



catering menu

2019-2020

**HOTEL
CLIQUE**
CALGARY AIRPORT

TONIC KITCHEN
+ BAR

APPLAUSE
HOTEL
... by CLIQUE ...



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All food and beverages must be purchased through the
Clique Hotels & Resorts catering department.

All prices do not include GST or 18% service charge.
Cancellation charges may apply if done within 72 hours of the function.

10 available for small meetings with minimum of 10 people



all day meeting package

\$80 PER PERSON

includes

meeting room rental*

breakfast

morning coffee break

lunch

afternoon coffee break

on-site audio and visual equipment

[includes one screen, one projector, one flip chart, conference phone]

ask us about half-day meeting packages (\$45 PER PERSON)

Prices do not include GST or 18% service charge.

Cancellation charges may apply if done within 72 hours of the function.

* Minimum 15 people for the Kicking horse/Crowsnest meeting room.

* Minimum 40 people for the Continental East/West meeting room.

* Minimum 60 for the Continental Divide meeting room.

A photograph of a breakfast buffet spread featuring a bowl of fruit and granola, a glass of orange juice, and a plate of cinnamon rolls.

breakfast buffet options

priced per person

CHOICE OF ONE OF THE FOLLOWING BUFFETS

hot breakfast ¹⁰

- selection of chilled juices
- sliced seasonal fruit
- assortment of pastries
- cheese and herbed scrambled eggs

- sausage and country style bacon
- pancakes served with warm maple syrup
- seasoned home fries
- coffee and tea included

\$20

clique continental ¹⁰

- selection of chilled juices
- sliced seasonal fruit
- individual fruit yogurt
- croissants served with whipped butter and preserves

- assortment of muffins and pastries
- coffee and tea included

\$17

add ons

- turkey bacon – \$2 per person
- oatmeal – \$3 per person
brown sugar, mix berry, cinnamon apple

- toast & bagel station – \$2 per person

morning break ¹⁰

continuous coffee and tea service throughout your event based on consumption.

- power bars
- sliced seasonal fruit
- granola bars

\$9

afternoon break ¹⁰

continuous coffee service throughout your event.

- choice of sliced seasonal fruit or assorted bags of chips
- country style cookies

\$9

Individual prices for items listed. All prices do not include GST or 18% service charge.
Cancellation charges may apply if done within 72 hours of the function.

¹⁰ available for small meetings with minimum of 10 people



lunch buffet options

priced per person

All lunch buffets include freshly brewed coffee and herbal tea.
Chilled juices, soda and bottled water are billed on consumption.

CHOICE OF ONE OF THE FOLLOWING BUFFETS

taste of mexico (10)

\$28

- black bean & rice salad
- market greens, with assorted dressings
- guacamole, shredded cheese, salsa, sour cream
- warm tortilla shells
- sautéed peppers & onions
- chipotle chicken
- cilantro lime beef
- chef's choice of desserts

the deli style sandwich bar (10)

\$22

- soup of the day
- assorted bread and wraps
- vegetable crudité's with dip
- market greens, with assorted dressings
- platter of sliced cheese
- platters of roasted alberta beef, smoked turkey, & country ham
- platters of sliced tomato, lettuce & grilled vegetables
- hummus, roasted garlic mayo and dijon mustard
- chef's choice of dessert
- condiments

asian fusion (10)

\$24

- wonton soup
- assortment of breads and creamery butter
- marinated asian noodle salad
- vegetable crudité's with dip
- cilantro lime slaw
- black bean beef and broccoli
- vegetable fried rice
- marinated chicken with a grilled pineapple ginger sauce
- chef's choice of dessert



lunch buffet options continued

priced per person

taste of italy

\$28

- garlic bread
- market greens with assorted of dressings
- caesar salad
- vegetable crudités with dip
- penne pasta with grilled chicken, julienne vegetables, rosé sauce
- grilled vegetable lasagna
- chef's choice of desserts

mediterranean splash

\$29

- hummus & tzatziki
- vegetable crudités with dip
- greek salad
- market greens, with assorted dressings
- grilled vegetable moussaka
- chicken souvlaki
- vegetable rice pilaf
- chef's choice of dessert

alberta raised

\$30

- assorted breads and creamery butter
- market greens, with assorted dressings
- caesar salad, croûtons, bacon bits and parmesan cheese
- vegetable crudités with dip
- roasted mini herbed potatoes
- seasoned strip loin, lemon thyme au jus
- grilled chicken with a natural au jus
- seasonal vegetable
- chef's choice of dessert



