MARRIOTT EVENT MENU
Your meeting is about more than just tables and chairs. That’s why we start with people, understand their meeting purpose, and deliver not just a meeting but an experience. Let’s imagine the possibilities. Discover more at MEETINGSIMAGINED.COM.
CELEBRATE
When the objective is to commemorate a milestone or accomplishment

DECIDE
When the objective is to engage in a meaningful dialogue in order to reach a decision

EDUCATE
When the objective is to learn new things or acquire new skills

IDEATE
When the objective is to generate new ideas and develop new ways of thinking

NETWORK
When the objective is to share ideas or meet new people

PRODUCE
When the objective is to work together to develop a specific output

PROMOTE
When the objective is to introduce a new offering or promote a new message
MEETING SERVICES APP.

With this app, you’ll be able to make connections with the hotel at the touch of a button—before, during and after your meeting. Request coffee or adjust the room temperature without ever leaving the meeting room and review your invoice and other details on your own mobile device. Available in 20 languages.
# Capacity Chart

<table>
<thead>
<tr>
<th>DIMENSIONS</th>
<th>CAPACITY</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Hollow Square</th>
<th>U-Shape 3/2</th>
<th>Board Room</th>
<th>1/2 Round 6</th>
<th>Full Round 8</th>
<th>Max Round 10</th>
<th>Total Round</th>
<th>Cocktail Style</th>
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<tbody>
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<td>3/2 per 6-foot table</td>
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| MAIN FLOOR |          |         |         | 14 | — | — | — | — | — | — | — |
| Inglewood | 24 x 16 x 10 | 381 | — | — | — | — | 14 | — | — | — | — |
| McKenzie | 24 x 16 x 10 | 381 | — | — | — | — | 14 | — | — | — | — |

W = Window
P = Pillars
MEETING PACKAGES

Minimum of 15 attendees

‘THE ESSENTIALS PACKAGE’ INCLUDING;
  Room rental & set up fees
  AM coffee break
  Buffet: Gourmet Sandwich Lunch
  PM coffee break
  Wi-Fi
  Tripod screen
AS OF $85 PER PERSON PLUS 20% SERVICE CHARGE
PLUS 5% TAX

‘THE CALGARY DISCOVERY PACKAGE’ INCLUDING;
  Room rental & set up fees
  Welcome Continental breakfast
  AM coffee break
  Your choice of Lunch Buffet:
    Chilled Lunch Buffet
    Carb Concious Lunch Buffet
    Prairie Farmer’s Lunch Buffet
  PM coffee break
  Wi-Fi
  Tripod screen
AS OF $125 PER PERSON PLUS 20% SERVICE CHARGE
PLUS 5% TAX

‘THE CALGARY TOWER PACKAGE’ INCLUDING;
  Room rental & set up fees
  Welcome Breakfast by Design
  AM coffee break with cookies or donuts
  Lunch: Buffet or menu of choice
  PM coffee break: Any themed coffee break of choice
  Wi-Fi
  Tripod screen
AS OF $150 PER PERSON PLUS 20% SERVICE CHARGE
PLUS 5% TAX

Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
BOARDROOM MEETINGS

INGLEWOOD BOARDROOM
AND MACKENZIE BOARDROOM
CATERING MENU

BOW VALLEY CONTINENTAL BREAKFAST
Seasonal Fresh Fruit and Whole Fruit
Hard Boiled Eggs
Individual Portioned Yogurts
Selection of Breakfast Bakeries
Starbucks Regular and Decaffeinated Coffee

AM OR PM COFFEE BREAK OF CHOICE

THE LUNCHBOX
All your favourite lunch items on a tray
Sandwich, wrap, salad, fruit and dessert

Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
BREAKFAST BUFFETS

All Breakfast Buffets include Orange Juice, Starbucks® Regular and Decaffeinated Coffee and Teavana Teas. Minimum of 20 guests or an additional $8 per person will apply. Additional $10 per person for full table set up.

