

We thank you for considering the Radisson Hotel Calgary Airport to host your function. Our Catering Associates are available to assist you in the planning of a successful event. In order to ensure a successful event we request that you comply with the following catering policies.

Menus

Our wide variety of appetizers, entrees and desserts has been designed to offer flexibility in creating a special menu for you. Prices listed in this document are valid for sixty (60) days.

Menu Selection

When selecting your menus, please remember that for each function a menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special menus must be identified to the Banquet Manager prior to service commencing. The Catering Office must be advised of your selection fourteen (14) days prior. Expected numbers are due two (2) working days prior to function should your numbers decrease the hotel reserves the right to adjust menu prices and or room rental.

Prices

All prices stated on the current price list are subject to change and will be confirmed no more than sixty (60) days prior to the function.

Food from Outside the Hotel

The Hotel does not permit any food to be brought in from outside sources, due to City and Provincial Health Regulations, with the exception of wedding cakes.

Gratuity & Tax

All food & beverage is subject to a fifteen (15) percent service gratuity. GST is applied to the balance of your bill.

SOCAN

As governed by the Copyright Act, Tariff No. 8, all events with live and or recorded music will be charged the applicable SOCAN Music Federal License Fee.

Guaranteed Attendance

The Catering Office must be notified of the guaranteed number of guests attending your food & beverage function two (2) working days prior to the event. Should your numbers decrease by more than 10% the hotel reserves the right to adjust menu prices and or room rental. The final charges will be based on the number guaranteed or the actual attendance, whichever is greater. If this number is not received, the estimated number of guests at the time of booking will be taken as the guarantee for final billing.

Function Room Assigned

A more suitable function room may be assigned to your group should the number of guests and or setup requirements change.

Method of Payment

All new accounts must apply for credit to establish billing privileges prior to the event otherwise an alternate form of payment is required. For all private and social functions, a deposit is required at the time of space confirmation, with an additional deposit of fifty (50) percent of the estimated costs due thirty (30) days prior. The estimated balance is due 2 working days prior to the function with final payment settled the day of the event. Deposits are non-refundable in the event of a cancellation.

Cancellation

Please see contract for details.

Shipping, Receiving & Storage

Subject to prior arrangements and space availability, minimal amounts of material or supplies for your function may be delivered to the hotel a maximum of five (5) working days prior to the function. Boxes must be marked and addressed properly with the name and date of the meeting or function clearly indicated. The Radisson Hotel Calgary Airport does not accept liability for any loss or damage to goods stored prior to arrival or following the stay. Should there be unusually heavy items that need to be maneuvered and stored additional charges may be applied.

Display Material

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks or any other attachments for posters, flyers or written materials to the walls and doors of the hotel without consent of the Hotel. The Hotel would be pleased to hang any banners for you.

Audio Visual

Your equipment requirements can be reserved through our Catering Associates. Rental fees apply to most equipment. A twenty-four (24) hour cancellation notice is required, otherwise the equipment ordered will be charged accordingly.

Start and Finish Times

Start and end times of all functions are to be strictly adhered to, space is only booked for the time indicated. Setup and dismantle times are to be specified at the time of booking. Personal effects and equipment must be removed from the function room at the end of the scheduled day, unless reserved on a twenty-four (24) hour basis. The Radisson Hotel Calgary Airport does not accept liability for articles left in the Meeting or Banquet Rooms.

Special Services

Our Catering Associates will be happy to work with you in developing seating arrangements, floor plans and registration tables. Music, entertainment, flowers, photographers, staging and lighting may also be booked through your Catering Associate.

Additional Labour Fees

The Hotel shall be entitled to charge an additional labour fee if a request is made to reset a function room with less than 24 hours notice.

