



E V E N T S   A T

# CALGARY TELUS CONVENTION CENTRE

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BY CALGARY MARRIOTT DOWNTOWN HOTEL

# PHILOSOPHY

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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

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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.



**BREAKFAST**

# CONTINENTAL BREAKFAST BUFFETS

All continental breakfast buffets include regular and decaffeinated Starbucks coffee, a traditional selection of teas, 2% milk, cream, oat milk, and chilled assorted fruit juices.

Minimum number of guests for breakfast buffets is 15 guests, less than 15 guests add \$8 ++ per guest.

Menu items are priced per person.

## CLASSIC CONTINENTAL | \$34

Fresh Cut | Whole Fruit

Assorted Individual Probiotic Fruit Yogurts **GF/V**

Toasted Oat and Flax Seed Granola **DF/V**

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

## FEEL INSPIRED CONTINENTAL | \$36

Fresh Cut | Whole Fruit

Toasted Oat and Flax Seed Granola **DF/V**

Assorted Individual Probiotic Fruit Yogurts **GF/V**

Hard Boiled Eggs

Chocolate Chip Banana Loaves **V**

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

## CONTINENTAL BREAKFAST BOARD | \$40

Fresh Cut | Whole Fruit

Cold Smoked Salmon Bagels

Boursin Cheese | Capers | Shaved Red Onion

Local Charcuterie and Cheese

A Selection of Preserves | Pickles | Crisps

Hard Boiled Eggs

Toasted Oat and Flax Seed Granola **DF/V**

Local Greek Yogurt **GF/V**

Gouda and Chive Biscuit **V**

House Whipped Salted Butter

A Selection of House-Prepared Jams and Alberta Honey

# BREAKFAST BUFFETS

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

Minimum number of guests for breakfast buffets is 15 guests, less than 15 guests add \$8 ++ per guest.

Menu items are priced per person.

## FOOTHILLS SUNRISE | \$43

Fresh Cut | Whole Fruit

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**  
A Selection of Jams, Honey, and Butter

Free Run Scrambled Eggs **GF/DF/V**

Red Skin Potato Hash **GF/DF/V**  
Caramelized Cipollini Onions | Smoked Sea Salt

Roasted Roma Tomatoes **GF/DF/V**  
Olive Oil and Herbs

Maple Breakfast Sausage **GF/DF**

Naturally Smoked Bacon **GF/DF**

## PRAIRIE MORNINGS | \$45

Fresh Cut | Whole Fruit

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**  
A Selection of Jams, Honey, and Butter

Free Run Scrambled Eggs **GF/V**  
Aged Gouda Cheese

Maple Breakfast Sausage **GF/DF**

Espresso Rubbed Alberta Beef Brisket **GF/DF**

Roasted Fingerling Potatoes **GF/DF/V**  
Rosemary | Thyme

Creamed Kale and Mushroom Ragout **GF/V**

## LIGHT AND BRIGHT | \$44

Fresh Cut | Whole Fruit

Local Greek Yogurt **GF/V**

Toasted Oat and Flax Seed Granola **DF/V**

Egg White Frittata **GF/DF/V**  
Roasted Red Peppers | Spinach | Mushrooms

Chicken and Apricot Sausage **GF/DF**

Herb Confit Gem Tomatoes **GF/DF/V**

Steel Cut Oatmeal **DF/V**  
Berries | Maple Syrup | Cinnamon Brown Sugar

# BREAKFAST BY DESIGN

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

Minimum number of guests for breakfast buffets is 15 guests, less than 15 guests add \$8 ++ per guest.

Menu items are priced per person.

## BREAKFAST BY DESIGN | \$46

Fresh Cut | Whole Fruit

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**  
A Selection of Jams, Honey, and Butter

Assorted Individual Probiotic Fruit Yogurts **GF/V**

## FROM THE COOP (CHOOSE 1)

Free Run Scrambled Eggs **GF/V**  
Aged Gouda Cheese

Mini Quiche Lorraine  
Gruyère | Double Smoked Bacon

Shakshuka Baked Eggs **GF/V**  
Roasted Red Peppers | Feta Cheese

Egg White Frittata **GF/DF/V**  
Roasted Red Peppers | Spinach | Mushroom

Sous Vide Egg Bites **GF/V**  
Smoked Cheddar | Chives

French Style Scrambled Eggs **GF/V**  
Butter | Cream | Chives

## BREAKFAST MEATS (CHOOSE 2)

Maple Breakfast Sausage **GF/DF**

Naturally Smoked Bacon **GF/DF**

Chicken Apricot Sausage **GF/DF**

Country Ham **GF/DF**

Espresso Rubbed Alberta Beef Brisket **GF/DF**

Beyond Meat Vegan Sausage **GF/DF**

## BREAKFAST POTATOES (CHOOSE 1)

Red Skin Potatoes Hash **GF/DF/V**  
Caramelized Cipollini Onions | Smoked Sea Salt

Sweet Potato Hash **GF/DF/V**  
Black Beans | Charred Corn

Roasted Fingerling Potatoes **GF/DF/V**  
Rosemary | Thyme

Crispy Potato Bites **GF/DF/V**  
House Seasoned Salt

Truffle Baby Potato Hash **GF/DF/V**  
Fine Herbs | Kale

# NETWORKING BREAKFASTS

A unique experience designed to foster connections and collaboration with stations placed throughout the venue to encourage interaction.

