

INFIELD SUITES DINING MENU

Lunch or dinner, bottled water, soft drinks, juice, regular coffee and tea are included with a ticket. Alcoholic beverages, mocktails and specialty coffee are billed separately. The suiteholder is responsible for all charges.

Suiteholders will also choose a menu their guests will enjoy. Menu selections for lunch or dinner, bar and wine choices, allergy and dietary considerations are all made in advance on an event order form. Upgrades to the menu selection, premium food additions and spirits, beer or wine available on our menu can also be requested in advance. Extra charges will apply and the suiteholder will be charged based on the number of servings or guests in their suite.

It starts with a choice of a premium or beer and wine only host bar. The Winemaker Series, featuring 10 Great Days, 10 Great Wines, is unique to Premium Seating where incredible wines are procured especially for the 10 days.

Starters are set as guests arrive so their culinary experience can begin right away. Suiteholders will choose a carved and flambéed item, along with a fresh salad and rustic slow cooker dish. Then guests enjoy something sweet before the end of the performance. There are a variety of gluten-free and vegetarian choices throughout the menu. Suiteholders will have the opportunity to upgrade or choose additional premium food items to enhance their guest's experience, charges apply.

An on-site event host must be assigned as our point of contact, be responsible for suite guests and who will have authorization to make additions and changes to the event order form. All food and beverage choices not included with a ticket are billed separately. The suiteholder is responsible for all charges.

Event order forms are due by June 17, 2022.

We are committed to managing the risk of supply and demand for food and beverage, so your cooperation in completing the form on time is very much appreciated.

A separate form must be completed for each suite and performance. If your event order form has not been received by this date all choices will be made by our Premium Seating team and a premium host bar will be offered.

Visit calgarystampede.com/premiumseating to find the event order form.

START (included)

VEGETABLE CRUDITÉ

Roasted almond dip **G V D** (contains nuts)

GROWN RIGHT. HERE. CHARCUTERIE

VDG Salumi, wild boar pate, Alberta cheeses, olives, pickled vegetables, Saskatoon berry jelly, crisps

BROCCOLI + RICE CRUMBLE

Japanese tamari **G V**

The logo for Infield Suites, featuring the words "INFIELD" and "SUITES" in a bold, black, serif font. The letters are set against a solid orange background. The "I" in "INFIELD" and the "S" in "SUITES" have horizontal lines extending from their top and bottom respectively.

ROASTED PROCUITTO-WRAPPED ASPARAGUS

Maple-bourbon glaze **G D**

STAMPEDE TRAIL MIX **V** (contains nuts)

HARD BITE POTATO CHIPS **V**

PREMIUM START

You can choose to add to your culinary experience by adding additional start menu items. Charges apply based on number of servings.

EXOTIC FRUIT MARTINI

Mango, kiwi, jackfruit, dragon fruit, papaya, pineapple **G V D**
10 per serving (minimum order 6)

FRESH-SHUCKED OYSTERS

Two oysters, finger lime mignonette, *Northern Divine* caviar **G D**
18 per serving (minimum order 6)

JUMBO PRAWN SHOOTER

Tajin charred prawns, cucumber, chipotle mezcal sauce **G D**
15 per serving (minimum order 6)

TUNA + WATERMELON CEVICHE

Jalapeno puree, watermelon miso, enoki tempura **G D**
16 per serving (minimum order 6)

WAGYU BEEF CARPACCIO

Horseradish aioli, fried quail egg, *Northern Divine* caviar, fresh chive, fried brioche **D**
18 per serving (minimum order 6)

SALAD (choose one)

QUINOA ENDIVE

Apples, fried beets, orange vinaigrette **G V D**

ROASTED PEACH

Torched cherry tomato, burrata cheese, fresh basil, balsamic crème **G V**

WATERMELON CUCUMBER

Feta, fresh mint, Maldon salt, basil-infused EVOO **G V**

RUSTIC SLOW COOKING (choose one)

CHARRED BEEF BRISKET ENDS

Gochujang BBQ sauce **G D**

CHICKEN COQ AU VIN

Root vegetables, cipollini onions, red wine braise **G D**



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SOUTHERN-STYLE STICKY PORK RIBS

