



venue information & capacity	
passed canapé cold & hot	4
dessert canapé & action station	į
charcuterie option	
brunch, lunch & dinner groups of 50+	7

S K Y 360 1019 Avenue SW sky360.ca Please contact events@sky360.ca

SKY360

Standing over 600 feet above the downtown core, the Calgary Tower has been an icon in the city skyline for 40 years. Offering uncompromising views in every direction, visiting the tower has become a proud tradition for Calgarians and their guests.

Located at the top of the Calgary Tower, the city's only revolving restaurant offers more than just magnificent views of Calgary and the Rocky Mountains. This contemporary space is perfect for all of your corporate event needs - from group lunches to more formal, corporate events. The revolving dining room provides a 360 degree view of Calgary and the Rocky Mountains and showcases the full beauty of the entire landscape.

If you're looking for an area with full AV capabilities the tower is now home to the "upper deck", a semi private loft at the top of the tower. Sky 360 provides all food and beverage services to this area.

DINING ROOM

Showcasing seasonal, local and market fresh ingredients, our menu boasts some of the best Canadian Regional Cuisine the west has to offer.

The Sky 360 wine cellar is home to a Wine Spectator Award and over 100 handpicked Canadian and International wines that are sure to satisfy even the most discerning connoisseurs in your group. Open daily for lunch and dinner, as well as brunch on Sundays, Sky 360 will elevate your dining experience.

Our Dining Room is available for smaller wedding ceremonies, rehearsal dinners and receptions. We welcome groups ranging from 10 to 160. Everyone is welcome.

CAPACITIES

Sky 360 welcomes parties of all sizes, semi-private spaces available for groups from 10-100 people. Full venue buyout includes 160 seated and 200 cocktail.



PASSED CANAPÉS

COLD	/DOZEN		
FOIE PARFAIT honeyberry glaze, crostini	48	ROASTED BEET (GF, Vg) macadamia puree, white miso	36
WAGYU BEEF TARTARE (GFp) brown butter, tarragon, fried caper	48	TUNA CONFIT (DFp, GF) pickled cucumber, caper aioli	48

HOT minimum 2 dozen	/DOZEN		
CRISPY POTATO CROQUETTE (GF, V) smoked onion aioli	32	ATLANTIC SCALLOP (DFp, GF) celery root, calabrian chilli	48
MUSHROOM CROQUETTE (V) aioli, parsley	32	CRISPY PRAWN (DF, GF) mary rose sauce, green onion	48
RICOTTA DONUT (V) aged cheddar cream	32	LAMB LOLLIPOP (DF) available by the dozen mustard glaze, herbed panko	15 / EACH
CONFIT DUCK FRITTER (DF, GF) mission fig	48		



GF = gluten free GFp = gluten free possible DF = dairy free Dfp = dairy free possible V = vegetarian Vp = vegetarian possible

DESSERT CANAPÉS		ACTION STATIONS minimum 20 orders	
DEVILS FOOD CAKE raspberry, hazelnut	48/DOZEN	SLOW ROASTED AB TENDERLOIN 5 oz horseradish, focaccia	25/PERSON
PROFITEROLE seasonal flavours	42/DOZEN	CRISPY DUCK WRAPS hoisin, butterleaf lettuce, pickled cucumber	22/PERSON
'AFTER-EIGHT' TRUFFLES mint, 64% dark chocolate	36/DOZEN	CONFIT ARTIC CHAR sweet mustard butter, potato chips	24/PERSON
		CANADIAN OYSTERS minimum 3 dozen apple mignonette	42/DOZEN



 $\mathsf{GF} = \mathsf{gluten} \; \mathsf{free} \; \; \mathsf{GFp} = \mathsf{gluten} \; \mathsf{free} \; \mathsf{possible} \; \; \mathsf{DF} = \mathsf{dairy} \; \mathsf{free} \; \; \mathsf{Dfp} = \mathsf{dairy} \; \mathsf{free} \; \mathsf{possible} \; \; \mathsf{V} = \mathsf{vegetarian} \; \; \mathsf{Vp} = \mathsf{vegetarian} \; \mathsf{possible} \; \; \mathsf{Vp} = \mathsf{vegetarian} \; \mathsf{veget$

STATIONARY ITEMS

SERVES 10-12 PEOPLE

all served with house-made accoutrement

CHARCUTERIE PLATTER

120

chefs selection of cured meats, mostarda, house pickles, lavash crackers

CHEESE BOARD

115

local and imported, hazelnut honey, marinated olives, lavash crackers



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BRUNCH MENU OPTION

TO START

Please choose 2 of the following choices for your menu.

