



BANQUET & CATERING MENU

BUSINESS MEET PLEASURE.

BREAKFAST



All breakfasts include carafes of assorted juices, freshly brewed Royal Cup™ coffee and assorted Bigelow® specialty teas.

Pricing is based on 60 minutes of service.

Add \$5 per person for groups less than the minimum

The Ultimate Breakfast - \$26

minimum of 15 guests

- European inspired selection of breakfast pastries, mini croissants & banana loaves
- Traditional Eggs Benedict: farm fresh poached eggs on maple honey ham served on a toasted English muffin and topped with a rich Hollandaise
- Potato Hash with sweet peppers and caramelized onions
- Hardwood smoked bacon and maple sausage links
- Belgium Waffles **OR** Pancakes served with a berry compote and Quebec maple syrup

The Canadian Breakfast - \$24

minimum of 15 guests

- European inspired selection of breakfast pastries, mini croissants & banana loaves
- Freshly sliced seasonal fruits with field berries
- Farm fresh scrambled eggs with aged cheddar
- Potato hash with sweet peppers and caramelized onions
- Hardwood smoked bacon and maple sausage links
- Belgium Waffles **OR** Pancakes served with a berry compote and Quebec maple syrup

Keep it Healthy - \$21

minimum of 15 guests

- Freshly sliced seasonal fruits with field berries
- House made granola with sundried fruits and organic yogurt
- Specialty made smoothies with organic yogurt & honey: Banana & Pineapple and Vanilla Strawberry Kiss
- Choice of **one** Breakfast sandwich:
- English muffin, bacon, scrambled eggs & cheddar cheese **OR**
- English muffin, egg white, spinach & Swiss cheese

Early Riser Continental Breakfast - \$18

minimum of 10 guests

- European inspired selection of breakfast pastries, mini croissants & banana loaves
- Assorted bagels served with whipped butter, plain cream cheese and preserves
- Freshly sliced seasonal fruit with field berries
- House made granola with sundried fruits and organic yogurt

Enhancements

Pricing is per person unless noted otherwise

Add Turkey Sausage or Turkey bacon to any Breakfast buffet - \$3

Egg's Benedict - choice of one - \$9

-Traditional Eggs Benedict: farm fresh poached eggs on maple honey ham served on a toasted English muffin and topped with a rich Hollandaise

Or

-Smoked Salmon Eggs Benedict: farm fresh poached eggs on smoked salmon served on a toasted English muffin and topped with a rich Hollandaise

Breakfast Sandwich - choice of one - \$6

English muffin, bacon, scrambled eggs & cheddar cheese

Or

English muffin, egg white, spinach & Swiss cheese

Fresh seasonal fruit platter - \$7

Trip to the Bakery - \$6

Assortment of freshly baked muffins, mini croissants, Danish pastries & banana loaves

Create Your Own Yogurt Parfaits - \$5

House made muesli, sundried fruits and organic yogurt with honey

Bagels and Cream Cheese - \$5

An assortment of fresh bagels with plain cream cheese

Fruit Smoothies - \$5

Specialty made smoothies with organic yogurt & honey: Banana & Pineapple & Vanilla Strawberry Kiss

Power Bars - \$3

Granola bars with dried fruits, apple juice, cinnamon and honey

Basket of Whole Fruits - \$4

A selection of seasonal fruits

Still or sparkling bottled water - per item \$3

Assorted soft drinks - per item \$3

Coffee and Tea Refresh - \$3

FOUR POINTS BY SHERATON CALGARY AIRPORT

2875 Sunridge Way NE. Calgary, Alberta T1Y 7K7 Canada. Phone: 1-403-648-3180

Proudly prepared by Ric's Lounge & Grill: Fresh Ingredients & Freshly Prepared. All pricing is per person unless noted otherwise. All food/beverage and rental are subject to 17% taxable service charge and 5% GST. Prices are subject to change. Gluten Free & Dairy Free Items will incur additional charge.

BREAK SELECTIONS



All break selections include carafes of assorted juices, freshly brewed Royal Cup™ coffee and assorted Bigelow® specialty teas.

