

OPEN RANGE steaks chops lounge

Large Party Bookings

We welcome your special occasion dinners of 12 or more guests. To ensure fast and efficient service for your group, we have several set menus to choose from. These menus are flexible, and we are happy to customize any of them to suit the specific needs of your party. Depending on the amount of guests and/or the reservation date, we may also require your selection of wines in advance. To book a large party reservation, please complete and return the enclosed function confirmation form, and the function coordinator will contact you regarding the final details.

Custom Parties

Cocktail parties, private group luncheons or weekend brunches, and chef's tasting menus with wine pairings are some of the custom parties we would be pleased to arrange for you. Please contact the function coordinator at functions@cuisineconcepts.ca for sample menus and details.

Private Dining Rooms

We can arrange your party to be seated in a private dining room rather than with other guests. A minimum food and beverage charge applies for private dining rooms:

Wine Cellar Room	Fireplace Room	Entire Dining Room
Sunday – Thursday \$1000	Sunday – Thursday \$1000	Sunday – Thursday \$2250
Friday – Saturday \$2500	Friday – Saturday \$2000	Friday – Saturday \$4500

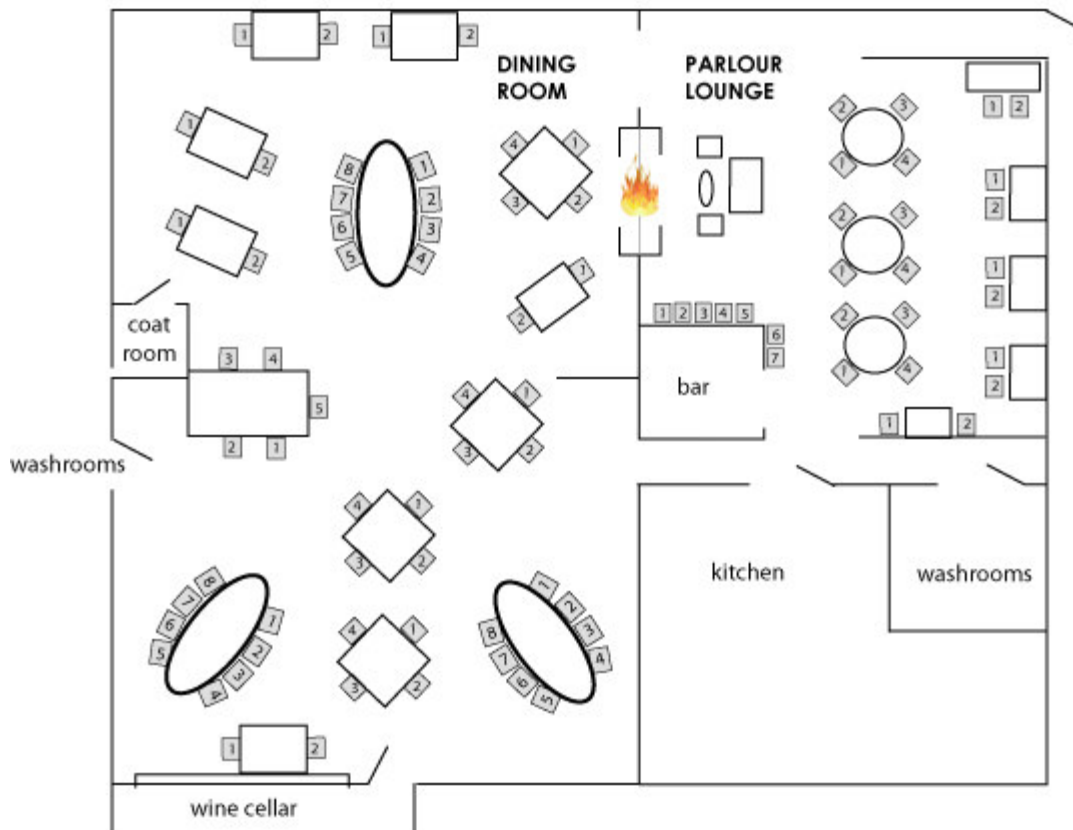
Minimums listed are for food and beverage expenditure only, gratuities and gst are over above. If the minimum charge is not reached, a catering fee for the difference will be added to the bill. Please refer to the enclosed room map for additional private dining room information.

Other Policies

A \$2 per guest fee applies to cakes or cupcakes brought into the restaurant from other venues. However, those purchased from the Urban Baker will be served for no additional charge. Please contact the bakery directly to arrange ordering and payment, information can be found at www.urban-baker.ca or by calling 403.266.3763. Other food items brought in by guests are also subject to an additional charge, the price will vary depending on the particular situation. We welcome decorations for your event, however any form of confetti is not allowed and will result in an additional cleaning charge of \$100. We regret that we are unable to accommodate external music, speeches requiring a p/a system, or volume adjustment for the purpose of dancing etc. Open Range adheres to the rules specified by the Alberta Gaming and Liquor Commission regarding liquor service and consumption.

