



# wedding menu

2024 - 2025

**HOTEL  
CLIQUE**  
CALGARY AIRPORT

**TONIC** KITCHEN  
+ BAR

**APPLAUSE**  
HOTEL  
... by CLIQUE ...



platinum  
*wedding*  
package

## all-inclusive platinum buffet wedding package

**\$79<sup>95</sup>\* PER PERSON**

### **INCLUDES:**

- Linen table cloths, napkins & white chair covers
- Dance floor
- On site A/V
- Free parking & discounted rooms for guests
- Suite for the wedding couple

**4 HOUR OPEN BAR (Ask our events team for more details)**

**please inquire about customized options.**

\*Prices do not include 5% GST or 18% service charge. Some restrictions may apply.

\*\*maximum 3 drinks per person

**BOOK BEFORE MAY 28TH 2025 AND RECEIVE A  
30 MIN SPARKLING WINE RECEPTION PRIOR TO DINNER!**



## buffet dinner option

Dinner buffet served with fresh assorted bread rolls, vegetable crudité with dip, Baby roasted potatoes or garlic mash potatoes and seasonal vegetable.

**salad** choice of one • add on salad for \$4 per person

- 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 croutons, shaved parmesan cheese served with garlic dressing
- organic spinach & kale leaves, dried cherries, crumbled feta, mandarin oranges served with citrus vinaigrette

**PLEASE NOTE:** Because of the handcrafted nature of our items, the shared cooking and preparation areas of our kitchen and our reliance on suppliers for accurate information, we cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens. Please note this information does not indicate which items may have been made in a facility with an allergen. Lack of gluten-containing ingredients does not necessarily meet the definition of gluten-free for those who are highly sensitive. When placing your order, please let your server know if you have a food allergy or intolerance.



## buffet dinner option cont...

**entrees** choice of one • add on entrees for \$9 per person

- stuffed chicken supreme served with calvados au jus
- honey garlic glazed salmon served with garlic lemon butter sauce
- Alberta prime rib served with pepper corn au jus
- slow cook pork tenderloin with sautéed apple slices and served with maple balsamic sauce
- roast beef with burgundy mushroom sauce
- tofu with mix vegetables

**dessert** choice of two

- tiramisu
- black forest square or
- chocolate truffle
- mango pineapple cream
- chocolate layered cake

**PLEASE NOTE:** Because of the handcrafted nature of our items, the shared cooking and preparation areas of our kitchen and our reliance on suppliers for accurate information, we cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens. Please note this information does not indicate which items may have been made in a facility with an allergen. Lack of gluten-containing ingredients does not necessarily meet the definition of gluten-free for those who are highly sensitive. When placing your order, please let your server know if you have a food allergy or intolerance.



## plated dinner option

**\$89<sup>95</sup>\* PER PERSON**

**starters** choice of one soup or salad • add on soup/salad for \$4 per person

### soup

- roasted tomato & pepper bisque
- creamed asparagus and summer pea soup
- winter butternut squash soup drizzled with ice wine
- thai chicken curry
- potato cream with smoked bacon

### salad

- 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 croutons, shaved pandano cheese served with garlic dressing
- organic spinach & kale leaves, dried cherries, crumbled feta, mandarin oranges served with citrus vinaigrette

**PLEASE NOTE:** Because of the handcrafted nature of our items, the shared cooking and preparation areas of our kitchen and our reliance on suppliers for accurate information, we cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens. Please note this information does not indicate which items may have been made in a facility with an allergen. Lack of gluten-containing ingredients does not necessarily meet the definition of gluten-free for those who are highly sensitive. When placing your order, please let your server know if you have a food allergy or intolerance.



