



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.



LUNCH

ON-THE-GO LUNCH

On-The-Go bagged lunches come individually wrapped. Bags will be labelled for ease of service, comfort and speed.

Minimum number of guests for on-the-go lunches is 10 guests, less than 10 guests add \$10 ++ per guest.

Menu items are priced per person.

ON THE GO | \$35

Guests Can Choose from The Sandwiches Below.

All Served on a Good Bread Onion Bun:

Old Fashioned Ham
Honey Mustard | Swiss Cheese

Sliced Turkey Breast
Aged Gouda | Roasted Garlic Aioli

Alberta Roast Beef
Whole Grain Mustard Aioli | Smoked Cheddar Cheese

Marinated Grilled Portobello **VEGAN**
Roasted Red Peppers | Eggplant | Zucchini | Chickpea Hummus

Whole Fresh Fruit

Bag of Chips

Chocolate Chip Cookie

Bottled North Water

ON THE GO BOWLS:

QUINOA POWER BOWL | \$38

Choose One Protein Below:

Grilled Chicken

Crispy Tofu **GF/DF/V**

Quinoa | Kale | Heirloom Tomato | Pickled Red Onion | Feta Cheese | White Balsamic Tahini Dressing | Mediterranean Olives | Cucumber | Roasted Red Pepper **GF/V**

Chocolate Chip Cookie

Bottled North Water

SHOYU POKE BOWL | \$40

Choose One Protein Below:

Grilled Chicken

Ahi Tuna

Soy and Sambal Marinated Tofu **GF/DF/V**

Sushi Rice | Edamame Beans | Pickled Carrot | Cucumber | Crushed Avocado | Crispy Shallot | Sesame Seed | Nori Sesame Mix | Sriracha Miso Aioli **GF/DF**

Chocolate Chip Cookie

Bottled North Water

RICE VERMICELLI BOWL | \$36

Choose One Protein Below:

Grilled Chicken

Soy and Sambal Marinated Tofu **GF/DF/V**

Cucumber | Pickled Red Onion | Carrots | Red Peppers | Sesame Seed | Green Onion | Cilantro | Cashews **GF/DF/N**

Chocolate Chip Cookie

Bottled North Water



WORKING LUNCHES

All working lunches include regular and decaffeinated Starbucks coffee and a traditional selection of teas, 2% milk, cream, oat milk.

Minimum number of guests for working lunches is 15 guests, less than 15 guests add \$10 ++ per guest. Menu items are priced per person.

STANLEY PARK SANDWICH BUFFET | \$50

Honey Truffle Chips **GF/V**

Smoked Onion and Chive Dip

Assorted Pickled Vegetables **GF/DF/V**

Artisan Greens **GF/V/N**

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

Tri Colour Potato Salad **GF/DF/V**

Dill Pickles | Green Onion | Horseradish Aioli | Red Onion

DELI STYLE SANDWICHES

Served on a Good Bread Onion Bun

Old Fashioned Ham

Honey Mustard | Swiss Cheese

Sliced Turkey Breast

Aged Gouda | Roasted Garlic Aioli

Alberta Roast Beef

Whole Grain Mustard Aioli | Smoked Cheddar Cheese

Marinated Grilled Portobello **VEGAN**

Roasted Red Peppers | Eggplant | Zucchini | Chickpea Hummus

Sweets

Bourbon Brownies **GF** | Assorted Dessert Squares

OLYMPIC PARK SANDWICH BUFFET | \$53

Honey Truffle Chips **GF/V**

Smoked Onion and Chive Dip

Assorted Pickled Vegetables **GF/DF/V**

Tri Colour Potato Salad **GF/DF/V**

Dill Pickles | Green Onion | Horseradish Aioli | Red Onion

Iceberg Wedge Salad **GF**

Bacon | Blue Cheese | Radish | Fine Herbs | Buttermilk Dill Dressing

Roasted Broccoli Salad **DF/V**

Marinated Chickpeas | Crispy Shallot | Lemon Tahini Vinaigrette

FRESH MARKET SANDWICHES

Alberta Roasted Beef Sandwich

Horseradish Aioli | Smoked Cheddar Cheese | Arugula | Pickled Onion | French Baguette

Roasted Turkey with Guacamole

Pepper Jack Cheese | Lettuce | Tomato | Brioche Bun

Marinated Grilled Portobello **VEGAN**

Roasted Red Peppers | Eggplant | Zucchini | Chickpea Hummus

Shaved Smoked Pork Loin

Chimichurri | Onion Jam | House Mustard | Arugula | Ciabatta **DF**

Sweets

Bourbon Brownies **GF** | Berry Tarts | Mini Lemon Meringue Pie

WORKING LUNCHES

BRIDGELAND BURGER BAR | \$51

Cumin Spiced Red Cabbage and Broccoli Slaw **GF/DF/V**
Herbs | Pickled Shallot

Tri Color Potato Salad **GF/DF/V**
Dill Pickles | Green Onion | Horseradish Aioli | Red Onion

