

A GREATER WAY TO GATHER

PLAN YOUR MENU

BMO  CENTRE
at Stampede Park
Expansion Project

CS
Calgary Stampede



Click a topic to learn more about our offerings.

[PHILOSOPHY](#) | [BREAKFAST](#) | [BREAKS](#) | [LUNCH](#) | [DINNER](#) | [BEVERAGES](#) | [FOOD TERMS](#)



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.



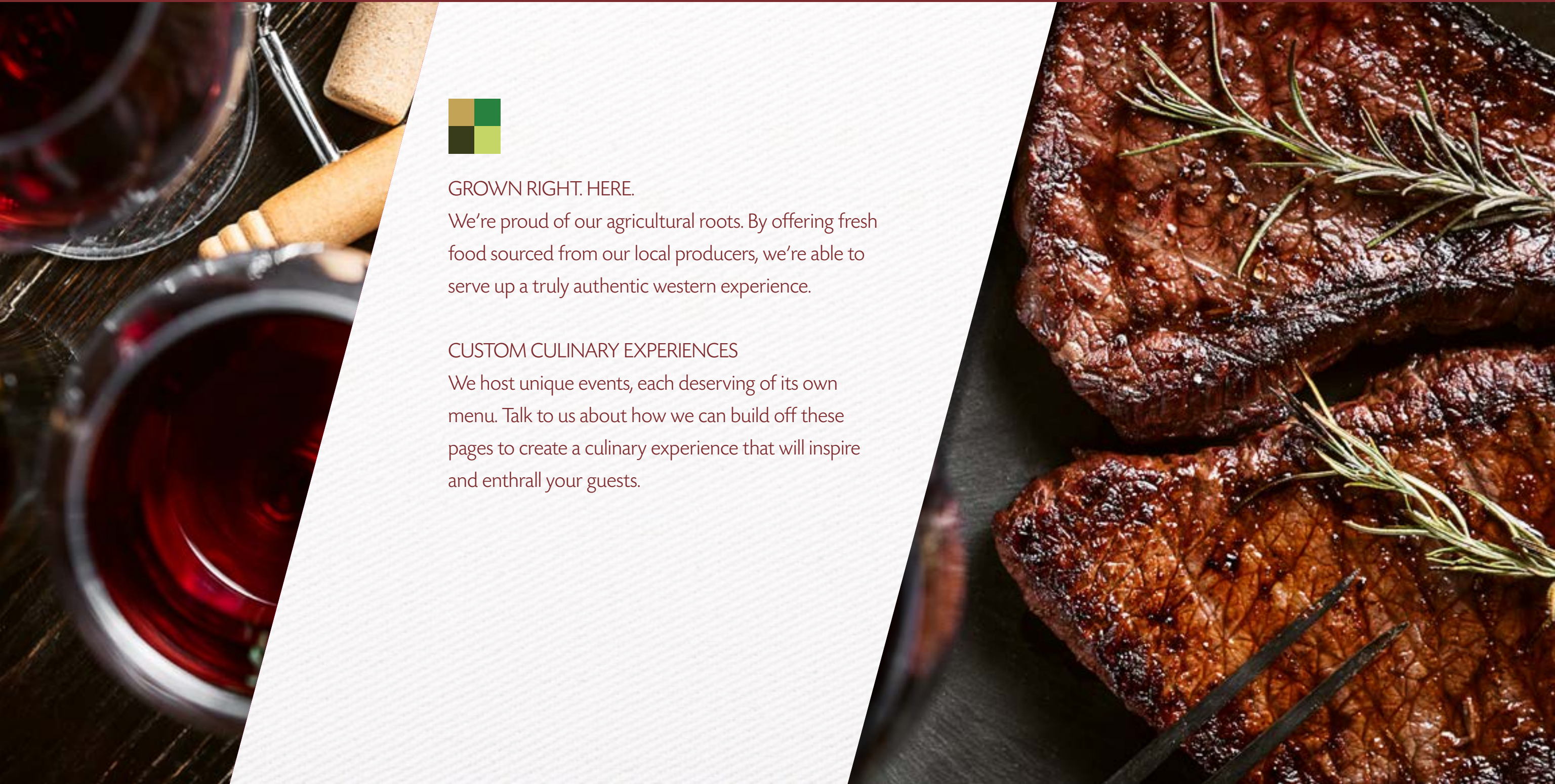


GROWN RIGHT. HERE.