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

open range restaurant map

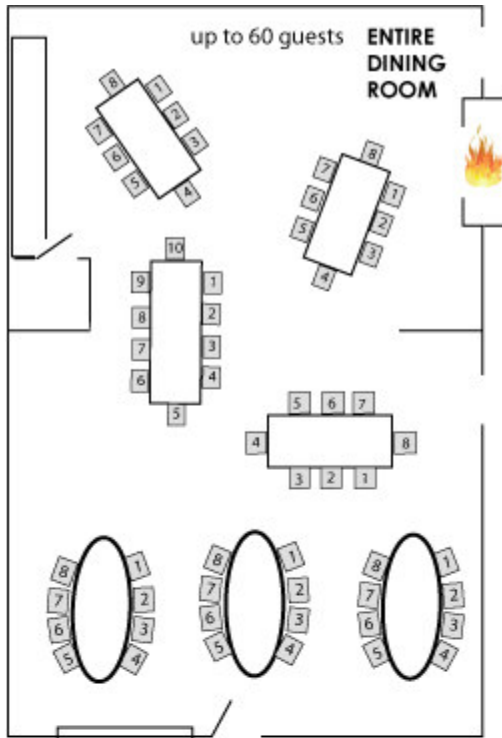


DINING ROOM

Illustrated is our every day seating plan. There are a few options for seating your reservation over 8 guests: one long rectangle down the center, two tables side by each in front of the fireplace, or two ovals pulled together along the back wall. You are welcome to specify what you would like, or we will prepare the best option for you based on the number of guests.

PARLOUR LOUNGE

The lounge is an excellent room for a light or full meal, or to meet your party for a drink before having dinner in the dining room. As it is always open to the public, the lounge is not available as a private dining room, however, we would be pleased to seat your large party reservation in this room, should you desire. (Maximum 16 guests.)

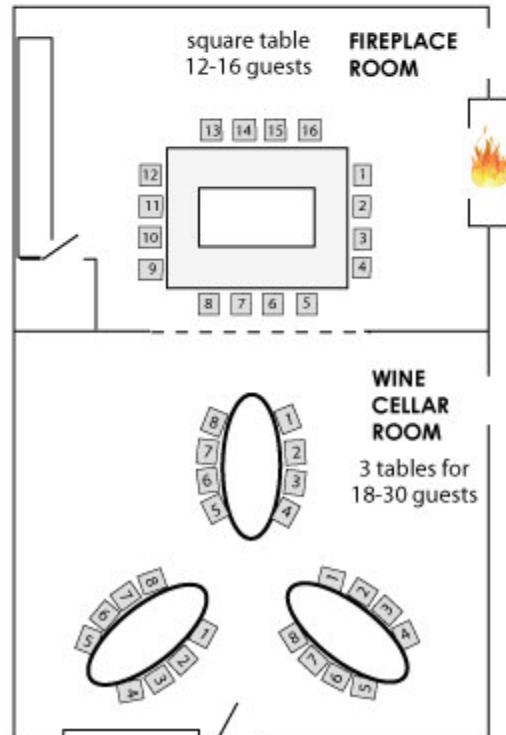
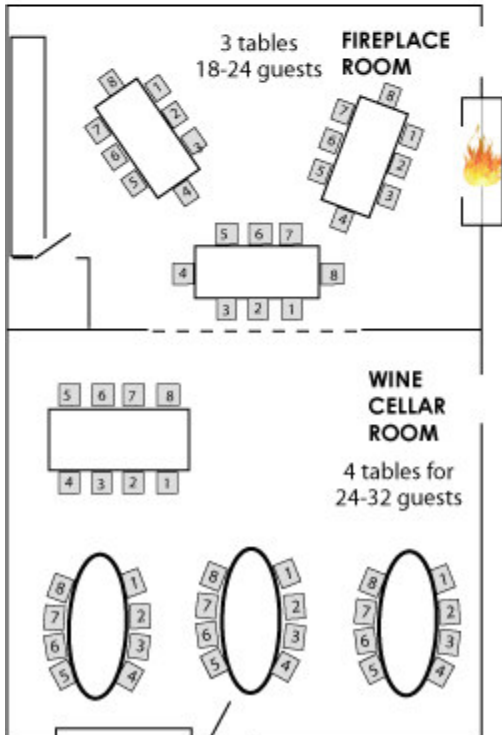


open range private dining options

Entire Dining Room
 seating capacity: 60
 minimum food and beverage charge:
 Sunday – Thursday \$2250
 Friday – Saturday \$4500

Fireplace Room
 seating capacity: 24
 minimum food and beverage charge:
 Sunday – Thursday \$1000
 Friday – Saturday \$2000

