

CATERING MENU

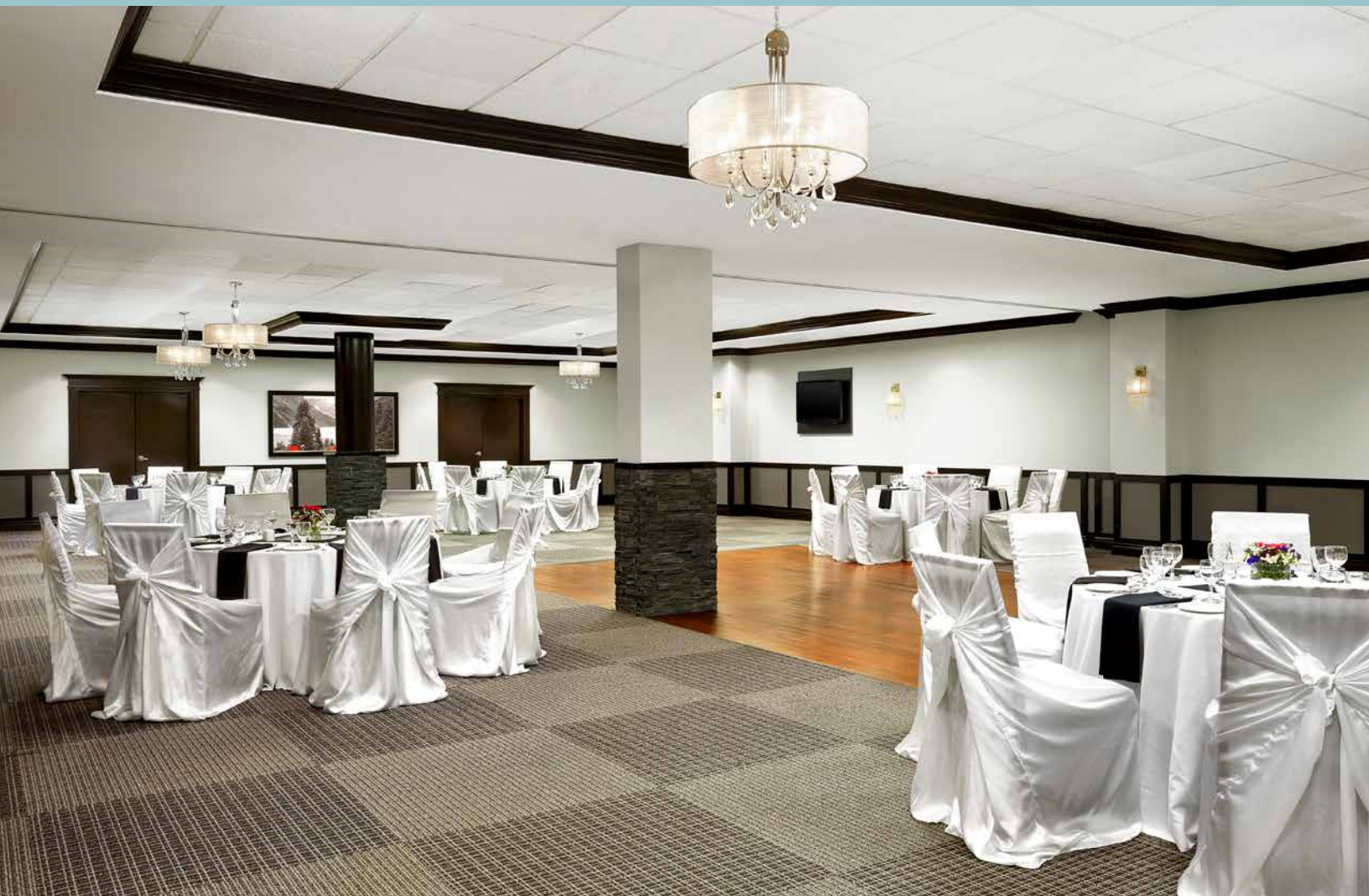
**Four Points by Sheraton
Hotel & Suites Calgary West**

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Canada

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BREAKFAST

HOT & COLD BREAKFAST BUFFETS

For smaller groups that do not meet the minimum number please add \$4 per person.

