

# 2024 EXHIBITOR CATERING MENU

BMO  CENTRE  
STAMPEDE PARK • CALGARY • CANADA





# BREAKFAST MENUS (SERVED UNTIL 11 A.M.)

ITEMS INDIVIDUALLY PORTIONED

MINIMUM ORDER OF FIVE (5) PER ITEM

RECYCLABLE/COMPOSTABLE PLATES NAPKINS AND UTENSILS INCLUDED

## BAKERY BASKET | \$25 per person

Caramelized Banana Loaf | V

Cruffin | V

Strawberry Saskatoon Berry Granola Bar | V

Seasonal Sliced Fruit | GF, DF, V, VE

Served with Individual Yogurt | GF, V and Preserves | GF, DF, V, VE

## BREAKFAST BAGEL (CHOICE OF 1 EACH) | \$26 per person

Smoked Salmon with Whipped Dill Goat Cheese

OR

Shaved Honey Ham with Sliced Aged Cheddar Cheese Sides of Sliced Cucumber, Sliced Tomato, and Pickled Red Onion | GF, DF, V, VE

Served with Seasonal Sliced Fruit | GF, DF, V, VE and Individual Yogurt | GF, V

## STAMPEDE BREAKFAST BURRITO | \$27 per person

Smoked Pulled Beef Brisket, Alberta Scrambled Egg, Cheddar, Peppers and Onions, Flour Tortilla Sides of Sour Cream | GF, V and Pico De Gallo | GF, DF, V, VE

Served with Seasonal Sliced Fruit | GF, DF, V, VE and Individual Yogurt | GF, V

## CLASSIC BREAKFAST | \$28 per person

Scrambled Alberta Eggs with Aged Canadian Cheddar and Green Onions | GF, V

Crisp Smoked Bacon | GF, DF

Toasted English Muffin | DF, V

Parmesan Baked Red Hat Tomato | GF, V

Roasted Wild Mushroom Medley | GF, DF, V, VE

Served with Seasonal Sliced Fruit | GF, DF, V, VE and Individual Yogurt | GF, V

Food and Beverage tables are not included. Items will be set up on existing counter/table space unless a table is rented through your show service provider.

\*Prices subject to 20% service charge and 5% GST





# BAKED GOODS/PASTRIES/FRUIT

CRUFFINS | \$80/dozen | V  
(Vanilla, Oreo, Lemon, Or Nutella)

BREAKFAST LOAF SLICES | \$45/dozen

Caramelized Banana Loaf | V

Blueberry Lemon Loaf | V

Raspberry Orange Loaf | V

ASSORTED MINI DONUTS | \$40/dozen | V

STRAWBERRY SASKATOON BERRY GRANOLA BARS | \$55/dozen | V

HOUSE BAKED COOKIES | \$32/dozen | V

Chocolate Chunk

Triple Chocolate

White Chocolate Macadamia | CN

Oatmeal Raisin

VARIETY OF SLICED FRUIT | \$75/platter | GF, DF, V, VE

WHOLE FRUIT | \$35/dozen | GF, DF, V, VE

INDIVIDUAL FRUIT YOGURT CUPS | \$35/dozen | GF, V

Strawberry

Blueberry

Mango Peach

ASSORTED PETIT FOUR PASTRIES AND VERRINES | \$45/dozen

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango "Lassi" Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie \* Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Vegan Chocolate Tart | GF, DF

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# BEVERAGES

DASANI WATER | \$30/ 6 x 591ml

SIMPLY BEVERAGES: APPLE, ORANGE OR LEMONADE | \$36 / 6 x 340ml

ROASTED ARABICA COFFEE | \$85/ 4lt

served with sugars, alternative sweeteners, milk, and creamer (plant based dairy substitute available for \$5 / station)

SELECTION OF ASSORTED TEAS | \$85/ 4lt

served with sugars, alternative sweeteners, milk, and creamer (plant based dairy substitute available for \$5 / station)

