



Holiday Menu 2026

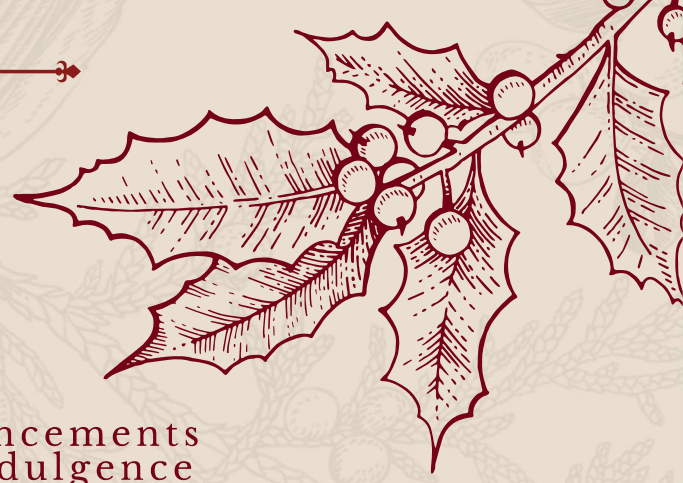
Calgary Marriott
Downtown

Where Festive Hospitality
Meets Elevated Dining



For The Table

Designed for sharing, these table enhancements add warmth, texture, and a touch of indulgence to your dinner experience.



Featured Breadbaskets | 4

Choose one option below

Sourdough ^v
with Rosemary Shallot Butter

Warm Focaccia ^{DF/V}
Sun-Dried Tomato with
Balsamic and Olive Oil

Ciabatta ^{DF/V}
Confit Garlic with
Smoked Sea Salt

Featured Sharing Plates | 18

Choose one option below

Mezze Platter

Greek-Style Tzatziki with Olive Oil ^{GF/V}
Lemon Oregano Feta Cheese ^{GF/V}
Roasted Garlic Hummus ^{GF/VG}
Marinated Olives ^{GF/VG}
Roasted Peppers ^{GF/VG}
Dolmades ^{GF/VG}
Pita Bread ^{VG}

Antipasti Platter

Whipped Ricotta with Olive Oil & Black Pepper ^{GF/V}
Grilled Vegetables with Olive Oil & Balsamic ^{GF/V}
Grapes & Dried Fruit ^{GF/DF}
Eggplant Caponata ^{DF/VG}
Focaccia Bread ^{DF/VG}
Prosciutto ^{GF/DF}

Cheese and Charcuterie

Selection of House-Made Mustards, Pickles & Preserves ^v
Chef Selected Canadian Cheese ^{GF/V}
Artisan Crackers & Crisps ^{DF/V}
Local Salami & Italian Meats





Buffets

A Christmas menu designed to impress. Buffets include 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.



Thoughtfully Traditional | 95



Salads

Winter Greens & Kale Salad ^{GF/DF/V}
Cabbage, Cranberries, Prairie Seeds,
White Balsamic Vinaigrette

Roasted Sweet Potato Salad ^v
Balsamic Marinated Red Peppers, Goat Cheese,
Honey Thyme Vinaigrette, Crispy Onions

Mains

Honey Roasted Root Vegetables
& Roasted Garlic Green Beans

Buttermilk Crushed
Yukon Gold Potatoes

Maple Brined Oven-Roasted Turkey ^{GF/DF}
Bourbon-Cranberry Compote ^{GF/DF}
Traditional Gravy ^{GF/DF}
Apple & Sage Stuffing

Slow Roasted Maple Bourbon Alberta
Pork Loin ^{GF/DF}
Dijon Herb Demi

Desserts

Sticky Toffee Pudding
Toffee Sauce & Tonka Bean Crème Anglaise

Peppermint Mocha Brownie ^{GF}
Peppermint Mocha Ganache, Cookie Crunch

Raspberry White Chocolate Tart ^N
Crushed Pistachios





Buffets

A Christmas menu designed to impress. Buffets include 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.



