



jane's home grown story of a girl and a camper van.

BLOG

NEW



SLAP US 5 STARS!

MEAT JANE.



Ched Jenny B. loved food, people and creating. So she turned her camper van into a food truck and away she went. 12 years later Jane Bond is a family of 2 BBQ joints, a Glamp Shack Catering venue, Food Truck, catering any way you want it, and some swanky products hitting stores near you!



Our Jane's Club APP brings you MEGA value with Rewards and BBQ Dividend Payouts on yearly volume! So no pressure, just open the app, see your points, redeem when ready!

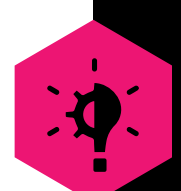


BBQ is a treat, no doubt - but trust us, it always impresses! Rotate BBQ day in for your folks - they will thank you, and when Jane show's up, they will know you really pulled out the big stops!



2024 - AND BEYOND!

Sauces, Seasonings, Sweet Tea and Cornbread Mix are hitting stores next year! (a Chef Covid Project). PLUS after 2 very successful years catering Enbridge's Cancer Fundraiser Tour Alberta I200 person, we are back in 2024 for a 2000 person BBQ extravangza! Also watch out for a BIG Chef Collab with Hellman's this year! Love, Jane.



2023 - THE GREAT BIG PIVOT

2nd location opens, our NEW downtown location positioned us very well for our growing catering operations, but was maybe too off beat as a restaurant location. Making the PIVOT ONCE MORE, it was turned into a Venue, as an extension of our catering ability! PLUS, we won #2 AGAIN from fans in the annual Avenue Magazine Best BBQ - comin' for #1 next year!



2022 - FIRE MASTER (ALMOST!)

After moving to Blackfoot Tr. as part of our growth plan, our Chef was invited to compete on Food Network's Fire Masters - where she battled to the final round against celebrity Chef Eddie Jackson. We won #2 from fans in the annual Avenue Magazine Best BBQ - Woo Hoo!

CONTACT US

www.Book-Jane.com

@JaneBondBBQ

230 11 Ave SE, Calgary, AB. T2G 0X8



CATERING



“ FINALLY, A GREAT CATERING OPTION TO COMBAT THE BORING SANDWICH EPIDEMIC!

IT WAS A HIT, PEOPLE SHOWED UP TO THE MEETING JUST FOR THE FOOD!

THEY HAVE THESE REAL SLICK CATERING BOXES THAT MAKE IT EASY. WE WILL ONLY BE USING JANE MOVING FORWARD, AND YOU SHOULD TOO!”

- GALATEA TECHNOLOGIES INC.



@JANEBONDBBQ BOOK-JANE.COM CATERING@JANEBONDBBQ.COM

INQUIRE WITH OUR CATERING COORDINATOR: ADRIENNE KEITH, OR EASILY ORDER ONLINE FOR DELIVERY & PICK-UP!



MEGA REWARDS



DOWNLOAD & JOIN THE BBQ CLUB!



IN-APP REWARDS

**BEAT Yer Budget AND Be The Office HERO!
Order Jane In-App and get MEGA Rewards & BBQ Dividends!**

Spend
\$1,500

Get \$150 in BBQ Bucks to Spend on Your Next Order!

Spend
\$3,500

Get \$350 in BBQ Bucks to Spend on Your Next Order!

Spend
\$5,000

Get \$500 in BBQ Bucks to Spend on Your Next Order!

Spend
\$7,500

Get \$750 in BBQ Bucks to Spend on Your Next Order!

Samples

We would love share our flavours with you! Please request a sample platter by email:
catering@janebondbbq.com



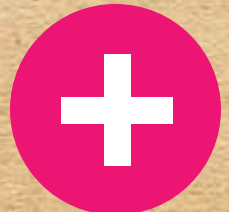


DELIVERED CATERING

Jane's Award Winning BBQ Voted Calgary's Best by our Fire Masters Finalist Chef.

Bond Platter
(feeds 10-15 or 15-22)
\$380

Brisket, Pulled Pig, Louis Ribs, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.



BEVERAGES

007 Platter
(feeds 10-15 or 15-22)
\$285

Brisket, Pulled Pig, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.



