

EVENTS AT
CALGARY TELUS CONVENTION CENTRE
BY CALGARY MARRIOTT DOWNTOWN



- OUR PHILOSOPHY -

At the Calgary TELUS Convention Centre, our culinary philosophy is simple: craft exceptional dining experiences for every event we host, no matter the size.

Our exclusive catering team at the Calgary Marriott Downtown Hotel, is led by Executive Chef Sean Cutler.

Born and raised in Calgary, Chef believes in showcasing local producers and products is a priority in all dishes served.

Chef Sean's ethos is that every element on the plate has a purpose; contributing deliberately to flavor, balance and texture that go beyond typical large scale menu creation.

"My general philosophy for the Conference Centre is to provide restaurant quality food in a banquet setting. Whether it is 2 or 2,000 we want to deliver an exceptional experience."

Chef Sean and his team utilize their collective creativity to customize menus; ensuring flawless synergy between the event theme, matching our clients' event vision, and exceeding guests' expectations.

Join us at the Calgary TELUS Convention Centre's table, where culinary artistry meets a commitment to quality and authenticity.

Celebrate Calgary's vibrant flavors and create unforgettable moments, one carefully crafted dish after another.








- CONTINENTAL BREAKFAST BUFFETS -

All breakfast buffets include regular and decaffeinated Starbucks coffee, a traditional selection of teas, half & half, 2%, oat and soy milk and assorted fruit juices.








Minimum number for breakfast buffets – 15 guests; less than 15 guests add \$8.00 ++ per guest.

COLD







CONTINENTAL CLASSIC.....\$32

-  Fresh Cut Fruit
-  Assorted Individual Probiotic Fruit Yogurts
-  Toasted Coconut and Flax Seed Granola
-  Fresh Baked Croissants, Muffins, and Breakfast Pastries
-  Selection of Jams, Honey, and Butter

FEEL INSPIRED CONTINENTAL\$36

-  Fresh Cut and Whole Fruit
-  Toasted Coconut and Flax Seed Granola
-  Assorted Individual Probiotic Fruit Yogurts
-  Hard Boiled Eggs
-  Sweet Loaves
-  Fresh Baked Croissants, Muffins, and Breakfast Pastries
-  Selection of Jams, Honey, and Butter

CONTINENTAL EUROPEAN BREAKFAST\$40

-  Fresh Cut and Whole Fruit
- Cold Smoked Salmon Bagels with Boursin Cheese, Capers, and Shaved Red Onion
- Charcuterie, Cheese Served with a Selection of Preserves, Pickles, Crisps, and Artisan Breads
-  Hard Boiled Eggs
-  Toasted Coconut and Flax Seed Granola
-  Fresh Baked Croissants
-  Local Greek Yogurt
-  Salted Butter

Prices are per person unless otherwise indicated, and are subject to change.
A customary 19% service charge and GST of 5% will be added to the price.

 CONTAINS NUTS  GLUTEN FREE  DAIRY FREE  VEGETARIAN  VEGAN










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HOT









FOOTHILLS SUNRISE \$43

-  Fresh Cut and Whole Fruit
-  Fresh Baked Croissants, Muffins, and Breakfast Pastries
-  Selection of Jams, Honey, and Butter
-  Free Run Scrambled Eggs
-  Red Skin Potato Hash with Caramelized Onions and Smoked Sea Salt
-  Olive Oil and Herb Roasted Roma Tomatoes
-  Maple Breakfast Sausage and Naturally Smoked Bacon

LIGHT AND BRIGHT \$43

-  Fresh Cut and Whole Fruit
-  Local Greek Yogurt
-  Toasted Coconut and Flax Seed Granola
-  Chicken and Apple Sausage
-  Egg White Frittata with Roasted Red Peppers, Spinach, and Mushroom
-  Olive Oil and Herb Roasted Roma Tomatoes
-  Steel Cut Oatmeal with Berries, Maple Syrup, and Cinnamon Brown Sugar

PRAIRIE MORNINGS \$45

-  Fresh Cut and Whole Fruit
-  Fresh Baked Croissants, Muffins, and Breakfast Pastries
-  Selection of Jams, Honey, and Butter
-  Free Run Scrambled Eggs with Aged Gouda Cheese
-  Espresso Rubbed Alberta Beef Brisket
-  Maple Breakfast Sausage
-  Rosemary and Thyme Roasted Fingerling Potatoes
-  Olive Oil and Herb Roasted Roma Tomatoes

