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HOLIDAY MENU

for CALGARY TELUS CONVENTION CENTRE

by CALGARY MARRIOTT DOWNTOWN HOTEL



CHEF SEAN CUTLER

EXECUTIVE CHEF

Chef Sean Cutler, Executive Chef at the Calgary Marriott Downtown, began his culinary journey in Calgary, driven by a passion for bold flavors and local ingredients. With an education from SAIT and experience at esteemed Calgary establishments like the Calgary Petroleum Club and Oxbow, Sean has developed a philosophy centered on sustainable, locally sourced products. Known for his creative approach and fostering a collaborative kitchen environment, Chef Sean delivers menus inspired by diverse cuisines, bringing a unique flair to Marriott's culinary offerings.

FOR THE TABLE

Price per person

BREADBASKET ENHANCEMENT

SOURDOUGH | \$4

Shallot rosemary butter

WARM FOCACCIA | \$4

Sun dried tomato balsamic and olive oil

CIABATTA | \$4

Confit garlic and smoked sea salt

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

Roasted peppers

ANTIPASTI PLATTER | \$15

Grilled vegetables with olive oil and balsamic *GF/DF*

Focaccia bread *DF/V*

Whipped ricotta with olive oil and black pepper *GF/V*

Eggplant caponata *GF/DF/V*

Prosciutto *GF*

Grapes and dried fruit *GF/DF/V*

CHEESE AND CHARCUTERIE | \$16

Local salami, and italian meats

Selection of house made mustards, pickles, and preserves *V*

Chef selected canadian cheeses *GF/V*

Artisan crackers and crisps *DF/V*

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

PRICES ARE PER PERSON UNLESS OTHERWISE INDICATED, AND ARE SUBJECT TO CHANGE.
A CUSTOMARY 19% SERVICE CHARGE AND GST OF 5% WILL BE ADDED TO THE PRICE.



CHRISTMAS DINNER BUFFET

All Dinner Buffets include brioche bread rolls and salted butter, regular and decaffeinated Starbucks coffee and traditional selection of teas, 2%, cream, oat milk.

Minimum number of guests for dinner buffets is 20,
less than 20 guests, add \$15 per person.

CHRISTMAS DINNER BUFFET

THOUGHTFULLY TRADITIONAL | \$90

CHILLED

WINTER GREENS & KALE SALAD *GF/DF/V*

Cabbage, Cranberries, Prairie seeds, White balsamic vinaigrette

ROASTED SWEET POTATO SALAD *V*

Balsamic marinated red peppers, Goat cheese, Honey thyme vinaigrette, Crispy onions

WARMED

MAPLE BRINED OVEN-ROASTED TURKEY

Apple & sage stuffing, Traditional gravy, Bourbon-cranberry compote

Honey-roasted carrots, Roasted garlic green beans, Buttermilk whipped Yukon gold potatoes

SWEETS

STICKY TOFFEE PUDDING *N*

Toffee sauce, Almond brittle, Tonka bean crème anglaise, Spiced Chantilly

PEPPERMINT MOCHA BROWNIE *GF*

Peppermint mocha ganache, Cookie crunch

RASPBERRY WHITE CHOCOLATE TART *N*

Crushed pistachios

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CHRISTMAS DINNER BUFFET

ELEVATED CLASSICS | \$105

CHILLED

WINTER GREENS & KALE SALAD *GF/DF/V*

Cabbage, Cranberries, Prairie seeds, White balsamic vinaigrette

ROASTED SWEET POTATO SALAD *V*

Balsamic marinated red peppers, Goat cheese, Honey thyme vinaigrette, Crispy onions

PRAIRIE GRAINS SALAD *V/N*

Toasted pecans, Pear, Manchego cheese, Pomegranate reduction, Cold pressed canola vinaigrette

WARMED

BRAISED ALBERTA BEEF SHORT RIB *GF/DF*

Green peppercorn and rye demi-glace

ROASTED ATLANTIC SALMON *GF/DF*

Maple mustard glaze

MAPLE BRINED OVEN-ROASTED TURKEY

Apple & sage stuffing, Traditional gravy, Bourbon-cranberry compote

Honey-roasted carrots, Roasted garlic green beans, Buttermilk whipped Yukon gold potatoes

SWEETS

STICKY TOFFEE PUDDING *N*

Toffee sauce, Almond brittle, Tonka bean crème anglaise, Spiced Chantilly

PEPPERMINT MOCHA BROWNIE *GF*

Peppermint mocha ganache, Cookie crunch

RASPBERRY WHITE CHOCOLATE TART *N*

Crushed pistachios

EGGNOG CHEESECAKE

Caramel mousse, Spiced graham crumb

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DINNER

All Dinners include brioche bread rolls and 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, less than 20 guests, add \$15 per person.

