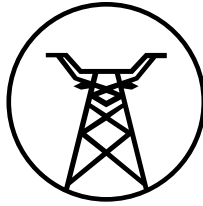




CORPORATE
PACKAGE

f THE DERRICK GIN MILL & KITCHEN

t @THEDERRICKYYC i @THEDERRICKYYC



— THE —
DERRICK
GIN MILL & KITCHEN

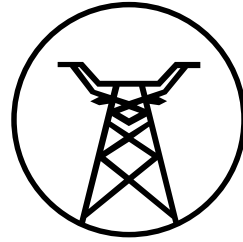
The Derrick is an affordable, locally sourced restaurant that features a food menu comprised of traditional classics, seductively smoked meats and a spirit menu with an emphasis on GIN, all paired within a cozy atmosphere that should make you feel right at home. Our entertainment will range from blues-rock, 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@thederrickyyc.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

shucked oysters *
hot sauce, lemon

beet tartare *
house made chips, smoked egg aioli

poutine bites
mashed potato bites stuffed with cheese

montreal smoked meat minis *
rye mini buns, pickle, deli mustard

soy marinated tofu minis *
rye mini buns, arugula, spicy bean paste

mushrooms on toast *
parmesan, truffle, mushroom broth

house smoked salmon *
cucumber chips, lemon caper cream cheese

meatball ragout
braised pork, meatballs in jus

chicken vol-au-vent
smoked cheddar mornay

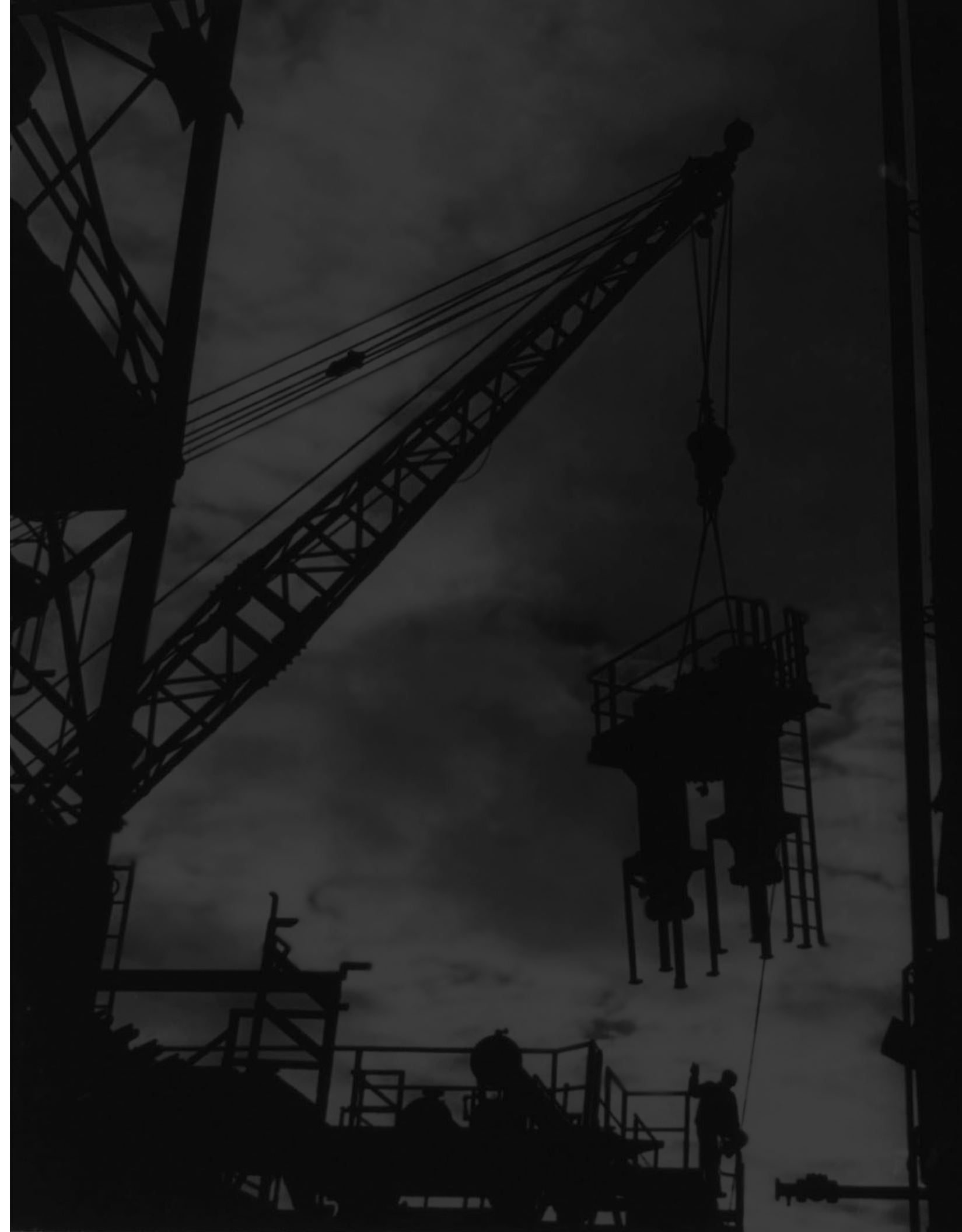
mini steak sandwiches *
arugula, pickled red onions

