

✦ CAESAR'S ✦

Event  
Dining

DOWNTOWN LOCATION

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MAY 2023



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A private room located in our main dining area. Seats 12-30.

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A semi private room located in the main dining area. Seats 8-12.

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The second level of the cocktail bar that can be made semi private. Seats 16-30.

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A fully private cocktail bar that has its own entrance & bathrooms. Seats 40-60.

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An intimate, boardroom style room. Seats 16-24.

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Twin rooms that can be booked separately or together. Seats 30-96.

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*Browse our prepared event menus.*

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The setting of many storied private events  
for Calgary's business community and  
families for half a century.

*Come together, feast well, celebrate often.*



# Welcome to the ritual of celebration.

*For decades Caesar's has been a place where Calgarians celebrate, commemorate, and reminisce over cocktails, wine, and exceptional Alberta beef, and we are honoured to serve for generations to come.*

We've spent decades crafting the Caesar's experience and we pride ourselves in the principles that define us. We feel incredibly honored to have hosted generations of guests as they create memories, celebrate milestones, and indulge in the ritual of dining. From the salt we use in our secret steak spice recipe to the cherry in our Manhattan, our benchmark is to be the best. As a Calgary institution, our steakhouses have been upholding the Caesar's standard since 1972.

We believe that everyone deserves to live an enriched life regardless of status, and we consider it our privilege to obsess over the marbling of a rib eye or the finish on our finest Brunello to ensure every detail of our guest's experience is perfect and unforgettable. Our legacy was built on unparalleled standards, and we are proud to celebrate and share the traditions that came before us with our community. To us, the ritual of dining is something opulent but personal, and we maintain a luxurious environment where nostalgia evokes feelings of connection to our memories and those around us.

*Dine in History.*









# The Senate

*Seated dining capacity: 12 - 30*

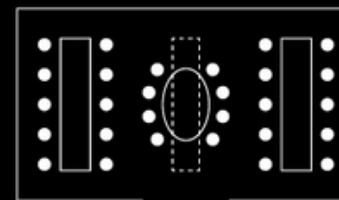
*Size: 25' X 15'*

*Accessible area*

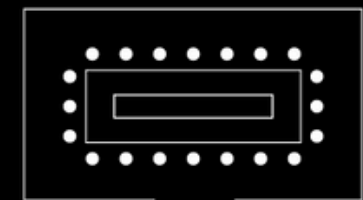


This opulent private space is located within our main dining room. Decorated windows overlook the grill and main dining area and include blinds and doors to make this room completely private. This historical room is decorated with original antique mirrors, walnut woodwork, brass trim, and stain glass ceiling that has lasted a half a century.

*Room Map*



Option 01



Option 02



# The Conventus

*Seated dining capacity: 8 - 12*

*Size: 16' X 9'*

*Accessible area*



This lavish semi-private space is located within our main dining room. Tucked between three walls and slightly enclosed with ionic columns and drapes facing towards the entire main floor dining area and grill.



A photograph of a luxurious lounge area. The room features a red ceiling with recessed lighting, wood-paneled walls, and a patterned carpet. In the foreground, there are several red leather armchairs arranged around small round tables. A black lamp with a white shade is positioned on a table. The overall atmosphere is warm and elegant.

# Cocktail Bar Mezzanine

*Seated dining capacity: 16 - 30*

*Size: 30.5' X 13.5'*

*Non-accessible area*

The second level of our cocktail bar is home to this luxurious semi-private space. “What happens at Caesar’s lounge stays at Caesar’s lounge.”

This area overlooks the main level bar. Perfect for casual dining.





# The Cocktail Bar

*(Entire Room including Cocktail Bar Mezzanine)*

*Seated dining capacity: 40- 60*

*Size (Main Floor): 32' X 14'*

*Size (Mezzanine): 30.5' X 13.5'*

*Accessible on main floor*

*Non-accessible on mezzanine*

“If these walls could talk”, this historical area has hosted many celebratory events. Includes rich accents of marble, brass finishes, antique mirrors, and lavish upholstery is perfect for casual dining.

This stately private space has its own entrance, access to its own bar and set of washrooms.



# The Republican

*Seated dining capacity: 16 - 24*

*Size: 29.5' X 24.5'*

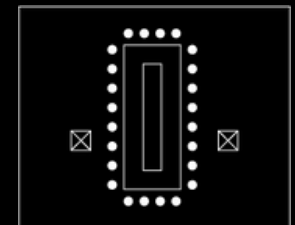
*Non-accessible area*



This elegant private space is located on the second floor.

Boardroom style set up.

