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, they are the leader in local, premium, pesticide-free, sustainable and nutritionally dense microgreens and baby greens.

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 Springbank, 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 pays it forward by donating leftover baked goods to local charities.

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

CHRONICLE COFFEE ROASTERS

A family-owned and operated Calgary based business, Chronicle Coffee is committed to direct farm practices and ethical values, specializing in small-batch artisan roasting, we are proud to be a part our great city.



OUR LOCAL PRODUCERS CON'T

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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 are a verified Alberta Farmers' Market Association vendor, specializing in growing more than 10 varieties of nutrient-dense microgreens.

GALIMAX TRADING INC

Alberta-based food distribution company dedicated to building a transparent, fair farm-to-table food culture. We connect southern Alberta's organic farmers with discerning chefs and restaurants across the province, sourcing the finest locally grown produce, dairy, and eggs. Founded by Rudy and Faye Knitel, Galimax began by importing high-end European foods before shifting its focus in 2006 to championing local, organic agriculture. Since 2011, partners Rudy Knitel and Corné Mans have continued to grow the business through strong relationships, education, and chef-to-farm connections, strengthening local economies while delivering the freshest food from farm to plate.

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 Sisters 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.

LATIN FOODS SPECIALTIES

Family-owned and operated food distributor proudly based in Calgary, Alberta. Founded in 2012, Latin Food Specialties Inc. began as a Latin cheese manufacturer and local food distributor and has since grown to offer a wide range of specialty cheeses and value-added food products. Their reputation is built on uncompromising quality and a commitment to prompt, friendly service. We proudly support local manufacturers to help strengthen our communities and are honored to support the Calgary Stampede by contributing quality products to one of Alberta's most iconic events.

PIONEER BUTCHERY AND CHARCUTERIE

Pioneer Butchery and Charcuterie is a company that was built around tradition. In a world where the gap between the rural producer and urban consumer is wider than ever, it is Pioneer's mission to be a bridge that connects our customers to their heritage. Our sausage, smokies, and charcuterie products are gluten free and made with locally sourced, naturally raised meats, just like the good old days. Pioneer Butchery and Charcuterie has combined time-tested methods with new ideas and flavours to create a distinct and exciting line of products.

BUFFET STYLE BREAKFAST

20-2000 Guests

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

Included with all packages

Individual Yogurt | GF, V

Fruit Salad | GF, DF, V, VE

BAKERY BASKET

$33 / Guest

Choose 3 varieties:

Cruffins | Vanilla, Lemon, Oreo | V

Buttery Croissants | V

Chocolate Croissants | V

Warm Apple Strudel | V

Caramelized Banana Loaf | V

Apricot Loaf | V

Cinnamon Loaf | V

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

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 | $20 / Guest

0% Greek Yogurt | GF, V

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

GOURMET BAGEL STATION | $39 / Guest

GF Options Available for $2 / Guest

Assorted Bagels (2pc / Guest) | V

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

Shaved Honey Ham (2oz / Guest) | 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 Tomatoes | GF, DF, V, VE

EUROPEAN BREAKFAST | $44 / Guest

GF Options Available for $2 / Guest

Buttery Croissants (1pc / Guest) | V

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

House-Cured Salmon Gravlax (2oz / Guest) | GF, DF

Saskatoon Berry Scones (1pc / Guest) | V served with Jam GF, DF, V, VE and Vanilla Cream | GF, V

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

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

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



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HOT BUFFET BREAKFAST

20-2000 Guests

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

Included with all packages
Individual Yogurt | GF, V
Fruit Salad | GF, DF, V, VE

CLASSIC BREAKFAST | $39 / 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 / Guest | GF Options Available for $3 / 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 / 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 Corn Bread | V

DELUXE EUROPEAN | $55 / Guest

Alberta Egg Frittata With Roasted Red Pepper and Sylvan Star Gouda | GF, V
Charcuterie Board With Local Cured Meats, Cold Cuts (2oz / Guest) and Accompaniments | GF, DF
Assorted Local Cheese Board (2oz / Guest) | 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 / 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 | $3.50 / Guest
Spolumbo's Beef and Pork Sausage | GF, DF | $5 / Guest
Canadian Smoked Bacon | GF, DF | $4 / Guest
Spolumbo's Chicken and Apple Sausage | GF, DF | $5 / Guest
Pepper and Onion Hash With Plant-Based Protein GF, DF, V, VE | $4 / Guest



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PLATED BREAKFAST

20-200 Guests

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

THE BREAKFAST CLUB | $41 / Guest

Alberta Scrambled Eggs With Cheddar, Country Style Hashbrowns With Grilled Red Onions and Peppers, Sauteed Mushrooms, Bacon and Locally Made Pork Sausage | GF

OH RANCH COWBOY BREAKFAST | $41 / Guest

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

RISE AND SHINE BREAKFAST STATION

$39 / GUEST

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

PLANT-POWER BREAKFAST | $39 / 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

FAMILY STYLE SMOKED SALMON PLATTER

$12 / Guest

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



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BREAK ITEMS

Order By Dozen

CHEF'S CRUFFIN CREATIONS
$96 / Dozen
Vanilla, Lemon, Oreo | V

BUTTERY CROISSANTS OR CHOCOLATE CROISSANTS | V
$70 / Dozen

FRESHLY BAKED APPLE STRUDEL | V
$47 / Dozen

SIGNATURE BREAKFAST LOAF
$47 / Dozen
Caramelized Banana Loaf | V
Apricot Loaf | V
Cinnamon Loaf | V
Raisin Bran Loaf | V

MINI STUFFED ARTISAN DONUTS
$44 / Dozen
Chocolate | V
Caramel | V
Hazelnut | V, CN
Wildberry | V

