

← CAESAR'S →

Event
Dining

WILLOW PARK LOCATION

MAY 2023



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Semi private space located within the main dining room. Seats 8-12.

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Fully private space with its own entrance separate from the dining room. Seats up to 50.

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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 Private Room

Seated dining capacity: 18-24

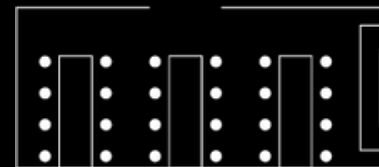
Size: 23.5' X 12.5'

Accessible area

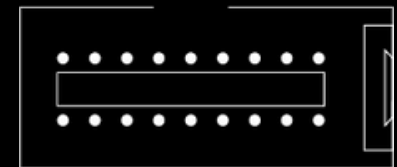


This private space is located within our main dining room. Decorated windows overlook the grill and main dining area and includes blinds and doors to make this room completely private. Large screen available for video presentations.

Room Map



Option 01



Option 02

The Alcove

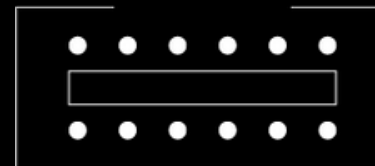
Seated dining capacity: 8-12

Size: 16.5' X 8.75'

Non-accessible area



Room Map



This semi-private space is located within the main dining room, tucked off the mezzanine.

The Main Dining Room

Seated dining capacity: 110

Accessible area on main floor



This elegant dining room showcases the grill where all steaks are cooked.

The Cocktail Bar

Seated dining capacity: 50

Cocktail Reception: 75

Size: 41' X 18.5'

Accessible area



This exquisite private space is decorated with rich accents of Italian marble, gold finishes, lavish upholstery, and a full wall mosaic of Sophia Loren.

The cocktail bar is separate from the main dining room, is accessible by its own entrance and comes complete with its own bar and set of washrooms.

Perfect for casual dining or cocktail receptions.









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

Polpette - \$55

Toasted fennel meatballs, tomato bacon jam

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

House-made 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

New York Strip (300 g / 10.5 oz.)

Seasoned with our own house spices & grilled over charcoal

Rib Eye Steak (300 g / 10.5 oz.)

DESSERT

Cheese Cake

House-made with strawberry topping

Caesar's Hot Apple Pie

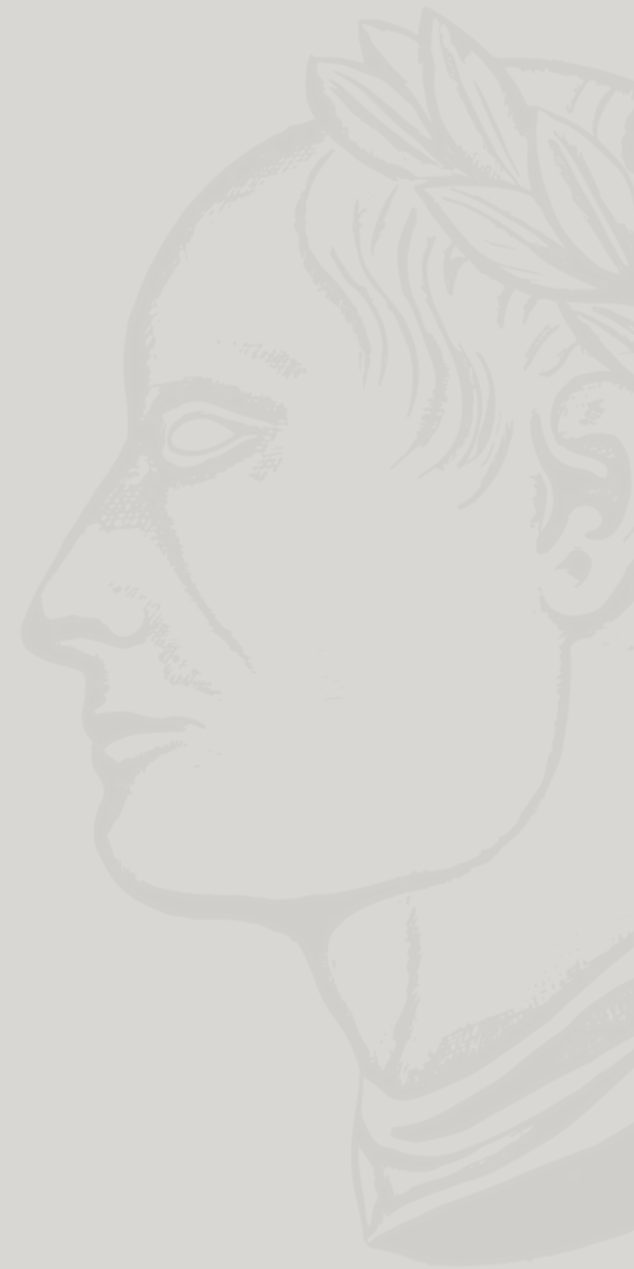
Rum toddy sauce & vanilla gelato

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

House-made 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

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

New York Strip (250 g / 10.5 oz.)

SECOND PLATE

Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

Polpette

Toasted fennel meatballs, tomato bacon jam

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

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

Filet Mignon (250 g / 8.5 oz.)

SECOND PLATE

Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

Polpette

Toasted fennel meatballs, tomato bacon jam

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

Caesar Salad

Our traditional dressing with grated parmesan & croutons

Tomato Salad

Basil pesto, crumbled goat cheese, pickled onion

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.)

