

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.



- PLATED LUNCH -

All plated lunches include brioche bread rolls, salted butter, regular and decaffeinated Starbucks coffee and traditional selection of teas, half & half, 2%, oat, and soy milk.

Minimum number for plated lunch is 15 guests; less than 15 guests add \$10.00 ++ per guest.

SALADS (CHOOSE 1)




-  **Artisan Greens**
Pickled Onion, Prairie Seeds, Aged Gouda Cheese, Smoked Walnuts, and Cold Pressed Canola Vinaigrette
-  **Heirloom Tomato Bocconcini**
Pesto, Balsamic Glaze, Arugula, and Pickled Red Onion
-  **Romaine Heart & Arugula**
Parmesan Shards, Lemon Caper Dressing, and Pancetta
-  **Roasted Carrot Salad**
Za'atar, Lemon Tahini Vinaigrette, Feta Cheese, Smoked Paprika, and Chickpea Hummus
-  **Butterleaf Lettuce**
Roasted Asparagus, Baby Potato, Radish, Cucumber, Green Goddess Dressing, and Crispy Shallot



MAINS (CHOOSE 1)

-  **Canada Prime Alberta Beef Top Sirloin.....** **\$61**
Herb and Olive Oil Crushed Potato Cake, Mushroom Ragout, Braised Greens, and Shallot Peppercorn Demi
-  **Oven Baked Atlantic Salmon.....** **\$58**
Warm Potato Salad, Garlic Green Beans, Roasted Tomato Compote, and Perserved Lemon Beurre Blanc
-  **Maple Herb Roasted Chicken Breast.....** **\$56**
Sweet Potato, Thyme and Goat Cheese Puree, Roasted Heirloom Carrots, Red Onion Jam, and Aged Balsamic Chicken Jus
-  **Roasted Vegetable Gnocchi Arrabiatta** **\$41**
Blistered Gem Tomato, Wilted Spinach, Red Pepper, Zucchini, Balsamic Reduction, and Walnut Basil Pistou

DESSERTS (CHOOSE 1)

-  **Cardamom Cheesecake**
Cinnamon Graham Crumb, Chambord Raspberry Sauce, Pistachio Dust
-  **Amaretto Chocolate Brownie**
Maple Cremeaux, Amaretto Crumb, Candied Almond, Amaretto Ganache
-  **Caramelia Mousse**
Buttermilk Chocolate Mousse, Chocolate Sponge Cake, Rice Crispy Cluster

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.

- GRAB 'N GO LUNCH -

Grab 'n Go lunches are individually wrapped and based on one sandwich per serving. Bags will be labelled for ease of service.

Menu is designed for off-site consumption. Minimum number for Grab 'n Go lunches is 10 guests.

BROWN BAG GRAB 'N GO.....\$34

Guests Can Choose from the Sandwiches Below:

Old Fashioned Ham with Honey Mustard and Swiss Cheese

Sliced Turkey Breast with Aged Gouda Cheese and Roasted Garlic Aioli

Alberta Roast Beef with Whole Grain Mustard Aioli and Smoked Cheddar Cheese

🌿 Marinated Grilled Portobello with Roasted Red Peppers, Eggplant, Zucchini, and Chickpea Hummus

🌿 Whole Fresh Fruit

🌿 Bag of Chips

🌿 Chocolate Chip Cookie

Bottled Water

GRAB 'N GO QUINOA POWER BOWL.....\$35

Choice of Chicken or Tofu

🌾 Quinoa, Kale, Heirloom Tomato, Pickled Red Onion,

🌿 Feta Cheese, White Balsamic Tahini Dressing, Mediterranean Olives, Cucumber, and Roasted Red Pepper

🌿 Chocolate Chip Cookie

Bottled Water

GRAB 'N GO TERIYAKI RICE BOWL.....\$35

Choice of Chicken, Shrimp or Fried Tofu

🌾🌿 Stir Fried Vegetables, Sesame Seed, Jasmine Rice,

Chocolate Chip Cookie

Bottled Water

GRAB 'N GO RICE VERMICELLI BOWL.....\$35

Choice of Marinated Grilled Chicken or Soy and Sambal Marinated Tofu

🌾🌿 Cucumber, Pickled Red Onion, Carrots, and Red Peppers Sesame Seed, Green Onion, Cilantro, and Cashews

🌿 Chocolate Chip Cookie

Bottled Water



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🌾 CONTAINS NUTS 🌾 GLUTEN FREE 🥛 DAIRY FREE 🌿 VEGETARIAN 🌿 VEGAN





- WORKING LUNCHES -

All working lunches include regular and decaffeinated Starbucks coffee and traditional selection of teas, half & half, 2%, oat, and soy milk.


Minimum number of people for lunch buffets 15 guests, less than 15 guests add \$10 ++ per guest.

