



FINEPRINT

EVENT PACKAGES

Inside the historic Calgary Herald Building

- Corporate meetings and receptions
- Seated dinners and celebrations
- Masterclasses and culinary experiences
- Bookable for groups of 20 - 300

REQUEST A DATE

113 - 8TH AVENUE SOUTHWEST, CALGARY, ALBERTA, CANADA

email: events@fineprintyyc.com | 403 475 5655 | www.fineprintyyc.com/events

2026



QUICK FACTS



- Central downtown location in the original, historic Calgary Herald Building
- Curated menus and beverage programs from our national award winning executive chef
- Special packages for corporate events, receptions, anniversaries, receptions, birthdays, masterclasses and culinary experiences
- Proposal within 24 hours

BELTLINE HOSPITALITY EVENT SPACE CAPACITIES



VENUE	SEATED	STANDING	BEST FOR:
Herald Room (2nd Floor above FinePrint)	60	110	Receptions, Corporate Presentations, Parties, Celebrations, Larger Meetings. Dances and Entertainment.
FinePrint (Main Level)	87	150	Seated Dinners, Receptions
Hemingway Private Dining Room (inside FinePrint)	12	N/A	Executive Dinners, Birthdays, Meetings, Small Presentations, Small Celebrations, Confidential Gatherings
FinePrint Main Bar (inside FinePrint)	12	20	MasterClasses, Small Gatherings
FinePrint Front Lounge (inside FinePrint)	18	30	Receptions, Parties, Small Gatherings
Heavily Redacted Owners Lounge (lower level) <i>*subject to ownership approval</i>	40	45	Private Parties, Celebrations, MasterClasses, Post Dinner Cocktails, Rare Experiences, Tastings
ENTIRE HERALD BUILDING (3 FLOORS)	187	305	



THE HERALD ROOM

Located above FinePrint: Ideal for receptions, corporate presentations, parties, celebrations, large meetings, entertainment & dancing. Seating capacity 60, Standing capacity >100.

STANDARD RATES (EVENINGS)			DAY RATES (8 am - 4 pm)		
	ROOM FEE (credited)	MINIMUM SPEND*		ROOM FEE (credited)	MINIMUM SPEND*
Mon-Thu	\$1,750	\$5,000.00	Mon-Thu	\$250 per hour ¹	\$2,000.00
Fri or Sun	\$2,000	\$8,000.00	Fri or Sun	\$2,000	\$8,000.00
Saturday	\$2,500	\$10,000.00	Saturday	\$2,500	\$10,000.00

Holidays & Peak Season Premiums may apply in November / December.

- All events include dedicated staff, private coat-check, house linens, tablewear and candles.
- In-house food & beverage count towards minimum spend

¹Minimum 4 hour rental required. Daytime pricing applies Monday–Thursday (8:00am–4:00pm), when the room is primarily used for meetings and daytime programs. Friday and weekends are peak demand for social events and buyouts, so those dates are priced at standard event minimums and room fees rather than discounted daytime rates. Daytime access on peak days may be available by request, subject to availability and the published minimums.

NOT INCLUDED:

- Third party rentals, entertainment, outside vendors, additional third party costs, gratuities (20%) and GST (5%)

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FINEPRINT | THE HERALD BUILDING

FINEPRINT RESTAURANT

Ideal for seated dinners, parties and receptions. Seating capacity 87, Standing capacity ~150.

HEMINGWAY PRIVATE DINING <i>(holds up to 12)</i>			FINEPRINT FRONT LOUNGE <i>(holds up to 18 seated, 30 standing)</i>		
	ROOM FEE (credited)	MINIMUM SPEND*		ROOM FEE (credited)	MINIMUM SPEND*
Mon-Wed	\$1,000	\$1,000	Mon-Fri	\$1,000	\$2,000
Thu-Sat	\$1,250	\$1,250	Saturday	\$2,500	\$4,000
Lunch / Day	\$500	\$500			

