AÑEJO
RESTAURANT

GROUP & EVENT DINING

AÑEJO SETON

4015 Market St | Calgary, AB T3M 1M4
click here to contact us

INTRO



Bring your next celebration to life at Añejo Calgary – Seton. Our intimate space is perfect for regular bookings of up to 8, or go big with a partial or full restaurant buyout for your next celebration. Got a group that falls somewhere in between? No worries—our Calgary - 4th Street location is perfect for larger gatherings. Wherever you celebrate, you can expect Mexican-inspired fare, Canada's largest tequila selection, and an experience tailored to your group.

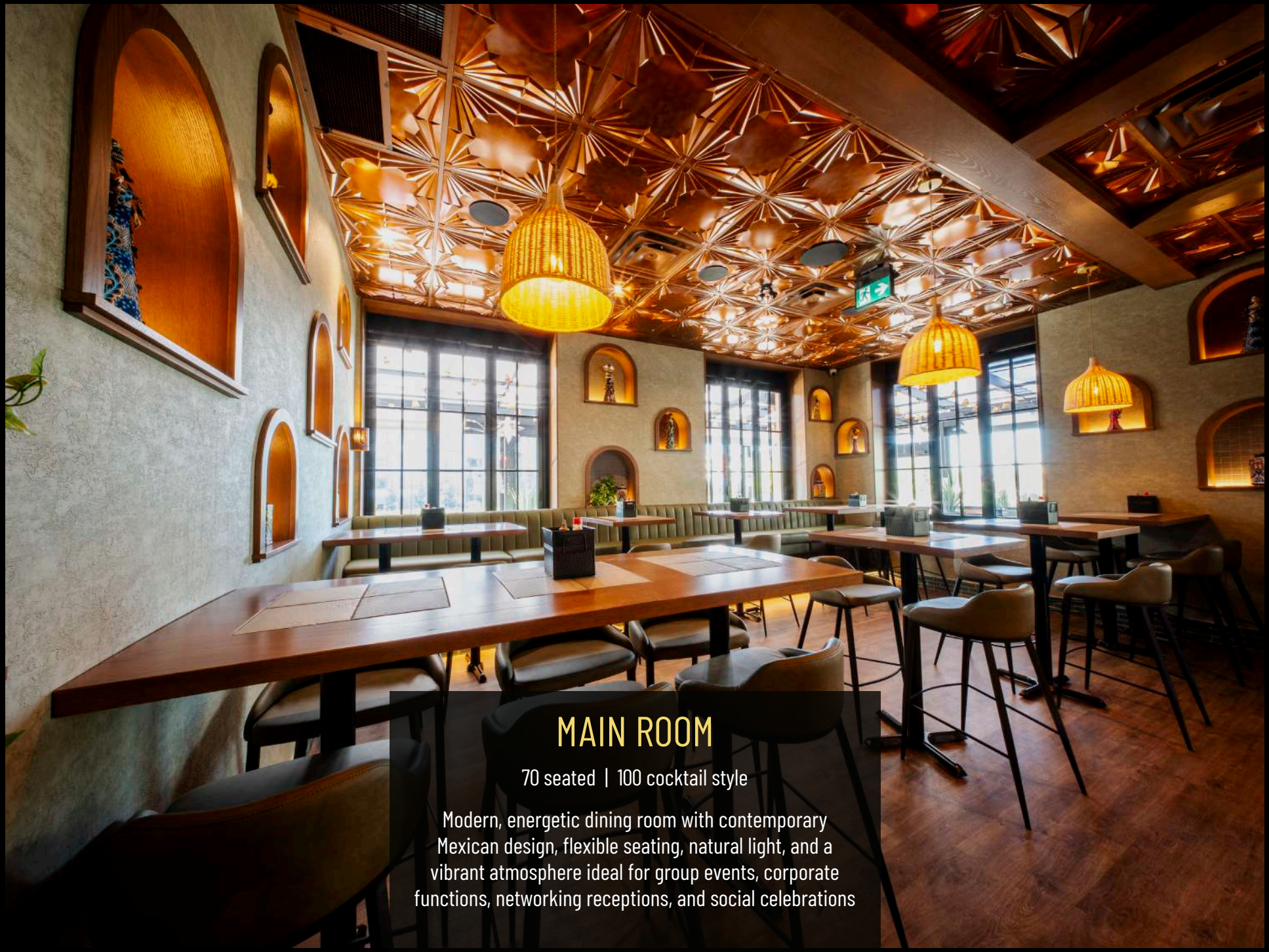
From menus to music, our dedicated management team tailors every detail, making your celebration seamless, personal, and unforgettable.