BOW VALLEY CONTINENTAL BREAKFAST
Seasonal Fresh Fruit and Whole Fruit
Hard Boiled Eggs
Individual Portioned Yogurts
Selection of Breakfast Bakeries

STAR PERFORMANCE
Seasonal Fresh Fruit
Vector Cereal with 2% Milk
Greek Yogurt Parfait Station containing toppings rich in Anti-oxidants and Omega 3
“Deconstructed Breakfast Salad” with a Hard Boiled Egg, Baby Tomatoes, and Bacon Dressing served with Crostini

GLUTEN FREE AND VEGAN FRIENDLY
Seasonal Fresh Sliced Fruit
Gluten Free Carrot Muffins with Becel
Gluten Free Loaves

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
BREAKFAST BUFFETS

All Breakfast Buffets include Orange Juice, Starbucks® Regular and Decaffeinated Coffee and Teavana Teas. Minimum of 20 guests or an additional $8 per person will apply. Additional $10 per person for full table set up.

BREAKFAST BY DESIGN
All Designed Breakfasts Menus include the following:
- Seasonal Fresh Fruit
- Selection of Muffins with Butter and Preserves
- Selection of Individual Yogurts

FROM THE COOP (CHOOSE 1)
- Chive Scrambled Eggs accompanied by Cheddar Cheese
- Roasted Mushroom Scrambled Eggs accompanied by Asiago Cheese
- Whole Egg Frittata with Roasted Vegetables
- Egg White Frittata with Wilted Spinach and Red Onion
- Tofu Scrambled “Eggs”

BREAKFAST SPUDS (CHOOSE 1)
- Roasted Yukon Gold Potato with Caramelized Onion
- Seasoned Hash Brown Patties
- Home Style Roasted Red Skin Potatoes
- ONE18 Empire Fried Breakfast Potato

MEATS (CHOOSE 2)
- Breakfast Sausage
- Crisp Bacon
- Canadian Bacon
- Cottage Ham

ENHANCE YOUR CUSTOM BUFFET WITH SPECIALTY SAUSAGES
- Beef Sausage + 2.50/person
- Turkey Sausage + 2.50/person
- Chicken and Apple Sausage + 2.50/person
- Veggie Sausage + 2.50/person

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
**Breakfast Buffets**

All Breakfast Buffets include Orange Juice, Starbucks® Regular and Decaffeinated Coffee and Teavana Teas. Minimum of 20 guests or an additional $8 per person will apply. Additional $10 per person for full table set up.

The following items can only be added when you have a breakfast buffet:

<table>
<thead>
<tr>
<th>5</th>
<th>6</th>
<th>7</th>
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</thead>
<tbody>
<tr>
<td>Cold Cereal Bar</td>
<td>Whole Egg Frittata with Roasted Vegetables</td>
<td>Cinnamon French Toast</td>
</tr>
<tr>
<td>Chicken Sausage</td>
<td>Egg White Frittata with Wilted Spinach and Red Onion</td>
<td>House Made Pancakes</td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>Individual Greek Yogurt and Berry Parfait</td>
<td>Sliced Deli Meats and Local Cheese</td>
</tr>
<tr>
<td>Beef Sausage</td>
<td>Egg and Cheese Breakfast Sandwich on an English Muffin</td>
<td>Sweet Potato Biscuit Sandwich with Roasted Vegetables and Egg Whites</td>
</tr>
<tr>
<td>Veggie Sausage</td>
<td>Avocado Crostini</td>
<td>Buttermilk Biscuit Sandwich with Egg and Cheese</td>
</tr>
<tr>
<td>Bagel Station with Butter &amp; Spreads</td>
<td>Bloody Mary Deviled Eggs</td>
<td>Centre Street Croissant with Egg, Turkey Sausage and Arugula served with Avocado Crema</td>
</tr>
<tr>
<td>Gluten Free Muffins</td>
<td>Baked Red Beans and Tomato Sauce</td>
<td>Citrus Poached Shrimp</td>
</tr>
<tr>
<td>Oatmeal Station with Garnish</td>
<td></td>
<td>Western Style Omelet</td>
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</table>

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
AM BREAKS

All Breaks include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

COFFEE BREAK 9
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Premium Teavana Tea Selections

FRESH START BREAK 21
Whole Fruit
Berries with Yogurt
Fresh Smoothies
Protein Bars
Assorted Bottled Juices and Sparkling Water

