



CURATED CATERING 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**

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BREAKFAST

BREAKS

PACKED LUNCHES, PIZZAS & BUFFETS

RECEPTION

BAR SERVICE

ADDITIONAL FEES & GENERAL INFORMATION

BREAKFAST



BUFFET BREAKFAST

Minimum 15 Guests

Includes freshly brewed Starbucks coffee, assorted teas & juices. Decaffeinated coffee available for \$32 per pot.

THE SIGNATURE BREAKFAST

\$21 per person

- Fluffy scrambled eggs | chives **GF, V**
- Herb-roasted breakfast potatoes **GF, DF, V**
- Chicken apple sausage **GF, DF**
- Double-smoked bacon **GF, DF**
- Fresh-cut fruit & berries **GF, DF, V**

MORNING GRIDDLE

\$20 per person

- Buttermilk pancakes & Belgian waffles **V**
- Maple syrup | Seasonal fruit compote **V**
- Vanilla whipped butter | Cinnamon sugar **V**
- Crispy bacon **GF, DF**
- Breakfast sausage links **GF, DF**

CLASSIC CONTINENTAL

\$19 per person

- Freshly baked croissants | Assorted fruit Danishes | Seasonal muffins **V**
- Butter & fruit preserves **V**
- Fresh-cut fruit & berries **GF, DF, V**
- Assorted individual fruit yogurts **GF, V**
- House-made toasted honey oat & dried fruit granola **GF - NOT CELIAC FRIENDLY, V, CONTAINS NUTS**

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BUFFET BREAKFAST

Minimum 15 Guests

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THE SUMMIT

\$25 per person

- French toast | Maple syrup | Seasonal fruit compote **V**
- Sous vide egg bites **GF, V**
- Individual crispy hash brown patties **GF, DF, V**
- Turkey breakfast sausage **GF, DF**
- Double-smoked bacon **GF, DF**
- Fresh-cut fruit & berries **GF, DF, V**

ANDEAN SUNRISE

\$24 per person

- House-made arepas | Black beans | Feta cheese **GF, V**
- Perico scrambled eggs | Red peppers | Onions | Tomatoes **GF, DF, V**
- Spiced crispy potato hash | Cilantro salsa **GF, DF, V**
- Chorizo sausage crumble **GF, DF**
- Fresh-cut fruit & berries **GF, DF, V**

PRAIRIE TABLE

\$27 per person

- Buttermilk biscuits | House sausage gravy
- Free-range scrambled eggs, or upgrade to herb & cheddar scramble **GF, V**
- Country-style breakfast potatoes | Caramelized onions | Bell peppers **GF, DF, V**
- Thick-cut smoked bacon **GF, DF**
- Fresh-cut fruit & berries **GF, DF, V**
- Hot sauce bar **GF, DF, V**

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QUICK BREAKFAST

Minimum 5 Guests

EXECUTIVE CONTINENTAL BOX

\$18 per person

- Butter croissant **v**
- Seasonal house-made muffin **v**
- Whole seasonal fruit **GF, DF, V**
- Individual Greek yogurt **GF, V**
- Butter & fruit preserves **GF, V**

WELLNESS BOX

\$17 per person

- Protein-packed Greek yogurt **GF, V**
- Whole seasonal fruit **GF, DF, V**
- Protein bar
- Juice box

MORNING EXPRESS

\$18 per person | includes bottled juice

- Sausage & egg breakfast sandwich | Cheddar | Caramelized onions | Maple aioli | Grilled English muffin
- Individual whole fruit **GF, DF, V**
- Individual yogurt parfait **v**
- Individual crispy hash brown patty **GF, DF, V**

INDIVIDUAL SOUS VIDE EGG BITES

Based on two pieces per person. Maximum of two selections per event order.

