



MEETING & EVENT MENU

COURTYARD BY MARRIOTT® CALGARY AIRPORT | 403.238.1000
RESIDENCE INN BY MARRIOTT® CALGARY AIRPORT | 403.278.1000
2500 & 2530 48th Avenue NE, Calgary, Alberta T3J 4V8, Canada

COURTYARD
BY MARRIOTT

Residence INN
BY MARRIOTT



<u>ABOUT</u>	<u>3</u>
<u>MEETING PACKAGES</u>	<u>4</u>
<u>HOMESTYLE MEETING PACKAGE</u>	<u>5</u>
<u>BREAKFAST</u>	<u>6</u>
<u>À LA CARTE</u>	<u>7</u>
<u>BREAKS</u>	<u>8</u>
<u>LUNCH</u>	<u>10</u>
<u>HORS D'OEUVRES</u>	<u>13</u>
<u>RECEPTION</u>	<u>14</u>
<u>DINNER</u>	<u>15</u>
<u>WINE</u>	<u>18</u>
<u>BEVERAGES</u>	<u>19</u>
<u>EAST INDIAN MENU</u>	<u>20</u>
<u>AUDIOVISUAL TECHNOLOGY</u>	<u>22</u>
<u>CONSIDERATIONS</u>	<u>24</u>

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS



WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you are organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott®. With flexible meeting spaces, fresh and innovative catering and state-of-the-art audiovisual services, you can count on having all of the choices and options necessary to make the most of your event. You can also count on our dedicated hospitality professionals to take care of all the details from start to finish.

We have enclosed sample menus and pricing to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to assist you in designing an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Team



MEETING PACKAGES

All Meeting Packages include meeting space rental, room setup, wireless internet connection, flip chart with markers, and all food and beverage as outlined below. Meeting Package minimums are based on the selected meeting space size.

Meeting Package | \$70/guest

Upgrade to a Hot Breakfast Meeting Package (Early Riser or Healthy Start) | \$75/guest, refer to Page 5

Upgrade to a Hot Lunch Meeting Package | \$75/guest, refer to Page 10

Upgrade to a Hot Breakfast & Hot Lunch Meeting Package | \$80/guest

Custom packages are available. Please ask your Event Manager for details.

START YOUR DAY

Fresh sliced fruit with seasonal berries
Fresh baked regular croissants, muffins and danishes
Fruit preserves and butter
Individual flavoured yogurts
Orange and apple juices
Freshly brewed Starbucks® coffee and Tazo® teas

MID-MORNING BREAK

Your choice of:

- Assorted breakfast loaves
- Assorted smoothies
- Yogurt parfaits

Freshly brewed Starbucks® coffee and Tazo® teas

LUNCH

Variety of daily salads (2)
Crisp vegetable crudités and dip
Specialty olives and pickles
Sandwiches:

- Roast beef and cheddar
- Smoked turkey with pepper jack cheese
- Muffuletta: salami, ham, tomatoes, olives and Caesar dressing
- Seasonal grilled vegetable wrap with hummus spread

Assorted bottled soft drinks (lunch only)
Assorted sweets and treats
Freshly brewed Starbucks® coffee and Tazo® teas

MID-AFTERNOON BREAK

Your choice of:

- Assorted freshly baked cookies
- Build your own trail mix
- Assorted mini donuts
- Flavoured popcorn

Freshly brewed Starbucks® coffee and Tazo® teas

HOMESTYLE MEETING PACKAGE

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



The Homestyle Meeting Package is \$85 per person based on a minimum of 25 guests. It includes:

- Hot Breakfast (Early Riser)
- AM Break
- Hot Lunch (Homestyle Menu)
- PM Break
- Room Rental
- Flip Chart with Markers

The Homestyle Hot Lunch offers options for the meeting planner to choose what suits their group best. All meeting package hot lunches include assorted soft drinks, Starbucks® coffee and Tazo® teas.

CHOOSE A SOUP OR SALAD:

- Beef and barley soup
- Tomato bisque
- Chicken noodle soup
- Heritage green salad
- Caesar salad

CHOOSE AN ENTRÉE:

- Beef stew with bannock
- Shepherd's pie (upgrade to bison for \$5)
- Beef pot pies
- Turkey pot pies
- Chicken pot pies
- Beef stir fry
- Meatloaf (upgrade to bison for \$5)

CHOOSE A STARCH:

- Mashed potatoes
- Roasted potatoes
- Steamed rice

CHOOSE A VEGETABLE:

- Steamed vegetables
- Roasted root vegetables

CHOOSE A DESSERT:

- Blueberry pie
- Bread pudding
- Strawberry rhubarb pie
- Butter tarts

Custom meeting packages are available. Please ask your Event Manager for details.

