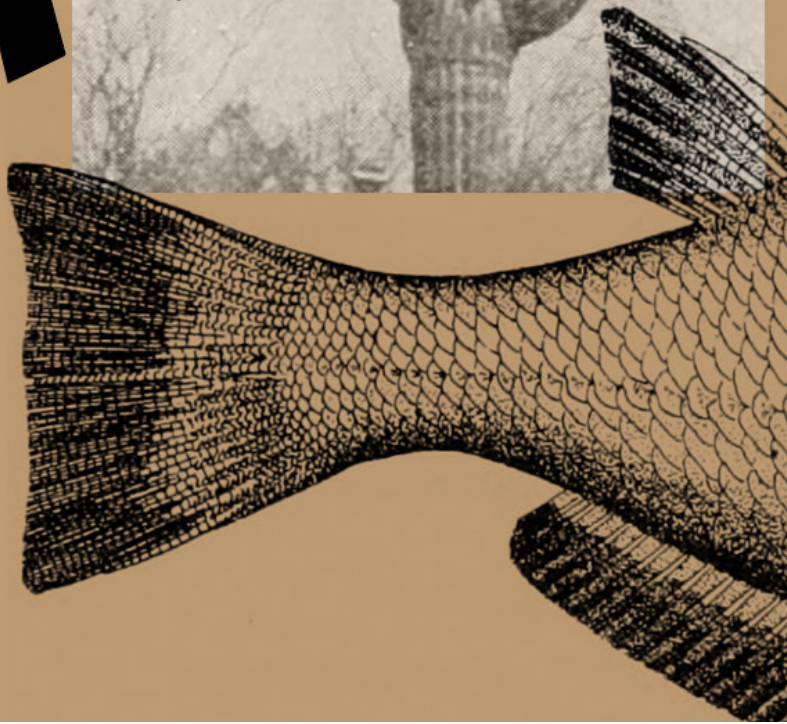




FONDA FORA



event package





Sin maiz, no hay país



Located inside the Westley Hotel in the heart of Downtown Calgary, Fonda Fora is an exciting new contemporary Mexican dining experience brought to you by the folks at Thank You Hospitality.

Fonda Fora is a nod to the celebrated fondas found throughout Mexico. It is a place to gather amongst friends; share a meal and a story.

Food Service Magazine 30 under 30 winner, Chef Emilio Montenegro, blends the centuries old traditions of Mexican cuisine with contemporary flair using fresh sustainable products.

