



Quality Hotel Calgary Airport & Conference Centre



2008 Wedding Package

Located on the corner of McKnight Blvd & Edmonton Trail
4804 Edmonton Trail, NE Calgary, Alberta T2E 3V8 Direct: 403.276.3391 ext 4105 Fax: 403.230-7267
Email: guestinfo@shawbiz.ca



Reception Dinner Buffet

All Reception Dinner Buffets are served with Assorted Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas.

A minimum of 50 people required for our Reception Dinner Buffets.

Gold

Featuring Garnished Smoked British Columbia Salmon, Marinated Vegetable Salad with Feta Cheese, Roasted Corn and Crab Salad, Fresh Market Greens with Assorted Dressings, Seasonal Crudités with Ranch Dip and a Selection of Tortes, Mousse and French Pastries

With your Choice of Three Hot Entrées

Served with Seasonal Fresh Vegetables and Roast Potatoes, Rice or Pasta

Pork Medallions, Mushroom Whisky Sauce

Roast Prime Rib of Alberta Beef au Jus (carved)

Cheese Manicotti with Ratatouille

Grilled Breast of Chicken with dried Apricots, Madeira Sauce

Pan-seared Fillet of Steelhead Trout with Maple Syrup Glaze

\$59

Silver

Featuring Fresh Market Greens with Assorted Dressings, Tomato and Red Onion Salad in Vinaigrette, Pasta Salad with Vegetables Grilled Vegetable Platter with Balsamic Drizzle, Tortes, Pies and Mousses

With your Choice of a Hot Entrée

Served with Seasonal Fresh Vegetables and Roast Potatoes, Rice or Pasta

Grilled Breast of Marinated Chicken with a Basil Cream Sauce

Pan-seared Fillet of British Columbia Salmon with a Tomato Caper Relish

Carved Roast Baron of Alberta Beef au Jus

Roast Pork Loin with Rosemary Apricot Sauce

\$46

Bronze

Mixed Seasonal Garden Greens with Assorted Dressings, Roasted Potato Salad with Bacon Vinaigrette, Marinated Vegetable Salad, Fresh Fruit Salad with Whipped Cream, Fresh Pastries and Tortes

With your Choice of a Hot Entrée

Served with Seasonal Fresh Vegetables and Roast Potatoes, Rice or Pasta

Cheese manicotti in Tomato Basil Sauce

Grilled Breast of Chicken with Mushroom and Madeira Sauce

Oven-baked Fillet of Trout with Almond Butter Sauce

Carved Roast Baron of Alberta Beef au Jus

\$36

Subject to 17% Gratuity and 5% GST
Prices are quoted per person unless otherwise specified
2008 Wedding Menu



Plated Dinner Service

All Plated Dinners Are Served Assorted
Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular
and Decaffeinated Coffee, Regular and Herbal Teas.
A minimum of 15 people required for Plated Dinner Service

Prime Rib of Alberta Beef

Marinated Tomato Wedges with Butter Lettuce with Lime Cream Dressing
Roast Prime Rib of Alberta Beef au Jus with Yorkshire Pudding
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Tiramisu
\$45

Grilled New York Steak

Assorted Baby Greens with Roasted Red Peppers, Sun-dried Tomato Dressing
8oz Grilled New York Steak with Sautéed Mushrooms and Red Wine Reduction
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Apple Mascarpone Flan
\$39

Roast Young Turkey

Fresh Market Greens with Carrot Angel Hair and Cucumber,
Oriental Orange and Anise Dressing
Roast Young Turkey with Sage Stuffing
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Pumpkin Tart with Whipping Cream
\$38

Pan Seared British Columbia Salmon

Baby Spinach with Candied Nuts, Raspberry Vinaigrette
Pan Seared British Columbia Salmon with Dijon Cream Sauce
Rice Pilaf
Seasonal Fresh Vegetables
Crème Brûlée with caramelized Pineapple
\$37

Grilled Suprême of Chicken

Fresh Market Greens with West Coast Candied Salmon
Lemon Caper Vinaigrette
Grilled Suprême of Chicken with a Whisky Jack Green Peppercorn Sauce
Mushroom Barley Risotto
Seasonal Fresh Vegetables
Mango Mousse Cake
\$35

Subject to 17% Gratuity and 5% GST
Prices are quoted per person unless otherwise specified
2008 Wedding Menu



Reception à la Carte

Create Your Own Menu with Our Chef's Culinary Creations
Tailored to Fit Your Specific Palette and Budget.

All Full Meals are Served with Assorted
Fresh Baked Buns & Whipped Butter,
Freshly Brewed Regular & Decaffeinated Coffee, Regular & Herbal Teas.

Appetizers

Citrus Ponzu marinated Scallops Served with Organic Baby Leaves
\$9

Smoked British Columbia Salmon with Bermuda Onions and Capers
\$13

Prosciutto with Cantaloupe Melon, Garnished
\$12

Traditional Jumbo Shrimp Cocktail with Brandied Cocktail Sauce
\$13

Soups

Soup of the Day
\$5

Roasted Red Pepper Soup
\$6

Gordon's Gin Tomato Soup
\$6

Wild Mushroom Bisque with Fresh Thyme and Sherry
\$6

Salads

Assorted Greens with fried Egg Noodles, Peaches and Oriental Dressing
\$5

Organic Baby Leaves with Belgium Endive wrapped in Cucumber with Balsamic Herb Vinaigrette
\$6

Grilled, Marinated Vegetable Salad with Olive Oil and Feta Cheese
\$7

Spinach Leaves with Watercress, Roasted Garlic and Herb Vinaigrette
\$7

Granité

Thyme and Lime, Fruit Sorbet, Tomato and Basil
\$4



Main Course

All Main Courses are Served with Seasonal Fresh Vegetables and
Chef's Choice of Potatoes or Rice Pilaf.