COURTYARD BY MARRIOTT® CALGARY AIRPORT | 403.238.1000
RESIDENCE INN BY MARRIOTT® CALGARY AIRPORT | 403.278.1000
2500 & 2530 48th Avenue NE, Calgary, Alberta T3J 4V8, Canada

COURTYARD
BY MARRIOTT

Residence INN
BY MARRIOTT

BREAKFAST

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



PLATED BREAKFASTS

All Plated Breakfasts include:
Freshly baked muffins and assorted pastries
Seasonal sliced fruit served family-style
Orange and apple juices
Freshly brewed Starbucks® coffee and Tazo® teas
Minimum of 6 guests or an additional \$5/guest will apply

COURTYARD CLASSIC

Scrambled eggs
Crisp bacon
Farmers' market sausages
Hand cut baby red potato, onion and pepper hash
Grilled tomato with fresh herbs
\$25/guest

EGG WHITE FRITTATA

Egg white frittata with mushrooms and spinach
Chicken and apple sausages
Hand-cut baby red potato, onion and pepper hash
Grilled tomato with fresh herbs
\$25/guest

EGGS BENEDICT

Traditional or spinach eggs benedict*
Soft-poached eggs on an English muffin with hollandaise sauce and sliced back bacon
Hand-cut baby red potato, onion and pepper hash
Grilled tomato with fresh herbs
\$26/guest
*Upgrade to smoked salmon eggs benedict | \$2/guest

BREAKFAST BUFFET TABLES

All Breakfast Buffet Tables include:
Freshly baked muffins and assorted pastries
Freshly sliced fruit with seasonal berries
Individual flavoured yogurts
Orange and apple juices
Freshly brewed Starbucks® coffee and Tazo® teas
Minimum of 10 guests or an additional \$5/guest will apply

EXECUTIVE BREAKFAST

Tomato, cheese and herb-scrambled eggs
Chicken and apple sausages
Crisp bacon
Hand-cut baby red potato, onion and pepper hash
Waffles with assorted toppings
\$28/guest

EARLY RISER

Scrambled eggs
Crisp bacon
Farmers market sausages
Hand-cut baby red potato, onion and pepper hash
White and multigrain toast
\$25/guest

HEALTHY START

Egg white frittata with mushrooms and spinach
Chicken and apple sausages
Hand-cut baby red potato, onion and pepper hash
\$25/guest

THE CONTINENTAL

Freshly baked muffins and assorted pastries
Freshly sliced fruit with seasonal berries
Individual flavoured yogurts
Orange and apple juices
\$18/guest

À LA CARTE

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS



BREAKFAST À LA CARTE

Sliced fruit and seasonal berries	\$7/guest
Bagels with cream cheese	\$27/dozen
Freshly baked mini muffins	\$25/dozen
Assorted breakfast loaves	\$30/dozen
Assorted danishes and pastries	\$27/dozen
Mini croissants	\$25/dozen
Assorted berry scones	\$28/dozen
Pancakes with maple syrup	\$3/guest
Waffles with assorted toppings	\$5.50/guest
Homemade cranberry granola parfait	\$5/guest
Oatmeal with assorted toppings and milk	\$5/guest
Scrambled eggs	\$6/guest
Scrambled eggs: tomato, cheese and herb	\$7/guest
Traditional eggs benedict	\$9/guest
Spinach eggs benedict	\$9/guest
Smoked salmon benedict	\$13/guest
Crisp bacon 3 slices	\$4/guest
Farmers' market sausages 2 links	\$5/guest
Chicken and apple sausages 2 links	\$5/guest
Sliced cheese platter	\$5/guest

BEVERAGES À LA CARTE

Continuous All-Day Coffee (minimum 10 guests)	
Freshly brewed Starbucks® coffee and Tazo® teas	\$12/guest
Freshly brewed Starbucks® coffee	\$9/guest
Hot chocolate	\$35/gallon
Individual milk (skim, 2% or chocolate)	\$4/guest
Fresh fruit smoothie	\$6/guest
Soft drinks, assorted bottled	\$3/bottle
Fruit juices, assorted bottled	\$3.25/bottle
V8 vegetable juice, bottled	\$3.25/bottle
Water, bottled	\$3.50/bottle
Sparkling water, bottled	\$5/bottle
Orange, apple, cranberry, grapefruit or tomato juice	\$16/litre
Iced tea or lemonade	\$16/litre

BREAKS

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



All Breaks include freshly brewed Starbucks® coffee and Tazo® teas. Minimum of 10 guests.

