

A GREATER WAY TO GATHER

PLAN YOUR MENU



BMO  CENTRE
STAMPEDE PARK • CALGARY • CANADA


Calgary Stampede



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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

GOOD LEAF

GoodLeaf Farms is Canada's largest network of vertical farms. With three locations across the country including Alberta, Ontario and Quebec, we are the leader in local, premium, pesticide-free, sustainable and nutritionally dense microgreens and baby greens.

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

COBS BREAD

Fresh, handcrafted bread made daily in Calgary. Quality, carefully sourced ingredients. After each day of baking, COBS pay it forward by donating leftover baked goods to local charities.

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

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



OUR LOCAL PRODUCERS CON'T

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

NOSE HILL FARM

Nose Hill Farm is a small 'direct to community' farm that offers free home delivery anywhere in Calgary and surrounding areas. They specialize in growing +10 varieties of nutrient-dense microgreens, and are a verified Alberta Farmers' Market Association vendor.

MICRO ACRES

Micro Acres began in 2018 in Airdrie, AB after the owners had spent over 15 years in the food service industry. The desire was to change the landscape and culture of indoor farming by bringing fresh, local and sustainable products to the Alberta market year round. We offer over 60 different microgreens and petite herbs that are freshly harvested within a day of delivery, allowing for the highest quality product to be delivered to our clients. Our goal has always been to bring both convenient and accessible food to our community and province as a whole.

VALBELLA GOURMET FOODS

Valbella Gourmet Foods was established in 1978 by Walter and Leonie von Rotz in beautiful downtown Canmore. Over 45 years later, Valbella's is producing only the highest quality sausages, hams, charcuterie products and much more! What began as a small 1,000 sq ft plant has progressed over the last 45 years into a 40,000 sq ft production plant overlooking Canmore's Three Sister's Mountains. The European style sausages, hams and air dried meats quickly found their way into Banff's famous Hotels and Restaurants, and can now be found at gourmet dining establishments, fine hotels and first rate food markets throughout Alberta.

DEEP WATER FARMS

Founded in 2015, Deepwater Farms started as a passion project to bring the farm closer to people and people closer to their food. Today, Deepwater Farms grows baby greens and herbs indoors through controlled environment agriculture and provides freshly grown produce to the city of Calgary. Unlike field-grown greens, which are subject to harsh growing conditions and a long journey to your plate, our greens are grown for flavour and nutrition instead of durability. Deepwater Farms greens are grown in a hydroponic system that delivers the perfect amount of nutrients in an optimal environment, so they don't struggle to grow which can cause greens to become tough and bitter. Given this perfect environment, and a short drive to the local supermarket, we are able to harvest our greens and deliver them within just a couple days which results in beautifully fresh, tender, and tasty salads.

BUFFET STYLE BREAKFAST

20-2000 Guests

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.

Included with all packages

Served with Individual Yogurt | GF, V and Fruit Salad | GF, DF, V, VE

BAKERY BASKET (2.5 PIECES PER GUEST)

| \$30 per guest | GF Options Available for \$1 /Guest

Choose 3 varieties:

Cruffins | Vanilla, Lemon, Oreo | V

Buttery Croissants | V

Chocolate Croissants | V

Warm Apple Strudel | V

Caramelized Banana Loaf | V

COBS Apricot Loaf | V

COBS Cinnamon Loaf | V

Lakeview Apple Cinnamon Muffin | GF, DF, V, VE

Lakeview Chocolate Zucchini Muffin | GF, DF, V, VE

Raisin Bran Muffin | V

Fruit Explosion Muffin | DF, V, VE

Strawberry Saskatoon Berry Granola Bars | V

HEALTHY START | \$17 per guest

0% Greek Yogurt | GF

Rolled Oats, Chia Seeds and Granola Clusters | DF, V, VE

Greek Yogurt Mixed with Vanilla | GF, V

Chopped Almonds | GF, DF, V, VE, CN

Toasted Pumpkin Seeds, Roasted Sunflower Seeds

and Whole Flaxseeds | GF, DF, V, VE

Honey | GF, DF, V

Pure Organic Maple Syrup | GF, DF, V, VE

Dried Fruits | Cranberries, Raisins, Apricots,

Goji Berries, Blueberries | GF, DF, V, VE

Dark Chocolate Chips | GF, V

BAGEL BAR | \$36 per guest

GF Options Available for \$1 /Guest

Mini Assorted Bagels (2pc / Person) | V

Smoked Salmon (2oz / Person) | GF, DF

Shaved Honey Ham (2oz / Person) | GF, DF

Whipped Dill Noble Meadows Goat Cheese | GF, V

Sliced Aged Cheddar Cheese | GF, V

Pickled Red Onions | GF, DF, V, VE

Capers | GF, DF, V, VE

Sliced Cucumber and Tomato | GF, DF, V, VE

EUROPEAN BREAKFAST | \$44 per guest

GF Options Available for \$1 /Guest

Buttery Croissants (1pc/Person) | V

Shaved Prosciutto (2oz / Person) | GF, DF

House Cured Salmon Gravlox (2oz / Person) | GF, DF

Saskatoon Berry Scones (1pc / Person) | V with Jam

GF, DF, V, VE and Vanilla Cream | GF, V

Assorted Cheese Board (3oz / Person) | GF, V

Assorted Breads | V and Crisps | GF, DF, V

Muesli, Rolled Oats, Fresh Fruit, Seeds, Low Fat Milk | V

GF – Gluten Friendly | DF – Dairy Friendly | V – Vegetarian | VE – Vegan | CN – Contains Nuts

*The images in this menu may not be reflective of our dishes in reality.

Pricing subject to change. 20% service charge will be applied to all food and beverage charges. 5% GST is applied to all services.



HOT BUFFET BREAKFAST

20-2000 Guests

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.

Included with all packages

Served with Individual Yogurt | GF, V and Fruit Salad | GF, DF, V, VE

CLASSIC BREAKFAST | \$39 per Guest

Alberta Scrambled Eggs with Canadian Cheddar and Green Onions | GF, V

Spolumbo's Chicken and Apple Sausage | GF, DF

Crisp Smoked Bacon | GF, DF

Toasted English Muffins | DF, V

Parmesan Baked Red Hat Tomato | GF, V

Roasted Wild Mushroom Medley | GF, DF, V, VE

TRAILBLAZER EGG BREAKFAST SANDWICH

\$36 per Guest | GF Options Available for \$1 /Guest

Ham and Cheddar with Pommery Aioli on English Muffin

Smoked Chipotle Brisket and Pepperjack Wrap with

Pico De Gallo in Flour Tortilla

Smoked Salmon, Chives and Noble Meadows Goat

Cheese on Brioche

THE WHITE HAT | \$40 per Guest

Alberta Scrambled Eggs with Cheddar and Smoked Pulled Brisket | GF

Bison, Pepper and Caramelized Onion Hash on Potato Cakes | GF

Stampede Cowboy Pit Beans | GF, DF, V, VE

Aged White Cheddar Cornbread | V

DELUXE EUROPEAN | \$48 per Guest

Alberta Egg Frittata with Roasted Red Pepper and Sylvan Star Gouda | GF, V

Charcuterie Board with Local Cured Meats, Cold Cuts (2oz / Person) and Accompaniments | GF, DF

Assorted Local Cheese Board (2oz / Person) | GF, V

Buttery Croissants and Chocolate Croissants | V

Red Hat Tomato and Local Micro Basil Salad, EVOO, Aged Balsamic | GF, DF, V, VE

GOING GREEN | \$38 per Guest

Plant Based Scramble with Vegan Cheese | GF, DF, V, VE

Chia Seed, Coconut and Mango Pudding | GF, DF, V, VE

Quinoa, Kale and Shredded Fennel "Hash" | GF, DF, V, VE

Red Hat Tomato and Local Basil Salad, EVOO,

Aged Balsamic | GF, DF, V, VE

Wild Berry and Vegan Yogurt Parfait | GF, DF, V, VE

ADDITIONAL OPTIONS

Little Potato Company Herb Roasted Potatoes

| GF, DF, V, VE | **\$2.00/Guest**

Spolumbo's Beef and Pork Sausage

| GF, DF | **\$3.00/Guest**

Canadian Smoked Bacon | GF, DF | **\$3.25 per Guest**

Spolumbo's Chicken and Apple Sausage | GF, DF

| **\$3.00 per Guest**

Pepper and Onion Hash with Plant Based Protein

| GF, DF, V, VE | **\$2.00 per Guest**

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PLATED BREAKFAST

20-200

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.