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



[PHILOSOPHY](#) | [BREAKFAST](#) | [BREAKS](#) | [LUNCH](#) | [DINNER](#) | [BEVERAGES](#) | [FOOD TERMS](#)

[Reception](#) [Buffet](#) [Plated](#) [Bento Box](#) [Snacks & Pastries](#) [Beverages](#)



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 Saskatoon 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



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



SNACKS & PASTRIES

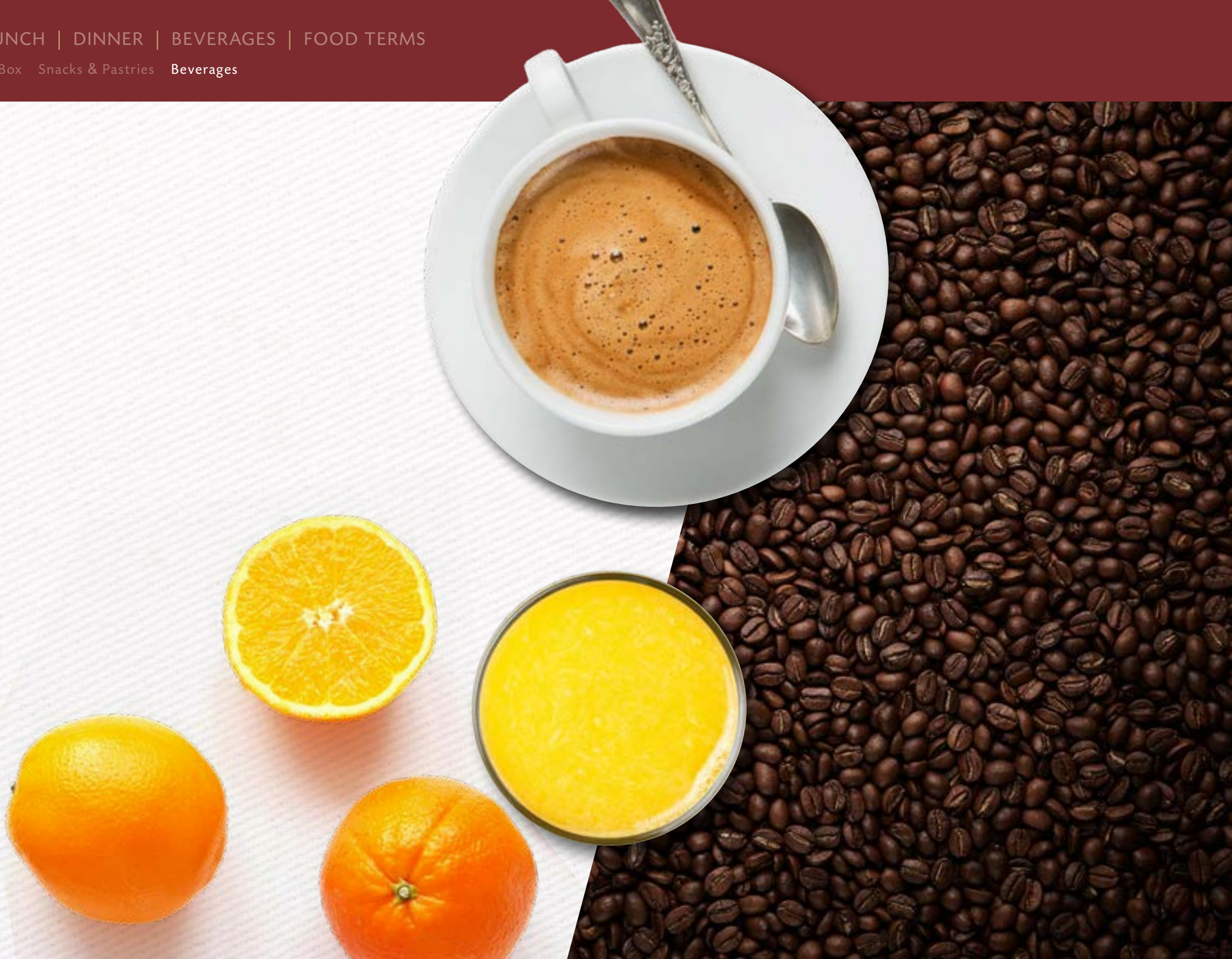
All our bakery products are made from scratch.

