



**eat**

**TASTE | QUALITY | SERVICE**





## EAT AT UCALGARY

Whatever your needs, we've got you covered!

Our expert consultants and talented catering team offer a diverse skill set and have years of experience to best assist you in designing the perfect culinary experience for your theme and budget. We strive to offer an excellent variety of healthy, fresh, seasonal, creative, and locally sourced food options.

Ask us about our substitute menu options for dietary concerns; we are happy to accommodate religious, social, and allergy restrictions. You are welcome to challenge us with your unique ideas or let us explore our creative boundaries to develop options that fit perfectly with your event. Our team is delighted to assist and make recommendations; the options are endless.

The Conference and Events Centre will help you make your event truly unique.

**Rajika Datta, Catering Consultant**

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DIETARY GUIDE



# ALL DAY MEETING PACKAGES

*Minimum order of 10 guests per package*

## MEETING PACKAGE #1

**\$57.50/person**

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### CONTINENTAL BREAKFAST

- Fresh fruit salad
- Assorted muffins and Danishes
- Assorted yogurt cups
- Coffee, tea, and fruit juice

### MORNING PICK ME UP

- Banana loaf
- Assorted Nutrigrain fruit bars
- Coffee and tea

### SANDWICH & WRAP LUNCH –

- Choice of three sandwich and / or wrap flavors - [Page 8 for Options](#)
- Chef's daily soup OR green chop salad with dressings
- Salted kettle chips with sriracha mayo
- Assorted pickles
- Dessert squares
- Coffee and tea OR soft drinks

### AFTERNOON ENERGIZER

- Energy bites
- Fresh fruit tray
- Brownies
- Coffee and tea OR soft drinks

## MEETING PACKAGE #2

**\$64.50/person**

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### CONTINENTAL BREAKFAST

- Fresh fruit salad
- Assorted muffins and Danishes
- Assorted yogurt cups
- Coffee, tea, and fruit juice

### MORNING PICK ME UP

- Banana loaf
- Assorted Nutrigrain fruit bars
- Coffee and tea

### ROAST CHICKEN LUNCH

- Fresh rolls and butter
- Green chop salad with dressings
- Balsamic marinated vegetable salad
- Herb roasted potatoes
- Grilled oregano chicken breast served with a roasted vegetable marinara sauce
- Chocolate truffle bar
- Coffee and tea OR soft drinks

### AFTERNOON REJUVENATOR

- Assorted cheese and crackers
- Brownies and strawberry kebobs
- Oatmeal cookies
- Coffee and tea OR soft drinks

# MORNING MEDLEYS

*Minimum order of 10 guests per selection*

## CONTINENTAL BREAKFAST \$16.00/PERSON

- Fresh fruit salad
- Assorted muffins and Danishes
- Assorted yogurt cups
- Coffee, tea, and fruit juice

## EARLY RISER \$21.00/PERSON

- Fresh fruit salad
- Assorted muffins and Danishes
- Scrambled eggs
- Seasoned hash browns
- Smoked bacon (3) OR pork sausage (2)
- Coffee, tea, and fruit juice

## BREAKFAST SANDWICH OR WRAP \$17.00/PERSON

- Fresh fruit salad
- Choice of one:
  - Spolumbo's Sausage, egg, and cheddar English muffin
  - Bacon, egg and cheddar English muffin
  - Sausage, egg, cheddar, and salsa wrap
  - Coffee, tea, and fruit juice

## HEARTY BREAKFAST \$22.50/PERSON

- Fresh fruit platter
- Assorted muffins and Danishes
- Scrambled eggs
- Seasoned hash browns
- Smoked bacon (2) and pork sausage (2)
- Cinnamon French toast (2) OR pancakes (2) with syrup
- Coffee, tea, and fruit juice

## EGG BITES \$22.00/PERSON

- Fresh fruit platter
- Assorted muffins and Danishes
- Egg Bites choice of one:
  - Bacon and cheddar (GF)
  - Ham and cheddar (GF)
  - Spinach, feta, and dill (VG, GF)
- Seasoned hash browns
- Smoked bacon (3) OR pork sausage (2)
- Coffee, tea, and fruit juice

