

# MARRIOTT EVENT MENU



MARRIOTT  
CALGARY DOWNTOWN

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED

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# PEOPLE INSPIRED. MARRIOTT DELIVERED.

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](https://www.marriott.com/meetingsimagined).

  
PEOPLE INSPIRED. MARRIOTT DELIVERED



## 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

  
PEOPLE INSPIRED. MARRIOTT DELIVERED



# 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

	DIMENSIONS		CAPACITY									
	W x L x H	Square Foot	Theatre	Classroom 3/2 per 6-foot table	Hollow Square 3/2 per 6-foot table	U-Shape 3/2 per 6-foot table	Board Room 3/2 per 6-foot table	1/2 Round 6 (5 ft)	Full Round 8 (5 ft)	Max Round 10 (5 ft)	Total Round Tables (5 ft)	Cocktail Style
<b>2<sup>ND</sup> FLOOR</b>												
Kensington A (W)	27 x 25.5 x 10	738	50	24/16	18/12	18/12	20/12	30	40	50	5	30
Kensington B	31 x 25.5 x 10	883	80	40/32	28/18	20/12	20/12	42	56	70	7	50
Kensington C	22 x 25.5 x 10	576	40	24/16	18/12	18/12	20/12	24	32	40	4	30
Kensington D	23 x 25.5 x 10	631	50	24/18	18/12	18/12	20/12	30	40	50	5	30
Kensington A/B (W)	58 x 25.5 x 10	1,621	114	42/30	48/32	30/20	40/26	54	72	90	9	80
Kensington A/B/C (W)	80 x 25.5 x 10	2,197	210	120/80	80/52	50/32	63/44	90	—	150	15	150
Kensington B/C	53 x 25.5 x 10	1,459	153	42/36	32/21	26/39	26/39	60	80	100	10	90
Kensington B/C/D	76 x 25.5 x 10	2,090	210	120/80	80/52	50/32	63/44	90	120	150	15	130
Kensington C/D	45 x 25.5 x 10	1,207	120	42/36	32/21	26/39	27/18	54	72	90	9	90
Kensington A/B/C/D (W)	103 x 25.5 x 10	2,828	280	168/112	98/64	51/34	88/60	114	152	190	19	230
Mount Royal (P)	18.5 x 34.5 x 10	668	48	24/18	24/16	22/14	18/12	24	32	40	4	35
Acadia A (P/W)	27 x 37.5 x 10	1,033	66	36/24	32/21	24/16	22/16	42	56	70	7	50
Acadia B (P/W)	40.5 x 37.5 x 10	1,679	120	60/40	48/32	39/26	30/20	66	88	110	11	90
Acadia A/B (P/W)	67.5 x 37.5 x 10	2,712	192	135/90	72/48	63/44	54/36	102	136	170	17	190
Hillhurst	22 x 17 x 10	614	44	24/16	24/16	21/14	27/18	36	40	50	5	40
Sunalta A (P)	18.5 x 33.5 x 10	657	44	24/16	24/16	24/16	27/18	30	40	30	3	50
Sunalta B (P/W)	30 x 33.5 x 10	1,066	72	60/40	36/24	27/18	27/18	48	64	80	8	60
Sunalta C (P/W)	28 x 33.5 x 10	1,066	72	60/40	36/24	27/18	27/18	48	64	80	8	65
Sunalta A/B (P/W)	48.5 x 33.5 x 10	1,273	110	135/90	42/28	33/22	27/18	72	96	120	12	115
Sunalta B/C (P/W)	58 x 33.5 x 10	2,132	144	120/80	72/48	54/36	54/36	90	120	150	15	130
Sunalta A/B/C (P/W)	76.5 x 33.5 x 10	2,789	192	150/104	84/56	81/54	74/50	114	152	190	19	210
Sunalta Prefunction	25 x 25 x 10	640	—	—	—	—	—	—	—	—	—	70
Patio	120 x 54	6,250	192	—	—	—	—	288	384	480	48	448
<b>MAIN FLOOR</b>												
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 36

- 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 39

- 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 36

Seasonal Fresh Fruit and Whole Fruit  
Hard Boiled Eggs  
Individual Portioned Yogurts  
Selection of Breakfast Bakeries

## STAR PERFORMANCE 38

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 30

Seasonal Fresh Sliced Fruit  
Gluten Free Carrot Muffins with Becel  
Gluten Free Loaves



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# BREAKFAST BUFFETS

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Minimum of 20 guests or an additional \$8 per person will apply. Additional \$10 per person for full table set up.

## BREAKFAST BY DESIGN

39

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



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# 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

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

Prices are per person and subject to change.

A customary 20% service charge and GST of 5% will be added to the price.



# A M B R E A K S

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.

## CHOCOHOLIC BREAK 21

- Hot Chocolate
- Chocolate Chip Banana Bread
- Chocolate Bourbon Pecan Brownies
- Chocolate Truffles and Whipped Chocolate

## TORTILLA BREAK 18

- Tri-Colored Tortilla Chips
- House made Guacamole and Charred Tomato Salsa
- Roasted Corn Salsa

## RETRO CANDY BREAK ..... 23

- Your Favorite Childhood Candy, Chocolate, and Gummy Cravings
- Chicago Mix Kettle Corn
- Old Fashioned Local Soda Pops

## THANKS FOR STOPPING BY BREAK ..... 19

- Whole Seasonal Fruit
- Smoked Almonds
- Veggie Sticks with Dip
- Pringles Potato Chips

## DIPPING STATION 25

- 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

## COFFEE SHOP BREAK ..... 17

- Powdered, Jellied, and Old Fashioned Doughnuts

## LOCAL FARE ..... 25

- Alberta Made Beef Jerky and Pepperoni Sticks
- Olive Oil and Rosemary Sea Salted Popcorn
- Marriott Snack Mix
- Old Fashioned Local Soda Pops