Themed Coffee Breaks

Hearty Smarty

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Pitchers of Juice Apple, Orange and Cranberry
Skim Milk, Bottled Spring Water, Whole Fruit,
Nutri Grain Bars, Bagel Chips

\$5

Half Time

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Cold Soft Drinks
Individual Packages of Assorted Potato Chips
Smarties, Jolly Ranchers, Twizzlers, Bowls of Pretzels

\$5

Don't Worry Be Happy

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chocolate Dipped Strawberries, Assorted Candy Bars
Boxed Cereals with 2% and Skim Milk, Mixed Nuts

\$6

Tropical

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Fruit Smoothies, Banana Bread, Sliced Fresh Fruit,

\$5

Something Sweet

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Hot Chocolate, Jumbo Cookies and Squares

\$5

Afternoon Perk Up

Dark French Roast Coffee
Callebaut Chocolate Fondue
Biscotti with Fresh Fruit

\$6

All Prices are subject to 15% gratuity and 7% goods and services tax.



Coffee Breaks

Freshly Brewed Regular or Decaffeinated Coffee \$16.00 per thermos

Selected Teas (Regular and Herbal) \$1.60 per bag

Hot Chocolate \$18.00 per thermos

Fruit Juices 48oz Pitcher \$13.25

Individual Juices \$2 per bottle

Milk (White or Chocolate) 48oz Pitcher \$13.25

Soft Drinks \$1.50 Per Can

Montclair Water \$2 Per Bottle

Perrier Mineral Water \$2.50 Per Bottle

Assorted Muffins \$1.95 Each

Assorted Fruit Danish \$1.95 Each

Banana Bread \$1.75 Per Slice

Croissants with Preserves \$1.95 Each

Bagels with Cream Cheese, Assorted Preserves & Toaster \$2.75 Each

Cinnamon Rolls \$2.50 Each

Assorted Squares \$1.75 Each

Giant Assorted Cookies \$1.75 Each

Whole Fruit \$1.50 Piece

Individual Yogurt \$2.50 Per Person

All Prices are subject to 15% gratuity and 7% goods and services tax.



Breakfast Menus

Buffets

Deluxe Continental Breakfast Buffet

Selection of Chilled Juices
Danish, Muffin & Croissants
With Breakfast Preserves, Seasonal Fruit Tray
Freshly Brewed Coffee, Decaffeinated Coffee and Tea \$ 8

The Radisson

Selection of Chilled Juices
Danish, Muffin & Croissants
With Breakfast Preserves
Bacon & Sausage
Farm Fresh Scrambled Eggs
Hash browns
Fresh Fruit Slices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 12

The Calgarian

Selection of Chilled Juices
Danish, Muffin, Croissants and Bagels
With Breakfast Preserves
Bacon & Sausage
Farm Fresh Scrambled Eggs & Eggs Benedict
Hash browns
Fresh Fruit Slices
Muslix Granola Bar
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 15

*** Ask the Catering Department about Our Tasty Buffet Add-ons***

All Prices are subject to 15% gratuity and 7% goods and services tax.



Plated Breakfasts

Eggs Benedict

Selection of Chilled Juices
The Classic made with English Muffins, Canadian Bacon, Poached Eggs and a
Rich & Tangy Hollandaise Sauce
Hash Browns
Melon Wedges
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 12

Breakfast Burrito

Selection of Chilled Juices
A Mexican Style Flour Tortilla is filled with Farm Fresh Scrambled Eggs
Baked with Salsa & Cheese
Hash Browns
Refried Beans
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 11

Healthy Choice

Selection of Chilled Juices
Fresh Fruit Plate
Low Fat Bran Muffin
Fruit Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 10

Traditional

Selection of Chilled Juices
Farm Fresh Scrambled Eggs
Hash Browns
Bacon, Sausage or Ham
Croissant with Breakfast Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$ 11

Lunch Plate Service

Includes one appetizer and one dessert selection

All Prices are subject to 15% gratuity and 7% goods and services tax.



