

**CURATED CATERING
HOLIDAY MENU**

CUSTOM CATERING

Curated Catering is proudly powered by Hotel Arts, where exceptional cuisine, thoughtful hospitality, and personalized service come together to create memorable experiences. We believe every event tells a story, and our team is dedicated to bringing your vision to life through inspired food, carefully selected beverages, and seamless execution. Whether you're planning a business meeting, conference, wedding, gala, cocktail reception, or intimate gathering, we are committed to creating an experience that is uniquely yours.

No two events are alike, which is why flexibility and collaboration are at the heart of everything we do. From adjusting ingredients and portion sizes to accommodating dietary restrictions, cultural preferences, and allergy requirements, our culinary team will work with you to ensure every guest is thoughtfully cared for. If you have a special request or a unique vision, we'd be delighted to create a customized menu that reflects your style and the purpose of your event.

Our chefs take pride in showcasing fresh, seasonal ingredients with menus that balance creativity, flavour, and presentation. Whether you are looking for elegant plated dining, interactive food stations, elevated buffets, or casual receptions, we craft each menu with the same attention to detail and commitment to quality. Complete your event with expertly curated wine selections, handcrafted cocktails, premium spirits, or non-alcoholic offerings designed to perfectly complement your menu.

We understand that every event has its own priorities, including budget. Our team is committed to delivering exceptional value without compromising on quality or service. We offer flexible menu options that can be tailored to a variety of budgets, guest counts, and event styles, allowing us to create an experience that aligns with your financial goals while maintaining the elevated standards that define Hotel Arts.

From your first conversation with our team to the final course served, we are here to make the planning process effortless and enjoyable. Share your ideas, your vision, and your budget with us, and together we'll create a memorable culinary experience that leaves a lasting impression on you and your guests.

Please note that additional time, commitment and fees may be required to be able to execute your vision.

**Call or email now to get your custom request started:
403-210-5774 or SAITevents@hotelarts.ca**

Curated Catering requires a minimum of 5 business days notice for any orders and 72 business hours notice for any order changes. Curated Catering reserves the right to adjust prices to reflect the current market conditions. Prices do not include 18% service charge or 5% GST.



CANAPÉS

HOLIDAY BUFFET MENUS

HOLIDAY PLATED MENUS

SEASONAL BEVERAGES

ADDITIONAL FEES & GENERAL INFORMATION



CANAPÉS

CANAPÉS

Priced Per Dozen | Minimum 3 Dozen | Maximum of 6 canapé selections per event

Suggested serving sizes: 3–5 Pieces per person for pre-meal snacks or 6–10 Pieces for the main catered component

COLD SELECTIONS

- Classic chive deviled eggs **GF, V** | **\$28**
- Braised rutabaga | smoked salmon | citrus crème fraîche | **\$29**
- Duck & pork pate | fig jam | crostini | **\$36**
- Yam roll tempura | avocado | spicy kewpie mayo **GF, DF, V** | **\$42**

WARM SELECTIONS

- Crab & cod cake | lemon tarragon aioli | **\$34**
- Warm turkey sausage roll | grainy mustard cranberry sauce | **\$30**
- Mini beef tourtière tart | ground beef | warm spices | **\$33**
- Mini yorkies stuffed with braised beef & horseradish cream | **\$35**

A festive holiday buffet table. In the foreground, a large roasted turkey is sliced into thick pieces in a white ceramic dish. A hand uses metal carving tongs to lift a slice. To the right, another dish contains roasted meat. In the background, there are glasses of red wine, a bowl of green salad, and pomegranates. The scene is set on a rustic wooden table with a warm, holiday atmosphere.

HOLIDAY BUFFETS

HOLIDAY LUNCH BUFFET

\$34 Per Guest | Minimum 20 Guests

Served with freshly brewed Starbucks coffee & assorted teas

COLD SELECTIONS

- Mixed greens salad | pecans | golden beets | pear | orange | pomegranate honey dressing **GF, DF, V**
- Kale & quinoa salad | sweet potato | feta | dried cranberry | pomegranate seeds | citrus vinaigrette **GF, V**
- Cranberry sauce **GF, DF, VGN**

HOT SELECTIONS

- Roasted nugget potato | parmesan | fresh herbs **GF, V**
- Spiced roasted winter vegetables **GF, DF, V**
- Chef's sage & rosemary stuffing
- Roasted turkey breast & turkey thighs **GF, DF**
- Turkey pan gravy

DESSERTS

- Pastry chef's selection of holiday cookies & squares

SEASONAL BUFFET ENHANCEMENTS

- Fried sage & blue cheese potato gnocchi **V** | **\$5 per guest**
- Maple soy roast salmon with wilted garlic spinach **GF** | **\$10 per guest**
- Baked brie with seasonal toppings **GF, V** | **\$9 per guest**
- Slow roasted Alberta prime rib | mustard red wine jus | horseradish cream **GF, DF** | **\$27 per guest**

