

Meetings at FLORES & PINE



FLORES & PINE

FOR ALL YOUR MOMENTS

CORPORATE MEETING PACKAGE



Meetings made simple

Pricing varies seasonally and is based on menu selection.

Includes

- Non-alcoholic beverages
- 2 flip-charts and screen
- Audio package (microphone & speakers)
- Projector and screen available for additional fee

Morning offering

Continental breakfast included. A hot breakfast option is available for an additional fee.

Lunch or Dinner

Lunch or dinner option includes our signature salad, house made pizzas, and an artisan dessert selection.

Snacks

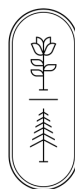
Morning and afternoon snack options are available for an additional fee.

Additions and dietary preferences can be accommodated.

CUSTOM OPTIONS

For those looking for a custom experience, build a package to suit your needs based on our full catering menu.

All food and beverage (including alcoholic beverages) must be supplied by our in-house catering team. A 19% gratuity will be added to all catering related charges.



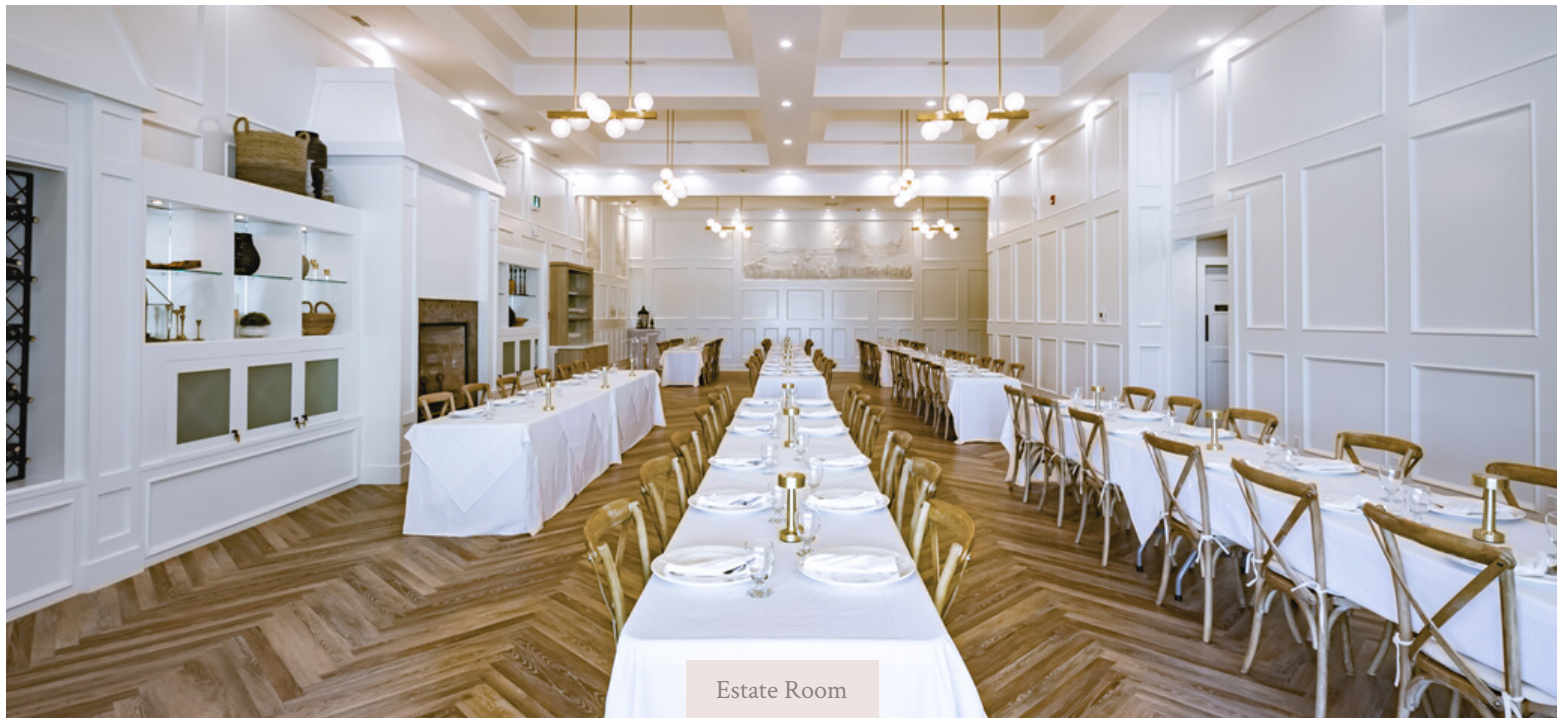
CONTACT US

events@floresandpine.com

Submit your request online at
floresandpine.com/events

Events at FLORES & PINE





For all your event needs

You may expect a setting this beautiful to be found on a vacation far from home, but Flores & Pine brings mountain-like surroundings only minutes from Calgary. Combining a rural hideaway, intimate setting, and modern amenities – there is no place more perfect for your private event.

Flores & Pine is inspired by the prestige of the former Bears Den and the community of Bearspaw. This location honours the local landmark and rejuvenation of the area, creating a gathering space for any event to be unforgettable.

Flores & Pine was designed with flexibility in mind in order to support a variety of tastes and inspirations. The space is perfect for occasions ranging from meetings to weddings, celebrations and full restaurant buy-outs. We can fulfill any of your event needs.



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FOOD

We know that food is at the forefront of every good gathering. We work with responsible farmers to source sustainable ingredients, merging contemporary techniques with culinary comforts to deliver thoughtfully inspired cuisine. Flores & Pine can offer you a journey into the wild with our fire-grilled specialties and rotisserie classics. Our kitchen favours authentic flavors to bring you hearty, enticing dishes that are best savored with others.

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PRICING

