

# Private Events & Functions Package

OYSTER BAR | FRESH SEAFOOD | WILD GAME | STEAKS | CHOPS



[WWW.BIGFISHOPENRANGE.CA](http://WWW.BIGFISHOPENRANGE.CA)



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Stay up to date on everything  
Big Fish & Open Range by following  
our Facebook & Instagram at  
@bigfishopenrange



# Our Story

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Big Fish & Open Range embodies the essence of Calgary; cutting edge, but comfortable and unpretentious. Serving the very best meat, game, and freshest seafood, we are the ultimate place to celebrate life's great occasions or enjoy the pleasures of great food and drink in a timeless and relaxed environment.

Originating as Open Range in 2004, our premier steakhouse offered a variety of meat and game prepared in an exciting array of flavors. Open Range mixed modern with tradition. Big Fish opened next door in 2005, offering a unique dockside-style service to Calgarians. Continuously staying on top of the latest seafood trends and taking pride in being an Ocean Wise Partner.

In 2020, Big Fish & Open Range came to be after finding success in merging the restaurant menus and providing an exquisite surf and turf experience. Since then, the restaurant has grown to two locations in Calgary, Renfrew and Marda Loop.

Both locations offer a weekday lunch and weekend brunch along with all day service. In addition, we feature a daily happy hour and weekly specials with BOGO Oysters on Mondays, 1/2-Price Wine on Wednesdays, Surf and Turf Date Night on Thursdays, and a Smoked Prime Rib Supper on Sundays.

# Our Locations

*Marda Loop*

2018 33 Ave SW  
Calgary, AB T2T 1Z4  
(403) 454 - 0014



*Renfrew*

1112 Edmonton Trail NE  
Calgary, AB T2E 3K4  
(403) 277 - 3403



## Large Bookings

We welcome your special occasion of 6 or more guests. To ensure fast and efficient service for your group, we have several example menus to choose from. Menus are flexible, and we are happy to customize them to suit the specific needs of your party. Depending on your event, we may also require your selection of wines in advance. To book a large party reservation, please complete and return the enclosed function confirmation form, and a team member will contact you regarding details.

## Private Dining Spaces

**A minimum food and beverage charge applies for all private room bookings. No additional room rental/booking charges apply.**

Minimums listed are for food and beverage expenditure only, gratuities and GST are over above. If the minimum charge is not reached, a catering fee for the difference will be added to the bill.

## Custom Parties

In addition to our regular seated dinners, Big Fish & Open Range is available for booking a variety of events including but not limited to cocktail parties, Chef tasting dinners, and group luncheons or brunches. Please refer to the sample menus for examples.

A \$4 per guest fee applies to cakes or cupcakes brought into the restaurant from other venues. However, in most circumstances we would be happy to accommodate your special baking request in house, please discuss with your function rep.

## Other Policies

We welcome decorations for your event, however any form of confetti is not allowed and will result in an additional cleaning charge of \$100.

Audio/video equipment (projector and screen) is available at no charge. Additional equipment may be provided upon request at an additional charge, please discuss with a member of our team.

Big Fish & Open Range adheres to the rules specified by the Alberta Gaming and Liquor Commission regarding liquor service and consumption.

# MARDA LOOP

## Available Spaces

\*Featuring a private back lot and heated underground parking lot.



### Main Dining Room

1st Floor

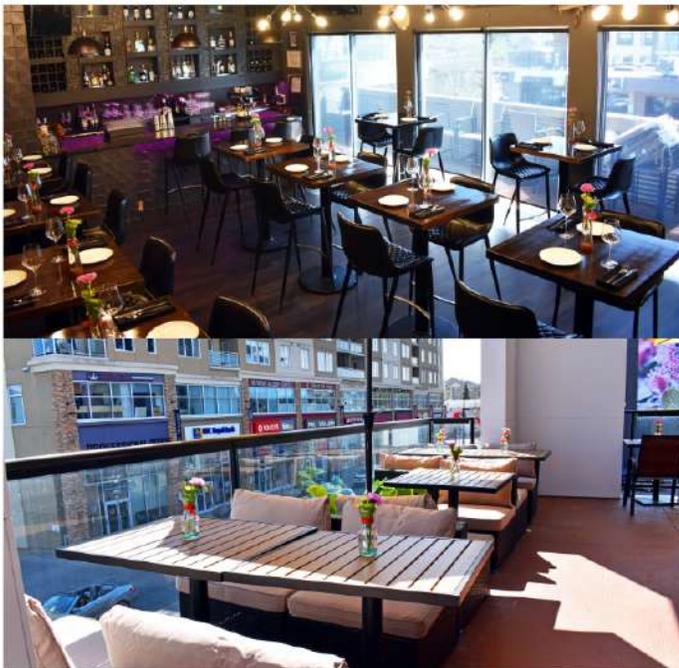
*Max Capacity: 100  
+ Summer Patio: 28*