ITS COOKIE O’CLOCK SOMEWHERE 17
Fresh Baked and House Made
Coconut Pecan, Oatmeal Raisin, Cranberry Pumpkin Seed and Chocolate Chip Cookies
Individual Almond, Soy, and 2% Milk

HAPPY-HEALTHY TRAIL MIX BREAK 20
Create your Own Trail Mix Bar with Mixed Nuts, Seeds, Dried Fruit and Smarties
Whole Fruit
Dark Chocolate Almond Bark
Oasis Infused Water

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
### PM BREAKS

All Breaks include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

<table>
<thead>
<tr>
<th>Break Type</th>
<th>Items</th>
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<tbody>
<tr>
<td><strong>CHOCOHOLIC BREAK</strong></td>
<td>Hot Chocolate, Chocolate Chip Banana Bread, Chocolate Bourbon Pecan Brownies, Chocolate Truffles and Whipped Chocolate</td>
</tr>
<tr>
<td><strong>TORTILLA BREAK</strong></td>
<td>Tri-Colored Tortilla Chips, House made Guacamole and Charred Tomato Salsa, Roasted Corn Salsa</td>
</tr>
<tr>
<td><strong>RETRO CANDY BREAK</strong></td>
<td>Your Favorite Childhood Candy, Chocolate, and Gummy Cravings, Chicago Mix Kettle Corn, Old Fashioned Local Soda Pops</td>
</tr>
<tr>
<td><strong>THANKS FOR STOPPING BY BREAK</strong></td>
<td>Whole Seasonal Fruit, Smoked Almonds, Veggie Sticks with Dip, Pringles Potato Chips</td>
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<tr>
<td><strong>DIPPING STATION</strong></td>
<td>Pita Chips, House Cooked Potato Chips, Tortilla Chips, Vegetable Sticks, Kale Dip, Caramelized Onion Dip, Roasted Red Pepper and Feta Dip, Curried Chickpea Hummus, Edamame Hummus</td>
</tr>
<tr>
<td><strong>COFFEE SHOP BREAK</strong></td>
<td>Powdered, Jellied, and Old Fashioned Doughnuts</td>
</tr>
<tr>
<td><strong>LOCAL FARE</strong></td>
<td>Alberta Made Beef Jerky and Pepperoni Sticks, Olive Oil and Rosemary Sea Salted Popcorn, Marriott Snack Mix, Old Fashioned Local Soda Pops</td>
</tr>
<tr>
<td><strong>ROCKY MOUNTAIN HIKER</strong></td>
<td>Whole Seasonal Fruit, Veggie Chips, Local Artisan Cheese, Crispy and Spiced Chickpeas, House Made Granola Bar, Local Kombucha Drinks</td>
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</table>

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
## BREAK ENHANCEMENTS

<table>
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<th>Item</th>
<th>Price</th>
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<tr>
<td>Whole Fruit</td>
<td>2/person</td>
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<tr>
<td>Assorted Muffins</td>
<td>35/dozen</td>
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<tr>
<td>Assorted Danish</td>
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<tr>
<td>Croissants</td>
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<tr>
<td>Mini Assorted Croissants</td>
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<tr>
<td>Gluten Free Muffins</td>
<td>40/dozen</td>
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<tr>
<td>Assorted Loaves</td>
<td>35/dozen</td>
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<tr>
<td>Bagels with Cream Cheese and Assorted Preserves</td>
<td>35/dozen</td>
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<tr>
<td>Assorted Large Cookies</td>
<td>35/dozen</td>
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<tr>
<td>Gluten Free Cookies</td>
<td>40/dozen</td>
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<tr>
<td>Assorted Sweet Squares &amp; Brownies</td>
<td>35/dozen</td>
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<tr>
<td>Infused Flavored Water, Seasonal Selection</td>
<td>4.50/person</td>
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<tr>
<td>Starbucks® Regular and Decaffeinated Coffee</td>
<td>75/gallon</td>
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<tr>
<td>Teavana Tea</td>
<td>51/gallon</td>
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<tr>
<td>Assorted Soft Drinks</td>
<td>4.50 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>4.50 each</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>4.50 each</td>
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</tbody>
</table>

Prices are per person and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
## LUNCH MENUS

