

STAMPEDE



DEANE
HOUSE
INGLEWOOD

DUST OFF YOUR BOOTS AND GET READY TO PARTY!

DEANE HOUSE

INGLEWOOD



VENUE OVERVIEW

THE MOST SPECTACULAR OUTDOOR VENUE IN CALGARY

WITH ITS EXTENSIVE RIVERSIDE PATIO AND GARDENS, THE GROUNDS ENCOMPASS AN ENTIRE CITY BLOCK OF LAWNS AND BEAUTIFULLY TENDED GARDENS. RAIN OR SHINE, DEANE HOUSE HAS YOU COVERED WITH TENTING, MARKET UMBRELLAS AND INDOOR SPACES. THE UNIQUE SETTING OFFERS AN ENDLESS RANGE OF POSSIBILITIES FOR UP TO 500 GUESTS.

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
- LAWN GAMES: HORSESHOES, BOCCE BALL, CROQUET
- VIEW OF STAMPEDE FIREWORKS
- 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:

- EXPERIENCED SERVICE 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

MENU

CANAPÉS

GINGER BEET MAPLE CHILI GLAZE	\$4.EA	LAMB MEATBALL TOMATO JAM	\$5 EA
HUMMUS SOURDOUGH CROSTINI	\$4 EA	BISON CORNBREAD BBQ SAUCE	\$5 EA
HUSH PUPPY CORNBREAD CAKE, JALAPEÑO	\$4 EA	BEEF SLIDER BACON JAM, MUSTARD AIOLI	\$12 EA
SHRIMP ROLL BRIOCHE, LOVAGE	\$4.5 EA	MINI DOUGHNUTS CINNAMON SUGAR	\$3.5 EA
FISH CROQUETTE CHIVE	\$4.5 EA	POPOCORN CHILI BUTTER	\$2 EA
FRIED CHICKEN HOT HONEY GLAZE	\$5 EA		

BBQ & CHEF'S STATIONS

MINIMUM ORDER, 50 GUESTS

\$15 PER PERSON

BBQ
CHOICE OF:

BEEF BRISKET
SASKATOON BBQ SAUCE

OR

PULLED PORK
APPLE GLAZE

MINI BUNS
HORSERADISH AIOLI
BUTTERLEAF LETTUCE

\$15 PER PERSON

ROAST BEEF SIRLOIN

MINI BUNS
NOSTRALA CHEESE
HORSERADISH AIOLI
BUTTERLEAF LETTUCE
TOMATO
BREAD & BUTTER PICKLE

\$20 PER PERSON

ALBERTA BEEF BURGER
OR
VEGETARIAN BURGER

NOSTRALA CHEESE
AIOLI
BUTTERLEAF LETTUCE
TOMATO
BREAD & BUTTER PICKLE

STATIONARY FOOD

MINIMUM ORDER, 25 GUESTS

\$8 PER PERSON

RED LENTIL
HUMMUS

SEASONAL
CRUDITÉS

CONFIT GARLIC
OIL

\$12 PER PERSON

CHARCUTERIE
SELECTION OF CURED
MEATS

HOUSE-MADE
CRACKERS

LOCAL & HOUSE-
MADE
PRESERVES

\$12 PER PERSON

ARTISAN CHEESE
SELECTION OF
CANADIAN
CHEESES

HOUSE-MADE
CRACKERS

LOCAL & HOUSE-MADE
PRESERVES

\$4 EACH

FRESH SHUCKED
OYSTERS

MIGNONETTE
HOUSE-MADE HOT
SAUCE

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.

BREAKFAST BUFFET

\$45 PER PERSON

Stationary

FRUIT PARFAIT *GF
GRANOLA, SEASONAL FRUIT

CINNAMON BUN FRENCH TOAST *VG
BLUEBERRY, VITAL FARM CHANTILLY

EGGS BENEDICT
ENGLISH MUFFIN, TWO MEDIUM POACHED EGGS,
HOLLANDAISE, POTATO RÖSTI
CHOICE OF:
• HOUSE-MADE JUNIPER HAM
• MUSHROOM RAGU *VG
• CURED TROUT

