# Stampede Party

at

# DEANE

## HOUSE



















Dust off your boots and get ready to party!

## DEANE

#### HOUSE



### **VENUE OVERVIEW**

Deane House Restaurant & Garden is an award winning riverfront restaurant offering fantastic hospitality to create a special event that people will be talking about for years to come.

#### The venue features:

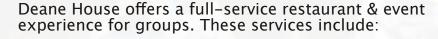
- Elegant western character
- Beautiful historic house
- Lush gardens & outdoor patios
- Vibrant green spaces, all licensed
- Views of downtown Calgary
- Bow River & Elbow River views
- Outdoor tented areas
- Horseshoes & lawn games
- Close proximity to Stampede grounds

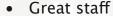


### **CAPACITY**

- Garden party (tented) 500 + for a Cocktail party
- Full Deane House Grounds 500 +

### **SERVICE DETAILS**





- Multiple full service bars & food stations
- Weatherproof tenting
- Event planning expertise
- Basic event set-up & tear-down
- Coordination of rentals, entertainment & decor
- Outdoor wrought iron chandeliers
  - Tent + patio string lighting
- Wine barrels (cocktail tables)
- Large bistro umbrellas
- Patio heaters
- Washrooms



Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Please review our 2023 Stampede offerings. We look forward to planning an exceptional event. events@deanehouse.com

# **MENU**

### Canapés

<b>Shrimp Rolls</b> Fogo Island Shrimp, Brioche, Lovage	\$4.5EACH	<b>Red Lentil Hummus</b> Sprouted Lentil Cracker	\$3EACH
Halibut Cakes Wild Rice	\$4.5EACH	Ginger Beets Chili Glaze	\$3EACH
<b>Chicken Skewers</b> Flatbread, Mint Chutney	\$3.5EACH	<b>Watermelon Skewers</b> Basil, Feta	\$3EACH
Lamb Skewers Flatbread, Cucumber, Yogurt	\$3.5EACH	Braised Bison Gougères Salsa Verde	\$4.5EACH
<b>Mini Doughnuts</b> Cinnamon Sugar	\$3EACH	Beef Sliders House-Made Bun	\$6EACH

### Chef's Station

Minimum of 25 Guests

\$15 PER PERSON

**BBQ** Choice of:

Beef Brisket

Saskatoon BBQ Sauce

Or

Pork Ribs Apple Glazed \$10 PER PERSON

**Roast Beef Sirloin** 

Mini Buns Horseradish Aioli Butterleaf

SlicedTomato Pickled Onion Slaw \$4 EACH

Fresh Shucked Oysters Bar

Mignonette

House-Made Hot Sauce

### Stationary Food

Minimum of 25 Guests

\$8PER PERSON

\$10PER PERSON

\$2 EACH

Seasonal Crudités

Red Lentil **Hummus** 

Confit Garlic Oil

Charcuterie Selection of Cured Meats House-Made Crackers Local & House-Made

Preserves

\$12PER PERSON

ArtisanCheese

Selection of Canadian Cheeses House-Made Crackers

Local & House-Made

Preserves

**Popcorn** Chili Butter

Our Culinary Team can provide vegetarian options and accommodate any dietary restrictions. Please allow 2 weeks notice. Menus subject to seasonal availability. Beverages, 20% service charge and 5% GST will be added to the final bill.

## **MENU**

#### Seated Lunch

2 Courses

\$55 PER PERSON

**Butterleaf** 

Red Wine Vinaigrette, Micro Greens, Crispy Shallot

Salad Entrée

CHOICE OF UP TO 3 ITEM

OF 1 ITEMS

**Shortrib** 

Baby Potato, Brown Butter Carrot Purée, Romano Bean, Red Wine Jus

**Smoked Chicken Leg** 

Creamed Oyster Mushroom, Spinach, Gremolata, Tarragon Jus

**King Oyster Mushroom Tart** 

Butter Block Puff Pastry, Spiced Goat Yoghurt, Tamarind Onion

Pan-Roasted Trout

Eggplant Caponata, Grenobloise

Dessert

CHOICE

Chocolate Pot de Crème

**Brandied Cherries** 

Seasonal Trifle

Fresh Jam, Vanilla Custard, Chantilly

**Fruit Tart** 

Vanilla-Bean Ice Cream

### Seated Dinner

3 Courses \$85 PER PERSON

Salad

Red Wine Vinaigrette, Micro Greens, Crispy Shallot

Top Grass Beef Grilled Tenderloin

Braised Short-rib, Baby Potato, Brown Butter Carrot Purée Romano Bean, Red Wine Jús

CHOICE OF UP TO 3 ITEM

**Wood Grilled Chicken Breast** 

Creamed Oyster Mushroom, Spinach, Gremolata, Tarragon Jus

Pan-Roasted Trout

Eggplant Caponata, Grenobloise

**King Oyster Mushroom Tart** 

Butter Block Puff Pastry, Spiced Goat Yoghurt, Tamarind Onion

Dessert CHOICE OF 1 ITEMS

Chocolate Pot de Crème

**Brandied Cherries** 

Seasonal Trifle

Fresh Jam, Vanilla Custard, Chantilly

Fruit Tart

Vanilla-Bean Ice Cream

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# BEVERAGES

COCKTAILS	EACH	WINE		
Lemon & Lavender   Strait & Narrow, 355ml Pear & Rhubarb   Strait & Narrow, 355ml	\$14 \$14	Sparkling	GLS	BTL
Hibiscus Vodka Lemonade   WellJuice, 355ml Martha's Margarita, 2oz Mezcal,Ancho Reyes,SeaBuckthorn, Lime	\$14 \$14	NV Pares Balta, Cava Brut Penedes,Spain	\$11	\$55
Dr. Jukes, 2oz HouseSmokedBourbon,Honey,Angostura Bitters	\$14	White		
DEED		2020Domaine du Salvard, Sauvignon Blanc Loire V alley,France	\$11	\$55
BEER		2020Malivore, Pinot Gris BeamsvilleBench,Ontario	\$13	\$60
Good Authority Golden Ale   Annex Ales, 473m 5 of Diamonds Pilsner   Blindman,473ml This Must be the IPA   ColdGarden,473ml	\$13 \$13 \$13	2019Kalpela Vineyard,Chardonnay Mendocino,California	\$16	\$78
River Café Juniper Wit   Cabin,473ml Saskatoon Cider   Sunnysider,355ml	\$13 \$13	Rosé		
0-PROOF COCKTAILS	EACH	2021Mission hill Estate Rosé Kelowna,Okanagan	\$13	\$65
Smoke Signals	\$10	Red		
SeedlipSpice94, SmokedBlack Tea,Earl Grey,Lemon  Daydreamingin the Garden  PeaFlowerInfused Undone"Gin." Lavender, Lemon, Tonic	\$10	2019Domaine Coudoulet Pinot Noir LanguedocRoussillon France	\$11	\$55
Bright & Stormy Undone"Rum", GingerBeer,Lime	\$10	2020Pioneer, Cabernet Sauvignon North Coast,California	\$14	\$70
REFRESHMENTS		2020Heartland, Shiraz  Barossa,Australia	\$12	\$60
Sparkling Blackcurrant Lemonade	\$6			
Saskatoon Lemonade   Annex, 355ml	\$6			
Root–beer   Annex, 355ml Monogram Coffee	\$6 \$4			
Monogram	ΨT			