



UNIVERSITY OF CALGARY

TASTE | QUALITY | SERVICE

HOLIDAY BANQUET

YYC CLASSIC FARE



MAKE YOUR

Holiday

GATHERING
UNFORGETTABLE.



BOOK NOW



(403) 220-5541



YYCClassicFare.com



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ghimire-avash@aramark.ca



HOLIDAY BREAKFAST

START THE DAY WITH
SOMETHING DELICIOUS.

SANTA'S SUNRISE BREAKFAST

25

Minimum of 10 guests. Priced per person

Silky Scrambled Egg **NG VEG**

with Sour Cream and Chives

Maple Smoked Bacon **NG ND**

Turkey Sausage **ND**

Mini Yorkshire Pudding

with Butter

Rosemary & Sea Salt Potatoes **NG ND V**

Cinnamon Snowflake Buns

Festive Seasonal Fruit Salad **NG ND V**

Spiced Hot Chocolate, Coffee & Tea

BREAK

MISTLETOE MORNING BREAK

15

Minimum of 10 guests. Priced per person

Cranberry-Orange Muffin

Mini Cinnamon Snowflake Buns

Winter Fruit Skewers **NG ND V**

MERRY MUNCH AFTERNOON

16.50

Minimum of 10 guests. Priced per person

Cheese Cubes & Crackers

with Cranberry Chutney

Caprese Skewers **NG VEG**

with Balsamic Glaze

Festive Mini Cupcakes

CHRISTMAS MARKET AFTERNOON

18

Minimum of 10 guests. Priced per person

Gingerbread Cookies

Butter Tarts

Chocolate Peppermint Squares

Clementines

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN

H HALAL **ND** NO DAIRY **CF** COOL FOOD



HOLIDAY CHRISTMAS BAKED TREATS

HAND ROLLED TRUFFLES

48

20 pcs.

An Assortment of Peanut Butter Oreo, Glory Chocolate Coconut, Sparkly White Chocolate Lemon

FESTIVE SWEET TREATS

48

20 pcs.

An Assortment of Brownie Bars (*Rocky Road & Triple Chocolate*) & Sweet Tarts (*Chocolate, Almond, Butter, & Pecan*)

ELF'S BAKED DELIGHT

51

20 pcs.

Nuts & Fruit Mince Tart, Chocolate Madeliene, Almond Gingersnap Cookies, Snowball Beignet

NORTHERN LIGHTS NIBBLE PLATTER

55

20 pcs.

Lemon Curd Tartlets with Meringue, Aurora Colored Macarons, Rudolph's Red Velvet Cupcakes, Cranberry Twist

LUXURY FESTIVE PLATTER

55

20 pcs.

Hazelnut Chocolate Torte Bites, Mini Yule Log Slices, Pistachio Cranberry Financiers, Chocolate-Dipped Strawberries with Holiday Sprinkles

V VEGAN VEG VEGETARIAN NG NO-GLUTEN
H HALAL ND NO DAIRY CF COOL FOOD



HOLIDAY LUNCH BUFFET

SEASONAL FAVOURITES
MADE FOR EVERY GATHERING

CLASSIC YULETIDE LUNCH BUFFET

39

Minimum of 25 guests. Priced per person

SALAD

Winter Green Salad **NG ND V**

*Baby Green, Shredded Carrots, Grape Tomatoes, Cucumber,
Raspberry Vinaigrette & Ranch Dressing*

Roasted Beet & Orange Salad **NG VEG**

with Chèvre Snow

ENTRÉE

Yuletide Festive Turkey **NG ND** with

Pan Gravy **NG VEG** & Cranberry Sauce **NG ND VEG**

*Saged Apple Stuffing Served with Buttermilk Whipped Mashed
Potatoes & Roasted Vegetable Medley*

Wild Mushroom Ravioli

with Maple Beurre Noisette

DESSERT

Warm Sticky Toffee & Date Pudding

Santa's Sweet treats

Assorted Cookies & Pastries

FESTIVE MOCKTAILS

Cranberry Sparkler

Cranberry Juice, Orange Juice, Soda, Cranberries

Fairtrade Coffee, Herbal Tea & Fruit-Infused Water

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
H HALAL **ND** NO DAIRY **CF** COOL FOOD



