



Catering Menu



Breakfast

Buffet Style

15 Guests Minimum

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)

All Breakfast Buffets Include Coffee, Tea and Assorted Juice



Continental: \$17.50

- Assorted Fresh Baked Muffins & Pastries
- Seasonal Sliced Fresh Fruit
- Individual Yogurt cups

Gourmando: \$21.00

(Available plated for an additional \$3 per person)

- Assorted Fresh Baked Muffins & Pastries
- Scrambled Eggs
- Bacon, Ham and Breakfast Sausage
 - Beef Sausage Available for an Additional \$2.00 Per Person
- Breakfast Potatoes
- Seasonal Sliced Fresh Fruit

Brunch : \$26.00

- Assorted Fresh Baked Muffins & Pastries
- Fine Cheese Board
- Assorted Individual Yogurt Cups
- Scrambled Eggs
- Bacon, Ham and Breakfast Sausage
 - Beef Sausage Available for an Additional \$2.00 Per Person
- Pancakes OR French Toast with Maple Syrup, Nutella, Field Berries Sauce or Chocolate Sauce
- Breakfast Potatoes
- Seasonal Sliced Fresh Fruit

A la carte breakfast :

- Seasonal Sliced Fresh Fruit - \$7.75 Per Person
- Assorted Bagels with Cream Cheese - \$6.00 Per Person
- Jumbo Warm Cinnamon Buns - \$5.00 Per Person
- Assorted Fresh Baked Muffins & Pastries - \$5.00 Per Person
- Assorted Individual Yogurts - \$3.50 Per Person
- Variety of Cereals, Individual Boxes - \$4.00 Per Person
- Granola Bars - \$2.50 Per Person
- Mini Croissants - \$3.00 Per Person
- Pancakes OR French Toast & Maple Syrup, Nutella, Field Berries Sauce or Chocolate Sauce - \$4.50 Per Person
- LOX Platter (Smoked Salmon, Assorted Bagels, Cream Cheese, Red Onions and Capers) - \$8.00 Per Person
- Scrambled Eggs \$3.50 - Per Person
- Breakfast Sausage \$5.00 - Per Person
- Beef Sausage \$7.00 - Per Person
- Bacon \$5.00 - Per Person
- Ham \$5.00 - Per Person

Breaks

12 Guests Minimum

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)



Snack Time: \$15.00

- Seasonal Sliced Fresh Fruit
- Cookies and Pastries
- Coffee and Tea

Chocolate Shop: \$18.00

- Chocolate Brownies
- Chocolate Cookies
- Chocolate Covered Strawberries
- Coffee, Tea and Hot Chocolate

Health Kick: \$16.00

- Crudités & Dip
- Hummus with Pita Chips
- Seasonal Sliced Fresh Fruit
- Trail Mix
- Assorted Juices

Movie Time: \$14.00 (All Items are Individually Packaged)

- Assorted Candies
- Mini chocolate Bars
- Popcorn Party Mix
- Variety Small Bags of Chips

A'la Carte Treats:

- Assorted Cookies - \$2.50 Per Person / \$20.00 Per Dozen
- Croissants, Cinnamon Buns, Danishes - \$5.00 Per Person/ \$40.00 Per Dozen
- Yogurt Parfait - \$4.00 Per Person
- Seasonal Sliced Fresh Fruit - \$7.75 Per Person
- Fresh Whole Fruit - \$2.00 each
- Granola Bars - \$2.50 each

A'la carte Refreshments:

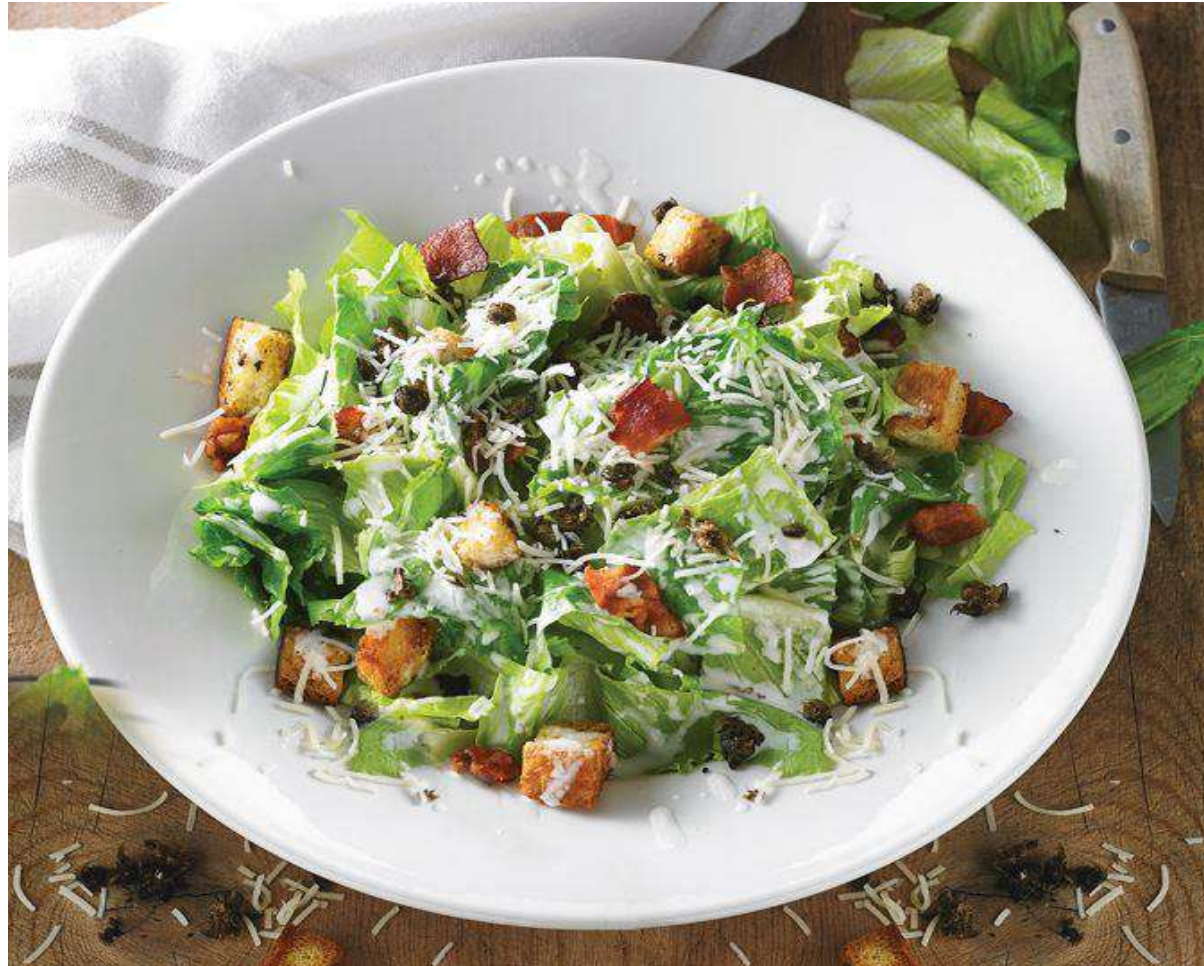
- Coffee & Tea - \$3.00 Per Person
- Hot Chocolate - \$3.50 Per Person
- Assorted Soft Drinks - \$3.00 Each
- Assorted Bottles of Juices - \$3.00 Each
- Bottles of Water - \$3.00 Each
- Bottled Still and Sparkling Water Table Service - \$3.00 Each
- Vitamin Water - \$3.50 Each
- Fruit Infused Water Dispenser (Cucumber, Lemon, Orange) - \$28.00 per 50 Servings
- Water Station - \$20.00 per 50 Servings

Lunch

Buffet Style

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)



Coupe: \$28.00 Per Person, Minimum 30 Guests

- Soup of the Day
- Assorted Pinwheel Wraps
- Fine Cheese Board
- Cherry Tomato, Bocconcini, Arugula and Pesto Salad
- Mesclun Greens with Roasted Garlic Dressing
- Crudités and Dip
- Seasonal Sliced Fresh Fruit
- Dessert of the Day (Chef's Choice)

Roadster: \$36.00 Per Person, Minimum 30 Guests

- Assorted Pinwheel Wraps
- Choose One:
 - Caesar Salad
 - Cherry tomato, Bocconcini, Arugula and Pesto Salad
 - Mesclun Greens with Roasted Garlic Dressing
- Crusted Cod
- Grilled Chicken with White Cream Sauce
- Jasmine Rice OR Baby Herb Roasted Potatoes
- Dessert of the Day (Chef's Choice)

