A GREATER WAY TO GATHER

PLAN YOUR MENU
OUR PHILOSOPHY

On the great ranches of the West, the cook’s kitchen was a welcoming gathering place. The long days ended around plentiful tables. With the ring of a bell, the cook’s creation was served. Family, friends and helping hands gathered together. And it was here, where the chef’s offerings stood their ultimate test: the hearty appetites of those taming the Canadian West.

Today, our signature western hospitality and dedication to impeccable experiences define everything we offer. Still rooted in the ranch, we prepare menus true to Alberta’s local flavours – from fresh, locally grown produce to our world-famous Alberta beef.
GROWN RIGHT HERE.
We’re proud of our agricultural roots. By offering fresh food sourced from our local producers, we’re able to serve up a truly authentic western experience.

CUSTOM CULINARY EXPERIENCES
We host unique events, each deserving of its own menu. Talk to us about how we can build off these pages to create a culinary experience that will inspire and enthrall your guests.
OUR LOCAL PRODUCERS

In the spirit of authentic Alberta dining, we procure quality ingredients by partnering with local farms, producers and food artisans.

**WINTER’S TURKEY**
Continuing a four-generation tradition, the Winter family raises certified organic turkeys while keeping sustainability and respectful husbandry top of mind.
Located in Dalemead, Alberta

**SYLVAN STAR CHEESE**
The Snoek family produces award-winning Canadian gouda cheese on their Alberta farm.
Located in Red Deer, Alberta

**VDG SALUMI**
This artisanal cured meat company makes mouth-watering salami the traditional way using local pork and beef.
Located in Calgary, Alberta

**MEADOW CREEK SAUSAGE**
This locally based business produces the finest healthy sausages and meats.
Located in Claresholm, Alberta

**NOBLE MEADOWS**
Marc and Corina Hermus use traditional methods to produce soft goat cheese, cubed feta and Mediterranean-style plain and flavoured yogurt.
Located in Nobleford, Alberta

**HYDRAGREENS PRODUCE**
Marc Schulz and his team grow fresh lettuce, herbs, and microgreens through sustainable methods and without pesticides.
Located in Spingbank, Rocky View County, Alberta

**RED HAT CO-OPERATIVE**
This co-operative of over 30 experienced farmers grows some of Alberta’s best tomatoes, cucumbers, peppers and more.
Located in Redcliff, Alberta

**GOOD BREAD**
This local Master baker provides all our breads.
Located in Calgary, Alberta

**CHINOOK HONEY**
Cherie and Art Andrews create premium honey and other apiary products on their Alberta farm.
Located in Okotoks, Alberta

**HIGHWOOD CROSSING**
Tony and Penny Marshall produce some of Alberta’s highest-quality grains and oils.
Located in Highwood Crossing, Alberta

**WATERFORD FARMS**
This is an Alberta aquaculture shrimp farm that also grows a variety of fresh, high-quality oyster mushrooms.
Located in Strathmore, Alberta

**NORTHFORK BISON**
With ranches in Alberta and throughout Canada, Northfork Bison raises their animals naturally and without the use of chemicals, hormones or steroids.
Located in Saint-Leonard, Quebec
BREAKFAST
RECEPTION-STYLE BREAKFAST
Ideal for conferences and networking | $30 per guest | Minimum 20 guests | Additional items $8.00

Select two (2) of the following:

**SERVED COLD**
- Miniature cruffin, fresh banana bread and house-made granola bars | V
- Smoked duck breast, Noble Meadows goat cheese, croissant and house-made Saskatchewan berry jam
- House-cured smoked trout, pickled red onion, caper berries and French onion baguette | DF
- Overnight Highwood Crossing oats with Chinook honey and dried fruit | V, DF

**SERVED HOT**
- Kathi roll with scrambled Alberta eggs, Sylvan Star gouda, avocado mash and Red Hat tomato chutney
- North Fork bison sosatie, Alberta egg and a Sylvan Star gouda scone
- Grilled tofu wrap with mint tea-steeped red quinoa, roasted tomato, avocado and a tahini drizzle
  - GF, DF, V, VE
- Caramelized onion and Gruyère quiche | V

**MORNING FRUIT SMOOTHIES**
- Seasonal fruit, yogurt, Chinook honey and avocado
  - or -
  - Coconut Riviera yogurt, Chinook honey and Silk almond milk | GF, DF, V

**WARM ALBERTA EGG BITES**
- Charred seasonal vegetables
- Locally smoked bacon with tomato relish
- Smoked Alberta trout with Noble Meadows goat cheese | GF

**THIS PACKAGE INCLUDES:**
- Seasonal cut fruits
- Roasted Arabica coffee and teas
- Herb and fruit-infused water
- Simply Beverages: orange, apple and lemonade

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**PHILOSOPHY**
- Breakfast
- Breaks
- Lunch
- Dinner
- Beverages
- Food Terms

- Grown Right. Here.
- GF – Gluten Friendly
- DF – Dairy Friendly
- V – Vegetarian
- VE – Vegan
BUFFET BREAKfast
$33 per guest | Minimum 25 guests

Select one (1) of the following:

