



WE CATER  
**FOOD THAT  
DELIVERS**



# BREAKFAST

## TRADITIONAL HOT BREAKFAST



Scrambled Eggs | Potatoes O'Brien | Crispy Bacon or Sausage | Seasonal Fruit  
Served with Fairtrade Coffee | Fairtrade Tega Tea | Juice

20.70 per person | Minimum 10 people

## SIGNATURE SELECTIONS CONTINENTAL BREAKFAST



Choice of Assorted Loaves, Pastries & Muffins | Seasonal Fruit Salad | Butter | Preserves  
Served with Fairtrade Coffee | Fairtrade Tega Tea | Juice

15.24 per person | Minimum 10 people



# PLATTERS & BAKERY

## CLASSIC FARE SIGNATURE SELECTION

Assortment of Fresh House Baked Loaves | Fresh House Baked Muffins |  
Buttery Croissants | Mini Danishes | Butter | Preserves

47.15 per platter | Serves 10

## FRESH BAKED MUFFIN PLATTER

Blueberry | Banana | Chocolate Chip | Double Chocolate | Oatmeal Raisin

30.76 per platter | Serves 12

## FRESH BAKED MINI MUFFIN PLATTER

Blueberry | Banana | Chocolate Chip | Double Chocolate | Oatmeal Raisin

20.41 per dozen | Serves 6

## SAVOURY PASTRY PLATTER

Spinach & Goat Cheese | Parmesan & Leek | Tomato & Olive

63.25 per platter | Serves 12

## FRESH BAKED SWEET LOAVES

Chef's Choice Lemon Glaze | Chocolate Zucchini | Carrot & Cream Cheese |  
Chocolate Beet

42.55 per platter | Serves 12

## FRESH FRUIT PLATTER

Selection of Seasonal Sliced & Whole Fruit

85.10 per platter | Serves 12

# BEVERAGES

## FAIRTRADE COFFEE

28.75 per 10 cups

80.50 per 30 cups

161 per 60 cups

## FAIRTRADE TEGA TEA

Breakfast | Chamomile | Green | Masala Chai | Lemon Hibiscus |  
Chocolate Mint Rooibos | Pure Red

2.59 per person

## POP

Coke | Diet Coke | Canada Dry | Sprite | Nestea

2.88 per can

## JUICE

Orange | Apple

3.16 per can

## BOTTLED STILL & SPARKLING WATER

2.88 per bottle of still water

3.45 small San Pellegrino | 6.04 large San Pellegrino

## WATER SERVICE

34.50 per dispenser | Serves 60

40.25 for Infused | Serves 60

# MOCKTAILS

## PINEAPPLE MULE

Pineapple Juice | Ginger Ale or Ginger Beer | Lime

3.16 per person

## NORWEGIAN WOOD

Soda | Lemon | Honey | Blueberries | Rosemary Sprig

2.88 per person

## Margarita Mocktail

Lime | Orange Juice | Lemon | Club Soda | Simple Syrup

3.50 per person



# SNACKS TO SHARE

Great for meetings, as hours d'oeuvres at your next event, or the perfect addition to your breakfast buffet



## CHARCUTERIE & CHEESE

Chef's Choice Domestic Cheese Selection | Salami |  
Capicola | Black Forest Ham | Crackers  
Served with Dried & Fresh Fruit | Mustards | Olives  
13.8 per person | Minimum 12 people

## CHEESE BOARD

Chef's Choice Cheese Selection which includes Brie | Cheddar |  
Okra  
Served with Dried & Fresh Fruit | Breads | Crisps  
9.48 per person | Minimum 12 people



## CRACKERS & DIP PLATTER

Hummus | Cucumber Dill Yogurt | Roasted Red Pepper Dip  
Served with Chef's Daily Selection of Crackers  
41.40 per platter | Serves 12

## MEXICAN DIPPING PLATTER

Tortilla Chips | Salsa Roja | Cilantro Cream | Guacamole  
46 per platter | Serves 12

## CRUDITÉS PLATTER

Seasonal Vegetable Platter | Poblano Avocado Ranch Dip    
82.80 per platter | Serves 12





## KERNELS MINI BUTTER POPCORN BAGS

Individually portioned bags  
3.5 per bag | Minimum 12 bags


## KETTLE POTATO CHIPS

Choice of one per bowl: Sea Salt  
29.9 per bowl | Serves 12

# HOT BUFFETS

All hot buffet choices include Ice Water | House Green Salad  or Vegan Kale Caesar Salad  | Chef's Daily Selection of Desserts |  &  dessert options available