LITTLE GEM SALAD

sherry-dijon vinaigrette, market veg

FRESH SCONES

seasonal preserve, whipped butter

ROMAINE & KALE CAESAR SALAD GFp

grana padano, croutons

MAIN COURSE

Please choose 3 of the following choices for your menu

HAM BENNY

wilted spinach, brown butter hollandaise, wedge fries

MUSHROOMS ON TOAST

house-made focaccia, poached eggs, hollandaise, wedge fries

TOWER BREAKFAST

bacon, sausage, two eggs, wedge fries, sourdough toast, little gem salad

SOFFRITTOS RIGATONI DFp,Vp

tomato arrabiata, oregano, pecorino romano

SKY BURGER GFp, DFp

cambozola, bacon jam, crispy onions, wedge fries

\$42/PERSON

DESSERTS add \$10/person

Please choose 1 of the following choices for your menu.

CHOCOLATE POT DE CRÈME GF, V

candied coconut, chocolate caramel

ENGLISH TRIFLE GF

roasted pear, whipped vanilla, salted granola



LUNCH MENU OPTION 1

TO START

Please choose 2 of the following choices for your menu.

WEDGE SALAD Vp, GFp dill ranch, stilton cheese, crispy bacon

SHAVED PROSCIUTTO GFp pickled melon, basil, sourdough crackers

ROMAINE & KALE CAESAR SALAD GFp grana padano, croutons

MAIN COURSE

Please choose 3 of the following choices for your menu

SKY BURGER GFp, DFp bacon jam, cambozola cheese, crispy onions, brioche bun, skinny fries

CRISPY EGGPLANT SANDWICH GFp, V mozzarella, tomato, artichoke aioli, focaccia, skinny fries

PRIME RIB DIP GFp, DFp peppercorn sauce, mustard aioli, brioche bun, skinny fries

SOFFRITTOS RIGATONI DFp,Vp tomato arrabiata, oregano, pecorino romano

\$43/PERSON

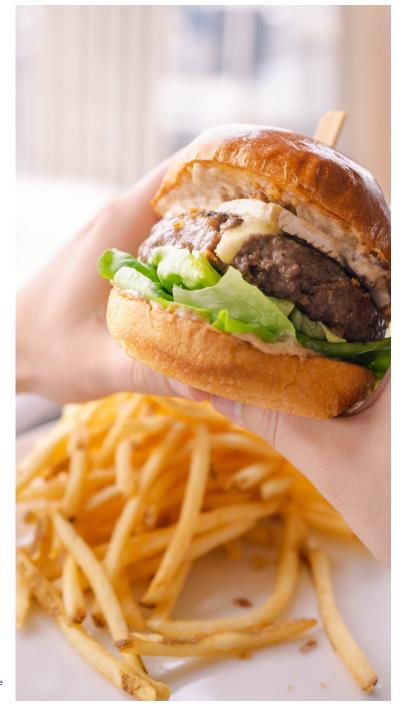
DESSERTS add \$10/person

Please choose 1 of the following choices for your menu.

CHOCOLATE
POT DE CRÈME GF, V
candied coconut,

chocolate caramel

ENGLISH TRIFLE GF roasted pear, whipped vanilla, salted granola



LUNCH MENU OPTION 2

TO START

Please choose 2 of the following choices for your menu.

WEDGE SALAD Vp, GFp dill ranch, stilton cheese, crispy bacon

SHAVED PROSCIUTTO GFp pickled melon, basil, sourdough crackers

ROMAINE & KALE CAESAR SALAD GFp grana padano, croutons

MAIN COURSE

Please choose 2 of the following choices for your menu

SOFFRITTOS RIGATONI DFp, Vp tomato arrabiata, oregano, pecorino romano

ROASTED ARCTIC CHAR GF, DFp pomme puree, fennel confit, roasted tomato, beurre blanc

BBQ AB CHICKEN

cremini mushroom, crispy potato, garlic butter, dill

STEAK FRITES GF, DFp 7oz CAB flatiron, peppercorn sauce, skinny fries

SKY BURGER GF, DFp bacon jam, cambozola cheese, crispy onions, brioche bun, skinny fries

\$55/PERSON

DESSERTS add \$10/person

Please choose 1 of the following choices for your menu.

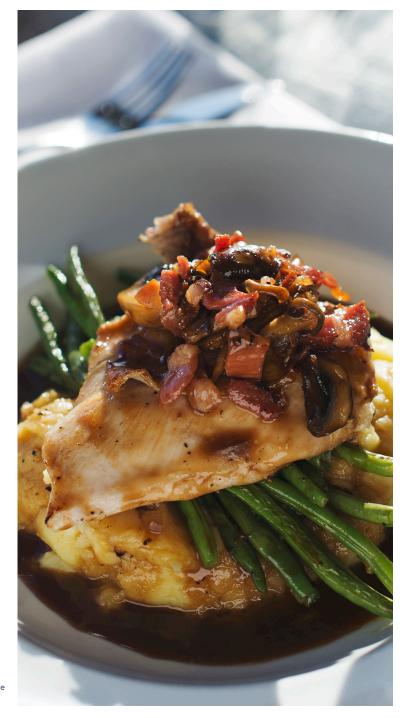
CHOCOLATE

POT DE CRÈME GF, V

candied coconut,

chocolate caramel

ENGLISH TRIFLE GF roasted pear, whipped vanilla, salted granola



DINNER MENU OPTION 1

TO START

Please choose 2 of the following choices for your menu.