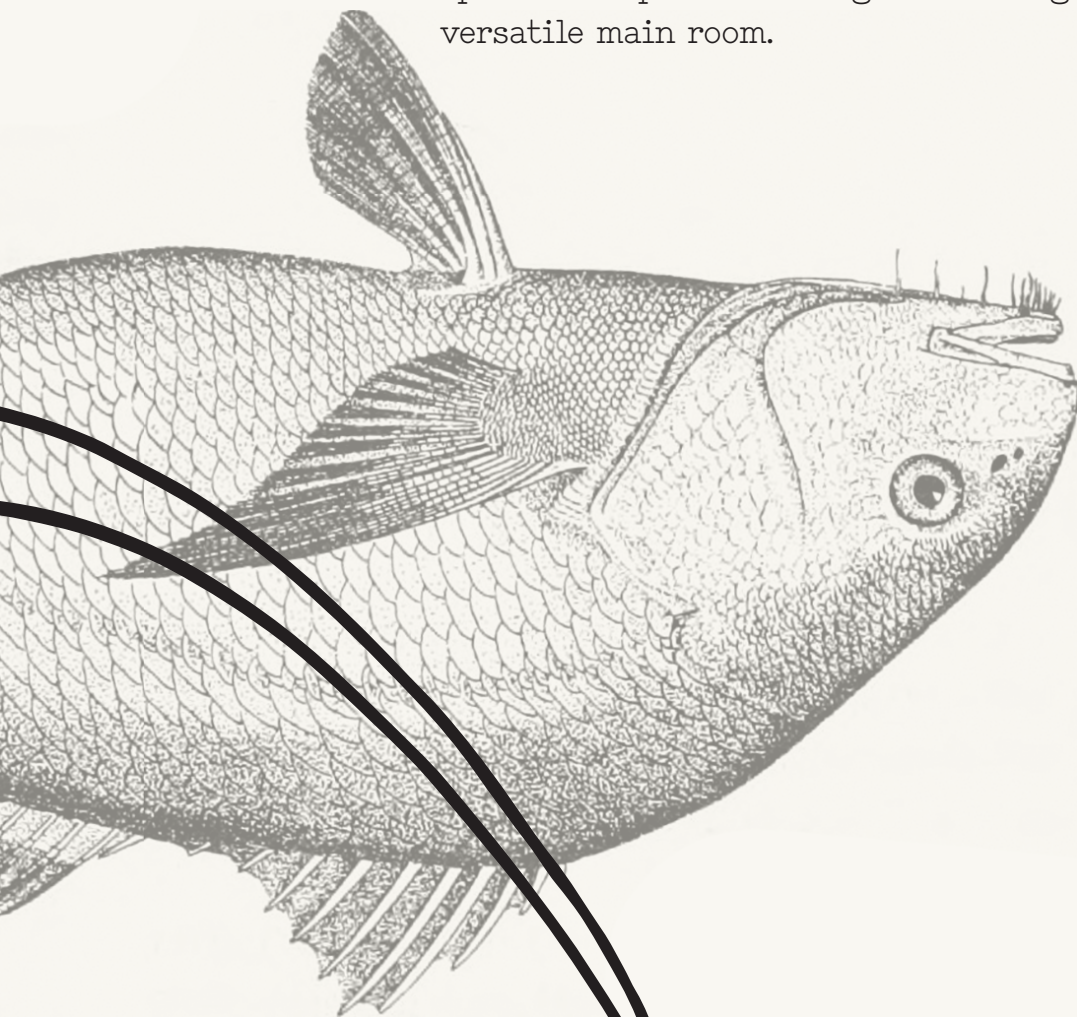
We offer a wide range of options for all event sizes - big or small. Our team is here to help you every step of the way and this package is a great place to start exploring some options! Don't find what your looking for in this package? Please do not hesitate to ask! Our dedicated events team is happy to help you customize your experience for the perfect



ABOUT THE SPACE

Our unique space, located right off 4th street is perfect for gatherings of any size, from corporate breakfasts to intimate cocktail parties and full restaurant buyouts.

We have multiple room options at our disposal, including a spectacular private dining room, lounge area, patio, and a versatile main room.





