

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!

Available for groups from 15 to 180 people.



We are proud to hold a
3 Green Key Rating
from the HAC
ECOmmodation Rating
Program™

- A comfortable meeting room
- LCD Projector
- 8' screen
- All-day coffee and tea service
- Quick Start Continental Breakfast Buffet

Seasonal fresh fruit

Fresh baked muffins and pastries

Chilled fruit juices

- Deli Sandwich, Salad and Soup Lunch Buffet
 - Assorted sandwiches and wraps
 - Mixed green salad with selection of dressings
 - Chef's soup of the day
 - Assorted pickled vegetables
 - Dessert squares and freshly baked cookies
- Complimentary parking and WIFI

\$54
per person

Spice Up Your Meeting

Upgrade to Sunriser Hot Breakfast Buffet + \$8

Upgrade to any Hot Lunch Buffet + \$9

Add choice of Themed Break + \$10

Reward yourself and your team with **IHG Business Rewards!**

- Earn 3 IHG Rewards points per \$1USD spent
- No minimum threshold
- Use points towards stays at 5000+ IHG hotels worldwide or redeem your points for gift cards!



Holiday Inn Calgary Macleod Trail South
4206 Macleod Trail South
Calgary, AB T2G 2R7
Catering & Sales
403.450.5718
catherine.labadie@investhotels.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

Sunriser Hot Breakfast \$21

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

Holiday Hot Breakfast \$25

Scrambled eggs with cheese and salsa
Peppered bacon
Turkey sausages
Pan fried hash brown potatoes
Waffles with syrup, strawberry compote and whipped cream
Fresh baked croissants and danish pastries
Sliced seasonal fruit
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

Build Your Own Croissant Sandwich \$16

Sliced seasonal fruit
Freshly baked croissants
Assorted meats and cheeses
Chilled orange, cranberry & apple juices
Freshly brewed coffee & specialty teas

Breakfast Boosts

Seasonal fresh fruit smoothie **\$8**
Eggs Benedict - back bacon or spinach & goat cheese **\$6**
Waffles with whipped cream, strawberry compote, syrup **\$5**
Breakfast sandwiches - English muffin, bacon, egg & cheese **\$5.50**
Assorted bagels with cream cheese **\$3.50**
Warm cinnamon buns **\$3.50**
Banana bread **\$3.50**
House baked muffins & pastries **\$3**
Croissants **\$3**
Assorted individual yogurts **\$2.50**
Homemade granola with almond milk **\$4.50**
Cereal & granola bars **\$2.50**
Oatmeal **\$2.50**



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Snacks & Breaks

Recharge your meeting with a themed break or hot snack!

15 person minimum

THEMED BREAKS

Bake Shop \$14

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 \$15

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 chipotle and ranch dip **\$6**
Warm cinnamon buns **\$3.50**
House made banana bread **\$3.50**
Homemade caramel chocolate crispy rice treats **\$3.50**
Plain croissants **\$3**
House baked muffins & pastries **\$3**
Freshly baked assortment of cookies **\$2.50**

Beverages

Regular & decaf coffee and specialty teas **\$2.50**
Hot chocolate **\$3.00**
Bottled still & sparkling water, on consumption **\$2.75**
Assortment of soft drinks, on consumption **\$2.50**
Bottled fruit juices, on consumption **\$3.00**

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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

HOT BUFFETS

Stampede \$30

Baked Beans
Mixed green salad with dressing
Coleslaw
Assorted Buns
Choice of 2 proteins:
BBQ beef or Carolina style pulled pork or ancho & chipotle pulled chicken
Mini donuts

Home Cooking \$31

Choice of beef Bourguignon or chicken pot pie
Mashed potatoes
Seasonal vegetable medley
Mixed green salad
Potato salad
Butter tarts and freshly baked cookies

Tuscan Lunch \$31

Garlic bread
Tomato bocconcini salad
Caesar salad
Roasted 9 cut chicken, caper lemon butter sauce
Spaghetti bolognese
Tiramisu

Taste of Asia \$34

Mixed green salad with dressing
Asian noodle salad
Choice of: Ginger beef or sweet and sour pork or lemon chicken
Fried rice
Assorted desserts

Indian \$35

Naan Bread
Mixed green salad with dressing
Cucumber salad
Butter chicken or beef vindaloo
Rice
Sautéed mixed vegetables
Assorted desserts

Chef's Roast \$35

Mixed green salad with dressing
Choice of sliced roast beef with au jus or roasted 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 \$25

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 \$28

Chef's soup of the day
Assorted pickled vegetables
Mixed greens with dressing
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, capers, herb cream cheese, crostini **\$24**
- Pesto marinated tomato, bocconcini, basil skewers **\$20**
- Miso and mirin poached shrimp with wasabi aioli **\$25**
- Bruschetta tartlet with caramelized onion jam **\$18**
- Smoked duck, apricot compote, pickled red onion spoons **\$28**
- Classic devilled eggs **\$21**
- Wild mushroom, whipped boursin, balsamic reduction, wonton crisp **\$25**

