



Love is composed of a single soul inhabiting two bodies.  
~ Aristotle

# wedding palette



Congratulations and thank you for considering Hotel Arts as the venue for your very special day.

When you book your wedding at Hotel Arts you can expect a day like no other.

At Hotel Arts, we pride ourselves on our unique and elegant events. We are committed to the highest degree of standards, service & quality to turn your ordinary event into an extraordinary event.

You will receive the following touches to compliment your unforgettable day.

- ⌘ Complimentary access to select areas for photographs (please arrange with your event manager in advance)
  - ⌘ Special rates are available for your guests to stay overnight
  - ⌘ Complimentary suite for the bride and groom with a minimum of 100 guests
  - ⌘ Selection of rich chocolate or black linens with silver or chocolate overlays
  - ⌘ Fine white china, Wedgwood silverware and contemporary stemware
- ⌘ Complimentary banquet set up, dance floor, riser/stage for DJ or Band, head table, gift table, guest book table and cake table. Additional charges apply to all additional set up requested.
- ⌘ Complimentary tasting for all plate serviced meals (no sooner than 90 days prior).



# reception palette

119 – 12 Avenue SW, Calgary, Alberta T2R 0G8 • 403.266.4611 • [www.hotelarts.ca](http://www.hotelarts.ca)  
Hotel Arts reserves the right to change prices due to current market conditions.  
Prices do not include 18% Service Charge & 5% GST



## Hors d'oeuvres Passed and Placed

### Cold

Pickled Golden Beet with Goat Cheese and Hazelnut Truffles	\$34 per dozen
Niçoise, Soft Boiled Quail's Egg, Parmesan Crisp	\$34 per dozen
Caesar Salad Roll, Lemon Aioli, Herb Crouton	\$34 per dozen
Sweet Corn Madelines, Crème Fraîche, Caviar	\$34 per dozen
Port Poached Mission Fig, Orange Mascarpone Crostini	\$36 per dozen
Dungeness Crab and Mango Rolls	\$36 per dozen
Albacore Tuna Tataki	\$36 per dozen
Mango Chicken Breast on a Thai Basil Crostini	\$36 per dozen
Sockeye Smoked Salmon, Lime Crème Fraîche, Paris Toast	\$38 per dozen
Asian Style Beef Tartare, Togarashi Wonton Cornette	\$38 per dozen
Duck Confit Tostados, Avocado, Citrus Cream	\$38 per dozen
Beef Bruschetta with Chipotle Aioli, Pickled Shemiji Mushrooms	\$38 per dozen
Grilled Lamb Tenderloin, Tomato Chutney, Lentil Wafers	\$42 per dozen
Chili Marinated Jumbo Prawn, Mango Chutney	\$42 per dozen
Lobster, Strawberry Salad, Toasted Almonds, Tuille Spoon	\$42 per dozen

**Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)**





## Hors d'oeuvres continued.....

### Hot

Warm Profiteroles, Pear Cambozola Fondue, Pistachio Nuts	\$34 per dozen
Vegetarian Spring Rolls, Spiced Plum Sauce	\$34 per dozen
Truffle Fingerling Potato Skins, Chives, Sour Cream	\$34 per dozen
Oven Baked Beef Empanadas, Salsa Verde	\$34 per dozen

Bamboo Steam Pork Su Mai, Ponzu Dipping Sauce	\$36 per dozen
Braised Lamb Shank Tartlets, Celeriac Puree	\$36 per dozen
Panko Crusted Dungeness Crab Cakes, Grilled Pineapple Salsa	\$36 per dozen
Teriyaki Chicken Satays, Toasted Sesame Seeds	\$36 per dozen
Brie Cheese, Medjool Dates, Toasted Walnuts Mini Flatbread	\$36 per dozen

Roasted Mushroom Stuffed with Duck Confit, Blue Cheese	\$40 per dozen
Prawn Tempura, Japanese Spicy Mayonnaise	\$40 per dozen

Grilled Rosemary Lamb Chops with Pistachio Pesto	\$42 per dozen
Pan Seared Digby Scallop, Vanilla Quince Chutney	\$42 per dozen
Braised Boneless Beef Short Rib, Creamy Leek Fricassee	\$42 per dozen

