

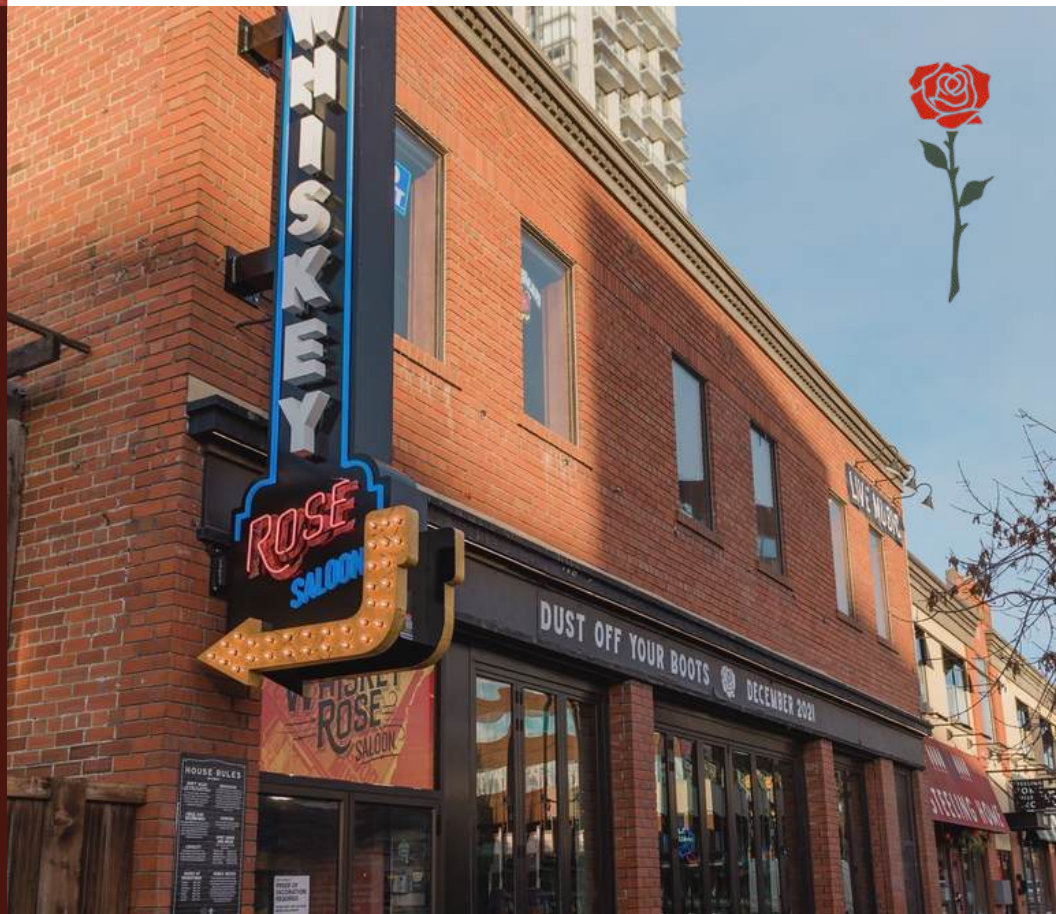


# WHISKEY ROSE

Fall/Winter 2024

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# WHISKEY ROSE



## NOT JUST A COUNTRY BAR

**INSPIRED BY NASHVILLE'S LEGENDARY WHISKEY ROW AND ITS VIBRANT NEON LIGHTS, WHISKEY ROSE PAYS HOMAGE TO CALGARY'S COUNTRY ROOTS AND BOHEMIAN SOUTHWESTERN AESTHETICS. A UNIQUE VIBE THAT FEELS DISTINCTLY CALGARIAN LOCATED IN THE HEART OF DOWNTOWN ON 17TH AVENUE, ONE OF CALGARY'S CULTURAL HOT SPOTS.**