DINNER

PLATED DINNER

OPTION ONE | \$89

ARTISAN GREEN SALAD *GF/V/N*

Toasted pecans, Caramelized pear, Manchego cheese, Pomegranate reduction

MAPLE BRINED OVEN-ROASTED TURKEY

Confit dark meat, Apple & sage stuffing, Buttermilk whipped potatoes,
Traditional gravy, Birch-glazed root vegetables, Bourbon-cranberry compote

OPTION TWO | \$95

ROASTED BEET & ARUGULA SALAD *V/N*

Whipped mascarpone cheese, Crisped pancetta, Arugula, Burnt orange vinaigrette,
Toasted hazelnut granola

BRAISED ALBERTA BEEF SHORT RIB *GF*

Brown butter potato cake, Pearl onion jam, Alberta honey roasted root vegetables,
Green peppercorn and rye demi-glace

SWEETS *CHOOSE ONE*

BAILEYS CHOCOLATE MOUSSE *GF*

Port & sour cherry jam, Chocolate sponge cake, Cocoa nib dentelle, Chocolate crumbs, Chantilly

STICKY TOFFEE PUDDING *N*

Toffee sauce, Almond brittle, Tonka bean crème anglaise, Spiced Chantilly

CHRISTMAS MORNING

Brown butter blondie, Cereal milk whipped ganache, Dark chocolate coffee crémeux, Cornflake crunch

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CHRISTMAS IS HERE RECEPTION

A selection of canapes and action stations for a non-traditional Christmas celebration

Includes regular and decaffeinated Starbucks coffee and traditional selection of teas, 2%, cream, oat milk.

Minimum number of guests for a reception is 20, less than 20 guests, add \$15 per person.

CHRISTMAS IS HERE RECEPTION | \$135

CANAPES

WHIPPED BRIE TARTS *V*

Cranberry citrus compote

WILD MUSHROOM TAPENADE *V*

Parmesan, Balsamic glaze, Toasted crostini

BEEF AND PECORINO CARPACCIO

Truffle aioli, Toasted baguette

GOAT CHEESE CROQUETTES *V*

Caramelized onion jam

VEGETABLE EMPANADA *GF/VEGAN*

Roasted tomato salsa

SWEET AND SOUR MEATBALLS *DF*

Grilled pineapple, Sesame

SWEETS

PEPPERMINT MOCHA BROWNIE *GF*

Peppermint mocha ganache, Cookie crunch

RASPBERRY WHITE CHOCOLATE TART *N*

Crushed pistachios

EGGNOG CHEESECAKE

Caramel mousse, Spiced graham crumb

FARMER, BUTCHER & CHEESEMAKER

Fresh and pickled vegetables *GF/DF/V*

Local salami, pepperoni, italian meats

Selection of house made mustards, pickles and preserves

Chef selected canadian cheeses *V*

Artisan breads, rolls, and crisps

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CARVING STATION *CHOOSE ONE*

MAPLE BRINED OVEN-ROASTED TURKEY
Traditional gravy, Bourbon-cranberry compote

BEYOND MEAT WELLINGTON V
Vegan demi, Horseradish, Maldon sea salt

**BOURBON BROWN SUGAR
CRUSTED ALBERTA BEEF PRIME RIB**
Dijon jus, House made horseradish, Yorkshire pudding

LATE NIGHT *CHOOSE ONE*

SLIDER BAR

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 DF
Mesquite BBQ sauce, Crispy onions, Creamy slaw
Honey Truffle Chips GF/DF/V

FRESH GUACAMOLE

Crushed avocado, Lime, Olive oil GF/V

Pickled red onion

Cherry tomato pico de gallo GF/VEGAN

Feta cheese GF/V

Spiced pumpkin seeds GF/VEGAN

Roasted pineapple and Jalapeno salsa GF/VEGAN

Flatbreads, Tortilla chips, Taro chips V

ACTION STATION *CHOOSE ONE*

CAVATAPPI PUTTANESCA
Cavatappi tossed in San Marzano tomato sauce
Roasted red pepper, Olives, Capers
Finished with fresh basil, Shaved parmesan, Cracked pepper

MUSHROOM RISOTTO GF/V
Roasted squash, Sage, Brown butter

FLAMBE GARLIC SHRIMP
Garlic herb butter, White wine

SWISS FONDUE
Baby potato, Pretzel, Cornichon, Christmas ham

COAST TO COAST POUTINE

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

TRIPLE DIP AND CHIPS

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

FANTASTIC FLATBREADS AND WHERE TO FIND THEM

Pesto, Confit tomato, Goat cheese, Arugula, Prosciutto

Truffle mushroom, Whipped ricotta, Rosemary crema,
Local honey V

Pepperoni, Fresh mozzarella, Basil, Calabrian chili

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ENHANCEMENTS

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TIERED DESSERT DISPLAY | \$16 PER PERSON (SERVES 8 – 10 GUESTS)

Instead of dessert on main course

WHIPPED SHORTBREAD COOKIES

PEPPERMINT MOCHA BROWNIE *GF*

EGGNOG CHEESECAKE

SPICED CHOCOLATE MOUSSE CUPS *GF*

ORANGE PANNA COTTA *GF*

RASPBERRY PISTACHIO WHITE CHOCOLATE TART *N*

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HAPPY HOLIDAYS

From all of us at CALGARY MARRIOTT DOWNTOWN HOTEL

