

2026 FOOD MENU

CALGARY

GA = GLUTEN AWARE / DF = DAIRY FREE / V = VEGETARIAN / VEGAN = VEGAN

AMBROSIAL CHEESECAKE SHOP | 700

- **Cheesecake Bite - Original** - A bite size sample of our original cheesecake. Our cheesecake is made using our handcrafted cheese, less sugar and quality ingredients (GA, V)
- **Cheesecake Bite - Chocolate Dipped** - A bite size sample of our original cheesecake, hand-dipped in Belgian chocolate (GA, V)

AMEDEO'S ITALIAN BISTRO

- **Amedeo's Special** - Capocollo, mortadella, salami, pepper spread, mozzarella cheese
- **Prosciutto** - Prosciutto, fresh mozza, red pepper spread, pistachio

ATCO BLUE FLAME KITCHEN | 122

- **Smoked Salmon & Avocado Tart** - Smoked salmon & avocado tarts served in mini tart shell with watercress pistou & pickled shallot (DF)
- **Sundried Tomato & Goat Cheese Bruschetta** - Semi sundried tomato bruschetta with goat cheese, garlic confit, olive on crostini (V)
- **Charcuterie & Cheese Plate** - Chef selected assorted charcuterie and fine cheeses (GA)
- **Thai Crispy Chicken Bites** - Thai crispy chicken bites with toasted coconut, basil & cucumber relish (GA, DF)

CRÈME CREAM PUFFS | 101

- **Crème Brûlée Cream Puff** - Our classic choux pastry filled with our vanilla cream and dipped in burnt sugar
- **Salted Caramel Cream Puff** - Our classic choux pastry filled with our salted caramel cream, drizzled with our salted caramel sauce and flaky salt (V)
- **Banana Cream Pie Cream Puff** - our classic choux pastry filled with banana cream and dulce de leche topped with toasted swiss meringue and a pretzel crumble
- **Malted Chocolate Skor Cream Puff** - our classic choux pastry filled with a malted chocolate cream, dipped in ganache and topped with skor (V)
- **Mango Cheesecake Cream Puff** - our classic choux pastry filled with cheesecake cream, mango coulis and topped with graham cracker crumb
- **Petite Cookies** - our mini chocolate chip cookies served with a raspberry cream cheese frosting.

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ENOTECA MONZA PIZZERIA MODERNA | 307

- **Tiramisu** - House-made from scratch, vanilla cake soaked with chilled espresso and kahlua, filled with mascarpone creme (V)
- **Polpette** - Slow cooked pork, beef, veal in a basil, marinara sauce
- **Beet Carpaccio** - Thin sliced beets, honey spiced hazelnuts, goat cheese, pickled onion, arugula, semi dried tomatoes, raspberries, basil oil, balsamic reduction (GF, DF, VEGAN)
- **Linguini Primavera** - Spinach, red peppers, mushrooms, tomatoes, white wine, San Marzano tomato sauce (DF, VEGAN)

FOXTROT AT SPRUCE MEADOWS | 106

- **Sungold Lamb Meatballs** - Charcoal grilled lamb meatball, caramelized yogurt, pickled cucumber, mint pearls

GREEDY DONUT | 311

- **Milk Donut** - Freshly made fluffy brioche donut bites generously topped with silky milk cream (V)
- **Pistachio Donut** - Freshly made brioche donut bites topped with rich pistachio cream and a shower of crunchy roasted pistachios (V)
- **Coconut Donut** - Freshly made brioche donut bites topped with coconut cream and toasted coconut flakes (V)
- **Non-Alc Piña Colada** - A virgin piña colada, made fresh to order - pineapple chunks, a squeeze of lemon, and coconut syrup, finished with silky coconut cold foam, a pineapple wedge, and fresh mint (GA, V)

HUDSONS PUB | 632

- **Creamy Buffalo Chicken Dip** - Three Canadian cheese blend, roasted chicken, hot sauce, tomatoes, green onions and served with tortilla chips and celery

KINGS HEAD | 112

- **Kings Head Beef Slider** - Alberta beef slider with cheese, tomato, lettuce, with a bun

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ROCKY MOUNTAIN
WINE & FOOD FESTIVAL

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LIBERTY OAK VIEW ENTERTAINMENT (LOVE) | 331

- **Munich Melt** - Pretzel bites, peppers, onions and sauerkraut cheese sauce
- **Smoked Pork Belly Skewer** - Chipotle mango, pickled pineapple and green onion (GA, DF)
- **Tiramisu Ice Cream Sandwich** - Tiramisu ice cream sandwich with espresso ice cream (V)

LUCS EUROPEAN MEATS, CHEESES & EATS | 319

- **Lucs Charcuterie Shots** - Lucs best selling charcuterie meats distilled into an event sized sample - featuring turkey pepperoni, dry cured fennel sausage, sweet Italian cacciatore and venison summer sausage
- **Strawberry Dusted Chevre Medallions** - Fresh Alberta goat cheese, rolled in strawberry dust and garnished with macerated strawberry, cracked pink peppercorn, aged balsamic, and sorrel
- **Lakeside Alpine Apple Bites** - Albertan aged raw alpine cheese, served on charred apple, with brown butter, almond, and mint