## LASAGNA BUFFET

Choice of Beef or Vegetable 

Served with Garlic Bread 

20.70 per person | Minimum 12 people

## CHILI BUFFET

Choice of Chili Beef con Carne  or Vegetarian 

Served with Dinner Rolls | Shredded Cheese | Chili Oil

20.13 per person | Minimum 10 people

Add Cilantro Cream or Salsa Roja available for additional 5 per 8oz

Add Small Bag of Nacho Doritos or Jalapeño Cheetos for additional 2 per bag

## TAJ MAHAL INDIAN BUFFET


Choice of Butter Chicken  or Chana Masala 

Served with Basmati Rice | Warm Naan Bread | Raita

18.98 per person | Minimum 12 people

## WESTERN BBQ BUFFET

Beef Burgers | Black Bean Burgers  | Buns | Classic Condiments

Served with Lettuce | Tomato | Onion | Kettle Chips 

18.98 per person | Minimum 12 people

Substitute Grilled Chicken Burgers for additional 2 per burger 


Add Sliced Cheddar or Crisp Bacon Slices for additional 2 per piece

 buns available for additional 1 per bun



## BUILD YOUR OWN TACO BAR

Choice of Grilled Ancho Chicken  OR Classic Taco Spiced Beef  |

Served with Spicy Black Bean  Sautéed Onions & Peppers | Shredded Cabbage Slaw | Diced Tomatoes | Pickled Jalapeños | Sour Cream |

Salsa | Shredded Cheese | Mexican Rice | Warm Flour Tortillas ( available)

23.58 per person | Minimum 12 people

Add Guacamole for additional 5 per 8oz

Add Valentino's Hot Sauce for additional 5 per 12oz

## BUILD YOUR OWN SHAWARMA BUFFET

Shawarma Spiced Chicken 

Served with Tomato | Onion | Shredded Lettuce | Donair Sauce | Two pieces of Pita Bread (Lettuce Wraps available )

18.98 per person | Minimum 12 people



# LOCAL FAVOURITES

We're proud to have teamed up with some of our favorite local vendors to offer you a great taste of Calgary

## RIGHTEOUS GELATO



Seasonal Flavours Always Available

Please Contact our Catering Team for more information

5.50 per person | Minimum 10 people



## THE SAMOSA FACTORY



Vegetable  Samosas Available

Please Contact our Catering Team for more information

31.91 per dozen | Minimum 3 dozen



# PIZZA 73

## PIZZA 73

### CHEESE

Mozzarella | Cheddar Cheese  
18.50 per pizza

### PEPPERONI

Pepperoni Slices | Cheese  
20.50 per pizza

### VEGETARIAN

Mushroom | Onion | Peppers  
Diced Tomato  
21.50 per pizza

### HAWAIIAN

Ham | Pineapple | Cheese  
21.50 per pizza

### 10" GLUTEN FREE CHEESE

16.75 per pizza

### 10" GLUTEN FREE VEGETARIAN

17.85 per pizza

### 73 DELUXE

Pepperoni | Ham | Mushroom |  
Green Peppers  
21.50 per pizza

### MEAT SUPREME

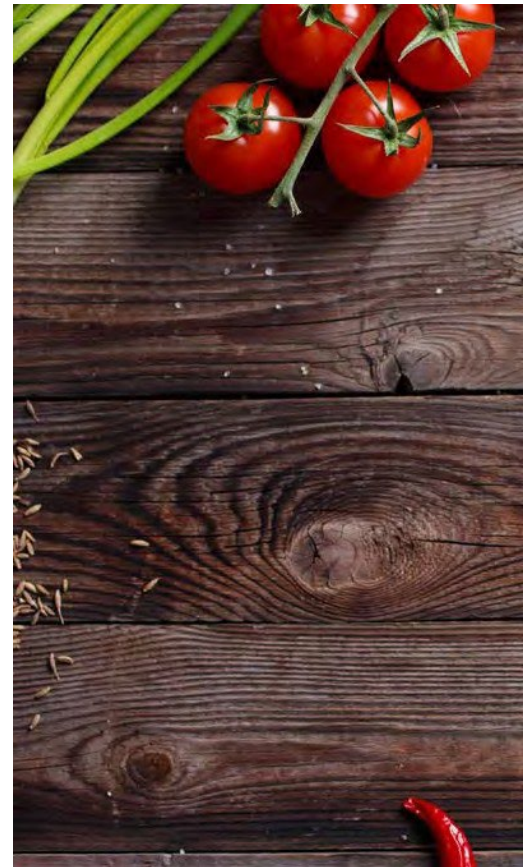
Pepperoni | Salami | Sausage Crumble |  
Ground Beef | Bacon Crumble  
21.85 per pizza

### GREAT CANADIAN

Bacon Crumble | Sliced Hot  
Sausage | Mushroom | Red Onion  
21.85 per pizza

### CHICKEN DELUXE

Chicken | Green Peppers | Mushroom |  
Red Onion  
21.50 per pizza







# BETWEEN BREADS



## CLASSIC SANDWICH PLATTER

Choice of White | Brown | Whole Wheat Bread

Alberta Roast Beef with Horseradish Mayo & Cheddar | Turkey with Herbed Mayo & Provolone | Ham with Dijonnaise & Swiss Cheese | Roasted Portabella with Red Pepper Aioli & Provolone  | Egg Salad with Avocado  | Classic B.L.T. with Mayo

