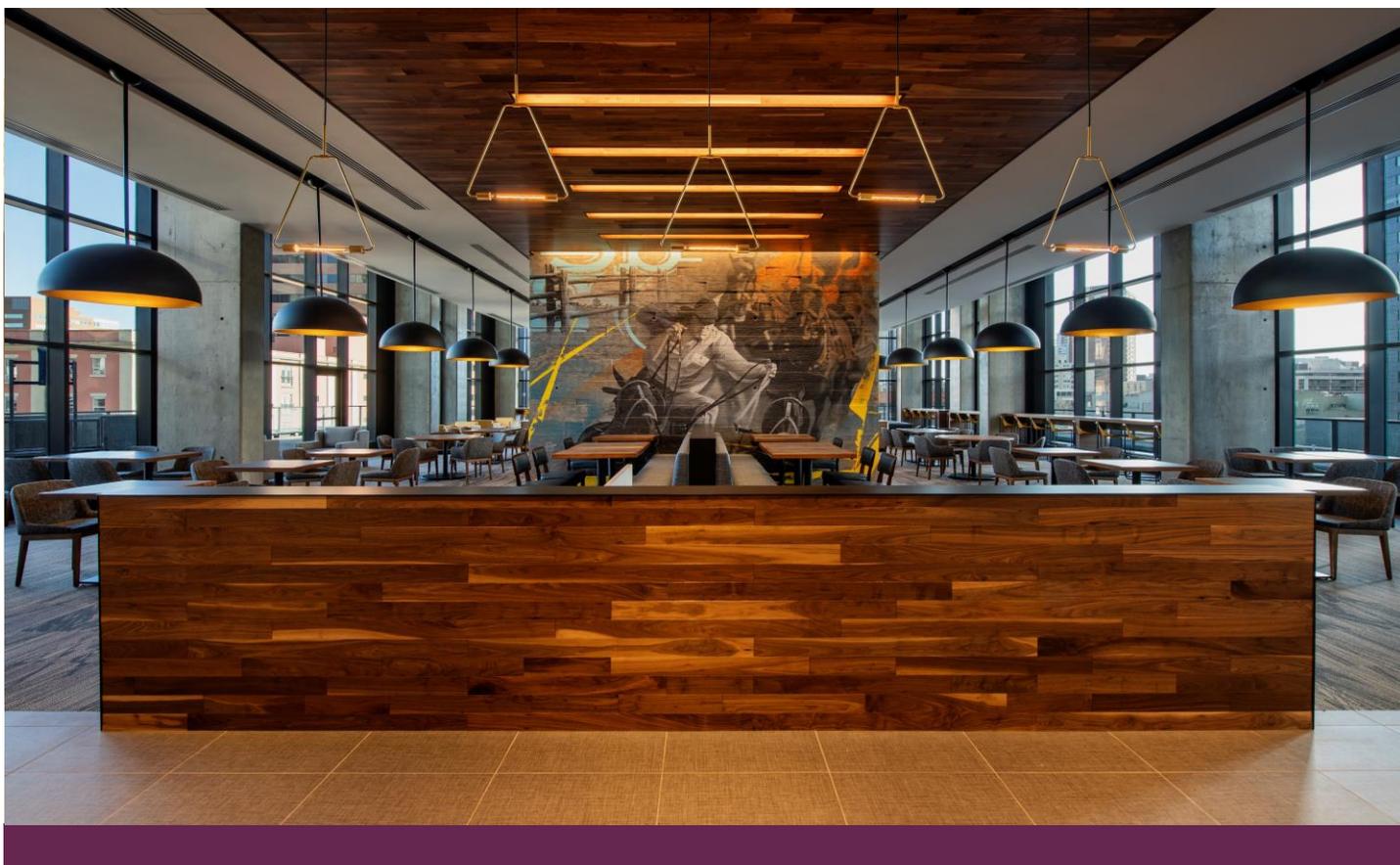


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RESIDENCE INN® MEETING & EVENT MENU



Residence Inn by Marriott®
Residence Inn Calgary Downtown / Beltline District
610 10th Avenue SW; Calgary, AB; T2R 1M3
T 587-885-2288

