



ELEMENTS CATERING

Delta Bow Valley Hotel

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The impact that hotels and the travel industry have on the environment is a growing concern amongst Delta's guests, employees and communities. Delta Hotels is currently embarking on a strategic national sustainability initiative that will transform the way we operate our hotels and build a green culture among our employees.

We also hope to inspire our guests and communities to embrace sustainability.

Our goals are to: 1. minimize energy consumption and carbon emission, 2. minimize water, materials consumption and waste, 3. reduce the environmental impact of supply chain and facilities. 4. maximize green awareness and Delta reputation with key communities.

The Delta Bow Valley has recently been awarded it's 4 Green Key Rating from Hotel Association of Canada.

The 4 Green Key rating was awarded to the Delta Bow Valley Hotel that has shown national industry leadership and commitment to protecting the environment through wide ranging policies and practices. The Delta Bow Valley Hotel has mature programs in place that involve management, employees, guests, and the public, and which have shown substantial and measurable results.

2008 Hotel Association of Canada - 3 Green Key Rating

2009 Hotel Association of Canada - 4 Green Key Rating

MEETINGS AND EVENTS

- all meeting rooms are equipped with recycling bins
- paperless billing
- whiteboards vs flipcharts (on request)
- replaced light bulbs with energy efficient bulbs
- purchase and use of local organic foods
- online event menus
- reusable linen napkins replace disposable paper napkins
- dimmer controls in meeting rooms
- draperies and shades are kept closed in unoccupied rooms
- conference schedules, menus, contracts communicated via email to clients
- bulk food items replace individual packages where applicable



HAC's Green Key Eco-Rating Program

CUISINE

Our menu consists of food products that are well grown locally and in season, prepared by our award winning culinary team. Executive Chef Paul Maniaci is ahead of his time as he has spent several years developing strong relationships with Alberta growers and producers. He is and has been committed to using their organic and fresh products in his recipes. In doing so, you will enjoy Alberta Producers and Growers products at their peak.





includes breakfast, lunch, and coffee breaks
an additional \$5.00 will be added to the package cost should you request a hot breakfast

BREAKFAST AND BREAKS

BREAKFAST #1

- assorted fresh fruit juices
- sliced fresh fruit
- freshly baked muffins, danish and buttery croissants with assorted preserves, creamy butter and honey
- freshly brewed coffee, decaffeinated and assorted teas

AM BREAK #1

- whole fresh fruit
- freshly baked warm cinnamon buns with cream cheese icing
- freshly brewed coffee, decaffeinated and assorted teas

PM SNACK #1

- homemade selection of cookies
- ice cold 2% and chocolate milk
- freshly brewed coffee, decaffeinated and assorted teas

BREAKFAST #2

- assorted fresh fruit juices
- whole fresh fruit
- plain, sesame seed and cinnamon raisin bagels with regular and flavored cream cheese
- freshly brewed coffee, decaffeinated and assorted teas

AM BREAK #2

- natural and fruit yogurts
- homemade biscotti
- fresh seasonal sliced fruit
- freshly brewed coffee, decaffeinated and assorted teas

PM SNACK #2

- assortment of fruit smoothies
- chocolate bars
- freshly brewed coffee, decaffeinated and assorted teas

LUNCH

STARTERS (choice of 2)

- soup of the day
- five green salad with julienne beets, carrots, diakon, cherry tomatoes with balsamic vinaigrette
- spinach and crispy bacon salad with mushrooms, raspberry vinaigrette
- traditional caesar salad
- sun-dried tomato pesto pasta salad
- assorted crisp vegetables with cucumber dip

MAIN (choice of 1)

- cheese tortellini served with creamy basil pesto sauce and marinara with spolumbo sausages, rolls and butter
- build your own fajitas and tacos - corn and soft tortilla shells, grilled chicken with peppers, spicy ground beef, salsa, cheddar cheese, lettuce, sour cream, and mexican rice
- stir-fry - beef or chicken and mixed vegetables, noodles, rolls and butter
- roasted beef, black forest ham and swiss, assorted cold cuts, tuna and chicken salad served on multigrain and french banquette, kosher dills, pickled vegetable jardinière and banana peppers

DESSERT (choice of 1)

- assorted squares
- house-made assorted cookies
- sliced seasonal fruit, fireweed honey yogurt dip
- assorted home baked tarts
- mini mousse parfaits
- apple cinnamon cobbler, whipped cream
- seasonal trifle



BAKED GOODS

- assorted cookies \$1.50 each
- danish pastries \$2.25 each
- muffins (choice of blueberry, bran, carrot) \$2.25 each
- croissants \$2.25 each
- assorted bagels with cream cheese \$6.50 each
- assorted squares (choice of brownie, nanaimo bar, date square, or lemon square) \$2.75 each

MUNCHIES

- whole fruit (choice of orange, banana, apple) \$1.75 per piece
- energy bars \$2.50 each
- chocolate dipped strawberries \$3.00 each
- individual fruit yogurts \$3.00 each
- potato chips \$2.00 per bag
- vegetables & dip \$4.50 each
- cheddar cheese with crackers \$5.95 per portion

SANDWICHES

- black forest ham and brie with honey mustard mayo on a baquette \$10 per sandwich
- smoked turkey BLT with red pepper mayo and cheddar cheese on ciabatta \$10 per sandwich
- roasted veggie with goat cheese and hummus spread on foccacia \$10 per sandwich