STANLEY PARK SANDWICH BUFFET..... \$49

Sides

-  Honey Truffle Chips with Smoked Onion and Chive Dip
-  Assorted Pickled Vegetables
-  Artisan Greens, Cherry Tomatoes, Cucumbers, Shaved Onion, Carrot, and House Ranch Dressing
-  Potato Salad with Dill Pickles, Green Onion, Horseradish Aioli, and Red Onion

Deli Style Sandwiches







- Old Fashioned Ham with Honey Mustard and Swiss Cheese
- Sliced Turkey Breast with Aged Gouda Cheese and Roasted Garlic Aioli
- Alberta Roast Beef with Whole Grain Mustard Aioli, and Smoked Cheddar Cheese
-  Marinated Grilled Portobello with Roasted Red Peppers, Eggplant, Zucchini, and Chickpea Lentil Hummus

Sweets



-  Bourbon Brownies
-  Assorted Dessert Squares

OLYMPIC PARK SANDWICH BUFFET..... \$54

Sides

-  Fire Roasted Tomato Soup
-  Honey Truffle Chips with Smoked Onion and Chive Dip
-  Assorted Pickled Vegetables
-  Potato Salad with Dill Pickles, Green Onion, Horseradish Aioli, and Red Onion
-  Iceberg Wedge Salad, Bacon, Blue Cheese, Radish, Fine Herbs, and Buttermilk Dill Dressing
-  Roasted Broccoli Salad, Marinated Chickpeas, Crispy Shallot, and Lemon Tahini Vinaigrette

Fresh Market Sandwiches

- Alberta Roasted Beef Sandwich with Horseradish Aioli, Smoked Cheddar Cheese, Arugula, and Pickled Onion on a French Baguette
- Roasted Turkey with Guacamole, Pepper Jack Cheese, Lettuce, Tomato on Brioche Bun
-  Marinated Grilled Portobello with Roasted Red Peppers, Eggplant, Zucchini, and Chickpea Lentil Hummus on Focaccia
-  Shaved Smoked Pork Loin, Chimichurri, Onion Jam, House Mustard, and Arugula on Ciabatta Bread

Sweets

-  Bourbon Brownies
-  Berry Tart
-  Mini Lemon Meringue Pie

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- WORKING LUNCHES -

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Minimum number of people for lunch buffets 15 guests, less than 15 guests add \$10 ++ per guest.

BRIDGELAND BURGER BAR.....\$51

Salads

-   Elote Street Corn Salad with Roasted Jalapeno Aioli, and Cilantro
-   Potato Salad with Dill Pickles, Green Onion, Horseradish Aioli, and Red Onion

Mains






-   Grilled Alberta Beef Burgers
-   Sea Salt and Cracked Black Pepper Fries
-   Smoked Bacon
Brioche Buns
-   Tomato, Lettuce, and House Pickles
-  Sliced Applewood Smoked Cheddar
-   ONE18 Ketchup, Mustard, and Secret Sauce

Sweets







-   Bourbon Brownies
-  Assorted Dessert Squares

ITALIAN BUFFET.....\$56

Sides

-   Olive Oil and Roasted Garlic Focaccia
-   Caprese Salad, Tomatoes, Mozzarella, Basil, First Press Olive Oil, and Balsamic Reduction
-  Romaine Heart & Arugula Salad, Parmesan Shards, Lemon Caper Dressing, and Pancetta

Mains

-   Chicken Cacciatore with Tomato, Onions, and Mushrooms
Penne Pasta, Roast Garlic Genovese Pesto Cream, and Balsamic Reduction
-   Sicilian Vegetable Caponata
-   Crispy Polenta with Pepperonata, and Basil

Sweets









-   Tiramisu
-   Classic Cannoli

TUSCAN PICNIC.....\$58


Sides

-   Olive Oil and Roasted Garlic Focaccia
-   Olives and Mixed Pickled Vegetables
Cured Italian Meats and Cheese, Preserves, and Mustards
-   Hummus Platter, and Roasted Vegetables

Mains

-   Roasted Broccolini, Balsamic Reduction, and Parmesan Cheese
-   Italian Pasta Salad with Roasted Red Peppers, Red Onion, and Tomato
Panzanella Salad
-   Bistecca Toscana with Salsa Fresca, and Cipollini Onion Marmalade
-   Vegetable Caponata

Sweets

-   Tiramisu
-   Classic Cannoli



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- LUNCH BUFFETS -

All lunch buffets include brioche bread rolls, salted butter, regular and decaffeinated Starbucks coffee and traditional selection of teas, half & half, 2%, oat, and soy milk.




Minimum number of people for lunch buffets 15 guests, less than 15 guests add \$10 ++ per guest.

