



BAR AND TABLE

# SOUTHLAND YARD

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# All About Us

Southland Yard has a long history in the Calgary community.

Starting in the 1980s, this local watering hole has changed concepts throughout the years before last being renovated in early 2019.

We reopened as Southland Yard Bar + Table in March 2019 with a new mission: to bring a playful, unique space to SE Calgary where our guests could let loose, catch up with old friends, or make a few new ones. The core of our business is fun, and we designed our bar to be just that; with an indoor bocce green, shuffleboard table, pool table, and a 30-machine VLT room, there's something entertaining around every corner.

## **CAPACITIES\*:**

Full Venue Buyout: 380

Seated Event: 130

Communal Tables: 20

\*VLT space not included



# The Deck

The Deck is well-designed to accommodate cocktail-style events & dinners for large groups! The space features a shuffleboard & foosball table (exclusive use), and coin-operated arcade games and pinball.

## CAPACITIES:

Seated: 40

Standing 70



# The Yard

The Yard is ideal for team-building, celebrations, or for groups of friends who want to get competitive! This space can be reserved for groups of up to 50 guests, and features exclusive use of the pool table, bocce court, and foosball table.





# Party Food

## **MINI BURGERS | \$42 per dozen**

Prime rib patty, American cheese, lettuce, tomato, secret sauce

## **FRIED CHICKEN | \$16 per dozen**

Natural chicken wing flats & drums, double breaded, choice of house-made sauce

## **SHRIMP ROLLS | \$36 per dozen**

Cajun remoulade, avocado, pea shoots

## **SMOKED SALMON | \$24 per dozen**

Creamy smoked salmon mousse, salmon caviar, dill, puff pastry

## **CHICKEN & WAFFLES | \$24 per dozen**

Rosemary waffle, chicken liver pate, preserved rhubarb, sea salt

## **"BAGEL BITES" | \$36 per dozen**

Choose either:

Artisan pepperoni, garlic sausage, provolone, goat feta, San Marzano tomato sauce on a mini bagel  
OR

Roasted wild & cultivated mushrooms, double cream brie, roasted garlic panna on a mini bagel

## **CRISPY MUSHROOM RISOTTO | \$36 per dozen**

Deep fried arancini, parmesan, truffle cream

## **MINI QUICHE | \$36 per dozen**

Roasted broccoli, smoked cheddar, red pepper jam

## **EGGS MIMOSA | \$24 per dozen**

Crepe fraiche, tarragon, espelette pepper

## **DEVILS ON HORSEBACK | \$36 per dozen**

Double smoked bacon, medjool date, manchego, balsamic

## **CRAB CAKES | \$42 per dozen**

Togorashi mayo, sesame, pickled mango

# PLATTERS

PRICED & PORTIONED PER PERSON

## CHEESE BOARD | \$10 per person

Domestic & imported, served with preserves, toasts, and olives

## MEATS | \$9 per person

Assorted cured meats, salamis, and sausages, served with crostini and house-made mustard

## MARKET VEGETABLES | \$3 per person

Served with harissa hummus

## SLICED FRUIT | \$5 per person

Sweet & ripe, includes seasonal berries

## RUSTIC BREADS | \$4 per person

Served with flavoured butters



# DESSERTS

BITE SIZED & DONE PER DOZEN

## CARROT CAKE | \$36 PER DOZEN

Goat cheese, carrot frosting, pretzel crunch, rum raisin, marmalade

## CHOCOLATE TART | \$36 PER DOZEN

Milk chocolate ganache, hazelnut, sea salt

## BOSTON CREAM PIE | \$36 PER DOZEN

Bite sized, custard, chocolate

## LEMON MERINGUE | \$24 PER DOZEN

Lemon curd, raspberry, torched meringue

## FRESH BAKED COOKIES | \$24

Chef's choice, bakers dozen



## MENU 1: \$25 PER PERSON

(MINIMUM 15 PEOPLE)

### TO START:

- Warm ciabatta with whipped brown butter
- Deepwater Farms Lettuces with roasted shallot & maple vinaigrette, pickled onions, and cucumbers OR our daily house-made soup

### MAIN COURSE: Your choice of either...

- Roasted Chicken, served with grainy mustard jus
- Maple-brined Alberta Pork Loin served with creamy mushroom sauce

## MENU 2: \$40 PER PERSON

(MINIMUM 15 PEOPLE)

### TO START:

- Warm ciabatta with whipped brown butter
- Deepwater Farms Lettuces with roasted shallot & maple vinaigrette, pickled onions, and cucumbers OR our daily house-made soup

### MAIN COURSE:

- Holiday Dinner: Roasted turkey (white & dark meat), sourdough & apple stuffing, roasted turkey gravy, mom's cranberry sauce, whipped buttermilk potatoes, maple roasted carrots, chilli garlic green beans

## MENU 3: \$45 PER PERSON

(MINIMUM 15 PEOPLE)

### TO START:

- Warm ciabatta with whipped brown butter
- Deepwater Farms Lettuces with roasted shallot & maple vinaigrette, pickled onions, and cucumbers OR our daily house-made soup

### MAIN COURSE:

- ROASTED AAA ALBERTA PRIME RIB, served with bacon & roasted shallot jus, and a Yorkshire pudding

# Family Style

All options are served with 2 varieties of locally sourced vegetables, and parmesan & herb roasted Alberta potatoes.

Substitute duck fat potatoes with tarragon & roasted pearl onions for \$3, or whipped potatoes with cheese curds & chive for \$3 (instead of herb roasted Alberta potatoes).

Substitute Caesar salad with roasted garlic tahini dressing, "everything" croutons, and parmesan for \$2 (instead of Deepwater Farms Lettuces).