



CLASSIC FARE

TASTE | QUALITY | SERVICE



UNIVERSITY OF
CALGARY

TABLE OF CONTENTS

ALL-DAY MEETING PACKAGES 4

BREAKFAST 7

BREAKS 10

LUNCH 12

SALADS BOWLS 18

DESSERT PLATTERS 19

RECEPTION 20

HORS D’OEUVRES 22


DINNER 24

BEVERAGES 28


BAR 29

CATERING POLICIES 30


IDENTIFIERS




Traditions
Indigenous Storytelling through Food




VEGAN




VEGETARIAN



NO DAIRY*



NO GLUTEN*



HALAL

ALL DAY MEETING PACKAGES

PRICED PER PERSON
MINIMUM ORDER OF 10 PER PACKAGE

MEETING PACKAGE #1 | \$59.00

BREAKFAST

CONTINENTAL BREAKFAST VEG

- Fresh sliced seasonal fruit
- Morning mini pastries & condiments
- Assorted flavored yogurt cups H
- Assorted juices, Fair Trade coffee & tea

CHOICE OF ONE A.M. BREAK

ENERGY BREAK VEG

- Assortment of energy bites
- Sliced baguette with herb & garlic cream cheese
- Fresh fruit salad
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

TRADITIONAL BREAK VEG

- Brie, cheddar & Swiss cheese
- Artisanal crackers
- Grapes & strawberries
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

LUNCH

CLASSIC WORKING LUNCH

- Choice of 3 wraps and/or sandwiches
- Mixed green salad
- Kettle chips with creamy Sriracha
- Assorted cookies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

CHOICE OF ONE P.M. BREAK

CHOCOHOLIC VEG

- Chocolate chip cookies
- Assorted chocolate brownies
- Mini chocolate cupcake
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

AFTER WORK SPECIAL VEG

- Kettle chips with creamy Sriracha
- Individual bagged popcorn
- Chocolate covered pretzels
- Mixed nuts
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices



ALL DAY MEETING PACKAGES

PRICED PER PERSON
MINIMUM ORDER OF 10 PER PACKAGE








MEETING PACKAGE #2 | \$65.50

CHOICE OF ONE HOT BREAKFAST

HOT CANADIAN BREAKFAST

- Fresh fruit salad
- Scrambled eggs with cheddar cheese
- Smoked bacon (2pcs)
- Choice of:
 - Italian sausage (2pcs) 
 - Turkey sausage (2pcs)
 - Breakfast sausage (2pcs)
 - Vegetarian apple sausage (2pcs)
- Savory breakfast potatoes 
- Assorted juices, Fair Trade coffee & tea

BREAKFAST FROM THE LAND OF SPICE

- Egg bhurji  
(masala scrambled eggs)
- Aloo bhaji  
(lightly spiced potatoes)
- Poori 
(3pcs, flatbread)
- Fruit chaat  
- Individual "Riviera" yogurt cups
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea




A.M. BREAK

WELLNESS BREAK




- Banana bread
- Chocolate walnut cake
- Seasonal whole fruit
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

CHOICE OF ONE HOT LUNCH

FLAME & FLAVOR

- Tuscan spring mix with seasonal dressing
- Southwestern coleslaw 
- Choice of:
 - Applewood smoked BBQ chicken  
 - BBQ pulled beef on a bun
- Roasted vegetable medley
- Chipotle mac & cheese
- 2-bite chocolate brownies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

ALL THE KING'S MEN

- Creamy coleslaw 
- Slow cooked roast beef with gravy  
- Yorkshire pudding
- Buttermilk mashed potatoes
- Mushy peas
- Sticky toffee pudding
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

P.M. BREAK

CHOCOHOLIC

- Chocolate chip cookies
- Assorted chocolate brownies
- Mini chocolate cupcake
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

ALL DAY MEETING PACKAGES

PRICED PER PERSON
MINIMUM ORDER OF 10 PER PACKAGE

MEETING PACKAGE #3 | \$70.50

CHOICE OF ONE HOT BREAKFAST

HUEVOS A LA MEXICANA BREAKFAST

- Fresh fruit salad
- Scrambled eggs with onions & tomatoes
- Choice of:
 - Seasoned ground beef **H NG**
 - Sliced chorizo **NG**
- House made guacamole
- Smoked paprika breakfast potatoes **NG**
- Warm cinnamon churros
- Assorted juices, Fair Trade coffee & tea

PAN ASIAN BREAKFAST **VEG**

- Choice of:
 - Congee **V NG**
 - Miso soup & steamed rice **V NG**
- Shiitake mushroom egg bites **NG**
- Stir-fried vegetables
- Choice of:
 - Chicken dumplings
 - Vegetarian dumplings **V**
- Sliced melon & fresh berries
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea

CHOICE OF ONE A.M. BREAK

HEALTHY CHOICE **VEG**

- Trail mix **V NG**
- Nutrigrain bars
- Seasonal whole fruit
- Individual assorted Greek yogurt cups **H**
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

ENERGY BREAK **VEG**

- Assortment of energy bites
- Sliced baguette with herb & garlic cream cheese
- Fruit salad
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

CHOICE OF ONE HOT LUNCH

LUNCH FROM THE LAND OF SPICE **VEG**

- Chickpea & tomato salad **NG ND**
- Choice of:
 - Chicken karahi **H NG**
 - Butter chicken **H NG**
- Grilled naan bread
- Cumin basmati rice **V**
- Aloo gobi **V NG**
- Rice & coconut kheer **VEG NG**
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

FRENCH CONNECTION | \$24.50

- Boeuf bourguignon **H**
- Mashed potatoes
- Tender greens with French dressing
- Roasted root vegetables
- Gnocchi à la Parisienne
- Sliced French baguette
- Truffle crème fraiche
- Assorted mini French pastries
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

CHOICE OF ONE P.M. BREAK

CHOCOHOLIC BREAK **VEG**

- Chocolate chip cookies
- Assorted chocolate brownies
- Mini chocolate cupcakes
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

SUGAR RUSH BREAK **VEG**

- Assortment of mini cupcakes
- Assortment of macarons
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