**WHISKEY ROSE BOASTS OVER 10,000 SQ FT OF ROOM TO DANCE, PLAY GAMES, AND WET YOUR WHISTLE. IT'S A PARTY BAR FOR EVERYONE WITH LIVE MUSIC EVERY FRIDAY & SATURDAY NIGHT. OUR FOOD IS ROOTED IN SOUTHWESTERN FLAVOURS WITH UNIQUE DAILY FOOD & DRINK FEATURES.**

# THE SPACES

**WHISKEY  
ROSE**



## Lower Floor

**160 COCKTAIL STYLE + 80 PATIO IN SUMMER = 240**

**95 SEATED + 55 PATIO IN SUMMER = 150**

**OUR LOWER FLOOR IS OUR MAIN RESTAURANT AREA. THIS SPACE HAS A LARGE CENTRE BAR, A FRONT 17TH AVENUE FACING PATIO, LARGE SUN-FILLED WEST FACING PATIO, AND 2 POOL TABLES.**



## Upper Floor

**190 COCKTAIL STYLE OR SEATED (OPTION TO ADD 50 MORE WITH TABLES & CHAIRS FOR RENTAL)**

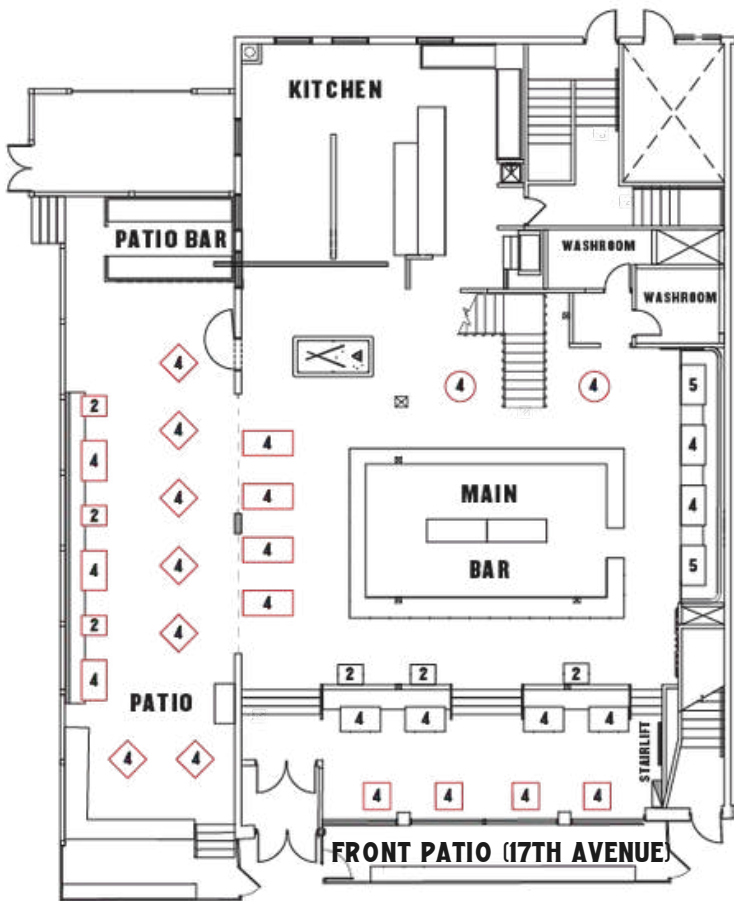
**OUR UPPER FLOOR HAS 2 BARS, A PHOTO WALL AREA, BOASTS MANY LARGE BOOTH FOR AMPLE SEATING, INCLUDES OUR WHISKEY ROSE STAGE + LIGHTING AS WELL AS DANCE FLOOR. THIS LEVEL HAS OUR LARGER BATHROOM AREA.**



## Patio

**55 SEATED OR 80 COCKTAIL STYLE**

**OUR PATIO IS SOUTH WEST FACING AND IS VERY SUNNY & SPACIOUS. THERE IS A PRIVATE BAR THAT CAN BE OPERATIONAL (UPON REQUEST + EXTRA LABOUR & SET UP FEE). OUR PATIO IS HEATED, BUT NOT COVERED**

