



■ VINTAGE ■

CHOPHOUSE • TAVERN

EVENTS PACKAGE

320 11TH AVE SW VINTAGECHOPHOUSE.COM



VINTAGE CHOPHOUSE

NESTLED IN THE HEART OF CALGARY'S HISTORIC BELTLINE NEIGHBOURHOOD OF VICTORIA PARK, VINTAGE CHOPHOUSE & TAVERN HAS BEEN RATED ONE OF CALGARY'S BEST STEAKHOUSES FOR OVER 10 YEARS.

AS ONE OF ONLY TWO RESTAURANTS IN THE CITY TO RECEIVE THE BIRKS SILVER SPOON AWARD TWICE, WE OFFER CONSISTENCY AND INTEGRITY WHEN IT COMES TO ALL OF OUR DISHES. OUR EXECUTIVE CHEF SERVES UP PRISTINELY COOKED STEAKS, CHOPS AND SO MUCH MORE. THE DIFFERENCE BETWEEN US AND OTHER STEAKHOUSES IS THAT WE DO IT RIGHT; THE ALBERTA WAY.



LEGACY ROOM
26 SEATED

BERRINGER ROOM
12 SEATED

BISTRO
35 SEATED
60 COCKTAIL
20 BOARDROOM



TAVERN PARTIAL
24 SEATED
60 COCKTAIL

TAVERN BUY OUT
68 SEATED
200 COCKTAIL

FULL VENUE
200 SEATED
260 COCKTAIL



AWARD WINNING MENU

SERVING THE FINEST CUTS OF MEAT FOR OVER A DECADE, VINTAGE CHOPHOUSE'S REPUTATION IS ANCHORED IN ITS EXTENSIVE AND EXCEPTIONAL MEAT PROGRAM.

THE MENU ALSO YIELDS A SCRUMPTIOUS SELECTION OF SEAFOOD, SALADS AND SIGNATURE SIDES.

VINTAGE'S MENU IS COMPLEMENTED BY AN ENTICING BEVERAGE SELECTION. MORE THAN 600 WINES FROM AROUND THE GLOBE, CLASSIC HANDCRAFTED COCKTAILS AND BREWS.

VEGETARIAN

FRIED TRUFFLE MAC & CHEESE GOUDA, TRUFFLE MORNAY, HOUSE SMOKED TOMATO KETCHUP, PANKO, PARSLEY	36
MUSHROOM BRUSCHETTA (GF) (DF) LEMON & ROSEMARY MUSHROOMS, RICOTTA, HOUSE BRIOCHE	34
CHARRED ONION TOMATO BRUSCHETTA (GF) (DF) CHARRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY REDUCTION	32
ROASTED MUSHROOM GOUGERE EMMENTAL GOUGERE, LEMON ZEST, TARRAGON, GRAINY MUSTARD BÉCHAMEL, PARMESAN	36

MEAT

BEEF TARTARE (GF) (DF) GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GAUFRETTE	42
SHORT RIB WELLINGTON SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIOLI, FRESH HORSERADISH	42
BEEF SLIDER (GF) (DF) DOUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIOCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE	38
ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN	38
LAMB SLIDER (GF) (DF) GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLI	40
TERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER	36
FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE	44
CROQUE MONSIEUR (GF) SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES	38

SEAFOOD

LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES	42
PRAWN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESAME SEEDS	40
SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO	40
PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL	38
TUNA TARTARE (GF) (DF) AHI TUNA, TERIYAKI, WASABI, SESAME SEEDS, AVOCADO	42
CRAB CAKE SHAVED FENNEL, ORANGE SEGMENTS, TOMATO EMULSION	38

RECEPTION PLATTERS

SERVES 20 PEOPLE

VEGETABLE CRUDITÉS (GF) (DF) ASSORTMENT OF FRESH VEGETABLES HOUSE MADE DIP	100
ARTISAN CHEESE BOARD (GF) VARIETY OF CHEESES ASSORTED BREADS FRUIT COMPOTE	175
ASSORTED CHARCUTERIE (GF) CURED MEATS & PATÉ CROSTINI PICKLES & FRUIT COMPOTES	200
SEAFOOD PLATTER (GF) SMOKED SALMON COLD POACHED PRAWNS COLD POACHED KING CRAB LEGS	28/PERSON
SEASONAL DESSERT PLATTER (GF) (DF) CHEF'S SEASONAL SELECTION	120

