

# Holiday Menu 2026

From:  
Calgary  
Marriott  
Downtown



Where Festive Hospitality  
Meets Elevated Dining

# For The Table

Designed for sharing, these table enhancements add warmth, texture, and a touch of indulgence to your dinner experience.

## Featured Bread Baskets | 4

Choose one option below

**Sourdough** <sup>V</sup>  
with Rosemary Shallot Butter

**Warm Focaccia** <sup>DF/V</sup>  
Sun-Dried Tomato with  
Balsamic and Olive Oil

**Ciabatta** <sup>DF/V</sup>  
Confit Garlic with Smoked Sea Salt



## Featured Sharing Plates | 18

Choose one option below

### Mezze Platter

Greek-Style Tzatziki with Olive Oil <sup>GF/V</sup>  
Lemon Oregano Feta Cheese <sup>GF/V</sup>  
Roasted Garlic Hummus <sup>GF/VG</sup>  
Marinated Olives <sup>GF/VG</sup>  
Roasted Peppers <sup>GF/VG</sup>  
Dolmades <sup>GF/VG</sup>  
Pita Bread <sup>VG</sup>

### Antipasti Platter

Whipped Ricotta with Olive Oil & Black Pepper <sup>GF/V</sup>  
Grilled Vegetables with Olive Oil & Balsamic <sup>GF/V</sup>  
Grapes & Dried Fruit <sup>GF/DF</sup>  
Eggplant Caponata <sup>DF/VG</sup>  
Focaccia Bread <sup>DF/VG</sup>  
Prosciutto <sup>GF/DF</sup>

### Cheese and Charcuterie

Selection of House-Made Mustards, Pickles & Preserves <sup>V</sup>  
Chef Selected Canadian Cheese <sup>GF/V</sup>  
Artisan Crackers & Crisps <sup>DF/V</sup>  
Local Salami & Italian Meats

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

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N = CONTAINS NUTS

Pricing subject to change. 20% service charge will be applied to all food and beverage charges. 5% GST is applied to all services.



# Buffets

A Christmas menu designed to impress. Buffets include brioche rolls with salted butter, freshly brewed Starbucks regular and decaffeinated coffee, a curated selection of traditional teas, and milk options including 2%, cream, and oat milk.

## Thoughtfully Traditional | 95

### Salads

Winter Greens & Kale Salad <sup>GF/DF/V</sup>  
Cabbage, Cranberries, Prairie Seeds,  
White Balsamic Vinaigrette

Roasted Sweet Potato Salad <sup>v</sup>  
Balsamic Marinated Red Peppers, Goat Cheese,  
Honey Thyme Vinaigrette, Crispy Onions



### Mains

Honey Roasted Root Vegetables &  
Roasted Garlic Green Beans

Buttermilk Crushed Yukon Gold Potatoes

Maple Brined Oven-Roasted Turkey <sup>GF/DF</sup>  
Bourbon-Cranberry Compote <sup>GF/DF</sup>  
Traditional Gravy <sup>GF/DF</sup>  
Apple & Sage Stuffing

Slow Roasted Maple Bourbon <sup>GF/DF</sup>  
Alberta Pork Loin  
Dijon Herb Demi

### Desserts

Sticky Toffee Pudding  
Toffee Sauce & Tonka Bean Crème Anglaise

Peppermint Mocha Brownie <sup>GF</sup>  
Peppermint Mocha Ganache, Cookie Crunch

Raspberry White Chocolate Tart <sup>N</sup>  
Crushed Pistachios

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# Buffets

Buffets include brioche rolls with salted butter, freshly brewed Starbucks regular and decaffeinated coffee, a curated selection of traditional teas, and milk options including 2%, cream, and oat milk.

## Elevated Classics | 105

### Salads

**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

**Radicchio & Endive Salad** V/N  
Artisan Greens, Toasted Pecans, Caramelized Pear, Manchego Cheese, Pomegranate Reduction & Cold Pressed Canola Vinaigrette

### Mains

**Honey Roasted Root Vegetables & Roasted Garlic Green Beans**

**Buttermilk Crushed Yukon Gold Potatoes**

**Roasted Atlantic Salmon** GF/DF  
Miso Soy Glaze

**Maple Brined Oven-Roasted Turkey** GF/DF  
Bourbon-Cranberry Compote GF/DF  
Traditional Gravy GF/DF  
Apple & Sage Stuffing

**Braised Alberta Short Rib** GF/DF  
Green Peppercorn & Rye Demi-Glace

### Sweets

**Sticky Toffee Pudding**  
Toffee Sauce & Tonka Bean Crème Anglaise

**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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# Buffet Enhancements

Substitute the Braised Alberta Short Rib for one of the following Chef attended carving stations.

