FOOD AND BEVERAGE AT THE

CALGARY TELUS CONVENTION CENTRE

BY CALGARY MARRIOTT DOWNTOWN HOTEL

MARRIOTT
CALGARY DOWNTOWN

Calgary TELUS Convention Centre

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.

MENU DIRECTORY

Meet the Chef	4
Breakfast	6
Break	11
Lunch	16
Dinner	26
Beverages	41
Supporting Local	47
Food and Beverage Policies	48

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.

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

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VG = VEGAN 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.

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

CAFÉ 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 CRUDITÉS & 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
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 Cup 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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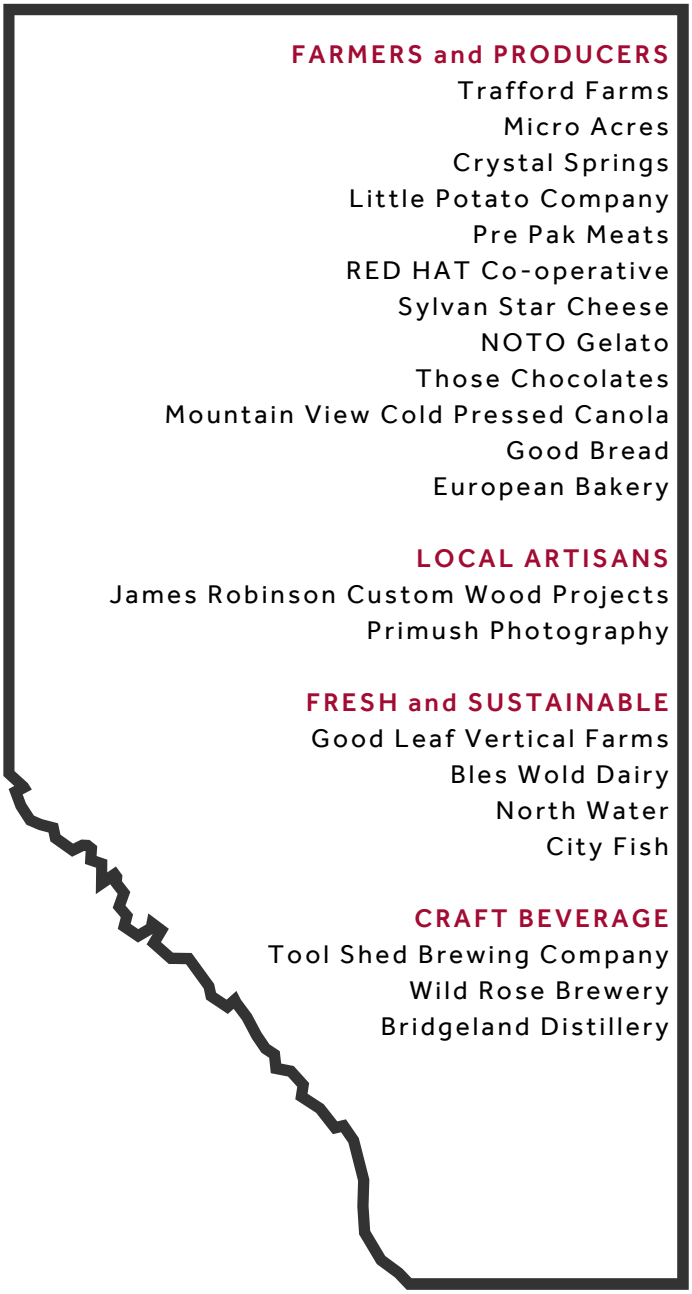
SUPPORTING LOCAL

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
Micro Acres
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.

For events that include pre-set menu items such as salad or dessert, a $15 fee will be applied for each additional place setting if the room is set above the guaranteed meal count.
This fee covers the cost of preparing and providing the extra preset items required for those additional settings.
Any dietary substitutions related to pre-set items will incur an additional charge, determined by the Executive Chef based on the cost of the substituted item.

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.
- 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 may 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