TRAIL MIX BREAK

Make your own trail mix with assorted ingredients: mixed nuts, raisins, cranberries, chocolate chips, banana chips, coconut, house-made granola
Vegetable chips with guacamole
\$15/guest

MUNCHIES

Pita and tortilla chips
Crisp vegetable crudités and dip
Pico de gallo
Hummus and curry dips
\$15/guest

BAKESHOP BREAK

Freshly baked croissants
Assorted breakfast loaves
\$12/guest

COOKIE MADNESS

Selection of freshly baked cookies or assorted mini donuts
\$10/guest

AFTERNOON TEA BREAK

Fresh sliced fruit and seasonal berries
Assorted cookies and granola bars
\$14/guest

HEALTHY BREAK

Crisp vegetable crudités and dip
Seasonal fruit served family-style
Sliced cheese platter
Premium deli meat platter
\$15/guest

GOOD START BREAK

Fresh seasonal fruit platter
Granola parfaits
Bran muffins
Fresh flavoured water
Fresh fruit smoothies
\$15/guest

CORNER MARKET

Assorted chips
Flavoured popcorn
Chocolate bars
Twizzlers
\$15/guest

BREAKS

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

HEALTHY À LA CARTE

Smoked salmon platter with capers, onions,
cream cheese and bagels (serves 20) \$130/platter

Fresh sliced fruit platter	\$7/guest
Vegetable crudités with ranch dressing	\$6/guest
Fresh fruit smoothie	\$6/guest
Individual yogurts	\$5/guest
Individual granola parfaits	\$5/guest
Individual low-fat muffins	\$2.25/guest

BREAKS À LA CARTE

Assorted breakfast loaves	\$30/dozen
Assorted sweet squares	\$28/dozen
Assorted freshly baked cookies	\$28/dozen
Bagels (cream cheese and preserves)	\$27/dozen
Assorted danishes and pastries	\$27/dozen
Mini croissants	\$25/dozen
Freshly baked mini muffins	\$25/dozen
Assorted whole fresh fruit	\$2/guest
Sorbet (lemon or raspberry)	\$3/guest

LUNCH

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [FAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



PLATED LUNCH

All Plated Lunches include assorted rolls and butter and freshly brewed Starbucks® coffee and Tazo® teas. Minimum of 6 guests or an additional \$5/guest will apply.

Plated Lunches are three courses and include one selection from each category: Appetizer, Entrée, Dessert

APPETIZERS

SALADS

Baby spinach salad with goat cheese, mushrooms, walnuts, sun-dried cranberries, raspberry vinaigrette

Heritage green salad with red onion, cherry tomatoes, carrots, radishes, red wine vinaigrette

Caesar salad with chopped romaine hearts, garlic croutons, parmesan cheese and Caesar dressing

SOUPS

Tomato bisque

Butternut squash

ENTRÉES

CHICKEN

Herb-crusted and pan-seared breast of chicken with demi-glace

Garlic mashed potatoes

Seasonal vegetables

\$32/guest

ATLANTIC SALMON

Pan-seared salmon with tomato and olive confit

Rice pilaf

Seasonal vegetables

\$33/guest

5 OZ. SIRLOIN

Served with chimichurri sauce

Garlic mashed potatoes

Seasonal vegetables

\$32/guest

STUFFED PEPPER

Roasted with chickpeas, tomatoes, rice and chipotle

Garlic mashed potatoes

Seasonal vegetables

\$27/guest

LINGUINE

Linguini with fresh basil, tomatoes, garlic, artichokes and olive oil

\$27/guest

RISOTTO

Creamy risotto with butternut squash and green peas

\$27/guest

DESSERTS

Vanilla bean crème brûlée

Chocolate truffle mousse

Tiramisu with whipped cream and fresh berries

New York cheesecake with berry compote

LUNCH

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

LUNCH BUFFET TABLES

All Lunch Buffet Tables (excluding Grab and Go Lunch) include freshly brewed Starbucks® coffee and Tazo® teas. Minimum of 10 guests or an additional \$5/guest will apply.

Add soup to any Lunch Table | \$3/guest

HOT

CLASSIC LUNCH TABLE

Lemon pepper-roasted bone-in chicken, roasted onion and pan jus*
Roasted potatoes
Seasonal vegetables
Assorted rolls and butter
Variety of daily salads (2)
Assorted sweets and treats
\$31/guest

*Substitute citrus-brined chicken breast | \$3/guest

SOUTHWEST TABLE

Your choice of 2 proteins:

- Cumin and chipotle beef fajita
- Chicken fajita
- Fish in batter

Sautéed onions and peppers
Spanish rice
Assortment of taco toppings
Soft-shelled tacos
Tortilla chips
Variety of daily salads (2)
Crisp vegetable crudités and dip
Assorted sweets and treats
\$30/guest

* Add guacamole for \$1/guest

ASIAN FLAIR

Flank steak with soy-ginger sauce
Steamed rice
Seasonal vegetables
Variety of daily salads (2)
Assorted sweets and treats
\$32/guest
Add chicken or shrimp pad thai | \$5/guest