FINEPRINT (FULL BUYOUT)			
	MINIMUM SPEND		
	LUNCH		DINNER
Mon-Wed	\$5,000		\$10,000
Thu-Sun	\$6,000		\$15,000
Peak / Holidays	\$7,500		\$20,000

NOT INCLUDED:

- Third party rentals, entertainment, outside vendors, additional third party costs, gratuities (20%) and GST (5%)

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HEAVILY REDACTED OWNERS LOUNGE

Located beneath FinePrint, Heavily Redacted is the owners' lounge reserved for highly curated gatherings, discreet celebrations and post-dinner experiences. Featuring a fine spirits wall with many extremely rare bottles, capacity is intentionally limited and access is extended selectively. All bookings are subject to owners' approval. Seating capacity 40 and standing 45.

HEAVILY REDACTED (FULL BUYOUT)		
	MINIMUM SPEND	
	DAY FUNCTION	NIGHT FUNCTION (AFTER 7 PM)
Mon-Thu	\$3,000	\$5,000
Fri-Sat	\$4,000	\$7,000
Peak / Holidays	\$5,000	\$10,000

- All bookings subject to owners' approval.
- Includes executive butler/host service and high security.
- For those seeking the rarest expression of the space, bespoke add-ons are available where cost is secondary to access—unlocking ultra-limited spirits, custom creations, and experiences reserved for the few rather than the many.

NOT INCLUDED:

- Third party rentals, entertainment, outside vendors, additional third party costs, gratuities (20%) and GST (5%)



HR
HEAVILY REDACTED

FINEPRINT

MENUS

FinePrint offers a unique culinary experience in the heart of Calgary, blending contemporary flair with classic elements. Our menu is a celebration of local ingredients, crafted with a soft French influence to bring out their authentic flavours - executed by JP Dublado, the 2024 Canadian National Culinary Championships Bronze Medal Winner.

2024 Canadian National Culinary Championships
Bronze Medal Winner
Executive Chef: JP Dublado



FINEPRINT

CANAPÉS

Classic Canapés

Whipped Brie & Honey, Toasted Brioche – \$48 / doz
Tempura Green Beans with Lime Aioli – \$48 / doz
Spanakopita – \$40 / doz

Seafood & Premium

Salmon Tartare on Crostini – \$72 / doz
Scallop Ceviche – \$96 / doz
East Coast Oysters with Mignonette MP / doz

Protein & Umami

Bison Tartare on Tapioca Crisps – \$88 / doz (*award winning)
Lamb Meruez with Harissa – \$88 / doz
Duck Confit Croquettes. Cherry Gastrique \$80 / doz

Vegetarian & Vegan Friendly

Braised Leeks with Grana Padano – \$52 / doz
Grape & Cucumber Gazpacho Shooters – \$46 / doz
Vegan Salad Rolls with Sweet Chili – \$52 / doz

Super Premium (*Heavily Redacted Only)

Blini w/Creme Fraiche & Golden Osetra Caviar \$MP / doz
(Delicate buckwheat blini topped with velvety creme fraiche and luxurious golden Osetra caviar, whisper of lemon zest)

Charcuterie options available upon request at market pricing.

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LARGE PARTY MENU

\$115 FOUR COURSE | \$95 THREE COURSE
each guest preorders one selection from each course

FIRST COURSE

FP KALE CAESAR SALAD

crispy kale, double smoked bacon, brioche breadcrumbs, shaved grana padano

ROASTED PARSNIP SOUP

scallion oil, parsnip chips

SECOND COURSE

JOSPER ROASTED CHICKEN SUPREME

buttered pomme puree, madeira mushroom sauce

SABLEFISH (\$12 add-on)

miso orange, braised savoy cabbage, fennel salad

ALBERTA PRIME STRIPLOIN (\$22 add-on)

potato pave, roasted vegetable, sauce au poivre

GNOCCHI LUMIÈRE

(vegetarian option) white truffle oil, mixed mushrooms, grana padano

THIRD COURSE

OPERA CAKE

APPLE TARTE TATIN

APPETIZER ADD-ON (FOURTH COURSE)

HAMACHI CRUDO

yuzu caviar, pickled jalapeno, coconut citrus vinaigrette

BISON TARTARE (\$8 add-on)

HARVEST BEET SALAD

FOOD STATIONS

Food stations are one of the most popular formats in events right now because they match how people actually like to gather. Guests move, browse, and choose their own pace instead of being locked into a set seat or schedule. The room stays energized, conversation happens naturally, and the experience feels relaxed without sacrificing refinement. Our stations are chef-driven and French-inspired, delivered with polished presentation and seamless service.