SEASONAL MUFFINS
$66 / Dozen
Raisin Bran Muffin | V
Fruit Explosion Muffin | DF, V, VE

LAKEVIEW MUFFINS
$74 / Dozen | Gluten-Free
Lakeview Apple Cinnamon | GF, DF, V, VE, CN
Lakeview Chocolate Zucchini | GF, DF, V, VE

GRANOLA AND SEED BARS | V
$55 / Dozen

STAMPEDE SIGNATURE COOKIES | V
$51 / Dozen
Brown Butter Caramel
Chocolate Chunk
Double Chocolate Walnut | CN
Oatmeal Raisin
Rocky Road | CN
Red Velvet Cheesecake
Triple Chocolate
White Chocolate Macadamia | CN

FRESH FRUIT MEDLEY | GF, DF, V, VE
$77 / Dozen Slices of Each

SEASONAL WHOLE FRUIT | GF, DF, V, VE
$34.50 / Dozen

OVERNIGHT OAT, MANGO AND COCONUT YOGURT PARFAIT JARS | GF, DF, V, VE
$46 / Dozen

INDIVIDUAL FRUIT YOGURT | GF, V
$37.50 / Dozen
Strawberry
Blueberry
Mango Peach



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BREAK ITEMS CON'T

Order By Dozen

ELEGANT PETIT FOURS AND MINIATURE VERRINES

$75 / 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
Citrus Semolina Cakes With Whipped Coconut | V
Baklava | V, CN
Vegan Chocolate Tart | GF, DF, V, VE

HANDCRAFTED GOURMET DOUGHNUTS

$85 / Dozen

Old Fashioned
Triple Chocolate
White Chocolate
S'mores
Black Forest Cheesecake
Blueberry and Apple Fritter | V
Honey Kruller
Boston Cream

GOURMET SEASONED POPCORN (5 OZ BAG)

$125 / Dozen Bags

Gourmet Buttered | GF, DF, V, VE
Caramel | GF, DF, V, VE
Canadian Maple and Sea Salt | GF, DF, V, VE
The Basic Butter | GF, DF, V, VE
The Tangy Dill | GF, DF, V, VE
The Truffle and Herb | GF, DF, V, VE
Hot Buffalo Butter | GF, DF, V, VE

HARDBITE POTATO CHIPS | GF, DF, V, VE

$43/ Dozen Bags

GOURMET POTATO CHIPS | DF, V,

$41 / Dozen Bags

Sour Cream Herb & Onion
Honey Mustard
Sea Salt & Vinegar
Smokehouse BBQ



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BREAK ITEMS CON'T

20 Guests Minimum

SALTY SNACK BAR | $34 / 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
Gourmet Buttery Popcorn | GF, V
Warm Salted Pretzel Bites With Mustard | DF, V

MAKE YOUR OWN SWEET SNACK BAR

$28 / Guest

Milk Chocolate M&M's, 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 | $30 / 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
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers ($2.50 / Guest) | GF, DF, V, VE

HANDCRAFTED CHARCUTERIE SELECTION

$34 / Guest

Locally Cured Meats, Pâté 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
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers ($2.50 / Guest) | GF, DF, V, VE

GOURMET MIX AND MATCH PLATTER

$32 / Guest

Selection of Local and Canadian Cheese (2oz / Guest) | GF, V
Locally Cured Meats, Pâté 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
Herb Grissini | DF, V
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers ($2.50 / Guest) | GF, DF, V, VE

FARMSTAND VEGETABLE BOARD | $26 / 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
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers ($2.50 / Guest) | GF, DF, V, VE

SIGNATURE FIRE-KISSED PIZZA

On A Hearty Herb Crust

$29 (Minimum 5 / Type) | 8pc / Order

Gluten-Free Cauliflower Crust - Extra $3.50 Per Pizza

Classic Pepperoni
Dry-Cured Pepperoni, Hot Pepperoni, Cheddar, Mozzarella Cheese

Smoky Barbecue Chicken
Marinated Chicken, Onions, Roasted Red Peppers, Fresh Garlic, Cheddar, Mozzarella Cheese

The Margherita | V
Tomatoes, Fresh Basil, Bocconcini, Cheddar, Mozzarella Cheese

Mushroom Marvel | V
Gourmet Marinated Mushrooms, Tomato Cream Cheese Sauce, Roasted Garlic, Herbs, Green Onions, Cheddar, Mozzarella Cheese

Meat Master Blaster
Hot Pepperoni, Italian Sausage, Lean Ham, Salami, Beef Crumble, Mushrooms, Cheddar, Mozzarella Cheese

Char-Grilled Bacon Cheeseburger
Bacon, Beef Crumble, Tomatoes, Onions, Special Sweet Sauce, Cheddar, Mozzarella Cheese

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BUFFET

20 Guests Minimum

SMOKE HOUSE HARVEST

$85 / Guest

Backyard Potato Salad | GF, DF, V

Famous Stampede Slaw | GF, DF, V, VE

Slow-Smoked AAA Alberta Brisket | GF, DF

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

Grilled Chicken Thighs With Apricot BBQ Sauce | GF, DF

Stampede Pit Beans With Plant-Protein Meatballs | GF, DF, V, VE

White Cheddar Corn Bread With Cajun Butter | V

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

Salted Caramel Brownie | V

Key Lime Cheesecake | V

THE MEXICAN FIESTA

$58 / Guest

Southwest Salad – Fresh Chopped Romaine, Iceberg and Baby Spinach, Roasted Corn, Black Beans, Tomatoes, Peppers and Crispy Tortilla Strips With Ancho Chili Lime Vinaigrette | V

