



The Inn
on Officers' Garden

Memorable Moments

We look forward to meeting with you and hosting your special event.

We take pride in providing exceptional service to our guests—as
such we do not charge room rental fees for our event spaces

587-885-1995 | events@theinncalgary.com

theinncalgary.com

Three Course

soup or salad, entrée, dessert
\$83.50 per person | \$42.50 per child (12 & under)

Four Course

soup or salad, appetizer, entrée, dessert
\$93.50 per person | \$47.50 per child (12 & under)

Soup or Salad

Choose 1

Seafood Chowder

Cream of Tomato Soup

Vegetable Minestrone Soup

Cream of Mushroom Soup

Mixed Baby Greens baby tomatoes, cucumber, carrot, radish, white wine & fresh herb vinaigrette

Caesar Salad crisp romaine, tangy greek yogurt and garlic dressing, parmesan, croutons, lemon

Greek Salad tomatoes, cucumbers, sweet peppers, red onion, chickpeas, olives, feta, romaine, red wine & oregano vinaigrette

Appetizers

Choose 1 for 4 Course Option

Crispy Parmesan Arancini fresh herb and roma tomato sauce

Caprese Skewers balsamic crema, basil oil

Bangers & Mashed Stuffed Yorkshire Pudding beef gravy, crispy onion

Tuna Tartar citrus ponzu, cucumber, miso aioli, rice cracker

Spinach and Feta Spanakopita flaky phyllo pastry with wilted spinach and creamy feta cheese

Entrées

Choose 2

Breaded Chicken Cutlets heirloom tomato bruschetta, lemon pan jus, smashed new potatoes, seasonal vegetables

Marinated Pork Chop roasted apple and thyme caramel sauce, garlic mashed potatoes, seasonal vegetables

Alberta AAA 8oz Beef Striploin garlic mashed potato, seasonal vegetables, red wine sauce *add \$4 per person*

Alberta AAA 6oz Filet Mignon (6oz) sauce bordelaise, garlic mashed potato, seasonal vegetables *add \$18 per person*

5oz Grilled Yellow Fin Tuna warm potato salad with fresh herbs, olives, bell peppers *add \$4 per person*

Atlantic Salmon potato and celery root pave, seasonal vegetables, cedar scented beurre blanc *add \$4 per person*

Eggplant Parmesan Breaded (vegetarian) eggplant baked with mozzarella, served over tomato fettuccine *add \$2 per person*

Ginger Stir Fry Power Bowl bok choy, bell peppers, carrot, onion and celery in a ginger soy sauce served warm with rice garnished with sesame and peanuts. *Choice of grilled chicken or fried tofu add \$4 per person*

Desserts

Choose 1

Lemon Sorbetto (gluten friendly) seasonal fresh fruit, vegan coconut cookie

Seasonal Cheesecake classic vanilla cheesecake with seasonal fruit compote

Bread and Butter Pudding caramel sauce, vanilla gelato, sponge toffee crumble

Vegan Chocolate Brownie gluten free, dark chocolate espresso sauce

Bread Service

Freshly Baked Focaccia,
accompanied by whipped butter
add \$4 per person

Minimum 15 People

Book an appointment with our Executive Chef Richard Groom to discuss custom menu options



Chef Attended Carving Station & Buffet

Bone-in Ham with grainy mustard
\$77.00 per person

Carving Station Enhancements:

Slow Roasted AAA Alberta Prime-Rib

mini yorkshire puddings,
red wine demi-glace
add \$18.00 per person

Roasted Lamb

sea salt, mint au jus
add \$17.00 per person

12-Hour Slow Roasted AAA Alberta Beef

house made barbeque sauce
add \$6 per person

Slow Roasted Turkey

white and dark meat, traditional
accompaniments: gravy, cranberry sauce
add \$5 per person

Celebration Protein Upgrade

**Cedar Planked
Salmon**

bourbon
glaze
add \$9.50 per person

**Grilled
Tuna Steaks**

Warm bell peppers
and herb dressing
add \$9.50 per person

**Parmesan Crusted
Chicken Breast**

tomato-basil relish,
herbed pan au jus
add \$6.50 per person

**Grilled Chicken
Breast**

house pan
au jus
add \$4.50 per person

Included with Every Buffet Celebration:

Salad Bar

fresh spinach, romaine, and baby mixed greens; assorted salad garnishes; assorted pickled vegetables
caesar, white balsamic vinaigrette, and ranch dressings

