



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 reimagined 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.





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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.



BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

Start the day with a refined selection of morning essentials.

Each buffet includes Starbucks regular and decaffeinated coffee, assorted teas, 2% milk, cream, oat milk, and chilled fruit juices.

Minimum 25 guests required. \$10 per person surcharge applies for smaller groups.

All menu items are priced per person.

CLASSIC CONTINENTAL | \$34

Fresh Cut and Whole Fruit

Assorted Individual Probiotic Fruit Yogurts **V**

Calgary Marriott Downtown Signature Granola **DF/V**

Fresh Baked Croissants, Muffins and Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

FEEL INSPIRED CONTINENTAL | \$36

Fresh Cut and Whole Fruit

Calgary Marriott Downtown Signature Granola **DF/V**

Vanilla Cinnamon Greek Yogurt **GF/V**

Hard Boiled Eggs **GF/V**

Chocolate Chip Banana Loaves **V**

Fresh Baked Croissants, Muffins and Breakfast Pastries **V/N**

A Selection of Jams, Honey, and Butter

CONTINENTAL BREAKFAST BOARD | \$41

Fresh Cut and Whole Fruit

Cold Smoked Salmon Bagels
with Boursin Cheese, Capers and Shaved Red Onion

Charcuterie and Cheese
with a Selection of Preserves, Pickles and Crisps

Calgary Marriott Downtown Signature Granola **DF/V**

Vanilla Cinnamon Greek Yogurt **V**

Hard Boiled Eggs **V**

Gouda and Chive Biscuit **V**

Fresh Baked Croissants, Muffins and Breakfast Pastries **V/N**

House Whipped Salted Butter

Selection of House-Prepared Jams and Alberta Honey

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

BREAKFAST BUFFETS



Fuel the morning with a full-service breakfast experience.

Includes Starbucks regular and decaffeinated coffee, assorted teas, 2% milk, cream, oat milk, and chilled fruit juices.

Minimum 25 guests required. \$10 per person surcharge applies for smaller groups.

All menu items are priced per person.

FOOTHILLS SUNRISE | \$44

Free-Run Scrambled Eggs **GF/DF/V**

Red Skin Potato Hash **GF/VG**

with Caramelized Cipollini Onions and Smoked Sea Salt

Maple Breakfast Sausage **GF/DF**

Thick Cut Bacon **GF/DF**

Olive Oil and Herb Roasted Roma Tomatoes **GF/VG**

Fresh Cut Fruit

Fresh Baked Croissants, Muffins and Pastries **V/N**

A Selection of Jams, Honey, and Butter



LIGHT AND BRIGHT | \$46

Calgary Marriott Downtown Signature Granola **DF/V**

Vanilla Cinnamon Greek Yogurt **V**

Egg White Frittata **GF/DF/V**

with Roasted Red Pepper, Spinach and Mushroom

Chicken and Apricot Sausage **GF/DF**

Herb Confit Gem Tomatoes **GF/VG**

Steel Cut Oatmeal **DF/VG**

with Dried Fruit, Maple Syrup and Cinnamon Brown Sugar

Fresh Cut Fruit



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BREAKFAST BY DESIGN

A customizable breakfast experience crafted to suit your event's unique style.

Includes Starbucks regular and decaffeinated coffee, assorted teas, 2% milk, cream, oat milk, and chilled fruit juices.

Minimum 25 guests required. \$10 per person surcharge applies for smaller groups.

All menu items are priced per person.

BREAKFAST BY DESIGN | \$48

Fresh Cut Fruit

Assorted Individual Probiotic Fruit Yogurts **V**

Fresh Baked Croissants, Muffins and Pastries **V/N**

A Selection of Jams, Honey, and Butter

FROM THE COOP

(Choose 1)

Free-Run Scrambled Eggs **GF/V**
with Aged Gouda Cheese

Mini Quiche Lorraine
with Gruyère and Double-Smoked Bacon

Shakshuka Baked Eggs **GF/V**
with Roasted Red Pepper and Feta Cheese

Egg White Frittata **GF/DF/V**
with Roasted Red Pepper, Spinach and Mushroom

Sous Vide Egg Bites **GF/V**
with Smoked Cheddar and Chives

French-Style Scrambled Eggs **GF/V**
with Butter, Cream and Chives

BREAKFAST MEATS

(Choose 2)

Maple Breakfast Sausage **GF/DF**

Thick-Cut Bacon **GF/DF**

Chicken Apricot Sausage **GF/DF**

Country Ham **GF/DF**

Espresso-Rubbed Alberta Beef Brisket **GF/DF**

Beyond Meat Vegan Sausage **GF/VG**

BREAKFAST POTATOES

(Choose 1)

Red Skin Potato Hash **GF/VG**
with Caramelized Cipollini Onions and Smoked Sea Salt

Sweet Potato Hash **GF/VG**
with Black Beans and Charred Corn

Rosemary and Thyme Roasted Fingerling Potatoes **GF/VG**

Crispy Potato Bites with House Seasoned Salt **GF/VG**

Truffle Brown Butter Herb Baby Potatoes with Kale **GF/V**

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NETWORKING BREAKFASTS

A unique experience designed to foster connection and collaboration.

Interactive stations are placed throughout the event space to spark engagement. Featuring smaller plates and reception-style servings, this setup is ideal for networking breakfasts and tradeshow floors.

Includes Starbucks regular and decaffeinated coffee, assorted teas, 2% milk, cream, oat milk, and chilled fruit juices.

Minimum 25 guests required. \$10 per person surcharge applies for smaller groups.

All menu items are priced per person.

ENGAGE NETWORKING BREAKFAST | \$45

Assorted Individual Probiotic Fruit Yoghurts **V**

Feta and Spinach Mini Quiche **V**

Jalapeño Cheddar Sous Vide Egg Bites **GF/V**

Croque Monsieur

with Gruyère Cheese and Country Ham

Maple Breakfast Sausage Rolls

with Dijon Syrup

Avocado Toast **V**

with Queso Fresco, Pickled Onion and Baguette

Fresh Melon Skewers **GF/V**

with Vanilla Mint Yogurt Dip

Fresh Baked Croissants, Muffins and Pastries **V/N**

A Selection of Jams, Honey, and Butter

MAKE CONNECTIONS NETWORKING BREAKFAST | \$53

Strawberry Banana Smoothie **GF/V**

Greek Yogurt Parfait **V**

with Calgary Marriott Downtown Signature Granola

Mango Coconut Chia Seed Pudding **VG**

Cold Smoked Salmon Bagels

with Boursin Cheese, Capers and Shaved Red Onion

Avocado Toast **V**

with Queso Fresco, Pickled Onion and Baguette

Charcuterie and Cheese

with Selection of Preserves, Pickles and Crisps

Country Ham and Smoked Cheddar Croissant

with Arugula and Maple Dijon Syrup

Jalapeño Cheddar Sous Vide Egg Bites **GF/V**

Espresso-Rubbed Alberta Beef Brisket Hash **GF**

with Garlic Aioli and Cheese Curds

Fresh Melon Skewers **GF/V**

with Vanilla Mint Yogurt Dip

Fresh Baked Croissants, Muffins and Pastries **V/N**

A Selection of Jams, Honey, and Butter

Blackberry Thyme-Infused Botanical Water

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ENHANCE YOUR BREAKFAST

Add a little extra to elevate your morning routine.