Rise & Shine Continental \$14 pp

Selection of fresh baked loaves and muffins from our local bakery

Sliced seasonal fresh fruit

Chilled carafes of fruit juices

Freshly brewed regular and decaffeinated coffee, selection of teas

Healthy Start \$15 pp

(Minimum of 12 people)

Selection of healthy muffins from our local bakery

Sliced seasonal fresh fruit, individual fruit yogurts, roasted granola

Happy Planet Fruit Smoothies

Freshly brewed regular and decaffeinated coffee, selection of teas

Recharge \$17 pp

(Minimum of 15 people)

Breakfast wrap station featuring warm tortillas, scrambled eggs, aged cheddar cheese, diced red peppers, green onions and tomatoes

Cottage cheese, sliced seasonal fresh fruit, chef inspired breakfast potatoes

Chilled carafes of fruit juices

Freshly brewed regular and decaffeinated coffee, selection of teas

Heart Smart \$17 pp

(Minimum 15 guests)

Egg white frittata with roasted vegetables

Cottage cheese, sliced seasonal fresh fruit and seasonal berries

Vanilla Greek yogurt & honey, roasted granola, dried cranberries

Happy Planet Fruit Smoothies

Freshly brewed regular and decaffeinated coffee, selection of teas

Farm House \$19 pp

(Minimum 15 guests)

Scrambled eggs, maple sausage, bacon

Chef inspired breakfast potatoes, buttermilk pancakes with warm maple syrup and whipped butter

Sliced seasonal fresh fruit

Chilled carafes of fruit juices

Freshly brewed regular and decaffeinated coffee, selection of teas

BREAKFAST

BREAKFAST ENHANCEMENTS

Trip to The Bakery: An assortment of freshly baked muffins, mini croissants, Danish pastries and banana bread	\$5 pp
Assorted bagels and plain cream cheese	\$4 pp
Assorted bagels, smoked salmon, plain cream cheese, sliced red onion, capers, sliced tomato	\$8 pp
Sliced seasonal fruit	\$7 pp
Basket of whole fruit.....	\$3 pp
Individual fruit yogurts.....	\$3 pp
Cheese Platter: Selection of Canadian and European cheeses served with dried cranberries and savory crackers	\$9 pp
Freshly brewed regular and decaffeinated coffee, selection of teas	\$2.50 pp
Assorted bottled fruit juices (based on consumption)	\$2.75 each
Still and sparkling bottled water (based on consumption)	\$2.75 each
Individual cartons of white or chocolate milk (based on consumption)	\$3 each
Oatmeal with an assortment of dried nuts and fruits	\$3 pp
Sausage or Bacon.....	\$3 pp
Turkey Sausage or Bacon.....	\$4 pp

BRUNCH

(Minimum of 30 guests)	\$38 pp
A selection of breakfast loaves, croissants, pastries and muffins	
Greek yogurt with honey, roasted granola	
Sliced seasonal fresh fruit	
Scrambled eggs with aged cheddar	
French toast with berry compote, maple syrup, whipped cream, and butter	
Canadian bacon & maple sausage	
Sautéed market vegetables	
Pasta salad	
Spinach salad with sliced strawberries, and goat cheese with candied pecans and balsamic dressing	
Your choice of one(1) of the following:	
Slow roasted Sterling Silver roast beef	
Herbed maple roasted pork loin with applesauce	
Slow roasted turkey breast with stuffing & cranberry sauce	
Your choice of one(1) of the following:	
Chef inspired breakfast potatoes	
Garlic mashed potatoes	
Potato pancakes	
Chef's selection of fresh desserts	
Chilled carafes of fruit juices	
Freshly brewed regular and decaffeinated coffee, selection of teas	

THEMED BREAKS

Caffeine Boost\$6 pp

Cinnamon rolls, and apple strudel

Freshly brewed regular and decaffeinated coffee,
selection of teas

Refreshing \$12 pp

Sliced seasonal fruit, Greek yogurt, assortment of
Canadian and European cheeses with artesian crackers

Freshly brewed regular and decaffeinated coffee,
selection of teas

Enhancement: add Happy Planet Smoothies for \$3 each

Cookie Monster\$5 pp

An assortment of house baked gourmet cookies: chocolate
chip, oatmeal raisin, white chocolate macadamia & double
chocolate

Freshly brewed regular and decaffeinated coffee,
selection of teas

Happy Hippie\$7 pp

Individual yogurts, roasted granola, assorted healthy
squares, seasonal berries and dried cranberries