- 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 loaf | \$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



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

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

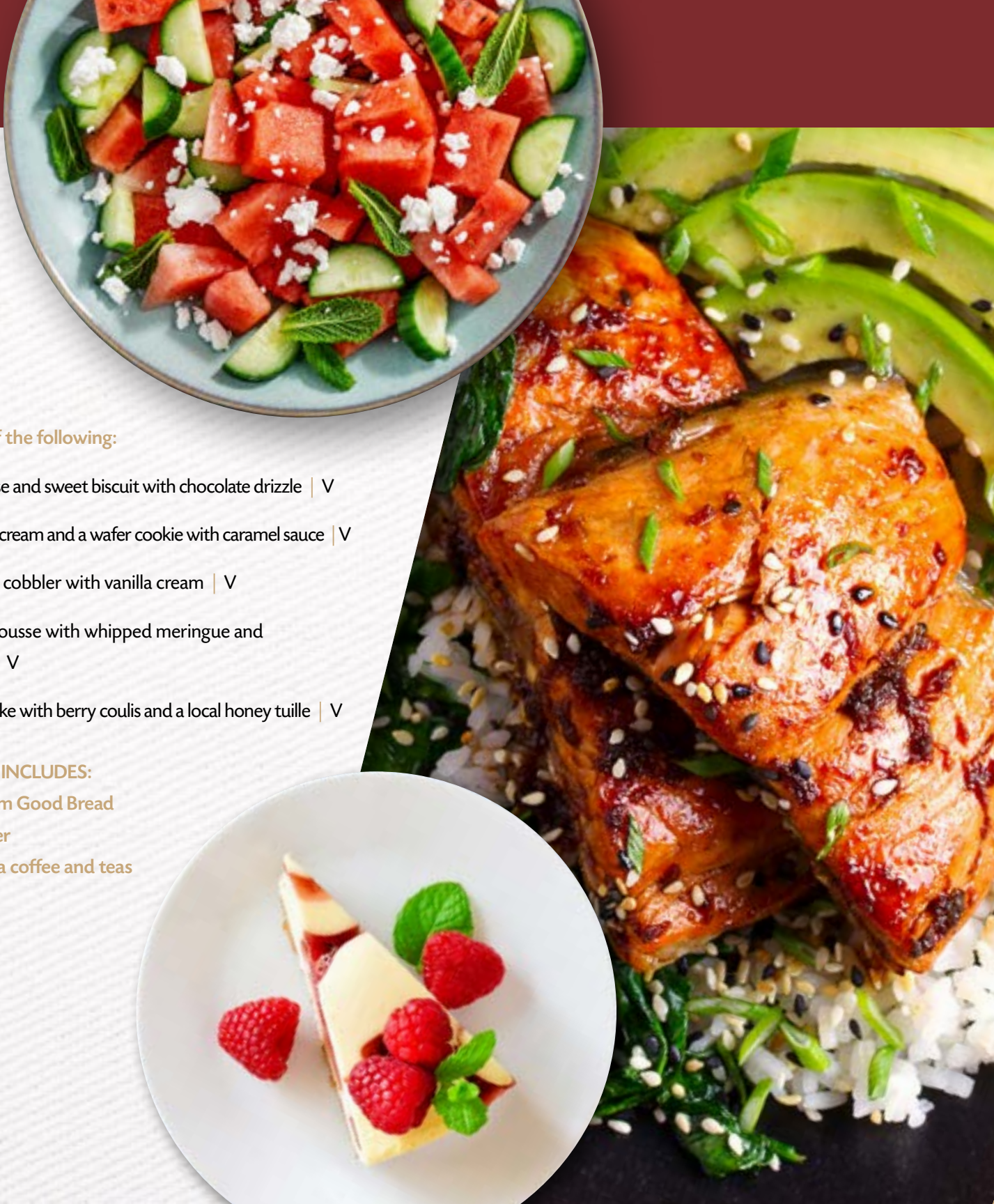
THIS PACKAGE INCLUDES:
Roasted Arabica coffee and teas
Herb and fruit-infused water