BURGER TABLE

Choice of beef or chicken burgers (select one)
Black bean burgers
French fries
Assortment of burger toppings
Variety of daily salads (2)
Crisp vegetable crudités and dip
Assorted sweets and treats
\$29/guest
Duo of beef and chicken burgers
\$3/guest"

GREEK TABLE

Chicken souvlaki
Mini spanakopita (spinach and feta)
Hummus and tzatziki
Lemon oregano rice
Pita bread
Heritage mixed green salad
Greek Salad
Baklava
Assorted sweets and treats
\$29/guest

THE ITALIAN BAR

Build your own pasta:
Choice of one meat sauce and one vegetarian sauce

- Chicken alfredo sauce or bolognese sauce
- Tomato sauce or alfredo sauce

Assorted cheeses
Assorted toppings
Pizza (3 slices per person):
Margherita with tomato sauce, mozzarella, basil, olive oil
Deluxe with pepperoni, mushrooms, peppers, onion, cheese
Variety of daily salads (2)
Assorted sweets and treats
\$28/guest

LUNCH

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

LUNCH BUFFET TABLES – CONT'D

COLD

MOUNTAIN MARKET LUNCHEON

Choice of 4 of the following sandwiches:

- Roast beef with cheddar
- Smoked turkey with pepper jack cheese
- Muffuletta: salami, ham, tomatoes, olives and Caesar dressing
- Seasonal grilled vegetable wrap with hummus spread
- Traditional ham and cheese
- Chicken salad
- Egg salad

Variety of daily salads (2)

Crisp vegetable crudités and dip

Specialty olives and pickles

Assorted sweets and treats

\$24/guest

UPGRADED SANDWICHES

Add (1) hot sandwich to your lunch for \$2 pp or (2) for \$3.50 pp

- Roasted turkey club (lettuce, bacon, tomato, turkey)
- Grilled chicken (fig mayo, almonds, brie, arugula)
- Caprese (fresh mozzarella, tomato, basil)
- Tuna melt (warm tuna with melted cheddar)

GRAB AND GO LUNCH

Choose any cold sandwich (options above)

Whole fruit

Granola bar

Bottled water

\$18/guest

HORS D'OEUVRES

[MEETING PACKAGES](#) [BREAKFAST BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE BEVERAGES](#) [FAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



Minimum order of 2 dozen per item required.

HOT

CROSTINI

Red wine poached pear and brie on crostini
\$26/dozen

MINI BEEF WELLINGTON

Filet steak coated with pâté, wrapped in puff pastry
\$31/dozen

BACON-WRAPPED SCALLOPS

Seasoned and drizzled with olive oil
\$29/dozen

TIGER SHRIMP

Butterfly-breaded black tiger shrimp with cocktail sauce
\$29/dozen

MINI SAMOSAS

Vegetarian samosas with cumin yogurt dip
\$25/dozen

MINI SPANAKOPITA

Oven-baked with tzatziki dip
\$26/dozen

CHICKEN WINGS

Choice of one flavour: hot, salt and pepper or BBQ chicken wings
\$26/dozen

SPRING ROLLS

Crispy vegetarian spring rolls
\$26/dozen

COLD

SHRIMP COCKTAIL

Served with cocktail sauce
\$34/dozen

BOCCONCINI SKEWER

Tomato, basil, bocconcini
\$26/dozen

SMOKED SALMON

Smoked salmon served on toasted mini bagel
\$30/dozen

BRUSCHETTA

Tomatoes, onions, basil and olive oil served on a fresh baguette
\$26/dozen

CRISP VEGETABLE CRUDITÉ

Fresh vegetables served with dip
\$30 for small platter (serves 20 guests)
\$55 for large platter (serves 30 guests)

RECEPTION

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



RECEPTION

Minimum of 10 guests or an additional \$5/guest will apply.

NACHO BAR

Warm nachos with melted cheese and assorted toppings
\$14/guest

THE RODEO

Assorted sliced meats and cheeses with rolls, mayo, butter and specialty mustards
\$14/guest

PIZZA NIGHT

Vegetarian pizza, pepperoni pizza and classic cheese pizza
(Based on 2 slices/guest)
\$12/guest

CANDY TABLE

Assortment of candies served in glass jars
\$10/guest

POUTINE BAR

Hand-cut fries served with cheese curds and assorted toppings and gravies
\$14/guest

SLICED FRUIT PLATTER

A platter of freshly sliced fruit and seasonal berries
\$7/guest

CHEESE BOARD

Domestic and imported cheese board served with fresh baguette
\$13/guest

PITA CHIPS

Served with hummus and tzatziki
\$8/guest

ASSORTED SWEET SQUARES

\$28/dozen

BUTTERED POPCORN

\$30/bowl (serves 10 guests)

SPECIALTY ASSORTED NUTS

\$30/bowl (serves 10 guests)

DINNER

[MEETING PACKAGES](#) [BREAKFAST BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



PLATED DINNERS

All Plated Dinners include assorted rolls and butter and freshly brewed Starbucks® coffee and Tazo® teas. Minimum of 15 guests or an additional \$5/guest will apply.

