NOtaBLE

THE RESTAURANT

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### TO START

TODAY'S NOtaBLE SOUP

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
ADD: BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"

WARM WHITE BEAN & CHARRED TOMATO SALAD ARUGULA, ROAST GARLIC, MANCHEGO

SEARED EAST COAST SCALLOPS, GRILLED ROMAINE HEARTS, DOUBLE SMOKED BACON, CAPER DRESSING

ROTISSERIE CHICKEN GREEK SALAD, ALBERTA GOAT FETA, LOCAL VEGETABLES, MARINATED OLIVES

### MAINS

CALABRESE CAMPANELLE PASTA, BC CLAMS  
SALAMI, ROAST GARLIC, TOMATO BASIL SAUCE

STERLING SILVER FLATIRON STEAK  
LOCAL TOMATO SALAD, ROAST POTATO, SHALLOT BUTTER

SERVED WITH HOUSE-CUT FRIES, ARTISAN GREENS OR NOtaBLE SOUP

WOOD-FIRE ROTISSERIE QUARTER CHICKEN, BROWN BUTTER JUS

APPLEWOOD SMOKED TURKEY PANINI, BACK BACON, OKA, NOtaBLE AIOLI, ARUGULA I

MONTHLY BURGER INSPIRATION, HOUSE MADE BUN

### DESSERT

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

SEASONAL CRÈME BRÛLÉE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

NOtaBLE GROUP LUNCH



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# Private Dining - Group Brunch Menu

(11am - 2:30pm Saturday & Sunday)

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### TO START

TODAY'S NOtaBLE SOUP

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
ADD: BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"

WARM WHITE BEAN & CHARRED TOMATO SALAD ARUGULA, ROAST GARLIC, MANCHEGO

ROTISSERIE CHICKEN GREEK SALAD, ALBERTA GOAT FETA, LOCAL VEGETABLES, MARINATED OLIVES

### MAINS

EGGS BENNY, OUR MAPLE BACK BACON  
HOUSE-MADE ENGLISH MUFFIN, BROWN BUTTER HOLLANDAISE

TWO FREE-RUN EGGS, ARTISAN BACON, CRISPY GOAT CHEESE RÖSTI & TOAST

STERLING SILVER FLATIRON STEAK  
LOCAL TOMATO SALAD, ROAST POTATO, SHALLOT BUTTER

SERVED WITH HOUSE-CUT FRIES, ARTISAN GREENS OR NOtaBLE SOUP

WOOD-FIRE ROTISSERIE QUARTER CHICKEN, BROWN BUTTER JUS

MONTHLY BURGER INSPIRATION, HOUSE MADE BUNS

### DESSERT

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

SEASONAL CRÈME BRÛLÉE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

NOtaBLE GROUP BRUNCH



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# Liquid Desserts

Offer this menu at the end of the meal to make your evening even more special...

## NOtaBLE

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<b>NOtaBLE IRISH COFFEE</b>	10
Jameson Irish Whiskey, Cacao Brown, Bailey's Whipped Cream, Fresh Brewed NOtaBLE blend coffee	
<b>MAYAN HOT CHOCOLATE</b>	10
Flor de Cana 7 Year rum, house spiced cocoa, dulce de leche whipped cream	
<b>MAPLE BOURBON CHAI</b>	10
Woodford Reserve Bourbon, Canadian Maple Syrup, Cream, Organic Indian Chai	
<b>ORGANIC LOOSE LEAF TEA</b>	4
Cream of Assam Black Earl Grey Indian Chai Jasmine Houjicha Gold Green Chamomile Peppermint Red Rooibis	
<b>SCOTCH 1oz</b>	
Glenlivet 12 Year - Speyside	10
Glenfarclas 15 Year - Speyside	17
Springbank 15 Year - Campbelltown	20
Lagavulin 16 Year - Islay	21
GlenDronach 18 Year - Highland	26
Springbank 18 Year - Campbelltown	32
<b>PORT &amp; BRANDY 20oz</b>	
Nieport Ruby	8
Porta Messias 1980 Colheita	15
Nieport 2003 Vintage	18
Lustau East India Solera Sherry	9
<b>DESSERT WINES 2oz</b>	
N/V Pinnacle Ice Cider - Quebec	8
2011 Donnafugata Ben Ry - Italy	12
2012 Chateau Roumieu Sauternes - France	12
2013 Cave Spring Riesling Ice Wine	16

NOTABLE LIQUID DESSERTS



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## Location and Parking

Address: 4611 Bowness Road NW

Notable is nestled in the NW community of Montgomery along Bowness Road - easily accessible from the NW and nearby hotels along the Trans Canada Highway.

Complimentary street parking is available and we are happy to offer complimentary underground parking with access through the back alley.

## Contact

Katya Stirrett - Events Coordinator  
events@notabletherestaurant.ca  
403.288.4372, ext. 1





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# The Fine Print

## Food and Beverage Services

1. NOtaBLE is proud to be the 'exclusive caterer of all food and beverage products' and service within the boundaries of the property.
2. There is a minimum spending requirement, which depends on the area selected, time and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include 5% GST or 18% gratuity. One bill policy.
3. Additional rentals may be brought in at an additional charge.
4. Menu selection and function details must be submitted at least **2 weeks** prior to your event in order to guarantee the items you have selected.
5. In the interest of health and safety, the Calgary Regional Health Authority prohibits the removal of any food or beverage following an event.
6. Any special meals due to dietary restrictions should be brought to the event coordinator at least 7 days prior to your event
7. Corkage is \$20/bottle. We do not participate in corkage for whole restaurant buy outs.
8. Complying with AGLC regulations, NOtaBLE reserves the right to refuse service to any person that cannot provide proof of age, or appears intoxicated.
9. Presentations/ entertainment are only allowed with bookings in the private dining room or the whole restaurant privately.
10. 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.
11. Cakes - you are welcome to bring in a cake from a licensed bakery. There is a \$5/person cake plating fee. This policy is in place to outweigh lost dessert sales.
12. Unless otherwise requested, your group will be served Q sparkling or still water. Q is a premium filtered water that goes through 4-stage filtration system and is poured fresh each time. As a result, we are able to offer our guests a high quality water without the worries of environmentally unfriendly water bottles and the carbon imprint of transportation. Q water costs \$1.5 per litre and each month net proceeds are donated to a well-deserving community charity such as the Ronald McDonald House and the Global Enrichment Foundation.

## Deposits, Contracts and Final Payment

1. At the time of booking you will be sent a secure link where you may enter a credit card for authorization. The restaurant may charge \$250 in case of late cancellation or no-show.
2. If you need to cancel please inform the events coordinator as soon as possible.
3. The balance in full is due at the end of the evening. Please inform the events coordinator of the name of the person in charge of payment. A credit card on file may also be used for payment and a copy of the bill will be sent to you.
4. Cancellation of an event within 1 week may result in a \$250 charge if we are not able to re-book the space.
5. You will be provided with an itemized receipt as well as a payment receipt. If you require a full invoice for food & beverage, please contact the events coordinator

## Confirmed Guest Counts

1. We require an approximate number of guests at the time of booking. Please inform the events coordinator of any large changes to the guest count (10 people +/-) as you receive confirmations. **A confirmed guest count MUST be made 48 hours before your event.** If not, you will be charged for the expected number of guests at the time of booking or the number served, whichever is greater.
2. Should the number of guests which the function was originally booked decrease by 20% or more, NOtaBLE reserves the right to provide an alternate event area best suited for the groups size.

