



Sheraton

General Catering Information

High Speed Internet access available in all meeting rooms.

All food and beverage are subject to applicable gratuities and taxes. Prices are subject to change without notice; however, we will guarantee prices ninety (90) days prior to function. All food and Beverage is subject to 18% gratuity and GST.

The Catering Office must be notified of the guaranteed number of guests no later than noon three full business days prior to the event.

If attendance increases or decreases the hotel reserves the right to substitute comparable function space with notification to the organization.

The Sheraton Cavalier shall be the sole supplier of all food and beverage items the only exception being special occasion cakes.

We request that no confetti be used on the hotel premises. A clean up fee of \$100.00 will be applicable in the event that confetti is used.

The Sheraton Cavalier takes all responsible precautions to safeguard the property of clients. However, the Hotel will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or his guests.

To ensure all requirements stated are as agreed upon, we ask that the customer sign a copy of the contract and return the same to the Sales and Catering Office prior to the function.

For social events, the Sheraton Cavalier requires a deposit to confirm space with a second deposit due two months prior to the function date. The remaining balance is to be paid 3 days prior to the function.

Material requiring storage of more than three days prior to function and more than three days after a function will be charged a \$25.00 daily fee.

All entertainment is subject to SOCAN charges (Society of Composers, Authors and Music Publishers of Canada).

Functions held on statutory holidays are subject to a labor surcharge.

Additional labor charge will apply if an agreed room setup is changed within 8 hours of the event.



Sheraton

Meetings @ the Sheraton Cavalier Hotel Calgary

CONVENIENT & SECURE

At the Sheraton Cavalier Hotel Calgary, we offer advanced internet and data services for meetings and conferences that make it easier for your attendees to stay connected at a competitive price without compromising security or availability.

Our advanced services are fully customizable to your individual needs, and can be as flexible as your meeting demands.

The following pricing applies:

WIRELESS/WIRED HSIA CONNECTIONS:

- 10 wireless internet connections for \$50.00 up to \$150 for unlimited users per day
- Wired internet connection is available on request. Please contact our in-house AV supplies

UNLIMITED WIRELESS (WI-FI) CONNECTIONS IN ONE MEETING ROOM

- \$150 for unlimited users, per day.
- The Sheraton Cavalier Hotel Calgary can also provide dedicated bandwidth, public or static IP addresses, on-site support custom network configuration (VLANs, port security, firewall/ACL modification) to make your next meeting a success. Any of these requests will need to be discussed with your event coordinator in advance in order to ensure we are providing exactly what you need to make your event a success!

Pricing includes: Hubs, cables, and set up by hotel personnel.

Pricing does not include: Dedicated on-site support and complex network configurations, (i.e. custom VLANs, dedicated bandwidth static IP support, etc.) Pricing these services will be customized based on client requirements.

take a

time out



Sheraton

Beverage Selections (à la Carte)

STARBUCKS COFFEE

Freshly brewed Starbucks coffee and decaffeinated coffee

Silex \$30

Urn \$150

ASSORTED TAZO AND HERBAL TEAS

Silex \$25

BEVERAGES

Assorted soft drinks (per can) \$2.50

Bottled water \$2.50

Sparkling Perrier water \$3.50

Energize with Rockstar or Red Bull \$5

Chilled Fruit Juice (per carafe): \$14
orange, apple, grapefruit or tomato

Cranberry cocktail \$17

Assorted individual bottled fruit juices \$3.50

Bottled yogurt drinks \$3

Fresh fruit smoothies (per carafe) \$25

White or chocolate milk (per carafe) \$16

Fruit punch with fruit garnish (per gallon) \$49

Non dairy beverages are available on request



We Proudly Brew
STARBUCKS COFFEE

Per silex serves approximately 10
Per urn serves approximately 50
All prices exclusive of applicable taxes and gratuities

09/28/2011



good

SUNRISE
MORNING

Cold Breakfast Buffet

All breakfast buffets include:

An assortment of chilled fruit juices
Freshly brewed Starbucks coffee and decaffeinated coffee
Assorted Tazo and herbal teas

THE CAVALIER CONTINENTAL

Fresh cut melons and assorted seasonal fruit
Assorted muffins, danish, croissants and scones
Whipped butter
A variety of preserves and honey
Sliced domestic cheeses
A variety of fruit yogurts
\$18

A HEALTHY START

Chilled fruit juices including V8
A selection of seasonal sliced fruit
Hot oatmeal and cream of wheat
Apple compote, brown sugar, dried cranberries and honey
Special K cereal with milk and banana slices
Natural plain yogurt
Seasonal berries
Whole almonds, granola and flax seeds
\$18



piping **HOT**

Hot Breakfast Buffet

CLASSIC ALBERTA BREAKFAST

Fresh sliced melons and assorted whole fresh fruit
Freshly baked muffins, danish pastry and coffee breads
Whipped butter
Fluffy scrambled eggs with chives and cheddar cheese
Hash brown potatoes
Apple wood smoked bacon, Paolini's breakfast sausages
\$20

THE CAVALIER

Chilled fruit juices: orange, apple and pineapple
Fresh sliced melons and seasonal fruit
Assorted muffins
Eggs florentine
Buttermilk pancakes with maple flavored syrup
Home fried potatoes
Smoked ham and Spolombo's maple sausages
\$23

