

COURTYARD[®]
BY MARRIOTT
Residence INN[®]
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD BY MARRIOTT CALGARY SOUTH
3750 Market Street SE,
Calgary, AB, T3M 1M4
587.349.7599

RESIDENCE INN BY MARRIOTT CALGARY SOUTH
3710 Market Street SE,
Calgary, AB, T3M 1M4
587.349.8633



BREAKFAST

17 CONTINENTAL ONE

Selection of fresh baked pastries | Butter Croissants, Mini Muffins, Danishes with fruit preserves & butter

Individual Non-Fat Fruit Yogurts

Hardboiled Eggs

Fresh Cut Fruit & Berries

Chilled Orange, Apple & Cranberry Juice

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Teas

22 CONTINENTAL TWO

Fresh Baked Saskatoon Berry Scones with fruit preserves & butter

Hot Steel Cut Oatmeal

Build Your Own Breakfast Parfait | Low Fat Plain Greek Yogurt, low-fat granola cereal, dried cranberries, raisins, walnuts, toasted almonds, honey, chocolate chips, mango puree, caramel & chocolate syrup

Seasonal Fresh Fruit & Berries

2% & Skim Milk, Orange, Apple & Cranberry Juice

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

25 CLASSIC CANADIAN BREAKFAST

Freshly Baked Butter Croissant, Assorted Miniature Danishes & Muffins, fruit preserves & butter

Fresh Cut Fruit & Berries

Individual 0% Fruit Yogurts

Farm-Fresh Hash Brown Potatoes

Free Range Scrambled Eggs

Chilled Orange, Apple & Cranberry Juice

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

Choice of Two Options:

- Spolumbo Pork Maple Sausage
- Spolumbo Cranberry Turkey Sausage
- Spolumbo Chicken Chorizo Sausage
- Crisp Applewood Smoked Bacon
- Honey Maple Smoked Ham

A GOOD BREAKFAST INSPIRES A GREAT MORNING



25 THE MARRIOTT BREAKFAST

Selection of fresh baked pastries | Butter Croissants, Mini Muffins, Danishes with fruit preserves & butter

Individual non-fat Fruit Yogurts

Fresh Cut Fruit & Berries

House Made Tofu & Vegetable Crumble

Orange, Apple & Cranberry Juice

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

Choice of Two Options:

- Traditional Eggs Benedict, Canadian bacon, side hollandaise sauce
- Roasted butternut squash, kale & chorizo egg white frittata topped with ricotta
- Spinach, mushroom, roasted grape tomato & feta quiche
- Mediterranean vegetable shakshuka topped with cage free-run sunny side-up eggs

5 BREAKFAST ENHANCEMENT

Choice of One:

- Avocado & Atlantic Smoked Salmon Eggs Benedict | English muffin, avocado, smoked salmon, Free - Range poached eggs, side dill-hollandaise sauce
- Alberta Roast Beef Hash | shaved roast beef, hash brown, roasted peppers, tomato, kale, Free-Range poached eggs, smoked paprika mornay sauce
- Belgian Waffles or Buttermilk Pancakes - served with berry compote, maple syrup & whipped cream

5 COLD PLATTER ENHANCEMENT

Choice of One:

- Atlantic Smoked Salmon Platter served with pickled onion & popped capers
- Cheese Platter | Imported & local cheese, Chef's Gourmet Preserves



LUNCH

26 SETON STREET DELI

Chef's Crafted Inspired Soup

Domestic cheese platter, cured olives, pickles & fresh crudité

Creamy potato & smoked ham salad | roasted bell pepper, sun-dried cranberry, sweet corn, green peas, toasted pistachio crumble

Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings & fresh vegetable garnish

Alberta Sterling Silver Shaved Roast Beef | rosemary focaccia bread, smoked gruyere, steak tomato, arugula, horseradish aioli

Auburn Wrap | spicy capicola, smoked turkey & chorizo salami, artisan lettuce, shaved aged white cheddar, roasted garlic aioli, sun dried tomato basil wrap

