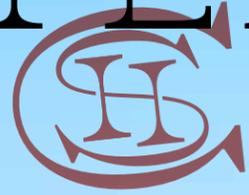


CHUCK'S STEAKHOUSE





LOCATED ON THE CORNER OF
BANFF AVENUE AND BUFFALO
STREET, OUR HANDSOME SECOND
FLOOR DINING ROOM FEATURES
WRAP AROUND WINDOWS WITH
VIEWS OF THE SURROUNDING
MOUNTAINS AND THE HISTORIC
BOW RIVER. OUR MENU FEATURES A
WIDE RANGE OF LOCALLY SOURCED
ALBERTA BEEF WITH AN ON SITE
DRY AGING ROOM, ALL SERVED IN A
STYLISH RANCH INSPIRED SALOON
& DINING ROOM.





OUR SPACES

SUNDANCE ROOM

8-10 OR UP TO 22 PEOPLE

Our hidden gem, the sundance room can be sectioned off with privacy curtains to seat 8-10 guests privately, or the whole room can be booked exclusively to seat as many as 22 guests.

OUR SPACES

JOHN WARE ROOM

40 PEOPLE

Portable cocktail bar, fire place,
wrap around windows,
mountain views

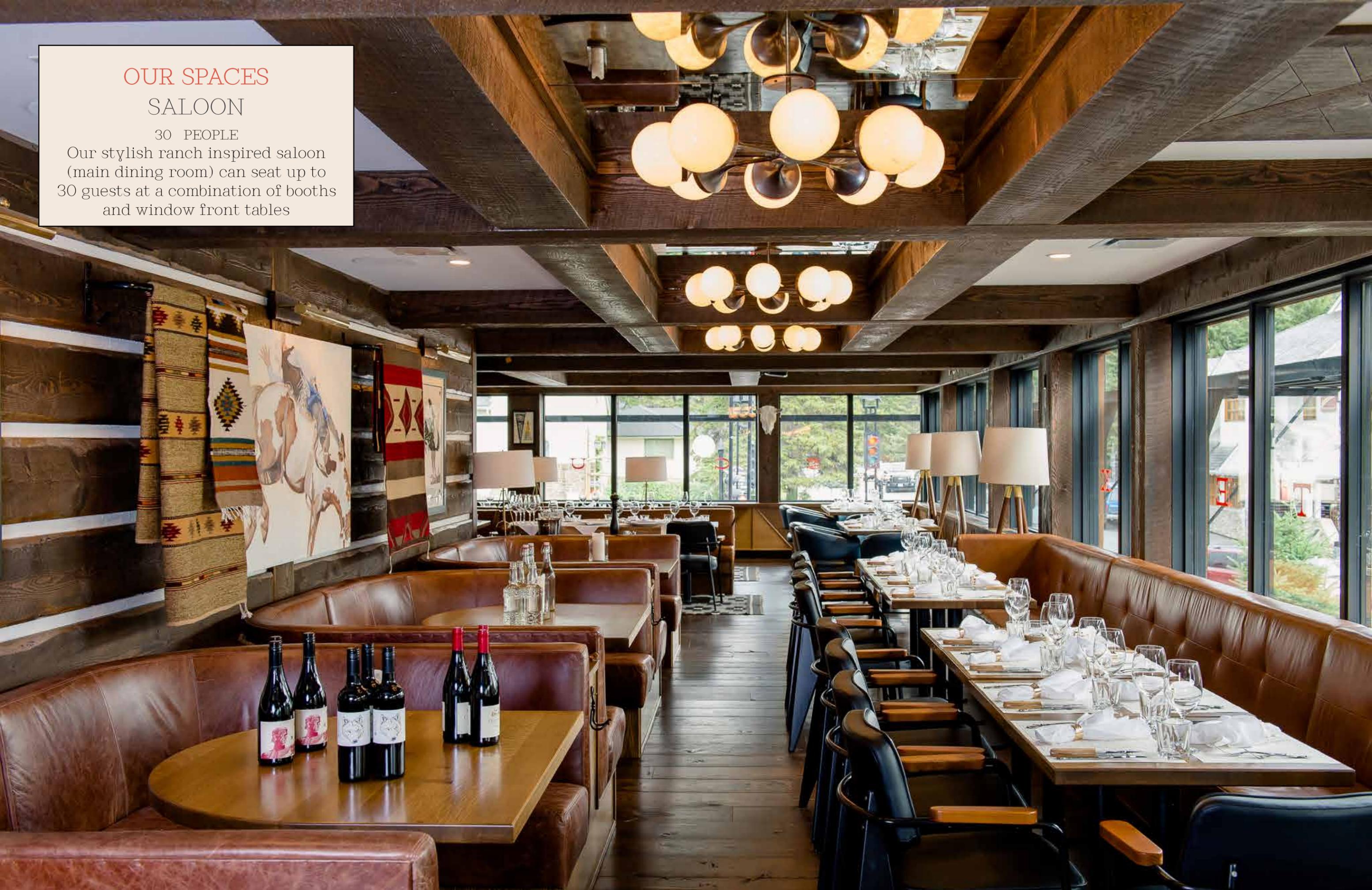


OUR SPACES

SALOON

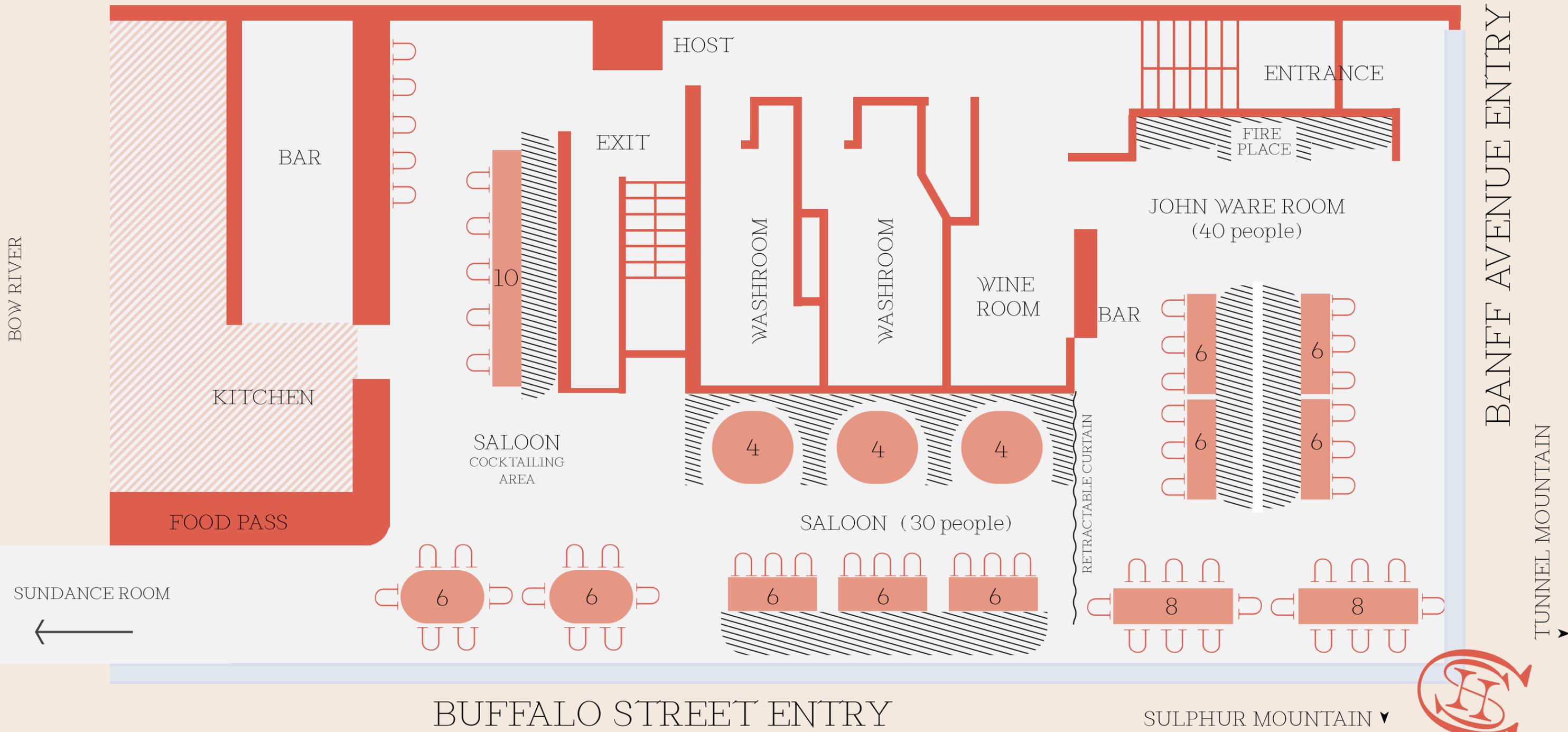
30 PEOPLE

Our stylish ranch inspired saloon (main dining room) can seat up to 30 guests at a combination of booths and window front tables