Full Restaurant

Seated: 98

Standing: 200



Lounge

Seated: N/A

Standing: 40



Private Dining Room

Seated: 40

Standing: 45

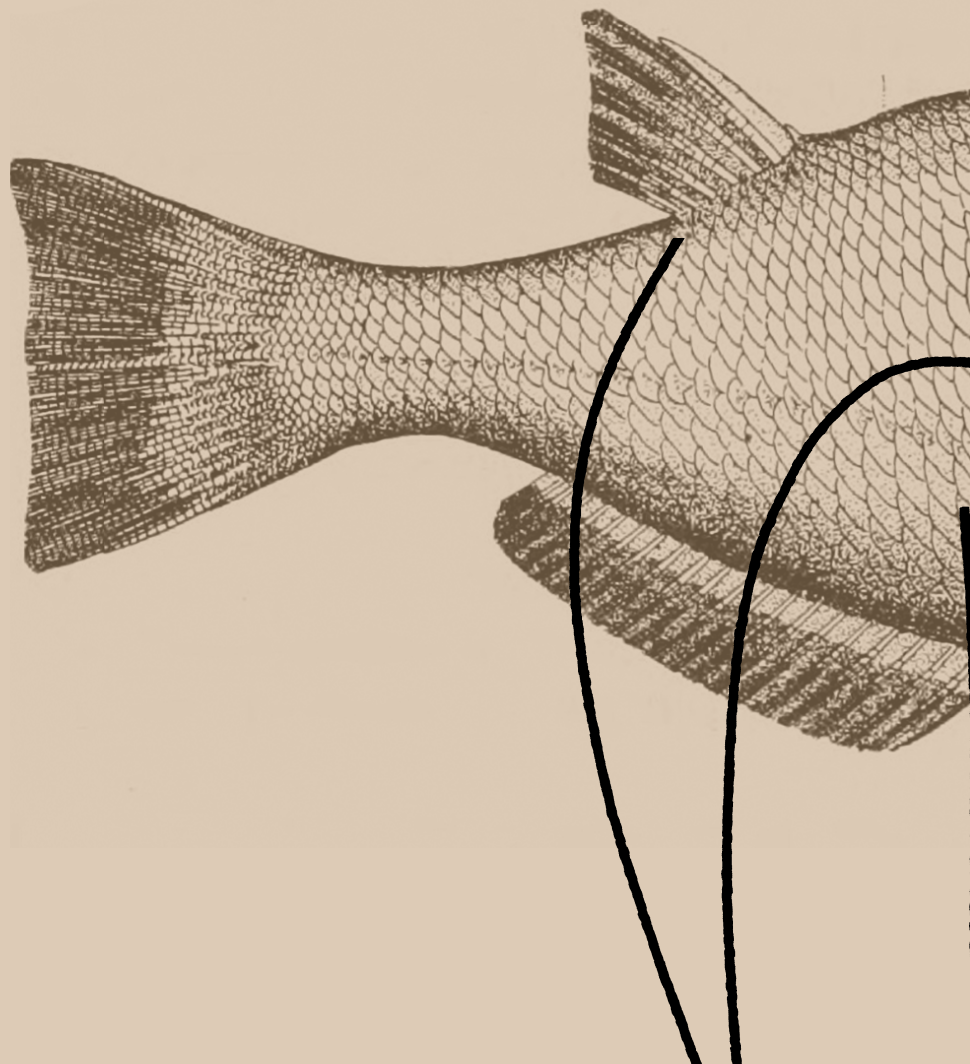


MENU OPTIONS

Family Style

Fonda Fora is best experienced through family style dining. Family style service is a communal experience where guests are served large platters of food to the table, instead of individual plated service. With deep cultural roots, our family style service is an invitation to serve and pass dishes among your guests, experience a broader menu and hearken back to dinner at the dining room table, surrounded by loved ones.

Plated service is available upon request.



Fundamental Fonda // \$70 per person

Welcome margarita for you and your guests

Course 1

Guacamole & Tostadas

Our house made guacamole served with queso fresco and heirloom corn tostadas

Salsa Tasting

Selection of 5 of our house made salsas, served with heirloom corn tostadas

Course 2

Ensalada de Jicama

shaved jicama, hoja santa dressing, goat cheese, blackberries, avocado, mixed seeds, chili powder

Tiradito de Salmon

Sashimi grade salmon, emulsified aguachile amarillo, fresh cucumber, peanuts, burnt chili oil, pickled serrano, tostadas

Course 3

Tlacoyo de Hongos

Oyster mushrooms served on an heirloom masa flatbread with avocado puree, peanut macha, and whipped ricotta

Pork Belly Miltomate

12oz confit Alberta pork belly, miltomate salsa, charred pineapple and chayote squash slaw, crispy onions, heirloom tortillas

Pollo Frito

Fried chicken, house made valentina hot sauce, lime crema

Dessert

Churros

Our famous churros tossed in cinnamon sugar served with a white chocolate ganache



Fora Favourites // \$80 per person

Welcome Margarita for you and your guests

Course 1

Guacamole & Tostadas

Our house made guacamole served with queso fresco and heirloom corn topos

Salsa Tasting

Selection of 5 of our house made salsas, served with heirloom corn topos

Course 2

Tlacoyo de Hongos

Oyster mushrooms served on an heirloom masa flatbread with avocado puree, peanut macha, and whipped ricotta

Aguachile Verde

Pacific octopus and prawns, fermented aguachile verde, cucumber, red onion, avocado, topos

Course 3

Tijuana Ensalada

Grilled young romain brushed with pork fat, served with spiced chickpeas and dressed with our caesar inspired TJ dressing