### Sweet Tooth

Assortment Hand Made Mini Desserts (minimum 4 dozen)	\$36 per dozen
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**Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)**



## Food Experience Placed Options

Bouquet of Fresh Baby Carrots, Cherry Tomatoes, Asparagus French Beans with Buttermilk and Dill Dip	\$8 per person
Sockeye Smoked Salmon and Albacore Tuna Platter, Bagel Crisps, Pumpernickel, Wasabi Cream Cheese, Capers, Red Onions	\$9 per person
Hotel Arts Charcuterie Board Prosciutto, Genoa Salami, Calbrese, Venison Chimney Sticks, Housemade Pickles of Cauliflower, Baby Carrots, Olives, Condiments of Cranberry Mustard, Rosehip Jam, Assorted Snap Breads	\$14 per person
Selection of Fine Imported and Canadian Cheeses House Dried Fruits and Rain Coast Crisps	\$12 per person
Fresh Seasonal Fruit Platter	\$9 per person
Dim Sum and Satay Station Beef Sui Mai, Pork Pot Stickers, Shrimp Har Gau, Teriyaki Chicken Satays, Traditional Condiments of Chili Oil, Soy, Spicy Chinese Mustard	\$14 per person
Cumin and Coriander Lamb Chops with Mint Pesto	\$16 per person
Assorted Mini Burgers/Sliders Mini Portabella Mushroom Burger, Beef Short Rib Burgers Housemade Root Vegetable Chips	\$16 per person



## Food Experience

### Placed Options Continued...

Hotel Arts Assorted Hand Made Sushi and Sashimi Platter  
California rolls, Spicy Tuna, Prawn Tempura Rolls, Tuna and Salmon Sashimi  
Pickled Ginger, Sweet Soy and Wasabi  
(based on 4 pieces per person)

\$16 per person

Seafood Extravaganza  
Shucked East Coast Oysters, Cracked Snow Crab, Clams,  
Mussels and Prawns on Ice with Saffron Aioli, Cocktail Sauce, Banana Pepper  
Hot Sauce, Mignonette  
(8 pieces per person)  
\*per 50 guests

\$1000\*

**Add a chef to your food experience?  
\$50 per hour for a minimum of two hours**





## Food Experiences

### Chef Attended Stations

<b>Whole Roasted Striploin of Alberta Prime Beef</b> Dijon and Herb Crust, Sea Salt Pretzel Buns, Chipotle Aioli, Horseradish and Pickles *per 50 guests	\$650*
<b>Chimichurri Spiced Leg of Lamb</b> Toasted Caraway Rolls, Roasted Garlic Aioli, Chimichurri *per 25 guests	\$300*
<b>Slow Roasted Turkey</b> Thyme and Sage Rubbed Turkey Breast, Cranberry Compote, Sourdough Rolls, Turkey Au Jus *per 50 guests	\$300*
<b>Seafood Flambé</b> Pan Fried Jumbo Prawns, Chili Garlic Butter or Seared Sea Scallops, Cucumber Relish <b>Minimum of 10 dozen</b>	\$50 per dozen
<b>Oysters</b> Selection of Fresh Shucked East and West Coast Oysters Showstopper Hot Sauce, Lemon, Limes, Shallot Mignonette, Pineapple Mignonette <b>Minimum of 10 dozen</b>	\$45 per dozen



## Food Experiences

### Chef Attended Stations Continued....

#### Risotto Station

Your choice of:

PEI Lobster, Roasted Asparagus, Shaved Parmesan Reggiano \$16 per person

OR

Wild Mushroom Risotto, Burgundy Truffle Oil, Parmesan Reggiano \$14 per person

#### Wok Fried Noodle Station

Stir Fried Singapore Noodles (thin noodle), Julienne Vegetables in Yellow Curry

*Choose one of the following proteins:*

Tiger Prawn

Chicken Breast

Beef Sirloin

\$16 per person

#### Smores Station

Toasted Marshmallows Skewers

Dipped in Graham Crumbs, Shaved Chocolate

\$12 per person



## **Chef Attended *Finished Plates***

*Enhance your food experience, by having Chef prepare fresh, individual plates for each guest*