Grilled Alberta Beef Burgers **GF/DF**

Kennebec Potato Fries **GF/DF/V**
Sea Salt | Cracked Black Pepper

Naturally Smoked Bacon **GF/DF**

Brioche Buns

Tomato | Lettuce | House Pickles **GF/DF/V**

Sliced Applewood Smoked Cheddar **GF/V**

Ketchup | Mustard | Secret Sauce **DF/V/GF**

Mini Pies
Key Lime | Pecan **N** | Saskatoon Crumble

TERRA TOSCANA | \$56

Olive Oil and Roasted Garlic Focaccia **DF/V**

Caprese Salad **GF/V**
Tomatoes | Mozzarella | Basil | First Press Olive Oil |
Balsamic Reduction

Romaine Heart and Arugula Salad **GF**
Parmesan Shards | Lemon Caper Dressing | Crisp Prosciutto

Chicken Cacciatore **GF/DF**
Tomato | Onions | Mushrooms

Penne Pasta **V**
Roasted Garlic Genovese Pesto Cream | Balsamic Reduction

Sicilian Vegetable Caponata **GF/DF/V**

Crispy Polenta Fries **GF/DF/V**
Pepperonata | Basil

Sweets
Tiramisu **GF** | Classic Cannoli **N**

PAN ASIAN BUFFET | \$60

Bao Bun **DF/V**

Ramen Noodle Salad **DF/V**
Snap Peas | Corn | Pickled Carrot | Edamame

Thai Papaya Salad **GF/DF**
Artisan Greens | Papaya Slaw | Mango | Green Curry Dressing

Sesame Cucumber Salad **GF/DF**
Miso Sesame Vinaigrette | Pickled Carrot | Cilantro | Charred Red
Cabbage | Puffed Wild Rice | Chili Crunch

Cantonese Vegetable Fried Rice **GF/DF/V**

Garlic Soy Roasted Cauliflower **DF/V**
Ginger Sesame Bok Choy | Crispy Shallot

Korean BBQ Chicken **DF**
Gochujang Glaze | Scallion | Sesame Seed

Chili Lime Salmon **GF/DF/N**
Coconut Red Curry | Cilantro | Crushed Cashews

Sweets
Strawberry Matcha Mousse **GF** | Ube Cake | Coconut Mango Rice
Pudding **GF/DF**

SMOKEHOUSE BUFFET | \$58

Elote Corn Salad **GF/DF/V**
Roasted Jalapeño Aioli | Cilantro

Cumin Spiced Red Cabbage and Broccoli Slaw **GF/DF/V**
Herbs and Pickled Shallot

Warm Cornbread **V**
Hot Honey

Baked Beans **GF/DF/V**

Bacon Mac 'n' Cheese
Toasted Brioche Crumbs and Herbs

Smoked Turkey Legs **GF/DF**
Smoked BBQ Rub | Pickled Red Onion | BBQ Glaze

Slow Roasted Espresso Rubbed Alberta Brisket **GF/DF**
Mesquite BBQ Sauce | House Pickles

Beyond Meat Vegan Hot Links **GF**
Carolina Gold BBQ Sauce | Caramelized Onion

Mini Pies
Key Lime | Pecan **N** | Saskatoon Crumble

LUNCH BUFFETS

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

Minimum number of guests lunch buffets is 15 guests, less than 15 guests add \$10 ++ per guest. Menu items are priced per person.

DEVONIAN BUFFET | \$61

Salad of Romaine Hearts **GF/V**

Grilled Asparagus | Roasted Red Pepper Tapenade | Shaved Manchego Cheese

Chickpea and Quinoa Tabbouleh **GF/V**

Mint | Feta Cheese

Spiced Tomato and Cucumber Salad **GF/DF/V**

Arugula | Red Onion | Roasted Garlic Vinaigrette

Roasted Vegetable Board **GF/DF/V**

Balsamic Drizzle | Maldon Salt

Alberta Butcher's Steak **GF/DF**

Aji Verde | Charred Jalapeño and Tomato Salsa

Grilled Chicken Breast **GF/DF**

Citrus and Rosemary Gremolata | Red Onion Marmalade

Seared Ahi Tuna **GF/DF**

Cilantro | Radish | Green Onion | Caramelized Lime Ponzu

Sweets

Bourbon Brownies **GF** | Brown Butter Saskatoon Blondies |

Carrot Cake with Cream Cheese Frosting

ALBERTA BUFFET | \$58

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

Roasted Peri Peri Chicken **GF/DF**

Chimichurri

Slow Roasted Espresso Rubbed Alberta Brisket

Mesquite BBQ Sauce **GF/DF**

Roasted Onion and Herb Baby Potato **GF/DF/V**

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

Sweets

Salted Caramel Cheesecake | Brown Butter Saskatoon Blondie |

Carrot Cake with Cream Cheese Frosting



We proudly donate \$1 per person from the Alberta Buffet to the Alberta Children's Hospital Foundation.