BYO Burger: \$33.00 Per Person, Minimum 15 Guests

- Choose one: Beef or Chicken or Veggie burger
 - Served with a Crusty Bun, all the Fixings and Condiments
- Cherry Tomato, Bocconcini, Arugula and Pesto Salad
- Mesclun Greens with Roasted Garlic Dressing
- French Fries
- Dessert of the Day (Chef's Choice)

Gran Turismo Sandwiches: \$33.00 Per Person, Minimum 15 guests

Built the Italian way with Crusty Rolls, Italian Deli Meats, Tomatoes, Olive Oil, Herbs and Cheese.

- Soup of the Day
- Caesar Salad
- Mesclun Greens with Roasted Garlic Dressing
- Assortment of Meat Sandwiches (Prosciutto, Capicollo and Salami Di Genoa)
- Vegetarian Sandwich (Goat Cheese and Grilled Vegetables)
- Crudites and Dip
- Seasonal Sliced Fresh Fruit
- Dessert of the Day (Chef's Choice)

Marque: \$42.00 Per Person minimum 40 Guests

- Assorted Pinwheel Wraps
- Choice of 2 salads:
 - Mesclun Greens with Roasted Garlic Dressing
 - Caesar Salad
 - Cherry Tomato, Bocconcini, Arugula and Pesto Salad
 - Coleslaw
 - Potato Salad
- Crudites and Dip
- Classic Roast Beef with Red Wine Au Jus and Horseradish (Chef Attended + \$125.00/100 Guests)
- Choice of One:
 - Pork Tenderloin
 - Salmon with Caper Cream Sauce
 - Oven Roasted Chicken with White Wine Cream Sauce
- Penne with Pesto and Vegetables
- Garlic Mashed Potatoes
- Seasonal Vegetables
- Dessert of the Day (Chef's Choice)

Dinner

Buffet Style

Prices are Per Person

Includes Bread and Butter, Soup of the Day, Coffee and Tea

Gluten-free options available for additional charge (+\$3.50 per person)



Porsche \$42.00 Per Person, Minimum 30 guests

- Assorted Pinwheel Wraps
- Fine Cheese Board
- Caesar Salad
- Mesclun Greens with Roasted Garlic Dressing
- Crusted Cod
- Pork Tenderloin
- Jasmine Rice
- Baby Herb Roasted Potatoes
- Crudites and Dip
- Dessert of the Day (Chef's Choice)

Ferrari \$46.00 Per Person, Minimum 40 guests

- Assorted Pinwheel Wraps
- Caesar Salad
- Cherry Tomato, Bocconcini, Arugula and Pesto Salad
- Mesclun Greens with Roasted Garlic Dressing
- Fine Cheese Board
- Crudités and Dip
- Spinach and Ricotta Cannelloni
- Penne Alfredo with Chicken
- Garlic Mashed Potatoes
- Classic Roast Beef with Red Wine Au Jus and Horseradish
 - Add Chef Attended Station \$125.00/100 Guests
 - Upgrade to Prime Rib Roast \$6.00 Per Person
- Seasonal Vegetables
- Dessert of the Day (Chef's Choice)

Lamborghini \$55.00 Per Person, Minimum 40 Guests

- Assorted Pinwheel Wraps
- Choice of 2 Salads
 - Green Bean and Duck Confit Salad
 - Mesclun Greens with Roasted Garlic Dressing
 - Caesar Salad
 - Orzo, Prosciutto, Pesto, and Arugula Salad
- Crudites and Dip
- Classic Roast Beef with Red Wine Au Jus and Horseradish
 - Add Chef Attended Station \$125.00/100 Guests
 - Upgrade to Prime Rib Roast \$6.00 Per Person
- Choice of: (Choose One)
 - Salmon with Caper Cream Sauce
 - Grilled Chicken with White Wine Cream Sauce
- Penne with Pesto and Vegetables
- Variety of Deli Meat Platter
- Garlic Mashed Potatoes
- Rice Pilaf
- Seasonal Vegetables
- Dessert of the Day (Chef's Choice)

Rolls Royce Buffet

\$62.00 Per Person

Minimum 40 guests

Includes: Buns and Butter, Coffee and Tea

Choice of 2 Salads, Choice of 2 Side Dishes, Choice of 2 Main Entrée, and Choice of 1 Dessert