Braised Pork Belly with Celeriac Puree, Apple and Frisee Salad

Sous Vide Salmon, Dill Potatoes, Horseradish and Tomato Jam

Brome Lake Duck Breast, Rosemary Risotto, Shaved Parmesan Reggiano

Grilled Lamb Chop, Spicy Greens, Salsa Verde

**\$120 per dozen**  
**Minimum of 5 dozen**





# dinner palette

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## Served Dinner

The event team at Hotel Arts is pleased to assist you with all of your event needs. We would be delighted to design a custom menu and theme to suit your every event and vision. Our Executive Chef, Duncan Ly is committed to using the highest quality ingredients and creating exceptional culinary works of art.

*All Dinners Offered as a Minimum 4 Courses  
Served with Freshly Baked Bread Rolls  
French Roast and Decaffeinated Coffee, Selection of Tea*

**Please choose one menu selection from each of the following courses:**

### Soup

Corn, Celery Root Veloute, Smoked Salmon, Chive Cream **\$10**

Sweet Potato Coconut Soup, Curry Chantilly, Candied Walnuts **\$10**

Roasted Tomato, Fennel Soup, Herb Croutons, Goat Cheese Cream **\$10**

Wild Forest Mushroom with Truffle Essence **\$10**

Roasted Red Beets, Savoy Cabbage, Duck Confit **\$10**

Thai Lobster Bisque, Coconut Cilantro Cream **\$14**



## **Salads**

Hearts of Romaine, Pesto Focaccia Crostini, Warm Bacon Dressing **\$10**

Baby Spinach, Charred Portabella Mushroom, Asparagus, Prosciutto, Citrus Vinaigrette **\$10**

Artisan Greens Salad, Pickled Baby Carrots, Fennel, Red Onion, Parmesan Crisp, Red Wine Dressing **\$10**

Duck Confit, Roasted Golden Beets, Caramelized Pears, Frisee, Sherry Vinaigrette **\$12**

Red and Yellow Vine Ripen Tomatoes, Baby Bocconcini, Arugula, Italian Dressing **\$10**

## **Palate Refreshers**

Raspberry Sorbet, Aged Sherry Macerated Berries **\$6**

Watermelon, Balsamic Reduction, Blood Orange Gelee **\$8**

Frozen Champagne Grapes Topped with Sparkling Wine **\$6**



## Entrees

Roasted Chicken Supreme  
Sorrel and Sage Gnocchi, Roasted Butternut Squash, Asparagus,  
Lemon Thyme Jus **\$26**

Braised Boneless Alberta Beef Short Rib and Prawns  
Creamy Polenta, Savoy Cabbage, Honey Glazed Carrots,  
Parsnip Balsamic Jus **\$32**

Grilled Alberta Beef New York Striploin  
Truffle and Scallion Double Baked Potato, Baby Squash, Carrots,  
Grainy Mustard Sauce **\$34**

Dijon Marinated Pork Medallion  
Spicy Chorizo and Lentil Ragu, Wilted Spinach,  
Apple Cider Jus **\$32**

Roasted Alberta Beef Tenderloin  
Roasted Garlic Pomme Puree, Wild Mushroom, Baby Carrots,  
Sundried Tomato,  
Red Wine Sauce **\$36**

Pan Seared Atlantic Salmon  
Sweet and Sour Glaze, Dill Crush Potato Cake, Broccoli,  
Lemongrass Emulsion **\$28**

Roasted Pacific Sable Fish  
Baby New Potatoes, Red Wine Braised Cabbage,  
Pommery Mustard Sauce **\$32**

Rosemary Lamb Loin  
Fondant Potatoes, Green Beans, Tomato Fondue,  
Shiraz Jus **\$34**

## Vegetarian

Spinach and Goat Cheese Cannelloni,  
Fresh Tomato Emulsion **\$22**

Stir Fried Vegetable Pad Thai, Rice Noodles,  
Coconut Panang Sauce **\$22**

Grilled Vegetable Tower of Zucchini, Eggplant, Mushroom, Spinach  
Parmesan Polenta, Balsamic Reduction **\$22**

