



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



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 \$61.5/ person

Three Course Plated | choice of appetizer | choice of entree | dessert \$72/ person

Four Course Plated

soups or salad | choice of appetizer | choice of entrees | choice of dessert \$84/ person

Enhancements and more available upon request





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

1.



2.



3.



4.



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

5.



FAQ



What is the price to host an event in one of your spaces?

Event hosting at Cavernus starts at \$120 per hour for members and \$240 per hour for non-members.

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 Rachel@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”