CHEF CARVING STATION

SERVED WITH A SELECTION OF HOUSE
MADE BREADS AND CONDIMENTS.
(MINIMUM 25 GUESTS) (GF) (DF)

PRIME RIB OF BEEF	18/PERSON
CERTIFIED ANGUS STRIPLOIN	18/PERSON
CHICKEN BALLANTINE	16/PERSON
FILET OF SALMON	14/PERSON

- MENU ITEMS ARE SUBJECT TO CHANGE DUE TO OUR SEASONALLY CHANGING MENU.
- PLEASE NOTE THAT MINORS ARE NOT PERMITTED AT VINTAGE CHOPHOUSE.
- THE (GF) (DF) INDICATE MENU ITEMS THAT ARE, OR CAN BE MODIFIED TO GLUTEN FREE (GF) OR DAIRY FREE (DF). LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR SPECIAL REQUESTS.

LUNCH MENU 1

48/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD

CHOPPED ROMAINE, GRANA PADANO, DOUBLE
SMOKED BACON

OR

SEAFOOD CHOWDER

NEW ENGLAND STYLE WITH BACON

ENTRÉE CHOICE OF

CHICKEN CARBONARA

DOUBLE SMOKED BACON, CHICKEN,
WATERCRESS

OR

STEAK SANDWICH (GF) (DF)

CERTIFIED ANGUS STRIPLOIN, BRANDY
PEPPERCORN, CRISPY ONION

SERVED WITH VINTAGE FRIES

OR

CHICKEN SANDWICH (GF)

BUTTERMILK MARINATED FRIED CHICKEN,
COLESLAW, CHIPOTLE AIOLI, SESAME BRIOCHE

SERVED WITH VINTAGE FRIES

DESSERT

PRE-SELECT (1) SELECTION FROM OUR
SEASONAL DESSERT MENU

LUNCH MENU 2

52/PERSON

STARTER CHOICE OF

VINTAGE GREENS (GF) (DF)

SPINACH, GOAT CHEESE, CANDIED NUTS,
RASPBERRY VINAIGRETTE

OR

FRENCH ONION SOUP (GF) (DF)

EMMENTAL, CROUTON

ENTRÉE CHOICE OF

STEAK SANDWICH (GF) (DF)

CERTIFIED ANGUS STRIPLOIN, BRANDY
PEPPERCORN, CRISPY ONION

SERVED WITH VINTAGE FRIES

OR

ATLANTIC SALMON (GF) (DF)

TOMATO RISOTTO, SAUCE VIERGE

OR

VINTAGE TRUFFLE MAC & CHEESE

WHITE TRUFFLE OIL, GOUDA

DESSERT

PRE-SELECT (1) SELECTION FROM OUR
SEASONAL DESSERT MENU

LUNCH MENU 3

66/PERSON

STARTER CHOICE OF

BEEF TARTARE (GF)

CERTIFIED ANGUS BEEF, EGG YOLK, TRUFFLE
OR

BEET SALAD

ARUGULA, GOAT CHEESE, CANDIED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉE CHOICE OF

CERTIFIED ANGUS BEEF

8oz TENDERLOIN (GF) (DF)

POTATO PAVE, BROCCOLINI

OR

MARKET FISH (GF) (DF)

POTATO PAVE, BROCCOLINI

OR

HERB ROASTED HALF CHICKEN (GF) (DF)

POTATO PAVE, BROCCOLINI, TARRAGON JUS

DESSERT

PRE-SELECT (2) SELECTION FROM OUR
SEASONAL DESSERT MENU

DINNER MENU 1

66/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD (GF)
CHOPPED ROMAINE, GRANA PADANO, DOUBLE
SMOKED BACON
OR

FRENCH ONION SOUP (GF) (DF)
EMMENTAL, CROUTON

ENTRÉE CHOICE OF

BRAISED SHORT RIB (GF) (DF)
POTATO PAVE, BROCCOLINI, GARLIC JUS
OR
PAN SEARED SALMON (GF) (DF)
POTATO PAVE, BROCCOLINI, CHARRED ONION
SAUCE
OR