Residence INN®
BY MARRIOTT



CONSIDERATIONS

- 1) All prices are subject to change without notice; however, The Residence Inn by Marriott Calgary Downtown / Beltline District will guarantee prices sixty (60) days prior to the function. All food & beverage prices are subject to a 20% service charge and 5% Goods and Services Tax.
- 2) For all meal functions, the Event Department must be notified of the guaranteed number of guests attending the function(s) three (3) business days prior. At this time, a maximum of 10% may be reduced from the number of attendees. Any reduction must still be within the contractual minimum food & beverage revenue. Should no guarantee be received, the hotel will prepare and charge the original numbers quoted. Upon request and space permitting, the hotel will set up to 10% above the guaranteed number to a maximum of 20 people. The hotel will charge for the guaranteed number or actual attendance, whichever is greater.
- 3) To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
- 4) The Residence Inn by Marriott Calgary Downtown / Beltline District will be the sole supplier of food & beverage items, with the exception of wedding cakes. Any special items (i.e. Food Samples) must be approved by your Event Manager at least 2 weeks prior to the event and will be subject to labour charges. The customer is to indemnify and hold harmless the Residence Inn by Marriott Calgary Downtown / Beltline District, their employees and agents against and damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.
- 5) To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Orders be returned to the Event Office at least fourteen (14) business days prior to the event.
- 6) Should the number of guests attending the function differ greatly from the original contracted number, the hotel reserves the right to provide an alternative room best suited for the group's size.
- 7) The Residence Inn by Marriott Calgary Downtown / Beltline District is committed to accommodating all dietary needs such as gluten free, lactose intolerant, vegetarian, etc. Please provide us a list of any guests who have any special dietary requirements which will need to include the following: type of allergy or intolerance, along with the guests' name. Any additional last minute dietary requests that have not been pre-arranged will incur extra charges based on the price of the alternate items provided.
- 8) Hotel policy permits the service of alcoholic beverages from 10:00am – 1:00am.
- 9) For host and cash bars, should consumption fall below \$500.00 per event, a bartender fee of \$30.00 per hour, per bar, (minimum 3 hours) will be applied.
- 10) All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee as well as Re: Sound (Canadian not-for-profit music licensing company for use of music to accompany live events). Please see your Event Manager for details.
- 11) Audiovisual equipment may be arranged through FREEMAN Audio Visual, our in-house supplier.

CONSIDERATIONS

12) All weddings, social events require full pre-payment thirty (30) days prior to arrival. A credit card authorization form must be completed with the understanding that any and all unpaid charges will automatically be applied to the credit card.

13) Cancellation of a confirmed event within thirty (30) days of the date of the event, for a cost recovery of lost revenue, will incur a cancellation charge. Please refer to your signed contract.

14) Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. The Residence Inn by Marriott Calgary Downtown / Beltline District is not responsible for damages to or loss of any articles left in the hotel prior to, during, or following any function by the client or their guests. Special security arrangements may be made through our Event Department.

15) The Residence Inn by Marriott Calgary Downtown / Beltline District does not maintain storage space. Storage of goods shipped prior to the event are subject to prior arrangements and space availability. The Residence Inn by Marriott Calgary Downtown / Beltline District does not accept liability for any loss or damage to goods stored before, during, or after the conference.

16) The use of confetti, sparkles, or glitter is prohibited.

17) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachments for posters, flyers, or written materials are not permitted.



Residence INN[®]

BY MARRIOTT

BREAKFAST



SADDLE UP (CONTINENTAL)

A generous mixture of Danishes, muffins, sticky buns, fruit turnovers, scones, twists, croissants and more served with cream cheese, butter and assorted jams

Fresh seasonal fruit

Chilled orange, apple and cranberry juices

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$21.00/ guest (minimum of 20 guests)

FARMERS BEST

Assorted breakfast pastries served with butter, jam and preserves

Fresh seasonal fruit and berries

Fluffy Omega 3 scrambled eggs

Country style hash browns

Pork sausages, smoky bacon and honey ham

Chilled orange, apple and cranberry juices

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$25.00/ guest (minimum of 20 guests)

THE PRAIRIES

Assorted yogurts (regular, fruit flavors, non-fat and Greek)

Add your Favorite Toppings: Homemade granola, assorted cereals, seeds, nuts and seasonal fruits and berries

Chilled orange, apple and cranberry juices

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$25.00/ guest (minimum of 20 guests)

THE BISTRO

Traditional eggs Benedict, hollandaise sauce over poached eggs and smoked ham on an English muffin

Fresh seasonal fruit and berries

Chilled orange, apple and cranberry juices

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$30.00/ guest (minimum of 20 guests)

* Minimum of 20 guests for all breakfast buffets, or an additional charge of \$5.00/ guest will apply.

* Any of the above listed buffet options can be ordered as a plated breakfast with an additional \$3.00/ guest surcharge.

