



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

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







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







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**

# 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



# CONCESSION

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All items below are \$4.50, including service and tax. Minimum group size for Cash Concession is 250 guests.  
Minimum spend requirement (*excluding serviced and tax*): 250-499 guests - \$1000 | 500-749 - \$1750 | 750 or more - \$2500

Assorted Soft Drinks

Pepsi | Diet Pepsi | 7-Up | Ginger Ale

Bottled North Water

Assorted Bottled Juices

Freshly Brewed Regular and Decaffeinated Coffee

Premium Tea Selections

Individual Bags of Chips

Whole Fresh Fruit

Gluten Free Brownie

Puffed Wheat Square

Assorted Cookies

Granola Bars

Chocolate Bars

Assorted Muffins

## MEAL OFFERING

Italian Sub Sandwich | \$15

Roasted Turkey Baguette | \$15

Bánh Mì Roast Beef Wrap | \$15 **DF**

Greek Quinoa Salad | \$14 **GF**

Beet and Goat Cheese Salad | \$14

Grilled Sesame Chicken Rice Bowl | \$20 **GF/DF**

Marinated Tofu Rice Bowl | \$19 **GF/VEGAN**



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 Colleccion	Malbec	Argentina	\$68
Gnarly Head	Zinfandel	USA	\$70
11 <sup>th</sup> 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 <sup>th</sup> 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)

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House wine by the glass is Joya. Premium wine by the glass is 11<sup>th</sup> 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)

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House wine by the glass is Joya. Premium wine by the glass is 11<sup>th</sup> 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

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## **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 Table 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>