Southwestern Vegetable Medley – Sautéed Zucchini, Yellow Squash, Roasted Peppers, Corn and Black Beans With Cilantro Lime Dressing | GF, V

Mexican Rice Pilaf | V

Cheese Enchiladas – Roasted Onion, Red Enchilada Sauce, Cheddar and Pepper Jack Cheese | GF, V

Tequila-Lime Marinated Grilled Chicken Fajitas With Fresh Tortillas | GF

Salsa Fresca, Sour Cream, Shredded Cheddar Cheese and Sliced Jalapeños | GF, V

Churro Bites - Mini Cinnamon-Sugar Churros Served Warm with Rich Chocolate Dipping Sauce

MEDITERRANEAN GASTRONOMIC BLEND

$68 / Guest

Mediterranean Garden Salad – Spring Greens, Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Shredded Vegetables, Tossed In A Lemon-Oregano Vinaigrette | GF, DF, V, VE

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

Vegetarian Moussaka – Layers Of Roasted Eggplant, Zucchini, Potatoes, Spiced Lentils, Creamy Béchamel Sauce | V

Baked Rotini – Al Dente Rotini Tossed With Fresh Pomodoro Sauce, Seasonal Vegetables | V

Lemon-Oregano Chicken – Marinated Chicken Breast Roasted With Garlic, Fresh Oregano, Lemon | GF

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

Roasted Mediterranean Vegetables – Seasonal Vegetables Roasted With Olive Oil, Garlic, Rosemary, Thyme | GF, DF, V, VE

Grilled Focaccia Bread and House Rolls, Served With Butter | V

Petit Tiramisu | V

Wild Berry Panna Cotta – Silky Panna Cotta Topped With Fresh Wild Berry Compote | GF, V

Chocolate-Dipped Cannoli – Crisp Pastry Shells Filled With Sweet Ricotta Cream and Chocolate Chips, Chocolate Dip

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BUFFET CON'T

20 Guests Minimum

ASIAN INSPIRED | $68 / Guest

Udon Noodle & Crisp Vegetable Salad – Udon, Julienned Asian Vegetables, Ginger-Tamari Vinaigrette | DF, VE

Crunchy Thai-Style Coleslaw – Shredded Cabbage, Carrots, Bell Peppers, Cucumbers, Edamame, Ginger-Garlic Soy Dressing | DF, VE

Steamed Lemongrass Jasmine Rice | GF, VE

Wok-Tossed Seasonal Vegetable Medley – Stir-Fried Seasonal Vegetables, Garlic, Sesame | GF, VE

Asian Pepper Chicken Bites – Sesame-Garlic Chicken, Sugar Snap Peas, Peppers, Lime-Ginger Teriyaki Glaze | GF, DF

Mongolian Beef & Broccoli – Tender Beef Stir-Fried, Broccoli, Sweet Soy-Hoisin Glaze | DF

Chocolate Matcha Tartlets – Crisp Pastry Shells, Matcha Ganache, Dark Chocolate Glaze | V

Lychee & Raspberry Panna Cotta – Coconut Milk Panna Cotta, Lychee, Fresh Raspberries | GF

WORLD REMIX | $92 / Guest

Charcuterie & Cheese, Prosciutto, Chorizo, Cured Ham, Saucisson Sec, COWS Creamery Appletree Smoked Cheddar, Burrata, Goat Cheese, Assorted Crackers, Baguettes, Pickled Garnishes | V

Romaine Lettuce, Toasted Sunflower Seeds, Peppers, Hard-Boiled Eggs, Corn, Oregano Feta Dressing | GF

Heirloom Tomato Bisque, Basil Oil | V, GF, DF

Silky Roasted Heirloom Tomatoes, Lightly Sweetened, Shallots, Finished, A Drizzle Basil-Infused Olive Oil

Three-Cheese Tortellini Primavera, Cherry Tomato, Spinach Rosé Sauce | V

Chicken Supreme, Shredded Avonlea Cheddar, Maple-Dijon Glaze, Finished, Fresh Herbs | GF

Confit Potatoes, Caramelized Roasted Carrots, Spring Peas | GF, DF, V, VE

Roasted Corn, Bean Medley, Peppers, Fried Silken Tofu | GF, DF, VE

Greek Yogurt & Honey Cheesecake, Wildflower Honey, Candied Citrus | V

Ganache Brownie | GF, V



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BUFFET CON'T

50 Guests Minimum

CELEBRATION OF INDIA | $136 / Guest

Garden Greens, Pickled Beet Ribbons, Shaved Cucumber, Ginger-Tamarind Vinaigrette | GF, VE

Bombay-Style Channa Chaat, Red Onion, Fresh Coriander, Mint, Tamarind Dressing | GF, VE

Moong Dal, Carrot Slaw, Curry Leaf, Chili, Coconut, Mustard-Seed Oil | GF, VE

Crisp Cauliflower & Spinach Pakoras, House Chutney | VE

Vegetable Samosas, Mint Chutney | VE

Spiced Prawn 65 | DF

Served with Mango, Mint, Tamarind Chutneys, Pickles, Pappadums | GF, VE

Butter Chicken | GF

Lamb Vindaloo | DF, GF

Kerala-Style Lingcod, Curry Leaf | DF, GF

Paneer Makhani | V

Madras Vegetable Coconut Curry | GF, VE

Tadka Dhal | GF, VE

Jeera Pulao Rice | GF, VE

Naan Bread | V

Gulab Jamun, Saffron Syrup | V

Coconut Rice Pudding, Golden Raisins, Toasted Cashews | GF, VE, CN

Rosewater Cream Verrine | GF

Chocolate Craquelin Profiteroles

Seasonal Berry Tartelettes | V

Pistachio–Cherry Layer Cake | GF, CN

THE VICTORIA PARK | $70 / Guest

VEGAN AND GLUTEN FRIENDLY

Local Field Greens, Young Radish, Pickled Carrot, Sherry Vinaigrette | GF, VE

Roasted Autumn Squash, Toasted Sunflower, Baby Kale, Shaved Apple, Maple Dressing | GF, VE