BREAKFAST



ENHANCE YOUR BREAKFAST

Assorted Granola and grain bars	\$5.00/ guest
Individual fruit yogurt	\$5.00/ guest
Hard boiled eggs	\$3.00/ guest
Smoked Atlantic salmon with capers, shaved red onion, lemon and chives	\$10.00/ guest
Seasonal whole fruit	\$3.00/ guest
Sliced fruit platter	\$10.00/ guest
Bagels with cream cheese	\$36.00/ dozen
Assorted mini Danishes	\$36.00/ dozen
Mini croissants	\$36.00/ dozen
Banana nut, chocolate or cranberry loaf	\$36.00/ loaf
Assorted muffins (includes bran or low fat)	\$36.00/ dozen
Breakfast sausage, smoked ham or smoky bacon	\$6.00/ guest
Chicken or turkey sausage	\$9.00/ guest
Omega 3 white scrambled eggs	\$9.00/ guest
Western scrambled eggs	\$10.00/ guest
Country style hash brown potatoes	\$5.00/ guest
Challah cinnamon French toast	\$6.00/ guest
Buttermilk pancakes or freshly made waffles	\$6.00/ guest
Traditional eggs Benedict (2 per order)	\$15.00/ guest
Smoked salmon and spinach eggs Benedict (2 per order)	\$17.00/ guest

BREAKS



GIDDY UP

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$6.00/ guest

FOCUSED

Whole fresh fruit
Nutritious grain bars
Chilled sugar free bottled juices, skim milk and bottled spring water
Assorted Teavana teas

\$15.00/ guest

DEEP FREEZE

Ice cream treats
Frozen gelato bars

\$19.00/ guest

THE BELTLINER

Assorted freshly baked soft and chewy cookies and bakery squares
Candy bars
Assorted soft drinks

\$19.00/ guest

SWEET TOOTH

Chocolate bars and assorted candies
Assorted soft drinks

\$15.00/ guest

LIGHT SNACK

Acai bowl – customize by adding the following toppings: homemade granola, assorted cereals, seeds, nuts and seasonal fruits

\$15.00/ guest

MEXICAN

Homemade chips and assorted dips, tortilla chips with nacho cheese, guacamole and salsa

\$15.00/ guest

BECAUSE YOU CAN'T DECIDE

Pita chips with roasted red pepper hummus, assorted popcorn, crackerjacks and homemade chips

\$19.00/ guest

BREAKS



ENHANCE YOUR BREAK

- Assorted bottled juices
- Bottled spring water
- Bottled sparkling water
- Assorted soft drinks

- \$4.00/ bottle
- \$4.00/ bottle
- \$4.00/ bottle
- \$4.00/ can

LUNCH



ARTISAN – BUILD YOUR OWN

Chef's Daily Soup Creation

Seasonal green salad, roasted potato salad, broccoslaw

Black forest ham, smoked turkey, deli roast beef, egg salad, tuna salad

Assorted cheeses

Lettuce, sliced vine ripened tomatoes, red onions, alfalfa sprouts and pickles

Assorted sliced white, rye, artisan breads and flour tortillas

Seasonal fresh fruit, dessert squares and homemade cookies

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$30.00 / guest

REFUEL

Seasonal green salad, roasted potato salad, broccoslaw

Deli sandwiches on white, whole wheat, rye and artisan breads (black forest ham, smoked turkey, deli roast beef, egg salad, tuna salad, salmon salad and chicken salad)

Assorted dessert squares and homemade cookies

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$33.00/ guest

COWBOY'S GRILL

Chef's Daily Soup Creation

Market greens with choice of vinaigrette and creamy dressings

Edamame and wild rice salad

California pasta salad

Choice of assorted grilled sandwiches on flatbreads, panini or Vienna loaf:

- Peppered chicken, sundried tomato spread and Havarti cheese
- Slow roasted beef and cheddar with buttermilk fried onions
- Prosciutto, salami mortadella, muffuletta

Assorted cheesecake sampler

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$35.00 / guest

THAT'S AMORE

Freshly baked herb focaccia bread

Traditional Caesar salad

Choice of:

- Meat or Vegetarian lasage

Tiramisu

Starbucks fresh brewed coffee, decaffeinated coffee & assorted Teavana teas served with cream and 2% milk

\$33.00/ guest

* Minimum of 20 guests for all lunch buffets, or an additional charge of \$5.00/ guest will apply.