All Lunch Buffets include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

### Soup Selections – Can be added to any Buffet for $6 per person
- Nova Scotia Seafood Chowder
- Tomato Bisque
- Chicken and Wild Rice
- Beef and Barley
- Forest Mushroom Bisque
- Sausage Penne Minestrone
- Creamy Root Vegetable Harvest
- Tomato and Fennel Stew
- Sesame Ginger Carrot

### ALBERTA BUFFET
- Kale and Romaine Salad with Ciabatta Croutons, Shaved Parmesan, Lemon Garlic Vinaigrette
- Tri-Colored Potato Salad
- Heirloom Tomato and Cucumber Salad with Goat Cheese
- Slow Cooked Alberta Brisket
- Seared Atlantic Salmon with Honey Dijon Glaze
- Roasted Root Vegetables
- Roasted Garlic Broccolini
- Wild Berry Tarts
- Nanaimo Bars

### GOURMET SANDWICH SHOP
- Choice of Soup
- Mixed Baby Greens with Assorted Dressings
- Potato Salad with Egg and Pickles
- House Chips and Onion Dip
- Assorted House Made Pickled Items
- “Bahn Mi” Roast Beef Wrap with Cilantro, Cucumber, Pickled Carrots, Sriracha Aioli
- Italian Antipasto Wrap with Mortadella, Salami, Provolone, Roasted Peppers, Caramelized Onions, Shredded Lettuce, and Italian Herb Aioli
- Roasted Turkey Club with Bacon, Shredded Lettuce, Tomato, and Avocado Aioli on a House Made Pretzel Bun
- Roasted Vegetable on Focaccia with Portobello, Zucchini, Eggplant, Red Onion, Red Pepper Hummus
- Brownies and blondies

### CHILLED LUNCH BUFFET
- Salad of Romaine Hearts with Asparagus and Vine Ripe Tomatoes
- Edamame and Chick Pea Salad with Sweet Pepper, Shaved Radish, and Minted Yogurt Dressing
- Spiced Tomato and Cucumber Salad
- Roasted Vegetable Board with Balsamic Drizzle
- Alberta Flank Steak with Cilantro Gremolata and Vadouvan Aioli
- Grilled Chicken Breast with Orange, Rosemary, and Cranberry Caramelized Onion Marmalade
- Seared Albacore Tuna with a Yuzu Glaze and Wasabi Aioli
- Assorted Sourdough Rolls with Butter
- Assorted French Pastries

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Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
LUNCH MENUS

All Lunch Buffets include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

ONE18 EMPIRE BURGER BAR

Grilled Alberta Beef Burgers
Smoked Bacon
Rosemary and Sea Salt French Fries
House Made Pretzel Buns
Sliced Smoked Applewood Cheddar
Shredded Lettuce, Beef Steak Tomatoes, House Pickles
House Bourbon Ketchup, Pickled Mustard
House Made Coleslaw
Mason Jar Mixed Greens Salad
Mini Goat Cheese Cheesecakes

*Add Yam Fries for $3/person

MARKET STYLE BAGGED LUNCH

All Bags Will Include the Following:
Wrapped Sandwiches
Mixed Green Salad
Bag of Chips
Cookie
Whole Fruit
Bottled Water

CARB CONSCIOUS

Red Leaf and Frisee Salad with Roasted Cipollini Onions,
Caramelized Pear, Grainy Mustard Vinaigrette
Broccoli Salad with Baby Tomatoes, Peppers, Pickled Red Onion,
Red Wine-Dijon Vinaigrette
Seared Salmon with Tomato Fennel Chutney
Roasted Brussel Sprouts with White Balsamic Reduction
Roasted Carrots with Dill Yogurt
Fresh Fruit Trifle

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CUSTOM LUNCH MENUS

All custom lunch menus include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

Customize your Menu and Your Style of Service
Plated Service Includes Table Setting, Choice of Pre-set or Served Salad, Customized Main Course, and Pre-set or Served Dessert
Buffet Style Service Includes 2 Salads and 1 Soup, 1 Protein, 1 Starch, 1 Vegetable, and Choice of 2 Desserts.
Both Buffets and Plated Service can have Extra Items to the Menu upon Request

