



CHAIRMAN'S
STEAKHOUSE

EVENTS PACKAGE
2251 MAHOGANY BLVD SE
CHARIMANS.CA



OUR STEAKHOUSE

WELCOME TO A MODERN AND LUXURIOUS TAKE ON A CLASSIC STEAKHOUSE. IN PARTNERSHIP WITH VINTAGE GROUP, WESTMAN VILLAGE IS HONOURED TO BRING TO LIFE A DINING EXPERIENCE UNLIKE ANYTHING YOU HAVE EVER SEEN IN CALGARY. JOIN NEW FRIENDS, AND OLD, AT CHAIRMAN'S STEAKHOUSE.



PRIVATE DINING ROOM AVAILABLE

FOR FULL VENUE INQUIRES CONTACT EVENTS@CHAIRMANS.CA



OUR MENU

CHAIRMAN'S STEAKHOUSE IS A TRIBUTE TO AN ICONIC ERA, IT IS AN ODE TO TIMES GONE BY; TO THE GLITZ AND GLAMOUR OF OLD HOLLYWOOD. CHAIRMAN'S HAS SUBTLE NODS TO THE INFAMOUS RAT PACK AND THE CLASSIC VIBES AND TASTES OF THE VINTAGE ERA. OUR EXECUTIVE CHEF ENSURES THIS EXPERIENCE IS REFLECTED IN HIS DISHES AND THE CARE PUT INTO EACH INGREDIENT.

CANAPES

BY THE DOZEN

CANADA PRIME BEEF MEATBALLS SAN MARZANO TOMATO SAUCE, FONTINA	50
WAGYU BEEF SLIDERS SWEET GARLIC SAUCE, CLASSIC GARNISH, AGED CHEDDAR	80
LAMB CONFIT TORTELLINI PARMESAN, BLACK TRUFFLE BUTTER	66
PRAWN COCKTAIL WASABI COCKTAIL SAUCE	60
STEAK BITES OSCAR SEARED TENDERLOIN, KING CRAB, LOBSTER, BEARNAISE	80
SCALLOP CRUDO YUZU KOSHO VINAIGRETTE, SCALLION, CILANTRO	66
TRUFFLE MUSHROOM TOAST BRIOCHE, PARMIGIANA REGGIANO	50
STUFFED POTATO CROQUETTES TRUFFLE, CHEESE CURDS, HERBS	52
SEAFOOD BOUCHE PERNOD CREAM SAUCE, PUFF PASTRY, CRAB, LOBSTER, SCALLOP	70
CHEF'S CHOICE A CHEF'S INSPIRED CREATION CUSTOM MADE FOR YOUR EVENT	60

LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR SPECIAL REQUESTS.

MENU ITEMS ARE SUBJECT TO CHANGE DUE TO OUR CONTINUALLY EVOLVING MENU.



