



AN IHG® HOTEL

Catering Menu





POWER MORNINGS

Sunrise Energize

European inspired selection of breakfast pastries
assortment of bagels, whipped butter, plain and flavoured cream cheese and preserves
sliced seasonal fruit and field berries
house made muesli granola with sundried fruits with vanilla kissed Greek style yogurt
coffee and specialty teas
orange juice, cranberry and apple juice

\$19 per person
minimum 15 people

Keep it Healthy

breakfast wraps
two farm fresh scrambled eggs, with bacon and aged cheddar rolled in a flour tortilla and served with a
fresh tomato salsa
sliced seasonal fruit and field berries
low fat cottage cheese
house made muesli granola with sundried fruits
2% milk
banana and strawberry smoothie and vanilla kissed Greek style yogurt

\$23 per person
minimum 15 people

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage. Gluten free options available for an additional charge.



POWER MORNINGS

Gourmando

assorted fresh baked muffins & pastries
scrambled eggs
bacon, ham and sausage
breakfast potatoes
seasonal sliced fresh fruit
coffee and specialty teas
orange juice and apple juice

*beef, turkey or chicken sausage available for an additional \$2.00 per person

\$23 per person
minimum 15 people

Ultimate Canadian

Canadian assorted muffins and glazed cinnamon buns
served with whipped butter
sliced seasonal fruit and field berries
farm fresh scrambled eggs with aged cheddar
paprika potato hash, with sweet peppers and caramelized onions
maple pepper bacon and country sausage links
buttermilk pancakes with almond infused syrup
coffee and specialty teas
orange juice and apple juice

\$26 per person
minimum 15 people

Rise and Shine Feast

an assortment of mini croissants, Danish pastries
traditional eggs benedict
farm fresh poached eggs on Canadian ham, on a toasted English muffin topped with a rich hollandaise
vanilla scented Belgium waffles
with assorted berries compotes, Quebec maple syrup, and whipped cream
potato hash, with sweet peppers and caramelized onions
maple pepper bacon and country sausage links
coffee and specialty teas
orange juice and apple juice

\$28 per person
minimum 15 people

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MORNING MOOD

AM Refresh

Trip to the bakery an assortment of freshly baked muffins, croissants, Danish pastries and breakfast loaves	\$5.25 per person
Baker's cinnamon buns freshly baked cinnamon buns with golden raisins topped with sugar fondant	\$5.25 per person
Basket of whole fruit a selection of orchard apples, oranges and bananas	\$4.00 per person
Create your own yogurt parfaits homemade muesli granola with sundried fruits and vanilla kissed Greek style yogurt	\$6.00 per person
Fresh seasonal fruit platter, cubed pineapple, sliced watermelon, cantaloupe and honeydew melons, garnished with field berries	\$8.00 per person 15ppl \$75.00 30ppl \$135.00 50ppl \$190.00
Add vanilla kissed low fat Greek yogurt or cottage cheese	\$1.75 per person
Bagels and cream cheese an assortment of freshly baked bagels with plain cream cheese	\$6.00 per person
Breakfast wraps two farm fresh scrambled eggs with bacon and aged cheddar rolled in a flour tortilla and served with a fresh tomato salsa	\$9.75 per person
Power bars assorted granola bars with dried fruits, cinnamon and honey	\$4.00 per person
Fruit smoothies all chef's speciality fruit smoothies are made with banana, mixed berry blast and vanilla or strawberry Greek yogurt	\$6.00 per person
Apple or orange juice bottles (billed on consumption)	\$3.50 each
Coffee and specialty teas	\$3.50 per person
All day coffee and specialty teas (replenished throughout the day)	\$6.50 per person
Water station serves 50 people	\$25.00 each

