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Mornings

Tray selections

PRICED PER PERSON
MINIMUM 6 PEOPLE

GOURMET MUFFIN PLATTER

An assortment of banana maple pecan, blueberry oat & quinoa, extreme fruit, and super seed carrot & apple

Served with butter and preserves

\$36 | FULL PLATTER
\$18 | HALF PLATTER

UCALGARY SIGNATURE SELECTION

An assortment of fresh house baked loaves, fresh house baked muffins, buttery croissants and mini danishes

Served with butter and preserves

\$38 | FULL PLATTER
\$19 | HALF PLATTER

MINI FILLED CROISSANT PLATTER

An assortment of mini plain, chocolate, apricot, and almond

Served with butter and preserves

\$40 | FULL PLATTER
\$20 | HALF PLATTER

CINNAMON PLATTER

An assortment of fresh house baked cinnamon platter with cream cheese icing

\$45 | FULL PLATTER
\$22.50 | HALF PLATTER

PROTEIN PLATTER

Assorted cold cuts, assorted domestic sliced cheeses chilled peeled hard boiled eggs, with roasted almonds

\$110 | FULL PLATTER
\$55 | HALF PLATTER

Breakfast Selections

EACH SELECTION INCLUDES PITCHERS OF ORANGE AND APPLE JUICE, FAIR TRADE COFFEE AND TEGA TEA
PRICED PER PERSON
MINIMUM 8 PEOPLE

BASIC BEGINNINGS

Assorted fresh house baked muffins and fresh seasonal fruit salad

Served with house made berry jam, butter and preserves. Convert pitchers of juice to cans of juice complimentary
\$8.75 | PERSON

CONTINENTAL

Assorted breakfast loaves, mini butter croissant, mini muffins and individual assorted Greek yogurt with fresh sliced fruit

Served with house made berry jam, butter and preserves
\$12.75 | PERSON

LOCAL MARKET CONTINENTAL

Cage free hard boiled eggs, mini cinnamon buns, BC apple and berry salad, Calgary Bagelinos with plain and flavoured cream cheese, and house made granola yogurt parfait with seasonal berries, dried cherries and local honey

Served with house made flavoured cream cheese, and assorted Happy Planet smoothies
\$19 | PERSON

Hot Breakfast

EACH SELECTION INCLUDES PITCHERS OF ORANGE AND APPLE JUICE, FAIR TRADE COFFEE AND TEGA TEA

'NO GLUTEN' OPTIONS AVAILABLE

PRICED PER PERSON

MINIMUM 10 PEOPLE

OMELET STATION 🍳🥗

MADE TO ORDER | Braeburn eggs | Valbella ham | Monterey jack and cheddar cheese | Spinach | Roasted red peppers | Fairwind Farms local feta | Valbella country smoked bacon | House blended gourmet mushrooms | Alberta smoked brisket | Caramelized onions | Diced tomatoes | Green onions | Roasted jalapeños

Price includes chef attendant for 3 hours. An additional attendant is required for every 50 guests, at \$25 per hour for a minimum of 3 hours per chef attendant

\$12.50 | PERSON

SIMPLE START 🍳

Scrambled eggs | Crispy bacon | Cubed hash browns | Toaster station | Orange wedges

Convert pitchers of juice to cans of juice complimentary

Available for serviced events only

\$14.50 | PERSON

DINO BREAKFAST 🍳

Choice of buttermilk pancakes or Belgium waffles | Butter and syrup

Served with scrambled eggs | Choice of bacon or sausage links | Cubed hash browns

\$16 | PERSON

BUENOS DIAS 🍳

Cage free scrambled eggs | Ground chorizo | Refried black beans | House made queso fresco | Salsa fresca | Sour cream | Assorted hot sauces | Warm soft flour tortilla or no gluten corn taco shells

Served with fresh melon salad, and assorted breakfast loaves
Add guacamole for additional \$1.50 per person

\$17.50 | PERSON

THE ROCKIES 🍳

Cage free scrambled eggs | Alberta beef brisket | Buttermilk biscuits with sausage gravy | Roasted Yukon potato and onion | Fresh sliced fruit | Assorted breakfast loaves & muffins with preserves | Texas toast (toast is for serviced events only)

\$19 | PERSON

BOXED BREAKFAST POUTINE 🍳

Cage free poached egg | Pork belly | Roasted breakfast potatoes | Alberta Cheese cheese curds | Brown butter hollandaise | Fresh sliced fruit | Assorted breakfast loaves and muffins with preserves

Price includes chef attendant for 3 hours. An additional attendant is required for every 50 guests, at \$25 per hour for a minimum of 3 hours per chef attendant

Served in white takeout boxes

\$19.50 | PERSON

BIG ROCK BREAKFAST 🍳

Cage free scrambled eggs | Pork belly | Cornmeal and local goat cheese hash | Birch syrup baked beans | Bison breakfast sausage | Bannock with cowberry jam

\$20 | PERSON



Breakfast Additions

PRICED PER PERSON
MINIMUM 6 PEOPLE
BASED ON 1.5 PIECES PER PERSON

FRESH HOUSE BAKED MINI MUFFINS

Blueberry, banana, chocolate chip, double chocolate chip, and oatmeal raisin
\$2 | PERSON

FRESH HOUSE BAKED LOAF

Selection of fresh house baked seasonal loaves
\$2.50 | PERSON

FRESH HOUSE BAKED MUFFINS

Blueberry, banana, chocolate chip, double chocolate chip, and oatmeal raisin
\$2.50 | PERSON

ASSORTED BAGELS

Plain, blueberry, cheddar, and everything

Served with cream cheese and preserves
\$4.95 | PERSON

ASSORTED DELUXE MINI PASTRIES

Mini savoury cheddar twist, mini filled croissants, and mini apple cinnamon trellis

1.5 pieces per person
\$3 | PERSON

GLUTEN FREE LOAF

Lemon, and banana
\$3 | PERSON

'NO GLUTEN' MUFFIN

Blueberry, double chocolate chip, and cranberry
\$2.75 | PERSON

FRESH WHOLE FRUIT

\$1.50 | PERSON

GREEK YOGURT

Individual portion
\$1.75 | PERSON

HIGHWOOD CROSSING OATS

Served warm with dry fruit & almonds
Minimum 10 people \$4 | PERSON

HAPPY PLANET ASSORTED SMOOTHIES

\$3.25 | PERSON

APPLE AND BERRY SALAD

\$3.75 | PERSON 




CHIA PARFAIT

Chia seeds and strawberries with gooseberry garnish
\$4.50 PER 6 OZ | PERSON

HOUSE MADE GRANOLA YOGURT PARFAIT

House made granola with fresh seasonal berries, dried cherries, and local honey, greek yogurt
\$4.75 PER 6 OZ | PERSON

FAMILY STYLE QUICHE

Choice of:
- Poached salmon, asparagus, swiss 
- Mushroom, gruyere, chives 
- Ham, tomato, aged cheddar 
\$28 | PER 8 PIECE QUICHE