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- BREAKFAST BUFFETS -

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BREAKFAST BY DESIGN \$46

- 🌿 Fresh Cut and Whole Fruit
- 🌾 Fresh Baked Croissants, Muffins, and Breakfast Pastries
- 🌿 Selection of Jams, Honey, and Butter
- 🌿 Assorted Individual Probiotic Fruit Yogurts

FROM THE COOP (CHOOSE 1)

- 🌿 Free Run Scrambled Egg with Aged Gouda Cheese
- 🌾 Egg White Frittata with Roasted Red Pepper, Spinach, and Mushroom
- 🌿 Smoked Cheddar and Chive Baked Eggs
- 🌿 Shakshuka Baked Eggs with Roasted Red Peppers and Feta Cheese
- 🌿 French Style Scrambled Eggs with Butter, Cream, and Chives

BREAKFAST MEATS (CHOOSE 2)

- 🌾 Maple Breakfast Sausage
- 🌾 Naturally Smoked Bacon
- 🌾 Chicken and Apple Sausage
- 🌾 Country Ham
- 🌾 Espresso Rubbed Alberta Beef Brisket
- 🌿 Beyond Meat Vegan Chorizo

BREAKFAST POTATOES (CHOOSE 1)

- 🌿 Red Skin Potato Hash with Caramelized Onions and Smoked Sea Salt
- 🌿 Sweet Potato, Black Bean, and Corn Hash
- 🌿 Rosemary and Thyme Roasted Fingerling Potatoes
- 🌿 Crispy Potato Bites with House Seasoned Salt
- 🌿 Truffled Baby Potato Hash with Herbs and Kale

NETWORKING BREAKFAST \$41

- 🌾 Fresh Baked Croissants and Breakfast Pastries
- 🌿 Selection of Jams, Honey and Butter
- 🌿 Assorted Individual Probiotic Fruit Yogurts
- 🌿 Mini Feta and Spinach Quiche
- 🌿 Jalapeno Cheddar Sous Vide Egg Bites
Croque Madame with Smoked Cheddar Mornay Sauce and Country Ham
Maple Breakfast Sausage Rolls with Dijon Syrup
- 🌿 Mini Avocado Toasts
- 🌿 Fruit Skewers with Mint Yogurt




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- ENHANCE YOUR BREAKFAST -

Enhancements must be ordered as an add-on or in addition to a chosen menu or buffet menu.
Items below are not able to be ordered as single menu items.

 **FRESH CUT AND WHOLE FRUIT.....\$10**

 **CHEF'S DAILY SMOOTHIE.....\$10**
Served in a Carafe

 **SCRAMBLED EGGS.....\$9**
Free Run Scrambled Eggs with Aged Gouda Cheese

 **EGG WHITE FRITTATA.....\$9**
Egg White Frittata with Red Pepper, Spinach, and Mushroom

BREAKFAST WRAP.....\$12
Scrambled Eggs, Naturally Smoked Bacon, Aged Cheddar Cheese, Soft Flour Tortilla

CHORIZO BREAKFAST WRAP.....\$13
Chorizo Sausage, Corn and Black Bean Salsa, Scrambled Eggs, Jack Cheese, and Cilantro

CHEF'S BREAKFAST SANDWICH.....\$14
Country Ham, Smoked Cheddar, Croissant, Arugula, and Maple Dijon Syrup




 **SWEET BREAKFAST\$15**

Choice of Belgian Waffles or Pancakes or French Toast, with Maple Syrup, Saskatoon Berry Compote Smoked Walnuts, and Cinnamon Brown Sugar







 **COLD CEREAL BAR\$10**

Chef's Favorite Cereal (3 Types), Served with 2%, Oat, Soy, and Almond Milk

OATS & MORE.....\$14

 Local Greek Yogurt
 Toasted Coconut and Flax Seed Granola
 Organic Oatmeal with Berries, Maple Syrup, and Cinnamon Brown Sugar

AVOCADO TOAST BAR.....\$24

 Crushed Avocado with Lime and Olive Oil
 Pickled Red Onion and Cherry Tomato Pico De Gallo
 Feta Cheese
 Spiced Pumpkin Seeds
 Charred Corn Succotash
 Grilled Multigrain, and Sourdough Bread