Elevated Classics | 105

Salads

Winter Greens & Kale Salad ^{GF/DF/V}
Cabbage, Cranberries, Prairie Seeds, White Balsamic Vinaigrette

Roasted Sweet Potato Salad ^V
Balsamic Marinated Red Peppers, Goat Cheese, Honey Thyme Vinaigrette, Crispy Onions

Radicchio & Endive Salad ^{V/N}
Artisan Greens, Toasted Pecans, Caramelized Pear, Manchego Cheese, Pomegranate Reduction & Cold Pressed Canola Vinaigrette

Mains

Honey Roasted Root Vegetables & Roasted Garlic Green Beans

Buttermilk Crushed Yukon Gold Potatoes

Roasted Atlantic Salmon ^{GF/DF}
Miso Soy Glaze

Maple Brined Oven-Roasted Turkey ^{GF/DF}
Bourbon-Cranberry Compote ^{GF/DF}
Traditional Gravy ^{GF/DF}
Apple & Sage Stuffing

Braised Alberta Short Rib ^{GF/DF}
Green Peppercorn & Rye Demi-Glace

Sweets

Sticky Toffee Pudding
Toffee Sauce & Tonka Bean Crème Anglaise

Peppermint Mocha Brownie ^{GF}
Peppermint Mocha Ganache, Cookie Crunch

Raspberry White Chocolate Tart ^N
Crushed Pistachios

Eggnog Cheesecake
Caramel Mousse, Spiced Graham Crumb





Buffet Enhancements



Substitute the Braised Alberta Short Rib for one of the following Chef attended carving stations.

Bourbon Brown Sugar Crusted Alberta Beef Prime Rib | 16
Dijon Jus, House Made Horseradish, Yorkshire Pudding

Beyond Meat Wellington v | 14
Vegan Demi, Horseradish, Maldon Sea Salt

Alberta Beef Tomahawk | 28
Calabrian Chili, Charred Lemon, Whole Roasted Garlic, Smoked Maldon Salt

Rosemary Crusted Alberta Lamb Rack | 20
Ruperts Whiskey Peppercorn Jus, Rosemary Garlic Crust





Plated Dinner



An elegant Christmas experience. 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 of 25 guests required: a \$15 per person fee applies for smaller groups. Menu items are priced per person.

Merry & Bright | 89

Winter Greens & Kale Salad GF/DF/V
Cabbage, Cranberries, Prairie Seeds, White Balsamic Vinaigrette

Maple Brined Oven-Roasted Turkey GF/DF
Bourbon-Cranberry Compote GF/DF
Traditional Gravy GF/DF
Apple & Sage Stuffing

Winter's Eve | 95

Radicchio & Endive Salad V/N
Artisan Greens, Toasted Pecans, Caramelized Pear, Manchego Cheese, Pomegranate Reduction & Cold Pressed Canola Vinaigrette

Braised Alberta Short Rib GF/DF
Green Peppercorn & Rye Demi-Glace

Dessert

Select One of the Following

Baileys Chocolate Mousse GF
Port & Sour Cherry Jam, Chocolate Sponge, Cocoa Nib Dentelle, Chocolate Crumb, Chantilly

Sticky Toffee Pudding N
Toffee Sauce, Tonka Bean Crème Anglaise, Almond Brittle, Spiced Chantilly

Christmas Morning
Brown Butter Blondie, Cereal Milk Whipped Ganache, Dark Chocolate Coffee Crèmeux, Cornflake Crunch

Dessert Enhancement | 16 per person

Tiered Dessert Display
Replaces Individual Desserts for Plated Dinners or Desserts on Buffet

Spiced Chocolate Mousse Cups GF
Peppermint Mocha Brownies GF
Whipped Shortbread Cookies
Raspberry Pistachio White
Chocolate Tart N
Orange Panna Cotta GF
Eggnog Cheesecake





Christmas is Here Soiree



Celebrate the season with a festive reception-style experience featuring chef-crafted canapés, interactive action stations, and modern holiday classics. Enjoy an elevated, social dining affair complemented by freshly brewed Starbucks regular and decaffeinated coffee and a traditional selection of fine teas. Includes milk options including 2%, cream, and oat milk.
Reception Style Celebration | \$150 per person.