Vegetable Biryani  
Roasted Cauliflower, Paneer Butter Marsala Sauce **\$22**

**\*An \$8.00 per person surcharge per entree is applicable when offering a choice menu  
(excludes vegetarian option)**





## Desserts

Chocolate, Spearmint Torte, Bitter Chocolate Sauce **\$10**

Vanilla Bean Crème Brûlée, Short Bread, Fresh Fruit Garnish **\$10**

Classic Meyer Lemon Tart, Tahitian Vanilla Chantilly **\$10**

Flourless Dark Chocolate Cake, Cranberry Compote **\$10**

Pumpkin, White Chocolate Cheesecake, Spiced Caramel Sauce **\$10**

Milk Chocolate Pot de Crème, Caramel and Chocolate Shortbread Cookies **\$10**

## Dessert Trios

### Citrus Sampler

Lemon Mousse, Lemon Cheesecake, Lemon Crème Brûlée **\$14**

### Chocolate Sampler

Chocolate Torte, Chocolate Crème Brûlée, Chocolate Dipped Seasonal Fruit **\$14**

## Dessert Buffet

House Made Chocolate Truffles  
Milk Chocolate Mini Pot Crème  
Coconut Macaroons  
Bitter Chocolate Fondant Cake  
Fruit Tarts with Vanilla Pastry Cream  
Sliced Seasonal Fruit

### Hot Options:

Chocolate and Banana Pain Perdu  
OR  
Apple and Berry Crumble  
**\$14**



## Evening Buffet

Fresh Baked Buns and Rolls, Butter

Organic Mixed Greens, Assorted House Dressing  
Chopped Romaine Hearts with House Made Croutons, Grainy Mustard Vinaigrette  
Beet and Fennel Salad, Citrus Mint Dressing

Hotel Arts Charcuterie & Cheese Board  
Prosciutto, Genoa Salami, Calbrese, Chimney Sticks, Housemade Pickles,  
Condiments of Cranberry Mustard, Rosehip Jam, Assorted Snap Breads,  
Fine Imported and Canadian Cheeses

Pan Seared Salmon, Roasted Red Pepper Sauce, Vierge Sauce  
Roasted Breast of Chicken, Pommery Mustard Jus

Spinach and Goat Cheese Cannelloni, Fresh Tomato Emulsion  
Seasonal Fresh Vegetables  
Herb Organic Roasted New Potatoes

Carved Alberta Roast Beef Striploin, Gourmet Horseradish and Natural Jus

Seasonal Fresh Fruit

Chef's Dessert Buffet Selection

French Roast and Decaffeinated Coffee, Selection of Tea

**\$75**

**Minimum of 30 Guests**





# beverage palette



## Beverage Services

	HOST BAR	CASH BAR
<b>Premium Bar</b>		
<i>Hi Balls - 1.25 oz</i>	\$7.00	\$7.50
Gin-Bombay Sapphire, Vodka-Skyy Rye/Whiskey- Forty Creek, Rum - Appleton Classic White, Gosling's Dark Rum, Vodka-Skyy Scotch-Ballentines, <i>Specialty Beer</i>		
Stella Artois, Alexander Keith's, Heineken, Corona	\$6.50	\$7.00
<i>Domestic Beer</i>	\$6.00	\$6.50
Grasshopper, Traditional, Coors Light, Budweiser, Kokanee		
House Wine	\$8.00	\$8.50
Pop/Juice	\$3.00	\$3.50
<b>Beverages available Upon Request:</b>		
Liqueurs - 1.25oz Kahlua, Baileys, Grand Marnier	\$8.00	\$8.50
Port	\$10.00	\$10.50
Non Alcoholic Punch (per gallon) <i>serves 25 guests</i>	\$55.00	
Liquor/Champagne Punch (per gallon) <i>serves 25 guests</i>	\$110.00	
<b>Signature Martinis</b>		
Martinis	starting at \$9.50	\$10.00

*For personalized Martini Sculpture or Luge,  
please ask your Event Manager*

All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish),  
However a bartending fee of \$ 25.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$ 400.00.

The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in  
accordance with the regulations of the AGLC. Host prices do not include applicable taxes or gratuity.