 **FRESH BAKED MUFFINS.....\$48 per dozen**

Assorted Muffins, Jams, Honey, and Butter

 **SWEET LOAVES.....\$48 per dozen**

Butter, Preserves, and Assorted Jams

 **PROBIOTIC INDIVIDUAL FRUIT YOGURT.....\$48 per dozen**

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- FOOD AND BEVERAGE POLICIES -

STANDARD FOOD AND BEVERAGE SERVICE

Sit down service is planned for rounds of up to 12 people with 72-inch rounds for Exhibition Hall only, all other spaces include 60-inch rounds of up to 10 people. A selection of white or black square linens at 90 inches are available for rounds tables. All linens sourced from an outside supplier must be delivered to the Calgary TELUS Convention Centre within adequate timing for catering setup, please speak with your Catering Manager for coordination. The Calgary Marriott Downtown and the Calgary TELUS Convention Centre will not be responsible for placing or removing rental items and are not liable for damaged or lost rental items.

PATHWAYS TO SUCCESS (F&B SERVICE)

- 90 days prior to event execution, menu selections may be made. Please inquire with your Catering Manager if you wish to schedule a tasting, additional charges will be incurred
- 30 days prior confirm and send your final menu choices to your Catering Manager. Should the number of attendees decrease by over 15% from the initial agreement past this date, additional charges apply.
- 10 business days prior, the event agenda/program along with allergy and alternative meals are required to your Event & Catering Manager
- 4 business days prior to event – Guarantee numbers are due to Catering Manager. After this date, any additions or increases in numbers may incur an additional charge. *See surcharges for more information.

HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals to completion that are planned according to the below time frames:

Breakfast: 6:00 am to 9:00 am

Lunch: 11:00 am to 2:00 pm

Dinner: 5:00 pm to 9:00 pm

Receptions: 11:00 am to 9:00 pm

Late Night Service: 9:00pm to 11:00pm

Please note that we do not relocate food and drink from one (1) event space to another within our buildings.

Alberta Health regulations require a maximum service time of two (2) hours for food placed out. This is calculated at the time food is placed out. The Calgary Marriott Downtown Hotel is responsible for observing Alberta Health regulations and ensuring any unused or unserved food is disposed of should this time be exceeded. To ensure the safety of our guests, we will not permit food to be taken home by our guests.

Meal prices are based on 2 hours of continuous service, any extension of this time may be subject to additional labour charges at current hourly rates.

The Calgary TELUS Convention Centre will have the final responsibility for determining the most appropriate locations for food and beverage service.

Event agendas/programs must be submitted to the Calgary TELUS Convention Centre Event Manager for approval ten (10) days prior to the event. If an event program is late thereby changing the start time of food service by more than 30 minutes, additional staffing costs will apply. We will make every effort to accommodate early service based on individual requests communicated to the on-duty Client Services Coordinator at the time of the event.

GUARANTEED ATTENDANCE

For the success of your event, your Catering Manager requires notification of the final guaranteed number of guests four (4) business days prior to your event start date. For weekend events (Saturday/Sunday) the guarantee must be received in writing by noon on the preceding Monday. Once the final guaranteed attendance is received, the guaranteed number may not be decreased. Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guaranteed number, provided additional meals have been served.

- FOOD AND BEVERAGE POLICIES -

WINE/LIQUOR

In accordance with Alberta Gaming, Liquor and Cannabis Commission (AGLCC), the Calgary Marriott Downtown Hotel will be the sole provider and supplier of liquor service within the Calgary TELUS Convention Centre. Alcohol will only be served in or on locations specifically designated as a Licensed Area in the liquor licenses.

The Calgary Marriott Downtown Hotel as the licensee, is responsible for the administration, service, and consumption of alcoholic beverages in compliance with the Alberta Gaming, Liquor and Cannabis Commission (AGLCC).

- All spirits, wine and beer must be supplied & served by the Calgary Marriott Downtown Hotel
- Alcoholic beverages may not be removed from the premises. The Calgary TELUS Convention Centre will discontinue service to patrons who violate the principles of responsible alcohol consumption and the right to, at its own discretion, remove from the premises disruptive patrons who may pose a threat to guests or property.

No Service to Minors: Identification Required for Persons Appearing Under the age of 40. For each purchase transaction, any customer who appears to be age 40 or under may be required to show valid, government-issued photographic identification, which proves that they are of the legal age for consumption. The law in Alberta prohibits the sale of beverage alcohol to anyone under 18. It is also illegal for anyone to purchase beverage alcohol and give it to any person under the legal age.