MORNING DELIGHTS

PRICED PER PERSON
MINIMUM ORDER OF 10

CONTINENTAL BREAKFAST | \$16.00 VEG

- Fresh sliced seasonal fruit
- Morning mini pastries & condiments
- Assorted flavored yogurt cups H
- Assorted juices, Fair Trade coffee & tea

UPGRADE TO DELUXE CONTINENTAL BREAKFAST

- Overnight oats & fresh berries | \$3.00 VEG
- Mini smoked salmon brioche buns | \$4.00
- Sliced cheese & meat breakfast platter | \$5.00
(Chef's choice cheese & meat served with seasonal fruits & crackers)

HOT CANADIAN BREAKFAST | \$19

- Fresh fruit salad
- Scrambled eggs with cheddar cheese
- Smoked bacon (2pcs)
- Choice of:
 - Italian sausage (2pcs) NG
 - Turkey sausage (2pcs)
 - Breakfast sausage (2pcs)
 - Vegetarian apple sausage (2pcs)
- Savory breakfast potatoes NG
- Assorted juices, Fair Trade coffee & tea

UPGRADE TO HOT GOURMET BREAKFAST

- Steel cut oatmeal & brown sugar | \$3.00
- Choice of:
 - Buttermilk pancakes (2pcs) | \$3.50
 - Belgian waffle (1pc) | \$3.50
(Both served with maple syrup & Chantilly cream)
- Morning mini pastries & condiments | \$3.00

PAN ASIAN BREAKFAST | \$21.50

- Choice of:
 - Congee V NG
 - Miso soup & steamed rice V NG
- Shiitake mushroom egg bites NG
- Stir-fried vegetables
- Choice of:
 - Chicken dumplings
 - Vegetarian dumplings V
- Sliced melon & fresh berries
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea



HUEVOS A LA MEXICANA BREAKFAST | \$22.50

- Fresh fruit salad
- Scrambled eggs with onions & tomatoes
- Choice of:
 - Seasoned ground beef H NG
 - Sliced chorizo NG
- House made guacamole
- Smoked paprika breakfast potatoes NG
- Warm cinnamon churros
- Assorted juices, Fair Trade coffee & tea

POKAKITA* BREAKFAST | \$22.00 VEG

- Scrambled eggs
- Bison sausage
- Mini bannock with wild berry compote & honey
- Three sisters breakfast mix V NG
(medley of seasonal corn, beans & squash)
- Wild rice & oat porridge V
(with maple syrup, cranberries, toasted walnuts & brown sugar)
- White Buffalo coffee & Fair Trade tea

BREAKFAST FROM THE LAND

OF SPICE | \$19.00 VEG

- Egg bhurji VEG NG
(masala scrambled eggs)
- Aloo bhaji V NG
(lightly spiced potatoes)
- Poori V
(3pcs, flatbread)
- Fruit chaat V NG
- Individual "Riviera" yogurt cups
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea

MORNING DELIGHTS

PRICED PER PERSON
MINIMUM ORDER OF 10

BREAKFAST SANDWICH OR WRAP | \$18.00

- Fresh fruit salad
- Choice of one:
 - Canadian back bacon & egg English muffin
 - Garden vegetable & egg English muffin
 - Maple cured ham & egg croissant
 - Breakfast chorizo burrito
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea

BREAKFAST QUICHE | \$19.50

- Fresh fruit salad
- Choice of one:
 - Gruyere & bacon
 - Manchego & chorizo
 - Wild mushroom & feta VEG
 - Broccoli & cheddar VEG
- Savory breakfast potatoes NG
- Smoked bacon (2 pcs)
- Morning mini pastries & condiments
- Assorted juices, Fair Trade coffee & tea



BREAKFAST PLATTERS

SERVES 10

SLICED FRUITS | \$85.00

Assorted seasonal fruits with vanilla yogurt dip

HOUSE MADE ENERGY BITES | \$39.00

Assortment of walnut flax, mocha & s'mores flavored bites (20pcs)

SAVORY BREAKFAST PASTRIES | \$45.00

Spinach & goat cheese, parmesan & leek (12pcs)

FRESHLY BAKED MUFFINS | \$29.00

Assortment of chocolate chip, carrot & banana muffins. Served with butter (12pcs)

DELECTABLE LOAVES | \$32.00

Assortment of carrot apple, banana bread & coffee cake loaves. Served with butter (12pcs)

ASSORTMENT OF PASTRIES | \$32.50

Assortment of muffins, Danishes, croissants & chocolate twists. Served with butter & preserves (12pcs)

MINI DONUTS & BEIGNETS | \$36.00

Assortment of glazed donuts & berry filled beignets (20pcs)

MINI ASSORTMENT OF DANISHES | \$34.00

Assortment of maple pecan, chocolate & apple Danishes. Served with butter (20pcs)

MINI MUFFINS | \$34.00

Assortment of chocolate chip, carrot & banana muffins. Served with butter (20pcs)

EARLY GOODBYE GLUTEN | \$41.00 NG

Assortment of gluten free brownies, berry oat bars & cookies (20 pcs)

ENHANCEMENTS

PRICED PER PERSON
MINIMUM ORDER OF 10

FRESH FRUIT SKEWERS (1pc) | \$3.00

Pineapple, melon, strawberries, grapes

AVOCADO TOAST | \$7.50 V

Toasted multigrain, fresh avocado spread, cherry tomatoes & balsamic glaze

CHOCOLATE COCONUT CHIA PARFAIT | \$6.00 V NG

Coconut, chocolate & chia with strawberries & blackberries

BYO BREAKFAST YOGURT PARFAIT | \$6.00

Vanilla yogurt, granola, strawberries & blackberries

BYO BREAKFAST BUDDHA BOWL | \$10.00 VEG

Quinoa, scrambled eggs, pickled carrots, kale, edamame, turmeric chickpeas, sautéed mushrooms & lemon ginger emulsion

TROPICAL SUNRISE SMOOTHIE | \$6.00 V

Banana, mango, pineapple & coconut milk
(Only for serviced events)

MIXED BERRY SMOOTHIE | \$6.00

Strawberries, blueberries, raspberries, yogurt & orange juice
Only for serviced events)

