



SHERATON

Suites Calgary Eau Claire

Celebrate the Season

Holiday 2019





SHERATON

Suites Calgary Eau Claire

Lunch Buffet

All meals are priced per person.
Includes freshly baked rolls with butter
Starbucks® coffee service & assorted Tazo® tea
Buffets are based on 60 minutes of continuous service.

Roasted Butternut Squash Soup
Caramelized Apples & Creme Fraiche

Vegetable Antipasto Display
Grilled Mediterranean Vegetables, Olives, Tomatoes &
Assorted Cheese, Crackers & Crostini

Fresh Mozzarella, Sliced Tomatoes, Torn Basil
Aged Balsamic, Extra Virgin Olive Oil

Shaved Prosciutto, Parmesan & Aged Gouda, Melon
Highwood Crossing Cold Pressed Canola Oil

Choice of Two Salads:

- Baby White Potato Salad, Grainy Mustard Aioli
Cornichons
- Mixed Baby Greens, Caramelized Onions
Aged White Cheddar, Walnuts, Red Wine Vinaigrette
- Organic Quinoa Roasted Corn Salad, Red Onion
Tomato, Peppers, Tarragon Vinagrette

Choice of Two Entrees:

- Pesto Rubbed BC Snapper, Slow Cooked Peppers &
Red Onions, Cherry Tomato, Shaved Red Onion &
Chive Salad
- Slow Roasted Ontario Turkey over Thyme &
Winter Savory Stuffing, Cranberry Relish
- Spiced & Seared Local Chicken Breasts with
Caramelized Apples, Raisin Port Wine Jus
- Roasted Alberta Ham with Ontario Cider & Spices
Maple Mustard Jus, Grainy Mustard

Choice of One Starch:

- Baked Spinach & Cheese Cannelloni, Roasted Garlic &
Tomato Cream, Three Cheese Blend
- Buttermilk Mashed Potatoes
- Wild Mushroom & Barley 'Barlotto' with Parmesan
Reggiano & Fine Herbs

Seasonal Medley of Roasted Vegetables

Mini Pumpkin Cheesecake Shots
Milk & White Chocolate Mousse Cups with
Dark Chocolate Crunch Pearls
\$70

Enhancements

Prices are per person

Kosher Salt Roasted Prime Rib of Alberta Beef
Accompanied by Horseradish, Natural Pan Jus
Grainy Mustard & Fresh Buns
\$11

Leg of Canadian Lam with Fresh Rosemary & Garlic
Minted Rosemary Jus & Grainy Mustard
\$9

Alberta Cider Roasted Ham, Mustard & Brown Sugar
Glaze, Rubbed with Native Spices, Maple Mustard Jus
& Grainy Mustard
\$8

Roasted Butternut Squash Ravioli Finished to Order
Spiced Roasted Squash, Vanilla Scented Parsnip Purée
Sage Brown Butter, Shaved Parmesan
\$10



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Lunch A La Carte

Includes freshly baked rolls with butter
Starbucks® coffee service & assorted Tazo® tea

Vixen

Roasted Butternut Squash & Sweet Potato Soup
Chive Crème Fraîche

Cranberry & Roasted Garlic Glazed Chicken Breast
Roasted Red Pepper Mashed Potatoes
Seasonal Vegetables & Anise Chicken Jus

Traditional Pumpkin Pie Tart
Molasses Chantilly Cream
\$54

Blitzen

Cumin Scented Roasted Carrot Soup
Four Spice Crème Fraîche

Oven Roasted Ontario Turkey & Savory Herb Stuffing
Pan Gravy, Spiced Butternut Squash & Yukon Gold
Potato Mash, Cranberry Sauce, Winter Vegetable Medley

Pumpkin Cheesecake
Cinnamon Anglaise
\$58

Comet

Forest Mushroom Chowder
Prarie Grains & Clipped Chives

Citrus Grmolata Crusted Steelhead Trout
Scarlet Quinoa, Blood Orange Buerre Blanc

Traditional Pumpkin Pie Tart
Molasses Chantilly Cream
\$58

Dasher

Roasted Celery Root & Pear Soup
Finished with Quebec Brie & Crispy Onions

Banded Peak Stout Braised Short Ribs
Vanilla Scented Parsnip & Potato Purée
Seasonal Vegetables, Braising Jus

Warm Sticky Toffee Pudding
Five Spice Chantilly Cream
\$63



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Dinner Buffet

Includes freshly baked rolls with butter
Starbucks® coffee service & assorted Tazo® tea
Based on 60 minutes of continuous service

Bliss Dinner Table

Select up to four Cold Canapes/Hors D'Oeuvres

Cold Canapes

- Fairwinds Basil Whipped Goat Cheese Crostini
Oven Baked Tomato
- Mulled Wine Poached Pear, Black Pepper Whipped
Fairwinds Goat Cheese, Date Preserve
- Albacore Tuna Poke, Cucumber, Shallot
Sesame Cone
- Smoked Duck, Sour Cherry, Brie Crostini

