



Nostalgia
RIVERVIEW PAVILION



ABOUT US

PREMIER WEDDING AND EVENT SPACE

YOUR GATHERING BEGINS HERE

Set against the natural beauty of the Bow River, the Nostalgia Riverview Pavilion is a destination for gatherings that deserve an extraordinary setting.

From corporate events and galas to weddings and milestone celebrations, our riverside venue offers a rare combination of privacy, scenery, and full-service hospitality.

Designed to bring people together, the Nostalgia Riverview Pavilion is where memorable moments become lasting memories

A VENUE DESIGNED FOR GATHERING

DESIGNED TO BRING PEOPLE TOGETHER

Whether you're planning an intimate celebration or a large-scale event, the pavilion offers flexible layouts to accommodate a variety of event styles.

WHAT'S INCLUDED?:

Every event includes access to the essentials needed to host a seamless and memorable gathering.

Tables, chairs, linens, china, cutlery, glassware, and all standard buffet equipment, including chafing dishes and serving pieces are provided.

Your booking also includes a dance floor, WiFi, power access, and onsite parking, allowing you to focus on creating an exceptional guest experience.

VENUE CAPACITY:

- Seated Dinner: up to 160 Guests
- Standing Reception: up to 220 Guests
- Seated with Dance Floor: up to 148 Guests

RATES:

Friday / Saturday / Sunday

- \$10,000 rental fee
- \$10,000 minimum food and beverage spend

Monday - Thursday

- \$5,000 rental fee
- \$5,000 minimum food and beverage spend

See pages 7 & 8 for FAQs and event add-ons.



OUR MENU

This elevated catering experience blends contemporary Canadian cuisine with refined hospitality and locally sourced ingredients from Alberta farms, ranches, bakeries, and producers whenever possible. Designed for luxury weddings, corporate galas, and private celebrations, each menu showcases seasonal flavours and elegant presentation suited for premium outdoor tented events. Presented by the team behind Vintage Group Catering.

Please let us know if you or your guests have any dietary restrictions or special requests.

Our culinary team is pleased to customize our menus to accommodate your event and create an exceptional dining experience for all guests.



CANAPÉS

PAIR WITH CHAMPAGNE & ALBERTA BOTANICAL COCKTAILS

Choose 3 canapés (hot or cold) minimum 4 dozen each

COLD

55/Dozen

Alberta Beef Tartare

Hand-Cut Alberta Prime Beef Tenderloin,
Ssamjang Aioli, Pickled Shallot, Puffed Tapioca

East Coast Oyster

Seasonal Mignonette

Foie Gras & Saskatoon Berry Tartlet

Burnt Honey Gastrique, Toasted Hazelnut,
Flaky Butter Shell

Compressed Watermelon

Goat Cheese, Basil,
Aged Balsamic Pearls

HOT

60/Dozen

Braised Bison Short Rib Croquette

Bison, Black Garlic Aioli, Micro Greens

Lamb Tenderloin

Alberta Lamb, Mint Chimichurri,
Pickled Red Onion, Crostini

Wild Mushroom Tart

Truffle Cream, Thyme

Duck Confit

Cherry Gastrique, Pani Puri Crisp

THE MAIN EVENT MENU

PLATED & SERVED IN THREE COURSES

FIRST COURSE

Choose 1

Burrata & Prairie Greens 21
Creamy Burrata with Greenhouse Tomatoes, Peaches, Cucumber Ribbons, Basil, Toasted Pumpkin Seeds, Aged Sherry Vinaigrette

or

Chilled English Pea Velouté 16
Mint Crème Fraîche, Dungeness Crab, Lemon Oil, Pea Shoots

or

Beetroot & Whipped Ricotta 18
Local Honey Roasted Beets, Whipped Ricotta, Shaved Fennel, Orange Segments, Pistachio Crumb, Aged Balsamic

SECOND COURSE

Choose 2

Alberta Prime Beef Tenderloin 58
Cherry-wood Smoked, Pomme Puree, Glazed Baby Carrots, Charred Broccolini, Black Truffle Jus

or

West Coast Sablefish 45
Pan Seared Sablefish, Peas, Charred Corn, Risotto, Brown Butter Beurre Blanc

or

Herb Brined Sous Vide Chicken Breast 36
Sweet Potato Purée, Confit Tomato, Baby Zucchini, Brown Butter Lemon Jus

or

Wild Mushroom & Truffle Gnocchi 32
Wild Alberta Mushrooms, Black Truffle Cream, Spinach and Sundried Tomatoes, Grana Padano Cheese

DESSERT

Choose 1

Valrhona Chocolate Marquis 16
Salted Caramel Crèmeux, Fresh Berries

or

Strawberry Shortcake 15
Meringue Crisps, Strawberry Compote, Crystallized Basil, Chantilly Cream

or

Caramelized White Chocolate Panna Cotta 15
Brown Butter Crumble, Pear Gel



STATIONS

ENHANCE YOUR EVENT WITH A STATION

ALBERTA CHARCUTERIE TABLE

- Assorted Salami from Valbella Meats
- Pickles
- Olives
- House-Made Mustard
- Calabrian Chili Jam