Gluten-Free options available for an additional charge (+\$3.50 per person)

Salad/Starter (Choose Two)

- Caesar Salad
- Mesclun Greens with Roasted Garlic Dressing
- Cherry Tomato, Bocconcini, Arugula, and Pesto
- Potato Salad
- Coleslaw
- Pasta Salad
- Soup of the Day

Side Dish (Choose Two)

- Garlic Mashed Potatoes
- Baby Herb Roasted Potatoes
- Rice Pilaf
- Quinoa
- Seasonal Roasted Vegetables

Dessert (Choose One)

- Assorted Squares and Cookies
- Berry Crumble with Cream
- Tiramisu (Available as Gluten free +3.50)
- Cake: Choose One
 - Carrot
 - Chocolate
 - Goopy Caramel

Main Entrée (Choose Two)

- Classic Roast Beef with Red Wine Au Jus and Horseradish
 - Add Chef Attended Station \$125.00/100 guests
 - Upgrade to Herb Crusted Prime Rib Roast \$8.00/person
- Roasted Pork Loin
 - BBQ
 - Herb Roasted with Apple Sauce
- Oven Roasted Chicken Breast with White Wine Cream Sauce
- Roasted Cod with Herb Crust
- Pasta (One choice of the below)
 - Lasagna Bolognese
 - Penne Alfredo with Chicken
 - Penne Primavera (Vegetarian)
 - Spinach and Ricotta Cannelloni (Vegetarian)
- Vegetarian (One choice of the below)
 - Stuffed Squash
 - Eggplant Parmesan
- Salmon with Caper Cream Sauce (+8.00 per person)

Upgrades:

- Charcuterie Board \$6.00 Per Person
- Seasonal Sliced Fresh Fruit \$7.75 Per Person

Plated Dinner

30 Persons Minimum

Prices are Per Person

Includes Buns and Butter, Coffee and Tea

Gluten-free options available for additional charge (+\$3.50 per person)

Entrée: *(Minimum of 10 for each entrée selection)*

- Lamb Rack \$55
- Veal Chop \$45
- Filet Mignon \$53
- Alberta AAA NY Strip Loin 10 oz \$50
- Prime Rib \$58
- Pork Tenderloin \$40
- Chicken Supreme \$44
- Fillet of Salmon \$47
- Stuffed Squash (Vegetarian) \$34
- Eggplant Parmesan (Vegetarian) \$34

Seasonal Vegetables *(Chef's Choice)*

Starters and Appetizers: *(Choose One)*

- Caesar Salad
- Balsamic Mesclun Greens
- Coleslaw
- Soup of the Day
- Sauteed Gulf Prawns

Side Dishes *(Choose One)*

- Garlic Mashed Potatoes
- Baby Herb Roasted Red Potatoes
- Rice Pilaf
- Quinoa

Dessert: *(Choose One)*

- Berry Crumble with Cream
- Triple Chocolate Fudge Cake with Chocolate Velouté Sauce
- Black Forest Cake *(Available as Gluten free + \$3.50 per person)*
- Chocolate Almond Torte *(Available as Gluten free + \$3.50 per person)*
- Traditional Tiramisu *(Available as Gluten free + \$3.50 per person)*
- Fruit Salad *(Lactose free)*



Reception

Prices are Per Person

Gluten-free options available for additional charge (+\$3.50 per person)



Supercharged: \$26 per person (6-8 pieces per person)

- Beef Sliders on Buns with Mayonnaise
- Fresh Mozzarella on a Crouton with Crispy Prosciutto and Basil Pesto
- Arancini with Dried Tomato Mayonnaise
- Grilled Bread Garnished with a Creamy Blend of Garlic and Shrimp
- Warm Goat Cheese with Roasted Hazelnuts and Slow-Roasted Tomatoes on Crusty Bread

All Wheel Drive: \$22 per person (10-12 pieces per person)

- Fine Cheese Board
- Brochette of Mozzarella Fior Di Latte, Tomatoes and Fresh Basil (gluten-free)
- Spanakopita with Tzatziki Dip
- Indian Samosas with Mango Chutney
- Vegetarian Spring Rolls with Sweet Chili Sauce
- Shrimp and Vegetable Purse