OLYMPIC WAY BREAKFAST | \$38 per Guest

Alberta Scrambled Eggs with Cheddar, Country Style Hashbrowns with Grilled Red Onions and Peppers, Sautéed Mushroom, Bacon and Locally Made Pork Sausage | GF

OH RANCH COWBOY BREAKFAST | \$38 per Guest

Scrambled Alberta Eggs with Local Cheese Curds, Green Onions, Cheddar Corn Bread, Bison Hashed Potato, Roasted Red Hat Tomato, Bacon and Spolumbo's Chicken and Apple Sausage

SUNDAY MORNING SPECIAL | \$36 per Guest

Brioche French Toast, Saskatoon Berry Jam, Candied Walnuts, Maple Syrup, Whipped Cream, Smoky Bacon | CN

HEALTH KICK | \$36 per Guest

Vegan Egg and Vegetable Frittata, Roasted Yams, Grilled Red Hat Tomato, Root Vegetable and Bean Ragout, Chia Seed Pudding, Gluten Free Breakfast Roll | GF, DF, V, VE

PLATED BREAKFAST UPGRADES

Bakery Basket | \$8 Per Guest

Assorted Fresh Baked Goods with Butter and Jams | V
Choose 3 Varieties from Bakery Basket on Page 7

Smoked Salmon Platter | \$10 Per Guest

Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF

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MID-MORNING BREAK ITEMS

20 – 2000 Guests

Cruffins | Vanilla, Lemon, Oreo | V

\$80 / Dozen (Minimum 1 Dozen / Flavor)

Buttery Croissants or Chocolate Croissants | V

\$70 / Dozen

Warm Apple Strudel | V

\$45/ Dozen

Breakfast Loaf

\$40/ Dozen

Caramelized Banana Loaf | V

Apricot Loaf | V

Cinnamon Loaf | V

Raisin Bran Loaf | V

Assorted Stuffed Donuts

\$40/ Dozen

Chocolate | V

Caramel | V

Hazelnut | V, CN

Wildberry | V

Muffins

\$65/ Dozen

Lakeview Apple Cinnamon | GF, DF, V, VE

Lakeview Chocolate Zucchini | GF, DF, V, VE

Raisin Bran Muffin | V

Fruit Explosion Muffin | DF, V, VE

Strawberry Saskatoon Berry Granola Bars | V

\$55 / Dozen

Stampede Home Made Signature Cookies | V

\$48 / Dozen

Brown Butter Caramel

Chocolate Chunk

Double Chocolate Walnut | CN

Oatmeal Raisin

Rocky Road | CN

Red Velvet Cheesecake

Triple Chocolate

White Chocolate Macadamia | CN

Assorted Sliced Fruit | GF, DF, V, VE

\$75/ Dozen of Each

Whole Fruit | GF, DF, V, VE

\$ 30/ Dozen

Overnight Oat, Mango and Coconut

Yogurt Jars | GF, DF, V, VE

\$ 45/ Dozen

Individual Fruit Yogurt | GF, V

\$35 / Dozen

Strawberry

Blueberry

Mango Peach

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LUNCH BUFFET MENUS

20 guests minimum

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.

ITALIAN | \$60 per Guest

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Vegetarian Lasagna with Tomato Basil Sauce and Parmesan | V

Italian-Style Skillet Chicken Breast with Tomatoes and Mushrooms | GF, DF

Meatballs Genovese – Ground Alberta Beef, Mushroom, Tomato, Herbs and Parmesan | GF

Italian Roasted Vegetables | GF, DF, V, VE

Grilled Focaccia Bread with Butter | V

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

SMOKE HOUSE | \$60 per Guest

Backyard Potato Salad | GF, DF, V

Stampede Slaw | GF, DF, V, VE

Slow Smoked Alberta Brisket | GF, DF

BBQ St. Louis Style Ribs with House Made Whiskey BBQ Sauce | GF, DF

Grilled Chicken Thigh with Apricot BBQ Sauce | GF, DF

Stampede Pit Beans with Plant-Based Meatballs | GF, DF, V, VE

White Cheddar Corn Bread with Cajun Butter | V

Fire and Ice Pickles | GF, DF, V, VE

Salted Caramel Brownie | V

Key Lime Cheesecake | V

INDIAN | \$60 per Guest

Mixed Green Salad with Chat Savory, Vegetables, Citrus and Chili | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate and Lotus Masala Dressing | GF, DF, V, VE

Murgh Tikka Be Misal | GF

Fried Rawas Caldine | GF, DF

Aloo Gobi Adraki | GF, DF, V, VE

Lukhnowi Dum Subzii Biryani | GF, V

Indian Breadbasket (Naan, Paratha) | V

Assorted Chutneys | GF, DF, V, VE

Pickles | GF, DF, V, VE

Papad | GF, DF, V, VE

Raitha | GF, V

Mango “Lassi” Mousse | V

Chai Cheesecake | V

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LUNCH BUFFET MENUS CON'T

20 guests minimum

All Packages served with Roasted Chronicle Coffee,
Assorted Teas, and Herb and Fruit Infused Water.

AROUND ASIA | \$65 per Guest

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap
Manis Vinaigrette | GF, DF, V, VE

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried
Shallot, Citrus Nuoc Cham Dressing | GF, DF

Taiwan Style Chicken – Garlic, Ginger, Basil, Soy and Rice
Wine Sauce | GF, DF

Gochujang Brisket with Kimchi Vegetables | GF, DF

Thai Lemongrass and Garlic Prawns | GF, DF

Vegetarian Fried Rice | GF, DF, V

Vegetable Spring Rolls with Plum Sauce and Siracha | DF, V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Ganache | V

SPICE MARKET | \$60 per Guest

Tabouleh Salad – Cous Cous, Parsley, Tomato, Cucumber and
Citrus Dressing | DF, V, VE

Fattoush – Mixed Greens, Radish, Peppers, Red Onion,
Pomegranate Dressing, Gluten Free Bread Crisps | GF, DF, V, VE

Tagine Style Chicken – Chinook Honey, Olives, Dried Apricots
and Herbs | GF, DF

Braised Lamb Meatballs – Cumin and Harissa Spiced
Tomato Sauce, Lemon, Flat Leaf Parsley | GF, DF

Chickpea Stew – Root Vegetables, Roasted Red
Pepper Sauce, Plant-Based Crumble | GF, DF, V, VE

Warm Falafel with Baba Ghanoush and Parsley Salad |
GF, DF, V, VE

Saffron Rice | GF, DF, V, VE

Grilled Flatbreads | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

BUFFET ADDITIONS

Must be ordered in addition to a buffet package.

Cold Cut Platter (2oz / Guest): Prosciutto, Local Pate,
Honey Ham, Smoked Turkey, served with Toasted
Breads | DF and Gluten Free Crisps | GF, DF
\$4 per Guest

Assorted Maki Sushi Platter (5 dz.) | GF, DF
(Includes Vegetarian Items)
\$96 / Platter

Assorted Maki Sushi and Nigiri Platter (4 dz.) | GF, DF
(Includes Vegetarian Items)
\$120 / Platter

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LUNCH BUFFET MENUS CON'T

20 guests minimum

All Packages served with Roasted Chronicle Coffee,
Assorted Teas, and Herb and Fruit Infused Water.

