



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



The Inn

on Officers' Garden

FOOD MENUS

JANUARY 1 – OCTOBER 30, 2026



While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens



Contains no dairy or lactose products including milk from any animal, as well as any product made from this milk, such as cheese, yogurt, butter, and cream

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 🍲 (on request) crisp romaine, tangy greek yogurt and garlic dressing, parmesan, croutons, lemon
Greek Salad 🍲 (on request) 🌱 (on request) 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 (vegetarian) breaded 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** 🍲 🌱 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 🍲 🌱 (on request) 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 per person

Carving Station Enhancements: talk to our executive chef about sauce options

Slow Roasted AAA Alberta Prime-Rib 🍖 🌱
mini yorkshire puddings,
red wine demi-glace
add \$18 per person

12-Hour Slow Roasted AAA Alberta Beef 🍖 🌱
house made barbeque sauce
add \$6 per person

Roasted Lamb 🍖 🌱
sea salt, mint au jus
add \$17 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
dressings: caesar, white balsamic vinaigrette and ranch

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

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

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

 (on request)  (on request)
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

 (on request)  (on request)
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

  (on request)
\$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

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

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

2026 KIDS – NO MINIMUM

Starters

\$8.50 each

Caesar Salad  (on request)  (on request)

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  (on request)

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

Winter Root Salad \$17   (on request)
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  (on request)  (on request)
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

Italian Sub

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

Caprese BLT

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

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

Waffle add \$3 per person

Egg White Frittata add \$4 per person 

coffee, tea, juice included

\$28.50 per person

2026 BANQUET BEVERAGE MENU

Wines by the Glass

	by the glass 6oz		by the bottle
White			
Serenissima Pinot Grigio <i>DOC Italy</i>	\$16		\$60
Manos Negras Chardonnay <i>Argentina</i>	\$16		\$60
Sula Chenin Blanc <i>India</i>	\$16		\$60
Las Cumbres Sauvignon Blanc <i>Chile</i>	\$17		\$64
Rosé			
"F" de Fournier <i>France</i>	\$16		\$60
Red			
Dusty River Pinot Noir <i>France</i>	\$16		\$60
Giorgio & Gianni Negro Amaro <i>Italy</i>	\$16		\$60
Boutinot Côtes du Rhône <i>France</i>	\$17		\$64
Villa Rocca Cabernet Sauvignon <i>Italy</i>	\$17		\$64
Sparkling Wine			
Canella Prosecco Superiore <i>Italy</i>	\$16		\$75



Sommelier's Selection

Freemark Abbey

Vintage: 2016, 2017, 2018
Region: Napa Valley, California
Cabernet Sauvignon
\$160

A Bordeaux inspired Cabernet Sauvignon with subtlety, grace and soft power. Flavours of black currant, cherry, cocoa powder and tobacco on the finish.

The Freemark Abbey Cabernet Sauvignon has been a personal favourite since I discovered it 17 years ago. It has proven to be one of the iconic wines of the Napa Valley region.

Please enjoy these rare vintages that have been cellared since our opening, and at a discounted price. Sip on it, or pair it. Most importantly enjoy it while quantities last.

Book an appointment with Sommelier Bobby Sahoo to discuss custom wine pairings or options from our outstanding Cellar Menu

Featured Wines by the Bottle

Bubbles

CVNE Cava Brut Rosé *Catalunya, Spain* \$85

White Wine

D'Arnenberg "The Hermit Crab"
Viogner/Marsanne *McLaren Vale, Australia* \$70

Goldorado Chardonnay *Lodi, California, USA* \$75

Franz Haas Pinot Grigio *Trentino-Alto Adige, Italy* \$85

Lake Breeze Pinot Gris *California, USA* \$80

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

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

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

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

Marques de Murrieta Rioja Reserva *Rioja, Spain* \$105

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* \$190

Dessert Wine

Black Sage Vineyard Pipe VQA *Canada* \$75

Bartender Recommendations

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

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

Beer & Cider

On Tap

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

Vacay Brewing The Weekender IPA
5.8% ABV | 14oz | \$10

Wild Rose Velvet Fog
4.5% ABV | 14oz | \$10

Big Rock Traditional Ale
5.0% ABV | 14oz | \$10

Guinness
4.1% ABV | 14oz | \$12

Wild Rose Wraspberry Ale
4.5% ABV | 14oz | \$10

Stella Artois
5.0% ABV | 14oz | \$12

Fahr Hefeweizen
5.3% ABV | 14oz | \$10

Village Apple Cider
5.5% ABV | 14oz | \$10



Crafted for The Inn
by Railyard Brewing

Lieutenant's Lager
5.0% ABV | 14oz | \$10

Officer's Ale
5.2% ABV | 14oz | \$10

Domestic Bottles

Coors Light
4.2% ABV | \$11

Budwiser
5.0% ABV | \$11

Imported Bottles

Heineken
5.0% ABV | \$12

Corona
4.8% ABV | \$12

Stella Artois
5.0% ABV | \$12

Non-Alcoholic Cans

0% ABV | 16oz | \$10

CRFT Pale Ale

CRFT Stout

Cocktails

Classic

Please discuss classic cocktails availability with us.



Signature
\$17

Candy Apple

Silver Devil vodka, sprite, lime juice, grenadine syrup

Maple Old Fashioned

Maple whiskey, sugr syrup, angostura bitters

Bacardi Mule

Bacardi superior, fresh lime, ginger beer

Grey Goose Caesar

Grey Goose, clamato juice, spices

Empress Highball

Empress gin, lemon juice, lavender syrup, soda

Passion Fruit Margarita

Tequila Casamigos, passion fruit liquor, lime juice

Non-Alcoholic

\$11

Sir James Mojito

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

Sir James Gin & Tonic

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

Sir James Ginger Mule

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

Coolers & Ciders

Smirnoff Ice
5.0% ABV | \$12

Village Cider
5.5% ABV | \$12



The Inn
on Officers' Garden

Bartender Recommendations

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

Liquor Selection

Vodka

- H** Silver Devil \$9
- Tito's \$11
- Grey Goose \$14

Gin

- H** Bombay Sapphire \$9
- The Botanist \$12
- Hendrick's \$14
- Empress 1908 \$14

Tequila

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

Rum

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

Rye | Bourbon

- Jack Daniel's \$10
- Maker's Mark \$12
- Basil Hayden \$12
- Woodford Reserve \$15

Canadian Whisky

- H** Rupert's \$9
- Crown Royal \$10
- Bearface 7 \$11
- Sortilege Maple \$13

Irish | Scotch

- H** Famous Grouse \$9
- The Busker \$10
- Jameson \$11
- 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 \$11
- Courvoisier VSOP \$12
- Taylor 10 \$13
- Taylor 20 \$15
- Taylor 30 \$32

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

Wine Cellar

Seated: 25 people | Reception: 40 people

ALL YEAR

Mon - Wed **AM:** \$1000 **PM:** \$1500

Thurs - Sun **AM:** \$1500 **PM:** \$3000

Conservatory

Seated: 34 people | Reception: 35 people

JANUARY-APRIL; NOVEMBER-DECEMBER

Mon - Wed **AM:** \$500 **PM:** \$1000

Thurs - Sun **AM:** \$1000 **PM:** \$1500

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

Gazebo & Gardens

\$500 charge any time, any day

Seated: 100 people

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.