No Service to a Visibly Intoxicated Person: The sale or service of alcoholic beverages to anyone who appears visibly intoxicated is strictly prohibited. The Convention Centre Authority maintains the right to remove any individuals showing clear signs of intoxication.

Per Transaction Serving Limit: No more than two (2) alcoholic beverages may be sold or served to any customer per transaction. No 'shots' of liquor only will be served.

Hours of Service and Sales Cut-Off Times: Bar service ends at 2:00 a.m. or earlier, based on event schedule and contracted time of rental, with last call being given by the Calgary TELUS Convention Centre 30 minutes prior to the end of the event. Please note the Calgary TELUS Convention Centre reserves the right to modify this policy at any time before or during the event, without advanced notice. Service may be terminated early at the discretion of the on-site Banquets Captain and Client Services Coordinator.

Bar Charges: A \$500 labour charge, per bar, per 3-hour period, will be applied when bar sales are less than \$500.00 net sales per bar.

SAMPLING/ DISTRIBUTION

The Calgary Marriott Downtown Hotel has exclusive rights to food and beverage services; therefore, food and beverage distribution/ sampling is not permitted without prior written authorization. Exhibitors may only distribute products they manufacture in quantities that are reasonable for the purpose of promoting the product. Sampling details must be provided by the event organizer to the Event Manager three (3) weeks in advance of the event for final approval. Exhibitors must provide their own equipment suitable for serving their products. The Calgary Marriott Downtown Hotel is unable to store any product samples or to provide sampling serving equipment or other items.

Food & Beverage Sponsorships: Please check with your Catering & Event Manager prior to making any commitments to sponsors relating to food and beverage service.

- FOOD AND BEVERAGE POLICIES -

ALLERGIES AND ALTERNATE DIETARY

The Calgary Marriott Downtown takes great care and attention when handling alternative dietary requests, particularly surrounding allergies that can result in serious or life-threatening reactions.

The Calgary Marriott Downtown and the Calgary TELUS Convention Centre is committed to offering a wide range of food options for all our guests. Part of this commitment includes meeting the needs of guests who have special dietary and cultural restrictions. Every effort will be made to accommodate these requests with advance notice, to be received no later than 10 business days before the event Move In date.

With the increasing demand of "gluten sensitive" and "wheat free" requests, we strongly recommend you anticipate this request by building a small percentage of the items into your order.

Please note that we do not operate a separate kitchen to prepare allergen-free items, nor separate dining areas for guests with allergies or intolerances. With this, it is possible for an allergen to be introduced inadvertently during food preparation, handling, or service. A list of allergies and dietary restrictions must be received for all functions (according to the following schedule):

- Preliminary list due twenty-one (21) business days prior to the event
- Final list due ten (10) business days prior to event, along with your final guaranteed attendance

All buffets will display food labels, including the below dietary breakdown:

- Gluten-free
- Dairy-free
- Vegetarian
- Vegan
- Contains nuts

SUSTAINABILITY

The Calgary Marriott Downtown participates with a program that reduces food waste and promotes sustainable practices by donating surplus food from events, meeting, restaurants, and catering services that are redistributed to local community organizations. With an online food recovery platform, Calgary Marriott Downtown can track the quantity of food donated and access customized reports on its social impact. The containers used in the food recovery program are made of 100% recycled aluminum and manufactured in Mississauga, Ontario.

PRICING

- Menu prices may not be guaranteed more than 90 days out
- Please select one entrée to be served during your event. If you would like to offer a choice of entrees to your guests, additional charges will apply.

SURCHARGES FOR NEW ORDERS AND INCREASES

Any increases of numbers over 5% or new items submitted following the final guarantee may be subject to 10% surcharges.

A menu surcharge of \$5.00 per person, per meal will apply for food and beverage events scheduled on a Canadian statutory holiday.

- New Years Day – January 1st
- Family Day – Third Monday in February
- Good Friday – Friday before Easter Sunday
- Easter Monday – Monday after Easter Sunday
- Victoria Day – Monday before May 25th
- Canada Day – July 1st
- Civic Holiday – First Monday in August
- Labour Day – First Monday in September
- Thanksgiving Day – Second Monday in October
- Remembrance Day – November 11th
- Christmas Day – December 25th
- Boxing Day – December 26th