

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.



# CONTENTS

BREAKFAST

4



BREAKS

8



LUNCH

10



DINNER

15



RECEPTION

18



BEVERAGES

22








# - 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










# - 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.

## 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

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.

# - 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.

## 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



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


# - 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

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

# - BREAK SELECTIONS -

Prices listed are per person.

## CONTINUOUS COFFEE SERVICE

Regular and Decaffeinated Starbucks Coffee, a Traditional Selection of Teas, Half & Half, 2%, Oat and Soy Milk

Minimum Group Size of 10 people.

- 1 Hour of Service.....**\$9 per person per hour**
- 4 Hours of Service.....**\$6.75 per person per hour**
- 6 Hours of Service.....**\$5.40 per person per hour**
- 8 Hours of Service.....**\$3.60 per person per hour**

## COFFEE BREAK ENHANCEMENTS.....\$4

Selection of Flavoured Syrups

Cinnamon, Vanilla Sugar, and Cocoa Powder

## PREMIUM COFFEE ENHANCEMENTS.....\$14



Baileys, Kahlua, and Fireball

Selection of Flavoured Syrups

Cinnamon, Vanilla Sugar, and Cocoa Powder

1 oz. shot, Includes Bar Service

## BOULANGERIE BREAK.....\$20

-  Fresh Baked Croissants, Muffins, Sweet Loaves, and Breakfast Pastries
-  Selection of Jams, Honey, and Butter

## THE CHOCOLATE BAR.....\$18







Mini Chocolate Cake, Assorted Chocolate Bars, Bourbon Brownies, and Cookies

Chocolate Milk, Chocolate Soy, 2%, Oat, and Soy Milk









## BAKED SWEET AND ROUND.....\$8

 Fresh Baked Cookies

## DIPS AND CHIPS .....\$18

-   Tortilla Chips with Roasted Corn Rosemary Salsa
-   Honey Truffle Chips with Smoked Onion and Chive Dip
-   Pita Chips with Red Pepper Romesco

## VEGETABLE CRUDITÉS AND SPREADS.....\$20

-   Baby Carrots, Peppers, Cucumber, Broccoli, Radish, and Cherry Tomato
-   Buttermilk Ranch
-   Roasted Red Pepper Romesco
-   Smoked Onion and Chive Dip

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














# - BREAK SELECTIONS -

Prices listed are per person.

## CANDY SHOP.....\$22






-  Selection of Gummies, Candies, and Sweet Treats
-  Kettle Corn
-  Old Fashioned Sugar Cane Sodas

## RECHARGE, REFRESH, REJUVENATE .....\$28

-  Fresh Cut and Whole Fruit
-  Chef's Daily Smoothie
-  Granola Bars
-  Oatmeal Raisin Power Balls
-  Coconut Almond Overnight Oats
-  House Made Toasted Coconut Trail Mix with Flax Seed, Dried Fruits, and Dark Chocolate
- Infused Botanical Water

## BREAK ENHANCEMENTS

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

-  Fresh Melon Skewers with Vanilla Mint Yogurt Dip.....\$38 per dozen
-  Sweet Squares and Chocolate Brownies.....\$38 per dozen
-  Branded Granola Bars.....\$40 per dozen
-  House-Made Granola Bars.....\$45 per dozen
-  Assorted Chocolate Bars.....\$46 per dozen
- Infused Botanical Water Station.....\$25 per gallon
-  Oatmeal Raisin Power Balls.....\$42 per dozen
-  Cinnamon and Sugar Mini Donuts.....\$42 per dozen
-  Kettle Corn.....\$10 per person
-  Honey Truffle Chips.....\$10 per person



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

# - 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



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





# - 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

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.

# - 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.

## 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



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

## 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





# - 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.

 CONTAINS NUTS  GLUTEN FREE  DAIRY FREE  VEGETARIAN  VEGAN

# - PLATED DINNER -

All plated dinners 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 10 guests, less than 10 guests add \$15 ++ per guest.

## FIRST COURSE

### Alberta Beets

Whipped Goat Cheese, Toasted Oat Crumble, Arugula, Caramelized Honey, and Caraway Dressing

### Artisan Greens

Pickled Onion, Prairie Seeds, Aged Gouda Cheese, Smoked Walnuts, and Cold Pressed Canola Vinaigrette

### Roasted Carrots

Za'atar, Lemon Tahini Vinaigrette, Feta Cheese, Smoked Paprika, and Chickpea Hummus

### Heirloom Tomato and Bocconcini

Pesto, Balsamic Glaze, Arugula, and Pickled Red Onion

### Romaine Hearts

Grilled Asparagus, Roasted Red Pepper Tapenade and Shaved Manchego Cheese, Crispy Shallot, and Chive Buttermilk Vinaigrette



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.

