



AÑEJO
RESTAURANT

GROUP & EVENT DINING

AÑEJO CALGARY

2116 4th Street SW #2 | Calgary AB T2S 1W7
[click here to contact us](#)

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INTRO
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Whether you're planning a business meeting, team celebration, intimate dinners, birthday, or full-on fiesta, we create every event with a personal touch and a passion for excellence. Our vibrant restaurant and bar spaces offer the perfect backdrop for any occasion.

Our dedicated event coordinators help tailor every detail –from menu selection to décor and music- ensuring a seamless and memorable experience.

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LOCATION SPECIFICS

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Make your next holiday party, corporate event, or celebration unforgettable at Añejo Restaurant—Calgary’s perfect spot for any occasion. Located in the heart of Mission.

With its blend of warmth and modern design, our landmark space on 4th Street provides the perfect setting for any occasion. Delight your guests with our Mexican-inspired fare, paired with Canada’s largest tequila selection.

Whether you’re planning a seated dinner, cocktail-style mingling with small bites, or taco stations, our team will tailor the experience to your needs. We’re here to ensure your event is as unique and memorable as you envision.





Mayahuel: Goddess of
Sham here giving abundance
and her 400 children (from
bunnies) some of which are

ESTRELLA ROOM

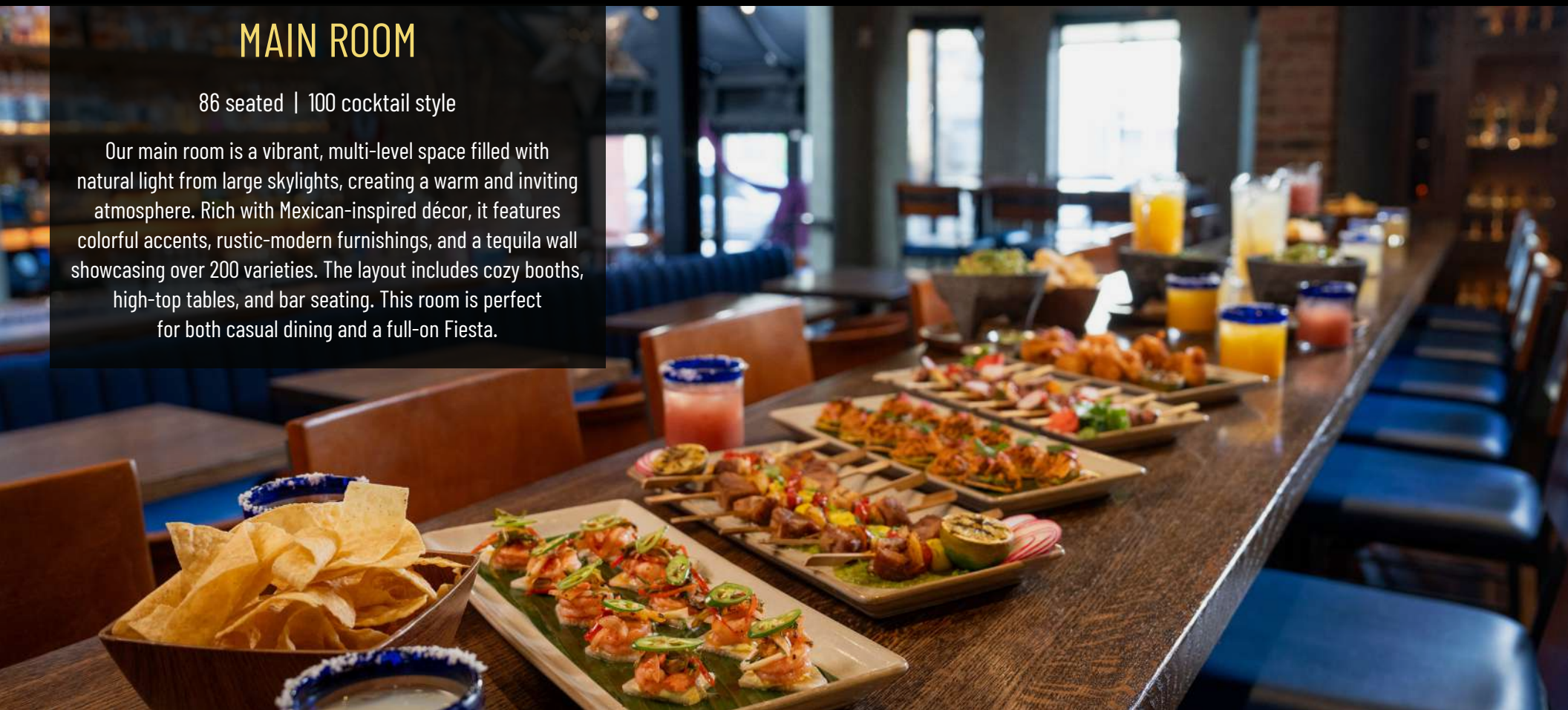
45 seated | 55 cocktail style
Projector Screen and projector

