



Sheraton[®]
CAVALIER CALGARY HOTEL

General Catering Information

High Speed Internet access is available in all meeting rooms.

All food and beverage is subject to applicable gratuities and taxes. Prices are subject to change without notice; however, we will guarantee prices ninety (90) days prior to function. All food and beverage is subject to 18% gratuity and GST.

The Catering Office must be notified of the guaranteed number of guests no later than noon three full business days prior to the event. If attendance increases or decreases the hotel reserves the right to substitute comparable function space with notification to the organization.

The Sheraton Cavalier shall be the sole supplier of all food and beverage items the only exception being special occasion cakes.

We request that no confetti be used on the hotel premises. A clean up fee of 100 will be applicable in the event that confetti is used.

The Sheraton Cavalier takes all responsible precautions to safeguard the property of clients. However, the Hotel will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or his guests.

To ensure all requirements stated are as agreed upon, we ask that the customer sign a copy of the contract and return the same to the Sales and Catering Office prior to the function. For social events, the Sheraton Cavalier requires a deposit to confirm space with a second deposit due two months prior to the function date. The remaining balance is to be paid 3 days prior to the function.

Material requiring storage of more than three days prior to or after a function will be charged a 25.00 daily fee. All entertainment is subject to SOCAN charges (Society of Composers, Authors and Music Publishers of Canada). Resound charges will apply (Tariff 5 that applies to recorded music used at live events).

Functions held on statutory holidays are subject to a labor surcharge.

Additional labor charge will apply if an agreed room setup is changed within 8 hours of the event.

The timing of the program has to be confirmed 7 business days prior to the event. To ensure the highest quality of the food, the dinner will be ready to be served at the requested time. If your program runs late, and we have to hold back the dinner service more than 30 minutes, there are some extra costs involved. For example, if your program runs 1 hour late, new salad has to be made to ensure freshness of the dish. Labor charge will apply as well. This will be discussed at the time of the contract.

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Meetings at the Sheraton Cavalier Hotel Calgary

CONVENIENT & SECURE

At the Sheraton Cavalier Hotel Calgary, we offer advanced internet and data services for meetings and conferences that make it easier for your attendees to stay connected at a competitive price without compromising security or availability.

Our advanced services are fully customizable to your individual needs, and can be as flexible as your meeting demands.

The following pricing applies:

WIRELESS/WIRED HSIA CONNECTIONS:

- 10 wireless internet connections for 50 per day
- Wired internet connection is available on request. Please contact our in-house AV supplier

UNLIMITED WIRELESS (WI-FI) CONNECTIONS IN ONE MEETING ROOM

- 150 for unlimited users per day.
- The Sheraton Cavalier Hotel Calgary can also provide dedicated bandwidth, public or static IP addresses, on-site support custom network configuration (VLANs, port security, firewall/ACL modification) to make your next meeting a success. Any of these requests will need to be discussed with your event coordinator in advance in order to ensure we are providing exactly what you need to make your event a success!

Pricing includes: Hubs, cables, and set up by hotel personnel.

Pricing does not include: Dedicated on-site support and complex network configurations, (i.e. custom VLANs, dedicated bandwidth static IP support, etc.) Pricing these services will be customized based on client requirements.



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CAVALIER CALGARY HOTEL

Beverage Selections

A LA CARTE

STARBUCKS COFFEE STATION

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas 5.5 per person

BEVERAGES

Assorted soft drinks (per can) 3

Bottled yogurt drinks 3

Bottled water 3

Assorted individual bottled fruit juices 4

Sparkling Perrier water 4

Fresh fruit smoothies (individual bottles, each) 5

Chilled fruit juice (per carafe): Orange, apple, grapefruit or tomato 14

White or chocolate milk (per carafe) 16

Cranberry cocktail 17

Fruit punch with fruit garnish (per gallon) 50

Iced coffee (per person) 3

Flavored water (per urn): watermelon mint, cucumber lemon, or strawberry orange 15

*Non-dairy beverages are available on request



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CAVALIER CALGARY HOTEL

Cold Breakfast Tables

THE CAVALIER CONTINENTAL

(Minimum of 6)

Seasonal fruit and berry presentation

Assorted muffins, Danish, and croissants

Whipped butter

A variety of preserves and honey

Sliced domestic cheeses

A variety of fruit yogurts

Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

19

* Add hot breakfast burritos for 6 per person
Egg, ham and cheese filled tortillas with salsa
and sour cream

A HEALTHY START

(Minimum of 8)

Chilled fruit juices including V8

Seasonal fruit and berry presentation

Steel cut oatmeal with brown sugar, dried cranberries
and honey

Special K cereal with milk and banana slices

Natural plain yogurt

Seasonal berries

Whole almonds, granola and flax seeds

Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

20

* Add hot breakfast burritos for 6 per person
Egg, ham and cheese filled tortillas with salsa
and sour cream



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CAVALIER CALGARY HOTEL

Hot Breakfast Table

*For all groups under 20, we can accommodate you in Color's Bistro

CLASSIC ALBERTA BREAKFAST

(Minimum of 15)

Chilled fruit juices

Seasonal fruit and berry presentation

Freshly baked muffins, Danish pastry and coffee breads

Whipped butter and preserves

Assorted yogurts

Fluffy scrambled eggs with chives and cheddar cheese

Hash brown potatoes, yogurts, Farmer's maple breakfast sausages

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

24

THE CAVALIER

(Minimum of 20)

Chilled fruit juices

Seasonal fruit and berry presentation

Assorted muffins, yogurts

Western scrambler (Farm fresh eggs, peppers, onions, tomatoes)

Buttermilk pancakes with maple flavored syrup

Home fried potatoes

Bacon

Jams, jellies and preserves

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

24

THE CANADIAN

(Minimum of 20)

Chilled fruit juices

Seasonal fruit and berry presentation

Freshly baked tea breads, muffins and croissants

A variety of fruit preserves and honey

Whipped butter

Eggs benedict topped with hollandaise sauce with

Your choice of:

Canadian back bacon or smoked salmon

OR

Griddle cakes with maple flavored syrup

Breakfast sausages

Home fried potatoes

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

26

***Add omelette station to any breakfast table**

(minimum 20 people)

Prepared to order with your choice of

Free range eggs, farmhouse cheddar, feta, honey ham, shrimp, mushrooms

scallions, tomatoes, peppers and black olives

10

There is a 90 chef fee

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Breakfast Enhancements

(Can be added to any table selection, prices based on per person)