## BOXED BREAKFAST \$18.00/PERSON

- Assorted muffins
- Assorted yogurt cups
- Juice box
- Bagel and cream cheese OR croissant served with whipped butter
- Whole fruit
- Cheddar cheese
- Water

# FRESHLY BAKED

## PLATTERS

DELECTABLE LOAVES *\$31.50 SERVES 10*

Your choice of banana bread, raspberry lemon, or cinnamon. Served with honey butter


PASTRY ASSORTMENT *\$31.50 SERVES 10*

Assortment of muffins, Danishes, and turnovers. Served with butter and preserves

MUFFIN ASSORTMENT *\$28.50 SERVES 10*

Assortment of chocolate chip, carrot, bran, blueberry, cranberry lemon, and banana  
Served with butter



GLUTEN FREE BLUEBERRY & DOUBLE CHOCOLATE MUFFINS *\$30.50*

Served with butter SERVES 10 

MINI DANISHES *\$31.00 SERVES 10*

Assortment of cinnamon, vanilla, raspberry, maple, and apple

COCONUT ENERGY BITES *\$20.00 SERVES 10*

Dried cranberries, raisins, oats, chopped nuts and coconut  

PEANUT BUTTER ENERGY BITES *\$20.00 SERVES 10*

Oats, peanut butter, coconut, maple syrup, cocoa powder, and vanilla  

# ENHANCEMENTS

*Minimum order of 10 guests per selection*

YOGURT PARFAIT BAR *\$9.50/PERSON*

Strawberry and Greek yogurt served with granola, mixed berries, raisins, dried cranberries, almonds, and pecans

FRUIT SALAD *\$5.00/PERSON*

Assortment of seasonal fruit salad in a light simple syrup



YOGURT CUPS *\$2.25/PERSON*

Assorted strawberry, vanilla, peach, and blueberry

WHOLE FRUIT *\$1.75/PERSON*

Assortment of apples, oranges, and bananas

TOFU SCRAMBLE *\$6.00/PERSON*

Crumbled tofu with sautéed onion, bell peppers, spices and finished with spring onion  

MIXED BERRIES OVERNIGHT OATS *\$6.50/PERSON*

SMOKED BACON (3) *\$6.00/PERSON*

PORK SAUSAGE (2) *\$6.00/PERSON*

TURKEY SAUSAGE (3) *\$6.00/PERSON*





## TAKE A BREAK

*Minimum order of 10 guests per selection*

### ENERGIZER \$13.00/PERSON



- Energy bites
- Fresh fruit tray
- Salted kettle chips with sriracha mayo
- Coffee & tea OR soft drinks

### REJUVENATOR \$13.00/PERSON



- Assorted cheese
- Crackers
- Brownies
- Fruit kebobs
- Oatmeal cookies
- Coffee & tea OR soft drinks
- Hot chocolate

### A LITTLE PICK ME UP \$12.00/PERSON



- Flavored yogurt cups
- House made Granola
- Banana loaf
- House Made Energy Bars
- Coffee & tea OR soft drinks

### FIESTA BREAK \$13.00/PERSON



- Corn tortilla chips
- Garlic crostini
- Pico de gallo
- Guacamole
- Vegetable platter
- Dill ranch dip
- Roasted red pepper hummus
- Coffee & tea OR soft drinks

### TRADITIONAL BREAK \$13.00/PERSON



- Assorted cheese
- Rain coast Crisp
- Fresh fruit tray
- Banana Loaves
- Coffee & tea OR soft drinks



# LUNCH BUFFETS

Minimum order of 10 guests

**PREMIUM WRAP & SANDWICH \$25.00**

- Choice of 3 wrap and / or sandwich selections
- Chef’s daily soup OR green chop salad with dressings
- Salted kettle chips and sriracha mayo
- Assorted pickles
- Dessert squares
- Coffee & tea OR soft drinks

**SIMPLE WRAP & SANDWICH \$19.00**

- Choice of 3 wrap and/or sandwich selections
- Salted kettle chips and ranch dip
- Assorted cookies
- Coffee & tea OR soft drinks