Carving | \$ Per Person | Select Maximum of 2

Braised Bourguignon Short Rib, port glaze (GF) \$26

Josper Roast Chicken, rosemary au jus (GF) \$22

Prime Rib, red wine au jus (GF) \$30

Lamb Sirloin, fermented cherry jus, radicchio (GF) \$27

Miso maple glazed roast Salmon (\$29)

Sides | \$ Per Person | Select Maximum of 4 to accompany Carving

Gnocchi Luminiere \$20

Beet Salad \$12

Charred Cauliflower Florets w/Reomensco Toasted Almond \$12

Caesar Salad \$9

Roasted Potatoes \$7

House Bread \$7

Stations & Bars | Per Person

Tartare & Crisp Bites Station \$23

Charcuterie & Fromage Grazing Bar \$21

Warm Vegetables & Vegan Station \$20

Fresh Shucked Oysters Station \$5 per Oyster

Assorted Dessert & Petit Fours Station \$14





BEVERAGE PROGRAM

The Herald Room is supported by FinePrint's full beverage program: refined cocktails, premium spirits, curated wines, and elevated non-alcoholic options, delivered with polished, efficient service.

Event bar menu + tiers

To keep execution tight, events run on a focused event bar menu selected by FinePrint. Two tiers are available (Standard or Premium). Each includes a welcome pour option, two to three feature cocktails, and a concise list of standards (spirits, beer, and highballs).

Customization

Premium-level customization is available by request. This is typically delivered as a tailored feature cocktail, upgraded spirit tier, expanded wine selection, or a specific brand inclusion, quoted in advance to ensure smooth service and cost control.

Wine program

Hosts may select wines directly from our list, or we can recommend a curated selection based on your menu and budget. Premium tier includes upgraded selections.

Non-alcoholic + coffee/tea

Elevated zero-proof cocktails and premium non-alcoholic options are available along with coffee, espresso, and tea service.

