



WEDDING
PALETTE

HOTEL

Arts

EVENTS@HOTELARTS.CA

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MEET THE TEAM



Executive Chef - Quinn Staple

At the helm of all Hotel Arts Group's culinary endeavors, Chef Quinn Staple leads with a creativity and fervor unlike any other. As Executive Chef, Staple oversees the culinary teams at Hotel Arts Groups including special events & offsite catering.



Wedding Specialist - Brian Brownlee

Hotel Arts' Wedding Specialist, Brian Brownlee, has become a coveted name for weddings in Calgary. With over 15 years of wedding planning experience, Brian commits to creating a magical day for the couple and their guests. The most memorable parts of weddings are the food, the service, the décor and the DJ - and Brian knows the best vendors in the city who will create a magical wedding day.

WEDDING BRUNCH

Variety of fresh pressed juices

Freshly baked croissants, fruit Danish & muffins v

Brioche French toast with orange zest & cardamom, Chantilly cream, maple syrup & warm berry compote v

Double smoked bacon, Spolumbos maple breakfast sausage GF DF

Sea salted pan fried kennebec potatoes with chives & paprika aioli

Signature eggs benedict with basil hollandaise (Traditional, smoked salmon OR roasted vegetable

Omega 3 scrambled eggs GF DF

Arugula salad with pickled beets, carrots & shallots, oven-dried tomatoes & feta GF V

Heirloom tomato salad with artichokes, bocconcini cheese, Kalamata olives, oregano vinaigrette GF V

Canadian cheese & charcuterie board with pickles, confitures & mustards

Assorted mini verrines, vanilla madeleines & lemon meringue tartelette v

Fresh seasonal fruit GF DF V

Selection of French Roasted coffee & Tazo Tea

36 per person | minimum 30 guests

Chef Attended Stations | Minimum 30 guests

Carved Alberta beef striploin with mustards & horseradish

10 per person

Carved mustard brown sugar glazed Berkshire ham

8 per person

Omelet station with ham, roasted peppers, spinach, field mushrooms, red onions, feta cheese & cheddar cheese

9 per person



PER DOZEN | MINIMUM 3 DOZEN

Cold Selections

Vegetarian Maki roll with avocado, red pepper, cucumber, pickled ginger & soy	GF DF V	36
Compressed basil infused watermelon with toasted pistachio & aged balsamic	GF DF V	36
Peking style duck salad rolls, crepe, green onion, mandarin hoisin	DF	38
Asian beef tartare, green onion, sesame, wonton bowl		42
Rainbow carrot roll, rice paper, pistachio dressing	GF DF V contains nuts	38
Mini Alberta Beef Tostada, pico de gallo, crumbled feta, avocado purée, blue corn tortilla	GF	44
Spun root vegetable salad, endive, goats cheese cream	GF V	40
Caesar salad roll, shredded chicken, hot sauce, rice paper, crispy chicken crumble	GF DF	42
Chili marinade prawn & mango slaw, fresh herbs, citrus nuoc cham	GF DF	44
Hawaiian Ahi tuna poke cones with cucumber & avocado aioli	contains nuts & dairy	46
East Coast lobster salad roll with toasted mini top slice roll		50

Hot Selections

Broccoli & cheddar arancini with parmesan aioli	v	38
Miniature 'mac & cheese' bites, pancetta, spicy ketchup		40
Roasted squash parmesan quiche, maple syrup crème fraiche, pickled squash	v	36
Crispy cauliflower with smoked blue cheese dip	v	38
Handmade corn & black bean empanadas, cilantro & lime aioli	GF DF V	38
Miniature double stuffed potato, cheddar, chive crème fraîche, crisp bacon	GF	38
Gochujang chicken skewers with black & white sesame seeds	GF DF	42
Bacon wrapped prawn with ancho chili aioli	GF DF	44
Spicy Italian sausage corn dog with smoked paprika aioli		44
Togarashi prawn tempura with sriracha aioli	DF	44
Crispy crab cake, apple mustard aioli with lemon aioli		48
Alberta braised short rib & mushroom ragout, aeriated truffle potato	GF Larger passed item	80