Enhancements are available as add-ons to any selected breakfast menu or buffet.

WHOLE FRUIT | \$4.50 each

CHEFS DAILY SMOOTHIE | \$10

Choose one - served by the glass

Strawberry Banana **GF/V**

Mango Coconut **GF/VG**

Spinach Apple Avocado **GF/VG**

FREE-RUN SCRAMBLED EGGS **GF/V** | \$10

with Aged Gouda Cheese

EGG WHITE FRITTATA **GF/DF/V** | \$12

with Roasted Red Pepper, Spinach and Mushroom

BREAKFAST WRAP | \$14

Scrambled Eggs, Naturally Smoked Bacon,
Aged Cheddar Cheese, Sautéed Onions,
Peppers, Flour Tortilla

GF/VG options available

CHORIZO BREAKFAST WRAP | \$16

Chorizo Sausage, Scrambled Eggs,
Corn and Black Bean Salsa, Monterey
Jack Cheese, Cilantro, Flour Tortilla

GF/VG options available

CHEFS BREAKFAST SANDWICH | \$16

Country Ham, Smoked Cheddar, Croissant,
Arugula and Maple Dijon Syrup

V Options Available

SWEET BREAKFAST **V** | \$16

Choice of Belgian Waffles, Pancakes, or French
Toast Served w/Maple Syrup, Saskatoon Berry
Compote, Cinnamon, and Brown Sugar

OATS & MORE | \$15

Calgary Marriott Downtown Signature Granola **DF/V**

Vanilla Cinnamon Greek Yogurt **V**

Steel Cut Oatmeal **VG**

with Dried Fruit, Maple Syrup, and Cinnamon Brown
Sugar

TULIP CUP MUFFINS **V** | \$52 per dozen

with Selection of Jams, Honey, and Butter

CHOCOLATE CHIP BANANA LOAVES **V** | \$52 per dozen

with Selection of Jams, Honey, and Butter

PROBIOTIC FRUIT YOGURT | \$48 per dozen

Assorted individuals



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COFFEE BREAKS

All menu items are priced per person.
Coffee breaks include 1.5 hours of service.

COFFEE BREAK | \$9

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

COFFEE BREAK ENHANCEMENTS

REGULAR COFFEE ENHANCEMENTS | \$4

Flavoured Syrups, Cinnamon, Vanilla Sugar, Cocoa Powder

PREMIUM COFFEE ENHANCEMENTS* | \$14

Baileys, Kahlua, Fireball, Flavoured Syrups, Cinnamon, Vanilla Sugar, Cocoa Powder

*Starting at 10:00AM
Includes 1.5 hours of bar service
Standard pour 1 oz
Host Bar Offering

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MORNING BREAK

Start the day with purpose and flavour.

Our morning break offerings are crafted to energize and uplift, featuring a balanced mix of wholesome bites, indulgent treats, and refreshing beverages. Perfect for early meetings, conferences, or networking sessions, these selections set the tone for a productive and enjoyable day.

All menu items are priced per person

BOULANGERIE BREAK | \$16

Fresh Baked Croissants V

Sweet Danishes V/N

Mini Cinnamon Buns V

Selection of Jams, Honey, and Butter

POWER BREAK | \$22

Local Kombucha GF/DF

Protein Bars GF/V

Coconut Date Power Balls GF/VG

Cold-Pressed Juices

CAFE MORNINGS | \$18

Assorted Tulip Cup Muffins V

Chocolate Chip Banana Bread V

Red Berry Beignets V

Selection of Jams, Honey, and Butter

RECHARGE REFRESH REJUVENATE | \$24

Fresh Cut Fruit

Spinach Apple Avocado Smoothie GF/VG

Coconut Date Power Balls GF/VG

Mango Coconut Chia Seed Pudding GF/VG

Individual Trail Mix GF/V/N

Blackberry Thyme-Infused Botanical Water



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AFTERNOON BREAK

Keep your guests energized and engaged with our curated afternoon break offerings.

Each selection is crafted to provide a perfect balance of flavour, nourishment, and indulgence-ideal for meetings, conferences, and networking events. Whether you're looking to refresh, recharge, or simply delight, these options deliver a memorable mid-day experience.

All menu items are priced per person

COOKIES & MILK | \$12

Fresh Baked Cookies **V/N**

Served with 2% and Oat Milk

CHIPS & DIPS | \$18

Tortilla Chips **GF/VG**

Pico de Gallo **GF/VG**

Honey Truffle Chips **GF/V**

Caramelized Onion and Chive Dip **GF/V**

Pita Chips **DF/V**

Red Pepper Romesco **GF/VG**

VEGETABLE CRUDITES & SPREADS | \$20

Baby Carrots, Peppers, Cucumber, Broccoli, Radish, Cherry Tomatoes

Buttermilk Ranch **GF/V**

Roasted Red Pepper Romesco **GF/VG**

Caramelized Onion and Chive Dip **GF/V**

MEZZE GRAZING BOARD | \$20

Greek-Style Tzatziki with Olive Oil **GF/V**

Marinated Olives **GF/VG**

Pita Bread **V**

Lemon Oregano Marinated Feta Cheese **GF/V**

Roasted Garlic Hummus **GF/VG**

Dolmades **GF/VG**

Roasted Peppers **GF/VG**

THE FARMER & THE CHEESEMAKER | \$22

Chef-Selected Canadian Cheeses **V**

Pickled Vegetables **GF/VG**

Selection of House-Made Mustards and Preserves

Artisan Crackers and Crisps

AFTERNOON ENERGY | \$21

Assorted Energy Drinks

Individual Trail Mix **GF/VG/N**

Beef Jerky

Sweet and Salty Kettle Corn **GF**

CANDY SHOP | \$18

Assorted Candies, Gummies, Mini Chocolate Bars

Sweet and Salty Kettle Corn **GF**

Old-Fashioned Sugar Cane Sodas

DIRTY SODA STATION | \$16

Server-attended

Cherry Vanilla **GF/V**

Strawberry Cream **GF/V**

Orange Creamsicle **GF/V**



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BREAK ENHANCEMENTS

Add a thoughtful touch to your selected break menu with our curated enhancements.

Available only as add-ons to an existing menu or buffet.

Ordered by the dozen; minimum order of 2 dozen.

SNACKS

Fresh Melon Skewers with Vanilla Mint Yogurt Dip **GF/V** | \$40 per dozen

Assorted House-Baked Cookies **V/N** | \$48 per dozen

Assorted Tulip Muffins **V** | \$52 per dozen

Sweet Squares & Chocolate Brownies **V** | \$48 per dozen

Branded Granola Bars **V/N** | \$40 per dozen

House-Made Granola Bars **V** | \$48 per dozen

Assorted Chocolate Bars **V/N** | \$48 per dozen

Coconut Date Power Balls **GF/VG** | \$48 per dozen

Red Berry Beignets **V** | \$48 per dozen

Individual Assorted Potato Chips | \$48 per dozen

Kettle Corn Bags **GF/VG** | \$65 per dozen

Honey Truffle Chips **GF/DF/V** | \$75 per dozen

BEVERAGES

Infused Botanical Water Station (4L) | \$25

Bottled North Water | \$5.50

Assorted Soft Drinks & Fruit Juices | \$4.50



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LUNCH

ON-THE-GO LUNCH



Perfect for busy schedules, working sessions, or off-site events. Our individually wrapped and clearly labeled bagged lunches offer convenience without compromising quality.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

ON THE GO SANDWICHES | \$36

Guests Can Choose from The Sandwiches Below.
Served on Artisan Bread Onion Buns.

