

# STAMPEDE | PRIVATE EVENTS

JULY 8-17, 2022

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rip roarin'  
boot stompin'  
two steppin'

*good times!*



HUDSON





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# VENUES AT A GLANCE

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## HUDSON

Totalling over 18,000 square feet of event space, Hudson can accommodate 710 guests for seated events or receptions. The venue is located on the 6th floor, with large windows that command stunning views of downtown Calgary.



## SUB ROSA

An intimate escape from the ordinary, Sub Rosa is enhanced by vintage furnishings, a striking century-old brick wall, and industrial modern lighting. This underground oasis can accommodate 60 guests at a seated event and 289 at a reception.



## THE GUILD

With a large open kitchen featuring a wood and charcoal-burning parilla grill, The Guild showcases the best cuts of meat that Alberta has to offer. The bold but warm décor sets the perfect stage for your Stampede event.



## THE GUILD PATIO

With one of the largest patios in Calgary, we have your spot under the sun. Book a section for your own cookout and turn heads with the sight and smells of the smoker in action. Looking for something more elevated? Ask us how we can transform the patio into your own outdoor cocktail lounge.

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# PLATED BREAKFAST

*priced per person*

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Selection of Corn Muffins, Buttermilk Biscuits  
& Housemade Scones  
Housemade Jams, Whipped Butter  
*one basket per table*

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Three Scrambled Eggs with Fresh Chives

Crispy Maple Bacon  
& Spolumbo's Breakfast Sausages

Duck-fat Fried Potato Hash  
Housemade Seasoning

*or*

Buttermilk Pancakes  
Maple Syrup, Honey Butter

Crispy Maple Bacon  
& Spolumbo's Breakfast Sausages

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Fruit Platter  
Selection of Sliced Fruits & Berries

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# PLATED LUNCH & DINNER

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*priced per person · plated lunch comes with B&B pickles & cornbread*

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## SHOW PONY

*choice of one salad, one protein & two sides*

### Smoky Bean Salad

Jalapeños, Onions, Charred Corn, Tomato

### Classic Potato Salad

Housemade Mayo, Celery, Green Onions, Parsley,  
Boiled Egg

### Pasta Salad

Cherry Tomatoes, Basil, Roasted Garlic,  
Shaved Red Onion

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### Jerk Chicken

Marinated Chicken Thigh & Drumstick,  
Grilled Over Open Flame

### Smoked Brisket

House-brined Beretta Farms Brisket,  
Tangy BBQ Sauce

### Hunter Sausage

Housemade Pork Sausage, Lightly Smoked & Grilled

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### Corn on the Cob

Salted Butter

### Baked Beans

House-cured Pork Belly, Quebec Maple Syrup

### Grilled Zucchini & Peppers

Extra-virgin Olive Oil, Lemon Pepper

35

## YOUNG BUCK

*choice of one salad, one protein & two sides*

### Cowboy Caesar

Romaine, Housemade Dressing, Croutons,  
Smoky Bacon, Grana Padano

### Stampede Slaw

Roasted Corn, Red & Green Cabbage, Mayo,  
Cider Vinegar

### Prairie Grain Salad

Pickled Cucumber, Grilled Zucchini,  
Herb & Citrus Vinaigrette

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### Smoked Turkey Breast

BBQ Rubbed, Honey Mustard Sauce

### Smoked Pork Shoulder

Carolina BBQ Sauce

### Beef Ribs

Slow-roasted & Finished on Open Flame,  
Texas BBQ Sauce

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### Stampede Street Corn

Queso Fresco, Espelette, Cilantro, Lime

### Creamed Cheesy Spinach

Mozzarella, Cream Cheese, Grana Padano

### Grilled Asparagus

Butter, Bacon

45

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# PLATED LUNCH & DINNER

*priced per person · plated lunch comes with B&B pickles & cornbread*

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## THE STALLION

*choice of one salad, one protein & two sides*

### Grilled Peach & Burrata

Frisée, Basil, Balsamic, Extra-virgin Olive Oil

### Heirloom Potato Salad

Roasted Red Pepper, Artichoke Hearts, Olives, Herbs,  
White Balsamic

### Watermelon Salad

Vine-ripened Tomato, Feta, Mint, Strawberry Gastrique

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### Grilled Half Chicken

Bourbon & Maple Glaze, Scallions

### Pork Side Ribs

Applewood-smoked, Jerk BBQ Sauce

### Smoked 100oz Prime Rib

Hickor-smoked, Dry-aged & Oven-roasted,  
Fresh Horseradish

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### Grilled Broccolini & Bagna Cauda

Roasted Garlic, White Anchovies,  
Brown Butter Breadcrumbs

### Double-baked Potato

Sour Cream, Bacon, Gouda, Green Onions

### Mac 'n' Cheese

Four Types of Cheese, Goldfish Cracker Crumble

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# ACTION STATIONS

*priced per person*

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## JUST THE DIP

Spinach & Artichoke, Queso & Re-fried Bean Dip,  
Tortilla Chips, Pita Crisps, Grilled Bread

15

## CAMPFIRE CHILI

Beretta Farms Beef & Vegetarian Chili, Sour Cream,  
Tortilla Chips, Avocado, Grated Cheese, Limes, Cilantro

17

## MEAT CARVING STATION

Beretta Farms Top Sirloin, Mini Brioche Buns,  
Housemade Beer Mustard, Horseradish Cream, Pickles

21

## STEPHEN AVE OUTDOOR BBQ

Beretta Farms Smoked Brisket,  
Applewood-smoked Pork Ribs, Jerk Chicken,  
Combread, Bean Salad

23

## STATION ENHANCEMENTS

*Upgrade the stations to a buffet-style meal  
with a selection of salads and sides from our plated lunch  
& dinner offerings!*

### Show Pony

Smoky Bean Salad  
Classic Potato Salad  
Pasta Salad  
Corn on the Cob  
Baked Beans  
Grilled Zucchini & Peppers

4

### Young Buck

Cowboy Caesar  
Stampede Slaw  
Prairie Grain Salad  
Stampede Street Corn  
Creamed Cheesy Spinach  
Grilled Asparagus

6

### The Stallion

Grilled Peach & Burrata  
Heirloom Potato Salad  
Watermelon Salad  
Grilled Broccolini & Bagna Cauda  
Double-baked Potato  
Mac 'n' Cheese

8

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# FINGER LICKIN'

*priced per piece • minimum order of one dozen*

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<b>Stuffed Jalapeños</b>	Smoked Jalapeños, Cream Cheese, Housemade Bacon	<b>3.5</b>
<b>Potato Skins</b>	Monterey Jack, Sour Cream, Green Onions, Bacon Bits	<b>3.5</b>
<b>Mini Corn Dog</b>	Housemade Sausage, Cornmeal Batter, Beer Mustard	<b>4</b>
<b>Bourbon Pork Belly</b>	Braised Pork Belly, Sticky Bourbon Glaze, Green Onion	<b>4</b>
<b>Mac 'n' Cheese Bite</b>	Truffle Ranch Dressing	<b>4</b>
<b>Mini Smokies</b>	Beef Sausage, Brioche Bun, Mustard, Sweet Relish, Onion	<b>5</b>