99.48 per platter | Serves 12

 available for additional 1 per sandwich

## BETWEEN THE BREAD PACKAGES

Choice of Four Sandwiches on either Brioche Bun, Baguette or Wrap | Chef's Choice Selection of Assorted Sweets | Signature Kettle Chips | Sea Salt & Cracked Pepper Dip | House Made Pickles | Choice of House Made Soup or Rustic Salad (p. 11)

Served with Fairtrade Coffee | Fairtrade Tega Tea

Choose Four Sandwiches

- Alberta Roast Beef: Roast Beef | Aged Cheddar | Caramelized Onion | Horseradish Mayo | Lettuce | Tomato
- Turkey Cobb: Turkey | Bacon | Blue Cheese Mayo | Tomato | Lettuce
- Artisanal Vegetable: Balsamic Grilled Vegetables | Provolone | Mayo | Lettuce | Tomato 
- Italian Cold Cut: Ham | Genoa Salami | Pepperoni | Lettuce | Tomato | Onion | Provolone
- Pesto Chicken: Pesto Crusted Chicken | Lettuce | Tomato 
- Truffled Egg Salad: Egg Salad with Mayo | Truffle Oil | Tarragon | Lettuce | Tomato 

23.58 per person | Minimum 10 people

 available for additional 1 per sandwich

## CHEF'S CHOICE LUNCH

Choice of Sandwiches or Wraps

Chef's Choice Soup or Salad of the Day

Served with Kettle Chips & Chef's Choice Dessert |

Fairtrade Coffee | Fairtrade Tega Tea

21.28 per person | Minimum 6 people

 available for additional 1 per sandwich



# SOUPS & SALADS

## HOUSE MADE SOUP

All soup served with one dinner roll per person | Minimum 10 people

### SPICY THAI COCONUT CHICKEN & RICE

Exotic Blend of Chicken | Rice | Peppers | Aromatic Spices

Enhanced with the flavours of coconut & served in a spicy broth

7.48 per person

### VEGETABLE & BEEF BARLEY

Beef | Vegetables | Barley | Blend of Spices

A 'stick to your ribs' soup

7.48 per person

### VEGAN MULLIGATAWNY

Lentils | Coconut Milk | Warm Spices

A vegan twist on the classic

7.48 per person

### ROASTED RED PEPPER & TOMATO BISQUE

Creamy, satin bisque of tomatoes & roasted red peppers

7.48 per person



## RUSTIC SALADS

### MEDITERRANEAN SALAD

Fried Halloumi | Chickpea | Citrus Marinated Vegetables | Herbs

67.85 per salad | Serves  
12

### MISO MAPLE SQUASH SALAD

Roasted Seasonal Squash | Arugula | Toasted Sunflower Seeds | Ancho Chili  
Infused Raisins | Miso Maple Cider Vinaigrette

63.83 per salad | Serves 12

### CITRUS BEET SALAD

Roasted Beets | Orange | Mint | Lime

58.65 per salad | Serves  
12

### VEGAN KALE CAESAR SALAD

Roasted Chickpeas | House Made Vegan Caesar Dressing

56.35 per salad | Serves  
12

### ARTISAN MIXED GREENS

Cucumber | Cherry Tomato | Sun Dried Cranberries | Prairie Seeds | Seasonal Dressing

56.35 per salad | Serves  
12




# BOXED LUNCHES

Build your own boxed lunch | Minimum 6 people

## SANDWICH OPTIONS

Choice of one sandwich option per boxed lunch

- Alberta Roast Beef: Roast Beef | Aged Cheddar | Horseradish Mayo
- Turkey & Provolone: Turkey | Provolone | Herbed Mayo
- Ham & Swiss: Ham | Swiss Cheese | Dijonnaise
- Portabella: Roasted Portabella | Provolone | Red Pepper Aioli 
- Egg Salad: Egg | Mayo | Avocado 
- Classic B.L.T.: Bacon | Lettuce | Tomato | Mayo

10.50 per sandwich | Minimum 6 people

 available for additional 1 per sandwich



## ADD ON OPTIONS


Seasonal Whole Fruit    1.73 per fruit

Energy Bites    2.30 per bite

Mini Bag of Salted Potato Chips  2.30 per bag

Bag of Buttered Popcorn   3.5 per bag

House Made Cookies  2.30 per cookie

Gluten Free Cookies   3.62 per cookie

Crudités with Ranch Dip   2.88 per serving

Juice, Pop, or Water 3.16 per can

# DELICIOUS COLD BOWLS

Minimum 10 people | Maximum 30 people

## POKE BOWL

Seasonal Fresh Vegetables | Nori | White Sushi Rice | Shoyu Sauce | Miso Mayo

Choice of protein: Marinated Salmon  | Grilled Chicken  | Ssamjang Marinated Tofu 

