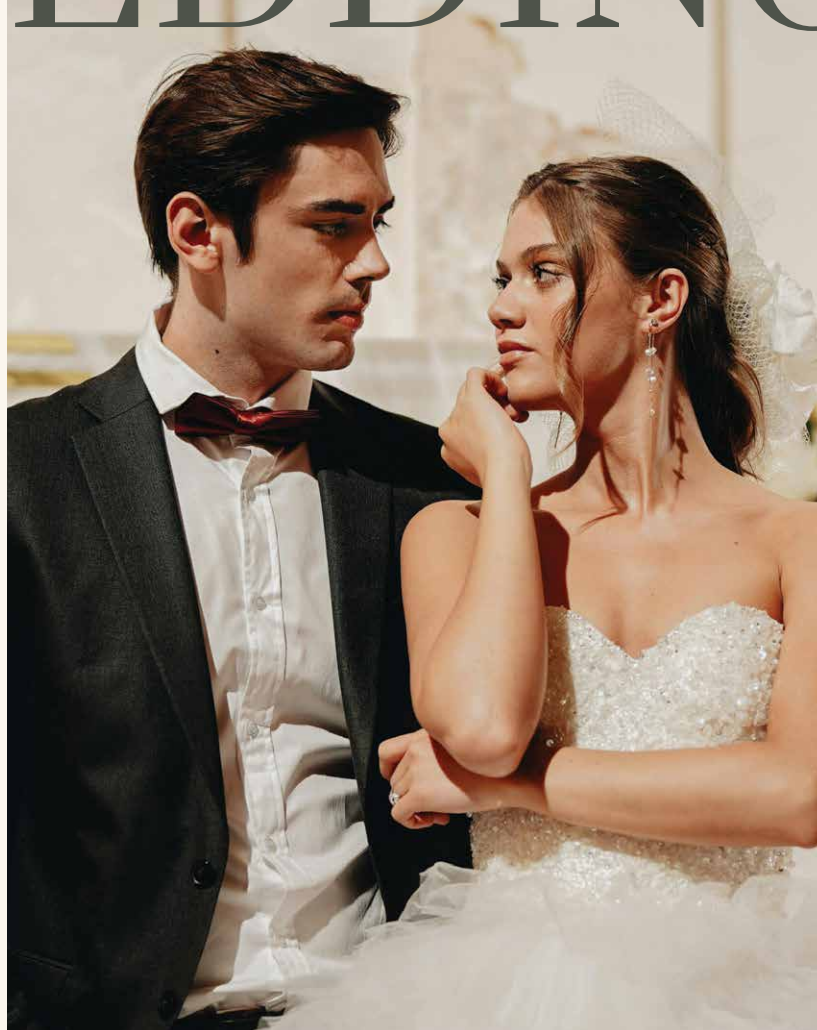


# WEDDINGS



## THE BARON

PRIVATE EVENTS & WEDDINGS





# The Venue

An intimate wedding venue designed  
for unforgettable celebrations.

With a refined atmosphere and a warm, welcoming character, the space offers a beautiful setting for gatherings that feel both elevated and personal.

Designed to host weddings of up to 130 seated guests or 150 standing, the venue blends modern elegance with a sense of ease—creating an experience that feels refined yet inviting.

As a full-service venue, The Baron provides everything needed for a seamless celebration, from tables, chairs, linens, and professional staffing to catering, bar service, and clean-up. Every detail is thoughtfully managed, allowing couples to focus on what matters most: the moment.

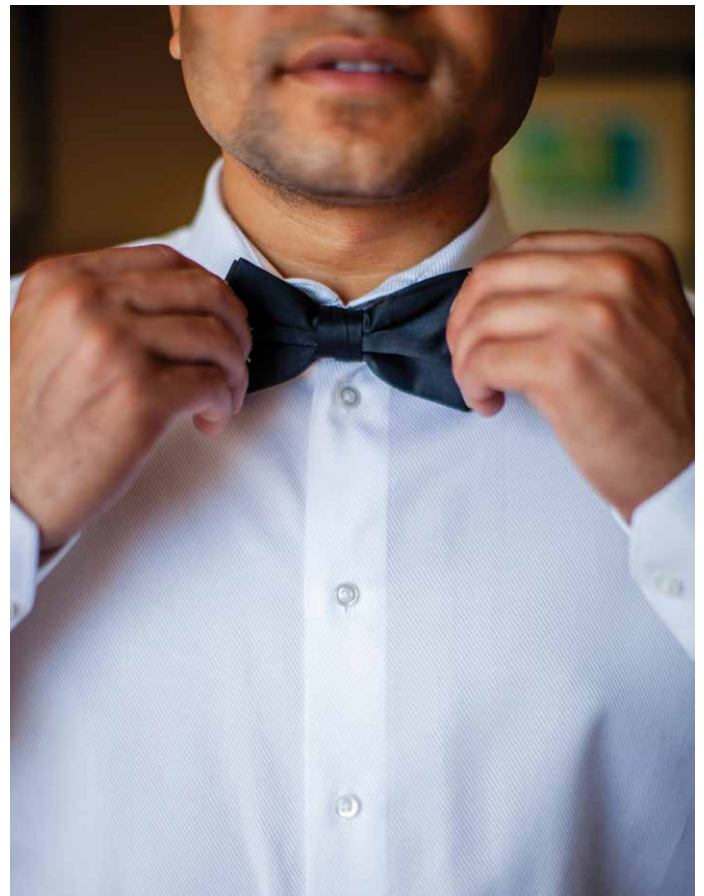
Whether you're planning an elegant dinner, an intimate ceremony, or a lively evening celebration, The Baron offers a setting where memories are made and moments linger.