LOCATION SPECIFICS

Located in the heart of Seton, one of Calgary's fastest-growing southeast communities, Añejo is situated within the vibrant Seton Urban District and is surrounded by retail, office, residential, and entertainment developments. Its prime location places it just minutes from South Health Campus, the YMCA, Cineplex VIP, and numerous hotels, businesses, and residential neighborhoods throughout southeast Calgary, making it an ideal hub for catering and special events.







MAIN ROOM

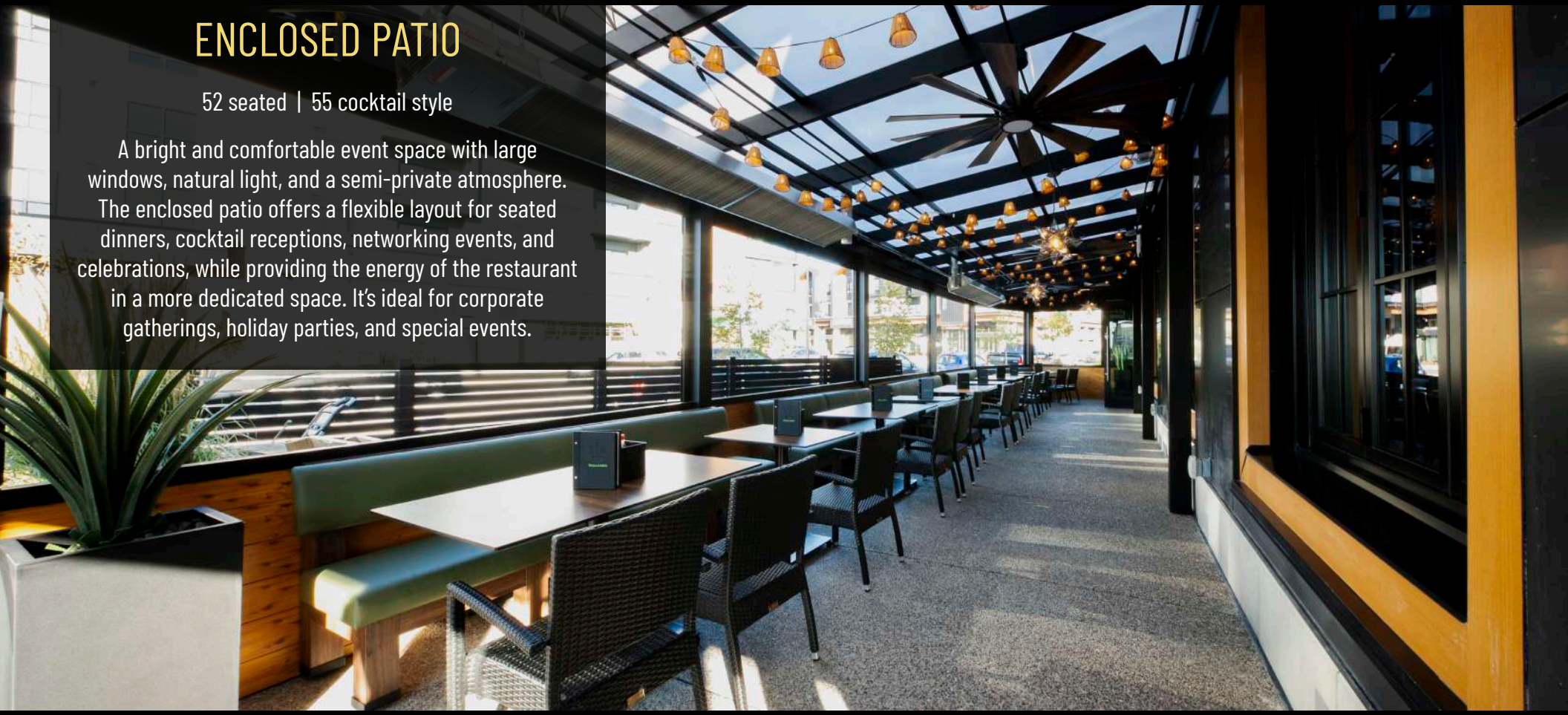
70 seated | 100 cocktail style

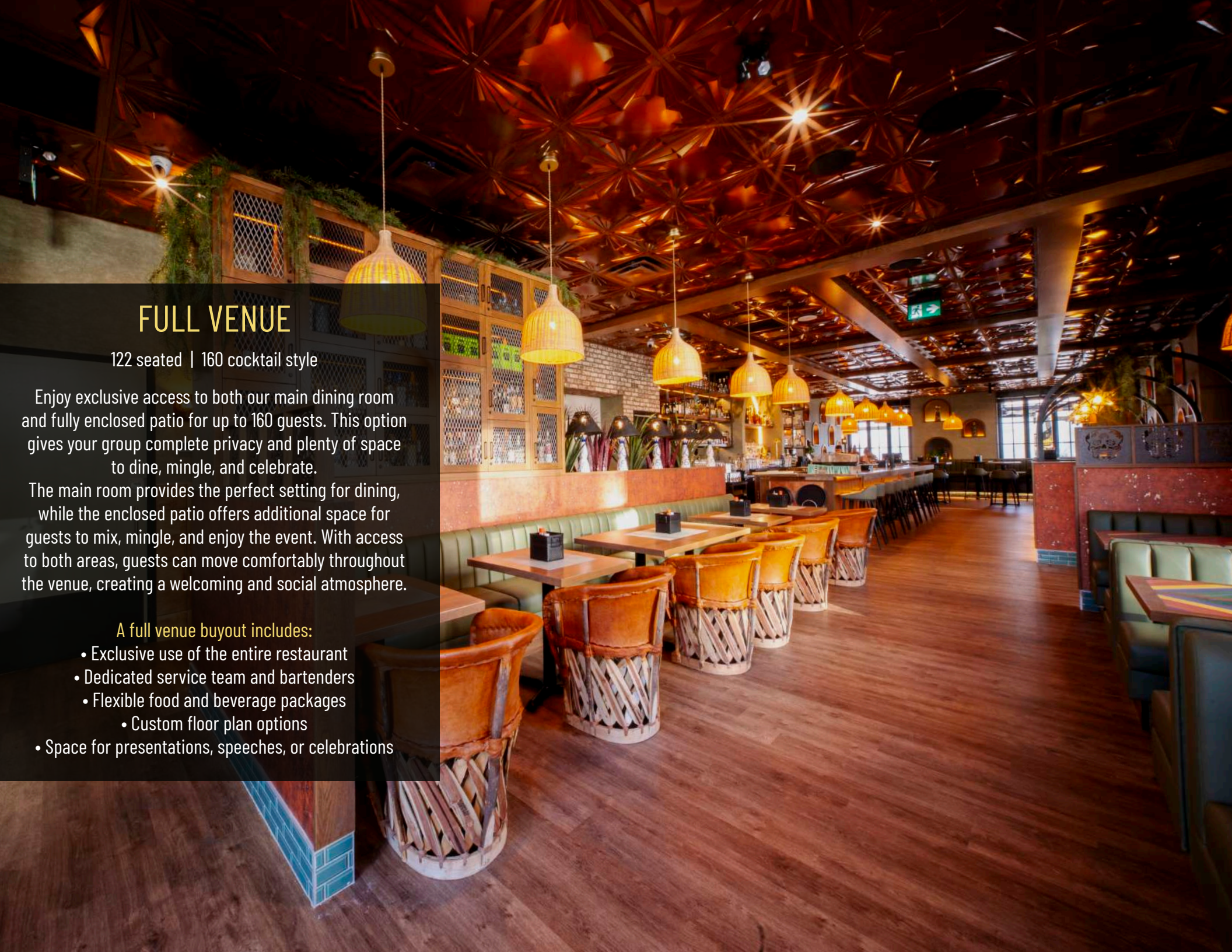
Modern, energetic dining room with contemporary Mexican design, flexible seating, natural light, and a vibrant atmosphere ideal for group events, corporate functions, networking receptions, and social celebrations

ENCLOSED PATIO

52 seated | 55 cocktail style

A bright and comfortable event space with large windows, natural light, and a semi-private atmosphere. The enclosed patio offers a flexible layout for seated dinners, cocktail receptions, networking events, and celebrations, while providing the energy of the restaurant in a more dedicated space. It's ideal for corporate gatherings, holiday parties, and special events.





FULL VENUE

122 seated | 160 cocktail style

Enjoy exclusive access to both our main dining room and fully enclosed patio for up to 160 guests. This option gives your group complete privacy and plenty of space to dine, mingle, and celebrate.
The main room provides the perfect setting for dining, while the enclosed patio offers additional space for guests to mix, mingle, and enjoy the event. With access to both areas, guests can move comfortably throughout the venue, creating a welcoming and social atmosphere.