MINI FRESH FRUIT SKEWERS

3" skewers
\$2.75 | PERSON

SPOLUMBO SAUSAGES

Choice of apple chicken, maple pork or turkey
Two pieces per person
\$2.50 | PERSON

BACON

Two pieces per person
\$2.75 | PERSON

TURKEY BACON

Two pieces per person
\$2.50 | PERSON

HARD-BOILED EGGS

\$1.75 | PERSON

SCRAMBLED EGGS

Choice of cheddar and chives, or peppers, tomatoes, and onions
\$3.50 | PERSON

GRILLED COUNTRY HAM

\$3 | PERSON

BREAKFAST SANDWICHES

Choice of:
- Turkey bacon
- Ham
- Vegetarian 
\$5 | SANDWICH

Beverages

ADD \$0.35 PER PERSON FOR FLAVOUR-INFUSED WATER. DISPENSERS AVAILABLE ON REQUEST PRICED PER PERSON

COFFEECOMPANY (FAIR TRADE)

*100% Columbian, Peruvian sunrise
and Peruvian decaf blends*

\$20 | 10 CUP URN
\$60 | 30 CUP URN
\$120 | 60 CUP URN

MOCKTAILS

Raspberry mojito or charcoal lemonade

\$2.25 | PERSON | DISPENSER
\$4 | PERSON | PASSED

ICED TEA OR LEMONADE

\$1.50 | PERSON

ASSORTED CANNED JUICE

Orange, apple, and cranberry cocktail

\$2.50 | PERSON

ASSORTED CANNED SOFT DRINKS

Coke, Diet Coke, Canada Dry, and Sprite

\$2.50 | CAN

TEGA FAIR TRADE ORGANIC TEA

\$2 | BAG

HOT CHOCOLATE

\$2 | PACKET

SAN PELLEGRINO

\$2.75 | 250 ML
\$5 | 500 ML

CHOCOLATE OR 2% MILK

\$3.75 | 473 ML CARTON
MINIMUM OF 6 SERVINGS

PITCHERS OF APPLE, CRANBERRY OR ORANGE JUICE

\$15 | JUG, SERVES 8



Breaks

Refreshers

ALL INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

'NO GLUTEN' OPTIONS AVAILABLE


PRICED PER PERSON. MINIMUM 6 PEOPLE

POPCORN TRIO

Caramel, cheddar, and buttered popcorn

\$5.75 | PERSON

MORNING RESTORATION

Selection of freshly baked loaves (lemon glaze, zucchini, carrot, walnut, chocolate beet) orange segments , and assorted Happy Planet smoothies

\$12 | PERSON

GREEN BREAK

Organic gluten free energy bars, matcha green granola bites, green apples, seasonal vegetables with green goddess dressing, life changing crisps

Served with cucumber infused water

\$14 | PERSON

SALTED TONGUE

Rosemary olive oil popcorn, kettle potato chips with sea salt and cracked pepper, homemade beef jerky, smoked almonds, assorted Canmore Grizzly Paw sodas

\$15 | PERSON

VEGAN-LICIOUS

Crunchy roasted chickpeas, carrot chips with grey sea salt and white bean hummus, fresh garden crudités, coconut chocolate granola clusters

\$12.50 | PERSON

SPA DAY

Seasonal crudités, hummus, watermelon skewers with chocolate drizzle, roasted almonds, and fresh sliced fruit

\$12.50 | PERSON

THE REFRESHER

Brownie and strawberry kebabs, selected cheeses. Served with artisan breads and crackers

\$10.75 | PERSON

DONUT SHOPPE

Mini Donut
3 dipping sauces – chocolate, lemon glaze, and caramel

Assorted of toppings

Available for serviced events only

\$8.25 | PERSON

TEA TIME

Assorted Tea Sandwich Triangles
Eggsalad, ham & cheddar, smoked salmon & cream cheese, grilled vegetable pesto. Served with seasonal garden vegetables with hummus, and assorted Ollia Macarons

\$16.75 | PERSON

PARTY SNACKS

12 people per bowl


Regular potato chips  

\$13 | BOWL

House made white chocolate chunk

trail mix  

\$20 | BOWL

kettle chips sea salt & cracked pepper 

Kettle chips cinnamon sugar dip 

\$26 | BOWL

Individual mini butter popcorn bags 

\$3.50 | BAG (MINIMUM ORDER OF 20)

Enhancements

A LA CARTE

MINIMUM 6 PEOPLE

FRESH HOUSE BAKED COOKIES

Chocolate chip, double chocolate, white chocolate macadamia nut, and oatmeal raisin

\$2 | PERSON

CHOCOLATE DIPPED RICE CRISPY SQUARES

\$2.50 | PERSON

'NO GLUTEN' COOKIE

Scratch baked white chocolate chunk

\$2.65 | PERSON

BERRY AND OAT BARS

Healthy scratch baked berry oat bar

\$2.50 | PERSON

MINI CHOCOLATE COCONUT GRANOLA CLUSTERS

Two clusters per person

\$2 | PERSON

GREEN MATCHA ENERGY BITES

Scratch made energy bites with rolled oats, dried fruit, pumpkin seeds, green matcha powder, puffed rice cereal, maple syrup, brown rice syrup, tahini, and coconut oil

\$1.75 | PERSON

Chef's Table

PRICED PER PERSON
MINIMUM 6 PEOPLE

CHEF'S PERFECT SANDWICH

Genoa salami | Hot capicola | Mortadella | Roasted red peppers | Goat cheese | Shredded lettuce | Italian vinaigrette | Mustard | Mayonnaise | Toasted baguette

\$8.50 | PERSON

"One of my greatest food weaknesses is Genoa salami. When I was growing up, it seemed as though our refrigerator had an endless supply of cold cuts wrapped in butcher's paper. Paired with tangy peppers and a crusty baguette, this sandwich came with us for any team commitments like baseball or hockey. It still evokes strong memories of my Dad and family, together after church, watching sports on TV. I still mess around with different layers and flavor profiles but the core remains the same and brings me back every time."