All networking breakfasts include regular and decaffeinated Starbucks coffee, a traditional selection of teas, 2% milk, cream, oat milk, and chilled assorted fruit juices.

*Minimum number of guests for breakfast buffets is 15 guests, less than 15 guests add \$8 ++ per person.*

*Menu items are priced per person.*

## ENGAGE NETWORKING BREAKFAST | \$45

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

Assorted Individual Probiotic Fruit Yogurts **GF/V**

Mini Quiche **V**

Feta | Spinach

Sous Vide Egg Bites **GF/V**

Jalapeño Cheddar

Croque Monsieur

Gruyère Cheese | Country Ham

Maple Breakfast Sausage Rolls

Dijon Syrup

Avocado Toast **V**

Queso Fresco | Pickled Onion

Fresh Melon Skewers **GF/V**

Vanilla Mint Yogurt Dip

## MAKE CONNECTIONS NETWORKING BREAKFAST | \$51

Fresh Baked Croissants | Muffins | Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

Chef's Daily Smoothie **GF/V**

Greek Yogurt Parfait

Fresh Berries | Organic Honey | Cocoa Nibs

Granola **V**

Toasted Oat and Flax Seed

Mango Coconut Overnight Oats **DF/V**

Cold Smoked Salmon Bagels

Boursin Cheese | Capers | Shaved Red Onion

Avocado Toast **V**

Queso Fresco | Pickled Onion

Charcuterie and Cheese

Served with a Selection of Preserves | Pickles | Crisps

Country Ham and Smoked Cheddar Croissant

Arugula | Maple Dijon Syrup

Sous Vide Egg Bites **GF/V**

Jalapeño Cheddar

Slow Roasted Espresso Rubbed Alberta Beef Brisket **GF**

Smoked Pepper Potato Hash | Garlic Aioli | Cheese Curds

Fresh Melon Skewers **GF/V**

Vanilla Mint Yogurt Dip

Infused Botanical Water



# ENHANCE YOUR BREAKFAST

Enhancements must be ordered as an add-on to a chosen menu or buffet.

## FRESH CUT AND WHOLE FRUIT | \$10

## CHEFS DAILY SMOOTHIE | \$10 *GF/V*

## SCRAMBLED EGGS | \$9 *GF/V*

Free Run | Aged Gouda Cheese

## EGG WHITE FRITTATA | \$9 *GF/DF/V*

Roasted Red Peppers | Spinach | Mushroom

## BREAKFAST WRAP | \$12

Scrambled Eggs | Naturally Smoked Bacon | Aged Cheddar Cheese |  
Sautéed Onions | Peppers | Soft Flour Tortilla

## CHORIZO BREAKFAST WRAP | \$13

Chorizo Sausage | Corn and Black Bean Salsa | Scrambled Eggs |  
Monterey Jack Cheese | Cilantro | Soft Flour Tortilla

## CHEFS BREAKFAST SANDWICH | \$14

Country Ham | Smoked Cheddar | Croissant | Arugula | Maple  
Dijon Syrup

## SWEET BREAKFAST | \$15 *V/N*

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

## COLD CEREAL BAR | \$10 *V*

Chef's Favourite Cereal (3 types) Served with 2% and Oat Milk

## OATS AND MORE | \$14

Local Greek Yogurt *GF/V*

Toasted Coconut and Flax Seed Granola *DF/V*

Steel Cut Oatmeal *DF/V*

Berries | Maple Syrup | Cinnamon Brown Sugar

## AVOCADO TOAST BAR | \$24

Crushed Avocado | Lime | Olive Oil *GF/DF/V*

Pickled Red Onion *GF/DF/V*

Cherry Tomato Pico De Gallo

Feta Cheese *GF*

Spiced Pumpkin Seeds *GF*

Charred Pineapple and Jalapeño Salsa *GF/DF/V*

Grilled Multigrain | Sourdough Bread *V*

## FRESH BAKED MUFFINS | \$48 PER DOZEN *V/N*

A Selection of Jams, Honey, and Butter

## CHOCOLATE CHIP BANANA LOAVES |

\$48 PER DOZEN *V*

A Selection of Jams, Honey, and Butter

## ASSORTED PROBIOTIC INDIVIDUAL FRUIT YOGURT

\$48 Per Dozen

# MORNING AND AFTERNOON BREAK

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Menu items are priced per person.

## COFFEE BREAK | \$9

Regular and Decaffeinated Starbucks Coffee | Traditional Selection of Teas | 2% Milk | Cream | Oat Milk

*All coffee breaks include 1.5 hours of service.*

# COFFEE BREAK ENHANCEMENTS

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Menu items are priced per person.

