

All-Inclusive Meeting Package

Our all-inclusive meeting package allows you to focus on the content and outcome of your meeting, while we take care of the details!

15 person minimum; fewer guests may be accommodated for a surcharge.

ROOM
+ A/V

- A comfortable meeting room
- Audio visual equipment bundle

LCD projector

8' screen

Wired microphone

CATERING

- All-day coffee, tea and water service
- Continental Quick Start Breakfast Buffet

Seasonal fresh fruit

Fresh baked muffins and pastries

Chilled fruit juices

- Deli Sandwich, Salad & Soup Lunch Buffet

Assorted sandwiches and wraps

Mixed greens with selection of dressings

Chef's soup of the day

Assorted pickled vegetables

Dessert squares & freshly baked cookies

\$49
per person

Meeting Package Upgrades

Upgrade to Sunriser Hot Breakfast Buffet + \$5

Upgrade to any Hot Lunch Buffet + \$6

Add choice of Themed Break + \$7

Stretch your meeting dollars further with **IHG Business Rewards!**

- Earn 3 IHG Rewards points per \$1USD spent
- No minimum threshold
- Use points towards stays at 5000+ IHG hotels worldwide

IHG Business Rewards



Holiday Inn Calgary Macleod Trail South
4206 Macleod Trail South
Calgary, AB T2G 2R7
Catering & Sales
403.450.5718 unh2201sc@whg.com

Menu items and prices subject to change without notice.
Prices quoted are per person unless otherwise stated.
17% service charge and 5% GST apply to all pricing.

Breakfast

Start your morning off right with a variety of freshly prepared breakfast buffet options!
Available plated for an additional \$3 per person.

15 person minimum; fewer guests may be accommodated for a surcharge.

Sunriser Hot Breakfast \$18

Scrambled eggs with chives
Pork sausages or bacon
Pan fried hash brown potatoes
Sliced seasonal fruit
House baked muffins and pastries
Chilled orange, cranberry & apple juices
Freshly brewed coffee & specialty teas

Holiday Hot Breakfast \$20

Scrambled eggs with cheese and salsa
Peppered bacon
Turkey sausages
Pan fried hash brown potatoes
Waffles with syrup, strawberry compote
& whipped cream
Fresh baked croissants and scones
Chilled orange, cranberry & apple juices
Freshly brewed coffee & specialty teas

Quick Start Continental \$12

Sliced seasonal fruit
House baked muffins and pastries
Chilled orange, cranberry & apple juices
Freshly brewed coffee & specialty teas

Health Kick \$14

Sliced seasonal fruit
Hard-boiled eggs
Greek yogurt with honey
Homemade granola with almond milk
Apple & oatmeal muffins
Chilled orange, cranberry & apple juices
Freshly brewed coffee & specialty teas

Breakfast Boosts

- Sliced seasonal fruit **\$6**
- Seasonal fresh fruit smoothie **\$6**
- Eggs Benedict - classic or spinach & goat cheese **\$5**
- Waffles with whipped cream, strawberry compote, syrup **\$5**
- Breakfast sandwiches - house made biscuits, bacon, scrambled egg, cheese **\$4.50**
- Assorted bagels with cream cheese **\$3.50**
- Warm cinnamon buns / Sliced banana bread **\$3.50**
- House baked muffins & pastries **\$3**
- Croissants **\$3**
- Assorted individual yogurts **\$2.50**
- Red velvet & chocolate biscotti **\$2**
- Homemade granola with almond milk **\$2**
- Cereal & granola bars **\$2**



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Snacks & Breaks

Recharge your meeting with a themed break or hot snack!