**Features:** Wine cellar wall, walk up bar, bar and banquet seating, bathrooms, low and high top tables and a 1st floor patio.

#### **Minimum Spend Prices**

Sunday - Thursday: \$4,500  
Friday - Saturday: \$6,900

Perfect for large parties looking for a dine in experience. Whether it is a wedding reception or company , we've got you covered!



### The Upper Deck

2nd Floor Room

*Max Capacity: 34  
+ Summer Patio: 30*

*Standard set up is with high top tables/chairs. Low tops available upon request. Note the banquette seating can not be made low top.*

**Features:** Walk up bar, banquet seating, bathrooms, and patio.

#### **Minimum Spend Prices**

Sunday - Thursday: \$1,500  
Friday - Saturday: \$2,200

Upscale and intimate private space that is great for cocktail events, corporate meetings, social gatherings and more!



# RENFREW

## Available Spaces

\*Featuring a private back lot and surrounding street parking.



## Main Dining Room

Max Capacity: 32  
+ Summer Patio: 20

**Features:** Walk up bar and seating, banquet seating, bathrooms and both low and high top tables and patio seating.

### Minimum Spend Prices

Sunday - Thursday: \$2,750  
Friday - Saturday: \$4,000

Our original location for 20+ years in a cozy style space. Relaxed and casual atmosphere that makes you feel right at home!

Notice a few familiar faces?

Here are some of the notable guests that have featured or visited us over the years.



You Gotta Eat Here! (2013)  
Season 2, Episode 23  
with John Catucci



Canadian Actors  
Paul Sun-Hyung Lee  
& Andrew Phung

# Menu #1

**\$69 per person**

## **To Start**

- Bread with rosemary butter

Guest choice of:

- Organic field greens with cherry tomatoes cucumbers spiced pecans and chive vinaigrette
- Chef seasonal soup

## **For Dinner**

Guest choice of:

- Prime sirloin with peppercorn cream and scalloped potatoes
- Stuffed oven roasted chicken breast with bacon, spinach, roasted red pepper and smoked cheddar served with a herb curried beurre blanc.
- Roasted organic pacific salmon with Saskatoon BBQ sauce, Chimichurri and ginger rice

Served with seasonal vegetables.

## **Dessert**

Guest choice of:

- Flourless chocolate hazelnut ganache torte with crushed raspberry
- Warm apple strudel with pecans, vanilla mousse and bourbon caramel

## **Beverage**

- Coffee and Tea

Vegan and Vegetarian options are available upon request.

# Menu #2

**\$79 per person**

## **To Start**

Chef seasonal soup

## **Followed By**

- Baby romaine with chipotle pepper and roasted garlic dressing, cornbread croutons and local parmesan
- Breads with rosemary butter

## **For Dinner (Preselect 3 items from the below options)**

Guest choice of:

- Prime sirloin with roasted chili scalloped potatoes and truffle gravy
- Grilled elk sirloin steak with red pepper jelly and roasted chili scalloped potatoes
- Stuffed oven roasted chicken breast with bacon, spinach, roasted red pepper and smoked cheddar served with a herb curried beurre blanc.
- Local duck breast with wild mushroom apple cider glaze and wild mushroom risotto
- Braised Alberta lamb shank in a local ale, fresh thyme and grainy Dijon mustard
- Roasted organic pacific salmon filet with Saskatoon BBQ sauce and ginger rice

Served with seasonal vegetables.

## **Dessert**

Guest choice of:

- Flourless chocolate hazelnut ganache torte with crushed raspberry
- Warm apple strudel with pecans, vanilla mousse and bourbon caramel

## **Beverage**

- Coffee and Tea

Vegan and Vegetarian options are available upon request.

# Family Style Menu

**\$89 per person**

A relaxed format where guests self serve in a buffet style.