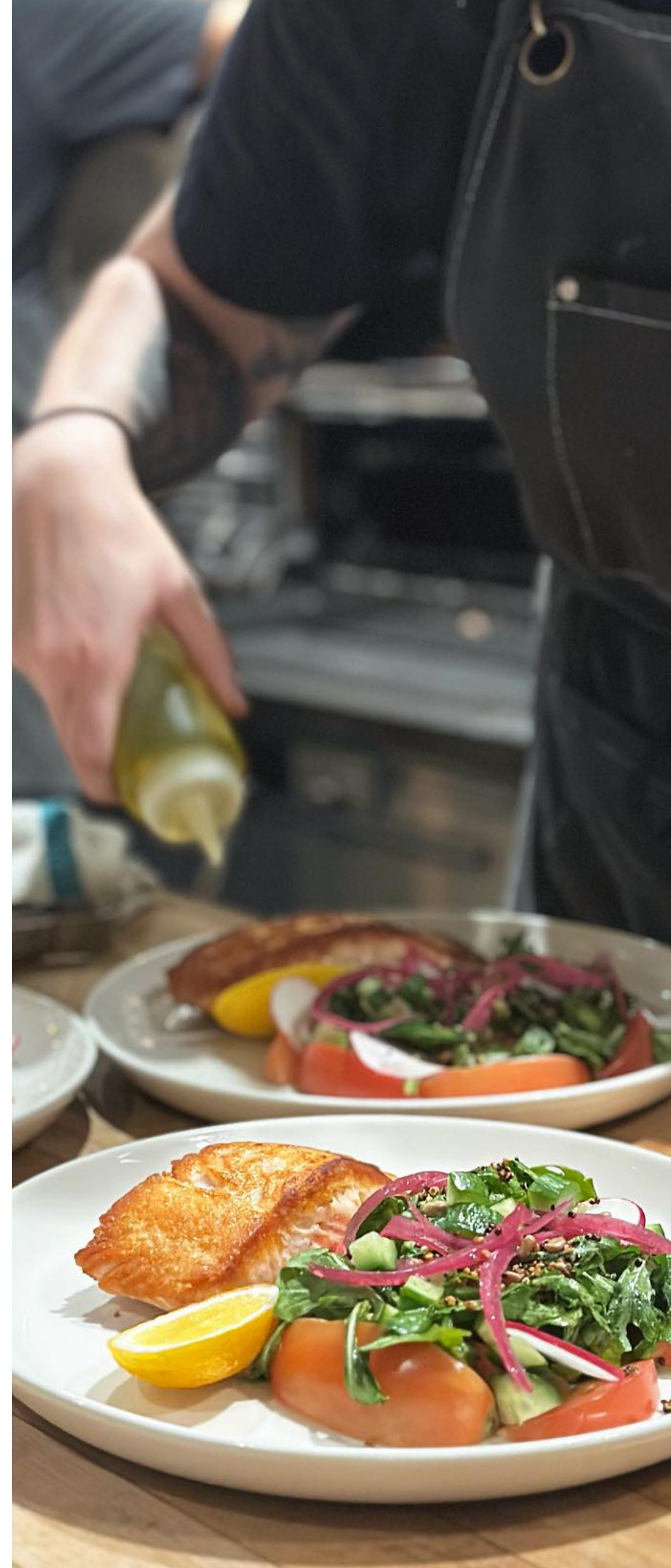
Bar service options

Unlimited open bar pricing is not offered. Choose the format that fits your program:

- Hosted Consumption Bar: billed per drink at menu pricing; a hosted minimum may apply and is credited to consumption.
- Hosted Drink Tickets: pre-purchased tickets redeemable from the event bar menu; add tickets anytime.
- Cash Bar: available by request and must be staffed by a FinePrint bartender.
- Capped Packages: a defined number of standard drinks per guest over a set time period, based on standard pours and the approved event bar menu.

Heavily Redacted upgrades (limited)

HR For hosts seeking the most exclusive experience, select Heavily Redacted enhancements may be integrated as premium add-ons by request, including rare/collector pours, a feature toast moment, and ultra-premium cocktail upgrades.



the Fineprint:

EVENT TERMS AND CONDITIONS

AUDIO VISUAL

A Smart TV is included with the Hemingway private dining room free of charge. Whilst it can facilitate visual and audio, please note that we do not permit the use of microphones. Microphone speeches are permitted only when the venue is booked exclusively. Personalized playlists, DJ's and bands are permitted when the venue has been hired exclusively with preapproval from our Director of Events & Experiences.

CONFIRMATION AND DEPOSIT

Please note that we don't tentatively hold dates, and quotes may also be provided to other guests for the same date. An event is only confirmed in our system once we have received and processed the signed paperwork. For group booking confirmation a deposit of \$50 per guest or 50% of the quoted minimum spend is required along with completed and signed terms and conditions. Please note a 3% administration fee applies for all credit card transactions via TripleSeat. Deposits can be accepted via etransfer where no fee will apply.

GRATUITY

Please note that for all groups of 8 or more a 20% gratuity will be applied to your final bill.

INSURANCE & DAMAGE

Beltline Hospitality Group will take reasonable care but will not accept responsibility for damage to or loss of items before, during or after an event. The client is financially responsible for any loss or damage sustained to the premises or our property during an event.

SEPARATE BILLS & BAR TABS

Separate bills for seated events can only be accommodated for a maximum of 12 guests. Bar tabs can be provided for standing/cocktail events with prior notice.