Bacon & Egg Salad | avocado mash, arugula, brioche bun

Wild tuscan albacore Tuna Salad | multigrain panini bread, sundried tomato, roasted red pepper, olives, dill pickles & lettuce gem

Grilled herb vegetables ratatouille wrap | quinoa & brown rice, ratatouille, crisp kale, whole wheat tortilla

Chef's Inspired Selection of Desserts & Pastries

Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

30 MEXICAN MARKET

Tortilla Soup

Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings & fresh vegetable garnish

Oven-Baked Chipotle Beef & Cheese Taquitos

Refried Bean Enchiladas Gratin

Mexican Chicken & Rice Casserole | black beans, peas, corn & tortilla chips

Build Your Own Fish Tacos Beer Battered Atlantic Cod: Shredded cabbage, Cheddar, Chef's Pico de Gallo, Salsa, house made guacamole, sour cream, fresh jalapeno, lime wedge, cilantro aioli, soft & corn tortilla

Chef's Inspired Selection of Desserts & Churros & Ice Cream

Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

ENERGIZING LUNCH

30 EUROPEAN

Borscht Soup, horseradish cream, soft rolls
Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings & fresh vegetable garnish
Roasted Beets & Spinach Salad | goat cheese with dill vinaigrette
Three Cheese Canadian perogies | caramelized onion, smoked crisp bacon, sour cream
Pork-Stuffed Cabbage Roll with spicy tomato dill sauce
Kielbasa Sausage
Chef`s Inspired Selection of European Desserts & Strudel
Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

30 PRANZO

Minestrone with Tuscan kale & butternut squash
Panzanella Salad | grape tomato, cucumber, peppers, red onion, capers, torn fresh basil, olive oil crisp rosemary focaccia, shaved parmesan, red wine vinaigrette
Caprese Salad | beef steak tomato, fresh basil, pesto marinated mozzarella bocconcini cheese, black olives & extra virgin olive oil
Ratatouille Lasagna | zucchini, carrot, eggplant, mushrooms, béchamel, basil ricotta cheese
Italian Hot Oil linguini Frutti di Mare | mussels, salmon & bay shrimps
Chicken Parmesan | Italian herb breaded chicken parmesan, pomodoro sauce, fresh mozzarella
Chef`s Inspired Selection of Italian Desserts & Gelato
Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

30 SOUTH ASIA

Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings
Cucumber & Chickpea (Chana Chaat) salad
Vegetable Samosa
Cumin Basmati Rice
Aloo Gobi | potato & cauliflower curry
Chicken Tikka | red onion, peppers with mango chutney yogurt dip
Lamb Curry with naan bread
Chef`s Inspired Selection of Indian Desserts, Gulab Jamun & Ice Cream
Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

30 MEDITERRANEAN

Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings
Falafel with cucumber yogurt & dill dipping sauce
Lemon-herb Roasted Baby Potatoes
Mediterranean Couscous Pilaf | peppers, spinach, olives & sun-dried mission figs
Mezze | hummus, feta & baba ganoush dip, olives, pickles, herb grilled vegetables, sun-dried fruits, grilled halloumi cheese, pita bread
Choice of Two Kebabs:

- Chicken
- Lamb
- Beef
- Shrimp

Chef`s Inspired Mediterranean Desserts & Baklava
Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

30 THE ORIENT

Create your own Salad | fresh spring lettuce, spinach, arugula, selection of house dressings
Quinoa & Cabbage Slaw | edamame, carrot, red onion, toasted almond, orange-ginger vinaigrette
Korean Kim Chi Pork Dumplings with garlic chili oil
Steamed Sushi Rice
Stir-fried tofu with mushrooms, zucchini and carrots
Chicken Satay with sambal peanut sauce
Mongolian Beef | tender beef tossed in a distinctive dark sweet Asian sauce, garnished with spring onion
Chef`s Inspired Selection of Asian Desserts, Green Tea, Mango Mousse Cake & Ice Cream
Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

A MIDDAY REFRESH



13 THE PASTRY BREAK

Fresh Cut Fruit & Berries

Choice of Two:

- Freshly House Baked Saskatoon Berry Scones, fruit preserves & butter
- Cinnamon rolls, cream cheese frosting
- House made banana bread
- Lemon raspberry loaf
- Mini Muffins

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

15 VITALITY BREAK

Low Fat Greek Yogurt & House made Granola

Sun-dried cranberries, raisins, walnuts, toasted almonds, salted pumpkin seeds, honey, mango puree, caramel syrup

Seasonal fresh fruit & berries

Infused Water Station

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Teas

17 HEALTH & WELLNESS

Antioxidant Seasonal Whole Fruits

Baby carrots & cucumbers, fresh avocado hummus dip

Karma Probiotic Water (Acai-Pomegranate & Mango)

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

14 POPCORN BREAK

Warm popcorn with sweet & savory flavored shakers

Chocolate Brownies

Perrier Carbonated & Regular Water, Selection of Flavored Monin Syrup

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

12 COOKIES

Freshly baked cookies | White chocolate macadamia nut, Double chocolate chip, Oatmeal Raisin

Fresh Cut Fruit

Fresh Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Tea

14 "O CANADA"

Nanaimo Bars & Butter Tart Squares

Miss Vicky's Malt Salt Vinegar Chips

Lay's BBQ Chips

Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

AFTERNOON REFRESH



17 ENERGY BOOSTER

Dark Chocolate Espresso Nut & Blueberry Maple Pecan
high protein Energy Bar

Fresh Cut Fruit & Berries

Fresh Brewed Starbucks, Decaffeinated Coffee &
Assorted Tazo Tea

18 EUROPEAN BREAK

Madagascar green peppercorn, muenster, smoked
gouda, jalapeno Monterey jack cheese, spicy capicola,
chorizo salami & prosciutto, salted nuts, olives, pickles,
fresh berries & sun-dried fruits, fig jam & crackers

Cranberry-orange Biscotti

Clementina Sparkling Drink

Fresh Brewed Starbucks, Decaffeinated Coffee &
Assorted Tazo Tea

18 CHEF'S CRAFTED HORS D'OEUVRES

Calypso Smoothies | orange-avocado with banana &
dates

Atlantic Smoked Salmon on Sliced Pretzel Baguette |
dill-whipped cream cheese, smoked salmon, arugula,
pickled red onion, popped capers

Caprese Skewers | grape tomato, marinated basil
pesto bocconcini, aged balsamic reduction

Fruit Tarts

Fresh Brewed Starbucks Regular & Decaffeinated
Coffee & Assorted Tazo Tea

A LA CARTE BREAK

50 Freshly Brewed Starbucks Regular & Decaffeinated
Coffees & Tazo Teas (10 cups)

3.5 Assorted Pop & Juices | Each

6.5 Assorted Naked Smoothies | Each

3 Seasonal Whole Fruit | Person

12 Freshly Baked Cookies | Dozen

17 Danishes, Assorted Muffins & Scones | Dozen

24 Raspberry Cream Cheese Strudel | Dozen

36 Warm Cinnamon Rolls, Cream Cheese Frosting | Dozen

24 Assorted Bagels, Cream Cheese (Toaster) | Dozen

35 Pretzels, Spicy Grainy Mustard | Dozen

4 Seasonal Fresh Fruit Platter | Person

4 Popcorn Bar with Assorted Seasonings | Person



DINNER

Minimum 25 | Surcharge \$5/Person is applied when it's less than minimum guarantee.

46 PERSON | DINNER BUFFET

Charcuterie Board & Cheese Platter | local & imported cheese & spicy capicola, chorizo salami, salted nuts, olives & pickles, fresh berries & sun-dried fruits, fig jam & crackers