THE FRITATTA

Chilled fruit juices: orange, apple and tomato
Whole fresh fruit and melon slices
Freshly baked muffins, mini Danish and scones
A variety of fruit preserves and honey
Whipped butter
Kellogg's cereals
with milk, sliced bananas and dried cranberries

Your Choice Of:

Vegetarian Frittatta with seasonal vegetables

OR

The all Canadian with ham, bacon, sausage,
bell peppers and four cheeses

Hash brown potatoes
Spolumbo's maple breakfast sausages or grilled tomatoes
topped with cheese
\$20

THE CANADIAN

Chilled fruit juices orange, apple and pink grapefruit
Seasonal sliced fruit
Freshly baked tea breads, muffins and croissants
A variety of fruit preserves and honey
Whipped butter
Eggs benedict topped with hollandaise sauce with your
choice of Canadian back bacon or smoked salmon
Griddle cakes with maple flavored syrup
Jackson potatoes
\$23

Build it off your Breakfast

Breakfast Enhancements

(prices based on per person)

- Cinnamon French toast \$3
- Waffle with strawberry sauce and whipped cream \$5
- Buttermilk griddle cakes with triple berry sauce \$4
- Fresh seasonal berries with cream \$6
- Citrus cocktail with mint \$5
- Seasonal whole fruit \$3
- Eggs benedict with shrimp and crab meat \$8
- Eggs benedict with tofu and vegetables \$4
- Hard boiled eggs (each) \$2
- Freshly baked mini croissant \$30 per dozen
filled with chocolate, almonds and apricots
- Hot oatmeal or cream of wheat \$4
with cinnamon and braised apple wedges
- Variety of Kellogg's cereals \$4
with sliced bananas and flax seed
- Turkey bacon \$2
- Chicken breakfast sausages \$2
- Nutra-grain fruit bars \$2.50
- Power bars \$2.50
- Low fat fruit yogurt \$2
- Breakfast parfait \$5
layered with yogurt, granola, fresh fruit and dried berries
- Bottled yogurt drinks \$3
- Fresh fruit smoothies \$3
your choice of mango, banana or strawberry



piping **hot**

Plated Breakfasts

All plated breakfasts include:

Chilled fruit juices
Freshly baked breakfast pastry
Starbucks coffee and Tazo teas

THE EARLY RISER

(maximum 40 people)

Fresh melon cocktail
Quiche Lorraine, bacon, onions and Swiss cheese

OR

Vegetarian quiche prepared with seasonal vegetables

Yukon gold home fried potatoes

\$19

BREAKFAST QUESADILLAS

(maximum 35 people)

Fresh fruit plate

Variety of tortilla shells filled with scrambled egg,
bell peppers, four cheeses, double smoked bacon and
jalapeño peppers with salsa and peach and pear compote

Hash brown potatoes

\$23

SHERATON CLASSIC

(maximum 50 people)

Fresh fruit cocktail

Fluffy scrambled eggs

Apple wood smoked bacon and chicken breakfast sausages

Sautéed breakfast potatoes

\$20

EGGS BENEDICT

Freshly sliced melons

Eggs benedict topped with hollandaise sauce

your choice of Canadian back bacon or smoked salmon

Hash brown potatoes

\$21

good

SUNRISE
MORNING

Fresh Omelettes Prepared to Order

(maximum 30 people)

FRESHLY PREPARED OMELETTES

Your choice of fillings:

Diced ham
Julienne bacon
Feta cheese
Swiss cheese
Four cheese mix
Red and green bell peppers
Diced tomatoes
Sun dried tomato julienne
Green onions
Chives
Spinach
Button mushrooms
Asparagus

Served with:

Breakfast potatoes and maple flavored polonbo sausages
Chilled fruit juice
Fresh seasonal sliced melons
Variety of freshly baked muffins with whipped butter
Freshly brewed Starbucks coffee, decaffeinated coffee
and Tazo teas

\$24

good

SUNRISE MORNING

Sustainable Breakfast Options

THE BREAKFAST TABLE

Fresh or preserved seasonal organic fruit juices
Seasonal fresh fruit (whole or sliced)
Whole grain muffins, croissants and breakfast pastries
Organic granola served with organic dried fruit,
organic yogurt and soya milk
Scrambled free range eggs
Organic turkey patties and pork sausages
Locally grown potatoes or organic Yukon gold potatoes
pan fried with green onions
Freshly brewed Starbucks coffee and Tazo teas
\$36

NATURE'S BEST BREAKFAST

Muffins prepared with local and organic ingredients
Organic fruit juices
Quiche Lorraine made with organic or local ingredients
OR
Vegetarian frittata prepared with seasonal organic vegetables
OR
Eggs florentine, prepared with free range eggs and organic
spinach served with organic or locally grown potatoes
Freshly brewed Starbucks coffee and Tazo teas
\$35

SUSTAINABLE BREAKFAST ENHANCEMENTS

Organic oats prepared with organic milk and sautéed
apple wedges
\$6
Organic cheeses and fruit served with whole grain breads
\$9
Seasonal fresh fruit (whole or sliced)
\$5