LUNCH (CONTINUED)

THE MEDITERRANEAN

Grilled naan bread and hummus

Mediterranean Couscous and vegetable salad

Choose one:

- Moroccan lamb stew
- Mediterranean beef meatloaf
- Baked cod chermoula

Assorted baklava

Starbucks fresh brewed coffee, decaffeinated coffee & assorted

Teavana teas served with cream and 2% milk

\$35.00/ guest

FRESHY

Chef's Daily Soup Creation

Baby spinach, assorted baby lettuce

Toasted almonds, candied pecans, capsicums onions, sweet peppers, snipped chives, assorted artisan cheeses, sweet pickles, marinated beets and more

Choose one:

- Oven poached basil pesto Atlantic salmon
- Brie roasted turkey breast
- Grilled chicken breast
- Slow roasted Alberta beef

Chef's choice of dessert

Starbucks fresh brewed coffee, decaffeinated coffee & assorted

Teavana teas served with cream and 2% milk

\$36.00/ guest

RICHARD PARKER

Grilled naan flatbread

Curried vegetable salad

Choose one:

- Butter chicken
- Goat, lamb or beef curry

Basmati rice

Creamed spinach and cheese

Lemon bars

Starbucks fresh brewed coffee, decaffeinated coffee & assorted

Teavana teas served with cream and 2% milk

\$37.00/ guest

FIESTA

Market baby greens with vinaigrette and creamy dressings

Chicken and beef fajita

Corn and flour tortillas

Sour cream, guacamole, shredded cheese, salsa, diced tomatoes

Crispy vanilla bread pudding bites

Starbucks fresh brewed coffee, decaffeinated coffee & assorted

Teavana teas served with cream and 2% milk

\$40.00/ guest

* Minimum of 20 guests for all lunch buffets, or an additional charge of \$5.00/ guest will apply.

* Any of the above listed buffet options can be ordered as a buffet dinner with an additional \$5.00/ guest surcharge.

RECEPTION



RECEPTION DISPLAY

Herb crostini toasted pita bread with niçoise olive tapenade and hummus	\$12.00/ guest
Fresh crudités platter serve with assorted dips	\$15.00/ guest
Maître fromage of local and international cheeses served with seasonal fresh fruit and crackers	\$20.00/ guest
Chilled prawns, cold mussels per nod, tuna poke served with cocktail sauce, lemon wedges and rice crackers	\$50.00/ guest
Whole side of smoked salmon served with dark rye, fiesta cracker and traditional accompaniments	MARKET PRICE

THE CARVERY

Chef attended carved to order miniature sandwiches on mini baguettes, petite rolls with condiments:	MARKET PRICE
- Slow roasted Alberta top sirloin served with grainy mustard and horseradish	
- Pepper crusted New York strip loin	
- Ponderosa honey ham served with honey Dijon and apply thyme compote	
- Mediterranean style roast leg of lamb served with tamarind glaze	

HORS D'OEUVRES



HORS D'OEUVRES

Selection of palate teasing tidbits, displayed artistically:

Bocconcini mozzarella and cherry tomatoes banderillas	\$36.00/ dozen
Bacon wrapped scallops	\$45.00/ dozen
Butterfly coconut prawns with sweet chili dip	\$40.00/ dozen
Mini pulled beef brisket burgers with smoked gouda	\$40.00/ dozen
Lamb pops made with lamb rack with Mongolian BBQ glaze	\$40.00/ dozen
Mini pulled beef brisket burgers with smoked gouda	\$40.00/ dozen
Miniature crab cakes topped with wakame and Japanese mayonnaise	\$35.00/ dozen
Beef and mushroom En Croute – beef tenders, wild mushroom encrusted in puff pastry	\$35.00/ dozen
Boneless buffalo chicken wings with blue cheese dressing	\$30.00/ lb
Pacific Rim vegetable spring rolls with Thai basil lime chili sauce	\$25.00/ dozen
Lobster vol au vent – creamy lobster on a puff pastry shell	\$45.00/ dozen
Baked brie and cranberry bites	\$40.00/ dozen
Spanakopita – spinach and goat cheese in phyllo pastry	\$25.00/ dozen
Vegetarian or beef samosas served with plum sauce and chutney	\$30.00/ dozen



DISPLAY TABLES

GATHER AND GRAZE

CUSTOM PRICE

Grazing tables are the life of the party! They are designed as a place for your guests to gather and mingle while grazing on your choice of sweet or savory selections.

DESSERT DISPLAY

(minimum 50 guests)

Petite fours, French pastries, fruit tarts, homemade cookies, macaroons, fruits bars, etc.