Hot Hors D'oeuvres *Price per dozen*

- Bacon wrapped scallops **\$30**
- Spanakopita with homemade tzatziki sauce **\$20**
- Chicken & vegetable gyoza with spicy soy dip **\$25**
- Vegetable spring rolls with plum sauce **\$20**
- Salt and pepper chicken wings with blue cheese dip **\$23**
- Sweet & Sour meatballs **\$24**
- Montreal spiced steak bites with red wine glaze **\$28**
- Buffalo mozzarella arancini **\$28**

Classic Reception \$18

- Domestic cheese platter with crackers
- Vegetable crudité with chipotle and ranch dips
- Your choice of 3 hot or cold hors d'oeuvres
(based on 6 pieces per guest)

Upgraded Reception \$24

- Domestic cheese platter with crackers
- Vegetable crudité 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 & roasted garlic hummus with grilled naan bread **\$4**
- Vegetable crudité with chipotle and ranch dip **\$6**
- Balsamic & basil bruschetta with crostini and pretzel baguette slices **\$5**
- Seasonal sliced fruit **\$6**
- Warm spinach & artichoke dip with trio of crackers **\$5**
- Domestic cheese board, charcuterie with crackers **\$7.50**



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Plated Dinner

All 3-course plated dinners include one starter, one entree, one dessert, and are served with fresh rolls & butter, roasted seasonal vegetables, freshly brewed regular & decaf coffee, and specialty teas.

15 person minimum

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, grape tomato, red pepper, carrot & avocado dressing

Butter leaf lettuce - toasted chickpeas, avocado, pickles red onion, honey & tahini dressing

Caesar salad - house bacon bits, croutons, Parmesan cheese, creamy dressing

Caprese salad - sliced tomato, bocconcini cheese, basil, reduced balsamic, olive oil

Add a second starter for \$7 per person

Entrees

Grilled 7oz New York Striploin \$43

Tomato peppercorn demi, thyme and truffle mashed potato

Grilled Chicken Supreme \$38

Caper lemon butter sauce, roasted herb gnocchi

Oven Roasted Salmon \$41

Caramelized onion cream sauce, preserved lemon, white wine risotto

Surf and Turf \$52

5oz striploin, Merlot reduction, chili lime prawn skewer, Dauphinoise potato

Grilled Stuffed Mushrooms \$32

Portabella mushrooms filled with fresh ratatouille, mashed potato

Butternut Squash Ravioli \$34

Chive cream sauce, grilled zucchini, roasted squash

Desserts

New York cheesecake, berry compote, caramel whip cream

Chocolate truffle mousse, raspberry coulis

Gluten free tiramisu cake



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Buffet Dinner

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

30 person minimum

Starters - *your choice of four*

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

Sides - *your choice of two*

- Parmesan & roasted garlic mashed potatoes
- Seven grain rice pilaf
- Olive oil & oregano polenta
- Lemon thyme roasted potato
- Butternut squash risotto

Entrées - *your choice of*

- Roast Baron of Beef**, red wine jus **\$47**
- Sliced Prime Rib**, Yorkshire pudding, au jus **\$56**
- Baked Salmon**, maple onion jam **\$43**
- Cheese Tortellini**, puttanesca sauce **\$32**
- Grilled Chicken Supreme**, wild mushroom & white wine sauce **\$42**
- Roasted Pork Loin**, smoked tomato confit **\$41**
- Boneless Leg of Lamb**, rosemary jus with apricots **\$48**

Add a second entrée for \$8 per person

Desserts

Chef's selection of desserts and fresh sliced fruit.



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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) *	\$6.50	\$7.00
Premium Liquor (1oz) **	\$7.50	\$8.00
Liqueur (1oz)	\$8.00	\$8.50
Domestic Beer	\$6.50	\$7.00
Imported Beer	\$7.25	\$7.75
House Wine (6oz)	\$7.00	\$7.50
Premium Wines (6oz)	\$8.50	\$9.00
Soft Drinks	\$2.50	\$3.00
Juices	\$3.00	\$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 or other brands of similar quality

**Premium liquors include Ketel One vodka, Jack Daniels whiskey, Crown Royal whiskey, Tanqueray gin, Johnny Walker Red Label, Jose Cuervo 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

Corkage Fee Policy

All alcohol must be supplied by the hotel. If you would like to bring in your own alcohol, you will be required to provide a valid AGLC liquor license & receipts. A corkage fee of \$15 will apply for any person over 18-year-old. Corkage fee is subject to 5% GST.

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 AGLC (Alberta Gaming, Liquor and Cannabis) 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	\$50

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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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	\$22.06	\$44.13
101-300	\$31.72	\$63.49

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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