Appetizers

Chef's Daily Soup, Tossed Seasonal Greens with Dill Ranch Dressing
California Green salad with Raspberry Vinaigrette, Tomato Cucumber Salad with Basil, Olive Oil & Balsamic Vinegar
Roast Squash and Maple Soup, Beef and Wild Rice Consome

Champagne Poached Chicken

Double Cream and Sun Dried Cranberry Sauce
Served in a Puff Pastry Shell
Served with a Medley of Seasonal Vegetables
\$16

Fresh Broiled Chicken Breast with Basil Pesto & Shredded Asiago

Spinach Risotto, Roast Peppers and Zucchini
\$18

Broiled Pork Steak

Curried Peach and Apple Compote
Sautéed Potatoes Green Beans and Carrots
\$16

Roast Alberta Beef 6oz Sirloin Medallion

Burnt Onion Tarragon Au Jus
Oven Roast Red Potatoes
Seasonal Medley of Fresh Vegetables
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Beef Brochette

Shanghi Noodles, with Stir Fry Vegetables and Hong Kong Curry Sauce
\$16

Dessert

Fresh Seasonal Fruit Tart with Chantilly Cream
Italien Fruit Cassata
Crème Caramel
Strawberry, Rhubarb and Honey Crumble
Chocolate Raspberry Mousse

Lunch Selections

From the Sandwich Board

All Prices are subject to 15% gratuity and 7% goods and services tax.



Soup & Sandwich Buffet

Chef's Daily Soup Selection
Vegetable Tray
Assorted Deli Style Sandwiches on White & Wheat Bread
Vegetarian Sandwiches on White & Wheat Bread
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$12

Create Your Own Sandwich

Minimum 15 People
Chef's Daily Soup Selection
Assorted White, Wheat & Rye Bread
Select Sliced Deli Meats, Tuna Salad
Cheese Slices, Lettuce, Alfalfa, Cucumber
Tomato, Onion, & Pickle Slices
Mustard, Mayonnaise & Butter
Tossed Green Salad, Potato Salad & Coleslaw
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$15

Deli Sandwich Buffet

Minimum 20 People
Tossed Seasonal Greens
Coleslaw, Pickles, Potato Salad
Deli Sandwiches on White, Wheat & Rye
Ham, Smoked Turkey, Deli Beef, Smoked Meat, Salami, Tuna
Pie of the Day
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$16

Deluxe Soup & Sandwich

Minimum 30 People
Chef's Daily Soup Selection
Vegetable Basket
Triangle Sandwiches
Filled Focaccia Sandwiches
Pressed Sourdough Sandwiches
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$14

The Radisson Lunch Buffet

Minimum 30 People

Fresh Baked Rolls
Tossed Seasonal Greens
New Potato Salad
Spinach & Pepper Salad
Marinated Vegetable Salad

And a choice of two of the following, which come with Chef's Selection of Seasonal Vegetables and Rice or Potatoes

Sole Fillets stuffed with Spinach & Mozzarella, Vermouth Supreme Sauce
Bratwurst Sausage, Onion Caraway Sauce
Roast Alberta Pork, Apple & Bingcherry Cream Sauce
Roast Pepper Cured Alberta Beef Round, Brandy Au Jus
Oven Roasted Chicken, Herb Marinated
Spinach Fettuccini, With Meat & Alfredo Sauces

Assorted Dessert Squares
Fresh Fruit, Crème Carmel
Trifle, Pies
Coffee, Decaffeinated Coffee & Tea
\$18

International Lunches

All Prices are subject to 15% gratuity and 7% goods and services tax.