*Room Map*





# Romulus & Remus

*Romulus seated dining capacity: 30-48*

*Remus seated dining capacity: 30-40*

*Romulus Size: 30' X 25'*

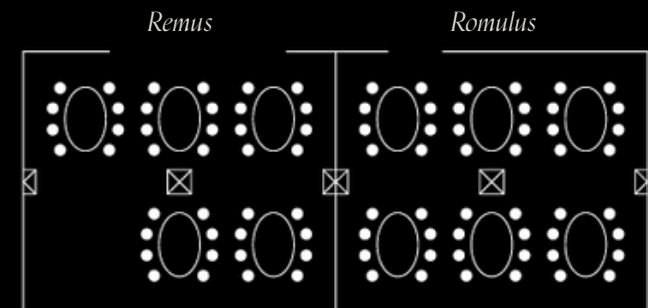
*Remus Size: 31' X 25'*

*Non-accessible area*



Two private rooms located on the second floor, essentially mirror images of each other. These rooms may be booked individually or together. Oval tables for 6-8 guests.

*Room Map*





















# Event Menus

Food & beverage prices exclude taxes and gratuity.

Menu selection is required one week in advance. For bookings greater than 30 guests - we require pre-selection of one item for each of First, Second and Dessert Plate, and two items for Principal Plate - from which your guests will make their selection during the event.

Wine selection, if applicable, is required two weeks in advance.

A custom menu card with your menu selections will be placed at each guest's seat.

At the beginning of meal service, our servers will take your guest's choice for each course.





# Cocktail Reception - Appetizers

*Price per dozen, minimum 2 dozen each*

## Shrimp Cocktail - \$55

Chilled jumbo black tiger shrimp & house made cocktail sauce

## Barbequed Baby Pork Back Ribs - \$45

House made barbeque sauce OR lemon & oregano

## Smoked Salmon - \$90

Preserved lemon cream cheese, crostini, fried capers & pickled onion

## Grilled Jumbo Black Tiger Shrimp - \$65

Garlic, olive oil & lemon

## Meatballs - \$55

House-made barbeque glaze

## Lamb Chops - \$95

Grilled spring lamb chops with chimichurri

## Vegetable Spring Rolls - \$42

## Cheese & Garlic Toast - \$20





# Dinner Menu 1 - \$81

## FIRST PLATE

*With cheese & garlic toast*

### Caramelized Onion Soup

Beef broth & parmesan crouton

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Baby Lettuce Insalata

Frisée, lola rosa & red oak lettuce, goat cheese, peppered walnuts, smoked bacon, maple sherry vinaigrette