CANADA PRIME
NEW YORK STRIPLOIN (GF) (DF)
POTATO PAVE, BROCCOLINI

DESSERT

PRE-SELECT (1) SELECTION FROM OUR
SEASONAL DESSERT MENU

DINNER MENU 2

75/PERSON

SOUP

SOUP OF THE DAY
MADE IN HOUSE DAILY

STARTER CHOICE OF

BEET SALAD
ARUGULA, GOAT CHEESE, CANDIED WALNUTS,
SHERRY VINAIGRETTE
OR

CRAB CAKES
TOMATO EMULSION, SHAVED FENNEL, ORANGE

ENTRÉE CHOICE OF

MARKET FISH (GF) (DF)
POTATO PAVE, BROCCOLINI
OR
CERTIFIED ANGUS BEEF
8oz TENDERLOIN (GF) (DF)
POTATO PAVE, BROCCOLINI
OR

HERB ROASTED HALF CHICKEN (GF) (DF)
POTATO PAVE, BROCCOLINI, TARRAGON JUS

DESSERT

PRE-SELECT (2) SELECTION FROM OUR
SEASONAL DESSERT MENU

DINNER MENU 3

91/PERSON

AMUSE BOUCHE

SOUP

SOUP OF THE DAY
MADE IN HOUSE DAILY

STARTER CHOICE OF

SEARED SCALLOPS (GF) (DF)
CRISPY PORK BELLY, SMOKED SHALLOT,
VINAIGRETTE
OR

BEEF TARTARE (GF) (DF)
EGG YOLK, TRUFFLE, GAUFRETTE

ENTRÉE CHOICE OF

VINTAGE SURF & TURF CERTIFIED ANGUS
BEEF 8oz TENDERLOIN (GF) (DF)
SAUTÉED SHRIMP, BÉARNAISE, POTATO PAVE,
BROCCOLINI
OR

MARKET FISH (GF) (DF)
POTATO PAVE, BROCCOLINI
OR

LAMB SHANK (GF) (DF)
POTATO PAVE, BROCCOLINI, GREMOLATA

DESSERT

PRE-SELECT (2) SELECTION FROM OUR
SEASONAL DESSERT MENU

FAMILY STYLE DINNER MENU

65/PERSON (MINIMUM 10 GUESTS)

STARTER CHOICE OF

SOUP OF THE DAY

MADE IN HOUSE DAILY

OR

VINTAGE GREENS (GF) (DF)

SPINACH, GOAT CHEESE, CANDIED NUTS, RASPBERRY VINAIGRETTE

ENTRÉE SERVED FAMILY STYLE

CANADA PRIME NEW YORK STRIPLOIN (GF) (DF)

RED WINE DEMI

AND

MARKET FISH (GF) (DF)

CHEF'S SEASONAL SELECTION

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE

BROCCOLINI (GF) (DF)

YUKON GOLD WHIPPED POTATOES (GF)

MUSHROOMS (GF) (DF)

SEASONAL DESSERT MENU

KEY LIME PIE

LIME CURD, GRAHAM CRUST, SWISS MERINGUE

WARM STICKY DATE PUDDING CAKE

CARAMEL, HOKEY-POKEY ICE CREAM

RASPBERRY BROWNIE CHEESECAKE

RASPBERRY COULIS, CHANTILLY CREAM

VINTAGE BAKED ALASKA

VANILLA ICE CREAM, WHITE CAKE, STRAWBERRY SORBET, MERINGUE

CRÈME BRÛLÉE (GF)

VANILLA CUSTARD

(GF) (DF) : INDICATES MENU ITEMS THAT ARE/CAN BE MODIFIED TO
GLUTEN FREE (GF) OR DAIRY FREE (DF) UPON REQUEST





CONTACT

FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
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