Full restaurant buy-outs are available however prices change seasonally.

Pricing includes basic table settings (white dinnerware with silver utensils, gold votive candles for centre piece, white linens), and all staffing required, including set up and clean up. Upgrade to harvest tables for \$100 each.

All food and beverage (including alcoholic beverages) must be supplied in-house. A 19% gratuity will be added to all catering related charges.

Audio licensing services SOCAN and RE-SOUND charge based on group size. See www.socan.ca for details.

the Estate Room

Ideal for groups of 30-100, the Estate Room has a comfortable elegance with hints of stone, metal, millwork and greenery pulled in from other areas of the establishment. Setup can be customized to meet your needs.

Room Rentals

Prices change seasonally, please reach out to our events team via phone or email for availability and current pricing.

The Grill Room

This sophisticated event space features a wood-fired pizza oven, and the Grillroom's sleek decor sets the stage for a stand out event. The Grill Room can entertain 80 guests comfortably, and parties can combine the Grill Room with the Atrium, an additional 38 people, for a total of 118 guests.





The Patio

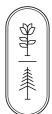
A wonderful space for the sun-filled days of summer or the crisp air of fall, warmed with heat lamps and a crackling outdoor fireplace, the Patio lends an opportunity to dine in one's natural surroundings. This space is ideal for casual team gathering or in combination with the Estate Room to create a welcoming experience for your guests.

The Atrium

The heart of Flores & Pine, breathing life indoors by bringing the outdoors inside through both natural finishes and a stunning tree canopy.

The airy, semi-private Atrium allows for a secluded, celebration; offering heightened views to the rest of the Grillroom.

This space on its own can host up to 34 guests.



FLORES & PINE

FOR ALL YOUR MOMENTS



CORPORATE EVENT MENU

events@floresandpine.com
floresandpine.com

FOR ALL YOUR MOMENTS

Let your event unfold just as you imagined – your guests walk into a beautiful and modern space where the air is charged with excitement about the occasion or opportunity before them. Every detail is taken care of in the sophisticated yet comfortable room, creating a backdrop for a memorable experience.

The friendly and attentive event staff is ready to take care of everything so the event planners and guests can relax and enjoy themselves. From the first sip of a hand-crafted cocktail, they can taste the quality of the experience.

