



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.



DINNER



DINNER BUFFET

All dinner buffets include brioche bread rolls served with salted butter, regular and decaffeinated Starbucks coffee and a traditional selection of teas, 2% and oat milk.

Minimum number of guests for dinner buffets is 20 guests, less than 20 guests add \$15 ++ per guest. Menu items are priced per person.

ROCKY MOUNTAIN BUFFET | \$89

Artisan Greens **GF/V/N**

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

Romaine Heart and Arugula Salad **GF**

Parmesan Shards | Lemon Caper Dressing | Crisp Prosciutto

Vegetable Crudit  Platter **GF/DF/V**

Braised Boneless Alberta Beef Short Rib **GF/DF**

Pearl Onion and Mushroom Ragout

Pan Roasted Chicken Breast **GF/DF**

Red Onion Jam | Aged Balsamic Chicken Jus

Roasted Tri-Color Potato **GF/DF/V**

Confit Garlic and Herb

Alberta Root Vegetables **GF/DF/V**

Birch Syrup Glaze

Chef's Selection of Dessert Bites, Verrines, Mousses, and Cakes **N/V**

GLENBOW BUFFET | \$99

Romaine Hearts

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

Pickled Alberta Beet Salad **GF/V**

Ricotta Cheese | Endive | Balsamic Roasted Fennel | Caramelized Honey and Caraway Vinaigrette

Heirloom Tomato and Prairie Grains **VEGAN**

Marinated Cucumber | Farro Grains | Arugula | Dill | Preserved Lemon Vinaigrette

Charcuterie and Cheese Board

Selection of House-Made Mustards | Pickles | Preserves | Crackers | Crisps

Maple Bourbon Crusted Alberta Beef Striploin **GF/DF**

Shallot Peppercorn Demi

Blackened Atlantic Salmon **GF**

Tarragon Preserved Lemon Beurre Blanc | Roasted Fennel

Roasted Cauliflower **GF/DF/V**

Chimichurri | Blistered Tomato Compote

Fingerling Potato **GF/V**

Truffled Brown Butter

Broccolini and Heirloom Carrots **GF/DF/V**

Cold Pressed Canola Vinaigrette

Chef's Selection of Dessert Bites, Verrines, Mousses, and Cakes **N/V**

PLATED DINNER

All plated dinners include brioche bread rolls served with salted butter, regular and decaffeinated Starbucks coffee and traditional selection of teas, 2%, cream, oat milk.

Minimum number of guests for plated dinner is 20 guests, less than 20 guests add \$15 ++ per guest.

FOR THE TABLE | PRICE PER PERSON

MEZZE PLATTER | \$15

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 **GF/V**

Roasted Peppers **GF/DF/V**

ANTIPASTI PLATTER | \$15

Grilled Vegetables with Olive Oil and Balsamic **GF/DF/V**

Focaccia Bread **DF/V**

Whipped Ricotta with Olive Oil and Black Pepper **GF/V**

Eggplant Caponata **GF/DF/V**

Prosciutto **GF/DF**

Grapes and Dried Fruit **GF/DF/V**

CHEESE AND CHARCUTERIE | \$16

Local Salami | Italian Meats

Selection of House-Made Mustards, Pickles, and Preserves **V**

Chef Selected Canadian Cheeses **GF/V**

Artisan Crackers and Crisps **DF/V**

Bread Basket Enhancement

Sourdough | Shallot Rosemary Butter | \$4 **V**

Warm Focaccia | Sun Dried Tomato Balsamic and Olive Oil | \$4 **DF/V**

Ciabatta | Confit Garlic and Smoked Sea Salt | \$4 **DF/V**

PLATED DINNER

FIRST COURSE (CHOOSE 1)

SALADS

Alberta Beets **V**

Ricotta Cheese | Endive | Balsamic Roasted Fennel | Citrus |
Caramelized Honey and Caraway Vinaigrette

Artisan Greens **GF/V/N**

Pickled Onion | Prairie Seeds | Aged Gouda Cheese | Smoked
Walnuts | Cold Pressed Canola Vinaigrette GF/V/N

Roasted Squash Salad **V**

Baby Kale | Dried Cranberries | Goats Cheese | Poached Apples |
Honey Thyme Vinaigrette | Crispy Onions

Heirloom Tomato and Bocconcini **GF/V**

Pesto | Balsamic Glaze | Arugula | Pickled Red Onion

Romaine Hearts **V**

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

MAINS

Blackened Atlantic Salmon | \$82 **GF**

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

Maple Herb Roasted Chicken Breast | \$84 **GF**

Sweet Potato Thyme and Goat Cheese Mash | Braised Red Cabbage
| Caramelized Fennel | Onion Jam | Aged Balsamic Chicken Jus |
Parsley Oil