CHUCK'S STEAKHOUSE

OUR AVAILABLE SPACES



FULL BUY-OUT 92 PEOPLE

Our full restaurant accommodates 92 seated guests and features mountain views from nearly every table

SALOON 30 PEOPLE

Our stylish ranch inspired saloon (main dining room) can seat up to 30 guests at a combination of booths and window front tables

JOHN WARE ROOM 40 PEOPLE

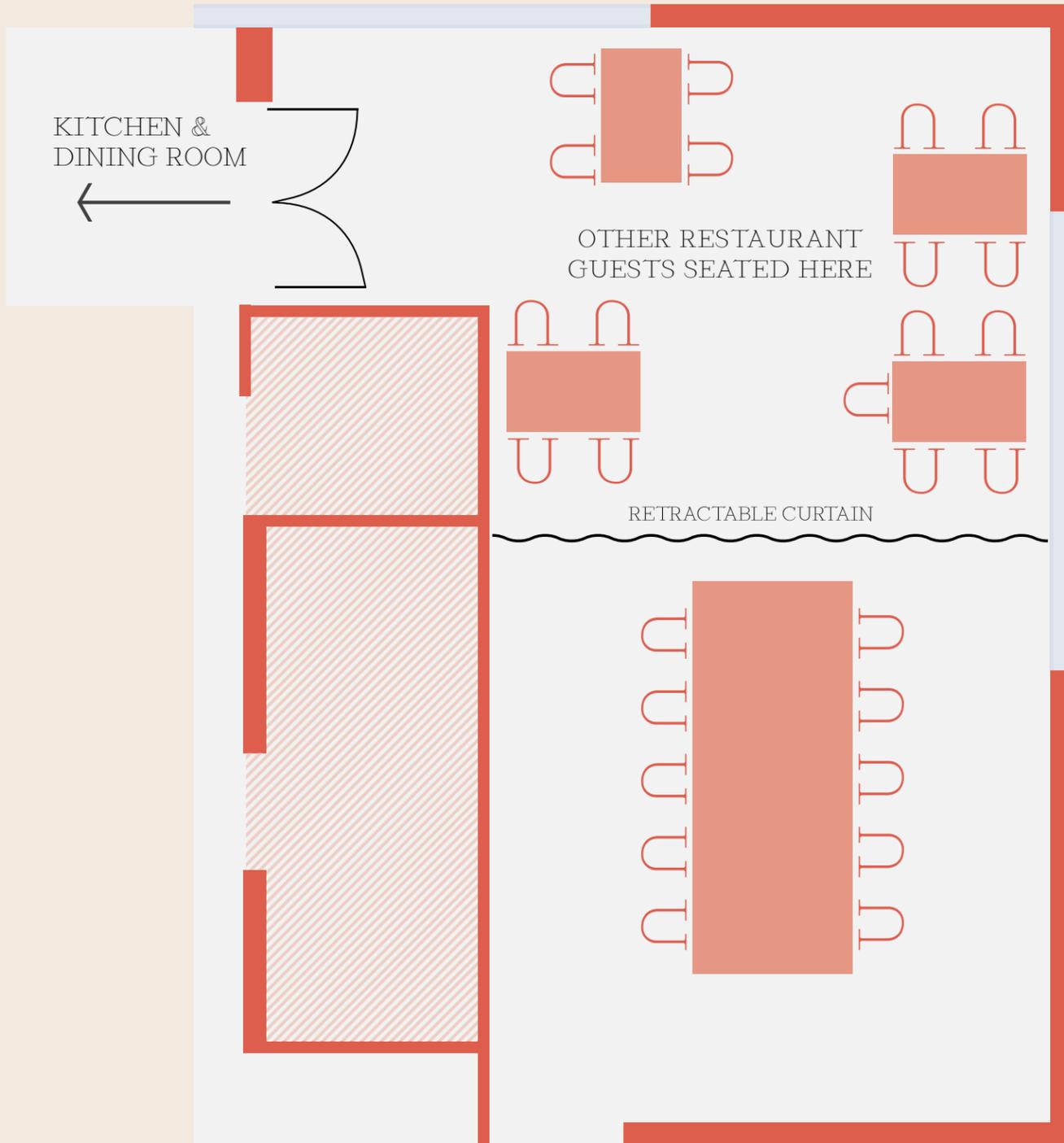
Portable cocktail bar, fire place, wrap around windows, mountain views

