

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

MEAT

CANADA PRIME BEEF MEATBALLS 50
POMODORINA TOMATO SAUCE, PECORINO

WAGYU BEEF SLIDERS* 72
SWEET GARLIC SAUCE, CLASSIC GARNISH, AGED CHEDDAR

STEAK BITES OSCAR 80
SEARED TENDERLOIN, KING CRAB, LOBSTER, BEARNAISE

CANADA PRIME STEAK TARTARE 55
HAND CHOPPED ALBERTA BEEF TENDERLOIN, CLASSIC GARNISH, CURED EGG YOLK, POTATO CRISP

SEAFOOD

PRAWN COCKTAIL 60
WASABI COCKTAIL SAUCE

SEAFOOD BOUCHE* 70
PERNOD CREAM SAUCE, PUFF PASTRY, KING CRAB, LOBSTER

CRAB WELLINGTON* 80
DUNGENESS CRAB, BOURSIN CHEESE, MUSHROOM DUXELLES, BEARNAISE SAUCE

TUNA TARTARE 66
SESAME VINAIGRETTE, RADISH, AVOCADO, SPICY MAYO, TARO ROOT CHIP

VEGETARIAN

CRISPY CAULIFLOWER BITES 40
SWEET GARLIC SAUCE, DILL

TRUFFLE MUSHROOM TOAST* 55
BRIOCHE, PARMIGIANA REGGIANO

OTHER

CHEF'S CHOICE* 60
A CHEF'S INSPIRED CREATION CUSTOM MADE FOR YOUR EVENT

*MINIMUM ORDER OF TWO DOZEN FOR THIS CANAPE
LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR SPECIAL REQUESTS.
MENU ITEMS ARE SUBJECT TO CHANGE DUE TO OUR CONTINUALLY EVOLVING MENU.



LUNCH MENU 1
60 PER PLATE

FIRST COURSE

MIXED GREENS
LOCAL LETTUCE, TOMATO, CUCUMBER, RADISH, PICKLED RED ONION, DRIED POMEGRANATE SEEDS, HOUSE VINAIGRETTE

OR

TOMATO BISQUE
BASIL OIL, CALABRIAN CHILI CREAM, CHEESE TOAST

SECOND COURSE

BRAISED ALBERTA BEEF SHORT RIB
MASHED POTATO, BROCCOLINI, CHIMICHURRI, BRAISING JUS, CRISPY ONIONS

OR

ROASTED CHICKEN SUPREME
POTATO TERRINE, BROCCOLINI, CAULIFLOWER PUREE, POULTRY JUS

VEGETARIAN OPTION AVAILABLE UPON REQUEST

THIRD COURSE

STICKY TOFFEE PUDDING
BLACK TREACLE SAUCE, VANILLA GELATO

LUNCH MENU 2
75 PER PLATE

FIRST COURSE

CHAIRMAN'S CAESAR
BABY ROMAINE, DOUBLE SMOKED BACON, CROUTONS, PARMIGIANA REGGIANO, CURED EGG YOLK, GARLIC DRESSING

OR

MUSHROOM VELOUTÉ
BLACK TRUFFLE, CHIVE CRÈME FRAICHE, CHEESE TOAST

SECOND COURSE

CANADA PRIME NEW YORK STRIP STEAK
MASHED POTATO, BROCCOLINI, HENNESSEY PEPPERCORN SAUCE

OR

PAN SEARED SABLEFISH
POTATO TERRINE, BROCCOLINI, SHALLOT BROWN BUTTER SAUCE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

THIRD COURSE

CARROT CAKE
MAPLE CREAM CHEESE ICING, CANDIED WALNUTS, DOLCE DE LECHE

LUNCH MENU 3
85 PER PLATE

FIRST COURSE

LOBSTER CHOWDER
ATLANTIC LOBSTER, FENNEL, AGRIA POTATO, CHEESE TOAST

OR

CHAIRMAN'S CAESAR
BABY ROMAINE, DOUBLE SMOKED BACON, CROUTONS, PARMIGIANA REGGIANO, CURED EGG YOLK, GARLIC DRESSING, CHEESE TOAST

SECOND COURSE

CANADA PRIME 6OZ TENDERLOIN
MASHED POTATO, BROCCOLINI, FOIE GRAS MUSHROOM SAUCE

OR

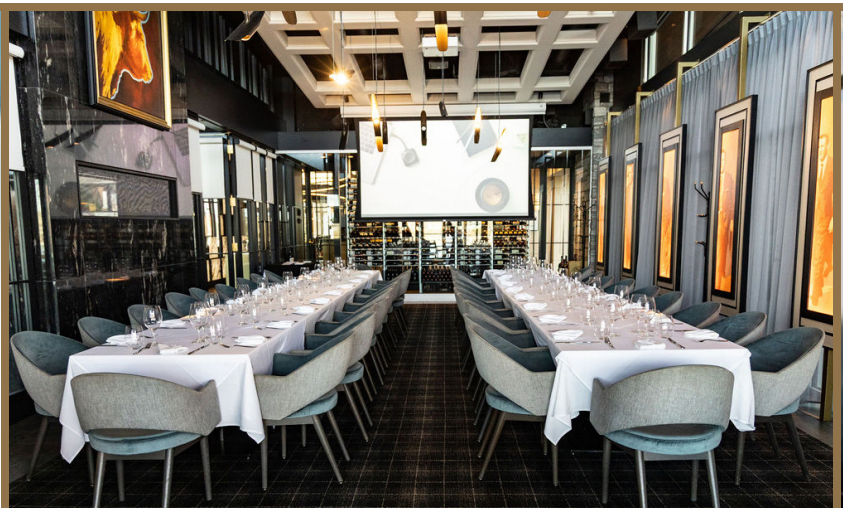
PAN SEARED ORA KING SALMON
POTATO TERRINE, BROCCOLINI, SAUCE BEARNAISE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

