

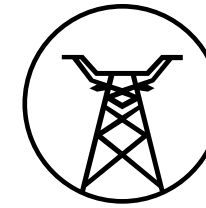


CORPORATE  
PACKAGE

[THE DERRICKYYC.COM](https://www.thederrickyyc.com)

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THE  
**DERRICK**  
GIN MILL & KITCHEN

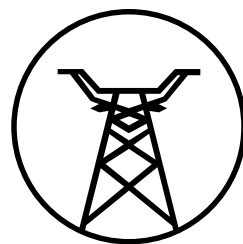
The Derrick is an affordable, locally sourced restaurant that features a food menu comprised of traditional classics, seductively smoked meats and a spirit menu with an emphasis on GIN, all paired within a cozy atmosphere that should make you feel right at home. Our entertainment will range from blues-rock, old-school hip-hop, rhythm and blues with occasional live music performances from local artists. The Derrick will be open early for breakfast, corporate lunch, a lively happy hour headlining the areas leading drink specials, dinner and Cocktails 6 nights a week. So, put your feet up or join the party, welcome to The Derrick!

When Alberta's first oilfield sprang up along Sheep Creek in southwestern Alberta, oil patch communities "grewed like topsy." Since then, Calgary has been a boom and bust city but has always conserved a romantically, nostalgic element of its late 1800's early 1900's, western charm. The Derrick looks to preserve that humble perception by creating a sanctuary for Calgary's everyday oil-man and corporate community. A place to escape the daily hustle of the office and enjoy a well made drink and hearty food.

The room is set in a classic interior with rustic wood, ambient lighting, plush wooden tables and deep-seated leather barstools. Artwork appropriately clustered with old-fashioned warmth and infamous portraits, the sound of a nostalgic collection of music, harmoniously paired with the sound of ice in shaker tins, the touch of antique hand picked glassware and the taste of original recipes all made in house, creating a swanky atmosphere with an old west ambiance. Our concept brings a classic tavern feel with a wistfulness memory of a time long forgotten.

Contact [nathan@thederrickyc.com](mailto:nathan@thederrickyc.com)

Private room for 10 people main room 120 total venue up to 150



## CANAPE MENU

**6 ITEMS** \$24 / person  
**8 ITEMS** \$32 / person  
**10 ITEMS** \$40 / person

oysters

*lemon, hot sauce*

pickled deviled egg

*beetroot, saffron egg mousse*

beetroot tartare

*wonton chip, fennel dill aioli*

montreal smoked minis

*rye mini bun, pickle, deli mustard*

chicken sausage rolls

*miso pickled mustard*

orange chicken meatballs

*sweet and tangy orange glaze*

lobster wontons

*pineapple salsa, chili*

soy tofu sliders

*kimchi, chili sauce, arugula*

steak sandwich bites

*smoked aioli, arugula, pickled onion*

mushroom pate

*creamed mushrooms, mushroom soy, house made bread*

poutine potato poppers

*cheese curds, house gravy*

meat & cheese board

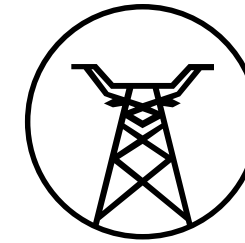
*3 meats, 3 cheese, 3 pickles*

*Our chefs are pleased to create substitutions or new dishes to cater to any allergy and/or dietary restrictions*

*Please notify us of restrictions within 48 hours of the event to ensure time for preparation.*