Heirloom Tomatoes, Pickled Red Onion, Baby Cucumber, Mint, Avocado Hemp Dressing | GF, VE

Chargrilled Plant-Based Bratwurst, Caramelized Onion | GF, VE

Wok-Seared Soy "Protein Curls", Sweet Pepper, Onion, Edamame, Fennel, Chili Herb Sauce (Contains Soy) | GF, VE

Herb-Spiced Roasted Potatoes, Local Harvest | GF, VE

French Lentils, Braised Spinach | GF, VE

Market Vegetables, Seasonal Sauté | GF, VE

Strawberry Cream Verrine, Rhubarb Compote | GF, VE

Crisped Almond Biscuit | GF, VE, CN

Seasonal Fruit Salad, Fresh Berries | GF, VE



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BUFFET CON'T

50 Guests Minimum

BMO EXPERIENCE | $146 / Guest

Mesclun Greens, Cherry Tomatoes, Radish, Cucumber, Champagne Vinaigrette | GF, V

Heirloom Tomatoes, Fior Di Latte, Basil, Arugula, Aged Balsamic | GF, V

Harissa-Marinated Organic Mushrooms, Arugula, Shaved Red Onion, Grape Tomatoes | GF, VE

Grilled Asparagus, Roasted Red Pepper, Feta, Lemon Dressing | GF, V

Cold Seafood Platter – Tiger Prawns, Albacore Tuna Tataki, BC Wild Smoked Salmon, Weathervane Scallops, Manila Clams | DF, GF

Canadian Cheese Board | V, CN
Okanagan Goat Cheese, French Brie, Farmhouse Gouda, Armstrong Cheddar, Dried Fruit, Maple Praline Nuts, Artisan Crackers

ENTRÉES & MAINS

Montreal-Spiced Beef Brisket, Sauerkraut, Pan Jus | DF, GF

Fraser Valley Free-Range Chicken Breast, Tomato, Herb, Olive Sauce | GF

Pan-Seared Haida Gwaii Sablefish Fillets, Smoky Maple Chowder | GF

Yukon Gold Potato Gratin | GF, V

Mushroom & Mascarpone Ravioli, Cacio E Pepe Sauce | V

Black Chickpea Meatballs, Fennel, Chili, Basil Marinara | GF, VE

Seasonal Sautéed Baby Vegetables | GF, VE

SWEET TABLE

Cassis & Cocoa Craquelin Profiteroles

Mango Mousse, Coconut Madeleine

Balsamic-Raspberry Verrine | GF, V

Belgian Dark Chocolate Truffles | GF, V

CHEF'S CARVED BEEF BUTCHER BLOCK STATION
$155 / Guest

Garlic and Parmesan Sprinkled House-Baked Buns | V

Pitmaster Charcuterie Board – Assorted House-Smoked Meats

Assorted Artisan Cheese | GF

Marinated Olives | GF, DF, V, VE

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, Hot Honey, Mustard and Apple Cider & Paprika Dressing | GF, DF, CN

CHEF'S BUTCHER BLOCK STATION

Bone-In Ribeye

CBA Alberta Beef Tenderloin

CAB Alberta Strip Loin

Smoked AAA Alberta Brisket

Calgary Stampede Whiskey Demi-Glace

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

Mushroom Wellington With Truffle Mushroom Gravy | DF, V

Alberta Red Skin Mash Potatoes | GF, V

Roasted Seasonal Vegetables, Drizzled With Olive Oil and Fresh Herbs | GF, DF, V, VE

Chocolate Tart | GF, DF, V, VE

Key Lime Cheesecake | V

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GOURMET SANDWICH BAR

20 Guests Minimum

All packages are served with Roasted Chronicle Coffee, Assorted Teas, and Herb and Fruit Infused Water.
Gluten-Free Bread Options Available $3 / Guest

ARTISAN SANDWICH BUFFET | $32.50 / Guest

SELECT 2 SALADS

Mediterranean Garden Salad – Spring Greens, Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Shredded Vegetables, Tossed In A Lemon-Oregano Vinaigrette | GF, DF, V, VE

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

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

Udon Noodle & Crisp Vegetable Salad – Udon, Julienned Asian Vegetables, Ginger-Tamari Vinaigrette | DF, VE

ARTISAN SANDWICHES

Choose a Maximum of 3 Sandwiches
Confirm desired quantities of each selection with your Event Manager

Saddlebag Delight | V
Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula

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

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

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

The Outsider | DF, V, VE
Roasted Vegetables With House-Made Vegan Aioli

Vegan Blue Zone Wrap | DF, V, VE
Lemon Oregano Marinated Portobello 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
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

Mini Tiramisu Delight | V | $4 / Guest

Wild Berry Panna Cotta | GF, V | $4 / Guest

Caramel Sea-Salt Brownie | V | $4 / Guest

Key Lime Cheesecake | V | $4 / Guest

Baklava | V, CN | $4 / Guest

Decadent Dark Chocolate Tart | GF, DF, V, VE | $4.00 / Guest

Stampede Signature Cookies | V | $4.25 / Guest

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GRAB AND GO SANDWICH MENU

20 Guests Minimum

All Sandwiches Prepared in Full Size on Focaccia Baguette.
Gluten-Free Bread Options Available $3 / Guest
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