HOLIDAY LUNCH BUFFET

SEASONAL FAVOURITES
MADE FOR EVERY GATHERING

FESTIVE LUNCH BUFFET

48

Minimum of 25 guests. Priced per person

SOUP

Butternut Squash Soup NG

Served with Dinner Roll

SALAD

Harvest Green Salad NG ND V

*Watermelon radish, Shredded Carrots, Grape Tomatoes, Cucumber,
Raspberry Vinaigrette & Ranch Dressing*

Caesar Salad

*Baby Romaine Lettuce, Shredded Parmesan, Croutons, Capers, Creamy
Garlic Caesar Dressing*

Roasted Beet & Orange Salad NG VEG

with Chèvre Snow

ENTRÉE

Yuletide Festive Turkey NG ND with

Pan Gravy NG VEG & **Cranberry Sauce** NG ND VEG

*Saged Apple Stuffing Served with Buttermilk Whipped Mashed
Potatoes & Roasted Vegetable Medley*

Slow Braised Alberta Beef with Red Wine Jus H NG ND

*Served with Buttermilk Whipped Mashed Potatoes & Roasted
Vegetable Medley*

Wild Mushroom Ravioli

with Beurre Noisette

Vegan Moussaka NG V

DESSERT

Warm Sticky Toffee & Date Pudding

Festive Yule Log

Santa's Sweet treats

Assorted Cookies & Pastries

FESTIVE MOCKTAILS

Cranberry Sparkler

Cranberry Juice, Orange Juice, Soda, Cranberries

Fairtrade Coffee, Herbal Tea & Fruit-Infused Water

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN

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HOLIDAY RECEPTION

FESTIVE BITES.
MEMORABLE GATHERINGS

RECEPTION PACKAGE

44

*Appetizers are based on 6 piece per person basis
Choose 2 Cold + 2 Hot Hors d'Oeuvres*

Minimum of 25 guests. Priced per person

HOT HORS D'OEUVRE

Jerk Chicken Skewers

with Mango Chutney

Mini Chicken Slider with Bacon Jam

Served with Sriracha Mayo

Mini Bao Buns with Hoisin Pulled Pork

Served with Pickled Cucumber & Scallion

Brie & Cranberry Filo

Roast Beef Yorkshire Pudding

Served with Garlic Aioli

Spanakopita

Served with Tzatziki

COLD HORS D'OEUVRE

Holiday Caprese Skewers

Bocconcini, Cherry Tomato, Basil Pesto, Balsamic Glaze

Pastrami Le Cendre Tartlet

Fig, Dijon, Relish, Sweet Red Pepper

Mango & Tofu Salad Rolls

Thai Herbs, Fried Tofu, Chili Aioli

Beet Cured Deviled Egg

Paprika, Chives

Assorted Kinjo Rolled Sushi

Served with Wasabi, Pickled Ginger, Soy Sauce

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN

H HALAL **ND** NO DAIRY **CF** COOL FOOD

Reception Package continues on the next page →



HOLIDAY RECEPTION

FESTIVE BITES.
MEMORABLE GATHERINGS

Reception Package Continued

Canadian Cheese Board

*Le Cendrillon, Caprano, Bleubry, Cantonnier, Cendre De Lune, Sir Laurier, Grapes, Strawberries, Cranberries, Apricots, Crackers, Crostini, Fig Jam.
Cheese Selection Based on Availability.*

or

Antipasto Platter

*Italian Salami & Cured Meats, Italian Cheeses, Marinated Olives, Pickled Artichokes, Bocconcini, Triple Crunch Mustard, Grapes, Crackers, Crostini, Crunchy Honey Mustard, Figs & Jam.
Cheese Selection Based on Availability.*



Mediterranean Vegetarian Mezze

*Roasted Eggplant, Grilled Zucchini, Cherry Tomatoes, Cucumber Slices, Pickled Beans, Marinated Artichoke, Bocconcini, Mixed Olives, Crostini, Fried Pita Triangles, Hummus, Tzatziki. Pesto Mayo.
(Turned this into gluten free with gluten free crackers and Kettle Chips)*