Slow Roasted Alberta Beef Short Rib | \$88 **GF**

Mushroom Ragout | Braised Kale | Crushed Brown Butter Potato |
Roasted Heirloom Carrot | Citrus Gremolata

Alberta Beef Tenderloin | \$98 **GF**

Bourbon and Green Peppercorn Demi-Glace | Butter Poached
Radish | Roasted Shallot | Asparagus | Potato Pave | Celery
Root Purée

Roasted Vegetable Gnocchi Arrabiata | \$72 **GF/VEGAN**

Blistered Gem Tomato | Wilted Spinach | Red Pepper | Zucchini |
Balsamic Reduction | Pumpkin Seed Arugula Pistou

DESSERT

Cardamom Cheesecake **N**

Cinnamon Graham Crumb | White Chocolate Whipped Ganache |
Raspberry Chambord Sauce | Pistachio Dust | White Chocolate Soil

Mocha Chocolate Brownie **GF**

Mocha Ganache | Caramel Mousse | Chocolate Dentelle | Vanilla
Cinnamon Crèmeux

Bourbon Tiramisu **GF**

Housemade Lady Finger | Bourbon Mascarpone Mousse | Tonka
Bean Chantilly | Pumpkin Seed Cocoa Nib Brittle

Caramelia Mousse **GF**

Buttermilk Chocolate Mousse | Rice Krispie Cluster | Dark
Chocolate Crumb | Cherry Gel | Raspberry

Lemon Poppy Seed Cake

Mascarpone Whip | Strawberry Crèmeux | Strawberry Gel | Balsamic
Roasted Strawberry | White Chocolate Curls

ELEVATE YOUR DESSERT EXPERIENCE

Price Per Person

Tiered Dessert Display | \$16 **SERVES 8 – 10 PEOPLE**
(replaces dessert on main course)

Pastry Chef's Selection of Dessert Bites, Verrines,
Mousses, and Cakes **V/N**

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 food service.

WILDROSE | \$30

Choice of 4 Types of Canapés | (4 Pcs Per Person)

LONGVIEW | \$45

Choice of 4 Types of Canapés | (4 Pcs Per Person)

Selection of Canadian Cheeses | Crackers | Crisps |
House-Made Mustards, Pickles and Preserves

Honey Truffle Chips | Smoked Onion and Chive Dip **GF/V**

RANCHLANDS | \$75

Choice of 4 Types of Canapés | (6 Pcs Per Person)

Selection of Local Charcuterie and Canadian Cheeses
| Crackers | Crisps | House-Made Mustards, Pickles and
Preserves

Slow Roasted Espresso Rubbed Alberta Brisket **DF**
Soft Rolls | Mesquite BBQ Sauce | House Pickles
(Chef attended station)

DIAMOND VALLEY | \$85

Choice of 4 Types of Canapés | (6 Pcs Per Person)

Selection of Local Charcuterie and Canadian Cheeses
| Crackers | Crisps | House-Made Mustards, Pickles and
Preserves

Peppercorn and Juniper Crusted Alberta Beef Striploin
Soft Rolls | Aerated Hollandaise Sauce | Port Reduction
(Chef attended station)

Traditional Roasted Garlic Hummus **GF/VEGAN**

Smoked Onion and Chive Dip **GF/V**

Red Pepper Romesco **GF/VEGAN**

Kettle Chips | Tortilla Chips | Soft Garlic Naan Bread

CANAPÉS

Minimum number of guests for receptions is 50 guests, less than 50 guests add \$8 ++ per guest.
All reception menus include 2 hours of food service.

