





#### 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

BY THE DOZEN

FRIED MAC & CHEESE BITES WITH TRUFFLE AIOLI	40
RATATOUILLE GOAT CHEESE POLENTA	42
CHARRED TOMATO ONION BRUSCHETTA WITH BAGUETTE CRISPS	40
MUSHROOM ARANCINI WITH MORNAY SAUCE	40
BEEF TARTARE WITH POTATO CRISPS	60
GRILLED CHICKEN SATAY WITH JAPANESE BBQ SAUCE	50
ITALIAN MEATBALLS WITH BASIL TOMATO SAUCE	45
GRILLED STRIPLOIN STEAK BITES WITH HOUSE MADE A1 SAUGE	70
CUMIN LAMB WONTONS With parsnip apple puree	60
EAST COAST CRAB CAKE WITH SMOKED OYSTER AIOLI	80
GRILLED CHILI PRAWN WITH HOUSE COCKTAIL SAUCE	50
BACON WRAPPED SCALLOPS WITH ONION JAM	60
SMOKED SALMON GRAVLAX WITH HERB CRÈME FRAÎCHE	50
SEARED AHI TUNA WITH POTATO CHIP, OLIVE TAPENADE	50

### ACTION STATION

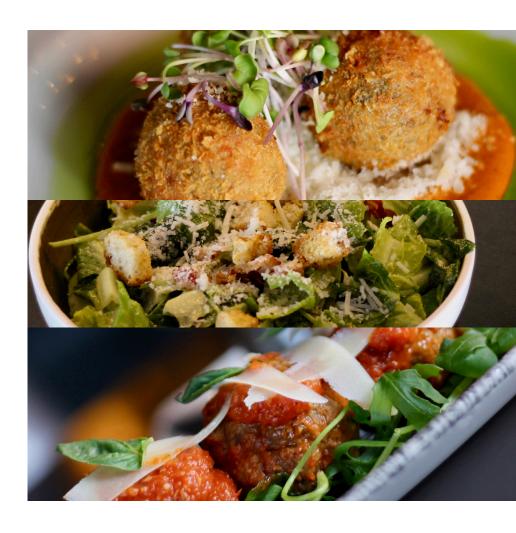
CHEF ATTENDED (MINIMUM 3 HOURS)

BEEF ON A BUN	500
SERVES 50 PEOPLE	
CHILI SHRIMP FLAMBE	450
SERVES 50 PEOPLE	

# **RECEPTION PLATTERS**

MINIMUM 1 DOZEN

<b>VEGETABLE CRUDITÉS</b> SEASONAL GARDEN FRESH, HOUSE RANCH DIP	6/PERSON
ARTISAN CHEESE BOARD IMPORT & DOMESTIC CHEESES, CRISPS	8/PERSON
ASSORTED CHARCUTERIE ASSORTED PICKLES, CROSTINI	9/PERSON
SEASONAL FRUIT PLATTER ASSORTMENT OF FRUIT	6/PERSON



# LUNCH MENU 1

70/PERSON

LUNCH MENU 2

80/PERSON

LUNCH MENU 3

95/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO,

HERB CROUTONS

ΠR

CHEF'S SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

WILD MUSHROOM & GOAT CHEESE

PARPADELLE

HERB PESTO, CONFIT TOMATO

GRILLED 702 STRIPLOIN STEAK

SANDWICH

CRISPY ONIONS, HOUSE MADE A1 SAUCE,

VINTAGE FRIES

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,

GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP.

