



FOOD AND BEVERAGE AT THE CALGARY TELUS CONVENTION CENTRE

BY CALGARY MARRIOTT
DOWNTOWN HOTEL

CULINARY PHILOSOPHY

Rooted in Purpose, Elevated by Innovation

Our culinary philosophy is simple yet powerful: to craft exceptional dining experiences for every event we host - no matter the size.

Led by Executive Chef Sean Cutler, a proud Calgarian, our exclusive catering team brings a deep respect for local ingredients and producers to every plate. Chef Sean believes that every element on the plate must serve a purpose, contributing to a balance of flavour, texture, and presentation that transcends traditional large - scale menu creation.

"My goal is to deliver restaurant-quality cuisine in a banquet setting. Whether it's serving 2 guests or 2,000, we strive to create an exceptional experience - one that showcases the very best of Calgary and Alberta. By partnering with local producers and suppliers, we celebrate the region's rich culinary heritage and bring authenticity, sustainability, and pride to every plate."

-Chef Sean Cutler

Sustainability and Local Sourcing

We are committed to sustainable practices in menu development, prioritizing local ingredients, and minimizing waste through thoughtful planning and preparation. By partnering with local suppliers, farmers, and artisans, we not only support Alberta's vibrant food community but also ensure the freshest, most flavourful ingredients are featured in our dishes.

Innovation and Elevation

Chef Sean and his team continuously push boundaries, blending culinary creativity with modern techniques to elevate our offerings. From reimaged classics to globally inspired creations, our menus are thoughtfully curated to inspire and engage - while maintaining a strong connection to Calgary's culinary identity.

Tailored Experiences

Join us at the Calgary TELUS Convention Centre's table, where culinary artistry meets a commitment to sustainability, innovation, and authenticity. Celebrate Calgary's rich flavours and create unforgettable moments - one carefully crafted dish at a time.





SEAN CUTLER

EXECUTIVE CHEF

Born and raised in Calgary, Chef Sean Cutler's culinary journey began with a childhood fascination for food and cooking shows. His first job as a dishwasher quickly ignited a passion for the kitchen, leading him to pursue formal training at SAIT's Professional Cooking Program, graduating in 2008.

Over the years, Chef Sean has played an influential role in Calgary's culinary scene, working at prestigious establishments such as the Calgary Golf and Country Club, Selkirk Grille at Heritage Park, Oxbow at Hotel Arts Kensington, and the Calgary Petroleum Club.

Today, he leads the culinary team at the Calgary Marriott Downtown Hotel and Calgary TELUS Convention Centre where he brings his signature style and philosophy to every dish served.

A proud Calgarian, Chef Sean blends culinary creativity with modern techniques, always maintaining a deep respect for local ingredients and producers. His approach is rooted in the belief that every element on the plate has a purpose contributing flavour, balance, and texture that elevate the dining experience beyond traditional banquet fare.

"My philosophy is to deliver an exceptional experience one that reflects the best of Calgary and Alberta. By prioritizing local producers and suppliers, we celebrate the region's rich culinary landscape and bring authenticity, sustainability, and pride to every plate."

Chef Sean's leadership fosters an inclusive and collaborative kitchen culture, encouraging team members to contribute to menu development and build a sense of ownership and pride. His menus are thoughtfully curated to inspire and engage, showcasing the best of Calgary and Alberta through inventive dishes, bold flavours, and refined presentation.

Drawing inspiration from global culinary traditions and the stories behind each dish, Chef Sean's career highlights include leading the Taber Pheasant Festival's culinary program; being featured in Culinaire Magazine; maintaining prestigious accolades such as the CAA Four Diamond rating and Relais & Châteaux designations.

What Sean enjoys most about being a chef is the daily creativity and dynamic energy of the kitchen. Whether crafting a standout dish or solving unexpected challenges with inventive solutions, he thrives on the action and the joy of creating exceptional food with his team.



BEVERAGES



HOUSE WINES

Our house wine hails from Veneto, Italy - a land where sun, soil, and climate combine to create bold, vibrant wines bursting with fresh fruit and crisp, elegant flavours.

Villa Rocca Sauvignon Blanc | Veneto, Italy \$60

Crisp and aromatic, this white offers notes of peach, melon and yellow bell pepper typical of the variety.

Villa Rocca Cabernet Sauvignon | Veneto, Italy \$60

Full-bodied and structured, featuring rich dark berry and cassis flavours, complemented by hints of cherry, and slight herbaceous notes. Smooth tannins round out the finish.