SEASONAL WHOLE FRUIT | \$1.75

Apples, bananas & oranges

INDIVIDUAL "RIVIERA" YOGURT CUP | \$4.50



A.M. BREAKS

PRICED PER PERSON
MINIMUM ORDER OF 10

HEALTHY CHOICE | \$10.50 VEG

- Trail mix V NG
- Nutrigrain bars
- Seasonal whole fruit
- Individual assorted Greek yogurt cups H
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

WELLNESS BREAK | \$12.50 VEG

- Banana bread
- Chocolate walnut cake
- Seasonal whole fruit
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

TRADITIONAL BREAK | \$13.00 VEG

- Brie, cheddar & Swiss
- Artisanal crackers
- Grapes & strawberries
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

ENERGY BREAK | \$11.00 VEG

- Assortment of energy bites
- Sliced baguette with herb & garlic cream cheese
- Fresh fruit salad
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

RISE & REFUEL | \$10.00 VEG

- Freshly sliced cantaloupe & honeydew
- Individual assorted Greek yogurt cups H
- Oatmeal cookies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices



P.M. BREAKS

PRICED PER PERSON
MINIMUM ORDER OF 10

AFTER WORK SPECIAL | \$13.50

- Kettle chips with creamy Sriracha
- Individual bagged popcorn
- Chocolate covered pretzels
- Mixed nuts
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

SUN DANCE BREAK | \$15.75

- Cranberry & rosemary bannock with berry compote
- Beef jerky
- Deluxe mixed nuts
- House made granola bar
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

ENGLISH TEA BREAK | \$18.00

- Selection of tea sandwiches
- Mini chocolate cupcakes
- Scones & clotted cream
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

SUGAR RUSH BREAK | \$11.50

- Assortment of mini cupcakes
- Assortment of macarons
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks
 - Assorted juices

CHOCOHOLIC BREAK | \$13.00

- Chocolate chip cookies
- Assorted chocolate brownies
- Mini chocolate cupcakes
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks



LUNCH FEATURE

PRICED PER PERSON
MINIMUM ORDER OF 10

GOURMET WORKING LUNCH | \$26.00

- Choice of 4 wraps and/or sandwiches
- Butternut squash soup V NG
- Choice of:
 - Greek salad NG
 - Grainy mustard potato salad VEG NG
 - Caesar salad
- Kettle chips with creamy Sriracha
- Assorted dessert squares & cookies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

CLASSIC WORKING LUNCH | \$21.00

- Choice of 3 wraps and/or sandwiches
- Mixed green salad with house dressing
- Kettle chips with creamy Sriracha
- Assorted cookies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

WRAP & SANDWICH DELIGHT | \$11.00

- Choice of 3 wraps and/or sandwiches

BYO BENTO LUNCH | \$21.50

- Choice of 3 wraps and/or sandwiches
- Choice of 4 additional items:
 - Whole fruit
 - Cheddar cheese
 - Veggies & dip
 - Chef's choice salad
 - Nutrigrain bar
 - Juice box
 - Individual yogurt cups H
 - Lays potato chips
 - Brownies
 - Cookies



WRAP SELECTIONS

(Chef's choice of assorted flavored wraps)

- Gochujang BBQ tofu, coleslaw, pickled cucumber, carrot, Korean glaze V
- Lebanese chicken shawarma, banana peppers, lettuce, garlic mayonnaise H
- Jerk chicken, mango chutney, lettuce, onion H
- Mediterranean falafel, hummus, tomato, cucumber, pepper, Kalamata olive, spinach, tzatziki VEG
- Grilled chicken Caesar (contains bacon)

SANDWICH SELECTIONS




(Chef's choice of breads & rolls)

- Chicken tikka, green chutney, lettuce, tomato, onion H
- Italian deli meat, olive salad, mayonnaise
- Chimichurri roast beef, provolone cheese, caramelized onion, lettuce
- Pastrami, sauerkraut, pickle, lettuce, Dijon mayo
- Grilled mushroom, eggplant, zucchini, goat cheese, pesto VEG
- Egg salad, cucumber, onion, creamy dill sauce VEG
- Sliced turkey, Swiss cheese, bacon jam, spiced cranberry chutney
- Tuna salad, avocado


HOT LUNCHES

PRICED PER PERSON
MINIMUM ORDER OF 10




FLAME & FLAVOR | \$22.50

- Tuscan spring mix with seasonal dressing
- Southwestern coleslaw 
- Choice of:
 - Applewood smoked BBQ chicken  
 - BBQ pulled beef on a bun
 - Add extra protein | \$5.00
- Roasted vegetable medley
- Chipotle mac & cheese
- 2-bite chocolate brownies
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks












WOK THE TALK | \$19.50

- Asian spring mix with toasted sesame dressing
- Kung pao chicken 
- Stir-fried vegetable medley
- Steamed rice
- Assorted dessert squares
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

ALL THE KING'S MEN | \$22.50

- Creamy coleslaw 
- Slow cooked roast beef with gravy  
- Yorkshire pudding
- Buttermilk mashed potatoes
- Mushy peas
- Sticky toffee pudding
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks





LUNCH FROM THE LAND OF SPICE | \$19.50

- Chickpea & tomato salad  
- Choice of:
 - Chicken karahi  
 - Butter chicken  
- Grilled naan bread
- Cumin basmati rice 
- Aloo gobi  
- Rice & coconut kheer  
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

FRENCH CONNECTION | \$24.50

- Boeuf bourguignon 
- Mashed potatoes
- Tender greens with French dressing
- Roasted root vegetables
- Gnocchi à la Parisienne
- Sliced French baguette
- Truffle crème fraîche
- Assorted mini French pastries
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

IHTATSISKIOOYI* | \$29.00

- Maple roasted apple salad  
- Fried bannock
- Saskatoon berry compote
- Bison & bean chili 
- Wild rice pilaf 
- Berry tarts
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