SOUTHERN DESSERTS

BBQ Bun Platter
(feeds 10)
\$150+

CHOOSE FROM:
BRISKET, PULLED PIG, GRILLED or JERK'D CHICKEN.
+PICK 1 Side: Sesame Slaw, Coconut Cornbread, Cajun Corn Cobb, Baked Beans, French Fries, Brisket Fried Rice.

*Veg & Vegan Cheeseburgers Available.



SNACK PLATTERS

** 24 hrs notice required, 48 hrs preferred! 30min delivery window.

** Vegan & Veg Options on Request.



DELIVERED CATERING

Jane's Award Winning BBQ Voted Calgary's Best by our Fire Masters Finalist Chef..



Classic Combos

PICK FROM:
Pulled Pig + \$18
Dirty South Chicken +\$19
Brisket \$21
Louis Ribs \$24
+ Slaw, Beans, Cornbread INCL.



BEVERAGES

ADD
SIDES & SALADS

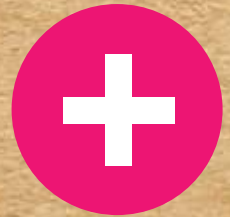
Sesame Slaw, Garden Salad, Baked Beans, Coconut Cornbread, Cajun Corn Cob, Mac 'N' Cheese, Candied Brussel Pecans, Caesar Salad, Fries, Tandoori Sweet Fries, Brisket Fried Rice, Cajun Corn Salad, Grilled Garlic Buns, Deep Fried Pickles.



SOUTHERN DESSERTS

ADD
MEAT jane

Smoked Brisket, Pulled Pig, Andouille Sausage, Dirty South Chicken, Jerk Chicken, St. Louis Ribs, Crawfish, Fried Catfish Bites, Brisket Wings, Smoked Drums.



SNACK PLATTERS

** 24 hrs notice required, 48 hrs preferred! 30min delivery window,



JANE ON LOCATION (YOUR VENUE)

Min. \$2000 per event + Service & Gratuity.
Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.



Pit Combo
\$16 pp

Pick 1 Protein + Dinner Bun
+ 1 Side.

Get Smok'd
Combo
\$20 pp

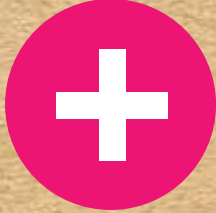
Pick 1 Protein + 2 Sides.

Fire Masters
Combo
\$25 pp

Pick 2 Proteins + 3 Sides



BEVERAGES



SOUTHERN DESSERTS

MEAT JANE

- SMOKED BRISKET (+\$3)
- PULLED PIG
- DIRTY SOUTH CHICKEN
- JERK CHICKEN
- ANDOUILLE SAUSAGE
- ST. LOUIS RIBS (+\$4)

SIDE KICKS

- CREAMY SLAW
- CAJUN CORN SALAD
- COCONUT CORNBREAD
- BAKED BEANS
- MAC 'N' CHEESE (+\$2)
- CAESAR SALAD (+\$2)
- GARLIC MASH & SMOKED JUS
- CAJUN CORN KERNELS
- GRILLED GARLIC BUNS
- GREEN GODDESS PASTA SALAD
- SMOK'D POTATO SALAD
- BRISKET FRIED RICE

** Vegan & Veg Options on Request.



glamp-shack

CATERING



A UNIQUELY SOUTHERN GLAMPING EXPERIENCE
@ CALGARY'S NEWEST VENUE GLAMP-SHACK!
BOOK THE GLAMP SHACK FOR EVENTS
FROM 15-100 FOLKS

**"FINALLY, A GREAT CATERING OPTION TO
COMBAT THE BORING SANDWICH EPIDEMIC!
IT WAS A HIT, PEOPLE SHOWED UP TO THE
MEETING JUST FOR THE FOOD!
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INQUIRE WITH OUR CATERING COORDINATOR: ADRIENNE KEITH, OR EASILY
ORDER ONLINE FOR DELIVERY & PICK-UP!



SOUTHERN BBQ CARVE BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks

jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.

