



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 POMODORINA TOMATO SAUCE, PECORINO	50
WAGYU BEEF SLIDERS SWEET GARLIC SAUCE, CLASSIC GARNISH, AGED CHEDDAR	80
PRAWN COCKTAIL WASABI COCKTAIL SAUCE	60
STEAK BITES OSCAR SEARED TENDERLOIN, KING CRAB, LOBSTER, BEARNAISE	80
VENISON CARPACCIO POTATO CHIP, APPLE & GRAPE MOSTARDA, PECORINO, WATERCRESS	55
TRUFFLE MUSHROOM TOAST (VEGETARIAN) BRIOCHE, PARMIGIANA REGGIANO	55
CRAB WELLINGTON DUNGENESS CRAB, BOURSIN CHEESE, MUSHROOM DUXELLES, BEARNAISE SAUCE	80
CRISPY CAULIFLOWER BITES (VEGETARIAN) SWEET GARLIC SAUCE, DILL	40
SEAFOOD BOUCHE PERNOD CREAM SAUCE, PUFF PASTRY, KING 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

90 PER PLATE

FIRST COURSE

LOCAL GREENS

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

OR

CAESAR SALAD

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

SECOND COURSE

PRAWN COCKTAIL

PACIFIC WHITE PRAWNS, WASABI COCKTAIL SAUCE

OR

BLACK TRUFFLE MUSHROOM TOAST

SHERRY, THYME, HEAVY CREAM, PARMIGIANO
REGGIANO

THIRD COURSE

6oz CHAIRMAN'S RESERVE ALBERTA BEEF TENDERLOIN

POPLAR BLUFF MASHED POTATO, BROCCOLINI,
DOUBLE SMOKED BACON JUS

OR

CAPE D'OR ORGANIC SALMON

RED QUINOA, EDAMAME, TAHINI DRESSING,
COCONUT GOCHUJANG SAUCE

OR

FREE RUN ALBERTA CHICKEN SUPREME

FONDANT POTATO, APPLE & GRAPE MOSTARDA,
CAULIFLOWER PUREE, BROCCOLINI,
ROASTED POULTRY JUS

FOURTH COURSE

CARROT CAKE

GRILLED PINEAPPLE, MAPLE CREAM CHEESE ICING,
CANDIED WALNUTS

OR

ORANGE CRÈME BRÛLÉE

MORELLO CHERRY GEL, CHOCOLATE ALMOND SPARKLE
COOKIE

DINNER MENU 2

113 PER PLATE

FIRST COURSE

LOCAL GREENS

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

OR

CAESAR SALAD

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

SECOND COURSE

TUNA TARTARE

CREAMY SESAME DRESSING, AVOCADO, PICKLED
CUCUMBER, SPICY MAYO, RADISH, TARO ROOT CHIPS

OR

GUINNESS BRAISED SHORT RIB ON TOAST

GORGONZOLA CHEESE, RED ONION JAM, HOUSEMADE
ROSEMARY BREAD

THIRD COURSE

8oz CHAIRMAN'S RESERVE ALBERTA BEEF TENDERLOIN

POPLAR BLUFF MASHED POTATO, BROCCOLINI,
FOIE GRAS MUSHROOM SAUCE

OR

CAPE D'OR ORGANIC SALMON

RED QUINOA, EDAMAME, TAHINI DRESSING,
COCONUT GOCHUJANG SAUCE

OR

ALBERTA LAMB T-BONE

FONDANT POTATO, BROCCOLINI, HARISSA YOGURT,
PISTACHIO MINT CRUST

FOURTH COURSE

STICKY TOFFEE PUDDING

BLACK TREACLE TOFFEE SAUCE, WHIPPED HEAVY CREAM

OR

ORANGE CRÈME BRÛLÉE

MORELLO CHERRY GEL, CHOCOLATE ALMOND SPARKLE
COOKIE

DINNER MENU 3

138 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

VENISON CARPACCIO

PRESERVED LEMON AIOLI, APPLE & GRAPE MOSTARDA,
WATERCRESS, AGED PECORINO, ROSEMARY CROSTINI

THIRD COURSE

8oz CHAIRMAN'S RESERVE ALBERTA BEEF TENDERLOIN OSCAR

LOBSTER, KING CRAB, BEARNAISE, POPLAR BLUFF
MASHED POTATO, BROCCOLINI

OR

12oz NEW YORK STEAK SINATRA

PEPPERS, ONIONS & MUSHROOMS IN A MARSALA
CREAM SAUCE, PRAWNS, POPLAR BLUFF MASHED
POTATO, BROCCOLINI

OR

PACIFIC HALIBUT

MANDARIN ORANGE GLAZE, RICE PILAF, BROCCOLINI,
PICKLED GINGER BEURRE BLANC

FOURTH COURSE

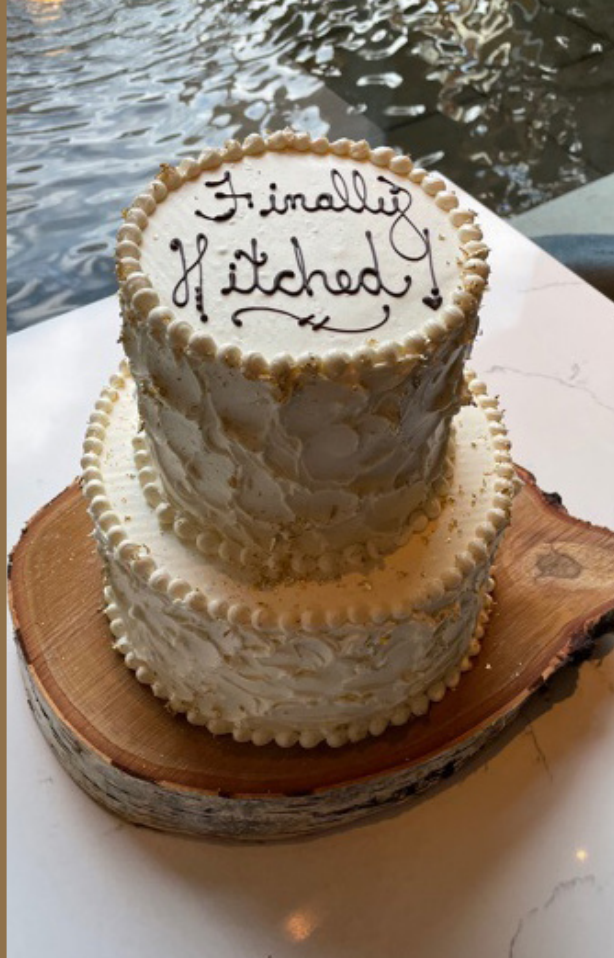
NEW YORK STYLE CHEESECAKE

HASKAP BERRY CURD, PASSIONFRUIT GEL,
POPPYSEED BRITTLE

OR

VALRHONA CHOCOLATE ALMOND 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