**WRAP & SANDWICH ONLY \$10.75**

- Choice of 3 wrap and/or sandwich selections



**BOXED LUNCH \$20.00**

- Choice of 3 sandwich and / or wrap selections
- Choice of 4 items in total:
  - Whole fruit
  - Veggies and dip
  - Nutrigrain bar
  - Salad with dressing
  - Juice box
  - Cookie
  - Yogurt cup
  - Lays potato chips
  - Brownie
  - Water

**WRAP SELECTIONS**

- Grilled chicken Caesar wrap
- Thai Sweet Potato wrap 
- BBQ chicken, bacon, tomato, onion, romaine, and a triple cheese blend
- Teriyaki steak, sesame slaw, and scallions
- Greek wrap with hummus, tomato, cucumber, pepper, kalamata olive, spinach, and vegan cheese 
- Chicken Tikka Wrap
- Grilled chicken wrap, cranberry quinoa salad, baby kale and asiago cheese

**SANDWICH SELECTIONS –sandwiches below can be gluten free on request**

- Chopped chicken salad with diced apple, grapes, mayo, onion, celery, and lettuce
- Sliced turkey with cranberry aioli, sriracha mayo, tomato, Havarti, and greens
- Honey ham and brie with Dijon mustard aioli and baby spinach
- Roast beef with BBQ aioli, romaine, tomato, sriracha mayo, and cheddar cheese
- Egg salad with dill, Tabasco, red and green onions 
- Cucumber, avocado, dill cream cheese, greens, roasted red pepper and Havarti 
- Muffuletta Sandwich
- Vietnamese beef banh mi
- Salmon rillettes on baguette


# HOT LUNCHES

Minimum order of 12 guests per selection. All hot lunch buffets are served with coffee, tea, OR soft drinks

## POLLO ASADO TACO \$19.50/PERSON

- Choice of chicken OR ground beef
- Soft flour and hard corn tortillas
- Pico de Gallo and lettuce
- Baja sauce, guacamole, and nacho cheese
- Spicy potato wedges
- Cilantro lime coleslaw
- Chef's Choice Dessert
- *Sub carne asada steak - add \$4.00/PERSON*



## MEDITERRANEAN \$19.50/PERSON

- Grilled pita bread
- Tzatziki and hummus
- Mediterranean marinated chicken breast 
- Greek salad with feta
- Greek wild rice blend
- Chef's Choice Dessert


## STIR FRY \$18.50/PERSON

- Green salad with assorted dressings
- Sweet chili chicken vegetable stir fry
- Steamed rice pilaf
- Chef's Choice Dessert
- *Sub teriyaki steak - add \$4.00/PERSON*

## ITALIAN PASTA \$22.00/PERSON

- Garlic toast
- Balsamic marinated vegetable salad  
- Caesar salad
- Choice of 1:
  - Penne in a classic meat sauce
  - Penne chicken alfredo
  - Bechamel vegetable lasagna
- Chef's Choice Dessert

## INDIAN INSPIRED \$19.00/PERSON

- Grilled naan bread
- Tomato cucumber salad
- Lemon ginger basmati rice 
- Chana Masala OR butter chicken
- Chef's Choice Dessert

## ROAST CHICKEN LUNCH \$22.00/PERSON

- Dinner rolls and butter
- Green salad with assorted dressings
- Balsamic marinated vegetable salad
- Herb roasted potato
- Grilled oregano chicken breast in a sun-dried tomato marinara sauce.
- Chef's Choice Dessert

## INDIGENOUS INSPIRED \$19.00/PERSON

- Fried bannock
- Green salad with assorted dressings
- Beef chili
- Salsa, sour cream, lettuce, and nacho cheese
- Chef's Choice Dessert

## BYO Hot BBQ Bibimbap Bowl \$19.99/PERSON

- Choice of Spicy Beef Bulgogi or Chicken or Tofu (Hot)
- Choice of Steamed Rice or Brown Rice
- Served with Various Seasonal Veggies: Kimchi/carrots/cucumber/edamame beans/mushroom/spiced cabbage/sesame seeds/bean sprouts
- Gochujang sauce
- Chef's choice dessert
- Add on – Korean miso soup - \$2.49/Person



Minimum order of 40 guests per selection.

