



# Catering Menu



# Breakfast

Buffet Style

15 Guests Minimum

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)

All Breakfast Buffets Include Coffee and Tea



**Continental:** \$17.50

- Assorted Fresh Baked Muffins & Pastries
- Seasonal Sliced Fresh Fruit
- Individual Yogurt cups

**Gourmando:** \$23.00

- Assorted Fresh Baked Muffins & Pastries
- Scrambled Eggs
- Bacon, Ham and Breakfast Sausage
  - Beef Sausage Available for an Additional \$2.00 Per Person
  - Turkey or Chicken Sausage Available for an additional \$2.00 Per Person
- Breakfast Potatoes
- Seasonal Sliced Fresh Fruit

**Brunch :** \$27.00

- Assorted Fresh Baked Muffins & Pastries
- Fine Cheese Board
- Yogurt Parfait with Granola and Mixed Berries
- Scrambled Eggs
- Bacon, Ham and Breakfast Sausage
  - Beef, Turkey or Chicken Sausage (+\$2.00 Per Person)
- Pancakes OR French Toast with your choice of: Maple Syrup, Nutella, Field Berries Sauce or Chocolate Sauce
- Breakfast Potatoes
- Seasonal Sliced Fresh Fruit

**A la carte breakfast :**

- Seasonal Sliced Fresh Fruit - \$10.00 Per Person
- Assorted Bagels with Cream Cheese - \$6.00 Per Person
- Jumbo Warm Cinnamon Buns - \$5.00 Per Person
- Assorted Fresh Baked Muffins & Pastries - \$5.00 Per Person
- Assorted Individual Yogurts - \$3.50 Per Person
- Yogurt Parfait (Build your Own)- \$4.50 Per Person
- Variety of Cereals, Individual Boxes - \$4.00 Per Person
- Granola Bars - \$2.50 Per Person
- Mini Croissants - \$3.00 Per Person
- Pancakes OR French Toast & Maple Syrup, Nutella, Field Berries Sauce or Chocolate Sauce - \$4.50 Per Person
- Breakfast Potatoes \$3.00 - Per Person
- Scrambled Eggs \$3.50 - Per Person
- Breakfast Sausage \$5.00 - Per Person
- Beef Sausage \$7.00 - Per Person
- Bacon \$5.00 - Per Person
- Ham \$5.00 - Per Person
- Turkey Sausage \$7.00 Per Person
- Chicken Sausage \$7.00 Per Person

# Breaks

12 Guests Minimum

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)



**Snack Time:** \$15.00

- Seasonal Sliced Fresh Fruit
- Cookies and Pastries
- Coffee and Tea

**Chocolate Shop:** \$18.00

- Chocolate Brownies
- Chocolate Cookies
- Chocolate Covered Strawberries
- Coffee, Tea and Hot Chocolate

**Health Kick:** \$18.00

- Crudités & Dip
- Hummus with Pita Chips
- Seasonal Sliced Fresh Fruit
- Trail Mix
- Assorted Juices

**Movie Time:** \$16.00 (All Items are Individually Packaged)

- Assorted Candies
- Mini chocolate Bars
- Popcorn Party Mix
- Variety Small Bags of Chips

**A'la Carte Treats:**

- Assorted Cookies - \$3.50 Per Person / \$22.00 Per Dozen
- Croissants, Cinnamon Buns, Danishes - \$5.00 Per Person / \$40.00 Per Dozen
- Yogurt Parfait - \$4.00 Per Person
- Seasonal Sliced Fresh Fruit - \$7.75 Per Person
- Fresh Whole Fruit - \$2.00 Each
- Granola Bars - \$2.50 Each

**A'la carte Refreshments:**

- Coffee & Tea - \$3.50 Per Person
- Hot Chocolate - \$4.00 Per Person
- Assorted Soft Drinks - \$3.50 Each
- Assorted Bottles of Juices - \$3.00 Each
- Bottles of Water - \$3.00 Each
- Bottled Still and Sparkling Water Table Service - \$3.00 Each
- Vitamin Water - \$3.50 Each
- Fruit Infused Water Dispenser (Cucumber, Lemon, Orange) - \$30.00 per 50 Servings
- Water Station - \$25.00 per 50 Servings

**Fruit Trays** – Variety of Seasonal Fruit

- Small \$65.00 – Serves 10-15 People
- Medium \$110.00 – Serves 15-30 People
- Large \$175.00 – Serves 30-50 People



# Lunch

Buffet Style

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)