FINAL NUMBERS, CATERING & DETAILS

- Guaranteed minimum numbers of guests attending and all final details, along with dietary requirements should be notified to the Event Manager no less than 10 days prior to the event.
- Once confirmed, numbers cannot decrease. However, numbers can increase up until 72 hours prior to the event date (pending availability and confirmation from the Event Manager).
- Catering packages must be ordered for the number of guests in attendance.

CANCELLATION

All cancellation requests must be made in writing to your Event Manager as follows:

- If cancellation occurs 14 or more days prior to the event date, the deposit paid will be refunded in full.
- If cancellation occurs within 7 working days of the event date, the client will forfeit 50% of the deposit with the remaining 50% to be used at a later date on a singular occasion, in full, at the venue for either another event of the same nature or a smaller celebration.
- If cancellation occurs within 48hrs of the event date, the client will forfeit the full deposit amount.

All of the above timeframes are subject to approval from the General Manager and will be reviewed on a case-by-case basis.

FINAL PAYMENT

Final payment to be processed on the day of the event with the venue for all food and beverage unless discussed with your Event Manager. Please note that any outstanding charges on the night will be the responsibility of the event organizer and must be paid for upon conclusion of the event.

OTHER

- The client shall conduct the event in an orderly manner and in full compliance with the rules set out by Beltline Hospitality Group management and in accordance with all applicable liquor licensing laws.
- Beltline Hospitality Group will take reasonable care but will not accept responsibility for damage to or loss of items before, during or after an event. The client is financially responsible for any loss or damage sustained to the premises or our property during an event.
- The client, client's guests or invitees are responsible for the conduct of the guests and invitees, and indemnify the venue for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No food or beverages of any kind is permitted to be brought into the venue, unless prior permission has been obtained. Corkage or additional fees may apply.
- All decoration requests must be discussed and approved by us in advance. All items brought onto the premises must be removed upon conclusion of the event. Please note that nothing may be affixed to the wall or floors, and we do not permit confetti or glitter decorations of any kind.

LOGISTICS

113 -8th Avenue S.W., Calgary, Alberta, Canada

PUBLIC PARKING:

Within a 2 block radius, there are approximately 4,000 publicly available parking stalls. Parkades are highlighted in green on the adjacent map.

PUBLIC TRANSIT

FinePrint is located 1/2 block south of the Calgary Light Rail Transit line on 7th Avenue with major stops in all directions.

RIDESHARES AND TAXIS

Rideshares are the easiest way to get to and from FinePrint. Pickup and drop-offs are quick and convenient and you avoid the hassle and cost of parking. If you plan to enjoy cocktails or wine, a rideshare is the safest choice.



LET US DESIGN YOUR EVENT

You're not expected to be an event expert.

We lead the planning - you approve the plan.

Our Director of Events & Experiences design the ideal guest experience—format, flow, menu, beverages, and pacing—so you can confidently approve a recommendation instead of building it from scratch. It removes guesswork, reduces internal second-guessing, and ensures the outcome reflects your brand.

If another venue is better suited, we'll tell you—and help point you to the right place.



THE HEMINGWAY PRIVATE DINING

The Hemingway is our private dining room and has capacity for up to 12 guests seated. Featuring a 20 foot original art installation by artist Cory Nespor, the setting can be curated to host the most discreet business lunch to a fabulous birthday party and everything in between. The Hemingway is where plans for world domination are best hatched.

EVENTS, TEAM BUILDING & CELEBRATIONS

FinePrint and the Herald Room are built for standout corporate and social events, from team building and client entertaining to weddings, milestone birthdays, and anniversaries. For groups that want more than a standard dinner, we offer full-session themed MasterClasses that are elevated, fun, and easy to execute at scale, including *French cooking techniques, Japanese knife skills, gnocchi and pasta workshops, guided wine tastings, and cocktail or zero-proof masterclasses*—each designed to bring people together and flow naturally into a memorable meal. Led by Executive Chef JP Dublado and our bar team, every experience is supported by bespoke catering and polished service from planning through presentation.