<table>
<thead>
<tr>
<th>SALADS</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens, with Shaved Carrots, Baby Tomatoes, Cucumber, and Assorted Dressings</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Traditional Caesar Salad</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Caprese Salad</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Roasted Vegetable Salad with Arugula and Spiced Pumpkin Seeds</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BUFFET SOUPS</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bisque</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Chicken and Wild Rice</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Sausage and Penne Minestrone</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Sesame Ginger Carrot</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Creamy Root Vegetable Harvest</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Butternut Squash</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic Green Beans</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Honey Roasted Carrots</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Roasted Seasonal Vegetable Medley</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED CHICKEN BREAST</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Basil Sauce</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ATLANTIC SEARED SALMON</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grainy Dijon and Honey Glaze</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SLOW ROASTED ALBERTA BEEF BRISKET</th>
<th>60 PLATED/52 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Natural Jus</td>
<td>60 PLATED/52 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED WHOLE PORK LOIN</th>
<th>57 PLATED/49 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Apple Puree</td>
<td>57 PLATED/49 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>STARCH</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey and Thyme Roasted Alberta Baby Red Potatoes</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Wild Rice Pilaf</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Sour Cream and Chive Smashed Potatoes</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>58 PLATED/50 BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel Cheesecake</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Bourbon Peach Tart</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Almond Raspberry Streusel</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
<tr>
<td>Flourless Chocolate Tort</td>
<td>58 PLATED/50 BUFFET</td>
</tr>
</tbody>
</table>

Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
RECEPTION

STATIONED RECEPTION

CHARCUTERIE STATION  25
Artisan Breads, Lavash,
Soppressata, Capicola, Prosciutto, Salami
Grana Padano, Applewood Smoked Cheddar,
Blue Cheese, Canadian Brie
Pickled Vegetables, Olives

BACKYARD BBQ  22
Alberta Beef Sliders with Black Garlic Aioli and Smoked Cheddar
Ball Park Mini Hotdogs
Potato Salad with Egg and Pickles
House Made Coleslaw

CHEF’S TABLE RECEPTIONS
(all carving stations include 2 hours of service)

ALBERTA BEEF BRISKET CARVING STATION  18/person
Served with Whisky BBQ Sauce, Beer Mustard, Pickles,
Caramelized Onions and Sliced Rolls

ROASTED PORK LOIN CARVING STATION  16/person
Served with Pineapple Chutney and Sliced Rolls

HOT TURKEY SANDWICH CARVING STATION  15/person
Served with Turkey Gravy, Green Peas, and Sliced Rolls

Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
RECEPTION PACKAGES

PACKAGE ONE
(MINIMUM 50 GUESTS)
Choice of 4 types of Hors d’oeuvres

PACKAGE TWO
(MINIMUM 50 GUESTS)
Choice of 4 types of Hors d’oeuvres
Cheese and Fruit Display
House Chips and House Dip

PACKAGE THREE
(MINIMUM 50 GUESTS)
Choice of 4 types of Hors d’oeuvres
Cheese and Fruit Display
Chef Attended Carved Roast Beef
Assorted Sourdough Rolls
Horseradish Aioli, Beer Mustard

Prices are per person and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
# HORS D’OEUVRES LIST

## HOT
- Korean BBQ Meatballs 41
- Vegetable Spring Rolls with Plum Sauce 42
- Jalapeño and Cheddar Fritter 42
- Salt and Pepper Chicken Wings 43
- Frank’s Red Hot Wings 43
- Assorted Dim Sum 44
- Chicken Dumplings with Reduced Soya 44
- Tempura Shrimp with Sriracha Lime Cocktail Sauce 46
- Coconut Pineapple Shrimp Fritter with Pineapple Sesame Sauce 46
- Vegetable Slider with Lettuce, Tomato and Black Garlic Aioli 48
- Buffalo Chicken Slider with Coleslaw and Sliced Dill Pickle 50
- Alberta Beef Slider with Smoked Cheddar and Black Garlic Aioli 50
- Pulled Pork Slider with Whisky BBQ Sauce and Coleslaw 50
- Montreal Smoked Meat Slider on a Pretzel Bun with Yellow Mustard and Sliced Dill Pickle 50
- Braised Beef Short Rib Tart with Minted Pea Puree 50
- Duck Confit on Seared Polenta with Parsnip Puree 50
- Alberta Bison Slider with Forest Herb Aioli 51