Mediterranean Garden Salad, Spring Greens, Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Shredded Vegetables, Tossed In A Lemon-Oregano Vinaigrette | GF, DF, V, VE

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

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

Udon Noodle & Crisp Vegetable Salad, Udon, Julienned Asian Vegetables, Ginger-Tamari Vinaigrette | DF, VE

ARTISAN SANDWICHES

Choose a Maximum of 3 Sandwiches
Confirm desired quantities of each selection with your Event Manager

Saddlebag Delight | V | $29 / Guest
Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula

The Italian Job | $28.50 / Guest
Calabrese Salami, Dry-Cured Capicollo, Jalapeno Jack Cheese, Garlic Aioli, Red Pepper Spread, Red Onion, Lettuce, Tomato

Chicken Bacon OH Ranch | $28 / Guest
Chicken Breast, Bacon, Herbs, Lettuce, Tomato, Onions, Dill Ranch Mayo

Ranger's Beef Sandwich | $30.50 / Guest
Slow-Cooked Beef Brisket, Fresh Ciabatta Roll, Tangy Pickled Onions, Sweet Coleslaw, Smoky Chipotle Barbecue Sauce, Sharp Cheddar

Chicken Banh Mi | DF | $26 / Guest
Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno

The Outsider | DF, V, VE | $22.50 / Guest
Roasted Vegetables, House-Made Vegan Aioli

Vegan Blue Zone Wrap | DF, V, VE
$25.50 / 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 | $26.50 / 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
Oatmeal Raisin

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GRAB AND GO BOWLS

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
$24.50 / Guest
Rice Noodles, Broccoli, Cabbage, Carrots, Crispy Wontons, Green Onions, Spicy Peanut Sauce

Southwest Cheddar Fusion Bowl | GF, V
$24.50 / Guest
Brown Rice, Black Beans, Cabbage, Carrots, Corn, Green Onions, Tomatoes, Aged Cheddar, Creamy Chipotle Dressing

Caesar Crunch Bowl | $24 / Guest
Roasted Chicken, Romaine, Quinoa, Crispy Chickpeas, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Brown Derby Cobb Bowl | GF | $23.50 / Guest
Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing

Teriyaki Spin Bowl | $24.50 / Guest
Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce

Mexican Fiesta Bowl | $23.50 / Guest
Marinated and Grilled Steak With Shredded Iceberg Lettuce, Pico de Gallo, Cotija Cheese, Roasted Peppers, Black Beans and Crème Fraîche

The Santorini Bowl | GF | $23.50 / Guest
Grilled Chicken Breast, Field Greens, Romaine, Cucumber, Red Onions, Tomatoes, Feta Cheese, Kalamata Olives, Greek Vinaigrette

Vegan Blue Zone Bowl | GF, DF, V, VE
$22.50 / 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
Oatmeal Raisin
Double Chocolate Walnut | CN
Triple Chocolate
White Chocolate Macadamia | CN

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PLATED

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

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

FIRST COURSE (SELECT 1)

An Additional Service Fee of $3.50 / Guest will Apply to a Second Salad, Soup or Starter Option.

Pear & Goat Cheese Salad | $12 / Guest
Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla and Champagne Vinaigrette | GF, V

Crispy Pancetta Caesar | $12 / Guest
Locally Grown Romaine Lettuce, Salted Egg Yolk, Crunchy Pancetta, Creamy Bacon and Parmesan Dressing, Focaccia "Crouton"

Heirloom Red Hat Tomato Salad | $18 / Guest
Red Hat Tomato Salad, Tomato Coulis, Basil Puree, Locally Grown Lettuce, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

Bella Casara Burrata Salad | $22.50 / Guest
Cherry Tomatoes, Bella Casara Burrata, Shaved Fennel, Grilled Frisee and Pesto | GF, V

Seared Tuna & Microgreen Medley | $23.50 / Guest
Seared Tuna, Ponzu Vinaigrette, Locally Grown Baby Lettuce and Microgreen Salad, Edamame Beans, Wakame and Daikon | GF, DF

Truffle-Scented Wild Mushroom Soup | $14.50 / Guest
Wild Mushroom Soup – Porcini Cream, Scented With Herb Truffle Oil | GF, V

Heirloom Tomato Soup | $12 / Guest
Rich Heirloom Tomatoes, Simmered To Perfection, Finished With A Hint Of Fresh Basil, And A Touch Of Cream | GF, V

Golden Butternut Coconut Soup | $11 / Guest
Butternut "Cream" Soup, Whipped Coconut Milk, Green Curry Oil, Chili Crunch | GF, DF, VE

MAIN COURSE (SELECT 1)

Cremini-Crusted Free-Range Chicken Breast | $46 / Guest
5oz Chicken Breast, Grilled Heirloom Carrots, Southern Alberta Golden Beets, Silky Smooth Potato Puree, Truffle and Mushroom Cream Sauce | GF

Mushroom and Winter Roasted Vegetable Pasta $28 / Guest
Shiitake Mushrooms, Eggplant, Zucchini, Cherry Tomatoes, Oregano, Nutritional Yeast, Thyme, Pepper Flakes, Olive Oil, Tamari, Rice Vinegar, Green Lentils, Tossed In A Marinara Piccata Sauce With Fresh Basil | GF, DF, V, VE

Cedar-smoked Chinook Salmon | $65 / Guest
Lightly Finished With Maple Syrup and a Hint of Chili Flakes, Dauphinoise Potato, Roasted Root Vegetables, Organic Maple-Cedar Glaze | GF