## Bourbon Brown Sugar Crusted Alberta Beef Prime Rib | 16

Dijon Jus, House Made Horseradish, Yorkshire Pudding

## Beyond Meat Wellington v | 14

Vegan Demi, Horseradish, Maldon Sea Salt

## Alberta Beef Tomahawk | 28

Calabrian Chili, Charred Lemon, Whole Roasted Garlic, Smoked Maldon Salt

## Rosemary Crusted Alberta Lamb Rack | 20

Ruperts Whiskey Peppercorn Jus, Rosemary Garlic Crust



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# Plated Dinner

An elegant Christmas experience. Each plated dinner includes warm brioche rolls with salted butter, freshly brewed Starbucks regular and decaffeinated coffee, a curated selection of traditional teas, and milk options including 2%, cream, and oat milk.

Minimum of 25 guests required: a \$15 per person fee applies for smaller groups. Menu items are priced per person.

## Merry & Bright | 89

**Winter Greens & Kale Salad** GF/DF/V  
Cabbage, Cranberries, Prairie Seeds, White Balsamic Vinaigrette

**Maple Brined Oven-Roasted Turkey** GF/DF  
Bourbon-Cranberry Compote GF/DF  
Traditional Gravy GF/DF  
Apple & Sage Stuffing

## Dessert

Select One of the Following

**Baileys Chocolate Mousse** GF  
Port & Sour Cherry Jam, Chocolate Sponge, Cocoa Nib Dentelle, Chocolate Crumb, Chantilly

**Sticky Toffee Pudding** N  
Toffee Sauce, Tonka Bean Crème Anglaise, Almond Brittle, Spiced Chantilly

**Christmas Morning**  
Brown Butter Blondie, Cereal Milk Whipped Ganache, Dark Chocolate Coffee Crèmeux, Cornflake Crunch

## Winter's Eve | 95

**Radicchio & Endive Salad** V/N  
Artisan Greens, Toasted Pecans, Caramelized Pear, Manchego Cheese, Pomegranate Reduction & Cold Pressed Canola Vinaigrette

**Braised Alberta Short Rib** GF/DF  
Green Peppercorn & Rye Demi-Glace

## Dessert Enhancement | 16

Tiered Dessert Display per person  
Replaces Individual Desserts for Plated Dinners or Desserts on Buffet

**Spiced Chocolate Mousse Cups** GF  
**Peppermint Mocha Brownies** GF  
**Whipped Shortbread Cookies**  
**Raspberry Pistachio White**  
**Chocolate Tart** N  
**Orange Panna Cotta** GF  
**Eggnogg Cheesecake**

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# Christmas is Here Soirée

Celebrate the season with a festive reception-style experience featuring chef-crafted canapés, interactive action stations, and modern holiday classics. Enjoy an elevated, social dining affair complemented by freshly brewed Starbucks regular and decaffeinated coffee and a traditional selection of fine teas. Includes milk options including 2%, cream, and oat milk.

Reception Style Celebration | \$150 per person.

## Canapes

Whipped Brie Tarts <sup>v</sup>  
Cranberry Citrus Compote

Wild Mushroom Tapenade <sup>v</sup>  
Parmesan, Balsamic Glaze, Toasted  
Crostini

Beef and Pecorino Carpaccio  
Truffle Aioli, Toasted Baguette

Goat Cheese Croquettes <sup>v</sup>  
Caramelized Onion Jam

Vegetable Empanada <sup>GF/VG</sup>  
Caramelized Onion Jam

Sweet & Sour Meatballs <sup>DF</sup>  
Grilled Pineapple, Sesame <sup>DF</sup>

## Farmer, Butcher & Cheesemaker

Local Salami, Pepperoni, Italian Meats

Chef Selected Canadian Cheeses <sup>GF/V</sup>

Selection of House Made Mustards,  
Pickles & Preserves

Artisan Crackers & Crisps

Pickled Vegetables <sup>GF/V</sup>

## Dessert Station

Peppermint Mocha Brownie <sup>GF</sup>  
Peppermint Mocha Ganache, Cookie Crunch

Raspberry White Chocolate Tart <sup>N</sup>  
Crushed Pistachios

Eggnog Cheesecake  
Caramel Mousse, Spiced Graham Crumb

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# Christmas is Here Soirée

## Action Station

Select One from the Following

### Cavatappi Puttanesca <sup>v</sup>

Cavatappi Tossed in San Marzano Tomato Sauce, Roasted Red Peppers, Olives, Capers, Finished with Fresh Basil, Shaved Parmesan, Cracked Peppers