16.68 per bowl | Serves 1

## VIETNAMESE NOODLE BOWL

Pickled Carrot | Sunflower Seeds | Greens | Rice Noodle Salad

Choice of protein: Lemongrass Beef  | Grilled Chicken  | Ssamjang Marinated Tofu 

16.68 per bowl | Serves 1

# DINNER BUFFETS

Choice of one entrée | One starch dish | One vegetable dish | Two salads | One dessert

Served with freshly baked dinner rolls | Fairtrade Coffee | Fairtrade Tega Tea

Priced per entrée choice | Minimum 10 people | Add additional entrées for \$10.35 per entrée



## ENTRÉE

Choice of one entrée

### HERB ROASTED CHICKEN



Lemon, Garlic & Herbs

35.65 per person

### APPLEWOOD SMOKED CHICKEN



Tangy Memphis BBQ Sauce

35.65 per person

### NONA'S BRAISED SHORT RIB



Gremolata

37.95 per person

### SALT & PEPPER BRISKET



Charred Scallion Sauce

35.65 per person

### MUSHROOM LENTIL LOAF



Sweet Balsamic Glaze

33.35 per person

### RATATOUILLE



Stewed Eggplant | Zucchini | Pepper | Onion | Tomato

33.35 per person

### CHEF ATTENDED CARVING STATION



Prime Rib | Au Jus | Horseradish

64.40 per person | Minimum 30 people

## STARCH

Choice of one starch

### BROWN BUTTER MASHED POTATOES



Nutty Brown Butter | Creamy Mashed Potatoes

### ROSEMARY CRISPY SMASHED POTATOES



Crispy Red Potatoes | Rosemary | Hint of Lemon

### MISO MAPLE ROASTED SWEET POTATOES



Sweet & Salty Roasted Sweet Potatoes | Toasted Sesame

### GINGER SCENTED JASMINE RICE



Fluffy & Aromatic

### SLOW BAKED MOLASSES BEANS



Classic & Rich

DINNER BUFFETS CONTINUED ON PAGES 18 & 19



# DINNER BUFFETS

## VEGETABLE

Choice of one vegetable

### ROOT VEGETABLE MEDLEY



Seasonal Roasted Root Vegetables | Herbs

### DEEP FRIED BRUSSEL SPROUTS



Miso Butter | Black Vinegar

### GRILLED BROCCOLINI



Lemon | Chili | Shallot



## SALAD

Choice of two salads

### MEDITERRANEAN SALAD



Fried Halloumi | Chickpea | Citrus Marinated Vegetables | Herbs

### MISO MAPLE SQUASH SALAD



Roasted Squash | Arugula | Toasted Sunflower Seeds |  
Ancho Chili Infused Raisin | Miso Maple Cider Vinaigrette

### ROASTED BEET SALAD



Roasted Beets | Orange | Mint | Lime

### VEGAN KALE CAESAR SALAD



Roasted Chickpeas | House Made Vegan Caesar Dressing

### ARTISANAL MIXED GREENS



Sun Dried Cranberries | Prairie Seeds | Cucumber | Cherry  
Tomatoes | Seasonal Dressing

# DINNER BUFFETS



## DESSERT

Choice of one dessert

### CHOCOLATE BROWNIES

Chocolate Caramel Pecan | Double Fudge | Deep Dutch |  
Triple Chocolate Chunk

### CINNAMON DUSTED CHURROS

Cinnamon Sugar | Whipped Cream

### ASSORTED HOUSE BAKED COOKIES

Chef's Choice

### RHUBARB COBBLER

Classic Cobbler | Fresh Whipped Cream

### STICKY TOFFEE PUDDING

Sweet & Sticky

### MINI CHEESECAKES

Chef's Choice

### FRESH SLICED FRUIT

Platter of Seasonal Fruit

### CARROT CAKE

Cream Cheese Icing

# PLATED DINNERS

Includes your choice of starter (soup or salad) & dessert | Chef's choice of sides | Fresh rolls & whipped butter  
 Fairtrade Coffee | Fairtrade Tega Tea | Add additional entrées for additional charge  
 Priced per entrée choice | Minimum 20 people | Customization options available



## ENTRÉE

Choose one entrée



**STUFFED CHICKEN FLORENTINE**     
 Creamed Spinach | Herbed Goat Cheese  
 47.15 per person

**CHICKEN FORESTIERE**    
 Roasted Wild Mushroom Sauce | Thyme  
 47.15 per person

**RAS EL HANOUT SPICED CHICKEN**      
 Tfaya (Caramelized Onion & Raisin Condiment) |  
 Chermoula  
 47.15 per person




**VEGETARIAN WELLINGTON**   
 Puttanesca Sauce  
 46 per person |  Available upon request

**BRAISED SHORT RIB**      
 Guajillo Chili & Big Rock Traditional Ale Demi | Charred  
 Tomato & Ancho Chili Compote  
 57.50 per person



