



Sheraton[®]
CAVALIER CALGARY HOTEL

General Wedding Information

All prices and taxes are subject to change without notice. Prices can be confirmed at 90 days prior to your event.

At the time of booking, a credit card must be provided to confirm all tentative holds on function rooms (form to be provided).

A 1000 non-refundable deposit is required at the time of booking confirmation.

At the time of confirmation, a credit card is to be processed with the deposit as outlined above. At ninety (90) days prior to the event 50% of all costs are required. At three (3) days prior to the event full payment is required.

We are pleased to offer special dietary menus. Please discuss any requirements with your event coordinator no less than seven (7) days prior to the event. All menu items may contain traces of nuts or nut oils.

THE SHERATON CAVALIER will be the sole supplier of food and beverage items, other than special occasion cakes or traditional homemade desserts. (Please consult with your catering representative in advance for approval).

All Live and Pre-Recorded Entertainment is subject to SOCAN Fee

All Live and Pre-Recorded Entertainment is subject to Resound Fees. Smoke machines and bubble machines are not permitted in the hotel.

Candles that are not enclosed will not be permitted in the hotel. Please consult with your catering representative.

Minimum dinner revenues are required for our ballrooms.

All menu prices are subject to an 18% gratuity. The 5% goods and services taxes (GST) is applied to the final bill.

The use of nails, tacks and/or double-sided tape is not permitted in any hotel function space. Charges will apply as a result of damages caused by the use of these items.

Confetti is not to be used on hotel premises. A clean up fee of 200 will apply. All live and recorded music cannot be extended past 1:00 am.

All liquor service will end at 1:00 am.

Additional Menu Selections: If you offer two menu entrees to your guests, all other courses must be the same. A 5 per person surcharge will apply. (Excluding food allergies & restrictions)

All prices exclusive of applicable taxes and gratuities.



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A special day needs a special place

The Sheraton Cavalier Hotel, Calgary is a four star full service hotel ideally located only 10 minutes from the Calgary International Airport and 10 minutes from the City Centre.

From our service and culinary teams to our event planning, our professionals will ensure your special day is everything you ever expected and more.

Choose from our two elegant ballrooms. We can accommodate groups from 10 to 300.

We look forward to being a part of your special day at the Sheraton Cavalier Hotel.

WEDDING AMENITIES

No obligation, professional catering consultations available
(Appointment recommended).

A variety of upscale amenities are available on our rental list including chair covers and sashes.

Choose from our selection of menus or our chef would be happy to create a customized menu to suit your needs.

Visit our website at www.sheratoncavaliercalgary.com
or call (403) 250-6302 or email weddings@sheratoncalgary.ca



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Additional Services

Cake knife or server 10
White tulle and lights for cake table 10
White tulle and lights for registration table 10
White tulle and lights for 6 people at head table 12
White tulle and lights for 8 people at head table 16
White tulle and lights for 10 people at head table 20
White tulle and lights for 12 people at head table 24

*Optional - A 50 charge for hotel setup and teardown is available.

12" round table mirrors 2
Arch (white wooden lattice) 60
Includes lights, setup and teardown
Chair covers with sashes Price may vary
Envelope gift box 10
Votive candles 1

Additional costs
Ticket seller
Per hour 15

Coat check attendant
Per hour 15

Bartender fee
Per hour 25

**Any of the above items may be subject to replacement charge if damaged or not return



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Accommodations

YOUR GUESTS

A discounted rate is available (Plus applicable taxes) for our traditional guestroom featuring the “Sheraton Sweet Sleeper Bed”.

All bridal couples receive a complimentary room
Amenity of chilled sparkling wine with keepsake flutes

ALL NEWLY RENOVATED GUESTROOMS INCLUDE:

- Complimentary parking
- 24 hour airport shuttle available
- Complimentary daily newspaper
- Complimentary use of Calgary’s largest indoor hotel waterpark, “Oasis River Country”
- Voicemail and two line speaker phones
- In-room complimentary coffee/tea
- Hair dryers and full size iron and board in all rooms
- Ice and pop machines on every floor
- High-speed internet access available

*Group guestroom arrangements must be made through your catering representative.

Rates only available on Friday, Saturday and Sunday nights

Please ask about rates outside of these days

Rates are not applicable during:

Petroleum Show

Calgary Exhibition and Stampede



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Wedding Rehearsal Dinner Table

WEDDING REHEARSAL DINNER

(Minimum of 15)

SALADS

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

ENTRÉE

Atlantic salmon with lemon grass infused herb butter
Rosemary and sea salt rubbed chicken, natural jus
Herb and garlic whole roasted fingerling potatoes
Seasonal vegetable medley

DESSERT

Selection of sweets and treats from our pastry team
Coffee Tea

35



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Just Married Brunch

COLD BAR

(Minimum of 12)

Chilled fruit juices
Seasonal fruit and berry presentation
Assorted muffins, Danish, croissants and scones
Whipped butter
A variety of preserves and honey
Sliced domestic cheeses
A variety of fruit yogurts

A selection of miniature treats and sweets from our pastry kitchen
Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas
21

HOT BAR

(Minimum of 25)

Chilled fruit juices
Seasonal fruit presentation with berries
Domestic and imported cheeses
Crisp vegetable display with buttermilk dressing
Eggs Benedict with back bacon
Farmer's sausage
Rosemary roasted potatoes
Herb and sea salt rubbed chicken, natural jus
Danish pastries, muffins, croissants, and scones
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
30



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Sheraton Reception

COLD CANAPES

(Minimum 2 dz per order)

Smoked chicken and mango per dz 30

Chocolate dipped strawberries per dz 30

Prosciutto wrap melon per dz 30

Heirloom tomato bruschetta with goat cheese per dz 30

A selection of sushi per dz 32

Shrimp cocktail per dz 34

Shaved beef tenderloin, caramelized shallots 34

Candied maple salmon skewers 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, tapenade, 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)

All prices exclusive of applicable taxes and gratuities.