## PARTY MENUS

*choose one starter and one main  
from selected menu*

**\$45** / person

### **STARTERS**

green salad

*tuscan blend, broccolini, green peas, cucumber, jicama, herb dressing*

*or*

cream of fungi

*green oil, chive*

### **MAINS**

halloumi burger

*fried cheese, red pepper sriracha jam, chickpea patty, avocado*

*or*

bison burger

*smoked brie, arugula, caramelized onion, sun-dried tomato aioli*

*or*

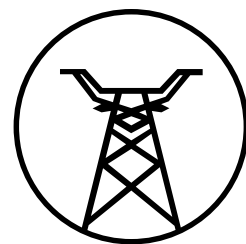
montreal smoked meat sandwich

*angus beef brisket, dill mustard, pickle*

### **DESSERT**

cheesecake

*chef choice*



## PARTY MENUS

**\$55** / person

### STARTERS

beet salad

*citrus marinated beets*

or

mushroom pate

*creamed mushrooms, mushroom soy, house made bread*

or

grilled broccoli

*black garlic, thai chili, sesame*

### MAINS

bison burger

*smoked brie, arugula, caramelized onion, sun-dried tomato aioli*

or

steak frites

*5oz striploin, fries, arugula salad, peppercorn sauce*

or

halloumi burger

*fried cheese, red pepper sriracha jam, chickpea patty, avocado*

or

porchetta sandwich

*dijonaise, arugula, fennel, chicharron*

or

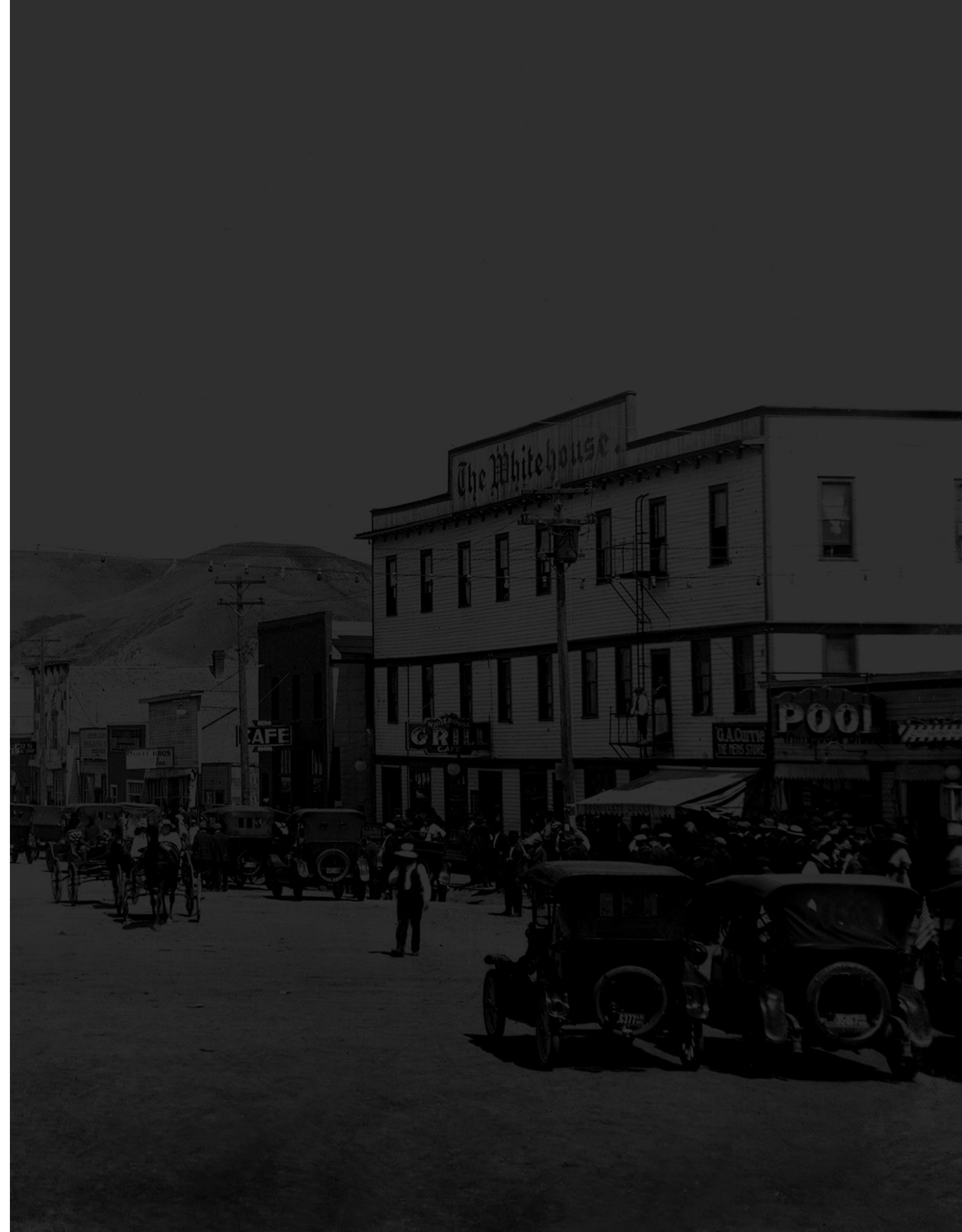
montreal smoked meat sandwich

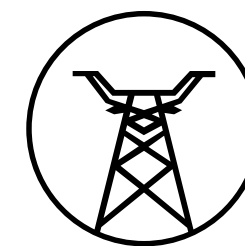
*angus beef brisket, deli mustard, pickle*