LIQUID REFRESHERS

- soft drinks \$3 each
- bottled juices \$3 each
- mineral water \$3 each

disposable napkins, cutlery provided by the delta bow valley
subject to 10% gratuity and 5% GST



BREAKS

A LA CARTE / THEME

GOODIES FROM THE BAKESHOP

home-made biscotti - chocolate and pistachio, lemon poppy seed, chocolate cherry	\$2.50 each	house-made scones - berry and white chocolate, serrano ham and cheese or spinach and feta	\$33 per dozen
gourmet chocolate dipped strawberries	\$3 each	assorted baked goods (muffins, danish, croissants and coffee loaves)	\$33 per dozen
fresh fruit skewers, fireweed honey yogurt dip	\$7.25 per person	freshly baked muffins with creamy butter and preserves	\$33 per dozen
array of seasonal sliced fruit	\$7 per person	freshly baked danish pastries with preserves	\$33 per dozen
new york style bagels, served with plain cream cheese and smoked salmon cream cheese	\$6.50 each	freshly baked butter croissants with preserves	\$33 per dozen
assorted house-made cookies - white chocolate and macadamia nut, chocolate chip, double chocolate chip, oatmeal and raisin	\$19.95 per dozen	freshly baked warm cinnamon buns with cream cheese icing	\$33 per dozen
coffee loaves (choice of two): banana, chocolate chip, sun-dried cranberry and apricot served with creamy butter	\$33 per dozen	assorted squares - chocolate fudge brownies, nanaimo bars, lemon macaroons and date squares	\$26 per dozen
whole fresh fruit in season (12 pieces)	\$22 basket	assorted home made energy bars	\$33 per dozen

LIQUID REFRESHERS

100% columbian coffee, regular or decaffeinated, regular or herbal teas	\$3.75 each	grizzly paw soda (canmore, alberta) ginger beer, rootbeer cherry cola, cream soda	\$4.90 each
assorted minute maid juices	\$3.50 each	ice cold 2% and chocolate milk	\$15.50 per pitcher
assorted soft drinks	\$3.50 each	hot chocolate with chocolate sprinkles, mini marshmallows and whipped cream	\$16.50 per thermos
san pellegrino sparkling water, natural spring water(500 ml)	\$3.50 each	iced tea with lemon slices and freshly squeezed lemonade	\$15.50 per pitcher
vitamin water (includes focus, essential, restore, defense, XXX)	\$4.90 each	fruit smoothies - blend of seasonal fruits and berries	\$30 per pitcher



pricing per person, minimum 10 people

NOT JUST FOR KIDS

assorted house-made cookies, biscotti, chocolate almond bark,
pitchers of 2% milk and chocolate milk, freshly brewed coffee, decaffeinated coffee, and assorted teas

\$13

CHILLIN' OUT

build your own ice cream sundae with smarties, whipped cream, chocolate sauce, caramel sauce, slivered almonds, and strawberries,
assorted soft drinks

\$15

MOVIN' PICTURES

fresh popped popcorn, assorted seasoning, boxes of smarties, packages of gummy bears, cherry licorice
assorted soft drinks

\$12

LOAF N' AROUND

banana, zucchini chocolate chip, and sun-dried cranberry loaf served with creamy butter and sliced seasonal fruit,
freshly brewed coffee, decaffeinated coffee, and assorted teas

\$13

YOU ARE MY SUNSHINE

iced lemon cupcakes, fresh fruit skewers with fire weed honey yogurt dip, ice tea
freshly brewed coffee, decaffeinated coffee, and assorted teas

\$15

OUT OF THE PARK

mini corn dogs and mini burgers accompanied with the trimmings, salted peanuts
assorted soft drinks

\$15

MORNING REFRESHER

dried apricots, prunes and dates, highwood crossing organic granola bars,
blueberry smoothies, freshly brewed coffee, decaffeinated coffee, and assorted teas

\$16

AFTERNOONER

mixed bean and tomato salsa, roasted garlic and red pepper hummus, vegetable curry spread, whole wheat pita chips
multi-grain crustini, grilled naan bread,
vitamin water

\$18



BREAKFAST

[BUFFET / PLATED](#)



LIKE IT COLD

pricing per person, minimum 10 people

all buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas, assorted chilled fruit juices

GOOD MORNING SUNSHINE

\$20

sliced seasonal fruit, individual assorted fruit yogurts, selection of freshly baked muffins, danishes, banana bread, croissants, butter and preserves

HEALTHY START

\$20

build your own yogurt bar: plain yogurt, diced fruit, seasonal berries, granola, raspberry and mango puree, chilled fruit smoothies and trail mix

BIG "O" BREAKFAST

\$22

sliced seasonal fruit, selection of new york bagels, cream cheese, smoked cheddar, mediterranean deli meats, smoked atlantic salmon with sliced sweet red onion and capers

LIKE IT HOT

pricing per person, minimum 20 people

all buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas, assorted chilled fruit juices

CLASSIC CANADIAN

\$26

sliced seasonal fruit, selection of freshly baked muffins, danish banana bread, butter and preserves, skillet fired scrambled eggs, maple bacon, valbella sausage, breakfast potatoes

BUENOS DIAS

\$26

sliced seasonal fruit, selection of freshly baked muffins, banana bread, butter and preserves, roasted red pepper and goat cheese frittata with fresh tomato salsa, rosti potato and italian sausage