MASTER CHOCOLAT | 300

- **Loose Chocolate Truffle Samples** - A selection of handcrafted chocolate truffle flavours, chosen from our collection of approximately 50 unique flavours (DF, VEGAN)

ONE18 EMPIRE | 118

- **Al Mojo Smoked Pork** - Tender smoked pork topped with shishito peppers, savoury sorito crumb, Calabrian chili ranch, and creamy feta cheese (GA)

POWERPLAY ENTERTAINMENT | 337

- **Beef Slider** - 2oz beef slider patties with pickled cucumber and house made burger sauce
- **Hickory Nest** - Phyllo pastries filled with chilli bean BBQ pork, corn salsa and cream filling with green onion
- **Bocconcini Skewers** - Bocconcini and cherry tomato skewer with dark balsamic glaze (V)
- **Popcorn** - Buttered popcorn (V)

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RANCHMANS | 114

- **Ranchmans Beef on a Bun** - Alberta BBQ beef on a brioche bun (DF)

RYUKO JAPANESE KITCHEN & BAR | 608

- **Spicy Salmon Roll** - Dry-aged salmon, spicy mayo, sesame seeds, masago and arare
- **Tobiko Bibimbop** - Rice bowl with tobiko, masago, fried quinoa, diced sashimi, pickled daikon, tomato, cucumber, fried potato and nori puree (DF)
- **Wasabi Prawn Mayo Roll** - Prawn tempura, wasabi mayo, tobiko, sweet soy glaze and kizami nori

SOT | 315

- **Beef Bulgogi Slider** - 100% Alberta beef slider with roasted garlic mayo, kimchi slaw on a bun
- **Gochujang Pork Back Ribs** - Alberta pork back ribs with maple gochujang glaze and green onion mayo

SOUTHLAND YARD | 323

- **BBQ Beef Brisket Bao** - Hickory smoked AAA beef brisket, roasted jalapeño coleslaw, black garlic BBQ sauce, mustard pickled zucchini and steamed bao bun

SPICEBROS | 618

- **Butter Chicken Tacos** - Soft tortillas filled with tender butter chicken in our signature creamy tomato-butter sauce, topped with onions, cilantro and crisp lettuce.
- **Chilli Chicken Tacos** - Soft tortillas filled with sweet-and-spicy Indo-Chinese chilli chicken, topped with onions, cilantro and crisp lettuce.
- **Butter or Chilli Paneer Tacos** - Soft tortillas filled with paneer in your choice of creamy butter sauce or bold chilli sauce, topped with onions, cilantro and crisp lettuce.
- **Samosas** - Golden, crisp pastry filled with warmly spiced potatoes and peas, served with house chutney

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SUNTERRA QUALITY FOOD MARKETS | 403

- **Pasta alla Carbonara** - Fresh market-made pasta tossed in a velvety 24-month aged Parmigiano Reggiano wheel, finished with freshly cracked black pepper
- **Huli Huli Chicken on Steamed Bao** - Hawaiian-inspired slow-roasted Huli Huli chicken glazed with caramelized pineapple-soy reduction, pickled vegetables, cilantro, and sriracha mayo in a pillowy steamed bao (DF)
- **Market Fresh Sausage Canapé** - House-crafted sausage with caramelized onion and bell pepper confit, herb aioli, and creamy goat cheese on a crisp artisan crostini
- **Charcuterie Cup** - An assortment of artisan cured meats, aged cheeses, marinated olives, seasonal fruit, and house-made accompaniments (GF)
- **Classic Tiramisu** - Delicate layers of espresso-soaked ladyfingers and silky cream, lightly dusted with premium cocoa (V)

THE INN ON OFFICERS GARDEN | 614

- **Duck Confit Prairie Pie** - Duck leg slow braised with root vegetables, topped with gruyere mashed potato

THE PARK KITCHEN & BAR | 130

- **Ginger Beef** - Crispy tender beef, tossed in a house made ginger glaze, topped with sesame seeds & micro greens (GA)
- **Ahi Tuna Tacos** - One taco, lightly seared ahi tuna, sesame seeds, arugula, pickled ginger, pickled carrots and wasabi aioli (GA, DF)

THE SUGAR CUBE | 501

- **Blind Candy Tasting** - Come and try up to five deliciously exciting candies and see if you're up for the challenge to guess their flavours without using your sight (GA, DF)
- **Blind Candy Tasting w/ Tiny CandyGram** - Our crowd pleasing fan favourite Blind Candy Tasting and sampling of delicious, fresh and unique candy from around the world to take home (GA, DF, VEGAN)
- **Candy Bag** - A 125g sampling of delicious, fresh and unique candy from around the world (GA, DF, VEGAN)

VINTAGE GROUP CATERING | 626

- **Two Bite Turkey Dinner** - Turkey confit, fresh corn, mashed potatoes, stuffing spiced bread crumbs, cranberry aioli

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2026 ARTISANAL & PROMO

CALGARY

EL CHAPEAU / 226

FIGURE 8 WOODWORKING CO / 204

HOLT FINE ART / 134

JOOLS & JOPLIN / 326

JORDAN RIDGE SAUCES / 507

KNOX YOUR SOCKS OFF / 217

LIQUOR CONNECT/ 218

RARE GRAINS / 503

TUDI WRAP / 406

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