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HOLIDAY DINNER BUFFET

\$45 per Guest | Minimum 20 Guests

Served with assorted rolls & butter, freshly brewed Starbucks coffee, & assorted teas

COLD SELECTIONS

- Cheese & charcuterie platter
- Mixed greens salad | pecans | golden beets | pear | orange | pomegranate honey dressing **GF, DF, V**
- Kale & quinoa salad | sweet potato | feta | dried cranberry | pomegranate seeds | citrus vinaigrette **GF, V**
- Cranberry sauce **GF, DF, VGN**

HOT SELECTIONS

- Roasted garlic & herb pomme purée **GF, V**
- Seared gnocchi | smoked brown butter cream sauce **V**
- Spiced roasted winter vegetables **GF, DF, V**
- Chef's sage & rosemary stuffing
- Roasted turkey breast & leg meat **GF, DF**
- Turkey pan gravy

DESSERTS

- Cran-raspberry cheesecake cream puffs
- Gingerbread chocolate mousse | Chantilly cream
- Cardamom maple blondies | white chocolate frosting

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ENHANCED HOLIDAY DINNER BUFFET

\$58 Per Guest | Minimum 20 Guests

Served with assorted rolls & butter, freshly brewed Starbucks coffee, & assorted teas

COLD SELECTIONS

- Baked brie with seasonal toppings **GF, V**
- Mixed greens salad | pecans | golden beets | pear | orange | pomegranate honey dressing **GF, DF, V**
- Kale & quinoa salad | sweet potato | feta | dried cranberry | pomegranate seeds | citrus vinaigrette **GF, V**
- Cranberry sauce **GF, DF, VGN**

HOT SELECTIONS

- Roasted garlic & herb pomme purée **GF, V**
- Seared gnocchi | smoked brown butter cream sauce **GF, V**
- Spiced roasted winter vegetables **GF, DF, V**
- Chef's sage & rosemary stuffing
- Roasted turkey breast & leg meat with pan gravy
- Maple cedar planked salmon

DESSERTS

- Cran-raspberry cheesecake cream puffs
- Gingerbread chocolate mousse | Chantilly cream
- Cardamom maple blondies | white chocolate frosting

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A festive holiday dinner table setting. In the foreground, a platter holds a large wedge of potato, a slice of bread, a piece of meat, and a salad. To the right, a bowl of green beans is visible. In the background, a lit candle in a glass holder, a red apple, and various greenery and red berries are arranged on a burlap runner. The text "HOLIDAY PLATED DINNER" is overlaid in white, bold, sans-serif font.

HOLIDAY PLATED DINNER

PLATED HOLIDAY DINNER

Minimum 20 Guests

Includes one first course (soup or salad), one main course & one dessert

A \$10 per person surcharge is applicable when offering two main courses (excludes vegetarian option)

FIRST COURSE SELECTIONS

SALAD

- Mixed greens salad | candied walnuts | pickled carrots & beets | gingerbread dressing **GF, DF**
- Caesar salad | Torn romaine hearts | pancetta | garlic croutons | spicy parmesan Caesar dressing

SOUP

- Lemongrass coconut carrot soup | curried yogurt **GF, V**
- Butternut squash & pear soup | nutmeg cream **GF, V**
- Roasted Tomato Bisque | whipped feta **GF, V**

MAIN COURSE SELECTIONS

- Confit butternut squash | pickled pumpkin | cauliflower purée | king oyster mushrooms | toasted pumpkin seeds | fresh thyme **GF, VGN** | **\$44 per guest**
- Seared chicken supreme | celery root puree | fondant potato | roasted cipollini onion | charred brussels sprouts | crispy chicken skin | chicken jus **GF** | **\$53 per guest**
- Red wine braised beef | pomme purée | butter-poached root vegetables | pickled mushrooms | crispy shallots | red wine jus | **\$60 per guest**
- Roasted steelhead trout | parsnip purée | confit fingerling potatoes | braised leeks | pickled fennel | sauce vierge **GF** | **\$56 per guest**

DESSERTS

- Olive oil cake | grilled spiced pears
- Pecan & maple tart | cranberry & ginger sauce **DF**

HOLIDAY BEVERAGES



SEASONAL BEVERAGES

*All Host and Cash Bars include bartender, glassware, and appropriate mix pop, juice & garnish. A bartending fee of \$30.00 per hour minimum of three hours will apply to all bars with a net revenue of less than \$500.00. Host prices do not include applicable taxes or gratuity. One bar per 100 guests. Bars can accept cash, debit, and major credit cards, however, cannot offer change.

*The hotel 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 the AGLC.