**SMOKED & STUFFED EGGPLANT**     
 quinoa | Grilled Tofu | Vegetable Demi Glaze | Chimichurri  
 46 per person

## SALAD

Choose one salad or one soup

**SEASONAL MIXED GREENS**     
 Mixed Greens | Seasonal Vegetables | Seeds | Pickled  
 Onion | Champagne Vinaigrette

**ASIAN CUCUMBER SALAD**     
 Cucumber | Edamame | Ninja Radish | Nori | Pea Shoots |  
 Togarashi Vinaigrette

**CHARRED BROCCOLI PARMESAN SALAD**    
 Charred Broccoli | Toasted Almonds | Olive Oil Soaked  
 Cranberries | Shaved Parmesan | Chili Flakes | Lemon



# PLATED DINNERS







## SOUP

Choose one soup or one salad

**CARROT & GINGER**      
Smoked Coconut Cream | Chive Oil


**VICHYSOISE**      
Carrot Chips | Arugula Oil

**CREAMY ALMOND & MUSHROOM SOUP**      
Oyster Mushroom Crisps | Scallion

**PUMPKIN & CHIPOTLE BISQUE**     
Toasted Pumpkin Seeds | Mint | Sour Cream


## DESSERT

Choose one dessert

**WHITE CHOCOLATE CHEESECAKE**   
Mixed Berry Compote

**CHOCOLATE CUP**    
'Peanut' Butter Ganache | Rhubarb Sauce

**MAPLE CRÈME BRÛLÉE**     
Crisp Sugar Topping

**CLASSIC TIRAMISU**   
Salted Caramel Brittle | Milk Crumble

**FLOURLESS CHOCOLATE CAKE**    
Raspberry Sauce

**VANILLA PANNA COTTA**    
Honeycomb Toffee | Poached Berry



# CHEF ACTION STATIONS

Chef attended action station for three hours | One chef per 75 people

Minimum 30 people

## MAC & CHEESE BAR

Macaroni Noodles | Cheese Sauce | Bacon | Blue Cheese | Green Onion | Aged Cheddar | Kettle Chips | Crushed Nacho Cheese Doritos | Hot Sauce

20.13 per person

Add Popcorn Chicken | Deep Fried Wiener | Cheese Curds | Pulled Pork  
for additional 3.5 per person per item

## SMASHED POTATO POUTINE BAR



Smashed Little Potato Company Tri-Coloured Baby Potatoes | Vegan Gravy | Cheese Curds | Bacon | Green Onion

20.13 per person

Add Vegan Cheese | Crumbled Vegan Sausage | Pulled Pork  
for additional 3.5 per person per item

## PIEROGI BAR

Fried Potato Pierogis | Sour Cream | Shredded Cheese | Chives | Bacon | Sauerkraut

18.98 per person

Add Crumbled Vegan Sausage | Butter Confit Onions | Sliced Ukrainian Sausage | Cheese Sauce | Cottage Cheese for additional 3.5 per person per item

## CHOCOLATE FONDUE STATION



Fresh Fruit | Marshmallow | Brownie Bites | Pretzels | Cookies

18.98 per person

# RECEPTION PACKAGES

BUILD YOUR OWN with your choice of one hot bite and one cold bite

Served with Domestic Cheese Board & Crackers | Fresh Garden Crudités with Ranch

28.00 per person | Minimum 20 people | 6 pieces per person

## HOT BITES

Minimum order of 3 dozen

### CHICKEN WING PLATTER

Choice of one flavour: Salt & Pepper | Buffalo   |  
Togarashi   | Sichuan Mala   | Butter Chicken 

House Made BBQ  

28.46 per dozen

Ranch  available for additional 0.5 per serving

### TRUFFLE MAC & CHEESE FRITTERS

Served with Chive Ranch  

35.65 per dozen

### SAMOSA FACTORY'S VEGETARIAN SAMOSAS

Served with Mango Chutney

31.91 per dozen

### HALAL BEEF SLIDERS

Brioche | Crispy Onions | Secret Sauce

49.45 per dozen

### BUTTER CHICKEN SKEWERS

Served with Coriander Yogurt

40.25 per dozen

### DUMPLINGS

Choice of Chicken, Vegetable  or Shrimp

Served with Citrus Ponzu

33.35 per dozen

### CHICKPEA FALAFEL BALLS

Cucumber Garlic Sauce | Israeli Pickled Cabbage

26.45 per dozen

## COLD BITES

Minimum order of 3 dozen

### HEIRLOOM TOMATO BRUSCHETTA

Grilled Bread | Seasonal Tomato | Garlic | Basil

29.90 per dozen

### KINJO ASSORTED SUSHI ROLLS

Signature | Dynamite | Volcano | Spicy Tuna | Spicy Salmon |  
California | Avocado