## PRINCIPAL PLATES

*With a double stuffed potato & seasonal vegetables*

### Rib Eye Steak (300 g / 10.5 oz)

Seasoned with our own house spices & grilled over charcoal

### NY Strip Steak (300 g / 10.5 oz)

## DESSERT

### Cheese Cake

House-made with strawberry topping

### Caesar's Hot Apple Pie

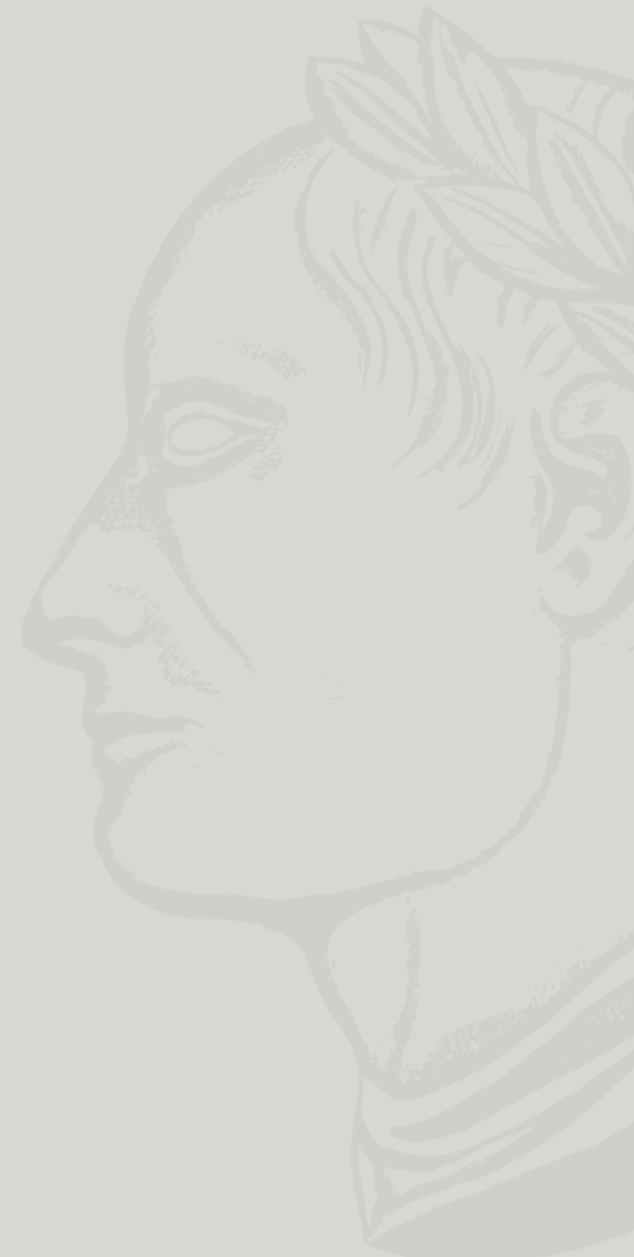
Rum toddy sauce & vanilla gelato

### Chicken Amandine

Boneless chicken breast, pan fried with sliced almonds

### Wild Sockeye Salmon Filet

Broiled with herbed butter





# Dinner Menu 2 - \$92

## FIRST PLATE

*With cheese & garlic toast*

### Caramelized Onion Soup

Beef broth & parmesan crouton

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Blue Cheese Salad

Heart of romaine, blue cheese dressing, smoked bacon, pickled onion & cherry tomato

## PRINCIPAL PLATES

*With a double stuffed potato & seasonal vegetables*

### Rib Eye Steak (300 g / 10.5 oz.)

Seasoned with our own house spices & grilled over charcoal

### Filet Mignon (250 g / 8.5 oz.)

## DESSERT

### Cheese Cake

House-made with strawberry topping

### Crème Caramel

House-made flan with soft caramel sauce

### Chicken Amandine

Boneless chicken breast, pan fried with sliced almonds

### Wild Sockeye Salmon Filet

Broiled with herbed butter





# Dinner Menu 3 - \$102

## FIRST PLATE

*With cheese & garlic toast*

### Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

### Barbequed Baby Pork Back Ribs

House-made barbeque sauce

## PRINCIPAL PLATES

*With a double stuffed potato & seasonal vegetables*

### Rib Eye Steak (300 g / 10.5 oz.)

Seasoned with our own house spices & grilled over charcoal

### New York Strip (300 g / 10.5 oz.)

## SECOND PLATE

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Blue Cheese Salad

Heart of romaine, blue cheese dressing, smoked bacon, pickled onion & cherry tomato

### Chicken Amandine

Boneless chicken breast, pan fried with sliced almonds

### Wild Sockeye Salmon Filet

Broiled with herbed butter

## DESSERT

### Cheese Cake

House-made with strawberry topping

### Caesar's Hot Apple Pie

Rum toddy sauce & vanilla gelato





# Dinner Menu 4 - \$112

## FIRST PLATE

*With cheese & garlic toast*

### Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

### Barbequed Baby Pork Back Ribs

House-made barbeque sauce

## PRINCIPAL PLATES

*With a double stuffed potato & seasonal vegetables*

### Rib Eye Steak (300 g / 10.5 oz.)

Seasoned with our own house spices & grilled over charcoal

### Filet Mignon (250 g / 8.5 oz.)

## SECOND PLATE

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Baby Lettuce Insalata

Frisée, lola rosa & red oak lettuce, goat cheese, peppered walnuts, smoked bacon, maple sherry vinaigrette

### Chicken Neptune

Boneless chicken breast, pan fried & topped with jumbo black tiger shrimp, asparagus & Béarnaise sauce

### Wild Sockeye Salmon Filet

Broiled with herbed butter

## DESSERT

### Tiramisu

Master Chocolat - by Bernard chocolate, mascarpone & ladyfingers in coffee liqueur

### Cheese Cake

House-made with strawberry topping





# Dinner Menu 5 - \$137

## FIRST PLATE

*With cheese & garlic toast*

### Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

### Barbequed Baby Pork Back Ribs

House-made barbeque sauce

## PRINCIPAL PLATES

*With a double stuffed potato*

### Steak & Lobster

Filet mignon & broiled Atlantic lobster tail, served with hot butter

### Filet Mignon (250 g / 8.5 oz.)

## SECOND PLATE

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Tomato Salad

Basil pesto, crumbled goat cheese, pickled onion

### Chicken Neptune

Boneless chicken breast, pan fried & topped with jumbo black tiger shrimp, asparagus & Béarnaise sauce

### Wild Sockeye Salmon Filet

Broiled with herbed butter

## DESSERT

### Tiramisu

Master Chocolat - by Bernard chocolate, mascarpone & ladyfingers in coffee liqueur

### Cheese Cake

House-made with strawberry topping





# Lunch Menu 1 - \$52

*Available from 11:30 AM to 2:00 PM*

## FIRST PLATE

*With cheese & garlic toast*

Caramelized Onion Soup

Beef broth & parmesan crouton

## DESSERT

Cheese Cake

House-made with strawberry topping

Crème Caramel

House-made flan with soft caramel sauce

## PRINCIPAL PLATES

*With a double stuffed potato*

Caesar's Original Steak

Sandwich

Rib eye steak on toasted French bread  
with sliced tomatoes and cucumbers

Lemon & Oregano Chicken

Broiled boneless breast of chicken.