OLE' OLE'

\$28

seasonal fresh fruit, selection of freshly baked muffins and danish, spanish style tortilla with sliced potato, italian sausage, omega pro eggs, stewed tomatoes, french toast

KICK UP YOUR BREAKIE

individual assorted fruit yogurts

\$3 each

variety of individually boxed assorted cereals with pitchers of milk (2% and skim)

\$3 each

breakfast wraps - spanish style tortilla with chorizo sausage, monterey cheddar blend cheese

\$5 per person

mediterranean deli meats

\$6 per person

oatmeal bar – red river and oats blend, dried fruits, brown sugar, raw sugar, milk

\$6 per person

***omelet station** - one of our talented chefs will prepare made to order omelet's with a wide selection of seasonal and traditional ingredients

\$12 per person

***french toast station** - one of our talented chefs will prepare banana bread and baguette style french toast, seasonal berries, cinnamon cream

\$12 per person

*to ensure quality and presentation, buffets will be available for duration of one hour.

*action stations are available for one hour of service; extended service is \$42 per hour.



EGGS ON THE PLATE

pricing per person, minimum 20 people

all our served breakfasts include a basket presentation of freshly baked goods (muffins/croissants) with butter and preserves, orange juice, freshly brewed coffee, decaffeinated coffee, assorted teas

SPANISH STYLE TORTILLA

sliced yukon golden potatoes, red onion, chorizo sausage mixed with omega pro eggs and oven baked and served with fresh tomato salsa and cilantro

\$24

RED PEPPER & GOAT CHEESE FRITTATA

omega pro eggs, roasted red peppers and alberta produced goat cheese oven baked and served with pancetta, rosti potato and fresh basil

\$24

CALGARY STAMPEDE TRADITIONAL

skillet fired scrambled omega pro eggs, valbella sausage, rita's buttermilk pancakes, maple syrup and roasted tomatoes

\$24



LUNCH

BUFFET 1 2 3 / PLATED 1 2



KEEP IT COOL LUNCH BUFFET

pricing per person, minimum 10 people

all our lunch buffets include freshly brewed coffee, decaffeinated coffee, assorted teas

TOP SELLER

\$28

- soup of the day
- red potato salad with mustard emulsion, spicy asian slaw, five greens with modena balsamic vinaigrette
- roasted beef, black forest ham and swiss, assorted cold cuts, tuna and chicken salad served on multigrain and french banquette
- kosher dills, pickled vegetable jardinière, and banana peppers

OPEN FACED

\$31

- soup of the day
- spinach and crispy bacon salad with vinaigrette, pasta salad with rosemary vinaigrette
- egg and scallion salad, smoked turkey breast, alberta roast beef, baby shrimp and dill salad, smoked atlantic salmon with cream cheese on assorted sliced baguettes
- pickled seasonal vegetables and gherkins

ON YOUR OWN

\$31

- soup of the day
- red potato salad with mustard emulsion, coleslaw, five greens with red pepper and goat cheese vinaigrette
- shaved black forest ham, smoked turkey, roast beef, pastrami, fresh tomatoes, red onions, leafy greens, havarti, provolone, cheddar, swiss cheese
- specialty mustards, mayonnaise, baguettes and assorted breads
- spicy pickled vegetables, kosher style dills, cherry peppers

MMMMM!!!

choose one of the following dessert items
(for each additional item add \$4.50 per person)

- selection of squares
- house-made assorted cookies
- sliced seasonal fruit with fireweed honey yogurt dip
- assorted home baked tarts
- mini mousse parfaits
- apple cinnamon cobbler, whipped cream
- seasonal trifle



BARRED LUNCHES

pricing per person, minimum 20 people

all our lunch buffets include freshly brewed coffee, decaffeinated coffee, assorted teas

FAJITA BAR

\$32

- black bean and roasted corn salad, spinach salad, fiesta salad
- chicken fajitas - tender strips of chicken breast served with sautéed onions and peppers
- presented with shredded lettuce, diced tomato, fresh cilantro, cheddar cheese, sour cream, black olives, jalapeño peppers, homemade salsa, guacamole dip
- flame heated flour tortillas, spanish rice, refried beans

BURGER BAR

\$32

- angus burger, chicken burger, vegetarian burger
- kaiser or onion buns
- sliced purple onions, dill pickles, jalapeno, banana peppers, tomatoes, iceberg lettuce, green leaf, relish, mayonnaise, roasted garlic mayonnaise, ancho mayonnaise, honey, dijon, classic mustard
- platter of cheese - gouda, swiss, cheddar
- sweet potato fries and french fries
- mac and cheese salad, coleslaw, organic green salad and dressings

MMMMM!!!

choose one of the following dessert items
(for each additional item add \$4.50 per person)

- assorted squares
- house-made assorted cookies
- sliced seasonal fruit with fireweed honey yogurt dip
- assorted home baked tarts
- mini mousse parfaits
- apple cinnamon cobbler, whipped cream
- seasonal trifle



ESSENTIAL ELEMENTS

pricing per person, minimum 20 people

all our lunch buffets include freshly brewed coffee, decaffeinated coffee, assorted teas