meat and cheese board *
charcuterie, cheese, pickled vegetable

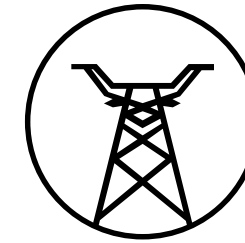
**Select items are available gluten free*

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 to prepare.







PARTY MENUS

*choose one starter, one main
and one dessert from selected menu*

\$39 / person

STARTERS

house salad

fresh and pickled vegetables with sherry vinaigrette

or

cream of arugula soup

creamy arugula soup with poached egg

MAINS

baked vegetable "ratatouille"

tomato, zucchini, eggplant, pesto

or

bbq chicken sandwich

ssamjang aioli, cucumber, soy marinated onions

or

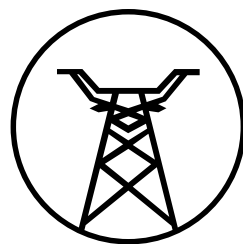
montreal smoked meat sandwich

mustard, pickle, house cut fries

DESSERT

cream puffs

chocolate sauce, maple whipped cream



PARTY MENUS

\$49 / person

STARTERS

beet salad

citrus marinated beets, walnuts, goat feta

or

smoked salmon carpaccio

arugula, lemon pearls, fried capers, poached egg

or

mushrooms on toast

parmesan, truffle

MAINS

smoked hamburger

house smoked cheddar, bacon, lettuce, tomato, red onion

or

steak frites with spicy garlic butter