- Hard boiled eggs (each) 2
- Nutra-grain fruit bars 2.5
- Low fat fruit yogurt 2.5
- Power bars 3
- Applewood smoked bacon 3
- Turkey bacon 3
- Farmers breakfast sausages 3
- Bottled yogurt drinks 3
- Cinnamon French toast 3
- Seasonal whole fruit 3
- Hash browns 3
- Buttermilk griddle cakes with triple berry sauce 4
- Hot oatmeal with cinnamon and braised apple wedges 4
- Variety of Kellogg's cereals with sliced bananas and flax seed 4
- Citrus cocktail with mint 5
- Waffle with strawberry sauce and whipped cream 5
- Eggs benedict with tofu and vegetables 5
- Breakfast parfait layered with yogurt, granola, fresh fruit and dried berries 5
- A selection fruit smoothie 5
- Hot breakfast burritos 6
- Fresh seasonal berries with cream 6
- Traditional eggs benedict with back bacon 6
- Eggs benedict with shrimp and crab meat 8

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Plated Breakfast

(Minimum of 6, maximum of 60) All plated breakfasts include: Chilled fruit juices, freshly baked breakfast pastries, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

FRENCH TOAST

House baked banana bread, dipped in cinnamon infused egg batter, maple syrup, Fresh Strawberry, caramelized orange crème anglaise, Applewood bacon 23

EGGS BENEDICT

Freshly sliced melons, eggs benedict topped with hollandaise sauce, your choice of Canadian back bacon or smoked salmon Hash brown potatoes 25

THE EARLY RISER

Scrambled omega eggs, aged cheddar cheese, garden herbs, Applewood bacon and Farmers sausage, skillet potato with caramelized onions and bell peppers, grilled tomato

24

BREAKFAST QUESADILLAS

Fresh fruit plate

Variety of tortilla shells filled with scrambled egg, bell peppers, and four cheeses

Double smoked bacon and jalapeño peppers served with salsa

Hash brown potatoes

24



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CAVALIER CALGARY HOTEL

Sustainable Breakfasts

NATURE'S BEST BREAKFAST

(Minimum of 20)

House made muffins

Fresh seasonal organic fruit juices

Frittata prepared with free range eggs, spinach, and Sylvan Star cheese, served with Poplar Bluff farms potatoes

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

35

THE BREAKFAST TABLE

(Minimum of 20)

Fresh seasonal organic fruit juices

Seasonal fruit and berry presentation

Whole grain muffins, croissants and breakfast pastries

House-made granola served with dried fruits, organic yogurt and soy milk

Scrambled free range eggs

Alberta raised turkey sausages

Locally grown Poplar Bluff potatoes pan fried with green onions

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

38

ENHANCE YOUR SUSTAINABLE BREAKFAST WITH ONE OF THE FOLLOWING:

Organic steel cut oats with B.C. apple compote

6

Seasonal fresh fruit (whole or sliced)

8

Sylvan Star cheeses served with whole grain breads and crisps

9



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CAVALIER CALGARY HOTEL

Brunch Table

(Minimum of 40)

Chilled fruit juices
Seasonal fruit salad and berries
Domestic and imported cheeses
Crisp vegetable display with buttermilk dressing
Scrambled eggs with chives and cheddar
Bacon, farmer's sausage and rosemary potatoes
Smoked ham and cave aged Gouda cheese quiche
Herb and sea salt rubbed chicken, natural jus
Roasted seasonal vegetables
Danish pastries, muffins, croissants, and lemon streusel
Selection of creamery butter, jams and marmalade
A selection of miniature treats and sweets from our pastry kitchen
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

35

*Add Chef attended carved roast sirloin station for additional 7



Sheraton®

CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75

Groups of 6-100 people

COLD BREAKFAST

THE SHERATON CONTINENTAL

(Minimum of 6)

Seasonal fruit and berry presentation

Assorted muffins and Danishes

A variety of preserves, honey and whipped butter

A selection of fruit yogurts

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

HEALTHY START

(Minimum of 6)

Chilled fruit juices including V8

Seasonal fruit and berry presentation

Steel cut oatmeal with brown sugar, dried cranberries and honey

Special K cereal with milk and banana slices

Natural plain yogurt, sliced almonds, granola and flax seeds

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

*Add hot breakfast burritos for 5 per person

Egg, ham and cheese filled tortillas with salsa and sour cream



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CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75
Groups of 6-100 people

HOT BREAKFAST (Add 5 per person)

COLORS BISTRO BREAKFAST

(Served in Color's Bistro, Ideal for groups of 6 - 15 people)

Chilled fruit juices
Seasonal fresh cut fruit
Freshly baked muffins, Danish pastry and croissants
Selection of flavoured yogurts and cottage cheese
Whipped butter and preserves
Fluffy scrambled eggs with chives and cheddar cheese
Hash brown potatoes
Farmer's maple breakfast sausages and smoked bacon
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

THE CAVALIER

(Minimum of 15)

Chilled fruit juices
Seasonal fruit and berry presentation
Freshly baked muffins
Jams, jellies, and preserves
Selection of individual flavored yogurts
Western scrambler (Farm fresh eggs, peppers, onions and tomato)
Buttermilk pancakes with maple flavoured syrup
Home fried potatoes
Smoked bacon
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

CLASSIC ALBERTA BREAKFAST

(Minimum of 15)

Chilled fruit juices
Seasonal fruit and berry presentation
Freshly baked muffins, Danish pastry and croissants
Selection of individual flavored yogurts
Whipped butter and preserves
Fluffy scrambled eggs with chives and cheddar cheese
Hash brown potatoes
Farmer's maple breakfast sausages
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75

Groups of 6-100 people

BREAKS

(Choose one morning break and one afternoon break)

MORNING BREAK 1

Banana bread and whipped butter

An assortment of low fat yogurt

Chilled bottled water

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

MORNING BREAK 2

House made granola bars

Lemon squares

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

MORNING BREAK 3

House baked tea loaves with whipped butter

Cottage cheese with fresh berries

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

AFTERNOON BREAK 1

A selection of freshly baked cookies

Chilled soft drinks

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

AFTERNOON BREAK 2

Mixed berry crumble squares

Chilled bottled smoothies

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

AFTERNOON BREAK 3

Crisp farm fresh vegetables with buttermilk herb dip

Selection of bottled juices

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

AFTERNOON BREAK 4

Selection of domestic and imported cheese, dried fruit, crisp bread and crackers

Chilled soft drinks

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75

Groups of 6-100 people

LUNCH

COLORS BISTRO LUNCH TABLE

(Served in Color's Bistro, Ideal for groups of 6 - 15 people)

Featuring our market fresh salad bar with a variety of greens, dressings, pickles mixed salads, cured meats and cheese

Soup of the day and crusty rolls

Chef's hot menu selection (changes daily)

Selection of sweets and treats from our pastry team

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

SANDWICH BOARD

(Minimum of 6)