**BYO Taco Bar: \$32.00 Per Person, Minimum 20 Guests**

- Soft and Hard Taco Shells
- Ground Beef and Chipotle Chicken
- Taco Toppings (Lettuce, Jalapenos, Cheese)
- Pico De Gallo, Salsa, Sour Cream, Guacamole
- Refried Beans
- Cilantro Lime Mexican Rice
- Corn and Black Bean Salad
- Garden Salad with Assorted Dressings
- Assorted Desserts

**Pulled Pork or Beef on a Bun: \$33.00 Per Person, Minimum 15 Guests**

- **Choose One of the Following Options: (Serves 1 bun per person)**
  - Pulled Pork or Sliced Beef (Served with Crusty Buns)  
(Add Shredded Chicken for 2.00 Per Person)

**Choose Two of the Following Salads:**

- Coleslaw
  - Potato
  - Caesar (Toppings Served on the Side)
  - Mesclun Greens with Assorted Dressings
- French Fries
  - Assorted Dessert

**Gran Turismo Sandwiches: \$33.00 Per Person, Minimum 15 guests**

**Choose Two of the Following:**

- Soup of the Day
  - Coleslaw
  - Potato
  - Caesar Salad (Toppings Served on the Side)
  - Mesclun Greens with Assorted Dressings
- Assortment of Deli Meat Sandwiches (GF available)
  - Vegetarian Sandwich (Goat Cheese and Grilled Vegetables)
  - Assorted Desserts

**Roadster: \$36.00 Per Person, Minimum 30 Guests**

- Choose One Salad:
  - Caesar Salad (Toppings on the Side)
  - Cherry tomato, Bocconcini, Arugula and Pesto Salad
  - Mesclun Greens with Roasted Garlic Dressing
- Grilled Chicken with White Cream Sauce
- Choose One Side:
  - Jasmine Rice
  - Baby Herb Roasted Potatoes
  - Vegetarian Penne Pasta with Napoletana Sauce
- Assorted Desserts

**BYO Burger Bar: \$33.00 Per Person, Minimum 15 Guests**

- **Choose One of the Following Options:**
  - Burgers: Beef or Chicken or Veggie (Served with a Crusty Bun, all the fixings, and Condiments) – **Serves 1 Burger Per Person**  
(Extra Burgers +4.00 per person)

**Choose Two of the Following Salads:**

- Coleslaw
  - Potato
  - Caesar (Toppings Served on the Side)
  - Mesclun Greens with Assorted Dressings
- French Fries
  - Assorted Dessert

**Enhance your Lunch:**

- Crudites and Dip \$5.25 Per Person
- Assorted Cheese Board with Crackers \$5.25 Per Person
- Pin Wheel Wraps \$6.00 Per Person
- Seasonal Fruit \$7.75 Per Person

# Dinner

Buffet Style

Prices are Per Person

Includes Bread and Butter, Coffee and Tea

Choice of 2 Salads, 1 Side Dish, and Assorted Dessert

Gluten-free options available for additional charge (+\$3.50 per person)





# Dinner Buffet

## Minimum 30 Guests

### Starter Choices: (Choose Two)

- Caesar Salad (Toppings on the side)
- Mesclun Greens with Assorted Dressing
- Pasta Salad
- Potato Salad
- Coleslaw
- Crudites & Dip

### Sides: (Choose One)

- Garlic Mashed Potatoes
- Roasted Baby Potatoes
- Basmati Rice
- Rice Pilaf
- Squash Casserole
- Seasonal Vegetables
- Corn on the Cob
- Maple Glazed Carrots
- Baked Mac & Cheese
- Penne Pesto and Vegetable Pasta

### Main Entrée Choices: (Choose One)

- Classic Roast Beef with Au Jus **\$43.00**  
Chef Attended Carving Station \$130.00 /100 Guests  
Upgrade to Prime Rib \$10.00 per person
- Chicken Supreme served with White Cream Sauce **\$46.00**
- Roasted Chicken Legs with Choice of Sauce: **\$44.00**  
Sauce Choice: (Choose one)  
BBQ, Sweet Chili, Herb Roasted, Soy Garlic, Southwest
- Pork Loin with Choice of Sauce **\$47.00**  
Sauce Choice: (Choose one)  
BBQ, Sweet Chili, Herb Roasted, Soy Garlic, Southwest
- Salmon with Caper Cream Sauce **\$50.00**
- Herb Crusted Cod **\$50.00**

### Enhance your Dinner:

Add Salad \$4.00 per person  
Add Side \$5.00 per person

Add Salmon \$9.00 per person  
Add Herb Crusted Cod \$9.00 per person  
Add Roast Beef, Chicken Legs or Chicken Supreme \$6.00 per person/entrée

# Plated Dinner

Minimum 30 Guests/Maximum 150 Guests (Prices listed Per Person)

