



■ 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.

CANAPÉS

SERVED IN MINIMUM 1 DOZEN

VEGETARIAN

4/PERSON

FRIED MAC & CHEESE BITES
WITH TRUFFLE AIOLI

SMOKEY WHITE BEAN DIP
WITH HERB FOCACCIA

CHARRED TOMATO ONION BRUSCHETTA
WITH BAGUETTE CRISPS

MUSHROOM ARANCINI
WITH CHARRED PEPPER PUREE

MEAT

6/PERSON

BEEF TARTARE
WITH BAGUETTE CRISP

GRILLED CHICKEN SALAD ROLLS
WITH JAPANESE STEAK SAUCE

ITALIAN MEATBALLS
WITH BASIL TOMATO SAUCE

GRILLED STRIPLOIN STEAK BITES
WITH HOUSE MADE A1 SAUCE

GRILLED LAMB CHOPS
WITH HOUSE MADE CHIMICHURRI SAUCE

SEAFOOD

5/PERSON

EAST COAST CRAB CAKE
WITH SMOKED OYSTER AIOLI

GRILLED CHILI PRAWN
WITH HOUSE COCKTAIL SAUCE

SEARED SCALLOP & PORK BELLY
WITH APPLE CHILI GLAZE

DILL TROUT GRAVLAX
WITH HERBED CRACKERS

SEARED AHI TUNA
WITH SEAWEED, OLIVE TAPENADE

RECEPTION PLATTERS

SERVES 15 - 20 PEOPLE

VEGETABLE CRUDITÉS 120
SEASONAL GARDEN FRESH, HOUSE RANCH DIP

ARTISAN CHEESE BOARD 200
IMPORT & DOMESTIC CHEESES, CRISPS

ASSORTED CHARCUTERIE 225
ASSORTED PICKLE, CROSTINI

SEAFOOD PLATTER 35/PERSON
CHILLED & SMOKED SEAFOODS,
HOUSE MADE ACCOMPANIMENTS



LUNCH MENU 1

65/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO,
HERB CROUTONS

OR

SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

WILD MUSHROOM 3 CHEESE RISOTTO

FOREST MUSHROOMS, FRESH THYME

OR

GRILLED 7oz FLATIRON STEAK

CRISPY ONIONS, HOUSE MADE A1 SAUCE,
VINTAGE FRIES

OR

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,
GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

LUNCH MENU 2

72/PERSON

STARTER CHOICE OF

VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,
TAMARI ALMONDS

OR

SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

PRIME BEEF BOLOGNESE

PAPPARDELLE, AGED REGGIANO

FRESH THYME

OR

GRILLED 7oz PRIME STRIPLOIN STEAK

CREAM PEPPERCORN SAUCE, VINTAGE FRIES

OR

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,
GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

LUNCH MENU 3

90/PERSON

STARTER CHOICE OF

VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,
TAMARI ALMONDS

OR

PRIME BEEF TARTARE

TRUFFLE AIOLI, HOUSE MADE POTATO CHIPS

ENTRÉE CHOICE OF

WILD MUSHROOM 3 CHEESE RISOTTO

EAST COAST CRAB, FOREST MUSHROOMS,
FRESH THYME

OR

GRILLED 8oz PRIME BEEF TENDERLOIN

RED WINE DEMI, HERB MASHED, BROCCOLINI

OR

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,
GRAPE TOMATO VIERGE

DESSERT CHOICE OF

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES

SEASONAL
SOUP
SELECTION

FIRE ROASTED TOMATO, CRIMSON PEPPER
HERBED RICOTTA CHEESE.

CREAMY BUTTERNUT SQUASH BISQUE
LEMON OIL, MICRO HERB

GRILLED STEAK AND SPANISH ONION
PARMESAN CRISP

DINNER MENU 1

85/PERSON

MENU 1 SERVED FAMILY STYLE,
MINIMUM OF 8 PEOPLE

STARTER FAMILY STYLE

CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO,
HERB CROUTONS

AND

WILD MUSHROOM 3 CHEESE RISOTTO

FOREST MUSHROOMS, FRESH THYME

ENTRÉE FAMILY STYLE

ROASTED PRIME NEW YORK STRIPLOIN

FOREST MUSHROOM RED WINE DEMI

OR

PAN SEARED ORGANIC SALMON

CLASSIC BEARNAISE SAUCE

FOR THE TABLE

TRUFFLE MAC & CHEESE

ROASTED ROOT VEGETABLES

YUKON GOLD WHIPPED POTATOES

GRILLED BROCCOLINI

DESSERT

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

DINNER MENU 2

95/PERSON

SOUP

SEASONAL SOUP SELECTION

STARTER CHOICE OF

VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,
TAMARI ALMONDS

OR

CANADIAN EAST COAST CRAB CAKE

SMOKED OYSTER CREMA, MUSTARD SPROUTS

ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PRIME BEEF 8oz TENDERLOIN

RED WINE DEMI

OR

HERB ROASTED CHICKEN BREAST

TARRAGON BROWN BUTTER JUS

OR

PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES

DINNER MENU 3

110/PERSON

SOUP

SEASONAL SOUP SELECTION

STARTER CHOICE OF

VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,
TAMARI ALMONDS

OR

PRIME BEEF TARTARE

TRUFFLE AIOLI, HOUSE MADE POTATO CHIPS

ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PRIME BEEF 10oz STRIPLOIN

RED WINE DEMI

OR

HERB ROASTED CHICKEN BREAST

TARRAGON BROWN BUTTER JUS

OR

PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES



CONTACT

FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
EVENTS@VINTAGECHOPHOUSE.COM

PLEASE LET US KNOW IF YOU HAVE ANY
DIETARY RESTRICTIONS, ALLERGIES OR
SPECIAL REQUESTS.

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