Mixed greens with sultanas and cherry tomatoes

Ranch and Italian dressing

Pasta salad with grilled vegetables

Artisan baked breads and wraps filled with a variety of smoked and cured shaved meats, chicken and albacore tuna salad

Gherkins, green stuffed olives and banana pepper rings

Selection of sweets and treats from our pastry team

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

Assorted soft drinks



Sheraton®

CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75

Groups of 6-100 people

HOT LUNCH (Add 5 per person)

BUILD YOUR OWN BURGER BAR

(Minimum of 10)

Grilled vegetable pasta salad

Caesar salad

Deluxe gourmet burgers with all of your favorite toppings

Locally made Alberta beef burgers

Black bean vegetarian burgers

A selection of traditional toppings and condiments

French fries

A variety of chocolate brownies

Freshly brewed Starbucks coffee, decaffeinated coffee,

and Tazo teas

Assorted soft drinks

THE GREEK LUNCHEON

(Minimum of 15)

Farm fresh tomatoes, cucumbers, and crumbled feta

Crisp romaine with roasted garlic dressing

Vegetable crudité with buttermilk dip

Lemon rice with fresh tarragon

Chicken souvlaki

Beef souvlaki

Warm pitas

Tzatziki sauce

Diced tomatoes, red onions, shredded lettuce, and olives

Assorted baklava

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

Assorted soft drinks

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Create Your Own Meeting Package

Meeting Packages start at 75

Groups of 6-100 people

HOT LUNCH (Add 5 per person)

ROSA'S PASTA BAR

(Minimum of 20)

Italian garden greens with Italian and Balsamic Vinaigrette

Roma salad

Caesar salad

Chicken strips and meatballs

Penne and three color fusilli pasta topped with olive oil

Sautéed onions and mushrooms

Tomato and alfredo sauce

Italian buns and butte

Ice cream sundae bar with hot chocolate sauce,
nuts and candy toppings

Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

Assorted soft drinks

HOT LUNCH

(Minimum of 20)

Boston Bibb lettuce with mandarin orange sections and cashews

Baby spinach leaves with red peppers, sunflower seeds and sultanas

Lemon poppy seed and balsamic vinaigrette dressing

Atlantic salmon with lemon grass infused herb butter

BBQ glazed roast chicken

Herb and garlic whole roasted fingerling potatoes

Seasonal vegetable medley

Fresh rolls and butter

Selection of sweets and treats from our pastry team

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo
teas

Assorted soft drinks

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Sheraton Meeting Package 1

(Minimum of 20 Maximum of 100)

BREAKFAST

Orange and apple juice
Fresh sliced fruit and berry presentation
Kellogg's cereal with milk
Flax seed and toasted almond slices
In house baked muffins, Danishes, croissants
Selection of yogurts
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

*Add hot breakfast burritos for \$6 per person
Egg, ham and cheese filled tortillas with salsa and sour cream

MORNING BREAK

Bottled water
House baked tea loaves with whipped butter
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

LUNCH

Sandwich board, soup of the day
Mixed greens with sultanas and cherry tomatoes
Ranch and Italian dressing
Pasta salad with grilled vegetables
Artisan baked breads and wraps filled with a variety of
smoked and cured shaved meats, chicken and albacore tuna
salad, fresh vegetables with dips
Gherkins, green stuffed olives and banana pepper rings
Selection of sweets and treats from our pastry team
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas, assorted soft drinks

AFTERNOON BREAK

Ice cream bar with:
Vanilla bean ice cream
With all your sundae favorite toppings
Assorted chilled soft drinks and bottled water
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

AUDIO VISUAL

Tripod screen & value LCD projector package
Flipchart, markers, & standard paper
Standard wireless internet
Setup/labor
99.50
Package includes complimentary hall rental, some restrictions
apply

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Sheraton Meeting Package 2

(Minimum of 20 Maximum of 100)

BREAKFAST

Orange and apple juice
Fresh sliced fruit and berry presentation
Kellogg's cereal with milk, flax seed and toasted almond slices,
house baked muffins and Danishes
Fluffy scrambled eggs with chives and cheddar
Applewood smoked bacon
Farmer's breakfast sausages, hash brown potatoes
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

MORNING BREAK

Assorted juices
House baked tea loaves with whipped butter
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

LUNCH - YOUR CHOICE OF:

Option #1
Italian garden greens with Italian and balsamic vinaigrette,
Roma salad, Caesar salad
Chicken strips and meatballs
Penne and three color fusilli pasta tossed with olive oil
Sautéed onions and mushrooms
Tomato and Alfredo sauce, Italian buns
Ice cream sundae bar with hot chocolate sauce
Assorted condiments provided
Freshly brewed Starbucks coffee, decaffeinated coffee, Tazo
teas and assorted soft drinks

Option #2

Boston Bibb leaf lettuce with mandarin orange sections and
cashews, baby spinach leaves with red peppers, sunflower
seeds and sultanas
Lemon poppy seed and balsamic vinaigrette dressing
Atlantic salmon with lemon grass infused herb butter
BBQ glazed roast chicken
Herb and garlic whole roasted fingerling potatoes, Seasonal
vegetable medley
Selection of sweets and treats from our pastry team
Above luncheons served with fresh rolls and whipped butter
Freshly brewed Starbucks coffee, decaffeinated coffee, Tazo
teas and assorted soft drinks

AFTERNOON BREAK

Lemon Streusel
Chocolate, oatmeal and short bread cookies
Freshly brewed Starbucks coffee, decaffeinated coffee,
A variety of English teas

AUDIO VISUAL

Tripod screen & value LCD projector package
Flipchart, markers, & standard paper
Standard wireless internet
Setup/labor
105.50
Package includes complimentary hall rental, some
restrictions apply

*Add meat or roasted vegetable lasagna for an additional 3
per person

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Sheraton Lunch Table

THE ENTREPRENEUR

(Minimum of 6)

Soup of the day, Caesar salad

A selection of artisan breads and wraps filled with Smoked and cured meats, vegetables and seafood salad, relish and pickle tray

Selection of sweets and treats from our pastry team

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

25

BUILD YOUR OWN BURGER BAR

(Minimum of 10)

Deluxe gourmet burgers with all your favorite toppings

Vegetarian pasta salad and Caesar salad,

Locally made Alberta beef burgers,

Black bean vegetarian burgers

A selection of traditional burger toppings and condiments

*Add grilled chicken breast for 5 per person

YOUR CHOICE OF:

French fries, onion rings or sweet potato fries

A variety of chocolate brownies

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

23

SIMPLY LASAGNA

(Minimum of 10)

Caesar salad

Beef or vegetable lasagna, garlic sticks

Double chocolate brownies

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

24

THE SHERATON DELI

(Minimum of 10)