## plated dinner option cont...

**entrees** choice of two • add on entrees for \$9 per person

**stuffed chicken supreme**

chicken stuffed with roasted red pepper & cheese, served with garlic mashed potatoes and calvados au jus

**honey garlic glazed salmon**

served with garlic lemon butter sauce, butter rice pilaf and seasonal vegetables

**duo of alberta strip-loin steak & crusted pork tenderloin + \$5 per person**

alberta strip loin steak, roasted garlic herbed crusted pork tenderloin with dried cherry au jus, seasonal vegetables and garlic mashed potato

**alberta prime rib**

seasoned & slow cooked, served with yorkshire pudding, seasonal vegetables and baked potato

**prosciutto wrapped halibut**

served with lemon dill sauce, sautéed broccoli and vegetable basmati rice pilaf

**roast beef with burgundy mushroom sauce**

served with butter rice pilaf and seasonal vegetables

**dessert** choice of two

- New York cheesecake with berry compote
- layered chocolate cake
- caramel apple cheesecake
- red velvet cake
- coffee and tea service included



## à la carte

### cold reception selections

- mini vegetable crudités \$4 PER PERSON
- bocconcini cheese, cherry tomatoes, fresh basil, aged balsamic \$28 PER DOZEN
- olive tapenade topped with triple crème brie \$27 PER DOZEN
- california rolls \$27 PER DOZEN
- smoked canadian fish in a puff pastry \$30 PER DOZEN

### hot reception selections PER DOZEN

- vegetable spring roll with red wine plum sauce \$28
- spinach & grilled artichoke stuffed mushroom caps \$28
- mini tonic burger, house made alberta pattie and herbed havarti \$30
- grilled chicken skewers \$30
- tempura shrimps with cocktail sauce \$30
- breaded mozzarella sticks \$30
- smoky pulled pork sliders, sweet onion relish on a brioche bun \$30
- seafood dumplings with black vinegar chili sauce \$30
- beef wellingtons \$30
- crab cake \$35

### buffet enhancement

- **poutine bar:** fries, cheese curds, gravy, chicken or pulled pork \$9 PER PERSON
- **pizza bar:** pepperoni, vegetarian, or bbq chicken pizza \$28 PER PIZZA
- **taco bar:** pulled pork, chicken, or fish tacos \$8 PER PERSON
- **burger bar:** beef or vegetarian burger **\*add fries \$3 or poutine \$5** \$12 PER PERSON

# 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	40
pelee inland, PINOT NOIR 2021, CANADA	40
levorato merlot, 2020, ITALY	40
cotes du rhone, GRENACHE SYRAH 2019, FRANCE	41
bodega norton, BARREL SELECT, MALBEC 2015, ARGENTINA	41
cono sur, ORGANIC PINOT NOIR 2017, CHILE	50
santa carolina, CABERNET SAUVIGNON RESERVA 2015, CHILE	42
chateau timberlay, BORDEAUX 2016, FRANCE	48
gabbiano, CHIANTI DOCG 2019, ITALY	55
graffigna, CABERNET SAUVIGNON 2021, ARGENTINA	50
guenoc, PINOT NOIR 2019, UNITED STATES	60
toso estate, MALBEC 2020, ARGENTINA	70
bramosia chianti, CLASSICO DOCG 2021, ITALY	80
lesh hauts de barville chateauf du pape, RED BLEND 2018	99

## white wine

lindeman's chardonnay, 2020, SOUTH AUSTRALIA	40
fantini, PINOT GRIGIO 2017, ITALY	40
pelee island, CHARDONNAY 2021, CANADA	40
levorato, PINOT GRIGIO 2022, ITALY	50
chateau michelle, RIESLING 2022, UNITED STATES	37
cotes du rhone, BLANC 2019, FRANCE	41
santa carolina, SAUVIGNON BLANC RESERVA 2016, CHILE	42
masi serego, WHITE BLEND 2019, ITALY	50
kim crawford, SAUVIGNON BLANC 2016, NEW ZEALAND	55
masi masicanco, PINOT GRIGIO 2020, ITALY	60
gouleyant, SAUVIGNON BLANC 2022, FRANCE	65
toso estate, CHARDONAY 2020, ARGENTINA	70

