GREAT FOOD

ON BRIDE

SISSING SINGLES

ON BRIDE

SISSING SINGLES

ON BRIDE

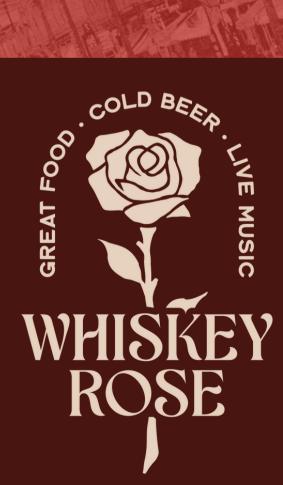
WHSKEY ROSE

2025



Table of Contents

THE SPACES	3
FLOOR PLAN	4
BUFFET	5
<u>MENU</u>	6
<u>BEVERAGES</u>	7







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.







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 80 SEATED (OPTION TO ADD 20 MORE WITH TABLES & CHAIRS FOR RENTAL)

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



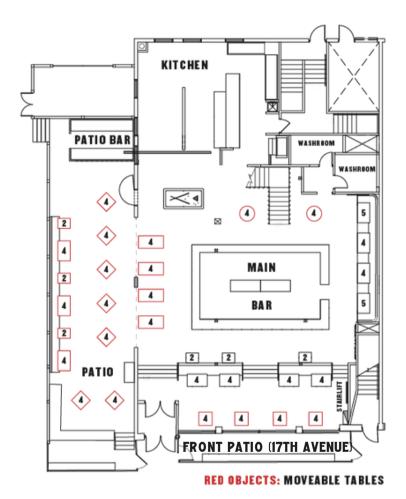
Patio

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)



FLOOR PLANS



Upper Floor

190 COCKTAIL STYLE OR 80 SEATED

(OPTION TO ADD 20 MORE WITH TABLES

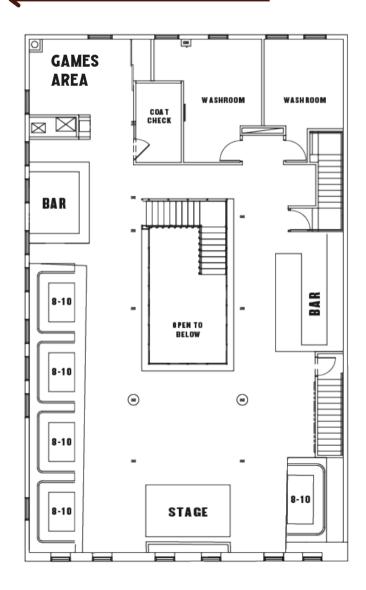
& CHAIRS FOR RENTAL)



Lower Floor

160 COCKTAIL STYLE + 80 PATIO IN SUMMER = 240

95 SEATED + 55 PATIO IN SUMMER = 150





Buffet | priced per person

Buffet A

\$55 PER HEAD

CHOICE OF:

1 CANAPE OR PIZZA

1 PLATTER

1 MAIN

1 DESSERT

Buffet B

\$65 PER HEAD

CHOICE OF:

2 CANAPES OR PIZZAS

2 PLATTERS

1 MAIN

1 DESSERT

Buffet C

\$80 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 (+\$7/HEAD) SLOW COOKED BEEF PRIME RIB, SERVED IN SLICES
HALIBUT (+\$6/HEAD) PISTACHIO CRUSTED FILETS, GREMOLATA

^{*}LAMB AVAILABLE UPON REQUEST



Canapés | Serves 12 Guests

\$45 CRUDITE ASSORTED SEASONAL VEGETABLES, RANCH & HUMMUS

\$45 CHIPS AND DIP HAND—CUT TORTILLA CHIPS. CHOICE OF DIPS: GUACAMOLE/PICO OR HUMMUS/TZATZIKI

\$45 CAPRESE SKEWERS CHERRY TOMATOES, BOCCONCINI, BASIL, BALSAMIC

\$60 CHICKEN WINGS HOT, SALT & PEPPER, LEMON PEPPER, MEMPHIS BBQ, CAROLINA HONEY MUSTARD

\$60 PORK BELLY BURNT ENDS SWEET & STICKY SAUCE, GREEN ONION

\$50 MINI CORN DOGS A FAIR FAVOURITE — SAUSAGE IN CORNMEAL DREDGE & FRIED TO PERFECTION

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

\$50 JALAPENO POPPERS STUFFED WITH CREAM CHEESE, SPICES

Pizzas | 8 slices | \$24

MARGHERITA SAN MARZANO TOMATO SAUCE. FIOR DI LATTE. BASIL

PEPPERONI SAN MARZANO TOMATO SAUCE. MOZZARELLA. PARMESAN. CHILI OIL

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

HAM & PINEAPPLE MOZZARELLA, ROSEMARY PROSCIUTTO, PINEAPPLE SUCCOTASH, JALAPENO OIL

TRUFFLE HONEY BECHAMEL, MOZZARELLA, FIOR DO LATTE, PECORINO ROMANO, BLACK PEPPER

Platters | Serves 12 Guests

\$50 HOUSE SALAD LETTUCE. TOMATO. CUCUMBER. GOAT CHEESE. PUMPKIN SEEDS & CHILI LIME VINAIGRETTE

\$55 CAESAR SALAD LETTUCE. CAESAR DRESSING. BACON. CROUTONS. PARMESAN

\$55 SOUTHWEST SALAD JASMINE RICE, MIXED BEAN SALAD, TOMATO, CUCUMBER, TORTILLA CRISPS, PICO

\$40 COLESLAW NASHVILLE STYLE

\$50 SMASHED POTATOES ROASTED SMASHED POTATOES, TWICE BAKED & GARNISHED WITH FRESH HERBS

\$40 SEASONAL VEGETABLES OVEN-ROASTED VEGGIES WITH SPICES & CHILI HONEY DRIZZLE

\$55 MAC & CHEESE TEX MEX STYLE

\$40 JALAPENO CORN BREAD WITH HONEY BUTTER

\$40 TATER TOTS KETCHUP

\$50 AUTHENTIC CORN ELOTE CORN GRILLED & TOPPED WITH GARLIC AIOLI. SEASONING & CILANTRO

\$70 ST. LOUIS RIBS PORK RIBS DRESSED IN ST. LOUIS BBO SAUCE

\$65 ROTISSERIE CHICKEN BEER BRINED ROASTED CHICKEN

\$85 PRIME RIB SLOW COOKED BEEF PRIME RIB. SERVED IN SLICES. CARVING STATION AVAILABLE UPON REQUEST

Desserts | Serves 12 Guests | \$50

MINI DONUTS OR ASSORTED DESSERT SQUARES

2024 PRIVATE FUNCTION BEVERAGE MENU

BEERS & BREWS

SELECTIONS MAY VARY, SPECIFY ANY SPECIAL REQUESTS

DRAFT | \$8.50

DOMESTIC | \$8.50 IMPORT | \$9

HOUSE WINE

60Z | \$8.50 90Z | \$12

SPIRITS & COCKTAILS

SELECTIONS MAY VARY, SPECIFY ANY SPECIAL REQUESTS

SPIRITS 10Z

HIGHBALL \$8.50
PREMIUM \$9.50
SUPER \$11
ULTRA SPIRITS \$12

COCKTAILS \$1620Z

SPIKED PINK LEMONADESKEY
RANCH WATER
JOHN DALY
PINK CADILLAC

TENNESSEE BOURBON PUNCH
BOURBON BRAMBLE
WHISKEY ROSE HURRICANE



WWW.WHISKEYROSESALOON.COM EVENTS@WHISKEYROSESALOON.COM