Wild Sockeye Salmon Filet

Broiled with herbed butter



# Lunch Menu 2 - \$66

*Available from 11:30 AM to 2:00 PM*

## FIRST PLATE

*With cheese & garlic toast*

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

## PRINCIPAL PLATES

*With a double stuffed potato*

### Caesar's Original Steak Sandwich

Rib eye steak on toasted French bread with sliced tomatoes and cucumbers

### Wild Sockeye Salmon Filet

Broiled with herbed butter

## DESSERT

### Cheese Cake

House-made with strawberry topping

### Caesar's Hot Apple Pie

Rum toddy sauce & vanilla gelato

### Lemon & Oregano Chicken

Broiled boneless breast of chicken.





# Lunch Menu 3 - \$75

*Available from 11:30 AM to 2:00 PM*

## FIRST PLATE

*With cheese & garlic toast*

### Caesar Salad

Our traditional dressing with grated parmesan & croutons

### Baby Lettuce Insalata

Frisée, lola rosa & red oak lettuce, goat cheese, peppered walnuts, smoked bacon, maple sherry vinaigrette

## PRINCIPAL PLATES

*With a double stuffed potato*

### Rib Eye Steak (300 g / 10.5 oz)

Seasoned with our own house spices & grilled over charcoal

### Filet Mignon (175 g / 6.0 oz.)

## DESSERT

### Cheese Cake

House-made with strawberry topping

### Caesar's Hot Apple Pie

Rum toddy sauce & vanilla gelato

### Chicken Amandine

Boneless chicken breast, pan fried with sliced almonds

### Wild Sockeye Salmon Filet

Broiled with herbed butter



# AN EXCEPTIONAL WINE LIST

*Fit for connoisseurs but built for everyone.*

Our extensive wine selection has awarded us a Wine Spectator “Award of Excellence” since 2013. We take great pride in our winery partnerships, and our dedication and passion for wine has allowed us access to some of the finest winemakers in the world. Anyone looking to savor the moment over a glass of vino will find comfort here.

Wine is charged per bottle opened, fully or partially consumed. Beer, liquor and spirits are charged on a per consumption basis and vary in price range. Caesar’s will be the sole provider of all beverages, including alcohol.





# Additional Information

## Room Booking

Minimum guaranteed spend on food and beverage may be applicable depending on day of the week and/or month of the year when booking a private / semi-private room.

Deposit required to confirm booking. The deposit will be applied as payment to your final bill on the date of your function.

## Reservation for Large Group

When reserving for a large group without a private / semi-private room, a deposit amount of \$50 per person will be charged to your credit card to guarantee the reservation against a late cancellation or a complete or partial “No Show” for the specified date and time. This deposit will be applied as payment to your final bill on the date of your function.

## Final Bill

The final payment is due at the conclusion of your event. We accept cash, debit, and all major credit cards; we do not accept cheques for final payment. Per fine dining custom, checks and payments are not separated.

## Tax & Gratuity

18% Gratuity and 5% GST will be added to the final bill and do not contribute towards any applicable room minimums.

## Guaranteed Number of Guests

The guaranteed number of guests attending the event is required (2) two working day prior to your event date.

## Allergy Concerns

We can accommodate many allergy or dietary concerns, please advise your event coordinator. Any guests with allergies must also identify themselves to a server the day of the event.

## Cakes / Desserts

Caesar’s will be the sole provider of all desserts.

## Parking

Pay lot or on street parking is available on adjacent streets, subject to city bylaws.

## Decorations

Guests are welcome to bring their own decoration; however, no confetti or loose petals can be thrown or sprinkled on tables or floors. We do not permit anything to be nailed, tacked, stapled or taped to the walls, floors or ceilings. For safety reasons (we flambe dishes in the dining room) we cannot permit balloons of any sort.



# Contact

We would be pleased to assist you with your event.  
For more information, please contact locations directly.

## DOWNTOWN

403-264-1222

512 – 4th Avenue S.W.

[www.caesarssteakhouse.com](http://www.caesarssteakhouse.com)

*Note: All information in this brochure may change  
without notice, according to regular updates.*