## rose wine

beringer, WHITE ZINFANDEL 2026, CALIFORNIA	40
--	----

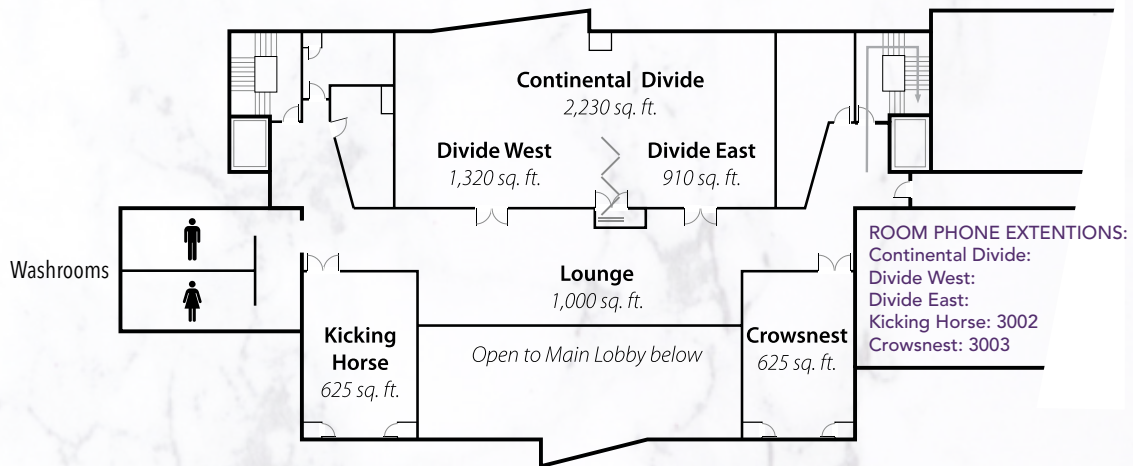
## bar menu

	HOST	CASH
domestic highball	7	7.5
premium highball	8	9
premium liqueurs	7	8
domestic beer bottles	6.5	7
import beer & coolers	7.75	8
house wine by the glass	7	8
soft drinks	3.5	4
unlimited soft drinks	5	



# conference and 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	60
DIVIDE WEST	1320	10'	33' x 40'	40	60	80	100	60	30
DIVIDE EAST	910	10'	33' x 27'	30	40	60	80	40	30
KICKING HORSE	625	10'	33' x 20'	24	32	50	50	24	20
CROWSNEST	625	10'	33' x 20'	24	32	50	50	24	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.

# hotel clique venue information

## **guaranteed numbers**

Hotel Clique Calgary Airport requires the Final Guaranteed Attendance for the number of guests who will attend the function at least fourteen (14) business days prior to all food and/or beverage functions. Hotel Clique cannot guarantee all items on the contract if there is more than a ten (10%) percent variance from the original Expected Attendance guarantee. This count is not subject to reduction. Should the Event Coordinator not receive the requested final guaranteed attendance at least fourteen (14) business days prior to the commencement of the function, the original expected attendance amount will be charged. Should your final guaranteed attendance reflect a reduction of more than fifteen (15%) percent of the original expected attendance as outlined on the Banquet Event Order, your party will be responsible to pay for eighty-five (85%) percent of the original expected attendance. If additional meals are requested after the final guaranteed attendance is given, please notify our Event & Meeting Coordinator immediately, and we will make every effort to accommodate your request.

## **food facts**

All food and beverages that are served or consumed on the Hotel premises must be purchased exclusively from Hotel Clique Calgary Airport. A final and complete menu must be submitted to your Event Coordinator at least thirty (30) days prior to the commencement of the function. Hotel Clique Calgary Airport reserves the right to make reasonable substitutions on the menus to adjust for fluctuations in market prices and/or commodity shortages.

## **beverage service**

Alcoholic beverages that are served on the Hotel premises (or elsewhere under Hotel Clique Calgary Airport's alcoholic beverage license) may only be dispensed by bartenders and servers employed by Hotel Clique Calgary Airport. Hotel Clique Calgary Airport's alcoholic beverage license requires it to 1) request proper identification (photo ID) of any person who, in its judgment, appears intoxicated or, 2) any person who appears to be under the age legal drinking age. Hotel Clique Calgary Airport, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Alberta Liquor Commission regulations. It is a house policy; therefore, Hotel Clique Calgary Airport must supply all alcoholic beverages.

## **dietary restrictions & allergies**

We are pleased to accommodate dietary requirements and allergy meal requests where possible. Please provide the requirements five (5) business days prior to the event with the final guarantees. Please note our kitchen is not a nut free or allergen free environment. We make every effort to accommodate requests, however we do not guarantee that our product has not come into contact with allergens at some point within the food supply chain.

### **outside food service**

Hotel Clique Calgary Airport does not permit outside food service to be brought into the premises. Exceptions to this include: Wedding Cakes, Kosher meals and or desserts. A food waiver must be filled out and signed and approved by Hotel Clique Calgary Airport.