[PHILOSOPHY](#) | [BREAKFAST](#) | [BREAKS](#) | [LUNCH](#) | [DINNER](#) | [BEVERAGES](#) | [FOOD TERMS](#)

[Plated](#) [Networking](#) [Bento Box](#) [Buffet](#)

LUNCH



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, broccolini 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 broccolini 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

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

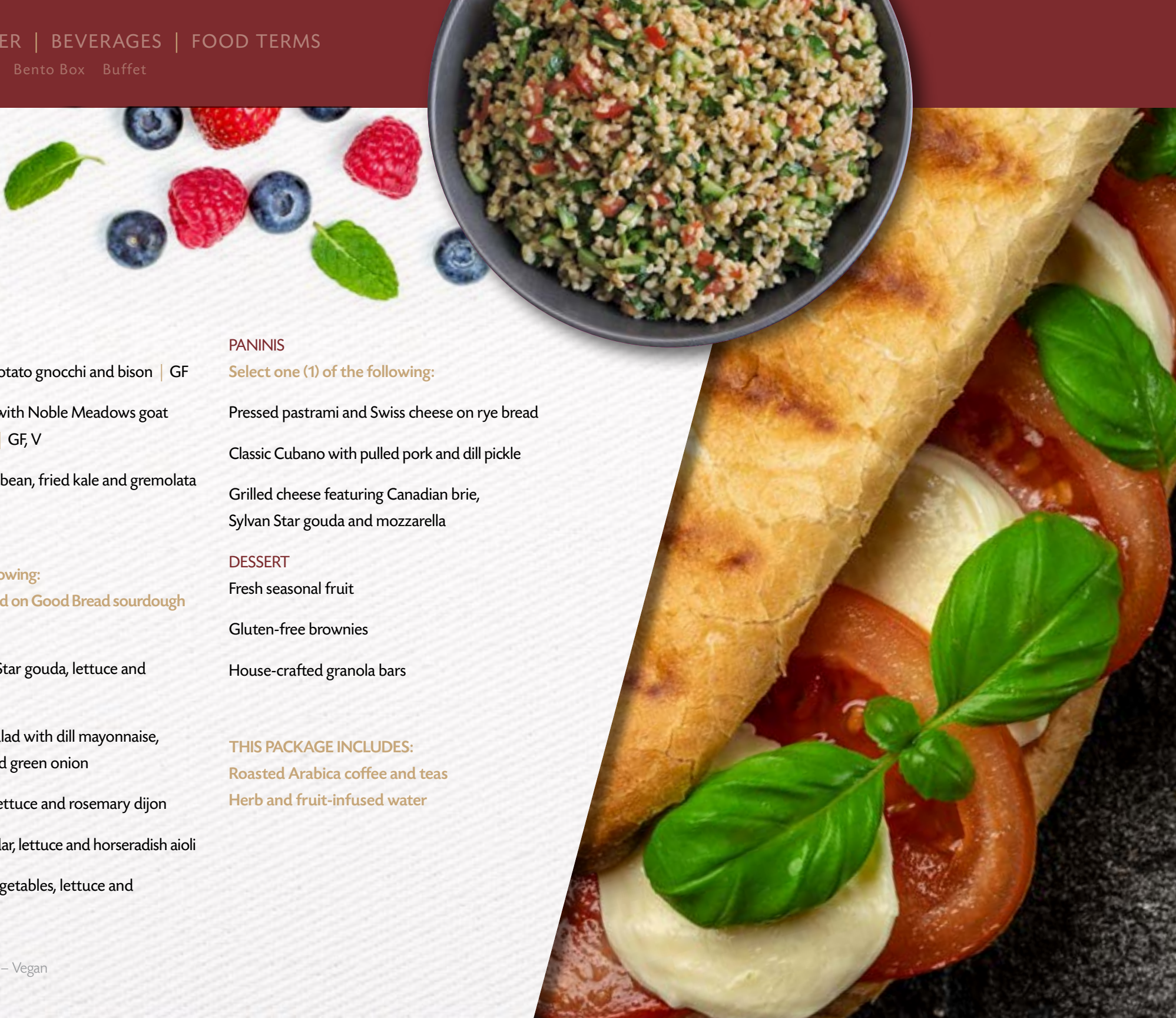
Gluten-free brownies

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

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

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:

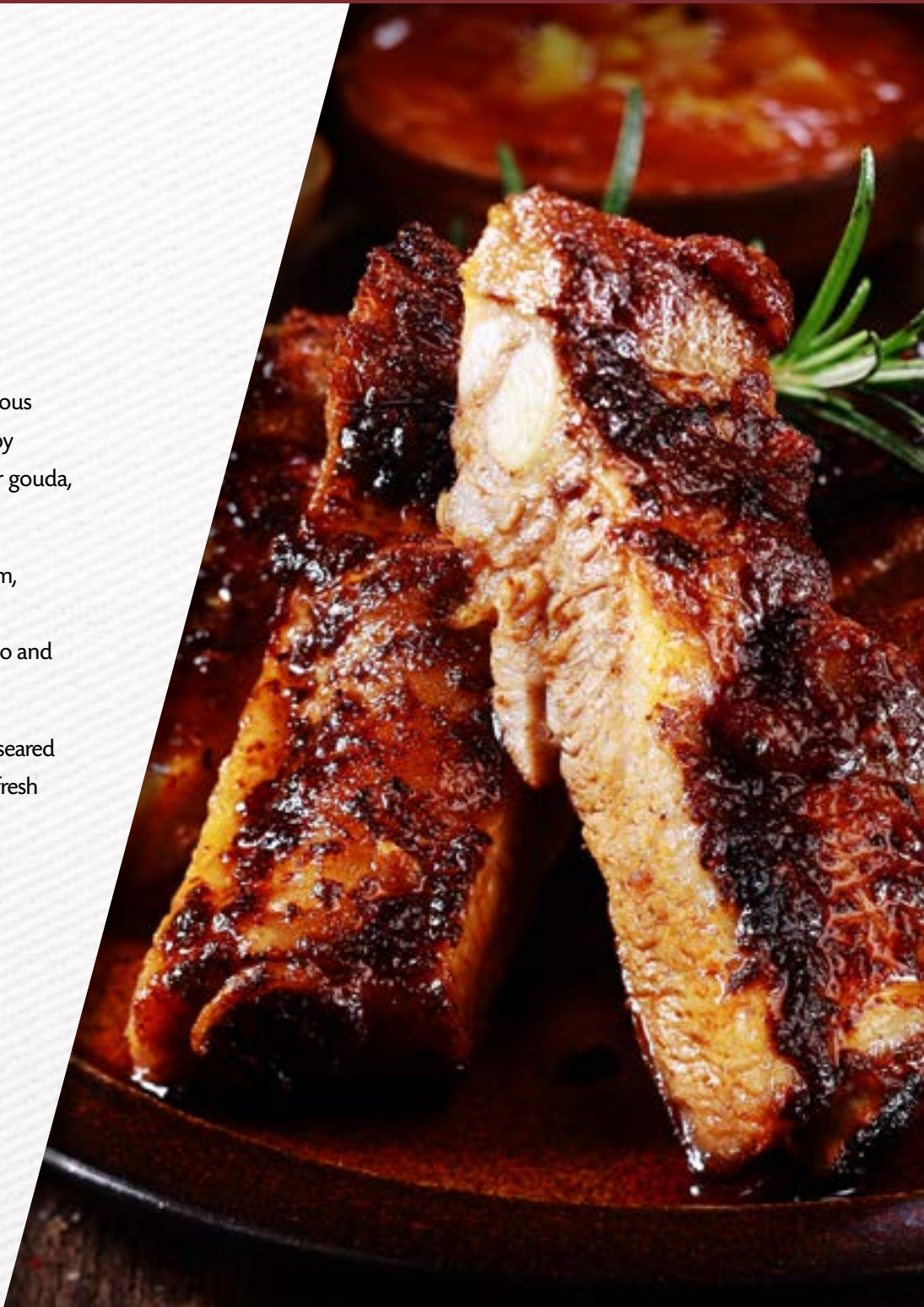
House-baked cookies and brownies

Fresh cut fruits

Creamery butter

Roasted Arabica coffee and teas

Herb and fruit-infused water



[PHILOSOPHY](#) | [BREAKFAST](#) | [BREAKS](#) | [LUNCH](#) | [DINNER](#) | [BEVERAGES](#) | [FOOD TERMS](#)

[Plated](#) [À La Carte](#) [Specialty](#) [Small Plates](#) [Reception](#) [Buffet](#)



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 mousseline and caper berries with masala poppadum

Seasonal vegetable rilette, French cornichons and brioche toast | V



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

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



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 Meadows 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





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



– Grown Right. Here.