DEVONIAN LUNCH BUFFET\$61

Salads

-  Salad of Romaine Hearts with Grilled Asparagus, Roasted Red Pepper Tapenade, and Shaved Manchego Cheese
-  Chickpea and Quinoa Tabbouleh, with Toasted Pita, Mint, and Feta Cheese
-  Spiced Tomato and Cucumber Salad with Arugula, Red Onion, and Roasted Garlic Vinaigrette
-  Roasted Vegetable Board with Balsamic Drizzle

Mains




-  Alberta Butchers Steak with Aji Verde, Charred Jalapeno, and Tomato Salsa
-  Grilled Chicken Breast with Citrus and Rosemary Gremolata, and Red Onion Marmalade
-  Seared Albacore Tuna with Cilantro, Radish, Green Onion, and Caramelized Lime Ponzu

Sweets






-  Bourbon Brownies
-  Assorted Squares

ELBOW VALLEY BUFFET\$60

Salads

-  Artisan Greens, Sweet Cherry Tomatoes, Cucumbers, Shaved Onion, Carrot, and House Ranch Dressing
-  Romaine Heart & Arugula Salad, Parmesan Shards, Lemon Caper Dressing, and Pancetta
-  Roasted Alberta Beet Salad, Greens, Aged Gouda, Prairie Seeds, and Cold Press Canola Vinaigrette

Mains



-  Grilled Butcher Steak, Caramelized Onions, and Mushrooms Ragout
-  Roasted Atlantic Salmon, Roasted Tomato Compote, and Preserved Lemon Beurre Blanc
-  Grilled Portobello and Oyster Mushroom with Chimichurri
-  Birch Glazed Root Vegetables
-  Prairie Barley Risotto

Sweets





-  Caramelized Honey Cheesecake, Saskatoon Berry Cake, and Chocolate Flapper Pie
-  Sour Cherry Chocolate Mousse Cups

ALBERTA BUFFET\$56



Salads

-  Artisan Greens, Sweet Cherry Tomatoes, Cucumbers, Shaved Onion, Carrot, and House Ranch Dressing
-  Roasted Alberta Beet Salad, Greens, Aged Gouda Cheese, Prairie Seeds, and Cold Press Canola Vinaigrette

Mains

-  Roasted Peri Peri Chicken with Chimichurri
-  Slow Roasted Espresso Rubbed Alberta Brisket, with Mesquite BBQ Sauce
-  Roasted Onion and Herb Baby Potato
-  Glazed Heirloom Carrots

Sweets

-  Caramelized Honey Cheesecake, and Saskatoon Berry Cake
-  Sour Cherry Chocolate Mousse Cups

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.

- BEVERAGES -

WINE LIST

Priced per bottle

House Wines

Joya White / Blend / Portugal.....	\$55
Joya Red / Blend / Portugal.....	\$55
Joya Rose / Blend / Portugal.....	\$57

Red Wines

UMA Collecion / Malbec / Argentina.....	\$68
Gnarly Head / Zinfandel / USA.....	\$70
11th Hour / Cabernet Sauvignon / USA.....	\$72
Meiomi / Pinot Noir / USA.....	\$94
Res Fortes / Merlot / France.....	\$98

White Wines

Campagnola Veneto DOC / Pinot Grigio / Italy.....	\$69
Villa Maria Cellar Select / Chardonnay / NZ.....	\$76
11th Hour / Sauvignon Blanc / USA.....	\$72
Mulderbosch / Chenin Blanc / South Africa.....	\$79

Canadian Selection

Cedar Cree / Gewurztraminer / Canada.....	\$78
Wayne Gretzky Okanagan / Pinot Gris / Canada.....	\$99
Pelee Island / Pinot Noir / Canada.....	\$81
Wayne Gretzky Signature / Shiraz / Canada.....	\$99

Sparkling Wine

Il Faggetto / Prosecco / Italy.....	\$72
Campagnola Arances / Prosecco Rose / Italy.....	\$78

Champagne

Charles Mignon Premium Reserva / Brut / France.....	\$91
Moet & Chandon / Brut Imperia / France.....	\$108

- BEVERAGES -

Priced per drink excluding tax and service charges.
House wine by the glass to be Joya range, Premium Wine by the glass to be 11th Hour.

HOST BAR

Soft Drinks.....	\$4
Domestic Beer.....	\$10
Imported Beer.....	\$11
House Wine.....	\$10
Premium Wine.....	\$14
Standard Liquor.....	\$10
Premium Liquor.....	\$11

CASH BAR

Soft Drinks.....	\$5
Domestic Beer.....	\$11
Imported Beer.....	\$12
House Wine.....	\$11
Premium Wine.....	\$15
Standard Liquor.....	\$11
Premium Liquor.....	\$12

BAR LABOUR 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.

Specialty cocktails available on request.

- 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