Freshly brewed regular and decaffeinated coffee,
selection of teas

Enhancement: add Happy Planet Smoothies for \$3 each

Sweet Indulgence..... \$10.99 pp

Cream puffs, brownie bites, NY cheese cake bites with
raspberry coulee and chocolate sauce, chocolate mousse

Freshly brewed regular and decaffeinated coffee,
selection of teas

Carnival Fair..... \$10.99 pp

Kettle corn, mini corn dogs with condiments, assorted mini
chocolate bars

Assorted canned pop and iced tea

Enhancement: add freshly brewed regular and
decaffeinated coffee, selection of teas for \$2.50 pp

Mediterranean \$14.99 pp

Roasted vegetable kabobs, hummus, baba ghanoush
with pita chips, olives, assorted dried nuts

Freshly brewed regular and decaffeinated coffee,
selection of teas

Oktoberfest \$7.90 pp

Warm pretzels with grainy mustard and cheese sauce,
creamy cucumber dill salad

Freshly brewed regular and decaffeinated coffee,
selection of teas

Enhancement: add assortment of cured and dried meats
for \$4.99 pp

LUNCH

LUNCH BUFFETS

For smaller groups that do not meet the minimum number please add \$4 per person.

Deconstructed Gourmet Sandwich Bar \$23 pp (Minimum of 20 guests)

An assortment of breads and buns from our local bakery

A selection of deli meats, cheeses, fresh toppings and condiments

An assortment of house baked gourmet cookies: chocolate chip, oatmeal raisin, white chocolate macadamia & double chocolate

Freshly brewed regular and decaffeinated coffee, selection of teas

Your choice of (1) of the following salads:

Organic greens with roma tomatoes, black olives, carrots, croutons with an Italian vinaigrette

Baby spinach with strawberries, goat cheese, candied pecans with a balsamic vinaigrette

Your choice of (1) of the following soups:

Chicken Vegetable

Tomato Bisque

Beef and Barley

Build Your Own Burger \$24 pp (Minimum of 20 guests)

Homemade Kobe beef burger patties

A selection of traditional burger toppings and condiments

Steak cut fries with beef gravy for dipping

Carolina coleslaw

Brownie bites for dessert

Freshly brewed regular and decaffeinated coffee, selection of teas

Enhancement: Add vegetarian burger patties for \$3 pp

The Rustic Italian \$27 pp (Minimum of 20 guests)

House made bruschetta served on crostinis

Classic Caesar salad, Caprese Salad with balsamic reduction

Garlic and herb linguini tossed in olive oil

Chicken parmesan topped with a tomato basil sauce

Tiramisu for dessert

Freshly brewed regular and decaffeinated coffee, selection of teas

The Western Experience \$28 pp (Minimum 20 guests)

Carolina coleslaw, baked beans in molasses

Garlic mashed potatoes, Corn bread

Assorted dessert squares and pastries

Freshly brewed regular and decaffeinated coffee, selection of teas

Your choice of (1) of the following entrees:

Pre-carved Sterling Silver roast beef, au jus

BBQ chicken breast

Spice rubbed grilled pork chops

Enhancement: add a second entrée for \$4 per person

Mediterranean Luncheon \$27 pp (Minimum of 20 guests)

Classic Greek Salad, Falafels

Lemon potatoes, Rice Pilaf

Warm pita slices with humus and tzatziki

Assorted baklava for dessert

Freshly brewed regular and decaffeinated coffee, selection of teas

Your choice of (1) of the following entrees:

Chicken skewers

Beef skewers

LUNCH

The Pizzeria \$25 pp

(Minimum of 20 guests)

Classic Caesar Salad

Organic greens with roma tomatoes, black olives, carrots, croutons with an Italian vinaigrette

Rustic Italian Pizza: Tomato base topped with onions, roasted peppers, Italian sausage, mushrooms, prosciutto, pepperoni and a mozzarella blend

BBQ chicken pizza: sliced chicken breast, drizzled with BBQ sauce, topped with a mozzarella blend

Grilled vegetable pizza (vegetarian): tomato based topped with egg plant, zucchini, onions, tomatoes, mushrooms, and goat cheese

Lemon squares for dessert

Freshly brewed regular and decaffeinated coffee, selection of teas

Flavours of The East \$28 pp

(Minimum of 20 guests)

Organic greens with roma tomatoes, cucumbers, carrots, citrus vinaigrette

Vegetarian Samosas with mint chutney

Steamed rice, Buttered Naan, Raita (yogurt sauce)