GF – Gluten Friendly

DF – Dairy Friendly

V – Vegetarian

VE – Vegan

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
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 teas
Herb and fruit-infused water



– Grown Right. Here.

GF – Gluten Friendly

DF – Dairy Friendly

V – Vegetarian

VE – Vegan



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 STRIPLOIN | 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

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

Craqualin 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](#) | [BREAKFAST](#) | [BREAKS](#) | [LUNCH](#) | [DINNER](#) | [BEVERAGES](#) | [FOOD TERMS](#)

[Deluxe Host Bar](#) [Premium Bar](#) [Specialty](#) [Wine List](#)



BEVERAGES

DELUXE HOST BAR

DELUXE TOP-SHELF HOST BAR | \$8.50

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

CUSTOM FEATURE COCKTAIL | \$8.50

DOMESTIC BEER | \$7.75
(Budweiser, Bud Light)

PREMIUM BEER | \$8.25
(Stella Artois, Corona, Michelob Ultra)

COOLERS | \$7.75
(Palm Bay and one additional feature cooler)

WHITES | \$50/BOTTLE

VINTAGE INK PINOT GRIGIO
Okanagan Valley, British Columbia

ROBERT MONDAVI PS 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

Choose two white and two red premium wines to serve by the glass. You may also review our full wine list and choose four other premium wines.

LIQUEURS | \$8.25

(Baileys, Kahlua, Grand Marnier)

BUDWEISER ZERO NON-ALCOHOLIC BEER | \$5.25

FRUIT JUICES AND SOFT DRINKS | \$4.00

BOTTLED WATER (DASANI 591ML) | \$4.00

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 | \$7.75
- Buckle Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin and Dewar’s Scotch
- DOMESTIC BEER | \$7.75
- (Budweiser, Bud Light)
- PREMIUM BEER | \$8.25
- (Corona and one additional feature beer)
- COOLERS | \$7.75
- (Palm Bay)
- FEATURED WINE BY THE GLASS | \$8.25
- (One red and one white)
- LIQUEURS | \$8.25
- (Baileys, Kahlua, Grand Marnier)
- BUDWEISER ZERO NON-ALCOHOLIC BEER | \$5.25
- FRUIT JUICES AND SOFT DRINKS | \$4.00
- BOTTLED WATER (DASANI 591ML) | \$4.00

PREMIUM CASH BAR

- PREMIUM LIQUOR | \$8.25
- Buckle Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin and Dewar’s Scotch
- DOMESTIC BEER | \$8.25
- (Budweiser, Bud Light)
- PREMIUM BEER | \$8.75
- (Corona and one additional feature beer)
- COOLERS | \$8.25
- (Palm Bay)
- FEATURED WINE BY THE GLASS | \$8.75
- (One red and one white)
- LIQUEURS | \$8.75
- (Baileys, Kahlua, Grand Marnier)
- BUDWEISER ZERO NON-ALCOHOLIC BEER | \$5.50
- FRUIT JUICES AND SOFT DRINKS | \$4.25
- BOTTLED WATER (DASANI 591ML) | \$4.25

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.



SPECIALTY

STAMPEDE CAESAR STATION | \$9.25 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.

CUSTOM COCKTAILS

STARTING AT \$8.50 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.



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.

- 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
- VEUVE 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

- 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



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

Toscana, 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

Toscana, 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

Toscana, 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.



FOOD TERMS

BREAKFAST

- CHIA SEEDS
- Edible seeds from a flowering plant in the mint family and native to Mexico.
- CHORON
- 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.
- KATHI 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.

LUNCH

- AIOLI
- A cold sauce made with oil, garlic and salt.
- ARUGULA
- A type of salad green with a peppery flavour.
- BRIOCHE
- 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, wine, 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.

DINNER

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 CROÛTE

Wrapped in pastry.

HYDROCULTURE

Food grown with water and nutrients and without soil.

MASALA POPPADUM

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.

PURÉE

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

RILLETTE

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

SOUS VIDE

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