CRAFT YOUR FLAVORS

PRICED PER PERSON
MINIMUM ORDER OF 10

BYO HOT BBQ BIBIMBAP BOWL | \$22.50

- Choice of:
 - Gochujang beef H NG ND
 - Chicken bulgogi H NG ND
 - Soy tofu V NG
 - Add extra protein | \$5.00
- Choice of: V
 - Quinoa
 - Brown rice
 - Steamed rice
- Served with: V
 - Pickled carrot & daikon salad, cucumber, zucchini, sautéed mushroom, corn, kimchi, sliced green onion, toasted sesame dressing
- Brownies & cookies tray
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks



BYO HOUSE OF DONAIR | \$24.00

- Choice of:
 - Chicken shawarma H NG
 - Lamb & beef shawarma H
 - Falafel V NG
 - Add extra protein | \$5.00
- Soft pita bread
- Choice of: VEG
 - Spiced French fries
 - Greek rice
- Served with: VEG
 - Shredded lettuce, tomatoes, sliced onions, banana peppers, chopped parsley, feta, garlic mayo, hummus, Sriracha
- Brownies & cookies tray
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

BYO TACO BOWL | \$22.50

- Choice of:
 - Chicken Tinga H NG
 - Beef barbacoa H NG
 - Add extra protein | \$5.00
- Warm mini flour tortillas
- Black bean corn salad
- Mexican rice
- Served with: VEG
 - Shredded lettuce, guacamole, sour cream, tomato salsa, pickled onions, jalapeños, green onions, warm nacho cheese, assorted hot sauces
- Cacao & sugar dusted churros with chocolate sauce
- Choice of:
 - Fair Trade coffee & tea
 - Assorted soft drinks

PLATED LUNCH

PRICED PER PERSON

MINIMUM ORDER OF 20

ALL PLATED LUNCHES INCLUDE FRESH ROLLS WITH BUTTER, FAIR TRADE COFFEE & TEA



SOUPS

ROASTED TOMATO & FENNEL

BISQUE | \$9.50  

Goat cheese, arugula pesto

THAI CURRY & LEMONGRASS

BROTH | \$8.50   



Smoked chicken, shiitake mushrooms

ROASTED FOREST MUSHROOM

SOUP | \$8.00  

Pickled oyster mushrooms, thyme

WILD RICE & CORN

CHOWDER | \$9.50   

Toasted pumpkin seeds

ENTRÉES

All entrées served with seasonal vegetables

ROASTED CHICKEN

SUPREME | \$30.00  

Buttermilk mashed potatoes, herb jus

CEDAR PLANK SALMON | \$40.50  

Maple glaze, wild rice pilaf

GRILLED AAA SIRLOIN STEAK | \$36.00 

Potato dauphinoise, red wine demi-glace

MEDITERRANEAN STUFFED

PIMENTO | \$36.00  

Chickpea salad, tomato basil coulis

SALADS

BABY SPINACH & KALE | \$9.25  

Roasted beets, candied walnuts, goat cheese, balsamic dressing

ARTISANAL MIXED GREENS | \$8.50  

Cherry tomatoes, cucumbers, pickled onions, radishes, house dressing

ROASTED PEAR FRISÉE | \$10.00  

Arugula, pomegranate, blue cheese, champagne vinaigrette

WILD BERRY QUINOA | \$10.50   

Watercress, sunflower seeds, maple mustard vinaigrette

DESSERTS

TIRAMISU | \$9.00

Citrus mascarpone rocher

GLUTEN-FREE

CHOCOLATE CAKE | \$11.00

Berry compote, chocolate sauce

BERRY TART | \$10.00 

Vanilla custard, mint

LEMON CREAM SHORTCAKE | \$10.00

Macerated strawberries



ONE POT MEAL

PRICED PER PERSON

MINIMUM ORDER OF 10

ALL ONE POT MEALS INCLUDE SPRING MIX
AND HOUSE DRESSING

SPANISH PAELLA | \$15.00 H NG

- Spanish rice
- Shrimp & chicken
- Sautéed vegetables

CHICKEN BIRYANI | \$15.00 H NG

- Biryani rice
- Chicken
- Raita
- Poppadum

LASAGNA | \$13.00

- Choice of:
 - All beef lasagna
 - Vegetable lasagna
- Garlic parmesan bread sticks

BISON & ROOT VEGETABLE STEW | \$19.50 H NG 👤

- Bison stew
- Fried bannock

CHICKEN PAPRIKASH | \$15.00 H NG

- Chicken paprikash
- Egg noodles

CHICKEN CASSOULET | \$15.00

- Chicken
- Beans
- Sausage
- Demi baguette

16" PIZZA BAKED IN-HOUSE

CHEESE | \$28.00 VEG

Three cheese blend, fresh asiago

PEPPERONI | \$28.00 H

Mozzarella, pepperoni

MUSHROOM | \$31.00 VEG

Mozzarella, roasted mushrooms

MEAT LOVERS | \$31.00

Mozzarella, pepperoni, sausage, chorizo



PIZZA 73

ALL PIZZAS ARE 14"

CHEESE | \$20.50

Mozzarella cheese, cheddar cheese

PEPPERONI | \$22.50

Mozzarella cheese, pepperoni

VEGETARIAN | \$23.50

Mozzarella cheese, mushrooms, green peppers, red onions, diced tomatoes

HAWAIIAN | \$23.50

Mozzarella cheese, ham, pineapple

73 DELUXE | \$23.50

Mozzarella cheese, pepperoni, ham, mushrooms, green peppers

MEAT SUPREME | \$24.00

Mozzarella cheese, salami, crumbled sausage, ground beef, crumbled bacon

GREAT CANADIAN | \$24.00

Mozzarella cheese, crumbled bacon, hot sausage, mushroom, red onions

CHICKEN DELUXE | \$23.50

Mozzarella cheese, chicken, green peppers, mushroom, red onions

BACON CHEESEBURGER | \$23.50

Mozzarella cheese, cheddar cheese, seasoned ground beef, crumbled bacon, red onions, sliced pickles

SICILIAN | \$24.00

Mozzarella cheese, sliced spicy sausage, ham, ground beef, banana peppers

BBQ CHICKEN | \$23.50

Mozzarella cheese, grilled chicken, BBQ & tomato sauce, red onions

BUFFALO CHICKEN | \$23.50

Mozzarella cheese, grilled chicken, buffalo sauce, red onions, red peppers

BUTTER PANEER | \$24.00

Mozzarella cheese, paneer, butter chicken sauce, red onions, red peppers

BUTTER CHICKEN | \$24.00

Mozzarella cheese, grilled chicken, butter chicken sauce, red onions, red peppers

