

SHARE INCLUDED

GRH CHARCUTERIE + CHEESE

VDG Salumi, Alberta cheeses, pickled vegetables, crisps

CHARRED GARDEN VEGETABLES G V

Marinated burrata cheese, basil aioli

CHILLED PEPPER-CRUSTED AHI TUNA G D

Scallion oil, corn salsa, tortilla crisp

BACON-WRAPPED BEEF MEATBALLS

Sweet + sour BBQ glaze, crispy onions

SMOKY TOMATO HUMMUS + PARMESAN CHEESE DIPS G V

Fresh summer vegetables

STAMPEDE TRAIL MIX V N

HARD BITE POTATO CHIPS G V

SWEET CHILI POPCORN G V

PREMIUM SEAFOOD ADDITION

Add to your culinary experience by choosing a seafood addition.
Charges apply based on number of guests in your suite.

POACHED CHILLED PRAWNS G D \$30 per guest

Cocktail + remoulade sauces, fresh lemon

POACHED CHILLED 1/2 LOBSTER G D \$30 per guest

Cocktail sauce, fresh lemon

ALASKAN CHILLED CRAB LEGS G D \$45 per guest

Cocktail sauce, basil aioli, fresh lemon

SUSHI ROLLS G D \$15 per guest

Pickled ginger, wasabi, tamari sauce

SALAD CHOOSE TWO

BABY POTATO SALAD G D V

Eggs, pickles, mayo, fresh herbs

QUINOA + ENDIVE SALAD G D Ve

Sunflower seeds, cranberries, orange dressing

KALE + CABBAGE SLAW G D Ve

Raisins, sunflower seeds, apple, mustard vinaigrette

ROASTED CORN, BEAN + CHICKPEA SALAD G V

Lime, garlic, chipotle, sour cream

HAM + CHEDDAR PASTA SALAD

Red pepper, lemon, pickled onions, garlic mayo

THE LAZY S





STARCH CHOOSE TWO

CRUSHED ROAST BABY POTATO G D Ve

Herb emulsion

SCALLOP POTATO G V

Caramelized onions, Sylvan Star Gouda cheese

SWEET POTATO CASSEROLE G

Brown butter, marshmallow, pecans

ROASTED RED PEPPER RICE PILAF G D Ve

Garlic, white wine

BAKED MAC + CHEESE V

Cheddar cheese sauce, buttered panko topping

VEGETABLE CHOOSE ONE

MEXICAN "STREET CORN" G V

Mayo, chili, fresh herbs, Cotija cheese

GRILLED ASPARAGUS G V

Charred lemon butter, sweet + sour roasted red pepper glaze

SWEET + SPICY BAKED BEANS G D

Bourbon, molasses, brown sugar

BACON-WRAPPED GREEN BEANS G

Jalapeno-maple glaze

BLACKENED ROASTED CAULIFLOWER G D Ve

Chimichurri sauce, pickled onions

CARVE CHOOSE ONE

SLOW-ROASTED AAA ALBERTA CHATEAU ROAST BEEF G D

Sweet + smoky spice rub, grainy mustard, Stampede signature horseradish

ROAST PORK "PORCHETTA" G D

Sweet + sour apple, grainy mustard

ROASTED CHICKEN BALLOTINE G D

Meadow Creek chicken apple sausage, honey-mustard sauce

ST. LOUIS PORK RIBS G D

Smoky lime BBQ sauce

ALBERTA RACK OF LAMB G D

Garlic-rosemary + paprika rub, mint jelly

PREMIUM CARVE UPGRADE

REPLACES THE CARVE CHOICE

GRILLED TOMAHAWK STEAK G \$30 per guest 42 OZ - SERVES 4

Mushroom ragout, tarragon butter, grainy mustard, Stampede signature horseradish

STAMPEDE GRAZING BOARD G D \$30 per guest

Smoked beef brisket, herb-crust rack of lamb, Meadow Creek foie gras sausage, roast chicken breast, BBQ glazed pork ribs, grilled summer vegetables

FLAMBÉ CHOOSE ONE

CAJUN-HONEY SHRIMP G

Bourbon, garlic, fresh lemon

PEI MUSSELS + CHORIZO G D

Gin, tomato, fresh chives

“DISMANTLED” CLAMS CASINO

Pernod, bacon, peppers, fresh parsley, breadcrumbs

SCALLOPS + SUNDRIED TOMATO G

Vodka, shallots, basil cream

DESSERT INCLUDED

CARAMEL + CHOCOLATE BROWNIES G V

NUTELLA NANIAMO BAR V N

LEMON MOUSSE

PREMIUM FLAMBÉ UPGRADE

REPLACES THE FLAMBÉ CHOICE

PEI LOBSTER TAIL + ROASTED CORN NAGE G

\$30 per guest

Brandy, cream, fresh herbs

SIZZLING PEPPER STEAK G \$30 per guest

Cognac, marinated AAA Alberta beef tenderloin medallions, peppercorn + chimichurri sauce

PREMIUM DESSERT ADDITION

Add to your culinary experience by choosing a dessert prepared in-suite by the suite attendant. Charges apply based on number of guests in your suite.

NOTO GELATO BANANA SPLIT G V N \$18 per guest

Chocolate + chocolate sauce + pistachios, strawberry + strawberry sauce, vanilla + caramel sauce

FLAMBÉED MINI DONUTS V \$18 per guest

Dark rum, sticky toffee sauce, Noto Gelato vanilla

FLAMBÉED CREPES SUZETTES V \$18 per guest

Grand Marnier, orange segments, vanilla whipped cream

DIETARY CONSIDERATIONS

If you are hosting with a guest with dietary considerations, we offer a plated meal at no additional charge.

VEGAN | SPICY BBQ TEMPEH “RIBS” D Ve

Roasted Little Potato Company potatoes, kale slaw, summer vegetables

HALAL | CEDAR-PLANK PACIFIC SALMON G

Lemon hollandaise, roasted Little Potato Company potatoes, summer vegetables

FOOD SENSITIVE | GRILLED AAA ALBERTA RIBEYE STEAK G D

Chimichurri sauce, roasted Little Potato Company potatoes, summer vegetables

COWKID MENU

Children 12 and under can enjoy these choices at no additional charge. Servings are individually plated.

CHEESE PIZZA V

CHICKEN FINGERS G

FRENCH FRIES G D V

VEGGIES + RANCH DIP G V

FRESH BERRIES G D Ve