

## PRIVATE EVENT

Lunch and dinner are served buffet-style. If you have a private event making your event the only reservation in 30X Saloon, you'll be able to choose a carved and flambéed item. Both global-inspired hot pots will add to your signature menu and fresh salads and breads will compliment your event before sweet desserts are set to share.

These choices are included in your package. If you choose an upgrade or premium item, extra charges will apply and you will be charged based on the number of servings or guests at your event.



### CARVED (CHOOSE ONE)

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#### AAA ALBERTA PRIME RIB OF BEEF

Slow-roasted, Yorkshire pudding, roasted garlic-rosemary glaze, Stampede horseradish (D)

#### ALBERTA PORK CROWN ROAST

Black maple-brined, apple-peach chutney, Brassica cranberry mustard (G) (D)

#### ROASTED LEG OF LAMB

Brazilian spiced, mint chimichurri, pico de gallo (G) (D)

### PREMIUM CARVED UPGRADE (REPLACES THE CARVED CHOICE)

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Upgrade to a premium carved choice. The following items are charged per person based on the number of guests in your suite.

#### AAA ALBERTA RIBEYE CAP

Stampede horseradish, Brassica cranberry mustard (G) (D)  
18 per person

#### SLOW-ROASTED ALBERTA RACK OF LAMB

Mustard-herb crusted, apple-mint chutney (G) (D)  
22 per person

#### CEDAR PLANK SALMON

Lemon-lime gremolata, roasted garlic, black olives, bruschetta, Soffrito's olive oil (G) (D)  
13 per person

## **FLAMBÉ (CHOOSE ONE)**

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### **VODKA PRAWNS**

Acadian-Cajun spiced, sweet bell peppers, Spanish onion, basil butter (G)

### **STEAK DIANE**

Beef tenderloin, shallots, mushrooms, brandy, red wine demi-glaze, cream (G)

### **BUFFALO FROG'S LEGS**

Fresh garlic, porcini shallot butter, Frank's Red Hot Sauce (G)

## **PREMIUM FLAMBÉ UPGRADE (REPLACES THE FLAMBÉ CHOICE)**

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Upgrade to a premium flambé choice. The following items are charged per person based on the number of guests in your suite.

### **PICKEREL CHEEKS**

Brandy, fresh garlic and herbs, lemon butter (G)

12 per person

### **LOBSTER TAIL**

Bombay Sapphire gin, heirloom tomatoes, fresh basil (G)

22 per person

### **HONEY-BACON SCALLOPS**

Jack Daniel's whiskey, double-smoked bacon, shallots (G)

16 per person

## **GLOBAL-INSPIRED HOT POT (CHOOSE ONE)**

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You can choose two hot pots. If you would like to have all three hot pots it will be an additional \$11 per person. Additional hot pots are charged per person based on the number of guests at your event.

### **JULY 6-10**

#### **AFRICAN BEEF**

Sweet potato, spinach, chickpeas, couscous (G)

or

#### **BRAISED CHICKEN THIGHS & SPOLUMBO'S SUN-DRIED TOMATO CHICKEN SAUSAGE**

Basmati rice pilaf (D)

or

#### **FOREST MUSHROOM BOURGUIGNON**

Rainbow carrots, cipollini onion, fork-smashed baby red potatoes (G) (V)

**JULY 11-15**

**OSSO BUCCO**

Braised veal and lamb, roasted vegetables, heirloom tomato demi-glaze, barley risotto

or

**WINTER'S TURKEY**

Charred leeks, double-smoked bacon, cream, cheese scones (G)

or

**FOREST MUSHROOM BOURGUIGNON**

Rainbow carrots, cipollini onion, fork-smashed baby red potatoes (G) (V)

**FRESH**

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**MIXED GARDEN GREENS** Assorted dressings (G) (V)

**BROCCOLI SALAD** Sun-dried cranberries, sunflower seeds, herb vinaigrette (G) (V)

**MEDITERRANEAN VEGETABLE SALAD** Lemon-basil vinaigrette (G) (V)

**HEIRLOOM TOMATO SALAD** Roasted corn, snap peas, white balsamic vinaigrette (G) (V)

**ARTISAN ROLLS**

**PREMIUM ADDITIONS**

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To add to your culinary experience, you can choose premium additions. Charges apply based on number of servings or per person by the number of guests at your event.

**OYSTER BAR**

Mignonette, lemon (G)

48 per dozen (2-3 pieces per person suggested)

**JUMBO SHRIMP COCKTAIL**

Soft-poached, cocktail dip, lemon (G)

120 per platter (one platter serves up to 10 guests)

**ALASKAN KING CRAB**

Butter-poached, brandy, fresh garlic and herbs (G)

250 per platter (one platter serves up to 10 guests)

**SUSHI**

Maki, nigiri, uramaki, spicy tuna, California rolls, wasabi, pickled ginger, soy sauce (G) (V)

120 per platter (one platter serves up to 10 guests)

### **CANADIAN CHEESE**

BC smoked cheddar, Quebec Oka, Canadian Brie, **Noble Meadows Farm** goat cheese, crisps, sun-dried cranberries, strawberry honey (V)

130 per platter (one platter serves up to 10 guests)

### **VALBELLA GOURMET FOODS CHARCUTERIE**

Smoked and cured meats, pâté, preserves, crisps

140 per platter (one platter serves up to 10 guests)

## **DESSERT**

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CARAMEL POPCORN

BLACK FOREST CAKE MOUSSE & BRANDIED CHERRIES

COCONUT LEMON CHAI & ESPRESSO CRUNCH SQUARES (G)

WHITE CHOCOLATE & SASKATOON JELLY ROLL

PASSION FRUIT & MANGO MOUSSE CAKE

SALTED CARAMEL MACAROONS (G)

SUGAR DUSTED PROFITEROLES

STAMPEDE COOKIES

FRESH FRUIT (G) (D)

## **PREMIUM DESSERT ADDITION**

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Indulge with these sweet additions. Charges apply based on the number of guests in your suite.

### **CHOCOLATE CARAMEL BANANA FOSTER**

Malibu rum, orange juice, brown sugar, chocolate sauce, vanilla bean ice cream (V)

12 per person

### **WARM MINI DONUT BAR**

Chocolate and raspberry sauces, fresh berries, shredded coconut, chocolate shavings (V)

10 per person

### **GOURMET CHOCOLATE BARK & TRUFFLES (G)**

8 per person (2 pieces)

## **COWKID MENU**

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Cowkids 12 and under can enjoy these choices at no additional charge.

### **MINI HAWAIIAN PIZZA**

**BBQ CHICKEN BREAST** Fries, steamed vegetables

**MINI MEATBALLS** Mashed potatoes, gravy, steamed vegetables

**SPAGHETTI** Tomato sauce, Parmesan cheese

**CHICKEN FINGERS** Fries, plum sauce

## **VEGETARIAN & VEGAN PLATED**

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If you are hosting a guest who is vegetarian or vegan preferred, you can request a plated meal to compliment the variety of options already available in the menu.

### **SANTA FE BEAN & VEGETABLE RAGOUT**

Roasted Mediterranean vegetables, white corn grits, black bean and chipotle puree

## **SNACKS**

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Your favourite individual bags of chips and a variety of snacks are delivered to your seat while you enjoy the Stampede Rodeo or Evening Show.

(G) Gluten-free (V) Vegetarian (D) Dairy-free



Grown right. Here.

The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.