RECEPTION

Sweet Dessert Bites

- Lemon meringue dessert cones
 - Vanilla Bavarian & blueberry tart
 - Dark chocolate & dehydrated fruit pops *GF DF*
 - Hazelnut & apricot verrine *GF*
 - Ivoire white chocolate mousse, raspberry *GF*
 - Vegan chocolate avocado & chia seed pudding *GF VEGAN*
- 42 per dozen | minimum 2 dozen each

- Miniature Donuts: maple bacon, devils chocolate & spiced popcorn, smashed mint girl guide
- 55 per dozen | minimum 2 dozen each



PLACED OPTIONS

Arrangement of Fresh Crudité

Baby carrots, cherry tomatoes, asparagus, red peppers, green beans
Belgian endive, sweet pea goat cheese dip
8 per person

Grilled Vegetable Platter

Shitake mushrooms, artichokes, golden beets, asparagus, & peppers
8 per person

European & Canadian Cheese Selection

Fine imported & local cheeses with fig confiture, assorted crisps & dried fruit
12 per person

Hotel Arts Charcuterie

Assorted local & imported dried & cured meats, pâtés & sausages, snapbreads & crackers
Selection of house made pickled vegetables with grainy & fine Brassica mustard
16 per person

Sliders & Dogs | per dozen

Hoisin glazed pork belly with pickled carrot & cilantro on an Asian steamed bun	60
Grilled zucchini with caramelized onion mushroom ragout & basil aioli	48
Mini bratwurst with sauerkraut & Dijon mustard on a pretzel roll	54
Beef burger with double smoked bacon, cheddar & house thousand island sauce	60
Buttermilk fried chicken with house buttermilk dill ranch & coleslaw	56



PLACED OPTIONS

Dim Sum

Beef sui mai, pork potstickers & shrimp har gow

Traditional condiments: chili oil, soy, spicy Chinese mustard, hoisin sauce

Based on 4-5 pieces per person

16 per person on site only

Sushi & Sashimi Platter

California rolls, spicy tuna rolls, prawn tempura rolls, vegetarian maki rolls with avocado & red pepper

Tuna & salmon sashimi with pickled ginger, sweet soy & wasabi

Based on 4 pieces per person (3 pieces sushi, 1 piece sashimi)

20 per person

Seafood Extravaganza

Shucked East Coast oysters, cracked snow crab claws, mussels, & prawns on ice with saffron aioli, cocktail sauce, hot sauce, & sherry mignonettes

Based on 5 pieces per person

12 per person | minimum 50 guests

Market Station

Crostini, Sea salt bread sticks, assorted snap breads & sundried fruit crackers

Fine imported & local cheeses with fig confiture & dried fruit

Hotel Arts charcuterie board with assorted local & imported dried & cured meats, pâtés & sausage

Grilled vegetable platter of shitake mushrooms, artichokes, golden beets, asparagus & peppers

22 per person



Gnocchi Bar

Gnocchi in a white wine cream sauce with accompaniments of ground chorizo, sautéed greens, wild mushrooms with truffle, puttanesca sauce with olives, capers, onions, shallots, tomato & garlic

18 per person

CHEF ATTENDED STATIONS

Striploin

Herb crusted striploin of carved prime Alberta beef
Brioche buns, butter, mustards, horseradish & pickles
12 per person | minimum 50 guests

Korean Striploin

Korean style roasted striploin of carved prime Alberta beef
Kimchi, Sriracha aioli, pickled vegetables & Asian steamed buns
13 per person | minimum 50 guests

Street Taco Station

Pulled lime chicken & shrimp ceviche *GF DF*
Tri-coloured tortilla chips & flour tortillas **corn tortillas available upon request*
Pestle & Mortar with fresh guacamole, black bean & corn salsa, pico de gallo, salsa verde, crema, cilantro & cabbage slaw
Selection of house hot sauces
22 per person

Oysters

Selection of fresh shucked east & west coast oysters
Gochujang sauce, lemons & limes, hot sauce & Worcestershire sauce
50 per dozen | minimum 5 dozen