- Spinach & goat cheese **GF, v** | ***\$6 per person***
- Roasted mushrooms & cheddar **GF, v** | ***\$6 per person***
- Smoked ham & Swiss **GF** | ***\$6 per person***
- Tex-Mex salsa **GF, v** | ***\$6 per person***

BREAKFAST SANDWICHES

One sandwich selection is required for every five guests. Maximum of three sandwich selections per event order. Gluten free upon request

- Smoked salmon bagel | Cream cheese | Pickled red onions | Capers | ***\$10 each***
- Chipotle breakfast burrito | Flour tortilla | Scrambled eggs | Cheddar | Green onions | Chipotle salsa **v** | ***\$8 each***
- Ham & egg breakfast sandwich | Sliced ham | Cheddar | Caramelized onions | Maple aioli | Grilled English muffin | ***\$7.50 each***
- Sausage & egg breakfast sandwich | Sausage patty | Cheddar | Caramelized onions | Maple aioli | Grilled English muffin | ***\$7.50 each***
- Tomato & egg breakfast sandwich | Swiss cheese | Caramelized onions | Maple aioli | Grilled English muffin **v** | ***\$7.50 each***

DELUXE BREAKFAST BUFFETS

Minimum 20 guests

Includes freshly brewed Starbucks coffee, assorted teas & juices. Decaffeinated coffee available for \$32 per pot.

CHEF'S OMELETTE BAR

\$28 per person

Free-range whole eggs | Egg whites available upon request.

Choice of two omelettes:

- Ham | Roasted peppers | Swiss **GF**
- Bacon | Mushrooms | Cheddar **GF**
- Turkey sausage | Caramelized onions | Provolone **GF**
- Grilled vegetables | Feta **GF, V**
- Choice of bacon or sausage
- House-spiced crispy Kennebec potatoes **GF - NOT CELIAC FRIENDLY, DF, V**

THE BENEDICT BAR

\$32 per person

Soft-poached eggs | English muffins | Grainy mustard hollandaise

Choice of two:

- Grilled back bacon
- Turkey bacon
- Smoked Salmon
- Wild mushroom ragù **V**
- House-spiced crispy Kennebec potatoes **GF - NOT CELIAC FRIENDLY, DF, V**
- Fresh-cut fruit & berries **GF, DF, V**

BREAKFAST ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Breads & Baked Goods

- Buttermilk biscuits **v** | **\$3 each**
- Toasted flatbreads & naan **v** | **\$3 per person**
- French toast | Orange zest | Cinnamon **v** | **\$4 each**
- Belgian waffles **v** | **\$2.75 each**
- Buttermilk pancakes **v** | **\$2.75 per 2 pieces**
- Assorted Loafs - Banna Bread, Lemon Loaf, Coffee Cake | **\$3 per slice**

Cold Items & Fruit

- Fresh-cut fruit & berries **GF, DF, V** | **\$6 per person**
- Fresh whole fruit - *based on seasonal availability* | Apple | Pear | Banana | Orange **GF, DF, V** | **\$2.50 each**
- Yogurt parfait cup | House granola | Seasonal fruit **v** | **\$6 each**
- Vegan Smoothie bowl | Coconut yogurt | Chia | Seasonal Fruit **GF, VGN** | **\$10 each**

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**

BUFFET ENHANCEMENTS

*Buffet enhancements, if ordered must be added to existing buffet at full guest count

Eggs & Proteins

- Scrambled eggs **GF, V** | **\$2.25 per person**
- Herb & cheddar scrambled eggs **GF, V** | **\$3.50 per person**
- Hard-boiled eggs **GF, DF, V** | **\$2.50 2 pieces**
- Double-smoked bacon **GF, DF** | **\$2.50 per 2 pieces**
- Chicken apple sausage **GF, DF** | **\$3 each**
- Turkey sausage **GF, DF** | **\$2.50 per 2 pieces**
- Pork breakfast links **GF, DF** | **\$3 per 2 pieces**

Sides & Add-ons

- Country-style breakfast potatoes **GF, DF, V** | **\$3 per person**
- Crispy hash brown patties **GF, DF, V** | **\$2 each**
- Avocado smash **GF, DF, V** | **\$4 per person**
- House-spiced roasted chickpeas **GF, DF, V** | **\$2 per person**
- Salsa Roja **GF, DF, V** | **\$1 per person**
- Spiced Mixed Berry Compote - Cinnamon, Vanilla, Mixed Berries **GF, DF, V** | **\$6 per 10 servings**
- Caramelized Peach Compote **GF, DF, V** | **\$5 Per 10 servings**
- Whipped Cream | **\$5 Per 10 servings**

