

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

Deane House offers a full-service restaurant & event experience for groups. These services include:

- Great staff
- 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

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

\$4 EACH

Fresh Shucked Oysters Bar

Mignonette
House-Made Hot Sauce

Stationary Food

Minimum of 25 Guests

\$8PER PERSON

Seasonal Crudités

Red Lentil Hummus
Confit Garlic Oil

\$10PER PERSON

Charcuterie

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

\$12PER PERSON

Artisan Cheese

Selection of Canadian Cheeses
House-Made Crackers
Local & House-Made Preserves

\$2 EACH

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

Salad

Butterleaf

Red Wine Vinaigrette, Micro Greens, Crispy Shallot

Entrée

CHOICE OF UP TO 3 ITEM

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 OF 1 ITEMS

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

Butterleaf

Red Wine Vinaigrette, Micro Greens, Crispy Shallot

Entrée

CHOICE OF UP TO 3 ITEM

Top Grass Beef Grilled Tenderloin

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

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

Lemon & Lavender Strait & Narrow, 355ml	\$14
Pear & Rhubarb Strait & Narrow, 355ml	\$14
Hibiscus Vodka Lemonade Well Juice, 355ml	\$14
Martha's Margarita, 2oz	\$14
Mezcal, Ancho Reyes, Sea Buckthorn, Lime	
Dr. Jukes, 2oz	\$14
House Smoked Bourbon, Honey, Angostura Bitters	

BEER

Good Authority Golden Ale Annex Ales, 473ml	\$13
5 of Diamonds Pilsner Blindman, 473ml	\$13
This Must be the IPA Cold Garden, 473ml	\$13
River Café Juniper Wit Cabin, 473ml	\$13
Saskatoon Cider Sunnysider, 355ml	\$13

0-PROOF COCKTAILS

EACH

Smoke Signals	\$10
Seedlip Spice 94, Smoked Black Tea, Earl Grey, Lemon	
Daydreaming in the Garden	\$10
Pea Flower Infused Undone "Gin." Lavender, Lemon, Tonic	
Bright & Stormy	\$10
Undone "Rum", Ginger Beer, Lime	

REFRESHMENTS

Sparkling Blackcurrant Lemonade	\$6
Saskatoon Lemonade Annex, 355ml	\$6
Root-beer Annex, 355ml	\$6
Monogram Coffee	\$4

WINE

Sparkling

GLS

BTL

NV Pares Balta, Cava Brut Penedes, Spain	\$11	\$55
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White

2020 Domaine du Salvard, Sauvignon Blanc Loire Valley, France	\$11	\$55
2020 Malivore, Pinot Gris Beamsville Bench, Ontario	\$13	\$60
2019 Kalpela Vineyard, Chardonnay Mendocino, California	\$16	\$78

Rosé

2021 Mission Hill Estate Rosé Kelowna, Okanagan	\$13	\$65
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Red

2019 Domaine Coudoulet Pinot Noir Languedoc Roussillon France	\$11	\$55
2020 Pioneer, Cabernet Sauvignon North Coast, California	\$14	\$70
2020 Heartland, Shiraz Barossa, Australia	\$12	\$60