Classic: \$18 per person (14-16 pieces per person)

- Assortment of Cold Canapés: Smoked Salmon, Shrimp, Liver Pate Mousse, Salami and Mandarin Ham Canapés.
- Assortment of Vegetarian Canapés: Guacamole Mousse, Sun Dried Tomato Mouse, Carrot and Cumin Mousse, Mushroom and Parmesan and Hummus Mousse and Grilled Chickpea Canapés.
- Assortment of Hot Canapés: Mini Tourtière, Mini Quiche Lorraine, Mini Quiche Florentine, Mini Cocktail Sausage Rolls and a Mini Cheese Pizza.

Hot Hors D'œuvres (1 Dozen serves 2-3 people)

- Warm Goat Cheese with Roasted Hazelnuts and Slow-Roasted Tomatoes on Crusty Bread - \$37 Per dozen
- Arancini with Dried Tomato Mayonnaise - \$37 Per dozen
- Vegetable Spring Rolls with Sweet Chili Sauce - \$23 Per dozen
- Vegetable Samosas with Mango Chutney - \$39 Per dozen
- Sautéed Gulf prawns - \$49 Per dozen (gluten-free)
- Parmigiana Chicken Wings - \$25 Per dozen
- Mini Meatballs with Neapolitan sauce – \$21 Per dozen
- Shrimp and Vegetable Purse - \$40 Per dozen
- Mini Quiche - \$23 Per dozen
- Beef Sliders on Buns with Mayonnaise – \$7 per person

Cold Hors D'œuvres (1 Dozen serves 2-3 people)

- Fresh Mozzarella on a Crouton with Crispy Prosciutto and Basil Pesto - \$35 Per Dozen
- Grilled Bread Garnished with a Creamy Blend of Garlic and Shrimp - \$35 Per Dozen
- Goat Cheese and Pistachio Ball (gluten-free) - \$35 per dozen
- Brochette of Mozzarella Fior Di Latte, Tomatoes and Fresh Basil (gluten-free) - \$35 Per Dozen
- Bruschetta with Crusty Flatbread - \$5.25 Per Person
- Antipasti Platter - \$12.50 Per Person
- Crudités and Dips - \$5.25 Per Person
- Fine Cheese Board - \$10.50 Per Person
- Seasonal Sliced Fresh Fruit - \$7.75 Per Person
- Olive & Pickle Tray - \$5.25 Per Person
- Smoked Salmon Platter - \$16 Per person

A LA CARTE RECEPTION: CHEF ATTENDED (Minimum 35 Guests)

- Herb crusted Alberta prime rib with red wine jus, buns, mustards and horseradish - \$35 Per person
- Baron of Beef with red wine jus, buns, mustards and horseradish - \$25 Per person
- Pasta Station - Penne or gnocchi with basil, mushrooms, cherry tomatoes, parmesan cheese, bacon, and a choice of 2 sauces - \$30.00/person
 - Rosata,
 - Bolognese,
 - Alfredo,
 - Arrabiata
 - Napoletana

Enhance Station with a Choice of: (\$2.50 Per Item/Person)

- Pesto
- Italian sausage
- Shrimp
- Chicken

- Vodka Prawn Sautee Station - Gulf prawns sauteed with garlic butter, a splash of vodka and lemon - \$22.00 Per Person
 - Add -White Wine Seafood Medley Sautéed Station with Prawns, Mussels, and Scallops
Additional - \$5.00 Per Person
- Risotto Station - Parmesan Cheese, Fresh Asparagus, Green Onions, Mushrooms and White Wine - \$20.00 Per Person
 - For an additional \$3.50 Per Person add Prawns

Late Night Snacks

- Antipasti Platter - \$14 Per Person
- Choice of Pizzas (Max 3 Choices) - \$14 Per Person
 - Americana
 - Salsiccia e Portobello Mushrooms
 - Pomodoro e Formaggio
- Olive & Pickle Tray - \$7 Per Person
- Beef Sliders on Buns, with Sides – \$7.00 Per Person (2 Units Per Person)



Banquet Wine and Bar Services



Bar Services

Host Bar:

Host will pay for all beverages for guests for the duration of the event. Subject to 18% service charge and 5% GST.