COLD | \$56 PER DOZEN *MINIMUM ORDER 2 DOZEN*

Grilled Pineapple **GF/DF/V**

Rum Gastrique | Toasted Coconut

Wild Mushroom Tapenade **V**

Parmesan | Balsamic Glaze | Toasted Crostini

Bocconcini Lollipop **GF/V**

Tomato and Basil Pesto

Whipped Brie Tarts **V**

Red Onion Jam

Beef and Pecorino Carpaccio

Truffle Aioli | Toasted Baguette

Seared Ahi Tuna **GF/DF**

Furikake | Calamansi Aioli | Taro Chip

East Coast Shrimp Rolls **DF**

Cajun Aioli | Celery

Ricotta Stuffed Peppadew Peppers **GF/V**

Herb Olive Oil

Lemongrass Chicken Salad Roll **DF/GF**

Pickled Papaya Slaw | Sweet Soy Glaze

Parmesan Gougères **V**

Chive and Truffle Parmesan Cream | Cracked Black Pepper | Herbs

Roasted Red Pepper, Chorizo and Manchego Pinxo **GF**

Charred Tomato and Marinated Olive Bruschetta **V**

Basil Whipped Mascarpone | Crostini

PASSED CANAPÉS SERVICE | +\$6 PER DOZEN

WARM | \$58 PER DOZEN *MINIMUM ORDER 2 DOZEN*

Spanakopita **V**

Charred Lemon Tzatziki

Manchego Arancini **V**

Roasted Garlic Aioli

Vegetable Spring Roll **DF/V**

Sweet Chili Sauce

Chicken Pot Stickers **DF**

Citrus Soy

Adobo Glazed Meatballs **DF**

Pickled Carro

Korean BBQ Pork Belly Skewers

Kimchi Aioli

Tempura Shrimp **DF**

Togarashi Aioli

Thai Chicken Satay Skewers **DF**

Red Curry BBQ Sauce

Fried Chicken Wings **GF/DF**

Maple Chipotle Glaze

Beef Short Rib Croquettes

Red Pepper Jam

Pork and Shrimp Shumai **DF**

Soy Mustard Sauce

Tempura Cauliflower **DF/V**

Gochujang Glaze

Vegetable Empanada **GF/VEGAN**

Roasted Tomato Salsa

SWEET | \$58 PER DOZEN *MINIMUM ORDER 2 DOZEN*

Cream Puffs | Hazelnut Chocolate Pastry Cream **N**

Pistachio Cannoli **N**

Sour Cherry Chocolate Mousse **GF**

Maple Cremeaux Brownies **GF**

Macarons **GF/N**

Salted Caramel Chocolate Tart

Lemon Meringue Tart

Peanut Butter Cheesecake Pops **GF/N/VEGAN**

GF = GLUTEN FREE **DF** = DAIRY FREE **V** = VEGETARIAN **N** = CONTAINS NUTS

Pricing subject to change. 19% service charge will be applied to all food and beverage charges. 5% GST is applied to all services.

Dinner | Banquet Menu 2025

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RECEPTION STATIONS

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

Menu items are priced per person.

SLIDER BAR | \$28

Mini Chuck Slider | Secret Sauce | Smoked Cheddar Cheese | Pickles

Slow Roasted Pork Belly | Adobo Glaze | Pickled Carrot | Bao Steam Bun | Sriracha Aioli Cilantro

Fried Chicken | Mesquite BBQ Sauce | Crispy Onions | Creamy Slaw **DF**

Honey Truffle Chips **GF/DF/V**

TRIPLE DIP AND CHIPS | \$24

Traditional Roasted Garlic Hummus **GF/VEGAN**

Smoked Onion and Chive Dip **GF/V**

Red Pepper Romesco **GF/VEGAN**

Cucumbers | Tomatoes | Baby Carrots | Broccoli

Kettle Chips | Tortilla Chips | Soft Garlic Naan Bread

FARMER, BUTCHER, AND CHEESE MAKER | \$35

Pickled Vegetables **GF/V**

Local Salami | Pepperoni | Italian Meats

Selection Of House-Made Mustards | Pickles | Preserves

Chef Selected Canadian Cheeses **GF/V**

Artisan Crackers | Crisps

COAST TO COAST POUTINE | \$28

Kennebec Potato Fries **GF/DF/V**

Foraged Mushroom | Goat Cheese | Umami Bomb Demi **GF/V**

Cheese Curds | Classic Gravy **GF**

Montreal Smoked Meat | Sauerkraut | Swiss Cheese | Thousand Island Dressing **GF**

FRESH GUACAMOLE | \$30

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

Pickled Red Onion

Cherry Tomato Pico De Gallo **GF/V**

Feta Cheese **GF/V**

Spiced Pumpkin Seeds **GF/VEGAN**

Roasted Pineapple and Jalapeño Salsa **GF/VEGAN**

Flatbreads | Tortilla Chips | Taro Chips **V**

FANTASTIC FLATBREADS AND WHERE TO FIND THEM | \$30

Pesto | Confit Tomato | Goat Cheese | Arugula | Prosciutto

Truffle Mushroom | Whipped Ricotta | Rosemary Crema | Local Honey **V**

Pepperoni | Fresh Mozzarella | Basil | Calabrian Chili

INDIVIDUAL GELATO CUPS | \$6.50

CHEF ATTENDED SMALL PLATE STATIONS

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

Menu items are priced per person.