Baked soft rolls and butter

Seasonal Sautéed Vegetables

Chef's Inspired Selection of Cakes & Brule

Fresh Brewed Starbucks, Decaffeinated Coffee & Assorted Tazo Tea

SALADS | CHOICE OF TWO

- Garden Greens | grape tomato, edamame, bell peppers, pickled red onion, toasted pepitas, ranch, balsamic & Italian vinaigrette dressing
- Roasted Beet & Spinach Salad | goat cheese with dill vinaigrette
- Mediterranean Kale | sun-dried tomatoes, cucumbers, olives, quinoa & brown rice, toasted almonds, crispy rosemary focaccia chips, herbs lemon dressing
- Rocket & Mandarin Salad | grape tomato, sun-dried figs, toasted pine nuts, citrus vinaigrette
- Marriott Caesar Salad | rosemary focaccia croutons, bacon bits, angel parmesan cheese, lemon wedge, house made Caesar dressing

STARCH | CHOICE OF ONE

- Mediterranean Couscous Pilaf | pepper's, spinach, olive's & sun-dried mission figs
- Lyonnaise Potato | onion, parmesan, truffle oil & parsley
- Gorgonzola Creamy Polenta
- Creamy Au Gratin Potatoes
- Wasabi Smashed Potatoes
- Saffron Basmati

ENTRÉE | CHOICE OF ONE

- Cabernet Sauvignon Braised Boneless Alberta Beef served with Osso Bucco & Italian gremolata
- Slow-Roasted Sliced Sterling Silver Alberta Beef served with pink peppercorn jus, horseradish
- Broiled-Wild Salmon with sesame-ginger soy glaze served with spring onions
- Atlantic Cod, white wine tomato basil sauce
- Pan Seared Duck Breast, balsamic & berry jus
- Chicken Prosciutto Florentine | baby spinach, roasted artichoke hearts, chardonnay cream sauce
- Mediterranean Linguini | wild mushrooms, roasted cherry tomatoes, olives, kale, Pesto aioli & cured olive, hot-oil infused feta crumb

A MEAL BRINGS PEOPLE TOGETHER



DINNER ENHANCEMENTS

- 3 ADD ONE SALAD | PERSON
- 4 ADD ONE STARCH | PERSON
- 5 ADD ONE ENTRÉE | PERSON
- 8 PREMIUM ENTRÉE | PERSON
Pinot-Noir Braised Alberta Beef AAA Sterling Silver Short Ribs
- 10 PREMIUM ENTRÉE | PERSON
Mediterranean Roasted Lamb Leg served with Rosemary & Mint Jus
- 10 PREMIUM ENTRÉE | PERSON
Crispy Pork Belly (Lechon Kawali) served with Spicy Herb Soy Sauce
- 10 PREMIUM ENTRÉE | PERSON
Pan Seared Halibut Tomato & Popped Caper Relish

CHEF'S ACTION TABLE

Minimum 30 | surcharge of 5 per person is applied if less than minimum guarantee

- 20 CARVING TABLE
AAA Sterling Silver Alberta Beef Prime-Rib
pink peppercorn jus, horseradish, olive tapenade, mini yorkies
- 30 IN-HOUSE SUSHI SPECIALTY
Chef's inspired Nigiri, Maki's & Sashimi, soy sauce, pickled ginger & wasabi
- 25 PASTA BAR
Traditional Alfredo, Tomato Ragu & Pesto Sauce
Linguini, Penne & Cheese Tortellini Pasta
Assorted Vegetable garnish, Italian Sausages & Chicken & Baguette



APPETIZERS

Minimum 3 Dozen per item. Surcharge of \$15 is applied for less than minimum guarantee.

HOT CANAPES

- 34.5 Pork Pillows | steamed bun, pulled pork, bao-bun sauce & slaw | dozen
- 30.5 BBQ Chorizo Meat balls | dozen
- 35.5 Egg rolls with duck confit, brandy-infused hoisin sauce | dozen
- 22 Chicken Wings | honey garlic, franks hot & chunky bleu cheese dip | dozen
- 28.5 Coconut Shrimp served with sweet chili sauce | dozen
- 30 Pan seared Shrimp gyoza served with sesame-ginger ponzu sauce | dozen
- 35.5 Bacon-wrapped Scallops served with Cajun cream sauce | dozen
- 25.5 Vegetable samosa served with tangy tamarind dip | dozen
- 25.5 Baked spanakopita served with tzatziki sauce | dozen
- 25.5 Vegetarian falafel served with tahini sauce | dozen
- 34.5 Beef sliders served served with cheddar cheese | dozen
- 34.5 Wild mushroom truffle risotto & Arancini in baby arugula pesto | dozen

