

The background image shows a modern lounge interior. A curved sofa with a green and white patterned fabric is positioned in front of a large window. A round, dark wood table is in front of the sofa. A large green plant in a terracotta pot stands near the window. The window reflects the street outside, showing a sign for 'MIDNIGHT and Lounge'.

# EVENTS AT PORCH

730 17th Avenue SW  
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(587) 391 5800



# SUNNY DAYS LIVELY NIGHTS

## Unforgettable Experiences, Day or Night.

Located in the heart of Calgary's Red Mile, Porch is a laid-back escape inspired by the breezy charm of the West Coast.

Whether you're planning an intimate dinner, corporate function, or a vibrant social celebration, Porch offers a warm, stylish space with an unbeatable patio vibe all year round.

Let us whisk you and your guests away, no passport required.





# OUR CHEF

Meet the chef behind our menu: Executive Chef Scott Robertson. He joined our team in October 2021 bringing with him a flair for Mediterranean cuisine, with influences from authentic street food, and the west coast lifestyle.

With 20 years of experience and Red Seal training at some of the best hotel restaurants in the country, he has mastered the art of creating bright, vibrant dishes full of flavor and finesse.

The chef has found great success in Vancouver with his Mediterranean-inspired restaurants, where he's earned both critical acclaim and a devoted community of guests. His menus showcase the region's essence through fresh seafood, seasonal produce, and aromatic spices, while reinterpreting classic Mediterranean traditions with a modern, creative touch.







# LUNCH SET MENU OPTIONS

SERVED FAMILY STYLE

Best suited for parties of 15-30

## OPTION 1 - \$30 PER PERSON

Harissa Marinated Chicken Skewers

Beef and Lamb Kabob

Peach and Halloumi Skewers

Kale Caesar Salad | Grilled Pita and Tzatziki

## OPTION 2 - \$35 PER PERSON

Lemon Pepper Chips and KFC Wings to start

*Entrée:* Garlic Butter Prawns | Beef and Lamb Kabob

Grilled Pita and Tzatziki | Greek Salad

## OPTION 3 - \$40 PER PERSON

Calamari and Hummus to start

*Entrée* - Individually plated (choice of):

\*Crusted Salmon | \*Steak Frites

Buttermilk Chicken Sandwich | Falafel Wrap

Choice of side:

House Salad, Kale Caesar, Greek Salad,  
Fries, Truffle Fries or Tomato Soup

\*Steak Frites and Crusted Salmon are served as  
complete dishes and do not include a choice of sides.



# DINNER SET MENU OPTIONS

SERVED FAMILY STYLE

Best suited for parties of 15-30

## OPTION 1 - \$45 PER PERSON

*1st course*

Hummus and Truffle Fries

*2nd course*

Calamari and KFC Wings

*Entrée*

Caesar Salad and Mix and Match Pizza (3 rotating varieties)