Includes Buns and Butter, Coffee and Tea

Up to Three Main Entrée Sections (*Must have a minimum of 10 each*), Seasonal Vegetables, One Starter, One Side Dish and One Dessert

Gluten-free options available for additional charge (*+\$3.50 per person*)

## **Entrée: (Minimum of 10 for each entrée selection)**

- Rack of Lamb \$60
- Roasted Chicken Legs with choice of Sauce \$45  
(*BBQ, Sweet Chili, Herb Roasted, Soy Garlic, Southwest*)
- Filet Mignon \$58
- Prime Rib \$65
- Pork Loin \$45
- Chicken Supreme \$53
- Fillet of Salmon \$55
- Vegetable Lasagna \$40
- Eggplant Parmesan (Vegetarian) \$45

## **Seasonal Vegetables (Chef's Choice)**

## **Starters and Appetizers: (Choose One)**

- Caesar Salad
- Pasta Salad
- Mesclun Greens with Roasted Garlic Dressing
- Coleslaw
- Cherry Tomato, Bocconcini, Arugula, and Pesto
- Soup of the Day

## **Side Dishes (Choose One)**

- Garlic Mashed Potatoes
- Baby Herb Roasted Red Potatoes
- Basmati Rice
- Rice Pilaf
- Squash Casserole
- Penne Pesto with Vegetables

## **Dessert: (Choose One)**

- Berry Crumble with Cream
- Triple Chocolate Fudge Cake with Chocolate Velouté Sauce
- Black Forest Cake (*Available as Gluten free + \$3.50 per person*)
- Chocolate Almond Torte (*Available as Gluten free + \$3.50 per person*)
- Traditional Tiramisu (*Available as Gluten free + \$3.50 per person*)
- Fruit Salad (*Lactose free*)

# Reception

Prices are Per Person or Per Dozen

Gluten-free options available for additional charge (+\$3.50 per person)



## Appetizer Packages

### Supercharged: \$30 per person (6-8 pieces per person)

- Salt & Pepper Chicken Wings
- Fresh Mozzarella on a Crouton with Crispy Prosciutto and Basil Pesto
- Arancini with Dried Tomato Mayonnaise
- Bruschetta with Crusty Bread
- Warm Goat Cheese with Roasted Hazelnuts and Slow-Roasted Tomatoes on Crusty Bread

### All Wheel Drive: \$28 per person (10-12 pieces per person)

- Fine Cheese Board
- Brochette of Mozzarella Fior Di Latte, Tomatoes and Fresh Basil (gluten-free)
- Spanakopita with Tzatziki Dip
- Indian Samosas with Mango Chutney
- Vegetarian Spring Rolls with Sweet Chili Sauce



Arancini

## Appetizer A'la Carte

### Hot Hors D'œuvres (1 Dozen serves 2-3 people)

- Warm Goat Cheese with Roasted Hazelnuts and Slow-Roasted Tomatoes on Crusty Bread - \$37 Per dozen
- Arancini with Dried Tomato Mayonnaise - \$40 Per Dozen
- Vegetable Spring Rolls with Sweet Chili Sauce - \$23 Per Dozen
- Vegetable Samosas with Mango Chutney - \$39 Per Dozen
- Sautéed Gulf prawns - \$49 Per Dozen (gluten-free)
- Parmigiana Chicken Wings - \$30 Per Dozen
- Mini Meatballs with Neapolitan sauce – \$25 Per Dozen
- Mini Quiche - \$23 Per Dozen

### Cold Hors D'œuvres (1 Dozen serves 2-3 people)

- Fresh Mozzarella on a Crouton with Crispy Prosciutto and Basil Pesto - \$35 Per Dozen
- Goat Cheese and Pistachio Ball (gluten-free) - \$35 Per Dozen
- Brochette of Mozzarella Fior Di Latte, Tomatoes and Fresh Basil (gluten-free) - \$35 Per Dozen
- Bruschetta with Crusty Flatbread - \$5.25 Per Person
- Antipasti Platter - \$12.50 Per Person
- Crudités and Dips - \$7.00 Per Person
- Fine Cheese Board - \$10.50 Per Person
- Seasonal Sliced Fresh Fruit - \$10.00 Per Person
- Olive & Pickle Tray - \$7.00 Per Person
- Smoked Salmon Platter - \$25 Per person