Chef's Signature Alberta Short Rib | $62.50 / Guest
Dauphinoise Potato and Glazed Heirloom Carrots, Black Truffle & Port Sauce | GF

Caramelized AAA Alberta Beef Tenderloin | $68 / Guest
Seared Beef Tenderloin, Red Skin Buttermilk Mashed Potatoes, Honey-Glazed Heirloom Carrots, Sautéed Wild Mushrooms, Madeira Demi-Glace | GF

Rustic Mushroom Wellington | $46 / Guest
Mushroom Wellington, Caramelized Onion Mashed Potatoes, Maple Glazed Multicolour Baby Carrots, Mushroom Gravy | V

Maple-Hoisin Roasted Tofu | $35/Guest
Fragrant Lemongrass-Infused Jasmine Rice, Tender-Steamed Broccolini, Baby Carrots, Silky Hoisin Glaze | GF, DF, V, VE

DESSERT (SELECT 1 DESSERT)

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

Silken Dark Chocolate Tart | $22 / Guest
Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

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

Chef Signature Dish | $28 / Guest
An Exquisite Chocolate Sphere With a Velvety Texture, Revealing a Luscious Surprise Filling when Melted or Cracked Open | GF

Espresso-Chocolate Semifreddo | $24 / Guest
Rich, Velvety Dark Chocolate Tart, Crisp Almond Crust, A Hint Of Sea Salt, Delivering Indulgent Flavor Without Dairy | GF, DF, CN

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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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MEETING PACKAGE MENU

20-500 Guests | $122 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.

BREAKFAST OPTIONS

THE BREAKFAST CLUB

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

HEALTHY GRANOLA BAR

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

GOURMET BAGEL STATION | GF Options Available for $2/Guest

Assorted Bagels (2pc/Guest), Smoked Salmon (2oz/Guest), Shaved Honey Ham (2oz/Guest), Whipped Dill Noble Meadows Goat Cheese, Sliced Aged Cheddar Cheese, Pickled Red Onions, Capers, Sliced Cucumber, Sliced Tomato, Microgreens

AM or PM BREAK | GF Options Available for $2/Guest

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

LUNCH OPTIONS

SMOKE HOUSE HARVEST

Backyard Potato Salad | GF, DF, V

Famous Stampede Slaw | GF, DF, V, VE

Slow Smoked AAA Alberta Brisket | GF, DF

Grilled Chicken Thigh With Apricot BBQ Sauce | GF, DF

Stampede Pit Beans With Plant-Protein 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 | GF, V

ASIAN INSPIRED

Udon Noodle & Crisp Vegetable Salad, Udon, Julienned Asian Vegetables, Ginger-Tamari Vinaigrette | DF, VE

Crunchy Thai-Style Coleslaw, Shredded Cabbage, Carrots, Bell Peppers, Cucumbers, Edamame, Ginger-Garlic Soy Dressing | DF, VE

Steamed Lemongrass Jasmine Rice, Infused Lemongrass | GF, VE

Wok-Tossed Seasonal Vegetable Medley, Stir-Fried Seasonal Vegetables, Garlic, Sesame | GF, VE

Asian Pepper Chicken Bites, Sesame-Garlic Chicken, Sugar Snap Peas, Peppers, Lime-Ginger Teriyaki Glaze | GF, DF

Mongolian Beef & Broccoli, Tender Beef Stir-Fried, Broccoli, Sweet Soy-Hoisin Glaze | DF

Chocolate Matcha Tartlets, Crisp Pastry Shells, Matcha Ganache, Dark Chocolate Glaze | V

Lychee & Raspberry Panna Cotta, Coconut Milk Panna Cotta, Lychee, Fresh Raspberries | GF

SANDWICH BUFFET | SELECT 2 / 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 Portobello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions With White Balsamic Vinaigrette

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RECEPTION MENU

20 – 500 Guests

EUROPEAN ELEGANCE | $36 / Guest

Assorted Artisan Cheeses (2oz / Guest) | GF, V
Rustic Italian Charcuterie (2oz / Guest | GF, DF
Mediterranean Olive Medley | GF, DF, V, VE
Roasted Red Pepper & Basil Salad | GF, DF, V, VE
Mini Caprese Skewers With Balsamic Glaze | GF, V
Spanakopita With Tzatziki | V
Rosemary Grissini | DF, V
Handcrafted Herb Focaccia | DF, V

ASIAN | $37 / Guest

Assorted Maki (4pc / Guest) With Soy, Wasabi and Pickled Ginger | 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) | $28 / Flatbread

GF Cauliflower Crust For An Additional $3.50 Per Crust

Fire-Grilled Cajun Chicken

Smoky Cajun-Spiced Chicken, Whipped Blue Cheese, Pickled Red Onion, Charred Corn Salsa, Sweet Chili Honey Drizzle

Truffle Forest Flatbread

Crispy Sliced Yukon Gold Potatoes, Wild Mushroom Ragoût, Truffle Cream, Aged Pecorino, Thyme Dust | V

Alberta Short Rib & Onion Jam

Braised Alberta Beef, Caramelized Onion Jam, Aged White Cheddar, Crispy Leeks, Horseradish Crème Fraîche

Charred Pepper & Burrata Caprese

Flame-Roasted Sweet Peppers, Burrata, Basil Pesto, Baby Arugula, Balsamic Reduction | V



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RECEPTION MENU

20 – 500 Guests

HANDCRAFTED DIPS | $25 / 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
Spiced Muhammara Spread | GF, DF, V, VE, CN
Naan Bites | V
Garlic Crostini | DF, V
Gluten-Free Crisps | GF, DF, V
Garden Vegetable Crudités | GF, DF, V, VE
Assorted Pickled Vegetables | GF, DF, V, VE

