

2023 EXHIBITOR CATERING MENU

BMO  CENTRE
STAMPEDE PARK • CALGARY • CANADA



BREAKFAST MENUS (SERVED UNTIL 11 A.M.)

ITEMS INDIVIDUALLY PORTIONED WITH HOT FOOD DELIVERED IN A THERMAL BAG

MINIMUM ORDER OF FIVE (5)

RECYCLABLE/COMPOSTABLE PLATES NAPKINS AND UTENSILS INCLUDED

CONTINENTAL BREAKFAST | \$18 per

House Baked Banana Bread and Cruffins | V

In-Season Cut Fruit | GF, DF, V, VE

Greek Yogurt | GF, V

BREAKFAST BURRITO | \$17 per person

Meadow Creek Chorizo, Egg, Peppers and Onions,

Cilantro, Cheddar Cheese, Ranchero Sauce, Spinach Tortilla

LOADED POTATO POUTINE BOWL | \$17 per person

Hash Brown Potatoes, Meadow Creek Chorizo Sausage,

Crystal Springs Curds, Side of Hollandaise

SUPERFOOD BOWL (SERVED COLD) | \$17 per person

Chia Seeds, Oats, Coconut, Hemp Seed, Oat Milk,

In-Season Fruit, Brown Sugar (DF, V)

Food & Beverage tables are not included. Items will be set up on existing counter/table space unless a table is rented through your show service provider.

*Prices subject to 18% service charge and 5% GST



– Grown Right. Here. GF – Gluten Friendly DF – Dairy Friendly V – Vegetarian VE – Vegan

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BAKED GOODS/PASTRIES/FRUIT

PRICED PER DOZEN, MINIMUM ORDER OF ONE DOZEN

BANANA MUFFINS | \$45/dozen | V

served with butter, Saskatoon Berry Preserve & Strawberry Jam

BLUEBERRY BRAN MUFFINS | \$45/dozen

served with butter, Saskatoon Berry Preserve & Strawberry Jam

CINNAMON CARROT MUFFINS | \$45/dozen

served with butter, Saskatoon Berry Preserve & Strawberry Jam

BANANA LOAF | \$50/dozen

LEMON POPPY SEED LOAF | \$50/dozen

CRUFFINS | \$65/dozen

(choose between a dozen of Nutella, Oreo, Lemon or Vanilla)

HOUSE BAKED COOKIES | \$60 per dozen | V

WARM CHOCOLATE DIPPED MADELEINES | \$72 per dozen | V

BITE-SIZE CAKES | \$60 per dozen | V

Minimum of 2 dozen of one flavour (French Lemon Mousse, Carrot, Alberta Cheesecake or S'mores)

SEASONAL FRESH FRUIT | \$108 for 12 guests | DF, GF, V, VE

SEASONAL WHOLE FRUIT FOR 12 GUESTS | \$48 | DF, GF, V, VE

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COLD BEVERAGES

DASANI WATER | \$30 per 6 pack

AHA! SPARKLING WATER | \$30 per 6 pack

SIMPLY BEVERAGES: APPLE, ORANGE OR LEMONADE | \$30 per 6 pack

SOFT DRINKS | \$30 per 6 pack

Coca Cola, Diet Coke, Sprite or Ginger Ale per 6 pack

INFUSED WATER STATION (2 GALLONS) | \$48

Choose one of the flavor combinations below:

Lemon Lime Thyme

Orange Cranberry Rosemary

Cucumber Honeydew Melon Mint

Saskatoon Berry Cantaloupe Melon Apple

Orange Ginger Green Apple

Grapefruit Pineapple Blueberry

Strawberry Kiwi Mint



HOT BEVERAGES

ROASTED ARABICA REGULAR OR DECAFFEINATED COFFEE | \$85/gallon

served with sugars, alternative sweeteners, milk and cream

SELECTION OF TAZO TEA | \$85/gallon

served with sugars, alternative sweeteners, milk and cream

HOUSE-MADE HOT CHOCOLATE WITH MARSHMALLOWS | \$96/gallon

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SNACKS, TRAYS & HORS D'OEUVRES

MINIMUM ORDER FOR 12 GUESTS

MINI DONUTS | \$144 | V

Individual Bags of Warm Cinnamon Mini Donuts

CANADIAN CHEESE PLANK | \$192 | V

Noble Meadows goat cheese, Sylvan Star Gouda, Crystal Springs cheddar, house-made Saskatoon berry jelly, fruit crisps and herb crostini