Butter chicken, Mixed vegetable curry

Seasonal sliced fruit and berries for dessert

Freshly brewed regular and decaffeinated coffee, selection of teas

LUNCH ENHANCEMENTS

Sliced seasonal fruit **\$7** pp

Basket of whole fruit..... **\$3** pp

Individual fruit yogurts..... **\$3** pp

Cheese Platter: Selection of Canadian and European cheeses served with dried cranberries and savory crackers **\$9** pp

Vegetable Platter: Arrangement of fresh vegetables with a creamy basil dip & red pepper humus..... **\$6** pp

Freshly brewed regular and decaffeinated coffee, selection of teas **\$2.50** pp

Assorted bottled fruit juices (based on consumption) **\$2.75** each

Assorted cans of pop (based on consumption) **\$2.75** each

Still and sparkling bottled water (based on consumption) **\$2.75** each

Individual cartons of white or chocolate milk (based on consumption) **\$3** each

Add an additional side dish (soup, salad, starch) **\$3** pp

Add an additional protein **\$5** pp

RECEPTION

HOT AND COLD HORS D'OEUVRES

Prices are listed per dozen unless noted otherwise.

Mini Chicken Quesadillas\$26
Mini quesadillas served with salsa and sour cream

Chicken Satay Skewers\$24
Succulent chicken lightly seasoned, grilled to perfection, served with a spicy peanut sauce

Ginger Chilli Chicken.....\$28
Lightly breaded chicken breast, fried till golden, tossed in ginger chilli Thai sauce, & served in a wonton crisp

Burger Bites\$28
Mini Kobe beef patties, served with cheddar cheese, lettuce and tomato on a fresh bun

Beef Carpaccio\$30
Rare beef Carpaccio, thinly sliced & served on a crostini, drizzled with a balsamic reduction

BBQ Meatballs\$24
Truffle infused meatballs, served with grilled pineapple

Mini Stuffed Yorkshires\$30
Shaved roast beef, aged white cheddar and asiago, horseradish, stuffed in a mini Yorkshire

Cherry Tomato Cups.....\$22
Sweet cherry tomatoes stuffed with goat cheese

Bocconcini Skewers.....\$22
Cherry tomatoes, fresh basil and bocconcini, drizzled with a balsamic reduction

Vegetarian Spring Rolls.....\$18
Deep fried till crisp, served with plum sauce

Tomato and Basil Bruschetta\$24
Diced roma tomatoes, tossed with basil and olive oil served on top of garlic and parmesan crostini

Stuffed Mushrooms\$24
Mushroom caps stuffed with cream cheese, bell peppers and onions

Scallops\$28
Whole scallop wrapped in bacon and pan fried till golden

California Rolls.....\$28
Crab, cucumber, and avocado with sticky rice, rolled in seaweed

Mango Salsa Prawns\$26
Poached tiger prawns topped with mango salsa

Coconut Prawns.....\$24
Breaded and fried to perfection served with sauce for dipping

Chocolate Covered Strawberries.....\$24
Fresh strawberries dipped in Bernard Callebaut chocolate

Mini Strawberry Shortcake.....\$26
Angel food cake delicately layered with whipping cream, sliced strawberries and sprinkled with confectionary sugar

Cheesecake Bites.....\$20
A variety of chef made cheesecakes

One Bite Brownies\$20
Semi sweet dark chocolate brownies

Cheese Platter\$9 pp
Selection of Canadian and European cheeses served with dried cranberries and savory crackers

Vegetable Platter.....\$6 pp
Arrangement of fresh vegetables with a creamy basil dip & red pepper humus

Charcuterie Board \$12 pp
Premium deli smoked and cured meats served with gherkins and pickled mushrooms

Prices do not include gratuity (17%) and GST (5%).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DINNER

DINNER BUFFET

Minimum 25 guests. All dinner buffets are served with fresh bread rolls, freshly brewed regular and decaffeinated coffee & a selection of teas.

For smaller groups that do not meet the minimum number please add \$5 per person.

Option 1 \$40 pp
Choice of one salad, one entrée, two sides, dessert display

Option 2 \$45 pp
Choice of two salads, two entrées, two side, dessert display

Option 3 \$50 pp
Choice of two salads, three entrées, two sides, dessert display

Option 4 \$60 pp
Choice of three salads, three entrées, three sides, plated dessert, tableside coffee service

Upgrades available upon request. Additional costs may apply.