## ROCKY MOUNTAIN HIKER ..... 27

- Whole Seasonal Fruit
- Veggie Chips
- Local Artisan Cheese
- Crispy and Spiced Chickpeas
- House Made Granola Bar
- Local Kombucha Drinks

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

Seasonal Fresh Fruit .....	10/person
Whole Fruit .....	2/person
Assorted Muffins .....	35/dozen
Assorted Danish .....	35/dozen
Croissants .....	35/dozen
Mini Assorted Croissants .....	35/dozen
Gluten Free Muffins .....	40/dozen
Assorted Loaves .....	35/dozen
Bagels with Cream Cheese and Assorted Preserves .....	35/dozen
Assorted Large Cookies .....	35/dozen
Gluten Free Cookies .....	40/dozen
Assorted Sweet Squares & Brownies .....	35/dozen
Infused Flavored Water, Seasonal Selection .....	4.50/person
Starbucks® Regular and Decaffeinated Coffee .....	75/gallon
Teavana Tea .....	51/gallon
Assorted Soft Drinks .....	4.50 each
Bottled Water .....	4.50 each
Assorted Fruit Juices .....	4.50 each

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

55

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

51

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 Portabello, Zucchini, Eggplant,  
Red Onion, Red Pepper Hummus  
Brownies and blondies

## CHILLED LUNCH BUFFET ..... 53

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

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

### ONE18 EMPIRE BURGER BAR

54

- 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

### CARB CONSCIOUS ..... 49

- 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

### MARKET STYLE BAGGED LUNCH ..... 39

All Bags Will Include the Following:

- Wrapped Sandwiches
- Mixed Green Salad
- Bag of Chips
- Cookie
- Whole Fruit
- Bottled Water



Prices are per person and subject to change.

A customary 20% service charge and GST of 5% will be added to the price.

# 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

## SALADS

Mixed Greens, with Shaved Carrots, Baby Tomatoes,  
Cucumber, and Assorted Dressings  
Traditional Caesar Salad  
Caprese Salad  
Roasted Vegetable Salad with Arugula  
and Spiced Pumpkin Seeds

## 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  
Honey Roasted Carrots  
Roasted Seasonal Vegetable Medley

**ROASTED CHICKEN BREAST** 58 PLATED/50 BUFFET

Tomato Basil Sauce

**ATLANTIC SEARED SALMON** 58 PLATED/50 BUFFET

Grainy Dijon and Honey Glaze

**SLOW ROASTED ALBERTA BEEF BRISKET**  
60 PLATED/52 BUFFET

With Natural Jus

**ROASTED WHOLE PORK LOIN** 57 PLATED/49 BUFFET

Maple Apple Puree

## STARCH

Honey and Thyme Roasted Alberta Baby Red Potatoes  
Wild Rice Pilaf  
Sour Cream and Chive Smashed Potatoes

## DESSERT

Caramel Cheesecake  
Bourbon Peach Tart  
Almond Raspberry Streusel  
Flourless Chocolate Tort

Prices are per person and subject to change.

A customary 20% service charge and GST of 5% will be added to the price.

Extra protein 12

Extra Starch or Vegetable 9

# 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** 38

**(MINIMUM 50 GUESTS)**

Choice of 4 types of Hors d'oeuvres

**PACKAGE TWO** 47

**(MINIMUM 50 GUESTS)**

Choice of 4 types of Hors d'oeuvres

Cheese and Fruit Display

House Chips and House Dip

**PACKAGE THREE** 60

**(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 on a Wonton Crisp	50
Albacore Tuna Tataki with Wasabi Mayo and Pickled Radish	51
Mini Lobster Roll	56

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

Assorted French Pastries	8/person
Local Cheese Board with Crackers	26/person
Seasonal Fresh Fruit	10/person
Crudité with Hummus	12/person
Pretzels, Chips, and Nuts	4/person

## **CENTRE STREET BUFFET** 82

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

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



# 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

Prices are per person and subject to change.

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# CUSTOM DINNER MENUS

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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



Prices are per person and subject to change.

A customary 20% service charge and GST of 5% will be added to the price.

# BEVERAGES

## HOST BAR

Soft Drinks	4
Domestic Beer	8
Standard Liquor	8.50
House Wine	8.50
Imported Beer	9
Premium Liquor	10

## CASH BAR

Soft Drinks	5
Standard Liquor	9.50
Domestic Beer	9.50
House Wine	9.50
Imported Beer	10.50
Premium Liquor	11.50

## 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

GRAN HACIENDA, CHILE 45  
*Sauvignon Blanc*

JACKSON TRIGGS, CANADA 47  
*Pinot Grigio*

MEZZAMONDO, ITALY 48  
*Pinot Grigio Chardonnay*

HARDY'S RESERVE, AUSTRALIA 55  
*Gewurztraminer Riesling*

MUDHOUSE MARLBOROUGH, NEW ZEALAND 75  
*Sauvignon Blanc*

## RED WINE

GRAN HACIENDA, CHILE 45  
*Cabernet Sauvignon*

JACKSON TRIGGS, CANADA 47  
*Malbec*

MEZZOMANDO, ITALY 48  
*Sangiovese Merlot*

NOTTAGE HILL, AUSTRALIA 56  
*Shiraz*

INTO, CALIFORNIA 64  
*Pinot Noir*

## SPARKLING WINE

FREIXENET CAVA, SPAIN 63

BOTTEGA, ITALY 75

Prices are per bottle and subject to change.

A customary 20% service charge and GST of 5% will be added to the price.



MARRIOTT  
CALGARY DOWNTOWN

meetings *imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED

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