### DESSERT

smoked chocolate mousse

*whipped cream, milk chocolate, bourbon pearls*





## PARTY MENUS

**\$75** / person

### STARTERS

brant lake wagyu skewer  
*miso honey glaze, potato hay*

*or*

duck croquettes  
*mushroom duxelle, truffle dijonnaise, champagne caviar*

*or*

grilled broccoli  
*black garlic, thai chili, sesame*

### MAINS

swordfish  
*pancetta basil cream, arugula fennel slaw, spring peas*

*or*

rollatini  
*cottage cheese, sun-dried tomato, pumpkin seed pesto, spinach, toasted bread crumb*

*or*

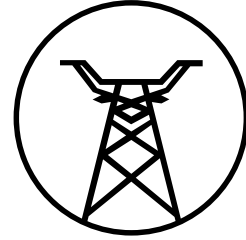
10oz alberta striploin  
*honey truffled potatoes, miso broccolini, peppercorn sauce*

*or*

porchetta  
*carrot ginger purée, fennel and arugula slaw, pickled mustard*

### DESSERT

cheesecake & mousse  
*chef's choice cheese cake, smoked chocolate mousse*



## CARVING STATION

- 1 OPTIONS** \$38 / person
- 2 OPTIONS** \$64 / person
- 3 OPTIONS** \$84 / person
- 4 OPTIONS** \$100 / person

smoked brisket  
*grainy mustard*

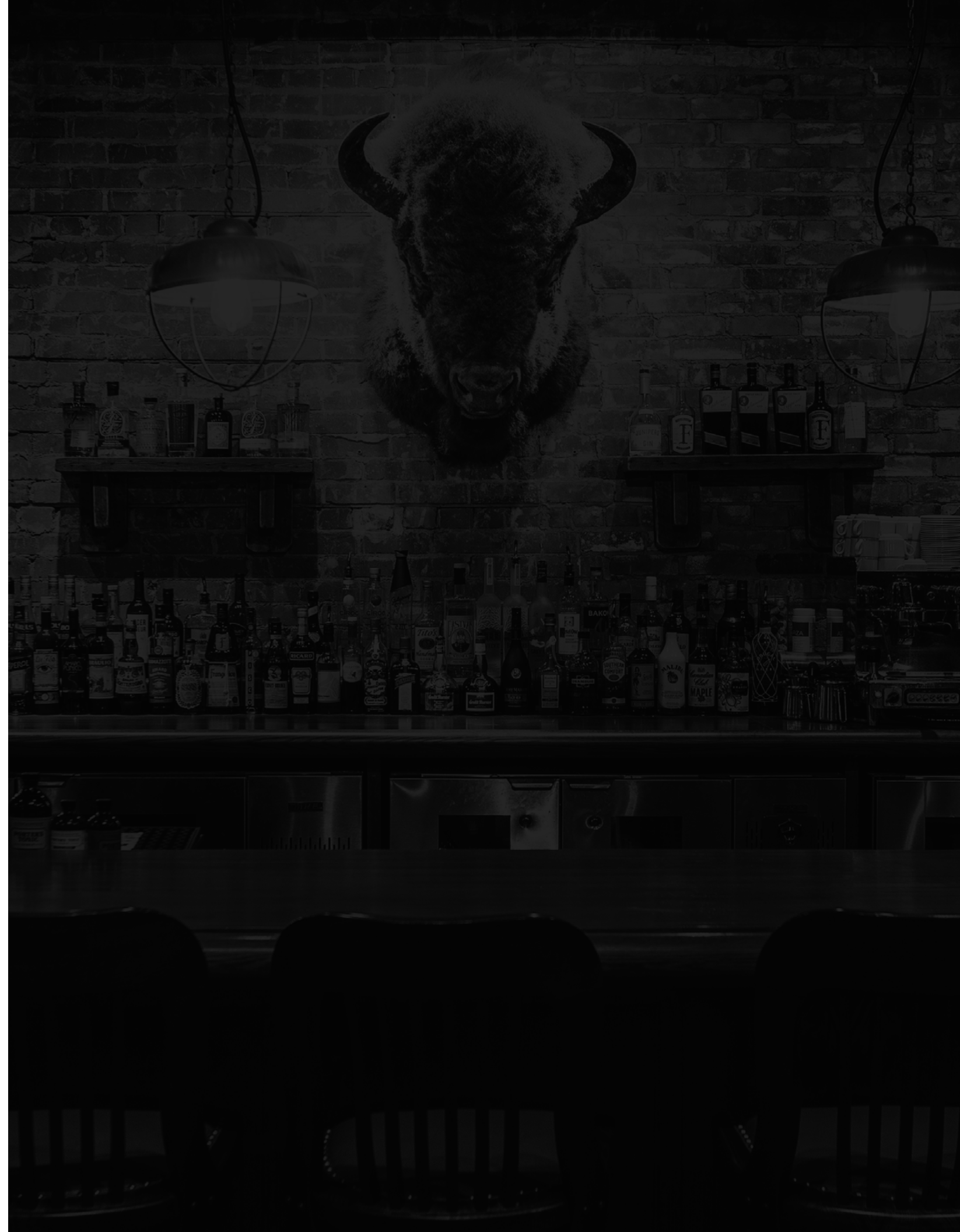
beef roast  
*red wine demer glaze, horseradish*