ICED SEAFOOD BAR | $82 / 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
Lemon | GF, DF, V, VE

Upgrade With Chilled Lobster (3oz / Guest) | GF, DF $14 / Guest

CHEF'S SELECTION OF CANADIAN CHEESE | $31 / 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
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers $2.50 / Guest | GF, DF, V, VE

PREMIUM CHARCUTERIE | $32 / Guest

Locally Cured Meats, Pâté, and Salumi (3oz / 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
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers $2.50 / Guest | GF, DF, V, VE

SIGNATURE PAIRING BOARD | $35 / Guest

Selection of Local and Canadian Cheese (2oz / Guest) | GF, V
Locally Cured Meats, Pâté, and Salumi (2oz / 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
Herb Grissini | DF, V
Garlic Crostini | DF, V
Fruit Crisps | DF, V
Gluten-Free Crackers $2.50 / Guest | GF, DF, V, VE

MEDITERRANEAN MEZZE SELECTION | $27 / Guest

Sun Dried Tomato Hummus | GF, DF, V, VE
Spiced Muhammara Spread | GF, DF, V, VE, CN
Grilled Flatbreads | DF, V
Gluten-Free Crisps | GF, DF, V
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 | DF, V, VE



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RECEPTIONS A LA CARTE

Price / Dozen. Minimum Order of Three (3) Dozen of Any One (1) Type.

COLD

PRAWN MARTINI | $67
Citrus-Poached Prawns, Zesty Tomato Horseradish Gelée, Pickled Cucumber, Lemon Espuma | GF, DF

AAA ALBERTA BEEF TENDERLOIN TARTARE | $73
Shallots, Cornichon, Capers, Dijon Mustard, Egg Yolk, Crispy Potato Chip | GF, DF

SPICY TUNA TARTARE CORNET | $80
Hand-Diced Ahi Tuna, Tamari Chili Dressing, Pickled Ginger, Wasabi Crème Fraîche, Micro Shiso, Tobiko

CRISP NORI CONES SUSHI RICE | $54
Julienned Rainbow Vegetables, Pickled Daikon, Microgreens, Gluten-Free Tamari, Toasted Sesame Oil | DF, V, VE

DUNGENESS CRAB CONES | $120
Yuzu-Soy Emulsion, Crispy Rice, Ginger, Shiso Leaves, Seaweed, Waffle Cone, Wasabi Tobiko

CITRUS POACHED SHRIMP CEVICHE SHOOTER | $70
Cherry Tomatoes, Finely Diced Red Onion, Cilantro, Zesty Lime Vinaigrette | GF, DF

BRIE AND CRANBERRY BAGUETTE BITE | $56
Baguette Slice, Sweet-Tart Cranberry Chutney, Micro Herb | V

DEVILED EGGS AND CAVIAR | $75
Topped With Premium Caviar, Microgreens

MINI CUBAN FOIE GRAS BITES | $135
Caramelized Spiced Bananas, Hint Of Jalapeño Pesto

WARM

TRUFFLE ARANCINI | $75
Crispy Risotto Balls Flavored With Aromatic Truffle | GF, V

SWEET-HOT HONEY SRIRACHA CHICKEN SKEWERS | $66
Glazed With A Sweet-And-Spicy Honey-Sriracha Sauce, Black And White Sesame Seeds, Microgreens | GF, DF

CRISPY VEGETABLE SPRING ROLLS | $60
Julienne Vegetables, Plum Sauce | V

VEGETABLE SAMOSA | $63
Traditional vegetable Samosas, Homemade Tamarind Sauce | DF, V

LAMB POPSICLES | $125
Fenugreek Yogurt Marinate, Aromatic Spices, Mint Yogurt Drizzle | GF

SALMON CROQUETTES | $75
Home Made Spicy Dill Sauce

SUNDRIED TOMATO CROQUETTE | $60
Crispy Exterior, Rich Mediterranean Flavors | V

MINI CRAB CAKE | $68
Spicy Remoulade, Pan-Seared, Paired With Tangy Spicy Remoulade

MINI DUCK CONFIT | $66
Crisp Puff Pastry, Ginger, Sweet-Spicy Orange-Hoisin Glaze

SEARED SCALLOP | $90
Maple Glazed Bacon Apple Puree, Caviar, Microgreens

SPICED LOBSTER AND CORN FRITTER | $125
Nova Scotia Lobster, Saffron-Infused Aioli

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CHEF ATTENDED ACTION STATIONS

20 Guests Minimum

Requires chef fee of $66.94/hour for a minimum 2 hour meal service. All carving based off 4 oz / Guest.

AAA Rib Eye Roast | DF | $43 / Guest
With Horseradish and Pretzel Buns

Salmon "En Croute" | $39 / Guest
In Puff Pastry With Red Pepper Remoulade

Herb Roasted Turkey Roulade | DF | $30 / Guest
With Saskatoon Berry Compote and Herb Rolls

Mushroom Wellington | DF, V | $30 / Guest
Porcini Aioli, Mushroom Gravy

Shrimp Cocktail | DF | $36 / Guest
Jumbo Shrimp Served on Ice With Tangy Cocktail Sauce and Lemon Wedges

Slider Station | $34 / Guest
Mini Brioche Buns, Beef, Chicken, Pulled Pork, or Veggie Pattie, Cheddar Cheese, Pickles, Caramelized Onions, Lettuce, Tomato, Ketchup, Mustard and Aioli

Crab And Lobster Ravioli Station | $41 / Guest
Freshly Made Ravioli Filled With Crab And Sweet Lobster, Roasted Tomato & Red Pepper Sauce