The Estrella Room is a loft style space above our main dining room. The room is styled with warm, modern elements that complement Añejo's bold Mexican flair, making it a lively yet cozy space for hosting memorable events.

MAIN ROOM

86 seated | 100 cocktail style

Our main room is a vibrant, multi-level space filled with natural light from large skylights, creating a warm and inviting atmosphere. Rich with Mexican-inspired décor, it features colorful accents, rustic-modern furnishings, and a tequila wall showcasing over 200 varieties. The layout includes cozy booths, high-top tables, and bar seating. This room is perfect for both casual dining and a full-on Fiesta.





FULL BUYOUT

125 seated | 165 cocktail style

For the ultimate Añejo experience, reserve the entire two leveled venue for a private event that delivers maximum impact. Whether you're hosting a milestone celebration or company-wide event, a full buyout offers unmatched flexibility and energy.

MENU DETAILS & PRICING



BEVERAGE SERVICE

Margaritas, cocktails, spirits, beer, wine whatever your style, we offer flexible beverage options to suit your event:

DRINK TICKETS

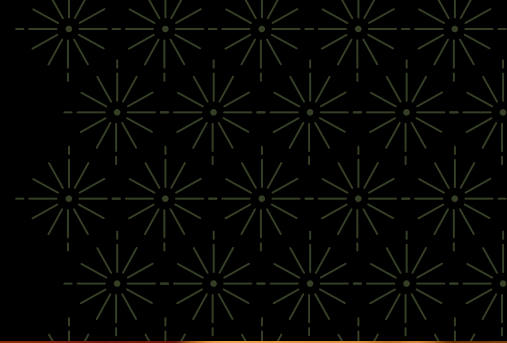
Provide guests with drink tickets, each assigned a dollar value (e.g., \$20). Guests can order drinks up to that amount, and you'll only be charged for what's consumed. For example, if a guest orders a \$16 drink, you're only billed \$16—not the full ticket value.

OPEN BAR

Give your guests full freedom to enjoy their favourites. With this option, we charge based on actual consumption at the end of the event.

CUSTOM DRINK MENU

Want to keep it curated? We can create a tailored drink menu with a specific selection of margaritas, cocktails, wine, and beer, allowing you to control both the offering and the spend.



SET MENU OPTIONS

SAYULA \$35 per guest

TACO PLATTER (4 tacos)

braised beef | chicken tinga | garlic mushroom | crispy fish | pork chorizo | vegetable pozole

TABLESIDE GUACAMOLE (for the table)

avocado | tomato | onion | jalapeño | cilantro | garlic | signature salt mix

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FAMILY STYLE the selections you make will apply to all guests attending

TORO \$45 per guest
1 starter, 2 proteins, 1 side

STARTERS

guacamole | salsa roja |
coconut shrimp |
mushroom flautas | guajillo ribs

EXTRAS

additional side +\$5 per guest | add churros +\$5 per guest
tequila pairing available per course (ask your event coordinator for more information)

AMECA \$55 per guest
2 starters, 2 proteins, 2 sides

SIDES

seasonal vegetables |
mexican rice | vegan refritos |
mixed greens with serrano
vinaigrette | corn esquites |
spiced roasted vegetables

CHAPALA \$65 per guest
2 starter, 3 proteins, 3 sides

PROTEINS

all served with warm corn tortillas
camarones ranchero |
pollo milanesa | chile relleno |
grilled pollo ranchero |
taco flights |
smoked striploin +\$7 per guest



Tableside Guacamole



Taco Platter



Ameca

ADD IT ON

MARGARITA JUGS

classic, ginger, strawberry rhubarb, mango, cucumber cilantro, guava, blood orange, chili coconut, morlacco cherry, skinny carmelita, cadillac or the Patrón perfect margarita.

