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

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 TRUFFLE AIOLI	44
CHARRED TOMATO & ONION BRUSCHETTA BAGUETTE CRISPS	44
MUSHROOM ARANCINI MORNAY SAUCE	48
PRIME TENDERLOIN STEAK TARTARE POTATO CRISPS	66
GRILLED CHICKEN SATAY JAPANESE BBQ SAUCE	50
ITALIAN MEATBALLS TOMATO BASIL SAUCE, PARMESAN	48
STEAK BITES HOUSE MADE STEAK SAUCE	70
RED CRAB CAKE MANGO CHUTNEY	80
PRAWN COCKTAIL BLOODY MARY COCKTAIL SAUCE	52
BACON WRAPPED SCALLOPS ROMESCO SAUCE	66
CANDIED SALMON HERB CREAM CHEESE, CROSTINI	55
TUNA TARTARE AVOCADO, TOGARASHI MAYO	66

ACTION STATION

CHEF ATTENDED (MINIMUM 3 HOURS)

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

RECEPTION PLATTERS

MINIMUM 1 DOZEN

VEGETABLE CRUDITÉS SEASONAL GARDEN FRESH, HOUSE RANCH DIP	6/PERSON
ARTISAN CHEESE BOARD IMPORTED & DOMESTIC CHEESES, CRISPS	8/PERSON
ASSORTED CHARCUTERIE ASSORTED PICKLES, CROSTINI	9/PERSON

LUNCH MENU 1
70/PERSON

STARTER

TOMATO BISQUE
HERB OIL, MICROGREENS

ENTRÉE CHOICE OF

6oz CANADA PRIME STEAK SANDWICH
ARUGULA SALAD, WHITE WINE MUSTARD, FRENCH BREAD, VINTAGE FRIES

OR

MUSHROOM FETTUCCINE
HERB PESTO, PRESERVED CHERRY TOMATO, PARMIGIANA REGGIANO

OR

PAN SEARED SALMON
ROASTED FINGERLING POTATOES, ASPARAGUS, BEARNAISE SAUCE

DESSERT

DARK CHOCOLATE BROWNIE
LAVENDER CHOCOLATE SYRUP,
NOTO VANILLA GELATO

LUNCH MENU 2
85/PERSON

STARTER CHOICE OF

VINTAGE GREENS
LOCAL LETTUCE, CUCUMBER, CHERRY TOMATO, RADISH, PICKLED RED ONION, BALSAMIC HERB VINAIGRETTE

OR

TOMATO BISQUE
HERB OIL, MICROGREENS

ENTRÉE CHOICE OF

10oz CANADA PRIME NEW YORK STRIPLOIN
MASHED POTATO, ASPARAGUS, CREAM PEPPERCORN SAUCE

OR

MUSHROOM FETTUCCINE
HERB PESTO, PRESERVED CHERRY TOMATO, PARMIGIANA REGGIANO

OR

PAN SEARED SALMON
ROASTED FINGERLING POTATOES, ASPARAGUS, BEARNAISE SAUCE

DESSERT

DARK CHOCOLATE BROWNIE
LAVENDER CHOCOLATE SYRUP,
NOTO VANILLA GELATO

LUNCH MENU 3
95/PERSON

STARTER CHOICE OF

CLASSIC CAESAR
ROMAINE HEARTS, DOUBLE SMOKED BACON, PARMIGIANA REGGIANO, CROUTONS

OR

WEDGE SALAD
DILL PEPPERCORN RANCH, DOUBLE SMOKED BACON, CROUTONS, PICKLED RED ONION, PRESERVED CHERRY TOMATO, STILTON CHEESE

ENTRÉE CHOICE OF

8oz CANADA PRIME BEEF TENDERLOIN
RED WINE DEMI, MASHED POTATO, ASPARAGUS

OR

10oz CANADA PRIME NEW YORK STRIPLOIN
MASHED POTATO, ASPARAGUS, CREAM PEPPERCORN SAUCE

OR

PAN SEARED SALMON
ROASTED FINGERLING POTATOES, ASPARAGUS, BEARNAISE SAUCE

DESSERT CHOICE OF

DARK CHOCOLATE BROWNIE
LAVENDER CHOCOLATE SYRUP,
NOTO VANILLA GELATO

OR

VANILLA CRÈME BRÛLÉE
STRAWBERRY, CANDIED MARCONA ALMONDS

PLEASE CONSULT WITH OUR EVENTS MANAGER FOR ANY CUSTOM MENU REQUESTS

DINNER MENU 1

90/PERSON (8 PERSON MINIMUM)