- EXECUTIVE CHEF PAUL MANIACI



ITALIAN SALAD BAR

Artisan green | Romaine lettuce | Grilled and marinated eggplant, zucchini, red and yellow peppers, vine-ripened tomatoes, asparagus, artichokes | Crumbled goat cheese | Aged balsamic olives | Assorted vinaigrettes

\$15 | PERSON

ADD ONS

Grilled chicken, grilled salmon or tofu. Served chilled

\$7 | PERSON

Platters

PRICED PER PERSON. MINIMUM 6 PEOPLE

HOUSE MADE PASTA CHIPS

Lightly salted pasta chips served with basil marinara dip, and roasted garlic aioli

\$4 | PERSON

FRESH GARDEN CRUDITÉS

Seasonal garden vegetables served with ranch dressing

Served with carrots, broccoli, cauliflower, grape tomatoes and celery. Ranch dressing

\$4.50 | PERSON

FRESH SLICED FRUIT TRAY

Sliced fresh fruit garnished with seasonal berries

\$5.25 | PERSON

MEZZE PLATTER

Bassano beet hummus, roasted garlic white bean dip, and cherry tomato bruschetta

Served with grilled naan

\$4.50 | PERSON

CORN CHIPS AND DIP

Corn tortilla chips served with salsa, guacamole and jalapeño cream dip

\$41 | FULL PLATTER

\$20.50 | HALF PLATTER

CANADIAN CHEESE TRAY

Medium cheddar, oka, havarti, gouda, and brie,

Served with assorted crackers, sliced baguettes and fruit garnish

\$5.85 | PERSON

ALBERTA CHEESE BOARD

A selection of Alberta produced Sylvan Lake and Fairwind Farm Cheeses

Served with Life Changing rosemary crisps, sliced baguettes and fruit garnish

\$7.75 | PERSON

ITALIAN ANTIPASTO BOARD

Grilled and marinated eggplant, zucchini, red and yellow peppers, vine-ripened tomatoes, asparagus, artichokes, crumbled goat cheese, aged balsamic, olives

Served with Gluten free crackers

\$7 | PERSON

CHARCUTERIE + CHEESE

Salami, sopressetta, capicola, brie, white cheddar, oka, goat cheese, hummus, marinated olives, and marinated vegetables

Served with Life Changing rosemary crisps, toasted baguette

\$11.50 | PERSON

PRAIRIE SKY BOARD

Bison sausage, house cured beef jerky, smoked trout, candied salmon, prairie grains and dried fruit

Served with savoury bannock

\$14 | PERSON


Meeting Packages

ALL INCLUDE FAIR TRADE COFFEE, TEGA TEA, ASSORTED CANNED BEVERAGES (FOR LUNCH AND AFTERNOON BREAK ONLY) AND ICE WATER
MINIMUM 15 PEOPLE
PRICED PER PERSON





SPRING BANK MEETING PACKAGE

\$48.50 | PERSON
SELECT ONE OF EACH OPTION:

BREAKFAST BUFFET

- Continental (pg. 1) 
- Simple start buffet (pg. 2)

MORNING BREAK

- House made granola yogurt parfait and Happy Planet   assorted smoothies (pg. 3)
- Fresh sliced fruit tray and mini chocolate coconut granola   clusters

LUNCH

- Between the bread package (pg. 10)
- Lasagna lover's buffet (pg. 11)
- Lettuce wraps (pg. 11)
- Fajita bar (pg. 11)

AFTERNOON BREAK

- The refresher (pg. 5) 
- Vegan-licious (pg. 5)    
- Spa day (pg. 5)    
- Donut shoppe (pg. 5) 



Lunch

FULL PLATTER SERVES 12 PEOPLE
'NO GLUTEN' AND VEGAN OPTIONS
AVAILABLE

CROISSANT PLATTER

\$100 | FULL PLATTER, SERVES 12
\$50 | HALF PLATTER, SERVES 6
PLATTER INCLUDES:

PESTO CHICKEN ^H ^{NF}

Grilled chicken breast, roasted red peppers, arugula, local goat cheese, and pesto mayo spread on a plain croissant

TURKEY COBB ^{NF}

Sliced oven roasted turkey breast, bacon, tomato, lettuce, and blue cheese mayo spread on a pretzel croissant

EGG SALAD AND AVOCADO ^{NF}

Classic egg salad with sliced avocado on a multigrain croissant

ROASTED PORTABELLO ^{VG}

Roasted portabello, red peppers, brie, and aioli mayo on a multigrain croissant

BREAD | BUTTER | MEAT PLATTER

\$105 | FULL PLATTER, SERVES 12
\$52.50 | HALF PLATTER, SERVES 6
PLATTER INCLUDES:

CUBANO ^{NF}

Sliced ham, Swiss cheese, dill pickle, and grainy dijon mayo spread on a panini loaf

ALBERTA ROAST BEEF ^{NF}

Alberta roasted beef, caramelized onions, aged cheddar, and horseradish mayo on a pretzel loaf

CHICKEN AVOCADO ^H

Grilled chicken breast, sliced avocado, and tomato on a fresh brioche baguette

ROASTED BEET ^{VG}

Roasted Beets, Fairwind Farms goat cheese, arugula, and white balsamic drizzle on a croisswich loaf



Between Bread Package

YOUR SELECTION OF SANDWICHES, WITH FAIR TRADE COFFEE, TEGA TEA, ASSORTED CANNED BEVERAGES, HOUSE BAKED BLONDIE SQUARES AND BROWNIES, SIGNATURE KETTLE CHIPS WITH SEA SALT AND CRACKED PEPPER DIP, HOUSE MADE PICKLES AND CHOICE OF SIDE
MINIMUM 10 PEOPLE

\$18.50 | PERSON

SANDWICH SELECTIONS

SELECT THREE OPTIONS:

- Pesto chicken croissant **H**
- Cubano on a panini loaf **NF**
- Alberta roast beef and caramelized onion on a pretzel roll **NF**
- Turkey cobb croissant **NF**
- Roasted portabello croissant **VG**
- Egg salad and avocado croissant **NF**
- Chef's selection of sandwiches and wraps

SIDES

SELECT ONE OPTION:

Salads:

- Greek chickpea salad **VG**
- Citrus beets salad **VE**
- Prairie lentil salad **VE**
- Market lettuce salad **VG**

Soups:

- Chef's fresh seasonal soup
- Tomato and roasted pepper soup **VG**

Chef's Choice Lunch

SANDWICHES OR WRAPS, CHOICE OF SOUP OR SALAD OF THE DAY, WITH ASSORTED BLONDIE SQUARES & BROWNIES **VG**

MINIMUM 6 PEOPLE

\$14.50 | PERSON

ADD SRIRACHA DIP FOR ADDITIONAL \$0.50 PER PERSON

Served with signature kettle chips **VG**

'No gluten' and vegetarian options available
No substitutions are permitted

Pickled | Fermented

16 oz. jar made in house

Choice of:

Pickled buttons mushrooms and fresh thyme **VE**

Pickled beets **VE**

Sweet and spicy cucumbers **VE**

\$8.25 | JAR



Hot Lunch Buffets

INCLUDES ICE WATER, PRICED PER PERSON

MINIMUM 10 PEOPLE

HALAL OPTIONS ARE AVAILABLE AT AN ADDITIONAL PRICE OF \$1.50 PER PERSON 'NO GLUTEN' AND VEGAN OPTIONS AVAILABLE

LETTUCE WRAPS (AVAILABLE)

Crisp Lettuce | Choice of warm Asian style shrimp or cumin chicken | Curried chickpeas and vegetables | Pickled onions | Kimichi | Crispy noodles | Peanuts

Served with coconut chocolate macaroons

\$16.50 | PERSON

BISON CHILI (AVAILABLE)

Roughage | Prairie seeds | Field berry and maple vinaigrette | Harissa ground bison | Root vegetables and beans | Rosemary and cheddar bannock

Served with assorted house baked cookies

\$16.50 | PERSON

LASAGNA LOVERS BUFFET ((AVAILABLE)

