

# 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](mailto: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

Sunday – Thursday \$1000

Friday – Saturday \$2500

### Fireplace Room

Sunday – Thursday \$1000

Friday – Saturday \$2000

### Entire Dining Room

Sunday – Thursday \$2250

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](http://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.

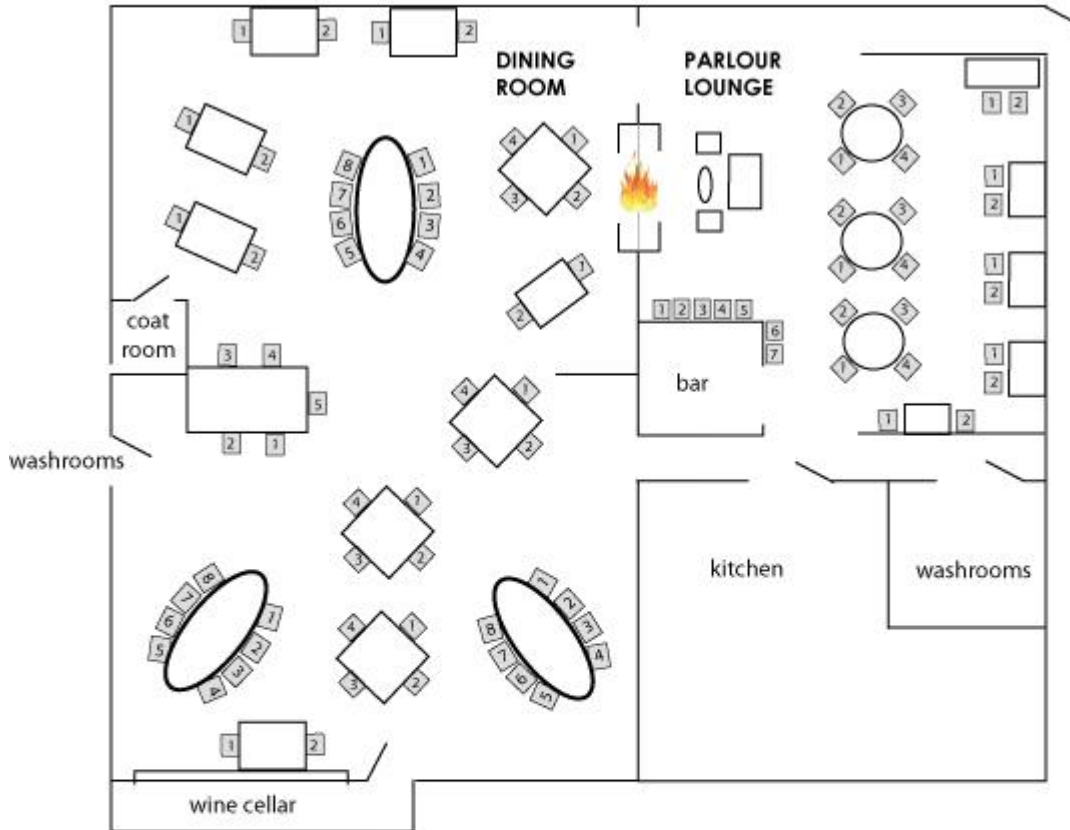
1114 Edmonton Trail NE Calgary, AB T2E 3K4

Ph: 403.277.3408 Fax: 403.444.8314

Web: [open-range.ca](http://open-range.ca)

Email: [functions@cuisineconcepts.ca](mailto:functions@cuisineconcepts.ca)