ARTISAN SANDWICH BUFFET

Choose 2 Salads:

Tuscan Salad Mix with Shredded Vegetables and
Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad with Bacon, Parmesean, Herb
Croutons, Creamy Caesar Dressing

Backyard Potato Salad with Creamy Dressing, Fresh Herbs,
and a Touch of Mustard for a Tangy Twist | GF, DF

Stampede Style Crunchy Cabbage Slaw and Carrots,
Tangy Dressing with a Hint of Sweetness | GF, DF, V, VE

Choose a Maximum of 2 Sandwiches:
(GF Bread Options Available \$1.25 / Guest)

Saddlebag Delight | V | **\$18/Guest**
Goat Cheese, Provolone, Red Pepper Spread, Balsamic
Crema, Sundried Tomato, Artichoke, Arugula

The Italian Job | **\$22/Guest**
Calabrese Salami, Dry-Cured Capicollo, Jalapeno Jack
Cheese, Garlic Aioli, Red Pepper Spread, Red Onion, Lettuce,
Tomato

Chicken Bacon OH Ranch | DF | **\$22/Guest**
Chicken Breast, Bacon, Herbs, Lettuce, Tomato,
Onions, Dill Ranch Mayo

Ranger's Beef Sandwich | **\$19/Guest**
Slow-Cooked Beef Brisket, Fresh Ciabatta Roll, Tangy Pickled
Onions, Sweet Coleslaw, Smoky Chipotle Barbecue Sauce,
Sharp Cheddar

Chicken Breast Banh Mi | DF | **\$20/Guest**
Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce,
Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno

The Outsider | DF, V, VE | **\$21/Guest**
Roasted Vegetables with House Made Vegan Aioli

Vegan Blue Zone Wrap | DF, V, VE | **\$21/Guest**
Lemon Oregano Marinated Portabello Mushroom, Chopped
Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes,
Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled
Red Onions with White Balsamic Vinaigrette

Austin Texan Vegan Wrap | DF, V, VE | **\$21/Guest**
Chopped Romaine, Baby Spinach and Radicchio with
Julienned Jicama, Carrot and Red Pepper Slaw, Grilled Fresh
Pineapple, Mango Salsa, Grilled Tofu, Cilantro Lime and
Agave Vinaigrette

ADDITIONAL OPTIONS

Petit Tiramisu | V | **\$3.00/Guest**

Wild Berry Panna Cotta | GF, V | **\$3.00/Guest**

Salted Caramel Brownie | V | **\$2.00/Guest**

Key Lime Cheesecake | V | **\$2.00/Guest**

Chai Cheesecake | V | **\$2.00/Guest**

Baklava | V, CN | **\$2.50/Guest**

Vegan Chocolate Tart | GF, DF, V, VE | **\$3.00/Guest**

Stampede Home Made Signature Cookies | V
| **\$2.00/Guest**

GRAB AND GO LUNCH SANDWICH MENU

20 guests minimum

All Sandwiches Prepared in Full Size on Focaccia Baguette.

All Packaging is 100% Compostable.

Add Bottle of Orange or Apple Juice | \$5 / Guest

Add Bottle of Pop or Dasani Water | \$4 / Guest

SELECT 1 SALAD

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad Bacon, Parmesean, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist | GF, DF

Stampede Style Crunchy Cabbage Slaw and Carrots, Tangy Dressing with a Hint of Sweetness | GF, DF, V, VE

ARTISAN SANDWICHES

Choose a Maximum of 2 Sandwiches

Saddlebag Delight | V | \$18/Guest

Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula

The Italian Job | \$22/Guest

Calabrese Salami, Dry-Cured Capicollo, Jalapeno Jack Cheese, Garlic Aioli, Red Pepper Spread, Red Onion, Lettuce, Tomato

Chicken Bacon OH Ranch | \$22/Guest

Chicken Breast, Bacon, Herbs, Lettuce, Tomato, Onions, Dill Ranch Mayo

Ranger's Beef Sandwich | \$19/Guest

Slow-Cooked Beef Brisket, Fresh Ciabatta Roll, Tangy Pickled Onions, Sweet Coleslaw, Smoky Chipotle Barbecue Sauce, Sharp Cheddar

Chicken Banh Mi | DF | \$20/Guest

Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno

The Outsider | DF, V, VE | \$21/Guest

Roasted Vegetables, House Made Vegan Aioli

Vegan Blue Zone Wrap | DF, V, VE | \$21/Guest

Lemon Oregano Marinated Portabello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions with White Balsamic Vinaigrette

Austin Texan Vegan Wrap | DF, V, VE | \$21/Guest

Chopped Romaine, Baby Spinach and Radicchio with Julienned Jicama, Carrot and Red Pepper Slaw, Grilled Fresh Pineapple, Mango Salsa, Grilled Tofu, Cilantro Lime and Agave Vinaigrette

DESSERTS

Choice of 1 House Baked Cookie | V

Chocolate Chunk

Triple Chocolate

Red Velvet Cheesecake

White Chocolate Macadamia | CN

Oatmeal Raisin

Brown Butter Caramel

GRAB AND GO LUNCH BOWL MENU

20 guests minimum

All Packaging is 100% Compostable.

Add Bottle of Orange or Apple Juice | \$5 / Guest

Add Bottle of Pop or Dasani Water | \$4 / Guest

HEALTHY KICK BOWLS MENU

Choose a Maximum of 2 Bowls

Zen Satay Tofu Bowl | DF, V, CN | \$23/Guest

Rice Noodles, Broccoli, Cabbage, Carrots, Crispy Wontons, Green Onions, Spicy Peanut Sauce

Southwest Cheddar Fusion Bowl | GF, V | \$27/Guest

Brown Rice, Black Beans, Cabbage, Carrots, Corn, Green Onions, Tomatoes, Aged Cheddar, Creamy Chipotle

Caesar Crunch Bowl | \$25/Guest

Roasted Chicken, Romaine, Quinoa, Crispy Chickpeas, Parmesean Cheese, Focaccia Croutons, Caesar Dressing

Brown Derby Cobb Bowl | GF | \$25/Guest

Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing

Teriyaki Spin Bowl | \$25/Guest

Chicken, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce

Mexican Fiesta Bowl | \$27/Guest

Marinated and Grilled Steak with Shredded Iceberg Lettuce, Pico de Gallo, Cotija Cheese, Roasted Peppers, Black Beans and Creme Fraiche

The Santorini Bowl | GF, V | \$25/Guest

Field Greens, Romaine, Cucumber, Red Onions, Tomatoes, Feta Cheese, Kalamata Olives, Greek Vinaigrette

Vegan Blue Zone Bowl | GF, DF, V, VE | \$25/Guest

Lemon Oregano Marinated Portobello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions with Red Wine Vinaigrette

DESSERTS

Choice of 1 House Baked Cookie | V

Chocolate Chunk

Triple Chocolate

Red Velvet Cheesecake

White Chocolate Macadamia | CN

Oatmeal Raisin

Brown Butter Caramel

PLATED LUNCH MENU

20-2000 Guests. Select 1 First Course, 1 Main Course, 1 Dessert per Event

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Warm Bread with Flavored Butter.

SALADS, SOUPS OR STARTERS (SELECT 1)

An Additional Service Fee of \$2.50/Guest will Apply to a Second Salad, Soup or Starter Option.