HOLIDAY SPIRITS

- Spiced rum & eggnog | **\$9 per person**
- Mulled red wine | **\$150 per 25 Glasses**
- Spiced Apple Cider | white wine | Cointreau | **\$150 per 25 Glasses**
- Sparkling wine punch | **\$175 per 25 Glasses**

HOLIDAY NON-ALCOHOLIC SIPS

- Sparkling cranberry ginger ale | **\$3 per person**
- Eggnog | **\$4 per person**
- Spiced Apple Cider | **\$75 per 25 Glasses**
- Classic holiday punc | **\$75 per 25 Glasses**

CUSTOM COCKTAILS

- Hand-crafted cocktails to fit your theme, please speak to your event specialist to start the process | **MP**

BEVERAGES

- Starbucks Roast Coffee:
 - **Small serves 6-8 cups | \$32**
 - **Medium serves 20-25 cups | \$80**
 - **Large serves 50-60 cups | \$160**
- Starbucks Decaffeinated Coffee **serves 6-8 cups | \$32**
- Small Assorted Tea **serves 6-10 cups | \$25**
- Assorted Coke Soft Drinks **355ml | \$2.25 each**
- Assorted AHA Sparkling Waters **355ml | \$2.25 each**
- Assorted Bottled Juices **300ml | \$3.25 each**
- Dasani Bottled Water **591ml | \$2.25 each**
- Water Station with Glassware | **\$1 per person**

BEVERAGES

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PREMIUM BAR – HIGHBALLS 1oz

HOST \$9 | CASH \$9.50

- Gin | Bombay Sapphire
- Vodka | Skyy
- Rye Whiskey | Forty Creek
- Rum | Bacardi Superior, Bacardi Black and Bacardi Spiced
- Scotch | Johnny Walker Red Label
- Tequila | El Tequileno

CRAFT BEER ROTATING LOCAL AREA AND IMPORT SELECTIONS 355ml

HOST \$10 | CASH \$10.50

- Jasper Crisp Pils
- Village Blacksmith
- Big Rock Traditional
- Michelob Ultra
- Trolley 5 IPA
- Fernie Brewing “What the Huck” Huckleberry Wheat Beer

CIDER & COOLER 355ml

HOST \$10 | CASH \$10.50

- Big Rock Rock Creek Cider **GF**
- Eau Claire Distillery Canned Cocktails

WINE 5oz

• House Red	BTL \$55	HOST \$11	CASH \$11.50
• Premium Red	BTL \$60	HOST \$12	CASH \$12.50
• House White	BTL \$55	HOST \$11	CASH \$11.50
• Premium White	BTL \$60	HOST \$12	CASH \$12.50

POP/JUICE

HOST \$4 | CASH \$4.50

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GENERAL INFORMATION

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MENU SELECTIONS

To ensure product availability and the highest level of service, we kindly ask that all menu selections are confirmed with your Event Manager no later than **two weeks prior** to your event.

Please advise your Event Manager of any dietary restrictions, allergies, or special meal requests as early as possible. While every effort will be made to accommodate these requests, we will be unable to fulfill requests on the day of the event.

A surcharge of \$10.00 per guest applies when offering a choice of **two entrée selections** excluding a vegetarian option. Final entrée counts must be provided by 12:00 PM, **three 3 business days prior** to your event.

ALLERGENS AND DIETARY RESTRICTIONS

Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian * Vegetarian Dishes may not be Vegan.

Please confirm with your Event Manager

VGN = Vegan

GUARANTEED NUMBER

For all meal functions, the guaranteed number attending must be communicated to your Curated Catering event contact no later than 3 business days prior to the function date, otherwise, charges will be based on the number originally booked.

CONTACT US

For more information, please contact SAITevents@hotelarts.ca or call 403.210.5774

DEPOSIT SCHEDULE & ADDITIONAL FEES

ADDITIONAL FEES

Initial deposit 20% – Due at the time of signing, based on the estimated event total provided by your Curated Catering event contact.

Second deposit 50% – Due no later than one 1 month prior to the event date, based on the updated estimated event total.

Final payment – The remaining balance is due two 2 business days post event date.

Deposits may be applied toward cancellation fees, minimum revenue requirements, or other charges owing in accordance with the terms of your event agreement.

ADDITIONAL FEES

Additional staffing – Additional event staff are available upon request at \$30 per hour, with a three-hour minimum per staff member. Speak with your event manager to determine staffing requirements. Additional staff can be arranged for registration, coat check, or peak guest arrival periods.

Cake cutting – Please speak with your event manager regarding cake-cutting service and applicable fees.

Rentals – Additional plateware, glassware, or specialty rental items may be required for certain events. Rental charges will be quoted on a case-by-case basis.

Taxes & service charge – All food and beverage prices are subject to applicable taxes unless otherwise stated. An 18% service charge and 5% GST will be applied to all food and beverage purchases.

Statutory holidays – A 15% surcharge will apply to all food and beverage purchases on Canadian statutory holidays.