### **deposit & payment requirements**

The following payment schedule is required to guarantee your program: An initial non-refundable deposit equal of \$1000.00 is required to guarantee and secure your function date(s) and time(s). The remaining balance shall be paid as follows: An additional payment equal to twenty-five (25%) percent of the remaining contract price must be paid six (6) months prior to the function. At three (3) months prior to function date, an additional twenty five (25%) percent of the contract balance must be paid. The remaining balance of fifty (50%) percent of the contract price must be paid at least fourteen (14) business days prior to the commencement of the function and may be submitted with the final guaranteed attendance commitment. The initial deposit of \$1000.00 is accepted by Hotel Clique as a non-refundable deposit. Failure to submit the initial deposit and additional payments in a timely manner may result in cancellation of your function date(s) unless other written arrangements are made in advance.

### **cancellation policy**

Event cancellations may only be made by the person whose name appears on the event contract. If you need to cancel your function, you must call and speak directly with your Event Coordinator, anytime Monday through Friday between the hours of 8:30 a.m. and 5:00 p.m. Mountain Standard Time (MST). If the event is canceled within sixty (60) days of the function all deposits paid will be forfeited. If the cancellation is made within thirty (30) days of the function date one hundred (100%) of the contract price as outlined on the Banquet Event Order will be forfeited. The hotel also reserves the right to cancel the event under circumstances that are deemed a violation of hotel policies and procedures.

### **event coordination schedule**

1. Initial coordination meeting, upon receipt of deposit
2. Second consultation six (6) months prior to even date
3. Final consultation thirty (30) days prior to event date

\*Additional consultations with your Event Coordinator over and above this schedule can be provided at a cost of \$100.00 per consultation.

### **taxes & service charges**

All functions are subject to 5% GST (Goods & Services Tax) and a Hotel Service Charge of 18%. These items will be added, where applicable, to all banquet invoices. In addition, sales tax will be added to all equipment rentals. Bar set-up fees, dance floor labor charges and room rental charges are subject to 5% GST (Goods & Services Tax) and service charges.

### **responsibility for personal items**

Hotel Clique Calgary Airport cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to, or following your function. Security arrangements should be made for all merchandise or articles set-up prior to the planned function or left unattended at any time.

### **security**

Hotel Clique Calgary Airport at its sole discretion may require your Group to provide licensed, uniformed security personnel for social functions that exceed 75 persons in attendance at the Group's expense. Security personnel, if required, are retained to ensure the safety of both the Group's attendees as well as guests of the Hotel.

### **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.

### **package receiving and/or storage**

Hotel Clique Calgary Airport will accept packages within seventy-two (72) hours of the start of your function. The Catering Department can recommend warehousing companies for large shipments. Packages need to include the following information: 1) name of the group, 2) name of company contact, 3) name of the "Event Coordinator", 4) name of actual meeting, and 5) date(s) of the actual function. At the conclusion of your set-up operation, all related equipment, crates, boxes etc., must be removed from the premises and returned no later than the last day of the scheduled function, otherwise a rental storage fee may be assessed. Hotel Clique accepts no responsibility for stored items. No COD's will be accepted.

### **signage**

Signs, banners, posters, or any other items may not be affixed to any walls, ceilings, or doors without the express written consent of the Event Coordinator or Manager or his/her designee. An additional labor fee may be assessed for hanging services.

### **open flames**

The Alberta Fire Code prohibits the use of open flames in the following places:

- \* Processions
- \* Displays or as part of an act or entertainment if they constitute a fire hazard
- \* Public areas and buildings
- \* Certain care and detention facilities

Under approved circumstances, the Calgary Fire Department will permit a limited quantity of open flames for display purposes. Requests must be submitted in writing a minimum of seven working days prior to the event. If permitted, devices having open flames shall be securely supported in non-combustible holders and shall be located or protected so as to prevent accidental contact of the flame with combustible materials. The top of the flame must be a minimum of 40 mm (1.5 inches) from the top lip of the device. If a device is shorter than 25 mm (five inches), it must be raised and securely supported 100 mm (four inches) above the table service. For more information, please call the Fire Prevention Bureau at 311 or 403.268.2489 if calling from outside Calgary.