A full venue buyout includes:

- Exclusive use of the entire restaurant
- Dedicated service team and bartenders
- Flexible food and beverage packages
- Custom floor plan options
- Space for presentations, speeches, or celebrations

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

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

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

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

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

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

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


Tableside Guacamole


Taco Platter



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



Salsa Platter

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

PASSED APPETIZERS 12 per order

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

SALSA $48

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

CRUDITÉ $126

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

LIVE STATIONS

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


Coconut Shrimp


Chicken Tinga Tostada


Pineapple Smoked Pork Belly Skewers


Ameca



FINE PRINT

- Function menus are required for all group bookings
- 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
- All group bookings 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.

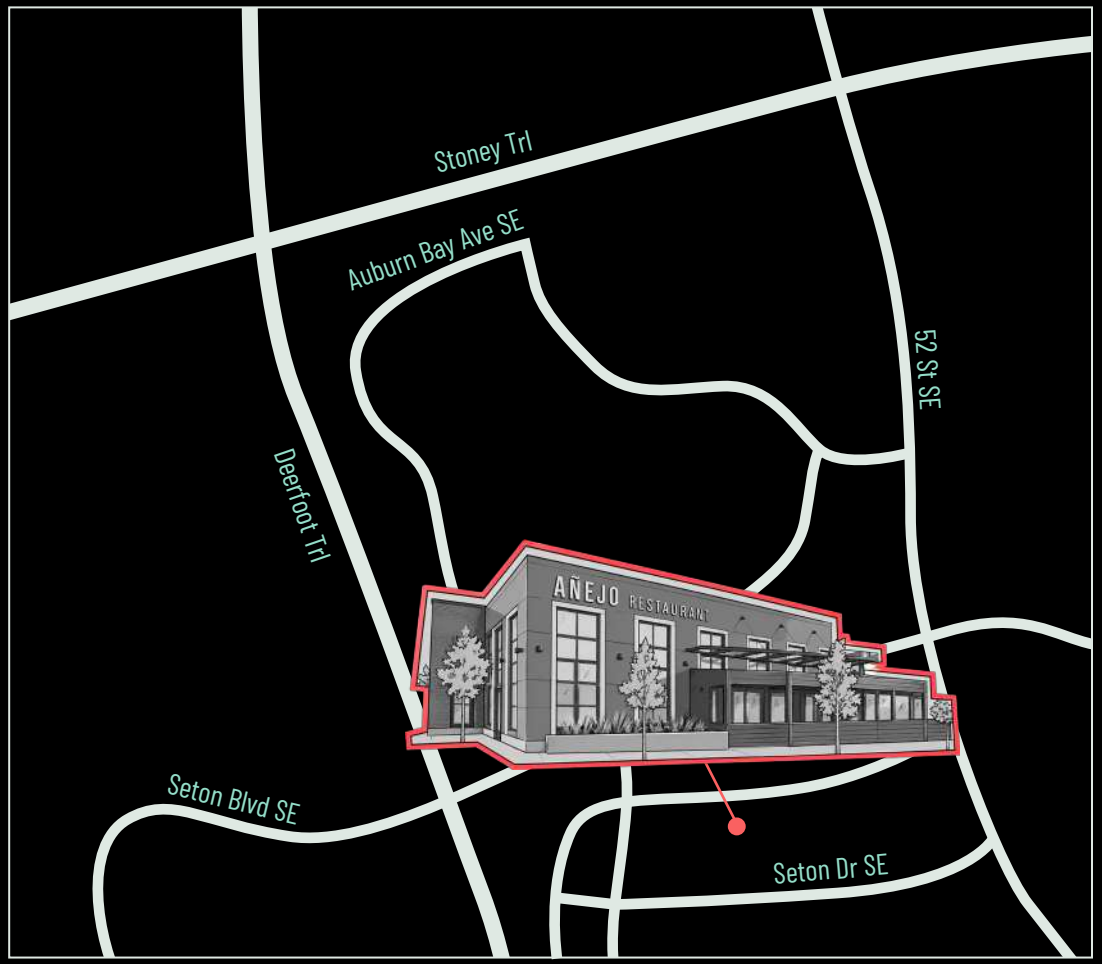


LOCATION

Located in one of Calgary's fastest-growing communities, surrounded by healthcare, retail, entertainment, and residential developments.

POINTS OF INTEREST ON THE MAP

- South Health Campus
- YMCA at Seton
- Cineplex VIP Seton
- Seton Urban District
- Major Retail & Shopping
- Nearby Hotels & Businesses
- Easy Access from Deerfoot & Stoney Trail



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.



TERMS AND CONDITIONS

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