- Savoury paratha bread wrapped with Alberta egg, chèvre, charred purple onion and choron sauce | V
- Meadow Creek diablo sausage, Alberta egg and Sylvan Star gouda “lasagna” | GF
- Alberta scrambled egg, bison hash, torched tomato and roasted pepper sauce | GF
- Portobello mushroom, asparagus relish, smoked tofu and Alberta soft poached eggs | GF, DF, V

Select one (1) of the following:

- Alberta beef and pork sausage | GF, DF
- Diablo pork sausage
- Turkey and red pepper sausage
- Canadian smoked bacon
(All sausages are produced locally by Meadow Creek)

THIS PACKAGE INCLUDES:
- Little Potato Company oven-roasted potatoes
- Fresh banana bread
- Seasonal cut fruits
- Roasted Arabica coffee and teas
- Herb and fruit-infused water
- Simply Beverages: orange, apple and lemonade
PLATED BREAKFAST

$36 per guest | Minimum 25 guests

Select one (1) of the following:

Alberta soft poached eggs, patatas bravas, hollandaise sauce, blistered vine-ripened tomato and Meadow Creek diablo sausage

Decadent apple and pecan French toast with seasonal berries, maple cream and Canadian smoked bacon

Seasonal vegetable frittata with roasted tomato sauce, Meadow Creek turkey and red pepper sausage, oven-roasted potatoes and seared peppers | GF, DF

Waterford oyster mushrooms, smoked tofu, Alberta soft poached eggs, sweet potato hash and blistered vine-ripened tomato | GF, DF, V

THIS PACKAGE INCLUDES:
Roasted Arabica coffee and teas
Herb and fruit-infused water
Simply Beverages: orange, apple and lemonade
BENTO BOX BREAKFAST

$21 per guest | Minimum 25 guests

Select one (1) of the following:

PB and J scone with seasonal fruit and vanilla bean yogurt | V

Saskatoon berry and chia seed pudding with seasonal fruit and house-crafted granola bars | V

House-cured salmon and goat cheese on brioche with blueberry ginger jam and seasonal fruit

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SNACKS & PASTRIES

All our bakery products are made from scratch.

- Cruffins | $9 each
- Seasonal cut fruit | $9 each
- Seasonal whole fruit | $4 each
- House-crafted granola bars | $6 each
- Apple strudel | $5 each
- Chocolate croissant | $7 each
- Banana leaf | $7 each
- Bite-size cakes | $5 each | Minimum 2 dozen
  (French lemon mousse, carrot, Alberta cheesecake or s’mores)
- Apple cinnamon muffin | $7 each | GF, VE
- Chocolate zucchini muffin | $7 each | GF, VE
- House-baked cookies | $5 each | GF, VE
- Warm chocolate-dipped madeleines | $6 each
- Noto Gelato | $8 each
  (Salted caramel or vegan lemon)
- Warm ham and cheese conchito | $5 each

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BEVERAGES

Dasani Water | $5 each
Coconut vegan kefir | $5 each
Simply Beverages: apple, orange or lemonade | $6 each
Cup of roasted Arabica coffee or tea | $5 each
Roasted Arabica coffee | $24 per liter
House-made hot chocolate with marshmallows | $7 each
Non-alcoholic apple and cranberry cider | $30 per liter
Soft drinks | $4.50 each
Iced tea | $20 per liter
Perrier sparkling water
330 ml | $6 each
750 ml | $9 each
BREAKS
Break Menus

Ideal for morning and afternoon breaks | Plated or action service | Served for 30 minutes | Minimum 25 guests

**Break Menus**

- **Chips and Dip** | $12 per guest
  - Hardbite kettle chips
  - Smoked tomato hummus | V

- **Sweet and Savoury Snacks** | $14 per guest
  - Stampede trail mix | DF, V, VE
  - Caramel popcorn | GF, DF, V, VE

- **Miniature Beignets** | $12 per guest
  - Sugar dusted, fruit-filled beignets

- **House-Crafted Granola Bars** | $10 per guest
  - Apricot, strawberry and peanut butter

- **Morning Fruit Smoothies** | $12 per guest
  - Seasonal fruit, yogurt, Chinook honey and avocado

- **Canadian Cheese Plank** | $18 per guest
  - Canadian cheeses, house-made Saskatoon berry jelly, fruit crisps and herb crostini

- **Charcuterie** | $18 per guest
  - Locally cured meats including VDG Salumi, warm olives, house-made rosemary dijon and Saskatoon berry jelly, fruit crisps and herb crostini

- **Relish Plank** | $16 per guest
  - Local fresh and fermented vegetables with smoked tomato hummus, Hardbite kettle chips and warm olives | GF, DF, V, VE

- **Savoury Flatbreads** | $18 per guest
  - Select two (2) of the following:
    - Grilled chicken with Noble Meadows goat cheese and local basil pesto
    - Spicy chorizo crumble with green olives and provolone cheese
    - Wild mushroom with bechamel sauce, truffle oil and cilantro
    - Alberta short rib with horseradish cheddar and peppercorn relish
    - Meadow Creek smoked pork with chipotle barbeque sauce and Canadian blue cheese

**This Package Includes:**
- Roasted Arabica coffee and teas
- Herb and fruit-infused water
PLATED LUNCH
Lunch includes salad or soup, entree and dessert  |  Minimum 25 guests