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla and Champagne Vinaigrette | GF, V | **\$11/Guest**

Locally Grown Romaine Lettuce, Salted Egg Yolk, Crunchy Pancetta, Creamy Bacon and Parmesan Dressing, Focaccia “Crouton” | **\$11/Guest**

Red Hat Tomato Salad, Tomato Coulis, Basil Puree, Locally Grown Lettuce, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE | **\$17/Guest**

Pumpkin Velouté, White Beans, Fresh Herb Oil, Root Vegetables and Flax Seed Crackers | GF, DF, V, VE | **\$9/Guest**

Cauliflower Soup, Pickled Cauliflower Florets, Drunk Raisins and Papadum | GF, V | **\$10/Guest**

Corn Chowder, Potato, Green Onion and Aged Cheddar Biscuit | V | **\$9/Guest**

ENHANCE YOUR SALAD AND STARTER EXPERIENCE

Chef's Signature Dish

Cherry Tomatoes, Bella Casara Burrata, Shaved Fennel, Grilled Frisee and Pesto | GF, V | **\$21/Guest**

MAIN COURSE (SELECT 1)

Chicken Roulade, Spinach Mousseline, Pumpkin Puree, Heirloom Baby Carrots, Gnocchi and Herb Poultry Jus | GF, DF | **\$41/Guest**

“Bacalao” – Lightly Brined and Roasted Cod, Red Pepper Puree, Baby Potato, Olives, Tomatoes, Espelette Pepper, EVOO | GF, DF | **\$42/Guest**

Duck Confit, Red Lentil and Braised Root Vegetable Ragout, Cranberry Compote, Golden Beets, Orange Oil | GF, DF | **\$41/Guest**

Let's Pasta Wild Mushroom Tortelloni, Mushroom Sauce, Truffle Oil, Mushroom Chips and Crispy Sage | DF, V | **\$40/Guest**

Seasonal Vegetables - Roasted Carrots, Maple Glazed Beets, White Bean and Plant Based Protein Cassoulet, Pickled Vegetables | GF, DF, V, VE | **\$35/Guest**

Slow-Braised Grass-Fed Short Rib, Smashed Fingerling Potatoes, Southern Golden Beets, Honey Glazed Heirloom Carrots | GF, DF | **\$54/Guest**

ENHANCE YOUR MAIN COURSE EXPERIENCE

Cremini Crusted Free Range 5oz Chicken Breast, Grilled Heirloom Carrots, Southern Alberta Golden Beets, Silky Smooth Potato Puree, Truffle and Mushroom Cream Sauce | GF | **\$44/Guest**

Cashew Crusted Salmon with Smashed Fingerling Potatoes, Sweet Potato Puree, Mushroom Ragout, Maple Ginger Tamari Sauce | GF, DF, CN | **\$58/Guest**

Mushroom Wellington, Caramelized Onion Mashed Potatoes, Maple Glazed Multicolour Baby Carrots, Mushroom Gravy | V | **\$31/Guest**

DESSERT (SELECT 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V | **\$17/Guest**

“Crunchie” Cheesecake, Alberta Cream Cheese, Honeycomb, Caramelized White Chocolate Ganache | V | **\$17/Guest**

Lemon Tart, Torched Swiss Meringue, Citrus Chantilly, Saskatoon Berry Compote | V | **\$17/Guest**

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE | **\$21/Guest**

ENHANCE YOUR DESSERT EXPERIENCE

Chef Signature Dish

An Exquisite Chocolate Sphere with a Velvety Texture, Revealing a Luscious Surprise Filling when Melted or Cracked Open | GF | **\$28/Guest**

AFTERNOON BREAK

20 Guests Minimum

Stampede Home Made Signature Cookies | V

\$48 / Dozen

Brown Butter Caramel

Chocolate Chunk

Double Chocolate Walnut | CN

Oatmeal Raisin

Rocky Road | CN

Red Velvet Cheesecake

Triple Chocolate

White Chocolate Macadamia | CN

Assorted Sliced Fruit | GF,DF,V,VE

\$75/ Dozen of Each

Whole Fruit | GF,DF,V,VE

\$ 30/ Dozen

Assorted Petit Four Pastries and Verrines

\$45 / Dozen

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango "Lassi" Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate

Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V,CN

Vegan Chocolate Tart | GF,DF,V,VE

Artisan Donut Selection

\$45 / Dozen

Old Fashioned

Triple Chocolate Filled Ring White Chocolate

S'mores

Black Forest Cheesecake

Blueberry and Apple Fritter | V

Honey Kruller

Churro | GF

Boston Cream

Popcorn (5 oz)

\$75/ Dozen Bags

Buttered | GF, V

Caramel | GF, V

Trail Mix (90gr / Bag) | V,CN

\$40/ Dozen Bag

Hardbite Potato Chips | GF,DF,V,VE

\$40/ Dozen Bag

GF – Gluten Friendly | DF – Dairy Friendly | V – Vegetarian | VE – Vegan | CN – Contains Nuts

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AFTERNOON BREAK CON'T

20 Guests Minimum

SALTY SNACK BAR | \$32 per Guest

Hardbite Kettle Chips | GF,DF,V,VE

Pico De Gallo | GF,DF,V,VE

Smoky Red Pepper Hummus | GF,DF,V,VE

Stampede Trail Mix | DF,V,VE,CN

Buttery Popcorn | GF,V

Warm Salted Pretzel Bites with Mustard | DF,V

MAKE YOUR OWN SWEET SNACK BAR | \$22/Guest

Milk Chocolate M&M's, Dark Chocolate-Covered

Almonds, White Chocolate Chips, Gummy Bears,

Sour Worms, Dry Fruits, Blue Whales, Aussie Soft

Style Red Licorice, Chocolate Loonies, Berry Skittles,

Blackcurrant Bon Bons, Strawberry Bon Bons, Licorice

Berry, Licorice Cigars, Panda Natural Licorice, Twizzlers

CANADIAN CHEESE BOARD | \$28/Guest

Selection of Local and Canadian Cheese (3oz / guest)
| GF,V

House Made Apple and Pear Chutney | GF,DF,V,VE

House Made Saskatoon Berry Jam | GF,DF,V,VE

Grilled Herb Bread | DF,V,VE

Garlic Crostini | DF,V,VE

Fruit Crisps | GF,DF,V,VE

Gluten Free Crackers | GF,DF,V,VE

CHARCUTERIE BOARD | \$32 per Guest

Locally Cured Meats, Pate and Salumi (3oz / Guest)
| GF,DF

Rosemary and Chili Marinated Olives | GF,DF,V,VE

House Made Pickled Pommery Mustard | GF,DF,V,VE

House Made Saskatoon Berry Jam | GF,DF,V,VE

Herb Grissini | DF,V,VE

Garlic Crostini | DF,V,VE

Fruit Crisps | GF,DF,V,VE

Gluten Free Crackers | GF,DF,V,VE

MIX AND MATCH BOARD | \$30 per Guest

Selection of Local and Canadian Cheese (2oz / Guest)
| GF,V

Locally Cured Meats, Pate and Salumi (2oz / Guest)

| GF,DF

Rosemary and Chili Marinated Olives | GF,DF,V,VE

House Made Saskatoon Berry Jam | GF,DF,V,VE

Grilled Herb Bread | DF,V,VE

Herb Grissini | DF,V,VE

Garlic Crostini | DF,V,VE

Fruit Crisps | GF,DF,V,VE

Gluten Free Crackers | GF,DF,V,VE

GARDEN BOARD | \$24 per Guest

Assorted Vegetable Crudité | GF,DF,V,VE

Rosemary and Chili Marinated Olives | GF,DF,V,VE

Smoky Red Pepper Hummus | GF,DF,V,VE

Pickled Vegetables | GF,DF,V,VE

Grilled Flatbreads | DF,V,VE

Garlic Crostini | DF,V,VE

Fruit Crisps | GF,DF,V,VE

Gluten Free Crackers | DF,V,VE

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread
(Minimum 5 / Type)

GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese,
Dried Cranberries, Tarragon Aioli | CN

MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild
Mushrooms, White Truffle Oil and Parmesan Crumble | V

THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar,
Horseradish Aioli, Fried Shallots

ROASTED PEPPER BRUSCHETTA

Roasted Red Bell Peppers, Basil Pesto, Feta Cheese Crumble,
Arugula, Blasamic Glaze | V

DINNER BUFFET MENUS

20 Guests Minimum

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Warm Bread with Flavored Butter.