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DUSK DELIGHT

PM Refresh

Assorted jumbo cookies	\$43.00 per dozen
an assortment of house baked gourmet cookies - chocolate chip, oatmeal raisin, white chocolate macadamia and double chocolate (based on 1.5 pc per person)	\$4.25 per person
Cupcakes a selection of gourmet cupcakes with fresh seasonal berries	\$4.75 per person
Chocolate covered strawberries Bernard Callebaut dipped fresh seasonal strawberries	\$4.50 per person
Warm pretzels with stone ground mustards (minimum order 10 people)	\$6.50 per person
Market street	\$13.75 per person
warm pretzels with stone ground mustards, roasted cashews, almonds and peanuts tossed in Moroccan spices and kettle popcorn (minimum order 10 people)	
3 Dips and chips	\$12.75 per person
baked tri-coloured tortilla corn chips, roasted red pepper hummus, guacamole with lime and cilantro fire roasted tomato salsa	
Garden crudites served with parmesan ranch and roasted red pepper hummus	\$7.75 per person
Cheeseplatter	\$13.25 per person
a selection of Canadian and European cheeses with sundried fruits and grapes, sliced baguettes and rain crisp crackers	
Charcuterie board (minimum 10 people)	\$21.75 per person
roasted turkey breast, shaved prosciutto, Genoa salami and spice capicola served with selected mustards and onion jam with a selection of Canadian cheeses, sundried fruits and rain crisp crackers	
Hummus and pita chips, creamy savoury dip accompanied with seasoned pita chips	\$5.50 per person
Bags of potato chips, trail mix and popcorn	\$3.50 per person
Assorted chocolate bars	\$5.00 per person
Double chocolate brownies and an assortment of delicious doughnuts	\$5.00 per person
Assorted canned soft drinks and bottled water (billed on consumption)	\$3.50 each
Coffee and specialty teas	\$3.50 per person
Water station serves 50 people	\$25.00 each

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LUNCH HOUR

Trattoria Pizza Bar

traditional Caesar salad with asiago and creamy garlic dressing
penne pasta salad with pesto dressing, grilled eggplant and zucchini
selected garden vegetables with parmesan ranch
marinated olives with cinnamon and sage
sliced pickled jalapeños and banana peppers
parmesan cheese and hot sauce

Pizzas

pepperoni
grilled Italian vegetables and goat cheese
BBQ tandoori chicken
spicy Sicilian

Dessert

seasonal sliced fruit and field berries
dark chocolate brownies
coffee and specialty teas

\$27.00 per person
minimum 20 people

Wrap it Up

chef's daily soup creation
baby spinach salad with toasted almonds, field berries, crumbled goat cheese and balsamic dressing
a selection of garden vegetables with parmesan ranch

Wraps

sundried tomato, spinach, cracked wheat, flour tortillas with selected fillings:
tuna salad with aioli and pickled ginger
chipotle chicken salad with roasted red pepper and tomato
grilled balsamic vegetables with a roasted jalapeno hummus

Dessert

freshly baked jumbo cookies
coffee and specialty teas

\$26.00 per person
minimum 15 people

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LUNCH HOUR

Market Deli Counter

chef's daily soup creation

mixed greens, seasonal berries, grape tomatoes, toasted almonds, with an assortment of dressings
creamy coleslaw with garden vegetables and poppy seed aioli

Deli Fixings

selection of artisan rolls, cracked wheat, whole grain and rye breads
a selection of premium deli meats, domestic and imported cheeses

Fillings

farm fresh egg salad with spring onion and paprika
tuna salad with aioli and pickled ginger
chipotle chicken with baby spinach

Toppings

Dijon mustard, grainy Dijon mustard, roasted garlic aioli and spinach pesto

Dessert

whole fruit, butter tarts
coffee and specialty teas

\$27.00 per person
minimum 15 people

Bombay Fire

freshly baked naan bread and mini vegetable samosas
chickpea salad with lemon and green chilli cucumber with mint yogurt
butter chicken masala
basmati rice pilaf
cottage cheese with green pea curry
or
velvet chicken curry

Dessert

assorted mini cakes
Or
Rasmalai
coffee and specialty teas

\$32.00 per person
minimum 20 people

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LUNCH HOUR

Orient Express

vermicelli rice noodle salad with spring vegetables
chicken spring rolls with Thai sweet chilli dip
chicken gyozas
vegetable fried rice
stir fry mixed vegetables
ginger beef
lemon chicken

Dessert

coconut macaroons
coffee and specialty teas

\$34.00 per person
minimum 20 people

Mexicali Fiesta

red kidney bean and ancho pepper soup with jalapeño corn bread, baked corn tortilla chips with Pico de Gallo, sour cream and black bean dip, coast baby greens with charred corn kernels and grilled lime cilantro yogurt dressing

Fajita Skillets

sautéed ground seasoned beef in smoked paprika and cumin grilled chicken breast marinated in Mexican oregano and citrus julienne of sweet red and green bell peppers with caramelized onion