Southern BBQ Brisket

Kansas style BBQ sauce, gourmet mustard, crispy onions with ciabatta rolls
12 per person | minimum 50 guests



Risotto Station | minimum 30 guests

East Coast lobster with sweet corn & saffron
18 per person
OR
Wild & cultivated mushrooms with roasted garlic & Parmigiano Reggiano
14 per person
OR
Green pea & basil with duck confit & manchego cheese
16 per person

Pad Thai Station

Pad Thai: beef, tiger prawns, red curry, spicy peanut & rice noodles *GF DF*
Vegetarian: stir-fried vegetable Pad Thai with rice noodles & coconut panang sauce *GF DF V*
16 per person | minimum 50 guests

CHEF ATTENDED SWEET TREATS

Parisian Flambéed Crêpes

Orange Grand Marnier sauce with cherries jubilee & cardamom Chantilly cream
10 per person | minimum 30 guests

S'mores Station

House made raspberry & vanilla marshmallows with dark chocolate chips, shredded coconut & crushed graham crumbs
10 per person | minimum 30 guests



LIQUID DESSERTS

COMING SOON!

CHEF ATTENDED MICRO PLATES

MINIMUM 4 DOZEN PER PLATE

Pan Seared Salmon

Selection of scallops, prawns, braised beef, zucchini, sweet potatoes, green beans with Sriracha aioli
Served in a Chinese take-out box

4-5 pieces per box

14 per plate

Beef Tenderloin

Sous-vide beef tenderloin with wild mushrooms, chive pomme purée & natural jus

16 per plate

Noble Farms Duck

Sous-vide duck breast served over confit duck cassoulet

15 per plate

Ratatouille

Baked polenta with vegetable ratatouille & basil pistou

13 per plate



DINNER BUFFET #1

Served with freshly baked bread rolls, French roast coffee, decaf & tazo tea beverages

Cold Selections

- Locally grown artisan greens, pickled fennel, pickled red onion, shaved radish, goats cheese, apple mustard vinaigrette *GF V*
- Roasted cauliflower, chickpea, olives, baby potatoes, hand torn kale, parmesan dressing *GF V*
- Mediterranean salad of red & golden tomatoes with cucumber, red onion, crumbled feta, Kalamata olives & oregano dressing
- Canadian & imported cheese board with a blend of aged, mild, soft & firm cheeses with fig confiture & Chinook honey
- Charcuterie board with an assortment of local & imported cured salamis, sausages & pâtés with Brassica mustards, smoked tomato relish & pickled red onions
- Chilled seafood selection with snow crab claws, marinated mussels & prawns with cocktail sauce

Hot Selections

- Free range smoked chicken breast, wild mushroom & pearl onion poultry jus *GF DF*
- Sautéed gnocchi with sunchoke velouté & parmesan *V*
- Miso roasted salmon with cauliflower purée *GF DF*
- Smashed cheddar agria potato *GF DF*
- Rustic seasonal vegetables with parsley, roasted garlic & sherry vinaigrette *GF DF V*

Desserts

- Coffee caramel tarts
 - Chili chocolate mousse parfait *GF*
 - Devils cake with spiced popcorn
 - Maple torte
 - Vanilla strawberry rhubarb torte
 - Selection of seasonal fruit & berries
- 68 per person | minimum 20 guests



DINNER BUFFET #2

Served with freshly baked bread rolls, French roast coffee, decaf & tazo tea beverages

Cold Selections

Locally grown artisan greens, pickled fennel, pickled red onion, shaved radish, goats cheese, apple mustard vinaigrette GF V

Roasted cauliflower, chickpea, olives, baby potatoes, hand torn kale, parmesan dressing GF V

Antipasti platter with grilled vegetables, pepperoncini & mixed olives

Hot Selections

Free range smoked chicken breast, wild mushroom & pearl onion poultry jus GF DF

Sautéed gnocchi with sunchoke velouté & parmesan V

Smashed cheddar agria potato GF DF

Rustic seasonal vegetables with parsley, roasted garlic & sherry vinaigrette GF DF V

Carving Station Buffet Enhancements

Striploin

Herb crusted striploin of carved Alberta beef with natural jus, mustards, horseradish & pickles