# wine palette



## Wine Palette

### House Wines

<b>Pinot Grigio</b> Dipinti, Italy 2008	\$42
<b>Montepulciano</b> D'Abruzzo Italy 2006	\$42

### White Selections

<b>Sauvignon Blanc</b> le JaJa de Jau, France 2008	\$50
<b>Pinot Gris/Riesling/Gewurztraminer</b> Rigamarole, BC 2006	\$45
<b>Chardonnay</b> Bonterra, California 2007 <i>organic</i>	\$60

### Red Selections

<b>Syrah/Grenache</b> Château de Valcombe, France 2007	\$45
<b>Shiraz</b> Hill of Content, Australia 2006	\$45
<b>Cabernet Sauvignon</b> Bodega Lagarde, Argentina 2007	\$45
<b>Malbec</b> Bodega Lagarde, Argentina 2006	\$50

### Sparkling

<b>Prosecco</b> Sacchetto, Italy NV	\$55
<b>Champagne</b> Moët & Chandon, Brut Imperial, France NV	\$120

For further selections please inquire.



# general information



## General Information

**Menu Selections:** In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than 2 weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply to dietary substitutions made on the day of the event. A \$8.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than 72 hours (3 business days) prior to the event.

All food and beverage items will be provided by Hotel Arts. Please advise your Event Manager of any thoughts that you may have. Chef Duncan encourages dialogue for your menu design.

**Taxes and Gratuities:** All food and beverage prices quoted are subject to applicable Federal and Provincial Taxes unless otherwise stated. An Eighteen Percent (18%) service charge is applied to all food and beverage and is GST applicable.

**Guaranteed Number:** For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.

The Hotel will do its best to accommodate numbers of the guarantee; however, we reserve the right to make substitutions where necessary.

**Attrition:** Should the number of guests for which a function was originally booked decrease by twenty percent (20%) or more, the Hotel reserves the right to provide an alternate event room best suited for the group's size. Significant changes of event set up may be subject to a charge equal to 50% of published daily room rental.

**Bar Costs and Policies:** Cash or host bars with net revenue less than \$ 400.00 will be subject to a bartender fee of \$ 25.00 per hour, minimum 3 hours. Hotel Arts follows all rules of service set out by the Alberta Gaming and Liquor Commission.

**Statutory Holidays:** A 15% surcharge will apply to all food and beverage on all Canadian Statutory Holidays

**Liability:** Hotel Arts reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with the Hotel Arts. To avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel. The hotel would be pleased to hang banners for you.



**Audio Visual Equipment:** Please refer to our recommended professional supplier's brochure for details of equipment available and corresponding rental charges for the same. Hotel Arts would be pleased to place your equipment order for you while attending to your other meeting requirements.

**Contract:** To ensure that all requirements stated are agreed upon, we ask that the customer sign a copy of the Event Order Contract and return it to the Event Team by the dates specified.

**Music:** All functions where music is played are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees.

**Deposits:** Deposits are due at the time of space confirmation.

**Cancellation Charge:** Should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

Less than six (6) months to one (1) month from arrival date: (60% of estimated revenue)  
Less than one (1) month to eight (8) days from arrival date: (75% of estimated revenue)  
Seven (7) days or less from arrival date: (90% of estimate revenue)

Cancellations made under this provision shall be made by the canceling party to the non-canceling party by written notice. Cancellation will not be considered final until written notice and payment of the liquidated damages are received.

**Displays, Exhibits or Products:** All deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the Events Department. Such displays, exhibits or products are the responsibility of the exhibitor and Hotel Arts accepts no liability whatsoever for loss or damage. Such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24 hour basis. In such case Hotel Arts, at the customers request will arrange to have the room locked. Hotel Arts will not be responsible for exhibits, displays and products locked in any function room.

**Security:** Special arrangements are available at an additional cost. Graduations are required to have paid professional security. A damage deposit may be required for any function.

**Electrical:** Connections to the hotel's supply may only be made by using the receptacles provided. No unauthorized connections, interference, or overloading of the Hotels' supply will be permitted. We will arrange for the hotels' maintenance staff to advise and assist in special arrangements and we will be pleased to quote for connection and special staffing charges

**Terms of Payment:** All invoices are due in full upon receipt as agreed upon.