Vegetarian pasta salad, garden greens

Build your own sandwiches with a variety of buns, butter, mayonnaise and condiments, shredded lettuce, tomato, cucumber, dill pickle slices, black olives and marinated spicy pepper rings, assorted domestic cheese slices, roast beef, sun dried tomato and basil turkey, ham, pastrami and genoa salami, vegetable tray with dip, assortment of sweet dessert squares

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

25



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CAVALIER CALGARY HOTEL

Sheraton Lunch Table

THE PUB LUNCHEON

(Minimum of 15)

Caesar salad, house salad with radishes, green onions and grape tomatoes, peppercorn ranch and Italian dressing, chicken wings (salt and pepper or BBQ)
Meat lovers, vegetarian pizza, and Hawaiian pizza
French fries or onion rings

Chocolate brownies

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

24

THE GREEK LUNCHEON

(Minimum of 15)

Farm fresh tomatoes, cucumbers and crumbled feta
Crisp romaine with roasted garlic dressing
Vegetable crudité with buttermilk dip, lemon rice with fresh tarragon, Chicken souvlaki, beef souvlaki, warm pitas, tzatziki sauce, diced tomatoes, red onions, shredded lettuce, olives, assorted baklava

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

29

THE CAVALIER LUNCH TABLE

(Minimum of 20)

CHOOSE ONE:

Roasted AAA Alberta beef, au jus,
Grilled chicken breast with Jack Daniels BBQ sauce,
Baked ham with pineapple sauce,
Roasted turkey breast with pan gravy
Herb roasted chicken with white wine braised mushrooms

CHOOSE ONE:

Cheddar cheese perogies with sautéed bacon and onions,
Shanghai noodles with hoisin sauce Mediterranean penne pasta with crumbled feta
Steamed baby potatoes with citrus scallion butter
Wok fried steamed noodles with snow peas, cashew nuts and shrimp

SALAD BAR

Romaine lettuce, artisan greens, cherry tomatoes, cucumber slices, broccoli florets, croutons, cheese cubes, sunflower seeds, bacon bits, diced eggs, black olives, selection of sweets and treats from our pastry team, freshly baked rolls and whipped butter

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

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*Add chef attended carving station for 3 per person



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CAVALIER CALGARY HOTEL

Sheraton Lunch Table

ROSA'S PASTA BAR

(Minimum of 20)

Italian garden greens with Italian and balsamic vinaigrette, Roma salad, Caesar salad, chicken strips, meatballs and Italian sausage, penne and three color fusilli pasta tossed with olive oil, sautéed onions and mushrooms, tomato and Alfredo sauce, grainy and crusty rolls, ice cream sundae bar with all your sundae favorite toppings, assorted condiments provided
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

29

THE ORIENT EXPRESS

(Minimum of 20)

Chinese noodle salad with vegetables and shrimp
Marinated Chinese cabbage salad, ginger beef
Vegetable stir fry, BBQ Chinese pork stir fried rice
Fortune cookies, seasonal fresh fruit tray, variety of chocolate brownies, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

28

MEXICAN TACO BAR

(Minimum of 20)

Kale and mixed green salad with charred sweet corn and black beans, green salad with Roma tomato, black beans, jicama, lime-mint vinaigrette, chipotle braised beef, green chili chicken, braised tomato rice with cilantro, corn tortilla chips, mini flour tortillas, hard corn shells, salsa, guacamole, jack cheese
Sour cream, diced tomato, shredded Iceberg
Cinnamon-cane sugar churros, ice cream sundae bar with all your favorite sundae toppings

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

30

THE CALIFORNIAN

(Minimum of 20)

Butter leaf lettuce with mandarin orange sections
Artisan lettuce with fennel julienne
Citrus vinaigrette, sun dried tomato and oregano dressing, grilled chicken breast with Jack Daniels BBQ sauce, grilled beef medallions with sautéed red onions, avocado, tomatoes and cilantro, steamed baby potatoes with citrus scallion butter
Grilled vegetables with balsamic vinegar, olive oil and herbs, freshly baked grainy buns and whipped butter
Selection of sweets and treats from our pastry team
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

35



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CAVALIER CALGARY HOTEL

Plated Luncheon

(Minimum of 6)

*Based on a three course meal, additional course 3 per person

ALL LUNCHESES INCLUDE:

Your choice of soup or salad
Chef's choice of vegetable
Freshly baked assorted buns and butter
Choice of dessert
Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

SOUPS

Daily soup, prepared in-house with fresh ingredients
Oven roasted tomato and herb bisque
Minestrone soup (Vegetarian)
Wild mushroom
Butternut squash bisque with toasted coconut

SALADS

Trio of lettuce with grape tomatoes, radish slices and
green onions, house dressing
Gull Valley tomatoes, arugula, buffalo mozzarella,
balsamic dressing
Spinach salad, sunflower seeds and diced red pepper
Apple cider vinaigrette dressing
Artisan lettuce with mango, strawberries
Toasted almond slices and honey yogurt dressing
Romaine lettuce with crispy wild boar bacon julienne
Cherry tomatoes and ricotta salata,
roasted garlic dressing

ENTRÉES

CHOOSE ONE OF THE FOLLOWING:

Gluten free potato gnocchi with shaved padano, sundried
tomatoes and spinach 31
Baked chicken supreme with artichokes, black olives and
sun dried tomato and Pesto sauce 32
Grilled salmon fillet, Fleur de sel dusted salmon, tomato and
cilantro 32
Grilled 6oz sirloin steak sandwich with sautéed mushrooms
and stuffed baked Potato 36
Trio of shellfish, pan seared scallops, butter poached
shrimp, and champagne Oysters 36

DESSERTS

Vanilla bean crème brûlée
Napoleon cake, layered with fresh cream
New York style cheese cake with Baileys mocha sauce
Streusel topped apple pie with caramel sauce and whipped
cream
Trio of chocolate mousse with duo of sauces

All prices exclusive of applicable taxes and gratuities.



Sheraton[®]

CAVALIER CALGARY HOTEL

Sustainable Plated Luncheon

(Minimum of 20)

ALL LUNCHES INCLUDE:

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas
Assorted grain buns and rosette of whipped butter

STARTERS

Chicken soup with wild rice and organic vegetables
OR

Organic baby spinach leaves with toasted almonds and strawberry slices
Served with house dressing

ENTRÉES

Grilled free range chicken breast with organic baby greens
Cherry tomatoes, fennel, feta cheese and vinaigrette dressing 44
OR

Oven roasted locally raised turkey breast with autumn fruit
Relish and pan gravy, Poplar Bluff potatoes and seasonal vegetables 46
OR

Brant lake Wagyu sirloin with natural wild mushrooms
Pan jus, organic seasonal vegetable and yellow potatoes 55

DESSERTS

Bread pudding prepared with free range eggs and topped with seasonal
Berry compote
OR

Fruit flan served with vanilla ice cream

All prices exclusive of applicable taxes and gratuities.



