



**BAR AREA  
SEATS 16**



**SUNROOM  
SEATS 35**

**OLEA EVENT ROOMS**



**DINING ROOM  
SEATS 60**



# OLEA EVENT MENU

## CANAPE SELECTION

MUSHROOM BRUSCHETTA – WHIPPED RICOTTA. TRUFFLE HONEY. ROSEMARY (V)	\$36/DOZEN
ZUCCHINI FRITTI – LEMON & CAPER AIOLI. PANKO (VG, DF)	\$36/DOZEN
SAFFRON ARANCINI–FIOR DI LATTE. ARRABIATA SAUCE. GRANA PADANO (V)	\$36/DOZEN
CHORIZO STUFFED DATES – MANCHEGO. VINCOTTO. BACON (GF)	\$42/DOZEN
STUFFED OLIVES – FENNEL SPICED PANKO. 'NDUJA (DF)	\$42/DOZEN
STUFFED PEPPERS – CONFIT TUNA. ALLIOLI. ROMESCO (GF, DF)	\$46/DOZEN
GRILLED PORK SKEWERS – SALSA VERDE. PICKLED ONION. ANDALUCIAN SPICES (GF, DF)	\$48/DOZEN
WAGYU MEATBALLS – BASIL. POMODORO. GRANA PADANO	\$48/DOZEN
BEEF TARTARE – CALABRIAN CHILES. GRANA PADANO. EGG YOLK. CAPERS. FOCACCIA	\$48/DOZEN
FRESH SHUCKED OYSTERS – MIGNONETTE. LEMON (GF, DF)	\$60/DOZEN

## STATIONS

CHILLED MARINATED SHRIMP (GF, DF) – PICKLED CHILES. CILANTRO. CITRUS AIOLI	\$48
SEAFOOD CRUDO BOARD (GF, DF) – OLIVE OIL. APPROPRIATE ACCOMPANIMENTS	\$MP
CHARCUTERIE BOARD – LOCALLY SOURCED SALAMI. CHEESE. MUSTARD. PICKLES 20 PPL	\$1.80 FOR 20PPL
FLATBREAD & DIP (V, VG, DF) – ZA'ATAR SPICED FLATBREAD. ASSORTED DIPS	\$30 FOR 10PPL
VEGETABLE CRUDITE BOARD (V, VG, GF, DF) – RAW VEGETABLES. ASSORTED DIPS	\$30 FOR 10 PPL

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE  
EVENT MENU DECEMBER 2024 | PRICES MAY BE SUBJECT TO CHANGE





# OLEA EVENT MENU

## DINNER

\$65 PER PERSON | SERVED FAMILY-STYLE

### FIRST COURSE:

GEM LETTUCE SALAD  
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

### SECOND COURSE:

ALBERTA BEEF BRISKET  
SHERRY BRAISED. CRUSHED CELERY ROOT. MARINATED CARROTS. SPANISH OLIVE TAPENADE

ROASTED CHICKEN  
SALSA CATALANA. SAFFRON RICE. SEARED BRUSSELS SPROUTS. ALMOND PICADA

BAKED ICELANDIC COD  
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

### DESSERT:

SPICED PEAR CROSTATA  
WITH SALTED CARAMEL. VANILLA GELATO

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE  
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# OLEA EVENT MENU

## DINNER

\$70 PER PERSON | PLATED DINNER

### SALAD COURSE:

GEM LETTUCE SALAD  
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

### SECOND COURSE:

ALBERTA BEEF BRISKET  
SHERRY BRAISED. CRUSHED CELERY ROOT. MARINATED CARROTS. SPANISH OLIVE TAPENADE

OR

ROASTED CHICKEN  
SALSA CATALANA. SAFFRON RICE. ALMOND PICADA

OR

BAKED ICELANDIC COD  
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

### DESSERT:

GREEK YOGURT PANNA COTTA  
BLOOD ORANGE MARMALADE. ALMOND BISCOTTI

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# OLEA EVENT MENU

## DINNER

\$85 PER PERSON | PLATED DINNER

### FIRST COURSE. CHOICE OF:

GEM LETTUCE SALAD  
HERB YOGURT. TAHINI. CHICKPEAS. PICKLED DATES. ORANGE. FENNEL

SEARED ALBACORE TUNA  
CONFIT TUNA BELLY. FOCACCIA. LEMON & CAPER AIOLI

### SECOND COURSE. CHOICE OF:

CAVATELLI  
GUANCIALE. PECORINO ROMANO. TUSCAN KALE. SEASONAL VEGETABLES

OR

RIGATONI  
SUNDRIED TOMATO PESTO. ALMONDS. ROASTED SQUASH. VINCOTTO. BASIL. MINT

### THIRD COURSE. CHOICE OF:

GRILLED BEEF STRIPLOIN  
6OZ CERTIFIED ANGUS BEEF. CRUSHED CELERY ROOT. ROASTED CARROTS. SHERRY JUS

OR

ROASTED CHICKEN  
SALSA CATALANA. SA5RON RICE. ALMOND PICADA

OR

BAKED ICELANDIC COD  
ACQUA PAZZA. ROASTED POTATOES. FENNEL. HERB PANGRATTATO

### DESSERT:

OLIVE OIL CAKE  
CARDAMOM POACHED PEAR. WHITE CHOCOLATE MOUSSE

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