smoked 5 oz flat iron steak, arugula salad, house cut fries

or

smoked pulled pork sandwich

corn relish, peppercorn bbq sauce, cabbage slaw

or

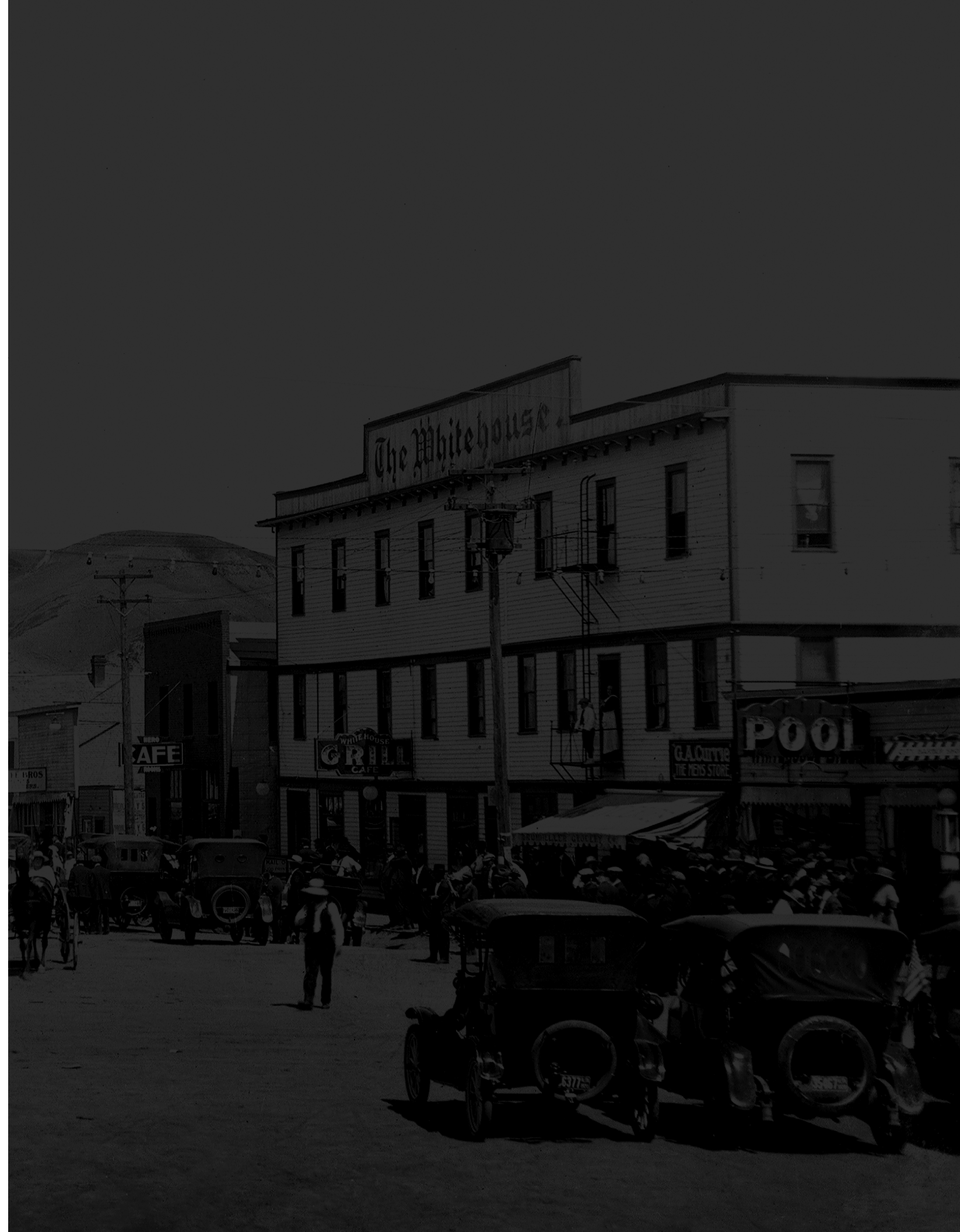
vegan sandwich

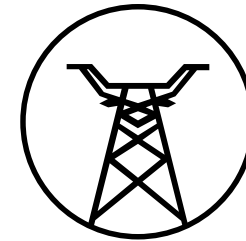
barley, chickpea, tomato, caramelized onion, mustard

DESSERT

smoked chocolate mousse

brandy whipped cream, aerated chocolate





PARTY MENUS

\$68 / person

STARTERS

grilled broccoli salad

black garlic, shiitakes, thai chili

or

beef tartare

cognac, gherkins, truffle, house made chips

or

confit duck salad

green bean, sherry honey vinaigrette, confit duck nuggets, orange gel

MAINS

12 oz veal tomahawk

mushroom cream sauce, barley risotto

or

poached atlantic cod

butter poached atlantic cod with mussels in herb sauce, roasted potato

or

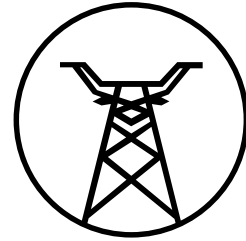
braised lamb shoulder

slow cooked lamb shoulder in chili bean paste, jasmine rice

DESSERT

gin and tonic

juniper, graham, tonic



CARVING STATION

- 1 PORTIONS \$35** / person
- 2 PORTIONS \$60** / person
- 3 PORTIONS \$80** / person
- 4 PORTIONS \$100** / person