Soups

Choose 1

Seafood Chowder
Cream of Tomato
Cream of Mushroom
Vegetable Minestrone

Platters

Sliced Cured Meats Platter
Assorted Canadian Cheeses
Seasonal Fruits
Selection of Vegetables, Ranch Dip

Hot Accompaniments

Basmati Rice Pilaf
Seasonal Vegetables
Garlic Mashed Potatoes
Ratatouille
Mac & Cheese

Buffet Desserts

Caramel Brownies, Spiced Carrot Cake, Lemon Bar, Seasonal Petite Cheesecakes

Minimum 35 People

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Chef Attended Station

Roasted AAA Alberta Beef Tenderloin

dijon, horseradish, red wine reduction
\$39 per person

Slow Roasted AAA Alberta Beef

red wine reduction, sea salt
\$26 per person

Porcini Mushroom Risotto

grated parmesan
\$18 per person

Sautéed Gnocchi

white wine cream sauce, parmesan
\$18 per person

Sautéed Tiger Prawns

white wine, garlic, fresh herbs
\$17 per person

Passed Hors d'Oeuvres

For your event's hors d'oeuvres selection,
for receptions outside of meal times, we suggest 8-12 pieces per person;
for receptions during meal times, consider 10-15 pieces per person.

Sea

Sea Scallops with Crispy Bacon

basil aioli
\$52 per dozen

Tempura Prawns

yuzu tamari ponzu glaze
\$52 per dozen

Tuna Tartar

citrus ponzu, cucumber,
miso aioli, rice cracker
\$49 per dozen

Vegetable

Crispy Parmesan Arancini

fresh herb and tomato sauce
\$40 per dozen

Tomato Bruschetta

parmesan, fresh basil
\$39 per dozen

Caprese Skewer

balsamic crema, basil oil
\$38 per dozen

Mini Vegetable Samosa

\$27 per dozen

Spinach and Feta Spanakopita

flaky phyllo pastry with wilted
spinach and creamy feta cheese
\$27 per dozen

Land

Roasted Lamb Chop

"Lollipops"
sea salt, balsamic
(minimum 8)
\$9.50 per lollipop

Mini AAA Beef Wellington

\$59 per dozen

AAA BBQ Beef Sliders

caramelized onion,
house barbeque sauce
\$43 per dozen

Szechuan Chicken Skewer

scallions, sesame seeds
\$40 per dozen

Prosciutto Skewers

bococini and melon
\$40 per dozen

Bangers & Mashed Stuffed Yorkshire Pudding

beef gravy, crispy onion
\$39 per dozen

Mini Chicken Quesadilla

\$38 per dozen

Reception Platters

Charcuterie Board

an assortment of canadian
and imported sliced meats
\$220 | feeds 25-30 people

Cheese Board

an assortment of cheese
with fruit, nuts, honey
\$190 | premium \$240 | feeds 25-30 people

Fruit Platter

a seasonal selection of fresh fruit,
vanilla and honey yogurt
\$190 | feeds 25-30 people

Vegetable Crudité

a selection of seasonal fresh
vegetables, creamy dill ranch
\$180 | feeds 25-30 people

Dessert Platters

Mini Seasonal Cheesecakes

\$38 per dozen

Caramel Walnut Chocolate Brownies

\$38 per dozen

Spiced Carrot Cake with Cream Cheese Icing

\$38 per dozen

Assorted Cake Pops

\$38 per dozen

Assorted Baked Muffins or Assorted Pastries

\$38 per dozen

Freshly Baked Assorted Cookies

\$38 per dozen

Minimum 40 People

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2026 BREAKS AND LATE NIGHT SNACK

Coffee Break

Morning

7-11am

No Minimum Order

Fruit Salad
Yogurt and Granola
Assorted Muffins and Pastries
coffee, tea, select juices
\$16 per person

Afternoon

11am-3pm

No Minimum Order

Charcuterie Board
coffee, tea, pops and juices
\$19 per person

Assorted Pastries, Muffins, Cookies
coffee, tea, pops and juices
\$15 per person

Snacks

Minimum 20 people

Sandwich Bar
assortment of deli meats, sliced
cheese, buns, and garnishes
\$17 per person

Taco Bar
chicken or beef, assorted
accompaniments
\$15 per person

Pizza Bar
assorted house favourite selections
\$16 per person

Poutine Bar
fries, cheese curds, house made gravy
\$12 per person

Minimum 10 people

Mini Pretzels
mustard dip
\$9 per person

House-made Tortilla Chips
salsa
\$9 per person

Warm Pita Chips
tzatziki
\$9 per person

No Minimum Order

Panini Grilled Cheese
\$9 per person (no minimum order)