Pick 2:

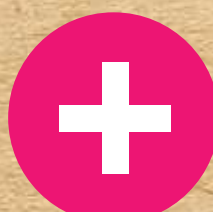
- Creamy Sesame Slaw
- Candied Pecan Brussels
- Grilled Caesar & Garlic Toast
- Cajun Corn Salad
- Honey Balsamic Garden
- Beet & Broccoli

MEAT jane:
(includes
all)

- Choice of Chicken: Dirty South, Jamaican Jerk, Tandoori, Lemon Garlic + Pulled Pig, Smoked Brisket, Cajun Grilled Sausage, Fried Catfish Bites, St. Louis Ribs

Pick 2:

- Coconut Cornbread, Cajun Corn Cobb, Baked Beans, Smashed Potato & Smok'd Jus, Smok'd Mac 'N' Cheese (+ \$2), French Fries, Smok'd Poutine (+ \$2), Sweet Potato Fries, Grilled Garlic Buns, Southern Fried Rice, Deep Fried Pickles, Tandoori Sweet Potato Fries.



SOUTHERN DESSERT BAR INCLUDED.



**+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES AVAILABLE.**

SOUTHERN DESSERT BAR INCLUDED.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available.



TEXAS BOLD BBQ CARVE BUFFET

\$85 DINNER. \$65 LUNCH. MIN. 15+ Folks Max. 100 Folks.

Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.

Pick 2:

- Creamy Sesame Slaw
- Candied Pecan Brussels
- Grilled Caesar & Garlic Toast
- Cajun Corn Salad
- Grilled Greek Salad

MEAT jane:
(includes
all)

- Smoked Brisket, Smoked Beef Ribs, BBQ Brisket Ends, Nashville Fried Chicken, Pulled Pig, Cajun Grilled Sausage.

Pick 2:

- Andouille Cheddar Cornbread, Coconut Cornbread, Cajun Corn Cobb, Baked Beans, Smashed Potato & Smok'd Jus, Mac 'N' Cheese, Fried Tomato & Chipotle Aioli, French Fries, Smok'd Poutine, Tandoori Sweet Potato Fries, Grilled Garlic Buns, Southern Fried Rice, Deep Fried Pickles.



- + 3RD SIDE \$10
- + 4TH SIDES \$8
- + BAR PACKAGES AVAILABLE.

SOUTHERN DESSERT BAR INCLUDED.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available



GRILL ADVENTURE BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks.

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by our Fire Masters Finalist Chef.

Pick 2:

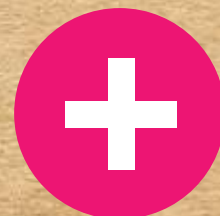
Grilled Greek Salad
Candied Pecan Brussels
Grilled Caesar & Garlic Toast
Sesame Balsamic Garden

MEAT jane:
(pick 3)

Chimichurri Texas Prime Steak, Hawaiian
Grilled Beef Short Ribs, Blackened Catfish,
Blackened Mango Salsa Chicken Breast, Jumbo
Jerk Prawns, Fire Charred Salmon, Pork
Tenderloin Medallions, Lemon Cream Grilled
Calamari, Fire Braised Short Rib on Potato
Pea Puree, Fire Roasted Ginger Mango Pork
Belly, Smoked Cauliflower Steak, Herb &
Garlic Grilled Whole Tilapia

Pick 2:

Blackened Cauliflower Steak, Red Pepper
Bombs (Stuffed with Garlic Mash), Southern
Fried Rice, Grilled Asparagus, Zucchini
Boats, Grilled Veggie Flatbread, Caprese
Bruschetta, Texican Street Corn, Twice
Baked Loaded Potato.



+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES
AVAILABLE.

SOUTHERN DESSERT BAR INCLUDED.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available



TACO PARTY BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks.

**Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.**

Pick 2:

Cowboy Caviar (Cajun Corn Salad), Creamy Sesame Slaw, Baked Beans, Cajun Corn Cobb, Southern Fried Rice, French Fries, Deep Fried Pickles, Tandoori Sweet Potato Fries.

**MEAT jane:
(pick 3)**

Barbacoa Pulled Brisket, Pulled Pig, Dirty South Grilled Chicken, Jamaican Jerk Chicken, Fajita, Crispy Jerk'd Tofu, Tandoori Grilled Veg, Cajun Grilled Sausage, Fried Catfish, Cotija Baked Bean (Refried & Black Bean), Coconut Jerk Fried Chicken & Charred Peach Aioli, BBQ Texas Steak, Lemon Garlic Grill Prawns, Chimichurri Charred Cheese.