Trucha Frita

Canadian trout, spiced corn dredge, greens, chipotle aioli, heirloom corn tortillas

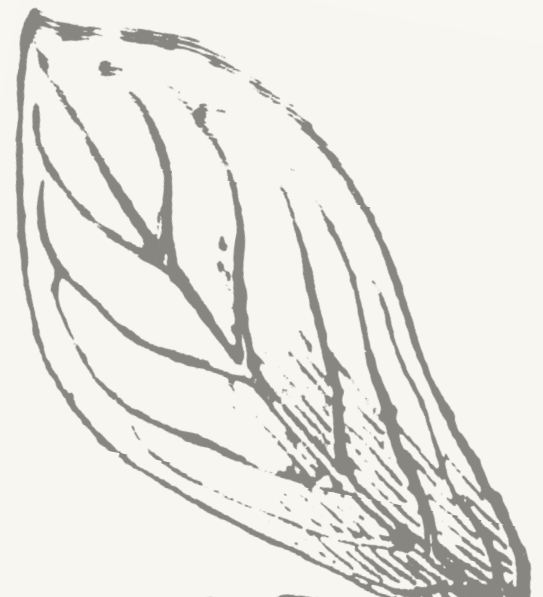
Carne Asada

Alberta striploin, watercress, roasted serrano, marinated radish, heirloom tortillas and adobo butter.

Dessert

Churros

Our famous churros tossed in cinnamon sugar, served with white chocolate ganache



Decadente // \$90 per person

Welcome margarita for you and your guests

Course 1

Guacamole & Tostadas

Our house made guacamole served with queso fresco and heirloom corn topos

Salsa Tasting

Selection of 5 of our house made salsas, served with heirloom corn topos

Course 2

Carne Apache

Beef tartare, guajillo marinated egg yolk, pickled tomatillo, shallots, confit serrano, achiote, confit garlic

Tiradito de Salmon

Sashimi grade salmon, emulsified aguachile amarillo, fresh cucumber, peanuts, burnt chili oil, pickled serrano, tostadas

Course 3

Squash and Cactus Tlayuda

Large tortilla, grilled cactus, zuchinni squash, quesillo

Lamb Rib Barbacoa

Lamb ribs, barbacoa broth onions, cilantro, tortillas,

Trucha Frita

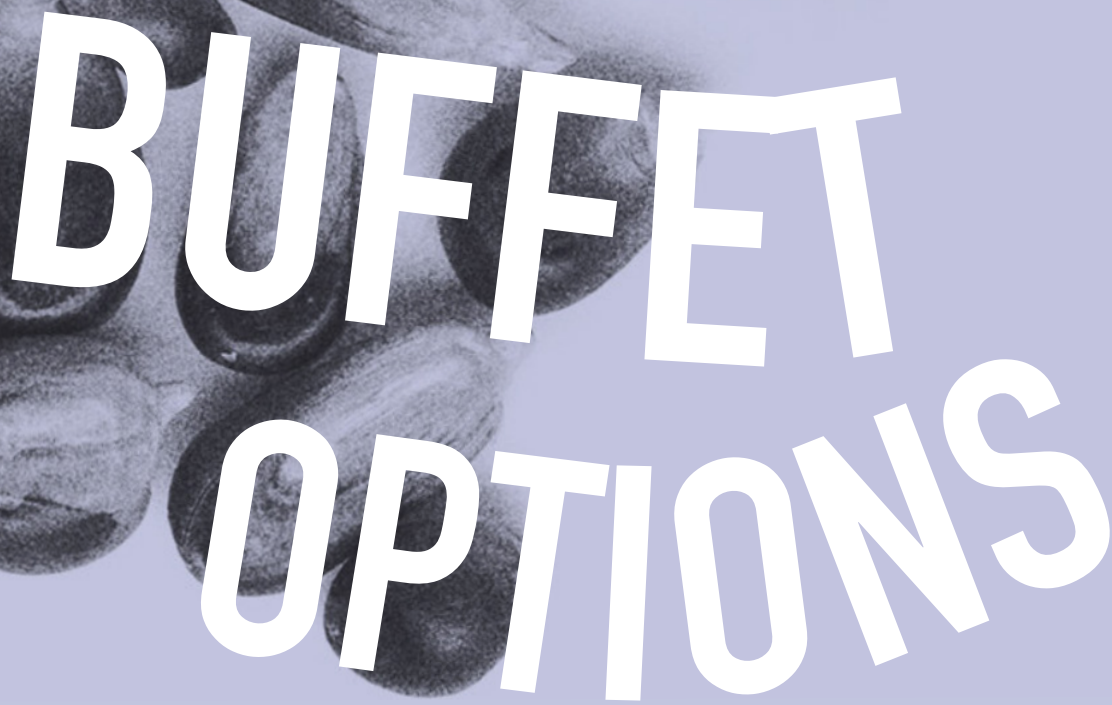
Canadian trout, spiced corn dredge, greens, chipotle aioli, heirloom corn tortillas