CHICKEN BACON MUSHROOM | \$24.00

Mozzarella cheese, grilled chicken, crumbled bacon, mushrooms, red onions

SHAWARMA CHICKEN | \$24.00

Mozzarella cheese, shawarma chicken, hot banana peppers, red onions

DONAIR | \$24.00

Mozzarella cheese, savory donair meat, red onions, diced tomatoes

GRAND SLAM | \$24.00

Mozzarella cheese, pepperoni, ham, crumbled sausage, green peppers, mushrooms, red onions, black olives

GREEK GODDESS | \$23.50

Mozzarella cheese, feta cheese, pepperoni, fresh spinach, red onions

PESTO CHICKEN | \$23.50

Mozzarella cheese, grilled chicken, black olives, red onions, pesto sauce

TANDOORI CHICKEN | \$24.00

Mozzarella cheese, savory tandoori chicken, red onions, green peppers

TANDOORI PANEER | \$24.00

Mozzarella cheese, tandoori paneer, green peppers, cooked diced tomatoes, red onions

10" GLUTEN-FREE CHEESE | \$19.00

10" GLUTEN-FREE VEGETARIAN | \$20.00

10" CAULIFLOWER VEGETARIAN | \$21.50

SALAD BOWLS

SERVES 10

TUSCAN SPRING MIX | \$40.00

Tender baby greens, cucumbers, carrots, tomatoes, seasonal dressing

MARINATED ARTICHOKE & TOMATO SALAD | \$45.00

Olives, basil, aged balsamic vinegar, cold pressed olive oil

BABY HEIRLOOM BEET SALAD | \$43.00

Roasted beets, orange, mint, lime, champagne vinaigrette

SANTORINI SALAD | \$42.00

Chickpeas, tomatoes, red onions, dill, capers, signature dressing

ANCIENT GRAIN & MAPLE SQUASH SALAD | \$44.00

Wild rice, tri-color quinoa, dried cranberries, tomatoes, green onions, fresh herb pesto

THAI SHRIMP SLAW | \$55.00

Marinated shrimp, shredded cabbage, red peppers, green onions, snow peas, cilantro, sesame seeds, chili lime dressing

KACHUMBER SALAD | \$35.00

Cucumbers, tomatoes, onions, chaat masala, lemon juice

SOUTHWESTERN COLESLAW | \$42.00

Shredded cabbage, red bell peppers, grilled corn, black beans, cilantro, sour cream, lime juice, mayonnaise



DESSERT PLATTERS

SERVES 10

FRESHLY BAKED COOKIES | \$40.00

Assortment of chocolate chunk, double chocolate, white chocolate macadamia nut (20 pcs)

MINI CHEESECAKE TRIO | \$48.00

New York, strawberry swirl, caramel chocolate chip (20 pcs)

BROWNIE & COOKIE TRAY | \$41.00

Assortment of brownies & cookies (20 pcs)

CLASSIC FARE DESSERT SQUARE | \$29.00

Assortment of carrot cakes, Nanaimo bars, butter tarts, Dutch brownies (20 pcs)

GOURMET DESSERT SQUARE | \$48.00

Assortment of cheesecake bites, date & lemon squares, macaroons (20 pcs)

CINNAMON BUNS | \$40.00

Cream cheese icing (12pcs)

GOODBYE GLUTEN | \$41.00

Brownies, berry oat bars, cookies (20 pcs)

MINI ASSORTED CAKES | \$75.00

Assortment of red velvet, black forest, mango mousse (12pcs)

MINI GOURMET PASTRIES | \$80.00

Assortment of cream puff, chocolate volcano, panna cotta, chocolate éclair (20 pcs)

CUPCAKES | \$70.00

Assortment of vanilla buttercream, strawberry, chocolate mint (20 pcs)

PARTY CAKES

FULL SLAB SERVES 100

HALF SLAB SERVES 50

CHOCOLATE

Full Slab | \$250

Half Slab | \$150

VANILLA

Full Slab | \$250

Half Slab | \$150

STRAWBERRY

Full Slab | \$250

Half Slab | \$150

TIRAMISU

Full Slab | \$700

Half Slab | \$400

BLACK FOREST

Full Slab | \$400

Half Slab | \$250

GLUTEN FREE TIRAMISU NG

Full Slab | \$750

Half Slab | \$425



RECEPTION PACKAGES

PRICED PER PERSON
MINIMUM ORDER OF 20 PEOPLE

RECEPTION PACKAGE #1 | \$38.00

HORS D'OEUVRES

6 pieces per person

- Choice of 2 cold hors d'oeuvres – see page 22
- Choice of 2 hot hors d'oeuvres – see page 23

FRESH SLICED FRUIT

Assorted seasonal fruit

GOURMET CHEESE

Herb Boursin (France), Aged Cheddar (England), Maple Cheddar (Canada), Cambozola (Germany), Grana Padano (Italy), fresh grapes, strawberries, cranberries, apricots, crackers, crostini, jam
(Cheese selection based on availability)

MARKET VEGETABLES

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, harissa hummus

BROWNIE & COOKIE TRAY

Assortment of brownies & cookies

RECEPTION PACKAGE #2 | \$45.00

HORS D'OEUVRES

8 pieces per person

- Choice of 2 cold hors d'oeuvres – see page 22
- Choice of 2 hot hors d'oeuvres – see page 23

FRESH SLICED FRUIT

Assorted seasonal fruit

ARTISAN CHEESE

Saint André (France), Grizzly Gouda (Canada), Manchego (Spain), Tête de Moine (Switzerland), fresh grapes, strawberries, cranberries, apricots, crackers, crostini, jam
(Cheese selection based on availability)

MEDITERRANEAN VEGETARIAN MEZZE

Balsamic roasted eggplant, pickled asparagus, zucchini, red peppers, red onions, portobello mushrooms, pickled artichokes, feta, olives, za'atar spiced pita bread, crostini, tzatziki, roasted red pepper dip & hummus

