

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)

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)

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)

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)

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)

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

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

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, Dave's Hot Pepper Jelly (V)

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

VALBELLA GOURMET FOODS CHARCUTERIE

Smoked and cured meats, pâté, Dave's Hot Pepper Jelly, crisps

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

DESSERT

CARAMEL POPCORN (V)

BLACK FOREST CAKE MOUSSE & BRANDIED CHERRIES (V)

COCONUT LEMON CHAI & ESPRESSO CRUNCH SQUARES (G) (V)

WHITE CHOCOLATE & SASKATOON JELLY ROLL (V)

PASSION FRUIT & MANGO MOUSSE CAKE (V)

SALTED CARAMEL MACAROONS (G) (V)

SUGAR DUSTED PROFITEROLES (V)

STAMPEDE COOKIES (V)

FRESH FRUIT (G) (V) (D)

PREMIUM DESSERT ADDITION

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)

12 per person

GOURMET CHOCOLATE BARK & TRUFFLES (G) (V)

10 per person (2 pieces)

COWKID MENU

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

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

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.