## **To Start**

- House made mini corn tacos with smoked chicken and jalapeño jack
- Bucket of peel and eat shrimp with four-chili cocktail sauce
- Organic field greens with cherry tomatoes cucumbers spiced pecans and chive vinaigrette

## **For Dinner (Preselect 2 items from the below options)**

Guest Choice of:

- Baked organic pacific salmon filet with a Saskatoon BBQ sauce
- Oven roasted herb marinated lamb leg with a heirloom tomato ragu
- Grilled chicken breast with bacon, spinach, roasted red pepper and smoked cheddar served with a herb curried beurre blanc
- Roast ribeye of Alberta beef with truffle gravy
- House smoked roast Alberta pork loin with fireweed honey rosemary glaze

\*Add a third protein choice for an extra \$20 per person

## **Sides**

Guest choice of two items:

- Roasted potato wedges
- Sage mushroom risotto
- Sour cream & chive mashed potatoes

## **Served with**

- House made creamed corn with fresh oregano
- Fresh market seasonal vegetables

## **Dessert**

- Platter of bite-sized Flourless Dark Chocolate Hazelnut Ganache Torte and Lemon Lavender Shortbread Tart for the table to share

## **Beverages**

- Coffee and tea

# Chef Tasting and Wine Dinner Menu

**25 Guests Minimum Requirement**  
**\$98 per person**

## **Fish**

House pecan wood smoked wild sockeye salmon on warm quinoa with baby red mustard greens and a sweet corn vinaigrette

## **Duck**

Pan seared duck breast with lobster butter curry, crisp pork belly and baby chard leaves

## **Lamb**

Oven roasted herb marinated lamb leg with a heirloom tomato ragu

## **Bison**

Slow booked bison short ribs in a house-made chipotle BBQ sauce and Spanish onion

## **Dessert**

Warm apple strudel with pecans, vanilla mousse and bourbon caramel

## **Wine Pairings**

Your Private Event & Functions Coordinator will work with you to determine the best wine pairings for each item according to selections available.



# Cocktail Party Menu

**30 Guests Minimum Requirement**  
**\$88 per person**

## **Menu Items Passed on Trays**

- Cured bison on herbed crostini with horseradish cream
- Smoked salmon on cream cheese crostini with crispy capers
- Crab and bay shrimp cakes with kimchi aioli
- House made mini corn tacos with smoked chicken and jalapeño jack

## **Stationary Menu Items**

- Herb crusted beef sirloin bites with crispy onion frites and honey mustard
- Rosemary skewered chicken with chipotle BBQ
- Chanterelle mushroom, grilled apple, Cambozola and fresh oregano flatbreads
- Platter of local smoked meat, house cured artic char, candied salmon and smoked tomato chutney
- Domestic and imported cheeses with assorted house-made condiments
- Duck confit tacos with guacamole and mango Pico de Gallo
- Baby shrimp, basil and fresh lime bruschetta
- Fresh vegetable platter with lemon caper aioli
- Chef feature salad

## **Followed By**

- Platters of assorted cookies and pastries
- Coffee

## **Add Ons (Each Serves 25 Guests)**

- Punch Bowl - \$75  
A great non-alcoholic beverage addition!
- Warm Mulled Wine - \$175  
Red wine simmered with citrus and spices, a festive greeting for your guests as they arrive.
- House Sangria (Red or White) - \$320  
Refreshing chilled blend of wine, fruit juices, fresh fruit and herbs.

# Private Brunch Menu

**\$29 per person**

## **Brunch**

Guest choice of:

- Crab, bacon, ham, or veggie eggs benedict with hollandaise
- Brioche French toast with peach compote, candied pecan and vanilla bean cream
- Classic two eggs any style with smoked bacon or chicken Saskatoon berry sausage
- Chorizo sausage, roasted red pepper, salsa roja, crème fraîche and gouda cheese omelette
- Asparagus, oven dried tomatoes, watercress, broccoli florets, sumac and feta cheese omelette

## **Add Ons**

- Start with baskets of freshly baked pastries - \$8
- Toast your afternoon with Mimosas - \$9 per person

## **Beverages**

- Coffee and tea

Customized brunch options, including kid items, are available upon request.