LOCALLY CURED CHARCUTERIE | \$216

Locally cured meats including VDG Salumi with warm olives, house-made rosemary Dijon and Saskatoon berry jelly, fruit crisps and herb crostini

RELISH PLANK | \$144 | GF, DF, V, VE

Local fresh and fermented vegetables with smoked tomato hummus, Hardbite kettle chips and warm olives

SEASONAL SLICED FRESH FRUIT | \$108 for 12 guests | DF, GF, V, VE

SEASONAL WHOLE FRUIT | \$48 for 12 guest | DF, GF, V, VE



HORS D'OEUVRES

MINIMUM ORDER OF 4 DOZEN PER ITEM

BISON MEAT BALL WITH TOMATO AND PISTACHIO SAUCE | \$52 per dozen | GF, DF

SPICED CHICKEN SAMOSA WITH MANGO CHUTNEY | \$52 per dozen

YORKSHIRE PUDDING STUFFED WITH BEEF SHORTRIB | \$52 per dozen | GF, DF

DIABLO PORK SAUSAGE | \$52 per dozen

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LUNCH MENUS

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MINIMUM ORDER OF FIVE (5)

RECYCLABLE/COMPOSTABLE PLATES NAPKINS AND UTENSILS INCLUDED

HOUSE MADE 8-INCH PIZZAS | \$21/each

MINIMUM ORDER OF FIVE (5) PER ORDER

VDG Salumi, Pepperoni, Olives, Mozza

Chicken, Sunflower Seed Pesto, Mozza

Smoked Beef Brisket, Mozza

Field Mushroom, Truffle Oil, Watercress, Mozza | V

ABOVE SERVED WITH STAMPEDE COOKIES

BUDDHA SALAD BOWLS | \$20/each

Minimum Order of Five (5) Per Order

ASIAN NOODLE SALAD BOWL WITH GRILLED SALMON | DF, GF

Glass Noodles, Shredded Carrot, Green Onion, Ginger, Peppers
with Sesame Glazed Salmon

CAULIFLOWER, CHICKPEA & TOFU BOWL | DF, GF, V, VE

Sweet Potato, Roasted Cauliflower, Chickpeas, Mint Chutney,
Grilled Tofu and Madras Curry Dressing

CHICKEN CAESAR SALAD

Romaine Lettuce, Grilled Chicken, House Made Crouton,
Crisp Bacon, Grated Sylvan Star Cheese

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your show service provider.

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LUNCH MENUS

BOX LUNCH | \$33/box

Box lunch includes choice of Sandwich and Salad, Hardbite Chips, House Crafted Granola Bar and Bottled Water

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 HORSE RADISH AIOLI

SEASONAL FIRE-SMOKED VEGETABLES, LETTUCE AND TOMATO HUMMUS WRAP | DF, GF, V, VE

SALADS

Select one (1) of the following:

SOUTHERN ALBERTA GREENS WITH HOUSE MADE HERB VINAIGRETTE | DF, GF, V, VE

TRADITIONAL POTATO SALAD WITH DIJON AND CAPER BERRIES | DF, GF, V, VE

MIDDLE EASTERN MINT TEA-STEEPED QUINOA SALAD | DF, GF, V, VE

RED HAT TOMATO SALAD WITH PICKLED RED ONION
AND CRYSTAL SPRINGS CHEDDAR | DF, GF, V, VE

MEDITERRANEAN ORZO PASTA SALAD WITH KALAMATA OLIVES,
FETA AND RED WINE VINAIGRETTE | GF, V

ALSO INCLUDES

Hardbite Chips | DF, GF, V, VE

House Crafted Granola Bars

Bottled Water

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LIQUOR

A PRO SERVE CERTIFIED, CALGARY STAMPEDE BARTENDER IS REQUIRED WHEN SERVING ALCOHOL AT A CHARGE OF \$35/HOUR/BARTENDER MINIMUM 4 HOUR SHIFT. 1 BARTENDER PER 75 GUESTS
PORTABLE BAR REQUIRES 4' X 6' SPACE IN BOOTH

HOST BAR - PREMIUM PACKAGE

ALL BEVERAGES INCLUDE PLASTIC DRINKWARE AND ARE SERVED ON ICE

PREMIUM BRAND LIQUOR | \$9

Vodka, Eau Claire Stampede Canadian Rye Whisky, Bacardi White, Bacardi Oakheart Spiced Rum, Eau Claire Flourish Gin and Dewar's Scotch