12 per person | minimum 50 guests

Porchetta

Spragg's Farm porchetta with basil gremolata & smoked tomato relish

10 per person | minimum 50 guests

Prime Rib

Prime rib of Alberta beef with horseradish cream & rosemary jus

13 per person | minimum 50 guests

Carving stations will match number of guests attending the event

Desserts

Coffee caramel tarts

Devils cake with spiced popcorn

Maple torte

Vanilla strawberry rhubarb torte

Selection of seasonal fruit & berries

50 per person | minimum 20 guests



PLATED DINNER PACKAGES

All plated dinners are a minimum of three-courses

Served with freshly baked bread rolls & a selection of hot beverages

Choice entrée service - due one week prior to event date

Each couple must send Hotel Arts a floor plan with outlined main course option plus a place card for each guest with selected protein on back of card

Three-Course Choice Dinner

First Course - Choose One For Entire Group

Wild mushroom velouté with truffle cream *GF V*

OR

Locally grown artisan greens with pickled fennel, pickled red onion, shaved radish, goats cheese & apple mustard vinaigrette *GF*

Main Course - Choose Up To Three (Including Vegetarian)

Example: beef, chicken, vegetarian for your three main course options

Choice entrée options due one week prior to event date

Braised beef short rib with crispy panko roasted garlic pomme purée, broccolini, sherry glazed mushrooms, brown sugar, carrot purée & natural chicken jus *GF without panko*

Oven roasted chicken supreme with crispy panko roasted garlic pomme purée, broccolini, sherry glazed mushrooms, brown sugar, carrot purée & natural chicken jus *GF without panko*

Seared salmon with warm potato salad, green beans, cherry tomato caper vièrge & grainy mustard sauce *GF*

Caramelized cauliflower steak with saffron cauliflower purée, baby beets, golden raisin, crispy chickpeas & smoked date jus *GF DF vegan*

Dessert

Caramelized white chocolate mousse with moist olive oil cake, raspberry jelly, strawberry meringue, caramelized banana & raspberry fluid gel

68 per person



PLATED DINNER PACKAGES

All plated dinners are a minimum of three-courses

Served with freshly baked bread rolls & a selection of hot beverages

Choice entrée service - due one week prior to event date

Each couple must send Hotel Arts a floor plan with outlined main course option plus a place card for each guest with selected protein on back of card

Four-Course Choice Dinner

First Course

Soup - Choose one for entire group

Wild mushroom velouté with truffle cream *GF V*

Loaded Baked Potato with aged cheddar, double smoked bacon, chive crème fraîche *GF*

Moroccan carrot velouté with crispy chickpeas *GF V*

Salad - Choose one for entire group

House Caesar salad with crisp romaine & DeepWater Farms kale, crispy capers, fresh parmesan & garlic roasted croutons

Locally grown artisan greens with pickled fennel, pickled red onion, shaved radish, goats cheese & apple mustard vinaigrette *GF*

Main Course - Choose Up To Three (Including Vegetarian)

Example: beef, chicken, vegetarian for your three main course options

Choice entrée options due one week prior to event date

Braised beef short rib with crispy panko roasted garlic pomme purée, broccolini, sherry glazed mushrooms, brown sugar, carrot purée & natural chicken jus *GF without panko*

Oven roasted chicken supreme with crispy panko roasted garlic pomme purée, broccolini, sherry glazed mushrooms, brown sugar, carrot purée & natural chicken jus *GF without panko*

Seared salmon with warm potato salad, green beans, cherry tomato caper vièrge & grainy mustard sauce *GF*

Caramelized cauliflower steak with saffron cauliflower purée, baby beets, golden raisin, crispy chickpeas & smoked date jus *GF DF vegan*

Dessert

Citrus cheesecake with kalamansi fluid gel, blood orange pearls & graham base *GF graham available upon request*

78 per person



PLATED DINNER PACKAGES

All plated dinners are a minimum of three-courses

Served with freshly baked bread rolls & a selection of hot beverages

Three-Course Chicken Dinner

First Course – Choose One For Entire Group

Wild mushroom velouté with truffle cream *GF V*

OR

Locally grown artisan greens with pickled fennel, pickled red onion, shaved radish, goats cheese & apple mustard vinaigrette *GF*