HOUSE-MADE CITRUS MINT ICED TEA | \$80/ 4lt

NON-ALCOHOLIC APPLE AND CRANBERRY CIDER | \$90/ 4lt

SOFT DRINKS | \$30/ 6 x 355ml

Coca Cola, Diet Coke, Sprite, or Ginger Ale

PERRIER SPARKLING WATER | \$36/ 6 x 330ml or \$55/ 6 x 750ml

WATER STATION | \$25/ 4lt

Citrus Mint

Cranberry Orange and Thyme

Strawberry Basil

Watermelon, Blueberry, and Lemon Balm



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# GRAZING BOARDS

## MINIMUM 12 GUESTS PER ORDER

### CANADIAN CHEESE BOARD | \$22/ guest

Selection of Local and Canadian Cheese (3oz / guest)

| GF, V

House Made Apple and Pear Chutney | GF, DF, V, VE

House Made Saskatoon Berry Jam | GF, DF, V, VE

Grilled Herb Bread | DF, V, VE

Garlic Crostini | DF, V, VE

Fruit Crisps | GF, DF, V, VE

Gluten Free Crackers | DF, V, VE

### CHARCUTERIE BOARD | \$24/ guest

Locally Cured Meats, Pate, and Salumi (3oz / guest)

| GF, DF

Rosemary and Chili Marinated Olives | GF, DF, V, VE

House Made Pickled Pommery Mustard | GF, DF, V, VE

House Made Saskatoon Berry Jam | GF, DF, V, VE

Herb Grissini | DF, V, VE

Garlic Crostini | DF, V, VE

Fruit Crisps | GF, DF, V, VE

Gluten Free Crackers | DF, V, VE

### MIX AND MATCH BOARD | \$26/ guest

Selection of Local and Canadian Cheese (2oz / guest)

| GF, V

Locally Cured Meats, Pate, and Salumi (2oz / guest)

| GF, DF

Rosemary and Chili Marinated Olives | GF, DF, V, VE

House Made Saskatoon Berry Jam | GF, DF, V, VE

Grilled Herb Bread | DF, V, VE

Herb Grissini | DF, V, VE

Garlic Crostini | DF, V, VE

Fruit Crisps | GF, DF, V, VE

Gluten Free Crackers | DF, V, VE

### GARDEN BOARD | \$144 | GF, DF, V, VE

Assorted Vegetable Crudité | GF, DF, V, VE

Rosemary and Chili Marinated Olives | GF, DF, V, VE

Smoky Pepper Hummus | GF, DF, V, VE

Pickled Vegetables | GF, DF, V, VE

Grilled Flatbreads | DF, V, VE

Garlic Crostini | DF, V, VE

Fruit Crisps | GF, DF, V, VE

Gluten Free Crackers | DF, V, VE

# SUSHI TRAYS

### ASSORTED MAKI SUSHI PLATTER (5 DZ.) | \$90 / platter | GF, DF (Includes Vegetarian Items)

Includes Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

### ASSORTED MAKI SUSHI AND NIGIRI PLATTER (4 DZ.) | \$120 / platter | GF, DF (Includes Vegetarian Items)

Includes Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

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# HORS D'OEUVRES AND CANAPES

## MINIMUM 4 DOZEN PER ITEM

### COLD HORS D'OEUVRES AND CANAPES | \$52 per dozen

Smoked Salmon Blini with Chive Crème Fraiche, and Roe

Red Hat Confit Tomatoes and Garlic, Tomato Basil Coulis, Noble Meadows Goat Cheese | GF, V

Shrimp Ceviche, Celery, Lime, Cilantro, Corn Tortilla, Pico De Gallo | GF, DF

Smoked Apple and Anise Honey on Sylvan Star Gouda Crostini | V

Charcuterie Skewer – VDG Salumi, Artichoke, Olive, and Crunchy Basil | GF, DF

Whipped Ricotta, Balsamic Glazed Stone Fruit, Pumpkin Seed Cracker | V

### HOT HORS D'OEUVRES AND CANAPES: | \$54 per dozen | ⚡

Falafel, Parsley Salad, Lemon, and Baba Ghanoush | GF, DF, V, VE

“Beef Bourguignon” – Mini Yorkie, Red Wine Beef Stew, and Crispy Straw Potato

Wild Mushroom Arancini, Sage Cream, Parmesan, and Truffle Oil | V

Vegetable Samosa with Mango Chutney | DF, V, VE

Canadian Goat Cheese and Cipollini Onion Tartelette | V

Mini Shepherd's Pie

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# LUNCH MENUS

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MINIMUM ORDER OF FIVE (5) PER ITEM