BRAISED BEEF HASH *GF/DF
HARRISSA, ROAST FINGERLINGS, GREEN BEANS

Dessert

CHOCOLATE POT DE CRÈME *V/DF/GF
WITH BLUEBERRY SAGE COMPOTE, COCOA
NIB CRUMBLE

FRESH FRUIT TART
ALMOND PATE SUCRE CRUST, PASTRY CREAM

Enhancements

POTATO RÖSTI	\$6 PER PERSON
HOUSE-MADE SAUSAGE	\$7 PER PERSON
HOUSE-CURED BACON	\$7 PER PERSON

*DF - DAIRY FREE

*V - VEGAN

*GF - GLUTEN FREE

*VG - VEGETARIAN

*DEANE HOUSE MENUS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY.

LUNCH MENU

2 COURSES
\$50 PER PERSON

3 COURSES
\$65 PER PERSON

4 COURSES
\$80 PER PERSON

ADD A CHEF'S CHOICE AMUSE-BOUCHE FOR AN ADDITIONAL \$10 PER PERSON.

To Start

CHOICE OF 1 ITEM

HALIBUT CAKE
GRIBICHE, FRISÉE, CRUSHED PEAS

CORN VELOUTÉ *GF/VG/DF
CHILI OIL, CREME FRAÎCHE

Salad

CHOICE OF 1 ITEM

BROXBURN FARM ARUGULA SALAD *GF
VITAL GREEN FARMS BUTTERMILK, HONEY VINAIGRETTE,
TOASTED WALNUTS, SHAVED RHUBARB

TOMATO SALAD *GF/VG
RICOTTA, VINAIGRETTE, CRISPY SHALLOT

Entrée

CHOICE OF 3 ITEMS

GRILLED ALBERTA BEEF *GF
BEEF TALLOW POTATOES, GREEN BEANS, ROASTED CARROTS,
RED WINE JUS

CONFIT CHICKEN LEG
OYSTER MUSHROOM RISOTTO, GREEN PEAS, TARRAGON JUS

PAN-ROASTED TROUT
SALT BAKED TURNIP, TARRAGON CREAMED LEEKS,
GRENOBLOISE

QUINOA & SQUASH RÖSTI *VG/GF
SQUASH PRUÉE, BRAISED CARROTS, GREEN BEANS

Dessert

CHOICE OF UP TO 2 ITEMS

CHOCOLATE POT DE CRÈME *V/DF/GF
WITH BLUEBERRY SAGE COMPOTE, COCOA
NIB CRUMBLE

FRESH FRUIT TART
ALMOND PATE SUCRE CRUST, PASTRY CREAM

RHUBARB SUNDAE *GF
VANILLA BEAN MOUSSE, RHUBARB SAUCE,
ALMOND TUILE

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*V - VEGAN

*GF - GLUTEN FREE

*VG - VEGETARIAN

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DINNER MENU

3 COURSES
\$90 PER PERSON

4 COURSES
\$110 PER PERSON

ADD A CHEF'S CHOICE AMUSE-BOUCHE FOR AN ADDITIONAL \$10 PER PERSON.