The event menu celebrates contemporary Canadian cuisine, featuring fresh, locally sourced ingredients and innovative dishes. With every bite, you're transported on an exciting and satisfying culinary journey.

All the details come together to create an atmosphere for the perfect event — networking, team building, or a celebration of success — fostering collaboration, creativity, and, most importantly, connection making Flores & Pine the ideal place for people to come together and discover what is possible. 🌿



BREAKFAST & BREAKS

Morning is the perfect time of day to gather a team or a group for a dynamic networking event, collaborative project session, or an intimate product launch. Settle into one of our inviting spaces with a hot coffee and a refined selection of classic breakfasts.

BREAKFAST

CONTINENTAL BREAKFAST 19 - v
assorted danishes & pastries, yogurt parfait,
assorted jams & butter

BREAKFAST SANDWICHES 15 - v*
english muffin, bacon, egg, cheddar,
fruit cup, yogurt parfait

BREAKFAST BUFFET 25 - gf*
assorted baked goods,
bacon, sausage, scrambled eggs, hash brown,
fresh fruit, jams, butter

BREAKS

COOKIE JAR 10 - gf*
selection of house-made cookies
with tea & coffee

DEATH BY CHOCOLATE 16 - gf*, v
brownie, mini mousse, mini cake, chocolate tart
with tea & coffee

HUMMUS & CRUDITÉ 13 - GF, VE
with assorted canned pop

PARTY MIX 14
with assorted canned pop

BREAKFAST & BREAKS priced per person

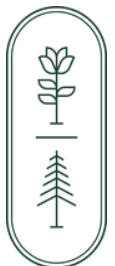
Minimum of 20 guests

Menu selections are due 3 business days prior to the event date

Breakfast items have a 10-person minimum per item

Prices do not include 19% service charge or 5% gst

gf • gluten-free | v • vegetarian | ve • vegan | df • dairy-free | * denotes dish can be modified



PLATED & BUFFET LUNCH

Gather in our welcoming environment and enjoy the relaxed, rustic Canadian menu selections that are perfectly approachable. If you're rolling up your sleeves for an afternoon strategy session or hosting a casual client reception, the menu and space will keep you engaged and satisfied.

PLATED LUNCH

SANDWICHES 25

assorted chef-curated sandwiches, F&P salad,
assorted dressings, artisan soup, vegetable platter

BURGERS 38

chicken, beef & vegetarian, condiments, caesar salad,
F&P salad, dressings, potato chips

SMOKED BBQ BRISKET 55

slider buns, coleslaw, grilled portobellos,
potato salad, tomato bocconcini salad, potato chips

BUFFET LUNCH 60

F&P SIGNATURE SALAD - gf, v

hydragreens lettuce, dill ranch, tomatoes,
pickled beets, radishes, goat cheese, parmesan

CAESAR SALAD - gf, v*

hydragreens romaine, dill ranch, tomatoes,
pickled beets, radishes, goat cheese, parmesan

SEASONAL SOUP - gf, v*

ROASTED SEASONAL VEGETABLES - gf, ve

WHIPPED POTATOES BAKED SALMON - gf, df*

tomato saffron emulsion

BOWDEN FARMS ROASTED CHICKEN - gf, df*

mushroom cream sauce

ASSORTED PASTRY CHEF CURATED DESSERTS

PLATED LUNCH & BUFFET LUNCH priced per person

Accompanied by freshly brewed coffee and a selection of teas

Menu selections are due 3 business days prior to the event date

Plated Lunch items have a 10-person minimum per item

Buffet Lunch has a minimum of 20 guests

Prices do not include 19% service charge or 5% gst

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CANAPES & HORS D'OEUVRES

Elevate the experience during your employee recognition event, charity event, or even a small trade show with the addition of canapes & hors d'oeuvres passed by our servers. Or, set the tone with a selection of these small bites that allow guests to mingle and enjoy a signature cocktail.