COAST TO COAST | \$94 per Guest

Locally Grown Baby Greens, Cranberries, Roasted Apples, Toasted Pumpkin Seeds, Maple Vinaigrette | GF, DF, V, VE

Stamper Potato Salad – Caramelized Onions, Egg, Pickle, Horseradish Sour Cream, Pommery Mustard | GF, V

Roasted Baby Carrot Salad – Pomegranate Molasses, Herbs, Seeds and Charred Lemon Vinaigrette | GF, DF, V, VE

Hunter's Chicken – Local Mushrooms, Poultry Jus, Winter Herbs | GF, DF

AAA Alberta Cajun Smoked Brisket with Homemade Rye BBQ Sauce and Horseradish | GF, DF

Herb Roasted Little Potato Company Nugget Potatoes | GF, DF, V, VE

Grilled Seasonal Vegetables | GF, DF, V, VE

Four Cheese Ravioli, Vodka Sauce, Capers, Olives and Torn Basil | GF, V

Rocky Road Brownie with Salted Caramel | GF, V, CN

Butter Tart | V

Mini Red Velvet Tort | V

EUROPEAN BUFFET | \$92 per guest

Locally Grown Romaine Caesar Salad, Herb Croutons, Bacon Bits, Creamy Parmesan Dressing

Caprese Salad – Red Hat Gem Tomato, Marinated Bocconcini, EVOO, Balsamic Glaze, Micro Basil | GF, V

Mediterranean Potato Salad – Honey Citrus Vinaigrette, Feta, Olives, Roasted Peppers | GF, V

Greek Style Grilled Chicken Thighs, Lemon, Garlic and Herbs | GF, DF with Tzatziki | GF, V

AAA Alberta Beef Bourguignonne – Red Wine Jus, Root Vegetables and Local Bacon | GF, DF

Roasted King Salmon, Braised Beets and Cabbage, Dill Horseradish Cream | GF

Gluten Free Penne Alla Norma – Eggplant, Basil, Chili, Sun Dried Tomato | GF, DF, V, VE

Roasted Italian Vegetables with EVOO, Basil and Balsamic Glaze | GF, DF, V, VE

Black Forest Mousse Cake with Dark Cherry Coulis | V

Mini Tiramisu | V

French Lemon Mousse Tartelette | V

DELUXE INDIAN BUFFET | \$98 per guest

Tuscan Mixed Greens, Shredded Vegetables, Mint, Curry Spiced Vinaigrette | GF, DF, V, VE

Thoran Cabbage Salad, Carrot, Coconut, Lime, Black Cumin Dressing | GF, DF, V, VE

Vegetarian Samosa with Chutneys | V

Tandoori Murgh Tikka Lababdar | GF

Beef Vindaloo | GF, DF

Lamb Roganjosh | GF, DF

Dal Bhukhara | GF, V

Hyperabadi Subzii Biryani | GF, V

Indian Breadbasket (Naan, Paratha) | V

Assorted Chutneys | GF, DF, V, VE

Pickles | GF, DF, V, VE

Papad | GF, DF, V, VE

Raitha | GF, V

Mango Cheesecake with Saffron Cremeux | V

Gulab Jamun (Indian Doughnuts) with Chai Anglaise Sauce | V

Cardamom and Pistachio "Kulfi" Custard | V, CN

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DINNER BUFFET MENUS CON'T

20 Guests Minimum

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Warm Bread with Flavored Butter.

CHEF'S BUTCHER BLOCK BUFFET | \$155

Garlic and Parmesan Sprinkled House-Baked Buns | V

Pitmaster Charcuterie Board

Assorted in house smoked Pitmaster Charcuterie

Assorted Artisan Cheese | GF

Marinated Olives | GF, DF, V, VE

Bocconcini Skewers | GF, V

Rosmary Grissini | DF, V

Herb Focaccia | DF, V

Southern Garden Salad

Arugula, Golden Beets, Cajun Sourdough Croutons with

Balsamic Vinaigrette | DF, V, VE

Roasted Hot Honey Sweet Potato Salad

Sweet Potatoes, Roasted Pecan Halves, Hot Honey, Mustard and Apple Cider & Paprika Dressing | GF, DF, CN

Chef's Butcher Block Station

(Chef attended station at no extra cost)

Bone-In Rib Eye, CBA Albert Beef Tenderloin, CAB Alberta

Strip Loin, Smoked AAA Alberta Brisket, Served with a rich Calgary Stampede Whiskey Demi-Glace.

Nashville Hot Chicken - Crispy Fried Chicken Breast, Nashville Spice Blend, Pickles and Ranch

Mushroom Wellington

Truffle Mushroom Gravy | DF, V

Red Skin Mash Potatoes | DF, GF, V

Buttermilk, Parmesan Cheese, Sour Cream, Roasted Garlic Paste, Chives

Roasted Seasonal Vegetables

Medley of Perfectly Roasted Carrots and Root Vegetables, Drizzled with Olive Oil and Fresh Herbs. | GF, DF, V, VE

Chocolate Tart | GF, DF, V, VE

Key Lime Cheesecake | V

DELUXE ASIAN BUFFET | \$95 per Guest

Locally Grown Tuscan Greens, Mandarin, Asian Pear, Edamame, Ponzu Vinaigrette | GF, DF, V, VE

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE

Assorted Maki Sushi Platter (4pc / Guest) | GF, DF with Soy, Wasabi, Pickled Ginger (Maki includes Vegetarian Items)

Upgrade to Maki and Nigiri Platter | GF, DF (6pc per Guest)

\$9 per Guest (Maki includes Vegetarian items)

Slow Roasted Gochujang Chicken | GF, DF

AAA Alberta Short Ribs Braised with Fermented Black Bean Sauce and Daikon | GF, DF

Pacific Salmon Fillet with House Made Miso BBQ Sauce | GF, DF

Vegan Ma Po Tofu | GF, DF, V, VE

Stir Fried Vegetable with Ginger and Scallions | GF, DF, V, VE

Hokkaido Style Cheesecake | V

HK Milk Tea Mousse Cake | V

Macau Style Egg Tart | V

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PLATED DINNER MENUS

20-2000 Guests. Select 1 First Course, 1 Main Course, 1 Dessert per Event

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Warm Bread with Flavored Butter.

SALADS, SOUPS OR STARTERS (SELECT 1)

An Additional Service fee of \$2.50/Guest will Apply to a Second Salad, Soup or Starter Option

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V | **\$11/Guest**

Grilled Red Hat Tomato Salad, Tomato Coulis, Basil Puree, Terra Greens Micro Herbs, Sherry and Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE | **\$17/Guest**

Butternut "Cream" Soup, Whipped Coconut Milk, Green Curry Oil, Chili Crunch | DF, VE | **\$10/Guest**

Stampede Onion Soup – Caramelized Onions, Thyme, Alberta Rye, Horseradish and Gruyere Crostini | **\$12/Guest**

Corn Bisque, Potato Gnocchi, Green Onion, Sour Cream and Aged Cheddar Biscuit | V | **\$9/Guest**

ENHANCE YOUR SALAD AND STARTER EXPERIENCE

Wild Mushroom Soup – Porcini Cream, Scented with Herb Truffle Oil | GF, V | **\$14/Guest**

Chef's Signature Dish

Cherry Tomatoes, Bella Casara Burrata, Shaved Fennel, Grilled Frisee and Pesto | GF, V | **\$21/Guest**

East Coast Smoked Salmon, Herb Salad, Egg, Asparagus, Pickled Red Onion Gel, Croutons, Dill Vinaigrette | DF | **\$22/Guest**

Seared Tuna, Ponzu Vinaigrette, Locally Grown Baby Lettuce and Micro Green Salad, Edamame Beans, Wakame and Daikon | GF, DF | **\$22/Guest**

Angus Beef Tenderloin Carpaccio, Grainy Mustard, Caperberries, Shaved Parmesean, House-Made Garlic Focaccia Crouton, Arugula and Herb Vinaigrette | **\$24/Guest**

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PLATED DINNER MENUS CON'T

20-2000 Guests. Select 1 First Course, 1 Main Course and 1 Dessert per Event.