\$35.00/ person

An assortment of decadent cakes, home baked fruit pies and tortes

\$30.00/ person

Bernard Callebaut's Master Chocolatiers will bring one of their fountains along with their expertise and maintain your fountain during your event. Chocolate fountain comes with: fresh cubed fruit, vanilla pound cake, marshmallows and more!

CUSTOM PRICE

DINNER



CHUCKWAGON

Open range lettuce greens with dressings
Oven roasted potato salad
Lemon herb roasted chicken pieces
Moonshine BBQ sirloin beef
Baked beans
Corn-on-the-cob
Peach cobbler with vanilla whip
Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$40.00/ guest

OAXACAN FIESTA

Corn tostadas salad
Grilled carne Asada in Chef's signature Cerveza Negra marinade
Oven baked cod fish with capsicum peppers, red onion and lime
juice
Corn and flour tortillas
Scented Mexican rice
Burnt caramel flan (Leche flan)
Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$46.00/ guest

TASTE OF THE ORIENT

Cold rice noodle salad with sesame vinaigrette and freshwater
shrimp
Teriyaki chicken breast
Char-siu pork loin (Chinese BBQ pork)
Steamed broccoli in oyster sauce
Rock crab fried rice
Seasonal fresh fruit
Fortune cookies
Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$40.00/ guest

* Minimum of 20 guests for all dinner buffets, or an additional charge of \$5.00/ guest will apply.

Residence INN[®]

BY MARRIOTT

DINNER (CONTINUED)

RICHARD PARKER

Grilled naan flatbread

Curried vegetable salad

Choose two:

- Butter chicken
- Goat, lamb or beef curry

Basmati rice

Creamed spinach and cheese

Lemon bars

Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$42.00/ guest

THE MEDITERRANEAN

Grilled naan bread and hummus

Mediterranean Couscous and vegetable salad

Choose two:

- Moroccan lamb stew
- Mediterranean beef meatloaf
- Baked cod chermoula

Assorted baklava

Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$40.00/ guest

FRESHY

Chef's Daily Soup Creation

Baby spinach, assorted baby lettuce

Toasted almonds, candied pecans, capsicums onions, sweet
peppers, snipped chives, assorted artisan cheeses, sweet
pickles, marinated beets and more

Choose two:

- Oven poached basil pesto Atlantic salmon
- Brie roasted turkey breast
- Grilled chicken breast
- Slow roasted Alberta beef

Roasted vegetables

Roast fingerling potatoes

Chef's choice of dessert

Starbucks fresh brewed coffee, decaffeinated coffee & assorted
Teavana teas served with cream and 2% milk

\$41.00/ guest

* Minimum of 20 guests for all dinner buffets, or an additional charge of \$5.00/ guest will apply.

PLATED DINNER



FROM THE KETTLE

Chef's Daily Soup Creation
 Creamy mushroom with chives
 Thai coconut chicken with lemongrass and coriander oil
 Roasted carrot and ginger puree
 Hearty chicken garden vegetable
 Roasted acorn squash puree

FROM THE GARDEN

Romaine hearts Caesar
 Tomato bocconici salad (mixed greens, fresh basil, black olives, feta)
 Spring mix greens
 Baby spinach salad
 Edamame and wild rice sesame salad

ENTREES

FREE RANGE ORGANIC CHICKEN SUPREME on a chickpea puree with wild mushroom sauce	\$50.00/ guest
CHILI RUBBED ROASTED PORK TENDERLOIN with hominy risotto and Pico de Gallo	\$50.00/ guest
CURRIED VEGETABLE RAGOUT (VEGETARIAN) with mixed beans, aromatic vegetables and wilted arugula	\$40.00/ guest
PAN FRIED FILET OF ATLANTIC SALMON on a bed of mixed beans with chunky tomato sauce	\$55.00/ guest
SLOW ROASTED AAA NEW YORK STRIPLOIN with hunter sauce and soft polenta	\$55.00/ guest
SEARED STEAMED HALIBUT with soy ginger calamansi vinaigrette, green onions julienne and steamed jasmine rice	\$55.00/ guest
OVEN POACHED SALMON with coconut ginger cream, rice pilaf and steamed baby bok choy	\$55.00/ guest
PETITE BEEF TENDERLOIN with Wild mushroom cream, roast fingerling potatoes and roasted vegetables	\$50.00/ guest

Three Course Dinner includes: choice of soup or salad to start and Chef's seasonal dessert, as well as Freshly Brewed Coffee/Tea and freshly baked artisan bread with butter.