à la carte

beverages

bottle water	\$3.50
assorted soft drinks	\$3.50 EACH
assorted herbal teas	\$3 EACH
sparkling water	\$4 PER BOTTLE
coffee	\$3 PER PERSON
25 cup urn of coffee	\$50
50 cup urn of coffee	\$90

snacks

warm jalapeño pretzel with grainy mustard beer dip	\$6 PER PERSON
sliced fruits	\$8 PER PERSON
imported & artisan cheeses, strawberries, savoury crackers	\$12 PER PERSON
individual bags of chips	\$21 PER DOZEN
assortment of baked muffins	\$27 PER DOZEN
country style cookies	\$28 PER DOZEN
assorted mini croissants with whipped honey butter and preserves	\$30 PER DOZEN
pecan chocolate brownies	\$32 PER DOZEN



dinner buffet

priced per person

All dinner buffets include freshly brewed coffee and herbal tea. Chilled juices, soda and bottled water are billed on consumption.

kicking horse dinner buffet

\$49

- assorted rolls and creamery butter
- vegetable crudité's with dip
- market greens, with assorted dressings
- seasonal vegetables
- herbed roasted mini potato or vegetable basmati rice pilaf
- squash ravioli with pesto cream sauce, topped with sautéed mushrooms
- chef's selection of desserts

CHOICE OF TWO MAIN DISHES

- baked salmon with lemon thyme butter sauce
- roasted chicken supreme with forest mushroom sauce
- alberta beef with red wine peppercorn au jus
- maple sugar glazed pork loin
- wild cod with green curry basil sauce

chef carving station

\$9

CHOICE OF ONE PROTEIN

- alberta strip loin with horseradish au jus
- dried fruit stuffed turkey breast with roasted garlic au jus
- herbed crusted salmon served with a lemon dill sauce



plated dinner

Entrée selections include a choice of soup or salad and one dessert.
For both soup and salad add \$6 per person. Minimum 20 people.

soup

- roasted tomato and tri-color pepper bisque
- creamed asparagus and summer pea soup
- winter butternut squash soup drizzled with ice wine

salads

- market greens, ribbons of carrot & cucumber and grilled artichokes served with fire roasted tomato vinaigrette
- fresh heirloom tomatoes, feta cheese, baby arugula served with aged balsamic dressing
- baby romaine wedge, smoked bacon, herbed croûtons, shaved pandano cheese served with garlic dressing
- organic spinach & kale leaves, dried cherries, crumbled feta, mandarin oranges served with citrus vinaigrette

mains

grilled vegetable terrine-forest mushroom polenta	\$39
stuffed chicken supreme	\$52
chicken stuffed with roasted red pepper & herbed havarti cheese, served with garlic mashed potatoes and calvados au jus	
herb du provence crusted salmon	\$52
served with forest mushroom rice pilaf and seasonal vegetables	
duo of alberta strip-loin steak & crusted pork tenderloin	\$56
alberta strip loin steak, roasted garlic herbed crusted pork tenderloin with dried cherry au jus, seasonal vegetables and garlic mashed potatoes	
alberta prime rib	\$56
seasoned & slow cooked, served with yorkshire pudding, seasonal vegetables and baked potato	
prosciutto wrapped halibut	\$61
served with a white bean puree, sautéed broccolini and vegetable basmati rice	

dessert

- new york cheesecake with berry compote
- layered chocolate cake
- caramel apple cheesecake



reception hors d'oeuvres

cold selection

shrimp cocktail with cocktail sauce

\$7 PER PERSON

mini vegetable crudités

\$4 PER PERSON

bocconcini cheese, cherry tomatoes, fresh basil and aged balsamic

\$27 PER DOZEN

olive tapenade topped with triple crème brie

\$27 PER DOZEN

mango ahi tuna tartar

\$48 PER DOZEN

hot selection

vegetable spring roll with red wine plum sauce

\$28 PER DOZEN

spinach & grilled artichoke stuffed mushroom caps

\$28 PER DOZEN

mini tonic burger, house made alberta beef patty and herbed havarti

\$30 PER DOZEN

grilled chicken skewers with sweet thai sauce

\$30 PER DOZEN

teriyaki beef skewers

\$30 PER DOZEN

beef wellingtons

\$30 PER DOZEN

chicken wings with assorted sauces

\$30 PER DOZEN

smoked salmon mini quiche

\$30 PER DOZEN

mini vegetable samosa with cucumber mint yogurt

\$30 PER DOZEN

beverage menu

cash bar For groups where individual guests purchase their own beverages.
Cash prices include all applicable charges and taxes.

host bar For groups where the host pays for all beverages.
Host prices are subject to 18% service charge and 5% GST. Charged on consumption.