DOMESTIC BEER (BUDWEISER & BUD LIGHT) | \$9

PREMIUM BEER (CORONA AND 1 ADDITIONAL FEATURE BEER) | \$10

COOLERS (TEMPO GIN SMASH AND NÜTRL VODKA SODA) | \$10

FEATURED WINE BY THE GLASS (1 RED & 1 WHITE) | \$9

LIQUEURS (BAILEYS, KAHLUA & GRAND MARNIER) | \$9

BUD ZERO NON-ALCOHOLIC BEER | \$6.50

FRUIT JUICES & SOFT DRINKS | \$4

BOTTLED WATER – DASANI 591ML | \$4.25

STAMPEDE CAESAR STATION | \$450

(INCLUDES BARTENDER FOR MAXIMUM 4 HOUR SHIFT AND 50 COCKTAILS)

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 rim, premium vodka, celery, pickled vegetables, cocktail onions, pickles, lime wedges, pepperoni sticks, pickled beans, Worcestershire sauce, Tabasco and other assorted hot sauces

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READY TO SERVE ITEMS –
NO PORTABLE BAR, CANS SERVED IN TUBS ON ICE

BARTENDER REQUIRED @ \$35/HOUR/MINIMUM 4 HOUR SHIFT

DOMESTIC BEER

BUD: | \$108 (minimum order of 12 cans)

BUD LIGHT: | \$108 (minimum order of 12 cans)

BANDED PEAK: | \$156 (minimum order of 12 cans)

IMPORT BEER

CORONA EXTRA: | \$120 (minimum order of 12 cans)

COOLERS & CAESARS | \$120 (minimum order of 12 cans)