THIRD COURSE

NY STYLE CHEESECAKE
HASKAP CURD, PASSIONFRUIT GEL, POPPYSEED BRITTLE, DRAGON FRUIT POWDER







DINNER MENU 1
95 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

TRUFFLE MUSHROOM TOAST
SHERRY, CREAM, THYME, PARMIGIANO REGGIANO

THIRD COURSE

6oz CANADA PRIME ALBERTA BEEF TENDERLOIN
POPLAR BLUFF MASHED POTATO, BROCCOLINI, DOUBLE SMOKED BACON JUS

OR

WILD CAUGHT SABLEFISH
BACON CREAM TAGLIATELLE, SNAP PEAS, SHALLOT BROWN BUTTER

OR

FREE RUN ALBERTA CHICKEN SUPREME
POTATO TERRINE, CAULIFLOWER PUREE, BROCCOLINI, ROASTED POULTRY JUS

FOURTH COURSE

ORANGE & VANILLA CRÈME BRULÉ
MORELLO CHERRY GEL, CHOCOLATE ALMOND SPARKLE COOKIE

DINNER MENU 2
115 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

TENDERLOIN STEAK TARTARE
CLASSIC GARNISH, CURED EGG YOLK, HOUSEMADE POTATO CRISPS

OR

YUZU SCALLOP CRUDO
AVOCADO, ORANGE, CILANTRO, TARO CHIPS

THIRD COURSE

8oz CANADA PRIME ALBERTA BEEF TENDERLOIN
POPLAR BLUFF MASHED POTATO, BROCCOLINI, FOIE GRAS MUSHROOM SAUCE

OR

WILD CAUGHT SABLEFISH
BACON CREAM TAGLIATELLE, SNAP PEAS, SHALLOT BROWN BUTTER

OR

7oz NEW YORK STEAK SINATRA
PRAWNS, PEPPERS, ONIONS & MUSHROOMS IN A MARSALA CREAM SAUCE, POPLAR BLUFF MASHED POTATO, BROCCOLINI

FOURTH COURSE

STICKY TOFFEE PUDDING
TOFFEE SAUCE, WHIPPED HEAVY CREAM

OR

ORANGE & VANILLA CRÈME BRÛLÉE
MORELLO CHERRY GEL, CHOCOLATE ALMOND SPARKLE COOKIE

DINNER MENU 3
140 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

PAN SEARED HOKKAIDO SCALLOPS
TRUFFLE CAULIFLOWER PUREE, DOUBLE SMOKED BACON FOAM, MUSHROOMS, HICKORY STICKS

OR

VENISON CARPACCIO
PRESERVED LEMON AIOLI, PICKLED APPLE, ARUGULA, PARMESAN, CROSTINI

THIRD COURSE

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

OR

BRAISED ALBERTA LAMB SHANK
RED CHIMICHURRI, MASHED POTATO, BROCCOLINI, BRAISING JUS

OR

ORA KING SALMON
POTATO TERRINE, BROCCOLINI, TOMATO & OLIVE VINAIGRETTE, MICRO BASIL

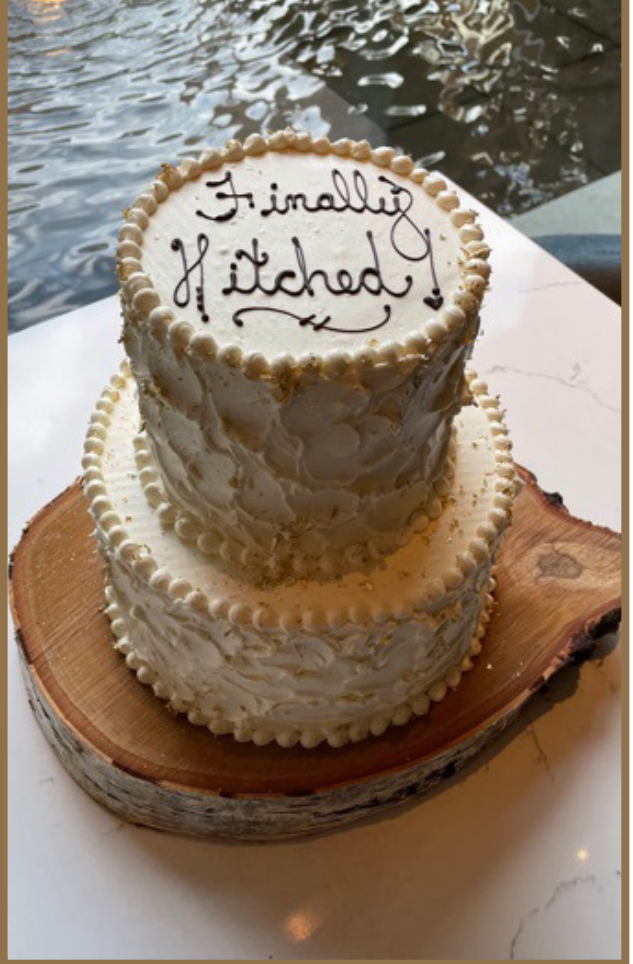
FOURTH COURSE

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
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WESTMAN VILLAGE
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