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THEMED BREAKS

Bake Shop \$10

Assorted freshly baked scones
Mini croissants
Danish pastries
Sliced seasonal fruit
Regular & decaf coffee and specialty teas

Build-Your-Own Trail Mix \$9

Granola and dried fruit
Assorted nuts and seeds
Smarties and chocolate chips

HOT SNACKS

Poutine Stand \$15

Hot French fries
House made beef gravy
Cheddar cheese sauce
Classic cheese curds
Assorted toppings

Chips 'n Dips \$12

House made dips including hummus, warm spinach & artichoke, guacamole, salsa, French onion, and black bean
Served with kettle chips, tortilla chips, spicy pita, and fresh cut baguette

Sweet and Salty \$10

Freshly baked cookies
Home made caramel chocolate rice squares
Buttered popcorn
Roasted peanuts
Hot chocolate, coffee & specialty teas

Slider Station \$19

Signature house pulled pork
Prime rib mini beef burgers
Sausages and grilled peppers
Montreal smoked meat
Tomato bocconcini

Break Enhancements

Sliced seasonal fruit \$6
Vegetable crudité with ranch dip \$6
Warm cinnamon buns \$3.50
Sliced banana bread \$3.50
Homemade caramel chocolate crispy rice treats \$3
Croissants / House baked muffins & pastries \$3
Freshly baked assortment of cookies \$2.50
Mini filled croissants \$2.50
Chocolate & red velvet biscotti \$2

Beverages

Regular & decaf coffee and specialty teas \$2.50
Bottled still & sparkling water, on consumption \$2.50
Assortment of soft drinks, on consumption \$2.50
Bottled fruit juices, on consumption \$3



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Lunch

All lunch buffets are served with freshly brewed regular & decaf coffee, specialty teas, and desserts. Available plated for an additional \$3 per person.

15 person minimum; fewer guests may be accommodated for a surcharge.

HOT BUFFETS

Rustic Italian \$28

Garlic focaccia toast
Marinated tomato salad
Caesar salad
Sausage & pepper penne
Cheese tortellini with wild mushroom cream sauce
Mini tiramisu

Asian Fusion \$31

Asian noodle salad
Mixed greens with miso honey vinaigrette
Ginger beef
Chinese BBQ pork
Stir fried vegetables
Steamed jasmine rice
Egg tarts & cookies

Burger Bar \$27

Mixed greens with dressing
Creamy coleslaw
Beef burgers on fresh rolls
Grilled onions & mushrooms
Selection of cheeses
Golden French fries
Dessert squares & freshly baked cookies

Greek Souvlaki \$30

Grilled pita
Mixed greens with dressing
Greek salad
Choose 2 of chicken, beef or lamb souvlaki
Lemon garlic roasted potato
Assorted desserts

Mexican Fajita Station \$32

Mixed greens with roasted red pepper dressing
Corn and black bean salad
Mexican rice
Taco spiced beef & cilantro lime chicken
Flour tortillas
Cheese, tomatoes, lettuce, jalapeno peppers
Cookies & house made churros

Roast Beef or Grilled Chicken \$35

Mixed greens with dressing
Choice of sliced roast beef with au jus or grilled chicken with roasted red pepper and chive cream sauce
Oven roasted potatoes
Sautéed seasonal vegetables
Chef's choice of cakes and pies

Deli Sandwiches, Salad & Soup \$23

Chef's soup of the day
Assorted pickled vegetables
Mixed greens with dressing
Assorted sandwiches & wraps including roast beef, ham, pastrami, tuna salad, egg salad & vegetarian
Dessert squares & freshly baked cookies

World of Sandwiches \$25

Chef's soup of the day
Assorted pickled vegetables
Mixed greens with avocado vinaigrette
Mediterranean couscous salad
Assorted sandwiches including banh-mi chicken, Montreal smoked meat, tomato basil bocconcini, sriracha turkey & roasted garlic ham
Chef's selection of cakes and pies



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Reception

Our Chef's selection of hot and cold hors d'oeuvres will impress your guests and add a touch of class to your next event!