RECYCLABLE/COMPOSTABLE PLATES NAPKINS AND UTENSILS INCLUDED

## BUDDHA SALAD BOWLS | \$34 per guest

CAULIFLOWER, CHICKPEA AND TOFU BOWL | GF, DF, V, VE

Sweet Potato, Mint Chutney, and Madras Curry Dressing

CAJUN CAESAR

Locally Grown Romaine, Roasted Cajun Chicken Breast, Herb Focaccia Croutons, Bacon, Creamy Parmesan Cheese

MEXICAN CITRUS SHRIMP SALAD | GF, DF

Black Beans, Tomato, Red Onion, Bell Peppers, Cilantro, Cumin Red Wine Vinaigrette

PASTRAMI COBB | GF

Shaved CAB Pastrami, Locally Grown Lettuce, Alberta Egg, Canadian Blue Cheese Crumble, Red Hat Tomatoes, Avocado, Herb Vinaigrette

KOREAN SALMON SALAD | GF, DF

Brown Rice, Shredded Vegetables, Quick Pickled Cucumbers, Gochujang Vinaigrette

(All Salads can substitute marinated tofu for meats to make vegan)

(Additional adjustments might be needed to make vegan)

PACKAGE INCLUDES:

Hardbite Chips | GF, DF, V, VE

Strawberry Saskatoon Berry Granola Bars | V

Bottled Water



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# LUNCH MENUS CON'T

## BAG LUNCH | \$36 per guest

ALL SANDWICHES PREPARED IN FULL SIZE ON GOOD BREAD SOURDOUGH BAGUETTE OR IN FLOUR WRAP, YOUR CHOICE. LUNCHES ARE PACKAGED IN 100% COMPOSTABLE PAPER BAG. PLEASE RECYCLE AND HELP US GET A LITTLE GREENER EVERY DAY.

## CHOOSE 1 SALAD (FOR ALL BAGGED LUNCHES)

TUSCAN SALAD MIX WITH SHREDDED VEGETABLES AND BALSAMIC VINAIGRETTE | GF, DF, V, VE

### CLASSIC CAESAR SALAD

Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

BACKYARD POTATO SALAD | GF, DF

STAMPEDE SLAW | GF, DF, V, VE

### CHICKPEA MAKHANA SALAD

Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

### TABOULEH SALAD

Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

## CHOOSE 1 COLD SANDWICH (MINIMUM 5PC PER TYPE)

### SHAVED TURKEY BREAST

Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

### BLACK FOREST HAM

Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

### KOREAN CHICKEN WRAP

House Made Kimchi Cucumbers, Gochujang Mayo, Shredded Napa Cabbage

### SMOKED SALMON "NIÇOISE" SANDWICH

Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun

FRESH MOZZARELLA, TOMATO, PESTO, SUN DRIED TOMATO MAYO, LETTUCE, ON HERB ROLL | V

## ALSO INCLUDES

Hardbite Chips | GF, DF, V, VE

Strawberry Saskatoon Berry Granola Bars | V

Bottled Water

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# FLATBREADS

FLATBREADS (10PC / ORDER) | \$22 / Per Flatbread (Minimum 5 / type)  
(Maximum 3 flavours / order) | ✎

## GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried Cranberries, Tarragon Aioli

## MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

## PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild Mushrooms, White Truffle Oil, and Parmesan Crumble | V

## THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar, Horseradish Aioli, Fried Shallots

## TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes and Garlic, Basil Pesto, Finished with Local Micro Basil,  
and Balsamic Reduction | DF, V, VE

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# LIQUOR

A PRO SERVE CERTIFIED, CALGARY STAMPEDE BARTENDER IS REQUIRED WHEN SERVING ALCOHOL AT A CHARGE OF \$37/HOUR/BARTENDER MINIMUM 4 HOUR SHIFT. 1 BARTENDER PER 75 GUESTS  
PORTABLE BAR REQUIRES 4' X 6' SPACE IN BOOTH

## HOST BAR - PREMIUM PACKAGE

ALL BEVERAGES INCLUDE PLASTIC DRINKWARE AND ARE SERVED ON ICE

PREMIUM BRAND LIQUOR | \$10.50

DOMESTIC BEER (BUDWEISER AND BUD LIGHT) | \$9.55

PREMIUM BEER (CORONA AND 1 ADDITIONAL FEATURE BEER) | \$11.45

COOLERS (TEMPO GIN SMASH AND NÜTRL VODKA SODA) | \$11.45

FEATURED WINE BY THE GLASS (1 RED AND 1 WHITE) | \$11.45

BUD ZERO NON-ALCOHOLIC BEER | \$6.65

## STAMPEDE CAESAR STATION | \$550

(INCLUDES BARTENDER FOR MAXIMUM 4 HOUR SHIFT AND 50 COCKTAILS)