Sheraton[®]

CAVALIER CALGARY HOTEL

Sustainable Soup, Salad, & Sandwich Bar

(Minimum of 20)

Chicken, vegetable and wild rice soup

Oven roasted organic meats served on grainy breads with green leaves

Aioli and spreads, pickle spears

A variety of gull valley tomatoes

Sylvan Star cheeses

A variety of salads prepared from seasonal ingredients

Crème brûlée with in house double baked biscotti

36



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CAVALIER CALGARY HOTEL

Sustainable Breaks

REFRESH

(Minimum of 10)

Freshly baked muffins

Natural yogurt, fresh organic seasonal berries and toast-
ed almonds

Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

15

THE ENERGIZER

(Minimum of 10)

Fresh seasonal fruit

Freshly baked cookies

Organic dried fruit and nut mix

In house flavoured water

Freshly brewed Starbucks coffee, decaffeinated coffee, and

Tazo teas

13



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CAVALIER CALGARY HOTEL

All Day Breaks

THE COOKIE MONSTER

(Minimum of 6)

A variety of premium cookies, triple chocolate brownies, white and chocolate milk, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

14

THE SPA BREAK

(Minimum of 8)

Orange and cranberry juice

Variety of yogurt drinks, three melon fruit tray, vegetable tray with house dip, house-made granola bars, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

17

THE BALL PARK BREAK

(Minimum of 10)

Giant pretzels, mustard and onion dip,

Warm cinnamon sugar donuts

Chocolate bars, variety of soft drinks

16

CANDY CORNER

(Minimum of 20)

A selection of “penny” treats from the candy store, old fashion Dad’s root beer and lemonade, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

18

ENGLISH TEA TIME

(Minimum of 20)

Freshly baked scones with clotted cream, fruit preserves, mini lemon muffins Cucumber finger sandwiches, almond clusters

Variety of Tazo teas, Starbucks coffee, decaffeinated coffee, milk and cream

18

CHIP BREAK

(Minimum of 20)

Yukon gold and root vegetable chips

A selection of chip dips and seasonings

Bottled water, soft drinks, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

16

COFFEE & GELATO

(Minimum of 10)

A selection of locally made small batch Fiasco gelato

Bottled water, soft drinks, freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

16

DONUT BREAK

(Minimum of 20)

Maple bacon, candy sprinkled, toasted coconut

Warm cinnamon sugar donuts

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

18

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

All Day Break Enhancements

ASSORTED GRANOLA AND FRUIT BARS Each 2.5

INDIVIDUAL YOGURT Served with granola and sunflower seeds 2.5

BASKET OF WHOLE FRUIT Fresh seasonal fruit selection 3 per person

ASSORTED DESSERT SQUARES 3 per square

DOUBLE CHOCOLATE BROWNIES Each 3

TRAIL MIX PACKAGES Each 4

HOUSE MADE GRANOLA BARS Each 4

ICE CREAM SUNDAE BAR Vanilla ice cream with all the trimmings 4 per person

SUNRISE SUNDAE Natural plain yogurt, granola, fresh fruit and berries 5 per person

NACHO CHIPS With sour cream, salsa and guacamole bowl 6 per person

SEASONAL VEGETABLE TRAY Served with dill and garlic aioli 7 per person

WARM CINNAMON SUGAR MINI DONUTS 15 per dz

FRESH SEASONAL FRUIT TRAY Sliced seasonal fresh fruits 8 per person

DOMESTIC CHEESE BOARD A variety of Canadian cheese, garnished with fresh fruit
Accompanied by a selection of crackers 8 per person

A LA CARTE SANDWICHES 10 per person

INTERNATIONAL CHEESE BOARD A variety of fine international and import cheeses garnished with fresh fruit and Accompanied by a selection of crackers 10 per person

JUMBO COOKIES Variety of freshly baked gourmet cookies 24 per dz

FINGER AND COCKTAIL SANDWICHES A variety of small sandwiches with an array of fillings 30 per dz

COFFEE BREAD A selection of coffee bread 32 per dz

BAKERY BASKET Variety of freshly baked pastries and tea bread, accompanied by whipped butter and fruit preserves 32 per dz

MINI CUPCAKES (Minimum 2 dz per order) 28 per dz

CHOCOLATE PROFITEROLE with strawberry compote 28 per dz

All prices exclusive of applicable taxes and gratuities.



Sheraton[®]

CAVALIER CALGARY HOTEL

Sheraton Signature Breaks

WHAT YOU CRAVE

(Minimum of 15)

Fresh oven baked cookies

Oatmeal cinnamon raisin, double chunky chocolate

Chocolate peanut butter, cranberry white chocolate

Haagen dazs[®] novelty ice cream bar

Raspberry sorbet vanilla yogurt, all fruit popsicle

Milk 2% or skim, chocolate or strawberry

17

INDULGENCE

(Minimum of 15)

Top your own sundae or frozen yogurt

Toppings: Oreo cookies[®], M&M[®], jimmies, chocolate chips

Almond, walnuts, raisins and berries

Chocolate and strawberry sauce and whipped cream

Warm griddle brownies

Chocolate walnut, espresso, blondie

Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

21

ACHIEVE

(Minimum of 15)

Selection of artisan cheeses

Pears, apples, grapes, water crackers

Baked sweet potato wedge on corn chips, choice of

lemon-artichoke dipping sauce

Onion mustard and low fat herb peppercorn ranch

Season's harvest assortment of whole fruit

Homemade lemonade and tropical ice tea

23



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CAVALIER CALGARY HOTEL

Signature Break Enhancements

SEASON'S HARVEST WHOLE FRUIT SELECTION

3 per person

INVIGORATING TAZO[®] HOT TEA COLLECTION

Darjeeling, chai, green ginger, lemon mate and refresh
mint 3 per person

WARM CORN CHIPS

Fresh tomato salsa, authentic guacamole

5 per person

BAKED CHIPS & DIP

Baked multigrain and simply naked pita chips

Red pepper hummus and eggplant dip

6 per person



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CAVALIER CALGARY HOTEL

Dinner Table

SHERATON TABLE

(Minimum of 30)

Freshly baked rolls and whipped butter
Artisan greens with dried fruits and locally grown tomatoes
Crisp romaine, parmesan, croutons, roasted garlic
Caesar dressing
A selection of dressings and vinaigrettes
Vegetable pasta salad with herbs and feta
Crisp vegetable crudité with dill dressing
Imported and domestic cheese
Smoked and cured sliced meat platter
with olives and pickles
Herb and garlic creamy mashed potatoes
Farm fresh vegetable