Window
 Table

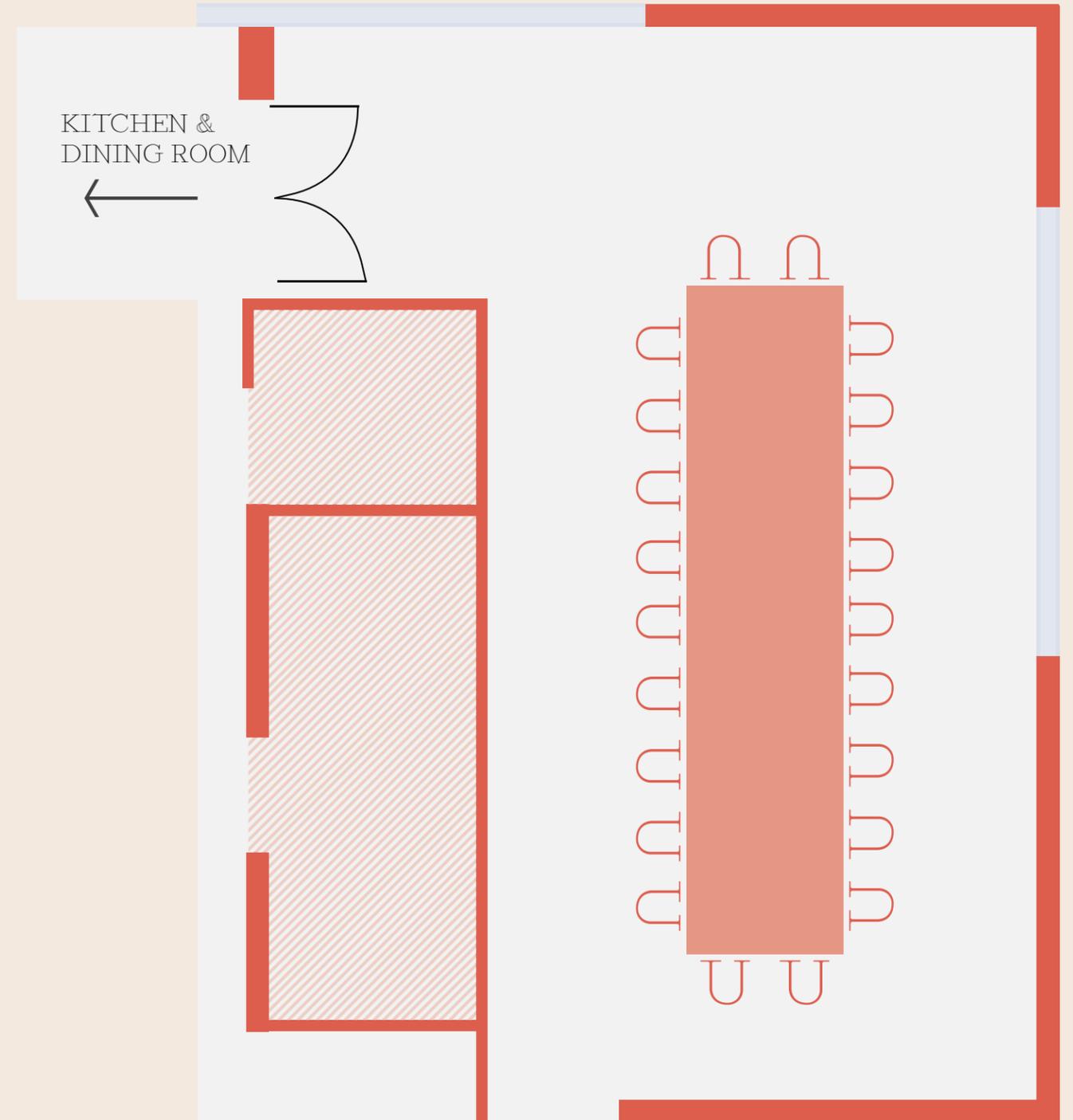
Banquette
 Seating

CHUCK'S STEAKHOUSE OUR AVAILABLE SPACES

SUNDANCE ROOM SEATING FOR 10



SUNDANCE ROOM SEATING FOR 22



SUNDANCE ROOM 8-10 or up to 22 PEOPLE

Our hidden gem, the private dining room can be sectioned off with privacy curtains to seat 8-10 guests privately, or the whole room can be booked exclusively to seat as many as 22 guests.



CHUCK'S STEAKHOUSE PASSED APPETIZERS MENU

STEAK TARTARE

Bone marrow, horseradish, potato chip

ALBERTA BEEF CARPACCIO

Chef's pickled mushrooms, parm, mustard seed, crostinis

OYSTERS ROCKEFELLER

Chimichurri sauce, spinach, bread crumbs

STUFFED DATES

Blue cheese, bacon, chives (gf)

DUCK RILLETTE

Blueberry ketchup, crostini, herbs

FONTINA FRITTI

Tomato jam, basil pesto, pine nuts

WAGYU DUMPLING

Shrimp, truffle sake jus

SHRIMP COCKTAIL

Horseradish sauce, lemon (gf)

BEETS & GOAT CHEESE

Mint, pecans, balsamic reduction (gf)

CHOOSE ANY 3, \$15/PP

CHUCK'S STEAKHOUSE

PLATED MENU WITH SHARED SIDE DISHES