LUNCH BUFFETS

ELBOW VALLEY BUFFET | \$62

Artisan Greens **GF/V/N**

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

Grilled Butcher's Steak **GF/DF**

Caramelized Onions | Mushroom Ragout

Roasted Atlantic Salmon **GF**

Roasted Tomato Compote | Preserved Lemon Beurre Blanc

Grilled Portobello and Oyster Mushroom **GF/VEGAN**

Chimichurri

Roasted Root Vegetables **GF/DF/V**

Birch Glaze

Prairie Barley Risotto **V**

Sweets

Salted Caramel Cheesecake | Brown Butter Saskatoon Blondie | Carrot Cake with Cream Cheese Frosting | Cherry Earl Grey Mousse **GF**



PLATED LUNCH

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

Minimum number of guests for plated lunch is 20 guests, less than 20 guests add \$10 ++ 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**

CHOOSE ONE ITEM FROM EACH SECTION BELOW:

SALADS

- Artisan Greens **GF/V/N**
Pickled Onion | Prairie Seeds | Aged Gouda Cheese |
Smoked Walnuts | Cold Pressed Canola Vinaigrette
- Heirloom Tomato and Bocconcini **GF/V**
Pesto | Balsamic Glaze | Arugula | Pickled Red Onion
- Romaine Heart Caesar **GF/V**
Baby Romaine Hearts | Parmesan Shards | Lemon Caper Dressing |
Prosciutto | Crispy Capers
- Roasted Squash Salad **V**
Baby Kale | Dried Cranberries | Goat Cheese | Poached Apples |
Honey Thyme Vinaigrette | Crispy Onions
- Butterleaf Lettuce **V**
Roasted Asparagus | Baby Potato | Radish | Cucumber | Green
Goddess Dressing | Crispy Shallot

MAINS

- Canada Prime Alberta Beef Top Sirloin | \$64 **GF/DF**
Herb and Olive Oil Crushed Yukon Gold Potato Cake | Mushroom
Ragout | Braised Greens | Shallot Peppercorn Demi
- Oven Baked Atlantic Salmon | \$58 **GF**
Warm Potato Salad | Garlic Green Beans | Roasted Tomato Compote |
Preserved Lemon Beurre Blanc
- Maple Herb Roasted Chicken | \$58 **GF/DF**
Aged Balsamic Chicken Jus | Confit Herbed Potato | Braised Red
Cabbage | Heirloom Carrot | Parsley Oil
- Roasted Vegetable Gnocchi Arrabiata | \$41 **GF/VEGAN**
Blistered Gem Tomato | Wilted Spinach | Red Pepper | Zucchini |
Balsamic Reduction | Pumpkin Seed Arugula Pistou

DESSERT

- Lemon Poppy Seed Cake
Mascarpone Whip | Strawberry Crèmeux | Strawberry Gel |
Balsamic Roasted Strawberry | White Chocolate Curls
- Mocha Chocolate Brownie **GF**
Mocha Ganache | Caramel Mousse | Chocolate Dentelle | Vanilla
Cinnamon Crèmeux
- Caramelia Mousse **GF**
Buttermilk Chocolate Mousse | Rice Krispie Cluster | Dark Chocolate
Crumb | Cherry Gel | Raspberries

PLATED BIG SALADS

All plated big salads include brioche bread rolls served with salted butter, choice of one dessert, regular and decaffeinated Starbucks coffee and a traditional selection of teas, 2% and oat milk.

Minimum number of guests for plated lunch is 20 guests, less than 20 guests add \$10 ++ per guest.

SERVED WITH CHOICE OF CHICKEN OR CRISPY TOFU

Menu items are priced per person.

CLASSIC CAESAR | \$38 **GF**

Baby Romaine Hearts | Parmesan Shards | Lemon Caper Caesar Dressing | Prosciutto | Crispy Capers

ICEBERG COBB | \$40 **GF**

Oven Dried Gem Tomato | Crushed Avocado | Crisp Bacon | Hardboiled Egg | Pickled Red Onion | Crumbled Blue Cheese | Buttermilk Chive Dressing

ALBERTA GRAINS SALAD | \$42 **V**

Baby Kale | Radicchio | Prairie Seeds | Goat Cheese | Carrot | Ginger Vinaigrette | Cranberries | Roasted Squash Pickled Beets | Farro Grains

DESSERT

Lemon Poppy Seed Cake
Mascarpone Whip | Strawberry Crèmeux | Strawberry Gel | Balsamic Roasted Strawberry | White Chocolate Curls

Mocha Chocolate Brownie **GF**
Mocha Ganache | Caramel Mousse | Chocolate Dentelle | Vanilla Cinnamon Crèmeux

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



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