Wine Cellar Room
 music volume adjustable for meetings
 seating capacity: 32
 minimum food and beverage charge:
 Sunday – Thursday \$1000
 Friday – Saturday \$2500



OPEN RANGE

HARVEST MENU

50 dollars per person.

a relaxed format where guests share the dishes "family style"

To Start

bowl of organic field greens with fried tortillas and a Dijon red bell pepper vinaigrette
Urban Baker organic breads with rosemary butter

For Dinner

Choose Two to Customize Your Menu:

baked steelhead trout filet with citrus herb butter
roast leg of Alberta lamb with rocky mountain chimichurri sauce
grilled corn fed organic chicken breast with cranberry chipotle glaze
roast ribeye of Alberta beef with truffle gravy

Choose Two to Customize Your Menu:

roasted baby potatoes
wild rice pilaf
herbed cheddar grits

Also Served With:

house made creamed corn with fresh oregano
market fresh seasonal vegetable

Dessert:

platters with gingerbread cake, and seasonal tarts, brownies and cookies
coffee or tea

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

OPEN RANGE

REGULAR SERVICE MENU #1

47 dollars per person.

To Start

organic field green and fried tortilla salad with a Dijon red bell pepper vinaigrette
or
chef's seasonal soup
Urban Baker organic breads with rosemary butter

For Dinner

grilled New York strip with rocky mountain chimichurri sauce
and roasted potatoes *
or
grilled corn fed organic chicken breast with cranberry chipotle glaze
and wild rice pilaf
or
roasted steelhead trout with citrus herb butter
and wild rice pilaf

main course served with seasonal vegetables

Dessert

Callebaut chocolate pot de crème with bourbon sour cherries
coffee or tea

*Alberta beef striploin roasted to medium will be substituted for parties over 30 guests

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

OPEN RANGE

REGULAR SERVICE MENU #2

55 dollars per person.

To Start

chef's seasonal soup

Followed By

baby romaine with chipotle pepper and roasted garlic dressing,
corn bread croutons and local parmesan
Urban Baker organic breads with rosemary butter

For Dinner

Choose Three to Customize Your Menu:

grilled Beef tenderloin with roasted chilli scalloped potatoes and truffle gravy *

or

rack of Alberta venison with local Dijon cream and roasted chilli scalloped potatoes

or

duck breast with fireweed honey glaze and wild rice pilaf

or

rack of lamb with chimichurri sauce, fresh mint and roasted chilli scalloped potatoes

or

roasted steelhead trout filet with citrus herb butter and wild rice pilaf

main course served with two seasonal vegetables

For Dessert

Callebaut chocolate pot de crème with bourbon sour cherries

coffee or tea

*Alberta prime rib roast will be substituted for parties over 30 guests

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

OPEN RANGE

REGULAR SERVICE MENU #3 for parties up to 30 guests

60 dollars per person.

one less course - 52 dollars per person.

For the Table to Share

platter of smoked game meats with house made condiments

three bean and sorrel dip with grilled chili flatbread

Urban Baker organic breads with rosemary butter

Followed By

baby spinach and herb salad with ruby grapefruit, grainy Dijon

dressing and goat cheese

For Dinner

beef tenderloin on a pearl onion wild mushroom ragu with black truffle gravy

or

blackened New York strip with Rocky Mountain chimichurri sauce

or

rack of lamb with local grainy Dijon and fresh mint and leaves

main course served with seasonal vegetables and roasted fingerling potatoes

we are happy to prepare a fish or poultry for any guest that would prefer it

For Dessert

warm apple, almond and cranberry galette with house made cinnamon ice cream

coffee or tea

1114 Edmonton Trail NE Calgary, AB T2E 3K4

Ph: 403.277.3408 Fax: 403.266.3760

Web: open-range.ca

E: functions@cuisineconcepts.ca

OPEN RANGE

ADDITIONAL POSSIBILITIES

Appetizers Passed on Trays

5 dollars per person with the purchase of any of the above dinner menus

Choose Three to Customize your Menu:

Open Range three bean dips with Urban Baker crackers
baby red corn tacos with smoked chicken and jalapeno jack
roasted cremini mushroom caps stuffed with baby shrimp, roasted garlic and spinach
organic tomato, fresh basil and unripened mozzarella crustini
three cheese and oven dried tomato stuffed eggplant rollups
chilli chicken quesadillas with salsa cruda

Appetizers Passed on Trays

8 dollars per person with the purchase of any of the above dinner menus

Choose Three to Customize your Menu:

blue crab and local goat cheese dip with whole grain flatbread toasts
smoked buffalo chorizo pico de gallo (bruschetta)
grilled apple, cambazola cheese, pinenut and chanterelle mushroom flatbreads
chilli dusted tiger prawns with stone fruit salsa
smoked chicken, pinenut and white cheddar flatbreads

