



■ 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

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 SAUCE	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

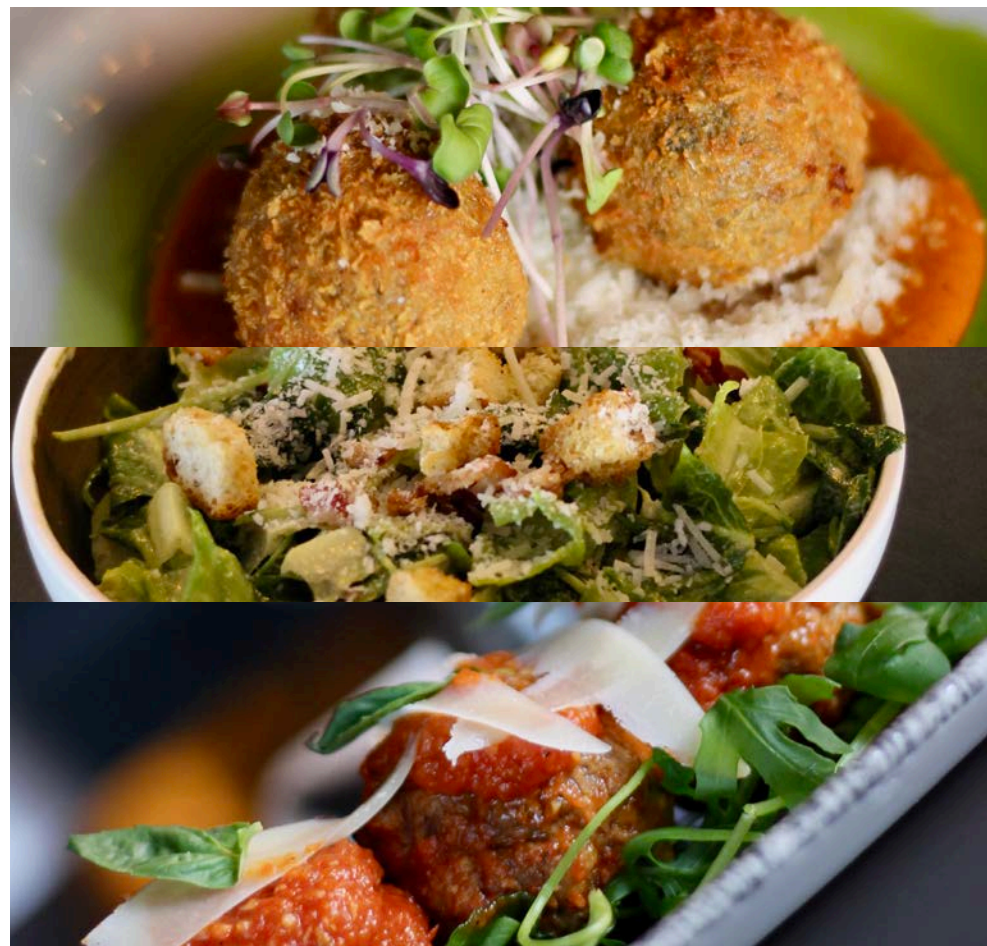
CHEF ATTENDED (MINIMUM 3 HOURS)

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

RECEPTION PLATTERS

MINIMUM 1 DOZEN

VEGETABLE CRUDITÉS 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

STARTER

CHEF’S SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

WILD MUSHROOM & GOAT CHEESE
PARPADELLE

HERB PESTO, CONFIT TOMATO

OR

GRILLED 8oz STRIPLOIN STEAK
SANDWICH

CRISPY ONIONS, VINTAGE FRIES

OR

PAN SEARED ORGANIC SALMON
PESTO FREGOLA PASTA, BROCCOLINI,
APPLE VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP,

NOTO VANILLA GELATO

LUNCH MENU 2

80/PERSON

STARTER CHOICE OF

GARDEN GREENS

RASPBERRY BALSAMIC, STRAWBERRY,
GOAT CHEESE

OR

CHEF’S SEASONAL SOUP SELECTION

ENTRÉE CHOICE OF

WILD MUSHROOM & GOAT CHEESE
TAGLIATELLE

HERB PESTO, CONFIT TOMATO

OR

GRILLED 10oz PRIME STRIPLOIN STEAK
CREAM PEPPERCORN SAUCE, MASHED POTATO,
SEASONAL VEGETABLES

OR

PAN SEARED ORGANIC SALMON
PESTO FREGOLA PASTA, BROCCOLINI,
APPLE VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP,

NOTO VANILLA GELATO

LUNCH MENU 3

95/PERSON

STARTER CHOICE OF

GARDEN GREENS

RASPBERRY BALSAMIC, STRAWBERRY,
GOAT CHEESE

OR

BIG PRAWN COCKTAIL
BRANDY COCKTAIL SAUCE,
RADISH SPROUTS

ENTRÉE CHOICE OF

SWEET PEA RISOTTO

HERB PESTO, CHEVRE

OR

GRILLED 6oz PRIME BEEF TENDERLOIN
RED WINE DEMI, HERB MASHED POTATO,
BROCCOLINI

OR

PAN SEARED ORGANIC SALMON
PESTO FREGOLA PASTA, BROCCOLINI,
APPLE VIERGE

DESSERT CHOICE OF

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP,

NOTO VANILLA GELATO

OR

EARL GREY CRÈME BRÛLÉE
COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

LUNCH ENHANCEMENTS:

CHEESE TOAST 5/PERSON | CANADIAN EAST COAST CRAB CAKES (1 PIECE) 9/PERSON | GRILLED PRAWNS(2 PIECES) 8/PERSON

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

GARDEN GREENS

RASPBERRY BALSAMIC, STRAWBERRY,
GOAT CHEESE

ENTRÉE FAMILY STYLE

INCLUDES 6oz OF EACH PROTEIN PER
PERSON

PRIME NY STRIPLOIN

AND

PRIME TENDERLOIN

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

GARDEN GREENS

RASPBERRY BALSAMIC, STRAWBERRY,
GOAT CHEESE

OR

PRIME BEEF TARTARE

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

BROWN BUTTER CHICKEN DEMI

OR

PAN SEARED ORGANIC SALMON

APPLE VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP, ,
NOTO VANILLA GELATO

OR

EARL GREY CRÈME BRÛLÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

DINNER MENU 3

120/PERSON

5 COURSE DINNER

SOUP

SEASONAL SOUP SELECTION

SALAD

GARDEN GREENS

RASPBERRY BALSAMIC, STRAWBERRY,
GOAT CHEESE

APPETIZER CHOICE OF

BIG PRAWN COCKTAIL

BRANDY COCKTAIL SAUCE,
RADISH SPROUTS

OR

PRIME BEEF TARTARE

HOUSE MADE POTATO CHIPS

ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

PRIME BEEF 6oz TENDERLOIN

RED WINE DEMI

OR

BRAISED SHORT RIB

HASKAP BERRY RED WINE DEMI

OR

PAN SEARED ORGANIC SALMON

APPLE VIERGE

DESSERT

DARK CHOCOLATE BROWNIE

LAVENDER CHOCOLATE SYRUP, ,
NOTO VANILLA GELATO

OR

EARL GREY CRÈME BRÛLÉE

COCOA NIB CHANTILLY, SQUASH SEED BISCOTTI

DINNER MENU 1 ENHANCEMENTS:

CANADIAN PRIME RIBEYE (6oz) 30/PERSON | PAN SEARED ORGANIC SALMON (5oz) 20/PERSON



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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403 262 7262