



E V E N T S A T

CALGARY TELUS CONVENTION CENTRE

BY CALGARY MARRIOTT DOWNTOWN HOTEL

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 Convention Centre is to provide restaurant quality food in a banquet setting. Whether it is 2 or 2,000 guests, 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.





SEAN CUTLER

EXECUTIVE CHEF

Sean Cutler, the executive chef at the Calgary Marriott Downtown, began his culinary journey 25 years ago at 14 years old, working at Earl's. Born and raised in Calgary, he completed his culinary education at SAIT. After receiving his Red Seal Certification, he quickly built his career at some of Calgary's esteemed establishments, such as the Calgary Golf & Country Club, Heritage Park, Hotel Arts, and The Calgary Petroleum Club. Sean is well known for his creative, bold flavours and passion for supporting his community by using locally sourced and farmed products, that support sustainability. Chef Sean delivers menus inspired by diverse cuisines that bring a unique flair to Marriott's culinary offerings.



BEVERAGES

BANQUET WINE LIST 2025

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
11 th 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
11 th Hour	Sauvignon Blanc	USA	\$72
Mulderbosch	Chenin Blanc	South Africa	\$79

CANADIAN SELECTION

Cedar Creek	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 Rosé	Italy	\$78

CHAMPAGNE

Charles Mignon Premium Reserva Brut	France	\$91
Moët & Chandon Brut Imperial	France	\$108

HOST BAR PRICING (EXCLUDES SERVICE AND TAX)

House wine by the glass is Joya. Premium wine by the glass is 11th Hour.

DOMESTIC AND IMPORT BEER (355 ML)	\$11
LOCAL CRAFT BEER (473 ML)	\$12.50
STANDARD LIQUOR	\$11
PREMIUM LIQUOR	\$14
HOUSE WINE	\$11
PREMIUM WINE	\$14
PROSECCO GLASS	\$14
SOFT DRINKS	\$4

CASH BAR PRICING (INCLUDES SERVICE AND TAX)

House wine by the glass is Joya. Premium wine by the glass is 11th Hour.

DOMESTIC AND IMPORT BEER (355 ML)	\$12
LOCAL CRAFT BEER (473 ML)	\$13.50
STANDARD LIQUOR	\$12
PREMIUM LIQUOR	\$15
HOUSE WINE	\$12
PREMIUM GLASS	\$15
PROSECCO GLASS	\$15
SOFT DRINKS	\$5

COCKTAIL EXPERIENCE HOST BAR OFFERING

ONE18 EMPIRE SMOKED OLD FASHIONED \$16

Enjoy ONE18 Empire's signature Black Walnut Old Fashioned handcrafted and smoked by our talented bartenders.

CAESAR BAR \$14

Created with your choice of Vodka, Gin, or Tequila and curated garnishes.

MIMOSA BAR \$11

Our favourite bubbles with your choice of classic and tropical fruit juices.

CUSTOM SIGNATURE COCKTAILS STARTING AT \$15

Our talented bartenders will create signature cocktails showcasing your theme, colours, and choice of flavours.

SUPPORTING LOCAL

We source as many Alberta ingredients as possible with local farms, producers and food artisans, including but not limited to:

Banded Peak Brewing

Bles Wold

City Fish

Crystal Springs

Deep Water Farms

Earth Friendly Distributors

European Bakery

Good Bread

Good Leaf Vertical Farms

Little Potato Company

NOTO Gelato

North Water

Mountain View Cold Pressed Canola

Micoacres

Poplar Bluff

Pre Pak Meats

RED HAT CO-OPERATIVE

Sylvan Star Cheese

Those Chocolates

Toolshed Brewing

VDG Salumi

Wild Rose Brewery

FOOD AND BEVERAGE POLICIES

STANDARD FOOD AND BEVERAGE SERVICE

Sit-down service is planned for round tables 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 time for catering setup. Please speak with your Catering Manager for coordination. The Calgary Marriott Downtown Hotel 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.

PATHWAY TO SUCCESS (F&B SERVICE)

- 90 days prior to event: 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 to event: Confirm and send 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 will apply.
- 10 business days prior to event: The event agenda/program, along with allergies and alternative meals, must be submitted to your Catering Manager.
- 4 business days prior to event: Guarantee numbers are due to your Catering Manager. Any additions or increases in numbers received on this date or later may incur additional charges.

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

Receptions: 11:00 am to 9:00 pm

Dinner: 5:00 pm 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 Services regulations allow a maximum service time of two (2) hours. This is calculated from the time that food is served. The Calgary Marriott Downtown Hotel is responsible for complying with Alberta Health Services regulations and ensuring any unconsumed food is disposed of at the conclusion of the two (2) hour service time. To ensure the safety of our guests, we will not permit food to be taken home by our guests. Meal prices are based on two (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 determine the most appropriate location(s) 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 during your 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's 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.

For host or cash bars a \$500 labour charge, per bar, per 3-hour period will be applied when bar sales are less than \$500 net sales per bar.

WINE/LIQUOR

In accordance with Alberta Gaming, Liquor and Cannabis (AGLC), 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 licenced areas. The Calgary Marriott Downtown Hotel, as the licensee, is responsible for the administration, service, and consumption of alcoholic beverages in compliance with AGLC legislation.

- All spirits, wine, and beer must be supplied and 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 reserves the right to, at its own discretion, remove disruptive patrons from the premises who may pose a threat to guests or property.

No service to minors: Identification is required for persons appearing under the age of 40. For each purchase transaction, any customer who appears to be aged 40 or under may be required to show valid government-issued photographic identification which proves that they are of legal age for consumption. The law in Alberta prohibits the sale of alcoholic beverages to anyone under the age of 18. It is also illegal for anyone to purchase alcoholic beverages and give it to any person under the legal drinking 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 Calgary TELUS Convention Centre 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: As per AGLC, 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 banquet leader 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.

Bar Purchases: at our events featuring attendee-paid bars, we prioritize efficient and secure transactions by accepting only debit and all major credit cards as payment methods including tap. To streamline service, we utilize a drink ticket system. Attendees purchase tickets at designated cashier points within the events space, which can be exchanged for corresponding beverages. This system ensures that our bartenders focus on service without the need to handle payment devices, promoting a safe and more organized environment. Un-used drink tickets are non-refundable.

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.

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 is partnered with La Tablée des Chefs to reduce food waste and promote sustainable practices by donating surplus food from events, meetings, restaurants, and catering services that are redistributed to local community organizations. With an online food recovery platform, the 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. The food recovery program works to fight food insecurity, give a second life to food that would otherwise be thrown away, reduce food waste, and give food back its primary purpose – feeding people!

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 maybe 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 Year's 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