Cold Hors D'oeuvres *Price per dozen*

Smoked salmon, herb cream cheese & caper crostini **\$20**

Shrimp salad on lettuce cups **\$22**

House made California rolls **\$22**

Cajun prawn skewers with pineapple slaw **\$27**

Bruschetta tartlet with caramelised onion jam **\$20**

Cranberry pepper Boursin cucumber cups **\$18**

Classic devilled eggs **\$18**

Chilled roasted asparagus wrapped in pancetta **\$23**

Hot Hors D'oeuvres *Price per dozen*

Bacon-wrapped scallops **\$28**

Spanakopita with homemade tzatziki sauce **\$18**

Deep fried wontons with spicy soy dip **\$16**

Vegetable spring rolls with plum sauce **\$18**

Chicken wings with blue cheese dip **\$18**

Chicken satay with Mexican mole sauce **\$24**

Bourbon BBQ meatballs **\$24**

Mini beef Wellingtons **\$25**

Korean BBQ beef satays **\$25**

Classic Reception **\$16**

Domestic cheese platter with crackers

Vegetable crudite with chipotle and ranch dips

Your choice of 3 hot or cold hors d'oeuvres

(based on 6 pieces per guest)

Upgraded Reception **\$22**

Domestic cheese platter with crackers

Vegetable crudite with chipotle and ranch dips

Preserved lemon & garlic hummus with naan bread

Your choice of 5 hot or cold hors d'oeuvres

(based on 8 pieces per guest)

Platters *Price per person*

Spicy black bean dip with house made tortilla chips **\$4**

Caramelized French onion dip with kettle and tortilla chips **\$4**

Preserved lemon and roasted garlic hummus with grilled naan bread **\$4**

Vegetable crudite with chipotle dip and ranch dip **\$4.50**

Balsamic and basil bruschetta with crostini and pretzel baguette slices **\$4.50**

Seasonal sliced fruit **\$4.50**

Warm spinach and artichoke dip with trio of crackers **\$5**

Domestic cheese board with crackers **\$5.50**



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Plated Dinner

All 3-course plated dinners include one starter, one entree and one dessert, and are served with fresh rolls & butter, roasted seasonal vegetables, freshly brewed regular & decaf coffee, and specialty teas. 15 person minimum; fewer guests may be accommodated for a surcharge. Upgrade to a 4-course meal for \$7, and select a second starter.

Starters - Soups

Wild mushroom tarragon cream soup, Parmesan crisp
Roasted tomato bisque, basil creme fraiche
Broccoli and cheddar cheese soup, herb crostini
Garden vegetable soup, herb oil

Starters - Salads

Artisan mixed greens, cucumber ribbon, grape tomato, red pepper, carrot, avocado vinaigrette
Butter lettuce wedge, olive artichoke tapenade, roasted red pepper, goat cheese, lime basil dressing
Kale and romaine Caesar, house bacon bits, croutons, Parmesan cheese, creamy dressing
Lolla Rossa with grilled zucchini, red onion, peppers and fennel, cider honey dressing

Entrees

Grilled 7oz New York Striploin \$41

Wild mushroom and herb ragout, potato corn hash

Grilled Chicken \$37

Sundried tomato and basil sauce supreme, brown butter gnocchi

Oven Roasted Salmon \$38

Roasted red pepper and chive cream sauce, white wine and tarragon poached potatoes

Surf and Turf \$49

5oz striploin, merlot reduction, chili lime prawn and scallop skewer, Dauphinoise potato

Grilled Stuffed Mushrooms \$32

Portabella mushrooms filled with fresh ratatouille, mashed potato

Butternut Squash Ravioli \$34

Parmesan rose sauce

Desserts

New York cheesecake, berry compote, caramel whip cream
Chocolate truffle mousse, raspberry coulis
Banana bread pudding, caramel sauce, crème anglaise



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Buffet Dinner

All buffet dinners are served with fresh rolls & butter, roasted seasonal vegetables, freshly brewed regular & decaf coffee, and specialty teas.

30 person minimum; fewer guests may be accommodated for a surcharge.