## COLD
- California Roll with Sweet Soy Sauce 46
- Spicy Salmon Roll with Sweet Soy Sauce 53
- Spicy Tuna Roll with Sweet Soy Sauce 53
- Assorted Nigiri Sushi 55
- ***Minimum 4 Rolls for any Sushi***
- Caprese Skewer 43
- Brie with Onion Marmalade on House Made Crostini 43
- Cultivated Mushroom Bruschetta with a Balsamic Glaze and Shaved Asiago 43
- Cajun Prawn with Guacamole on House Made Crostini 46
- Prosciutto Wrapped Caramelized Pear with Gorgonzola and Arugula 46
- Smoked Duck Breast with Mango Salsa on Puff Pastry 50
- Smoked Salmon Caviar Roll with Lemon Thyme Cream Cheese 50
- Albacore Tuna Tataki with Wasabi Mayo and Pickled Radish on a Wonton Crisp 51
- Mini Lobster Roll 56

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Prices are per dozen and subject to change.
A customary 20% service charge and GST of 5% will be added to the price.
## Reception Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted French Pastries</td>
<td>8/personto</td>
</tr>
<tr>
<td>Local Cheese Board with Crackers</td>
<td>26/person</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td>10/person</td>
</tr>
<tr>
<td>Crudité with Hummus</td>
<td>12/person</td>
</tr>
<tr>
<td>Pretzels, Chips, and Nuts</td>
<td>4/person</td>
</tr>
</tbody>
</table>

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## Centre Street Buffet

Served as Individual Portions

- Seasonal Mason Jar Salad
- Kale and Romaine Salad, Ciabatta Croutons, Shaved Parmesan, Lemon Garlic Vinaigrette
- Charcuterie and Canadian Cheeses
- Braised Alberta Beef Short Rib Au Jus, Truffled Pomme Puree and Green Bean
- Fraser Valley Duck Breast with Seared Polenta and Peach Thyme Chutney
- Atlantic Salmon with Barley Risotto and Sweet Pea Puree
- Chocolate Buffet
CUSTOM DINNER MENUS

All custom dinner menus include Starbucks® Regular and Decaffeinated Coffee and Teavana Teas.

Customize your Menu and Your Style of Service

Plated Service Includes Table Setting, Choice of Pre-set or Served Salad, Customized Main Course, and Pre-set or Served Dessert

Buffet Style Service Includes 2 Salads and 1 Soup, 1 Protein, 2 starch, 1 vegetable, and Choice of 3 Desserts.

Both Buffets and Plated Service can have Extra Items to the Menu upon Request

SALADS
- Roasted Potato and Sweet Pea Salad
- Caprese Salad
- Roasted Apple, Pickled Grapes, Roasted Pecan, Goats Cheese with Winter Greens with Balsamic
- Grapefruit and Golden Beets, Red Onion, with Arugula and Spinach with Citrus Vinaigrette

BUFFET SOUPS
- Tomato Bisque
- Chicken and Wild Rice
- Sausage and Penne Minestrone
- Sesame Ginger Carrot
- Creamy Root Vegetable Harvest
- Butternut Squash

VEGETABLE
- Roasted Garlic Green Beans
- Roasted Garlic Broccolini
- Honey Roasted Carrots
- Roasted Seasonal Vegetable Medley
- Corn and Edamame Succotash
- Roasted Golden Beets

STARCH
- Honey and Thyme Roasted Alberta Baby Red Potatoes
- Brown Butter Fingerling Potatoes
- Wild Rice Pilaf
- Truffle and Chive Smashed potatoes
- Gluten Free Gnocchi with Roasted Veggies

Extra protein 12
Extra Starch or Vegetable 9

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CUSTOM DINNER MENUS

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Plated Service Includes Table Setting, Choice of Pre-set or Served Salad, Customized Main Course, and Pre-set or Served Dessert

Buffet Style Service Includes 2 Salads and 1 Soup, 1 Protein, 2 starch, 1 vegetable, and Choice of 3 Desserts.