## MAIN COURSE

### Blackened Atlantic Salmon ..... \$82

Confit Fingerling Potato, Tarragon Preserved Lemon Beurre Blanc, Braised Greens, and Blistered Tomato Compote

### Maple Herbed Roasted Chicken ..... \$84

Confit Leek Soubise, Truffle and Olive Oil Potato Cake, Caramelized Root Vegetables, Carrot Puree, and Herb Oil

### Braised Boneless Alberta Beef Short Rib ..... \$86

Mushroom Ragout, Braised Kale, Crushed Brown Butter Potato, Roasted Heirloom Carrot, and Parsley Oil

### Alberta Beef Tenderloin ..... \$98

Port and Green Peppercorn Demi-Glace, Smoked Cheddar Potato Pave, Asparagus, Celery Root Puree, and Red Onion Jam

## DESSERTS

### Cardamom Cheesecake

Cinnamon Graham Crumb, Chambord Raspberry Sauce, and Pistachio Dust

### Amaretto Chocolate Brownie

Maple Cremeaux, Amaretto Crumb, Candied Almond, Amaretto Ganache, and Cherry Gel

### Berbon Tiramisu

Taber Corn Berbon Lady Fingers, Tonka Bean Crème Anglaise, and Chocolate Dentelle

### Caramelia Mousse

Buttermilk Chocolate Mousse, Chocolate Sponge Cake, and Rice Crispy Cluster






### White Chocolate Orange Tart

Orange Curd, Earl Grey Whipped Ganache, Milk Chocolate Soil, and Stewed Mandarin Orange







# - FOR THE TABLE -

Price per person, served on shared platters family style.





## MEZZE PLATTER.....\$15

-  Greek Style Tzatziki with Olive Oil
-  Marinated Olives
-  Pita Bread
-  Lemon Oregano Marinated Feta Cheese
-  Roasted Red Pepper Romesco

## ANTIPASTI PLATTER.....\$15

-  Grilled Vegetables with Olive Oil and Balsamic
-  Focaccia Bread
-  Whipped Ricotta with Olive Oil and Black Pepper
-  Eggplant Caponata
-  Prosciutto
-  Grapes and Dried Fruit

## CHEESE AND CHARCUTERIE.....\$16

-  Local Salami, and Italian Meats
-  Selection of House Made Mustards, Pickles, and Preserves
-  Chef Selected Canadian Cheeses
-  Olive Oil Crackers, and Crisps

## TIERED ASSORTED DESSERT DISPLAY.....\$16

- (Substitution for plated lunch or dinner dessert)
-  Pastry Chefs Selection of Dessert Bites, Verrines, Mousses, and Cakes

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.







# - DINNER BUFFETS -

All dinner 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 dinner buffets 20 guests, less than 20 guests add \$15 ++ per guest.

## ROCKY MOUNTAIN BUFFET.....\$85

### Sides

-  Artisan Greens, Sweet Cherry Tomatoes, Cucumbers, Shaved Onion, Carrot, and House Ranch Dressing
-  Romaine Heart & Arugula Salad, Parmesan Shards, Lemon Caper Dressing, and Pancetta
-   Vegetable Crudité Platter

### Mains






-  Braised Boneless Alberta Beef Short Rib, Pearl Onion, and Mushroom Ragout
-  Pan Roasted Chicken Breast, Red Onion Jam, and Aged Balsamic Chicken Jus
-   Garlic and Herb Roasted Tri Colour Potato
-   Glazed Alberta Root Vegetables

### Sweets







-   Chef Selection of Dessert Bites, Verrines, Mousses, and Cakes

## GLENBOW BUFFET.....\$95

### Sides

-  Artisan Greens, Sweet Cherry Tomatoes, Cucumbers, Shaved Onion, Carrot, and House Ranch Dressing
-  Alberta Beets, Whipped Goat Cheese, Roasted Oat Crumble, Arugula, and Local Honey Dressing
-   Heirloom Tomato, Marinated Bocconcini, Basil Pesto Vinaigrette, Shaved Red Onion, and Cucumber
-  Vegetable Platter  
Charcuterie and Cheese served with a Selection of Preserves, Pickles, and Crisps, Jams, Honey and Artisan Breads

### Mains

-   Maple Bourbon Crusted Alberta Beef Striploin, and Shallot Peppercorn Demi
-  Blackened Atlantic Salmon, Tarragon Preserved Lemon Beurre Blanc, and Blistered Tomato Compote
-   Roasted Cauliflower Steaks with Chimichurri, and Blistered Tomato Compote
-   Truffled Brown Butter Fingerling Potato
-   Broccolini and Heirloom Carrots with Charred Lemon and Herb Dressing

### Sweets

-   Chef Selection of Dessert Bites, Verrines, Mousses, and Cakes

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.