Starters - select four

- Mediterranean potato salad
- Moroccan couscous salad
- Classic Caesar salad
- Tomato and bocconcini salad
- Asian noodle salad
- Baby mixed greens with house made dressings
- Vegetable crudite platter with chipotle dip and ranch dip
- Assorted pickled vegetable platter

Sides - select two

- Sour cream & roasted garlic mashed potatoes
- Seven grain rice pilaf
- Olive oil and oregano polenta
- Lemon thyme roasted potato
- Parmesan and green pea risotto

Entrées - select one

- Roast Baron of Beef**, red wine jus **\$45**
- Sliced Prime Rib**, Yorkshire pudding, au jus **\$55**
- Baked Salmon**, maple onion jam **\$41**
- Cheese Tortellini**, puttanesca sauce **\$32**
- Grilled Chicken Supreme**, wild mushroom and white wine sauce **\$40**
- Roasted Pork Loin**, smoked tomato confit **\$41**
- Boneless Leg of Lamb**, rosemary jus with apricots **\$46**

Add a second entrée for \$8 per person

Desserts

Chef's selection of desserts



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Bar Service

For your convenience, we are pleased to offer a range of bar service options:

Host Bar

Host will pay for all beverages for guests for the duration of the event.
Subject to 17% service charge and 5% GST.

Cash Bar

Guests pay for own beverages for the duration of the event.
5% GST is included in the price.

Host Ticket Bar

Host will choose a number of tickets to provide to their guests. Host will pay for tickets redeemed.
Subject to 17% service charge and 5% GST.
Guests pay for own additional beverages for the duration of the event.

Subsidized Bar, e.g. Toonie Bar

Guests pay a set price for individual beverages, and the difference is paid for by the host.
Subject to 17% service charge and 5% GST.

Bar Prices	Host Bar	Cash Bar
House Liquor (1oz) *	\$6	\$6.50
Premium Liquor (1oz) **	\$7	\$7.50
Liqueur (1oz)	\$7.50	\$8
Domestic Beer	\$6	\$6.50
Imported Beer	\$7	\$7.50
House Wine (6oz)	\$6.50	\$7
Premium Wines (6oz)	\$7.50	\$8
Soft Drinks	\$2.50	\$3
Juices	\$3	\$3.50

*House liquors include Smirnoff vodka, Grant's scotch, Gilbey's gin, Canadian Club rye whiskey, Captain Morgan spiced rum, Bacardi white and dark rums, Jose Cuervo tequila, or other brands of similar quality

**Premium liquors include Ketel One vodka, Jack Daniels whiskey, Crown Royal whiskey, Tanqueray gin, Johnny Walker Red Label, Patron tequila, Mount Gay Rum, or other brands of similar quality

Punchbowls - 2 gallons, serves approximately 40 guests

Non-alcoholic house-made tropical fruit punch, \$80 per bowl

Alcoholic punch with a kick, \$120 per bowl

Please note: a bartender charge of \$20 per hour (minimum of three hours) will be applied if bar sales are less than \$100 per hour per bar.

As per the Alberta Liquor Laws, alcohol being served at an event must be accompanied by food service. These laws prohibit the sale or allowance of bar service prior to 10:00 am or after 2:00 am.

The service of alcoholic beverages to minors (under 18 years of age) is strictly prohibited. The Holiday Inn Calgary Macleod Trail South will monitor throughout all catered events, with service refused should patrons not have suitable identification as required and defined by the ALGC (Alberta Gaming & Liquor Commission) regulations. Patrons are reminded that alcoholic beverages are restricted to the contract defined areas of the Hotel, with control of this managed by the staff, security & catering personnel.



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Audio Visual

The Holiday Inn Calgary Macleod Trail South can supply a range of audio-visual equipment geared to make your event successful. Some common items are listed below for your reference. Please inquire for additional equipment availability and pricing.