red wine

	BOTTLE
lindeman's BIN 50, SHIRAZ 2016, AUSTRALIA	32
bv costal estate MERLOT 2016, UNITED STATES	34
sans+pareil estate SHIRAZ 2018, AUSTRALIA	36
bodega norton BARREL SELECT, MALBEC 2015, ARGENTINA	41
santa carolina CABERNET SAUVIGNON RESERVA 2015, CHILE	42
matua malborough PINOT NOIR 2016, NEW ZEALAND	43
chateau timberlay BORDEAUX 2016, FRANCE	48
gabbiano DOCG, CHIANTI 2015, ITALY	55
rigamarole red blend BC VQA 2015, CANADA	40
raza reserva malbec 2015, ARGENTINA	45
couleurs d' aquitaine the original PINOT NOIR 2017, FRANCE	55
zorzal terroir unico CABERNET SAUVIGNON 2014, ARGENTINA	60
vinetti de fiorini CHIANTI SUPERIORE 2015, ITALY	70

white wine

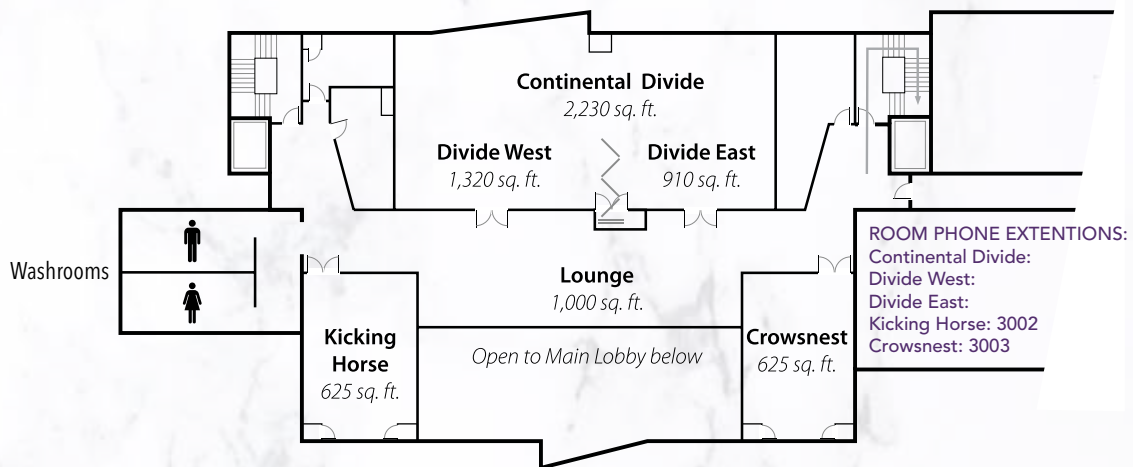
two oceans CHARDONNAY 2016, SOUTH AFRICA	31
beringer WHITE ZINFANDEL 2016, CALIFORNIA [ROSE]	31
raza PINOT GRIGIO 2017, ARGENTINA	36
deinhard green label RIESLING 2014, GERMANY	37
santa carolina SAUVIGNON BLANC RESERVA 2016, CHILE	42
sans+pareil estate MOSCATO, 2018, AUSTRALIA	41
kim crawford SAUVIGNON BLANC 2016, NEW ZEALAND	55
rigamarole white blend BC VQA 2016, CANADA	40
san michele doc PINOT GRIGIO 2017, ITALY	55
saint clair FAMILY ESTATE, SAUVIGNON BLANC 2015, NEW ZEALAND	50
embrazen CHARDONNAY 2016, UNITED STATES	60

bar menu

	HOST	CASH
domestic highball	6	7
premium highball	7	8
premium liqueurs	7	8
domestic beer bottles	6	7
import beer & coolers	7	8
house wine by the glass	7	8
soft drinks	3.5	4
unlimited soft drinks	5	

event spaces

Hotel Clique offers five event spaces with a total of over 4,500 sq. ft. Located on the second floor of the hotel all meeting rooms offer large windows with natural light that can be blacked out when required. There are no columns or obstructions in any of the event spaces to impact sight lines. Our attentive catering staff will make meals and breaks a culinary hit. Breaks and receptions can be offered in the 1,000 sq. ft. lounge outside the meeting rooms.



MEETING ROOM	SPACE SQ. FT.	CEILING HT.	SIZE	U SHAPE	BANQUET	COCKTAIL	THEATRE	CLASSRM	BOARDRM
CONTINENTAL DIVIDE	2230	10'	33' x 67'	80	160	180	200	120	75
DIVIDE WEST	1320	10'	33' x 40'	40	60	80	100	80	40
DIVIDE EAST	910	10'	33' x 27'	30	40	60	80	40	35
KICKING HORSE	625	10'	33' x 20'	24	32	50	50	36	20
CROWSNEST	625	10'	33' x 20'	24	32	50	50	36	20
LOUNGE	1000	10'	-	-	-	-	-	-	-

audio/visual equipment

A selection of audio/visual equipment and services are available on a rental basis from Hotel Clique Calgary Airport. Orders may be placed with your Event Coordinator. While most of the audio/visual equipment is readily available from Hotel Clique, some equipment may not be available and will need to be ordered from outside sources. If audio/visual equipment for your function is rented from an outside source, we require a forty-eight (48) hour cancellation notice prior to the start of your function or you will be charged the full rental fees for this equipment.