COLD CANAPES

- 30.5 Grapefruit & Scallop Ceviche | dozen
- 35.5 Smoked Salmon served with dill cream cheese & crostini | dozen
- 38 Lemon-herb Poached black tiger prawns served with wasabi cocktail sauce | dozen
- 30.5 California Rolls & Nigiri Sushi served with spicy aioli | dozen
- 34.5 Prosciutto wrapped cantaloupe, glazed with aged balsamic dressing balsamic glazed | dozen
- 27.5 Caprese skewer | grape tomato, marinated pesto bocconcini | dozen
- 30.5 French Pastries & Cheese Cakes | dozen

SMALL GROUP MENU

Groups less than 15 people

Choice of one option for the entire group or Pre-ordering options are also available.



PLATED BREAKFAST

- 9 **CLASSIC FRUIT & YOGURT BOWL**
Greek yogurt, fresh berries, granola & honey
- 7 **FRUIT & BERRY BOWL**
with fresh mint
- 12 **AWAKENING ACAI BOWL**
Acai smoothie topped with fresh berries, bananas & granola
- 14 **VANILLA NUT OR CLASSIC OATMEAL**
Choice of Classic or Vanilla infused oatmeal, maple syrup, bananas & candied nut
- 15 **AVOCADO TOAST**
Avocado, extra virgin olive oil, lemon & flaky sea salt on whole grain toast with pickled red onions, roasted tomatoes, hard-cooked egg & lemon dressed arugula
- 13 **SMOKED SALMON & BAGEL BOARD**
Choice of bagel, whipped cream cheese, smoked salmon, cucumbers & pickled red onions
- 15 **EGGS YOUR WAY**
Choice of Applewood-smoked bacon, turkey maple sausage bacon or thin-sliced prosciutto, with seasoned breakfast potatoes & wholegrain toast
- 15 **FARM STAND BREAKFAST BOWL**
Oven roasted broccolini, tomatoes, baby kale & seasoned breakfast roasted potatoes topped with two Free Range eggs your way and maple vinaigrette (sunny side up, over easy, poached or scramble)
- 11.5 **BALANCED BREAKFAST SANDWICH**
Scrambled Free Range egg whites, turkey breast with arugula, roasted green poblano pepper & cheddar on English muffin
- 12 **BREAKFAST BURRITO**
Scrambled Free Range egg whites, turkey breast with arugula, roasted green poblano pepper & cheddar on English muffin
- 14 **LEMON BLUEBERRY RICOTTA PANCAKES**
Topped with blueberry reduction & whipped ricotta, maple syrup
- 14 **BANANA BREAD FRENCH TOAST**
Dipped in cinnamon-vanilla custard & griddled, topped with powdered sugar, fresh bananas, whipped cream



PLATED LUNCH

15.5 MODERN COBB SALAD

Little gems, grilled chicken, applewood-smoked bacon, hard-boiled egg, grape tomatoes, pickled red onions, gorgonzola & green goddess ranch

11.5 LITTLE GEMS CAESAR

Parmesan, olive oil toasted croutons, creamy Caesar dressing

14 THE BISTRO PRIME RIB BURGER

8oz Prime rib patty, gruyere, lettuce, tomato & garlic aioli on a brioche roll, French fries or arugula salad

15.5 GREEN GODDESS CHICKEN BLT

Grilled chicken, applewood-smoked bacon, avocado, lettuce, pickled red onions, tomato & green goddess ranch stacked between toasted artisan bread served with French fries or arugula salad

13 THREE-CHEESE GRILLED CHEESE & TOMATO SOUP

White cheddar, gruyere & parmesan on artisan bread, served with classic tomato soup