All sandwich options include a chocolate chip cookie and a bottle of North Water.

The Italian

Ham, Genoa Salami, Calabrese, Provolone, Pesto Mayo

Turkey Breast

Aged Gouda, Cranberry Aioli

BBQ Alberta Beef Brisket

Roasted Garlic Aioli, Aged White Cheddar Cheese

Marinated Grilled Vegetable Portobello **VG**

Roasted Red Peppers, Eggplant, Zucchini, Chickpea Hummus

ON THE GO BOWLS

Fresh, flavourful, and designed for convenience, our on-the-go bowls offer a satisfying meal solution for busy schedules, working sessions, or off-site events.

Each bowl is individually packaged for ease of service and mobility.

All bowl options include a chocolate chip cookie and a bottle of North Water.

QUINOA POWER BOWL | \$38

Quinoa, Kale, Heirloom Tomato, Pickled Red Onion, Feta Cheese, Mediterranean Olives, Red Pepper, Chickpea, and White Balsamic Tahini **GF/V**

Choose One Chilled Protein:

Grilled Chicken **GF/DF**

Crispy Tofu **GF/VG**

SHOYU POKE BOWL | \$40

Sushi Rice, Edamame Beans, Pickled Carrot, Cucumber, Sweet Corn, Crispy Shallots, Sesame Seed, Wakame, and Sriracha Miso Aioli **DF**

Choose One Chilled Protein:

Ahi Tuna **GF/DF**

Grilled Chicken **GF/DF**

Soy and Sambal Marinated Tofu **GF/VG**

RICE VERMICELLI BOWL | \$38

Cucumber, Pickled Red Onion, Carrots, Red Peppers, Sesame Seed, Green Onion, Cilantro and Cashews **GF/VG/N**

Choose One Chilled Protein:

Grilled Chicken **GF/DF**

Soy and Sambal Marinated Tofu **GF/VG**



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WORKING LUNCHES

Crafted to support focus and flow, our working lunches deliver a thoughtful balance of flavour and functionality. Each lunch includes freshly brewed Starbucks regular and decaffeinated coffee, a curated selection of traditional teas, and a variety of milk options including 2% milk, cream, and oat milk.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

STANLEY PARK SANDWICH BUFFET | \$50

Honey Truffle Chips GF/V

Smoked Onion and Chive Dip GF/V

Assorted Pickled Vegetables GF/VG

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Tri Colour Potato Salad GF/DF/V

Dill Pickles, Green Onion, Horseradish Aioli, Red Onion



DELI STYLE SANDWICHES

Served on Onion Buns and Focaccia

The Italian

Ham, Genoa Salami, Calabrese, Provolone, Pesto Mayo

Turkey Breast

Aged Gouda, Cranberry Aioli

BBQ Alberta Beef Brisket

Roasted Garlic Aioli, Aged White Cheddar Cheese

Marinated Grilled Vegetable Portobello VG

Roasted Red Peppers, Eggplant, Zucchini, Chickpea Hummus

Sweets V

Sweet Squares and Chocolate Brownies

OLYMPIC PARK SANDWICH BUFFET | \$54

Honey Truffle Chips GF/V

Smoked Onion and Chive Dip GF/VG

Assorted Pickled Vegetables GF/VG

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Tri Colour Potato Salad GF/DF/V

Dill Pickles, Green Onion, Horseradish Aioli, Red Onion

Iceberg Wedge Salad GF

Bacon, Blue Cheese, Radish, Fine Herb, Buttermilk Dill Dressing

FRESH MARKET SANDWICHES

The Italian

Ham, Genoa, Calabrese, Provolone, Sundried Tomato Whipped Ricotta

Curried Grilled Chicken Salad

Green Leaf Lettuce, Heirloom Tomato, Brioche Bun

BBQ Alberta Beef Brisket

Beet Apple Coleslaw, Aged White Cheddar, Sweet Horseradish Aioli

Marinated Grilled Vegetable Portobello VG

Roasted Red Peppers, Eggplant, Zucchini, Chickpea Hummus

Sweets V

Sweet Squares and Chocolate Brownies

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Menu items are priced per person.

BRIDGELAND BURGER BAR | \$55

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

Tri Colour 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

Toppings

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

Sliced Applewood Smoked Cheddar **GF/V**

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

Sweets **V**

Sweet Squares and Chocolate Brownies

TERRA TOSCANA | \$58

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

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

Penne Pasta Puttanesca **DF/V**

Olives, Capers, Blistered Tomatoes

Polenta Bites **GF/V**

Parmesan, Basil Cannoli

Truffle Chicken Marsala **GF**

Tomato, Onions, Mushrooms

Sweets

Tiramisu **GF**

Classic Ricotta Cannoli



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WORKING LUNCHES

PAN ASIAN BUFFET | \$60

Bao Bun **DF/V**

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, Chilli Crunch

Ramen Noodle Salad **DF/V**

Snap Peas, Corn, Pickled Carrot, Edamame

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**

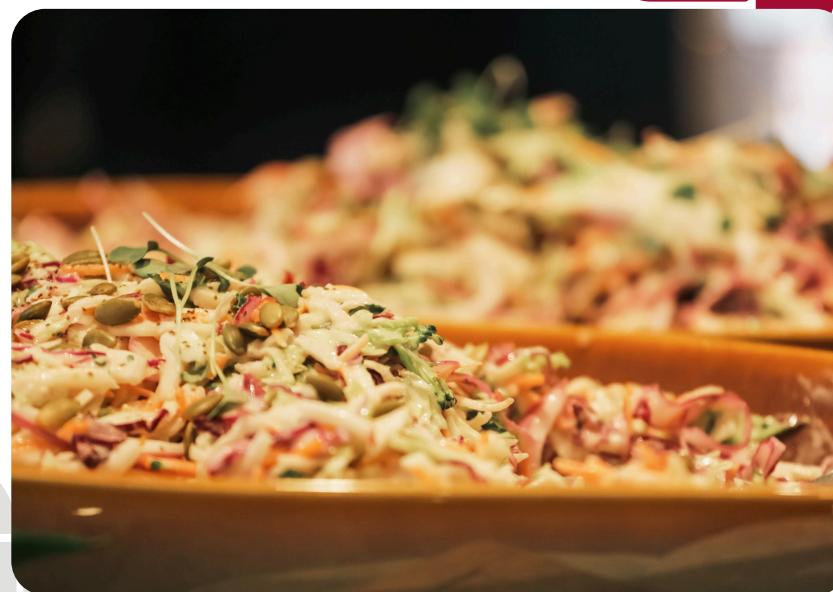
Coconut Red Curry, Cilantro, Crushed Cashews