STAMPEDER – \$75/PERSON

COURSE ONE

ARUGULA & PEAR SALAD ^{V/GF/N}
red onion, heritage tomatoes, almonds,
meyer lemon vinaigrette

or

ALBERTA BEEF CARPACCIO
chef's pickled mushrooms, parm,
olive oil, mustard seed, crostinis

COURSE TWO

Your choice of protein
served with shared sides

12oz GRASS FED STRIPLOIN ^{GF}
basted with thyme butter

or

SMOKED CHICKEN ROULADE ^{DF/GF}
stuffed with garlic and herbs

or

WHISKY MAPLE SALMON ^{GF}
crushed baby potatoes, beets
chef's seasonal greens

or

VEGAN GNOCCHI ^{V/GF/N}
arugula pesto, roasted heirloom tomatoes,
shallots, black olives, lemon

^{GF} SAUCES ^{V/GF} Bearnaise, ^{DF/GF} Chimichurri, beef jus

^{GF} SIDES ^{GF} Green Veg, Creamed Corn,
Mac n' Cheese Croquettes,
Chuck's Famous Baby Potatoes ^{GF}

DESSERT

MUD PIE BOMB
oreo crust, pecans, espresso, ice cream

or

NO BAKE CHEESECAKE
blueberries, graham cracker crust





CHUCK'S STEAKHOUSE PLATED MENU

ROUND UP – \$90/PERSON

COURSE ONE

ARUGULA & PEAR SALAD V/GF/N
red onion, heritage tomatoes, almonds,
meyer lemon vinaigrette