# Spaces

The Baron offers dedicated, private spaces for both the bride and groom to prepare and unwind before the celebration. Located upstairs, these rooms are thoughtfully separated to allow for privacy while remaining conveniently close.

Between them sits an intimate lounge designed for relaxed moments and quiet anticipation. Complete with a private bar, television, and sound system, the lounge offers a comfortable space to gather, unwind, and enjoy time with your closest people before the festivities begin.







# Food & Drink

Our culinary team offers customizable menus, from elegant plated dinners to relaxed buffet-style dining, all crafted with fresh, high-quality ingredients. Beer, wine, and cocktails are available, served by experienced bartenders.



COCKTAIL HOUR OR DINNER SERVICE

# Canapés

SUGGESTED SERVINGS

COCKTAIL HOUR (PRE-DINNER): 4-6 PIECES PER PERSON

RECEPTION: 8-12 PIECES PER PERSON, PER HOUR

MINIMUM ORDER OF 4 DOZEN PER ITEM

**COLD | 38 PER DOZEN**

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**TOMATO BRUSCHETTA (V)**

caper, olives, feta

**CAPRESE SKEWERS (V)**

bocconcini, grape tomato, olive

**SHRIMP COCKTAIL (GF)**

poached shrimp, cocktail sauce

**PROSCIUTTO WRAPPED MELON (GF)**

with aged balsamic reduction

**SMOKED SALMON TOAST**

with herb cream cheese, pickled cucumber

**PEPPERED BEEF TENDERLOIN**

caramelized onions, cheesy crostini

**HOT | 40 PER DOZEN**

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**MAC & CHEESE BITES**

creamy battered macaroni & cheese, spiced aioli

**VEGETABLE SPRING ROLL (DF)**

Sweet chili Sauce

**RED PESTO CHICKEN SKEWERS (GF)**

chicken, bell peppers, parmesan

**CAJUN SHRIMP SKEWERS (GF)**

with chipotle mayo

**CRUNCHY PRAWN SKEWERS**

with chipotle mayo

**LAMB MEAT BALLS (GF)(DF)**

minced spiced lamb, spiced tomato relish

**BACON WRAPPED STEAKS (GF)(DF)**

applewood smoked bacon, sirloin, steak spice

*PRICING SUBJECT TO CHANGE\**

DINNER SERVICE

# Buffet Service

TWO ENTREE SELECTION | 65 PER PERSON

THREE ENTREE SELECTION | 75 PER PERSON

INCLUDES BREAD & BUTTER, REGULAR & DECAF COFFEE, SELECTION OF TEAS

## SALAD | CHOICE OF TWO

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### CUCUMBER & TOMATO SALAD (GF) (DF)

organic spring mix, avocado, tomatoes, cucumber, pumpkin seeds, green goddess dressing

### CAESAR SALAD

romaine, croutons, bacon bits, parmesan, caesar dressing

### ITALIAN BOCCONCINI SALAD (GF)

arugula, grape tomatoes, olives, basil pesto, aged balsamic

## ENTREE | CHOICE OF 2 OR 3

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### SLOW ROASTED SIRLOIN BEEF (GF)(DF)

Alberta roasted top sirloin beef, glazed onion, demi glaze.

### FLAT IRON STEAK

Grilled medium rare steaks, cowboy butter & peppercorn sauce (GF)

### HERB ROAST CHICKEN THIGHS(GF)

with creamy mushroom sauce

### GRILLED TOMATO CHICKEN (GF)

Sundried tomato chicken, basil, parsley & pesto

### CHIPOTLE MANGO SALMON (GF)(DF)

chipotle atlantic salmon, fresh mango-tomato salsa

### BBQ PORK LOIN (GF)(DF)

slow braised pork roast, glazed with house bbq sauce

## ACCOMPANIMENTS | CHOICE OF 3

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### ROASTED VEGETABLES (GF)(V)

zucchini, bell peppers, onions

### BUTTER BRAISED VEGETABLES (GF)

broccoli, cauliflower, carrots

### HERB GARLIC MASH

mashed potato, cream, butter, garlic

### BABY POTATO LYONNAISE (GF)(V)

oven roasted baby potato, caramelized onion

### MAPLE YAMS

cinnamon & maple roasted yams

### BAKED PENNE ALFREDO

penne pasta, four cheese, creamy alfredo sauce

### BASIL RICE PILAF

Jasmine rice, basil infused, mixed vegetables

## DESSERT TABLE | CHOICE OF 1

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### CHEF'S CHOICE OF 3 MINI DESSERTS

