



# PRIVATE EVENTS PACKAGE



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# Event Rooms



## Bow Room

- Private Room
- Accommodates up to 8 guests seated around round table
- 55-inch Smart TV with HDMI for presentations
- Nespresso Coffee Machine: pay per capsule use
- Catering available
- Members receive preferred rates and priority booking
- Audio control for room music volume
- Room bookings available in one-hour increments
- Private WIFI network

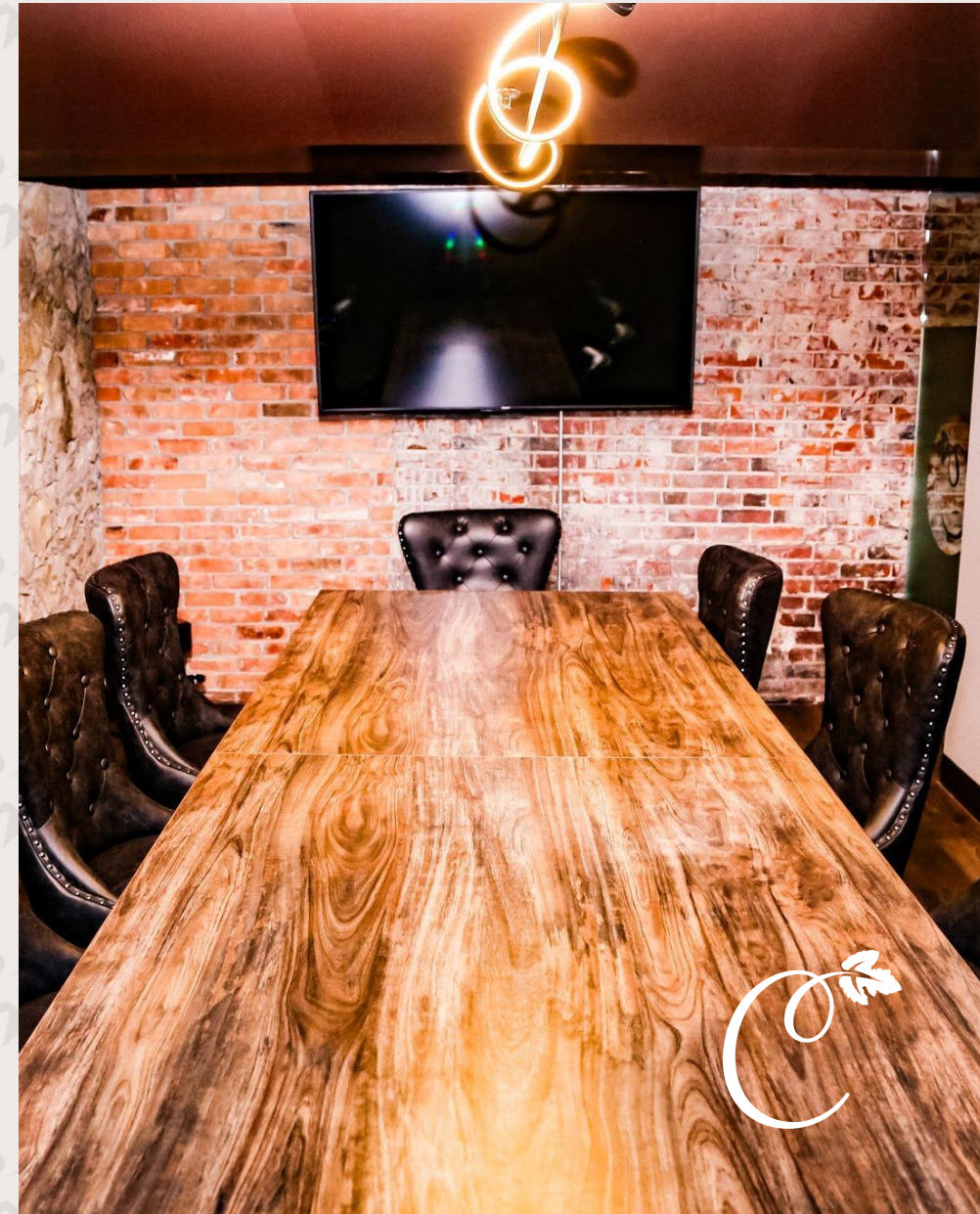


# Event Rooms



## J. L. Wilson Room

- Private Room located within the Chinook Lounge
- Accommodates up to 10 guests seated around a long table
- 65-inch Smart TV with HDMI for presentations
- Nespresso Coffee Machine: pay per capsule use
- Catering available
- Members receive preferred rates and priority booking
- Room bookings available in one-hour increments
- Private WIFI network