COURSE TWO

FONTINA FRITTI VEG
tomato jam, pesto
or
GARLIC PRAWNS GF
cherry tomatoes, wagyu bacon, arugula

COURSE THREE

AB BEEF TENDERLOIN GF
crushed baby potatoes, beets
chef's seasonal greens, beef jus
or
BENCHMARK GRASS FED RIBEYE
crushed baby potatoes, beets
chef's seasonal greens,
peppercorn sauce
or
SMOKED CHICKEN ROULADE DF/GF
stuffed w/ garlic and herbs, served w/
crushed baby potatoes, beets
chef's seasonal greens
or
WHISKY MAPLE SALMON GF
crushed baby potatoes, beets
chef's seasonal greens
or
VEGAN GNOCCHI V/GF/N
arugula pesto, roasted heirloom tomatoes,
shallots, black olives, lemon

DESSERT

MUD PIE BOMB
oreo crust, pecans, espresso, ice cream
or
NO BAKE CHEESECAKE
blueberries, graham cracker crust

CHUCK'S STEAKHOUSE SHARED FAMILY STYLE MENU

RANCHER'S FEAST - \$125/PERSON

COURSE ONE MEAT & CHEESE N

chef's selection of specialty canadian cheeses,
nuts, fruit chutney, olives, crackers, grilled bread

COURSE TWO SHARE PLATTERS

Fontina Fritti VEG
Garlic Prawns GF
Pear & Arugula Salad V/GF/N

COURSE THREE COWBOY TRAIL BEEF EXPERIENCE {3oz of each w/ sea salt and horseradish}

BRANT LAKE WAGYU BONE-IN STRIPLOIN GF
HAND SELECT RESERVE BEEF TENDERLOIN GF
BENCHMARK RIBEYE GF

with

SAUCES Bearnaise GF, Fortified Beef Jus DF/GF,
Chimichurri V/GF, Peppercorn Sauce GF

with

SIDES Green Veg GF, Chuck's Famous
Baby Potatoes GF, Mac n' Cheese Croquettes,
Chef's Mushrooms GF

CHUCK'S SWEETS

MUD PIE BOMB
oreo crust, pecans, espresso ice cream

NO BAKE CHEESECAKE
blueberries, graham cracker crust

WARM APPLE CRUMBLE
granny smith apples,
maple, caramel sauce



GROUP WINE

ADVANTAGES OF PRE-SELECTING WINE

We recommend pre-selecting wines for your event which allows the host to enjoy the start of the evening while providing an elevated service experience. Our Wine Director has carefully chosen a select list of versatile wines that appeal to an array of tastes and pair perfectly with our group menus. When you preselect wine, we stock these for your event and your dedicated service team will automatically offer these wines to your guests upon arrival and throughout the dinner service. It is not necessary to preorder a certain number of bottles, you are simply charged by the bottle based on what your party consumes.

FINE DETAILS

Looking for something else? If you would like to choose wine from a more extensive selection, please ask your Group Sales Manager and we will connect with our Wine Director to find the perfect wine for your event.

To ensure availability & meet order deadlines, wine selections must be confirmed with your Sales Manager no later than 3 weeks before your event. Please note, restaurants carry a limited quantity of each wine on our menu. Without pre-ordering, we cannot guarantee we will have adequate quantity of certain wines in house.

WINE MENU

PROSECCO

\$60 · CANELLA PROSECCO, Italy DOCG

\$73 · CANELLA PROSECCO, Italy DOCG

WHITE

\$50 · FIVE PEAKS WHITE BLEND, Okanagan, B.C.

\$50 · MISSION HILL PINOT GRIS, VQA Okanagan, B.C.

\$63 · TINHORN CREEK CHARDONNAY, VQA Okanagan, B.C.

\$58 · CAVE SPRING RIESLING, VQA Niagara Peninsula, Ontario

\$84 · KETTLE VALLEY PINOT GRIS, Naramata Bench, Okanagan, B.C.

\$89 · SCHUG CHARDONNAY, Carneros, California

\$58 · MAIN DIVIDE SAUVIGNON BLANC, Waipara, New Zealand

RED

\$55 · FIVE PEAKS RED BLEND, Okanagan, B.C.