## A LA CARTE RECEPTION: CHEF ATTENDED (Minimum 35 Guests)

- Herb crusted Alberta prime rib with red wine jus, buns, mustards and horseradish - \$40 Per Person
- Baron of Beef with red wine jus, buns, mustards and horseradish - \$30 Per Person
- Pasta Station - Penne or gnocchi with basil, mushrooms, cherry tomatoes, parmesan cheese, bacon, and a choice of 2 sauces - \$35.00 Per Person
  - Rosata,
  - Bolognese,
  - Alfredo,
  - Arrabiata
  - Napoletana

Enhance Station with a Choice of: (\$4.00 Per Item/Person)

- Pesto
- Italian sausage
- Shrimp
- Chicken
  
- Vodka Prawn Sauté Station - Gulf prawns sautéed with garlic butter, a splash of vodka and lemon - \$30.00 Per Person
  - Add - White Wine Seafood Medley Sautéed Station with Prawns, Mussels, and Scallops Additional - \$5.00 Per Person
- Risotto Station - Parmesan Cheese, Fresh Asparagus, Green Onions, Mushrooms and White Wine - \$25.00 Per Person
  - For an additional \$3.50 Per Person add Prawns

## Late Night Snacks

- Antipasti Platter - \$20.00 Per Person
- Choice of Pizzas - \$18.00 Per Person
  - Cheese
  - Meat Lovers
  - Pepperoni
  - Vegetarian
  
- Olive & Pickle Tray - \$7.00 Per Person
  
- BYO Beef Sliders on Buns, with Sides – \$14.00 Per Person (2 Units Per Person)



# Banquet Wine and Bar Services



# Bar Services

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## **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 tax and service charge. 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 & Suites Calgary South Conference Centre does not permit corkage bars.

## **Bartender Fee:**

One bartender is required per 100 guests; additional bartenders required at \$30 per hour for a minimum of three hours. A bartender charge of a minimum of 3 hours will be applied if consumption is less than \$300.00. If room set-up must be changed with less than 24 hours notice, a labour fee of \$30 per hour, per porter, will apply.

# Banquet Wine

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## Sparkling Wine (Per Bottle)

- Zonin Prosecco 1821, Italy \$43.00
- Zonin Rose Brut, Italy \$43.00
- Cava-Freixent, Cordon Negro Brut, Spain \$48.00
- Non-Alcoholic Sparking \$25.00

## Della Casa (Per Bottle)

- House Wine Citra Rosso (Liter) 6oz \$9.00 Bottle \$42.00
- Montepulciano, Italy
- House Wine Citra Bianco (Liter) 6oz \$9.00 Bottle \$42.00
- Trebbiano, Italy

## Vino Bianco (Per Bottle)

- Runfino, Orvieto Classico, Italy \$40.00
- Ruffino Lumina Pinot Grigio \$38.00
- Masi Masianco, Verfuzzo/Pinot Grigio \$43.00
- Jackson-Triggs Riesling, Okanagan Estate, Canada \$43.00
- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand \$53.00
- Sumac Ridge, Gewurztraminer, Okanagan Valley, Canada \$45.00

## Vino Rosso (Per Bottle)

- Ruffino Chianta, Sangiovese, Tuscany Italy \$40.00
- Ventiterre Montepulciano d'Abruzzo, Italy \$42.00
- Castello di Albola, Chianti Classico, Tuscany, Italy \$52.00
- Tom Gore, Cabernet Sauvignon \$50.00
- Sterling Pinot Noir \$43.00
- Liberty School, Cabernet Sauvignon, Paso Robles, United States \$53.00
- Gabbiano Cavaliere d'Oro, Chianti Classico DOCG Riserva, Tuscany, Italy \$55.00
- Twist of Fate, Malbec Merlot, Okanagan Valley, Canada \$40.00

## Vino Rosato (Per Bottle)

- Matua Rose, Pinot Noir, Sauvignanon Blanc, Merlot, New Zealand \$43.00



# Bar Pricing

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## 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 \$3.00

## 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 \$3.00

# Non Alcoholic Bar Service

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## **Mocktail Bar:**

Hibiscus and White Cranberry Spritzer \$8.00

*Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice and soda water.*

Berry and Pomegranate Mojito \$8.00

*Mixed berries, pom wonderful juice, fresh mint, simple syrup and soda water garnished with a fresh lime wheel.*

Arnold Palmer \$5.00

*Refreshing blend of iced tea and lemonade garnished with a fresh lemon wheel.*

## **Punch:**

Non-Alcoholic Fruit Punch (serves 50 guests) \$95

Rum Punch (serves 50 guests) \$150

# Catering Information

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Thank you for considering the Holiday Inn & Suites South Calgary Conference Centre to host your upcoming event. We are eager to assist with every detail to ensure complete success. Please review the following standard guidelines and policies:

## **Stretch your meeting dollars further with IHG Business Rewards**

- Earn 3 IHG points per \$1USD spent
- No Minimum threshold
- Use points toward stays at 5000+ IHG hotels world wide

# Food & Beverage

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The Holiday Inn & Suites Calgary South Conference Centre shall be the sole provider of food and beverage items. Special requirements (e.g. food samples) must be approved by the culinary team and may be subject to additional charges. The customer is to indemnify and hold harmless the Holiday Inn & Suites Calgary South Conference Centre, their employees and agents against any damages and all suits caused by their own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item).

