



EVENTS BY CALGARY AIRPORT
MARRIOTT IN-TERMINAL HOTEL.

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2008 AIRPORT ROAD NE, CALGARY, ALBERTA T2E 3B9



MEETINGS IMAGINED



CELEBRATE

When the objective is to commemorate a milestone or accomplishment. Food is tailored to your occasion using exceptional ingredients, exceptionally presented.



DECIDE

When the objective is to engage in a meaningful dialogue in order to reach a decision. Up-scale chef crafted food, offering continual service that does not distract from the meeting purpose.



EDUCATE

When the objective is to learn new things or acquire new skills. Brain and high energy food and beverage, to maintain energy levels facilitating productivity.



IDEATE

When the objective is to generate new ideas and develop new ways of thinking. Colorful and innovative seasonal food, that is local and fresh to provide inspiration.



NETWORK

When the objective is to share ideas or meet new people. Easy to eat food and crafted drinks, allowing people to socialize whilst encouraging conversation.



PRODUCE

When the objective is to work together to develop a specific output. Ready to eat "Grab & Go" style food and beverage. Super high protein food to sustain energy and drive productivity.



PROMOTE

When the objective is to introduce a new offering or promote a new message. Your promotional elements are incorporated into the food and beverage to reinforce the purpose of the event.



BREAKFAST

All breakfasts include orange juice, Starbucks regular & decaffeinated coffee & Tazo teas.

HANDCRAFTED **\$18** **BREAKFAST SANDWICH** per person



Individual Breakfast sandwich presented on a wood board to each guest.

Choose from:

Sliced Bulgur Wheat Loaf Sandwich with Canadian Bacon, Spinach, Caramelized Red Onion & Tomato Jam

OR

Sliced Bulgur Wheat Loaf Sandwich with Kale, Avocado & Peanut Butter (Vegan)

**Both options available gluten free*

ALPINE START **\$25** per person



Selection of Homemade Danishes, Breads & Pastries

Cold Cuts & Local Cheeses

Individual Yogurt and Granola Parfaits
Dried Fruits, Nuts and Seeds

Saskatoon Berry Jelly, Local Honey & Selection of Jam

** Minimum of 15 guests for buffet style or \$5 surcharge per guest will apply for plated.*

Prices are per person and subject to change. A customary 19% service charge and 5% GST will be added to prices. Guaranteed numbers must be provided no later than 72 hours prior to the event.



BREAKFAST

All breakfasts include orange juice, Starbucks regular & decaffeinated coffee & Tazo teas.

TRAVERSE BREAKFAST **\$33** per person



Selection of Homemade Danishes, Breads & Pastries

Saskatoon Berry Jelly, Local Honey & Selection of Jams

Individual Fruit Cups with Star Anise Syrup
Bacon & Spinach Egg Muffins

Goat Cheese & Tomato Frittata on Pretzel Bun

Daily Juice

**Minimum of 15 guests for buffet style or \$5 surcharge per guest will apply for plated.*

BREAKFAST ENHANCEMENTS

Add to any of our breakfasts priced per person.

Ham & Cheese Egg Muffins	\$4
Bacon & Potato Egg Muffins	\$4
Chorizo Hash with Baked Egg & Chives	\$5
Shakshuka	\$8

PEAK PERFORMANCE **\$37** per person



Selection of Homemade Danishes, Breads & Pastries

Saskatoon Berry Jelly, Local Honey & Selection of Jams

Free Ranged Scramble Eggs with Green Onions and Sea Salt

Pork Sausage & Turkey Sausage

Pepper and Maple Syrup Bacon

Yukon hash with Cajun Sour Cream and Chives

Daily Juice

**Minimum of 15 guests for buffet style or \$5 surcharge per guest will apply for plated.*

Banana Pancakes with Vanilla Syrup	\$3
Cinnamon Buns with White Choco Drizzle	\$3
Tres Leche French Toast with Cinnamon and Berries	\$6.5
Sweet Potato and Apple Latkes	\$7

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BREAKS

All breaks include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.

VIRTUOUS VITALITY

All Items are Vegan & Gluten Free



Homemade Vitamin Water
Individual Bags of Crunchy Roasted Chick-peas with Paprika Dust
Crispy Cauliflower Gems

\$16
per person

BRIGHT & BEAUTIFUL

\$16
per person



Housemade Turmeric Lemonade
Roasted Red Pepper Dip with Lavash
Mint Chocolate Sunflower Bites

DELICIOUS HEALTH

All items are Vegan & Gluten Free



Carrot Chips with Black Salt & White Bean Hummus
Coconut Chocolate Chip Quinoa Bars
Strawberry Cacao Chia Bites

\$17
per person

CAFÉ CULTURE

\$19
per person



Cold Brew Coffee
Sugar Lollipops
Mini Lemon & Raspberry Meringue
Warm Prosciutto & Swiss Cheese Choux

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BREAKS

All breaks include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.