# Private Lunch Menu

**\$39 per person**

## **To Start**

- Breads with rosemary butter

Guest choice of:

- Baby romaine with chipotle pepper and roasted garlic dressing, cornbread croutons and local parmesan
- Chef seasonal soup

## **For Lunch**

Guest choice of:

- Smoked Alberta prime rib dip on a toasted baguette with horseradish aioli, crispy onion frites and truffle bourbon jus
- Bison burger with double smoked bacon, jalapeno jack cheese and house made ketchup
- Panko crusted pacific salmon burger with Saskatoon BBQ sauce
- Fish & chips and house tartar sauce
- Tandoori chicken on naan bread with grated paneer, mango mayo, spinach and tomatoes

\*All lunch mains also come with an additional choice of fries or organic field greens salad.

## **Dessert**

Guest choice of:

- Flourless chocolate hazelnut ganache torte with crushed raspberry
- Lemon lavender shortbread tart with field berries and vanilla mousse

Customized lunch options, including kid items, are available upon request.



# Add Ons

## **Appetizers Passed on Trays**

\$15 per person (includes all three items below)

- House made mini corn tortilla tacos with smoked chicken and jalapeño jack
- Organic tomato, fresh basil and unripen mozzarella crostini
- Chili dusted prawns with truffle lime aioli

## **Fresh East and West Coast Oysters**

\$4 per oyster served on the half shell with house-made condiments.

## **To Share (Serves 20 guests)**

- Chili chicken quesadillas with salsa cruda  
\$140
- Warm lobster crab and artichoke cheese dip with grilled chili flatbread  
\$140
- Smoked buffalo chorizo Pico de Gallo (bruschetta) with house crostini  
\$140
- Grilled apple, cambozola cheese, pine nut and chanterelle mushroom flatbreads  
\$140
- Smoked chicken, pesto, pine nut and white cheddar flatbreads  
\$140
- Platter of local game meats with house made relish and sesame crackers  
\$180
- Domestic and imported cheese board with house-made condiments  
\$180

## **Custom Standard House-Made Cakes & Desserts**

Celebrate your occasion with a personalized cake. Please discuss cake flavour, decorations and any other details with your function coordinator.

10 inch (Serves 20-25 guests) - \$125

18 inch (Serves 30-50 guests)- \$165

Maple Bourbon Pecan Pie (10 Inch/Serves 8) - \$94

Lemon Lavender Shortbread Tart (10 Inch/Serves 8) - \$94

Flourless Dark Chocolate Hazelnut Ganache Torte (10 Inch/Serves 10) - \$110



# PRIVATE EVENTS & FUNCTIONS CONFIRMATION FORM

Company Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Location Selected: \_\_\_\_\_ Room Selected: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Arrival Time: \_\_\_\_\_ Number of Guests: \_\_\_\_\_

Menu Choice + Selections (if applicable): \_\_\_\_\_

Menu Add-ons: \_\_\_\_\_

Wine & Beverage Choices (Please include quantity)

Please refer to our website for the current wine list, [bigfishopenrange.ca](http://bigfishopenrange.ca):

Red: \_\_\_\_\_ White: \_\_\_\_\_

Rose: \_\_\_\_\_ Other: \_\_\_\_\_

Custom Cocktail: \_\_\_\_\_

Table Arrangement Preferences: \_\_\_\_\_

Do you require any audio or video equipment? \_\_\_\_\_

Please fill in this form completely, including menu and beverage selections, to make your booking. We require confirmation of the total guest count a minimum 10 days prior to your event date. The bill will reflect the confirmed number of guests regardless if the attendance is lower than expected.

An 18% gratuity and 5% GST will be added to the final bill. Bookings cancelled with less than 1 week notice will result in the credit card on file being charged 50% of the minimum spend (2 weeks in the month of December). A \$250 hold deposit is required for all parties. Payment in full must be provided at the end of the event.

Please provide a credit card below for deposit.

## **CREDIT CARD AUTHORIZATION**

Full Name on Card: \_\_\_\_\_ Date: \_\_\_\_\_

Card Number: \_\_\_\_\_ CVV: \_\_\_\_\_

Card Type: \_\_\_\_\_ Expiry: \_\_\_\_\_

I agree to the minimum spend required: \_\_\_\_\_

Charge this card for bill total at the end of the event: YES NO

Signature: \_\_\_\_\_

**PLEASE SUBMIT COMPLETED FORM TO [MARKETING@RANGEFISH.CA](mailto:MARKETING@RANGEFISH.CA)**

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