### Mushroom Risotto <sup>GF/V</sup>

Roasted Squash, Sage, Brown Butter

### Flambe Garlic Shrimp

Garlic Herb Butter, White Wine

### Swiss Fondue

Baby Potato, Pretzel, Cornichon, Christmas Ham

## Carving Station

Select One from the Following

### Maple Brined Oven-Roasted Turkey <sup>GF/DF</sup>

Bourbon-Cranberry Compote <sup>GF/DF</sup>

Traditional Gravy <sup>GF/DF</sup>

Apple & Sage Stuffing

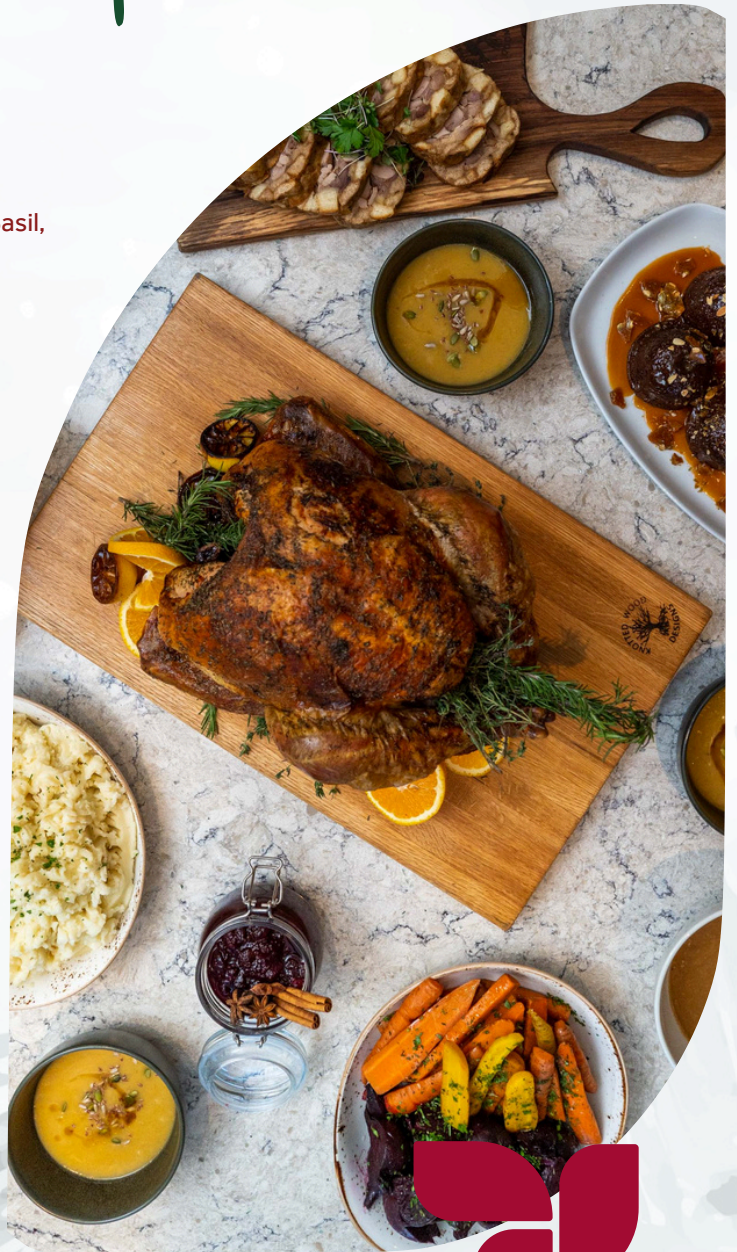
### Beyond Meat Wellington <sup>v</sup>

Vegan Demi, Horseradish, Maldon Sea Salt

### Bourbon Brown Sugar Crusted Alberta Beef

### Prime Rib

Dijon Jus, House Made Horseradish, Yorkshire Pudding



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# Christmas is Here Soirée

## Late Night Offerings

Select One from the Following

### Holiday 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

Mesquite BBQ Sauce, Crispy Onions, DF  
Creamy Slaw

#### Honey Truffle Chips GF/DF/V

### Coast to Coast Poutine

#### Kenebec Potato Fries GF/DF/V

#### Classic Gravy & Cheese Curds GF

#### Foraged Mushroom GF/V

Goat Cheese, Umami Bomb Demi

#### Montreal Smoked Meat GF/V

Sauerkraut, Swiss Cheese, Thousand Island Dressing

### Triple Dip & Chips

#### Traditional Roasted Garlic Hummus

Caramelized Onion & Chive Dip GF/VG

Kettle Chips, Tortilla Chips, GF/VG

Soft Garlic Naan Bread

Cucumbers, Tomatoes, Baby Carrots, VG  
Broccoli

Red Pepper Romesco GF/VG

### Fantastic Flatbreads & Where to Find Them

#### Basil Pesto

Confit Tomato, Goat Cheese, Prosciutto, Pickled Red Onion Truffle

#### Truffle Mushroom V

Whipped Ricotta, Rosemary Crema, Krispy Kale

#### Pepperoni

Fresh Mozzarella, Basil, Calabrian Chili

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