## BUILD YOUR DINNER

*All dinners include rolls and butter, your choice of one protein, two salads, one vegetable dish, one starch and a choice of pasta / vegan dish and a selection of the chef's choice dessert*



CHOICE OF ONE PROTEIN \$40.00/person

CHOICE OF TWO PROTEINS \$48.00/person

- |   |  |   |
|---|--|---|
| 1 |  | Dinner rolls with butter  |
| 2 |  | Choice of TWO salads<br><i>Add an additional - \$4.00/person</i>              |
| 3 |  | Choice of ONE vegetable dish<br><i>Add an additional - \$3.00/person</i>      |
| 4 |  | Choice of ONE starch dish<br><i>Add an additional - \$3.50/person</i>         |
| 5 |  | Choice of ONE pasta or vegan dish<br><i>Add an additional - \$5.00/person</i> |
| 6 |  | Chef selection of cakes, bars, cookies, and sliced fruit                      |
| 7 |  | Beverages - coffee, assorted tea, and water station                           |

# PROTEIN CHOICES

## GRILLED OREGANO CHICKEN BREAST

- Served with your choice of sauce:
- Sundried tomato pesto cream sauce with roasted squash and wilted baby kale 
- Sautéed mushroom, spinach, and spring onion cream sauce 

## PARMESAN CRUSTED CHICKEN BREAST



Served with roasted red pepper and tomato bruschetta

## THYME RUBBED ROASTED PORK LOIN




Served with an apple and blueberry jus



## MAPLE AND DIJON GLAZED CRANBERRY HAM

Served with cranberry demi-glaze, apple sauce and Dijon mustard  

## LEMON & HERB BAKED SALMON FILET

- Served with your choice of sauce:
  - Rustic spinach and tomato basil sauce  
  - Mushroom dill sauce 

## BRAISED BEEF SHORT RIB

Chuck short rib, peppercorn demi in a rich au jus.

SLOW SMOKED BRISKET *Add \$4.00/person.*

Chef carved and served with red wine au jus, horseradish, and Dijon mustard

















## SALADS












- Green chopped salad with tomato, carrot, onion, cucumber with ranch and Italian dressing VEG NG
- Greens, grapes, fresh strawberries, almonds, spring onion with ranch and Balsamic Vinaigrette VEG NG
- Balsamic marinated roasted vegetable salad VEG NG
- Thai sesame noodle salad VEG
- Mediterranean herb quinoa salad VEG NG
- Greens, baby kale and berry salad with crumbled feta, pecans, with ranch and Balsamic Vinaigrette VEG NG
- Caesar salad with croutons and asiago cheese tossed in a classic Caesar dressing.
- German potato salad VEG
- Cilantro lime coleslaw VEG



## VEGETABLES

- Lemon and oregano roasted carrots  
- Roasted beets  
- Roasted root vegetable medley  
- Lemon and garlic broccolini
- Roasted broccoli and cauliflower  
- Steamed garden vegetable medley  

## STARCHES

- Lemon ginger basmati rice  
- Greek wild rice blend with herbs, onion, and red bell pepper  
- Steamed brown rice  
- Herb infused couscous 
- Vegetable quinoa pilaf 
- Mashed roasted garlic and herb potato 
- Herb roasted baby potato  

## VEGAN

### SEVEN BEAN SUCCOTASH

Seven bean medley, onion, bell pepper, tomato and spring onion with herbs and chili flakes

### RATATOUILLE

Roasted garden vegetables with black beans and kidney beans

### THAI RED CURRY COCONUT CAULIFLOWER CURRY

Served with spring onion and cilantro



### SICILIAN ROTINI VEGETABLE MARINARA

Roasted artichokes, peppers, black olives, and onion tossed in a tomato sauce

### ROASTED VEGETABLE CHANA MASALA

Served with carrot, onion, celery, broccoli, cauliflower, and garlic

## PASTA

### THREE CHEESE FILLED TORTELLINI

Served in a roasted vegetable and pesto basil sauce

### BUTTERNUT SQUASH RAVIOLI

Butternut squash, baby kale and onions tossed in brown butter and local honey

### BECHAMEL VEGETABLE LASAGNA

Baked with vegetables, béchamel, ricotta, mozzarella, and parmesan

### MACARONI & CHEESE

Creamy cheddar and asiago cheese sauce

### TRADITIONAL BEEF LASAGNA *Add \$2.00/person*


Tomatoes, garlic, onion, and beef layered with ricotta, mozzarella, Romano, parmesan and asiago