Served with

warm flour tortillas, shredded cheddar cheese, pickled jalapeños, Roma tomatoes and grilled corn
homemade guacamole and iceberg lettuce

Dessert

individual caramel flan
coffee and specialty teas

\$34.75 per person
minimum 20 people

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LUNCH HOUR

Mediterranean

traditional Greek salad

sweet peppers, olives, tomatoes, red onion, cucumber, crumbled with goat milk feta

red wine vinaigrette

Fattoush salad

romaine, mint, parsley, diced tomato, cucumber, toasted pita croutons, sumac, in a grilled lemon dressing

hummus and baba ghanoush dips served with toasted pita and a selection of vegetables

From the Fire

grilled chicken souvlaki

spiced beef kebob

Served with

tzatziki, shaved onion, tomato and cilantro salsa, goat milk feta, chopped mint and grilled pita

Dessert

baklava squares

coffee and specialty teas

\$35.00 per person

minimum 20 people

The Steakhouse

artisan bread rolls and parmesan sticks

crisp romaine hearts, with lemon, parmesan, croutons and creamy garlic dressing

tomato Calabrese salad

sliced tomato, ripe mozzarella, basil and balsamic reduction

a selection of vegetables and dips

slow roasted rosemary beef

Baked Potato Bar

baked russet potatoes, sour cream, bacon, cheddar cheese, spring onions

sauté green beans with almonds and brown butter roasted forest mushrooms with garlic

Served with

truffle sauce, creamy horseradish and béarnaise sauce

Dessert

dark chocolate brownies and chocolate mousse

coffee and specialty teas

\$38.75 per person

minimum 30 people

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OPENING BITES

Chilled \$37 per dozen

French brie tart with strawberry and black pepper
goat cheese parcels
crostini topped with strawberry and dried figs
poached shrimp with cocktail sauce
tomato bruschetta with crostini
skewered cherry tomatoes, mini mozzarella, basil with a balsamic glaze

Sizzling \$37 per dozen

coconut crusted chicken with honey soy dipping sauce
beef chimichurri skewers with garlic and cilantro
jerk chicken satay
coconut shrimp with mango chutney
spinach and cheese spanakopita
pan seared garlic chili shrimp
mini pizzas – tomato, mozzarella and basil
Maryland crab cakes with chipotle aioli
tartlets of Boursin cheese, honey and pepper
miniature beef wellington with béarnaise sauce
baked brie tartlet with raspberry and toasted almonds
grilled chicken quesadillas with green chilis and Monterrey jack cheese
vegetable spring rolls with cilantro-soy dipping sauce
mini vegetable samosas

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CHEF'S PLATE

minimum 30 people – maximum 150 people

All plated meals are based on 3 courses, your choice of the following:
choose one (1) soup or salad, one (1) main entree and one (1) choice of dessert
each main entrée must have a minimum of 10 ordered
select up to 3 main entrees (2 non veg and 1 veg)

All plated dinners include artisan rolls with whipped butter, coffee and specialty teas

Soup

wild mushroom and thyme bisque finished with white wine
roasted tomato and jumbo basil soup
smoked chicken volute with French brie
sweet garden pea potage with infused truffle

OR

Salad

romaine hearts with garlic dressing and grilled lemon
baby spinach leaves with field berries, toasted almond slivers with balsamic vinaigrette
Italian greens with field berries, cucumber and candied pecans with a garden herb sherry wine dressing

Main Entrees

Roasted chicken supreme with rosemary honey glaze served with baby spinach
mashed potato and market vegetables
\$48.00 per person

Pan flashed boneless chicken breast topped with a mushroom duxelles and cheese with a port wine sauce
served with roasted potato, baby broccoli and sautéed carrots
\$45.00 per person

Atlantic salmon with a snow crab and baby shrimp, topped with a tarragon hollandaise
served with basmati rice pilaf, sautéed yellow squash and green zucchini
\$47.00 per person

Ribeye beef with fresh rosemary and pepper served with au jus, buttermilk Yorkshire pudding
brie mashed potato and market vegetables
\$73.00 per person

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CHEF'S PLATE

Beef striploin grilled with a sweet BBQ glaze and brown sugar rub, topped with a sweet onion relish
served with garlic mashed potato and sauteed green beans
\$61.00 per person