# Event Rooms



## J. L. Wilson Room & Chinook Lounge

- Ideal for mix & mingle events
- Semi-private room
- Accommodates up to 30 guests
- 65-inch Smart TV with HDMI for presentations
- Audio control for room music volume
- Nespresso Coffee Machine: pay per capsule use
- Catering available
- Members receive preferred rates and priority booking
- Room available for minimum two-hour bookings with one-hour additional increments
- Private WIFI network

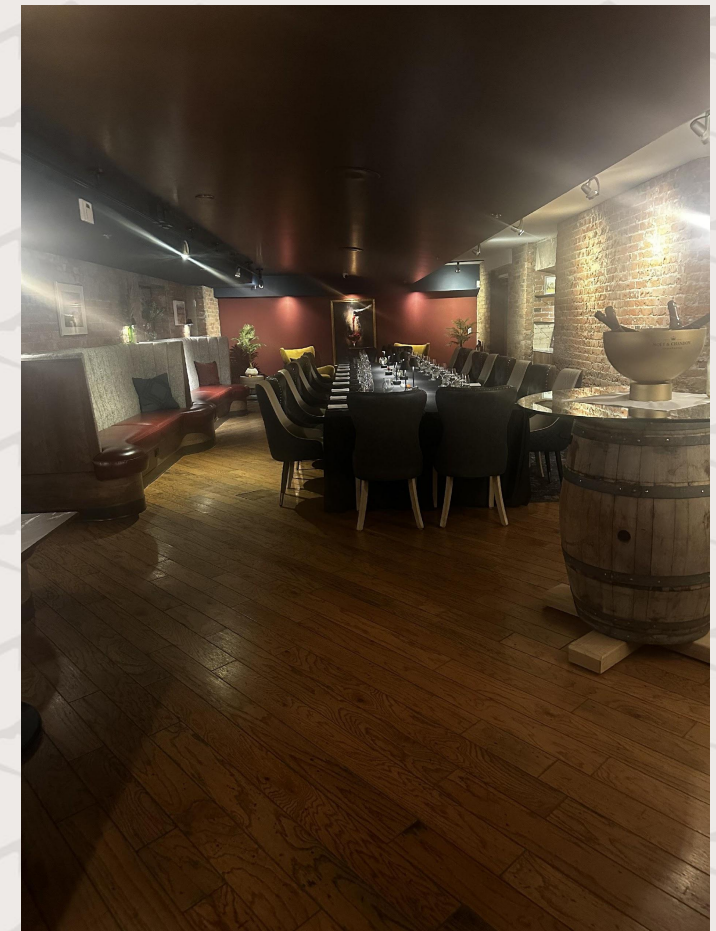


# Event Rooms



## Heritage + Chinook Lounges + J. L. Wilson Room

- Ideal for mix & mingle events
- Semi-private rooms (3)
- Accommodates up to 50 guests
- 65-inch Smart TV with HDMI for presentations (portable)
- Audio control for room music volume
- Catering available



- Members receive preferred rates and priority booking
- Room available for minimum two-hour bookings with one-hour additional increments
- Private WIFI network

# Types of Events

## Social

A perfect, exclusive location for your refined taste. Intimate ambiance, curated wine selections and expert staff to dazzle your guests. Make your next, celebration, team building or client event an evening of discovery and camaraderie in either a technical tasting or mix and mingle event.

## Professional

A perfect blend of privacy, professionalism and calm providing a perfect place for your most important discussions. Our attentive staff ensures a smooth experience, from providing high-speed Wi-Fi and AV equipment to offering gourmet catering options. We will take care of the details while you take care of the business at hand.

### Ready to Book?

- ❑ Choose which room suits your needs
- ❑ Our events team will guide you through your fully customized Cavernus experience from set up to tear down.
- ❑ Catering available; from small bites, cheese & charcuterie to sandwich lunches or plated dinners
- ❑ Custom wine packages curated by expert staff
- ❑ Members enjoy complimentary corkage service



# Catering

All event catering must be  
ordered minimum seven days  
in advance

A minimum of 6 people is  
required

## Small Bites

**Truffle Popcorn** | \$8 per person

**Meatballs** | Juicy, tender meatballs served in a rich, savory tomato sauce, topped with a generous sprinkling of Parmesan. | \$29.50 per dozen

**Spinach and Artichoke Dip** | 6oz | Served with baguette for dipping | \$6.50 per person

## Cheese Boards

Artisanal Canadian and/or imported cheeses paired with crackers (contains nuts), dried fruit and preserves.

**Cheese Board** | \$14.50 per person

## Cheese & Charcuterie Boards

A variety of flavours, textures and pairings. Artisanal cheeses, local and imported cured meats, crackers (contains nuts), dried fruit and preserves.