Il Faggeto Prosecco DOC | Veneto, Italy \$79

Light and crisp with delicate apple and pear aromas, complimented by floral hints and a refreshing, lively finish.





RED WINES

UMA Malbec | Mendoza, Argentina \$79

Rich and smooth with ripe dark fruit flavors of blackberry and plum, complimented by hints of cocoa, spice, and a touch of oak.

Corryton Burge Country Cabernet Sauvignon | South Australia \$82

Full-bodied and vibrant, featuring bold blackberry and blackcurrant flavors, with subtle hints of eucalyptus, spice, and smooth, well-integrated tannins.

Chateau Haut Bel Air | Bordeaux, France \$82

Elegant and balanced, with flavours of ripe red berries, violets, and subtle earthy undertones, with spice and liquorice. Complemented by nice tannins and a complex finish.

Hester Creek Cabernet Merlot VQA | Okanagan, BC \$99 🍁

Bold yet approachable with enticing aromas of clove, sandalwood, sage and blackberry. A full palate of ripe black fruit, roasted espresso, and light vanilla tones, ending with a round and pleasingly long finish.

Noble Ridge Meritage VQA | Okanagan, BC \$125 🍁

A rich and complex blend with layers of dark cherry, blackcurrant, and plum, complemented by notes of cedar, spice, and smooth, structured tannins.





WHITE WINES

Campagnola Pinot Grigio DOC | Veneto, Italy \$79

Light and crisp, with refreshing flavors of green apple, pear, and citrus, complemented by subtle floral aromas and a clean, bright finish.

Manos Negras Chardonnay | Mendoza, Argentina \$79

Bright and lively, with white stone fruit flavors and a touch of tropical notes. Great natural acidity and a crisp, clean finish.

Haut Bel Air Blanc | Bordeaux, France \$80

Beautiful expressions of exotic fruits and grapefruit. Round and balanced on the palate with nice liveliness.

Hester Creek Sauvignon Blanc | Okanagan, BC \$99 🍁

Zesty and aromatic, featuring flavors of grapefruit, tropical fruits, and fresh herbs, balanced by lively acidity.

Noble Ridge Reserve Pinot Grigio VQA | Okanagan, BC \$115 🍁

Light-bodied and crisp, with notes of green apple, pear, and citrus blossom, finishing clean and refreshing.

Long Weekend Rosé | Niagara, Ontario \$80 🍁

Light-bodied and crisp, with notes of green apple, pear, and citrus blossom, finishing clean and refreshing.

SPARKLING

Charles Mignon Premier Cru Brut | Champagne, France \$200

Elegant and complex, featuring bright citrus, green apple, and toasted brioche notes, with fine bubbles and a balanced, crisp finish.

Paladin Prosecco Millesimato Brut Rosé DOC | Veneto, Italy \$85

Bright and lively with aromas of wild strawberries, red berries, and floral nuances, delivering a crisp palate and persistent, refreshing bubbles.

HOST BAR PRICING

Excludes service charge and tax

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	\$15
Soft Drinks	\$4



CASH BAR PRICING

Includes service charge and tax

Domestic and Import Beer (355 ML)	\$12
Local Craft Beer (473 ML)	\$13.50
Standard Liquor	\$12
Premium Liquor	\$15
House Wine	\$11
Premium Wine	\$15
Soft Drinks	\$5

HOUSE WINE by the glass
Villa Rocca Sauvignon Blanc
Villa Rocca Cabernet Sauvignon

PREMIUM WINE by the glass
Uma Malbec
Campagnola Pinot Grigio

Wine Standard Pour 5 oz
Liquor Standard Pour 1 oz

COCKTAIL EXPERIENCE

HOST BAR OFFERINGS

MIMOSA BAR | \$14

Celebrate in style with our sparkling selection of premium bubbles, perfectly paired with a vibrant array of classic and exotic tropical fruit juices.

Customize your bubbly bliss and toast to unforgettable moments with every refreshing sip!

ONE18 EMPIRE SMOKED OLD FASHIONED | \$18

Experience Marriott's One18 Empire specialty: the signature Black Walnut Old Fashioned, expertly handcrafted and smoked right before your eyes.

Customize your drink by choosing your preferred smoke flavour, as our talented bartenders prepare this distinguished cocktail in front of you.

CAESAR BAR | \$14

Experience the iconic Canadian classic, the Caesar—originating right here in downtown Calgary.

Crafted with your choice of premium vodka, gin, or tequila, each cocktail is expertly paired with a selection of thoughtfully curated garnishes to elevate every sip.