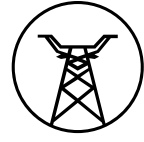
porchetta  
*chimichurri, pickled mustard*

salmon  
*creamy lemon dill*

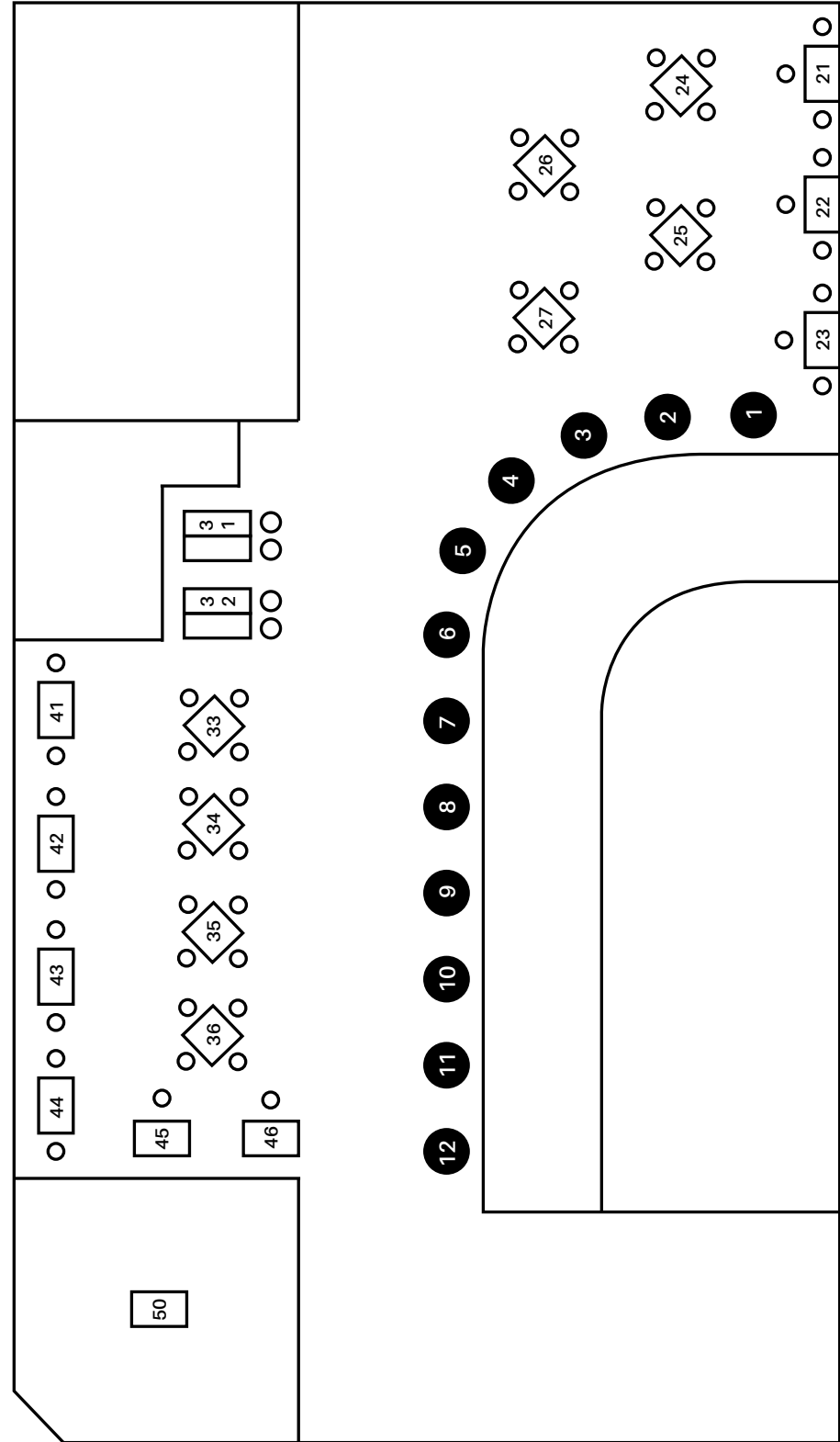
*All these items are served with carving section,  
come with 3 different kinds of vegetables  
and 2 kinds of starches.*