Host Tickets:

Hotel will provide tickets to the host to hand out to guests. Host will be charged for tickets which are redeemed. Subject to tax and service charge. Guests will pay for additional drinks.

Cash Bar:

Guests pay for individual beverages for the duration of event. GST included in price.

Corkage Bar:

The Holiday Inn & Suites Calgary South Conference Centre does not permit corkage bars.

Bartender Fee:

One bartender is required per 100 guests; additional bartenders required at \$25 per hour for a minimum of three hours. A bartender charge of \$75 will be applied if consumption is less than \$300. If room set-up must be changed with less than 24 hours notice, a labour fee of \$25 per hour, per porter, will apply.

Banquet Wine

Sparkling Wine (By the bottle)

- Zonin Prosecco 1821, Italy \$39.00
- Zonin Rose Brut, Italy \$39.00
- Cava-Freixent, Cordon Negro Brut, Spain \$44.00

Della Casa

- House Wine Citra Rosso (Liter) 6oz \$9.00 Bottle \$38.00
- Montepulciano, Italy
- House Wine Citra Bianco (Liter) 6oz \$9.00 Bottle \$38.00
- Trebbiano, Italy

Vino Bianco

- Runfino, Orvieto Classico, Italy \$35.00
- Zonin Giangio, Vento, Italy \$38.00
- Masi Masiano, Verfuzzo/Pinot Grigio \$43.00
- Jackson-Triggs Riesling, Okanagan Estate, Canada \$43.00
- Oyster Bay, Chardonnay, New Zealand \$44.00
- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand \$48.00

Vino Rosso

- Ruffino Chianta, Sangiovese, Tuscany Italy \$35.00
- Ventiterre Montepulciano d'Abruzzo, Italy \$36.00
- Cono Sur Organic, Cabernet Sauvignon/Carmenere, Chile \$38.00
- Rocco di Montemassi Le Focaie, Sangiovese/Maneremma, Tuscany Italy \$46.00
- Ripassp Valpolicella Superiore, Zonin, Veneto, Italy \$46.00
- Inniskillin Merlot Reserve, Okanagan Estate, Canada \$47.00
- Castello di Albola, Chianti Classico, Tuscany, Italy \$52.00
- Bontterra, Organic Cabernet Sauvignon, California, United States \$55.00
- Beni di Bataciolo, Barolo, Piedmont, Italy \$69.00
- Osoyoos Larose 'Le Grand Vin' Merlot/Cabernet Franc/Cabernet Sauvignon/Petit Verdot/Malbec, Okanagan Valley, Canada \$93.00

Vino Rosato

- La Vielle Ferme, Rose, Cinsault/Grenache/Syrah, Rhone Valley, France \$35.00

Bar Pricing

Host Bar Pricing

House Liquor \$7.00

Premium Brand Liquor \$8.00

Domestic Beer \$7.50

Import Beer \$8.00

House Red or White Wine \$7.00

Premium Red or White Wine (Please see wine list)

Premium Liqueurs \$8.00

Soft Drinks \$3.00

Cash Bar Pricing

House Liquor \$8.00

Premium Brand Liquor \$8.50

Domestic Beer \$8.00

Import Beer \$8.50

House Red or White Wine \$7.50

Premium Red or White Wine (Please see wine list)

Premium Liqueurs \$9.00

Soft Drinks \$3.00

Non Alcoholic Bar Service

Mocktail Bar:

Hibiscus and White Cranberry Spritzer \$8.00

Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice and soda water.

Berry and Pomegranate Mojito \$8.00

Mixed berries, pom wonderful juice, fresh mint, simple syrup and soda water garnished with a fresh lime wheel.

Arnold Palmer \$5.00

Refreshing blend of iced tea and lemonade garnished with a fresh lemon wheel.

Punch:

Non-Alcoholic Fruit Punch (serves 50 guests) \$95

Rum Punch (serves 50 guests) \$150

Catering Information

Thank you for considering the Holiday Inn & Suites South Calgary Conference Centre to host your upcoming event. We are eager to assist with every detail to ensure complete success. Please review the following standard guidelines and policies:

Stretch your meeting dollars further with IHG Business Rewards

- Earn 3 IHG points per \$1USD spent
- No Minimum threshold
- Use points toward stays at 5000+ IHG hotels world wide

Food & Beverage

The Holiday Inn & Suites Calgary South Conference Centre shall be the sole provider of food and beverage items. Special requirements (e.g. food samples) must be approved by the culinary team and may be subject to additional charges. The customer is to indemnify and hold harmless the Holiday Inn & Suites Calgary South Conference Centre, their employees and agents against any damages and all suits caused by their own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item).