**Fixin's
included**

Corn & Flour Tortillas, Shaved Cabbage, Sour Cream, Spicy Salsa Verde, Taco Dipping Jus, Dill Pickle & Chipotle Mayo, Hot Sauces.



**+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES
AVAILABLE.**

SOUTHERN DESSERT BAR INCLUDED.

**** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available.**



COCKTAIL - PASSED OR STATIONS

30+ Folks Max. 80 Folks.

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Pick:

(min 30 of each)

3 hors d'ouvres \$15

6 Hors D'oeuvres \$24

8 Hors D'oeuvres \$32

12 Hors D'oeuvres \$48

COLD

Grilled Greek Salad Skewers

Seared Pear & Prosciutto Toast, Goat Cheese & Candied Pecan

Ahi Tuna Tataki Ceviche on Wonton Crisps + Sesame Lime Aioli

Grilled Peach & Brie Toasts, Bourbon Caramel, Mint Pesto

Mango Bruschetta, Goat Cheese, Basil

Veggie Platter & Dips \$8 pp

Charcuterie \$12 pp

Cheese Platter \$12 pp

Veggie and Anti Pasto Platter

WARM

Loaded Zucchini Boats

Texas Steak on Garlic Toast

Grilled Zucchini Bun Cheeseburgers

Texican Street Corn Cobbs

Fried Catfish Skewers

4" Brisket Street Tacos

Mini Loaded Baked Potato

Smoked Drums: 4 Flavours

Smoked Brisket Sliders

Bourbon Caramel Hush Puppies

Jerk Chicken Skewers

East Meets West Gyoza Dumplings

Chicken Quesadillas

Coconut Jerk Chicken Fingers

Brisket Bacon Potato Skins

Get Lei'd Flatbread

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min. 20% Service charge & GST added. Family Style Plating Available.

BAR & BEVERAGE PACKAGES



2 Tickets:
\$16

Pre-Purchase Bevvie Tickets For Your
Guests.

3 Tickets:
\$24

Pre-Purchase Bevvie Tickets For Your
Guests.

Open Bar /
Cash Bar

Hold An Open Bar For Your Guests, We Will
Manage Their Consumption & Tab To Your
Preferences.

Wine Bottles

\$50 ea. Paired with your Meal.

Berbon Tea &
Coconut Margarita
Jugs \$25

Start the party with jugs of our signature
cocktails! 1 Jug of each for every 2
folks.

Bourbon
Flight \$45

We give you bottle service and tasting
notes, you go ahead and dive in before
dinner!

Craft Beer
Flight \$25

We give you jugs and tasting cards, you go
ahead and dive in!



**KARAOKE
& LIVE MUSIC
QUOTED ON
REQUEST.**

20% Service charge & GST added. Family Style Plating Available.

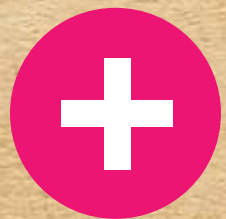


VENUE RENTAL

Rent the Glamp Shack for your event.
Tues-Thurs 4-10pm. Sun & Monday 10am-8pm.

Venue Rental

\$200 / HR up to 40 Folks
\$350 / HR up to 80 Folks
\$500 Clean Up Fee
\$1,500 Deposit



SNACK TRAYS

Bar Set-Up
(Bartender
Required)

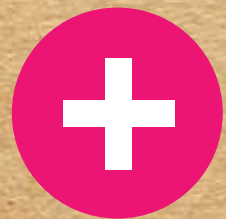
Bring your own Alcohol - Bartender + Mixes
included. Bring Your Own Drinkware (cups).
\$1000 + \$75 per hour.



BOURBON TEA &
CRAFT BEER

Food & Beverage
Amenities

Fountain Soda Unlimited: \$9 pp
Ice Unlimited: \$3 pp
Glassware Rental: T.B.D. per menu.
Bamboo Plate Sets & Cutlery \$4 pp
Disposable Chafers Sets \$20 ea.
Silver Chafer Set-Up \$35 ea.



FOUNTAIN SODA