DINNER MENU 1

89 PER PLATE

FIRST COURSE

LOCAL GREENS

PICKLED RED ONION, RADISH, CHERRY TOMATO, HOUSE VINAIGRETTE, DRIED POMEGRANATE SEEDS

OR

CAESAR SALAD

DOUBLE SMOKED BACON, CROUTONS, PARMIGIANO REGGIANO, GARLIC DRESSING, CURED EGG YOLK

SECOND COURSE

PRAWN COCKTAIL

OCEAN WISE WHITE PRAWNS, WASABI COCKTAIL SAUCE

OR

MUSHROOM VOL AU VENT

SHERRY, THYME, HEAVY CREAM, PARMIGIANO REGGIANO

THIRD COURSE

6oz CHAIRMAN'S RESERVE BEEF TENDERLOIN
POPLAR BLUFF MASHED POTATO, GREEN BEANS,
DOUBLE SMOKED BACON JUS

OR

PAN SEARED SABLEFISH

RED BEET HUMMUS, LYONNAISE POTATOES, GREEN BEANS, DILL DRESSING, LEMON OIL

OR

FREE RUN ALBERTA CHICKEN SUPREME

POPLAR BLUFF MASHED POTATO, ASPARAGUS,
ROASTED POULTRY JUS

FOURTH COURSE

SALTED CARAMEL CRÈME BRÛLÉE

PASSIONFRUIT, CHOCOLATE & HAZELNUT BISCOTTI

OR

KEY LIME PIE

MANGO COULIS, ITALIAN MERINGUE,
CITRUS LACE COOKIE

DINNER MENU 2

109 PER PLATE

FIRST COURSE

CAESAR SALAD

DOUBLE SMOKED BACON, CROUTONS, PARMIGIANO REGGIANO, GARLIC DRESSING, CURED EGG YOLK

OR

LOCAL GREENS

PICKLED RED ONION, RADISH, CHERRY TOMATO, HOUSE VINAIGRETTE, DRIED POMEGRANATE SEEDS

SECOND COURSE

MUSHROOM VOL AU VENT

SHERRY, THYME, HEAVY CREAM, PARMIGIANO REGGIANO

OR

TUNA TARTARE

AVOCADO, CREAMY SESAME VINAIGRETTE, RADISH,
SPICY MAYO, TARO ROOT CHIPS

THIRD COURSE

8oz CHAIRMAN'S RESERVE BEEF TENDERLOIN
POPLAR BLUFF MASHED POTATO, GREEN BEANS, FOIE
GRAS MUSHROOM SAUCE

OR

PAN SEARED SABLEFISH

RED BEET HUMMUS, CHORIZO LYONNAISE POTATOES,
OLIVES, GREEN BEANS, LEMON DILL BEURRE BLANC

OR

12oz NY STEAK SINATRA

PEPPERS ONIONS & MUSHROOMS IN A MARSALA
CREAM SAUCE, POPLAR BLUFF MASHED POTATO,
GREEN BEANS

FOURTH COURSE

CARROT CAKE

GRILLED PINEAPPLE, MAPLE CREAM CHEESE ICING,
CANDIED WALNUTS

OR

SALTED CARAMEL CRÈME BRÛLÉE

PASSIONFRUIT, CHOCOLATE & HAZELNUT BISCOTTI

DINNER MENU 3

134 PER PLATE

FIRST COURSE

CAESAR SALAD

DOUBLE SMOKED BACON, CROUTONS, PARMIGIANO REGGIANO, GARLIC DRESSING, CURED EGG YOLK

OR

WALDORF SALAD

FUJI APPLES, GRAPES, CANDIED WALNUTS,
CELERY HEARTS, STILTON

SECOND COURSE

SEARED HOKKAIDO SCALLOPS

DOUBLE SMOKED BACON FOAM, ROASTED
MUSHROOMS, TRUFFLE CAULIFLOWER PUREE,
HICKORY STICKS

OR

BEEF TATAKI

SESAME PONZU, RADISH, PICKLED CARROT, CRISPY
GARLIC & SHALLOTS, SSAMJANG MAYO

THIRD COURSE

8oz CHAIRMAN'S RESERVE BEEF TENDERLOIN OSCAR
LOBSTER, KING CRAB, BEARNAISE, POPLAR BLUFF
MASHED POTATO, GREEN BEANS

OR

HALF RACK OF ALBERTA LAMB

PINENUT TARRAGON CRUST, PEARL COUSCOUS RAGU,
ROSEMARY JUS

OR

MAURITIUS RED DRUM

HERBED RISOTTO MILANESE, GREEN BEANS,
RATATOUILLE VINAIGRETTE

FOURTH COURSE

NY STYLE CHEESECAKE

BLOOD ORANGE CURD, HASKAP BERRY GEL,
ALMOND FLORENTINE

OR

FLOURLESS CHOCOLATE TORTE

MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE
CRUMBLE, TENNESSEE WHISKEY CARAMEL, RASPBERRY



CUSTOM CAKES

CUSTOM MADE WEDDING &
BIRTHDAY CAKES BY OUR
PASTRY CHEF

FLAVOUR OPTIONS:

VANILLA

CHOCOLATE SOUR CREAM

LEMON CHIFFON

ASK US FOR DETAILS



CONTACT

**FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
EVENTS@CHAIRMANS.CA**

**CHAIRMAN'S STEAKHOUSE
2251 MAHOGANY BLVD SE, CALGARY
587 291 9898**



**WESTMAN
VILLAGE**

on MAHOGANY LAKE