Main Course

Oven roasted chicken supreme with roasted squash & parmesan risotto, charred asparagus & natural chicken jus

Vegetarian Option: Caramelized cauliflower steak with saffron cauliflower purée, baby beets, golden raisin, crispy chickpeas & smoked date jus *GF DF vegan*

Dessert

Caramelized white chocolate mousse with moist olive oil cake, raspberry jelly, strawberry meringue, caramelized banana & raspberry fluid gel

53 per person



PLATED DINNER

All plated dinners are a minimum of three-courses

Served with freshly baked bread rolls & a selection of hot beverages

Choice entrée service - due one week prior to event date

Menu with two entrée selections (excludes vegetarian options) is subject to a surcharge of \$10 per person plus 19% service charge & 5% GST

Amuse Bouche - Choose One

Roasted heirloom tomato tart with buffalo mozzarella & arugula

8

Pickled red & yellow beet terrine with whipped goat's cheese, honey glazed walnuts, chive oil & balsamic gastrique

8

Duck rillettes with prosciutto crisp, fig & pomegranate molasses gastrique

8

Soup - Choose One

Moroccan carrot velouté, crispy chickpea *GF V*

10

Wild mushroom velouté, truffle cream *GF V*

10

Loaded baked potato, aged cheddar, double smoked bacon, chive crème fraiche *GF*

10

Salad - Choose One

Cobb salad with baby iceberg, dried cherry tomatoes, smoked bacon, avocado, boiled egg & buttermilk dressing

10

Locally grown artisan greens with pickled fennel, pickled red onion, shaved radish, goats cheese & apple mustard vinaigrette *GF*

10

House Caesar salad, crisp romaine & deep water farms kale crispy capers, fresh parmesan, garlic roasted croutons

10

Caprese salad, pinwheel mozzarella & sundried tomato pesto, pickled cucumber, heirloom tomato, balsamic reduction

12

Palate Cleansers - Choose One

Granny smith apple sorbet with candied fennel

8

Juniper berry & lemon sorbet

8

Pink grapefruit sorbet with crystalized ginger

8

Ice bowls available on request



PLATED DINNER

All plated dinners are a minimum of three-courses

Served with freshly baked bread rolls & a selection of hot beverages

Choice entrée service - due 72 hours prior to event date

Menu with two entrée selections (excludes vegetarian options) is subject to a surcharge of \$10 per person plus 19% service charge & 5% GST

Entrées - Choose One

Braised beef short rib with roast garlic pomme purée, crispy panko, broccolini, sherry glazed mushrooms, brown sugar, carrot purée & red wine jus	GF	39
Seared salmon with warm potato salad, green beans, cherry tomato caper vièrge & grainy mustard sauce	GF	36
Beef tenderloin with potato pavé, asparagus, root vegetable ragout, brown sugar carrot purée & natural jus	GF	43
Oven roasted chicken supreme with roast squash & parmesan risotto, charred asparagus & natural chicken jus		33
Wild mushroom ravioli with sautéed black kale, goat cheese cream & carrot chips		31
Caramelized cauliflower steak with saffron cauliflower purée, baby beets, golden raisin, crispy chickpeas & smoked date jus	GF DF Vegan	31

Dessert - Choose One

Citrus cheesecake, kalamansi fluid gel, blood orange pearls, graham base	GF graham available upon request	10
Caramelized white chocolate mousse, moist olive oil cake, raspberry jelly, strawberry meringue, caramelized banana, raspberry fluid gel		10
Tropical key lime pie, coconut whipped ganache, dehydrated coconut meringue, tropical fruit		10
Chocolate flexi ganache, mango crémeux, passion fruit gel	GF	10