8 foot screen	\$50
10 foot screen	\$85
Flip chart with markers	\$40
LCD projector	\$160
DVD player	\$60
Laptop computer	\$150
Wireless presenter mouse	\$30
DI box (sound patch)	\$30
<i>required when sending audio other than microphone through our in-house system</i>	
4-channel mixer	\$50
<i>required when 3 or more audio inputs are to be connected to our in-house system</i>	
Wired microphone with stand	\$30
Wireless lapel microphone	\$100
Wireless handheld microphone	\$100
Polycom speaker phone	\$95
Stage	\$30

Bundle Package \$200

LCD projector
8 foot screen
Wired microphone
\$40 savings

Executive Package \$300

LCD projector
8 foot screen
Wireless lapel microphone
Flip chart with markers
\$50 savings



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Guidelines

Our catering menu features a selection of our most popular items. We would be delighted to create a special menu to suit your particular requirements.

The Holiday Inn Calgary Macleod Trail South will be the sole supplier of all food and beverage items, the only exception being wedding cakes. No food and beverage items may be removed from the function room. Buffet items can only be displayed for a maximum time of 1.5 hours at any function to ensure the quality & integrity of the product.

All prices are subject to change without notice. Quoted prices will be honored 3 months prior to any event.

Menu selection must be submitted to the Sales & Catering Manager at least fourteen (14) days prior to the function date.

If your party requires dietary attention / constraints, we are pleased to offer an alternative. Special requests must be received seventy-two (72) hours prior to the function. Further advanced notice provides us with more time to find an alternative.

A guaranteed number of persons is required seventy-two (72) hours before an event. If a guaranteed number is not supplied within this time frame, we shall assume the number of people for which the function was originally booked. The host will be billed for the the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.

Should the number of guest attending your functions differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room more appropriately suited for the group's size.

We request that no confetti be used on hotel premises. Candles must be surrounded by glass & no open flames will be permitted in any function room to prevent accidents from open flame.

The hotel does not permit any articles to be fastened onto the walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors or ceilings is prohibited. The hotel will hold the organisation, wedding couple and/ or the exhibitor responsible for any and all damages to hotel property.

Any signage used in the public spaces or meeting floors should be of professional quality. Requests to place promotional materials, signage, etc, in the main lobby should be directed to the Sales & Catering Manager, and must be approved by hotel management in advance.

Additional power requirements will be assessed and charged at current rates.



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SOCAN - Re:Sound

When live or recorded music is played in the function room, a license is required from the Society of Composers, Authors and Music Publishers of Canada, and Tariff #5 - Use of Music to Accompany Live Events will be charged.

The fee payable is determined upon room capacity outlined below, and will be charged on your final invoice.

SOCAN

Why do we have to pay SOCAN?

When you hire a band or a DJ, you are paying for their services as performing artists, but not for the public performance of their music. Performing music and creating music are two separate types of creative work, and each deserves fair compensation, even in cases where the performers are also the creators of their work.

I already paid for the music, ie. purchased a CD/download, so why do I need a SOCAN license?

When you buy a CD or download music from a legal site, you gain the right to play the music in private but not in public. Only a SOCAN license allows you to perform the music in public.

Room capacity (seated & standing)	Fee per event without dancing	Fee per event with dancing
1-100	\$20.56	\$41.13
101-300	\$29.56	\$59.17

Re:Sound

Why do we need a Re:Sound license?

Getting the right license(s) is a legal requirement. You may not be aware that you need a license to use music in your business, but it is your responsibility to get the right license(s) if you are playing music in public. Individual artists and record companies worldwide mandate music licensing companies, such as Re:Sound, to license their work for public performance.

Why do we need a license from both SOCAN and Re:Sound for the public use of recorded music?

Re:Sound represents the performance rights of artists and record companies, while SOCAN does the same for composers and music publishers. Re:Sound and SOCAN are distinct organisations that represent different groups and as such, both are required to be compensated.

Room capacity (seated & standing)	Fee per event without dancing	Fee per event with dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63



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