CAVATAPPI PUTTANESCA | \$28 **V**

Cavatappi Tossed in San Marzano Tomato Sauce

Roasted Red Pepper | Olives | Capers

Finished with Fresh Basil | Shaved Parmesan |
Cracked Pepper

ELOTE STREET CORN | \$22 **GF/V**

Grilled Corn with Chipotle Avocado Crema

Queso Fresco | Tajin | Caramelized Lime

Crushed Doritos | Cilantro

BÁNH MÌ SANDWICH | \$23 **DF**

Lemon Grass Beef

Pickled Carrot | Cilantro | Cucumber

Garlic Aioli | Bird's Eye Chili

TONKATSU RAMEN | \$30 **DF**

Ramen Noodles | Tonkatsu Broth

Chashu Pork Belly

Green Onion | Corn | Soy Marinated Egg |
Roasted Mushroom **GF/DF**

Crispy Shallot | Sesame Seed | Nori Mix

Chili Oil

SHOYU POKE BAR | \$32 **GF/DF**

Ponzu Marinated Ahi Tuna with Sushi Rice

Edamame Beans | Pickled Carrot | Shaved Cucumber

Crushed Avocado | Radish | Jalapeño

Sesame Seed | Nori Mix

Sriracha Miso Aioli | Taro Chips

BUTCHER'S BLOCK CARVING STATION

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

SLOW ROASTED ESPRESSO RUBBED ALBERTA BRISKET | \$24

Soft Rolls | Mesquite BBQ Sauce | House Pickles

SLOW ROASTED PORK RIBS | \$18

Smoked BBQ Rub | Pickled Red Onion | Red Eye Glaze

ROASTED ALBERTA PORK BELLY | \$20 *GF/DF*

Crispy Crackling | Chili Soy Ponzu | Sesame Seed | Scallion Ginger Salad

PEPPERCORN AND JUNIPER CRUSTED ALBERTA BEEF STRIPLOIN | \$28

Soft Rolls | Aerated Hollandaise Sauce | Port Reduction

BEYOND MEAT WELLINGTON | \$28 *V*

Vegan Demi | Horseradish | Maldon Sea Salt



BOUTIQUE MENUS

Chef curated menus for a truly elevated experience. Menu items are priced per person.

FOUR COURSE FRENCH SERVICE DINNER | \$250

Bread Service
Caramelized Cauliflower and Parsnip Soup
Apple Walnut Compote
Endive and Burrata
Olive Green Chili Crunch | Citrus | Crisp Pancetta
10 – 250 GUESTS' MAX

CHOOSE ONE MAIN

Roasted Chicken Roulade
Mushroom and Boursin Risotto | Charred Heirloom Carrot | Braised Swiss Chard | Gouda Crisp | Foie Gras Cream
Canada Prime Alberta Beef Tenderloin
Smoked Duck Fat Pome Purée | Perigord Sauce | King Oyster Mushroom | Herb Oil | Asparagus | Hollandaise Emulsion
Roasted Sablefish
Braised Beluga Lentils | Butter Poached Lobster | Confit Leek | Caramelized Fennel | Smoked Tomato Bisque

DESSERT

Tonka Bean Mousse
Strawberry and Feuilletine Nougat | Vanilla Chiffon | Strawberry Gel | Cocoa Nib & Sesame Dentelle | Chocolate Cremieux Kisses
Optional Wine Pairing | Based on Wine Selected
3oz pour | Sommelier Experience

CHEF CURATED FIVE COURSE TASTING MENU | \$450

Chef Designed Tasting Menu with Sommelier Paired wines including Amuse Bouche, Pallet Cleansers, and Mignardises
10 – 50 GUESTS' MAX

BOUTIQUE ACTION STATIONS

Alberta Beef Tomahawk Carving Station | \$1600 **GF/DF** **SERVES 50 GUESTS**

Calabrian Chili Chimichurri | Charred Lemon | Whole Roasted Garlic | Smoked Maldon Salt

Rosemary Crusted Alberta Lamb Rack | \$80 Each **GF/DF** **SERVES 8 GUESTS**

Ruperts Whiskey Peppercorn Jus | Rosemary Garlic Crust

Oyster Bar | \$100 **GF/DF** **SERVED BY THE DOZEN MINIMUM 6 DOZEN**

Fresh Shucked West and East Coast Oysters
House Mignonette | Calabrian Chili Hot Sauce | Charred Lemon

Chilled Seafood | \$1500 **GF/DF** **SERVES 25 GUESTS**

Clams and Mussel Escabeche | Seared Ahi Tuna | Poached Prawns | Lobster Tails | Scallops on the Half Shell | Chilled Marinated Octopus

House Mignonette | Calabrian Chili Hot Sauce | Charred Lemon | Smoked Chili Cocktail Sauce

Caviar Service | \$250 (30g) Crème Fraîche | Lemon | Chives | Shallots | Buckwheat Blini

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