



■ VINTAGE ■TM

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

BERINGER 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 | 36 |
| PICKLED BEETS & WHIPPED HONEY GOAT CHEESE, CANDIED WALNUT, BALSAMIC | 34 |
| CHARRED ONION TOMATO BRUSCHETTA (GF) (DF) CHARRED ONION, VINE RIPENED TOMATOES, BASIL, PARMESAN, BALSAMIC REDUCTION | 34 |
| MUSHROOM ARANCINI PARMESAN, MORNAY SAUCE | 36 |

MEAT

| | |
|---|----|
| BEEF TARTARE (GF) (DF) DIJON MUSTARD, CAPERS, SHALLOTS, GHERKINS, EGG YOLK, BAGUETTE | 42 |
| BEEF SLIDER (GF) (DF) DOUBLE SMOKED BACON, CHEDDAR, BRIOCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE | 38 |
| ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, TOMATO SAUCE, BASIL, PARMESAN | 38 |
| TERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION | 36 |

SEAFOOD

| | |
|---|----|
| PRAWN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, TOGARASHI, SESAME SEEDS | 41 |
| SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO | 55 |
| PRAWN COCKTAIL (GF) (DF) COCKTAIL SAUCE, FRESH HORSERADISH | 38 |
| TUNA TARTARE (GF) (DF) AHI TUNA, TERIYAKI, YUZU, SESAME SEEDS, AVOCADO | 46 |
| CRAB CAKE SHAVED FENNEL, ORANGE SEGMENTS, TOMATO EMULSION | 43 |

RECEPTION PLATTERS

SERVES 20 PEOPLE

| | |
|--|-----------|
| VEGETABLE CRUDITÉS (GF) (DF) ASSORTMENT OF FRESH VEGETABLES HOUSE MADE DIP | 120 |
| ARTISAN CHEESE BOARD (GF) VARIETY OF CHEESES ASSORTED BREADS FRUIT COMPOTE | 200 |
| ASSORTED CHARCUTERIE (GF) CURED MEATS & PATÉ CROSTINI PICKLES & FRUIT COMPOTE | 225 |
| SEAFOOD PLATTER (GF) SMOKED SALMON COLD POACHED PRAWNS COLD POACHED KING CRAB LEGS | 32/PERSON |
| SEASONAL DESSERT PLATTER (GF) (DF) CHEF'S SEASONAL SELECTION | 140 |

CHEF CARVING STATION

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

| | |
|----------------------------------|-----------|
| PRIME RIB OF BEEF | 22/PERSON |
| CERTIFIED ANGUS STRIPLOIN | 24/PERSON |
| CHICKEN BALLANTINE | 18/PERSON |
| FILET OF SALMON | 16/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

59/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD
CHOPPED ROMAINE, GRANA PADANO, DOUBLE
SMOKED BACON

OR

SOUP OF THE DAY

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

PAN SEARED ATLANTIC SALMON (GF)
QUINOA SALAD, ROASTED TOMATO VINAIGRETTE

DESSERT

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

LUNCH MENU 2

65/PERSON

STARTER CHOICE OF

VINTAGE GREENS (GF) (DF)
SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, RASPBERRY VINAIGRETTE

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

PAN SEARED ATLANTIC SALMON (GF)
QUINOA SALAD, ROASTED TOMATO VINAIGRETTE

VINTAGE TRUFFLE MAC & CHEESE
WHITE TRUFFLE OIL, GOUDA

DESSERT

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

LUNCH MENU 3

79/PERSON

STARTER CHOICE OF

BEEF TARTARE (GF)
CANADA PRIME BEEF, EGG YOLK, TRUFFLE

OR

BEET SALAD
SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, SHERRY VINAIGRETTE

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

CANADA PRIME BEEF
8oz **TENDERLOIN (GF) (DF)**
RED WINE DEMI

OR

PAN SEARED ATLANTIC SALMON (GF)
QUINOA SALAD, ROASTED TOMATO VINAIGRETTE

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

DESSERT

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

DINNER MENU 1

75/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

*SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

BRAISED SHORT RIB (GF) (DF)

CRISPY ONIONS, GARLIC JUS

OR

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

CANADA PRIME

NEW YORK STRIPLOIN (GF) (DF)

PEPPERCORN SAUCE

DESSERT

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

DINNER MENU 2

82/PERSON

SOUP

SOUP OF THE DAY

MADE IN HOUSE DAILY

STARTER CHOICE OF

BEET SALAD

SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, SHERRY VINAIGRETTE

OR

CRAB CAKES

TOMATO EMULSION, SHAVED FENNEL, ORANGE

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

CANADA PRIME BEEF

8oz TENDERLOIN (GF) (DF)

RED WINE DEMI

OR

HERB ROASTED HALF CHICKEN (GF) (DF)

TARRAGON JUS

DESSERT

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

DINNER MENU 3

102/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)

CANADA PRIME TENDERLOIN, EGG YOLK,
TRUFFLE, CROSTINI

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

VINTAGE SURF & TURF CANADA PRIME

BEEF 8oz TENDERLOIN (GF) (DF)

SAUTÉED SHRIMP, BÉARNAISE

OR

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

LAMB SHANK (GF) (DF)

GREMOLATA

DESSERT

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

FAMILY STYLE DINNER MENU

80/PERSON (MINIMUM 10 GUESTS)

STARTER CHOICE OF

SOUP OF THE DAY

MADE IN HOUSE DAILY

OR

VINTAGE GREENS (GF) (DF)

SEASONAL GREENS, GOAT CHEESE, CANDIED WALNUTS, RASPBERRY
VINAIGRETTE

ENTRÉE SERVED FAMILY STYLE

CANADA PRIME NEW YORK STRIPLOIN (GF) (DF)

RED WINE DEMI

AND

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE

SEASONAL VEGETABLES (GF) (DF)

YUKON GOLD WHIPPED POTATOES (GF)

MUSHROOMS (GF) (DF)

SEASONAL DESSERT MENU

BOURBON PECAN PIE

SALTED CARAMEL, NOTO CAPPUCCINO GELATO

CARROT CAKE CHEESECAKE

BOURBON CARAMEL, CHANTILLY CREAM

LEMON MERINGUE TART

SPICED APPLE GIN SYRUP, WILD BLUEBERRIES

WARM CHOCOLATE BROWNIE

CHOCOLATE SAUCE, VANILLA CREAM, CANDIED WALNUTS

B.C. PLUM & ARMAGNAC CRÈME BRULÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

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





CONTACT

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