# - RECEPTION MENUS -

Prices listed are per person. Minimum number of guests for receptions is 50 guests, less than 50 guests add \$8 ++ per guest .

**All Reception menus include 2 hours of service.**

## **DIAMOND VALLEY.....\$28**

Choice of 4 Types of Canapés (6 Pieces Per Person)

## **LONGVIEW.....\$56**

Choice of 4 Types of Canapés (6 Pieces Per Person)

Selection of Canadian Cheeses, Crackers, and Breads

House Made Honey Truffle Chips and Smoked Onion and Chive Dip

## **RANCHLANDS.....\$75**

Choice of 4 Types of Canapés (6 Pieces Per Person)

Selection of Local Charcuterie, Canadian Cheeses, Crackers, and Breads

Slow Roasted Espresso Rubbed Alberta Brisket, Soft Rolls, Mesquite BBQ Sauce, and House Pickles



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












# - RECEPTION MENUS -

Minimum number of guests for receptions is 50 guests, less than 50 guests add \$8 ++ per guest.

All Reception menus include 2 hours of service.

## CANAPÉS









### COLD.....\$54 per dozen

-   Compressed Watermelon with Whiskey Gastrique, and Crushed Pistachio
-  Wild Mushroom Bruschetta on Toasted Crostini with Parmesan Balsamic Glaze
-  Bocconcini Lollipop with Tomato and Basil Pesto
- Cracked Black Pepper Whipped Ricotta and Crisp Prosciutto Toast
-  Whipped Brie Tarts with Red Onion Jam
- Beef and Pecorino Carpaccio on Truffle Aioli Toasted Baguette
-   Seared Albacore Tuna, Soy Sesame Aioli, and Taro Chip
-  East Coast Shrimp Rolls with Old Bay Aioli and Celery
-  Ricotta Stuffed Peppadew Peppers with Herb Olive Oil
-  Prosciutto and Pineapple Skewers with Teriyaki Glaze
- Smoked Salmon Tartare, Dill Crème Fraiche, Crispy Caper, Savory Tart
-  Parmesan Gougères, Chive and Parmesan Cream, Cracked Black Pepper, and Herb

### WARM.....\$58 per dozen

-  Spanakopita with Charred Lemon Tzatziki
-  Manchego Arancini with Roasted Garlic Aioli
-   Vegetable Spring Roll with Sweet Chili
-  Chicken Pot Stickers with Citrus Soy
-  Adobo Glazed Meatballs with Pickled Carrot
-  Korean BBQ Pork Skewers with Kimchi Aioli
-  Tempura Shrimp with Togaraschi Aioli
-  Thai Chicken Satay with Red Curry BBQ Sauce
-  Fried Chicken Wings with Maple Chipotle Glaze
-  Beef Short Rib Croquettes with Red Pepper Jam
-  Pork and Shrimp Shumai with Soy Mustard Sauce
-  Gochujang Tempura Cauliflower Bites
-   Vegetable Empanada with Roasted Tomato Salsa

### SWEET.....\$58 per dozen

-   Cream Puffs, Hazelnut Chocolate Pastry Cream
-  Pistachio Cannoli
-  Sour Cherry Chocolate Mousse
-  Maple Cremeaux Brownies
-   Macarons
-  Salted Caramel Chocolate Tart

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.

# - RECEPTION MENUS -

Prices listed are per person. Minimum number of guests for stations is 50 guests, less than 50 guests add \$8 ++ per guest.


