



fantôme.

welcome to fantôme.

A hand with dark nail polish holds a clear glass filled with a smoky, pinkish drink. The glass sits on a thick wooden cutting board. In the background, a plume of white smoke rises from a dark surface, creating a mysterious atmosphere. The lighting is warm and focused on the hand and glass.

Our exclusive, intimate experience nestled within our restaurant - ONE18 EMPIRE. As night falls, our venue transforms into a hidden gem that disappears after hours, offering a speak-easy vibe like no other. With only a select few allowed in, you'll step into a world where time slows and every detail is crafted to perfection.

Our cocktails are unlike any others—each one an elevated work of art, carefully designed to surprise and delight. Enjoy our specialty crafted Old Fashioned, reimaged with unique twists, or indulge in one of our innovative creations from our chef. Each drink and food items are a masterpiece, designed to awaken your senses and complement the mood of the space.

The decor is a captivating blend of classic sophistication and modern allure, creating an atmosphere that feels both timeless and fresh, and every sip and bite transports you deeper into the world of Fantôme.

But remember, the magic only lasts for a short while, as Fantôme disappears after the night ends—making your visit an unforgettable, fleeting experience.



the
MENU

BAR SNACKS
MARBINATED OLIVES
HONEY BRUTTO CHIPS

SMALL PLATES
CHARGUERE BOARD
Local Cured Meats | Cantaloupe Cheese |
Preserves | Pickles | Crisp

JUNIPER & CITRUS BEE | CARPACCIO
Grilled Gouda | Pickled Haddock |
Sautéed Shrimp | Smoked Cheddar |
Asiago

CHARCOAL GRILLED OYSTERS
Aged Hollandaise | Crispy Bread Crumbs |
Wild Swiss Chard | Nduja

KENTUCKY FRIED MUSHROOMS
Cajun Chili | Chimichurri | Charred Lemon



fantôme.



fantôme.



sip
fantôme.



Cabernet Illusion Old Fashioned

Oak Smoke | Maple Syrup | Plum Bitters | Red Wine | Morello Cherrie Liqueur | Maker's Mark



Delusions

Verjus | Lemon Juice | Fernet | Ardbeg 10 | Red Wine | Cola



RED WINE

Orofino Gamay Noir
J Lohr Syrah



WHITE WINE

Pine Ridge Viognier
Indigenous World White Blend

SPARKLING WINE

Paladin Sparkling Rose

sip
fantôme.

savour
fantôme.



savour
fantôme.

BAR SNACKS

MARINATED OLIVES
HONEY TRUFFLE CHIPS

SMALL PLATES

CHARCUTERIE BOARD

Local Cured Meats | Canadian Cheese |
Preserves | Pickles | Crisps

JUNIPER & CITRUS BEEF CARPACCIO

Grizzly Gouda | Pickled Haskap Berry |
Sunflower Shoots | Smoked Onion Aioli

CHARCOAL GRILLED OYSTERS

Aerated hollandaise | Crispy Bread Crumble |
Wilted Swiss Chard | Ndjua

KENTUCKY FRIED MUSHROOMS

Calabrian Chili Chimichurri | Charred Lemon



experience
fantôme.



book fantôme.

Pricing Details:

- Base Package Cost: \$4,500
(includes room rental, labor, and food)
- Drink Minimum Spend: \$1,500
- Total Minimum Spend: \$6,000

Additional Information:

- Duration: 3 hours of exclusive use
- Exclusive room rental for up to 35 guests
- Dedicated labor and service team

OLHA KUCHERIAVA

110 – 9TH AVE SE, CALGARY, AB T2G 5A6
403.470.0263 | CALGARYMARRIOTT.COM
OLHA.KUCHERIAVA@MARRIOTT.COM