ENHANCE THIS BUFFET WITH:

Basmati rice, Alberta 7 grain or rice pilaf 2 per person
Ice cream sundae bar with assorted condiments 4 per person
Butter chicken, basmati rice, and naan bread 6 per person
Roasted Alberta prime rib of beef with red wine jus
10 per person (Chef attended station)

ENTRÉE SELECTION

YOUR CHOICE OF TWO:

Honey rosemary roasted chicken with natural jus
Roasted AAA Alberta beef with cabernet sauvignon jus
Baked ham, glazed with pineapple reduction
Grilled cabrese chicken breast, heirloom tomato,
boconcini and basil
Poached cod, candied lemon, white wine, butter and steamed
mussels
Maple whiskey glazed salmon fillet
Beer braised pork tenderloin with apple fennel relish
Gluten free potato gnocchi, sundried tomatoes, olives,
parmesan and spinach
Butternut squash ravioli, crispy bacon, maple thyme
cream sauce
Wild mushroom croissant bread pudding, peppered

*Additional entrees 4 per person

DESSERT TABLE

Selection of sweets and treats from our pastry team
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

49



Sheraton[®]

CAVALIER CALGARY HOTEL

Plated Dinners

(Minimum of 8)

Based on a three course dinner

*Additional course (soup or salad) Add 6 per person

All plated dinners include:

Freshly baked rolls and whipped butter

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

YOUR CHOICE OF SOUP OR SALAD:

SOUPS

Cream of carrot

Blended with honey and ginger

Wild mushroom

A blend of shitake, portabella, and oyster mushrooms

Puree of yellow potato

Braised leek, chives, crumbled blue cheese

SALADS

California salad

Artisan greens with strawberry slices, mandarin

Orange sections, toasted almond slices and raspberry vinaigrette

Cavalier Caesar salad

Romaine heart wedge topped with Caesar dressing, croutons, freshly grated Parmesan cheese, Applewood smoked bacon bits and a lemon wedge

Heritage artisan greens

Frisée and baby lettuces, roasted beets, tomatoes, sunflower seeds and honey

Dijon mustard vinaigrette

Sweet butter leaf salad

Boston Bibb, orange mandarin sections and creamy citrus dressing

Young lettuce and tomato salad

Bocconcini cheese, fresh basil and balsamic vinaigrette



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CAVALIER CALGARY HOTEL

Entrées

YOUR CHOICE OF:

Roasted top sirloin of beef

Emmental potato stack, caramelized shallots, seasonal vegetables 45

Herb crusted supreme of chicken

Swiss potatoes pave, wild mushroom demi 46

Baked chicken supreme

Prosciutto, sage, light cambozola cheese “fondue” 46

Bone in grilled pork chop

Charred pineapple, confit tomatoes, sage and honey jus 46

Seared salmon fillet

Fleur de sel, brocolini, gewürztraminer cream 49

Roasted Alberta prime rib of beef

Horseradish mash, root crop, black peppercorn and red wine jus 53

Halibut fillet

Lobster potato risotto, buttered asparagus 54

Beef and chicken duo

Grilled chicken breast and sirloin steak, wild mushroom cream 55

Grilled New York steak

Grainy mustard roasted fingerling potatoes, roasted root vegetables, pan jus 57

Seared fillet of beef tenderloin

Age cheddar dauphinois, wild mushroom demi 66

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Dinner Desserts

YOUR CHOICE OF:

Trio of chocolate mousse tower
Raspberry sauce and whipped cream

German chocolate cake
Dark ganache glazed, caramel sauce and whipped cream

Salted caramel cheesecake
New York style cheesecake, graham crumb, salty
caramel glaze

Chocolate hazelnut praline flan
Dark chocolate custard, candied hazelnut, praline crumb,
fresh raspberries

Almond pear tart
Frangipane crust, roasted pears, sliced almonds, caramel

Streusel topped apple torte
Caramel, whipped cream



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CAVALIER CALGARY HOTEL

Plated Dinner Enhancements

SORBET

Inquire about chef's selection

Served individually 3 per person

CANNOLI'S

Filled with chocolate and vanilla cream

Served family style 16 per table

BRUSCHETTA

Toasted baguette, olive oil, garlic, marinated Roma tomatoes and parmesan cheese

Served family style 19 per table

ARTISAN CHEESES

A selection of local and imported cheeses, dried fruits and crisp breads

Served family style 35 per table

SEAFOOD COCKTAIL

Smoked salmon, candied salmon, smoked trout, shrimp with

Brandy cocktail sauce

Served family style 45 per table



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CAVALIER CALGARY HOTEL

Sustainable Plated Dinners

(Minimum of 20)

Based on a three course dinner

*Additional course (soup or salad) Add 6 per person

All plated dinners include:

Freshly baked rolls and whipped butter

Freshly brewed Starbucks coffee, decaffeinated coffee,
and Tazo teas

YOUR CHOICE OF SOUP OR SALAD:

Beef consommé with organic vegetable julienne

California salad, fresh organic greens with yogurt dressing

Strawberries, orange sections and toasted almond slices

ENTRÉE SELECTION

YOUR CHOICE OF:

Slow roasted all natural prime rib of beef, red wine
flavored pan jus, locally grown Yellow roasted potatoes
and organic vegetables 65

Roasted organic lamb leg with rosemary flavored pan jus
and mint sauce

Savoyard potatoes and seasonal organic vegetables 65

Organic turkey steaks pan fried with ginger flavored cran-
berry sauce

Baked sweet potato wedges and seasonal organic vegeta-
bles 65



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CAVALIER CALGARY HOTEL

Sustainable Plated Dinners

DESSERTS

YOUR CHOICE OF:

Baked organic apples stuffed with raisins and almond
paste,
Served with English cream prepared from free range eggs

Organic berries in season, drizzled with Grand Marnier
Topped with whipped cream



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CAVALIER CALGARY HOTEL

Gluten Free Options

*Additional course (soup or salad) Add 4 per person

SALADS

House salad with balsamic vinaigrette

Butter leaf lettuce with mandarin orange sections and sweet orange dressing

Romaine lettuce with sunflower seeds, dried cranberries, broccoli florets

Cherry tomatoes and vinaigrette dressing

SOUPS

Butternut squash bisque with toasted coconut

Tomato bisque with fresh basil

Minestrone soup

ENTRÉES

Grilled supreme of chicken

Served with chefs daily potato with asparagus and red peppers

Grilled top sirloin steak

Served with a baked potato and seasonal vegetables

Gluten free potato gnocchi

Spinach, sundried tomatoes and black olives

Ratatouille "lasagna" (gluten free)