FE IRON	\$33
<ul style="list-style-type: none"> • soup of the day • butter leaf lettuce, toasted almonds, mandarins, yogurt and honey dressing • fire roasted strip loin medallions, pacific rim wild mushrooms, yukon jack demi reduction • pan seared tilapia with roasted caper berries, cipollini onions, sicilian olives and cherry tomatoes • seasonal vegetables • steamed potatoes, butter and fresh thyme • apple studel, cinnamon anglaise 	
ZN ZINC	\$33
<ul style="list-style-type: none"> • soup of the day • salad of five greens with julienne beets, carrots, diakon, cherry tomatoes, balsamic vinaigrette • vegetarian strudel, ancho chili and tomato rose sauce • braised beef short ribs dusted with cocoa and cinnamon, coffee bean demi sauce • whipped potatoes • selection of squares and mini mousse parfaits 	
O OXYGEN	\$33
<ul style="list-style-type: none"> • soup of the day • tomato, red onion, feta salad, red wine vinaigrette • thyme infused breast of chicken, roasted yellow pepper sauce • wild mushroom risotto • seasonal vegetables • baked fruit tarts and selection of squares 	
CA CALCIUM	\$33
<ul style="list-style-type: none"> • soup of the day • baby spinach greens, shaved fennel, grana padano cheese, roasted red pepper and goat cheese vinaigrette • roasted breast of chicken with capers, chilies, garlic, tomato sauce, linguini aglio e olio • zucchini and eggplant parmesan lasagna • tiramisu and biscotti 	
H2O WATER	\$33
<ul style="list-style-type: none"> • soup of the day • shanghai noodle salad with cilantro, peppers, red onions, thai vinaigrette • grilled salmon filet marinated in orange and soy glaze with basmati rice and currants • braised baby bok choy with ginger, roasted garlic, sesame seed oil • warm home-made croissant pudding, crème anglaise 	



THAT'S COLD

all pricing per person

cold plated lunches are designed as a two-course meal includes entrée and your choice of soup or dessert

three-course plated cold lunch includes soup and dessert; additional \$5 per person

all cold lunches include freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, assorted teas

ENTRÉE SELECTIONS

far east salad - cucumber, cous cous, chickpea, and tomato in a lettuce cup, cucumber mint dressing	\$22
firecracker salad - baby spinach, garlic chicken, sundried cranberries, orange sesame dressing	\$23
cobb salad - grilled chicken or beef, tomato, egg, bacon, blue cheese, grilled onion, citrus vinaigrette	\$23
tuna nicoise salad - grilled tuna, nicoise olives, egg, green beans, potatoes, tomato, herbed vinaigrette	\$25

HOT BOWL

- | | |
|---|---|
| <ul style="list-style-type: none"> • steak and bean • it's not just chicken noodle it's from my nonna • cream of wild mushroom | <ul style="list-style-type: none"> • tuscan bean • chef's daily inspiration |
|---|---|

MMMMM!!!

- | | |
|---|---|
| <ul style="list-style-type: none"> • raspberry mousse cake, blackberry compote • tiramisu, espresso vodka caramel sauce • traditional apple strudel, cinnamon crème anglaise | <ul style="list-style-type: none"> • chocolate velvet pate, raspberry coulis • mixed berry panna cotta • lemon tart, cranberry compote |
|---|---|



THAT'S HOT

all pricing per person

hot plated lunches are designed as a two-course meal includes entrée, enhancement and your choice of either soup **or** dessert to create a three-course hot plated lunch add \$5 per person

all hot lunches include freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, assorted teas

ENTRÉE SELECTIONS

roasted portabella - brie and steakhouse tomatoes on a open face fococcia	\$23
diamond willow organic beef burger - with all the fixin's	\$24
chicken parmesan - spicy marinara sauce on a ciabatta bun	\$24
steak sandwich - fire grilled 6 oz. alberta beef, three-peppercorn butter on blue cheese tuscan loaf	\$26

ENHANCEMENTS

choice of one

- | | |
|---|--|
| <ul style="list-style-type: none"> • organic greens with julienne beets, carrots, and cherry tomatoes, balsamic vinaigrette • leafy romaine, shaved parmesan, garlic croutons drizzled with our own caesar dressing | <ul style="list-style-type: none"> • alberta steakhouse tomatoes and local feta (seasonal) • steak fries • cajun gaufrette potato chips • sweet potato fries |
|---|--|

HOT BOWL

- | | |
|---|---|
| <ul style="list-style-type: none"> • steak and bean • it's not just chicken noodle it's from my nonna • cream of wild mushroom | <ul style="list-style-type: none"> • tuscan bean • chef's daily inspiration |
|---|---|

MMMMM!!!

- | | |
|---|---|
| <ul style="list-style-type: none"> • raspberry mousse cake, blackberry compote • tiramisu, espresso vodka caramel sauce • traditional apple strudel, cinnamon crème anglaise | <ul style="list-style-type: none"> • chocolate velvet pate, raspberry coulis • mixed berry panna cotta • lemon tart, cranberry compote |
|---|---|

DINNER

[BUFFET 1 2 3](#) / [PLATED 1 2](#) / [LATE NIGHT](#)