LATE NIGHT SNACK

MINIMUM 30 GUESTS

Slider & Chip Station

Beef burger with double smoked bacon, cheddar & house thousand island sauce

Buttermilk fried chicken with house buttermilk dill ranch & coleslaw

House Kettle Chips with Dip

small amount of vegetarian sliders available upon request

12 per person

House-Made pizza

Pulled BBQ chicken with roasted red pepper, caramelized onion, corn salsa & feta

Genoa salami, spicy calabrese, pepperoncini, black olives & basil pesto

Vegetarian - wild mushroom, truffle oil, bocconcini & basil pesto

16 per person

Poutine

Individual take out boxes with home-style fries

Add Montreal cheese curds, gravy, pulled pork, butter chicken & jalapeño salsa

13 per person

Tri-Coloured Nacho Station

Corn tri-coloured nachos with spicy ground beef & hot house-made cheese sauce

Condiments include: sea salted tortilla chips, sour cream, guacamole, jalapeño peppers, cilantro, fire roasted tomato salsa, green salsa verde, Mexican hot sauce, shredded cheddar & Monterey Jack cheese

16 per person



LATE NIGHT SNACK

MINIMUM 30 GUESTS

Dim Sum

Beef Sui Mai, vegetarian dumplings, shrimp Har Gow
Traditional condiments: chili oil, soy, spicy Chinese mustard, hoisin sauce
Based on 4-5 pieces per person
20 per person

Curry Bowl

Individual take out boxes with basmati rice, butter chicken, beef Rogan Josh & chickpea masala
15 per person

Market Station

Crostini's, sea salt bread sticks, assorted sliced baguette & crackers
Fine imported & local cheeses with fig confiture & dried fruit
Hotel Arts charcuterie board, assorted local & imported dried & cured meats, pâtés & sausage, selection of house-made pickled vegetables with grainy & fine Brassica mustard
Grilled vegetable platter of shitake mushrooms, artichokes, golden beets, asparagus & peppers
22 per person



BEVERAGE SERVICE

Premium Bar - Highballs 1oz

Gin | Bombay Sapphire
 Vodka | Skyy
 Rye Whiskey | Forty Creek
 Rum | Appleton Classic White, Appleton Estate V/X
 Scotch | Ballantine's

HOST	CASH
7	7.5
7	7.5
7	7.5
7	7.5
7	7.5

Specialty Beer

Warsteiner Non-Alcoholic

HOST	CASH
6	6

Domestic & Craft Beer

Coors Light
 Alley Kat Full Moon
 Big Rock Citradelic
 Phillips Electric Unicorn
 Wild Rose Velvet Fog
 Village Blacksmith

HOST	CASH
7	7.5
7	7.5
7	7.5
7	7.5
7	7.5
7	7.5

Import Beer & Cider

Heineken
 Sapporo
 Innis & Gunn
 Big Rock Creek Cider

HOST	CASH
7.5	8
7.5	8
7.5	8
7.5	8

Pop & Juice

Assorted selection

HOST	CASH
3	3.5

Available Upon Request

Liqueurs (1.25oz):
 Kahlua, Baileys, Grand Marnier
 Port
 Non-alcoholic punch
 Liquor/champagne punch

HOST	CASH
8	8.5
10	10.5
75 25 glasses	
175 25 glasses	



WINE PALETTE

House Wine

White

Banfi Le Rime Pinot Grigio Tuscany, Italy	45	9	9.5
Domaine de Pellehaut Harmonie Blanc Gascogne, France	45	9	9.5

Red

Banfi Col Di Sasso Cabernet Sauvignon/Sangiovese Tuscany, Italy	45	9	9.5
Murphy Goode California Blend California, USA	45	9	9.5

Deluxe House Wine

White

	BOTTLE	HOST	CASH
Catena Chardonnay Mendoza, Argentina	55	10.5	11
Vento di Mare Pinot Grigio Sicily, Italy	55	10.5	11
Mount Riley Sauvignon Blanc Marlborough, New Zealand	55	10.5	11

Red

Aguaribay Malbec Mendoza, Argentina	55	10.5	11
Las Mulas Reserva Merlot (organic) Central Valley, Chile	55	10.5	11
Silver Palm Cabernet Sauvignon California, USA	55	10.5	11
Rock Wren Pinot Noir Okanagan, Canada	55	10.5	11

