



MAJOR TOM

EVENT PACKAGE

INNER AND OUTER SPACE

Mindbending views
40 floors up. Imbibe in
a signature cocktail. Dine
on fantastic food. The room
can be set up in different
configurations depending on
what kind of space you're into.

Major Tom has captured the
optimism of the 1960's and
injected it into fine dishes
inspired by the je ne sais
quoi of the past.





SINGLE SATELLITE ROOM

B or C 40 PERSON STANDING | 32 SEATED

One room is ideal for an intimate gathering. Banquette and small tables or standing room.

BOTH SATELLITE ROOMS

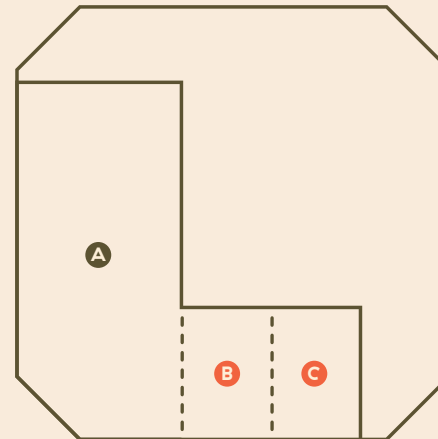
B C 100 PERSON STANDING | 60 SEATED

Just like your nuptials, our two rooms become one for your celebration.

FULL BUYOUT

A B C 250 PERSON STANDING | 140 SEATED

The super satellite. You'll have access to Major Tom's main room as well as the two side rooms, and those lovely long tables you've seen in every wedding magazine.



--- MOVEABLE ROOM DIVIDERS

*Main room **A** may only be rented as part of a full buyout. But that's what you wanted anyways, right?

PASSED CANAPÉS PRICED PER DOZEN

SAVOURY

CHICKPEA FALAFEL	36
Tahini–Shallot Sauce, Mint	
SAVOURY DONUTS	48
French Onion Custard, Chive	
MAJOR TOTS	48
Smoked Sturgeon, Pickled Onions	
CRISPY HEN EGG	42
Pepperoni Jam	
OYSTERS ON THE HALF SHELL	42
MT Mignonette	
TIGER PRAWN COCKTAIL	48
Horseradish, Tomato	
MINI “WALDORFS”	36
Endive, Apple, Walnut, Raisin, Cambozola Blue (GF, V)	
POPCORN CHICKEN	48
Comeback Sauce, Pickled Celery	
STEAK TARTARE	48
Green Peppercorn, Caper, MT Sourdough Toasts	
CHEESE TOASTS	42
Cheese Curd, Parmesan	

SWEET

MT “OREOS”	48
Madagascar Vanilla, Malted Barley	
PATE DE FRUITS	60
Buckwheat Cookie, Crème Fraiche	
ROCHER BARS	55
Hazelnut	
MACARON	55
Seasonal Selection	



PREMIUM PASSED CANAPÉS PRICED PER DOZEN

SAVOURY

HOT SMOKED BACON & SCALLOP SKEWER 84
Chili Glaze

BLACK TRUFFLE GOUGERE 96
Brown Butter

DUNGENESS CRAB TOAST 90
Chive, Old Bay

YELLOWFIN TUNA CRUDO 72
Lemon & Caper Vinaigrette

STURGEON CAVIAR 200
Crispy Potato, Crème Fraiche

ROASTED SCALLOP IN SHELL 96
Yuzu Kosho Butter

SWEET

CARAMELIZED MILK CHOCOLATE CONES 85
Black Truffle, Chocolate Caramel



LARGE PLATTERS

STANDING RECEPTION STYLE | SERVES 12

MT CHARCUTERIE	120
Cured Meats, House Pickles, Olives, Preserves, Crackers & Farmhouse Toasts	
CHEESE & CRACKER	120
Artisanal Cheeses from Canada and Abroad, House Pickles, Olives, Preserves, Crackers and Farmhouse Toasts	
AB VEGETABLE CRUDITE	70
Crisp Veggies, House Dips & Spreads	
CRISPY BRICK CHICKEN	180
Glazed Paris Mushrooms, Potato Puree, Jus	
ICELANDIC COD	180
Chanterelle Mushroom, Crispy Potato Pavé, Leeks	
MT CHEESEBURGER	90
Dry Aged Brisket, Caramelized Onions, Pickles	
“STEAK FRITES”	385
Prime Rib Roast, French Fries, Creamed Horseradish	