Energy Boost - \$16

- Power Bars
- Fresh seasonal sliced fruit
- Specialty made smoothies with organic yogurt & honey: Banana & Pineapple and Vanilla Strawberry Kiss

Healthy Refreshment - \$16

- Assortment of freshly baked breakfast muffins and banana loaves
- House made granola, sundried fruits and organic yogurt
- Fresh seasonal sliced fruit

Fresh from The Oven - \$14

- Freshly baked cinnamon buns topped with sugar fondant
- Assortment of freshly baked muffins and banana loaves
- Selection of seasonal fruit

Kick Start - \$12

- Assortment of freshly baked muffins, croissants, Danish pastries & banana loaves
- Selection of seasonal fruit

Sweet & Salty - \$17

- House made milk chocolate brownies
- House made gourmet cookies
- Warm pretzels with stone ground mustard
- Kettle popcorn

Robust - \$19

- Selection of cheeses with sundried fruits, grapes & berries & crisp crackers
- Assorted seasonal vegetables with Parmesan ranch dip & Roasted red pepper hummus

Delectable Desserts - \$16

- Cupcakes with fresh seasonal berries
- Chocolate covered strawberries
- Fresh seasonal sliced fruit platter

Light Snacks - \$12

- Fresh seasonal vegetables
- Toasted pita chips
- Roasted red pepper hummus

Enhancements

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Fresh seasonal fruit platter - \$7

Trip to the Bakery - \$6

Assortment of freshly baked muffins, mini croissants, Danish pastries & banana loaves

Create Your Own Yogurt Parfaits - \$5

House made muesli, sundried fruits and organic yogurt with honey

Fruit Smoothies - \$5

Specialty made smoothies with organic yogurt & honey: Banana & Pineapple and Vanilla Strawberry Kiss

Basket of Whole Fruits - \$4

Charcuterie Board - \$16

Assortment of deli meats served with selected mustards and onion jam. Selection of Canadian cheeses, sundried fruits, grapes, berries and crisp crackers

Market Street - \$16

Warm pretzels with stone ground mustards
Roasted assorted nuts tossed in Moroccan spices
Kettle popcorn

Cheese Platter - \$13

Selection of Canadian & European cheeses with sundried fruits, grapes, berries, sliced baguettes & crisp crackers

3 Dips and Chips - \$11

Baked tri-coloured tortilla corn chips with roasted pepper hummus, guacamole, and tomato salsa

From the Gardens - \$8

Vegetables served with parmesan ranch & roasted red pepper hummus

The Cookie Jar - \$3

Assortment of house made gourmet cookies

Chocolate dipped fresh seasonal strawberries - \$3

Assorted Cupcakes - \$3

Cranberry pineapple punch – per person - \$4

Still or sparkling bottled water - per item \$3

Assorted soft drinks / bottled juice - per item \$3

Coffee and Tea Refresh - \$3

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LUNCH



All break selections include freshly brewed Royal Cup™ coffee and assorted Bigelow® specialty teas.

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Add \$5 per person for groups less than the minimum

Chilled Table Selections

minimum of 15 guests

Market Deli Counter - \$28

- Chef's daily soup creation
- Organic greens with fresh seasonal berries, grape tomatoes, and toasted almonds in a light cilantro citrus vinaigrette
- Multi-grain and Sour-dough artisan breads with a selection of premium deli meats, cheeses, spreads and aioli
- Assorted fillings:
 - Ahi tuna salad with basil mayonnaise and pickled ginger
 - Sonoran chipotle chicken with baby spinach
- Bags of salted chips
- Chef's inspired selection of desserts

Wrap Buffet - \$26

- Chef's daily soup creation
- Artisan greens with fresh seasonal berries and candied walnuts served with a raspberry vinaigrette
- Assorted relish tray with olives and pickles
- Variety of sundried tomato, spinach and cracked wheat flour tortillas
- Choice of two (2) fillings:
 - Ahi tuna salad with basil mayonnaise and pickled ginger
 - Chipotle chicken salad with roasted red pepper
 - Grilled balsamic vegetables, tomato and feta
- Chef's inspired selection of desserts

Greek Counter - \$29

- Tabbouleh salad with bulgur wheat, parsley, red onion, lemon juice and mint
- Hummus with red pepper, garlic and olive oil
- Tzatziki with Pita pockets
- Moussaka: layered oven casserole dish with vegetable and meat
- Baba ghanoush: mashed cooked eggplant with tahini
- Chicken souvlaki
- Spanakopita
- Baklava squares

Hot Table Selections

minimum of 20 guests

The Steakhouse - \$35

- Warm assorted rolls with whipped butter
- Caesar salad with crisp romaine, asiago crisp, capers, parmesan cheese and croutons served with Ric's signature Caesar dressing
- Tomato Calabrese salad with sliced tomato, ripe mozzarella and basil sprinkled with a balsamic reduction
- Sautéed green beans and wild mushrooms
- Yukon Gold mashed potatoes with roasted garlic
- Slow roasted Sterling Silver roast beef served with au jus, creamy horseradish and mustard
- Assorted mini cheesecake squares

