



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.





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 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

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**

GF = GLUTEN FREE **DF** = DAIRY FREE **V** = VEGETARIAN **VG** = VEGAN **N** = CONTAINS NUTS

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



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

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**



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS



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**

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS



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



GF = GLUTEN FREE **DF** = DAIRY FREE **V** = VEGETARIAN **VG** = VEGAN **N** = CONTAINS NUTS

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



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

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



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

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.

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.

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



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS

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

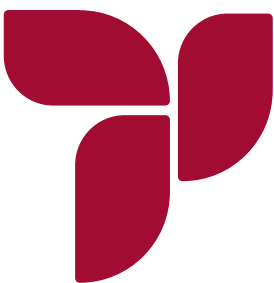
Beet and Goat Cheese Salad **GF** | \$14

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.



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

N = CONTAINS NUTS