Beef lasagna and vegetable lasagna, Caesar salad, garlic bread, and chocolate brownies

Minimum of 15 people

\$17.50 | PERSON

TAJMAHAL BUFFET (AVAILABLE)

Butter chicken or chana masala served with basmati rice and warm naan


Served with assorted house baked cookies

\$14 | PERSON

WESTERN BBQ BUFFET ((AVAILABLE)

Beef burgers on buns, lettuce, tomatoes, onions, mustard, ketchup and relish. Served with one salad of your choice (classic Caesar salad, market lettuce salad, grainy dijon potato salad) and fresh house baked cookies

Add sautéed onions, sautéed mushrooms, bacon or cheese | \$1 per option

Substitute chicken burgers add \$2 

Vegan burgers, vegan buns and 'no gluten' buns available upon request

\$14 | BUILD YOUR OWN BURGERS

FAJITA BAR ((AVAILABLE)

Tender chicken | Sautéed onions and peppers | Spicy rice | Shredded lettuce | Diced tomato | Monterey and cheddar cheese | Jalapeño peppers | Sour cream and salsa | Warm flour tortillas

Served with cinnamon dusted sugar churros

\$17.50 | PERSON

Plated Lunches

NOSEHILL PICNIC

Seasonal inspired lunch tray

Seasonal crafted sandwich | Bowl of soup du jour | Mason jar seasonal salad | Chef's choice sweet treat

Served with Fair Trade Coffee and Tega tea


\$25 | PERSON | NOT FOR DROP-OFF

PLATED CHOICE PROTEIN

PLATED MEAL INCLUDE FRESH ROLLS AND WHIPPED BUTTER, FAIR TRADE COFFEE AND TEGA TEA
CHOICE OF PROTEIN
MINIMUM 20 PEOPLE
PRICED PER PERSON

Leafy romaine with shaved parmesan, garlic croutons and drizzled with roasted garlic vinaigrette 

Choice of:

Fire grilled 6 oz. steak, parmesan and rosemary crusted Halal Chicken  or fire grilled ocean-wise wild salmon fillet

Lemon curd tart with cranberry compote & whipped meringue

Chef's choice seasonal vegetable

Chef's choice seasonal potato

\$26 | PERSON | SERVICED EVENTS ONLY

Salads

\$4.50 | PERSON
MAXIMUM OF 12 ORDERS | 6 MINIMUM
\$48 | BOWL
BOWL SERVES 12 PEOPLE

CHOPPED CAESAR SALAD ^{VG}

Shaved parmesan | Garlic crouton |
House made Caesar dressing

ARTISAN GREENS SALAD ^{VE}

Sundried cranberries | Prairie seeds |
Cucumber | Cherry tomato | Raspberry
vinaigrette

GREEK SALAD ^{VG}

Cucumber | Tomatoes | Kalamata
olives | Mixed bell peppers | Red onion |
Fairwind Farms local feta cheese

MEDITERRANEAN PASTA SALAD ^{VG}

Sun-dried tomato vinaigrette

LOADED POTATO SALAD ^{VG}

Bacon | Chives | Sour cream dressing

CREAMY COLESLAW ^{VG}

Red wine vinaigrette

Soups

\$5 | PERSON
INCLUDES CRACKERS
MINIMUM 6 PEOPLE

MADE FRESH IN HOUSE

- Soup du jour
- Tomato and roasted pepper ^{VG}

Plant Forward Salads

\$5 | PERSON MAXIMUM OF 12 ORDERS | MINIMUM
\$54 | BOWL BOWL SERVES 12 PEOPLE

PRAIRIE LENTIL SALAD ^{VE}

Lentils | Brown rice | Red cabbage | Dried cranberries |
Almonds | Apple cider lime vinaigrette

FENNEL APPLE SALAD ^{VE}

Fennel | Celery | Apple | Red onion | Lemon garlic dressing
Served with balsamic dressing

PEAR SPINACH SALAD ^{VE}

Spinach | Pears | Red onions | Sunflower seeds

CITRUS BEET SALAD ^{VE}

Roasted beets | Oranges | Mint | Fresh lime | EVOO

BUDDHA BOWLS ^{VE GF DF}

MINIMUM 6 PEOPLE

*A selection of brown rice, quinoa, diced roasted sweet
potato, spinach, kale, Moroccan roasted chickpeas, diced
tomatoes, shredded carrots, and purple cabbage*