Plated Dinners are 3 courses and include (1) selection from each category: Appetizer, Entrée, Dessert. Please also choose 1 starch for each entrée.

APPETIZERS

SALADS

Baby spinach salad with goat cheese, mushrooms, walnuts, sun-dried cranberries, mandarin orange, raspberry vinaigrette

Heritage green salad with red onion, cherry tomatoes, carrots, radishes, red wine vinaigrette

Tomato salad with bocconcini, arugula, balsamic reduction

Caesar salad with chopped romaine hearts, garlic croutons, parmesan cheese and Caesar dressing

Beet and goat cheese carpaccio with green beans, red onion and balsamic glaze

SOUPS

Tomato basil bisque

Butternut squash

STARCHES

Smashed potatoes

Roasted fingerling potatoes

Garlic mashed potatoes

Rice pilaf

DESSERTS

Vanilla bean crème brûlée

Chocolate truffle mousse

New York cheesecake with berry compote

Tiramisu with whipped cream and fresh berries

ENTRÉES

GRILLED BEEF TENDERLOIN

7 oz. grilled beef tenderloin with white truffle mushroom jus

Starch

Seasonal vegetables

\$65/guest

STUFFED CHICKEN

6 oz. chicken breast stuffed with feta cheese and spinach with jalapeño cream cheese sauce

Starch

Seasonal vegetables

\$44/guest

PRIME RIB

7 oz. prime rib with au jus

Starch

Seasonal vegetables

\$60/guest

SEARED ATLANTIC SALMON

Seared salmon with tomatoes and olive confit

Starch

Seasonal vegetables

\$46/guest

DUO PLATE

4 oz. stuffed chicken breast and 4 oz. beef sirloin with onion jus

Starch

Seasonal vegetables

\$58/guest

DINNER

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

VEGETARIAN OPTIONS

STUFFED PEPPER

Roasted with chickpeas, tomatoes, rice and chipotle
Garlic mashed potatoes
Seasonal vegetables
\$27/guest

LINGUINE

Linguini with fresh basil, tomatoes, garlic, artichokes and olive oil
\$27/guest

RISOTTO

Creamy risotto with butternut squash and green peas
\$27/guest

RATATOUILLE PASTA

Grilled eggplant, red pepper, zucchini and red onion in tomato sauce
\$27/guest

DINNER ENHANCEMENT

SORBET PALATE CLEANSER

Raspberry and lemon sorbet
\$3/guest

DINNER

[MEETING PACKAGES](#) [BREAKFAST BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)

DINNER BUFFET TABLES

All Dinner Buffet Tables include:

Artisan bread and butter

Seasonal vegetables

Charcuterie board

Variety of desserts and specialty treats

Freshly brewed Starbucks® coffee and Tazo® teas

Minimum of 25 guests or an additional \$5/guest will apply.

STAMPEDE

Choice of:

- Three proteins
- Two salads
- Two side dishes

\$58/guest

STETSON

Choice of:

- Two proteins
- Two salads
- Two side dishes

\$50/guest

WRANGLER

Choice of:

- One protein
- Two salads
- Two side dishes

\$40/guest

SALAD

Baby spinach salad with goat cheese, mushrooms, walnuts, sundried cranberries and raspberry vinaigrette

Heritage green salad with red onion, cherry tomatoes, carrots, radishes and red wine vinaigrette

Caesar Salad with chopped romaine hearts, garlic croutons, parmesan cheese and Caesar dressing

Greek salad with Kalamata olives, cucumber, tomatoes, red onion, feta cheese and oregano dressing

Pasta salad, basil pesto, sundried tomatoes, sliced olives, artichokes and olive oil