Buffet products are displayed for a maximum of one and a half (1½) hours at any function to ensure the quality and integrity of the product. A one and a half (1½) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied. Charges will apply for any dietary substitutions requested on the day of the function.

The service of alcoholic beverages is subject to the inclusion of food. The Holiday Inn & Suites Calgary South Conference Centre must provide all liquor and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:00 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.

Deposits, Guarantees, and Payment Procedures

Deposit:

A deposit of 10% of the function cost is due with the signed contract. This is a non-refundable deposit. Should the group fail to submit the deposit, the Hotel reserves the right to release guest room accommodation and function space.

25% of the function cost is due 60 days prior to the event start date.

50% of the function cost is due 30 days prior to the event start date.

100% of the balance, minus the deposit, is required 5 days prior to start date.

Meeting:

Full payment is due prior to event start unless company credit has been pre-approved. If credit has not been pre-approved, a credit card number must be provided. If payment is not received within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. The company shall pay all legal costs, on a solicitor and own client, full indemnity basis, any fees, disbursements and expenses incurred by the hotel or assigns or agents for the purpose of enforcing this agreement or collecting the debts due and owing to the hotel by the company.

Wedding/Social Event:

Payment is required 72 hours prior to event date, based on guaranteed numbers provided to the Holiday Inn & Suites Calgary South Conference Centre. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

Cancellation

If it is necessary to cancel your meeting or function, the Catering Department must be contacted as soon as possible.

All cancellations must come in the form of a written request. The front office is unable to cancel functions.

- 30 or more days prior to event, loss of deposit
- 29-21 days prior to event, loss of deposit + 25% of all contracted charges
- 20-14 days prior to event, 50% of contracted charges
- 13-7 days prior to event, 75% of contracted charges
- Fewer than 7 days prior to event, 100% of all charges will apply.

Additional Charges

Labour:

One bartender is required per 100 guests; additional bartenders required at \$25 per hour for a minimum of three hours. A bartender charge of \$75 will be applied if consumption is less than \$300. If room set-up must be changed with less than 24 hours notice, a labour fee of \$25 per hour, per porter, will apply.

Electricity:

Extension cords and power bars are available for \$10.00 each. A charge will be assessed for electrical requirements exceeding normal usage.

SOCAN and Sound Fee:

A performing rights license is required when renting a facility for a private function (wedding, dinner, fashions, etc.) if music is performed during the event (live or pre-recorded). The license fee is remitted to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and re: Sound (Re: Sound Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada). The fees are then distributed to the copyright owners in the form of a royalty. Our catering team will notify you of the fee based on the final size and details of the event.

Service Charges and GST:

All food and beverage products, room rental / setup fees and labour are subject to applicable taxes and an 18% service charge.

Decorations, Signage, and Smoking

Signage:

The Holiday Inn & Suites Calgary South Conference Centre reserves the right to remove any inappropriate or inadequate signage. Signage is not permitted in the lobby area. Any signage attached to our walls must be attached with blue sticky paste or painter's tape. Signage may not be attached to the wall with any means that will leave permanent damages. Additional charges will apply if walls incur damages due to hanging signage. Signage is not permitted to be hung from our ceilings.

Decorations:

The Catering Department will inform the guest, one week prior to the function, regarding the specific date and time the room is available for decorating. Confetti, real flower petals, fog and bubble machines are not permitted in any function room. Candles must have a protective covering to prevent accidental contact with the flame.

Smoking:

All banquet rooms and public areas of the Holiday Inn & Suites Calgary South Conference Centre are non-smoking.

Boxes, Shipping and Storage

The Holiday Inn & Suites Calgary South Conference Centre is pleased to accept delivery of materials from the event convener, with prior arrangements and space permitting.

The Holiday Inn & Suites Calgary South Conference Centre cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Storage requirements exceeding three days prior to a function and exceeding three days after a function will be subject to additional charges of \$25.00 per day.

Personal belongings and equipment must be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. The Holiday Inn & Suites Calgary South Conference Centre cannot accept liability for articles left in the function room.