SERVED COLD

BRUSCHETTA TART 4 - v
balsamic pearl, fresh herbs

WATERMELON GAZPACHO SHOOTER 6 - gf, ve
basil, balsamic, compressed watermelon

TRUFFLED MUSHROOM 5 - gf, v
goat cheese, crostini, fresh herbs

SMOKED SALMON ROLL 5
cream cheese, spinach, pickled onion

POACHED PRAWN COCKTAIL 5 - gf, df
cucumber, heirloom tomato, cocktail sauce

SERVED HOT

VEGETABLE SPRING ROLL 4 - v
sweet chili dip

MINI YORKSHIRE PUDDING 5 - df
roast beef, horseradish aioli

F&P MEATBALL 5 - gf, df
tomato jus

CHEESE PEROGIES 4 - v*
sour cream, bacon, chive

GARLIC PRAWNS 4 - gf, df*
herb butter, white wine

ALBERTA STEAK BITES 6 - gf, df
red wine cream sauce

PLATTERS

priced per person
minimum 20 people

GRAZING 6 - gf
italian cured meats, imported cheese,
pickled vegetables, olives, tapenade, crostini

CHILLED SEAFOOD 8 - gf, df
wild sockeye gravlax smoked salmon,
poached prawns, lemon, caper, onion

CRUDITE 5 - gf, ve
artisan vegetables, hummus, ranch, tapenade

DESSERT 8 - gf*, v
pastry chef-curated assorted squares,
cakes, tarts & brownies

CANAPES & HORS D'OEUVRES priced per piece

Minimum of 12 pieces per item

Menu selections are due 3 business days prior to the event date

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BUFFET DINNER

Well suited for large groups such as conferences and diverse corporate family gatherings — guests have the opportunity to enjoy a variety of elevated dishes that will please the heartiest appetites and multiple options for those with dietary restrictions.

ASSORTED BREADS & BUTTER

F&P SIGNATURE SALAD

hydragreens lettuce, dill ranch, tomatoes, pickled beets, radishes, goat cheese, parmesan

CAESAR SALAD

hydragreens romaine, dill ranch, tomatoes, pickled beets, radishes, goat cheese, parmesan

BEET & ARUGULA SALAD

roasted beets, goat cheese, orange, walnut, citrus walnut dressing

CHARCUTERIE PLATTER

CHEESE PLATTER

ANTIPASTO & CRISPS

ROASTED SEASONAL VEGETABLES

WHIPPED POTATOES

BAKED SALMON

tomato saffron emulsion

BOWDEN FARMS ROASTED CHICKEN

mushroom cream sauce

ASSORTED PASTRY CHEF-CURATED DESSERTS

FRUIT PLATTER

ACTION STATIONS

priced per person in addition to buffet
minimum 20 people

SAUTEED PRAWN STATION 10

herbs, garlic, white wine, butter

PASTA STATION 12

alfredo sauce, tomato sauce, assorted toppings

CARVED PRIME RIB 15

yorkshire pudding, au jus, horseradish, dijon

BUFFET DINNER 80 per person

Accompanied by freshly brewed coffee and a selection of tea

Menu selections are due 3 business days prior to the event dates

Minimum of 30 guests

Prices do not include 19% service charge or 5% gst

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PLATED DINNER

Impressions matter — hosting a plated corporate event at Flores & Pine shows you will go the extra mile for your guests. From a marquee recognition event to a bespoke board member dinner, our chef-crafted multi-course dinner in one of our beautiful spaces will leave the right impression.