All Packages served with Roasted Chronicle Coffee,
Assorted Teas, and Warm Bread with flavored Butter.

MAIN COURSE (SELECT 1)

Cremini Crusted Free Range Chicken Breast, Grilled
Heirloom Carrots, Southern Alberta Golden Beets,
Silky Potato Puree, Truffle and Mushroom Cream
Sauce | GF | **\$48/Guest**

Halibut A La Barigoule, Artichokes, Red Hat Gem
Tomatoes, Pearl Onions, Baby Carrots, New Potatoes,
Saffron Broth | GF, DF | | **\$74/Guest**

Slow Braised Lamb Shank, Ratatouille, Parmesan
Mash Potatoes, Red Wine Jus, Baby Vegetables in
Beurre Noisette | GF | **\$65/Guest**

Braised Alberta Beef Short Rib, Perigord Sauce,
Dauphinoise Potato and Glazed Baby Squash | GF
| **\$58/Guest**

Seasonal Vegetables – Roasted Carrots, Maple Glazed
Beets, White Bean and Plant-Based Protein Cassoulet,
Pickled Vegetables | GF, DF, V, VE | **\$35/Guest**

ENHANCE YOUR MAIN COURSE EXPERIENCE

Bison Rib Eye, Shallot & Red Wine Demi, Wild
Mushroom Soft Polenta, Rosemary Citrus EVOO,
Charred Heirloom Carrots | GF | **\$97/Guest**

Cashew and Wasabi Pea Crusted Chinook Salmon,
Smashed Fingerling Potatoes, Sweet Potato Puree,
Roasted Beets, Maple-Ginger Tamari Sauce | GF, CN
| **\$63/Guest**

Herb Crusted Beef Tenderloin, Red Skin Buttermilk
Mashed Potatoes, Honey Glazed Heirloom Carrots,
Sautéed Wild Mushrooms, Madeira Port Demi-Glace
| GF | **\$68/Guest**

Herb Yogurt Marinated Lamb Chops, Creamy
Spice Infused Mashed Potatoes, Roasted Seasonal
Vegetables | **\$67/Guest**

Mushroom Wellington, Caramelized Onion Mashed
Potatoes, Maple Glazed Multicolour Baby Carrots,
Mushroom Gravy | V | **\$45/Guest**

DESSERT (SELECT 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and
Chinook Honey Cremeux | V | **\$17/Guest**

Limoncello Cheesecake, Lemon Glacage, Citrus
Meringue, Orange Curd | V | **\$16/Guest**

Raw Vegan Chocolate Tart, Marinated Berries,
Whipped Coconut | GF, DF, V, VE | **\$22/Guest**

Trio of Chocolate – Milk Chocolate Mousse, Dark
Chocolate Streusel, Caramelized White Chocolate
Ganache, Wild Berry Compote | V | **\$22/Guest**

ENHANCE YOUR DESSERT EXPERIENCE

Chef Signature Dish

An Exquisite Chocolate Sphere with a Velvety Texture,
Revealing a Luscious Surprise Filling when Melted or
Cracked Open | GF | **\$28/Guest**

GF – Gluten Friendly | DF – Dairy Friendly | V – Vegetarian | VE – Vegan | CN – Contains Nuts

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When Offering a Choice Menu, the Highest Main Course Price Will
Apply (Maximum of 3 Entree Choices) Including Alternative
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food and beverage charges. 5% GST is applied to all services.



MEETING PACKAGE MENU

20-500 Guests | \$105 per Guest. Cost includes 1 breakfast buffet option, 1 mid morning break & 1 lunch buffet option per day.

Included Coffee, Tea and Water Service is Available Exclusively During Meal Periods.

All Packages served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.

BREAKFAST OPTIONS

CLASSIC BREAKFAST | Alberta Scrambles Eggs with Canadian Cheddar and Green Onions, Crisp Smoked Bacon, Toasted English Muffins, Parmesean Baked Red Hat Tomato, Roasted Wild Mushroom Medley

HEALTHY GRANOLA BAR | 0% Greek Yogurt, Rolled Oats, Corn Flakes, Chia Seeds Granola Clusters, Chopped Almonds, Chopped Walnuts, Toasted Pumpkin Seeds, Roasted Sunflower Seeds, Hemp Seeds, Whole Flaxseeds, Honey, Pure Organic Maple Syrup, Almond Butter, Dried Fruits, Raisins, Apricots, Goji Berries, Blueberries, Dark Chocolate Chips

BAGEL BAR | Mini Assorted Bagels (2pc/person), Smoked Salmon (2oz/person), Shaved Honey Ham (2oz/person), Whipped Dill Noble Meadows Goat Cheese, Sliced Aged Cheddar Cheese, Pickled Red

Onions, Capers, Sliced Cucumber, Sliced Tomato, Micro Greens

AM or PM BREAK | GF Options Available for \$1/Guest

Assorted Mini Donuts, Strawberry Saskatoon Berry, Granola Bars, Assorted Whole Fruit, Assorted Stampede Signature Cookies, 90g Trail Mix

LUNCH OPTIONS

SMOKE HOUSE | Backyard Potato Salad, Stampede Slaw, Slow Smoked Alberta Brisket, BBQ St Louis Style Ribs with House Made Whiskey BBQ Sauce, Grilled Chicken Thigh with Apricot BBQ Sauce, Stampede Pit Beans with Plant Based Meatballs, White Cheddar, Corn Bread, with Cajun Butter, Fire and Ice Pickles, Salted Caramel Brownie, Key Lime Cheesecake

INDIAN | Mixed Green Salad with Chat Savory, Vegetables, Citrus and Chili, Chickpea Makhana Salad, Pomegranate, and Lotus Masala Dressing, Murgh Tikka Be Misal, Fried Rawas Caldine, Aloo Gobi Adraki,

Lukhnawi Dum Subzii Biryani, Indian Breadbasket (Naan, Paratha), Assorted Chutneys, Pickles, Papad and Raitha, Mango "Lassi" Mousse, Chai Cheesecake

SANDWICH BUFFET | SELECT 2 PER DAY

Chicken Banh Mi | DF
Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno

Chicken Bacon OH Ranch
Chicken Breast, Bacon, Herbs, Lettuce, Tomato, Onions, Dill Ranch Mayo

Ranger's Beef Sandwich
Slow-Cooked Beef Brisket, Fresh Ciabatta Roll, Tangy Pickled Onions, Sweet Coleslaw, Smoky Chipotle Barbecue Sauce, Sharp Cheddar

Vegan Blue Zone Wrap | DF, V, VE
Lemon Oregano Marinated Portabello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions with White Balsamic Vinaigrette

GF – Gluten Friendly | DF – Dairy Friendly | V – Vegetarian | VE – Vegan | CN – Contains Nuts

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RECEPTION MENU

20 – 500 Guests

EUROPEAN | \$33 per Guest

Assorted Artisan Cheeses (2oz / Guest) | GF, V

Italian Charcuterie (2oz / Guest) | GF, DF

Marinated Olives | GF, DF, V, VE

Red Pepper Basil Salad | GF, DF, V, VE

Tomato Bocconcini Skewers | GF, V

Spanakopita with Tzatziki | V

Rosemary Grissini | DF, V

Herb Focaccia | DF, V

ASIAN | \$32 per Guest

Assorted Maki (4pc / Guest) with Soy, Wasabi and Pickled Ginger | GF, DF (Includes Vegetarian Sushi)

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried Shallot, Citrus Nuoc Cham Dressing | GF, DF

Tuna Tataki with Ginger Ponzu Sauce and Wakame (2oz / Guest) | GF, DF

Chicken Yakitori Skewers (2pc / Guest) with Teriyaki and Charred Green Onion | GF, DF

Vegetable Spring Rolls with Plum Sauce (2pc / Guest) | DF, V

Chinese Style BBQ Pork Belly Lollipops (2pc / Guest) | GF, DF

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread (Minimum 5 / Type)

GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried Cranberries, Tarragon Aioli | CN

MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild Mushrooms, White Truffle Oil and Parmesan Crumble | V

THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar, Horseradish Aioli, Fried Shallots

ROASTED PEPPER BRUSCHETTA

Roasted Red Bell Peppers, Basil Pesto, Feta Cheese Crumble, Arugula, Balsamic Glaze | V

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RECEPTION MENU

20 – 500 Guests

JUST THE DIPS | \$25 per Guest

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Baba Ghanoush | GF,DF,V,VE
- French Onion Dip | GF,V
- Dill Buttermilk "Ranch" | GF,V
- Muhammara | GF,DF,V,VE,CN
- Nan Bites | DF,V,VE
- Garlic Crostini | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Crudites | GF,DF,V,VE
- Assorted Pickled Vegetables | GF,DF,V,VE

ICED SEAFOOD BAR | \$71 per Guest

- Smoked Salmon (2oz / Guest) GF,DF
- Chilled Prawns (2pc / Guest) | GF,DF
- Seared Japanese Style Tataki (2oz / Guest) | GF,DF
- Snow Crab Legs (2pc / Guest) | GF,DF
- Cocktail Sauce | GF,DF,V,VE,
- Mignonette | GF,DF,V,VE
- and Lemon | GF,DF,V,VE

Upgrade with Chilled Lobster (3oz per Guest)

- | GF,DF \$10 / Guest

CANADIAN CHEESE | \$28 per Guest

- Selection of Local and Canadian Cheese (4oz / Guest)
| GF,V
- House Made Apple and Pear Chutney | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

CHARCUTERIE | \$30 per Guest

- Locally Cured Meats, Pate, and Salumi (4oz / Guest)
| GF,DF
- Warm Rosemary and Chili Marinated Olives
| GF,DF,V,VE
- House Made Pickled Pommery Mustard
| GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

MIX AND MATCH | \$33 per Guest

- Selection of Local and Canadian Cheese (3oz / Guest)
| GF,V
- Locally Cured Meats, Pate, and Salumi (3oz / Guest)
| GF,DF
- Warm Rosemary and Chili Marinated Olives | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

MEZZE | \$25 per Guest

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Muhammara | GF,DF,V,VE,CN
- Grilled Flatbreads | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Buckwheat Tabouleh Salad | GF,DF,V,VE
- Warm Berber Spiced Lamb Kofta with
Roasted Garlic Puree | GF,DF
- Warm Falafel with Baba Ghanoush, Lemon
and Parsley Oil | GF,DF,V,VE



RECEPTIONS A LA CARTE

Price per dozen. Minimum order of three (3) dozen of any one (1) type.

COLD

Chili Seared Prawn Martini, Calgary Stampede
Horseradish Cocktail Sauce | GF,DF | **\$62**

Alberta AAA Beef Tenderloin Tartare, Homemade
Crispy Potato Chip | GF,DF | **\$68**

Tuna Crudo, Wasabi, Avocado Mousse, Pickled Ginger,
Black Sesame | GF,DF | **\$68**

Caprese Skewers - Bocconcini, Basil Pesto, Baby
Tomato | GF,V | **\$54**

Vegan California Rolls, Gluten-Free Soy Sauce
| GF,DF,V,VE | **\$60**

Shucked Oyster, Cucumber Mignonette | GF,DF |
\$66

Baja California Shrimp Ceviche, Avocado, Cherry
Tomatoes, Mini Tortilla Chips | GF,DF | **\$65**

Brie Bite, Baguette, Cranberry Chutney | V | **\$55**

Deviled Eggs with Spiced Crab and Caviar | **\$84**

Creamy Foie Gras Torchon with Toasted Brioche,
Seasonal Fruit Compote | **\$88**

WARM

Truffle Arancini, Crispy Risotto Balls Flavored with
Aromatic Truffle | GF,DF | **\$59**

Chicken Yakitori Skewers, Black and White Sesame,
Green Onions | GF,DF | **\$64**

Crispy Vegetable Spring Rolls, Plum Sauce | V |
\$60

Vegetable Samosa, House-Made Tamarind Sauce |
DF,V | **\$60**

Lamb Lollipop, Mint and Pistachio Yogurt Sauce
| GF,CN | **\$72**

Salmon Croquettes with Spicy Dill Sauce | **\$68**

Sundried Tomato Croquette | V | **\$58**

Mini Crab Cake, Spicy Remoulade | GF | **\$65**

Beef Short Rib, Apricot BBQ Sauce | GF,DF | **\$68**

Sriracha coated Maple Bacon Wrapped Date
| GF | **\$59**

Seared Scallop, Apple Puree, Caviar | **\$71**

Mini Lobster Thermidor in Puff Pastry | **\$88**

CHEF ATTENDED ACTION STATIONS

20 Guests minimum

Requires chef fee of \$65/hour for a minimum 2 hour meal service. All carving based off 4 oz/Guest.

AAA Rib Eye Roast | DF | **\$41/Guest**

With Horseradish and Pretzel Buns

Salmon "En Croute" | **\$36/Guest**

In Puff Pastry with Red Pepper Remoulade

Herb Roasted Turkey Roulade | DF | **\$28/Guest**

with Saskatoon Berry Compote and Herb Rolls

Mushroom Wellington | DF,V | **\$28/Guest**

Porcini Aioli, Mushroom Gravy

Shrimp Cocktail | DF | **\$33/Guest**

Jumbo Shrimp Served on Ice with Tangy Cocktail

Sauce and Lemon Wedges

Slider Station | **\$31/Guest**

Mini Brioche Buns, Beef, Chicken, Pulled Pork, or Veggie Pattie, Cheddar Cheese, Pickles, Caramelized Onions, Lettuse, Tomato, Ketchup, Mustard and Aioli

Shrimp Scampi Pasta | **\$35/Guest**

Tiger Shrimp, Garlic, Butter, White Wine Sauce, Served with Al Dente Pasta

Lobster Thermidor Station | **\$41/Guest**

Lobster Claw Meat Served in Puff Pastry

GF – Gluten Friendly DF – Dairy Friendly V – Vegetarian VE – Vegan CN – Contains Nuts

*The images in this menu may not be reflective of our dishes in reality.

Pricing subject to change. 20% service charge will be applied to all food and beverage charges.

5% GST is applied to all services.



LATE NIGHT SNACK MENU

(20 – 500 Guests)

NACHO STATION | \$21 per Guest

Corn Tortillas | GF, DF, V

Nacho Cheese Sauce | GF, V

Mexican Spiced Taco Beef (2oz / Guest) | GF, DF

Ancho Chili Pulled Chicken (2oz / Guest) | GF, DF

Guacamole | GF, DF, V, VE

Pico De Gallo | GF, DF, V, VE

Chipotle Lime Crema | GF, V

CHEF'S POUTINE BAR | GF, V | \$17 per Guest

Home Cut Fries, Quebec Cheese Curds, Diced Tomatoes, Green Onions, Sliced Jalapeno Peppers, Vegan Gravy

HOT BEEF DIP SANDWICH | \$17 per Guest

Thinly Sliced Beef, Caramelized Onion, Swiss Cheese, Brioche Bun, Beef Jus, Assorted Mustards, Horseradish

BUILD YOUR OWN SANDWICH BOARD |

\$17 per Guest

Minimum 50 Orders

Breads: Sliced Multigrain, Sliced Sourdough, Rolls | Meats: Black Forest Ham, Oven Roasted Turkey Breast, Hot Calabrese, Pepper Salami |

Cheeses: Provolone, Cheddar, Swiss

Vegetables: Lettuce, Sliced Tomato, Sliced Onion, Pickles | Spreads: Whole Grain

Mustard, Yellow Mustard, Honey Mustard, Mayo, Butter

FRESH MAKI SUSHI SELECTION | DF |

120 pieces for \$422

Kappa Maki, Spicy Tuna, California Roll |

Condiments: Pickled Ginger, Wasabi, Soy Sauce

DELUXE NIGIRI SUSHI ASSORTMENT | DF |

80 pieces for \$640

Salmon, Prawn, Ahi Tuna, Hamachi |

Condiments: Pickled Ginger, Wasabi, Soy Sauce

TACO BAR | \$17 per Guest

Minimum 50 Orders

Pulled Spicy Beef, Adobada Chili Roasted Chicken, Iceberg Lettuce, Guacamole, Pico de Gallo, Aged Cheddar, Sour Cream, Warm Flour Tortillas