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WEDDING ROMANCE AT FINEPRINT

Our team will help tailor a gathering that reflects the unique essence of your wedding. Our goal is to provide an elusive balance between sophistication and simplicity, elegance and ease, whimsicality and wonder — and if you know us well, a touch of mischief.

Combined with all the stories that have been passed through the walls of this amazing building, let us help you create life lasting memories coupled with exceptional food, drinks and hospitality.

Discover the Charm of Micro Weddings at FinePrint

Embrace the elegance of an intimate celebration with a micro wedding at FinePrint. Located in the heart of Calgary, FinePrint offers a sophisticated setting for your special day in one of Calgary's oldest most romantic, historic buildings.

What is a Micro Wedding?

A micro wedding is a scaled-down, boutique version of a traditional wedding, typically hosting up to 70 guests. It combines the cherished elements of a full-sized wedding with the intimacy of a smaller gathering, allowing for a personalized and memorable experience.

Why Choose FinePrint for Your Micro Wedding?

Elegant Venue: FinePrint's historic, chic and contemporary ambiance provides the perfect backdrop for your celebration. Event Room, New York style bar, reception area, dining room and private owners lounge - we have some of the most unique facilities in Canada.

3 Course Meal	\$95.00	A polished, timeless format: appetizer, main, and dessert built around French-inspired technique and seasonal ingredients. Ideal for keeping the evening moving while still feeling elevated.
4 Course Meal	\$115.00	A fuller progression that adds an additional course (often a second starter or an intermezzo) for more variety and pacing. Best when you want a more "hosted" dining experience without going full tasting menu.
5 Course Meal	\$140.00	A true celebration menu with added depth, multiple flavors, and a slower, more intentional flow. Designed for wedding groups that want the food to feel like a centerpiece moment.
Chef's Experience	\$210.00	A guided, kitchen-led tasting shaped by your group's preferences and the season, with elevated presentation and deliberate pacing. Our most immersive option—designed as a one-night-only menu. *Personally led by Canadian Culinary Championships Bronze Medal-winning Executive Chef JP Dublado.



LUXURY WEDDING UPGRADES

Caviar & Champagne Reception – Guests start the evening with a selection of fine caviars and a glass of high-end champagne (\$100+ per person).

Private Sommelier or Mixologist – A dedicated sommelier or mixologist to craft custom pairings and cocktails for the evening (\$1,500+ per event).

Interactive Dessert Finale – A visually stunning tableside dessert creation (e.g., chocolate sphere melting, nitrogen ice cream, or a custom-built dessert tower) (\$50–\$100 per person).

Customized Late-Night Bites – High-end late night canapes from our selection.

Signature Takeaway Gift – A branded, high-end takeaway such as a custom cocktail kit, fine chocolates, or a small bottle of aged spirits with a personalized note (\$50–\$100 per guest).

Fine Spirits Lounge Upgrade (For Heavily Redacted Members) – Exclusive access to Heavily Redacted's fine spirits selection post-dinner for an ultra-VIP experience (price varies based on spirit selection).

HR Event Add-On's available subject to ownership approval and capacity.





EVENT ADD-ONS

DETAILS, LEAD TIMES & ANCILIARY INFORMATION

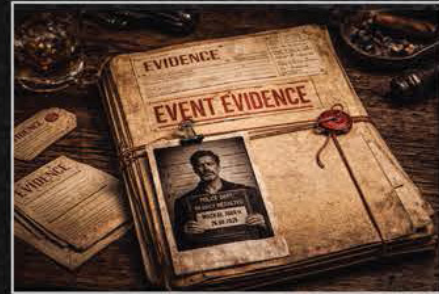
HEAVILY REDACTED

¹ CUSTOM MUGSHOT PORTRAITS

ORIGINAL FRAMED ARTWORK takes several months lead time to produce and are the same format as the original pieces that adorn the walls of Heavily Redacted. Subject to artist availability and schedule. Originals start at \$10,000 and up. Appropriate for major lifetime milestones.