Pasta Perfecto Bar

Minimum 20 People
Baskets of Freshly Baked Garlic Baguettes
Chef's Daily Soup Selection
Crisp Tangy Caesar Salad
Lasagna
Spinach Fettuccini with Cream & Tomato Sauces
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$15

Asian Buffet

Minimum 20 People
Spinach Mandarin Salad
Tossed Greens with Chow Mien Noodles
Won Ton Soup
Fried Dumplings
Beef & Broccoli Stir Fry
Shanghi Noodles, Fried Rice
Fresh Fruit & Fortune Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$15

Italian

Minimum 20 People
Freshly Baked Focaccia
Bruschetta
Caesar Salad
Tossed Seasonal Greens
Fettuccini with Alfredo & Tomato Sauces
Chorizo Sausage
Ratatoulli
Biscotti & Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$17

Mexican

Minimum 20 People
Taco Salad
(Seasonal Greens, Nachos, Tomatoes,
Grated Cheddar & Jalapenos)
Corn Salad
Chicken & Beef Fajitas
Mexican Rice
Assorted Dessert Squares
Caramel Custard
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$15

Ask about our Interactive Lunches

Dinner Selections

botaniCa* Buffet

All Prices are subject to 15% gratuity and 7% goods and services tax.



All Dinner Buffets – Minimum 30 people

Cold Items

Fresh Dinner Rolls and Butter
Tossed Seasonal Greens Salad & Marinated Mushroom Salad
Rotinni Spinach and Sun Dried Tomato Salad & Classic Caesar Salad
Red Potato Salad & Fresh Seasonal Vegetable Basket
Assorted Cold Cuts & Deli Pickle Platter
Domestic and Imported Cheese Tray

Hot Selections

Choice of Two Hot Selections served with Seasonal Vegetables Potatoes or Rice

Roast Chicken – Lemon Rosemary Essence

Roast Alberta Beef – Cracked Pepper Au Jus

Roast Alberta Pork Loin - Curry Rubbed Apple Brandy Sauce

Sole Paupiettes - Spinach Mozzarella Filling, Shrimp & Vermouth Sauce

Additions in Place of a Hot Item:

Chicken Breast Medallions – Add \$2.00

Prime Rib Aus Jus –Add \$3.50

Desserts

Fresh Seasonal Fruits

Crème Carmel

Assorted Torts, Fruit Pies

Fancy Squares and Pastries

Trifle, Apple Strudel and Fruit Flans

Warm Bread Pudding with Carmel Butter Sauce

Dessert Fondue with Callebaut Chocolate add \$2.00

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$28

The Alberta Ranch Buffet

Minimum 30people

All Prices are subject to 15% gratuity and 7% goods and services tax.



Cold Items

Corn Bread and Soda Biscuits
Potato Salad, Coleslaw,
Marinated Bean Salad

Hot Selections

Cream Corn, Baked Beans
Baked Potatoes with all the Fixings
Barbecued Farm Chickens
Roast Alberta Beef Smoking Hot Horseradish

Desserts

Saskatoonberry Steam Dumplings,
Pumpkin Pie, Pound Cake
Mud Coffee, Decaffeinated Mud Coffee and Tea
\$26

Dinner Plate Service

Appetizers

Garden Greens with Shredded Root Vegetables & Fresh Herb Vinaigrette

All Prices are subject to 15% gratuity and 7% goods and services tax.



California Green Salad with Raspberry Vinaigrette
Tomato Cucumber Salad with Basil, Olive Oil & Balsamic Vinaigrette
Roast Squash and Maple Soup, Beef and Wild Rice Consommé

Entrees

Broiled Double Cut Pork Steak
Apricot Mint Relish \$21

Grain Fed Canadian Veal Paupiette
Filled With Asparagus & Proscuitto, Hunter Sauce \$22

Fresh Salmon Filo Pastry
Spinach & Brie Cheese Sauce \$23

Salmon Fillet
Honey Dijon Sauce \$23

Halibut & Prawns
With Citrus Hollandaise Sauce, Saffron Rice & Steamed
Vegetables \$28

Beef & Wild Mushroom Brochette
With Wasabi and Burgundy Sauce \$21

Chicken Cordon Bleu
Creamy Mushroom Sauce \$21

Stuffed Chicken Breast
Filled with Spinach and Shrimp Mousse, Red Pepper &
Dill Sauce \$21