THE GANG'S ALL HERE

minimum 50 people

artisan breads with butter

market vegetables with cucumber dip
organic greens with dried cherries, candied walnuts, balsamic vinaigrette
leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing
yukon and sweet potato, truffle vinaigrette
orzo pasta, green peas, roasted red peppers, and goat cheese vinaigrette

deli meats with mayonnaise, dijon and grainy mustards
domestic cheese platters with grapes and gourmet crackers

pan seared chicken breast with a chef's blend of west coast mushrooms, red wine demi glaze
grilled salmon, roasted caper berries, lemon sauce
four cheese tortellini, spinach and tomato rose sauce

chef's potato, vegetable rice pilaf, seasonal vegetables

white chocolate bavaroise
mini mouse parfait, assorted tarts, assorted cakes and flans
croissant pudding with sauce anglaise

freshly brewed coffee, decaffeinated coffee , assorted teas

\$50 per person

ENHANCERS

- carved free range turkey, traditional stuffing, cranberry sauce, pan gravy \$10 per person
- carved alberta striploin, red wine demi reduction \$10 per person
- carved valabella gammon ham, mustard and maple glaze \$10 per person

SWEET EXTRAS

- chocolate fountain - overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread, pound cake \$17 per person
- platter of house-made truffles and gourmet chocolate dipped strawberries \$300 (100 pieces)

*to ensure quality and presentation, buffets will be available for duration of one hour.

*action stations are available for one hour of service; extended service is \$42 per hour.



CARVE IT UP

minimum 50 people

artisan breads with butter

fresh market vegetables with cucumber dip
organic greens with dried cherries, candied walnuts, balsamic vinaigrette
leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing
local vine ripened tomato and mozzarella, organic greens, tuscan olive oil and aged balsamic
white wine marinated mushroom salad
fingerling potato, red peppers, red onions, green peas, italian vinaigrette

italian deli meats with horseradish, dijon and grainy mustards
seafood platter of smoked fish
chilled poached shrimp, horseradish spiked cocktail sauce
wild smoked salmon, capers, cream cheese, red onion
rocky mountain gourmet cheeses garnished with grapes, nuts, fruit paste, gourmet crackers

carved AAA roast striploin, sweet grass au jus
roasted halibut filet, cherry tomatoes, nicoise olives, roasted lemon, tomato basil sauce
pan seared chicken breast, west coast mushrooms, brandy and cracked pepper demi cream
four cheese tortellini, pancetta and onions in a tomato basil sauce

chef's potatoes, vegetable rice pilaf, seasonal vegetables

chocolate fountain - overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread,
profiteroles, crème caramel, french pastries, assorted cakes and flans,
croissant pudding with sauce anglaise

freshly brewed coffee, decaffeinated coffee, assorted teas

\$60 per person

ENHANCERS

- carved free range turkey, traditional stuffing, cranberry sauce, pan gravy \$10 per person
- carved alberta striploin, red wine demi reduction \$10 per person
- carved valabella gammon ham, mustard and maple glaze \$10 per person

SWEET EXTRAS

- platter of house-made truffles and gourmet chocolate dipped strawberries \$300 (100 pieces)

*to ensure quality and presentation, buffets will be available for duration of one hour.
*action stations are available for one hour of service; extended service is \$42.00 per hour.



DO IT MANIACI STYLE

minimum 25 people

all dinners served with artisan breads, freshly brewed coffee, decaffeinated coffee, assorted teas

selection of 2 prime, \$70

selection of 3 prime, \$78

LEAD

(select two)

- confetti salad, roasted peppers, goat cheese, organic greens, maple bourbon vinaigrette
- organic mesclun greens with dried cherries, candied walnuts and balsamic vinaigrette
- leafy romaine, shaved parmesan, and garlic crouton, drizzled with our own caesar dressing
- wild mushroom soup with root vegetable chips
- roasted red pepper and chipotle soup with crumbled local feta

PRIME

- grilled salmon, roasted caperberries, lemon sauce
- roasted halibut filet, cherry tomatoes, nicoise olives grilled lemon
- spinach and local goat cheese stuffed organic chicken , sundried tomato cream
- slow roasted alberta prime rib, sweet grass au jus
- braised beef short ribs, saskatoon berry demi
- grilled lamb chops, ragout of leeks, spinach, wild mushroom, aged balsamic glaze

FARM

(select one)

- asparagus and baby carrots
- mushrooms and peppers
- ratatouille and cauliflower au gratin

MARKET

(select one)

- red pepper potato pave
- yukon gold and sweet potato mash
- olive oil and sea salt cracked fingerling potato with pancetta and crème fraiche

SWEET ENDINGS

(select 3)

- strawberry cardinal
- opera slice
- fondant cake
- peach santiago
- individual mousse parfaits
- bite size goat cheese cheesecake
- mini hazelnut grape torta



pricing per person

all plated dinners are designed as a three-course meal
create your own three-course plated dinner from the selection of soup or salad and dessert

dinners also include chef's choice of starch, seasonal vegetables, artisan breads with butter, freshly brewed coffee, decaffeinated coffee, assorted teas

*design a four-course meal, please add an additional \$7 per person.
design a five-course meal, please add an additional \$14 per person.*

APPETIZER

- tortellini del nona with prosciutto, english peas, asiago cream, white truffle oil
- grilled prawn and pan seared scallop, baby basil and mache greens, pomegranate vinaigrette
- wild mushroom ragout, flaky bouchee, julienne of leek, red chili oil

SOUP

- wild mushroom with root vegetable chips
- tomato and alberta sky vodka with crème friache and basil oil
- roasted cauliflower and double smoked bacon
- vegetable bouillabaisse
- roasted red pepper and chipotle with crumbled local feta