beek tomahawk 6oz portion
grilled alberta AAA beef tomahawk, beef demi

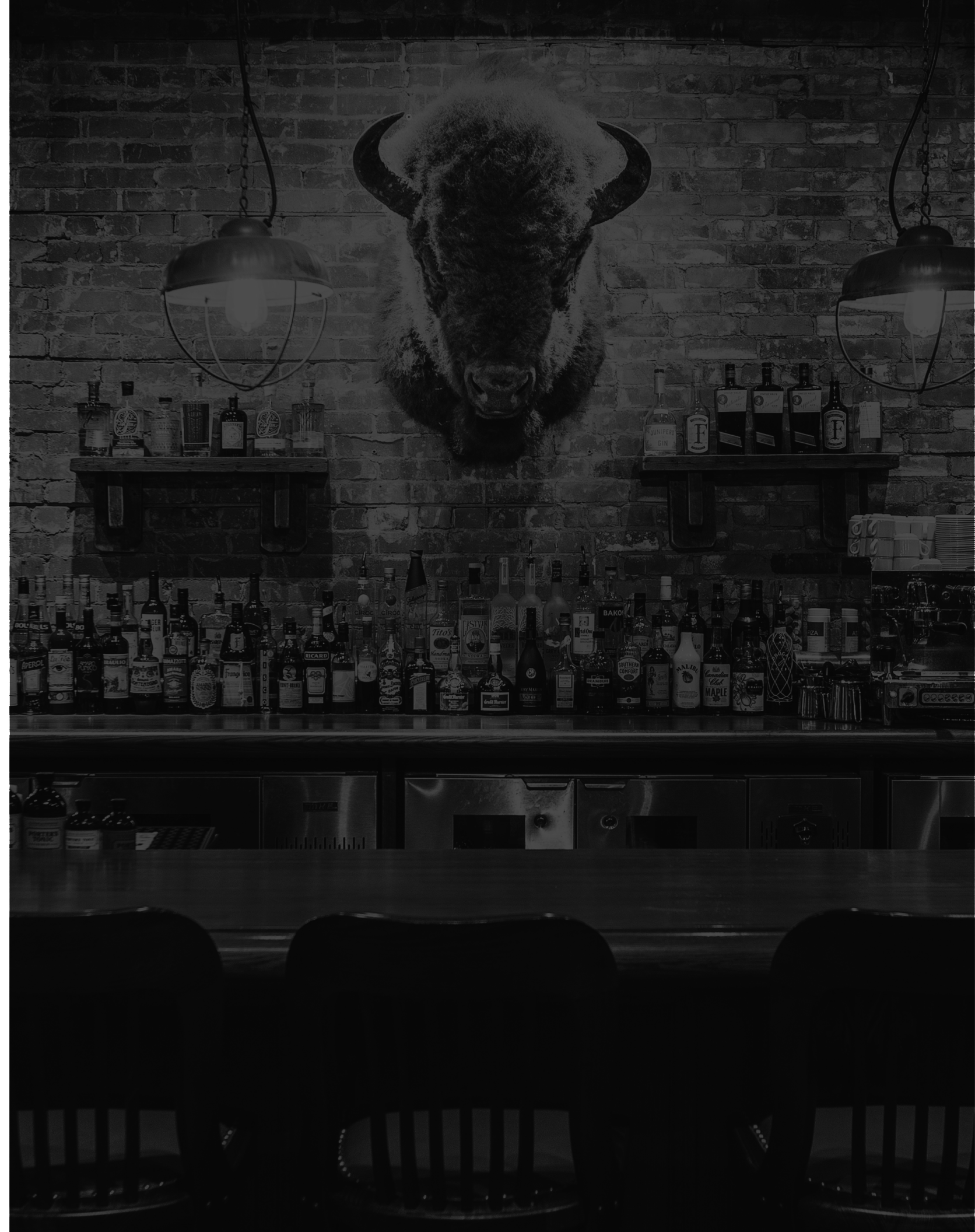
salmon wellington 6oz portion
salmon baked inside of puff pastry, lemon dill cream sauce

montreal smoked meat 6oz portion
12 hours hot smoking beef brisket, deli mustard, pickles

roasted pork tenderloin 6oz portion
*marinated tenderloin wrapped in applewood smoked bacon,
gin and tonic sauce*

*All these items are served with carving section,
come with 5 different kinds of vegetables
and 2 kinds of starches.*

20 portions minimum of each item being ordered.





THE **DERRICK**
GIN MILL & KITCHEN

