

CORPORATE PACKAGES



JULY 2-13
2026

STANDARD PACKAGE

\$119 per person

Includes:

Private Space: Exclusive indoor/outdoor rooftop access with stunning views

Stampede-Inspired Menu: Bold Western flavours by Calgary Marriott Downtown

Western Atmosphere: Rustic décor, saloon-style bar & country furnishings

Entertainment: Curated country tunes for the perfect vibe

Custom Add-Ons: Branding, photo booth, live band or DJ, cocktail stations & more

Chuckwagon Brunch (Option 1)

- Fried Chicken & Waffles
Whiskey Syrup and Butter
- Smoked Cheddar Scrambled Eggs (GF)
- Slow Roasted Honey Bourbon Alberta Brisket Hash (GF)
Cheese Curds, Roasted Garlic Aioli
- Maple Breakfast Sausages (GF/DF)
- Compressed Watermelon Salad (GF/V)
Whiskey Mint Syrup, Crumbled Feta
- Warm Cornbread (V)
Hot Honey
- Cowboy Baked Beans (GF/DF/V)
Charred corn, Jalapeno, Fire Roasted Tomato

The All Albertan (Option 2)

- Shaved Alberta Beef (DF)
Soft Rolls, Mesquite BBQ Sauce, House Pickles
- Broccoli & Cabbage Slaw (GF/DF)
Pumpkin Seed, Red Onion, Celery Seed Apple Dressing
- Iceberg Chop Salad (GF)
Oven Dried Tomato, Pickled Red Onion, Avocado Green Goddess Dressing, Crispy Chorizo
- Cast Iron Mac 'n' Cheese
Crispy Onion, Secret Sauce, Smoked Cheddar Cheese Sauce
- Dill Pickle Tater Tots (GF/DF)
Green Onion, Chipotle Aioli, Chopped Pickles
- Cinnamon Sugar Doughnuts

VIP PACKAGE

\$149 per person

Includes:

Private Space: Exclusive indoor/outdoor rooftop access with stunning views

Enhanced VIP Menu: Amplified Western flavours by Calgary Marriott Downtown

Roaming Cocktail Station: ONE18 Empire Smoked Old Fashioned – our signature Black Walnut Old Fashioned, handcrafted and smoked in front of guests

Western Atmosphere: Rustic décor, saloon-style bar & country furnishings

Entertainment: Curated country tunes for the perfect vibe

Custom Add-Ons: Branding, photo booth, live band or DJ, cocktail stations & more

Welcome to Cowtown

- Roasted Corn Salad (GF/DF/V)
Charred Jalapeno Aioli, Cilantro, "Dorito" dust
- Compressed Watermelon Salad (GF/V)
Whiskey Mint Syrup, Crumbled Feta
- Slow Roasted Pork Ribs (GF/DF)
Red Eye BBQ Sauce, Pickled Red Onion
- Crispy Chicken Slider
Spiced Slaw, Oak & Smoke BBQ Sauce, Jalapeno Jack Cheese
- Dill Pickle Tater Tots (GF/DF)
Green Onion, Chipotle Aioli, Chopped Pickles
- Fried Stuffed Jalapeno (V)
Smoked Paprika Aioli, Cream Cheese, Charred Lime
- Stampede Butchers Block Carvery
Slow Roasted Honey Bourbon Alberta Brisket (DF)
Soft Rolls, Mesquite BBQ Sauce, House Pickles
- Cinnamon Sugar Doughnuts

The menu included in this package is outlined above, with the Marriott Downtown having the ability to add additional items for a fee.

In collaboration between the Calgary TELUS Convention Centre & Wild Rose Brewery

Contact us for more information
sales@calgary-convention.com

