



FOOD AND BEVERAGE AT THE CALGARY TELUS CONVENTION CENTRE

BY CALGARY MARRIOTT
DOWNTOWN HOTEL

CULINARY PHILOSOPHY

Rooted in Purpose, Elevated by Innovation

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

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

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

-Chef Sean Cutler

Sustainability and Local Sourcing

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

Innovation and Elevation

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

Tailored Experiences

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





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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 Culinare 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.



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, 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

Broccoli & 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**

GF = GLUTEN FREE

DF = DAIRY FREE

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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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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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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,
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, 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**

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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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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/VG**

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 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

THE MIDWAY | \$33

Server-attended Station

Cotton Candy **GF/DF**

Buttered Popcorn **GF**

Mini Corn Dogs

Cinnamon Sugar Donuts

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, Ciabatta

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

Dinner | Banquet Menu 2026

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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.

Includes 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.

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.

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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

Bánh Mì Roast Beef Wrap **DF** | \$15

Greek Quinoa Salad **GF** | \$14

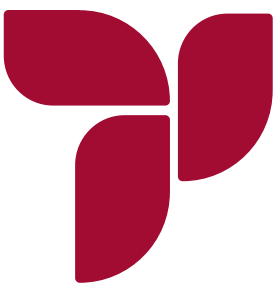
Beet and Goat Cheese Salad **GF** | \$14

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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VG = VEGAN

N = CONTAINS NUTS

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 Tablee 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