

PARTY SPACES

IMPORTANT NOTE:

*VLT space not included



THE DECK

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

CAPACITIES:

Seated: 40

Standing 70

2 hours \$1000

4 Hours \$2000



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 pinball machine.

CAPACITIES:

Seated: 30

Standing: 50

2 hours \$1000

4 Hours \$2000

FULL HOUSE

Hosting a large party? No problem!
You can rent both areas

2 hours \$3000
4 hours \$6000
Full Evening \$8000

PRICING

PARTY SHAREABLES



🔥 Nachos \$18

Tri color corn tortillas, SY cheese blend, goat feta, black beans, brined peppers, jalapeños, Kalamata olives, roasted corn, pico de gallo, green onion, chili-lime spice, sour cream, fire roasted salsa

Add:

Braised Short Ribs \$6

Grilled Chicken \$6

Guacamole \$6



🌿 Chicken Wings (1lb.) \$18

Served with house pickles + buttermilk herb ranch

Crispy: Lemon Pepper, Applewood Barbecue, Nashville Hot, Sea Salt + Malt Vinegar, Piri Piri, All Dressed, Togarsahi

Saucy: Valentina's Hot, Franks Buffalo, Teriyaki, Honey Garlic, Garlic Butter + Parmesan, Spicy Korean, Spicy Thai Peanut



NEED MORE OPTIONS?

Please check out our menu and let us know what would work best for your group.

SMALL BITES

PRICED INDIVIDUALLY | MINIMUM 2 DOZEN

MINI BURGER | 6

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

KOREAN FRIED CHICKEN SLIDER | 6

Naturally raised chicken thigh, gochujang glaze, lettuce, house pickles, miso aioli, Polynesian bun

VEGETARIAN GYOZA | 2

Pan steamed, togarashi aioli, nori, green onion

CRISPY FRIED SHRIMP | 3

Roasted pineapple + ghost pepper sauce, sesame

MINI CORNDOG | 3

House made honey mustard

BLACK TRUFFLE MAC + CHEESE BITE | 5

Panko breaded, parmesan, roasted pepper + tomato relish

CHEESE EMPANADA | 4

Verde aioli

BUFFALO CHICKEN BITES | 4

Cheese curds, blue cheese dip

TUNA TARTAR | 4

Marinated tuna, edamame bean, cucumber, kewpie mayo, black sesame cone

GREEK - STYLE AVOCADO TOAST | 3

Ciabatta, smashed avocado, pickled onion, Kalamata olive, tomato, cucumber, goat feta

QUICHE FLORENTINE | 3

Gruyere cheese, spinach, caramelized onion

PLATTER

PRICED & PORTIONED PER PERSON
GRAZING BOARD | 22

Domestic + imported cheeses, cured meats, fruits, sliced vegetables, black garlic ranch dip, roasted garlic hummus, mustard, fruit preserves, olives, crackers, toasted baguette



DESSERTS

PRICED INDIVIDUALLY | MINIMUM 1 DOZEN

FILLED MINI DONUTS | 3

Dark Chocolate + Hazelnut | Wild Berry | Salted Caramel

CONFFETTI SQUARES | 2

Classic peanut butter, butterscotch, marshmallow

CARAMEL FILLED CHURRO | 4

Cinnamon sugar, salted caramel, spiced dark chocolate ganache.



BAR AND TABLE

SOUTHLAND YARD

EST 1980

BOOK YOUR NEXT EVENT:

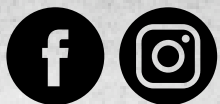
Info@southlandyard.com

(403) 225-8636

135 Southland Dr. SE, Calgary AB

Restaurant Manager: Brent Stone

info@southlandyard.com | | 403-225-8636



@southlandyardyc