Mott's Clamato Caesar and a variety of coolers based on availability

RED WINE BY THE BOTTLE

J LOHR CYPRESS CABERNET SAUVIGNON | \$50

California, USA

SANTA JULIA RESERVA MALBEC | \$50

Mendoza, Argentina

KIM CRAWFORD PINOT NOIR | \$68

Marlborough, New Zealand

BLACK SAGE VINEYARD MERLOT VQA | \$72

Okanagan Valley, British Columbia

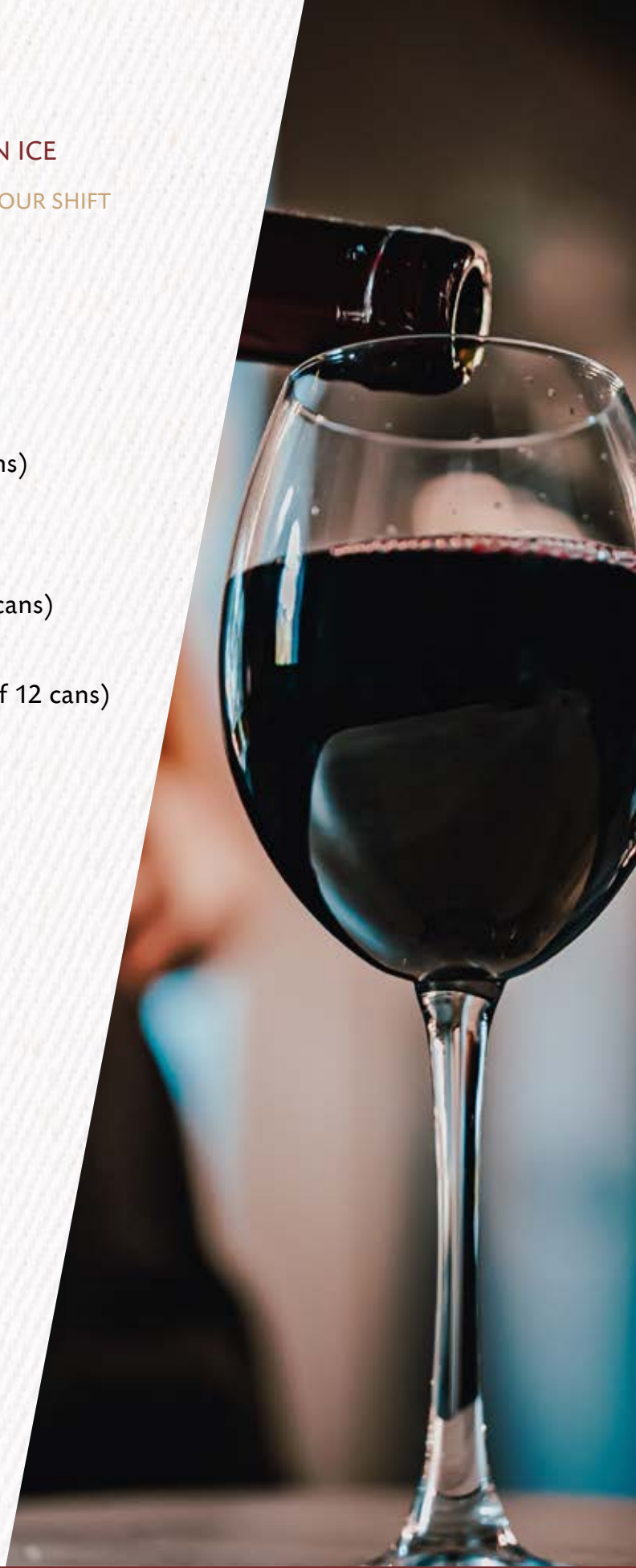
MEIOMI PINOT NOIR | \$74

California, USA

RUFFINO RISERVA DUCALE CHIANTI CLASSICO | \$80

Toscana, Italy

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WHITE WINE BY THE BOTTLE

RUFFINO PINOT GRIGIO | \$46

Veneto, Italy

INNISKILLIN NIAGARA RIESLING VQA | \$50

Niagara Peninsula, Ontario

ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY | \$50

California, USA

SAINTLY SAUVIGNON BLANC VQA | \$64

Niagara Peninsula, Ontario

TOM GORE VINEYARDS CHARDONNAY | \$64

California, USA

DRY CREEK CHENIN BLANC | \$72

Napa Valley, California

BUBBLES

Ruffino Prosecco D.O.C. | \$60

Veneto, Italy

Additional alcohol selections available,
please contact exhibitorcatering@calgarystampede.com

Portable bar not included. Items will be set up on existing
counter/table space unless a portable bar is rented.

Please see Additional Equipment pricelist for
more information

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ADDITIONAL SERVICES

- Table(s) for food and beverage rented through your show service provider
- Portable bar rental @ \$250/event Minimum space of 4' x 6' required
- Water Cooler unit with 18 Litre bottle of water and 50 disposable cups (Includes electrical outlet (120v x 15 amp) @ \$284.50/day
- Additional disposable cups @ \$5/50 cups
- Water Cooler Refill Bottles (18L) @ \$ 40/each
- Designated banquet attendant @ \$35/hour/attendant (minimum 4 hour shift)
- Bartender for alcohol service @ \$35/hour/bartender (minimum 4 hour shift)
- Please contact exhibitorcatering@calgarystampede.com for pricing on Glassware and special hosting requests

TERMS & CONDITIONS

- All prices are quoted and charged in Canadian funds, subject to 18% Service Fee and 5% GST.
- Applicable taxes, fees and/or prices are subject to change without notice.
- All orders must be prepaid in full to be considered confirmed.
- A \$25 charge will apply to all deliveries less than \$100 per order.
- A representative is required to be at your booth to accept and sign for your order. Orders will not be left unattended. A \$100 delivery fee will be charged for each return visit to your booth. (CS discretion on return based on business demands)
- To ensure availability of menu items, we encourage you to place your order 10 business days prior to your scheduled event.
- Orders received less than 5 business days prior to service are subject to 20% surcharge and are subject to availability.
- A limited menu is available for onsite orders. A labour charge of \$160 per delivery will apply. Please allow ninety (90) minutes for delivery after order is placed.
- For all booth delivery orders, recyclable/compostable glasses, plates and utensils are included in the menu price.
- Catering does not supply tables for food or bars in your booth. These items as well as linen, chinaware and glassware are at an additional charge. See Additional Equipment pricelist.
- Booths must be able to accommodate the infrastructure required for servicing an event. If your booth does not meet these requirements, please inquire about a hosting venue.
- The Calgary Stampede is the exclusive supplier of Food & Beverage services. Outside food or beverage including coffee products, non-alcoholic beverages, candy, logo water, and similar items are prohibited without prior approval and a rights fee.
- No outside alcohol is permitted on site due to AGLC licensing regulations
- All beverage orders will be charged in full, regardless of consumption
- The Calgary Stampede reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.
- Should any order be cancelled with less than 5 business days' notice, the total amount of the order will be charged fully.

TO PLACE YOUR ORDER OR IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT
EXHIBITORCATERING@CALGARYSTAMPEDE.COM