44.85 per dozen

### CAPRESE BITES

Grilled Bread | Basil Marinated Mozzarella | Charred Cherry  
Tomatoes | Fried Basil

35.65 per dozen

### DIABLO SHRIMP

Three Chili Shrimp | Avocado Crème | Charred Slaw

37.95 per dozen

### THAI FLANK BITES

Green Curry Marinade | Pickled Cucumber Salad | Crushed  
Peanuts | Rice Cracker

40.25 per dozen

### NAPA CABBAGE SALAD ROLL

Squash & Pea Shoot Slaw | Sikil Pak (Aztec Pumpkin Seed Dip)

33.35 per dozen

### SALTED & SPICED MELON

Sumac & Sesame | Harissa Vinaigrette | Whipped Feta | Mint

33.35 per dozen

### VEGAN BITES

Kale & Almond Pesto | Cucumber Canapé | Toasted Almonds |  
Sun Dried Tomatoes | Olive Tapenade

31.05 per dozen

# SWEET TREATS



## DINOS BAKE SALE

Chef's Choice Assorted Cookies | Sweets

29.61 per dozen

## MINI CUPCAKES

Choice of Chocolate or Vanilla

25.88 per dozen

## BROWNIE LOVERS MADNESS

Chocolate Caramel Pecan | Double Fudge | Deep Dutch | Triple Chunk

37.95 per dozen

## FRENCH PASTRY PLATTER

Mini Macrons | Mini Cheesecakes | Mini Chocolate Mousse | Mini Éclairs | Profiteroles | Mini Chocolate Mousse Cups

47.15 per dozen

## RIGHTEOUS GELATO

Seasonal Assortment of Individual Ice Creams

5.50 per person

## BROWNIE & STRAWBERRY PLATTER

Chocolate Brownies | Strawberries

26.74 per platter | Serves 6

## HOUSE MADE COOKIE PLATTER

Chef's Choice Assorted Cookies

16.10 per platter | Serves 6

 available for additional 2.5

## FRUIT & CHOCOLATE BOARD

Fresh Melon | Fresh Berries | Chocolate Pastries | Brownies

42.55 per platter | Serves 6



# BAR SERVICE

Minimum \$350 spend for first three hours of service | Minimum \$100 per hour of service thereafter per bartender  
Ask us about our bar service for small groups

## ALCOHOL

### DOMESTIC BEER

Kokanee | Coors Light | Canadian | Big Rock Traditional |  
Big Rock Grasshopper | Minhas Gluten Free  
6.50 Host Bar | 7 Cash Bar

### CALGARY BREWED BEER



Big Rock Traditional | Big Rock Grasshopper |  
Minhas Gluten Free  
7 Host Bar | 7.50 Cash Bar

### IMPORT BEER

Stella Artois | Corona | Heineken  
7 Host Bar | 7.50 Cash Bar

### SPIRITS

Vodka: Smirnoff  
White Rum: Bacardi White  
Dark Rum: Bacardi Dark  
Gin: Beefeater  
Rye: Canadian Club  
Scotch: Grants  
Whiskey: Jack Daniels  
7 per 1oz Host Bar | 7.50 per 1oz Cash Bar