2026 KIDS – NO MINIMUM

Starters

\$8.50 each

Caesar Salad

Mixed Baby Greens

Roasted Tomato Soup

Vegetables and Ranch Dip

Mains

7" Cheese or Pepperoni Pizza \$14

Fettuccine Alfredo \$14

Chicken Fingers plum sauce, fries \$14

Kids' Burger \$9 add bacon \$1 ... add cheese \$1
single patty of house ground alberta beef, choice of fries or caesar salad

Desserts

Ice Cream Sundae \$8

vanilla gelato, whipped cream, toppings, and chocolate brownie

Fruit Salad with Yogurt and Honey \$6

Cookie of the Day \$3.75

2026 LUNCH – MINIMUM 20 PEOPLE

11am-4pm

Soups

Vegetable Minestrone \$9.50
Potato and Bacon \$9.50

Cream of Tomato \$9.50
Seafood Chowder \$9.50

Salads

Mediterranean \$18

tomatoes, cucumbers, sweet peppers, red onion, chickpeas, kalamata olives, feta, chopped romaine, red wine & oregano vinaigrette

Winter Root Salad \$17

raw beets and sweet potato, toasted pumpkin seed, herbed feta cheese, scallion, black garlic & white balsamic vinaigrette, apple

Mixed Baby Greens \$16

baby tomatoes, cucumber, carrot, radish, white wine & fresh herb vinaigrette

Caesar \$16

romaine, roasted garlic & parmesan dressing, croutons, bacon crisps, shaved parmesan

Build Your Own Sandwich

\$23 per person

Platters of:

Assorted buns and breads, lettuce, tomato, pickles, american cheddar cheese, swiss cheese, shaved beef, sliced ham, grilled chicken, garlic spread, house sauce, mayo and mustard.

Served with assorted potato chips and cookies *Gluten free items available on request.*

Sandwiches \$27

your choice of sandwich with salad or french fries

Ham and Cheese

thin sliced ham, swiss cheese, caramelized onion, arugula, tomato and dijon mustard on sour dough

Caprese BLT

bocconcini, tomato, basil, bacon, herbed olive oil, balsamic reduction on focaccia bread

Italian Sub

salami, lettuce tomato, red onion, roasted red pepper, garlic spread, mozzarella cheese on a sub bun

Roast Beef and Cheese

alberta beef, american cheddar, arugula, tomato, crispy fried onion, horseradish aioli, multigrain bread

Mains

Steak Frites \$39

8oz striploin topped with grilled onions and mushrooms, served with french fries

Grilled Yellowfin Tuna \$32

warm potato salad with fresh herbs, olives and bell peppers

Chicken Alfredo \$35

fettuccine noodles, grilled chicken, cream sauce

Gingery Stir Fry bowl \$30

bok choy, bell peppers, carrot, onion and celery in a ginger soy sauce served warm with rice and fried tofu; garnished with sesame and peanuts



Continental Breakfast Buffet

Freshly Baked Croissants, Assorted Pastries and Muffins

Yogurt and Granola, Pineapple-Coconut Fruit Salad

Selection of Jam, Whipped Butter

Coffee, Tea, Juice Included

\$22 per person

Hot Breakfast Buffet

Scrambled Eggs

Herbed Hashbrowns

Smoked Bacon

Pork Breakfast Sausage

Cinnamon French Toast

Yogurt and Granola

Pineapple-Coconut Fruit Salad

Fresh Baked Croissants, Butter and Jams

Buttermilk Pancakes add \$3 per person

French Toast add \$3 per person

Egg White Frittata add \$4 per person

Coffee, Tea, Juice Included

\$28.50 per person

Bartender Recommendations

up to 50 guests — at least one bartender
50 or more guests — at least two bartenders

Beer on Tap

Please note: beers on tap are only available for events in the main dining room or pub

Crafted for The Inn by Railyard Brewing

14oz | \$7

Lieutenant's Lager 5.0% ABV

Officer's Ale 5.2% ABV



14oz | \$8-\$9

Vacay Brewing The Weekender IPA
5.8% ABV

Big Rock Traditional Ale
5.0% ABV

Wild Rose Wraspberry Ale
4.5% ABV

Fahr Hefeweizen
5.3% ABV

Brewhouse Pilsner
5.0% ABV

Guinness
4.1% ABV

Stella Artois
5.0% ABV

Village Apple Cider
5.5% ABV



0% ABV Beer

16oz | \$9

**CRFT
Pale Ale**

**CRFT
Stout**

Classic Cocktails

Please discuss classic cocktails availability with us.