Buffet products are displayed for a maximum of one and a half (1½) hours at any function to ensure the quality and integrity of the product. A one and a half (1½) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied. Charges will apply for any dietary substitutions requested on the day of the function.

The service of alcoholic beverages is subject to the inclusion of food. The Holiday Inn & Suites Calgary South Conference Centre must provide all liquor and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:00 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.



# Deposits, Guarantees, and Payment Procedures

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## **Deposit:**

A deposit of 10% of the function cost is due with the signed contract. This is a non-refundable deposit. Should the group fail to submit the deposit, the Hotel reserves the right to release guest room accommodation and function space.

25% of the function cost is due 60 days prior to the event start date.

50% of the function cost is due 30 days prior to the event start date.

100% of the balance, minus the deposit, is required 5 days prior to start date.

## **Meeting:**

Full payment is due prior to event start unless company credit has been pre-approved. If credit has not been pre-approved, a credit card number must be provided. If payment is not received within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. The company shall pay all legal costs, on a solicitor and own client, full indemnity basis, any fees, disbursements and expenses incurred by the hotel or assigns or agents for the purpose of enforcing this agreement or collecting the debts due and owing to the hotel by the company.

## **Wedding/Social Event:**

Payment is required 72 hours prior to event date, based on guaranteed numbers provided to the Holiday Inn & Suites Calgary South Conference Centre. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

# Cancellation

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If it is necessary to cancel your meeting or function, the Catering Department must be contacted as soon as possible.

All cancellations must come in the form of a written request. The front office is unable to cancel functions.

- 30 or more days prior to event, loss of deposit
- 29-21 days prior to event, loss of deposit + 25% of all contracted charges
- 20-14 days prior to event, 50% of contracted charges
- 13-7 days prior to event, 75% of contracted charges
- Fewer than 7 days prior to event, 100% of all charges will apply.

# Additional Charges

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## **Labour:**

One bartender is required per 100 guests; additional bartenders required at \$25 per hour for a minimum of three hours. A bartender charge of \$75 will be applied if consumption is less than \$300. If room set-up must be changed with less than 24 hours notice, a labour fee of \$25 per hour, per porter, will apply.

## **Electricity:**

Extension cords and power bars are available for \$10.00 each. A charge will be assessed for electrical requirements exceeding normal usage.

## **SOCAN and RE: Sound Fee:**

A performing rights license is required when renting a facility for a private function (wedding, dinner, fashions, etc.) if music is performed during the event (live or pre-recorded). The license fee is remitted to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and re: Sound (Re: Sound Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada). The fees are then distributed to the copyright owners in the form of a royalty. Our catering team will notify you of the fee based on the final size and details of the event.

## **Service Charges and GST:**

All food and beverage products, room rental / setup fees and labour are subject to applicable taxes and an 18% service charge.

# Decorations, Signage, and Smoking

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## **Signage:**

The Holiday Inn & Suites Calgary South Conference Centre reserves the right to remove any inappropriate or inadequate signage. Signage is not permitted in the lobby area. Any signage attached to our walls must be attached with blue sticky paste or painter's tape. Signage may not be attached to the wall with any means that will leave permanent damages. Additional charges will apply if walls incur damages due to hanging signage. Signage is not permitted to be hung from our ceilings.

## **Decorations:**

The Catering Department will inform the guest, one week prior to the function, regarding the specific date and time the room is available for decorating. Confetti, real flower petals, fog and bubble machines are not permitted in any function room. Candles must have a protective covering to prevent accidental contact with the flame.

## **Smoking:**

All banquet rooms and public areas of the Holiday Inn & Suites Calgary South Conference Centre are non-smoking.

# Boxes, Shipping and Storage

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The Holiday Inn & Suites Calgary South Conference Centre is pleased to accept delivery of materials from the event convener, with prior arrangements and space permitting.

The Holiday Inn & Suites Calgary South Conference Centre cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Storage requirements exceeding three days prior to a function and exceeding three days after a function will be subject to additional charges of \$25.00 per day.

Personal belongings and equipment must be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. The Holiday Inn & Suites Calgary South Conference Centre cannot accept liability for articles left in the function room.