Pineapple-bourbon sauce **G D**

WALNUT CANNELONI

Lemon ricotta cream, caramelized onion, Parmesan cheese, tomato rosé sauce **V** (contains nuts)

CARVE (choose one)

AAA ALBERTA BEEF STRIPLOIN

Cowboy spice rub, grainy mustard, Stampede signature horseradish, brioche cocktail buns **G D**

BAKED SALMON EN PAPILOTE

Asparagus, cherry tomatoes, citrus, fresh herbs **G**

PORK TENDERLOIN WELLINGTON

Puff pastry, mushroom duxelle, charred tomato chutney

SOUS VIDE ALBERTA LEG OF LAMB

Garlic-rosemary + paprika rub, tzatziki, brioche cocktail buns **G**

Gluten-free buns available upon request.

PREMIUM CARVE UPGRADE (replaces the carve choice)

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

BUTTER-POACHED GIANT LOBSTER TAIL

Preserved lemon aioli, fresh chives, fried brioche
30 per guest (serves 4)

GRILLED TOMAHAWK STEAK (32 oz)

Smoked porcini + morel mushroom ragout, orange-rosemary compound butter, grainy mustard, Stampede signature horseradish **G**
30 per guest (serves 4)

MIXED GRILL

Pistachio-crust rack of lamb, *Meadow Creek* foie gras sausage, smoked brisket, BBQ pork ribs **G D** (contains nuts)
25 per guest

ROAST PEKING DUCK

Hoisin, cucumber, fresh chives, steamed Asian bun **D**
20 per guest

FLAMBÉ (choose one)

CAJUN-HONEY SHRIMP

Bourbon, garlic, lemon, tamari **G D**

CHICKEN ADOBO

Coconut rum, pineapple, young coconut **G D**

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RED THAI CURRY PEI MUSSELS

Cognac, coconut cream, fresh Thai basil, naan bread

SAGANAKI SHEEP CHEESE

Ouzo, kefalograviera, preserved lemon, toasted baguette **V**

PREMIUM FLAMBÉ UPGRADE (replaces the flambé choice)

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

BEER-BRAISED CHERRY STONE CLAMS

Tequila, jalapenos, garlic, corn, fresh cilantro **D**
20 per guest

PEI LOBSTER TAILS

Brandy, cream, cherry tomatoes, garlic, fresh herbs **G**
29 per guest

SIZZLING PEPPER STEAK

Cognac, marinated AAA Alberta beef tenderloin medallions, chimichurri rojo, avocado cream **G**
25 per guest

DESSERT (included)

RUM-MACERATED FRESH SEASONAL FRUIT CUP + MINT-LIME JELLY **G V D**

DOUBLE CHOCOLATE BROWNIES **G**

LEMON MOUSSE SHOOTER

ORANGE JELLY ROLL

SASKATOON BERRY CRUMBLE TART

RASPBERRY MOUSSE SHOOTER

NOTA'S GELATO SALTED CARAMEL CUP

COWKID MENU

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

CHEESE PIZZA **V**

CHICKEN FINGERS **G**

FRENCH FRIES **G V D**

VEGGIES + RANCH DIP **G V**

FRUIT SALAD **G V D**

The logo for Infield Suites is displayed in a bold, black, serif font. The word "INFIELD" is on the top line and "SUITES" is on the bottom line. The letters "I" and "S" are significantly larger than the other letters. Horizontal lines extend from the left and right sides of the "I" and "S" respectively, crossing the top and bottom lines of the text.

FOOD SENSITIVE

If you are hosting a guest who is vegetarian, vegan or is food sensitive, you can request a plated meal to compliment the variety of options already available on the menu, at no additional charge.

VEGETARIAN + VEGAN | GRILLED CAULIFLOWER STEAK

Roasted mushrooms, carrot purée, beetroot tartare, avocado **G V D**

FOOD SENSITIVE + ALLERGIES | GRILLED AAA ALBERTA BEEF STRIPLOIN

Red wine jus, roasted potato, summer vegetables **G D**

HALAL | CEDAR-PLANK ATLANTIC SALMON

Roasted potato, summer vegetables **G D**



Gluten-free



Vegetarian



Dairy-free



Grown right. Here.

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



Wi-Fi courtesy of Bell

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