Hors D'Oeuvres

- Mini Brie & Apple Grilled Cheese, Fig Preserve
- Warm Mushroom Focaccia Toast, Fairwinds Goat
Cheese, Fresh Herbs, Sherry Gastrique
- Buffalo Mozzarella Arancini, Marinara
- Tandoori Chicken Skewers, Cumin Cilantro Yogurt
- Harissa Moroccan Chicken Skewers with Chimichurri
- Italian Meatballs, Marinara & Parmesan 'Alfredo' Drizzle

Roasted Butternut Squash & Sweet Potato Soup
Chive Crème Fraîche

Romaine Lettuce & Crème Fraîche Ceasar
Herb Focaccia Croutons, Grated Grana Padano

Organic Quinoa Roasted Corn Salad
Red Onion, Tomato, Peppers, Tomato Vinaigrette

Tangle of Winter Market Greens
Maple Cranberry Dressing

Fresh Mozzarella, Sliced Tomatoes, Torn Basil
Aged Balsamic, Extra Virgin Olive Oil

Baby Potato Salad
Grainy Mustard Aioli

Vegetable Antipasto Display
Grilled Mediterranean Vegetables, Olives, Tomatoes &
Assorted Cheese, Aged Balsamic, Extra Virgin Olive Oil

Eau Claire Cheese & Charcuterie Display
Locally Sourced Cured Meats to Include:
Bunderfleiche, Chimney Sticks, Landjager, Salumi
Coppa, Speck, Prosciutto & Grainy Mustard
Assorted Alberta, Canadian & Imported Cheese to
include: Sylvan Star Gouda, Fairwinds Farm Goat
Cheese, Aged Cheddar, Oka, Quebec Brie &
Imported Blue
Spent Grain Crostini, Assorted Nuts & Dried Fruit
Seasonal Preserves, Crackers

Chef Carved Whole Roasted Local Turkey, Thyme &
Cranberry Stuffing, Cranberry Relish, Turkey Jus
Served with:
- Maple Glazed Steelhead Trout Fillet
- Tangerine Ginger Fennel Slaw
- Citrus Beurre Blanc

Maple & Mustard Glazed Festive Ham with Honey
Mustard Jus & Baby Red Potato Ragout

Buttermilk & Chive Mashed Potatoes

Fresh Winter Vegetable Medley with Brussels Sprouts

Spinach Ricotta Cannelloni, Topped with Smoky Tomato
Confit

Traditional Yule Log
Mini Spiced Pumpkin Pie Tarts
Warm Apple Cobbler with Chantilly Cream
Assortment of Mini Cakes, Tarts & Pastries
Seasonal Sliced Fresh Fruit
\$99



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Dinner A La Carte

Includes freshly baked rolls with butter
Starbucks® coffee service & assorted Tazo® tea

Want your guests to have a choice of their entrée on site? We are happy to accommodate for a surcharge of \$10 per guest. Limit 3 entrée choices

Jingle Bells Plated Dinner

Select up to four Cold Canapés/Hors D'Oeuvres

Cold Canapés

- Fairwinds Basil Whipped Goat Cheese Crostini
Oven Baked Tomato
- Mulled Wine Poached Pear, Black Pepper Whipped
Fairwinds Goat Cheese, Date Preserve
- Albacore Tuna Poke, Cucumber, Shallot
Sesame Cone
- Smoked Duck, Sour Cherry, Brie Crostini

Hors D'Oeuvres

- Mini Brie & Apple Grilled Cheese, Fig Preserve
- Warm Mushroom Focaccia Toast, Fairwinds Goat
Cheese, Fresh Herbs, Sherry Gastrique
- Buffalo Mozzarella Arancini, Marinara
- Tandoori Chicken Skewers, Cumin Cilantro Yogurt
- Harissa Moroccan Chicken Skewers with Chimichurri
- Italian Meatballs, Marinara & Parmesan 'Alfredo' Drizzle

Roasted Butternut Squash & Sweet Potato Soup
Five Spice Crema, Toasted Pumpkin Seeds

Hot House Greens Salad

Caramelized Apples, Sun-Dried Golden Raisins
Toasted Walnuts, Okanagan Late Harvest Riesling
Citrus & Honey Vinaigrette

Select One Entrée

- Okanagan Apple Cider Vinegar Brined Chicken
Supreme, Sweet Potato Mash, Seasonal Vegetables
Brandy Chicken Jus
- Oven Roasted Local Turkey
Savory Herb Stuffing, Pan Gravy, Spiced Butternut
Squash & Yukon Gold Potato Mash, Cranberry Sauce
Roasted Baby Carrots & Parsnips
- Roasted Alberta Prime Rib
Horseradish & Roasted Garlic Mashed Potatoes, Roasted
Baby Carrots & Parsnips, Cabernet Red Wine Jus
- Cranberry & Lemon Glazed Pan Seared Arctic Char
Preserved Lemon & Roasted Fennel Risotto
Seasonal Vegetables, Coconut Pea Sauce

Select One Dessert:

- Egg Nog Cheesecake
Caramel Spiced Rum Sauce, Berry Compote
 - Dark Chocolate Hazelnut Mousse Dome
Seasonal Berry Compote, Vanilla Sauce
 - Warm Sticky Toffee Pudding
Salted Caramel Sauce
 - Traditional Pumpkin Tart with Molasses
Whipped Cream, Cinnamon Anglaise & Berry Compote
- \$105



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Dinner A La Carte

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Starbucks® coffee service & assorted Tazo® tea

Rudolph Plated Dinner

Select up to four Cold Canapés/Hors D'Oeuvres

Cold Canapés

- Fairwinds Basil Whipped Goat Cheese Crostini
Oven Baked Tomato
- Mulled Wine Poached Pear, Black Pepper Whipped
Fairwinds Goat Cheese, Date Preserve
- Tomato, Basil & Bocancini Spedini, Reduced Balsamic
- Albacore Tuna Poke, Cucumber, Shallot, Sesame Cone
- Peruvian Shrimp Ceviche, Wonton Crisp, Chili
- Smoked Duck, Sour Cherry, Brie Crostini

Hors D'Oeuvres

- Mini Brie & Apple Grilled Cheese, Fig Preserve
- Warm Mushroom Focaccia Toast, Fairwinds Goat
Cheese, Fresh Herbs, Sherry Gastrique
- Buffalo Mozzarella Arancini, Marinara
- Tandoori Chicken Skewers, Cumin Cilantro Yogurt
- Harissa Moroccan Chicken Skewers with Chimichurri
- Italian Meatballs, Marinara & Parmesan 'Alfredo' Drizzle

Maple Roasted Butternut Squash Ravioli

Caramelized Butternut Squash & Riesling Poached
Apples, Sage Pesto, Shaved Parmesan Reggiano
Brown Butter Beurre Blanc

Petit Spinach Salad with Roasted Butternut Squash
Aged White Cheddar, Toasted Pecans, Pea Shoots

Herb Roasted Tenderloin & Chili-Lime Tiger Prawn
Roasted Garlic & Chive Potato Purée, Squash Purée
Pinot Noir Jus, Chili Citrus Emulsion

Warm Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream
\$115



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Reception

Select a Maximum Four Types of Cold Canapés or Hors D'Oeuvres. Pricing based on four pieces per person

Cold Canapés

Fairwinds Basil Whipped Goat Cheese Crostini
Oven Roasted Tomato

Mulled Wine Poached Pear, Black Pepper
Whipped Fairwinds Goat Cheese, Date Preserve

Tomato, Basil & Bocconcini Spedini, Reduced Balsamic

Albacore Tuna Poke, Cucumber, Shallot, Sesame Cone

Peruvian Shrimp Ceviche, Wonton Crisp, Chili

Smoked Duck, Sour Cherry & Brie Crostini
\$18

Hors D'Oeuvres

Mini Brie & Apple Grilled Cheese, Fig Preserve

Warm Mushroom Focaccia Toast, Fairwinds Goat
Cheese, Fresh Herbs, Sherry Gastrique

Buffalo Mozzarella Arancini, Marinara

Tandoori Chicken Skewers with Chimichurri

Italian Meatballs, Marinara & Parmesan "Alfredo" Drizzle
\$18

Reception Stations

Prices are per person

Eau Claire Cheese & Charcuterie Display
Locally Sourced Cured Meats to Include:

Bunderfleiche, Chimney Sticks, Landjager, Salumi
Coppa, Speck, Prosciutto & Grainy Mustard

Assorted Alberta, Canadian & Imported Cheese to
include: Sylvan Star Gouda, Fairwinds Farm Goat

Cheese, Aged Cheddar, Oka, Quebec Brie &
Imported Blue

Spent Grain Crostini, Assorted Nuts & Dried Fruit
Seasonal Preserves, Crackers

\$21

Aged Cheddar & Chardonnay Cheese Fondue

Aged Medium Sharp Cheddar, Emmental & Swiss
Cheese melted beautifully with Okanagan Chardonnay

Garlic & Seasonings

Served with Rustic Artisan Breads, Fresh Vegetables &
Crisp Okanagan Apples

\$17

Maple Walnut Cranberry Baked Quebec Brie

Served with Fresh French Baguette

\$14

Chilled Jumbo Shrimp

Remoulade, Cocktail Sauce & Lemon Wedges

\$18



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Interactive Chef Stations for Receptions

Prices are per person

Roasted Butternut Squash Ravioli Finished to Order
Spiced Roasted Squash, Vanilla Scented Parsnip Purée
Sage Brown Butter, Shaved Parmesan
\$17

Roasted Whole Local Turkey
Cranberry Sauce, Savory Gravy, Fresh Baked Buns
\$18

Carved Rack of Lamb
Roasted Celery Root, Vanilla Purée, Chokecherry
Reduction, Minted Yogurt Sauce
\$22

Kosher Salt Roasted Prime Rib of Alberta Beef
Accompanied by Horseradish, Natural Pan Jus
Grainy Mustard & Fresh Buns
\$19

Alberta Cider Roasted Ham
Mustard & Brown Sugar Glaze, Rubbed with Native
Spices, Maple Mustard Jus, Grainy Mustard
\$18