Free Range Chicken Supreme
Roasted Three Onion Sauce \$27

Alberta Beef
Sirloin Medallions Alberta Whiskey Sauce \$22

Roast Alberta Beef
Marchand du Vin \$22

Roast Alberta Prime Rib
Cracked Black Pepper & Herb Au Jus \$28

Vegetarian Options

Roasted Peppers, Onion, Zucchini in Olive Oil & Fresh Herbs on Wild Rice \$17

Spiced Mixed Bean & Tomato Medley on Polenta with Broiled Zucchini \$17

Fettuccini, Broiled Vegetables & Sundried Tomato Tapenade with Parmesan Cheese \$17

Desserts

Filo Basket with Lemon Honey Mousse & Fruit Coulee
Chocolate Cup with Vanilla Cream & Seasonal Fruit
Peach Mousse with Lemon Genoise & Marinated Peach Segments
Strawberry, Rhubarb, Honey Crumble
Coffee Custard with Chocolate Cigar
Cheese Cake with Berry Compote

A la Carte

(Maximum 100 people)

Fresh Baked Dinner Rolls & Butter

All Prices are subject to 15% gratuity and 7% goods and services tax.



Chef's Selection of Soup

Seasonal Greens with Shredded Root Vegetables

Chicken Italian with Asiago Cheese & Spinach in a Spicy Tomato Sauce

Or

Salmon Filet, Avocado Lime Butter Sauce

Or

8oz New York Steak Madagascar

All items accompanied by the Chef's selection of Seasonal Vegetables & Potato

Mixed Berry Crumble

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

2 Entrée Selections \$28 per person plus gratuity & tax

3 Entrée Selections \$29 per person plus gratuity & tax

Spiced Beef in Filo
\$14.95 per dozen

Receptio

Pepper Beef Brochettes
\$14.95 per dozen

Hot Hors D'oeuvres

Vegetable Brochettes
\$12.95 per dozen

Salt & Pepper Rib
\$12.95 per pound

Chicken Satay
\$14.95 per dozen

Spring Rolls
\$12.95 per dozen

Bing Cherry Marinated Pork Skewers
\$14.95 per dozen

All Prices are subject to 15% gratuity and tax

Chicken Wings
\$12.95 per pound

Mini Quiche
\$12.95 per dozen

Potstickers
\$12.95 per dozen

Chaussons Alberta
\$14.95 per dozen

Wontons
\$12.95 per dozen

Cold Canapés

California Rolls \$15.00 per dozen

Fruit and Vegetable Canapés
Topped with Crab, Shrimp, Smoked Salmon, Pate, Ham & Creamed Cheese \$18.00 per dozen

Jumbo Shrimp Waterfall with Cocktail Sauce \$17.95 per dozen

Marinated Vegetable Brochettes in Balsamic Vinaigrette \$14.00 per dozen

Reception Additions

Spinach & Crab Dip in a Sourdough
Breadbowl
\$ 75.00 per tray

Vegetable Tray with Humus & Pita Bread
\$3.25 per person

Bruschetta with Toast Rounds
\$45.00 per tray

Deli Meat Tray with Milk Buns &
Condiments
\$3.95 per person

All Prices are subject to 15% gratuity and 7% g

Smoked Salmon Slices with Rve Bread

Carved Homemade Gravlax with Rye Bread & Honey Mustard
\$100.00 per side

Fresh Fruit Tray
\$3.25 per person

Domestic & Imported Cheese Tray with Crackers
\$3.95 per person

Baked Brie in Puff Pastry with Cranberry Coulee & Crackers
\$100.00 Full Wheel Or \$50.00 Half Wheel

Sandwiches

Assorted Triangle Sandwiches
White & Wheat Bread with Cold Meat & Salad
Fillings.
Vegetarian Sandwiches Included
\$3.95

Deli Sandwiches
Ham, Turkey, Smoked Meat, Salami, Egg Salad & Tuna
Thinly shaved & piled high on Rye, White or Wheat Bread
\$4.50