MT CHEF ATTENDED STATIONS

AVAILABLE FOR HALF AND FULL VENUE BUYOUT ONLY
(X20 PERSON MINIMUM ORDER, PRICED PER PERSON)

AB BEEF FILET	45
Garlic Toasts, Horseradish Cream, Peppercorn Jus	
MT PRIME RIB	40
Garlic Toasts, Horseradish Cream, Steak Spice, Au Jus	
MIYAZAKI A5 WAGYU	65
Smoked Shoyu Butter, Fresh Horseradish	
CAMPANELLE PASTA	20
Arrabbiata Sauce, Stracciatella, Crispy Guanciale, Basil	
EAST COAST OYSTER BAR	23
MT Mignonette, Hot Sauce, Horseradish Add Sturgeon Caviar 30g 190	



FAMILY STYLE LUNCH MENU

\$60 PER PERSON

1ST COURSE

MAJOR TOTS

Black Truffle Dip

CITRUS & FENNEL SALAD

Radicchio, Green Olive Dressing, Pepita Praline

MT CAESAR

Parmesan, Garlic, Croutons, Hot-Smoked Bacon

2ND COURSE

RIGATONI

Pecorino Cheese, Crushed Peppercorn

CHARRED SWEET POTATO

Chili Butter, Lime, Coriander

ICELANDIC COD

Chanterelle Mushroom, Crispy Potato Pavé, Leeks

CRISPY HALF CHICKEN

Potato Purée, Glazed Mushrooms, Chicken Jus

3RD COURSE

SWEETS

\$75 PER PERSON

1ST COURSE

MAJOR TOTS

Black Truffle Dip

CITRUS & FENNEL SALAD

Radicchio, Green Olive Dressing, Pepita Praline

MT CAESAR

Parmesan, Garlic, Croutons, Hot-Smoked Bacon

2ND COURSE

NY STRIPLOIN

Bearnaise Sauce

RIGATONI

Pecorino Cheese, Crushed Peppercorn

CHARRED SWEET POTATO

Chili Butter, Lime, Coriander

ICELANDIC COD

Chanterelle Mushroom, Crispy Potato Pavé, Leeks

CRISPY HALF CHICKEN

Potato Purée, Glazed Mushrooms, Chicken Jus

3RD COURSE

SWEETS



FAMILY STYLE DINNER MENU

\$85 PER PERSON

1ST COURSE

MAJOR TOTS

Black Truffle Dip

POTATO DOUGHNUTS

French Onion Custard, Chive

CHEESE TOAST

Parsley, Parmesan

MT CAESAR

Parmesan, Garlic, Croutons, Hot-Smoked Bacon

2ND COURSE

PRIME RIB

Horseradish Sauce, Au Jus

CHARRED SWEET POTATO

Chili Butter, Lime, Coriander

ICELANDIC COD

Chanterelle Mushroom, Crispy Potato Pavé, Leeks

CRISPY HALF CHICKEN

Potato Purée, Glazed Mushrooms, Chicken Jus

FRENCH FRIES

3RD COURSE

SWEETS



FAMILY STYLE DINNER MENU

\$115 PER PERSON

1ST COURSE

MAJOR TOTS

Black Truffle Dip

CRISPY HEN EGG

Pepperoni Jam

POTATO DOUGHNUTS

French Onion Custard, Chive

CHEESE TOAST

Parsley, Parmesan

2ND COURSE

CITRUS & FENNEL SALAD

Radicchio, Green Olive Dressing, Pepita Praline

MT CAESAR

Parmesan, Garlic, Croutons, Hot-Smoked Bacon

YELLOWFIN TUNA CRUDO

Sesame, Olive Oil Jam, Crispy Lavash

STEAK TARTARE

Green Peppercorn, Caper, MT Sourdough Toasts

3RD COURSE

PRIME RIB

Horseradish Sauce, Au Jus

CHARRED SWEET POTATO

Chili Butter, Lime, Coriander

ICELANDIC COD

Chanterelle Mushroom, Crispy Potato Pavé, Leeks

CRISPY HALF CHICKEN

Potato Purée, Glazed Mushrooms, Chicken Jus

FRENCH FRIES

4TH COURSE

SWEETS


MT PREMIUM ADD-ONS FOR FAMILY STYLE

FOR THE TABLE

A5 WAGYU \$95/person

GLAZED KING CRAB \$43/person





For inquiries or to book
an event, email:
info@majortombar.ca

MAJOR TOM

700 2 ST SW CALGARY, AB
majortombar.ca

Items listed in this package are
subject to change due to our
continually evolving menu.