Cod wrapped with prosciutto crudo served with baby shrimp, herbed butter sauce, basmati rice pilaf
roasted vegetables medley
\$53.00 per person

Alberta pork loin rib roast slow roasted, chef's cut rib loin, brushed with Quebec maple syrup
served with a gala apple and onion compote, roasted baby potatoes and sautéed root vegetables
\$52.00 per person

Mille-Feuilles lasagne, fresh pasta and creamy cheese sauce, accompanied by shiitake sauce
roasted tomato and nuts, arugula and asiago cheese
\$ 44.00 per person

Dessert

chocolate mousse garnished with fresh strawberry
New York style cheesecake infused with caramel and topped field berries

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beverage. Gluten free options available for an additional charge.



DINNER BUFFET

Dinner Buffet Feast

artisan bread rolls and whipped butter
crudités and dips
a selection of premium deli meats, domestic and imported cheeses
relish tray of sweet gherkins, garlic chilli olives, banana peppers and marinated artichokes

Salads

(your choice of one salad)

Traditional Caesar salad with asiago and creamy garlic dressing
Sundried tomato bowtie pasta salad tossed in a balsamic dressing
Baby spinach salad with summer berries, sliver almonds, crumbled goat cheese
Water born greens, with pomegranate berries, grape tomato, toasted almonds with dressings
Creamy coleslaw with garden vegetables and poppy seed aioli
Baby potato salad with champagne mustard aioli and bacon lardons

Pairings

(your choice of two pairings)

Market vegetables sautéed in parsley butter
Sautéed green beans with almond and brown butter
Steamed broccoli and cauliflower with Florentine sauce
Penne arrabiata - spicy tomato sauce
Farfalle with a sundried tomato and pesto cream sauce
Basmati rice pilaf with sweet garden pea
Baby roasted potatoes with herbs
Yukon mashed potatoes with roasted garlic
Traditional scallop potatoes scented with nutmeg

Mains

(your choice of one entree)

Honey and rosemary roasted chicken
Grilled chicken breast with sweet pepper and tomato ragout
Roast pork loin with a gala apple sauce
Slow roast turkey breast with cranberry chutney
Grilled vegetable lasagne with pesto
slow roasted beef roast served with au jus, creamy horseradish and grainy mustards

Dessert

Chef's dessert selection
assorted cakes, pies, individual mousses and tarts
coffee and specialty teas

\$51.00 per person
minimum 40 people

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ENHANCEMENTS

Enhancements

Deluxe

Chef carved slow roasted striploin roast
Choice of two salads, two pairings and one main
\$59.00 per person

Supreme

Chef carved slow roasted striploin roast
Choice of three salads, three pairings and two mains
\$70.00 per person

Executive

Chef carved slow roasted sterling silver prime rib
Choices of three salads, three pairings and two mains
\$74.00 per person

Butcher shop

Slow roasted prime rib
\$11.00 per person
minimum 30 people

Roasted tenderloin
\$13.00 per person
minimum 20 people

Upgrade dessert

choice of two plated desserts
crème Brûlée, pecan chocolate brownie, tiramisu, fresh fruit with berries
shortcake with strawberry compote
\$4.50 per person

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AFTER DARK BITES

Pizza Bar

pepperoni
grilled Italian vegetables and goat cheese
BBQ tandoori chicken spicy Sicilian
\$19.00 per person
minimum 15 people

Mini Sandwich Bar

chef's selection of mini sandwiches made with choice of cold cuts on artisan breads
\$14.00 per person
minimum 15 people

Munch and Crunch

roasted cashews, almonds and peanuts tossed in Moroccan spices
kettle popcorn
\$14.00 per person
minimum 15 people

3 Dips and Chips

baked tri-colour tortilla corn chips
roasted red pepper hummus
fried roasted tomato salsa
homemade guacamole with lime and cilantro
\$16.00 per person
minimum 15 people

Chocolate Fountain

warm Bernard Callebaut molten chocolate
served with marshmallows, biscotti, cubed fruit, strawberries and caramel
\$11.00 per person
minimum 75 people

Hot Chocolate Bar

gourmet hot coco drinks, with mini marshmallows, whipped cream, shaved chocolate
flavoured syrups - almond, caramel, coffee and vanilla
\$7.00 per person

Chocolate Bar

truffles, chocolate ganache, chocolate covered almonds, chocolate macaroons
individual white chocolate mousses
\$9.00 per person
minimum 75 people

Cupcakes

a selection of gourmet cupcakes with fresh seasonal berries
\$5.00 per person
minimum 15 people

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WINE AND SPIRITS

Host Bar

Host will pay for all beverages for guests for the duration of the event. Subject to 18% service charge and 5% GST.