Salads

Baby spinach with strawberries, goat cheese, candied pecans, balsamic dressing

Organic greens with roma tomatoes, black olives, carrot, croutons, Italian vinaigrette

Classic Caesar salad with house made dressing

Greek salad with cucumbers, cherry tomatoes, feta cheese, Greek vinaigrette

Entrees

Grilled chicken breast with wild mushroom cream sauce

Chef carved, oven roasted turkey with stuffing, and homemade cranberry sauce

AAA beef tender tips, braised and topped with sautéed mushrooms

Herb maple roasted pork loin with apple compote

Pan seared salmon with onion glaze

Coconut crusted tilapia with coconut cream sauce

Roasted mushroom ravioli with caramelized pearl onion and goat cheese in a rose sauce

Grilled vegetable lasagna with zucchini, yellow squash, eggplant and portabella mushrooms, layered with spinach, goat cheese, pasta and provolone cheese

Carving Stations

Chef carved, rosemary roasted leg of lamb

Chef carved, slow roasted, Sterling Silver roast beef

Sides

Garlic mash potatoes

Herb roasted baby potatoes

Traditional scalloped potatoes

Rice pilaf

Quinoa

Sautéed market vegetables

Glazed root vegetables

Creamy Arborio mushroom and cheese risotto

Plated Desserts

Plated desserts are included with Buffet Option #4. Upgrade to a plated dessert with Buffet Options #1–3 for an additional \$5 per person.

Vanilla crème brûlée garnished with fresh strawberries

Chocolate Grenache torte topped with a raspberry puree

White chocolate, raspberry cheese cake topped with fresh field berries

Red velvet cake served with a mixed berry compote

Chocolate covered strawberry tower with creamy chocolate Grenache

DINNER

PLATED DINNER

All plated dinners are served with fresh bread rolls & tableside coffee and tea service. All plated dinners are minimum of 3 courses. Choice entrée service is due 72 business hours prior to the event.

Menu with two entrée selections (excluding vegetarian option) is subject to a surcharge of \$8 per person plus 17% gratuities and 5% GST.

Soups and Salads.....\$5 pp

Roasted tomato bisque with shrimp

Wild mushroom and thyme bisque

Minestrone soup with roasted vegetables

Greek salad tossed in a classic vinaigrette

Classic Caesar salad with house made dressing

Baby spinach, sliced strawberries and goat cheese tossed in an apple cider vinaigrette

Beet root carpaccio

Entrees

Creamy Arborio risotto with wild mushrooms and parmesan cheese..... **\$32 pp**

Roasted mushroom ravioli with caramelized pearl onion and goat cheese in a rose sauce.....**\$32 pp**

Roasted chicken supreme with Rosemary Honey Glaze served with roasted baby potatoes and root vegetables.....**\$38 pp**

Pan seared boneless chicken breast stuffed with mushroom duxelle, finished with a port wine sauce served with garlic mash and sautéed market vegetables.....**\$38 pp**

AAA slow roasted sterling silver prime rib with buttermilk Yorkshire pudding, au jus, garlic mash and sautéed market vegetables.....**\$42 pp**

AAA slow roasted sterling silver tenderloin, sweet barbecue glaze, brown sugar rub, topped with sweet onion relish, served with roasted baby potatoes and sautéed root vegetables.....**\$48 pp**

Roasted rack of lamb, served with carrot and potato mash, root vegetables and lamb au jus.....**\$46 pp**

BBQ glazed pork chops with onion and apple compote served with garlic mash and trio of vegetables.....**\$38 pp**

Sesame crusted Atlantic sockeye salmon served with a sweet honey glaze on a bed of basmati rice, and sautéed market vegetables..... **\$38 pp**

Dessert.....\$5 pp

Vanilla crème brulee garnished with fresh strawberries

Chocolate Grenache torte topped with a raspberry puree

White chocolate, raspberry cheese cake topped with fresh field berries

Red velvet cake served with a mixed berry compote

Chocolate covered strawberry tower with creamy chocolate Grenache

KIDS

PLATED DINNER

For kids, 12 years and under.....**\$15** pp

Appetizer

Your choice of one (1) of the following:

Fresh vegetable sticks with creamy ranch

Tomato bocconcini skewer

Classic Caesar salad

House made guacamole, fresh salsa and chips

Entrée

Your choice of one (1) of the following:

BBQ chicken breast, served with mashed potatoes and fresh seasonal vegetables

Mini cheeseburger sliders with sweet potatoes fries and house made dip

Homemade chicken tenders with French fries

Spaghetti and meatballs

Bacon infused macaroni and cheese

Dessert

Your choice of one (1) of the following:

Mini NY cheesecake with strawberry sorbet

Greek yogurt parfait served with coconut, chocolate chips, and diced strawberries

Mini apple pie bites with a scoop of ice cream

BUFFET DINNER PRICING

Kids ages 3 and under are complimentary. Kids ages 4–12 are 50% off buffet selection price.