Chef's Station Shucking Fresh Oysters

30 dollars per dozen

served on the half shell with house made condiments

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

OPEN RANGE

FUNCTION WINELIST

sparkling wine

Segura Vidas Brut Reserva Cava, Spain 34.
Step Rd. Black Wing Sparkling, Australia 39.
Marques de Gelida "Brut Exclusive", Spain 42.
Paul Zinck Brut Rose, France 47.

rosè wine

Marques de Caceres Rioja, Spain 33.
Bodega Melipal Malbec, Argentina 36.

white wine

Gazela Vinho Verde, Portugal 26.
Perrin la Vieille Ferme, France 30. (organic)
Henry Marionnet Sauv. Blanc, France 35.
Step Rd. Chardonnay, Australia 35.
Torreon de Paredes Chardonnay, Chile 35.
Quattro Valli Pinot Grigio, Italy 36.
Bodegas Faustino Viura, Spain 36.
Dom. de Bourdieu Sauv. Blanc, France 40.
Santadi Cala Silente Vermentino, Italy 43.
Beresford Chardonnay, Australia 40.
Pierre Boniface Jacquere, France 45.
Malat Gruner Veltliner, Austria 46.
Highfield Sauvignon Blanc, New Zealand 50.
Bonterra Viognier, California 53. (organic)
Blue Mountain Pinot Blanc, BC 54.
Fournier Pouilly-Fume, France 54.
Ch. Fuisse Pouilly Fuisse Chardonnay, France 65.

red wine

Castillo Monseran Garnacha, Spain 26.
Alpha Zeta Valpolicella, Italy 32.
Kingston Estate Petit Verdot, Australia 32.
Perrin Reserve, Rhone France (organic) 32.
Chateau St. Cosme Syrah, Rhone France 39.
Peninsula Ridge Cabernet Franc, Ontario 39.
Small Gully "Formula" Shiraz, Australia 40.
Canaletto Pinot Noir, Italy 40.
Vinhos Sogrape Reserva Douro, Portugal 41.
Englebrecht Cab/Shiraz/Merlot, South Africa 42.
Altesino Rosso de Altesino Sangiovese, Italy 43.
Chateau Camplazens Grenache, France 43.
Peachy Canyon Zinfandel, California 44.
Sandhill Merlot/Cabernet, BC 47.
Clos de los Siete Malbec, Argentina 47.
Morambro Creek Shiraz, Australia 50.
Torreon de Parades Cabernet, Chile 51.
Carpineto Chianti Classico Riserva, Italy 56.
Main Divide Pinot Noir, New Zealand 56.
Benzinger Merlot, California 56.
Marquis Murrieta Ygay Reserva, Rioja Spain 64.
Henry's Drive Cabernet/Shiraz, Australia 66.
David Bruce Petit Syrah, California 66.

large format red

Quattro Valli "L' Piston" Barbera
2007 Piedmont Italy 84.
1500ml magnum (2 regular bottles)

Marchesi di Barolo "Canubi Cru"
Barolo, 2004 Piedmont Italy 218.
1500ml magnum (2 regular bottles)

To ensure efficient service we recommend choosing only one white and one red wine for groups. For the complete wine list please refer to our website, www.open-range.ca.

1114 Edmonton Trail NE Calgary, AB T2E 3K4
Ph: 403.277.3408 Fax: 403.266.3760
Web: open-range.ca
E: functions@cuisineconcepts.ca

OPEN RANGE

FUNCTION CONFIRMATION FORM

Company Name: _____

Contact Name: _____

Phone Number: _____ Fax Number: _____

Email: _____

Date and Day of Party: _____

Time of Arrival: _____ Number of Guests: _____

Menu Choice: _____

Passed Appetizers: _____

Wine Choices: white _____ red _____

other _____

Dining Room and Table Arrangement Preferences: _____

We require you confirm the number of guests attending the function 3 days prior to your event date. The bill will reflect the confirmed number of guests regardless if actual attendance is lower than expected. An 18% gratuity and 5% GST will be added to the final bill. In the month of December, reservations cancelled with less than 3 days notice will result in the card being charged 50% of the food portion of the bill. An 18% gratuity will be added to the final bill. Payment in full is expected at the conclusion of the night. **A \$500 non-refundable deposit is required for all parties over 30 (over 12 during the month of December.) Please provide a credit card below for deposit.**

CREDIT CARD AUTHORIZATION

Name: _____ Date: _____

Card Number: _____

Card Type: _____ Exp: _____

Signature: _____

- please charge this card for the remainder of the bill after the event.

1114 Edmonton Trail NE Calgary, AB T2E 3K4

Ph: 403.277.3408 Fax: 403.266.3760

Web: open-range.ca

E: functions@cuisineconcepts.ca