## open range restaurant map

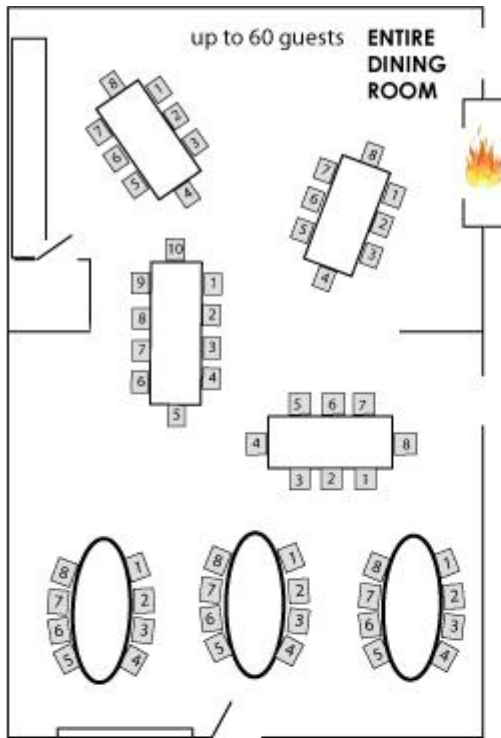


### DINING ROOM

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**

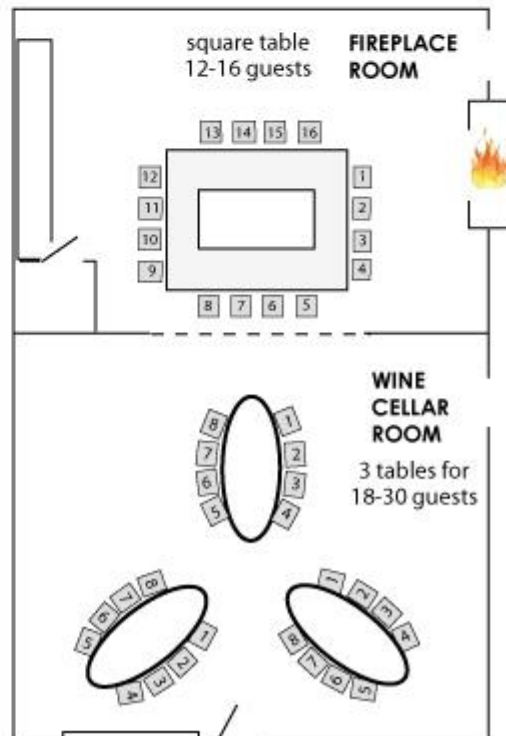
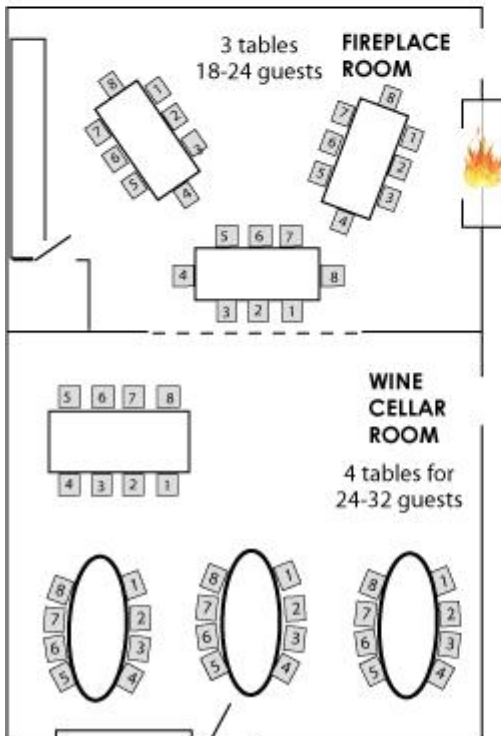
seating capacity: 60  
 minimum food and beverage charge:  
 Sunday – Thursday \$2250  
 Friday – Saturday \$4500

**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

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 saskatoon bbq sauce  
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

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## 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 saskatoon bbq sauce  
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 of 20 or more guests

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## 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

Noble Farms duck breast with fireweed honey glaze and wild rice pilaf

or

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

or

roasted steelhead trout filet with saskatoon bbq sauce 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 of 20 or more guests

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**REGULAR SERVICE MENU #3** for parties up to 25 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 dips with sorrel pesto and 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 Alberta lamb with central Mexican mole and mint oil

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**

maple bourbon pecan pie with house made praline ice cream  
coffee or tea

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## 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

House made mini corn tacos with smoked chicken and jalapeno jack  
roasted baby potatoes 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 (bruscetta)

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

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## FUNCTION WINELIST

### sparkling wine

Pares Balta Cava Brut, Spain (organic) 36.  
Step Rd. Black Wing Sparkling, Australia 39.  
Canella Prosecco Brut doc, Italy 39.  
Paul Zinck Brut Rose, France 47.

### rosè wine

Marques de Caceres Rioja, Spain 33.  
Chante Cigale Vins de Pays Rhone, France 44.

### white wine

Gazela Vinho Verde, Portugal 26.  
Gruen Riesling, Germany 29.  
Perrin la Vieille Ferme, France 30. (organic)  
Yealands Sauvignon Blanc, New Zealand 33.  
Henry Marionnet Sauv. Blanc, France 35.  
Torreon de Paredes Chardonnay, Chile 35.  
Maretima Pinot Grigio, Italy 36.  
Kato Sauvignon Blanc, New Zealand 38.  
Tahbilk Viognier, Australia 38  
Dom. de Bourdieu Sauv. Blanc, France 40.  
Blasted Church "Hatfields Fuse", BC 44.  
Lotus Chardonnay, California 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 57.  
Ch. Fuisse Pouilly Fuisse Chardonnay, France 65.

### red wine

Castillo Monseran Garnacha, Spain 26.  
Casa Conego Torriga/Cab/Syrah, Portugal 30.  
Alpha Zeta Valpolicella, Italy 32.  
Kingston Estate Petit Verdot, Australia 32.  
Castelmaure Grenache/Syrah, France 36.  
Tapiz Malbec, Argentina 36.  
Peachy Canyon Zinfandel, California 38.  
Vinhos Sogrape Reserva Douro, Portugal 41.  
Englebrecht Cab/Shiraz/Merlot, South Africa 42.  
Altesino Rosso de Altesino Sangiovese, Italy 43.  
Sister's Run Shiraz, Australia 44.  
Clos de los Siete Malbec, Argentina 47.  
Digger's Bluff Cab Sauvignon, Australia 48.  
75 Wine Co. Cab Sauvignon, California 50.  
Dandelion Lionheart Shiraz, Australia 51.  
Poggerino Chianti Classico Sangiovese, Italy 53.  
Joffre Premium Reserva Merlot, Argentina 53.  
Fireblock Grenache, Australia 54. (organic)  
Main Divide Pinot Noir, New Zealand 56.  
Marquis Murrieta Ygay Reserva, Rioja Spain 64.  
Henry's Drive Cabernet/Shiraz, Australia 66.  
David Bruce Petit Syrah, California 66.

### large format red

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](http://www.open-range.ca).

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## 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: \_\_\_\_\_

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

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