Sweets

Strawberry Matcha Mousse **GF**

Coconut Mango Cotta **GF/DF**

Ube Cake



SMOKEHOUSE BUFFET | \$65

Elote Corn Salad **GF/DF/V**

Roasted Jalapeño Aioli, Cilantro

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

Herbs, Pickled Shallot

Bacon Mac 'n' Cheese

Toasted Brioche Crumbs, Herbs

Cajun Spiced Tots **GF/DF/VG**

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/VG**

Carolina Gold BBQ Sauce, Caramelized Onion

Mini Tarts

Saskatoon Crumble

Key Lime

Pecan **N**

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LUNCH BUFFETS

Our lunch buffets are thoughtfully curated to offer a satisfying and seamless dining experience. Each buffet includes soft brioche rolls served with salted butter, freshly brewed Starbucks regular and decaffeinated coffee, a traditional selection of teas, and a variety of milk options including 2% milk, cream, and oat milk.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

DEVONIAN CHILLED BUFFET | \$65

Salad of Romaine Hearts GF/V

Grilled Asparagus, Roasted Red Pepper Tapenade, Shaved Manchego Cheese

Chickpea & Quinoa Tabbouleh GF/V

Mint, Feta Cheese

Fattoush DF/VG

Tomatoes, Radish, Cucumber, Crisp Pita, Pomegranate Vinaigrette

Roasted Vegetable Board GF/VG

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 Albacore Tuna GF/DF

Cilantro, Radish, Green Onion, Caramelized Lime Ponzu

Sweets

Salted Caramel Cheesecake

Brown Butter Blondie

Dark Chocolate Brownies GF

ALBERTA BUFFET | \$60

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Romaine Heart and Arugula Salad GF

Parmesan Shards, Lemon Caper Dressing, Crisp Prosciutto

Roasted Onion & Herb Baby Potato GF/VG

Glazed Heirloom Carrots & Broccolini GF/VG

Roasted Piri Piri Chicken GF/DF

Chimichurri

Slow Roasted Espresso Rubbed Alberta Brisket GF/DF

Mesquite BBQ Sauce

Sweets

Salted Caramel Cheesecake

Brown Butter Blondie

Dark Chocolate Brownies GF

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



GF = GLUTEN FREE

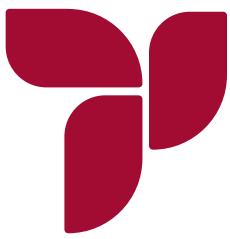
DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

LUNCH BUFFETS



ELBOW VALLEY BUFFET | \$64

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Alberta Beet Salad GF/V

Ricotta Cheese, Endive, Shaved Fennel
Caramelized Honey and Caraway Vinaigrette

Heirloom Tomato and Prairie Grains VG

Marinated Cucumber, Farro Grains, Arugula, Dill, Preserved Lemon Vinaigrette

Roasted Root Vegetables GF/VG

Birch Glaze

Prairie Barley Risotto V

Roasted Atlantic Salmon GF

Roasted Tomato Compote, Preserved Lemon Beurre Blanc

Grilled Butcher's Steak GF/DF

Caramelized Onions, Mushroom Ragout

Sweets

Salted Caramel Cheesecake

Brown Butter Blondie

Dark Chocolate Brownies GF

Carrot Cake with Cream Cheese Frosting N



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PLATED LUNCH

A refined dining experience designed to impress, our plated lunches feature elegant presentations and thoughtful flavours. Each meal includes soft brioche rolls served with salted butter, freshly brewed Starbucks regular and decaffeinated coffee, a traditional selection of teas, and a variety of milk options including 2%, cream, and oat milk.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.

Menu items are priced per person.

FOR THE TABLE

Perfect for sharing, these table enhancements add warmth, texture, and a touch of indulgence to your plated lunch experience

FEATURED BREADBASKETS | \$4

Choose one option below

Sourdough **V**

with Shallot Rosemary Butter

Warm Focaccia **DF/V**

with Sun-Dried Tomato, Balsamic and Olive Oil

Ciabatta **DF/V**

with Confit Garlic and Smoked Sea Salt

FEATURED SHARING PLATES | \$18

Choose one option below

Mezze Platter

Greek-Style Tzatziki with Olive Oil **GF/V**

Marinated Olives **GF/VG**

Pita Bread **VG**

Lemon Oregano Marinated Feta Cheese **GF/V**

Roasted Garlic Hummus **GF/VG**

Dolmades **GF/VG**

Roasted Peppers **GF/VG**

Antipasti Platter

Grilled Vegetables with Olive Oil and Balsamic **GF/V**

Focaccia Bread **DF/V**

Whipped Ricotta with Olive Oil and Black Pepper **GF/V**

Eggplant Caponata **GF/VG**

Prosciutto **GF/DF**

Grapes and Dried Fruit **GF/VG**

Cheese and Charcuterie

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**

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BIG SALADS

Fresh, vibrant, and satisfying—our entrée-style salads are a perfect choice for a lighter plated lunch with bold flavors and hearty ingredients. Each meal includes brioche rolls with salted butter, Starbucks regular and decaffeinated coffee, a traditional selection of teas, and milk options including 2%, cream, and oat milk.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

Choose One Salad:

Served with a Choice of Grilled Chicken Breast or Falafel

CLASSIC CAESAR GF | \$38

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

ICEBERG COBB GF | \$42

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

MEDITERRANEAN SALAD GF/V | \$44

Whipped Beet Hummus, Minted Cucumber, Herb and Lemon Feta Cheese, Roasted Red Pepper Couscous, Spiced Crispy Chickpeas, Artisan Greens

Served with a Choice of Grilled Chicken Breast or Soy and Sambal Marinated Tofu

BANH MI SATAY GF/DF/N | \$44

Jasmine Rice, Sweet Chilli Cucumber, Pickled Red Cabbage and Carrot Slaw, Cilantro Mint and Basil Salad, Cashew Lime Vinaigrette

Choose One Dessert:

DESSERTS

BOURBON TIRAMISU GF

House-Made Lady Finger, Bourbon Mascarpone Mousse, Tonka Bean Chantilly, Cocoa Nib Brittle

MOCHA CHOCOLATE BROWNIE GF

Mocha Ganache, Caramel Mousse, Chocolate Dentelle, Vanilla Cinnamon Crèmeux

CARMELIA MOUSSE GF

Buttermilk Chocolate Mousse, Rice Krispie Cluster, Dark Chocolate Crumb, Cherry Gel



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THREE COURSE PLATED LUNCH

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

Minimum number of guests for a plated lunch is 20. For fewer than 20 guests, an additional \$10+ per guest applies. Menu items are priced per person.