CUSTOM SIGNATURE COCKTAILS | \$15+

Unleash the magic of mixology with our skilled bartenders, who will craft one-of-a-kind cocktails bursting with your event's unique theme, colours, and favourite flavours.

From bold and vibrant to smooth and sophisticated, each drink is a handcrafted masterpiece designed to wow your guests and make your celebration unforgettable!



DRY BAR COLLECTION

Enjoy expertly crafted cocktails made entirely with Seedlip non-alcoholic spirits. Experience the full flavor and sophistication of classic cocktails—without the alcohol. Perfectly balanced, refreshing, and thoughtfully designed for every occasion.

This **Stand-Alone Dry Bar** is thoughtfully arranged separately from the alcoholic bars and is available to enhance your reception or dinner events. Kindly select three mocktails from our curated list to be served at your dry bar.

All Signature Dry Bar Collection Cocktails | CASH \$12 | HOST \$ 11

SPICE GINGER HIGHBALL

A refreshing and vibrant non-alcoholic cocktail featuring the warm, aromatic spice of Seedlip Spice 94 balanced by the zesty bite of ginger ale. Bright citrus notes and subtle hints of allspice and cardamom add depth, while the effervescent ginger finish leaves a crisp, lively sensation on the palate.

COSMOPOLITAN

A bright and zesty non-alcoholic cocktail with tangy cranberry, fresh lime, and subtle herbal notes, balanced by Seedlip's aromatic botanicals for a crisp, refreshing finish.

GIN TEASER

A refreshing and citrus-forward nonalcoholic cocktail blending the herbal depth of Seedlip Garden 108 with the bright, zesty orange and grapefruit notes of Grove 42, finished with a crisp, clean finish.

SPICE SPRITZ

A lively and aromatic spritz featuring warm spices, subtle citrus, and a hint of bitterness, balanced by sparkling bubbles for a crisp and refreshing finish.

ESPRESSO MARTINI

Rich, roasted coffee aroma with smooth vanilla and gentle bitterness. Silky and refreshing, capturing the classic espresso martini flavour without the alcohol.

Note: mocktail selections are subject to change based on distributor product availability