Mediterranean - \$31

- Traditional minestrone soup
- Greek salad with sweet peppers, olives, tomatoes, red onion, cucumber, crumbled with goat feta, and dressed with a red wine vinaigrette
- Bruschetta quinoa salad drizzled with balsamic vinaigrette
- Deep-fried pita chips served with tzatziki sauce and house made salsa
- One pot Moroccan chicken
- Italian meatballs served with a house made basil sauce
- Coconut basmati rice
- Baklava squares

Orient Express - \$32

- Asian noodle salad with glass noodles, carrots, cucumbers, avocado and cilantro served in a Thai sweet chili sauce
- Vegetable spring rolls
- Vegetable fried rice
- Stir fry mixed vegetables
- Ginger beef
- Orange chicken
- Egg custard tartlets
- Fortune cookies

Chef's Special - \$29

- Artisan greens with orange vinaigrette topped with seasonal berries
- Roasted vegetable lasagna
- Lemon roasted chicken breast
- Cottage pie: Slow cooked ground beef topped with creamy mashed potato
- Chocolate and Cappuccino Mousse

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LUNCH

Mexicali Fiesta - \$31

- Jalapeno corn bread
- Baked tri-coloured tortilla chips with sour cream, fire roasted salsa and guacamole
- Artisan greens with fresh seasonal berries and candied walnuts served with a raspberry vinaigrette
- Fajita skillet served with flour tortillas and a variety of toppings:
- Sautéed sterling silver beef with sautéed peppers and caramelized onions
- Grilled chicken breast with sautéed peppers and caramelized onions
- Cheddar cheese, pickled jalapenos, roma tomatoes, grilled corn, house made guacamole and shredded cabbage
- Deep dish caramel flan

Italian Fusion - \$29

- Wild arugula with fresh strawberry, feta, sliced almond with red wine vinaigrette
- Cream of cauliflower soup
- Beef enchilada
- Caprese chicken
- Bocconcini, grape tomato and balsamic
- Mozzarella roasted potato
- Garlic squash and zucchini
- Raspberry mousse

Pasta Bar - \$27

- Caesar salad with crisp romaine lettuce, asiago crisp, capers, parmesan cheese and croutons served with Ric's signature Caesar dressing
- Penne and Tri-Colour Fusilli
- House made sundried tomato sauce and Alfredo sauce
- Grilled chicken
- Alberta beef meatballs
- Assortment of sautéed spinach, grilled peppers, olives, artichoke hearts, mushrooms, and fresh herbs
- Hot chili flakes / Parmesan cheese
- Tiramisu squares

Burger Table - \$27

- Bruschetta quinoa salad drizzled with balsamic dressing
- Artisan Greens with seasonal berries & candied walnuts served with a raspberry vinaigrette dressing
- Assorted seasonal vegetables with parmesan ranch dip
- House made Kobe Beef burger with assorted toppings and condiments, French fries
- Assorted mini cheese cake squares

Substitute Vegetable burgers or Fish burger for additional \$2 per person

Trattoria Pizza Bar - \$25

- Traditional Minestrone soup
- Artisan greens with seasonal berries & candied walnuts served with a raspberry vinaigrette dressing
- Marinated olives and jalapenos
- Choice of two (2) pizzas:
 - Mushroom Pepperoni
 - Margarita
 - BBQ grilled chicken
- Chef's inspired selection of desserts

Grab & Go

No minimum guests required

Sterling Silver AAA Beef Burger - \$19

- Kobe beef burger served with lettuce, onion, tomato, pickle, basil mayonnaise and aged cheddar cheese.
- Served with a bag of chips and bottle of apple juice

Turkey Sandwich - \$16

- Home cooked turkey breast sandwich with lettuce, onion, tomato, herb mayonnaise, and gouda cheese served on multi grain bread
- Served with a whole gala apple and bottle of orange juice

Bistro Salad - \$14

- Organic greens, 3 cheese, walnuts, cranberries, apples, tomatoes, and cucumber served with a Parmesan ranch dressing.
- Served with bottle of orange juice

Enhancements

Pricing is per person unless noted otherwise

Fruit Smoothies - \$5

Specialty made smoothies with organic yogurt & honey:
Banana & Pineapple and Vanilla Strawberry Kiss

