

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 \$22

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:

Ranchera Braised Beef \$6

Chicken Adobo \$6

Guacamole \$6



🌿 Chicken Wings (1lb.) \$18

SY Signature Flavors:

Roasted Pineapple + Ghost Pepper | Sea Salt and Vinegar

“The Usual’s”:

S+P | Teriyaki | Hot | Honey Garlic

Served with house pickles + buttermilk herb ranch



NEED MORE OPTIONS?

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

FULL MENU



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

HANDMADE CHICKEN + VEGETABLE GYOZA | 2

Pan steamed, togorashi 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 pepper 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

CONFETTI SQUARES | 2

Classic peanut butter, butterscotch, marshmallow

CARAMEL FILLED CHURRO | 4

Cinnamon sugar, salted caramel, spiced dark chocolate ganache.



BAR AND TABLE
SOUTHLAND
EST **YARD** 1980

BOOK YOUR NEXT EVENT:

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