Signature Cocktails

\$16

Gin Hugo

Bombay Sapphire gin, St-Germain liqueur, fresh lime, prosecco

Empress Highball

Butterfly pea tea gin, lemon juice, lavender syrup, soda

Passion Fruit Margarita

Tequila blanco, passion fruit liquor, lime juice

Maple Sour

Sortilege maple whisky, lemon juice, vanilla syrup, egg white

Blue Friday

Silver Devil vodka, blue curacao liquor, lemon juice, sugar syrup

Bacardi Mule

Bacardi superior, fresh lime, ginger beer



Zero Proof Cocktails

Hibiscus Iced Tea \$9

House-made dried hibiscus flower syrup with bubbles

Sir James Mojito \$11

A bottled alcohol free Mojito with well balanced citrus and mint flavours

Sir James Gin & Tonic \$11

A bottled G&T that's alcohol free with natural juniper and lime notes

Sir James Ginger Mule \$11

A bottled ginger mule that's alcohol free with natural ginger and lime notes

Bartender Recommendations

up to 50 guests — at least one bartender
50 or more guests — at least two bartenders

Liquor Selection

Vodka

- Alberta Vodka \$9
- Silver Devil \$9
- Tito's \$10
- Grey Goose \$13

Gin

- Bombay Sapphire \$9
- The Botanist \$12
- Hendrick's \$12
- Empress 1908 \$12

Tequila

- Casamigos Reposado \$12 **Dobel**
- Diamante Reposado \$12
- Patron Silver \$12
- Patron Reposado \$13
- Patron Anejo \$14

Rum

- Bacardi Superior \$9
- Bacardi Spiced \$9
- Bacardi Black \$9
- Flor De Cana 12 \$11
- Bluenose Dark \$14

Rye | Bourbon

- Jack Daniel's \$9
- Jack Daniel's Rye \$9
- Buffalo Trace \$10
- Maker's Mark \$12
- Basil Hayden \$12
- Woodford Reserve \$12

Canadian Whisky

- Crown Royal \$9
- Rupert's \$9
- Bearface 7 \$9
- Sortilege Maple \$12

Irish | Scotch

- Jameson \$9
- The Busker \$9
- Famous Grouse \$9
- Glenfiddich 12 \$12
- The Glenlivet 12 \$12
- Dewars White Label \$12
- Macallan Double Cask 12 \$18
- Dalwhinnie 15 \$20
- Oban 14 \$22
- Lagavulin 16 \$24

Cognac | Brandy | Port Wines

- St-Rémy VSOP \$9
- Courvoisier VSOP \$12
- Taylor 10 \$11
- Taylor 20 \$14
- Taylor 30 \$29

Wines by the Glass

	by the glass 6oz		by the bottle
White			
Giorgio & Gianni Pinot Grigio <i>Italy</i>	\$14		\$55
MasterChef Chardonnay <i>Spain</i>	\$14		\$55
Sula Chenin Blanc <i>India</i>	\$14		\$55
J.Bouchon Sauvignon Blanc <i>Chile</i>	\$14		\$55
Rosé			
"F" de Fournier <i>France</i>	\$15		\$60
Red			
Dusty River Pinot Noir <i>France</i>	\$15		\$60
Giorgio & Gianni Negro Amaro <i>Italy</i>	\$15		\$60
Boutinot Côtes du Rhône <i>France</i>	\$15		\$60
Lapostolle Cabernet Sauvignon <i>Chile</i>	\$16		\$64
Sparkling Wine			
Canella Prosecco Superiore <i>Italy</i>	\$16		\$70

Featured Wines by the Bottle

Bubbles

CVNE Cava Brut Rosé *Catalunya, Spain* \$70

White Wine

Caymus Conundrum *California, USA* \$55

Wakefield Riesling *Clare Valley, Australia* \$60

Banyan Gewurztraminer *California, USA* \$60

D'Arnenberg "The Hermit Crab"