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Sheraton Reception

HOT CANAPES

(Minimum 2 dz per order)

Mini quiche per dz 22

Maple glazed mussels per dz 21

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

Vegetable spring rolls per dz 24

Mini spanakopita per dz 26

Beef lollypops with Jack Daniels BBQ sauce per dz 30

Truffled mushroom tulips per dz 30

Chicken skewers with peanut sauce per dz 30

Tempura battered shrimp per dz 32

Fig and goat cheese phyllo parcels per dz 32

Mini beef wellingtons per dz 36

Vegetable samosas per dz 36

Buffalo chicken sliders per dz 38

Scallops wrapped in double smoked bacon per dz 34

Brie and raspberry en croute per dz 34

Mini chicken pot pie per dz 34

Mini Shepard's pie per dz 34

Truffle mac and cheese fritter per dz 34

Turkey tenderloin wrapped in bacon per dz 34



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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
Baby spinach, red onion and mandarin oranges
A selection of dressings and vinaigrettes
Crisp vegetable crudité with dill dressing

ENTRÉE SELECTION

YOUR CHOICE OF TWO:

Sea salt roasted chicken with shallots and red wine jus
Roasted AAA Alberta beef with cabernet sauvignon jus
Baked ham, glazed with pineapple reduction
Grilled chicken breast braised mushrooms and leeks
Poached haddock, saffron broth, julienne vegetables
Maple whiskey glazed salmon fillet
Grilled pork tenderloin, Saskatoon berry compote
Gluten free potato gnocchi, sundried tomatoes, olives, parmesan and spinach

Wild mushroom croissant bread pudding, peppered goat cheese cream capsicum coulis
*Additional entrees 4 per person

Herb and garlic creamy mashed potatoes
Farm fresh vegetable

DESSERT TABLE

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

ENCHANCE THIS BUFFET WITH:

Imported and domestic cheese board 3 per person
Smoked and cured sliced meat platter with olives and pickles 3 per person
Basmati rice 3 per person
Ice cream sundae bar with assorted condiments 4 per person
Butter chicken with basmati rice 6 per person
Roasted Alberta prime rib of beef with red wine jus 10 per person
(Chef attended station)



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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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ENTREES

YOUR CHOICE OF:

Roasted top sirloin of beef
Emmental potato stack, caramelized shallots, seasonal vegetables 45

Herb crusted supreme of chicken
Swiss potato pave, wild mushroom demi 46

Baked chicken supreme
Prosciutto, sage, light cambozola cheese "fondue" 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

Grilled New York steak
Grainy mustard roasted fingerling potatoes, roasted root vegetables, pan jus 57

Beef and chicken duo
Grilled fillet of beef tenderloin, grilled chicken breast, wild mushroom cream 64

Seared fillet of beef tenderloin
Age cheddar dauphinois, wild mushroom demi 66



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DINNER DESSERTS

YOUR CHOICE OF:

Meyer lemon cheese cake
Blueberry compote, whipped cream

Trio of chocolate mousse tower
Raspberry sauce and whipped cream

German chocolate cake

Dark ganache glazed, caramel sauce and whipped cream

Strawberry mousse dome
White chocolate crème anglaise

Streusel topped apple torte
Caramel, whipped cream



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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, smoked
mackerel and white
Cocktail sauce with brandy and sherry
Served family style 45 per table



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Kids Menu

Includes starter, entrée, and dessert 17

Chicken fingers and fries

Baked cheese tortellini with broccoli

Cheeseburger sliders with sweet potato fries

Select from chosen dessert or ice cream

*Children three (3) years and younger eat free of charge

**Children above three (3), but under twelve (12) get 50% off when eating from the same menu

***prices are subject to 18% gratuity and 5% GST.



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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 glace with kirsch

All prices exclusive of applicable taxes and gratuities.



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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

All prices exclusive of applicable taxes and gratuities.



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Late Night Snacks

LATE EVENING LUNCH

Rolls and butter assorted cold deli meats pickle tray
Condiment coffee and tea
Per person with a dinner 15
(Homemade pastries and wedding cakes are permitted)

BUILD YOUR OWN POUTINE

(Minimum of 20)
Yukon gold fries, tator 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

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.

PUNCH

Fruit punch 50
Liquor punch 85



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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

All prices exclusive of applicable taxes and gratuities.



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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			
			House Wine		
			Santa Rita Cabernet Sauvignon	6.25	6
			Sauvignon Blanc		
House selections - 1 oz					
Polar Ice, Royal Reserve Rye, Beefeater,	6.25	6			
Lamb's Rum, Ballantines					
Premium selections - 1 oz			Domestic Beer	6.25	6
Absolut, Crown Royal, Bombay			Canadian, Coors Light,		
Sapphire, Bacardi Rum,	6.75	6.5	Budweiser, Kokanee		
Johnnie Walker			Imported Beer		
House Cocktails			Heineken, Corona	6.75	6.5
Caesar, Screwdriver, Paralyzer	6.25	6	Mike's Hard Lemonade	6.25	6
House Liqueurs - 1 oz			Fruit Punch	50	50
Bailey's, Kahlua,	6.75	6.5	Liquor Punch	85	85
Grand Marnier, Sambuca					

All prices exclusive of applicable taxes and gratuities.



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Soft drinks and juices

3

3

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	35
Ruffino Prosecco, IT	40
Taittinger Brut Reserve Champagne, FR	110
Beringer Classics White Zinfandel CA	25

All prices exclusive of applicable taxes and gratuities.