Choose one item from each section below

SALADS

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Heirloom Tomato and Whipped Ricotta GF/V

Pesto, Balsamic Glaze, Pickled Red Onion, Toasted Sunflower Seed

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

DESSERTS

Bourbon Tiramisu GF

House-Made Lady Finger, Bourbon Mascarpone Mousse, Tonka Bean Chantilly, Cocoa Nib Brittle

Caramelia Mousse GF

Buttermilk Chocolate Mousse, Rice Krispie Cluster, Dark Chocolate Crumb, Cherry Gel

Mocha Chocolate Brownie GF

Mocha Ganache, Caramel Mousse, Chocolate Dentelle, Vanilla Cinnamon Crèmeux

MAINS

MAPLE HERB ROASTED CHICKEN GF/DF | \$58

Aged Balsamic, Chicken Jus, Confit Herbed Potato, Braised Red Cabbage, Heirloom Carrots, Parsley Oil

DUCK CONFIT GF | \$62

Sweet Potato Fondant, Beluga Lentil Ragout, Blistered Gem Tomato, Wilted Spinach, Sherry Demi

ROASTED VEGETABLE GNOCCI ARRABIATA GF/V | \$44

Blistered Gem Tomato, Wilted Spinach, Red Pepper, Zucchini, Balsamic Reduction, Pumpkin Seed Arugula Pistou

SWEET POTATO FONDANT GF/V | \$48

Beluga Lentil Ragout, Blistered Gem Tomato, Wilted Spinach, Vegan Demi

ALBERTA BEEF TOP SIRLOIN GF/DF | \$64

Herb and Olive Oil Crushed Yukon Gold Potato, Mushroom Ragout, Braised Greens, Shallot Peppercorn Demi

OVEN-BAKED ATLANTIC SALMON GF | \$59

Warm Potato Salad, Garlic Green Beans, Roasted Tomato Compote, Preserved Lemon Vin Blanc

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DINNER

DINNER BUFFET

An evening menu designed to impress. Each buffet 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% and oat milk.

Minimum 25 guests required; a \$15 per person fee applies for smaller groups.

Menu items are priced per person.

ROCKY MOUNTAIN BUFFET | \$95

Artisan Greens GF/V

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion, Cold-Pressed Canola Vinaigrette

Romaine Heart and Arugula Salad GF

Parmesan Shards, Lemon Caper Dressing, Crisp Prosciutto

Vegetable Crudité Platter GF/VG

Braised Boneless Alberta Beef Short Rib GF/DF

Shallot Peppercorn Demi

Braised Hunter Chicken GF/DF

Pearl Onion, Mushroom, Tomato

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 N/V

GLENBOW BUFFET | \$105

Alberta Beet Salad GF/V

Ricotta Cheese, Endive, Shaved Fennel, Caramelized Honey and Caraway Vinaigrette

Romaine Hearts V

Grilled Asparagus, Roasted Red Pepper Tapenade, Shaved Manchego Cheese, Crispy Shallot, Chive Buttermilk Vinaigrette

Charcuterie and Cheese Board

House-Made Mustards, Pickles, Preserves, Crackers and Crisps

Fingerling Potato GF/V

Truffled Brown Butter

Broccolini & Heirloom Carrots GF/DF/V

Cold-Pressed Canola Vinaigrette

Pan-Roasted Chicken Breast GF/DF

Red Onion Jam, Aged Balsamic, Chicken Jus

Roasted Alberta Beef Striploin GF/DF

Shallot Peppercorn Demi

Roasted Vegetable Gnocchi Arrabiata GF/VG

Blistered Gem Tomato, Wilted Spinach, Red Pepper, Zucchini, Balsamic Reduction, Pumpkin Seed Arugula Pistou

Chef's Selection of Dessert Bites N/V

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DINNER BUFFET

An evening menu designed to impress. Each buffet 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% and oat milk.

Minimum 25 guests required; a \$15 per person fee applies for smaller groups.

Menu items are priced per person.

ATHABASCA BUFFET | \$115

Alberta Beet Salad GF/V

Ricotta Cheese, Endive, Shaved Fennel, Caramelized Honey and Caraway Vinaigrette

Romaine Hearts V

Grilled Asparagus, Roasted Red Pepper Tapenade, Shaved Manchego Cheese, Crispy Shallot, Chive Buttermilk Vinaigrette

Heirloom Tomato & Prairie Grains VG

Marinated Cucumber, Farro Grains, Arugula, Dill, Preserved Lemon Vinaigrette

Charcuterie and Cheese Board

House-Made Mustards, Pickles, Preserves, Crackers and Crisps

Roasted Vegetable Board GF/VG

Balsamic Drizzle, Maldon Salt

Birch Syrup Glazed Alberta Root Vegetables GF/DF/V

Duck Fat & Herb Roasted Baby Potato GF/DF

Roasted Alberta Beef Striploin GF/DF

Shallot Peppercorn Demi

Slow-Roasted Maple Bourbon Alberta Pork Loin GF/DF

Dijon Herb Demi

Baked Steelhead Trout

Dill Caper Brown Butter Sauce

Chef's Selection of Dessert Bites N/V



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DF = DAIRY FREE

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PLATED DINNER

An elegant dining experience tailored for evening occasions. 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 25 guests required; a \$15 per person fee applies for smaller groups.
Menu items are priced per person.

FOR THE TABLE

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

FEATURED BREADBASKETS | \$4

Choose one option below

Sourdough V

with Shallot Rosemary Butter

Warm Focaccia DF/V

with Sun-Dried Tomato, Balsamic and Olive Oil

Ciabatta DF/V

with Confit Garlic and Smoked Sea Salt

FEATURED SHARING PLATES | \$18

Choose one option below

Mezze Platter

Greek-Style Tzatziki with Olive Oil GF/V

Marinated Olives GF/VG

Pita Bread VG

Lemon Oregano Marinated Feta Cheese GF/V

Roasted Garlic Hummus GF/VG

Dolmades GF/VG

Roasted Peppers GF/VG

Antipasti Platter

Grilled Vegetables with Olive Oil and Balsamic GF/V

Focaccia Bread DF/V

Whipped Ricotta with Olive Oil and Black Pepper GF/V

Eggplant Caponata GF/VG

Prosciutto GF/DF

Grapes and Dried Fruit GF/VG

Cheese and Charcuterie

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



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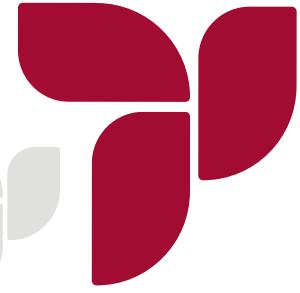
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THREE COURSE PLATED DINNER

Choose one item from each section below



SALADS

Alberta Beets **V**

Endive, Shaved Fennel, Citrus,
Caramelized Honey and Caraway Vinaigrette

Heirloom Tomato and Whipped Ricotta **GF/V**

Pesto, Balsamic Glaze, Pickled Red Onion,
Toasted Sunflower Seed

Artisan Greens **GF/V**

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, Red Onion,
Cold-Pressed Canola Vinaigrette, Balsamic Paint

Roasted Squash Salad **V**

Baby Kale, Dried Cranberries, Goat Cheese, Poached Apples,
Honey Thyme Vinaigrette, Crispy Onions

Romaine Hearts **V**

Grilled Asparagus, Roasted Red Pepper Tapenade, Shaved
Manchego Cheese, Crispy Shallot, Chive Buttermilk Vinaigrette

MAINS

HERB ROASTED CHICKEN BREAST **GF** | \$86

Parsnip Thyme Purée, Braised Red Cabbage, Dijon
Fingerlings, Onion Jam, Chicken Sherry Jus, Parsley Oil