AFTER HOURS

LATE NIGHT

Create Your Own Poutine Bar..... \$12 pp

Home style fries with cheese curds and gravy, served with a selection of toppings and condiments

Crumbled bacon, ground beef, sautéed mushrooms, green onion, sour cream and salsa.

Sandwich Bar Supreme..... \$15 pp

A selection of gourmet meats and cheeses

Freshly baked breads and buns from our local bakery

An assortment of fresh toppings and condiments

A variety of fresh seasonal vegetables with house made dips

Crisp tortilla chips, homemade guacamole and salsa

House Made Pizza..... \$15 pp

Hawaiian, vegetarian and deluxe pizzas

A selection of fresh seasonal vegetables with house made dips

Crisp tortilla chips, homemade guacamole and salsa

Mini Slider Station..... \$15 pp

Mini sliders topped with aged cheddar

A selection of bakery buns

Sautéed mushrooms and onions

A variety of toppings and condiments

Served with crisp tortilla chips, homemade guacamole and salsa

BAR

BAR SERVICE

All host and cash bars include bartender, glassware, and appropriate mix (pop, juice & garnish).

A bartending fee of \$30 per hour (minimum of 4 hours) will apply to all bars with a net revenue of less than \$400. All bar prices are inclusive of a 17% service charge and 5% GST.

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.

Highballs

Speciality liquors available upon request.

Host..... **\$5.50**

Cash..... **\$6**

Gin: Brokers

Vodka: New Amsterdam

Rye Whiskey: Seagram 83

Rum: Bacardi White, Black Magic Spiced, Lemon Hart Dark

Scotch: Glenmorangie

Bourbon: Buffalo Trace

Tequila: Camarena

Domestic Beer

Host..... **\$5.50**

Cash..... **\$6**

Wild Rose Velvet Fog, Wild Rose IPA, Grizzly Paw

Rutting Elk, Village Blacksmith, Coors Lite, Village Blonde

Imported Beer

Host..... **\$6.50**

Cash..... **\$7**

Stella Artois, Pilsner Urquell

Coolers/Ciders

Host..... **\$6.50**

Cash..... **\$7**

Smirnoff Ice, Strongbow

House Wine

Host..... **\$6.75**

Cash..... **\$8**

Pop/Juice

Host..... **\$2.50**

Cash..... **\$3**

ENHANCEMENTS

Passed Champagne

With fresh berries..... **\$7** per glass

Signature Mocktail

Any non-alcoholic beverage customized to fit your theme or company event..... **\$5** per glass

Signature Cocktail

1 oz. alcoholic beverage customized to fit your theme or company event..... **\$7** per glass

Martini Ice Luge Sculpture

Customized to fit your theme or company event, served with your choice of signature martini **\$9** pp

Cost of the ice sculpture is not included and may vary depending on the design.

AUDIO/VISUAL

AUDIO/VISUAL RENTAL GUIDE

A/V services provided by Inland AV,

inlandav.com

Podium.....	\$40
Wired microphone.....	\$40
Wired microphone with stand.....	\$47
Handheld wireless microphone.....	\$105
Wireless lapel microphone.....	\$105
LCD projector.....	\$200
Polycom.....	\$115
Laptop.....	\$150
Wireless presenter for laptop.....	\$40
DI box.....	\$25
14 channel mixer.....	\$65
Powered speaker with stand.....	\$75
Extension cord / power bar (no charge if returned).....	\$25
VGA cord / HDMI cord (no charge if returned).....	\$25
VGA Cables 25'.....	\$25
VGA Cables 50'.....	\$50
6 ft screen.....	\$40
8 ft screen.....	\$50
10 ft screen.....	\$95
White board – 3' x 4'.....	\$40
White board – 4' x 6'.....	\$50
Flip chart without paper and markers.....	\$20
Flip chart with paper and markers.....	\$40
Easel.....	\$20