SOUP & SALAD - choose one

ROASTED MUSHROOM SOUP - gf, v
spiced cream, fresh herbs

CARROT GINGER SOUP - gf, v
toasted coconut, gastrique

LOBSTER BISQUE - gf*
crème fraîche
(add 5 per person)

ORANGE & BERRY SALAD - gf, df*
goat cheese, pumpkin seeds,
pumpkin seed vinaigrette

HYDRAGREENS ROMAINE - gf, v*
grana padano, bacon onion jam,
croutons, garlic lemon aioli

F&P SIGNATURE SALAD - gf, v
hydragreens romaine, dill ranch, tomatoes,
pickled beets, radishes, goat cheese, parmesan

ENTRÉES - choose two

entrées are served with chef-curated potato
& seasonal vegetables

ROASTED BOWDEN FARMS CHICKEN
SUPREME - gf
mushroom cream sauce

SEARED ICELANDIC SALMON - gf, df
tomato saffron emulsion

AAA GRADE BEEF STRIPLOIN - gf, df
red wine demi-glace

GRILLED HERB PISTOU CAULIFLOWER - gf, ve
automatically included in plated dinner

AAA GRADE BEEF TENDERLOIN - gf, df
red wine demi-glace
(add 10 per person, minimum 30 people)

DESSERTS - choose one

CHOCOLATE ENTREMET - gf*, v
berry coulis, chantilly cream, fresh berries

SEASONAL CHEESECAKE - gf*, v
berry coulis, chantilly cream, fresh berries

VANILLA CRÈME BRÛLÉE - gf, v
fresh berries
(add 5 per person)

3-COURSE PLATED DINNER 95 per person

select one soup or one salad, select two protein entrées (vegetarian entrée included), select one dessert

Add one soup or one salad 15 per person

Accompanied by freshly brewed coffee and a selection of teas

Menu selections are due 3 business days prior to the event date

Prices do not include 19% service charge or 5% gst



LATE NIGHT & BEVERAGES

Keep guests energized and engaged during an event that runs into the later hours of the evening. For events that run over multiple hours or can get festive from bar service, providing delicious snack options will prevent guests from getting hungry and show your appreciation for their attendance.

LATE NIGHT

POUTINE STATION 10 - gf
fries, cheese curds, gravy, cheese sauce

CHICKEN FINGERS 15 - df
fries, plum sauce, ketchup

CHICKEN WINGS 20 - gf, df
ranch, hot sauce, bbq sauce

GRILLED CHEESE 15 - gf*, v
ketchup, mustard

BEVERAGES

ASSORTED CANNED POP 4
SPRING WATER 4
COFFEE & TEA for 10 guests 40

LATE NIGHT priced per person

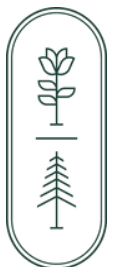
Minimum of 20 people

BEVERAGES priced per person

Minimum of 10 items

Prices do not include 19% service charge or 5% gst

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FLORES & PINE

GRILLROOM AND GATHERINGS

BEVERAGE PROGRAM

Celebrate your special event with Flores & Pine

Flores and Pine offers a unique environment to host an unforgettable event. Our dedicated team will work with you to curate an exceptional menu and environment.





F&P BEVERAGE PROGRAM MENU

DRAFT BEER

Draft beer (F&P Lager)
\$10 per 15 oz

WINE

House wines by the bottle
Sparkling, White, Rose, Red
\$65 per bottle

House wines by the glass
Sparkling, White, Rose, Red
\$15 per 6 oz

LIQUOR

High Balls
\$9.50 per 1 oz

Signature Cocktails
\$16.00 per 2 oz

NON ALCHOLIC

Canned Pop (variety)
\$3.50 per can

Juice (variety)
\$3.50

Still Water
\$9.00 per large bottle

Mineral Water
\$8.00 per large bottle

Coffee/Tea
\$2 per person (unlimited)

GST & GRATUITIES EXTRA

FLORES & PINE

FOR ALL YOUR MOMENTS

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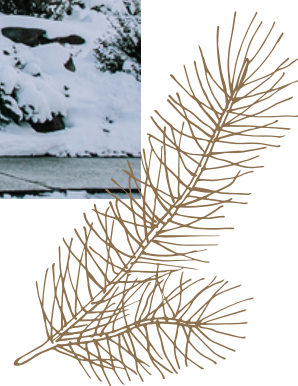
GRILLROOM AND GATHERINGS

HOLIDAY PARTIES 2023

Now Booking Corporate & Private Events

Celebrate the Holidays among the pines.