SLOW-ROASTED ALBERTA BEEF SHORT RIB **GF** | \$89

Cipollini Onion and Mushroom Ragout, Braised Kale, Crushed
Brown Butter Potato, Roasted Heirloom Carrots, Citrus
Gremolata

ROASTED VEGETABLE GNOCCHI ARRABIATA **GF/VG** | \$72

Blistered Gem Tomato, Wilted Spinach, Red Pepper,
Zucchini, Balsamic Reduction,
Pumpkin Seed Arugula Pistou

SWEET POTATO FONDANT **GF/V** | \$72

Beluga Lentil Ragout, White Bean Puree, Blistered
Gem Tomato Wilted Spinach,
Vegan Demi

ALBERTA BEEF TENDERLOIN **GF** | \$105

Bourbon and Green Peppercorn Demi-Glace, Butter-
Poached Radish, Roasted Shallot, Asparagus Potato
Pavé, Celery Root Purée

MISO-CURED ATLANTIC SALMON **GF** | \$84

Sesame Soba Noodles, Miso Vin Blanc, Charred Zucchini,
Blistered Gem Tomatoes, Garlic Chili Crisp

DESSERTS

Lemon Poppy Seed Cake

Mascarpone Whip, Strawberry Crèmeux,
Balsamic Roasted Strawberries

Bourbon Tiramisu **GF**

House-Made Lady Finger, Bourbon Mascarpone Mousse,
Tonka Bean Chantilly, Cocoa Nib Brittle

Caramelia Mousse **GF**

Buttermilk Chocolate Mousse, Rice Krispie Cluster, Dark
Chocolate Crumb, Cherry Gel

Mocha Chocolate Brownie **GF**

Mocha Ganache, Caramel Mousse, Chocolate Dentelle, Vanilla
Cinnamon Crèmeux

Cardamom Cheesecake **N**

Cinnamon Graham Crumb, White Chocolate Whipped
Ganache, Raspberry Chambord Sauce, Pistachio Dust,
White Chocolate Soil

ELEVATE YOUR DESSERT EXPERIENCE

Transform the final course into a memorable moment
with a stunning tiered display of handcrafted sweets.

TIERED DESSERT DISPLAY | \$16

Price Per Person
Serves 8-10 guests
Replaces the dessert included with the main course.

An elegant assortment of dessert bites, verrines,
mousses, and cakes curated by our Pastry Chef **V/N**

GF = GLUTEN FREE

DF = DAIRY FREE

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RECEPTION MENUS

Perfect for social gatherings and networking events, our reception menus feature a curated selection of small plates and bites designed to complement lively conversation and a relaxed atmosphere.

Includes 2 hours of food service.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.

Menu items are priced per person.

DIAMOND VALLEY | \$85

Choice of 4 Types of Canapés
6 pieces per person

Local Charcuterie and Canadian Cheeses
Crackers, Crisps, House-Made Mustards, Pickles and Preserves

Traditional Roasted Garlic Hummus **GF/VG**
Caramelized Onion and Chive Dip **GF/V**
Red Pepper Romesco **GF/VG**
Kettle Chips, Tortilla Chips, Soft Naan Bread

Chef-attended station:

Peppercorn & Juniper-Crusted Alberta Beef Striploin
Port Wine Demi
Soft Rolls



RANCHLANDS | \$75

Choice of 4 Types of Canapés
6 pieces per person

Local Charcuterie & Canadian Cheeses
Crackers, Crisps, House-Made Mustards, Pickles and Preserves

Chef-attended station:

Slow Roasted Espresso-Rubbed Alberta Brisket **DF**
Mesquite BBQ Sauce
Soft Rolls

LONGVIEW | \$55

Choice of 4 Types of Canapés
4 pieces per person

Canadian Cheeses
Crackers, Crisps, House-Made Mustards, Pickles and Preserves

Honey Truffle Chips

Caramelized Onion and Chive Dip **GF/V**

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CANAPÉS

Our canapés are perfect for receptions and cocktail-style gatherings. Each menu includes 2 hours of food service to ensure a seamless guest experience.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.

PASSED CANAPÉS SERVICE | \$6 per dozen

COLD | \$54 per dozen

Minimum Order 2 dozen

Grilled Pineapple GF/VG

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 GF/DF

Pickled Papaya Slaw, Sweet Soy Glaze

Parmesan Gougères V

Chive and Truffle Parmesan Cream, Cracked Black Pepper, Herbs

Chorizo and Manchego Pinxo GF

Pickled Pepper

Charred Tomato and Marinated Olive Bruschetta V

Basil Whipped Mascarpone, Crostini



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CANAPÉS

Our canapés are perfect for receptions and cocktail-style gatherings. Each menu includes 2 hours of food service to ensure a seamless guest experience.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.

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 Carrot

Korean BBQ Pork Belly Skewers DF
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
Smoked Cheddar, Red Pepper Jam

Pork and Shrimp Shumai DF
Soy Mustard Sauce

Tempura Cauliflower VG
Gochujang Glaze

Vegetable Empanada GF/VG
Roasted Tomato Salsa

SWEET | \$58 per dozen

Minimum Order 2 dozen

Chocolate Hazelnut Cream Puffs N

Classic Ricotta Cannoli

Cherry Chocolate Mousse GF

Maple Crèmeux Brownies GF

Macarons GF/N

Key lime Tart

Peanut Butter Cheesecake Pops GF/N/VG

Coconut Mango Panna Cotta GF/DF



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RECEPTION STATIONS

Chef-inspired selections ideal for larger gatherings and social events.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

SLIDER BAR | \$28

- "The Mighty Mo" Slider
Secret Sauce, Smoked Cheddar Cheese, Pickle
- Crispy Pork Belly DF
Adobo Glaze, Pickled Carrot, Sriracha Aioli, Cilantro
- Fried Chicken DF
Mesquite BBQ Sauce, Crispy Onions, Vinegar Slaw
- Honey Truffle Chips GF/DF/V



TRIPLE DIPS & CHIPS | \$24

- Traditional Roasted Garlic Hummus GF/VG
- Caramelized Onion and Chive Dip GF/V
- Red Pepper Romesco GF/VG
- Cucumbers, Tomatoes, Baby Carrots, Broccoli
- Kettle Chips, Tortilla Chips, Soft Naan Bread

FRESH GUACAMOLE | \$32

- Crushed Avocado, Lime, Olive Oil GF/VG
- Pickled Red Onion VG
- Cherry Tomato Pico de Gallo GF/VG
- Feta Cheese GF/V
- Spiced Pumpkin Seeds GF/VG
- Roasted Pineapple and Jalapeño Salsa GF/VG
- Flatbreads, Tortilla Chips, Taro Chips V

FARMER, BUTCHER & CHEESEMAKER | \$35

- Pickled Vegetables GF/V
- Local Salami, Pepperoni, Italian Meats
- Chef-Selected Canadian Cheeses GF/V
- Artisan Crackers and Crisps
- Selection of House-Made Mustards, Pickles and Preserves

MEZZE BOARD | \$26

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

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RECEPTION STATIONS

Chef-inspired selections ideal for larger gatherings and social events.

Minimum 25 guests required; a \$10 per person fee applies for smaller groups.
Menu items are priced per person.