SIDE DISH SELECTION

Basmati rice

Multigrain rice blend

Cajun-roasted potatoes

Mashed potatoes

Cheese tortellini with marinara sauce

Penne with basil, tomato, garlic and olive oil

Risotto with butternut squash and peas

PROTEIN

HERB-MARINATED CHICKEN

Chicken breast with roasted onion and natural pan jus

LEMON PEPPER CHICKEN

Roasted bone-in chicken with woodland mushrooms and caramelized onion ragout

ROAST BEEF

Served with red wine sauce

POTATO-CHIP-CRUSTED CHICKEN BREAST

Served with demi-glace sauce

ATLANTIC SALMON

Seared Atlantic salmon with lemon caper sauce

ENHANCEMENTS

TOMATO SOUP

Creamy tomato basil

\$3/guest

BUTTERNUT SQUASH SOUP

Creamy butternut squash soup

\$3/guest

CARVING STATIONS

PRIME RIB

With au jus, rolls and butter

\$475/manned station | Serves 40 guests

ROAST BEEF

With peppercorn gravy, rolls and butter

\$375/manned station | Serves 35 guests

ROAST TURKEY BREAST

With cranberry sauce, gravy, rolls and butter

\$300/manned station | Serves 30 guests

PORK LOIN

With au jus, rolls and butter

\$325/manned station | Serves 40 guests

WINE

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



RED WINES

ALAMOS

Malbec, Argentina – House Red
\$32/bottle

REDWOOD CREEK

Cabernet Sauvignon, USA
\$24/bottle

ALAMOS

Cabernet Sauvignon, Argentina
\$46/bottle

D'ARENBERG FOOTBOLT

Shiraz, Australia
\$45/bottle

RUN RIOT

Pinot Noir, USA
\$42/bottle

WHITE WINES

ALAMOS

Chardonnay, Argentina – House White
\$30/bottle

REDWOOD CREEK

Chardonnay, USA
\$24/bottle

J. BOUCHON

Sauvignon Blanc, Chile
\$36/bottle

INNISKILLIN

Pinot Gris, Canada
\$34/bottle

SPECIALTY

VAPORETTO

Prosecco Brut, Italy
\$38/bottle

OKANAGAN APPELSENCE

Sparkling Apple Cider, Canada (non-alcoholic)
\$14/bottle

Wine serving styles include: Open and Place, Pour and Place, Continuous Pour

COURTYARD BY MARRIOTT® CALGARY AIRPORT | 403.238.1000
RESIDENCE INN BY MARRIOTT® CALGARY AIRPORT | 403.278.1000
2500 & 2530 48th Avenue NE, Calgary, Alberta T3J 4V8, Canada

COURTYARD
BY MARRIOTT

Residence INN
BY MARRIOTT

BEVERAGES

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

BAR MENU

ALCOHOLIC BEVERAGES

Prices listed are per drink

	Host	Cash
Domestic beer bottles	\$5.50	\$6.50
Imported beer bottles	\$6.50	\$7.50
Cocktails	\$6	\$7
House highballs	\$5.50	\$6.50
Premium highballs	\$6	\$7
Premium liqueurs	\$6	\$7
House wine by the glass	\$6	\$7

Seasonal wine list available upon request.

NON-ALCOHOLIC BEVERAGES

Prices listed are per drink

	Host	Cash
Soft drinks	\$2	\$2.50
Fruit punch	\$2	\$2.50

*Bartender/Cashier labour charges will apply if consumption is less than \$350:
\$50/hour/Associate (3-hour minimum)*

SELF-SERVE SOFT DRINKS

SOFT DRINKS

\$3/beverage charged on consumption

EAST INDIAN MENU

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [EAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



DINNER BUFFET TABLES

All Indian Dinner Buffet Tables include:

Papad
Achar
Chutney
Mirchi
Lemon wedges
Freshly brewed Starbucks® coffee and Tazo® teas

Minimum of 20 guests or an additional \$5/guest will apply.

OPTION 1

- One (1) vegetarian appetizer, one (1) salad, one (1) raita, one (1) daal, one (1) rice, one (1) bread, one (1) vegetarian entrée, one (1) Indian dessert and chef's assorted choice of desserts
\$38/guest

OPTION 2

- One (1) meat appetizer, one (1) vegetarian appetizer, one (1) salad, one (1) raita, one (1) daal, one (1) rice, one (1) bread, one (1) vegetarian entrée, one (1) meat entrée, one (1) Indian dessert and chef's assorted choice of desserts
\$45/guest

OPTION 3

- Two (2) meat appetizers, two (2) vegetarian appetizers, two (2) salads, one (1) raita, one (1) daal, one (1) rice, one (1) bread, one (1) vegetarian entrée, two (2) meat entrées, one (1) Indian dessert and chef's assorted choice of desserts, masala chai
\$55/guest

OPTION 4

- Two (2) meat appetizers, two (2) vegetarian appetizers, two (2) salads, one (1) raita, one (1) daal, one (1) rice, one (1) bread, one (1) vegetarian entrée, two (2) meat entrées, two (2) Indian desserts and chef's assorted choice of desserts, masala chai
\$60/guest

EAST INDIAN MENU

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

VEGETARIAN APPETIZERS

Vegetarian pakora with mint chutney
Mini vegetable samosas
Aloo tikki
Harabhara kabab with mint chutney
Tandoori paneer tikka
Paneer amritsari
Chaat papadi
Paneer pakora