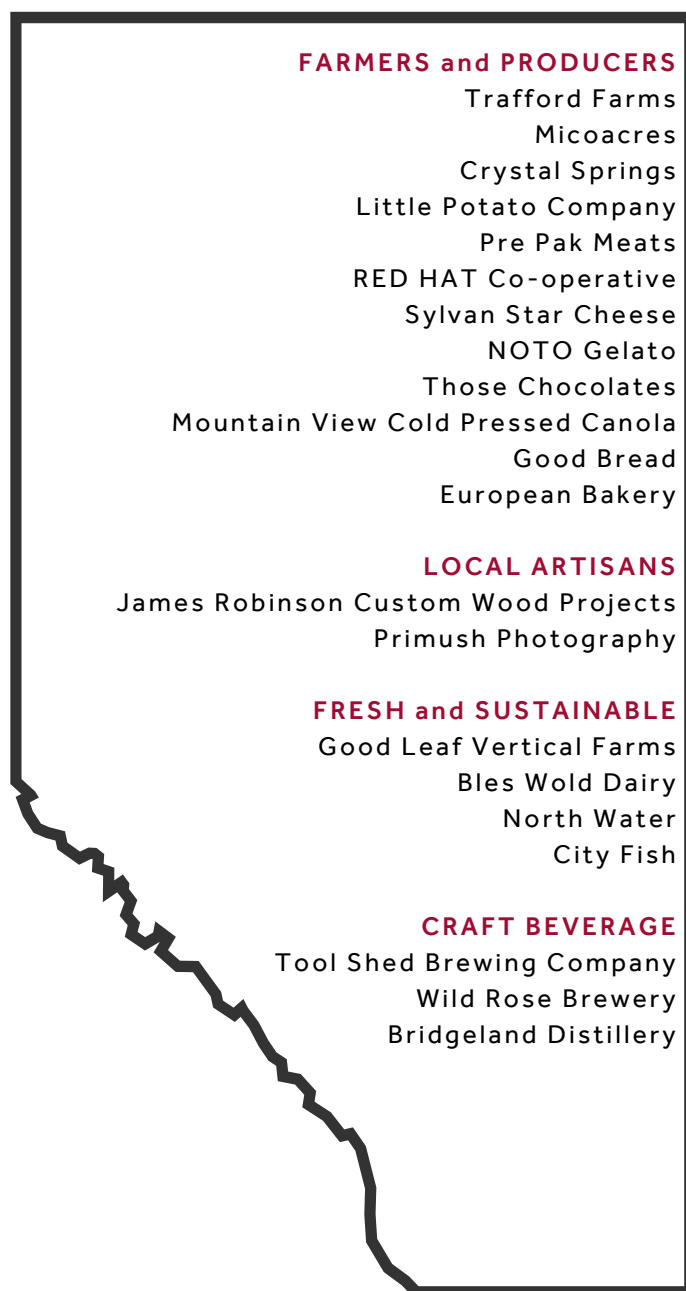


SUPPORTING LOCAL



CELEBRATING ALBERTA'S FLAVOURS, STORIES, and PEOPLE

We believe great food tells a story — one rooted in local ingredients, community, and craftsmanship. Our menu is proudly crafted using Alberta-grown and Alberta-made products whenever possible. We're honoured to work with these incredible local farms, producers, and artisans





FOOD AND BEVERAGE POLICIES

Standard Food and Beverage Service

A sit-down meal service is available and will be arranged as follows:

Exhibition Hall: Round tables seating up to 12 guests (72-inch rounds).

All other spaces: Round tables seating up to 10 guests (60-inch rounds).

A selection of 90-inch white or black square linens is available for round tables. All linens sourced from external suppliers must be delivered to the Calgary TELUS Convention Centre in advance to allow sufficient time for setup. Please coordinate with your Catering Manager to ensure timely delivery and setup.

For events with buffet service, the number of buffet lines is determined based on the guaranteed number of guests. We plan for one buffet line per 100 guests. Additional fees will apply for any buffet lines requested beyond this standard guideline.

If additional place settings are required for pre-set meals, the Executive Chef will determine the cost based on the item price.

An additional \$15 fee will apply for each extra place setting if the room setup exceeds the guaranteed guest count. This fee covers the preparation and service required for the additional settings at each extra table. Any dietary restrictions related to pre-set items will incur an additional charge, determined by the Executive Chef based on the item's price.

Note: The Calgary Marriott Downtown Hotel and the Calgary TELUS Convention Centre are not responsible for placing or removing rental items and will not be held liable for any lost or damaged rental items.

Food and Beverage Planning Timelines

90 Days Prior to Event Date: Menu selections may be made. If you wish to schedule a tasting, please contact your Catering Manager. Additional charges may apply.

30 Days Prior to Event Date: Final menu selections must be submitted to your Catering Manager. After this date, additional charges may apply if the estimated attendance decreases by more than 15% from the initial agreement. A preliminary list of dietary restrictions is due at this time. Kosher meal requirements must be confirmed, including exact quantities.

14 Days Prior to Event Date: Final list of dietary restrictions is also due. Final event agendas/programs must be submitted to the Catering Manager no later than 14 business days prior to the event.

4 Days Prior to Event Date: Final guaranteed guest numbers are due.

Final Guarantee

Four (4) days prior to the event date:

- For weekend events (Saturday/Sunday), guarantees must be received by 12:00 PM on the preceding Tuesday.
- Once submitted, the guaranteed number cannot be reduced.
- If no final guarantee is provided, the original estimated guest count on the initial agreement will be used for billing.
- If actual attendance exceeds the guaranteed number and additional meals are served, you will be billed for the higher number plus a 20% fee.

Hours of Meal Service

Our kitchen and service teams are prepared to serve meals within the following designated time frames:

- Breakfast: 6:00 AM – 9:00 AM
- Lunch: 11:00 AM – 2:00 PM
- Receptions: 11:00 AM – 9:00 PM
- Dinner: 5:00 PM – 9:00 PM
- Late-Night Service: 9:00 PM – 11:00 PM

Important Guidelines

- Food and beverage service cannot be relocated from one event space to another within our buildings.
- In accordance with Alberta Health Services, a maximum service time of two (2) hours is permitted from the time food is served.
- The Calgary Marriott Downtown Hotel is responsible for ensuring compliance with health regulations. Any unconsumed food will be disposed of at the end of the two-hour service window.
- For guest safety, leftover food cannot be taken off-site.
- Meal pricing is based on two (2) hours of continuous service. Service extensions may incur additional labour charges at current hourly rates.
- The Calgary TELUS Convention Centre reserves the right to determine the most appropriate service location(s).
- If an event program is submitted late and results in a change of more than 30 minutes to the scheduled service time, additional staffing charges will apply.
- We will do our best to accommodate early service requests communicated to the on-duty Client Services Coordinator during the event.