**All Reception menus include 2 hours of service.**

## STATIONS

### SLIDER BAR.....\$28

Mini Chuck Slider, Secret Sauce, Smoked Cheddar Cheese, and Pickles

Slow Roasted Pork Belly, Adobo Glaze, Pickled Onion, and Bao Steam Bun

 Fried Chicken, Mesquite BBQ Sauce, Crispy Onions, and Creamy Slaw



  Honey Truffle Chips

### TRIPLE DIP AND CHIPS.....\$24

 Traditional Roasted Garlic Hummus

  Smoked Onion and Chive Dip

  Red Pepper Romesco

  Cucumbers, Tomatoes, Baby Carrots, and Broccoli

 Kettle Chips, Tortilla Chips, and Soft Garlic Naan Bread

### FARMER, BUTCHER & CHEESEMAKER .....\$32

  Fresh and Pickled Vegetables

Local Salami, Pepperoni, and Italian Meats

 Selection of House Made Mustards, Pickles, and Preserves

 Chef Selected Canadian Cheeses

 Artisan Breads, Rolls, and Crisps

### COAST TO COAST POUTINE .....\$28

 Kennebec Potato Fries

  Foraged Mushroom, Goat Cheese, and Umami Bomb Demi-Glace

 Duck Confit, Cheese Curds, and Classic Gravy

 Montreal Smoked Meat, Sauerkraut, Swiss Cheese, and Thousand Island Dressing

### GUACAMOLE BAR.....\$30

  Crushed Avocado with Lime and Olive Oil

  Pickled Red Onion

  Cherry Tomato Pico De Gallo

  Feta Cheese

  Spiced Pumpkin Seeds

  Charred Corn Succotash


  Roasted Pineapple and Jalapeno Salsa

  Flatbreads and Tortilla Chips

### FANTASTIC FLAT BREADS AND WHERE

#### TO FIND THEM.....\$25

Pesto, Confit Tomato, Goat Cheese, Arugula and Prosciutto

 Truffle Mushroom, Whipped Ricotta, Rosemary Crema, and Local Honey

Smoked Salmon, Crispy Capers, Lemon Dill Cream Cheese, Pickled Red Onion

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




# - RECEPTION MENUS -

Prices listed are per person. Minimum number of guests for stations is 50 guests, less than 50 guests add \$8 ++ per guest.





All Reception menus include 2 hours of service.

## ACTION STATION






### PASTA PARTY..... \$25

-  Cavatappi Pasta Tossed in San Marzano Tomato Sauce
-  Sun Dried Tomato, and Roasted Red Pepper
-  Finished with Basil Pesto, Fresh Shaved Parmesan, and Cracked Pepper

### RAMEN BAR..... \$26

- Ramen Noodles with Tonkatsu Broth
-  Chashu Pork Belly
-  Green Onion, Corn, Soy Marinated Egg, Roasted Mushroom
-  Crispy Shallot, Sesame Seed, and Nori Mix
-  Chili Oil

### POKE BAR..... \$32

-  Ponzu Marinated Ahi Tuna with Sushi Rice
-  Edamame Beans, Pickled Carrot, Shaved Cucumber
-  Crushed Avocado, Radish, and Jalapeno
-  Crispy Shallot, Sesame Seed, and Nori Mix
-  Sriracha Miso Aioli

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

## BUTCHER'S BLOCK CARVING STATIONS

Minimum number of guests for carving stations is 50 guests, less than 50 guests add \$15 ++ per guest.

### SLOW ROASTED ESPRESSO RUBBED ALBERTA BRISKET..... \$22

Soft Rolls, Mesquite BBQ Sauce, and House Pickles

### SLOW ROASTED PORK RIBS..... \$18

Smoked BBQ Rub, Pickled Red Onion, and Red Eye Glaze

### ROASTED ALBERTA PORK BELLY..... \$20

Crispy Crackling, Chili Soy Ponzu, Sesame Seed, and Scallion Ginger Salad

### PEPPERCORN AND JUNIPER CRUSTED ALBERTA BEEF STRIPLOIN..... \$25

Soft Rolls, Aerated Hollandaise Sauce, and Port Reduction











# - CASH CONCESSIONS -

Minimum group size for Cash Concession is 250 guests.

**Minimum spend requirement (excluding service and tax): 3 hours - \$1,800 | 6 hours - \$3,600**










## CASH CONCESSION

**All Items below are \$4.50 each and are inclusive of service and tax.**

- Assorted Soft Drinks
- Bottled Water
- Assorted Bottled Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Premium Tea Selections
-  Individual Bags of Chips
-  Whole Fresh Fruit
-  Gluten Free Brownie
-  Puffed Wheat Square
-  Assorted Cookies
-  Branded Granola Bars
-  Chocolate Bars
-  Assorted Muffins

## MEAL OFFERING

**All Items below are inclusive of service and tax.**

Italian Sub Sandwich.....	<b>\$15</b>
Roasted Turkey Baguette.....	<b>\$15</b>
 Bahn Mi Roast Beef Wrap .....	<b>\$15</b>
  Greek Quinoa Salad.....	<b>\$14</b>
Beet and Goat Cheese Salad.....	<b>\$14</b>
  Tuna Poke Rice Bowl.....	<b>\$23</b>
  Grilled Sesame Chicken Rice Bowl .....	<b>\$20</b>
  Marinated Tofu Rice Bowl .....	<b>\$19</b>

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.....	<b>\$55</b>
Joya Red / Blend / Portugal.....	<b>\$55</b>
Joya Rose / Blend / Portugal.....	<b>\$57</b>

### Red Wines

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

### White Wines

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

### Canadian Selection

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

### Sparkling Wine

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

### Champagne

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

# - 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.....	<b>\$4</b>
Domestic Beer.....	<b>\$10</b>
Imported Beer.....	<b>\$11</b>
House Wine.....	<b>\$10</b>
Premium Wine.....	<b>\$14</b>
Standard Liquor.....	<b>\$10</b>
Premium Liquor.....	<b>\$11</b>

## CASH BAR

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

## 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