NON-VEGETARIAN APPETIZERS

Mini chicken samosa
Mini beef samosa
Tandoori chicken tikka
Tandoori fish tikka
Fish pakora
Fish amritsari
Chicken malai tikka

SALAD

Chickpea and potato chaat
Tomato, onion, carrot and cucumber salad platter
Kachumber salad

RAITA

Mixed vegetable raita
Pineapple raita
Boondi raita
Cucumber raita

RICE

Steamed basmati rice
Turmeric rice
Pea pulao rice
Mixed vegetable pulao rice
Jeera rice

NAAN

Plain naan
Butter naan
Garlic butter naan

DAAL

Daal tadka
Daal makhani
Daal masala

VEGETARIAN ENTRÉE

Aloo gobhi
Matar paneer
Palak paneer
Aloo palak
Chole masala
Shahi paneer
Mixed vegetable jalfrezi

NON-VEGETARIAN ENTRÉE

Butter chicken
Chicken tikka masala
Chicken karahi
Chicken curry
Beef curry
Beef vindaloo
Beef korma
Mutton curry
Mutton korma
Mutton rogan josh
Goan fish curry

DESSERT

Gulab jamun
Rasmalai
Rice kheer
Fruit custard
Fresh fruit salad
Gajar halwa

ENHANCEMENTS

Vegetarian appetizer	\$2/guest
Non-vegetarian appetizer	\$2.50/guest
Choice of vegetarian entrée	\$3/guest
Choice of non-vegetarian entrée	\$5/guest
Chicken biryani	\$6/guest
Dahi bhalla	\$2/guest
Lassi (Plain or Mango)	\$3/guest
Chai (Plain or Masala)	\$3/guest

AUDIOVISUAL TECHNOLOGY

[MEETING PACKAGES](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [HORS D'OEUVRES](#) [RECEPTION](#) [DINNER](#) [WINE](#) [BEVERAGES](#) [FAST INDIAN MENU](#)
[HOMESTYLE MEETING PACKAGE](#) [AUDIOVISUAL TECHNOLOGY](#) [CONSIDERATIONS](#)



PSAV PRESENTATION SERVICES

With PSAV, turn ordinary meetings into memorable experiences. Whether you are planning an intimate board meeting or an elaborate production, they mix creativity with the right technology to make you look like a hero.

As a leader in the industry, they invest in the newest technology, enabling them to respond to all of your meeting needs. They offer a full line of projection, lighting, staging, audio equipment and numerous meeting essentials. All of their state-of-the-art equipment is maintained and located on-site at the Courtyard by Marriott® Calgary Airport by dedicated event technology experts. They understand you rely on their expertise to successfully deliver your meeting message.

CANCELLATION

Any equipment or technician cancellation within 24 hours of a function's start time will be billed at full price.

PRICING

All prices listed are per room per day. There will be an 18% service charge on all event technology services and equipment.

LABOUR

Labour will be charged for setup and teardown on all equipment, including video projection, multi-image, audio reinforcement system, stage lighting, fast-fold screens and draping at the rates listed in the menu.

CUSTOM

If you do not see a specific item needed to make your meeting a success, please connect our Presentation Services office at 403.801.6550.

AUDIOVISUAL TECHNOLOGY

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

POPULAR PACKAGES

LCD VALUE PACKAGE

LCD Projector
Tripod 6 ft. or 8 ft. Screen
Projector Stand
Video Cable Lot
Setup/Dismantle of the Package
\$445/day

CLIENT SCREEN PACKAGE

Tripod 6 ft. or 8 ft. Screen
Projector Stand
Video Cable Lot
Setup/Dismantle of the Package
\$155/day

MEETING AUDIO PACKAGE

Wired Microphone
Computer Audio Patch
4-Channel Mixer
House Sound Patch
Audio Cable Lot
Setup/Dismantle of the Package
\$221/day

SCREEN OPTIONS

CRADLE PACKAGES

LCD Projector (optional)
Cradle 10 ft. or 12 ft. Screen

FASTFOLD PACKAGES

LCD Projector (optional)
Professionally Dressed Fastfold Screen (7.5 ft. x 14 ft.)

LABOUR RATES

Technicians are available on a minimum 3-hour basis:

Technician Setup/Strike | \$70/hour
Technician Operate | \$85/hour

AUDIO COMPONENTS

All component rentals are a per day rental rate.