TEQUILA TASTING

one of our tequila experts will lead your party through a personalized tequila tasting

EL CANTARITO (SERVES 17)

a fiesta sized jug of jarritos soda, fresh pressed fruit juice and an entire bottle of blanco tequila! (26oz)

Make a memorable first impression by offering your guests a drink right when they walk in the door
Bubbles | Margarita | Cantarito





COCKTAIL OPTIONS

TACO BAR \$40 per guest

minimum 25 people

Best for private functions, we man an action station to serve up any three of your favourite tacos:

braised beef | chicken tinga | garlic mushroom | crispy fish | pork chorizo | vegetable pozole

served with

- white corn and flour tortillas
- house-made pico de gallo
- diced jalapeños
- mexican hot sauces
- fresh cilantro
- white hot mayo
- lime

PASSED APPETIZERS 12 per order

- roasted corn salad spoons + cotija cheese \$28
- achiote prawn + avocado crema + jicama tostada \$36
- mini mushroom flautas + avocado \$24
- smoked striploin skewer + guajillo bbq sauce \$44
- coconut shrimp bites + salsa cruda \$35
- chicken tinga tostada + refritos \$26
- guajillo ribs + cotija cheese \$34
- pineapple smoked pork belly skewer + salsa cruda \$38

PLATTER OPTIONS platters serve 25-30 people

CHARCUTERIE \$178

meats | cheese | roasted vegetables | fried jalapeños | tortilla chips | topos chips

SALSA \$48

pico de gallo | salsa cruda | salsa macha | refritos | salsa roja | salsa borracha
| agave spice topos

CRUDITÉ \$126

roasted vegetables | fresh vegetables | salsas | roasted pineapple | tortilla chips | topos chips

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LIVE STATIONS

WOW YOUR GUESTS WITH A LIVE CHEF ACTION STATION!
CUSTOMIZED FOR YOUR EVENT, PLEASE INQUIRE FOR MENU PRICING



Coconut Shrimp



Chicken Tinga Tostitos



Pineapple Smoked Pork Belly Skewers



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FINE PRINT

- Function menus are required for all parties of 12 or more
- Full party participation is required
- 20% auto-grat will be applied to all group bookings
- Your entire party must arrive within 30 minutes of reserved start time
- Menu selection and final head count due 72 hours prior to function date
- Any cancellations within 48 hours of function date may be subject to a \$25 per person cancellation fee
- For parties of 12 or more guests will be given one bill (no separate bills please)

Please let our reservations coordinator know if you have an special requests and we will do our best to accommodate.