Sparkling

Jeio Prosecco Veneto, Italy	55		
Sumac Ridge Stellar's Jay Brut Okanagan, Canada	85		
Veuve Clicquot Brut Champagne, France	120		



All host & cash bars include bartender, glassware & appropriate mix (pop, juice & garnish).
 A bartending fee of \$30.00 per hour (minimum 3 hours) will apply to all bars with a net revenue of less than \$500.00.
 Host prices do not include taxes or gratuity.
 A ticket seller fee of \$30.00 per hour (minimum 3 hours) may apply.
 One bar per 100 guests. All bars over 100 guests will have drink ticket sellers. Ticket sellers can accept cash, debit & major credit cards.
 Hotel Arts reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of AGLC.

GENERAL INFORMATION

Menu Selections

To ensure availability, we request that your menu selections are confirmed with your Event Manager no later than three 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 for dietary substitutions made on the day of the event.

A \$10.00 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 1 week (5 business days) prior to the event.

All food & beverage items will be provided by Hotel Arts.

Please advise your Event Manager of any thoughts you may have.

Chef Quinn Staple encourages dialogue for your menu design.

Allergies & Dietary Restrictions

Dietary restrictions can be accommodated & menu adjustments are available upon request.

Arrangements should be made in advance with your Event Manager.

Taxes & Gratuities

All food & beverage prices quotes are subject to applicable federal & provincial taxes unless otherwise stated.

An eighteen percent (19%) service charge is applied to all food & beverage & is GST applicable.

Guaranteed Number

For all meal functions, the guaranteed number attending must be communicated to your Events Manager no later than 1 week (5 business days) prior to the function.

If the guaranteed number is not received, the billing shall be made out for the number of guests for which the function was originally booked, or the number of guests in attendance, whichever is greater.

Hotel Arts will do its best to accommodate guaranteed numbers; 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, Hotel Arts 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.

GENERAL INFORMATION

Bar Costs & Policies

Cash or host bars with net revenue less than \$500.00 will be subject to a bartender fee of \$30.00 per hour, with a minimum of 3 hours. Hotel Arts follows all rules of service set out by the Alberta Gaming & Liquor Commission. A ticket sellers fee of \$30.00 per hour (minimum 3 hours) may apply.

Statutory Holidays

A 15% surcharge will apply to all food & beverage on all Canadian statutory holidays. Labour Charges may apply

Music

All functions where music is played are subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) & Sound Tariff fees.

Liability

Hotel Arts reserves the right to inspect & control all private functions, including the conduct & performance of entertainers & 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 suppliers brochure for details of equipment available & 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.