Did you know the Caesar cocktail was invented right here in Calgary? Add a host Caesar station for the complete Calgarian experience. The Stampede Caesar station includes celery salt rim, premium vodka, celery, pickled vegetables, cocktail onions, pickles, lime wedges, pepperoni sticks, pickled beans, Worcestershire sauce, Tabasco and other assorted hot sauces

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READY TO SERVE ITEMS –  
NO PORTABLE BAR, CANS SERVED IN TUBS ON ICE

BARTENDER REQUIRED @ \$35/HOUR/MINIMUM 4 HOUR SHIFT

### DOMESTIC BEER

BUD: | \$114.60 (minimum order of 12 cans)

BUD LIGHT: | \$114.60 (minimum order of 12 cans)

BANDED PEAK: | \$154.20 (minimum order of 12 cans)

### IMPORT BEER

CORONA EXTRA: | \$137.40 (minimum order of 12 cans)

COOLERS AND CAESARS | \$137.40 (minimum order of 12 cans)

Mott's Clamato Caesar and a variety of coolers based on availability

Additional wine and alcohol selections available, please contact  
[exhibitorcatering@calgarystampede.com](mailto:exhibitorcatering@calgarystampede.com)

Portable bar not included. Items will be set up on existing  
counter/table space unless a portable bar is rented.

Please see Additional Equipment pricelist for  
more information

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## ADDITIONAL SERVICES

- Table(s) for food and beverage rented through your show service provider
- Portable bar rental @ \$250/event Minimum space of 4' x 6' required
- Water Cooler unit with 18 Litre bottle of water and 50 disposable cups (Includes electrical outlet (120v x 15 amp) @ \$299 /event
- Additional disposable cups @ \$5/50 cups
- Water Cooler Refill Bottles (18L) @ \$ 42/each
- Designated banquet attendant @ \$37/hour/attendant (minimum 4 hour shift)
- Bartender for alcohol service @ \$37/hour/bartender (minimum 4 hour shift)
- Please contact [exhibitorcatering@calgarystampede.com](mailto:exhibitorcatering@calgarystampede.com) for special hosting requests

## TERMS AND CONDITIONS

- All prices are quoted and charged in Canadian funds, subject to 20% Service Fee and 5% GST.
- Applicable taxes, fees and/or prices are subject to change without notice.
- All orders must be prepaid in full to be considered confirmed.
- A \$25 charge will apply to all deliveries less than \$100 per order.
- A representative is required to be at your booth to accept and sign for your order. Orders will not be left unattended. A \$100 delivery fee will be charged for each return visit to your booth. (CS discretion on return based on business demands)
- To ensure availability of menu items, we encourage you to place your order 10 business days prior to your scheduled event.
- Orders received less than 5 business days prior to service are subject to 20% surcharge and are subject to availability.
- A limited menu is available for onsite orders. A labour charge of \$160 per delivery will apply. Please allow ninety (90) minutes for delivery after order is placed.
- For all booth delivery orders, recyclable/compostable glasses, plates and utensils are included in the menu price.
- Catering does not supply tables for food or bars in your booth.
- Booths must be able to accommodate the infrastructure required for servicing an event. If your booth does not meet these requirements, please inquire about a hosting venue.
- The Calgary Stampede is the exclusive supplier of Food and Beverage services. Outside food or beverage including coffee products, non-alcoholic beverages, candy, logo water, and similar items are prohibited without a rights fee and prior approval
- No outside alcohol is permitted on site due to AGLC licensing regulations
- All beverage orders will be charged in full, regardless of consumption
- The Calgary Stampede reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.

SHOULD ANY ORDER BE CANCELLED WITH LESS THAN 5 BUSINESS DAYS' NOTICE, THE TOTAL AMOUNT OF THE ORDER WILL BE CHARGED FULLY.

TO PLACE YOUR ORDER OR IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT  
[EXHIBITORCATERING@CALGARYSTAMPEDE.COM](mailto:EXHIBITORCATERING@CALGARYSTAMPEDE.COM)