Bar Snacks

*Mixed of Marinated Olives, Candied Nuts, Kettle Chips
Served with Gochujang Feta Cream*



Fresh Sliced Fruit Platter **NG ND V**

Pineapple, Cantaloupe, Honeydew, Watermelon, Strawberries, Blackberries, Grapes



Holiday Dipping Donut Hole & Assorted Holiday Pastries

Served with Variety of Holiday Flavours & Dip



FESTIVE MOCKTAILS

Cranberry Sparkler

Cranberry Juice, Orange Juice, Soda, Cranberries

Fairtrade Coffee, Herbal Tea & Fruit-Infused Water

V VEGAN **VEG VEGETARIAN** **NG NO-GLUTEN**
H HALAL **ND NO DAIRY** **CF COOL FOOD**



CATERING POLICIES

DELIVERY & DROP OFF MINIMUMS

Delivery and drop-off orders must reach a minimum of \$150.00 (before tax) to avoid a \$30.00 delivery fee.

Clients may also pick up from the Dining Centre at the University of Calgary.

SERVICE & ADMIN FEES

Serviced food and beverage orders are subject to a 15% service charge (admin fee and service fee) plus applicable GST (5%).

Delivery and drop-off orders are subject to a 10% service charge (admin fee and service fee) plus applicable GST (5%). Pick-up orders are exempt from service and admin fees.

LABOUR & CHINA SERVICE

Staffing is required for all events served on chinaware.

Attendants are charged \$30.00 per hour, minimum 3 hours per attendant. Labor requirements are determined by the Catering Manager.

Delivery and drop-off events are served on compostable ware unless otherwise requested.

Passed service or serviced events may require additional attendants at \$30.00 per hour (minimum 3 hours), per attendant.

Events starting after 10:00 p.m., before 6:30 a.m., or during statutory holidays are charged at \$40.00 per hour, minimum 3 hours.

TABLECLOTHS & LINEN

Plated meal serviced functions include standard house linen (white or black) and napkins (white or black, with red accents).

Additional linen for cocktail tables and receptions may incur extra charges. Complimentary linen is not included with drop-off deliveries or buffets. Linen for drop-off orders is available at \$5.00 per linen.

BAR SERVICE

Bar service has a minimum revenue requirement of \$400.00 per bartender for the first 3 hours, and \$100.00 per hour thereafter per bartender.

If minimums are not met, the client will be charged the difference.

One bartender per 100 guests is included for 3 hours when catering is ordered through Aramark Food Services.

Additional bartenders are available at \$35.00 per hour (minimum 3 hours). Alcohol service is subject to AGLC regulations and University of Calgary liquor license requirements.

Alcohol arrangements must be confirmed at least 5 business days before the event.

DIETARY RESTRICTIONS & ALLERGY INFORMATION

We are not an allergen-free facility and cross-contamination may occur.

Please advise the Catering Team of all allergies and dietary restrictions in advance.

Dietary-friendly options are available throughout the menu. Requests outside listed offerings may require separate preparation and may incur additional charges.

For severe or life-threatening allergies, we strongly recommend ordering a separate plated meal.

MENU PRICING

Quoted menu prices are subject to change without notice due to market and food cost fluctuations.

Prices on confirmed event orders will be honored.

FINAL CONFIRMATIONS

Final numbers, menu selections and event details must be confirmed 3 business days prior for drop-off events and 5 business days prior for serviced events.

Changes after final confirmation may be subject to product availability, staffing availability and additional charges.

LAST-MINUTE CHANGES & REQUESTS

For changes in food, beverage, rentals, setup or staffing beyond the confirmed event invoice, Aramark Food Services cannot be responsible for delays or inconveniences that may result.

Additional services may be charged at the Catering Manager's discretion.

CANCELLATION POLICY

Drop-off events cancelled within 3 business days and serviced events cancelled within 5 business days are subject to a charge of 100% of the total owing.

Cancellations should be submitted in writing to the Catering Team.