# HORS D'OEUVRES

Price per dozen. Minimum of 3 dozen per hors d'oeuvres

## SERVED COLD



\$36.00 -Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper 

\$31.00 – Vegan Bites – kale and almond pesto, cucumber canape, toasted almonds, sun dried tomatoes, olive tapenade

\$39.00 -Mini bocconcini salad skewered and drizzled with balsamic glaze. 

\$39.00 – Thai chicken salad in a savory cone.

\$39.00 – Three chili shrimp, avocado crème, charred slaw.

\$36.00- Spicy roasted chickpea and avocado cucumber bites.  

\$36.00 - Cajun roasted vegetable and green salad rolls with spicy sunflower seed  

\$40.00 - Crostini with caramelized apple, smoked bacon, and gorgonzola cheese

\$40.00 – Blackened tuna tataki in a wonton crisp

\$7.00/each - Charcuterie cup with salami, prosciutto, cheddar, pepperoni, Brie, berries, grapes, pickle, olive, bell pepper, crackers, nuts, and bread sticks

Minimum order of 20





## HORS D'OEUVRES

*Price per dozen. Minimum of 3 dozen per hors d'oeuvres.*


### SERVED HOT

\$49.00 – Mini Jamaican beef patties with Caribbean seasonings

\$37.00 – Bacon wrapped sirloin bites

\$37.00 - Brie, Raspberry on En Croute 

\$32.00 - Chicken and vegetable gyoza with soy sauce


\$36.00 - Vegetarian spring rolls with plum sauce 

\$47.00 - Coconut crusted shrimp with tropical salsa

\$49.00 - Crab cakes with roasted red pepper aioli

\$51.00 – Bulgogi beef sliders with bulgogi sauce and kimchi

\$49.45 – Jerk style halal chicken satay

\$32.00 - Spinach, artichoke, and feta tartlet 

\$32.00 - Mini samosa with sweet plum sauce. 

\$29.00- Roasted chicken wings (hot, lemon pepper, Greek or Cajun)

\$35.50 – Truffle mac & cheese fritters served with chive ranch

\$38.00 – Bison meat balls with lingonberry jam






## ACTION STATION



*Minimum Order of 40 guests*

Let us wow the crowd with a chef attended action station where we cook the food in front of your guests.

**GNOCCHI STATION \$26.50/PERSON SERVES 6PCS/PERSON**  
Gnocchi sautéed in butter with garlic and cilantro finished with Chef choice of Sauce. 

**SLOW ROASTED BEEF ON A BUN \$26.50/PERSON SERVES 2PCS/PERSON**

Carved baron of beef on a bun with red wine demi glaze, horseradish, mustard and sriracha mayo

**RED THAI COCONUT PRAWNS \$26.50/PERSON SERVES 3PCS/PERSON**  
Flambéed with garlic, onion, bell pepper and drizzled with red Thai curry sauce and parsley  

**CARNITA PORK TACO \$26.50/PERSON SERVES 2PCS/PERSON**  
Braised pork, Pico de gallo, corn, and black bean salsa topped with fresh greens and Monterey jack cheese

**Have an idea to fit your theme?** Let us know and we can work with you to customize an action station designed to perfectly fit your event



## PLATTERS



*Serves 12-15 Guests.*

MARKET VEGETABLES \$82.50 

Assorted vegetables served with ranch dip

VEGETARIAN MEZZE PLATTER \$125.00 

Balsamic marinated vegetables and roasted garlic cloves served with herb marinated bocconcini, kalamata olives and panini bread

SLICED FRUIT \$85.00  

Assorted seasonal fruit with strawberry yogurt dip

FRUIT & CHEESE \$115.00  

Assorted seasonal fruit, cheddar and Swiss cheese served with grapes, berries, and an assortment of crackers