FANTASTIC FLATBREADS & WHERE TO FIND THEM | \$24

Basil Pesto, Confit Tomato, Goat Cheese, Prosciutto, Pickled Red Onion

Truffle Mushroom, Whipped Ricotta, Rosemary Crema, Crispy Kale **V**

Marinated Artichoke, Olives, Roasted Red Pepper Harissa, Fresh Mozzarella, Grilled Zucchini **V**

COAST TO COAST POUTINE | \$28

Kennebec Potato Fries **GF/DF/V**

Foraged Mushroom **GF/V**

Goat Cheese, Umami Bomb Demi

Classic Gravy & Cheese Curds **GF**

Montreal Smoked Meat **GF**

Sauerkraut, Swiss Cheese, Thousand Island Dressing

THE MIDWAY | \$33

Server-attended Station

Cotton Candy **GF/DF**

Buttered Popcorn **GF**

Mini Corn Dogs

Cinnamon Sugar Donuts

THE HOT SHOPPE | \$31

Server-attended Station

Root Beer Floats

Local Root Beer, Vanilla Ice Cream

"The Mighty Mo" Slider

Secret Sauce, Smoked Cheddar Cheese, Pickles

Mini Hot Dogs **DF**

Caramelized Onions, Relish, Ketchup

Old-Fashioned Candy

S'MORES STATION | \$24

Server-attended Station

Variety of White, Milk, and Dark Chocolate **GF**

Artisan Graham Crackers

Marshmallows **GF/DF**

INDIVIDUAL NOTO GELATO CUPS | \$8

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CHEF ATTENDED SMALL PLATE STATIONS

Interactive and engaging, our reception stations offer a dynamic culinary experience ideal for larger gatherings.

Minimum 50 guests required; a \$10 per person fee applies for smaller groups.

Menu items are priced per person.

CAVATAPPI PUTTANESCA V | \$28

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

ELOTE STREET CORN GF/V | \$24

Grilled Corn with Chipotle Avocado Crema, Queso Fresco, Tajín, Caramelized Lime, Crushed Doritos, Cilantro

BARBACOA TACOS DF | \$25

Barbacoa Beef, Pickled Onion, Cilantro, Lime, Charred Tomato and Jalapeño Compote, Corn Tortilla GF

ROASTED ALBERTA PORK BELLY GF/DF | \$26

Crispy Crackling, Chilli Soy Ponzu, Sesame Seed Scallion Ginger Salad

TONKATSU RAMEN DF | \$28

Ramen Noodles, Tonkatsu Broth, Chashu Pork Belly, Green Onion, Corn, Soy-Marinated Egg, Roasted Mushroom, Crispy Shallot, Sesame Seed, Nori Mix, Chili Oil

SHOYU POKE BAR GF/DF | \$33

Ponzu-Marinated Ahi Tuna, Sushi Rice, Edamame Beans, Pickled Carrot, Shaved Cucumber, Crushed Avocado, Radish, Jalapeño, Sesame Seed, Nori Mix, Sriracha Miso Aioli Taro Chips



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BUTCHER'S BLOCK CARVING STATION

A bold and flavourful centrepiece for any reception, our carving station features premium cuts carved to order.

Minimum 50 guests required; a \$10 per person fee applies for smaller groups.

Menu items are priced per person.

SLOW ROASTED ESPRESSO-RUBBED ALBERTA BRISKET | \$25

Mesquite BBQ Sauce, House Pickles, Soft Rolls

MONTREAL STYLE SMOKED MEAT | \$27

Peppercorn Coriander Rub, Yellow Mustard, Dill Pickle, Mini Rye Bagels

PEPPERCORN & JUNIPER CRUSTED ALBERTA BEEF STRIPLOIN | \$28

Aerated Hollandaise Sauce, Port Reduction, Soft Rolls

BEYOND MEAT WELLINGTON V | \$28

Vegan Demi, Horseradish, Maldon Sea Salt

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N = CONTAINS NUTS





BOUTIQUE MENUS

Immerse your guests in a refined culinary experience with chef-curated menus designed to impress. Each dish is thoughtfully crafted to elevate your event with exceptional flavour and presentation.

Menu items are priced per person.

FOUR COURSE FRENCH SERVICE DINNER | \$250

Exclusively designed for up to 250 guests.

CARAMELIZED CAULIFLOWER & PARSNIP SOUP

Apple Walnut Compote

ENDIVE AND BURRATA

Olive Green Chilli Crunch, Citrus, Pancetta

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 Pomme Purée, Périgord 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 and Sesame Dentelle, Chocolate Crèmeux Kisses

Optional Wine Pairing Based on Wine Selected
Sommelier Experience - 3 oz Pour

CHEF DESIGNED FIVE COURSE TASTING MENU | \$450

Exclusively designed for up to 50 guests.

A Chef-designed tasting menu with sommelier-paired wines, including amuse-bouche, palate cleansers, and mignardises.

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

BOUTIQUE ACTION STATIONS



ALBERTA BEEF TOMAHAWK CARVING GF/DF | \$35

Priced per person. Serves 50 guests

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

ROSEMARY CRUSTED ALBERTA LAMB RACK GF/DF | \$80

Priced per person. Serves 8 guests.

Rupert's Whiskey Peppercorn Jus and Rosemary Garlic Crust

OYSTER BAR GF/DF | \$120

Served by the dozen. Minimum 6 dozen.

Fresh Shucked West and East Coast Oysters
House Mignonette, Calabrian Chili Hot
Sauce,
Charred Lemon

CHILLED SEAFOOD GF/DF | \$1500

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



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CONCESSION

The minimum group size for cash concession is 250 guests.
Minimum spend requirements apply, excluding service charges and taxes.

250–499 guests | \$1,000
500–749 guests | \$1,750
750 or more | \$2,500

ITEMS LISTED BELOW | \$4.50

Includes service and tax

Coffee

Freshly Brewed Regular and Decaffeinated

Premium Tea Selections

Assorted Soft Drinks

Pepsi, Diet Pepsi, 7-Up, Ginger Ale

Bottled North Water

Assorted Bottled Juices

Individual Bags of Chips

Whole Fresh Fruit

Gluten Free Brownie

Puffed Wheat Square

Assorted Cookies

Granola Bars

Chocolate Bars

Assorted Muffins

MEAL OFFERINGS

Italian Sub Sandwich | \$15

Roasted Turkey Baguette | \$15

Banh Mi Roast Beef Wrap DF | \$15

Greek Quinoa Salad GF | \$14

Beet and Goat Cheese Salad GF | \$14

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

Marinated Tofu Rice Bowl GF/VG | \$19

Looking for something tailored to your event or guest preferences?

We offer customizable concession menus to suit any occasion. Please speak with your Catering Manager to design a menu that fits your vision perfectly.