SALAD

- butter lettuce, strawberry, blue cheese, cider vinaigrette
- confetti salad, roasted peppers, goat cheese, organic greens, maple bourbon vinaigrette
- organic mesclun greens, dried cherries, candied walnuts, balsamic vinaigrette
- leafy romaine, shaved parmesan, garlic croutons, drizzled with our own caesar dressing
- local vine ripened tomato and buffalo mozzarella tower, organic greens, tuscan olive oil and aged balsamic

REFRESHER

enhance your guest dining experience by offering a sorbet in ice shot glass
chef will create your flavor profile around your menu

\$4 per person



MAIN

- vegetable wellington, roasted seasonal vegetables, local goat cheese sundried tomato cream \$40
- grilled salmon, roasted caperberries, lemon sauce \$43
- spinach and local goat cheese stuffed organic chicken, sundried tomato cream \$46
- cornmeal crusted free range breast of chicken stuffed with gorgonzola, marsala demi \$46
- slow roasted alberta 8 oz. prime rib, sweet grass au jus (*minimum 15 people*) \$50
- grilled filet of beef tenderloin, roasted mushrooms, red wine demi reduction \$56
- roasted halibut filet ,cherry tomatoes , nicoise olives, grilled lemon and olive oil \$56
- grilled lamb chops, ragout of leeks, spinach, wild mushroom, aged balsamic glaze \$56
- pairing of grilled beef tenderloin with roasted red pepper butter and goat cheese stuffed chicken breast with marsala wine \$60

DESSERT

- pavlova meringue, chantilly cream, fresh seasonal fruit
- chocolate pate, raspberry coulis
- lemon curd tart, cranberry compote
- white chocolate and raspberry crème brulee
- ricotta pound cake, mixed berry compote
- new york style cheesecake, blueberry compote

DELICIOUS ADDITIONS

- local cheeses - alberta age cheddar, marble cheese, fairwind farms goat cheese, newdale hutterite spicy gouda, white cheddar \$8 per person
- chocolate fountain - overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread, pound cake \$17 per person
- platter of house-made truffles and gourmet chocolate dipped strawberries \$36 per dozen
- french pastry platters (choice of 3) - strawberry cardinal, opera slice, fondant cake, peach santiago, individual mousse parfaits, bite size goat cheese cheesecake, mini hazelnut grape torta \$36 per dozen

GOT THE MUNCHIES

pricing per person, minimum 20 people

all served with freshly brewed coffee, decaffeinated coffee, assorted teas
served prior to 10:00pm, add \$5 per person

NACHO BAR

\$9

- do it yourself nachos with assorted tortilla chips, black olives, guacamole, sliced jalapenos, diced onions, diced tomatoes, warmed nacho cheese sauce, fresh salsa, sour cream

add seasoned taco meat \$2 per person

add fajita chicken \$4 per person

PIZZA OVEN

\$11

- hawaiian supreme - canadian style bacon and pineapple
- spicy pepperoni loaded with an abundance of pepperoni
- cheese delicious blend of mozzarella and parmesan

BETWEEN THE SLICES

\$13

- egg and chive salad, ham and cheddar, tuna salad, alberta roast beef with dijon mustard
- garden vegetables with bacon dip

MORE THAN CHIPS AND DIPS

\$13

- artisan breads, goat cheese crostini, roasted garlic hummus, roasted sweet peppers and feta cheese, mediterranean ratatouille, cherry tomato bruschetta, tabouli salad with lemon pepper pita chips



RECEPTION

A LA CARTE 1 2 / PACKAGES



LETS GET THE PARTY STARTED

COLD BITES

minimum three dozen of any one kind

- tomato bruschetta and toasted french baguette with rubbed garlic asiago cheese \$27 per dozen
- marinated cherry tomato and baby bocconcini skewers \$27 per dozen
- assorted vegetarian canapés \$44 per dozen
vegetarian pate with apricot and cranberry, baba ghanoush with parsley and carrot, hummus with chickpea and pavot seed, black olive with goat cheese and sun-dried tomato tofu and roasted red pepper tartinade
- assorted canapés \$44 per dozen
salami with horseradish cream on rye, shrimp on shrimp mousse, ham and cheese spiral with mandarin, smoked salmon mousse with roasted capers on rye, pate de fois
- assorted seafood canapés \$44 per dozen
smoked salmon pin wheel with roasted garlic cream cheese, mussel with curry cream, mini scallop with zucchini and sun dried tomato cream, shrimp cocktail, smoked salmon pinwheels
- goat cheese on toasted sesame seed rye, reduced balsamic \$32 per dozen
- crab salad in mini vol au vents \$32 per dozen
- assorted california rolls \$44 per dozen
wasabi, pickled ginger and soya sauce (minimum 6 dozen)
- assorted sushi \$50 per dozen
wasabi, pickled ginger and soya sauce (minimum 6 dozen)
- individual chilled black tiger prawns, horseradish spiked cocktail sauce \$42 per dozen

HOT BITES

minimum three dozen of any one kind

- vegetable samosa, mango chutney \$32 per dozen
- three mushroom spring rolls, spicy plum sauce \$32 per dozen
- olive oil and sea salt cracked fingerling potato, pancetta and crème fraiche \$32 per dozen
- spinach and feta spanakopitas \$32 per dozen
- mini pizzas cocktail size \$30 per dozen
pepperoni and cheese / four cheese
- bite sized beef wellington \$32 per dozen
- mini corn dogs, gourmet mustards \$32 per dozen
- shrimp gyoza, orange chili glaze \$32 per dozen
- buffalo style chicken wings, blue cheese dressing \$32 per dozen
- chicken satay \$32 per dozen
marinated in lemon juice, cumin, tamarind, turmeric and soya
- beef skewers \$32 per dozen
marinated in teriyaki and sherry
- alberta spring whiskey glazed meatballs \$30 per dozen
- parmesan, mozzarella and sun-dried tomato pinwheel in pastry \$33 per dozen
- crab cakes, garlic aioli, hot pepper mayo \$35 per dozen

**ice carvings are a wonderful decoration and can be created for your event, with your company logo or icon.
please contact your conference service manager for more information*



MORE BITS AND BITES

Our Executive Chef Paul Maniaci is ready to custom design a reception package for your event.