Dessert

Churros

Our famous churros tossed in cinnamon sugar served with a white chocolate ganache





BUFFET OPTIONS

The Basics

Both buffet options include the following options:

Mexican Rice

Premium basmati cooked with salsa roja.

Papas Bravas

Fried potatoes, house bravas sauce, crema

Tortillas

Heirloom corn masa tortillas. Made in house.

Salsa

Salsa xnipec, salsa cruda, salsa roja

Buffet Option One // \$70 per person

*all basic options included

Ensalada de Jicama

Jicama, hoja santa dressing, goat cheese, blackberries, avocado, mixed seeds

Cactus Quesadilla

Grilled cactus, zuchinni, queso Oaxaca

Pork Belly

Confit Alberta pork belly, pineapple, miltomate salsa

Pollo Frito

Bone in fried chicken, house made valentina

Buffet Option Two // \$85 per person

*all basic options included

Aguachile Verde

Pacific octopus, white prawns, fermented aguachile, cucumber, red onion, avocado,

Tijuana Ensalada

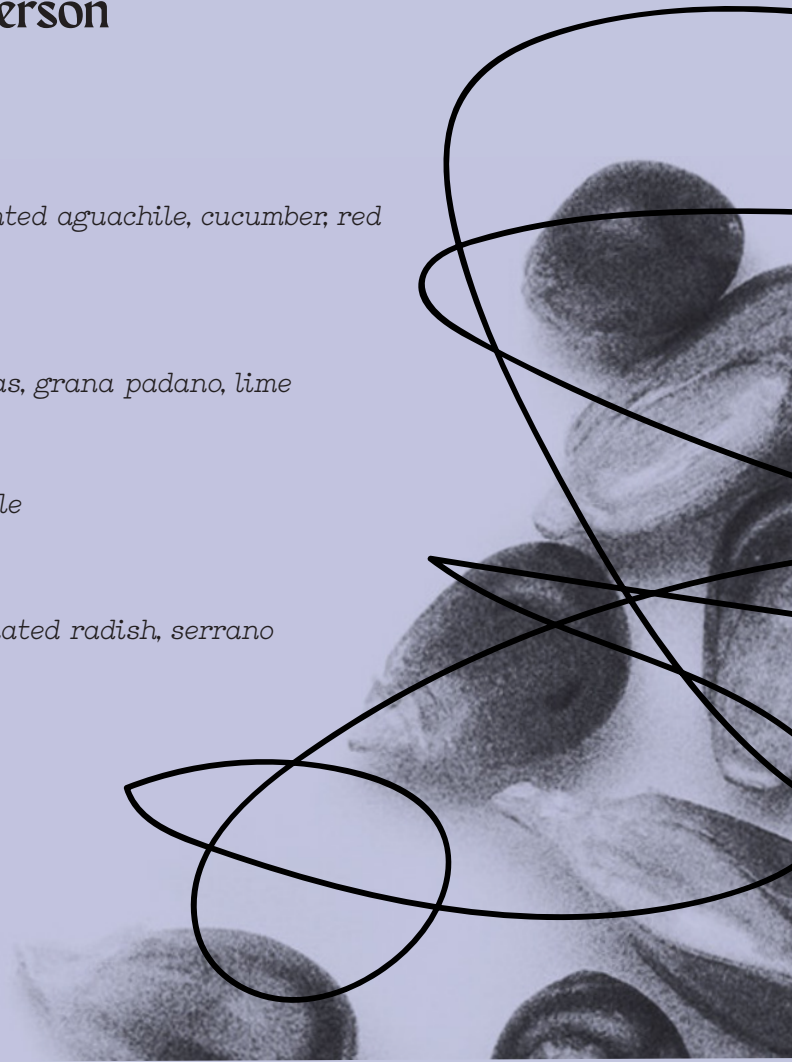
romaine lettuce, TJ dressing, chickpeas, grana padano, lime