MIXERS/PROCESSING

(Required with any microphone)
4-Channel Mixer | \$50
8-Channel Mixer | \$80
Computer Audio Patch | \$45
House Sound Patch | \$50

MICROPHONES

Wired Microphone | \$40
Wireless Microphone, Handheld | \$145
Wireless Microphone Lavalier/Lapel | \$145

AMPLIFIERS/SPEAKERS

Two Speaker PA Systems with Mixer | \$205
Powered Speaker, with Stand | \$72

ADDITIONAL SUPPORT COMPONENTS

Flip Chart with Standard Paper and Markers | \$49
Flip Chart with 3M Post-it Paper and Markers | \$65
Flip Chart Easel | \$34
Polycom/Teleconference Phone | \$110
VGA or HDMI Cable | \$25
25 Extension Cord with Power Strip | \$15
Wireless Mouse | \$50
Slide Advancer | \$50
Video Distribution Amplifier | \$55

VIDEO DATA MONITORS

32-inch LCD Video Monitor | \$150

Contact PSAV to discuss other audiovisual options:

Multiple screens, multi-images
Widescreen & HD technology
Recording your event
Walk-on and walk-off music
Large venue, concert-quality sound systems

CONSIDERATIONS

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

EXHIBITS AND DISPLAYS

If displays, exhibits or products are to be used, arrangements for their arrival, unloading and departure must be made with the Events Office. Such displays, exhibits or products are the responsibility of the exhibitor, and Courtyard by Marriott® accepts no liability for the loss or damage thereto whether caused by the negligence of the hotel, its employees and agents, or otherwise.

Such displays, exhibits or products must be removed from the function rooms at the end of each day, unless the room is reserved on a 24-hour basis. In such cases, Courtyard by Marriott®, at the customer's request, will arrange to have the function room locked. The hotel will not be responsible for the displays, exhibits and products locked in the function room.

SHIPPING MATERIALS

All materials shipped to the hotel should be addressed as follows:

Contact's Name

Organization

c/o 2500 48th Avenue NE

Calgary, AB, T3J 4V8

Canada

Attention: Name of organization and contact name to ship to the hotel

Hold for arrival

Date/room of function

Please note that the hotel will not accept shipments for functions earlier than 72 hours prior to the scheduled function nor will the hotel hold any shipments for more than 72 hours after the event is completed. It is the organizer's responsibility to arrange for materials to be shipped back.

The hotel will not accept C.O.D. shipments unless arranged with your Event Manager. The hotel will not authorize the hotel's customs broker to clear any shipments arriving from the United States or internationally. Please ensure arrangements have been made with a customs broker prior to attempting to ship to the hotel.

CONSIDERATIONS

MEETING PACKAGES BREAKFAST BREAKS LUNCH HORS D'OEUVRES RECEPTION DINNER WINE BEVERAGES EAST INDIAN MENU
HOMESTYLE MEETING PACKAGE AUDIOVISUAL TECHNOLOGY CONSIDERATIONS

MENU SELECTION

Please submit your menu selection to our Events Office at least two weeks prior to your event so that we may guarantee your selections. Packages including meeting space rental are available upon request starting at \$70/guest.

FOOD AND BEVERAGE

We do not permit outside food or beverage, to be brought into the hotel, with the exception of wedding cakes.

PRICES AND TAXES

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. An 18% service charge will be levied on all food and beverage and meeting room rental prices, and applicable government taxes will be applied on food, alcoholic beverages, rental and labour fee.

GUARANTEES

Our Events Office is to be notified of the number of guests by 12:00 noon, three (3) business days (Monday through Friday) prior to your function.

AUDIOVISUAL SERVICES

A complete line of audiovisual equipment and service is available at an additional cost. Our audiovisual supplier is PSAV. An 18% service charge will be levied on all audiovisual prices. Applicable government taxes will be applied as well.

POWER SUPPLIES

Standard 110v/15amp power supplies are available in all our banquet rooms. Additional power requirements can be supplied at a nominal cost through our Events Office. We recommend that you check with us prior to installing any electrical equipment to ensure adequate power supply is available.

CREDIT INFORMATION

Direct Billing is available. All new accounts must be established with our Credit Department. Events must meet a minimum of \$5,000 to apply. Deposits and full pre-payment may be required for any organization not set up on credit terms. All private and social functions will require full pre-payment by cash, credit card or certified cheque two weeks prior to the date of the event.

INTERNET CONNECTIONS

Wireless internet is provided in all meeting space at Courtyard by Marriott®.

SOCAN AND RE:SOUND

Courtyard by Marriott is required by law to collect royalties on behalf of the Society of Composers, Authors and Music Publishers of Canada, when copyrighted music is played. Re:Sound represents the rights of artists and record companies. The one-time fee is applicable to any event with music as follows:

Without Dancing: 1 – 100 guests capacity \$29.81	101 – 300 guests capacity \$42.86
With Dancing: 1 – 100 guests capacity \$59.64	101 – 300 guests capacity \$85.80