### SEASONAL FRUIT



PRICING SUBJECT TO CHANGE\*

DINNER SERVICE

# Plated Service

DESIGNED FOR A MINIMUM OF THREE COURSES. SELECT STARTER(S), MAIN, AND DESSERT.  
3 COURSE SELECTION | 75 PER PERSON & 4 COURSE SELECTION | 85 PER PERSON  
INCLUDES BREAD & BUTTER, REGULAR & DECAF COFFEE, SELECTION OF TEAS

## STARTERS

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Choose one salad and/or one soup

## SOUP | CHOICE OF 1

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### LOBSTER BISQUE

tarragon cream, smoked paprika

### TOMATO BASIL VELOUTE

basil cream, herb croutons

## SALAD | CHOICE OF 1

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### CUCUMBER & TOMATO SALAD (GF)(DF)

organic spring mix, avocado, tomatoes, cucumber, pumpkin seeds, green goddess dressing

### CAESAR SALAD

romaine, croutons, bacon bits, parmesan, caesar dressing

### ITALIAN BOCCONCINI SALAD (GF)

arugula, grape tomatoes, olives, basil pesto, aged balsamic



## MAIN | CHOICE OF 1

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Up to two mains may be selected for service.

Chosen menu must be provided three weeks prior to event date.

### PORTOBELLO DUXELLES CHICKEN (GF)

mushroom stuffed breast, garlic fingerlings, broccolini, creamy mushroom sauce

### GRILLED RIB EYE (GF)

AAA alberta 8 oz. beef rib eye, creamy potatoes, grilled asparagus, peppercorn sauce

### GRILLED ATLANTIC SALMON

Whipped basil potato, grilled asparagus, lemon butter sauce

### BUTTERNUT SQUASH RAVIOLI

tomato cream reduction, parmesan, roasted pepper, arugula

## DESSERT | CHOICE OF 1

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### CHOCOLATE MOLTEN CAKE

chocolate ganache filled chocolate cake, vanilla ice cream

### COFFEE CRÈME BRULÉE

delicate egg custard infused with coffee flavour

### CHEF'S CHOICE CHEESECAKE

berry coulis

PRICING SUBJECT TO CHANGE\*

SNACKING HOUR

# Late Night

MUST BE SERVED BEFORE 10:30PM

**POUTINE STATION | 14 PER PERSON**

fries, bacon bits, cheese curds, gravy

**CHICKEN TACO STATION | 15 PER PERSON**

flour tortilla, grilled cajun chicken, tomato salsa, crema, cheese

**CHICKEN WINGS PLATTER | 21 PER DOZEN**

salt & pepper wings served with ranch & BBQ

**CHARCUTERIE AND CHEESE BOARD | 130 FOR 15 PEOPLE**

**VEGGIES & DIPS PLATTER | 70 FOR 15PPL**

**FRUIT PLATTER FOR | 90 FOR 15 PEOPLE**

*PRICING SUBJECT TO CHANGE\**



BEVERAGE SERVICE

# Bar Options & Menu

**CASH BAR**

Guest pay for their own drinks (debit/credit payments allowed). Unlimited soft drinks included if 100 drink tickets purchased.

**SUBSIDIZED TOONIE BAR**

The event host pays for the remaining portion of the guests' drinks. Unlimited soft drinks included.

**HOST BAR**

The event host pays for guests' drinks. Unlimited soft drinks included.

**The following may also be added:**

- Unlimited Coffee and Tea \$150
- Unlimited Soft Drinks \$150



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	CASH	TOONIE & HOST
<b>HIGH BALLS (1 OZ)</b> Wide variety of premium liquors and liqueurs	8	7
<b>DRAGHT BEER (16 OZ)</b> 2 seasonal rotating tap offerings	8	7
<b>WINES (5 OZ)</b> House Red, House White	8	7
<b>BOTTLED &amp; CANS</b> Beers & Coolers, Non-alcoholic options	8	7
<b>FEATURED COCKTAILS (1 OZ)</b> Lime Margarita, Strawberry Smash, Old Fashioned, Spiked Ice tea	8	7
<b>DRAFT BEER ON TAP*</b> Bell Lager, Hazy Skies, Whyte Lightning, Hazy Skies, Scona Ruby.		
<b>WELCOME SPARKLING</b> Welcome your guests with a glass of prosecco	6 PER GLASS	
<b>TABLE WINE</b> Choice of house red or white	34 PER BOTTLE	

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*Please note that we have rotating taps with craft beers and/or small batches that change regularly\**

*PRICING SUBJECT TO CHANGE\**

# THE BARON

PRIVATE EVENTS & WEDDINGS

## Book a Tour

We invite you to tour the space and discuss your event vision with our team.

4216A 12 St NE, Calgary, Alberta  
Ph. 403.230.0670 | [info@thebaroncalgary.ca](mailto:info@thebaroncalgary.ca)

[THEBARONCALGARY.CA](http://THEBARONCALGARY.CA)