- five peppercorn roasted AAA alberta beef strip loin with au jus, pretzel rolls, horseradish cream, mustards (serves 35-40 people) \$350 per loin*
- AAA roast hip of alberta beef with au jus, horseradish mustards, pretzel rolls (serves 125 people) \$795 per hip*
- flambéed jumbo prawns sautéed with jack daniels bourbon, garlic, shallots, chives \$13 per person*
- poached prawn pyramid, horseradish spiked cocktail sauce, lemon wedges (minimum 3 dozen) \$42 per dozen
- smoked atlantic salmon sliced with baguette, capers, onions, cream cheese, chives (serves approx 25 people) \$175 per side
- little italy pasta bar - focaccia fingers, chef's choice of pastas, marinara and alfredo sauces, chicken parmesan smoked bacon, baby clams, italian sausage \$22 per person*
- italian deli meats, mustard, mayonnaise, pickled vegetables, kaiser rolls (minimum 10 people) \$13 per person
- antipasto platter - roasted vegetables brushed with balsamic vinaigrette, kalamata olives, feta cheese, and focaccia fingers \$16 per person
- local canadian cheese tray - medium cheddar, oka swiss cheese, havarti, gouda, brie, assorted crackers, and sliced baguettes served with fruit garnish (minimum 10 people) \$ 14 per person
- imported and domestic cheeses with charcuterie board (house made pates)served with artisan breads, crackers (minimum 10 people) \$17 per person
- baked brie wheel - with a roasted garlic and brown sugar crust, french baquette, sour cream \$175 per wheel
- fajita station - soft tortilla shells, guacamole, salsa, monterey, cheddar, lettuce, sour cream, grilled chicken, beef with sauteed peppers and onions \$21 per person*
- tabouli salad served with lemon pepper pita chips \$9 per person
- finger sandwiches - egg and asparagus, shrimp with chive mayo, roast beef with cream cheese, relish tray (6 pieces per person) \$12 per person
- fresh seasonal vegetables, chipotle cucumber dip \$7 per person
- platter of house-made truffles and gourmet chocolate dipped strawberries \$300 per 100 pieces
- chocolate fountain – overflowing chocolate with berries (in season), cubed tropical fruit, bananas, melons, pound cake, brownies, banana bread (minimum 100 people) \$17 per person
- baked brie wheel – and a roasted garlic and brown sugar crust, french baquette, sour cream \$175 per wheel
- mini corn dogs and mini burgers accompanied with the trimmings, salted peanuts \$15 per person

**all action stations requiring a chef will be based on two-hour service only. extended chef's service of \$42 per hour will apply*



ALL TOGETHER

minimum 30 people, pricing per person

COLLECTIVELY ONE (based on 10 pieces per person)

\$32 per person

cold bite

- tomato bruschetta and toasted french baguette with rubbed garlic
- assorted vegetarian canapés
vegetarian pate with apricot and cranberry, baba ghanoush with parsley and carrot, hummus with chickpea and pavot seed, black olive with goat cheese and sun-dried tomato , tofu and roasted red pepper tartinade, all presented on assorted croutons

hot bite

- beef skewers marinated in teriyaki and sherry
- parmesan, mozzarella and sun-dried tomato pinwheel in pastry
- alberta spring whiskey glazed meatballs
- buffalo style chicken wings

BUNDLED UP (based on 10 pieces per person)

\$37 per person

cold bite

- assorted sushi rolls with wasabi and soya dipping sauce
- crab salad in mini vol au vents
- smoked salmon on toast points
- blue cheese on toasted sesame seed rye, reduced balsamic

hot bite

- buffalo style chicken wings
- assortment of mini pizzas
- shrimp gyoza with orange chili glaze
- vegetable samosa with mango chutney
- gourmet chocolate dipped strawberries

IN SOMEONE’S COMPANY(based on 10 pieces per person)

\$39 per person

cold bite

- mini open-faced baguette, assorted european deli meats, smoked salmon, crab and baby shrimp
- tabouli salad with lemon pepper pita chips
- marinated cherry tomato and baby bocconcini skewers, dijonnaise dip

hot bite

- beef skewers marinated in teriyaki and sherry
- flambéed jumbo prawns
- chicken satay
- three mushroom spring rolls with spicy plum sauce
- hand made assorted pastries and deluxe chocolate dipped strawberries



BEVERAGE

[LIQUID SERVICES](#) / [BOTTLE](#)



LIQUID SERVICES

the Delta Bow Valley offers a complete selection of beverages on a cash and host bar basis. all bar set-ups include deluxe or premium brands of liquor, a selection domestic beer, wines, soft drinks and juice. if you require a more extensive selection we will provide, liqueurs, cognac and imported beer.