6oz Grilled Filet Mignon of Alberta Beef with a Sauce Marchant du Vin
\$35

8oz Grilled New York Steak of Alberta Beef with Sautéed Wild Mushrooms
\$30

Alberta Pork Loin Chop bone-in, Pancetta Sage Jus
\$29

Roast Rack of Lamb, with Madeira roast Shallot Jus
\$35

Fillet of Sable Fish with Miso Molasses Marinade, Carrot Ginger Coulis
\$37

Desserts

Dark Chocolate Mousse Tower
\$8

Vanilla Bean Crème Brûlée
\$7

Chocolate Truffles
\$20 per Dozen

Chocolate Gateau with Mango and White Chocolate Sauce
\$8

Spiced Apple Strudel with Vanilla Sauce
\$7

Plated Dinner & Reception à la Carte Vegetarian Options

Stuffed Portabella Mushrooms with Spinach and Asiago

Vegetarian Strudel with Tofu and Roasted Red Pepper Coulis

Mediterranean grilled Vegetable Potato Tart

with Crumbled Goat Cheese and Sun-dried Tomato Coulis



Hors D' Oeuvres

Hot Selections

Price Quoted per Dozen unless Otherwise Indicated

Mini Quiche with Wild Mushrooms, Ham and Shallots \$16

Mini Quiche with Sun-dried Tomato and Feta \$18

Bacon Wrapped Scallops \$22

Breaded Fan Tail Shrimps \$23

Mini Spring Rolls with Vegetables \$21

Pecan Crusted Chicken Fillets with Maple Barbecue Sauce \$20

Beef Meatballs with Teriyaki Glaze \$17

Beef Brochettes with a Soy Chilli Sauce \$28

Grilled Lamb Chops with roasted Garlic Jus \$23

Satay of Chicken with a Roasted Peanut Sauce \$28

Tandori Chicken Wings with Cilantro Yogurt Sauce \$27

Shrimp Brochette with Roast Garlic and Pernod Brochette includes 6 Shrimp per Brochette \$8

Samosa (Beef, Chicken and Vegetarian) \$28

Filo Hors d'oeuvres, Chef's Selection Assorted Fillings \$20

Spanakopita (Vegetarian) \$20

Cold Items

Price Quoted per Dozen unless Otherwise Indicated

British Columbia Smoked Salmon Rouladen with Roast Garlic and Chive Cream Cheese \$23

Prosciutto with Cantaloupe \$20

Venison Sausage with Red Current Apple Chutney \$28

Canadian-cured Salmon Mousse with Capers and Red Onion on Belgium Endive \$19

Jumbo Shrimp with Dill Cream Cheese \$28

Sun-dried Tomato, Oka Cheese and Artichoke served in a Vol-au-vent \$26

Assorted European Cold Cuts with Cocktail Buns and Condiments per Person \$8

Open-faced Cocktail Sandwiches \$23

Jumbo Shrimps with Cocktail Sauce \$28

Smoked Salmon, Garnished Per Platter \$195

Fresh Oysters (in Season) \$ market price

Assorted Nori Maki Sushi Rolls \$28

Subject to 17% Gratuity and 5% GST
Prices are quoted per person unless otherwise specified
2008 Wedding Menu



Classic Selections

Assorted Cheese Platter (Imported and Domestic) with Crackers

Serves 20 \$88

Serves 50 \$185

Fresh Garden Vegetable Platter with Dip Small

Serves 20 \$38

Serves 40 \$69

Sliced Seasonal Fruit Platter Small

Serves 20 \$46

Serves 40 \$78

Platter of Chips and Pretzels

Serves 20 \$18

Large Serves 40 \$35

Assortment of Salted Nuts & Peanuts

Serves 10 \$15

Assorted Pickle Platter

Serves 10 \$13



Banquet Beverage Service

Host Bar

Prices are Based on 1oz Servings

The bar set up includes the bartender, mix and glasses.
The consumption will be charged to the client on a per drink basis.
A bartender charge of \$30.00 will be applied
for the first 3 (three) hours if consumption is less than \$250.00.

Bar set up consists of: Scotch, Rye Whisky, Gin, Rum, Vodka, Beer and House Wine.

Mix includes: Orange, Tomato and Clamato Juice, Regular Soft Drinks.

Regular Brands \$5.25

Premium Brands \$6.00

Liqueur \$6.50

Domestic Beer \$5.25

Imported Beer \$6.50

House Wine, by the glass \$5.50

Soft Drinks or Juice \$2.00

Cash Bar

Prices are Based on 1oz Servings

The bar set up includes the bartender, mix and glasses. The consumption will be charged to the client on a per drink basis. A bartender charge of \$20.00 will be applied for the first 3 (three) hours if consumption is less than \$250.00.

Regular Brands \$6.25

Premium Brands \$7.00

Liqueur \$7.00

Domestic Beer \$6.20

Imported Beer \$7.50

House Wine, by the glass \$6.50

Soft Drinks or Juice \$2.50

GST included in Cash bar Prices

The Hotel has a variety of non-alcoholic beverages that can be added to your bar.
Please ask for selection and prices.

Any alcoholic beverages served must be in
accordance with the Alberta Liquor Control Board.

Alcoholic and non-alcoholic punches

Non-Alcoholic punch, per bowl \$40.00

Alcoholic punch, per bowl \$62.00