15 ELEVATED SMOKED MEAT SANDWICH

Smoked meat, hot mustard on rye bread, served with French fries & dip trio

17 INDIVIDUAL CHICKEN POT PIE

Roasted chicken, vegetables & herbs topped with flaky pie crust

15 VEGETABLE BAKED PASTA

Roasted peppers, broccoli & tomatoes baked with pesto cream sauce, & parmesan

25.5 SESAME GINGER SALMON BOWL

Soy glazed salmon, edamame, broccolini & almonds, sesame-ginger vinaigrette, quinoa & brown rice

32.5 CHIMICHURRI STEAK

10 oz grilled NY strip with chimichurri sauce, roasted fingerling potatoes, tomatoes + wilted kale

24.5 BUTTER CHICKEN

Served with jasmine rice, naan bread, cilantro & limes



DESSERT

- 7.5 WARM APPLE COBBLER
vanilla ice cream, caramel sauce
- 7.5 SASKATOON BERRY PIE
served with vanilla ice cream
- 4.5 CHOCOLATE SEA SALT COOKIE
served with vanilla ice cream
- 7.5 MAPLE PECAN PIE
served with vanilla ice cream
- 7 OLD FASHIONED CARROT CAKE
cream cheese frosting & candied walnuts whipped ricotta

AUDIO-VISUAL TECHNOLOGY



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

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

CANCELLATION Any equipment cancelled within 24 hours of a function's start time will be billed at full price. All prices listed are per room per day and do not include applicable taxes or 18% gratuities.

POPULAR PACKAGES

All audio-visual packages include: Cart for projector, all cabling, power cables, strips, extension cords, etc. Set up and dismantle labor

PACKAGE Meeting room LCD projector screen \$270.00 / day

CLIENT SCREEN PACKAGE Tripod screen \$75.00 / day

AUDIO COMPONENTS

All component rentals are a per day rental rate (not including taxes or gratuities)

MICROPHONES

Wired microphone | \$40.00
Wireless microphone lapel | \$135.00

SPEAKERS

Two speaker PA systems | \$250.00 includes a hand held and a lapel
Powered speaker, with stand | \$100.00

ADDITIONAL SUPPORT COMPONENTS

Flipchart with standard paper and markers | \$35.00
Flipchart with 3M Post-it paper and markers | \$55.00
Easel | \$25.00
Polycom/ Teleconference phone | \$75.00
Extension cord with power strip | \$15.00
Wireless mouse | \$50.00
Slide advancer | \$50.00
White board | \$50.00
SMART KAPP | \$100.00
Click Share | \$100.00
TV | \$100.00
TV with Click Share | \$150.00



CONSIDERATIONS

FOOD & BEVERAGE

All food and beverage for events held within the hotel's meeting rooms will be exclusively supplied by the hotel. We can offer the following complimentary: cups, cutlery, plates, white table clothes, white napkins, silver wear, dance floor and podium.

TAXES AND SERVICE CHARGES

All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges, and all the following charges will be added to the bill:

Food and Beverage: 5% GST, 18% Service Charge (Service Charges taxed 5% GST)

BARTENDER FEES

Bartender fees based on a minimum spend of \$300.00 – if the minimum is not met before tax and gratuity a \$25.00 per hour bartender fee will be applied to the events final invoice. The bartender per hour fee is based on a minimum of 3 hours.

SOCAN FEES | RE:SOUND FEES

SOCAN fees are a government issued tariff all events must pay in order to play music. This fee is a onetime fee from \$22.06 up to \$63.49 + 5% GST and a Re:Sound fee from \$9.25 up to \$26.63+ 5% GST.

DEPOSIT/ PAYMENT

A credit card must be provided prior to the event date. In order to make arrangements for direct billing, an application or credit must be completed and returned to the hotel for approval at least 4 weeks prior to the event.

CANCELLATION

Hotel will confirm the food and beverage selections 2 weeks prior to the Group's arrival date. Food & Beverage attendee numbers can be adjusted up to 72 hours prior to the event date (prices subject to change).

If any food and beverage event is cancelled within 72 hours of its scheduled starting time, Group is to pay Hotel 100% of the food and beverage revenue guaranteed at 72 hours. Cancellation fees are subject to GST.