The Cookie Jar - \$3

Assortment of house made gourmet cookies

Basket of Whole Fruits - \$4

Still or sparkling bottled water - per item \$3

Assorted soft drinks / bottled juice - per item \$3

Coffee and Tea Refresh - \$3

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MEETING PACKAGES



PLATINUM MEETING PACKAGE \$65 per person

BREAKFAST: Choose 1

- Early Riser breakfast buffet
- Energy Boost morning selection
- Healthy Refreshment morning selection

Includes coffee/tea service and assorted juices

AM BREAK

- Coffee/Tea refresh
- Assortment of bottled juices
- Power Bars

LUNCH: Choose 1

- Wrap Buffet
- Trattoria Pizza Bar

Includes coffee/tea refresh, soft drinks & bottled juices

PM BREAK

- Coffee/Tea refresh
- Assorted soft drinks & bottled juices
- The Cookie Jar

TITANIUM MEETING PACKAGE \$72 per person

BREAKFAST – Choose 1

- Keep It Healthy breakfast buffet
- Canadian breakfast buffet

Includes coffee/tea service and assorted juices

AM BREAK

- Coffee/tea refresh
- Assortment of bottled juices
- Power Bars

LUNCH – Choose 1

- Burger Table
- Pasta Bar lunch buffet

Includes coffee/tea refresh & assorted soft drinks & bottled juices

PM BREAK

- Coffee/tea refresh
- Assorted soft drinks & bottled juices
- The Cookie Jar

AMBASSADOR MEETING PACKAGE \$80 per person

BREAKFAST – Choose 1

- Ultimate breakfast buffet
- Canadian breakfast buffet
- Keep it Healthy breakfast buffet

Includes coffee/tea service and assorted juices

AM BREAK

- Coffee/tea refresh
- Assortment of bottled juices
- Power Bars

LUNCH – Choose 1

- Mediterranean Buffet
- Orient Express Buffet
- Mexicali Fiesta buffet

Includes coffee/tea refresh & assorted soft drinks & bottled juices

PM BREAK

- Coffee/tea refresh
- Assorted soft drinks & bottled juices
- The Cookie Jar

Day Meeting Packages

Minimum of 15 people per package

ALL DAY MEETING PACKAGES INCLUDE:

Wired or wireless internet connection
8' Screen, AV table and necessary cabling

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DINNER (PLATED)



All 3-course plated dinners include artisan bread rolls with whipped butter, freshly brewed Royal Cup™ coffee and assorted Bigelow® specialty teas.

Soup & Salad Selections (Choice of one):

Broccoli cheddar soup with bacon

Cream of roasted pumpkin soup seasoned with curry

Traditional minestrone

Cock-a-leek soup with chicken, garlic and leeks

Caesar salad with crisp romaine, asiago crisp, capers, parmesan cheese and croutons served with Ric's signature Caesar dressing

Arugula with julienne apples, blue cheese, macerated chili tomatoes, cranberries and toasted almonds in a raspberry vinaigrette

Baby spinach salad with grilled pineapple, julienne carrots, walnuts, cranberries & aged cheddar tossed in a pineapple balsamic vinaigrette

Baby potato salad with champagne mustard aioli and bacon lardons

ENTREE SELECTIONS:

For Multi Choice Entrée, a surcharge of \$4 per person will be applicable (Maximum 2 choices)

Slow Roasted AAA Sterling Silver Prime Rib - \$52

Served with horseradish and au jus, buttermilk Yorkshire pudding, baked potato with all the fixings and market vegetables

AAA Sterling Silver Striploin - \$51

Grilled to perfection and topped with a sweet onion relish. Served with cheddar mashed potatoes, sautéed green beans and asparagus in a mushroom demi-glaze

Grilled Chicken Supreme - \$48

Topped with Neptune mix and brandy cream. Served with seasonal vegetables and cheddar mashed potatoes

Pacific Wild Sockeye Salmon - \$48

With snow crab and baby shrimp topped with a Béarnaise sauce.

Served with basmati rice pilaf, sautéed yellow squash and green zucchini

Roasted Alberta Pork Loin Rib Roast - \$42

Brushed with Quebec maple syrup. Served with an apple and onion compote, roasted baby potatoes, and sautéed vegetables

Poached Cod on a Bed of Polenta - \$40

With sautéed bok choy and drizzled with lemon caper beurre blanc

Baked Honey Mustard Chicken Breast - \$42

Stuffed with mushroom, bacon and goat cheese served with a carrot & sweet potato puree, and broccoli tossed in a poppy seed butter

Herb Roasted Turkey Breast - \$41

Served with cornbread stuffing and roasted butternut squash and a cranberry chutney

Wild Mushroom & Asparagus Risotto - \$32

Spinach & Ricotta Ravioli - \$30

Thai Curry Vegetables with Rice - \$28

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DINNER (PLATED)