Vogner/Marsanne *McLaren Vale, Australia* \$65

Goldorado Chardonnay *Lodi, California, USA* \$65

Lume Trebbiano *Abruzzo, Italy* \$65

Danimi Fiano *Campania, Italy* \$70

Franz Haas Pinot Grigio *Trentino-Alto Adige, Italy* \$70

J Pinot Gris *California, USA* \$70

Olim Bauda Gavi *Piedmont, Italy* \$70

Domaine Ventoura Petit Chablis *Burgundy, France* \$95

Beringer Luminous Chardonnay *California, USA* \$105

Fournier Grande Cuvée Sancerre *Loire Valley, France* \$105

Red Wine

Poppy Pinot Noir *California, USA* \$70

Podere 414 Badilante *Toscana, Italy* \$70

Zorzal Eggo Tinto de Tiza Malbec *Mendoza, Argentina* \$85

Satyr Cabernet Sauvignon *Bekaa Valley, Lebanon* \$90

Shed Horn Cellars Zinfandel *California, USA* 90

Chateau Beaumont Haut-Medoc *Bordeaux, France* \$95

Romain Duverney Croze-Hermitage Syrah *Rhône Valley, France* \$95

Marques de Murrieta Rioja Reserva *Rioja, Spain* \$100

Famille J-M Cazes St. Estephe *Bordeaux, France* \$120

Argyle Reserve Pinot Noir *Oregon, USA* \$130

Raymond Napa Cabernet Sauvignon *California, USA* \$135

Freemark Abbey Cabernet Sauvignon *California, USA* \$180

Dessert Wine

Black Sage Vineyard Pipe VQA *Canada* \$75



Sommelier's Selection

Arrayán Winery Premium Blend

Vintage: 2013

\$99/bottle

Region:

Mentrida, Spain

Varietal:

55% Syrah, 20% Merlot,
15% Cabernet Sauvignon,
10% Petit Verdot

Full bodied and smooth.

Elegant texture on the mouth.

Black cherry and blackberry with
herbal, oaky undertone.

Limited Supply... reserve yours now!

Bartender Recommendations

up to 50 guests — at least one bartender
50 or more guests — at least two bartenders

2026 BANQUET AUDIO-VISUAL À LA CARTE MENU

Please note: all prices are per item, per day.

8 Foot Screen with extension cord power bar

\$200

LCD Projector with table

\$195

Laptop

\$300

PA System

\$75

Wireless Handheld Microphone with stand

\$95

Metal Easel stand only

\$25

Stage (Riser)

2 piece \$200

4 piece \$400

TV Screen

\$110

Podium

\$35

Additional AV Equipment

We partner with outstanding suppliers — if you have specific requirements not listed above, please advise our team so we can confirm privileged vendor pricing.

2026 EVENT SPACE MINIMUM SPEND & CAPACITY

East Wing – Event Hall

Seated: 90 people Reception: 120 people

JANUARY-APRIL		
Mon - Wed	AM: \$1500	PM: \$3000
Thurs - Sun	AM: \$2500	PM: \$8000
MAY-DECEMBER		
Mon - Wed	AM: \$1500	PM: \$4000
Thurs - Sun	AM: \$2500	PM: \$9000

Main Dining Room + Vino Chat

Seated: 70 people | Reception: 90-100 people

JANUARY-APRIL		
Mon - Wed	AM: \$3500	PM: \$5000
Thurs - Sun	AM: \$4500	PM: \$6000
MAY-DECEMBER		
Mon - Wed	AM: \$4000	PM: \$6000
Thurs - Sun	AM: \$5000	PM: \$10,000

Conservatory + Patio

Seated: 56 people | Reception: 75 people

MAY - OCTOBER		
Mon - Wed	AM: \$2500	PM: \$3500
Thurs - Sun	AM: \$3000	PM: \$4000

Vino Chat Room

Seated: 22 people

ALL YEAR		
Mon - Wed	AM: \$600	PM: \$1000
Thurs - Sun	AM: \$1000	PM: \$2500

Patio

Seated: 24 people | Reception: 75 people

Available only May – October.

Custom request, talk to event coordinator

Conservatory

Seated: 34 people | Reception: 35 people

JANUARY-APRIL; NOVEMBER-DECEMBER		
Mon - Wed	AM: \$500	PM: \$1000
Thurs - Sun	AM: \$1000	PM: \$1500

Wine Cellar

Seated: 25 people | Reception: 40 people

ALL YEAR		
Mon - Wed	AM: \$1000	PM: \$1500
Thurs - Sun	AM: \$1500	PM: \$3000

Gazebo & Gardens

\$500 charge any time, any day

Seated: 100 people

The Officer's Pub

Seated: 45 people | Reception: 60 people

JANUARY-APRIL		
Mon - Wed	AM: \$1000	PM: \$1500
Thurs - Sun	AM: \$1000	PM: \$2000
MAY-DECEMBER		
Mon - Wed	AM: \$1000	PM: \$1500
Thurs - Sun	AM: \$1000	PM: \$3000

Please be informed the amounts listed above are the minimum spend necessary for reserving each space. There are no "extra" charges for room rental; however, any special arrangements or setup changes will incur additional charges.