## MOCKTAILS

### PINEAPPLE MULE

Pineapple Juice | Ginger Ale or Ginger Beer | Lime  
3.16 per person

### NORWEGIAN WOOD

Soda | Lemon | Honey | Blueberries | Rosemary Sprig  
2.88 per person

### Margarita Mocktail

Lime | Orange Juice | Lemon | Club Soda | Simple Syrup  
3.50 per person

### POP

Coke | Diet Coke | Canada Dry | Sprite | Nestea  
3 Host Bar | 3 Cash Bar

### JUICE

Orange | Apple  
3.25 Host Bar | 3.25 Cash Bar



# WINES

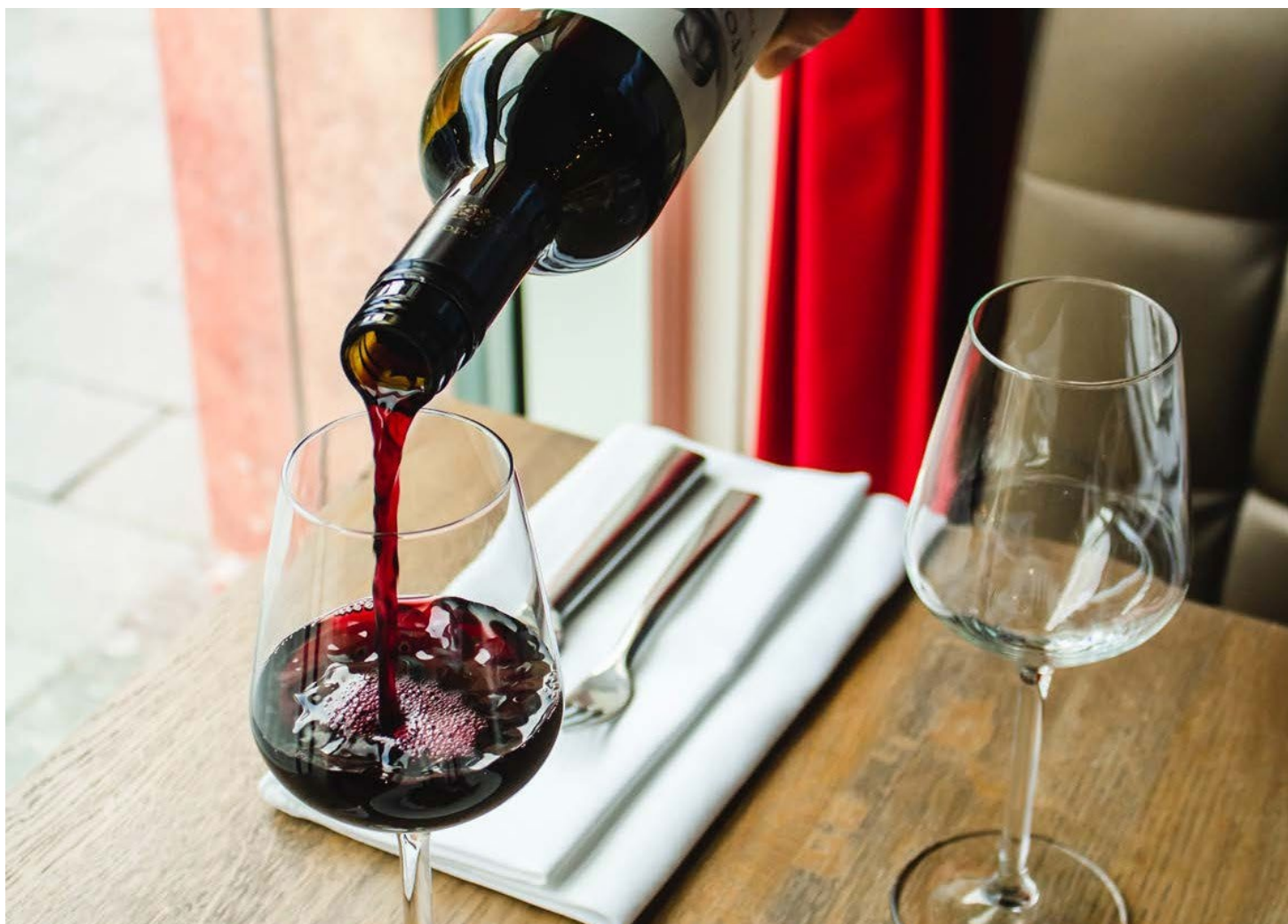
All wines are purchased locally through Market Wines in Calgary

## WHITE WINE

	Host Bar	Cash Bar	Bottle
<b>MERCATO BIANCO</b> 2017 Pinot Grigio   Italy	7	7.50	45
<b>DESPIERTA</b> 2016 Verdejo   Spain	7	7.50	45
<b>CASTELLO D'ALBA</b> 2016 Branco   Portugal			45

## RED WINE

	Host Bar	Cash Bar	Bottle
<b>MERCATO ROSSO</b> 2016 Rosso   Italy	7	7.50	45
<b>DESPIERTA</b> 2016 Tempranillo   Spain	7	7.50	45
<b>CANALETTO</b> 2017 Pinot Noir   Italy			45



# CATERING POLICIES

## GENERAL CATERING POLICIES & PROCEDURES

Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients' needs, ensuring overall event success. Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients' needs, ensuring overall event success.

## CATERING OFFICE HOURS

Monday - Friday 8:30 a.m. - 4:00 p.m.

## CONFIRMATION OF ORDERS

All event orders must be signed by our clients before an event takes place.

## ON-SITE CONTACT

To guarantee complete event success an on-site contact with signing authority is required. Please ensure that the on-site contact is aware of all information regarding the function and the agreements that have been settled upon. Any changes to food or beverage during the event have to be approved by the on-site contact and signed for.

## GUARANTEED NUMBERS

Aramark Food Services purchases required food and beverage items, schedules the required staff and performs administrative tasks based on our client's anticipated number of guests. To protect us from irrecoverable losses, it is required that the event client provide their guaranteed number of attendees five (5) business days prior to the event. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be in excess of this guarantee, the additional meals will be posted to your account upon discussion with the main contact.

## PAYMENT GUARANTEE

A payment guarantee is defined as full payment of anticipated charges prior to the event. Payment can be made by a VISA, Mastercard, Amex, PCard, a PO, or by providing a certified cheque to the catering office. All payments must be received five (5) business days before the event date. For events totaling more than 35,000 in food and beverage sales, a deposit of 50% is required 14 business days prior to the event.