Dessert Selections: (Choice of one)

Vanilla bean Crème Brulee garnished with fresh strawberries

New York Cheesecake infused with caramel & topped with field berries

Fruit custard tartlets with chocolate syrup

Gourmet tiramisu with berries

Kids Plated

12 years and under
(Includes Entrée, Dessert & 1 bottled juice)

Kids plated dinner #1 - \$14

Beef meatball on penne pasta with basil tomato sauce

Kids plated dinner #2 - \$12

Cheese pizza, ham & pineapple pizza or pepperoni pizza

Assorted seasonal vegetables with Parmesan ranch dip

Kids plated dinner #3 - \$13

Kobe Beef Burge & sweet potato fries **or** French fries served with ketchup

Kids plated dinner #4 - \$12

BBQ chicken, Yukon gold mashed potatoes with roasted garlic and buttered baby carrots

Kids plated dinner #5 - \$11

Chicken fingers & Sweet potato fries **or** Fresh fries served with ketchup

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DINNER (BUFFET)



All buffet dinners include artisan bread rolls with whipped butter, assorted seasonal vegetables with Parmesan ranch dip, a selection of deli meats, cheeses and a relish tray.

Served with freshly brewed Royal Cup™ coffee and assorted Bigelow® specialty teas

Pricing is based on 120 minutes of service for a minimum of 30 guests.

Kids 4-12 years eat for ½ price off selected buffet and Kids 0-3 years eat free.

Supreme Dinner Buffet - \$61

Choice of three (3) Salads, three (3) Stove tops and three (3) Proteins

Served with Chef dessert selection of assorted mini cheesecakes, strawberry shortcake, cupcakes with fresh berries and house made chocolate brownies

Deluxe Dinner Buffet - \$52

Choice of two (2) Salads, two (2) Stove tops and two (2) Proteins

Served with Chef dessert selection of tiramisu squares, fruit custard, tartlets, mini eclairs and house made cupcakes

Feast Dinner Buffet - \$43

Choice of one (1) Salad, two (2) Stove tops and one (1) Protein

Served with Chef dessert selection of assorted cakes, individual mousses, tartlets and specialty pastries

Salad Selections:

Caesar salad with crisp romaine, asiago crisp, capers, parmesan cheese and croutons served with Ric's signature Caesar dressing

Sundried tomato bowtie pasta salad tossed in a balsamic dressing

Baby spinach salad with toasted almonds, field berries, crumbled goat cheese & balsamic dressing

Organic greens with raspberries, grape tomatoes, cranberries & toasted almonds in a cilantro citrus vinaigrette

Artisan greens with fresh seasonal field berries and candied walnuts served with a raspberry vinaigrette dressing

Mediterranean bruschetta quinoa salad drizzled with a balsamic dressing

Baby potato salad with champagne mustard aioli and bacon lardons

Stove Top Selections:

Market vegetables sautéed in parsley butter

Eggplant parmigiana

Steamed broccoli & cauliflower in a Florentine sauce

Roasted curry squash

Oriental stir fried noodles

Farfalle pasta with a house made tomato basil sauce

Basmati rice pilaf with sweet garden peas

Coconut basmati rice pilaf

Herb roasted baby potatoes

Yukon Gold mashed potatoes with roasted garlic

Mushroom & spinach pie with a mashed potato topping

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DINNER (BUFFET)



Proteins Selections:

Honey and rosemary roasted chicken

Chicken parmigiana topped with marinara sauce and grilled Artichokes

Cajun rubbed pork loin with a caramelized onion and apple bacon chutney

Slow roasted turkey breast with cranberry chutney

Grilled vegetable & tofu lasagna with pesto

Lemon pepper salmon with a white wine caper beurre-blanc

Oven roasted wild cod fish served with a Thai coconut curry sauce

Grilled Basa filet on wilted spinach and garlic butter

Chef carved slow roasted AAA Sterling Silver roast beef served with au jus, creamy horseradish, and grainy mustards

add additional \$3 per person for Chef carving station

Dessert Selections:

Vanilla bean Crème Brulee garnished with fresh strawberries

NY Cheesecake infused with caramel & topped with berries

Fruit custard tartlets served with chocolate syrup

House made tiramisu topped with berries

Upgrade dessert tray to plated dessert \$4 per person – served with tea & coffee

Enhancements – Carvery

AAA Sterling Silver striploin roast beef - **\$11**

AAA Sterling Silver tenderloin roast beef - **\$13**

AAA Sterling Silver prime rib roast beef - **\$13**

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HORS D'OEUVRES



All Hors D'oeuvres are priced per dozen

minimum order of 2 dozen

Chilled Hors D'oeuvres

Grape tomatoes and Bocconcini skewer - \$34

Sprinkled with basil oil

Seared Ahi tuna - \$33

On a wonton crisp

Beef Tenderloin canapes - \$33

Served with horseradish mayonnaise, Boursin, caramelized onion and mushrooms

Beef carpaccio - \$33

Topped with provolone and basil on Melba toast

Shrimp Cocktail - \$32

Served with shrimp cocktail sauce

French brie tartlet - \$30

Topped with strawberry slice & black pepper

Prosciutto wrapped asparagus - \$29

Sundried tomato & Parmesan bruschetta - \$28

Served on a Crostini

Quiche Lorraine - \$25

With spinach and aged cheddar

Sizzling Hors D'oeuvres

Miniature beef wellington - \$33

Served with a Béarnaise sauce

Mini Beef Sliders - \$38

Served with basil mayonnaise

Tempura shrimp - \$34

With cilantro yogurt

Maryland Crab Cakes - \$36

Served with fire-roasted red pepper aioli

Grilled chicken quesadillas - \$32

Served with green chilies & Monterrey. J cheese

Boursin cheese tartlets - \$32

Served with sweet red pepper confit

Coconut crusted chicken skewer - \$33

Served with Thai sweet chili sauce

Chorizo & truffle stuffed mushrooms - \$31

Spanakopita - \$26

Served with tzatziki sauce

Chicken Wings - \$25

Choice of salt & pepper, hot sauce or BBQ sauce flavoured

Mini Pizzas - \$25

Topped with tomato mozzarella and basil

Vegetable Spring rolls - \$27

Served with cilantro Sriracha dipping sauce

Vegetable Samosa - \$28

Served with mint chutney

Vegetable and Pork Dumpling - \$24

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ACTION STATIONS



Action Stations (Chef Attended)

Cost is per person, minimum order of 30

Beef on a Bun - \$24

Chef carved AAA Sterling Silver prime rib roast beef served with pretzel rolls, au jus, horseradish and grainy mustards

Shrimp - \$19

Shrimp, citrus garlic butter, parmesan cheese, parsley and garlic toast

Pasta Bar - \$18

Assorted pastas with tomato basil and white wine sauce, grilled chicken and meat balls, served with a variety of toppings

Baked Potato & Mashed Potato Action Station - \$10

Baked potatoes and creamy mashed potatoes served in a martini glass with a variety of toppings

Maple Glazed Ham Carving Station - \$11

Maple glazed ham with grilled pineapple and grainy mustard

Turkey Carving Station - \$11

Slow roasted turkey breast served with cranberry chutney and turkey gravy

Dry Aged AAA Sterling Silver Roast Beef Carvery

Served with au jus, horseradish and grainy mustards. (Serves approximately 30 guests) – chef attended

-Prime rib roast beef carvery **\$460/station**

-Striploin roast beef carvery **\$395/station**

-Tenderloin roast beef carvery **\$475/station**

-Sirloin roast beef carvery **\$320/station**

Enhancements

Signature Cocktail or Martini - \$7.25 per drink

Toast to the Evening - \$6 per drink

A glass of house sparkling wine for each guest to toast as you begin your evening

Cranberry Pineapple Punch - \$4 per person

Late Night Snacks

Recommended for events with bar service -order for 50% of guaranteed number of guests for a minimum of 20 guests.

Hot Dog Stand - \$18

Assortment of Spolumbo sausages with freshly baked hoagie buns

Ketchup, mustard, pickled relish, sauerkraut, three cheese blends

Assorted bags of chips

Pizza Bar - \$17

Choice of two (2) pizzas:

Mushroom/ Pepperoni / Margarita / BBQ grilled chicken

Assorted vegetables with Parmesan ranch dip

Mozzarella Marinara and 3 Dips & Chips - \$14

Deep fried mozzarella balls with sweet tomato basil sauce

Baked tri-colour tortilla chips

Roasted red pepper hummus, fire roasted tomato salsa, and house made guacamole with lime and cilantro

Mini Sandwich Bar - \$13

Assorted selection of house made sandwiches with choice cold cuts on artisan breads

Variety of toppings and condiments

Build your own Poutine Bar - \$13

French fries, tater tots and sweet potato fries

Beef gravy and au jus

Cheddar cheese curds

Grilled chicken and pulled southern BBQ pork

Served with chives, sour cream, bacon bits, caramelized onions and diced pickles

FOUR POINTS BY SHERATON CALGARY AIRPORT

2875 Sunridge Way NE. Calgary, Alberta T1Y 7K7 Canada. Phone: 1-403-648-3180

Proudly prepared by Ric's Lounge & Grill: Fresh Ingredients & Freshly Prepared. All pricing is per person unless noted otherwise.