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BREAKS



BREAKS, BOWLS & PLATTERS

STADIUM NACHOS

\$8 per person | Minimum 15 guests

- Corn chips **GF, DF, V**
- Hot queso | Salsa **GF, V**
- Pickled jalapeños **GF, DF, V**

THE ENERGY COLLECTION ENERGY BARS AND BITES

\$6 per person | ***Based on 3 pieces per person*** | Minimum 5 guests

- Coconut & chia squares **V**
- White chocolate & cranberry Rice Krispie squares **CONTAINS GELATIN**
- Chocolate espresso energy bites **V, DF, CONTAINS ALMONDS**
- Carrot cake bars **V**
- Dark chocolate & date power ball | Raspberry **GF, VGN**

ARTISAN DIPS

\$12 per person | Minimum 15 guests

- Spinach dip **GF, V**
- Roasted red pepper bruschetta **GF, DF, V**
- Black bean dip **GF, DF, V**
- Crispy pita chips | Corn chips **GF** | Pretzel bites

AFTERNOON TEA

\$20 per person | Minimum 15 guests

- Freshly baked scones | Devonshire cream | Fruit preserves **V**
- Finger sandwiches | Egg salad | Cucumber | Jam pennies **V**
- Assorted pastry chef petit fours
- Assorted freshly brewed teas

BREAKS, BOWLS & PLATTERS

MILK & COOKIES

\$7 per person | Minimum 15 guests

- Assorted freshly baked mini cookies | 2 pieces per person
- White milk & chocolate milk
- Alternative milk selections available upon request.

ENHANCEMENTS

- In-House Baked Cookies | ***\$24 per dozen***
- Assorted Squares | ***\$25 per dozen***
- Assorted Squares & Cookies | ***\$24 per dozen***
- Assorted Flavored Potato Chips | ***\$3 per bag***
- Fresh Whole Fruits based on seasonal availability - Apples, Pears, Bananas, Oranges | ***\$2.50 each***
- Classic Doughnuts – Assorted Glaze Flavors | ***\$2.50 each***
minimum 12

PLATTERS & PARTY BOWLS

Priced per 10 guests

- Caramel popcorn **GF, V** | ***\$22***
- Mini pretzel twists **V** | ***\$18***
- Truffle & parmesan popcorn **GF, V** | ***\$30***
- House-made potato chips | Caramelized onion dip **GF, V** | ***\$20***
- White cheddar popcorn **GF, V** | ***\$18***
- Imported & local cheeses | Crackers | Crisps | Confiture | Dried fruit **V** | ***\$120***
- Domestic cheeses | Crackers **V** | ***\$85***
- Charcuterie | Assorted cured meats | Pickled vegetables | ***\$120***
- Grainy mustard | Smoked tomato relish
- Sliced seasonal fruit **GF, DF, V** | ***\$60***
- Garden Vegetables | Sugar snap peas | Carrot & celery sticks | Cucumber spears | Baby peppers | Cherry tomatoes | Radishes | Grilled onion hummus
GF, DF, V | ***\$60***

A buffet table setup featuring a large wooden platter with several sandwiches, some on buns and some on sliced bread, held together with wooden skewers. To the left, a large metal bowl contains a Caesar salad with green lettuce and croutons. To the right, there are stacks of white bowls and a silver chafing dish in the background.

PACKED LUNCH, PIZZA & BUFFETS

EXECUTIVE LUNCH

\$33 per person | Minimum 15 guests

SOUP SELECTION - CHOOSE ONE SOUP SELECTION

- Tomato basil bisque **GF, V, DF AVAILABLE UPON REQUEST**
- Lemongrass coconut carrot **GF, DF, V**
- Wild mushroom velouté **GF**
- Roasted squash & pear **GF, V**
- Hearty chicken noodle **DF**
- Potato bacon chowder
- Minestrone **GF, V**
- Roasted broccoli & cheddar **V**