NOTO VANILLA GELATO

STARTER CHOICE OF

VINTAGE GREENS

POMEGRANATE MOLASSES, AGED MANCHEGO,

TAMARI ALMONDS

ΠR

CHEF'S SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

WILD MUSHROOM & GOAT CHEESE

PARPADELLE

HERB PESTO, CONFIT TOMATO

ОR

GRILLED 100z PRIME STRIPLOIN STEAK

CREAM PEPPERCORN SAUCE, MASHED POTATO,

SEASONAL VEGETABLES

ΠR

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,

GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP,

NOTO VANILLA GELATO

PLUM & ARMAGNAC CRÈME BRÛLÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

VINTAGE GREENS

STARTER CHOICE OF

POMEGRANATE MOLASSES, AGED MANCHEGO,

TAMARI ALMONDS

ΠR

BIG PRAWN COCKTAIL

SMOKED TOMATO COCKTAIL SAUCE,

RADISH SPROUTS

ENTRÉE CHOICE OF

SQUASH TRIO 3 CHEESE RISOTTO

HERB PESTO

GRILLED 802 PRIME BEEF TENDERLOIN

RED WINE DEMI, HERB MASHED, BROCCOLINI

ΠR

PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,

GRAPE TOMATO VIERGE

DESSERT CHOICE OF

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP,

NOTO VANILLA GELATO

PLUM & ARMAGNAC CRÈME BRÛLÉE

## **DINNER MENU 1**

90/PERSON

MENU 1 SERVED FAMILY STYLE. MINIMUM OF 8 PEOPLE

**STARTER** FAMILY STYLE CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO, HERB CROUTONS

AND

VINTAGE GREENS

POMEGRANATE MOLASSES, AGED MANCHEGO. TAMARI ALMONDS

ENTRÉE FAMILY STYLE

INCLUDES 60z OF EACH PROTEIN PER PERSON

ROASTED PRIME NEW YORK STRIPLOIN

FOREST MUSHROOM RED WINE DEMI

AND

PRIME TENDERLOIN

WITH PEPPERCORN DEMI

FOR THE TABLE

TRUFFLE MAC & CHEESE ROASTED ROOT VEGETABLES YUKON GOLD WHIPPED POTATOES GRILLED BROCCOLINI

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP. NOTO VANILLA GELATO

DINNER MENU 2

105/PERSON

4 COURSE DINNER

SOUP

SEASONAL SOUP SELECTION

STARTER CHOICE OF VINTAGE GREENS

POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS

CANADIAN EAST COAST CRAB CAKE SMOKED DYSTER CREMA, MUSTARD SPROUTS

ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PRIME BEEF 802 TENDERLOIN

RED WINE DEMI

ΠR

HERB ROASTED CHICKEN BREAST

TARRAGON BROWN BUTTER JUS

PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP. . NOTO VANILLA GELATO

PLUM & ARMAGNAC CRÈME BRÛLÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

**DINNER MENU 3** 

120/PERSON

5 COURSE DINNER

SOUP

SEASONAL SOUP SELECTION

SALAD

VINTAGE GREENS

POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS

APPETIZER CHOICE OF

BIG PRAWN COCKTAIL

SMOKED TOMATO COCKTAIL SAUCE.

RADISH SPROUTS

CANADIAN EAST COAST CRAB CAKES

SMOKED DYSTER CREMA, MUSTARD SPROUTS

ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PRIME BEEF 10oz STRIPLOIN

RED WINE DEMI

8nz SHORT RIB

HASKAP BERRY RED WINE DEMI

PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

DESSERT

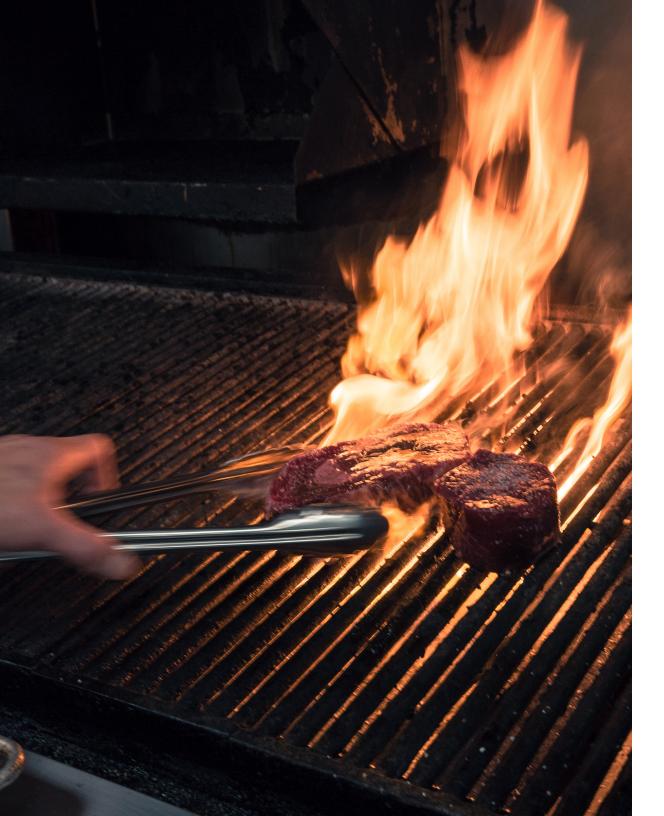
DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP. .

NOTO VANILLA GELATO

PLUM & ARMAGNAC CRÈME BRÛLÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI



## 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.

VINTAGE CHOPHOUSE TAVERN
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