SERVED FAMILY STYLE

STARTER FAMILY STYLE

CLASSIC CAESAR
ROMAINE HEARTS, DOUBLE SMOKED BACON, PARMIGIANA REGGIANO, CROUTONS

AND

VINTAGE GREENS
LOCAL LETTUCE, CUCUMBER, CHERRY TOMATO, RADISH, PICKLED RED ONION, BALSAMIC HERB VINAIGRETTE

ENTRÉE FAMILY STYLE

CANADA PRIME NY STRIPLOIN

AND

CANADA PRIME BEEF TENDERLOIN

FOR THE TABLE

FOUR CHEESE MAC & CHEESE

YUKON GOLD MASHED POTATO

ASPARAGUS: GARLIC, SHALLOT, BROWN BUTTER

CRISPY BRUSSELS SPROUTS: MAPLE YUZU, BACON, PEARL ONION

DESSERT

DARK CHOCOLATE BROWNIE
LAVENDER CHOCOLATE SYRUP,
NOTO VANILLA GELATO

DINNER MENU 2

110/PERSON

SOUP

TOMATO BISQUE
HERB OIL, MICROGREENS

STARTER CHOICE OF

CLASSIC CAESAR
ROMAINE HEARTS, DOUBLE SMOKED BACON, PARMIGIANA REGGIANO, CROUTONS

OR

WEDGE SALAD
DILL PEPPERCORN RANCH, DOUBLE SMOKED BACON, CROUTONS, PICKLED RED ONION, PRESERVED CHERRY TOMATO, STILTON CHEESE

ENTRÉE CHOICE OF

10oz CANADA PRIME NEW YORK STRIPLOIN
MASHED POTATO, ASPARAGUS, CREAM PEPPERCORN SAUCE

OR

PAN SEARED SALMON
ROASTED FINGERLING POTATOES, ASPARAGUS, BEARNAISE SAUCE

OR

COQ AU VIN
MARINATED CHICKEN, BACON, PEARL ONION, FINGERLING POTATO, CARROTS, MUSHROOMS, RED WINE CHICKEN JUS

DESSERT CHOICE OF

VANILLA CRÈME BRÛLÉE
STRAWBERRY, CANDIED MARCONA ALMONDS

OR

KEY LIME CHEESECAKE
MERINGUE, RASPBERRY CAVIAR,
COOKIE CRUST

DINNER MENU 3

125/PERSON

STARTER CHOICE OF

VINTAGE GREENS
LOCAL LETTUCE, CUCUMBER, CHERRY TOMATO, RADISH, PICKLED RED ONION, BALSAMIC HERB VINAIGRETTE

OR

TOMATO BISQUE
HERB OIL, MICROGREENS

APPETIZER CHOICE OF

HOKKAIDO SCALLOPS
BRAISED PORK BELLY, ROMESCO SAUCE, PRESERVED CHERRY TOMATO

OR

STEAK TARTARE
CLASSIC GARNISH, WHITE WINE MUSTARD, BONE MARRROW FOAM, POTATO CHIPS

ENTRÉE CHOICE OF

8oz CANADA PRIME BEEF TENDERLOIN
RED WINE DEMI, MASHED POTATO, ASPARAGUS

OR

10oz CANADA PRIME NEW YORK STRIPLOIN
MASHED POTATO, ASPARAGUS, CREAM PEPPERCORN SAUCE

OR

PAN SEARED SALMON
ROASTED FINGERLING POTATOES, ASPARAGUS, BEARNAISE SAUCE

DESSERT CHOICE OF

KEY LIME CHEESECAKE
MERINGUE, RASPBERRY CAVIAR,
COOKIE CRUST

OR

DARK CHOCOLATE BROWNIE
LAVENDER CHOCOLATE SYRUP,
NOTO VANILLA GELATO

STEAK ADD ONS:

SURF & TURF: 2 GRILLED PRAWNS 10/PERSON | OSCAR: RED CRAB & BEARNAISE 20/PERSON | BONE MARROW BUTTER 6/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.

VINTAGE CHOPHOUSE TAVERN
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