**SALADS**
Select one (1) of the following:

- HydraGreens romaine lettuce, Quail egg, crispy Bündnerfleisch, parmesan cream and smoked paprika brioche crisp
- Galangal-infused red quinoa cake, arugula, roasted yellow beets and confit onion with balsamic vinaigrette  |  GF, DF, V, VE
- Compressed watermelon, Red Hat charred tomato and Crystal Springs feta with herb vinaigrette  |  GF, V

**SEASONAL SOUPS**
Select one (1) of the following:

- Minestrone soup with potato gnocchi and bison  |  GF
- Red Hat tomato bisque with Noble Meadows goat cheese and chive crisps  |  V
- Northern Alberta white bean, fried kale and gremolata  |  GF, DF, V, VE

**ENTRÉES**
Select one (1) of the following:

- TRADITIONAL COQ AU VIN  |  $42
  Chicken, bacon lardons, wild mushroom tortelloni, broccoli and red peppers
- CAULIFLOWER PAKORAS  |  $38
  Served with Alberta maple carrots, green pea confit, fried capers and tomato sauce  |  GF, DF, V, VE
- PAN-SEARED PACIFIC SALMON  |  $44
  Served with seasonal vegetables, orzo pasta and a saffron broth  |  DF, V
- TWICE-COOKED ALBERTA PORK BELLY  |  $45
  Served with a gochujang glaze, sticky rice and char-grilled broccoli and carrots  |  GF, DF
- WAGYU SALISBURY STEAK  |  $45
  Served with cold-smoked potatoes, seasonal vegetables and a mushroom demi-glace  |  GF, DF

**DESSERTS**
Select one (1) of the following:

- Raspberry mousse and sweet biscuit with chocolate drizzle  |  V
- Chocolate pecan cream and a wafer cookie with caramel sauce  |  V
- Saskatoon berry cobbler with vanilla cream  |  V
- French lemon mousse with whipped meringue and chocolate bark  |  V
- Alberta cheesecake with berry coulis and a local honey tuille  |  V

**THIS PACKAGE INCLUDES:**
- Warm buns from Good Bread
- Creamery butter
- Roasted Arabica coffee and teas

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**PHILOSOPHY**

**BREAKFAST**

**BREAKS**

**LUNCH**

**DINNER**

**BEVERAGES**

**FOOD TERMS**

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NETWORKING LUNCH
$41 per guest | Minimum 25 guests

Select one (1) of the following salads or soups:

**SALADS**
- Southern Alberta greens with house-made herb vinaigrette | GF, DF, V, VE
- Traditional potato salad with dijon and caper berries | GF, DF, V, VE
- Middle Eastern mint tea-steeped quinoa salad | GF, DF, V, VE
- Red Hat tomato salad with pickled red onion and Crystal Springs cheddar | GF, V
- Orzo pasta salad with kalamata olives, feta and red wine vinaigrette | V

**SEASONAL SOUPS**
- Minestrone soup with potato gnocchi and bison | GF
- Red Hat tomato bisque with Noble Meadows goat cheese and chive crisps | GF, V
- Northern Alberta white bean, fried kale and gremolata | GF, DF, V, VE

**SANDWICHES**
Select two (2) of the following:
All sandwiches are served on Good Bread sourdough baguette and croissants
- Winter’s Turkey, Sylvan Star gouda, lettuce and apple mayonnaise
- Albacore Niçoise tuna salad with dill mayonnaise, chopped egg, lettuce and green onion
- Smoked ham, cheddar, lettuce and rosemary dijon
- AAA Alberta beef, cheddar, lettuce and horseradish aioli
- Seasonal fire-smoked vegetables, lettuce and tomato hummus

**PANINIS**
Select one (1) of the following:
- Pressed pastrami and Swiss cheese on rye bread
- Classic Cubano with pulled pork and dill pickle
- Grilled cheese featuring Canadian brie, Sylvan Star gouda and mozzarella

**DESSERT**
- Fresh seasonal fruit
- Gluten-free brownies
- House-crafted granola bars

**THIS PACKAGE INCLUDES:**
- Roasted Arabica coffee and teas
- Herb and fruit-infused water
BENTO BOX LUNCH
$33 per guest | Minimum 12 guests

COLD SANDWICHES
Select one (1) of the following:
All sandwiches are served on Good Bread sourdough baguette

Winter’s Turkey, Sylvan Star gouda, lettuce and apple mayonnaise
Albacore Niçoise tuna salad with dill mayonnaise, chopped egg, lettuce and green onion
Smoked ham, cheddar, lettuce and rosemary dijon
AAA Alberta beef, cheddar, lettuce and horseradish aioli
Seasonal fire-smoked vegetables, lettuce and tomato hummus

SALADS
Select one (1) of the following:

Southern Alberta greens with house-made herb vinaigrette | GF, DF, V, VE
Traditional potato salad with dijon and caper berries | GF, DF, V, VE
Middle Eastern mint tea-steeped quinoa salad | GF, DF, V, VE
Red Hat tomato salad with pickled red onion and Crystal Springs cheddar | GF, V
Orzo pasta salad with kalamata olives, feta and red wine vinaigrette | V