SALADS - CHOOSE TWO SALADS

- Smoked chickpea & quinoa | Quinoa | Chickpeas | Roasted red peppers | Parsley | Lemon-garlic vinaigrette **DF, V**
- Mediterranean pasta salad | Rotini | Sun-dried tomatoes | Kalamata olives | Cucumber | Basil-oregano vinaigrette **V**
- Caesar salad | Romaine | Garlic croutons | Parmesan | Caesar dressing
- Garden greens | Mixed lettuce | Radishes | Grape tomatoes | Cucumber | Toasted sunflower seeds | Maple balsamic vinaigrette **GF, DF, V**

SANDWICH SELECTION - CHOOSE FOUR SANDWICHES

Gluten free bread available upon request

- Smoked Ham & Cheddar | Dijon | Basil aioli | Arugula
- Turkey & Swiss | Avocado | Pickled onions | Spinach | Lemon aioli
- Tuna Salad | Celery | Green onions | Citrus aioli | Butter lettuce | Potato chips **DF**
- Classic Caprese | marinated tomatoes | bocconcini | fresh basil | pesto aioli | reduced balsamic **V**
- Roasted Eggplant | sliced tomatoes | pickled red onions | arugula | spicy mushroom tahini **VGN**
- Chimichurri Beef Sandwich | Roast Beef | Chimichurri | Garlic Aioli | Arugula **DF**
- Chili Crisp Chicken | Tahini Mayo | Chili Crisp | Green Onion | Cilantro **DF**

DESSERT - CHOOSE TWO DESSERTS

- Lemon meringue tarts
- Pastry chef's ultimate cookies
- Seasonal cheesecake bites

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THE BUSINESS LUNCH - LITE

\$27 per person | Minimum 15 guests

SALADS – BOTH INCLUDED

- Garden Greens | Tomatoes | Cucumber | Toasted sunflower seeds | Maple balsamic vinaigrette **GF, DF, V**
- Street-Corn Romaine | Fire-roasted corn | Black beans | Cilantro | Lime crema | Feta **GF, V**

SANDWICH SELECTION - CHOOSE TWO SANDWICHES

Gluten free bread available upon request

- Smoked ham & cheddar | Dijon | basil aioli | arugula
- Turkey & Swiss | avocado | pickled onions | spinach | lemon aioli
- Tuna salad | celery | green onions | citrus aioli | butter lettuce | potato chips **DF**
- Caprese | marinated tomatoes | bocconcini | fresh basil | pesto aioli | reduced balsamic **V**
- Roasted eggplant | sliced tomatoes | pickled red onions | arugula | spicy mushroom tahini **VGN**
- Chimichurri Beef Sandwich | Roast Beef | Chimichurri | Garlic Aioli | Arugula **DF**
- Chili Crisp Chicken | Tahini Mayo | Chili Crisp | Green Onion | Cilantro **DF**

DESSERT - CHOOSE ONE DESSERT

- Lemon meringue tarts
- Pastry chef's ultimate cookies
- Seasonal cheesecake bites

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COMPOSED BUFFETS

TASTE OF ALBERTA

\$33 per person | Minimum 15 guests

- Assorted rolls & butter **V**
- Dinosaur kale & cranberry slaw | honey-dill dressing **GF, DF, V**
- Roasted beet & apple salad | maple-mustard vinaigrette **GF, DF, V**
- Honey-roasted carrots & parsnips **GF, DF, V**
- Prairie perogies | brown butter | caramelized onions **V**
- Maple-mustard chicken thighs **GF, DF**
- Saskatoon berry-glazed pulled pork **GF, DF**
- Mini Nanaimo bars **V**

TASTE OF MEXICO

\$30 per person | Minimum 15 guests

- Warm corn **GF, V** & flour tortillas **V**
- Mexican chopped salad | peppers | corn | tomatoes | cotija cheese | lime vinaigrette **GF, V**
- Charred pineapple & jicama slaw | cilantro | lime | chili **GF, DF, V**
- Mexican rice & beans | tomato-simmered rice | black beans | cumin | cilantro **GF, DF, V**
- Chicken tinga | chipotle-braised shredded chicken | tomatoes | onions **GF, DF**
- Slow-braised pork carnitas **GF, DF** black bean & corn stew **VGN** available upon request for dietary restrictions
- Assorted Toppings | pico de gallo | shredded cheese | jalapeño crema | hot sauce **GF, V**
- Coconut cocada **GF, V**