To Start

CHOICE OF 1 ITEM

HALIBUT CAKE
GRIBICHE, FRISÉE, CRUSHED PEAS

CORN VELOUTÉ *GF/VG/DF
CHILI OIL, CREME FRAÎCHE

Salad

CHOICE OF 1 ITEM

BROXBURN FARM ARUGULA SALAD *GF
VITAL GREEN FARMS BUTTERMILK, HONEY
VINAIGRETTE, TOASTED WALNUTS, SHAVED RHUBARB

TOMATO SALAD *GF/VG
RICOTTA, VINAIGRETTE, CRISPY SHALLOTS

Entrée

CHOICE OF 3 ITEMS

TOP GRASS BEEF GRILLED TENDERLOIN *GF
BEEF TALLOW POTATOES, GREEN BEANS, ROASTED CARROTS,
RED WINE JUS

WOOD GRILLED CHICKEN BREAST
OYSTER MUSHROOM RISOTTO, PEAS, TARRAGON JUS

PAN-ROASTED TROUT
SALT BAKED TURNIPS, TARRAGON CREAMED LEEKS,
GRENOBLOISE

QUINOA & SQUASH RÖSTI *VG/GF
SQUASH PURÉE, BRAISED CARROTS, GREEN BEANS

Dessert

CHOICE OF UP TO 2 ITEMS

CHOCOLATE POT DE CRÈME *V/DF/GF
WITH BLUEBERRY SAGE COMPOTE, COCOA
NIB CRUMBLE

FRESH FRUIT TART
ALMOND PATE SUCRE CRUST, PASTRY CREAM

RHUBARB SUNDAE *GF
VANILLA BEAN MOUSSE, RHUBARB SAUCE,
ALMOND TUILE

*DF - DAIRY FREE

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BEVERAGES

COCKTAILS 20Z

BESSIE SMITH GIN, CHAMBORD, PROSECCO	\$17
NAT KING COLE VODKA, CUCUMBER, YUZU	\$14
CAB CALLOWAY WHISKY, GINGER, LEMON	\$16
PEGGY LEE TEQUILA, TRIPLE SEC, LAVNEDER	\$15
HERBIE HANCOCK WHITE PORT, LEMON, TONIC	\$16

BEER & CIDER 473ML

MY BEST FRIEND'S GIRL ESTABLISHMENT	\$11
IDLE HANDS, PILSNER ANNEX ALE	\$11
WAVEPOOL, IPA EIGHTYEIGHT	\$11
AUTUMN AMBER BORN BREWING	\$11
DIRTY BIRD, BLACK LAGER LAST BEST	\$11
APPLE CIDER VILLAGE BREWERY	\$11
APPLE CIDER SUNNY CIDER	\$13

0-PROOF COCKTAILS

MATCHA MINT GARDEN SEEDLIP, MATCHA,	\$10
FLOWERS FROM DEANE SEEDLIP, TONIC	\$10
GINGER MULE NA RUM, LIME, GINGER BEER	\$10
BEETS & ANTIQUES UNDONE APERITIF, JUICE	\$10

REFRESHMENTS

SEASONAL OKANAGAN JUICE	\$6
CANNED SODA	\$4
MONOGRAM COFFEE	\$4
ANNEX CRAFT SODA LEMONADE	\$7
ANNEX CRAFT SODA ROOT BEER	\$7
ANNEX CRAFT SODA GINGER BEER	\$7

WINE 750ML

SPARKLING

STONEBOAT BRUT, OLIVER, BC	\$70
BELLENDIA 'LEVIS' PROSECCO, ITALY	\$65
A BARTEL, BRUT ROSÉ	\$140
TATTINGER BRUT RESERVE	\$160
CHAMPANGE, FRANCE	\$160

WHITE

DOMAINE DU SALVARD 'CHEVERNY'	\$75
SAUVIGNON BLANC, LOIRE, FRANCE	
PODERI DI CARLO PINOT GRIGIO	\$65
FRUILLI-VENEZIA-GIULIA, ITALY	
WESZELI GRUNER VELTLINER	\$75
KAMPTAL, AUSTRIA	
DOMAINE GERARD TREMBLAY CHABLIS	\$75
BURGUNDY, FRANCE	
CEDAR CREEK 'ORGANIC'	\$65
RIESLING	
OKANAGAN VALLEY, CANADA	\$120
CHATEAU TRACY POUILLY FUME	
VALLÉ DE LA LOIRE, FRANCE	

RED

2021 ANGELINE, PINOT NOIR	\$60
SONOMA, USA	
2021 CAN SUMOI	\$75
SUMOLL, GRENACHE, PENEDES, SPAIN	
ALVARO PALACIOS 'CAMINS DEL PRIORACHE'	\$85
GRENACHE BLEND	
PRIORAT, SPAIN	
2015 CHÂTEAU LIVRAN	\$80
CABERNET SAUVIGNON/MERLOT	
BORDEAUX, FRANCE	
MARTIN RAY CABERNET SAUVIGNON	\$110
NAPA VALLEY, USA	
FRATELLI ALESSANDRIA BAROLO	\$170
PIEDMONT, ITALY	

DEANE HOUSE INGLEWOOD



SPEAK WITH OUR EVENTS MANAGER NOW AT (403) 264-0595
OR EMAIL EVENTS@DEANEHOUSE.COM.