HOST*

- deluxe brands (1oz) (grey goose, crown royal, capitan morgan, appleton, glenfiddich, bombay) \$7.25
- premium brands (1oz) (polar ice, wisers, lambs navy dark, lambs white, ballantins, beefeater) \$5.75
- liqueurs/hennessy \$7.25
- cognac VSOP, grand marnier \$7.25
- domestic beer \$5.75
- imported beer \$6.50
- house wine \$5.75
- soft drinks, juice \$2.75
- non-alcohol beer \$4.25
- martinis \$8.25
- coolers (smirnoff ice, bacardi breezers) \$6.25

CASH*

- deluxe brands (1oz) (grey goose, crown royal, capitan morgan, appleton, glenfiddich, bombay) \$8
- premium brands (1oz) (polar ice, wisers, lambs navy dark, lambs white, ballantins, beefeater) \$6.25
- liqueurs/hennessy \$8
- cognac VSOP, grand marnier \$8
- domestic beer \$6.25
- imported beer \$7
- house wine \$6.25
- soft drinks, juice \$3.25
- non-alcohol beer \$4.50
- martinis \$9.25
- coolers (smirnoff ice, bacardi breezers) \$7

PUNCHES (serves 10 people)

- specialty punch \$25 non alcoholic
- spiked punch \$38 alcoholic
- mimosa punch \$45 alcoholic

**there will be a \$25.00 per hour bartender charge, per bartender for the first three hours. bartender fees are waived with bar revenues exceeding \$300 per bar.*

please note that all hosted bar prices are subject to 18% gratuity and 5% Goods and Services Tax.



BOTTLE SERVICE

RED

cabernet saugivnon

- naked grape, canada \$31
- jacobs creek, australia \$32

shiraz/syrah

- rosemount, australia \$55
- jackson triggs, canada \$58
- st hallett blackwell barossa \$75

merlot

- sumac ridge, canada \$44
- tinhorn creek, canada \$56

pinot noir

- woodbridge mondavi, usa \$44
- inniskillin, canada \$40

valpolicella

- alpha zeta, italy \$44

malbec

- catena, argentina \$51

bordeaux

- chateau pey la tour, france \$59

ice wine

- inniskillin ice wine, canada (375 ml) \$120

WHITE

chardonnay

- naked grape, canada \$31
- jacobs creek, australia \$32
- kim crawford, new zealand \$38
- quail's gate, canada \$55

riesling

- jackson triggs VQA, canada \$44
- cave springs, canada \$53

sauvignon blanc

- graham beck, south africa \$44
- kim crawford, new zealand \$60

pinot gris

- alpha zeta, italy \$46

gewurztraminer

- sumac ridge, canada \$46

white zinfandel

- woodridge, mondavi, usa \$38

BUBBLY BOTTLES

- nino franco, prosecco, italiy \$59
- korbel brut, california \$46
- sumac ridge, stellar's jay brut, canada \$76
- pol roger, brut, france \$125



TERMS AND CONDITIONS



- The Delta Bow Valley reserves the right to substitute comparable function space, with notice.
- The Conference Services Department must be notified of the guaranteed number of guests attending the function(s) three business days prior to the date. Should no guarantee be received, the Delta Bow Valley will prepare and charge for the original number quoted.
- All food and beverage prices are subject to applicable 18% gratuity and 5% Goods and Services tax. Prices are subject to change without notice; however, we will guarantee prices three (3) months prior to your function.
- Should you or any of your guests suffer from food allergies or have vegetarian requests, our Executive Chef will be pleased to create a special menu.
- The Delta Bow Valley must provide all food and beverage. With the exception of wedding cakes which requires prior approval from your Conference Service Manager.
- In accordance to the City of Calgary Bylaw #57M92 all public areas, restaurants and function space is deemed non-smoking.
- The Delta Bow Valley is pleased to receive and assist in the handling of boxes and packages. Due to limited storage space we are unable to accept shipments prior to 48 business hours prior to the start of your function. Please ask your conference services manager for shipping instructions.
- Early access to the function room must be pre-arranged with the Conference Services Department.
- A charge will be assessed for electrical requirements above and beyond the normal usage. (1 – 110 volt, 1 amp electrical outlet is a fee of \$25.00 per day, power cards at \$5 per day)
- Sharp's Audio Visual is the preferred audiovisual supplier for the Delta Bow Valley. Should an alternate audiovisual company be selected for your event, a daily utility fee of \$95 per meeting room per day will apply.
- A labor charge may be assessed for meal functions of less than 10 persons guaranteed.
- Meeting rooms are equipped with a phone line with a cost of \$50 per line, first day charge. Local and long distance calls will be charged at current hotel rates.
- Up to 6 display tables will be provided at no charge, each additional table will be a cost of \$25.
- Coat Check Services are available at a cost of \$2 per coat, to a minimum of \$125.
- All functions using a live band or Disc Jockey services are subject to a Society of Composers, Authors and Music Publisher of Canada fee (SOCAN).
- The Delta Bow Valley does not allow confetti or sparkles to be used in any of the function rooms for any event. Should confetti or sparkles be brought in, a minimum cleaning charge of \$250 will apply.
- In accordance with the Health and Safety regulations the Delta Bow Valley prohibits guests from removing any food and beverage products after a function.
- In accordance with AGLC regulation, the Hotel must demand proof of age (photographic ID) from any person who appears to be under 25 years of age.