Wine / Liquor Service

In compliance with Alberta Gaming, Liquor and Cannabis (AGLC) regulations:

- The Calgary Marriott Downtown Hotel is the exclusive provider of all liquor services within the Calgary TELUS Convention Centre.
- Alcohol will be served only in licensed areas.
- All wine, beer, and spirits must be supplied and served by the Calgary Marriott Downtown Hotel.
- No outside alcohol is permitted, and no alcohol may be removed from the premises.

Responsible Service of Alcohol

No service to minors (under 18):

- Government-issued photo ID is required for anyone who appears to be under 40.
- It is illegal to purchase or provide alcohol to someone under the legal drinking age.

No service to visibly intoxicated persons:

- Service will be refused to anyone showing signs of intoxication.
- The Calgary TELUS Convention Centre reserves the right to remove such individuals from the premises.

Per-Transaction Limits:

- A maximum of two (2) alcoholic beverages may be served per person, per transaction.
- No straight shots will be served.

Hours of Service

- Bar service ends at 2:00 AM or earlier depending on the event schedule and contract.
- Last call is announced 30 minutes before bar closure.
- The Calgary TELUS Convention Centre reserves the right to modify or end alcohol service at any time, without prior notice, at the discretion of the on-site Banquet Leader or Client Services Coordinator.

Bar Charges and Payments

- A \$500 labour fee applies per bar, per 3-hour period if net sales fall below \$500.
- Marriott will determine the appropriate number of bars based on event size. Additional charges will apply for any extra bars requested beyond this recommendation.
- Accepted payment methods for cash bars include debit and all major credit cards (tap-enabled).

For attendee-paid bars, a drink ticket system will be in place

- Tickets can be purchased at designated cashier stations.
- Tickets are non-refundable and must be exchanged for beverages at the bar.
- Bartenders will not handle payments directly, ensuring faster and more secure service.

Sampling and Distribution

The Calgary Marriott Downtown Hotel maintains exclusive food and beverage rights within the Calgary TELUS Convention Centre.

Sampling Policy:

- Food and beverage sampling is not permitted without prior written approval.
- Approved exhibitors may distribute only the products they manufacture and in reasonable quantities for promotional purposes.
- Event organizers must submit sampling requests at least three (3) weeks prior to the event to the Event Manager for final approval.

Additional Notes:

- Exhibitors are responsible for supplying their own serving equipment.
- The hotel cannot provide storage, equipment, or utensils for sampling.
- For any food and beverage sponsorships, please consult with your Catering and Event Manager before making commitments.



Allergies and Alternate Dietary Requests

The Calgary Marriott Downtown takes great care in accommodating dietary needs, particularly food allergies that may result in serious or life-threatening reactions. Together with the Calgary TELUS Convention Centre, we are committed to offering a wide variety of food options to suit dietary, cultural, and religious preferences. Every effort will be made to accommodate special dietary requests with advance notice.

Important Notes

Our kitchens are not free from peanuts, tree nuts, soy, milk, eggs, or wheat. While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for individuals with allergies to these ingredients.

- Buffets will be clearly labeled with the following dietary indicators:
 - Gluten-Free
 - Dairy-Free
 - Vegetarian
 - Vegan
 - Contains Nuts

Sustainability Initiatives

The Calgary Marriott Downtown is proud to partner with **La Tablée des Chefs** to help reduce food waste and promote sustainable practices.

Our Commitment

- Surplus food from events, meetings, restaurants, and catering is safely donated to local community organizations.
- The online food recovery platform allows us to:
 - Track the quantity of food donated,
 - Access customized reports on the social and environmental impact.

Program Highlights

Containers used are made from 100% recycled aluminum, manufactured in Mississauga, Ontario.

This initiative helps:

- Reduce food waste
- Combat food insecurity
- Give surplus food a second life—feeding people, not landfills.

Pricing, Service Charges and Taxes

- Menu prices are subject to change and may not be guaranteed more than 90 days in advance.
- One entrée is to be selected for all guests during the event.
- Offering a choice of entrées or custom menu requests is available at an additional charge.
- A 20% service charge applies to all food and beverages.
- 5% GST is applied to all services.

Surcharges

New orders received after the final guarantee is submitted (4 days before the event) will be subject to a 20% increase.

Holidays - 20% fee will apply for events scheduled on the following Canadian statutory holidays:

Date/Timing

- New Year's Day - January 1
- Family Day - Third Monday in February
- Good Friday - Friday before Easter Sunday
- Easter Monday - Monday after Easter Sunday
- Victoria Day - Monday before May 25
- Canada Day - July 1
- Civic Holiday - First Monday in August
- Labour Day - First Monday in September
- Thanksgiving Day - Second Monday in October
- Remembrance Day - November 11
- Christmas Day - December 25
- Boxing Day - December 26