ARCHIVAL FRAMED REPLICA (required lead time: 3 weeks) Subject photos need to be submitted and a Photoshop draft is circulated 2 weeks prior to the event. Final draft produced the week before and installed in one of the frames in HR during the event. After the event, the artwork is re-framed and sent to the recipient.

DIGITAL PROVENANCE COPY (required lead-time: 1 week) We provide a digital copy to the recipient complete with information (attendees, date, surrounding the special event) and an Instagram post.



² **EVENT EVIDENCE FOLDER** (required lead-time: 1 week) Recipient receives a sealed keepsake that documents your night at Heavily Redacted - built to feel like a confidential case file. Inside: a printed guest list for everyone to sign, a clean record of your menu and featured pours, a host note, the event tab and all the information surrounding the special occasion.

³ **BESPOKE COCKTAIL CREATION** (required lead-time: 2 weeks) Our beverage director will work with you to curate and name a bespoke cocktail for the recipient, who will receive the recipe, bartender notes and 4 pours of the feature drink. Includes a feature Instagram post for circulation to recipient followers.



⁴ **CUSTOM BOTTLE:** (required lead-time: 1 week) Choose a premium spirit for our curated list and we'll prepare a personalized bottle for your table, presented with a discreet Heavily Redacted mark and your event code/date. It remains sealed until your group is ready, then opened and poured tableside. Any remaining spirit is packaged for you to take at the end of the night, or held for a future visit when available. Limited selection, limited quantities.



H.R.D.
IN CUSTODY
CASE NO. 0925

H.R.D.
IN CUSTODY
CASE NO. 0925

Johnathan and Mary Winters

*25th Wedding
Anniversary*

*August 28, 2027
Calgary, Alberta, Canada*

All add-ons become guest owned and non-replicable.



EVENT ADD-ONS

Created for your occasion. Meant to last.