CHEESE & CRACKERS \$105.00 

Assorted soft and hard cheese served with crackers and berries

GOURMET CHEESE & BAGUETTE \$159.00 

Herb goat cheese balls, Brie, gorgonzola, sharp cheddar, and Swiss served with garlic baguette crostini, crackers, berries, and grapes

### DELI SELECTION \$126.00

Ham, turkey, roast beef, Genoa salami with assorted pickles, cheese, and crackers

### CHARCUTERIE \$188.00

Herb marinated bocconcini, Brie, sharp cheddar, Genoa salami, smoked prosciutto, roasted garlic, roast turkey, pepperoni and kalamata olives served with panini bread, crackers, berries, and grapes

### HIGH TEA SANDWICH & PINWHEELS \$80.00

Egg salad, cucumber and lemon cream cheese, pesto turkey with Havarti and roasted red pepper with spinach

### CHIPS & DIPS \$58.00



Salsa, sour cream, bruschetta, and hummus served with garlic baguette crostini and corn tortilla chips

### MEDITERRANEAN \$74.00



Vegetables with spinach artichoke, bruschetta and hummus served with garlic baguette crostini and corn tortilla chips

### GLUTEN FREE SNACK \$72.00



Garlic olive tapenade, roasted red pepper, spring onion hummus, Pico de gallo and herb goat cheese balls served with gluten free crackers, corn tortilla chips and berries.

## PARTY CAKES

### REGULAR CAKES

- Tiramisu

Full Sheet \$240.00 | Half \$150.00

- Chocolate

Full Sheet \$225.00 | Half \$110.00

- Strawberry

Full Sheet \$225.00 | Half \$110.00

- Vanilla

Full Sheet \$225.00 | Half \$110.00

- Custom cake

3 business days' notice required. Pricing varies based on requirement





# SWEET TREATS

*Priced at 20 treats per selection unless otherwise stated.*

## ASSORTED BAKER'S VARIETY \$29.00

Assortment of cookies, dessert squares, Nanaimo bars

## ASSORTED BROWNIE VARIETY \$30.00

## CHOCOLATE LOVERS \$30.00

Silky chocolate truffle bars, maple chocolate cake, chocolate brownies and mini macaroons

## GLUTEN FREE COMBO \$36.00

Mini brownie bites, Nanaimo bars and fresh fruit

## STRAWBERRY & BROWNIE KEBABS \$37.00

## MINI FRESH FRUIT SKEWERS \$36.00

## MINI CHEESECAKE TRIO \$34.00

Vanilla, strawberry and caramel chocolate chip

## ASSORTED COOKIES \$20.00 / DOZEN

## BROWNIE BITES \$22.00 / DOZEN

## NANAIMO BARS \$24.00 / DOZEN

## FRENCH PASTRY \$47.15 / DOZEN

Mini Macrons, Mini Cheesecakes, Mini Chocolate Mousse, Mini Eclairs, Profiteroles, Mini Chocolate Mousse cups

## VEGAN CHOCOLATE GANACHE CAKE \$9.75/PERSON

Garnished with berries and raspberry coulis

## STRAWBERRY SHORTCAKE STATION \$8.75/PERSON

Vanilla sponge cake, fresh strawberries, mixed triple berries and vanilla whipped cream



# Pizza 73

## CHEESE

Mozzarella | Cheddar Cheese

\$18.50 per pizza

## PEPPERONI

Pepperoni Slices | Cheese

\$20.50 per pizza

## VEGETARIAN



Mushroom | Onion | Cheese

\$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

Bacon Crumble | Sliced Hot Sausage | Mushroom | Red Onion

\$21.85 per pizza





## BEVERAGES

### FAIRTRADE COFFEE

10 cups - \$28.75  
30 cups - \$80.50  
60 cups - \$161.00

### WHITE BUFFALO COFFEE

10 cups - \$30.00  
30 cups - \$84.50  
60 cups - \$169.00



Supporting Indigenous Farmers

### TEGA TEA \$2.85/CUP

Regular and herbal, served in 10 cup urns.

