

**FUNCTIONS  
BEER  
PARTIES**

**NATIONAL**  
FINE FOOD, BEER & SPIRITS

# ABOUT

Nestled in the corner of Southwest Calgary, our Westhills location brings a little downtown flavour to where you live. Long, communal tables and ample seating make it the perfect place to meet and to gather with friends and family. The food menu is big and well-considered, dishes pair well with our curated selection of craft beers from small North American brewers, and a robust wine and cocktail menu round out your options. This location also boasts a lively, sun-drenched patio in the warmer seasons.

National offers space for events of all sizes. Our fully-stocked bar features 60 taps of our carefully-curated selection of small-lot craft beer. We also have a unique

specialty cocktail menu. Whether you're planning a team-building event, family style dinner, Stampede event, holiday party or date night, National has something to suit every style and budget.

# TEAM BUILDING EVENTS

Get the whole group together for a night of team building - we offer beer tasting classes, customized chef stations and more! Email our Event Managers for more info!

# CAPACITIES

<b>FULL VENUE BUYOUT</b>	280
<b>DINING ROOM</b>	110 SEATED/180 COCKTAIL
<b>PATIO</b>	100



## NTNL STANDARDS

### PRICE BY THE DOZEN

<b>MAC &amp; CHEESE</b>	42
house-made mesquite bacon, Velveeta cheese	
<b>SMOKED MEAT POUTINE</b>	42
fries, cheese curds, gravy, crispy onions	
<b>CRISPY CHICKEN NUGGETS</b>	36
battered & fried chicken breast, maple ginger glaze, pickled vegetables, fried garlic, togarashi mayo	
<b>CHICKEN WINGS (24)</b>	36
fresh cut vegetables & house-made ranch <i>choose</i> <b>FRANKS HOT, MAPLE GINGER, SALT &amp; PEPPER, HONEY MUSTARD</b>	
<b>BEER BATTERED PRAWNS</b>	42
togarashi mayo	
<b>AHI POKE TOSTADA</b>	56
raw Ahi tuna, guacamole, furikake, crispy wonton	
<b>WILD MUSHROOM ARANCINI</b>	42
pesto aioli	
<b>KIELBASA &amp; PRETZEL</b>	36
beer cheese dip, pickles, ale mustard	
<b>DEEP FRIED PICKLES</b>	36
panko breaded, ranch sauce	

## SALTY SNACKS

### PRICE PER PERSON

<b>POPCORN</b>	3
brown butter, sea salt	
<b>HOUSE FRIES</b>	5
Clive sauce	
<b>TATER TOTS</b>	5
Clive sauce	
<b>POTATO CHIPS</b>	5
Old Bay, sour cream chive dip	

## SHARABLE CUPS

### SERVES 12 PEOPLE

<b>NTNL SUPER SALAD CUPS</b>	42
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	
<b>WARM SPICY QUESO CUPS</b>	45
pickled jalapeños, house-made chorizo, tortilla chips	
<b>CHILI CRUSTED ALBACORE TUNA CUPS</b>	52
local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onions, fried garlic, nori, sesame	

## TACOS

### BY THE DOZEN \$56

<b>FISH</b>	
beer battered cod, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	
<b>SMOKED PORK SHOULDER</b>	
adobo, grilled pineapple, cilantro, jalapeños, flour tortilla	
<b>SMOKED CHICKEN</b>	
hickory smoked Alberta chicken, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	
<b>AVOCADO TEMPURA</b>	
brown rice, chick pea, abodo, kale, chimichurri	

## BOARDS

### SERVES 20 PEOPLE

<b>CHEESE</b>	120
Sylvan Star Gouda, Boursin, triple cream brie, smoked cheddar, preserves, fresh & dried fruit, crackers	
<b>MEAT &amp; BREAD</b>	120
cured meat, house-made pickles & mustards, egg, olives, crostini	
<b>VEGETABLE</b>	65
organic carrots, cucumber, assorted peppers, cauliflowers, broccoli, house-made ranch dip	

## SLIDERS

### BY THE DOZEN \$56

<b>CHERRY WOOD SMOKED BRISKET</b>	
crispy onions, stout mustard, pickles, ciabatta	
<b>VEGGIE</b>	
American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	
<b>BEER BATTERED COD</b>	
tartar sauce, romaine, pickled red onions, tomato	
<b>CRISPY CHICKEN</b>	
battered & fried chicken breast, lettuce, tomato, pickle, pimento cheese, Clive sauce, ciabatta	
<b>CLIVE</b>	
100% grass fed Alberta beef, lettuce, tomato, pickle, American cheddar, Clive sauce, brioche	

# PIZZA

16 SLICES

- HICKORY HAM & ROASTED MUSHROOM** 36  
Gruyère cheese, truffle cream sauce
- FOUR CHEESE** 36  
mozzarella, parmesan, aged white cheddar, cheese curd, caramelized onion, basil pesto
- CRISPY CHORIZO** 36  
house made sausage, tomato emulsion, roasted red peppers, sundried tomatoes, mozzarella, hot peppers
- VEGETARIAN** 36  
goat feta, roasted red pepper, Sicilian olives, roasted garlic, sundried tomatoes, basil pesto, tomato sauce

# DESSERT

PRICE BY DOZEN

- LEMON TARTLET** 30  
wheat beer meringue
- CHOCOLATE GANACHE TARTLET** 30  
salted caramel, chocolate pearls
- MASCARPONE CHEESECAKE TARTLET** 30  
seasonal fresh berries, bourbon vanilla
- FIASCO GELATO & SORBETTO** 54  
*Gelato* bourbon vanilla bean,  
dark chocolate caramel sea salt  
*Sorbetto* raspberry lime, mango pineapple

# FEAST

## OPTION 1

MINIMUM 20 PEOPLE \$34.95 PER GUEST

- MIXED GREEN SALAD**  
radish, tomato, jalapeño & avocado dressing, puffed quinoa
- NTNL MAC & CHEESE**  
house-made mesquite bacon, Velveeta cheese sauce, crumbs
- ROASTED ORGANIC CARROTS**  
local honey, thyme, sea salt
- CHERRY WOOD SMOKED BRISKET**  
grass-fed Alberta beef, brandy peppercorn sauce

## OPTION 2

MINIMUM 20 PEOPLE \$42.95 PER GUEST

- CAESAR SALAD**  
romaine lettuce, soft boiled egg, croutons, grana Padano, NTNL maple mesquite bacon
- NTNL MAC & CHEESE**  
house-made mesquite bacon, Velveeta cheese sauce, crumbs
- ROASTED ORGANIC CARROTS**  
local honey, thyme, sea salt
- ROASTED CAULIFLOWER**  
brown butter, pumpkin seeds, sultana raisins, fresh herbs
- CHERRY WOOD SMOKED BRISKET**  
grass-fed Alberta beef, brandy peppercorn sauce
- HERB ROASTED CHICKEN**  
Locally raised, brown butter jus





**NATIONAL WESTHILLS**

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