



**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) as well as a 1000 non-refundable deposit is required

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 and Resound Fee.

Smoke machines, dry ice 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.

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)

To ensure the highest quality of the food, 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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# 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](http://www.sheratoncavaliercalgary.com)  
or call (403) 250-6302 or email [weddings@sheratoncalgary.ca](mailto: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 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 6)

Chilled fruit juices  
Seasonal fruit and berry presentation  
Assorted muffins, Danish, croissants and lemon streusel  
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

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## **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 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

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

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)



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# 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





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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  
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

## ENCHANCE 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

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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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# 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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# 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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# 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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# 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



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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





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# Late Night Snacks

## **LATE EVENING LUNCH**

Rolls and butter, assorted cold deli meats, pickle tray

Condiments, coffee and tea

Per person with a dinner 15

(Homemade pastries and wedding cake 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

## **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

Sangria 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



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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		CASH BAR	HOST BAR
House selections - 1 oz.			Domestic Beer		
Polar Ice, Royal Reserve Rye, Beefeater, Lambs Rum, Ballantine's	6.25	6.00	Canadian, Coors Light,	6.25	6.00
Premium selections - 1 oz			Imported Beer	6.75	6.50
Absolut, Crown Royal, Bombay Sapphire, Bacardi Rum,	6.75	6.50	Non Alcoholic Beer	3.00	3.00
House Cocktails			Mike's Hard Lemonade	6.25	6.50
House Liqueurs - 1 oz			Fruit Punch	50.00	50.00
Bailey's, Kahlua, Grand Marnier, Sambuca	6.75	6.50	Liquor Punch	85.00	85.00
House Wine			Sangria Punch	85.00	85.00
Santa Rita Cabernet Sauvignon	6.25	6.00	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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# Wine Selection

## HOUSE RED WINE

	<b>Bottle</b>
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

	<b>Bottle</b>
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

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# Wedding AV Package

**PACKAGE INCLUDES:**

LCD Projector  
8 foot screen  
Podium microphone  
Computer audio patch  
4 channel mixer

**YOUR CHOICE OF:**

4 LED uplights (choice of colors)  
2 powered speakers

Set up and tear down  
400 plus 18% service charge and 5% GST

\*Substitute a wireless microphone for an additional 135