Served with assorted vinaigrettes and tahini lemon garlic dressing

\$11 | PERSON

ADD ONS ^{GF}

Grilled Halal chicken or tofu
Served chilled

\$7 | PERSON



Pizzas

16" PIZZA CUT INTO EIGHT PIECES, SERVES FOUR TO FIVE PEOPLE
MADE WITH SIGNATURE SEASONING

10" 'NO GLUTEN' PIZZA CUT INTO SIX PIECES, SERVES TWO TO THREE PEOPLE

MARGHERITA VG

Ricotta | Mozzarella | Roma tomatoes | Fresh basil tomato sauce

\$22 | PIZZA

PESTO, SPINACH AND GOAT CHEESE VG

\$23 | PIZZA

HAWAIIAN

Black forest ham and pineapple

\$23 | PIZZA

PEPPERONI

Pepperoni and cheese

\$23 | PIZZA

CHICKEN PARMESAN H

Parmesan | Mozzarella | Basil tomato sauce

\$24 | PIZZA

CURRY VEGETABLE PIZZA VG

Spinach | Garlic | Curry | Mozzarella | Chickpeas | Onion | Chili

\$24 | PIZZA

TIKKA H

Chicken tikka, onions and mozzarella

\$25 | PIZZA

VEGAN CURRY VEGETABLE VE

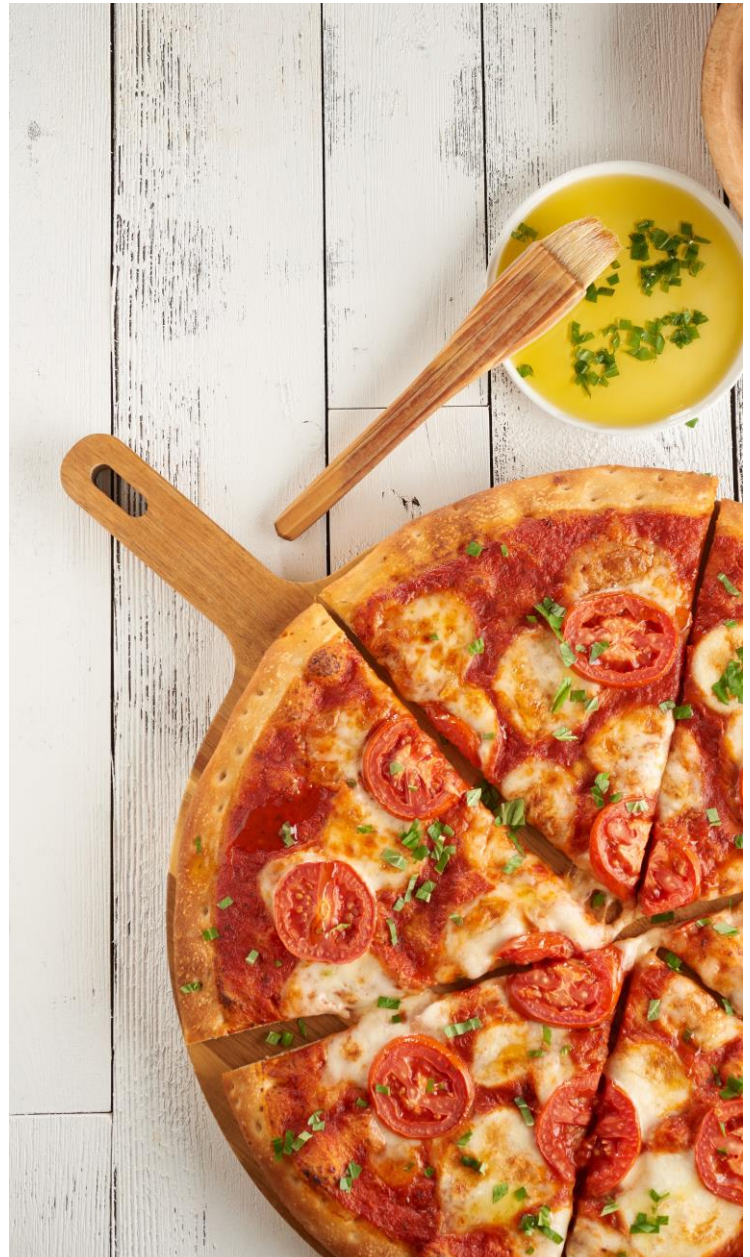
Bell pepper, onion and mushroom with vegan mozzarella

\$20 | PIZZA

GLUTEN FREE 10" PIZZAS GF

- Margherita VG GF
- Pesto Spinach and goat cheese VG GF
- Curry vegetable VG GF
- Chicken parmesan GF H
- Tikka masala GF H

\$14 | PIZZA



Boxed Meal

SERVED IN A RECYCLABLE BOX OR COMPOSTABLE BAG
'NO GLUTEN' OPTIONS AVAILABLE
PRICED PER PERSON
MINIMUM 6 PEOPLE

CLASSIC KAISER (🌾 AVAILABLE)

One classic Kaiser sandwich, choice of:

- Tuna salad 🐟
- Egg salad 🐟
- Ham 🐷
- Roast beef 🐮
- Turkey 🐮
- Grilled vegetable 🌱

\$12.25 | PERSON
INCLUDES VEGETABLES AND DIP, WHOLE FRUIT,
BAKED COOKIE AND CANNED JUICE
MAXIMUM 3 SELECTIONS PER EVENT



Cold Hors d'Oeuvres Reception

COLD HORS D'OEUVRES, PRICED BY THE DOZEN
MINIMUM THREE DOZEN

HEIRLOOM TOMATO BRUSCHETTA ^{NF}

Broxburn cherry tomatoes |
Fairwind Farms organic goat cheese |
Focaccia crostini
\$27

COLLARD GREEN SPRING ROLLS

Veggies | Tofu | Wrapped in collard
greens | Sunbutter dipping sauce
\$27

SMOKED SALMON BLINIS

Crème fraiche | Finely chopped
shallot | Finely chopped fresh dill
\$34

KINJO ASSORTED ROLLS

Signature | Dynamite | Volcano |
Spicy tuna | Spicy salmon |
California rolls | Avocado rolls ^{VG}
\$38

DEVILED EGG

Choice of two types:
Classic | Avocado | Peppered Bacon
| Buffalo
\$28.50

SIGNATURE BHAN MI ^{VG}

Vietnamese steamed bun mini bhan
mi sandwich
Five spice fried tofu with avocado
and kimchi mayo
\$32

STUFFED MINI BELL PEPPERS ^{NF} ^{VG}

Herb whipped Fairwind Farms local
goat cheese & drizzled with Chinook
Honey
\$33

CRAB AND SHRIMP SALAD

Creole mayo | Fresh chives | Savoury
tartlet | No gluten available
Served on a Chinese spoon
\$48

GARLIC AND HERB ROASTED SHRIMP COCKTAIL

Served with spicy cocktail sauce
\$30

WATERMELON AND FAIRWIND FARMS FETA BITES ^{VG}

Fresh mint | Balsamic vinegar
\$27

MINI BLT NAVETTES

Crisp smoked bacon | Confit cherry
tomato | Lettuce | Avocado aioli
\$30

MINI CAPRESE SPOONS ^{VG}

Cherry tomato | Baby bocconcini |
Fresh basil | Garlic crouton
\$30



Hot Hors d'Oeuvres Receptions

HOT HORS D'OEUVRES, PRICED BY THE DOZEN
MINIMUM THREE DOZEN

CHICKEN WINGS

Choice of salt and pepper, buffalo, housemade bbq, hotiyaki, chicken wing dip ranch

\$20
ADD DIP \$0.50 PER PERSON

TRUFFLE MAC & CHEESE FRITTER

\$30

KALE & VEGETABLE DUMPLINGS

Served with ginger-soy dipping sauce
\$24

BISON MEATBALLS

Carmen Creek bison, gorgonzola, lingonberry demi, fried onions
\$24

SPANAKOPITA

Served with house made tzatziki
\$23.50

VEGETARIAN SAMOSA

Served with mango chutney
\$24

BULGOGI BEEF DUMPLING

Served with soy mayonnaise
\$24

MINI GRILLED CHEESE

Served with brie and apple and honey mustard
\$38

FINGERLING BITES

Olive oil & sea salt cracked fingerling potatoes with pancetta and crème fraiche
\$28

CHICKEN OR SHIMP GYOZA

Chicken dumplings with sweet soy dipping sauce
\$24

FIRE GRILLED BUTTER CHICKEN SKEWERS

\$28

BEEF EMPANADAS

Served with chimichurri sauce
\$28

MINI HALAL BEEF AND MUSHROOM SLIDERS

Halal beef, mushroom, mini pretzel bun with crispy onions and HP mayo
\$30

CARMEN CREEK BISON SHORT-RIB BITE

Served with sweet grass demi and Saskatoon berry jam
\$30

FIRECRACKER SHRIMP

Chilies, Garlic, Tomatoes, Parsley & Extra Virgin Olive Oil
\$36

SPOLUMBOS CHORIZO STUFFED MUSHROOM CAPS

Served with chipotle cream sauce ketchup
\$30

MINI SHEPHERD'S PIE

\$34

LAMB KOFTAS

Served with cucumber, tzatziki and cilantro
\$36

MINI BEEF WELLINGTONS

\$36

Reception Packages

INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER MINIMUM 20 PEOPLE
PRICED PER PERSON

CREATE YOUR OWN

6 pieces per person:

CHOOSE TWO COLD HORS D'OEUVRES
AND TWO HOT HORS D'OEUVRES:

Served with domestic cheese board with crackers
and fresh garden crudités with ranch dip