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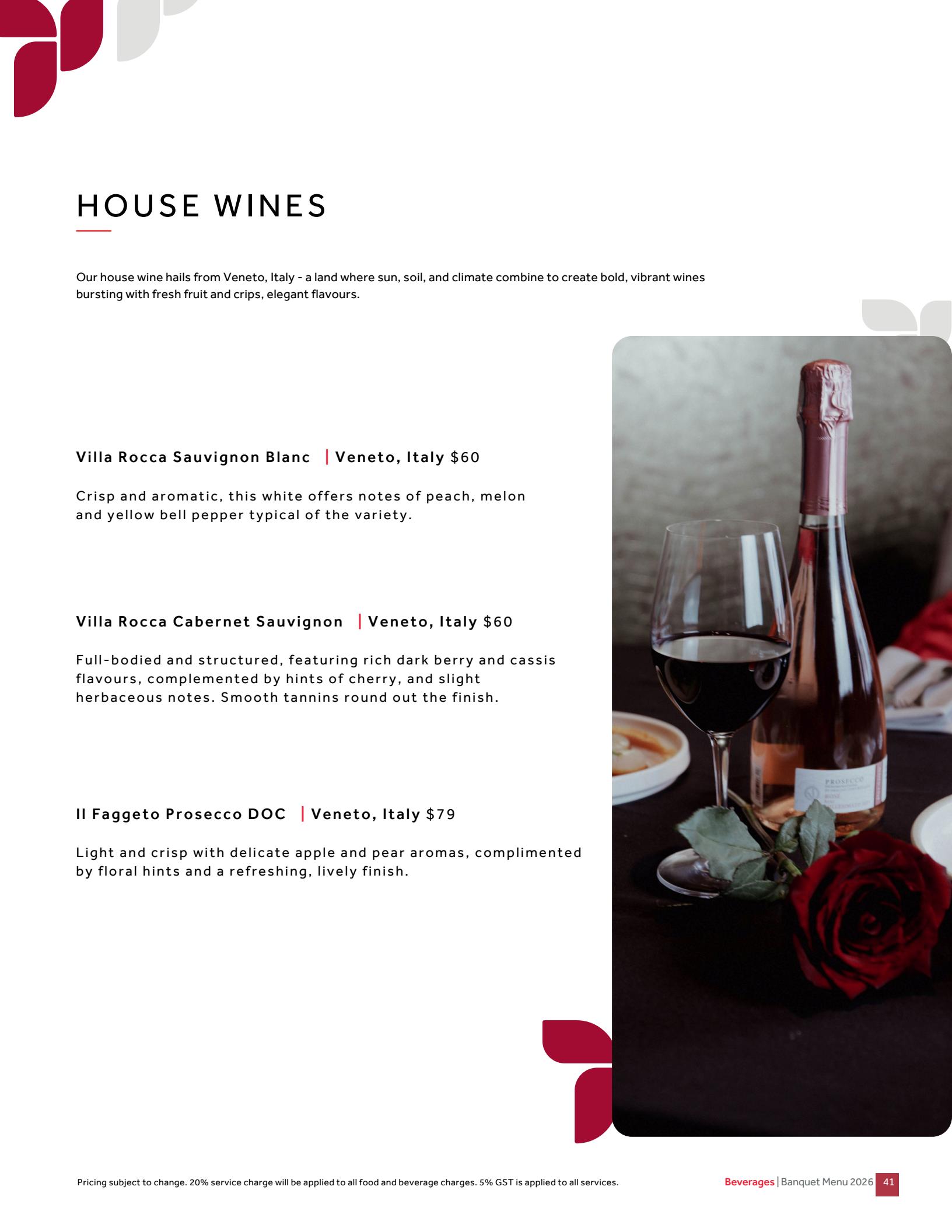
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BEVERAGES





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

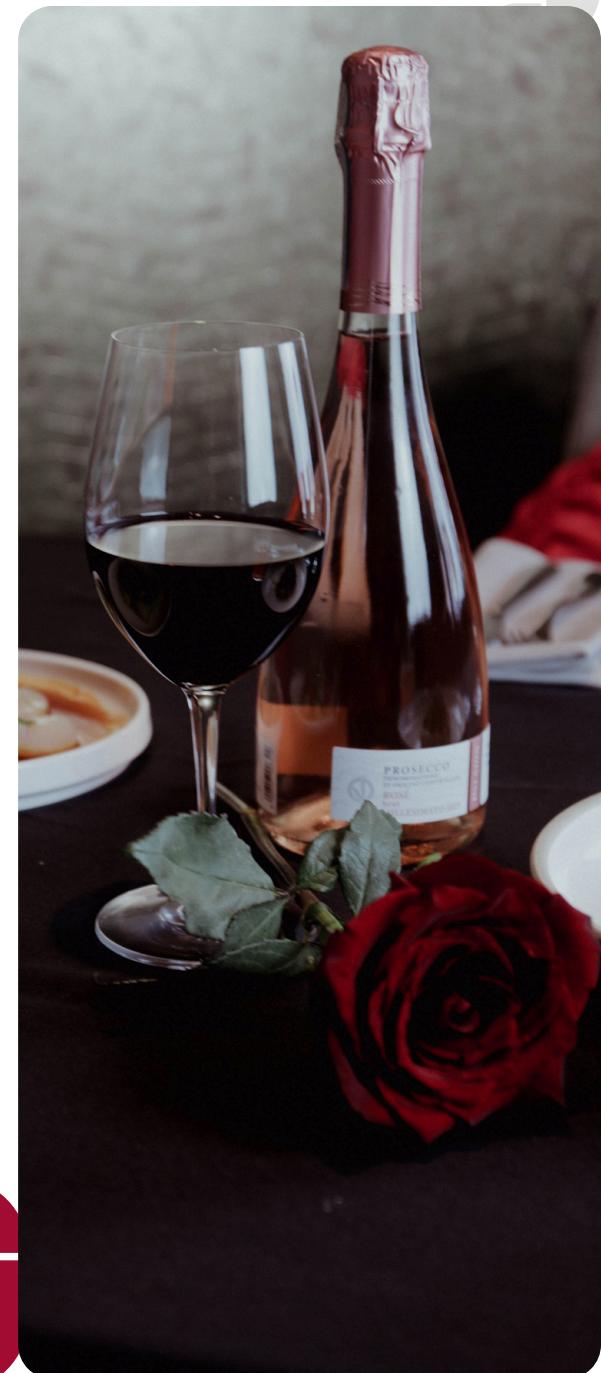
Crisp and aromatic, this white offers notes of peach, melon and yellow bell pepper typical of the variety.

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 Fagetto 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. Comes with a clean and refreshing finish.

Long Weekend Rosé | Niagara, Ontario \$80 🍁

Crisp and light-bodied with bright flavors of raspberry, strawberry and grapefruit; often with zesty citrus and subtle floral notes.

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	\$14
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

FARMERS and PRODUCERS

Trafford Farms
Micoacres
Crystal Springs
Little Potato Company
Pre Pak Meats
RED HAT Co-operative
Sylvan Star Cheese
NOTO Gelato
Those Chocolates
Mountain View Cold Pressed Canola
Good Bread
European Bakery

LOCAL ARTISANS

James Robinson Custom Wood Projects
Primush Photography

FRESH and SUSTAINABLE

Good Leaf Vertical Farms
Bles Wold Dairy
North Water
City Fish

CRAFT BEVERAGE

Tool Shed Brewing Company
Wild Rose Brewery
Bridgeland Distillery





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

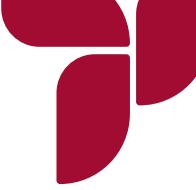
The Calgary Marriott Downtown Hotel maintains exclusive food and beverage rights within the Calgary TELUS Convention Centre.

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