COMPOSED BUFFETS

TASTE OF ITALY

\$30 per person | Minimum 15 guests

- Fresh focaccia | olive oil | balsamic **DF, V**
- Antipasti platter | grilled vegetables | pepperoncini | mixed olives **GF, DF, V**
- Caesar salad | torn romaine | Parmesan | croutons
- White bean & artichoke salad | cherry tomatoes | red onions | cucumber | parsley **GF, DF, V**
- Parmesan-roasted cauliflower **GF, V**
- Basil pistou penne | Parmesan | blistered cherry tomatoes | fresh basil **V**
- Chicken cacciatore | braised chicken thighs | tomatoes | peppers | onions | olives | fresh herbs **GF, DF**
- Assorted filled cannoli **V**

TASTE OF THE MEDITERRANEAN

\$31 per person | Minimum 15 guests

- Warm pita | tzatziki | spicy feta dip | hummus | tahini | garlic sauce **V**
- Spanakopita **V**
- Horiatiki | romaine | tomatoes | cucumber | peppers | red onions | Kalamata olives | feta | oregano vinaigrette **GF, V**
- Fattoush | mint | parsley | radishes | lemon-sumac vinaigrette | crispy pita chips **DF, V**
- Chickpea & couscous salad | fresh herbs | citrus **DF, V**
- Roasted potatoes & seasonal vegetables **GF, DF, V**
- Shawarma-spiced beef skewer & chicken skewer **GF, DF** falafel **VGN** available upon request for dietary restrictions
- Portokalopita | Greek orange & cinnamon cake **V**

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COMPOSED BUFFETS

TASTE OF THE PHILIPPINES

\$29 per person | Minimum 15 guests

- Cucumber & tomato salad | calamansi dressing **GF, DF, V**
- Tropical mango slaw | rice noodles | cabbage | carrots | green onions | creamy mango dressing **GF, DF, V**
- Filipino Inspired Chop suey | snow peas | carrots | onions | peppers **GF, DF, V**
- Annatto fried rice **GF, DF, V**
- Chicken adobo **GF, DF**
- Beef caldereta **GF, DF**
- Peach mango tart **V**

TASTE OF MOROCCO

\$30 per person | Minimum 15 guests

- Warm mini pitas | taktouka | zaalouk **V**
- Chermoula potato salad **GF, DF, V**
- Fennel & orange salad **GF, DF, V**
- Honey-roasted root vegetables **GF, DF, V**
- Turmeric & cardamom-scented basmati rice **GF, DF, V**
- Moroccan vegetable couscous | caramelized onions | raisins | dates **DF, V**
- Harira | traditional tomato lentil & chickpea stew **GF, VGN**
- Harissa-spiced chicken thighs | olives | preserved lemon marinade **GF, DF**
- Warm spiced Moroccan doughnuts **V**

COMPOSED BUFFETS

TASTE OF THE LATIN AMERICA

\$52 per person | Minimum 20 guests

Served with freshly baked cheese buns Accompanied by freshly brewed Starbucks coffee, assorted teas

COLD SELECTIONS

- Latin market table | guacamole | pico de gallo | black bean dip | roasted red pepper dip | yuca chips | mini arepas | tortillas **GF, V**
- Hearts of palm salad | romaine | grape tomatoes | red onions | lime-avocado dressing **GF, DF, V**
- Three-bean & corn salad | pinto beans | kidney beans | red & green peppers | corn | feta | cilantro salsa **GF, V**

HOT SELECTIONS

- Calabacitas | sautéed zucchini | charred corn | tomatoes **GF, DF, V**
- Crispy fingerling potatoes | huancaína sauce | queso fresco **GF, V**
- Stuffed poblano peppers | corn | black beans | onions | peppers | Monterey Jack **GF, V**
- Peruvian chicken verde | cilantro | lime **GF, DF**
- Beef asado | chimichurri **GF, DF**