### HOT CHOCOLATE \$3.00/CUP

Served in 10 cup urns

### WATER SERVICE

\$34.50 per Infused Water dispenser – serves 60

### SAN PELLEGRINO \$4.25 PER BOTTLE

### DASANI BOTTLED WATER \$3.00 PER BOTTLE

### CANNED POP \$3.00 PER CAN

Coke, Diet Coke, Sprite and Ginger Ale

### CANNED JUICE \$3.00 PER CAN

Iced tea, apple, and orange juice

### CRYSTAL JUICE \$18.50

Iced tea, lemonade, fruit punch and peach: 60oz pitcher

### MOCKTAILS – Attendant

Required (Minimum 20 serving)

#### **Pineapple Mule:**

Pineapple juice, Ginger Ale, Lime - \$3.16/cup

#### **Norwegian Wood:**

Soda, Lemon, Honey, Blueberries, Rosemary Sprig  
\$2.88 / cup

#### **Margarita Mocktail:**

Lime, Orange Juice, Lemon, Club Soda, Simple Syrup \$3.50/cup

*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.*

#### WINE BY THE GLASS \$8.50 (5oz)

- Melea, Verdejo White
- Melea, Tempranilla Red

#### SPIRITS - \$8.50 (1oz)

#### DOMESTIC BEER \$8.00

- Kokanee
- Coors Light
- Canadian

#### CALGARY LOCAL BEERS \$8.50

- Big Rock Traditional
- Big Rock Grasshopper

#### IMPORT BEER \$8.50

- Heineken
- Corona
- Stella Artois

#### COOLERS & CIDERS

- Smirnoff Ice \$8.50
- Village Apple Cider \$8.50

#### COCKTAILS \$8.50 (1oz)

- Caesars
- Long island iced tea

## WINE

#### WHITE / BOTTLE

- Melea, Verdejo (Spain) - \$38.00
- Gregoris Pinot Grigio (Italy) - \$38.00
- Gravedad, Chardonnay (Chile) - \$45.00

#### RED / BOTTLE

- Melea, Tempranillo (Spain) - \$38.00
- Villa Des Anges, Cab Sav (France) - \$38.00
- Gravedad, Pinot Noir (Chile) - \$45.00

#### ROSE WINE

- Melea, Rose (Spain) - \$42.00

#### SPARKLING

- Can Petit Cava (Spain) - \$48.00



# CATERING POLICIES

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.

**WEBSITE** – <https://ucalgary.catertrax.com/index.asp>

## 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 must 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 client confirms the event (10) business days prior to the event, and their updates and 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 more than this guarantee, the additional meals will be posted to your account upon discussion with the on-site contact

## 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 for your event

## MINIMUMS

Each delivery order must reach a minimum of \$75.00 total before tax, if not met there will be a charge of \$30.00 per delivery. 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 \$30.00 per hour. The amount of labor 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 \$25.00 per order. As a standard, all delivery and drop off events and bar are only on compostable serve ware. Additionally, all food and beverage menu items are setup stationary. If your event requires food to be passed or if it's a serviced event, a supplementary labor fee of \$30.00 per hour for a minimum of three (3) hours will be charged, per attendant needed. The amount of labor required for passed services will be assessed by the Catering Manager. Labor for events starting after 10

p.m. and before 6:30 a.m., and events during statutory holidays, will be charged \$40.00 per hour, for a minimum of three (3) hours

## TABLECLOTHS

All tables for plated meal serviced functions are dressed in 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 or buffets to cut down on the amount of laundering we do. If you require linen with your drop off delivery order, a fee of \$5.00 per linen will be charged to your order

## BAR SERVICE

Our bar service has a minimum revenue requirement of \$350.00, per bartender, for the first three hours of service with a minimum of \$100.00 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. Additional bartenders are available at \$30.00 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 is required a minimum of five (5) business days prior to your event to ensure availability of product

## DIETARY RESTRICTIONS

Please be aware we are not an allergen free facility; cross contamination may occur. Please let our Catering Team know of any allergies

## 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 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) business days prior to event, no penalties.

Seven (7) to five (5) business days prior to event, 50% of all charges apply

Four (4) business 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