\$47 · CARMEN GRAN RESERVA CARMENERE, Apalta, Chile

\$60 · JOEL GOTT CABERNET SAUVIGNON, California

\$63 · BOGLE OLD VINE ZINFANDEL, California

\$68 · CAVE SPRING PINOT NOIR, VQA Niagara Peninsula, Ontario

\$68 · LAKE BREEZE MERITAGE, VQA, Okanagan

\$79 · TRUCHARD CABERNET SAUVIGNON, Napa Carneros, California

\$79 · MOON CURSER SYRAH, VQA, Okanagan, B.C.

\$95 · SCHUG PINOT NOIR, Carneros, California

\$100 · DECOY CABERNET SAUVIGNON, Sonoma County, California

CHUCK'S STEAKHOUSE

FREQUENTLY ASKED QUESTIONS



*** SUBJECT TO TYPE OF BOOKING (PRIVATE OR SEMI-PRIVATE)

WHAT IS THE DIFFERENCE BETWEEN A PRIVATE AND SEMI-PRIVATE BOOKING?

A private booking is when the entire venue is closed to the public, giving your group exclusive use of all areas and private rooms. A private booking is always subject to a minimum F&B spend which varies depending on the date & day of the week. A semi-private booking is when a room or section in the restaurant is reserved for your groups' exclusive use, but the restaurant remains open to the public.

A semi-private booking may involve a minimum F&B spend which varies seasonally.

WHAT IS A MINIMUM SPEND?

A minimum spend is the minimum amount which you are required to spend before taxes and gratuity. Items such as food and wine count towards a minimum spend. Minimum spend amounts vary depending on the chosen date of your event. Minimum charges are subject to tax and gratuity. Not all dates are subject to a minimum spend.

IS THERE A VENUE RENTAL FEE?

No, however certain group bookings are subject to a minimum spend as outlined above in "What is a minimum spend?"

DO YOU HAVE PRIVATE ROOMS?

Yes, we have 2 private rooms. See page 2 for more details***

MAY WE BRING OUR OWN MUSIC?

Yes, you can plug an ipod into our premium sound system, bring a DJ or a band***

MAY WE DECORATE THE ROOM OURSELVES?

Yes***

MAY WE DESIGN A CUSTOM SET MENU?

Yes. We will assist you in designing your ideal menu.

MAY WE HAVE A COCKTAIL / HORS D'OEUVRES HOUR BEFORE DINNER?

Yes. We have a Saloon area which can be used for a cocktail reception***

ARE CHILDREN WELCOME?

Yes. We have a children's menu available.

DO YOU ACCOMMODATE VEGETARIANS & VEGANS?

Yes.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes. With advance notice we are happy to accommodate.

IS THERE WHEELCHAIR ACCESS?

No. Unfortunately, we are located on the second floor of a heritage building with no elevator access. We do not have barrier free bathrooms.

IS THERE A SMOKING AREA?

No. Smoking is not permitted inside.

IS THERE A BAR AREA?

Yes. We have a large bar in the main dining area and a portable bar that can be set up in the John Ware Room.

IS THERE A DANCE FLOOR?

Yes***

IS THERE AV EQUIPMENT AVAILABLE FOR OUR USE?

Yes. We have a drop projector screen and a wandering microphone***

MAY WE HAVE OUR WEDDING CEREMONY IN THE RESTAURANT?

Yes, however space is limited***

WILL THE GRATUITY BE INCLUDED ON OUR BILL?

Yes. We include an 18% gratuity to the bill of parties of six or more. This will be distributed amongst all of the staff who have helped to make your special event come together.

***Available for private bookings only



Banff Hospitality Collective is 100% locally owned.

It was founded by a group of friends and restaurateurs who love food, drinks, mountains & our amazing little town called Banff. Our multi-concepted venues are bound by one common philosophy: to share our passion for Banff National Park while delivering outstanding food, mountain hospitality and unforgettable atmosphere.





CHUCK'S STEAKHOUSE

VISIT OUR ESTABLISHMENT

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TELEPHONE 403-762-4825
WWW.CHUCKSSTEAKHOUSE.CA