DESSERTS

- Alfajores **V**
- Tres leches cake **V**
- Pineapple cake **V**

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COMPOSED BUFFETS

TASTE OF FRANCE

\$47 per person | Minimum 20 guests

Served with Warm Artisan Baguettes & Whipped Herb Butter Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas

COLD SELECTIONS

- Artisan French fromagerie & charcuterie display | imported & local cheeses | cured meats | cornichons | whole-grain mustard | seasonal preserves | fresh grapes | artisan crackers | freshly baked baguette
- Frisée salad | frisée | endive | Comté | toasted walnuts | red wine vinaigrette **GF, V**
- French lentil salad | green lentils | shallots | feta | Dijon vinaigrette **GF, V**

HOT SELECTIONS

- Haricots Verts Amandine | green beans | sliced almonds | butter sauce **GF, V**
- Pommes Dauphinoise | thinly sliced potatoes | Gruyère | cream | fresh thyme **V**
- Ratatouille | basil oil **GF, DF, V**
- Chicken Fricassée | pearl onions | forest mushrooms **GF**
- Beef Bourguignon | caramelized pearl onions

DESSERTS

- Dark chocolate mousse **V**
- Seasonal fruit terrine **GF, DF, V**
- Mini white chocolate madeleines **V**

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INDIVIDUAL LUNCHES

POWER BOWL

\$22 Per Person | Minimum 5 Guests

- Lentils & basmati rice | grape tomatoes | cucumber | pickled carrots | fried kale | marinated chickpeas | edamame | miso-scallion dressing

Choose your protein **DIETARY NEEDS WILL BE ACCOMMODATED AS NEEDED**

- 5-20 guests: 1 choice
- 21-50 guests: 2 choices
- 50+ guests: 3 choices
 - **Teriyaki beef** GF, DF
 - **Blackened chicken** GF, DF
 - **Spicy Tuna** GF, DF
 - **Crispy Tofu Crumble** GF, VGN

INDIVIDUAL MEAL SALADS

\$18 Per Person | Minimum 5 Guests

Maximum two salad selections per event order:

- **Korean fried chicken Caesar** | romaine | spicy Caesar dressing | sesame pickles **GF**
- **Kale & quinoa** | tri-colour quinoa | fresh strawberries | feta | dried cranberries | pumpkin seeds | honey balsamic vinaigrette **GF, V**
- **BLT chopped Cobb*** | double-smoked bacon | blue cheese | cherry tomatoes | pickled onions | iceberg lettuce | chipotle buttermilk ranch **GF**
CHOPPED COBB CAN BE MADE VEGETARIAN UPON REQUEST
- **Mediterranean** | mixed greens | artichokes | marinated chickpeas | cherry tomatoes | grilled zucchini | olive & preserved lemon dressing **GF, VGN**

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INDIVIDUAL LUNCHES

LUNCH BOXES

***\$16 Per Person* | Minimum 5 Guests | Packed in recyclable containers | Includes canned pop, kettle chips, rice krispie square**

Gluten free bread available upon request **DIETARY NEEDS WILL BE ACCOMMODATED AS NEEDED**

Wraps available upon request. Lunch boxes must be either sandwiches *or* wraps for the entire group.

Choose your protein:

- 5-20 guests: 1 choice
- 21-50 guests: 2 choices
- 50+ guests: 3 choices
 - **Classic caprese** | marinated tomatoes | bocconcini | fresh basil | pesto aioli | reduced balsamic **v**
 - **Roasted eggplant** | sliced tomatoes | pickled red onions | arugula | spicy mushroom tahini **VGN**
 - **Smoked ham & cheddar** | Dijon | basil aioli | arugula
 - **Turkey & swiss** | pickled red onions | spinach | garlic aioli
 - **Tuna salad** | celery | green onions | citrus aioli | butter lettuce | potato chips **DF**

PIZZA

\$7 per person | 2 pieces per person | Minimum 5 Guests

Maximum 4 flavours per event order | Gluten free crust available upon request - 3 pieces per person

Gluten-free and vegetarian dietary needs can be accommodated. Please let us know the number of gluten-free guests in your group, and please ensure you are selecting a vegetarian-friendly flavor if you have vegetarians in your group.