PRAIRIE CHEESES FROM SYLVAN STAR CHEESE

- House Preserves
- Honeycomb
- Pickled Vegetables
- Artisan Crackers

RIVERFRONT OYSTER & SEAFOOD BAR

- Fresh Oysters
- Poached Prawns
- Mussels
- Snow Crab
- Champagne Mignonette
- Fresh Horseradish
- Banana Pepper Hot Sauce

MINI ALBERTA BEEF SLIDERS

- Aged Cheddar
- Onion Jam
- Brioche Buns

DUCK FAT TRUFFLE SHOESTRING FRIES

- Parmesan
- Rosemary Salt

FEATURED LOCAL PRODUCERS

- Canadian Rangeland Bison
- Sungold Lamb
- Valbella Gourmet Foods
- Foothills Creamery
- Sylvan Star Cheese
- Trafford Farms
- Blackbird Acres
- Fairwinds Farm
- Galimax

PER PERSON

10

12

18

PER DOZEN

54

48





CONSIDERATIONS & F.A.Q.

WEDDINGS

Our coordinator is here for you every step of the way. We will assist with planning the day and consider your personal preferences. We have options for indoor and outdoor ceremony locations.

FOOD & BEVERAGE

All food and beverage for events will be supplied by Vintage Group Catering. The final numbers of the attendees are due 5 business days prior to the event date. Gluten free and other dietary needs are available upon request. Host bar or cash bar options are available, please ask our team for details.

SET UP & DECOR

Included: Tables, chairs, linens, china, cutlery, glassware, and all standard buffet equipment, including chafing dishes and serving pieces are provided. Your booking also includes a dance floor, WiFi, power access, and onsite parking. AV equipment can be rented. No candles, sparklers, fireworks, or confetti are permitted. Decor services are available for an additional fee, please ask us for details.

LOCATION

21909 72 Street SE, Calgary, AB T1S 4A8

DEPOSIT/PAYMENT

A credit card is required to confirm the event date. A deposit of \$1,000 is required with signed contract to guarantee the event. The deposit will be used towards the final bill.

EVENT HOURS

Events can start at 8:00 AM. Guests must be departed by 1:00 AM. Music must end by Midnight.

TAXES AND SERVICE CHARGES

All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges. The following charges will be applied to the final invoice: Food, beverages and rentals 5% GST, 20% Service Charge (Service Charges taxed 5% GST)

PARKING

Yes. On the day of your event there will be clear signage and a parking attendant to guide your guests.

WHEELCHAIR ACCESSIBLE

Yes! Please let us know if you have any guests with special accessibility needs and we will ensure they are accommodated.

WASHROOMS

They are located on the east side of the event tent. In a detached small building, there are 3 washroom stalls.

SOCAN FEES | RE:SOUND FEES

Socan and Re:sound fees is a government-issued tariff all events to play music. This is a onetime fee: Socan fee from \$22.06 up to \$63.49 + 5% GST. Re:sound fee from \$9.25 up to \$26.63+ 5% GST.

AUDIO VISUAL TECHNOLOGY

Turn ordinary events into memorable experiences | Let our expertise help successfully deliver your message.

PACKAGES

Media Package: LCD projector & screen OR Smart TV, HDMI cable, Extension Cord, Power Bars, Wireless Microphone, 2X PA Speakers, Microphone Stand, Presentation Clicker.	500
Projector & Screen Package : LCD projector, screen, HDMI cable, extension cord, power bar.	270
Conference Call Package: Projector & Screen OR Smart TV, HDMI Cable, Extension Cord, Power Bars, 4K Webcam, Polycom Teleconference Phone.	300
Party Package: Dance Floor, 2X PA Speakers, Wireless Microphone, Microphone Stand, Power Bars, Extension Cords.	400

INDIVIDUAL OPTIONS

Projection Screen	80
Smart TV - 86"	200
Smart TV - 50" or 60"	100
Wired Microphone	50
Wireless Microphone & 2 Powered PA Speakers	300
Computer Speakers	40
2 Powered PA Speakers	200
Polycom Teleconference Phone	75
Click Share	100
Easel	25
Flip Chart	50
3M Flipchart with Post-It Paper	75
White Board	50
Smart Dry Erase Board KAPP	100
Extension Cord and Power Bar	15
4K webcam	75

Rental items are charged on per day basis.
All items are subject to a 20% gratuity and 5% GST.
Any equipment canceled within 24 hours of the event date will be billed at full rate.





CONTACT

To inquire about hosting your next event with us:

Events@NostalgiaRiverviewPavilion.com
587.349.8637