GOURMET DESSERT SQUARES

Assortment of cheesecake bites, date & lemon squares, macaroons

RECEPTION PLATTERS

SERVES 10-12

MARKET VEGETABLES | \$70.00 VEG

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, harissa hummus

FRESH SLICED FRUIT | \$85.00

Pineapple, cantaloupe, honeydew, watermelon, strawberries, blackberries, grapes

ARTISAN CHEESE | \$140.00 VEG

Saint André (France), Grizzly Gouda (Canada), Manchego (Spain), Tête de Moine (Switzerland), fresh grapes, strawberries, cranberries, apricots, crackers, crostini, jam

(Cheese selection based on availability)

GOURMET CHEESE | \$120.00 VEG

Herb Boursin (France), Aged Cheddar (England), Maple Cheddar (Canada), Cambozola (Germany), Grana Padano (Italy), fresh grapes, strawberries, cranberries, apricots, crackers, crostini, jam

(Cheese selection based on availability)

NORTHERN PLAINS CHARCUTERIE

BOARD | \$188.00 H

Elk salami, wild boar pâté, venison pepper salami, cherry chorizo sticks, grizzly gouda, raincoast crackers, berry compote, sweetgrass mustard, wildflower honey, roasted pumpkin seeds

CHARCUTERIE & CHEESE BOARD | \$180.00

Genoa salami, prosciutto, hot calabrese, landjäger, spicy chorizo, herb Boursin, smoked mustard, fig jam, olives, honey, fresh grapes, strawberries, cranberries, crackers

MEDITERRANEAN VEGETARIAN MEZZE | \$125.00 VEG

Balsamic roasted eggplant, pickled asparagus, zucchini, red peppers, red onions, portobello mushrooms, pickled artichokes, feta, olives, za'atar spiced pita bread, crostini, tzatziki, roasted red pepper dip & hummus

CHIPS & DIP | \$50.00 VEG

Assorted corn tortilla chips, crostini, salsa, guacamole, lime crème

GOODBYE GLUTEN MEZZE | \$70.00 VEG

Roasted red pepper hummus, salsa verde, black bean dip, Boursin cheese, olives, baby carrots, gluten free crackers, tri color tortilla chip

BAR SNACKS | \$70.00 VEG

Mixed marinated olives, mixed candied nuts, kettle chips with creamy Sriracha

BITE-SIZE TEA SANDWICHES | \$70.00

- Smoked salmon, caper cream cheese
- Goat cheese, nduja spread
- Egg salad, cucumber, dill cream cheese VEG
- Turkey, Swiss cheese, cranberry chutney

PETIT GOURMET SANDWICHES | \$65.00

- Egg salad mini croissant, avocado VEG
- Italian Focaccia, tomato, salami, mozzarella, pesto
- Roast beef, mini cocktail buns
- Tangy curried chicken, mango chutney, mini pumpernickel roll H



COLD HORS D'OEUVRES

PRICED PER DOZEN
MINIMUM ORDER OF 3 DOZEN PER SELECTION

SMOKED RAINBOW TROUT | \$42.75 🍷

Five onion marmalade, bannock

SMOKED SALMON MOUSSE | \$46.50 🍷

Juniper scented, sesame cone

JAPANESE TUNA TATAKI | \$43.75 🍷

Wasabi aioli, pickled ginger, wonton crisps

VIETNAMESE SALAD ROLLS | \$38.00 🍷 🍷

Hoisin chili sauce, fried tofu

GARBANZO MASH CRISP | \$28.50 🍷

Sundried tomatoes, wasabi peas, Melba toast

RED WINE POACHED PEARS | \$46.75 🍷

Candied pecans, blue cheese, shortcrust pastry

GOAT CHEESE TRUFFLE | \$47.25 🍷

Cranberries, walnuts

FIG & ONION TART | \$53.50 🍷

Fried halloumi

ANTIPASTO SKEWERS | \$36.00 🍷

Bocconcini, tomatoes, Kalamata olives, calabrese salami

CHICKEN LIVER PÂTÉ | \$26.00

Crostini

CHEESY CHICKEN PINWHEEL | \$29.00 🍷

Chipotle



HOT HORS D'OEUVRES

PRICED PER DOZEN
MINIMUM ORDER OF 3 DOZEN PER SELECTION

VEGETABLE SAMOSAS | \$32.50

Tamarind chutney

VEGETABLE SPRING ROLLS | \$36.50

Thai chili sauce

WILD MUSHROOM TARTS | \$35.00

Grizzly mornay, crispy leeks

PANEER TIKKA & VEGETABLE SKEWER | \$50.00

Tandoori, peppers, onions

FRIED GYOZAS | \$32.50

Choice of chicken or vegetable gyozas, sesame chilli oil

JALAPEÑO POPPERS | \$28.00

Lime crème

BEEF KOFTA | \$38.00

Turkish meatballs, tzatziki

FRIED COCONUT SHRIMPS | \$31.00

Creamy buffalo dip

TANDOORI CHICKEN DRUMSTICKS | \$49.00

Mint yogurt

FLAKY CHORIZO BITES | \$29.00

Puff pastry, Dijon glaze, sesame seeds

JERK CHICKEN SATAY | \$50.50

Caribbean jerk marinade

BACON WRAPPED DATES | \$42.50

Medjool dates, Boursin cheese

JAMAICAN BEEF PATTIES | \$50.00

Jamaican spiced beef, puff pastry

BISON SLIDERS | \$59.00

Spicy slaw, apple chutney

FRIED CHICKEN SLIDERS | \$52.50

Pickled cabbage

CARNITAS PORK SLIDERS | \$53.00

Monterey jack, pickled slaw, brioche

BUILD YOUR DINNER

**MINIMUM ORDER OF 25
PRICED PER PERSON**

CHOICE OF ONE ENTRÉE | \$50.00

CHOICE OF TWO ENTRÉES | \$61.00

ALL DINNER SERVICE INCLUDES:

1

DINNER ROLLS SERVED WITH BUTTER

2

SPRING MIX WITH CHEF'S CHOICE DRESSING

3

CHOICE OF ONE SALAD

4

CHOICE OF ONE ENTRÉE

5

CHOICE OF ONE STARCH

6

CHOICE OF ONE VEGETABLE

7

CHOICE OF ONE VEGETARIAN ENTRÉE

8

CHOICE OF ONE DESSERT

9

FAIR TRADE COFFEE, TEA & WATER STATION



BUILD YOUR DINNER

SALAD CHOICES

MARINATED ARTICHOKES & TOMATOES V NG

Cured black olives, basil, aged balsamic vinegar, cold pressed olive oil

BABY HEIRLOOM BEET V NG

Roasted beets, orange, mint, lime, champagne vinaigrette

SANTORINI V NG

Chickpeas, tomatoes, red onions, dill, capers, signature dressing

ANCIENT GRAIN & MAPLE SQUASH V NG 👤

Wild rice, tri color quinoa, dried cranberries, tomatoes, green onions, fresh herb pesto

THAI SHRIMP NG ND

Marinated shrimp, shredded cabbage, red peppers, green onions, snow peas, cilantro, sesame seeds, chili lime dressing

KACHUMBER V NG

Cucumbers, tomatoes, onions, lemon juice

ENTRÉE CHOICES

BRAISED BEEF SHORT RIBS H NG ND

Slow cooked in red wine sauce infused with aromatic herbs & spices

CHICKEN & MUSHROOM FRICASSEE H NG

Traditional French chicken stew with a creamy mushroom sauce

MAPLE OVEN ROASTED CORNISH HEN H NG ND

Tender Cornish hens marinated in a blend of apple cider, maple syrup & savory herbs, roasted to golden perfection

OLD FASHIONED RABBIT STEW NG 👤

Tender rabbit slow cooked in a rich & flavorful broth, seasoned with rosemary & bay leaves

CEDAR PLANK MISO – MAPLE SALMON NG ND

Fresh salmon fillets marinated in a delightful blend of miso, maple syrup, soy sauce, garlic & ginger, then cooked on cedar planks to impart a smoky aroma

BEEF RENDANG H NG

Slow cooked beef simmered in a rich & aromatic sauce made with coconut milk, lemongrass, galangal, turmeric & a blend of spices













CHICKEN KORMA H NG

Chicken simmered in a velvety sauce made with yogurt, cream & cashews, flavored with aromatic spices




BUILD YOUR DINNER










STARCH CHOICES

- BUTTERMILK MASHED POTATOES 
- HERB ROASTED TRI COLOR POTATOES  
- WILD RICE & SWEET POTATO PILAF   
- LEMONGRASS SCENTED BASMATI RICE  
- QUINOA & SHIITAKE MUSHROOM PILAF  
- VEGETABLE PULAO  

VEGETABLE CHOICES

- ROOT VEGETABLE MEDLEY  
- VEGETABLE GRATIN 
- HERITAGE BEANS, ASPARAGUS & PEAS  
- MAPLE GLAZED ROASTED SQUASH  
- HERB ROASTED MIXED VEGETABLES  

VEGETARIAN ENTRÉE CHOICES

- BEANS & VEG CASSOULET  
Hearty mix of white beans, cooked with a medley of seasonal vegetables
- DAL MAKHANI & NAAN  
Black lentil, tomatoes, cream & butter simmered overnight
- THAI EGGPLANT GREEN CURRY  
Eggplant, zucchini, cauliflower, carrots, onion, coconut milk
- RATATOUILLE  
Stewed eggplant, zucchini, pepper, onion, tomato
- MARRAKESH VEGETABLE STEW  
Sweet potatoes, carrots, bell peppers, zucchini, & chickpeas, aromatic
- CORN & BEAN SUCCOTASH   
Slow cooked beans, corn, squash, herbs

DESSERT CHOICES

- FRESH SLICED FRUIT
Pineapple, melon, berries, kiwi
- DELECTABLE MINI FRENCH PASTRIES
Cream puff, chocolate volcano, chocolate éclair
- PETIT CHEESECAKE
Assortment of New York, strawberry swirl, caramel chocolate chip cheesecakes
- STICKY TOFFEE PUDDING
Date, toffee sauce, caramel glaze
- ASSORTMENT OF SWEETS & SQUARES
Date squares, raspberry macaroons, lemon lovers, chocolate swirl cheesecakes



