

### PARTY! PARTY! PARTY! PACKAGE

SouthlandYard.com



# SOUTHLAND SOCIAL



### E DID YOU HEAR THE NEWS?

Southland Yard offers a unique, all-in-one gathering space for all types of celebrations!

Pairing a chef-designed menu with fun & games, we make party planning easy.



## LOOKING FOR FUN? YOU HIT THE JACKPOT!

SHUFFLEBOARD FOOSBALL TABLE BUCK HUNTER BOCCE BALL GOLDEN TEE
POOL TABLE
BOARD GAMES
AND MORE!

THE ULTIMATE TEAM BUILDING EXPERIENCE



# THE CHECK these spaces out!



The Deck is well-designed to accomodate cocktailstyle events & dinners for large groups! The space features a shuffleboard & foosball table ( exlusive use), and coin-operated arcade games.

> CAPACITIES: Seated: 40 | Standing: 70



The Yard is idea 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, and bocce court.

CAPACITIES
Seated: 30 | Standing: 50



Hosting a BIG party? No problem! You can rent both spaces!



Mini Cheeseburger | \$60 per dozen Truffle aioli, Oka cheese, house pickles

St. Louis Pork Ribs | \$18 per lb

Boneless tempura battered ribs, Japanese BBQ sauce, house secret sauce, house pickles, Knox Your Socks Off Maple Maverick BBQ

Fried Pepperoni | \$18 per lb Maritime pepperoni, honey mustard

Truffle Mac & Cheese Balls | \$30 per dozen
Tomato relish

Gyoza | \$20 per dozen  $\sqrt[7]{}$  Maple soy vinaigrette, furikake, green onion

Sockeye Salmon Poke Bowl Jars | \$60 per dozen Smoked salmon, togarashi aioli, mango vinaigrette, cucumber, grilled pineapples, pickled ginger, jasmine rice

Smashed Avocado Crostini | \$36 per dozen 
Olives, tomato, cucumber, feta cheese, pickled onion



Pepperoni + Roasted Garlic | \$24 Maritime pepperoni, San Marzano tomato sauce, brined hot peppers, confit garlic, Mozzarella + Pecorino Romano Cheese

Chatham Pie | \$24

House smoked back bacon, grilled pineapple, chimichurri, Mozzarella, cheese, San Marzano tomato sauce

Truffle Mushroom | \$23

Truffled mornay sauce, Mozzarella, gouda, tarragon, wild + cultivated mushrooms, fresh tarragon, black truffle salt

Chicken Wings | \$18 per lb

House buffalo sauce, honey garlic sauce,

Knocks Your Socks Off – Ghost pepper sauce, Smoking Aces BBQ Salt & Pepper, lemon pepper, dill pickle, applewood BBQ, Chili-lime Served with house pickles + chive buttermilk ranch

Cauliflower Wings | \$16 per lb 
House buffalo sauce, honey garlic sauce,

Knocks Your Socks Off – Ghost pepper sauce, Smoking Aces BBQ Salt & Pepper, lemon pepper, dill pickle, applewood BBQ, chili-lime Served with house pickles + chive buttermilk ranch

Nachos | \$23 per platter

Corn tortillas, house cheese blend, goat feta, roasted black beans + corn, jalapenos, kalamata olives, pico do gallo, green onions, chili-lime spice, fire roasted salsa, sour cream

add: Grilled chicken breast | \$8 add: Ground beef | \$6 add: Guacamole | \$6

Charcuterie Cones | \$48 per dozen

House-made beef Jerky, local + domestic cured meats, Sylvan Star gouda, fresh + dried fruits, fresh + pickled vegetables, Ritz crackers



\$40 / Dozen

Featured Crème Brûlée - individual portions Seasonally inspired flavors

Lemon Meringue Parfait
Lemon curd, lavender short bread crumble, toasted meringue

Chocolate Stout Brownie Chantilly cream, fresh berries

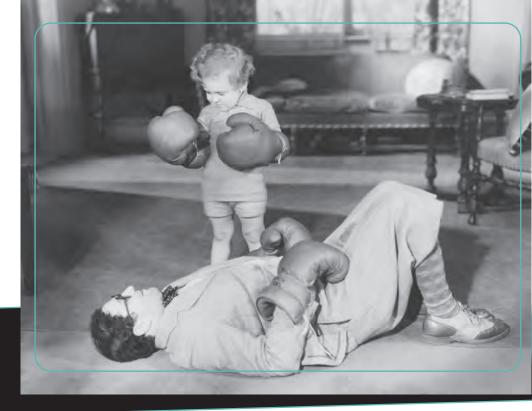
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS

- GLUTEN-FREE / CAN BE MODIFIED GLUTEN-FREE
- ▼ VEGETARIAN / CAN BE MODIFIED VEGETARIAN
- MAY BE SPICY
- √ VEGAN / CAN BE MODIFIED VEGAN



# READY TO MAKE YOUR PARTY A

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### roll on into our inboxes...

#### **BOOK YOUR NEXT EVENT:**

Contact: Nafeesa Shahadat | Assistant Restaurant Manager email: nshahadat@deltacalgarysouth.com

call: 403-225-5802

Chad Gulliver | Restaurant Manager cgulliver@deltacalgarysouth.com

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