COLD HORS D'OEUVRES:

- Mini capresespoons 
- Classic deviled eggs
- Blue cheese on toasted sesame seed rye,
reduced balsamic 
- Collard green springrolls
- Tomato bruschetta and toasted French
baguette with rubbed garlic 

HOT HORS D'OEUVRES:

- Chicken wings (Salt and Pepper)
- Bison meatballs
- Vegetarian samosas
- Kale and vegetable dumpling

\$19 | PERSON


BUNDLED UP

8 pieces per person:

Cold bites

- Crab and shrimp salad in mini tartlets
- Watermelon & Fairwind Farms feta bites
- Gourmet chocolate dipped strawberry 
- Mini capresespoons 

Hot bites

- Buffalo style chicken wings
- Shrimp gyoza with orange chili glaze 
- Vegetable samosas with mango chutney
- Mini Shepherd's Pie

\$28 | PERSON



Chef's Action Stations

CHEF ATTENDED FOR FOUR HOURS
MINIMUM 30 PEOPLE | 1 CHEF PER 75 GUESTS

POUTINE BAR

Smashed Little Potato Company tri-coloured baby potatoes | Alberta Cheese cheese curds | Vegan gravy | Red wine demi | Bacon | Green onions

Add local Olymel pulled pork for \$3

\$12.50 | PERSON

BANANA FOSTER

Rum | Brown sugar | Butter | Banana

Served with Fiasco Gelato vanilla bean ice cream

\$10.75 | PERSON

MAC & CHEESE BAR

Macaroni | Cheese sauce | Bacon | Popcorn chicken | Blue cheese | Green onion | Aged cheddar | Kettle chips

\$14 | PERSON

MASHED POTATO BAR

Garlic mashed potatoes. Includes steamed broccoli florets, shredded aged cheddar, truffle forest mushroom sauté, whipped wild parsley butter, fresh chives, Cajun onion tangle, smoky bacon bits and chopped Chorizo crumble on the side

Served in martini glasses

\$14 | PERSON

FRESH FISH TACO STATION

Pan fried basa | Cajun seasoning | Diced tomatoes | Asian slaw | Fresh cilantro | Mango Pico de Gallo | Pickled red onion | Avocado | Fresh limes | Sriracha mayo | Soft flour tortillas

\$15 | PERSON

CHEF CARVED AAA ALBERTA BEEF

Served with fresh brioche buns, butter, and condiments

Serves 30 people, 3 oz per person

\$355



Dinner Buffets

ALL DINNER BUFFETS INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER










MINIMUM 10 PEOPLE

HALAL OPTIONS ARE AVAILABLE AT AN ADDITIONAL PRICE OF \$1.50 PER PERSON 'NO

GLUTEN' AND VEGAN OPTIONS AVAILABLE

PRICED PER PERSON

THE SMOKEHOUSE

Roasted corn salad with chipotle vinaigrette   | Prairie lentil salad   | Carved smoked beef brisket or Bourbon brined chicken with brown sugar shallot glaze | Spolumbo's local sausage ring   | Corn on the cob  | Cheddar mashed potatoes  | Apple pie with cheddar 








27

COMFORT FOOD COOKOUT

Build your own chop house salad to include: crisp iceberg, cucumber, tomato crumbled blue cheese, garbanzo beans, bacon, croutons, sun flower seeds , ranch  and red wine vinaigrette  | City center chili con carne with shredded aged cheddar and jalapeño corn muffins  | Chipotle mac and cheese   | Roasted seasonal vegetables  | Peach cobbler  and Fiasco Gelato vanilla bean ice cream 

\$26.50

THE ALBERTAN

Freshly baked rolls and butter | Wedge iceberg salad  with Windset Farms steakhouse tomatoes, Valbellabacon and blue cheese salad dressing | Watermelon and feta salad with fresh mint and white balsamic  | Whole roasted Grasshopper Ale-infused halal chicken  | Little Potato Company smashed potato mash  | Herb roasted vegetables  | Rhubarb cobbler  | Fresh cinnamon whipped cream 









\$27

HEARTLAND (VEG AVAILABLE)

Freshly baked rolls and butter | Citrus beet salad | Little Potato Company baby potato salad with sour cream & chives | Slow braised Alberta beef short rib | Field mushroom ragout | Herb-roasted vegetables | Home-style apple crumble with whipped cream









\$28

OCEANWISE

Fennel apple salad  | Tomato, cucumber, red onion with Red Wine Vinaigrette  | Fresh basil dry-rubbed bbq spiced salmon   | Coconut-ginger pilaf  | Herb-roasted vegetables  | Cream puffs  and assorted fruit tarts 

\$30

ASIAN INFLUENCE

Japanese slaw  with Asian vinaigrette  | Vietnamese rice noodles  | Korean soy and ginger-marinated flank steak   | Steamed rice  | Baby bok choy  | Asian custard tarts 

\$28




Chef's Signature Entrée Buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER
MINIMUM 25 PEOPLE
ADD SECOND ENTRÉE FOR \$7.50 PER PERSON
\$40 | PERSON

Entrée buffet includes bread rolls and butter, artisan greens salad  with assorted dressings  and chopped house Caesar salad  and chef's seasonal vegetables 







ENTRÉES

SELECT ONE OPTION:

- Baked cod
Cherry tomatoes | Nicoise olives | Grilled lemon
- Spinach and local goat cheese stuffed chicken
Sun-dried tomato cream 
- Braised beef short ribs
Saskatoon berry demi glaze
- Bannock herb crumbed chicken
stuffed with oka & sage with sweet grass au jus


DESSERTS

SELECT THREE OPTIONS:

- Strawberry cardinal 
- Opera slice 
- Fresh sliced fruit 
- Fondant cake 
- Chef's choice mini crème brûlée 
- Mini cheesecake 

HOT SIDES

SELECT TWO OPTIONS:

- Red pepper potato pave 
- Yukon gold and sweet potato mash 
- Ratatouille and cauliflower au gratin 
- Olive oil & sea salt cracked
fingerling potato with pancetta
and crème fraîche 
- Seven grain rice pilaf 



Carve It Up Buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

MINIMUM 30 PEOPLE

ADD SECOND ENTRÉE FOR \$8 PER PERSON. CARVED ENTRÉES ARE CHEF ATTENDED FOR FOUR HOURS

\$55 | PERSON

Served with bread rolls and butter, chef's daily creation of potatoes  and seasonal vegetables 









CARVED ENTRÉE

ONE OPTION:

- Carved Alberta prime rib | Red wine demi reduction

ADDITIONAL ENTRÉES

SELECT ONE OPTION:

- Seafood Cioppino | Medley of seafood | Shellfish | Grilled lemon | Garlic-tomato broth  
- Pan-seared chicken breast | West coast mushrooms | Brandy and cracked pepper demi cream   
- Baked four cheese ravioli | White cheddar | Gruyere cheese sauce 
- Grilled salmon  
Roasted caperberries | Lemon sauce





STARTERS

SELECT THREE OPTIONS:

- Grill vegetable antipasto platter
- Artisan greens | Sun-dried cranberries | Pumpkin seeds | Cucumber | Cherry tomato | Raspberry vinaigrette 
- Chopped Caesar | Shaved parmesan | Garlic crouton | House made Caesar dressing 
- Fresh herb-marinated roasted mushrooms and red peppers | Infused with local Grasshopper Ale 
- Pasta | Green peas | Roasted red peppers | Goat cheese | Vinaigrette 
- Chilled poached shrimp | Horseradish-spiked cocktail sauce  

DESSERTS

SELECT TWO OPTIONS:

- Fresh sliced fruit
- Chocolate Fondue
Callebaut chocolate  | cubed fruit, bananas 
Marshmallows , and banana bread 
- Crème caramel with assorted cakes and tarts



Plated Meals

PLATED MEALS INCLUDE FRESH ROLLS AND WHIPPED BUTTER, CHEF'S CHOICE OF ACCOMPANIMENTS,
FAIR TRADE COFFEE AND TEGA TEA CHOICE OF SALAD OR SOUP AND DESSERT
MINIMUM 20 PEOPLE
PRICED PER PERSON

ENTRÉES

SELECT ONE OPTION:

VEGETABLE WELLINGTON

Sun-dried tomato cream
\$35

CHICKEN FLORENTINE

Stuffed with spinach and local goat cheese
\$40

GRILLED ATLANTIC SALMON

Fresh dill cream and roasted lemon sauce
\$48

BANNOCK HERB CRUMBED CHICKEN

Stuffed with oka and sage | Sweet grass au jus
\$42

BONELESS BISON BRAISED SHORT RIB

Choke cherry glaze | Sweet grass demi | Bannock
\$54

ROASTED HALIBUT FILET

Cherry tomatoes | Nicoise olives | Grilled lemon
\$55

SLOW ROASTED ALBERTA PRIME RIB

Sweet grass au jus
\$50

BEEF TENDERLOIN AND SCALLOP DUO

Beef tenderloin | Pancetta wrapped sea scallops |
Port wine jus
\$65

SIDES

SELECT ONE OPTION:

STARTER:

- Tossed Greens
Dried cranberries | Goat cheese | Mandarin vinaigrette
- Baby spinach and kale
Apples | Walnuts | Gorgonzola | Tomato-basil vinaigrette
- Caprese salad
Fresh mozzarella | Heirloom tomatoes | Prosciutto | Greens |
Extra virgin olive oil | Balsamic glaze
- Four cheese tortellini
- Grilled prawn and pan-seared scallop

SOUPS:

- Soup du jour
- Whiskey crab bisque
Garnished with crispy prosciutto
- Wild Mushroom
Truffle oil | Brie crouton
- Roasted shallot and butternut squash |
Cilantro sour cream
- Roasted tomato and gin bisque
With fennel chips

DESSERTS

SELECT ONE OPTION:

- Pavlova meringue | Chantilly cream | Fresh seasonal fruit
Chantilly cream | Raspberry coulis
- Chocolate pâté
- Lemon curd tart
- Mascarpone espresso crème brûlée
- White chocolate cheesecake | Mixed-berry compote
- Ricotta pound cake with mixed berry compote

Sweet Finishes

SIGNATURE SCRATCH BAKED COOKIES

Minimum order of 6

Belgian chocolate chunk, farmer's oatmeal raisin, Oreo peppermint crunch, and white chocolate chunk (no gluten)

\$2.50 COOKIE | \$30 DOZEN

SWEET DELICACY

Minimum order of 6, 1.5 pieces per person

Fruit crumble, lemon squares, chocolate and raspberry cream cheese bites, macaroons, fruit and custard tarts

\$3 | PERSON

HOUSE MADE BROWNIE AND STRAWBERRY DESSERT KEBABS

Minimum order of 6

Dutch chocolate brownie with fresh strawberries

\$3.25 | PERSON

FRENCH PASTRIES

Minimum order of 12

Selection of mini macarons, mini cheese cakes, cannoli, profiteroles, mini eclairs, mini chocolate mousse cups, mini mango mousse cakes, and mini custard tarts

\$3.25 | PERSON

ASSORTED VERRINES

Minimum order of 12

Assorted house made lime, piña colada raspberry, and white chocolate verrines

\$4 | PERSON

BROWNIE LOVER'S MADNESS

Minimum order of 12, 1.5 pieces per person

Selections of silk chocolate caramel pecan, double fudge, deep Dutch, and triple chunk brownies

\$3 | PERSON

OLLIA JUMBO FRENCH MACARONS

Minimum order of 12

Assorted seasonal flavors. Locally made in Calgary

\$3 MACARON | \$36 DOZEN

CHOCOLATE BEET BUNDT CAKE

Bundt cake serves 8

\$25 | BUNDT

MISS P GLUTEN FREE VEGAN COOKIES

Minimum order of 12

Assorted vegan and no gluten cookies. Locally made in

Calgary

\$3 PER DONUT | \$36 DOZEN

FIASCO INDIVIDUAL ASSORTED ICE CREAM

Minimum order of 12

\$5 | PERSON

WATERMELON AND CHOCOLATE SKEWERS

Minimum order of 12

\$3.50 | PERSON

SCRATCH BAKED MINI CUPCAKES

Minimum order of 12

Chocolate or vanilla

\$22 | DOZEN

SCRATCH BAKED CUPCAKES

Minimum order of 12

Chocolate or vanilla

\$33 | DOZEN

SCRATCH BAKED RED VELVET CUPCAKES

Minimum order of 12

With cream cheese icing. Made in house

\$33 | DOZEN

HOUSE BAKED PIES AND GÂTEAUX

Choice of strawberry rhubarb pie, apple pie, New York cheesecake, black forest cake or tiramisu

\$38 | PIE OR GATEAU | SERVES 8

CHIFFON SHEET CAKE SELECTIONS

Vanilla, chocolate, or marble. Scratch made in house

Customized messaging available

\$35 8-INCH ROUND CAKE | SERVES 6-8 PEOPLE

\$55 QUARTER SHEET CAKE | SERVES 20-30 PEOPLE

\$85 HALF SHEET | SERVES 45 - 50 PEOPLE

\$155 FULL SHEET | SERVES 90 - 100 PEOPLE

Bar Service

Our bar service has a minimum sales requirement of \$300 for the first three hours of service with a minimum of \$100 per hour of service thereafter, per bartender. Clients will be charged the difference of minimums not met.

Talk to your event planner about bar service for small groups.

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 business days prior to your event to ensure availability of the product for your event. Host prices listed are exclusive of GST and gratuities. Cash prices listed are inclusive of GST and gratuities.