Lobster Thermidor Station | $45 / Guest
Lobster Claw Meat Served in Puff Pastry



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LATE NIGHT MENU

20 – 500 Guests

NACHO STATION | $23 / 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 | $18.50 / Guest

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

HOT BEEF DIP SANDWICH | $33 / Guest

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

BUILD YOUR OWN SANDWICH BOARD

$18.50 / 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 $456

Kappa Maki, Spicy Tuna, California Roll
Condiments: Pickled Ginger, Wasabi, Soy Sauce

DELUXE NIGIRI SUSHI ASSORTMENT

| DF | 80 pieces for $497

Salmon, Prawn, Ahi Tuna, Hamachi
Condiments: Pickled Ginger, Wasabi, Soy Sauce

TACO BAR | $18.50 / 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 | $35.50 / Pizza

Minimum order 5 of the same flavor

Choice of Pepperoni, Cheese, or Hawaiian

GLUTEN-FREE PIZZA | GF | $37 / Pizza

Minimum 5 Orders

Select Any of the Pizza Slab Flavors Above

MINI CORN DOGS | $10 / Guest

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

ALL BEEF HOT DOG BAR | $10.50 / Guest

Minimum 50 Orders

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

TRAIL MIX STATION

| V, CN | $18.50 / Guest

Almonds, 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, Wasabi Coated Green Peas, Bacon Hickory Sticks, BBQ Ringholes, Cajun Trail Mix

MAKE YOUR OWN SWEET SNACK BAR

| GF, V, CN | $28 / 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

GRILLED CHEESE SANDWICHES | V

$58 / Dozen Minimum Order 5 Dozen

Grilled Golden Brown Sandwich With a RichTrio Of Cheese

SHORT RIB SLIDERS | GF | $71 / Dozen

Minimum Order 5 Dozen

Shredded Beef Short Rib With Caramelized Onion and Bacon Jam

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BEVERAGES

Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas | $5.75 / Cup | $35 / Carafe (6 cups) | $260 / 3 gal urn (45 cups) | $460 / 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 | $5.25 / Each 591ml

Sparkling Water | $6 / Each 330ml

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

Water service includes initial setup only unless refreshes are ordered.

Refreshes are recommended for events longer than 2 hours. Labour charges may apply when water service is ordered without additional food or beverage service or room rental.

Water Stations (Self-Serve) | Recommended for large meetings & conferences

Water Station – Initial Setup | $50 per station | Serves up to 120 guests | Includes initial setup and fill

Water Station Refresh | $15 per station, per refresh

Table Water Service (Glass Carafes) | Recommended for boardrooms & seated meetings

Table Water Service – Initial Setup | Complimentary with Room Rental | Glass carafes placed on tables

Table Water Service Refresh | $2.50 per table, per refresh

Water Dispenser Service | Recommended for small meetings or break areas

Water Dispenser – Initial Setup | Complimentary with Room Rental | Serves up to 40 guests

Water Dispenser Refresh | $5 per refresh

Water Cooler Rental | Recommended for long-duration or high-traffic events | $150 per cooler

5-Gallon Jug Refill | $40 per jug

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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 | $10.75 CASH
(Budweiser, Bud Light)

PREMIUM BEER | $11.45 HOST | $13.50 CASH
(Selection of premium beer including Stella Artois and Corona)

COOLERS | $11.90 HOST | $12.50 CASH
(Selection of coolers and ready to drink beverages)

FEATURED WINE BY THE GLASS | $12 HOST | $12.50 CASH
(One red and one white)

BUDWEISER ZERO NON-ALCOHOLIC BEER
| $7.15 HOST | $7.50 CASH

CORONA CERO NA | $8.60 HOST | $9 CASH

SOFT DRINKS AND JUICE | $5 HOST | $5.25 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 $38.19/hour per bartender will be applied along with security charges.

CALGARY STAMPEDE CELLAR SHOWDOWN WINES
The Calgary Stampede proudly showcases top Canadian and international wines through the annual Stampede Cellar Showdown, a premier competition recognizing excellence in viticulture and the agri-food industry. Open to producers with wines available in Alberta, the Showdown follows a rigorous double-blind judging format. Medals from bronze to double gold, plus category champions, are awarded, and winning wines earn featured placement on Stampede Park menus and at events year-round.

For a full selection of our Stampede Cellar Showdown Champion Wines, please speak with your Event Manager.

Products may be replaced with alternatives of equal or higher quality, depending on availability at the time of your event.
If certain products are critical to the success of your event, please let your Event Manager know so we can make arrangements in advance.

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HOST AND CASH BAR

LIQUOR | $12 HOST | $12.50 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 | $10.25 HOST | $10.75 CASH
(Budweiser, Bud Light)

PREMIUM BEER | $12.85 HOST | $13.50 CASH
(Selection of premium beer including Stella Artois and Corona)

COOLERS | $12 HOST | $12.50 CASH
(Selection of coolers and ready to drink beverages)

FEATURED WINE BY THE GLASS | $12 HOST | $12.50 CASH
(One red and one white)

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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.

All Specialty alcoholic beverages must be ordered in minimums of 50 drinks. Charges for the minimum of 50 drinks will apply if the minimum is not met.

LIQUEURS | $12 HOST | CASH $12.50
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.

Specialty alcoholic beverages must be ordered in minimums of 50 drinks. Charges for the minimum of 50 drinks will apply if the minimum is not met.

Add Cocktail pricing varies depending on the creation - starting from HOST $12.85 / $13.5 CASH.

To deliver the highest level of service, cocktail selections are limited to a maximum of two (2) Specialty cocktails and one (1) Specialty mocktail per event.



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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.

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