Roasted eggplant, zucchini, carrots, parsnips, garlic chili red pepper sauce

DESSERTS

Fresh fruit with berries

Raspberry panacotta with whipped cream and fruit garnish

Strawberries marinated with Grand Marnier

Kiwi infused parfait glaze with kirsch



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CAVALIER CALGARY HOTEL

Vegetarian Options

ENTRÉES

Grilled Tuscan vegetables

Served on rice pilaf

Gluten free potato gnocchi

Spinach, sundried tomatoes and black olives

Stir fry vegetables with black bean and ginger sauce

Served with steamed rice

Fried tofu with ginger sauce

Served with steamed rice and black beans

Vegetable “meatballs”

Served with pasta, sautéed peppers and spicy tomato sauce

Mushroom croissant pudding

Wild mushrooms, goat cheese cream, capsicum coulis

Ratatouille “lasagna” (gluten free)

Roasted eggplant, zucchini, carrots, parsnips, garlic chili red pepper sauce



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CAVALIER CALGARY HOTEL

The Carvery

ROASTED BREAST OF TURKEY

Served with grainy buns, cranberry mayonnaise

(Serves approximately 50)

225 each

BAKED MAPLE GLAZED HAM

With sour dough cocktail buns, Dijon mustard and mango mayonnaise

(Serves approximately 60)

225 each

GARLIC AND HERB COATED ROASTED PORK LOIN

Served with pretzel buns and apple salsa

(Serves approximately 50)

250 each

ROASTED TOP SIRLOIN OF BEEF

Accompanied by sourdough cocktail rolls, Dijon mustard, horseradish and

Sautéed onions

(Serves approximately 40-50)

300 each

ROASTED HERB CRUSTED NEW YORK STRIPLOIN

Accompanied by sour dough cocktail buns, horseradish, Dijon mustard and aioli

(Serves approximately 40)

395 each



Sheraton[®]

CAVALIER CALGARY HOTEL

Sheraton Reception

COLD CANAPES

(Minimum 2 dz per order)

Smoked chicken and mango per dz 30

Chocolate dipped strawberries per dz 30

Heirloom tomato bruschetta with goat cheese per dz 30

Sweet Thai shrimp, sea greens, savory cone per dz 30

Pickled quail eggs, smoked salmon, citrus cream, capers
per dz 30

Prosciutto, mandarin, herbed goat cheese, crostini
per dz 30

A selection of sushi per dz 32

Sesame crusted ahi tuna, edamame spread, tobiko, crisp
wonton per dz 33

Shrimp cocktail per dz 34

Skewers of balsamic marinated bocconcini and cherry
tomatoes per dz 36

Village bay fresh shucked oysters per dz 36

Mediterranean platter - Roasted garlic hummus, tape-
nade, pita bread, and Marinated olives 80 per platter
(serves 20)

Smoked salmon platter with crispy breads 180

Chilled seafood platter with crispy breads and cocktail
mayonnaise
250 (Serves 30)



Sheraton[®]

CAVALIER CALGARY HOTEL

Sheraton Reception

HOT CANAPES

(Minimum 2 dz per order)

Mini quiche per dz 22

Maple glazed mussels per dz 21

Vegetable spring rolls per dz 24

Bratwurst slider, mustard, sauerkraut per dz 24

Chicken wings (salt and pepper, maple bacon or buffalo)
per dz 25

Mini spanakopita per dz 26

Hoisin glazed chicken skewers per dz 28

Beef lollypops with Jack Daniels BBQ sauce per dz 30

Tempura battered shrimp per dz 32

Dim Sum vegetable dumplings, wasabi pork shumi
per dz 32

Miniature grilled brie sandwiches with tomato jam
per dz 33

Scallops wrapped in double smoked bacon per dz 34

Mini chicken pot pie per dz 34

Mini Shepard's pie per dz 34

Mini beef wellingtons per dz 36

Vegetable samosas per dz 36

Arancini breaded risotto, mozzarella, tomato marinara
per dz 36

Pulled pork slider, creamy coleslaw, pretzel bun per dz 36

Meatball slider, fresh tomato sauce, mozzarella cheese
per dz 36

Buffalo chicken sliders per dz 38

All prices exclusive of applicable taxes and gratuities.



Sheraton®

CAVALIER CALGARY HOTEL

Reception Menu

RENDEVOUS RECEPTION

(Minimum of 12)

Chef's selection of hot and cold passed hors d' oeuvres

(3 hors d' oeuvres per person)

Platters of imported and domestic cheeses, crisp breads

Vegetable crudité with dill dressing

Mediterranean platter - Roasted garlic hummus, Tapenade, pita bread, marinated olives

21 per person

MIX & MINGLE

(Minimum of 12)

Chef's selection of hot and cold passed hors d' oeuvres

(5 hors d' oeuvres per person)

Platters of imported and domestic cheeses, crisp breads

Vegetable crudité with dill dressing

Seasonal fruit and berry presentation

Presentation of chilled seafood with cocktail aioli

32 per person

RECEPTION TABLE

(Minimum of 60)

Bratwurst slider, mustard and sauerkraut

Meatball slider, fresh tomato sauce, mozzarella cheese

Mini beef wellingtons, mini spanakopita

Pork dumplings with teriyaki dressing

Vegetable tray with yogurt dip

Carved roasted AAA Alberta beef with cocktail buns

Shrimp flambé station

Fruit skewers, cheese cake variety

Chocolate dipped strawberries

57 per person



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CAVALIER CALGARY HOTEL

Reception Menu

BUILD YOUR OWN NACHO BAR

(Minimum of 12)

Tri-Colored chips warm cheese sauce

Toppings: Olives, sour cream, salsa, lettuce, red onions,

Tomatoes, guacamole

9 per person

SOMETHING UNIQUE?

How about one of Calgary's Famous Food Trucks?