Please be aware that certified cheques must be received at least 14 business days prior to the event. Unfortunately, personal and company cheques cannot be accepted. A finance fee of 4.5% per month will be applied to all payments not made within 30 days. Any clients with outstanding invoices of 30 days or older will be subject to a suspension of all future services.

## CLIENT FEEDBACK

After the event you have 48 hours to validate any issues/concerns regarding your event. After this time an invoice will be issued and sent directly to you.

## SERVICE & ADMIN FEES

Serviced food and beverage orders will be subject to a 15% service charge (broken up into "admin fee" and "service fee") as well as an applicable sales tax of 5%. Delivery/drop off orders will be subject to a 10% service fee (broken up into "admin fee" and "service fee") as well as applicable sales tax of 5%. Our service and admin fees are designed to make sure we provide the best service was your event.

## MINIMUMS

Each delivery order must reach a minimum of \$75 total before tax. To avoid this fee, clients may pick up their order from the Landing on the 1st floor of the Dining Centre at the University of Calgary. Pick up orders are exempt from admin fees and service charges.

## LABOUR & CHINA SERVICE

Staffing is required for all events served on china and over 20 guests. A minimum of three (3) hours is charged for each attendant needed at \$30 per hour. The amount of labour required will be assessed by the Catering Manager. If you require china for less than 20 guests, with no attendant, you will be charged \$0.25 per piece of china – or a minimum of \$25 per order. As a standard, all delivery and drop off events and bar only are on compostable serve ware. Additionally, all food and beverage menu items are setup stationary. If your event requires food to be passed, a supplementary labour fee of \$30 per hour for a minimum of three (3) hours will be charged, per attendant needed. The amount of labour required for passed services will be assessed by the Catering Manager. Labour for events starting after 10 p.m. and before 6:30 a.m., and events during statutory holidays, will be charged \$40 per hour, for a minimum of three (3) hours.

# CATERING POLICIES

## TABLECLOTHS

All tables for full meal serviced functions are dressed with standard house linen (white or black) and napkins (white or black, with red accents). Additional linens for cocktail tables and receptions may be subject to additional charges. As we move toward a more sustainable future, we are always looking for ways to lessen our impact on the environment. To help us achieve this goal, we are no longer providing complimentary linen with drop off deliveries to cut down on the amount of laundering we do. If you require linen with your drop odd delivery order, a fee of **\$5** per linen will be charged to your order.

## BAR SERVICE

Our bar service has a minimum revenue requirement of \$350, per bartender, for the first three hours of service with a minimum of \$100 per hour of service thereafter. Clients will be charged the difference of minimums not met. One bartender per 100 guests is included for three hours of service when catering is ordered through Aramark Food Services. A minimum food order is applicable, please contact the Catering Manager for a custom quote. Additional bartenders are available at \$30 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License and is governed by the regulations and procedures established by the provincial Legislation (AGLC) and the University of Calgary. Arrangement for alcohol services are required a minimum of five (5) business days prior to your event to ensure availability of product.

## DIETARY RESTRICTIONS

In order to assist with your menu choices, we have highlighted dietary indicators at the bottom of each page and for each menu item they relate to. Please be aware we are not an allergen free facility; cross contamination may occur. Please let our Catering Team know of any severe allergies. Call to inquire about our nut free options.

## MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honor prices on all confirmed event orders. Final menu selection must be submitted no later than five (5) business days prior to a function.

## LAST MINUTE CHANGES & REQUESTS

Should there be any last-minute changes in food and beverage or staffing requirements that are beyond the scope of the approved event invoice, Aramark food services cannot be held responsible for delays and inconveniences that may arise as a result. In addition, we reserve the right to charge for additional services at an hourly rate as per the Catering Manager's discretion.

## CANCELLATION POLICY

To plan properly for your event, we purchase required items, schedule required associates and perform administrative duties to service your event; therefore, cancellation of your function represents revenue loss and must adhere to our policy below. Cancellation of any orders or functions must be approved by the Catering Manager.

- Time of booking to eight (8) days prior to event, no penalties.
- Seven (7) to four (4) days prior to event, 50% of all charges apply
- Three (3) days prior to event, 100% of all charges will apply.

All contracted charges are based on the anticipated number of attendees at the time the cancellation takes place, plus all additional taxes, and gratuity that are agreed upon at the time.

## CATERING MINIMUMS

### Dining Centre

Monday - Friday	75 minimum
Saturday - Sunday	150 minimum

### Hotel Alma

Monday - Friday	75 minimum
Saturday - Sunday	150 minimum

Energy, Environmental, Experiential, Learning (EEEL)

150 minimum

### Red & White Club

Sunday - Thursday	2,500 minimum
Friday & Saturday	7,000 minimum







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