Salmon Filet

Grilled salmon, roja, charred pineapple

Carne Asada

Alberta striploin, adobo butter, marinated radish, serrano





STATIONARY SNACKS

Grazing // \$18 per person

Guacamole

*Hass avocados, queso fresco, chilies,
onion, toasted sesame*

Salsa Tasting

*Pico de Gallo, roja, peanut macha,
habanera, cruda*

Salsa Seca (Mexican snack mix)

*Roasted chickpeas, peanuts,
pumpkin seeds,*

Heirloom Corn Tostadas

*House made tostadas made from
imported heirloom corn.*

Taco Station // \$45 per person

Carnitas

Confit pork belly

Carne de Res

Alberta beef

Pollo

Marinated pulled chicken

Hongos

Oyster and Shiitake mushrooms

All the “Fixins”

*Tortillas, Salsa cruda, pico de gallo,
salsa roja, guacamole, tostadas,
onions, cilantro, lime*

Ceviche Station // \$25 per person

*Add to any buffet or have it on its own!
Minimum 25 guests.*

Whole fresh fish broken down and prepared
into individual ceviche portions right in
front of your guests!

The perfect wow factor to add to any party.

PASSED CANAPES & SMALL BITES



Canapes Option One // \$20 per person

Fonda Fora Sopecito

Heirloom masa, cruda, corn, poblano, whipped queso fresco

Salmon Tartare

Minced salmon, pickled serrano, cucumber

Frito

Fried chicken bites, buffalo valentina

Canapes Option Two // \$25 per person

Tuna Tostaditas

*Soy marinated ahi tuna, chipotle aioli, avocado puree,
peanut macha, sesame*

Mushroom Sopecito

Oyster and shiitake mushrooms, whipped ricotta, cured egg yolk

Carne Asada

AAA Alberta beef, salsa roja, fresh garnish



The Basics

All packages include the following options:

Beer // \$9

Modelo Especial

Negra Modelo

Draft list available only for full buyouts

Highballs // \$7.5 singles // \$14 doubles

Wine // \$60 per btl

Fonda Fora utilizes small batch importers to build our wine list with unique and high quality vintages. Standard package wine selections to be determined within one month of booking inquiry.

Honey Margarita 1.75oz // \$16

Espolon Blanco Tequila, Benedictine, Honey, Orange, Lime, Chinese Five Spice

Palomita (mocktail) // \$6.5

Grapefruit, Lime, Agave, Lemon-Lime Soda

Cocktail Option One

A La Pimienta 2oz // \$17

Lemon-Lime infused Beefeater, Orange, Grapefruit, Black Peppercorn, Tonic

Gold Rush 2oz // \$17

Buffalo Trace Bourbon, Lemon, Honey

S***t That is Fresh 2oz // \$16

Bacardi Anejo Cuatro Rum, Calvados, Campari, Grapefruit, Lime, Rosewater

Cocktail Option Two

Goddess I 2.25oz // \$18

Espolon Blanco Tequila, Cocchi Rosa, Fino Sherry, Apricot, Mint, Lemon, Lime

Smokey and the Bandido 2oz // \$19

Buffalo Trace Bourbon, Mezcal, Agave, Mole Bitters

The Bird and the Wolf 2oz // \$19

Mezcal, Cachaça, Butterly Pea Flower, Lime, Grapefruit, Agave



Custom options are available by request.



BEVERAGE OPTIONS



Contact

Let's talk about planning your next event!
events@fondafora.com