CALGARY TRAIL MIX

\$18

per person



Curried Walnuts with Cranberries
Dark Chocolate Buttons
Seeds
Yogurt Raisins
Apple Chips
Coconut Water

SUMMIT SNACKS



From our signature Summit menu we have a range of Summit Sensations that will be sure to excite your guests. Your Event Manager will select items for you to fit your meeting purpose.

+ 2 summit sensations \$16

+ 3 summit sensations \$18

OUTRAGEOUS COOKIES \$16

per person



Candied Bacon & Chocolate Cookie
Peanut Butter & Jelly Cookie
Lime, Coconut & Oat Cookie
Double Chocolate Tiramisu Cookie

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LUNCH

All lunches include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.

VALLEY PICNIC

\$18
per person



A lunch tray for each guest with everything they need, a Crafted Sandwich on House Loaf, Bowl of Soup & Mason Jar Salad, plus a Sweet Treat.

Available as a buffet for over 20 guests or at a supplement of \$3 per person.

SUMMIT SMORGASBORD

\$33
per person



Handcrafted hot and cold items that are seasonal, local and tailored to your guests and meeting purpose. We will select a range of hearty sandwiches, a fresh soup, unique salad, plus specialty items along with treats to satisfy everyone's sweet tooth.

**Available as a roll in buffet.*

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LUNCH

All lunches include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.

MOUNTAIN RANGE

\$38

All items are Gluten Free

per person



Roasted Tomato & Seed Quiche with Buffalo Dip
Chilled Cucumber & Mint Shooters
Kale & Quinoa Detox Salad with Boiled Eggs
Individual Rice & Vegetable Pots
Sticky Brown Baby Back Boneless Ribs on Korean Carrots
Individual Rice Wraps with Pickled Root Vegetables & Honey Chicken
Cacao Macha Cookies

**Available as a buffet or individually plated per guest. Minimum of 15 guests or \$5 per guest surcharge will apply.*

CONTINENTAL DIVIDE

\$45

per person



Pickled Vegetable Noodles
Southern German Potato Salad
Barley, Date & Asparagus Salad
Winter Vegetable & Goat Cheese Flatbread
Roasted Market Fish on Radish & French Beans
Carved Lime Rubbed Beef with Jalapeno Chimichurri Sauce
Chefs Selection of Desserts

Make the Lunch extra special by adding a Chef Attendant to carve the Beef on request \$120.00

**Minimum of 15 guests or \$5 per guest surcharge will apply.*

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RECEPTION

TINY BITES



COLD

Dried Fig, Prosciutto on Mini Brioche	\$42
Tuna Poke, Sesame Cone	\$54
Lemon Shrimp, Compressed Watermelon, Sour Cream	\$42

HOT

Smoked Cheddar Beignets, Pepper Jam	\$48
Wild Mushroom Aracini, Sriracha Aioli	\$39
Sundried Tomato, Goat Cheese Tartlet	\$34
Szechwan Beef, Wonton, Kimchi	\$54
Andouille Sausage, Whole Grain Mustard, Pickled Onion	\$42
Mini Yorkshire Pudding, Alberta Beef, Horseradish	\$46

**Priced per dozen. Minimum order one dozen.*

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RECEPTION

CHARCUTERIE DISPLAY \$22
per person



House Breads & Loaves
Smoked Beef
Beech Wood Smoked Ham
Local Cheeses
Pickled Vegetable Mason Jars
Chive Sour Cream, Whipped Butter
& Tomato Jam

HERBS AROMA STATION \$30
per person



Tenderloin on Fresh Herbs & Garlic
Grilled Pork Rib Eye on Cinnamon & Anise
Cod on Lavender

**PARMESAN PASTA
STATION** \$32
per person



Herbs, Truffle Oil & Parmesan Pasta
Prepared to Order
Finished in Parmesan Wheel

LETTUCE WRAPS \$24
per person



Crisp Lettuce
Asian Style Shrimp
Cumin Chicken
Curried Chick Peas & Vegetables

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RECEPTION

POUTINE STATION

\$20
per person



House Made Fries
Peppercorn Gravy
Smoked Tomato Gravy
Cheese Curds, Parmesan & Shredded Cheddar
Bacon
Pickled Red Onion