Canapes

Whipped Brie Tarts ^v
Cranberry Citrus Compote

Wild Mushroom Tapenade ^v
Parmesan, Balsamic Glaze, Toasted
Crostini

Beef and Pecorino Carpaccio
Truffle Aioli, Toasted Baguette

Goat Cheese Croquettes ^v
Caramelized Onion Jam

Vegetable Empanada ^{GF/VG}
Caramelized Onion Jam

Sweet & Sour Meatballs ^{DF}
Grilled Pineapple, Sesame ^{DF}

Farmer, Butcher & Cheesemaker

Local Salami, Pepperoni, Italian Meats

Chef Selected Canadian Cheeses ^{GF/V}

Selection of House Made
Mustards, Pickles & Preserves

Artisan Crackers & Crisps

Pickled Vegetables ^{GF/V}

Dessert Station

Peppermint Mocha Brownie ^{GF}
Peppermint Mocha Ganache, Cookie Crunch

Raspberry White Chocolate Tart ^N
Crushed Pistachios

Eggnog Cheesecake
Caramel Mousse, Spiced Graham Crumb





Christmas is Here Soiree



Action Station

Select One from the Following

Cavatappi Puttanesca ^v

Cavatappi Tossed in San Marzano Tomato Sauce, Roasted Red Peppers, Olives, Capers, Finished with Fresh Basil, Shaved Parmesan, Cracked Peppers

Mushroom Risotto ^{GF/V}

Roasted Squash, Sage, Brown Butter

Flambe Garlic Shrimp

Garlic Herb Butter, White Wine

Swiss Fondue

Baby Potato, Pretzel, Cornichon, Christmas Ham

Carving Station

Select One from the Following

Maple Brined Oven-Roasted Turkey ^{GF/DF}

Bourbon-Cranberry Compote ^{GF/DF}

Traditional Gravy ^{GF/DF}

Apple & Sage Stuffing

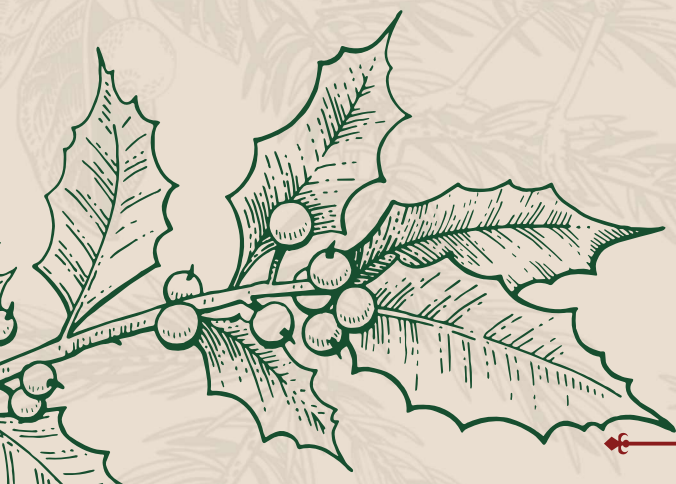
Beyond Meat Wellington ^v

Vegan Demi, Horseradish, Maldon Sea Salt

Bourbon Brown Sugar Crusted Alberta Beef

Prime Rib

Dijon Jus, House Made Horseradish, Yorkshire Pudding





Christmas is Here Soiree



Late Night Offerings

Select One from the Following

Holiday Slider Bar

Mini Chuck Slider

Secret Sauce, Smoked Cheddar Cheese, Pickles

Slow Roasted Pork Belly

Adobo Glaze, Pickled Carrot, Bao Steam Bun, Sriracha Aioli, Cilantro

Fried Chicken

Mesquite BBQ Sauce, Crispy Onions, Creamy Slaw^{DF}

Honey Truffle Chips ^{GF/DF/V}

Coast to Coast Poutine

Kennebec Potato Fries ^{GF/DF/V}

Classic Gravy & Cheese Curds ^{GF}

Foraged Mushroom ^{GF/V}

Goat Cheese, Umami Bomb Demi

Montreal Smoked Meat ^{GF/V}

Sauerkraut, Swiss Cheese, Thousand Island Dressing

Triple Dip & Chips

Traditional Roasted Garlic Hummus ^{GF/VG}

Caramelized Onion & Chive Dip ^{GF/VG}

Kettle Chips, Tortilla Chips, Soft Garlic Naan Bread

Cucumbers, Tomatoes, Baby Carrots, Broccoli ^{VG}

Red Pepper Romesco ^{GF/VG}

Fantastic Flatbreads & Where to Find Them

Basil Pesto

Confit Tomato, Goat Cheese, Prosciutto, Pickled Red Onion Truffle

Truffle Mushroom ^v

Whipped Ricotta, Rosemary Crema, Krispy Kale

Pepperoni

Fresh Mozzarella, Basil, Calabrian Chili