Pizza flavors will be *evenly split* among your selections based on your guest count unless you prefer a specific percentage split.

- o **Cheese** | house-made tomato sauce | mozzarella **v**
- o **Pepperoni Deluxe** | pepperoni cups | house-made tomato sauce | mozzarella
- o **For the Love of Meat** | house-made tomato sauce | pepperoni | spicy Italian sausage | salami | capicola | mozzarella
- o **BBQ Chicken** | seasoned grilled chicken | corn | pickled red onions | mozzarella | BBQ sauce
- o **Smoked Ham & Pineapple** | shaved smoked ham | fresh pineapple | house-made spicy tomato sauce | mozzarella
- o **Get the Greek** | house-made tomato sauce | spinach | tomatoes | roasted red peppers | red onions | Kalamata olives | feta | mozzarella **v**
- o **Pear & Gorgonzola** | mozzarella | Gorgonzola | Parmesan | diced pear | balsamic drizzle **v**
- o **Chicken Sun-Dried Tomato** | white sauce | chicken | sun-dried tomato pesto | mozzarella
- o **Beef Birria** | mixed cheese | caramelized onions | braised beef | cilantro
- o **Bacon & Leek** | white sauce | leeks | bacon crumble | mozzarella

BBQ BUFFET

BACKYARD BARBECUE

\$28 per person | Minimum 15 guests

- Sweet onion & herb coleslaw **GF, DF, V**
- Creamy roasted red pepper potato salad **GF, DF, V**
- House-made beef burgers | assorted toppings & condiments
- All-beef hot dogs | assorted toppings & condiments
- Assorted freshly baked cookies **V**

COWTOWN BARBECUE

\$31 per person | Minimum 20 Guests

- Mini house-made cornbread | jalapeño | green onions **V**
- Creamy coleslaw | shredded cabbage & carrots | creamy lemon-poppyseed dressing **GF, DF, V**
- Watermelon & basil salad | feta | Arugula | torn basil | balsamic **GF, V**
- Train Wrecker beans | brown sugar | bacon | mushrooms **GF**
- Sliced barbecued brisket **GF, DF**
- BBQ chicken thighs **GF, DF**
- Cherry tarts **V**

THE HOT DOG STAND

Minimum 5 Guests

- **Classic** | All-beef hot dog | ketchup | mustard | ***\$6 per person***
- **Add-ons** | *Add Ons, if ordered, will match the number of guests attending the event:*
 - **Windy City Chicago Dog** Pickle spears | tomatoes | green relish | diced white onions | pepperoncini | ***+\$4 per person***
 - **Kimchi Kraze Kimchi Dog** Kimchi | Kewpie mayo | green onions | sliced nori | ***+\$5 per person***
 - **Chili Cheese Champion Chili Cheese Dog** Three-bean chili | diced white onions | cheddar | pickled jalapeño | ***+\$5 per person***

RECEPTION



The image shows two black trays of appetizers on a wooden surface. The foreground tray contains crostini topped with a white spread, a whole roasted red tomato, and a small piece of cheese. The background tray contains small, round, light-colored bites, possibly dumplings or croquettes, garnished with green herbs and purple microgreens. A semi-transparent dark blue curved graphic is overlaid on the right side of the image.

CANAPÉS

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

COLD SELECTIONS

- Beet Pickled Deviled eggs | dehydrated beet powder | chives **GF, DF, V** | **\$28**
- Confit heirloom cherry tomato | toasted focaccia crostini | herb Boursin spread **V** | **\$30**
- Smoked salmon mousse | pickled onions | crispy potato **GF** | **\$29**
- Confit beet tartare | potato chip **GF, DF, V** | **\$30**
- Stuffed peppadew peppers | garlic & herb whipped feta **GF, V** | **\$28**
- Chicken tostada* | pico de gallo | cilantro | tortilla **GF, DF** | **\$28**
Can be prepared with black beans **VGN*
- Crispy crab rice cake | chili-lime crab | charred pineapple | cilantro **DF** | **\$30**
- Mini arepas* | pulled chicken | avocado crema | cilantro **GF, DF** | **\$34**
Can be prepared with black beans. **VGN*