RISOTTO STATION

\$28
per person



Red or White Wine Risotto
Smoked Sausage
Bacon
Parmesan & Goat Cheese
Vegetable Ragout
Wild Mushrooms
Spinach

CANADIAN EH! DESSERT STATION

\$21
per person



Quebec Sugar Tarts
Saskatoon Berry Cheesecake
Nanaimo Bars
Maple Apple Crumble

BAKERS DELIGHT

\$21
per person



Caramel Cheesecake
Double Chocolate Brownie
Green Tea Crème Caramel
Mini Pecan Pies

**Stations are priced per person based on 1-hour service. Minimum of 15 guests.*

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DINNER

All dinner buffets include Starbucks regular & Decaffeinated coffee & Tazo teas.

RAMBLE DINNER

\$73
per person



An interactive dinner that allows your guests to mix and mingle whilst moving between stations to enjoy a grazing dinner.

Charcuterie Display

Two Reception Stations of your Choice

One dessert station of your choice

**Minimum of 30 guests or \$5 surcharge per guest will apply.*

HERITAGE HIKE

\$66
per person



Salad Station with Mixed Greens

Selection of Dressings & Assorted Toppings

Quinoa Vegetable Salad with Parmesan

Chicken Breast with Wild Mushroom & Chimichurri

Flank Steak on Red Cabbage with Sesame Soy

Squash & Tomato Ragout

Roasted Potatoes with Smoked Onions

Citrus Cheesecake with Green Tea Crème

Roasted Dark Chocolate Brownie with Sour Cream Glaze

Lemon & Passion Fruit Tartlet with Mint Cucumber Jelly

**Minimum of 15 guests or \$5 surcharge per guest will apply.*

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DINNER

All dinner buffets include Starbucks regular & Decaffeinated coffee & Tazo teas.

FAMILY STYLE

\$79

per person



Treat your guests to a casual family style dining experience. All food will be presented centrally for guests to pass around and enjoy. The meal will feature two courses.

FIRST COURSE

House Bread, Flavoured Butters plus
Oil & Vinegar

Chilled Gazpacho with Port Wine

Marinated Lemon Prawns on Seaweed Salad

Marinated Cumin Chicken Skewer with Satay
Sauce

Patatas Bravas

Vegetarian Ragu with Fried Tofu and Fennel
Green Raita

Prima Showcase, Choose either:

Roasted Cod on Blanched Greens with
Pineapple Chili Chutney

OR

Coffee Rubbed Beef Loin on barley with Thyme
Jus

SECOND COURSE

Cherry Almond Tart

Brown Apple Crisp

Brownie Pecan Truffle

Old Fashioned Carrot Cake

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PLATED DINNER

All plated dinners include bread service with a mixture of house made rolls & flavoured butters, Starbucks regular & decaffeinated coffee, Tazo teas.

ENTREES

Citrus Chicken Breast, Charred Onion & Fingerling Potatoes with Seasonal Vegetables	\$60
Roasted Pacific Cod, Pearl Couscous with Spring Vegetables, Saffron Tomato Butter Sauce	\$64
Pepper Crusted Alberta Beef, Tarragon Jus, Dauphinoise Potatoes & Seasonal Vegetables	\$80
Herbed Lamb, Whipped Potatoes, Shallot Merlot Demi with Roasted Beets & Mushrooms	\$75

STARTERS

- Kale Mixed Greens, Pumpkin Seeds & Feta served with Garlic Crostini and Passion Fruit Dressing
- Red Thai Curry Soup with Mixed Vegetables & Bamboo Shoots
- Herbed Crab Cakes with Tomato Relish & Ginger, Carrot Puree
- Goats Cheesecake with Pickled Red Onion

DESSERTS

- Gianduja Chocolate Tart, Crunchy Chocolate Pearl, Caramel Sphere
- Lemon Semi-Freddo with Coconut Moss
- Pistachio Mousse, White Peach Gelee, & Mascarpone Cream
- Vanilla Crème Brulee, Fresh Berries, Maple Tuile

**Select one starter, one entrée and one dessert for all guests.
Price of entrée includes starter and dessert.*

ENHANCEMENTS

- Shrimp (Caesar) Shooter Amuse Bouche **\$8 per person**
- Signature Cheese Board with Selection of Alberta Cheeses, Saskatoon Berry Jelly, Local Berries & Lavash Crackers. **\$150 per table of 8**

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BEVERAGE OFFERINGS

Our bars are so much more than your traditional function bar, each bar package is tailored to a particular focus and is uniquely set to be a focal point at your event. Just choose which package suits your guests best. Non-drinkers, no problem consider our alcohol free bar.