**Cheese & Charcuterie** | \$17.50 per person

## Add-on

**Olives** | 2oz | \$3 per person

**Unsalted Nuts** | 2oz | \$3 per person

*Enhancements and more available upon request*



# Catering

All event catering must be  
ordered minimum seven days  
in advance

minimum 10 guests for all  
lunch & dinner options –  
minimum 2-hour booking

## Lunch

**Meat & Bread Sandwiches** | porchetta, meatball, eggplant parmesan, buffalo chicken,  
AB BBQ beef (subject to availability) | \$17

**Kale Caesar Salad** | \$12

**Hardbite Potato Chips** | \$4

## Plated - Menu options are available upon request

**Three Course Plated** | soup or Salad | choice of entree | dessert \$85/ person

**Three Course Plated** | choice of appetizer | choice of entree | dessert \$95/ person

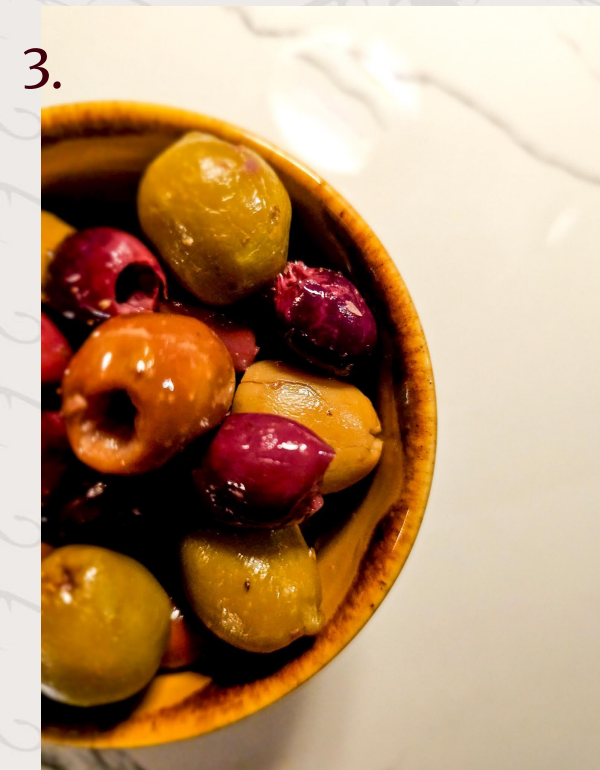
### **Four Course Plated**

soups or salad | choice of appetizer | choice of entrees | choice of dessert \$105/ person

*Enhancements and more available upon request*



Pictures are for illustrative purposes only and may not reflect the exact representation or reality.



1. Cheese & Charcuterie Board
2. Mixed Roasted Nuts
3. Greek Olives
4. Meat & Bread Sandwiches
5. Kale Caesar Salad





## Events Rooms Rates

# Room Rental Rates

We can accommodate ranging from small groups (4-8) to larger seated groups (40) to receptions up to 50.

Room	Capacity	Member	Non-Member	Minimum of hours
Bow Room	4 to 8 ppl (Boardroom/Dinner)	\$120/hour	\$240/hour	1 hour
J.L. Wilson Room	6 to 12 ppl (Boardroom/Dinner)	\$150/hour	\$300/hour	1 hour
Chinook Lounge	10 to 16 ppl (Lounge/Reception style)	\$150/hour	\$300/hour	1 hour
J.L. Wilson Room + Chinook Lounge	12 to 25 ppl (Lounge/Reception style)	\$300/hour	\$600/hour	2 hours
Heritage Lounge	15 to 40 ppl (Dinner/Reception style/Lounge)	\$200/hour	\$400/hour	2 hours
Heritage Lounge + Chinook Lounge	15 to 50 ppl (Dinner/Reception style/Lounge)	\$350/hour	\$700/hour	2 hours

# FAQ



## Do you accommodate any dietary restrictions or allergies?

We can offer various options if requested in advance, based on availability. However, we cannot guarantee the absence of cross-contamination.

## Can I ask for specific wines or theme?

Our Events team will work with you to accommodate your preferences to the best of their ability.

## Do members receive a discount on food?

This is something you'll need to discuss with our Events team, as it depends on the type of event you wish to host.

## What are the next steps?

Kindly complete the form by clicking on the link below and send it to Rachel, the Events & Reservations Manager, at [events@cavernus.ca](mailto:events@cavernus.ca) for any future inquiries.

[Click Here -> Event Inquiry Fillable Form](#)

If you have any questions, feel free to contact us directly by phone at (825) 413-8365 or via email.



*“Where Every Pour Tells A Story”*