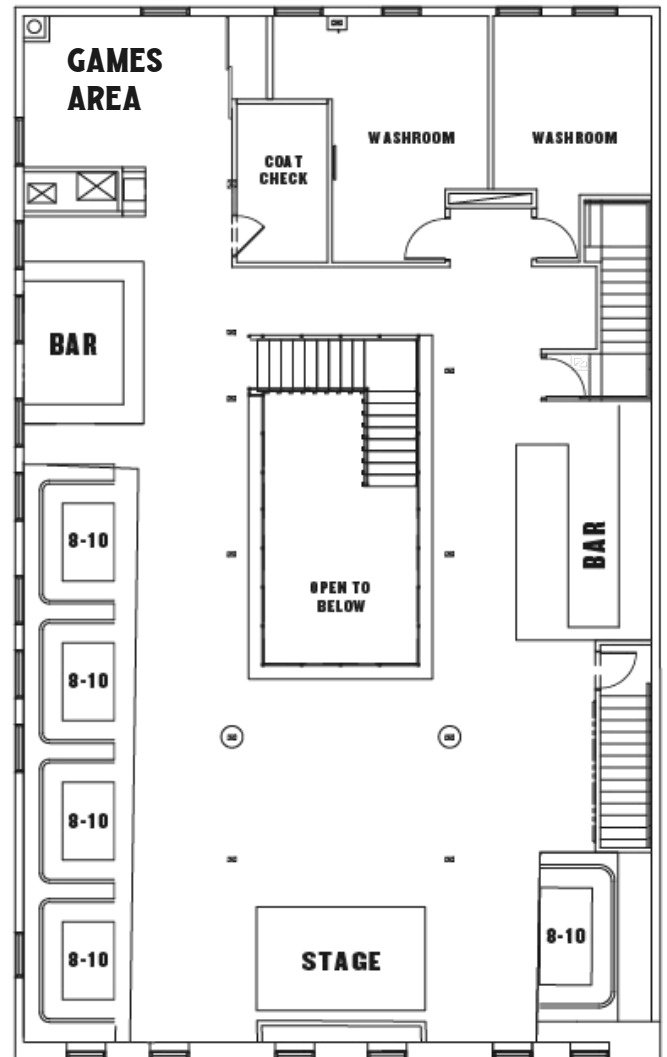


RED OBJECTS: MOVEABLE TABLES

## Lower Floor

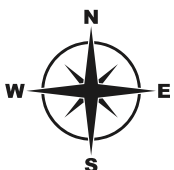
160 COCKTAIL STYLE + 80 PATIO IN SUMMER = 240