THIS PACKAGE INCLUDES:
Trail mix
House-crafted granola bars
Bottled water
BUFFET LUNCH
Minimum 25 guests

SMOKED ROAD HOUSE | $48
- Slow smoked Alberta beef brisket
- Basted St Louis pork ribs
- Roasted foie gras sausage
- Braised chicken thigh
- House-made BBQ sauces
- Southern baked beans
- Chow Chow slaw
- Jalapeno corn bread
- Creamery butter
- Chili chocolate napolean

FRESHLY MADE LUNCH SIZED SALAD
- Roasted chicken Caesar salad made with local sous vide chicken breast, HydraGreen romaine, crispy cherry wood smoked bacon, grated Sylvan Star gouda, and house-made dressing | $36
- Traditional Cobb Salad with locally smoked ham, smoked Winter’s turkey, Alberta egg, Red Hat tomatoes, HydraGreens lettuces, sliced avocado and Canadian blue cheese dressing | $40
- Asian rice noodle salad with charred prawns and seared Atlantic salmon, in season fresh garden vetables, fresh Thai basil and sesame ginger dressing | $44

THIS PACKAGE INCLUDES:
- House-baked cookies and brownies
- Fresh cut fruits
- Creamery butter
- MINIATURE Tiramisu and french lemon mousse
- Roasted Arabica coffee and teas
- Herb and fruit-infused water

ITALIAN | $46
- Let’s Pasta AAA beef lasagna, Canadian ricotta and mozzarella cheeses, local basil tomato sauce
- Sicilian style chicken thigh with olives, capers and mushrooms
- In season roasted and pickled vegetables
- HydraGreens caesar salad
- Ciabatta and Foccacia breads
- Creamy butter
- Miniature tiramisu and french lemon mousse
DINNER
PLATED DINNER
Minimum 40 guests

Select one (1) of the following salads, seasonal soups or cold appetizers:

**SALADS**
Seasonal local tomato trio: green tomato gelée, blistered beefsteak and candied teardrop tomatoes with microgreens and an Alberta rosehip drizzle | GF, DF, V, VE

Red quinoa, local sous vide vegetables, HydraGreens baby lettuce and Highwood Crossing oil and herb vinaigrette | GF, DF, V, VE

Purple, sweet and fingerling potato salad with radish greens, Noble Meadows goat cheese and caper mustard dressing | GF, V

**SEASONAL SOUPS**
Cream of Waterford oyster mushroom soup with locally smoked bacon and potato crisps | GF

South Indian mulligatawny soup with Country Lane chicken

French onion and leek soup en croûte

**COLD APPETIZER**
Local VDG salumi, wild boar pâté and fermented vegetables with herb crostini

House-cured candied trout, Noble Meadows goat cheese mouseline and caper berries with masala poppadum

Seasonal vegetable rillette, French cornichons and brioche toast | V

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GF – Gluten Friendly     DF – Dairy Friendly      V – Vegetarian      VE – Vegan
PLATED DINNER
Minimum 40 guests

ENTRÉES
Select one (1) of the following:

18-HOUR BRAISED ALBERTA
“BONELESS” SHORT RIB | $74
Served with horseradish and maple potatoes, cinnamon-infused carrot purée, seasonal vegetables, charred Campari tomato and a classic beef demi-glace
GF, DF

SOUTHERN ALBERTA LAMB CHOP
WITH MINT HOLLANDAISE | $85
Served with rustic fondant potato, cinnamon-infused carrot purée, seasonal vegetables, charred Campari tomato and a Saskatoon berry brandy coulis | GF

LOCAL ALBERTA PORK DUO | $79
Served with sous vide pork tenderloin and crispy plum-glazed pork belly, Noble Meadows cheese polenta cake, cinnamon-infused carrot purée, seasonal vegetable, charred Campari tomato | GF

LOCALLY RAISED CHICKEN CORDON BLEU | $74
Made with coppa ham and Sylvan Star gouda and served with cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato

CITRUS AND DILL PACIFIC SALMON | $79
Served with pear and gorgonzola cheese ravioli, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato

BISON SHEPARD’S PIE | $91
Mulled wine-poached North Fork bison, Sylvan Star gouda potatoes, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato | GF, DF

DESSERTS
Select one (1) of the following:

Trio of dark, milk and white chocolate pâté with seasonal berries and a lavender coulis
Clementine mousse with dark chocolate almond brittle and a berry pool
Black forest cake with sour cherry jelly, kirsch mousse and vanilla bean chantilly cream
Carrot cake with 14 karat lavender frosting
Raspberry lemon torte

LOCAL ALBERTA LAMB CHOP
WITH MINT HOLLANDAISE | $85
Served with rustic fondant potato, cinnamon-infused carrot purée, seasonal vegetables, charred Campari tomato and a Saskatoon berry brandy coulis | GF

LOCAL ALBERTA PORK DUO | $79
Served with sous vide pork tenderloin and crispy plum-glazed pork belly, Noble Meadows cheese polenta cake, cinnamon-infused carrot purée, seasonal vegetable, charred Campari tomato | GF

LOCALLY RAISED CHICKEN CORDON BLEU | $74
Made with coppa ham and Sylvan Star gouda and served with cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato

CITRUS AND DILL PACIFIC SALMON | $79
Served with pear and gorgonzola cheese ravioli, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato

BISON SHEPARD’S PIE | $91
Mulled wine-poached North Fork bison, Sylvan Star gouda potatoes, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato | GF, DF

DESSERTS
Select one (1) of the following:

Trio of dark, milk and white chocolate pâté with seasonal berries and a lavender coulis
Clementine mousse with dark chocolate almond brittle and a berry pool
Black forest cake with sour cherry jelly, kirsch mousse and vanilla bean chantilly cream
Carrot cake with 14 karat lavender frosting
Raspberry lemon torte
À LA CARTE DINNER

6-course meal | 3.5 hour service | $125 per guest | Minimum 50 guests

AMUSE-BOUCHE
GF, DF, V, VE

APPETIZER
House-cured candied trout, Noble Meadews goat cheese mousseline and caper berries with masala poppadum | GF

SALAD
Seasonal local tomato trio: green tomato gelée, blistered beefsteak and candied teardrop tomatoes with microgreens and an Alberta rosehip drizzle

SOUP
Cream of Waterford oyster mushroom soup with locally smoked bacon and potato crisps | GF

MAIN COURSE
Select one (1) of the following:

18-HOUR BRAISED ALBERTA “BONELESS” SHORT RIB
Served with horseradish and maple potato, cinnamon-infused carrot purée, seasonal vegetables, charred Campari tomato and a classic beef demi-glace | GF, DF

LOCAL ALBERTA PORK DUO
Served with sous vide pork tenderloin and crispy plum-glazed pork belly, Noble Meadows cheese polenta cake, cinnamon-infused carrot purée, seasonal vegetable, charred Campari tomato | GF

LOCALLY RAISED CHICKEN CORDON BLEU
Made with coppa ham and Sylvan Star gouda and served with cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato

CITRUS AND DILL PACIFIC SALMON
Served with prosciutto, pear and gorgonzola cheese ravioli, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato | DF

BISON SHEPARD’S PIE
Mulled wine-poached North Fork bison, Sylvan Star gouda potatoes, cinnamon-infused carrot purée, seasonal vegetables and charred Campari tomato | GF, DF

DESSERT
Trio of dark, milk and white chocolate pâté with seasonal berries and a lavender coulis

THIS PACKAGE INCLUDES:
Warm buns from Good Bread Creamery butter Roasted Arabica coffee and teas

PHILOSOPHY
SPECIALTY DINNER

All meals are GF, DF, V, VE

APPETIZERS

Vegan “faux gras” with olive oil, shallot, garlic, mushroom, cognac, walnuts, beet purée and dairy free butter

Provençal roasted seasonal vegetable tarte Tatin

Sous vide leek and wild mushroom croquette

SALADS

Select one (1) of the following:

Seasonal local tomato trio: green tomato gelée, blistered beefsteak and candied teardrop tomatoes with microgreens and an Alberta rosehip drizzle

Red quinoa, local sous vide vegetables, HydraGreens baby lettuce and Highwood Crossing oil and herb vinaigrette

Purple, sweet and fingerling potato salad with radish greens, green peas and caper mustard dressing

SOUPS

Cream of Waterford oyster mushroom soup with potato crisps

Alberta-grown pea, roasted vegetable and wild rice soup

MAIN COURSES

Select one (1) of the following:

Gnocchi with sous vide carrot, sweet potato and cauliflower purée and a tomato nage

Roasted seasonal squash and bean yellow curry with coconut-infused basmati rice

Waterford oyster mushrooms with smoky chipotle sweet potato, carrot purée, haricot verts and charred Campari tomato

Vegan shepherd’s pie with carrot purée, haricot verts and charred Campari tomato
SMALL PLATES
$56 per dozen | Minimum 3 dozen per item

- Miniature croque monsieur
- Noble Meadows bison meatballs with smoked pistachios
  GF, DF
- Smoked apple and anise honey on Sylvan Star gouda crostini | V
- VDG soppressata with green olive and Manchego cheese | GF
- Scotch quail eggs with smoked pepper turkey
- Albacore tuna poke seaweed wraps | GF, DF
- Seasonal Red Hat tomato tartar on crispy potato chips
  GF, DF, V, VE
- Locally raised Alberta pork belly with chipotle masa and plum confit | GF, DF

- Smoked tofu beignets with remoulade sauce
  GF, DF, V, VE
- Candied bacon and tomato jam crostinis | DF
- Yellow and red roasted beets with Noble Meadows goat cheese and balsamic cream | GF, V
- Wild mushroom duxelle on toasted brioche with truffle oil and chives | V
- Candied trout with Saskatoon berry relish | GF, DF
- 14-hour short rib bites with a grated horseradish cream | GF, DF
- Smoked duck risotto | GF

RECEPTION-STYLE DINNER
Build-your-own action stations | $80 per guest | Minimum 50 guests

HAND-CARVED PROTEINS
Select one (1) of the following:

AAA Alberta beef striploin with Stampede hot horseradish, garlic jam and herb pretzel rolls
Local Alberta pork belly with scallion vinaigrette and bao buns
Locally raised Winter’s turkey breast with fried sage and onion stuffing and house-made ginger cranberry relish | DF
Whole-smoked Country Lane chicken with peppered cornbread and chipotle barbeque sauce | DF
West Coast planked salmon with Saskatoon berry mint relish | GF, DF