Bar

POP AND JUICE

Coke, Diet Coke, Canada Dry, Sprite

\$2.25 HOST | \$2.50 CASH

DOMESTIC BEER

Kokanee, Coors Light, Canadian, Big Rock Traditional, Big Rock Grasshopper

\$5.50 HOST | \$6 CASH

COOLERS

Smirnoff Ice

\$6 HOST | \$6.75 CASH

IMPORT BEER

Stella Artois, Corona, Heineken

\$6 HOST | \$6.75 CASH

HIGHBALLS

Vodka: Smirnoff

White rum: Bacardi White

Dark rum: Bacardi Dark

Gin: Beefeater

Rye: Canadian Club

Scotch: Grants

\$6 PER 1 OZ | HOST

\$6.75 PER 1 OZ | CASH

Wine selections

OUR WINE SELECTION IS EXCLUSIVELY FROM MARKET WINE MERCHANT LOCATED RIGHT HERE IN CALGARY. FOR OVER 30 YEARS, MARKET HAS BEEN COMMITTED TO SOURCING SUSTAINABLE AND ORGANIC WINE FROM SMALL FAMILY ESTATES AROUND THE WORLD.

WHITES

J. Webb Verdejo

SPAIN

\$31 | BOTTLE

La Palma Chardonnay

CHILE

\$33 | BOTTLE

Mercato Pinot Grigio

ITALY

\$37 | BOTTLE

Molines Sauvignon Blanc

FRANCE

\$43 | BOTTLE

Willi Haag Riesling

GERMANY

\$47 | BOTTLE

REDS

J. Webb Tempranillo

SPAIN

\$31 | BOTTLE

Mercato Rosso

ITALY

\$36 | BOTTLE

Bodega Sur De Los Andes Malbec

ARGENTINA

\$38 | BOTTLE

Molines Merlot

FRANCE

\$43 | BOTTLE

Corallo Ripasso

ITALY

\$48 | BOTTLE

Grayson Pinot Noir

CALIFORNIA

\$58 | BOTTLE

BUBBLY

Riondo Prosecco

ITALY

\$38 BOTTLE | \$7.50 GLASS

Package Substitutions

POPCORN TRIO VB GF DF LC

Vegan substitution: *Regular popcorn no butter*

SNACK ATTACK VB GF DF LC

Vegan and no gluten substitution: *Chef's choice assorted 2 oz. cookie*

SWEET TOOTH VB GF DF LC

Vegan and no gluten substitution: *Sliced multi-grain sourdough loaf*

THE HEALTHY ALTERNATIVE VB GF DF LC

Vegan and no gluten substitution: *Berry and oat bars*

THE REFRESHER VB GF DF LC

Vegan and no gluten substitution: *Brownie and strawberry kebabs*

\$0.50 ADDITIONAL PER PERSON

THE REJUVENATOR VB GF DF LC

Vegan and no gluten substitution: *Berry and oat bars*

FUEL UP PROTEIN VB GF DF LC

Vegan and no gluten substitution: *Sliced multi-grain sourdough loaf*

TEA TIME VB GF DF LC

Vegan and no gluten substitution: *Hummus and grilled vegetable multi-grain tea sandwich and assorted 2 oz. cookie*

\$0.50 ADDITIONAL PER PERSON

HOT LUNCH BUFFETS VB GF DF LC

Vegan substitution: *Vegan penne pasta with grilled vegetable sauce* (Vegan, no gluten, dairy free)

No gluten substitution: *No gluten penne pasta with grilled vegetables and mozzarella, in a rose sauce* (Vegetarian, no gluten)

DINNER BUFFETS VB GF DF LC

Vegan substitution:

Stuffed zucchini with heirloom tomato and basil concasse, with roasted vegetables (Vegan, no gluten, dairy free)

Peppercorn tofu with pomodoro sauce, Provencal vegetables and roasted herb baby potatoes (Vegan, no gluten, dairy free)

No gluten substitution:

Grilled chicken breast with teardrop tomato and basil concasse, with roasted vegetables (no gluten, nut free)

Peppercorn beef with garlic mashed potatoes, seasonal vegetables and au jus (no gluten, nut free)

Pan seared salmon with Provencal vegetables and roasted herb baby potatoes (no gluten, nut free)



Catering Policies

GENERAL CATERING POLICIES AND 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.

REGULAR CATERING OFFICE HOURS:

Monday - Friday 8:30 a.m. - 4:30 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 onsite 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 PCard, a PO or by providing a certified cheque to the catering office. All payments must be received three (3) business days before the event date. For events totaling more than \$5000 in food and beverage sales, a deposit of 50% is required 14 business days before the event. Please be aware that certified cheques must be received at least 14 days before the event. Personal and company cheques are not permitted.

A finance fee of 4.5% per month will be assessed on 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 AND 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

All orders must reach a minimum of \$65 total. Moreover, a minimum of \$50 is required for each service time.

To avoid this fee, clients may pick up their order from the Landing on the 1st floor of the Dining Centre. Pick up orders are exempt from admin fees and service charges.

LABOUR AND 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 \$25 per hour. The amount of labour required will be accessed 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 delivered/drop off events and bar only events are on 100% compostable disposable service ware. Additionally, all food and beverage menu items are setup stationary. If your event requires food to be passed, a supplementary labour fee of \$25 per hour, for a minimum of three (3) hours, per attendant needed, will be charged. The amount of labour required for passed services will be accessed 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 \$35 per hour, for a minimum of three (3) hours.

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). Furthermore, all buffet tables for delivery/drop off orders come with standard house linen. Additional linens for cocktail tables and receptions may be subject to additional charges. Events that require tablecloths for non-food functions and delivery/drop-off orders that require additional linen apart from any buffet tables may be clothed for \$5 per standard house table cloth (white or black) and \$25 for skirting (black). Specialty linens will be priced at market value.

BAR SERVICE

Our bar service has a minimum revenue requirement of \$300, 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. Additional bartenders are available at \$25 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.

Catering Policies

MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honour 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 AND 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 of \$25 per hour, for a minimum of three (3) hours.

CANCELLATION POLICY

To plan properly for your event we purchase required items, schedule required associates and perform administrative duties to service the 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 days prior to event, no penalties.
- Seven to four days prior to event, 50% of all charges will apply
- Less than three 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 that time.

DIETARY RESTRICTIONS

In order to assist with you with your menu choices, we have highlighted

HL halal GF no gluten VE vegan
VG vegetarian LC locally grown
NF nut free DF no dairy menu selections

WATER SERVICE

If you do not require catering for your event, however you would like to offer

water service, the following charges apply:

- Compostable service
\$0.50 | PERSON
- Glass service
\$0.75 | PERSON

Labour charges apply for water only service at \$25 per hour minimum three (3) hours.

Complimentary water service is included for all serviced events and all delivery/drop off orders greater than \$500.

CATERING MINIMUMS

Dining Centre

Monday - Friday	\$65
Saturday - Sunday	\$150

Hotel Alma

Monday - Friday	\$65
Saturday - Sunday	\$150

Energy, Environmental, Experiential Learning (EEEL)

\$150

Red & White Club

Sunday - Thursday	\$2,500
Friday & Saturday	\$7,000



UNIVERSITY OF CALGARY
Food Services

SUDHARSON NARAYANAN

Catering Manager

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RAJIKA DATTA

Catering Consultant

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LAMILEY LUTTERODT

Catering Consultant

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