95 SEATED + 55 PATIO IN SUMMER = 150



## Upper Floor

190 COCKTAIL STYLE OR 50 SEATED  
OPTION TO ADD 50 MORE WITH TABLES  
& CHAIRS FOR RENTAL





## Buffet | priced per person

### Buffet A

**\$50 PER HEAD**

**CHOICE OF:**

**1 CANAPE OR PIZZA**

**1 PLATTER**

**1 MAIN**

**1 DESSERT**

### Buffet B

**\$60 PER HEAD**

**CHOICE OF:**

**2 CANAPES OR PIZZAS**

**2 PLATTERS**

**1 MAIN**

**1 DESSERT**

### Buffet C

**\$75 PER HEAD**

**CHOICE OF:**

**4 CANAPES OR PIZZAS**

**3 PLATTERS**

**2 MAINS**

**1 DESSERT**

## Mains [Buffet]

**ST. LOUIS RIBS** PORK RIBS DRESSED IN ST. LOUIS BBQ SAUCE.

**ROTISSERIE CHICKEN** BEER BRINED ROASTED CHICKEN, ASSORTED PIECES.

**PRIME RIB (+\$6/HEAD)** SLOW COOKED BEEF PRIME RIB, SERVED IN SLICES.

**HALIBUT (+\$5/HEAD)** PISTACHIO CRUSTED FILETS, GREMOLATA

**\*LAMB AVAILABLE UPON REQUEST**



# FOOD

## Canapés

**CRUDITE** ASSORTED SEASONAL VEGETABLES, RANCH & HUMMUS.

**CHIPS AND DIP** HAND—CUT TORTILLA CHIPS, CHOICE OF DIPS: GUACAMOLE/PICO OR HUMMUS/TZATZIKI

**CAPRESE SKEWERS** CHERRY TOMATOES, BOCCONCINI, BASIL, BALSAMIC

**CHICKEN WINGS** HOT, SALT & PEPPER, LEMON PEPPER, MEMPHIS BBQ, CAROLINA HONEY MUSTARD

**PORK BELLY BURNT ENDS** SWEET & STICKY SAUCE, GREEN ONION

**MINI CORN DOGS** A FAIR FAVOURITE — SAUSAGE IN CORNMEAL DREDGE & FRIED TO PERFECTION

**NASHVILLE SLIDERS** CHOICE OF FRIED CHICKEN OR MINI BURGER SLIDERS

**JALAPENO POPPERS** STUFFED WITH CREAM CHEESE, SPICES

## Pizzas | 8-10 slices

**MARGHERITA** FIOR DI LATTE, BASIL, SAN MARZANO TOMATO SAUCE

**PEPPERONI** MOZZARELLA, SAN MARZANO TOMATO SAUCE, PARMESAN, CHILI OIL

**CHICKEN BACON RANCH** CRISPY BACON, MOZZARELLA, ROTISSERIE CHICKEN, BUTTERMILK RANCH, BECHAMEL

**HAM & PINEAPPLE** HAM, PINEAPPLE, MOZZARELLA, ROSEMARY & JALAPENO OIL

**TRUFFLE HONEY** CACIO E PEPE, MORNAY SAUCE, BLACK PEPPER, PECORINO ROMANO

## Platters

**CAESAR SALAD** LETTUCE, CAESAR DRESSING, BACON, CROUTONS, PARMESAN

**HOUSE SALAD** LETTUCE, TOMATO, CUCUMBER, GOAT CHEESE, PUMPKIN SEEDS & CHILI LIME VINAIGRETTE

**SOUTHWEST SALAD** JASMINE RICE, MIXED BEAN SALAD, TOMATO, CUCUMBER, TORTILLA CRISPS, PICO

**COLESLAW** NASHVILLE STYLE

**SMASHED POTATOES** ROASTED SMASHED POTATOES, TWICE BAKED & GARNISHED WITH FRESH HERBS

**SEASONAL VEGETABLES** OVEN—ROASTED VEGGIES WITH SPICES & CHILI HONEY DRIZZLE

**MAC & CHEESE** TEX MEX STYLE

**JALAPENO CORN BREAD** WITH HONEY BUTTER

**TATER TOTS** KETCHUP

**AUTHENTIC CORN ELOTE** CORN GRILLED & TOPPED WITH GARLIC AIOLI, SEASONING & CILANTRO

## Desserts

**MINI DONUTS** CARAMEL SAUCE

**ASSORTED DESSERT SQUARES**

**DEEP FRIED CHEESECAKE**



# Platters & Dozens

## Canapés | Serves 12 Guests

**\$35 CRUDITE** ASSORTED SEASONAL VEGETABLES, RANCH & HUMMUS

**\$35 CHIPS AND DIP** HAND-CUT TORTILLA CHIPS, CHOICE OF DIPS: GUACAMOLE/PICO OR HUMMUS/TZATZIKI

**\$35 CAPRESE SKEWERS** CHERRY TOMATOES, BOCCONCINI, BASIL, BALSAMIC

**\$50 CHICKEN WINGS** HOT, SALT & PEPPER, LEMON PEPPER, MEMPHIS BBQ, CAROLINA HONEY MUSTARD

**\$50 PORK BELLY BURNT ENDS** SWEET & STICKY SAUCE, GREEN ONION

**\$40 MINI CORN DOGS** A FAIR FAVOURITE — SAUSAGE IN CORNMEAL DREDGE & FRIED TO PERFECTION

**\$60 NASHVILLE SLIDERS** CHOICE OF FRIED CHICKEN OR MINI BURGER SLIDERS

**\$45 JALAPENO POPPERS** STUFFED WITH CREAM CHEESE, SPICES

## Pizzas | 8 slices | \$22 Each

**MARGHERITA** FIOR DI LATTE, BASIL, SAN MARZANO TOMATO SAUCE

**PEPPERONI** MOZZARELLA, SAN MARZANO TOMATO SAUCE, PARMESAN, CHILI OIL

**CHICKEN BACON RANCH** CRISPY BACON, MOZZARELLA, ROTISSERIE CHICKEN, BUTTERMILK RANCH, BECHAMEL

**HAM & PINEAPPLE** HAM, PINEAPPLE, MOZZARELLA, ROSEMARY & JALAPENO OIL

**TRUFFLE HONEY** CACIO E PEPE, MORNAY SAUCE, BLACK PEPPER, PECORINO ROMANO

## Platters | Serves 12 Guests

**\$40 HOUSE SALAD** LETTUCE, TOMATO, CUCUMBER, GOAT CHEESE, PUMPKIN SEEDS & CHILI LIME VINAIGRETTE

**\$45 CAESAR SALAD** LETTUCE, CAESAR DRESSING, BACON, CROUTONS, PARMESAN

**\$45 SOUTHWEST SALAD** JASMINE RICE, MIXED BEAN SALAD, TOMATO, CUCUMBER, TORTILLA CRISPS, PICO

**\$40 COLESLAW** NASHVILLE STYLE

**\$40 SMASHED POTATOES** ROASTED SMASHED POTATOES, TWICE BAKED & GARNISHED WITH FRESH HERBS

**\$35 SEASONAL VEGETABLES** OVEN-ROASTED VEGGIES WITH SPICES & CHILI HONEY DRIZZLE

**\$45 MAC & CHEESE** TEX MEX STYLE

**\$40 JALAPENO CORN BREAD** WITH HONEY BUTTER

**\$35 TATER TOTS** KETCHUP

**\$40 AUTHENTIC CORN ELOTE** CORN GRILLED & TOPPED WITH GARLIC AIOLI, SEASONING & CILANTRO

**\$60 ST. LOUIS RIBS** PORK RIBS DRESSED IN ST. LOUIS BBQ SAUCE.

**\$60 ROTISSERIE CHICKEN** BEER BRINED ROASTED CHICKEN, ASSORTED PIECES.

**\$75 PRIME RIB** SLOW COOKED BEEF PRIME RIB, SERVED IN SLICES.



# 2024 PRIVATE FUNCTION BEVERAGE MENU



## BEERS & BREWS

SELECTIONS MAY VARY. SPECIFY ANY  
SPECIAL REQUESTS

**DRAFT | \$8.50**

14OZ

**DOMESTIC | \$8.50**

**IMPORT | \$9**

## HOUSE WINE

6OZ | \$8.50

9OZ | \$12

## SPIRITS & COCKTAILS

SELECTIONS MAY VARY. SPECIFY ANY  
SPECIAL REQUESTS

## SPIRITS 10Z

HIGHBALL \$8.50

PREMIUM \$9.50

SUPER \$11

ULTRA SPIRITS \$12

## COCKTAILS | \$16 20Z

SPIKED PINK LEMONADE

RANCH WATER

JOHN DALY

PINK CADILLAC

TENNESSEE BOURBON PUNCH

BOURBON BRAMBLE

WHISKEY ROSE HURRICANE



# Contact us for further inquiries

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