FLATBREADS
Select one (1) of the following:

Grilled chicken with Noble Meadows goat cheese and local basil pesto
Spicy chorizo crumble with green olives and provolone cheese
Wild mushroom with bechamel sauce, truffle oil and cilantro | V
Alberta short rib with horseradish cheddar and peppercorn relish
Meadow Creek smoked pork with chipotle barbeque sauce and Canadian blue cheese

PASTA
Select one (1) of the following:

Pan-fried wild mushroom tortelloni with fresh sage and parmesan | V
Traditional macaroni and Oka cheese | V

APPETIZERS
Select one (1) of the following:

CANADIAN CHEESE PLANK | Plated
Grilled chicken with Noble Meadows goat cheese, Sylvan Star gouda, Crystal Springs cheddar, house-made Saskatoon berry jelly, fruit crisps and herb crostini

LOCALLY CURED CHARCUTERIE | Plated
Locally cured meats including VDG Salumi with warm olives, house-made rosemary dijon and Saskatoon berry jelly, fruit crisps and herb crostini

RELISH PLANKS | Plated
Local fresh and fermented vegetables with smoked tomato hummus, Hardbite kettle chips and warm olives | GF, DF, V, VE

DESSERT
Select one (1) of the following:

House-made seasonal fruit pies with Noto vanilla gelato | V
Classic s’mores with honey crackers, marshmallows and a trio of Lindt melted chocolates | V
House-baked madeleine cookies and milk | V
Flaming phyllo donuts with salted caramel, orange raspberry or cayenne chocolate sauce | V

THIS PACKAGE INCLUDES:
Roasted Arabica coffee and tea
Herb and fruit-infused water
BUFFET DINNER OPTION ONE

$90 per guest | Minimum 40 guests

SALADS & STARTERS
HYDRAGREEN RED ROMAINE CAESAR
Cherrywood bacon, brioche crouton, Sylvan Star gouda, house-made caesar vinaigrette

RED AND WHITE QUINOA SALAD
Truffle oil, arugula, garden peas | DF, V

MANGO CHICKPEA SALAD
Pico de gallo, pineapple and cilantro leaves | GF, DF, V, VE

TRI COLORED POTATO SALAD
Seeded mustard, chives, fresh dill, Highwood Crossing oil | GF, DF, V, VE

In season fresh garden vegetables | GF, DF, V, VE
Red pepper hummus | GF, DF, V, VE

MAIN COURSES
GROWN RIGHT. HERE. CHARCUTERIE & CHEESE
Local VDG Salumi, Alberta cheeses, olives, crisps

CARVED AAA ALBERTA BEEF STRIPLION | GF, DF
Madagascar peppercorn sauce | GF
Stampede horseradish

CHICKEN COQ AU VIN
Local oyster mushrooms and pearl onions | GF, DF

LITTLE POTATO COMPANY POTATO
Smoked garlic aioli | GF, DF, V

IN SEASON FRESH GARDEN VEGETABLES
Tarragon herb butter | GF, DF, V, VE

DESSERTS
Trio of dark, milk and white chocolate pâté with seasonal berries and a lavender coulis | GF, V
Alberta cheesecake with berry coulis and a local honey tuille | V
French lemon mousse with whipped meringue and chocolate bark | V
Carrot cake with 14 karat lavender frosting | V
In season fresh fruits | GF, DF, V, VE

THIS PACKAGE INCLUDES:
Warm buns from Good Bread
Creamery butter
Roasted Arabica coffee and teas

Plated | À La Carte | Specialty | Small Plates | Reception | Buffet
BUFFET DINNER OPTION TWO
$70 per guest | Minimum 40 guests

SALADS & STARTERS
Medley of local fresh greens, grated pickled carrots and cucumbers tossed with herb vinaigrette | GF, DF, V, VE
Broccoli and grape salad with sunflower seeds, zesty orange dressing | GF, DF, V, VE
Harissa & citrus chickpea salad | GF, DF, V, VE

MAIN COURSES
Carved slow-roasted Alberta beef striploin with beef jus | GF, DF
Let’s Pasta wild mushroom tortelloni with house-made tomato sauce | DF, V
Roasted baby potatoes | GF, DF, V, VE
In season vegetables | GF, DF, V, VE

DESSERTS
Carrot cake with 14 karat lavender frosting | V
Craquelin cream puff
Chocolate raspberry torte | GF
Strawberry cheesecake quenelle
In season fresh fruits | GF, DF, V, VE

THIS PACKAGE INCLUDES:
Warm buns from Good Bread
Creamery butter
Roasted Arabica coffee and teas

PHILOSOPHY
BEVERAGES
DELUXE HOST BAR

DELUXE TOP-SHELF HOST BAR | $10.50
Selection of deluxe top-shelf liquor including: Grey Goose Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin, Chivas Regal Scotch and Cazadores Tequila

DOMESTIC BEER | $9.00
(Budweiser, Bud Light)

PREMIUM BEER | $10.00
(Stella Artois, Corona, Michelob Ultra)