All food/beverage and rental are subject to 17% taxable service charge and 5% GST. Prices are subject to change.

Gluten Free & Dairy Free Items will incur additional charge.

BAR SERVICE



Bar Service – Cash & Host

Four Points by Sheraton Calgary Airport will provide the full bar set-up, including bartender, condiments, mix with garnishes & glassware.

Cash bar includes 5% GST - A bartender charge of \$25 per hour for a minimum of 4 hours will apply for bar revenue under \$400.

For additional pricing options including ticket bar, inquire with Catering office

Premium Liquor & Cocktails (1 oz) Cash \$5.75 and Host \$5.25

Vodka: Finlandia ®
Rum: Bacardi White and Black ®
Gin: Bombay Sapphire ®
Rye: Alberta Springs 10 Year ®
Tequila: El Jomador Silver ®
Scotch: Dewars White Label ®
Bourbon: Jim Beam White Label ®
Brandy: E & J Gallo ®

Wine by the glass (5 oz) Cash \$5.50 and Host \$5.00

Peller Estates, Family Series™
Cabernet Merlot and Pino Grigio

Martini 2oz Cash at \$9.00 and Host at \$8.50

Classic Vodka or Gin / Cosmopolitan / Crantini

Themed Martini 1 oz at \$7.50 and 2 oz at \$9.50

Create a martini of your choice

Non-Alcoholic Themed Martini 2oz Cash at \$5.00 and Host at \$4.75

Create a martini of your choice

Liqueurs 1 oz Cash \$6.25 and Host \$6.00

Amaretto ®
Bailey's Irish Cream ®
Jägermeister ®
Kahlua ®
Patron Citron

Beers - choose up to 4 from the following: BEST BREWS LOCAL - WILDROSE BREWERY® Cash \$6.25 and Host \$5.75

Electric Avenue (Lager)
Barracks Brown (Amber Ale)
Velvet Fog (Wheat)

DOMESTIC BEERS Cash \$6.25 and Host 5.75

Alexander Keith's ®
Bud Light ®
Coors Light ®
Kokanee ®
Molson Canadian ®
Rickard's White ®

IMPORTED BEERS Cash \$6.50 and Host \$6.00

Corona ®
Efes Pilsner ®
Heineken ®
Miller Genuine Draft ®
Stella Artois ®

Ciders and Coolers - choose up to 2 from the following: Cash \$6.50 and Host \$6.00

Bacardi Breezer ® Orange
Mikes Hard ® Lemonade
Mikes Hard ® Cranberry
Growers Cider ® Apple
Growers Cider ® Peach
Smirnoff Ice ®

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WINE LIST



Wine corkage is available at a surcharge. Inquire with Catering office for more info

House White Wine

Peller Estates, Family Series, Pinot Grigio - \$34

White Wine by the Bottle

Sauvignon Blanc, Oyster Bay, New Zealand - \$40

Garganega, Pieropan Soave Classico, Italy - \$40

Riesling, Dr. Loosen, Germany - \$40

Pinot Grigio, Villa Teresa, Italy - \$35

Chardonnay, Red Rooster, Okanagan - \$40

Sparkling and Rosé

Prosecco, Giusti Rosalia, Italy - \$37

Prosecco, La Marca, Italy - \$40

Rosé, Hillside Estate, Okanagan - \$40

Champagne, Veuve Cliquot, France - \$105

House Red Wine

Peller Estates, Family Series, Cabernet Merlot - \$34

Red Wine by the Bottle

Carmenere, Fevre Espino, Chile - \$40

Malbec, Trivento Golden Reserve, Argentina - \$40

Cabernet Sauvignon, Robert Mondavi, Napa Valley - \$38

Pinot Noir, Gray Monk, Okanagan - \$40

Shiraz, Barossa Valley, Australia - \$40

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AUDIO VISUAL



All prices are based per day per item and do not include 17% service charge AND 5% GST.

Contact Catering for additional audio-visual prices.