Host Tickets

Hotel will provide tickets to the host to hand out to guests. Host will be charged for tickets which are redeemed. Subject to 18% service charge and 5% GST. Guests will pay for additional drinks.

Cash Bar

Guests pay for individual beverages for the duration of event. GST included in price.

Corkage Bar

The Holiday Inn and Suites Calgary South Conference Centre does not permit corkage bars.

Bartender Fee

One bartender is required per 100 guests. Additional bartenders required at \$30.00 per hour for a minimum of three hours. One bartender is included at no cost for first 100 guests, however a bartender charge of a minimum of 3 hours will be applied if consumption is less than \$500.00.

Host Bar Pricing

(Please indicate if you would like Premium Alcohol served at the bar)

House Liquor	\$8.00
Premium Brand Liquor	\$9.00
Domestic Beer	\$8.00
Import Beer	\$8.00
House Red or White Wine	\$8.00
Premium Red or White Wine (Please see wine list)	
Premium Liqueurs	\$9.00
Soft Drinks	\$3.50

Cash Bar Pricing

House Liquor	\$8.50
Premium Brand Liquor	\$9.50
Domestic Beer	\$8.50
Import Beer	\$9.50
House Red or White Wine	\$8.50
Premium Red or White Wine (Please see wine list)	
Premium Liqueurs	\$9.50
Soft Drinks	\$4.00

Mocktail Bar

	Host	Cash
Hibiscus and White Cranberry Spritzer	\$7.50	\$8.00
<i>Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice and soda water.</i>		
Berry and Pomegranate Mojito	\$7.50	\$8.00
<i>Mixed berries, pom wonderful juice, fresh mint, simple syrup and soda water garnished with a fresh lime wheel.</i>		
Arnold Palmer	\$4.50	\$5.00
<i>Refreshing blend of iced tea and lemonade garnished with a fresh lemon wheel.</i>		

Punch

Non-Alcoholic Fruit Punch (serves 50 guests)	\$95.00
Rum Punch (serves 50 guests)	\$150.00

**prices subject to change

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WINE AND SPIRITS

Sparkling Wine (Per Bottle)		
Zonin Prosecco 1821, Italy		\$46.00
Zonin Rose Brut, Italy		\$46.00
Cava-Freixent, Cordon Negro Brut, Spain		\$50.00
Non-Alcoholic Sparking		\$28.00
Della Casa (Per Bottle)		
House Wine Citra Rosso (Liter)	6oz \$9.00	Bottle \$44.00
Montepulciano, Italy		
House Wine Citra Bianco (Liter)	6oz \$9.00	Bottle \$44.00
Trebbiano, Italy		
Vino Bianco (Per Bottle)		
Runfino, Orvieto Classico, Italy		\$42.00
Ruffino Lumina Pinot Grigio		\$42.00
Masi Masianco, Verfuzzo/Pinot Grigio		\$43.00
Jackson-Triggs Riesling, Okanagan Estate, Canada		\$44.00
Sterling Vinter's Collection, California, United States		\$52.00
Sumac Ridge, Gewurztraminer, Okanagan Valley, Canada		\$45.00
Vino Rosso (Per Bottle)		
Ruffino Chianta, Sangiovese, Tuscany Italy		\$42.00
Ventiterre Montepulciano d'Abruzzo, Italy		\$44.00
Castello di Albola, Chianti Classico, Tuscany, Italy		\$56.00
Tom Gore, Cabernet Sauvignon		\$56.00
Sterling Vinter's Collection, California Pinot Noir, United States		\$52.00
Liberty School, Cabernet Sauvignon, Paso Robles, United States		\$62.00
Gabbiano Cavaliere d'Oro, Chianti Classico DOCG Riserva, Tuscany, Italy		\$58.00
Twist of Fate, Malbec Merlot, Okanagan Valley, Canada		\$42.00
Vino Rosato (Per Bottle)		
Matua Rose, Pinot Noir, Sauvignanon Blanc, Merlot, New Zealand		\$52.00

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