## REGULAR COFFEE ENHANCEMENTS | \$4

Flavored Syrups | Cinnamon | Vanilla Sugar | Cocoa Powder

## PREMIUM COFFEE ENHANCEMENTS (STARTING AT 10:00AM) | \$14

Baileys | Kahlua | Fireball | Flavored Syrups | Cinnamon | Vanilla Sugar | Cocoa Powder

*1oz shot, includes 1.5 hours bar service.*

*Host Bar Offering.*

# BREAK SELECTIONS

Menu items are priced per person.

## CAFÉ MORNINGS | \$16

Assorted Tulip Cup Muffins **N**  
Chocolate Chip Banana Bread **V**  
Cinnamon Sugar Donuts **V**  
A Selection of Jams, Honey and Butter

## BOULANGERIE BREAK | \$18

An Assortment of Fresh Baked Croissants,  
Danishes, Cinnamon Rolls, and Twists **V**  
A Selection of Jams, Honey and Butter

## RECHARGE | REFRESH | REJUVENATE | \$20

Fresh Cut Fruit  
Chef's Daily Smoothie **GF/V**  
Oatmeal Raisin Power Balls **DF/N**  
Mango Coconut Overnight Oats **DF/V**  
House-Made Toasted Coconut Trail Mix **GF/DF/V/N**  
Infused Botanical Water

## COOKIES AND MILK | \$12

Fresh Baked Cookies **V/N**  
Served with 2% and Oat Milk

## THE CHOCOLATE BAR | \$17

Chocolate Cupcake **V**  
Assorted Chocolate Bars **V**  
Bourbon Brownies **GF/V**  
House Baked Cookies **N**  
Chocolate Milk | 2% Milk

## DIPS AND CHIPS | \$18

Tortilla Chips **GF/DF/VEGAN**  
Pico De Gallo  
Honey Truffle Chips **GF/V**  
Smoked Onion and Chive Dip  
Pita Chips **DF/V**  
Red Pepper Romesco

## VEGETABLE CRUDITÉS AND SPREADS | \$18

Baby Carrots | Peppers | Cucumber | Broccoli | Radish  
| Cherry Tomato  
Buttermilk Ranch **GF/V**  
Roasted Red Pepper Romesco **GF/DF/VEGAN**  
Smoked Onion and Chive Dip **GF/V**

## CANDY SHOP | \$16

Selection of Gummies  
Assorted Candies  
Mini Chocolate Bars  
Kettle Corn **GF**  
Old Fashioned Sugar Cane Sodas

## MEZZE GRAZING BOARD | \$18

Greek Style Tzatziki with Olive Oil **GF/V**  
Marinated Olives **GF/DF/V**  
Pita Bread **V**  
Lemon Oregano Marinated Feta Cheese **GF/V**  
Charred Eggplant Baba Ghanoush **GF/DF/V**  
Dolmades  
Roasted Peppers

## THE FARMER AND THE CHEESE MAKER | \$21

Chef Selected Canadian Cheeses **V**  
Pickled Vegetables **GF/V**  
Selection of House-Made Mustards | Preserves  
Artisan Crackers | Crisps

## BREAK ENHANCEMENTS

Enhancements must be ordered as an add-on to a chosen menu or buffet.  
Ordered by the dozen. Minimum 2 dozen.

**Fresh Melon Skewers | Vanilla Mint Yogurt Dip** | \$38 Per Dozen **GF/V**

**Sweet Squares and Chocolate Brownies** | \$38 Per Dozen **V/N**

**Branded Granola Bars** | \$40 Per Dozen **V/N**

**House-Made Granola Bars** | \$45 Per Dozen **V/N**

**Assorted Chocolate Bars** | \$46 Per Dozen **V/N**

**Infused Botanical Water Station** | \$25/4L

**Oatmeal Raisin Power Balls** | \$42 Per Dozen **DF/N/V**

**Cinnamon Sugar Donuts** | \$42 Per Dozen **DF/V**

**Individual Assorted Potato Chips** | \$42 Per Dozen

**Kettle Corn Bags** | \$65 Per Dozen **GF/DF/V**

**Honey Truffle Chips** | \$75 Per Dozen **GF/DF/V**

### **BEVERAGES** | \$4.50

Assorted Soft Drinks | Fruit Juices | Bottled North Water



# 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 1<sup>st</sup>
- Family Day- Third Monday in February
- Good Friday - Friday Before Easter Sunday
- Easter Monday - Monday After Easter Sunday
- Victoria Day - Monday Before May 25<sup>th</sup>
- Canada Day - July 1<sup>st</sup>
- Civic Holiday - First Monday in August
- Labour Day - First Monday in September
- Thanksgiving Day - Second Monday in October
- Remembrance Day- November 11<sup>th</sup>
- Christmas Day - December 25<sup>th</sup>
- Boxing Day - December 26<sup>th</sup>