



CPC Wine Cellar

Thank you for your interest in booking the Calgary Petroleum Club's Wine Cellar Dining Room. This exclusive experience features a unique space and a delicious menu, combining for an unforgettable food and wine experience, your guests won't soon forget.

Built in 2007, our cellar is one of the largest in Alberta. The dining space features fine marble accents, a custom table that adjusts to fit up to a maximum of 20 guests, enclosed by a great display of wine.

Groups of nine or more are required to pre-select from the menu below. Parties of eight or less will be offered a reduced menu, at the Chef's discretion, or you are welcome to select from the menu below as well. Should you prefer something other than what is available on this menu, please let us know, we are happy to customize items to your liking.

We are happy to assist in selections of wine to pair with your dinner, or help your guests choose something from the cellar before their meal. If you are looking to pre-order the wine for your event, we ask that you do so three weeks prior, in order to guarantee availability of product.

Menu selections are requested no less than eight days prior to your event, with final guarantee of attendance and any special dietary needs, two business days prior to the event. Please be aware that the guaranteed attendance number will be charged (even if you show up with less people).

Please contact our Function Coordinators for more information, and to confirm menu and wine selections;

Carole Fjellstad, carole@calpeteclub.com (403) 260-6354

Sinead Keating function@calpeteclub.com (403) 260-6370

Lunch includes three courses, complimentary amuse bouche, take home chocolate gift box. \$85.00 per person for a set menu (Starter, Main Course & Dessert) or \$95.00pp for a choice menu (choose two starters, three mains & two desserts – select on site).

Please note that if the length of time for lunch is a concern for your event, we suggest a set menu for all, to keep service time to a minimum.

Dinner with three courses; complimentary Amuse Bouche, Chef's Creative Course, and take home chocolate gift box. \$99.00pp for a set menu (Starter, Main Course & Dessert) or \$110.00pp for a choice entrée (Starter, Main Course (choose up to three) & Dessert), \$120.00pp full choice menu (choose two Starters, three Mains & two Desserts – select on site).

Dinner with four courses; complimentary Amuse Bouche, Chef's Creative Course, take home chocolate gift box. \$125.00pp for a set menu (Two Starter Courses, Main Course & Dessert). \$145.00pp full choice menu (choose two Starters, three Mains & two Desserts – select on site).

Coffee and tea service is included, all other drinks are additional, and charged as ordered. All food and beverage is subject to 15% gratuity.



STARTER

Truffled Risotto GF

64 Degree yolk . Atlantic lobster . lobster popcorn . arugula

Pan Seared Foie Gras GF

apple parsnip purée . apple compote . port reduction . frisée salad .
green apple gastrique

Curried Crab Bisque GF

king crab . blistered cherry tomato . lemon grass oil .
Northern Divine caviar . shimiji mushrooms

Venison Carpaccio GF

pickled Saskatoon berries . toasted oats . cold pressed canola .
smoked onion jam . rosemary aioli

Beet Salad GF V

goat cheese ricotta . roasted beet . pickled beet . shaved beet .
mead vinaigrette . crushed hazelnut . mustard frill .
beet greens . fresh dill . cold pressed canola oil



W
I
N
E
C
E
L
L
A
R

SOMMELIER DAVID AMUNDRUD

EXECUTIVE CHEF SEAN CUTLER

MAINS

Braised Brant Lake Wagyu Beef

duck fat roasted carrots . slow roasted celery root . sweet potato purée .
charred shallot . port gel . blue cheese beignet

Bear and the Flower Pork Belly & Atlantic Scallops GF

honey soy glaze . puffed rice . fried garlic . charred cabbage . picked fennel . nori oil .
jalapeno aioli . charred orange

Alberta Cut Bison Striploin GF

juniper crust . smoked cheddar potato pave . mushroom duxelle . glazed baby carrots .
leek fondue . sauce bordelaise

Pan Seared Arctic Char GF

brown butter caper vinaigrette . side striped prawns . roasted sunchoke . Brussels
sprouts . oyster mushrooms . double smoked bacon . grilled artichoke . frisée

Roasted Pheasant

pheasant confit perogies . roasted squash purée . smoked onion jus . glazed beets .
Saskatoon berry compote . toasted almond crumb

DESSERT

Alberta Honey Panna Cotta

Saskatoon berry gel . canola cake . puffed wheat . strawberry preserve

Chocolate Brownie GF

birch syrup ice cream . torched marshmallow . caramel corn .
chocolate soil . cinder toffee

Grapefruit Cremeux GF

dulcey chocolate ganache . almond brittle . spearmint meringue .
orange gel . charred orange

Cheese Tasting

a selection of Canadian cheese . compote . crisps . preserves