We are happy to arrange one for you.

i.e. Fiasco Gelato, Three Twenty Burger

BUILD YOUR OWN POUTINE

(Minimum of 20)

Yukon gold fries, tater tots and sweet potato fries

Turkey and beef gravy

Cheddar and Gouda cheese curds

Pulled BBQ chicken, pulled BBQ pork

Chives, sour cream, bacon bits, caramelized onions,
ketchup, pickles

10 per person



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Reception Action Stations

(Minimum of 30)

2 hour Chef attended station

FLAMBÉED PRAWNS

Garlic butter, brandy and Pernod

10 per person

FLAMBÉED SCALLOPS

Garlic butter, shallots, brandy and Pernod

10 per person

OYSTER BAR

East Coast and West Coast Oysters, with selection of sauces and condiments

15 per person

PASTA STATION

Cheese tortellini, penne pasta, peppers, mushrooms, chicken, sausage, spinach, Sundried tomatoes, artichokes, olives, mini meatballs, tomato and cream sauce

19 per person

RISOTTO

Barley, Arborio, Couscous, shallots, garlic, wine, wild mushrooms, shrimp, lobster Sundried tomatoes, kale, peppers, zucchini

19 per person

STIRFRY

Shanghai noodle and sticky rice, julienned carrots, peppers, onions, bok choy Chicken, shrimp, beef, black bean and teriyaki sauces

19 per person



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Paolo's Pizzeria

12" Pie

CHEESE

A blend of delicious cheeses

22

THE HAWAIIAN

Pineapple, lean ham and mozzarella cheese

23

VEGETARIAN

Onion, mushroom, green pepper, sliced tomatoes, pineapple, black olives Mushrooms and double cheese

23

ROSA'S SUPER LOADED DELUXE PIZZA

Pepperoni, salami, ham, green pepper, onions, tomatoes, pineapple, ground beef Black olives, mushrooms and double cheese

25

PEPPERONI AND MUSHROOM PIZZA

23



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CAVALIER CALGARY HOTEL

Sustainable Evening Reception

(Minimum of 60)

82 per person

Wild boar terrine, served on a multi-grain crostini
Topped with an orange section and Cumberland
sauce

Wild herring fillets served on organic apple wedges
and multi-grain toast points

Smoked wild sockeye salmon on multi-grain crostini
with cucumbers red onions and capers

Bruschetta toast points with marinated organic
tomatoes

Carved roasted organic beef tenderloin on cocktail
buns served with grainy mustard and horseradish

Chicken breast skewers prepared from free range chickens
with spicy mango dressing

Turkey sliders, prepared from a Winter Farm turkey served
with spicy dressing

Grilled lamb lollipops, prepared from organically raised
lamb brushed with garlic butter

Organic vegetable tray with yogurt dip

Organic spring mix, dried cranberries and sunflower seeds

Organic cheese served with fruit bread and crackers

Toffee crème brûlée prepared from free range eggs

Baked organic apples

Served warm with English cream Organic fruit tray



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CAVALIER CALGARY HOTEL

Bar Suggestions

BEVERAGE SERVICE

Cash bar - guests purchase their own beverages; prices do not include GST.

Host bar - host will pay for all beverages; prices subject to 18% gratuity and GST.

Prices include bartender, mixes and glasses. If the bar yield is under 375.00, there will be a 25.00 per hour charge for bartender (Minimum 3 hours).

	CASH BAR	HOST BAR		CASH BAR	HOST BAR
House selections - 1 oz. Polar Ice, Royal Reserve Rye, Beefeater, Lambs Rum, Ballantine's	6.25	6.00	Domestic Beer Canadian, Coors Light, Budweiser, Kokanee	6.25	6.00
Premium selections - 1 oz Absolut, Crown Royal, Bombay Sapphire, Bacardi Rum, Johnnie Walker	6.75	6.50	Imported Beer Heineken, Corona	6.75	6.50
House Cocktails Caesar, Screwdriver, Paralyzer	6.25	6.00	Non Alcoholic Beer Mike's Hard Lemonade	3.00	3.00
House Liqueurs - 1 oz Bailey's, Kahlua, Grand Marnier, Sambuca	6.75	6.50	Fruit Punch	50.00	50.00
House Wine Santa Rita Cabernet Sauvignon Sauvignon Blanc	6.25	6.00	Liquor Punch	85.00	85.00
			Sangria Punch	85.00	85.00
			Soft drinks and juices	3.00	3.00

BUILD YOUR OWN CAESAR BAR

(Available upon request)

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Wine Selection

HOUSE RED WINE

	Bottle
Santa Rita Cabernet Sauvignon, CHI	34
Glass Mountain Merlot CA	34

RED WINE SELECTIONS

Alamos Malbec, ARG	35
Mirassou Pinot Noir, CA	35
Santa Cristina IGT Red, IT	35
Jackson-Triggs Cabernet Sauvignon, CAN	38
McWilliam's Hanwood Estate Shiraz, AUS	40
Chateau STE Michelle Indian Wells Merlot, WA	65
Mark West Pinot Noir CA	36
William Hill Cabernet Sauvignon WA	39
DeLoach OFS Pinot Noir, CA	98
Beringer Founder's Estate Merlot CA	40
Venturini Valpolicella DOC Classics Superiore IT	40
DeLoach Russian River Valley Zinfandel, CA	39

HOUSE WHITE WINE

	Bottle
Santa Rita Sauvignon Blanc, CHI	34
Glass Mountain Chardonnay, CA	34

WHITE WINE SELECTIONS

Jackson-Triggs Chardonnay, CAN	38
McWilliam's Hanwood Estate Moscato, AUS	40
Chateau STE Michelle Sauvignon Blanc, WA	50
DaVinci Pinot Grigio, IT	34
William Hill Chardonnay, WA	33
Ligenfelder Estate Bird Label Riesling QBA, GER	35
Hugel Gentile Gewurztraminer GER	40

SPARKLING & ROSE'

	Bottle
Segura Viudas Brut Reserva Cava, SPAIN	36
Ruffino Prosecco, IT	40
Taittinger Brut Reserve Champagne, FR	110
Beringer Classics White Zinfandel, CA	25

All prices exclusive of applicable taxes and gratuities.



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CAVALIER CALGARY HOTEL

Introducing Clutter Free Meetings at the Sheraton Cavalier Calgary Hotel

Together we can make a positive impact for a cleaner, healthier world. By offering double-sided meeting pads and reducing consumables, we can use less now; and that means more for our environment.

Meeting supplies will be removed from the tables and placed at a conveniently located station for a more productive gathering.

We've cleared the space so you can focus on matters most – connecting with others.

Sheraton's meeting room layout clears the space you need for a more efficient meeting.



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CAVALIER CALGARY HOTEL

Sheraton Sustainability Meetings

At the Sheraton Cavalier our sustainable meetings integrate environmental and social concerns into the meeting process to reduce the impact your meeting has on the environment and to encourage giving back to the local communities in which meetings are conducted.

Our Green Meetings utilize electronic sales communication, social conscious meeting programs, and sustainable food and beverage practices, such as

Sustainable food options into the meeting menu,

Meeting spaces can be set up to feature tables that do not require table coverings,

China service reduces the waste normally created using disposable products; if disposable food packaging is preferred, we utilize environmentally friendly options

Our condiments are provided in bulk dispensers to reduce waste Environmentally friendly alternatives to conventional bottled water Leftover food from your meeting can be donated, upon your request

For more information on these and other Green Practices, please connect with us

All prices exclusive of applicable taxes and gratuities.