12" ROUND PIZZA | \$33 per Guest

Minimum 5 Orders

Choice of Pepperoni, Cheese, or Hawaiian

GLUTEN-FREE PIZZA | GF | \$26 per Guest

Minimum Order of 6/Type

Select Any of the Pizza Slab Flavors Above

CHOCOLATE FONDUE | \$17 per Guest

Minimum 75 Guests

Dark Dipping Chocolate, Strawberries, Pineapple Cubes, Cake Bites, Marshmallows

MINI CORN DOGS | \$10 per Guest

Ketchup, Yellow Mustard, Red Hot Mayo, Secret Sweet Mustard Sauce

ALL BEEF HOT DOG BAR | \$10 per Guest

Minimum 50 Orders

Brioche Bun, Diced Sweet Onion, Jalapeno Peppers, Salsa, Relish, Mustard, Ketchup, Chili Style Warm Sauce

TRAIL MIX STATION | V, CN | \$17 per Guest

Almonds, Walnuts, Peanuts, Spicy Roasted Peanuts, Salted Cashew, Honey Roasted Nuts, Sunflower Seeds, Roasted Pumpkin Seeds, Chia Seeds, Flax Seeds, Raisins, Cranberries, Blueberries, Banana Chips, Dark Chocolate Chips, M&M's, Yogurt-Covered Pretzels, Gummy Bears, Wasabi Coated Green Peas, Bacon Hickory Sticks, BBQ Ringholes, Cajun Trail Mix

MAKE YOUR OWN SWEET SNACK BAR

| GF, V | **\$21 per Guest**

Milk Chocolate M&M's, Dark Chocolate-Covered Almonds, White Chocolate Chips, Cafe Latte Chocolate Almonds, Gummy Bears, Sour Worms, Fruit Slices, Big Food, Blue Whales, Aussie Soft Style Red Licorice, Chocolate Loonies, Berry Skittles, Blackcurrant Bon Bons, Strawberry Bon Bons, Licorice Berry, Licorice Cigars, Panda Natural Licorice, Twizzlers

BEVERAGES

Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas | \$5 / Cup | \$30 / Carafe
(6 cups) | \$210 / 3 gal urn (45 cups) | \$372 / 5 gal Urn (80 Cups)
(Served with sugars, alternative sweeteners, milk, creamer and plant based dairy substitute)

House-made Citrus Mint Iced Tea | \$80 / 1 gal (16 Cups)

House-made Unsweetened Iced Tea | \$80 / 1 gal (16 Cups)

House-made Hot Chocolate with Marshmallows | \$96 / 1 gal (16 Cups)

Non-Alcoholic Apple and Cranberry Cider | \$90 / 1 gal (16 Cups)

Soft Drinks | \$4.50 / Each 355ml Can
(Assorted Coca-Cola products)

Simply Beverages: Apple, Orange or Lemonade | \$6 / Each 340ml

Dasani Water | \$5 / Each 591ml

Sparkling Water | \$6 / Each 330ml

Citrus Mint Water Station Service | \$60 / 3 gal (45 Cups)

Water Station Service | \$50 per Station / (Station Serves up to 120 Guests)

Water Station Service - Refresh | \$15 per station / (Station Serves up to 120 Guests)

Meeting Room Water Service (Glass Carafe) | Complimentary First Service

Meeting Room Water Service - Refresh (Glass Carafe) | \$2.50 per Table Refresh

Meeting Room Water Service (Dispenser) | Complimentary First Service
(Serves up to 40 Guests)

Meeting Room Water Refresh (Dispenser) | \$5 per Refresh
(Serves up to 40 Guests)

Water Cooler Rental | \$150 / Cooler

Water Cooler Jug refill | \$40 / 5 gal Jug

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5% GST is applied to all services.



TOP-SHELF HOST AND CASH BAR

TOP-SHELF HOST BAR | **\$14.30 HOST** | **\$15 CASH**

(Selection of deluxe top-shelf liquor) including:

Grey Goose Vodka, Botanist Gin, Bacardi Superior Rum, Bumbu Original Rum, El Tequileno Reposado Tequila, Woodford Reserve Bourbon, Crown Royal Reserve Canadian Whiskey and Single Malt Scotch

DOMESTIC BEER | **\$10.05 HOST** | **\$10.50 CASH**

(Budweiser, Bud Light)

PREMIUM BEER | **\$11.45 HOST** | **\$12 CASH**

(Selection of premium beer including Stella Artios and Corona)

COOLERS | **\$11.45 HOST** | **\$12 CASH**

(Selection of coolers and ready to drink beverages)

FEATURED WINE BY THE GLASS | **\$11.45 HOST** | **\$12 CASH**

(One red and one white)

BUDWEISER ZERO NON-ALCOHOLIC BEER | **\$6.65 HOST** | **\$7 CASH**

SOFT DRINKS AND JUICE | **\$4.75 HOST** | **\$5 CASH**

SPARKLING WATER (330ML) | **\$6 HOST** | **\$6.25 CASH**

Premium Wines – Ask your event manager for our Champion wine offerings

Additional wine and spirits selections may be available - please contact your event manager to inquire about additional offerings

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 \$37/hour per bartender will be applied along with security charges.

HOST AND CASH BAR

LIQUOR | \$11.45 HOST | \$12 CASH

(Selection of liquor) including:

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

DOMESTIC BEER | \$10.05 HOST | \$10.50 CASH

(Budweiser, Bud Light)

PREMIUM BEER | \$11.45 HOST | \$12 CASH

(Selection of premium beer including Stella Artios and Corona)

COOLERS | \$11.45 HOST | \$12 CASH

(Selection of coolers and ready to drink beverages)

FEATURED WINE BY THE GLASS | \$11.45 HOST | \$12 CASH

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SPECIALTY

STAMPEDE CAESAR STATION | \$12.85 HOST | \$13.50 CASH

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.

Specialty cocktails are required to be serviced from a separate designated location within the venue.

A minimum of 50 beverages per station is required over a four-hour period (excluding service charge and GST) or a charge of \$37/hour for each bartender will be applied along with security charges.

LIQUEURS | \$11.45 HOST | CASH \$12

Please contact your event manager to add liqueurs to your host bar package.

SPECIALTY CUSTOM COCKTAILS

We are pleased to offer specialty cocktails at your event, we can create seasonal or corporate appropriate offerings. 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. We also offer custom cocktails on arrival to warmly welcome guests to your event. Ask your event manager about options.

Specialty cocktails are required to be serviced from a separate designated location within the venue.

A minimum of 50 beverages per station is required over a four-hour period (excluding service charge and GST) or a charge of \$37/hour for each bartender will be applied along with security charges.



FOOD & BEVERAGE INFORMATION

EXCLUSIVE FOOD & BEVERAGE PROVIDER

Calgary Stampede is proud to be the exclusive provider of all food and beverage services on Stampede Park.

In compliance with Alberta Health Services and AGLC guidelines, unconsumed food and beverage ordered through Calgary Stampede may not be removed from the venue.

SURCHARGES FOR NEW ORDERS OR INCREASES

Stampede Food & Beverage will make every effort to accommodate increases after the final guarantee is received.

Due to additional costs, any increases in the guaranteed attendance within three business days, or additional specialty meal requests added within three business days will be charged the original menu price and an additional 15% surcharge.

LABOUR CHARGES

Please advise your event manager of all details of your event to determine if any additional labour charges are applicable.

A labour charge of \$100 applies to all meal functions with less than 20 guests.

For more information, refer to the Event Planning Guide [HERE](#).