PLATED DINNER

PRICED PER PERSON

MINIMUM ORDER OF 25

ALL PLATED DINNERS INCLUDE FRESH ROLLS WITH BUTTER, FAIR TRADE COFFEE & TEA

SOUPS

MISO BUTTERNUT SQUASH | \$9.00  

Chili oil, candied pumpkin seeds

CHARRED CARROT & GINGER | \$9.00  

Toasted coconut

THREE SISTERS | \$9.50   

Corn, beans & squash

ROASTED WILD MUSHROOM | \$9.00 

Pickled shimeji mushrooms

ENTRÉES

All entrées served with seasonal vegetables

SOUS-VIDE ELK TENDERLOIN | \$52.00  

Cheesy Yukon-gold mash, forest mushrooms, natural thyme jus

BRAISED BEEF SHORT RIBS | \$36.00  

Gruyere gratin potatoes, caramelized onions, herb vegetables, red wine jus

PAN-SEARED SALMON | \$32.00 

Pea purée, saffron risotto, pimento nage

STUFFED CHICKEN | \$31.00  

Spinach, goat cheese, sundried tomatoes, chimichurri

WILD MUSHROOM & GOAT CHEESE

TART | \$27.00 

Asparagus, sweet potato mash, jalapeño coulis

VEGETABLE MOSAIC | \$23.00  

Bean cassoulet, vegan hollandaise

SALADS

TENDER MESCLUN GREENS | \$10.00  

Artichokes, pickled carrots, soft pea mash, champagne vinaigrette

BEET & CITRUS | \$10.00  

Goat cheese, arugula, pumpkin seeds

QUINOA & AVOCADO TIMBALE | \$10.50  

Cherry tomatoes, watermelon radish, micro greens, tahini yogurt dressing

COBB SALAD | \$10.50

Chicken, egg, bacon, blue cheese

DESSERTS

DARK CHOCOLATE RASPBERRY

PÂTÉ | \$10.00

Rich dark chocolate, tangy raspberries

TIRAMISU | \$10.00

Mascarpone cheese, espresso coffee, buttercream frosting, cocoa powder

SACHERTORTE | \$10.00

Chocolate cake, apricot jam, glossy chocolate glaze

MANGO MOUSSE CAKE | \$10.00 

Vanilla cake, fresh mango mousse, mango compote

MATCHA BLACKBERRY

CHEESECAKE | \$10.00

Earthy matcha, tangy blackberries, blackberry compote

CRÈME BRÛLÉE | \$10.00 

Creamy custard, caramel topping

BEVERAGES

PRICED PER CUP/CAN UNLESS SPECIFIED

HOT BEVERAGES

FAIR TRADE COFFEE

10 Cups | \$29.00
50 Cups | \$140.00
100 Cups | 275.00

WHITE BUFFALO COFFEE

10 Cups | \$30.00
50 Cups | \$145.00
100 Cups | 285.00

FAIR TRADE TEA | \$2.85

Assortment of orange pekoe & herbal tea

HOT CHOCOLATE

10 Cups | \$30.00

COLD BEVERAGES

WATER SERVICE

Fruit infused water dispenser | \$34.50
(Serves 60)

SAN PELLEGRINO | \$4.25

CANNED POP | \$3.00

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale

BOTTLED JUICE | \$3.00

Apple, orange

MOCKTAILS

Attendant required
(Minimum 20 servings)

SHIRLEY TEMPLE | \$4.50

Grenadine, Ginger Ale, maraschino cherries

ARNOLD PALMER | \$3.50

English breakfast tea, fresh lemon juice, sugar syrup

SHAMPAGNE | \$4.50

Apple juice, Ginger Ale, lemon, strawberries

NO TEQUILA SUNRISE | \$4.00

Orange juice, grenadine, orange slice



BAR

MINIMUM \$400 FOR FIRST THREE HOURS OF SERVICE
MINIMUM \$100 PER HOUR OF SERVICE THEREAFTER PER BARTENDER
ASK US ABOUT OUR BAR SERVICE FOR SMALL GROUPS

RED WINE

MELEA - TEMPRANILLO | \$38.00

Spain

VILLA DES ANGES - CAB SAV | \$38.00

France

GRAVEDAD - PINOT NOIR | \$45.00

Chile

WHITE WINE

MELEA - VERDEJO | \$38.00

Spain

GREGORIS - PINTO GRIGIO | \$38.00

Italy

GRAVEDAD - CHARDONNAY | \$45.00

Chile

ROSÉ WINE

MELEA - ROSÉ | \$42.00

Spain

SPARKLING WINE

CAN PETIT - CAVA | \$48.00

Spain

BAR SERVICE

DOMESTIC BEER

(Molson Canadian, Coors Light)

Host bar | \$8.00

Cash bar | \$9.00

IMPORTED BEER

(Stella Artois, Corona, Heineken)

Host bar | \$8.50

Cash bar | \$9.50

CRAFT BEER

(Big Rock - Grasshopper, Traditional Ale)

Host bar | \$8.50

Cash bar | \$9.50

COOLERS

(Selection varies)

Host bar | \$8.50

Cash bar | \$9.50

HOUSE WINE

(Melea - Tempranillo, Verdejo)

Host bar | \$8.50

Cash bar | \$9.50

HOUSE LIQUOR

(Vodka, Rye, White Rum, Dark Rum,
Spiced Rum, Gin, Scotch)

Host bar | \$8.50

Cash bar | \$9.50

If you are looking for something in particular, please let us know and
we will try to accommodate your request.

CATERING POLICIES

Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our client's 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 can take place.

ON-SITE CONTACT

To guarantee complete event success, an on-site contact with the 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 and signed for by the on-site contact.

GUARANTEED NUMBERS

Aramark Food Services purchases the required food & 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 details 3 business days (for drop-off events) and 5 business days (for serviced events) prior to the event and provide any updates as well as final guest count. 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. We understand that there can be last minute changes, in these situations please do not hesitate to contact us and we will do our best to accommodate.

CLIENT FEEDBACK

After the event you have 2 business days to validate any issues or concerns regarding your event.

CATERING POLICIES

SERVICE & ADMIN FEES

Serviced food & beverage orders will be subject to a 15% service charge (broken up into “admin fee” & “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” & “service fee”) as well as applicable sales tax of 5%. Our service & admin fees are designed to make sure we provide the best service for your event.

MINIMUMS

Each delivery order must reach a minimum of \$100.00 total before tax to avoid a \$30.00 delivery fee. Alternatively, 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 & service charges.

LABOUR & CHINA SERVICE

Staffing is required for all events served on Chinaware. A minimum of 3 hours is charged for each attendant at \$30.00 per hour. The amount of labor required will be assessed by the Catering Manager. As a standard, all delivery & drop-off events are on compostable ware. 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 3 hours will be charged, per attendant. The amount of labor required for passed services will be assessed by the Catering Manager. Labor for events starting after 10:00 p.m. & before 6:30 a.m. & events during statutory holidays will be charged \$40.00 per hour, for a minimum of 3 hours.

TABLECLOTHS

All tables for plated meal serviced functions are dressed in standard house linen (white or black) & napkins (white or black, with red accents). Additional linens for cocktail tables & 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 necessary. If you require linen with your drop off delivery order, a fee of \$5.00 per linen will be charged to your order.

CATERING POLICIES

BAR SERVICE

Our bar service has a minimum revenue requirement of \$400.00 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 if minimums are 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 \$35.00 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License & is governed by the regulations & procedures established by the provincial Legislation (AGLC) & the University of Calgary. Arrangement for alcohol services is required a minimum of 5 business days prior to your event to ensure availability of product.

DIETARY RESTRICTIONS

Please be aware that 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.

LAST MINUTE CHANGES & REQUESTS

Should there be any last-minute changes in food & beverage or staffing requirements that are beyond the scope of the approved event invoice, Aramark Food Services cannot be held responsible for delays & 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

Final numbers, menu selections and any other details must be confirmed 3 business days (for drop off events) and 5 business days (for serviced events) prior to the event. Drop off events cancelled within 3 business days and serviced events cancelled within 5 business days will be subject to a charge of 100% of the total owing.