WEDGE SALAD Vp, GFp dill ranch, stilton cheese, crispy bacon

SHAVED PROSCIUTTO GFp pickled melon, basil, sourdough crackers

ROMAINE & KALE CAESAR SALAD GFp grana padano, croutons

MAIN COURSE

Please choose 2 of the following choices for your menu

SOFFRITTOS RIGATONI DFp, Vp tomato arrabiata, oregano, pecorino romano

ROASTED ARCTIC CHAR GF, DFp pomme puree, fennel confit, roasted tomato, beurre blanc

BBQ AB CHICKEN

cremini mushroom, crispy potato, garlic butter, dill

\$60/PERSON

DESSERTS

CHOCOLATE

POT DE CRÈME GF, V

candied coconut,

chocolate caramel

ENGLISH TRIFLE GF roasted pear, whipped vanilla, salted granola



DINNER MENU OPTION 2

TO START

Please choose 2 of the following choices for your menu.

WEDGE SALAD Vp, GFp dill ranch, stilton cheese, crispy bacon

SHAVED PROSCIUTTO GFp pickled melon, basil, sourdough crackers

ROMAINE & KALE CAESAR SALAD GFp grana padano, croutons

MAIN COURSE

Please choose 2 of the following choices for your menu

SOFFRITTOS RIGATONI DFp, Vp tomato arrabiata, oregano, pecorino romano

ROASTED ARCTIC CHAR GF, DFp pomme puree, fennel confit, roasted tomato, beurre blanc

BBQ AB CHICKEN

cremini mushroom, crispy potato, garlic butter, dill

70Z CAB FLATIRON STEAK GF

buttermilk potato puree, grilled asparagus, peppercorn sauce

\$70/PERSON

DESSERTS

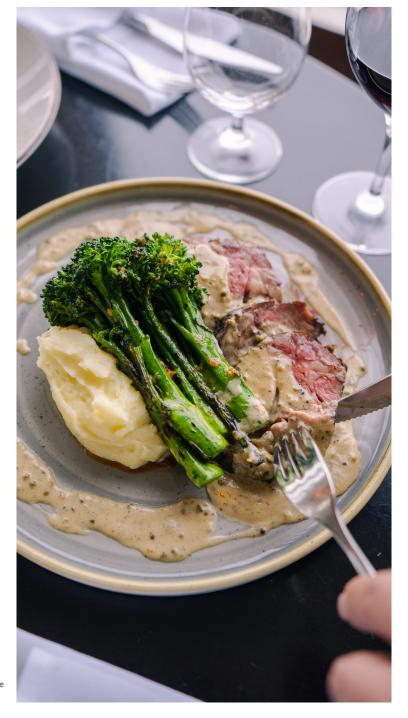
CHOCOLATE

POT DE CRÈME GF, V

candied coconut,

chocolate caramel

ENGLISH TRIFLE GF roasted pear, whipped vanilla, salted granola



DINNER MENU OPTION 3

TO START

Please choose 2 of the following choices for your menu.

WEDGE SALAD Vp, GFp dill ranch, stilton cheese, crispy bacon

SHAVED PROSCIUTTO GFp pickled melon, basil, sourdough crackers

BRANT LAKE WAGYU BEEF TARTARE GF, DFp truffle vinaigrette, grana padano, sourdough

MAIN COURSE

Please choose 2 of the following choices for your menu

SOFFRITTOS RIGATONI DFp, Vp tomato arrabiata, oregano, pecorino romano

ROASTED ARCTIC CHAR GF, DFp pomme puree, fennel confit, roasted tomato, beurre blanc

BBQ AB CHICKEN

cremini mushroom, crispy potato, garlic butter, dill

12OZ CAB STRIPLOIN GF

buttermilk potato puree, grilled asparagus, peppercorn sauce

\$85/PERSON

DESSERTS

CHOCOLATE
POT DE CRÈME GF, V
candied coconut,
chocolate caramel

ENGLISH TRIFLE GF roasted pear, whipped vanilla, salted granola



^{*}Vegetarian options are available by request, not all ingredients are listed please inform your server of all allergies.

Prices do not include GST (5%) or gratuity (20%) With each entrée Sky 360 does cover your elevation up to the restaurant.

Additional charges to access Observation Deck. (lunch menus not available after 2pm) Menus and prices are subject to change.