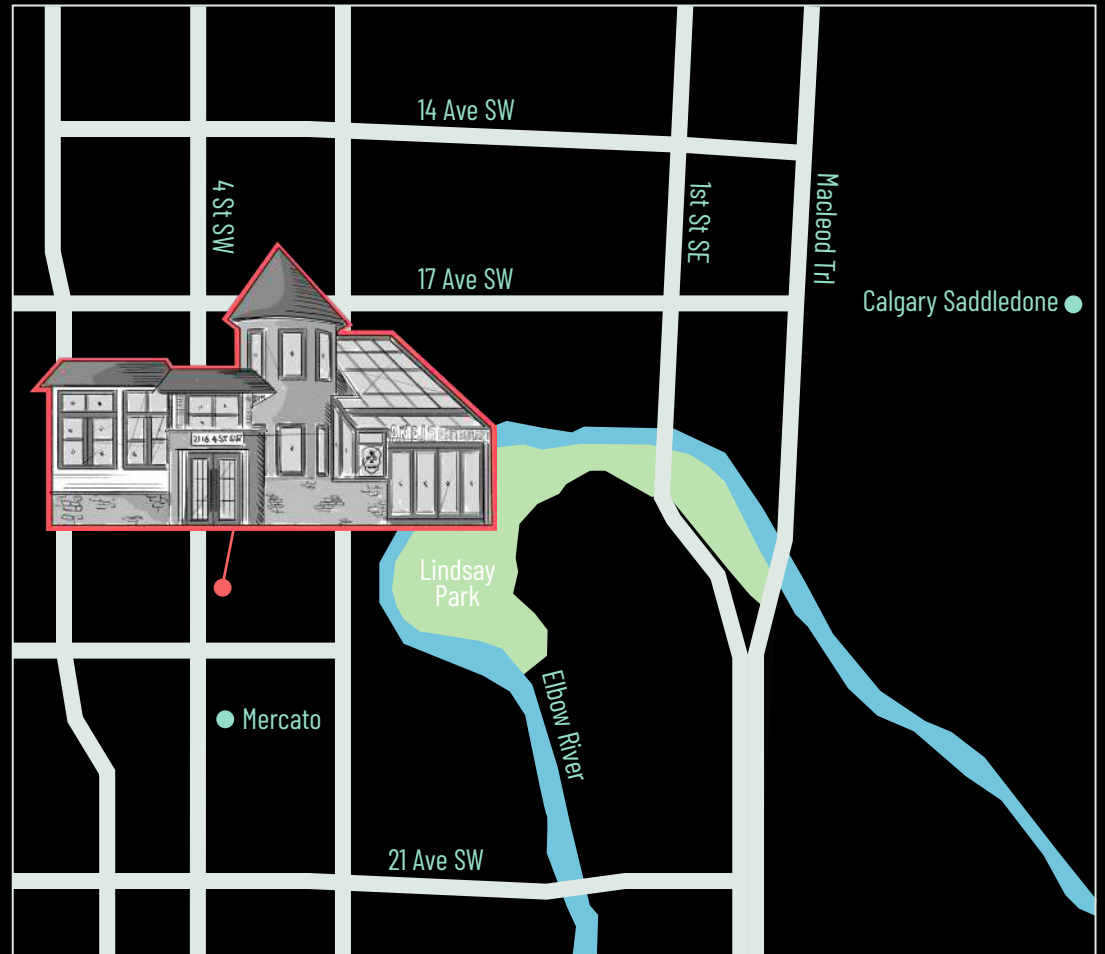


LOCATION

Añejo Calgary is in the vibrant Mission district, inside the historic 4th Street Rose building. Surrounded by local favorites like Phil & Sebastian Coffee, Mercato, and Yann Haute Patisserie, it's also close to the Elbow River Pathway and Repsol Sport Centre. Parking is available through nearby street parking (ParkPlus) and the Indigo Parking Lot 214. Whether you're stopping in for tacos or exploring the neighborhood, Añejo is right in the heart of the action.

POINTS OF INTEREST ON THE MAP

- Lindsay Park
- Elbow River Pathway
- Calgary Saddledome



PARTING GIFTS

SEND GUESTS HOME WITH A SIP OF AÑEJO

Leave a lasting impression by gifting your guests one of Añejo's signature Margarita Kits. Each kit includes premium ingredients and makes six classic cocktails in your choice of flavour – Classic Lime, Chili Coconut, or Cadillac.

Perfect as a thank-you, celebration takeaway, or team reward.

Ask your Events Coordinator about adding Margarita Kits to your group package.



THE PERFECT LOCATION FOR ANY EVENT

- Birthday Celebrations
- Holiday Parties
- Wedding Receptions
- Corporate Events
- Networking Events
- Business Meetings
- Team building activities

ADDITIONAL OFFERINGS

We offer Tequila Classes with Tastings, Tequila Dinners with Pairings and a customized menu to suit any vision.

Let's create something unforgettable.





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TERMS AND CONDITIONS

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BOOKING FEE

No booking fee. Minimum spend required which will vary from day/time/month. Based on average revenue in that space on a given day.

CONFIRMATION

An event may be put on a tentative hold while in discussion with the event coordinator, but the event will not be confirmed until the contract has been signed, and the credit card form has been filled out.

FINAL GUEST COUNT

The guaranteed number of guests attending the event is required 5 days prior to event date. Small guest count changes (+/- 5) are acceptable 48 hours in advance and can be adjusted accordingly in the contract. However, unless notified of a guest count revision, the number originally contracted will be assumed as the guarantee and the bill will reflect a charge for the guaranteed number given or the actual number in attendance, whichever is greater. Some special events may require a final guest count 10 days prior to event.

MENU

Selections must be made at least 72 hours in advance for groups of 25 or fewer, 7 days in advance for groups of more than 25, and 10 days in advance for private buyouts.

PAYMENT

We accept all major credit cards, debit and cash. Payment must be made on the day of the event.

DEPOSITS

No deposits will be taken. Credit card on file will be required.

GRATUITY

A 20% gratuity will be applied to all on-site restaurant events.

DECORATIONS

Welcomed