## OPTION 2 - \$55 PER PERSON

*1st course*

Lemon Pepper Chips and Falafel

*2nd course*

Chicken, Pork, Beef + Lamb and Peach Skewers

*Entrée*

Crusted Salmon Share Board

## OPTION 3 - \$65 PER PERSON

*1st course*

Beef Tartare and Patatas Bravas

*2nd course*

Peaches & Burrata

*option to add Lamb Chops \$15/piece*

*Entrée*

Beef Short Rib and Lobster Gnocchi

Prices do not include tax and 20% gratuity





# PORCH COCKTAIL HOUR MENU

CANAPES & FINGER FOOD for parties of 30+

## STICKS

By the Dozen

**Harissa Marinated Chicken Thigh (gf) - \$6ea**

**Beef and Lamb Kabob (gf) - \$6ea**

**Pork Souvlaki with Tzatziki (gf, df) - \$5ea**

**Peaches with Halloumi (gf, veg) - \$5ea**

**Lamb chops (gf, df) - \$15ea**

## SEAFOOD TUB

(min 80 pieces) MARKET PRICE

**East Coast Oysters with Selection of Mignonettes**

**House Cured Salmon Tartare**

**Prawn and Mussel Cocktail**

**Scallop Ceviche**

## CANAPÉS

By the Dozen

**Falafels (veg) - \$4ea** pickled shallot, zhoug, cumin labneh

**Beef Tartare - \$5ea** truffle, egg yolk, fry bread, parmesan

**Patatas Bravas (veg) - \$6ea** tomato onion jam, garlic aioli, chili oil

**KFC Wings - \$5ea** Korean fried wings with a house dip

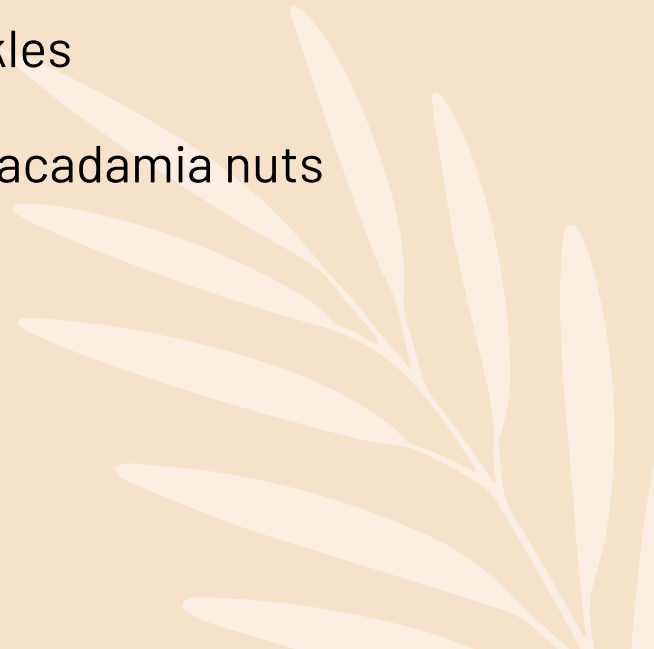
**Warm Lobster Rolls - \$6ea** scallion aioli, brioche bun

**Chips & Dip (Veg) - \$5ea** parmesan tuile, truffle goat cheese dip

**Mini Prime Rib Burgers - \$5ea** curry aioli, cheese, pickles

**White Wine Poached Pear - \$5ea** whipped ricotta, macadamia nuts

\*Prices do not include tax and 20% gratuity





# CORPORATE EVENTS AND BUYOUTS

Our event services include full or partial buyouts tailored to your needs. Whether hosting a wedding, networking event, holiday celebration, or cocktail reception, buyouts provide the space, privacy, and flexibility to create your ideal atmosphere. From food and beverage stations to music, décor, and layout, every detail can be customized to create a memorable experience.

## Audio Visual Support

AV options, including microphones, projectors, TV rentals

## Interactive Food and Cocktail Stations

Elevate your event with engaging, chef-curated food and drink stations that invite guests to customize their dishes and beverages, creating a dynamic, hands-on experience.

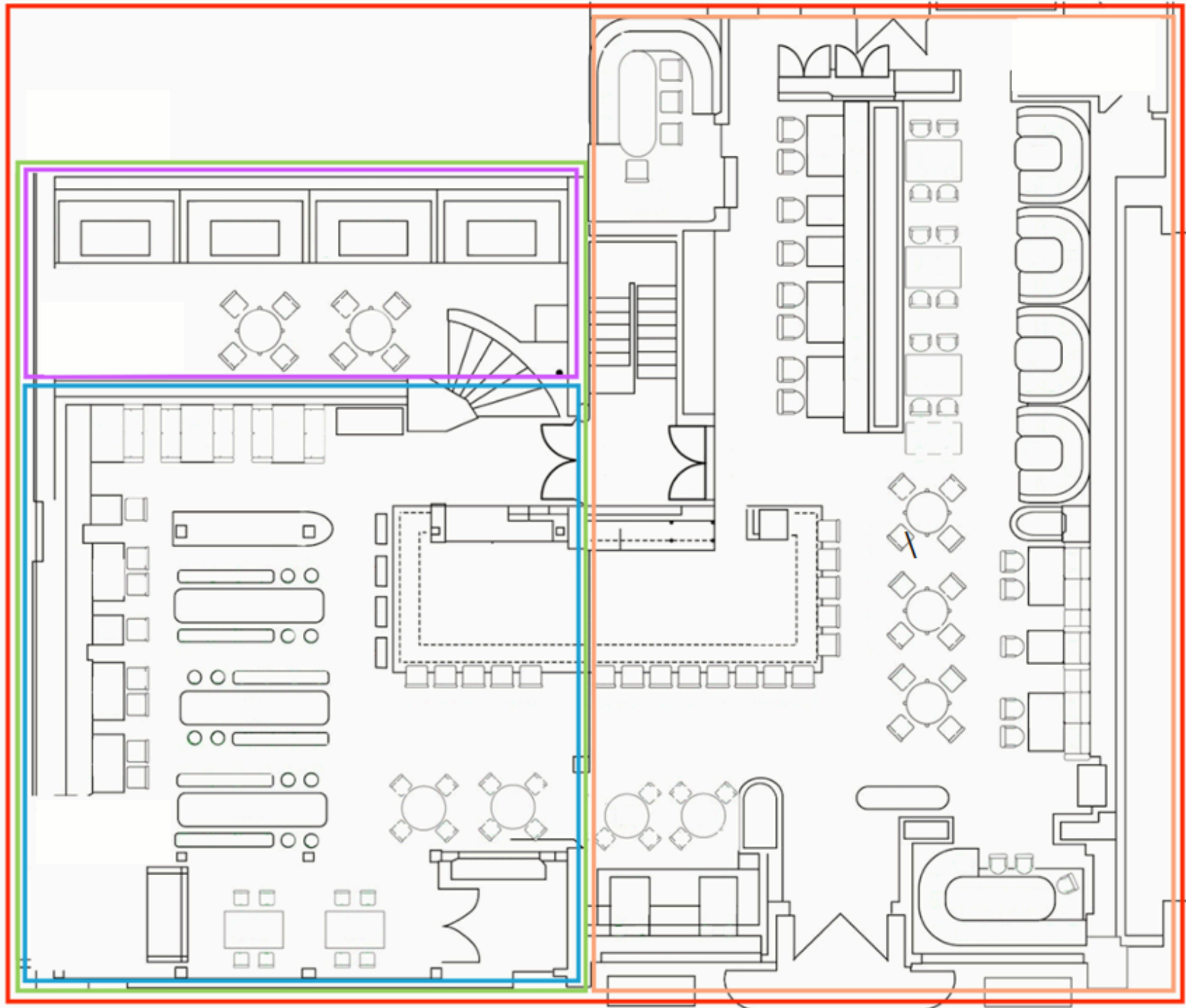
## That little extra..