COOLERS | $10.00
(Tempo Gin Smash and Nütrl Vodka Soda)

WHITES | $50/BOTTLE
VINTAGE INK PINOT GRIGIO
Okanagan Valley, British Columbia

VINTAGE INK CHARDONNAY
Napa Valley, California

INNISKILLIN NIAGARA RIESLING VQA
Niagara Region, Ontario

REDS | $50/BOTTLE
VINTAGE INK RED BLEND
Okanagan Valley, British Columbia

SANTA JULIA RESERVA MALBEC
Mendoza, Argentina

J LOHR CYPRESS CABERNET SAUVIGNON
Central Coast, California

LIQUEURS | $9.00
(Baileys, Kahlua, Grand Marnier)

BUDWEISER ZERO NON-ALCOHOLIC BEER | $6.50
FRUIT JUICES AND SOFT DRINKS | $4.00
BOTTLED WATER (DASANI 591ML) | $4.50
BOTTLED SPARKLING WATER (BADOIT 300ML) | $4.25

If host bar sales do not exceed $500 per bartender over a four-hour period (excluding table wine, service charges and GST), a charge of $35/hour per bartender (including specialty cocktail bars) will be applied along with security charges.

An 18% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.
PREMIUM BAR

PREMIUM HOST BAR

PREMIUM LIQUOR | $9.00
Buckle Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin and Dewar's Scotch

DOMESTIC BEER | $9.00
(Budweiser, Bud Light)

PREMIUM BEER | $10.00
(Corona and one additional feature beer)

COOLERS | $10.00
(Tempo Gin Smash and Nütrl Vodka Soda)

FEATURED WINE BY THE GLASS | $9.00
(One red and one white)

LIQUEURS | $9.00
(Baileys, Kahlua, Grand Marnier)

BUDWEISER ZERO NON-ALCOHOLIC BEER | $6.50
FRUIT JUICES AND SOFT DRINKS | $4.00
BOTTLED WATER (DASANI 591ML) | $4.25

PREMIUM CASH BAR

PREMIUM LIQUOR | $10.00
Buckle Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin and Dewar's Scotch

DOMESTIC BEER | $9.00
(Budweiser, Bud Light)

PREMIUM BEER | $11.00
(Corona and one additional feature beer)

COOLERS | $11.00
(Tempo Gin Smash and Nütrl Vodka Soda)

FEATURED WINE BY THE GLASS | $10.00
(One red and one white)

LIQUEURS | $9.00
(Baileys, Kahlua, Grand Marnier)

BUDWEISER ZERO NON-ALCOHOLIC BEER | $7.00
FRUIT JUICES AND SOFT DRINKS | $4.25
BOTTLED WATER (DASANI 591ML) | $4.50

If host or cash bar sales do not exceed $500 per bartender over a four-hour period (excluding table wine, service charges and GST), a charge of $35/hour per bartender (including specialty cocktail bars) will be applied along with security charges.

An 18% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.
CUSTOM COCKTAILS
STARTING AT $13.00 EACH
Have a specific cocktail you would like to serve at your event? Perhaps there are certain colours or flavour profiles that align with your brand or company logo? Our beverage specialists will create custom cocktail options specifically for your event. Please speak with your event manager.

We also offer custom cocktails on arrival to warmly welcome guests to your event.

An 18% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.

STAMPEDE CAESAR STATION | $10.50 EACH
Did you know the Caesar cocktail was invented right here in Calgary? Add a host Caesar station for the complete Calgarian experience.

The Stampede Caesar station includes celery salt-rimmed glasses, premium vodka, celery, pickled vegetables, cocktail onions, pickles, lime wedges, pepperoni sticks, pickled beans, Worcestershire sauce, Tabasco and other assorted hot sauces.

Consumption minimums apply.

SPECIALTY
WINE LIST

Our wine list was created with our cuisine in mind. Our philosophy is that food and wine are intended not only to complement each other, but to inspire one another. If you would like assistance selecting a wine for your event, your event manager or our on-premises sommelier would be pleased to assist you.

Our wine list is progressive in style. Wines are listed from lighter to heavier within each category.

SOFT, EASY DRINKING, MEDIUM-BODIED WHITES
RUFFINO ORVIETO CLASSICO | $45
Umbria, Italy
MARQUÉS DE RISCAL VERDEJO BLANC RUEDA | $55
Rueda, Spain
SAINTLY SAUVIGNON BLANC VQA | $64
Niagara Peninsula, Ontario
UNSHACKLED SAUVIGNON BLANC | $75
California, USA
ROBERT MONDAVI NAPA VALLEY SAUVIGNON BLANC | $98
Napa Valley, California

RICH, FULL-FLAVOUR, FULL-BODIED WHITES
ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY | $50
California, USA
CHATEAU DE LA GARDINE BRUNEL CÔTES DU RHÔNE | $60
Vallée du Rhône, France
TOM GORE VINEYARDS CHARDONNAY | $64
California, USA
DRY CREEK CHENIN BLANC | $72
Napa Valley, California
THE PRISONER CHARDONNAY | $115
Napa Valley, California

BUBBLES
RUFFINO PROSECCO D.O.C. | $60
Veneto, Italy
SAINTLY SPARKLING ROSE VQA | $65
Niagara Peninsula, Ontario
STELLER’S JAY BRUT VQA | $80
Okanagan Valley, British Columbia
VELVE CLICQUOT BRUT | $125
Champagne, France