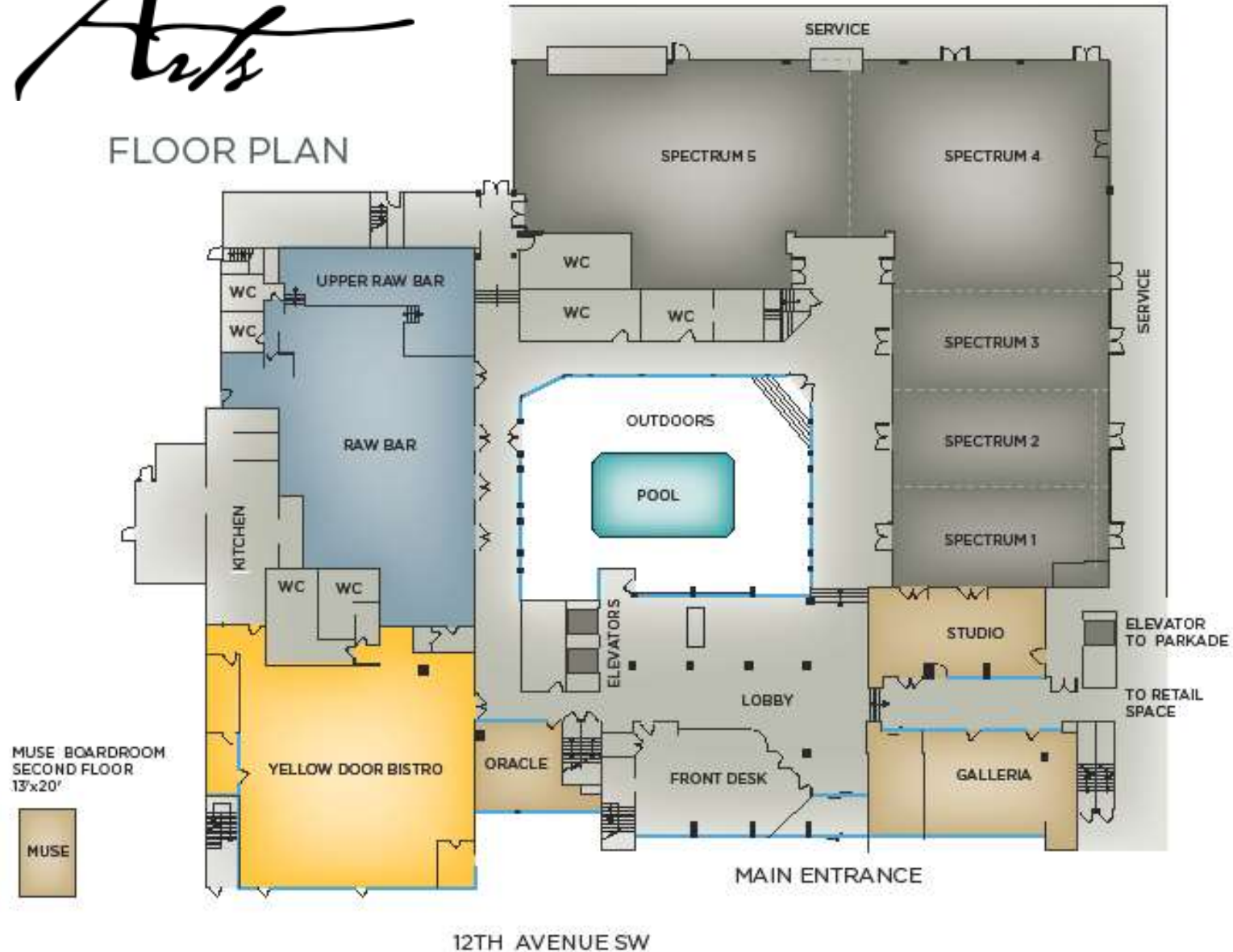
Contract

To ensure that all requirements are agreed upon, we ask that the customer sign a copy of the event order contract & return it to the Event Team by the dates specified.

Deposits

Deposits are due at the time of space confirmation.

FLOOR PLAN



SPACE PLANNING GUIDE

ROOM	DIMENSIONS	SQUARE FOOTAGE	CLASSROOM	THEATRE	BANQUET ROUNDS	RECEPTION	CRESCENT ROUNDS	U-SHAPE	BOARDROOM
Spectrum Ballroom	n/a	9598	n/a	760	650	1000	488	n/a	n/a
Spectrum 1*	23x48	1045	24	60	50	90	40	20	18
Spectrum 2	23x48	1104	26	80	50	80	40	20	18
Spectrum 3	23x48	1104	26	80	50	80	40	20	18
Spectrum 1/2*	46x48	2149	52	140	100	160	80	30	24
Spectrum 2/3	46x48	2208	52	140	100	160	80	30	24
Spectrum 1/2/3	69x48	3253	n/a	300	160	240	120	45	30
Spectrum 4*	53x60	3025	n/a	250	160	200	120	42	30
Spectrum 5*	51x77	3320	n/a	250	160	200	120	42	30
Spectrum 4/5*	51x137	6345	n/a	500	320	400	240	57	60
Studio	21x40	840	21	35	32	35	24	21	18
Galleria	23x53	1074	25	60	50	75	40	21	18
Oracle	19x20	380	n/a	n/a	n/a	n/a	n/a	n/a	10
Muse	12x19	228	n/a	n/a	n/a	n/a	n/a	n/a	10

*Belkheads result in smaller square footage than listed dimensions would imply.

Capacities are based on maximum seating configurations | Banquet rounds: 10 per table, Crescent rounds: 8 per table

Classrooms, U-Shapes, Boardroom: 2 per 6 foot table