Flores and Pine offers a unique environment to host an unforgettable event. Our dedicated team will work with you to curate an exceptional menu and environment.





Holiday Event MENU

FIRST COURSE

Choose soup OR salad

Soup

*roasted squash soup - gf, v
caramelized onion, crème fraîche*

onion soup - fg/df
dark ale, provolone gratinée,
safron butter crostini*

*roasted mushroom soup - gf, v
parmesan crisp*

—OR—

Salad

*roasted pear salad - gf, v
frisée, romaine, whipped ricotta, sweet-sour
honey vinaigrette*

*radicchio and citrus salad - gf, v
bocconcini, candy can beets, lemon vinaigrette*

*F&P winter salad - gf, v
goat feta cheese, orange, baby gem lettuce, winter
melon, candy cane beets, dill ranch dressing*

SECOND COURSE

Entrees – Choose Two

*entrees served with curated potato
and vegetables of the season*

*spit roasted turkey
thyme and focaccia stuffing, natural gravy*

*steak au poivre
green peppercorn sauce*

*roasted kuterra salmon - gf
pomegranate emulsion*

*Vegetarian Selection - gf, v
smoked cauliflower, winter squash, couscous,
miso-tahini dressing*

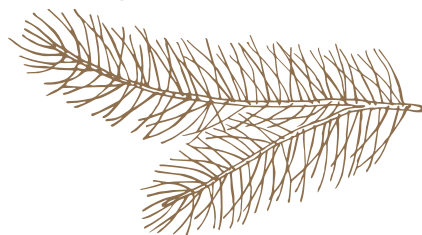
DESSERT

Dessert – Choose One

*chocolate pear tarte
pear ice cream*

*pumpkin cheesecake - gf
cinnamon chantier*

tiramisu





Holiday Event **MENU**

HOLIDAY BUFFET

assorted breads & whipped cranberry butter

F&P signature salad - gf, v

*hydra greens little gem lettuce, tomatoes, edamame, radish,
roasted beets, feta, buttermilk dill dressing*

hydragreens Caesar salad - gf, v

romaine, focaccia croutons, candied bacon, parmesan, Caesar dressing

charcuterie & cheese

assorted VDG salumi, imported and domestic cheeses, fruits, nuts, crostini

calabrese antipasto - gf, v

pickled vegetables, tuna, tomato sauce, cayenne pepper

roasted squash - gf, v

almond butter and broccolini

whipped potatoes - gf

brown butter & cracked pepper

roasted Kutterra salmon - gf

maple crème sauce

spit roasted turkey breast

natural jus

slow roasted focaccia stuffing

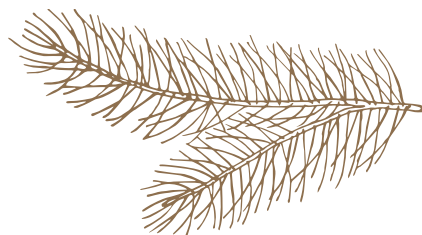
chopped herbs & turkey jus

house made cranberry sauce - v

assorted curated desserts

gingerbread men and women

fruit platter - v



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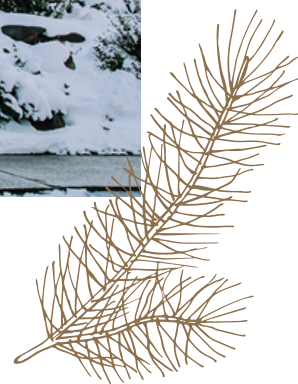
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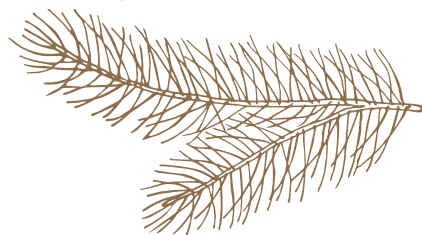
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gingerbread men and women

fruit platter - v