All-Inclusive Meeting Package \$430

- LCD Projector and 8' or 10' Tripod Screen
- Projection Table
- DI box sound patch

Cradle Projection Package \$300

- LCD Projector with 10' x 10' Post & Cradle Screen
- Projection table
- DI box sound patch

Tripod Projection Package \$260

- LCD Projector with 8' or 10' Tripod screen
- Projection table
- DI box sound patch
- All necessary cabling, extension cords and power bars

Podium Microphone Package \$150

- Podium & Wired microphone
- DI Box sound patch
- 6-Channel Mixer

AV Technician - \$65

price per hour per technician

Contact Sales & Catering for full details relating to labour rates

A La Carte AV Price List

LCD Projector - \$200

With projection table

10' x 10' Post and Cradle Screen - \$85

includes power bar and extension cord

10 Foot Tripod Screen - \$55

includes power bar and extension cord

8 Foot Tripod Screen - \$45

includes power bar and extension cord

DI Box (sound patch) with cables - \$25

Computer Speakers - \$25

2 Speaker PA System - \$150

200-watt speakers with stand

Handheld or Wireless Microphone - \$100

Podium & Wireless Microphone - \$125

Channel Mixer - \$65 or \$70

(required with microphone)

Polycom Conference Phone - \$100

Wireless Presenter Mouse for laptop - \$40

Laser Pointer - \$15

Post-It® Flip Chart Package - \$55

with easel, Post-it® flip chart pad, and markers

Flip Chart Package - \$40

with easel, flip chart pad, and markers

4' x 6' Whiteboard with markers - \$40

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POLICIES



Catering Policies: Included in the rental of function space is the setup of the room according to the details agreed upon, your choice of white or black linens and napkins, and hotel seasonal centerpieces. Same day set-up changes to the function space will be subject to a charge of fifty percent (50%) of that room's full price rental and may be subject to a change fee of \$50.00 per labour hour. All specialty linens including chair covers, coloured linens, back drop or other non-standard linens are available at an additional rental charge by an outside supplier. The use of nails, tacks and/or double-sided tape is not permitted in any hotel function space. 3M sticky double-sided table is permitted and must be removed by client at end of event. Charges will apply as a result of damages caused by these items to any hotel space. Please contact the catering office should you require earlier access to event space. All materials and personal effects must be removed from the function room at the end of the event unless otherwise arranged with the catering office and may be subject to additional charges. Should the decor or personal effects not be removed or cleaned up by client, a clean up fee of \$50.00 per labour hour will apply.

SOCAN and Re-Sound: All live and pre-recorded entertainment is subject to SOCAN (government tariff imposed on behalf of music composers, songwriters, lyricists and their publishers) and RE: SOUND copyright fees (government tariff imposed on behalf of record companies and recording artists)

- Without dance floor (up to 100 guests): **\$29.81**
- Without dance floor (101 to 300 guests): **\$42.86**
- With dance floor (up to 100 guests): **\$59.64**
- With dance floor (101 to 300 guests): **\$85.80**

Food & Beverage: The guaranteed number of guests attending your event is required five (5) business days prior to the event. Menus and wine selection must be confirmed at least 30 business days prior to the event date.

- The hotel does not allow guests to remove any left-over food or beverage from the property.
- Special dietary meals are available for guests with special dietary restrictions. Please discuss any requirements with the catering office no less than two (2) weeks prior to the event. All menu items may contain traces of nuts or nut oils.
- The hotel will be the sole supplier of all alcohol apart from wine by the bottle should the client wish to provide. A \$5.00 per person corkage fee will apply. The hotel will require a copy of the receipt to provide proof of purchase.

Billing: All quoted prices are subject to change without notice. Rates will be guaranteed no earlier than three (3) months in advance of function date.

Statutory Holidays: If your function is booked on a Canadian statutory holiday, an additional 15 percent (15%) surcharge will be applied to all food & beverage prices. However, if your function finishes into the holiday, this extra surcharge will not be applied.

Payment/Deposits: A credit card is required to guarantee all function space unless direct billing is approved. A non-refundable deposit is required to secure your room and will be used towards your final bill.

For weddings and social events, a second deposit, to the amount of 50% of your final bill, is due **45** days prior to the function date, with the remainder of your final bill due ten (10) business days prior to your function date. If there is still a remaining amount owing, the balance will be charged to the credit card on file the first business day after the function date. If the hotel owes the client, the amount will be refunded back to the credit card on file.

Shipping and Receiving: The hotel is not responsible for items shipped to the property or for lost and stolen shipments left on property. For any materials being shipped to the hotel, please inform the Catering office prior to shipping. All materials must include the function name and date, function room name, and on-site contact on each box being sent to the hotel. Material requiring storage of more than three (3) days prior to function and more than three (3) days after function will be subject to a \$5.00 charge per box, per day.

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