Filled Focaccia Sandwiches
Assorted Sliced Meats, Lettuce, Peppers, Alfalfa Sprouts &
Spanish Onions with Roast Garlic & Sundried Tomato Mayonaise
\$4.95

Carved in the Room
Roast Strip Loin of Alberta Beef with Small Buns & Horseradish \$225.00 Approximately 25 People
Hip of Alberta Beef with Small Buns & Horseradish \$600.00 Approximately 100 – 150 people
Dunn's Smoked Meat Station with Rye Bread & Mustards, Hand Carved \$6 per person

Late Night Snacks

Available only when purchasing a Dinner Package

Crudities & I **Reception Package #1** liments \$6 Per
For 50 People
Cheese & Fruit Tray @ 25 People
Vegetable Tray @ 25 People
Assorted Squ ed Cookies ;
Spinach & Crab Dip in sourdough 1 Tray
Bruschetta with Toast Rounds 1 Tray
Assorted Squares @ 25 People

Chicken Satay 6 Dozen
Beef Brochettes 6 Dozen
Hot Wings 6 Lbs
Salt & Pepper Ribs 6 Lbs
Mini Quiche 6 Dozen

All Pri ervices tax.

\$725.00



Reception Package #2

For 50 People

Baked Brie in Puff Pastry ½ Wheel
Vegetables with Humus & Pita @ 25 People
Jumbo Shrimp Waterfall with Cocktail Sauce
15 Dozen
Chocolate Fondue @ 25 People

Chicken Satay 6 Dozen
Mini Quiche 6 Dozen
Peppered Beef Brochettes 6 Dozen
Chaussons 6 Dozen
Bing Cherry Marinated Pork Brochettes 6
Dozen

\$950.00

Banquet Bar Service

The Radisson Hotel Calgary Airport will supply and dispense all Alcohol.

Price includes Glasses, Ice and Mix.

Please Note – Bartender and Cashier Service at an hourly rate

(3 Hours Minimum)

will be charged when Bar Sales are less than \$300.00 (for 1 bar and 1 cashier)

Bartender Service Charge - \$15.00 plus Gratuity and GST

All Prices are subject to 15% gratuity and 7% goods and services tax.



Cash Bar

(Taxes Included)

Domestic Beer	\$4.25
Import Beer	\$5.50
Soft Drinks	\$1.75
Mineral Water/ Juice	\$2.00
Liquor	\$4.25
Liqueurs	\$6.00

Host Bar

(Plus gratuity & taxes)

Function Host will assume all cost.

Domestic Beer	\$3.50
Import Beer	\$4.75
Soft Drinks	\$1.50
Mineral Water & Juice	\$1.75
Liquor	\$3.50
Liqueurs	\$5.25

Punch

Fruit Punch (non-alcoholic) 1 gallon serves 40 people - \$45.00 per gallon

Liquor Punch – 1 gallon serves 40 people - \$75.00 per gallon

Corkage

\$8.00 per person plus 15% Gratuity

All corkage liquor **MUST** be purchased from the Radisson Hotel Calgary Airport Liquor Store
(The Ice House)

A Liquor License is required with a Corkage Bar.

The Liquor & License **MUST** be purchased from the Radisson Hotel Calgary Airport Liquor Store
(The Ice House)

Banquet Wine Suggestions

Mission Ridge Red

\$19

Mission Ridge White

\$19

Santa Rita 120 Cabernet Sauvignon

\$21

All Prices are subject to 15% gratuity and 7% goods and services tax.



Santa Rita 120 Chardonnay
\$24

Calvet Merlot
\$21

Calvert Sauvignon Blanc
\$21

Oxford Landing Shiraz Cabernet
\$27

Oxford Landing Chardonnay
\$28

Beringer White Zinfandel
\$24

All Prices are subject to 15% gratuity and 7% goods and services tax.

