



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.



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

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

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, Cold-Pressed Canola Vinaigrette

Tri-Colour Potato Salad **GF/DF/V**

Dill Pickles, Green Onion, Horseradish Aioli, and Sweet Potato

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, Cold-Pressed Canola Vinaigrette

Tri Colour Potato Salad **GF/DF/V**

Dill Pickles, Green Onion, Horseradish Aioli, and Sweet Potato

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

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 Pesto

Truffle Chicken Marsala **GF**

Tomato, Onions, Mushrooms

Sweets

Tiramisu **GF**

Classic Ricotta Cannoli



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WORKING LUNCHES

PANASIAN 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 Panna 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,
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

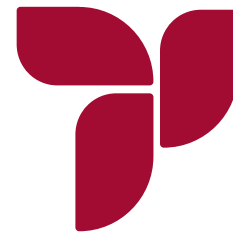
Sweets
Salted Caramel Cheesecake
Brown Butter Blondie
Dark Chocolate Brownies **GF**

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



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LUNCH BUFFETS



ELBOW VALLEY BUFFET | \$64

Artisan Greens **GF/V**

Cucumber, Shaved Carrots, Gem Tomatoes, Goat Feta, 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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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:

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, 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 GNOCCHI ARRABIATA **GF/VG** | \$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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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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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