

STAMPEDE | PRIVATE EVENTS

JULY 6-15, 2018

rip roarin'
boot stompin'
two steppin'

good times!



HUDSON



venues at a glance



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 command stunning views of downtown Calgary.



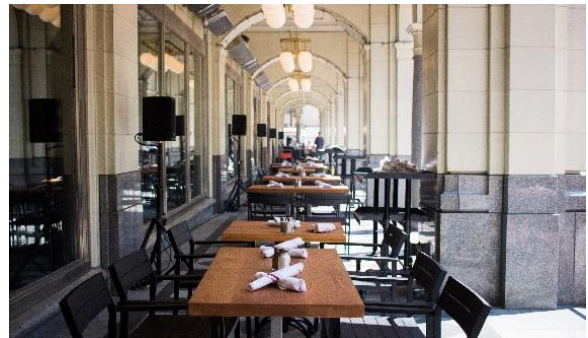
sub rosa

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 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.

WAKE 'N' BREAK

priced per person

Fresh Orange, Apple & Grapefruit Juice

-

Freshly Baked Cornbread & Butter

Tortilla Chips & Salsa

-

Housemade Hemp Seed Granola

Greek Yoghurt, Whole Milk & Blackberries

-

Free-Range Scrambled Eggs with Green Onion & White Cheddar

Crispy Smoked Bacon & Breakfast Sausages

Potato Hash

Buttermilk Pancakes & Maple Syrup

House-Dried Tomato Gratin

-

Freshly Brewed Coffee & Selection of Teas

Plated 25.

Buffet 29.

ENHANCEMENTS

priced per person

| | |
|---|----|
| Housemade Oatmeal Caramelized Apple, Brown Sugar | 4. |
| Assorted Plain & Multigrain Bagels Cream Cheeses, Jams | 4. |
| Eggs Benedict Smoked Bacon, Hollandaise | 6. |
| Vanilla Bean French Toast Apple Compote, Pure Maple Syrup | 6. |
| Smoked Salmon Platter Traditional Garnishes | 8. |

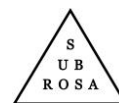
Omelette Station

2-hour service

Button Mushrooms, Cheddar Cheese, Ham, Red Onions, Peppers, Tomato, Scallions, Baby Shrimp

13.

HUDSON



CHUCK WAGON LUNCH BUFFET

priced per person

Cornbread & Butter

Campfire Chili

White Cheddar, Green Onions

-

Fingerling Potato Salad

Dirty Bird Dressing

Cowboy Coleslaw

Tobacco & Hemp Vinaigrette

Crispy Romaine Hearts

Shaved Parmesan, Croutons, Caesar Dressing

-

Slow-Roasted Smoked Pork Shoulder

Charcoal-Roasted Chicken

Hunter-Style

Ukrainian-Style Perogies

Kielbasa Sausage, Sour Cream, Chives

Summer Vegetables

Tossed in First-Pressed Canola Oil

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Warm Apple Cinnamon Crunch Crumble

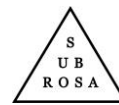
Custard Ice Cream

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Carnival Cookie Table

35.

HUDSON



CHUCK WAGON PLATED LUNCH

priced per person

Crispy Romaine Hearts

Pancetta, Sylvan Star Gouda, Hard-Boiled Egg, Red Radish, Caesar Vinaigrette

or

Campfire Chili

Smoked Sour Cream

-

Honey-Roasted Chicken Breast

Charred Carrots, Black Barley & Prairie Corn Pilaf

or

Braised Alberta Beef Chuck Flat

Smoky Mash, Broccolini, Roasted Shallots, Carrot

-

Country Carrot Cake

Cream Cheese Frosting, Vanilla Chantilly Cream

38.

HUDSON



CHUCK WAGON PLATED DINNER

priced per person

Prairie Corn Velouté

Wild Rice

or

Crispy Romaine Hearts

Pancetta, Sylvan Star Gouda, Hard-Boiled Egg, Red Radish Caesar Vinaigrette

-

Alberta Prime Rib

Smoky Mash, Charcoal-Roasted Vegetables, Yorkshire Pudding, Crown Royal Whisky Sauce

or

Herb-Roasted Chicken Breast

Charred Carrots, Black Barley & Prairie Corn Pilaf

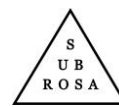
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Country Carrot Cake

Cream Cheese Frosting, Vanilla Chantilly Cream

70.

HUDSON



CHUCK WAGON ENHANCEMENTS

MUNCHIE SIZED

priced per piece · minimum one dozen per item

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|--|------|
| Baby Pierogi Bacon Bits, Green Onions | 3. |
| Mac & Cheese Bite Truffled Ranch Dressing | 4. |
| Alberta Beef Slider American Cheese | 4.50 |
| Beretta Steak Tartare Spoon | 5. |
| Wildtree Glazed Chicken Wings | 5. |
| Chuck Nuggets Hickory BBQ Sauce | 6. |

BUFFET BONUSES

priced per person

| | |
|--|-----|
| Pickled Beet Salad Endive, Citrus | 9. |
| Spinach & Artichoke Dip Toasted Bannock, Crostinis | 9. |
| Chile Con Queso Roasted Poblano Peppers | 10. |
| Charcuterie Platter Mixed Cured Meats, Traditional Garnishes | 15. |
| Baked Wheel of Brie Jalapeño Jam, Diced Baguette | 17. |
| Canadian Cheese Platter Fresh Grapes, Chutney, Preserved Fruits | 19. |

HUDSON



ACTION STATION OPTIONS

BAJA RODEO STATION

Pulled Pork Quesadillas

Flour Tortilla, Onions, Peppers, Mushrooms, Shredded Cheese,
Lettuce, Salsa, Sour Cream, Guacamole
13.

Baja Fajitas

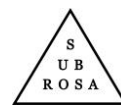
Choice of Chicken or Shrimp, Flour Tortilla, Onions, Peppers, Mushrooms,
Shredded Cheese, Lettuce, Salsa, Sour Cream, Guacamole
14.

MEAT CARVING STATION

Carved Beretta Farms Beef Hip

Mini Buns, Dirty Bird Mustard, Horseradish Mayo, Sliced Pickles, Saskatoon-Style Jam
16.
(minimum 80 persons)

HUDSON



PATIO COOKOUT

priced per person

Grilled Housemade Sausage

Kaiser Bun, Dirty Bird Mustard, Grilled Onions,
Processed Cheese

10.

Beef Burger

Brioche Bun, American Cheese, Mustard,
Pickle, Housemade Sauce

10.

Smoked Chicken Drumsticks

Creamy Grits, Salsa

10.

Smoky Chili Sloppy Joe

Grated Cheddar, Pickled Red Onions, Macaroni Salad

10.

Smoked Pulled Brisket

Housemade Bannock, Pickled Red Cabbage,
Smoked Sour Cream, Green Onions

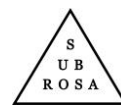
12.

Sesame-Crusted Pork Ribs

Kimchi Coleslaw, Gochujang Sauce

12.

HUDSON



THE COOL DOWN

priced per person

Peas & Rice Salad
Potato Salad
Beetroot Salad
Baby Greens
Tomato, Basil & Baby Mozzarella Salad
Bannock Bread & Hummus
Nacho Chips & Salsa
Chopped Romaine
Sliced Onions
Cruité Selection
Caesar Dressing
French Dressing

17.

CANADIAN AW-SHUCKED OYSTERS

Gazpacho, Lemons, Tobacco, Worcestershire Sauce

16.

HUDSON