Both Buffets and Plated Service can have Extra Items to the Menu upon Request

ROASTED CHICKEN BREAST SUPREME
78 PLATED/75 BUFFET
Herbed Chicken Au Jus

SEARED ATLANTIC SALMON
78 PLATED/75 BUFFET
Smoked Tomato Ragout with an Arugula Pesto

ALBERTA BEEF TENDERLOIN
88 PLATED (NO OPTION FOR BUFFET)
Forest Mushroom Au Jus

BRAISED BONE-OUT ALBERTA BEEF SHORT RIB
82 PLATED/84 BUFFET
Roasted Shallot Demi-Glace

SLOW ROASTED ALBERTA BEEF BRISKET
79 PLATED/81 BUFFET
With Natural Jus

ROASTED WHOLE PORK LOIN
75 PLATED/77 BUFFET
Chimichurri glaze

DESSERT
Cassis and White Chocolate Mousse
Caramel Cheesecake
Bourbon Peach Tart
Almond Raspberry Streusel
Dark Chocolate Espresso Mousse
Flourless Chocolate Tort

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### BEVERAGES

<table>
<thead>
<tr>
<th></th>
<th>HOST BAR</th>
<th>CASH BAR</th>
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</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>8</td>
<td>9.50</td>
</tr>
<tr>
<td>Standard Liquor</td>
<td>8.50</td>
<td>9.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>8.50</td>
<td>9.50</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>9</td>
<td>10.50</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>10</td>
<td>11.50</td>
</tr>
</tbody>
</table>

**BAR LABOUR CHARGES**

Bartender/Cashier charges of **$50 per hour/per associate** (minimum 3 hours) will be applied if consumption is less than $500 per bar/3 hours.

Prices are per bottle and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
SPECIALTY BARS

BOURBON BAR

BOURBON COCKTAILS 15/each
Selection of Bourbons and Handcrafted Seasonal Cocktails

BOTANICAL BAR

BOTANICAL COCKTAILS 15/each
Canadian Selection of Locally Distilled Spirits and Handcrafted Seasonal Cocktails

CANADIAN ROCKIES BAR

CANADIAN INSPIRED COCKTAILS 15/each
Canadian Selection of Local Spirits and Handcrafted Cocktails

*Our specialty bars are available as Host Bar or Cash Bar options with a $1 per drink surcharge.

Prices are per bottle and subject to change. A customary 20% service charge and GST of 5% will be added to the price.
## WINE

### WHITE WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRAN HACIENDA, CHILE</td>
<td>45</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td></td>
</tr>
<tr>
<td>JACKSON TRIGGS, CANADA</td>
<td>47</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td></td>
</tr>
<tr>
<td>MEZZAMONDO, ITALY</td>
<td>48</td>
</tr>
<tr>
<td>Pinot Grigio Chardonnay</td>
<td></td>
</tr>
<tr>
<td>HARDY’S RESERVE, AUSTRALIA</td>
<td>55</td>
</tr>
<tr>
<td>Gewurztraminer Riesling</td>
<td></td>
</tr>
<tr>
<td>MUDHOUSE MARLBOROUGH, NEW ZEALAND</td>
<td>75</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
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</tr>
</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRAN HACIENDA, CHILE</td>
<td>45</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>JACKSON TRIGGS, CANADA</td>
<td>47</td>
</tr>
<tr>
<td>Malbec</td>
<td></td>
</tr>
<tr>
<td>MEZZAMONDO, ITALY</td>
<td>48</td>
</tr>
<tr>
<td>Sangiovese Merlot</td>
<td></td>
</tr>
<tr>
<td>HARDY’S RESERVE, AUSTRALIA</td>
<td>55</td>
</tr>
<tr>
<td>Shiraz</td>
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<tr>
<td>INTO, CALIFORNIA</td>
<td>64</td>
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<tr>
<td>Pinot Noir</td>
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</table>

### SPARKLING WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FREIXENET CAVA, SPAIN</td>
<td>63</td>
</tr>
<tr>
<td>BOTTEGA, ITALY</td>
<td>75</td>
</tr>
</tbody>
</table>

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