Seasoned with our own house spices & grilled over charcoal

SECOND PLATE

Shrimp Cocktail

Chilled jumbo black tiger shrimp & house-made cocktail sauce

Polpette

Toasted fennel meatballs, tomato bacon jam

Chicken Neptune

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

Rack of Lamb

Herb roasted New Zealand spring lamb

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

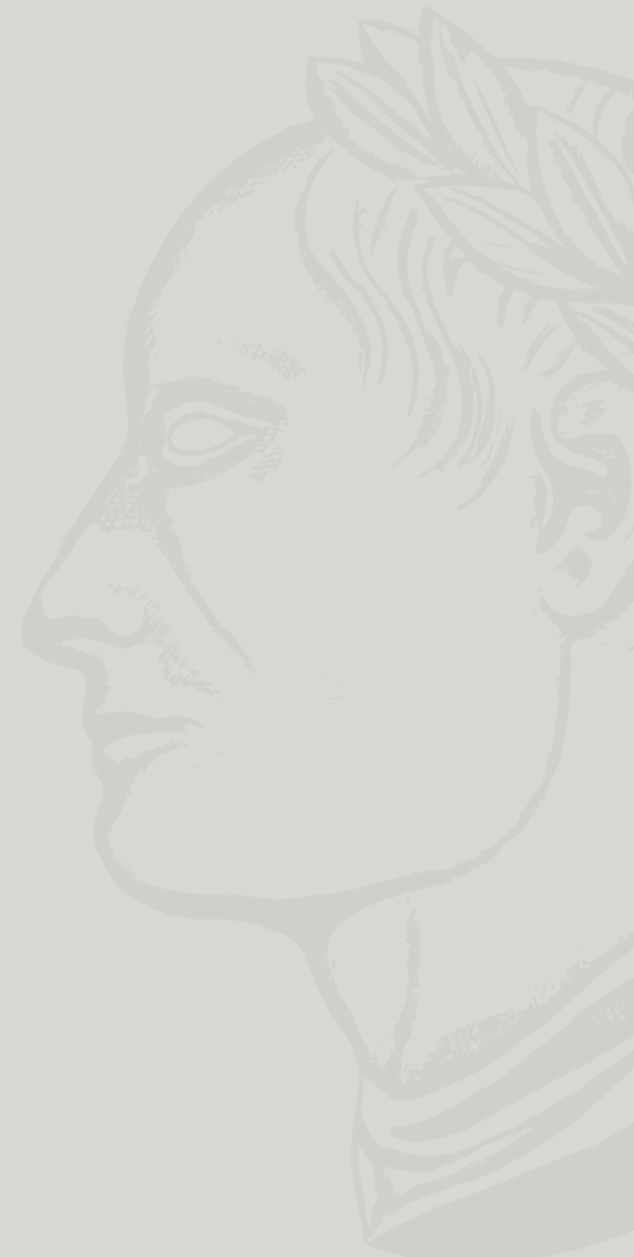
House-made with strawberry topping

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

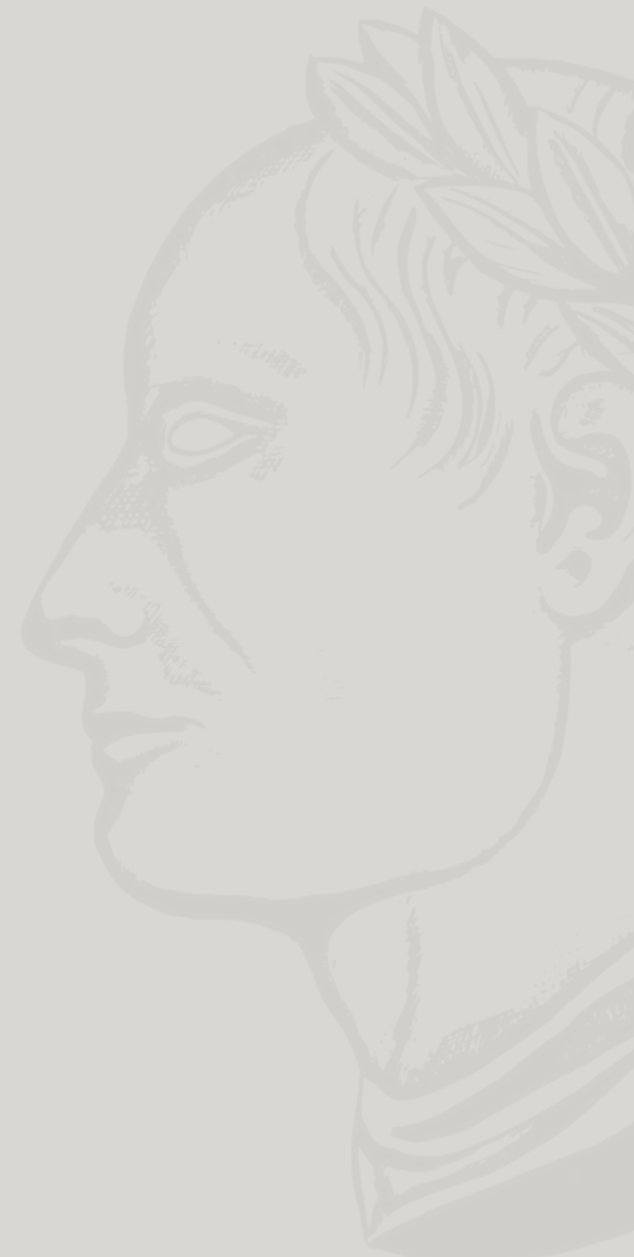
Rum toddy sauce & vanilla gelato

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

Free mall parking is available.

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.

WILLOW PARK

403-278-3930

110, 10816 Macleod Trail S.E

www.caesarssteakhouse.com

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