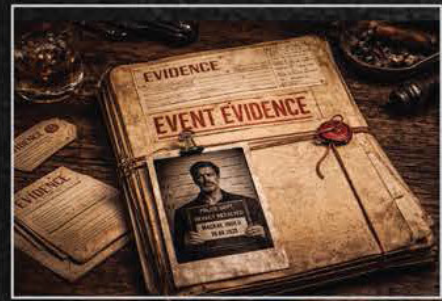
HEAVILY REDACTED

ART & MEMORY

CUSTOM MUGSHOT PORTRAIT¹

ORIGINAL FRAMED ART WORK _____	By Request
ARCHIVAL FRAMED REPLICA _____	\$800
DIGITAL PROVENANCE COPY _____	\$150

CURATED FOR THE NIGHT



EVENT EVIDENCE FOLDER

Sealed, date stamped archival record of the night²

\$175

BESPOKE COCKTAIL CREATION

A cocktail designed for your event³

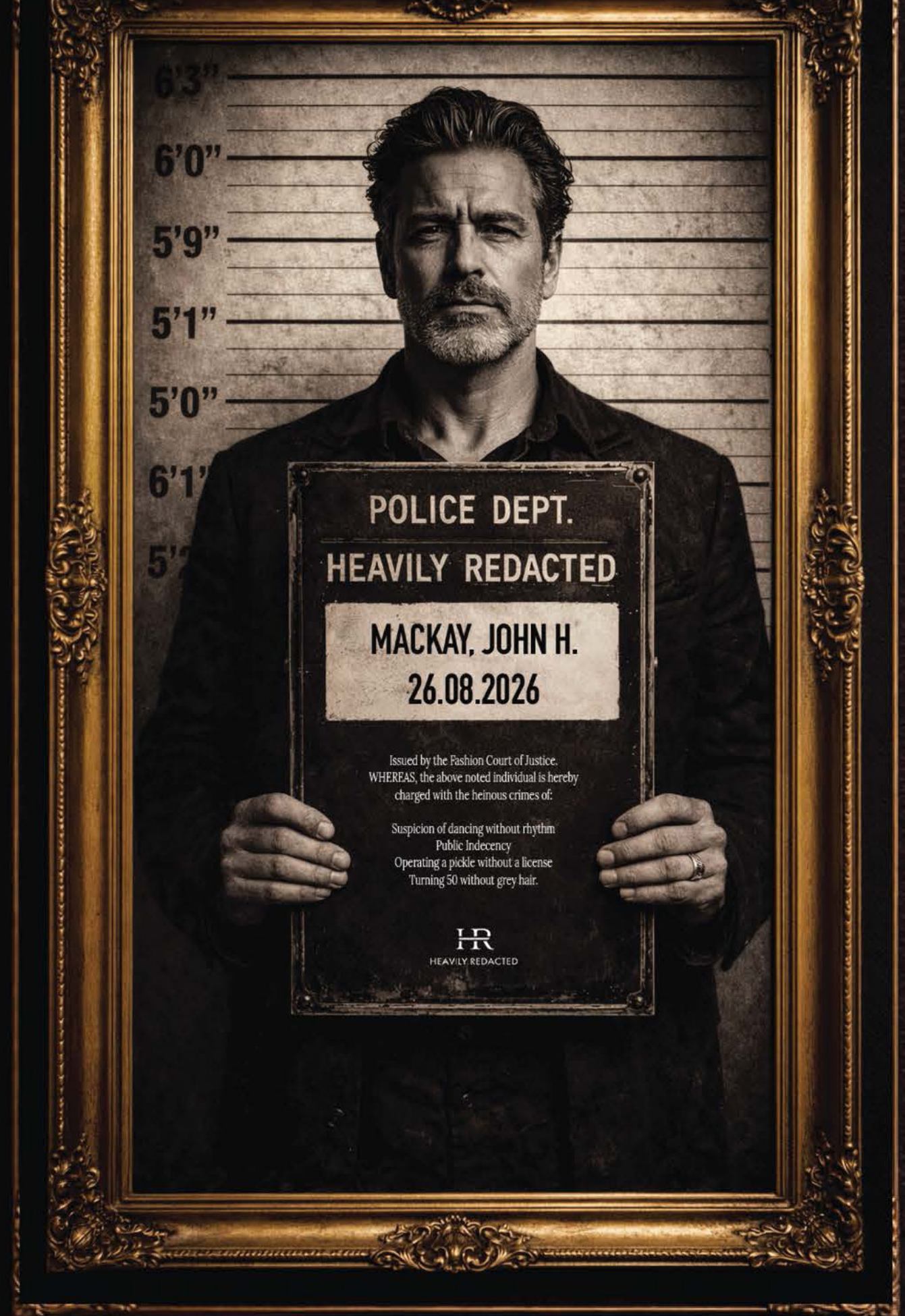
\$250



CUSTOM BOTTLE

Extra-aged small batch whiskey bottle, labelled for your occasion⁴

\$300



All add-ons become guest owned and non-replicable.



THE
HERALD
ROOM

FINEPRINT

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113 - 8TH AVENUE S.W., CALGARY, ALBERTA, CANADA

All information in this package is provided for planning purposes only and does not constitute an offer. Pricing, menus, inclusions, room configurations, capacities, and availability may change without notice. Dates are not held and pricing is not confirmed until a written event agreement is executed and any required deposit is received. Unless expressly stated otherwise, quoted minimum spends, food and beverage pricing, and fees are exclusive of GST and gratuity/service charge. Menus are seasonal; substitutions of equal value may be made due to availability, sourcing, or dietary requirements. Outside food and beverage is not permitted without prior written approval. Cancellation, rescheduling, and attrition terms are governed by the executed event agreement. The client is responsible for guest and vendor conduct and for any damage to the venue or equipment. Neither party is liable for failure to perform due to events beyond reasonable control (force majeure). Access to Heavily Redacted is by invitation/approval and may be limited. All rights reserved Beltline Hospitality Group Inc. 2026.