STANDARD BAR

Beer \$8.00

Village, Big Rock, Kokanee

Wine \$10.00

Bodacious Smooth & Jackson Triggs

Selection of House Liquors \$9.00

Absolute Vodka, Captain Morgan's Rum, Beefeater Gin & Dewars

Selection of Pepsi Soft Drinks \$4.00

ALBERTA BAR

Local Craft Beer Selection \$8.00

Village, Grizzly Paw, Big Rock, Wild Rose.

Wine \$13.00

Conviction, Okanagan, BC

Selection of Craft Liquors \$11.00

Park Vodka, Park Whiskey, Wild Life Gin

Grizzly Paw Local Sodas \$5.00

Locally inspired Cocktails \$14.00

Chinook G&T
Wildlife Gin, Wild Life Tonic Syrup & Soda Water

Spicy Caesar
Park Chili Vodka, Walter's Caesar mix & Celery Salt Rim

Alberta Collins
Park Whiskey, Strawberry Puree, Lemon & Soda

RESERVE BAR

Beer \$9.00

Wild Rose, Big Rock, Half Hitch

Wine \$13.00

Ravenswood Syrah & Chardonnay

Selection of Premium Liquors \$11.00

Grey Goose Vodka, Bacardi Rum, Bulleit Bourbon

Soft Drinks \$5.00

Grizzly Paw Local Sodas

Charcoal Lemonade \$7.50

Grapefruit & Rosemary Soda \$7.50

Classic Cocktails \$14.00

Maple Old Fashioned

Maple, Bitters, Bourbon, Orange

Basil Gimlet
Gin, Basil, Lime, Simple Syrup

Citron Martini
Vodka, Cointreau, Lemon, Orange Zest

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BEVERAGE OFFERINGS

BOTANICAL BAR

Craft Beer \$8.00

Village, Grizzly Paw, Big Rock, Wild Rose

Wine \$10.00

Bodacious Smooth, Jackson Triggs

Selection of Spirits

Infused in House \$9.00

Grizzly Paw Local Sodas \$5.00

Selection of Botanical Cocktails \$8.00

Spicy Paloma

House Infused Chili Tequila, Grapefruit Juice, Simple Syrup & Soda

Thyme of the Season

Thyme Infused Gin, Thyme, Simple Syrup, Lime & Peach

Hibiscus Fizz

Prosecco, Hibiscus Syrup, Hibiscus

ALCOHOL FREE BAR

Pepsi Soft Drinks \$4.00

Grizzly Paw Sodas \$5.00

Mocktails \$7.50

Charcoal Lemonade

Grapefruit & Rosemary Soda

Jamaica Cold Brew

CUSTOM BAR

Choose the Beer, Wine, Spirit & Cocktails from our bar packages above to tailor your own bar. i.e. The Local Beers of Alberta, the Reserve Wines, the Standard Spirits and the Botanical Cocktails.

Talk to your Event Manager about creating a custom cocktail for your event.

Bartender and Cashier labor charges of \$50 per hour, per associate for a minimum of 3 hours will apply if consumption is less than \$250 in 3 hours.

All costs are based on Host bar basis. For cash bars tax and service will be added to the costs.

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WINE

WINE AVAILABLE BY THE BOTTLE

House Wine

Bodacious Smooth Red & White	\$50
Jackson Triggs Red & White	\$50

Local Wine

Conviction Red & White	\$60
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Reserve Wine

Ravenswood Syrah	\$70
Ravenswood Chardonnay	\$65

Looking for something special or specific not listed here? Please speak with your Event Manager, as we work closely with YAKIMA Social Kitchen + Bar, therefore have access to a wide variety of wines to suit all needs.

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EXECUTIVE CHEF

CHEF KAI CRONSFORTH



Originally from Germany, Chef Kai started his career in 2001 in his hometown of Cologne, Germany. Progressive positions in restaurants and hotel kitchens from Europe to the Caribbean have provided Kai the foundation for a bright future in the culinary world. Kai's menus are inspired by local ingredients and global cuisines. No stranger to fine dining he has worked in Michelin starred restaurants and delights in presenting dishes that will challenge diners. He has prepared elegant culinary creations for Royalty and Celebrities. Kai is now making his North American debut in Calgary, Alberta. From 8 course menu tastings to team building butchery classes Kai is up for any challenge and will give you and your guests an experience like no other.

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