WARM SELECTIONS

- Mini vegetable samosas | mango-date chutney **DF, V** | **\$25**
- Crispy tempura cauliflower | coconut curry sauce **DF, V** | **\$27**
- Crispy pork & kimchi dumplings | sesame-soy glaze | green onions | **\$26**
- Gochujang chicken skewers | black & white sesame seeds **GF, DF** | **\$31**
- Crispy fondant potato | whipped chipotle queso **GF, V** | **\$27**
- Sweet potato & leek quiche | feta cream **V** | **\$25**
- House-made falafel croquettes | preserved lemon tahini **VGN** | **\$25**

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PLACED & PLATTERS

IMPORTED AND LOCAL CHEESE BOARD

\$120 | serves 10 guests

- Assortment of imported & local cheeses | confiture | assorted crisps | dried fruit **v**

DOMESTIC CHEESE BOARD

\$85 | serves 10 guests

- Sliced domestic cheeses | assorted crackers **v**

CHARCUTERIE BOARD

\$120 | serves 10 guests

- Assorted local & imported cured meats | pâtés | sausages | house-made pickled vegetables | grainy mustard | smoked tomato relish

GARDEN VEGETABLE PLATTER

\$60 | serves 10 guests

- Sugar snap peas | carrot & celery sticks | cucumber spears | baby peppers | cherry tomatoes | radishes | grilled onion hummus **GF, DF, v**

SLIDERS

\$55 per dozen | Minimum order of 3 dozen per slider selection

- Chicken Parm | seasoned breaded chicken | marinara | mozzarella | fresh basil
- Beef dip | slow-roasted beef | caramelized onions | provolone
- Korean chicken bao | honey gochujang | pickled shallots | cucumber | cilantro | sesame-sriracha aioli **DF**
- Vegetable antipasto | pesto aioli | artichokes | roasted peppers | pepperoncini | zucchini | provolone **v**

PUB CLASSICS

Minimum order of 10 per item

- Loaded potato skins | bacon bits | cheddar | sour cream | green onions
CAN BE MADE VEGETARIAN UPON REQUEST | 1 piece \$2.50
- Fried pickle spears | dill ranch dip **v | 1 piece \$2**
- Dry pork ribs | **4oz \$6**
- Hot spinach & artichoke dip | tortilla chips **GF, v | 2oz \$5**
- Mini corn dogs | mustard | **1 piece \$2.50**
- Chicken wings | assorted dips | **4oz \$5**

PUB CLASSICS PACKAGE

\$26 Per Person | Minimum 20 guests

- Includes one portion of all Pub Classics selections

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PLACED & PLATTERS

MARKET TABLE

\$24 Per Person | Minimum 15 guests

- Crostinis | sea salt breadsticks | assorted crispbreads | sun-dried fruit crackers **v**
- Fine imported & local cheeses | fig confiture | honey | dried fruit **v**
- Hotel Arts charcuterie board | local & imported cured meats | pâtés | sausages | house-made pickled vegetables | grainy mustard | smoked tomato relish
- Grilled vegetable platter | shiitake mushrooms | artichokes | golden beets | asparagus | peppers **GF, DF, V**

JAPANESE SUSHI BAR

\$25 Per Person | Minimum 25 guests

- Based on 3 pieces of sushi & 1 piece of sashimi per person
- California rolls
- Spicy tuna rolls
- Prawn tempura rolls
- Tuna & salmon sashimi **GF, DF**
- Vegetarian maki rolls | avocado | red pepper **GF, DF, V**
- Pickled ginger | sweet soy | wasabi

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BEVERAGES

BEVERAGE PALETTE

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.

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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BEVERAGES AVAILABLE UPON REQUEST

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PUNCH

- Non-alcoholic punch | **25 Glasses \$75**
- Liquor/Champagne punch | **25 Glasses \$175**
- Specialty Premium Zero Proof Selections **MP**
- Rotating Selections of Non-Alcoholic Beer **MP**
- Crafted Specialty Non-Alcoholic wines, spirits and batched beverages **MP**

CUSTOM COCKTAILS

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

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GENERAL INFORMATION

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.

GENERAL INFORMATION

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