- In house DJ & dance floor rental available
- Photobooths
- Custom Desserts
- Branded ice sculptures and more!





# EVENT SPACES & CAPACITY



Choose the setup that suits your style - intimate tables, open layouts, or a mix of both, with patio vibes year-round.

For larger, more private functions like networking events and corporate holiday parties we offer buyout packages that allow you to book out a portion or the entire restaurant for your event.

**Private Dining Rooms:** Seats up to 10 guests, ideal for meetings or intimate dinners

**Year-Round Patio:** Picnic-style seating for 10-30 guests

**Partial or Full Buyouts:** Enjoy a private and flexible space tailored to your event needs. From 30-250 guests.



# SEMI PRIVATE DINING ROOMS

Best suited for parties of 8-10



Whether you're planning a business meeting, birthday celebration, or simply looking for a more intimate setting, our semi-private dining rooms are an ideal option for groups of 8-10 guests.



# LOWER PATIO

Parties of 50-70



Our lower year-round patio is available for semi-private buyouts. The space comfortably seats up to 50 guests and is well suited for cocktail-style events of up to 70 guests with a buffet.



# UPPER PATIO

Parties of 25-35



The upper year-round patio at Porch offers seating for up to 35 guests and is ideal for a seated, family-style dining experience.



# HALF BUYOUT

Parties of 80-120



Half buyouts provide a semi-private setting with flexible seating options and are well-suited for cocktail-style events of up to 120 guests.



# FULL BUYOUT

Parties of 120-250



Full buyouts offer the flexibility to make the space your own, perfect for interactive cocktail-style events with the option to include special touches such as a DJ, dance floor, or photobooth.



# ADD A PERSONAL TOUCH



## Custom Cocktails

Design a signature drink with our bar team and name it after your event, theme, or guest of honor. We create personalized cocktail menus tailored to your tastes. Our team works closely with you to craft an unforgettable experience, delivering exceptional service and going above and beyond to make your event a success.  
(For parties of 30 and up)

## Custom Menu Prints

Looking for a unique way to elevate your event? Our custom menu prints add a personalized touch to the dining experience and can be designed to reflect your event's theme, style, and vision, making every detail feel intentional and memorable.



# PRICING AND BOOKING



## Pricing for Semi-Private & Full Buyouts

Pricing for semi-private and full buyouts is based on a minimum spend. This minimum includes all food and beverage ordered for your group, before tax and gratuity.

## Deposits

To confirm a booking with a minimum spend, a 25% deposit is required. This deposit is fully refundable up to 30 days prior to your event and will be applied toward your final minimum spend. The remaining balance is due on the evening of your event.

For pricing details, availability, and personalized recommendations, please reach out to our event coordinator, we're happy to help bring your vision to life! **[reservations@porchyy.com](mailto:reservations@porchyy.com)**



# LET'S PLAN SOMETHING MEMORABLE

## FAQ'S

Q: Do you accommodate dietary restrictions?

Yes! Please share details in advance and our chef will customize accordingly.

Q: Is the patio heated and covered?

Yes, it's usable year-round.

Q: Can we bring a cake?

Yes, from a licensed bakery, with a small plating fee. Let us know in advance.

Q: How do we book?

Email us with your date, group size, and general vision. We'll take care of the rest.

Q: Do you host weddings?

Absolutely! Please contact us directly for personalized recommendations.

**Contact our Porch YYC events team for all inquiries!**

✉ reservations@porchyyc.com

☎ (587) 391-8500

📍 730 17th Ave SW, Calgary

🌐 www.porchyyc.com