FRESH, CRISP LIGHTER-BODIED WHITES
CONFESSIONS PINOT GRIGIO | $40
California, USA
RUFFINO PINOT GRIGIO | $46
Veneto, Italy
INNISKILLIN NIAGARA RIESLING VQA | $50
Niagara Peninsula, Ontario
VINTAGE INK PINOT GRIGIO VQA | $50
Okanagan Valley, British Columbia

Unicef
WINE LIST

Our wine list was created with our cuisine in mind. Our philosophy is that food and wine are intended not only to complement each other, but to inspire one another. If you would like assistance selecting a wine for your event, your event manager or our on-premises sommelier would be pleased to assist you.

Our wine list is progressive in style. Wines are listed from lighter to heavier within each category.

FRESH, FRUITY, LIGHTER-BODIED REDS
RUFFINO CHIANTI D.O.C.G. | $56
Toscan, Italy
KIM CRAWFORD PINOT NOIR | $68
Marlborough, New Zealand
MEIOMI PINOT NOIR | $74
California, USA
SOFT, EASY DRINKING, MEDIUM-BODIED REDS
TOM GORE VINEYARDS FARMER’S RED BLEND | $64
California, USA
RUFFINO MODUS | $68
Toscan, Italy
BLACK SAGE VINEYARD MERLOT VQA | $72
Okanagan Valley, British Columbia
SALDO ZINFANDEL | $115
California, USA

RICH, FULL-FLAVOUR, FULL-BODIED REDS
CONFESSIONS CABERNET SAUVIGNON | $40
California, USA
VINTAGE INK RED BLEND VQA | $50
Okanagan Valley, British Columbia
J LOHR CYPRESS CABERNET SAUVIGNON | $50
California, USA
SANTA JULIA RESERVA MALBEC | $50
Mendoza, Argentina
TOM GORE VINEYARDS CABERNET SAUVIGNON | $65
California, USA
UNSHACKLED CABERNET SAUVIGNON | $76
California, USA
RUFFINO RISERVA DUCALE CHIANTI CLASSICO | $80
Toscan, Italy

We do our very best to accommodate all wine requests. Due to potential availability issues, we recommend all wine selections and quantities be finalized at least three weeks prior to your event.

An 18% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.
CHIA SEEDS
Edible seeds from a flowering plant in the mint family and native to Mexico.

CHORIZON
A variation of hollandaise sauce in which tomato paste is added.

CHUTNEY
An Indian sauce that can come in a variety of forms and flavours.

CRUFFIN
A croissant-muffin hybrid.

HOLLANDAISE SAUCE
An emulsion of egg yolk, butter and lemon.

KA THI ROLL
An Indian street food consisting of grilled protein wrapped in paratha bread.

MILLE FEUILLE
Vanilla and custard layered in puff pastry and covered with fondant.

PATATAS BRAVAS
A spicy potato dish native to Spain.

TAHINI
A Middle Eastern condiment made from ground sesame seeds.

AIOLI
A cold sauce made with oil, garlic and salt.

ARUGULA
A type of salad green with a peppery flavour.

BROCHET
A French-style bread with high egg and butter content.

BÜNDNERFLEISCH
Air-dried beef originating from Switzerland.

CAPER BERRY
Fruit of the caper plant, popular for its salted or pickled buds.

COQ AU VIN
A classic French dish made with chicken, lardons and mushrooms.

FERMENT
A process in which foods are submerged in salt, subsequently losing their sugar and water content but maintaining their crunchy texture.

GALANGAL
A root spice that resembles ginger but isn’t as spicy and contains hints of lemon and cardamom. A key ingredient in Thai curries.

GNOCCHI
A type of Italian pasta made with potatoes, egg and cheese.

LARDONS
Small strips of fatty bacon or pork used to flavour savoury foods.

MERINGUE
Whipped egg whites and sugar.

NIÇOISE
Meaning “in the style of the French region Nice” and often containing tomatoes, olives, garlic and anchovies.

ORZO
A short-cut pasta traditionally made with white flower. Also known as risoni.

REGGIANO
An Italian hard cheese made from cow’s milk.

TERRINE
A range of ingredients stacked or layered in a ceramic dish and cooked in a water bath.

TUille
A baked wafer of sugar, egg whites and butter originating from France.

COPPA HAM
Traditional Italian pork cold cuts.

CORNICHONS
Tiny, sweet pickles.

DEMI-GLACE
A rich brown sauce based in French cuisine and made with a variety of stocks.

EN CRÔÛTE
Wrapped in pastry.

HYDROCULTURE
Food grown with water and nutrients and without soil.

MASALA PAPADUM
Indian spiced bread.

MOUSSELINE
A sauce to which whipped cream or beaten egg whites have been added.

POLENTA
A dish made from coarsely ground and boiled yellow cornmeal.

PUREE
Vegetables, fruits or legumes that have been cooked and blended.

RILLETTE
A meat dish traditionally made with fatty pork. Similar to confit or pâté.

SOU S VIDE
Method of cooking food with consistent, precise temperatures for optimal results.