*20 portions minimum of each item being ordered.*



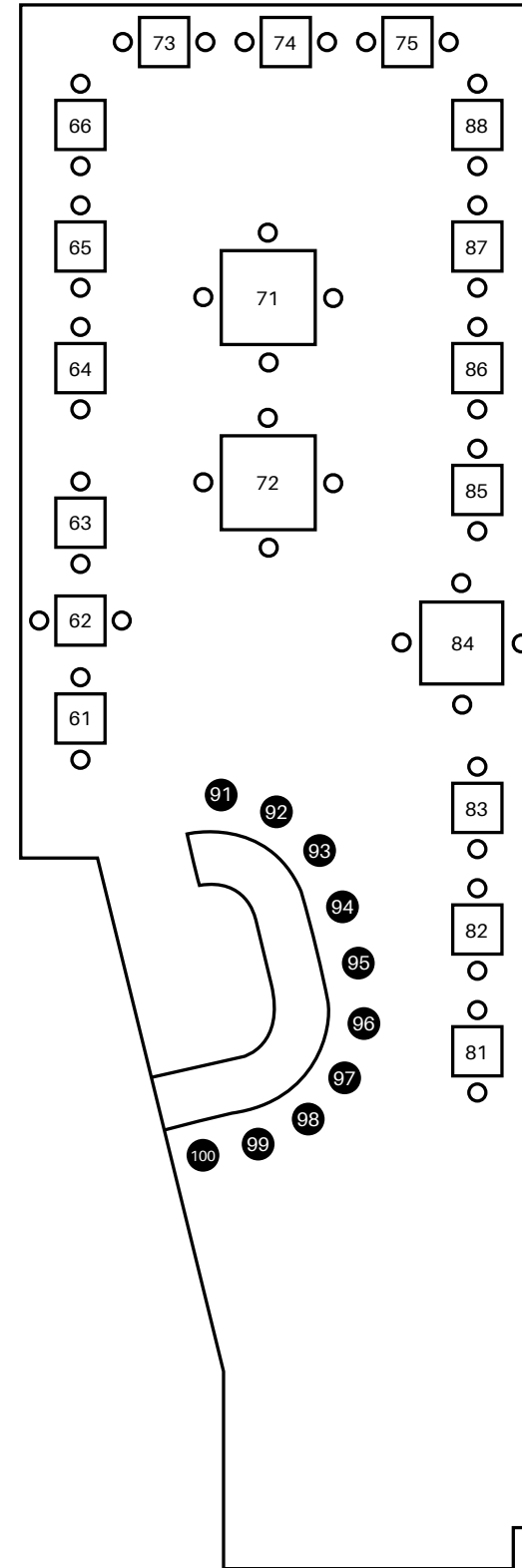


THE  
**DERRICK**  
GIN MILL & KITCHEN





**UNTITLED**  
CHAMPAGNE LOUNGE







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