



 **acclaim**  
HOTEL  
... by **CLIQUE** ...

# wedding menu

2026



• • • by CLIQUE • • •

# Congratulations on your Engagement

## Let's start planning...!

Modern stylings, comfortable setting meet customized dining & reception experiences for your special day. We will work with you thoughtfully to bring your dream to life in a setting where you can ACCLAIM your love.

With multiple Banquet rooms, we are able to host all aspects of your event. From rehearsal dinner through to late night snacks, our rooms offer flexible space to include an intimate reception with natural light, or Ballroom Dancing throughout the night.

As a full service hotel, we also keep your guests together in between the ceremony and dinner. They can refresh in our rooftop hot tubs, or celebrate in Pacini Ristorante.

Our destination can fit your budget! Our pricing is all inclusive to avoid surprises and hidden calculations. Designed with common elements yet completely customizable, all packages include:

- ✓ Venue space sized just right for your day
- ✓ Access to the event space for set up at 10AM on wedding day
- ✓ All linens, place settings, set up, and tear down
- ✓ Placement of your personalized centre pieces
- ✓ Customized floor plan to suit your needs and vision
- ✓ Dance floor
- ✓ Podium & microphone
- ✓ Bridal suite the night of the wedding
- ✓ Special guest room pricing for your guests

**V** vegetarian

**GF** gluten-friendly



# dinner buffets

**MINIMUM 40 PEOPLE**

## silver wedding package

Choice of 1 Entree, 1 Salad, 2 Side Selections, 1 Dessert

\$54

## gold wedding package

Choice of 2 Entrees, 1 Salad, 2 Side Selections, 1 Dessert

\$69

30 Minute Sparkling Wine Reception

Chair Covers

House A/V Screen Projector, Mic, Portable Speaker

Room Rental Included

## platinum wedding package

Choice of 3 Entrees, 2 Salads, 2 Side Selections, 1 Dessert

\$89

Two Bottles of Wine per Table (1 Red, 1 White)

Chair Covers

House A/V Screen Projector, Mic, Portable Speaker

Room Rental Included

All food and beverages must be purchased through the Acclaim Hotel.  
All prices are subject to 18% service charge and 5% GST. Menu prices are subject to change.

# dinner buffet selections

*Buffet Includes our Fresh Baked Focaccia Bread with House Infused Olive Oil and Dessert*

## salad selections

- Chef's Market Greens with Radish, Cucumber, Choice of Buttermilk Ranch or Balsamic Dressing **GF V**
- Chopped Kale, Dried Organic Blueberries, Aged Parmesan with Citrus Vinaigrette **GF V**
- Arugula, Pear and Goat Cheese Salad with Aged Balsamic Dressing **GF V**
- Baby Spinach, Fresh Assorted Berries, Radish, and Toasted Walnut and Raspberry Vinaigrette **GF V**
- Greek Salad with Cucumber, Onion, Olives, Cherry Tomato and Feta Vinaigrette **GF V**
- Pasta Salad with Cucumber Dressing **V**
- Mediterranean Chickpea Salad **GF V**
- Creamy Coleslaw **GF V**
- Creamy Potato Salad **GF V**
- Watermelon, Tomato & Feta Salad **GF V**

## entrée selections

- Oven Roasted AAA Alberta Beef served with Dijon Herb Demi **GF**
- Parmesan Crusted AAA Alberta Strip Loin served with Red Wine Gravy **GF**
- Chipotle Rubbed Pork Loin with Field Berry Compote **GF**
- Hickory Whiskey BBQ Pork Back Ribs with Sautéed Peppers and Onions
- Oven Roasted Turkey served with Orange-Cranberry Chutney, Turkey Pan Jus **GF**
- Cajun Butter Salmon with Warm Corn Cilantro Salsa **GF**
- Crusted Cod with Sundried Tomato Mushroom Ragout and Fried Kale **V**
- Lemon Pepper Lacquered Chicken Breast with Wilted Spinach Cream Sauce **GF**
- Vegan penne with Sautéed Zucchini, Roasted Red Peppers, Broccoli and Mushrooms
- Honey Glazed Butternut Squash Ravioli with Maple Cream Reduction and Toasted Walnuts
- Grilled Vegetable Lasagna with Lemon Ricotta Cheese and Classic Marinara **V**
- Chana Masala with Spinach **V GF**

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# dinner buffet selections

## side dish selections

### Sides

Buttermilk Whipped Potato **GF V**

Steamed Basmati Rice **GF V**

Coconut vegetable Rice Pilaf **GF V**

Roasted Garlic Mini Potato **GF V**

Oven Roasted Seasonal Vegetables **GF**

Classic Mac n' Cheese **V**

### Soups (Add on \$5 per person)

Cream of Mushroom **GF V**

Creamy Butternut Squash **GF V**

Roasted Tomato Bisque **V**

Cream of Cauliflower with Parmesan **GF V**

Classic Beef and Barley

Minestrone

Potato Cream with Smoked Bacon **GF**

Thai Lemongrass Chicken

## choice of dessert or duo of both desserts

NY Cheesecake **V**

Mango Berry Cheesecake **V**

Double Chocolate Cake **V**

Boston Cream Pie **V**

Southern Pecan Pie **V**

Chocolate Decadence Cake **V**

Carrot Cake **V**

Caramel Vanilla Swirl Cake

Chocolate Torte **GF**

Peanut Butter Cheesecake **GF**

## upgrades \$4 per person

Double Baked Potato with Green Onion, Bacon and Cheddar **GF**

Wild Mushroom Risotto **GF V**

Paprika Dusted Bacon n' Egg Platter with Arugula Salad **GF**

Caprese Platter -Cherry Tomato and Bocconcini, Balsamic Glaze, Fresh Basil **GF V**

## menu enhancements \$22 per person

4oz Lobster Tail with Garlic Butter **GF**

Slow Roasted AAA Alberta Prime Rib with Red Wine Gravy (Carving station) **GF**

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# buffet upgrades

## buffet upgrades \$90 per selection

Smoked Salmon Crostini	2 dozen
Garlic Butter Shrimp <b>GF</b>	3 dozen
Poached Shrimp Cocktail <b>GF</b>	3 dozen
Vegetable Spring Rolls <b>V</b>	4 dozen
Mini Veg-Samosa <b>V</b>	4 dozen
Fresh Seasonal Fruit Platter <b>GF V</b>	20-25 people

## platters

Antipasti display <b>GF</b>	\$16 per person
Seasonal Fruit & Berries <b>GF</b>	\$11 per person
Assorted Fresh Vegetables <b>GF V</b>	\$9 per person (3 dozen)

## dolci displays

Chocolate Caramel <b>GF V</b>	\$36 per dozen
Assorted Mini Biscotti <b>V</b>	\$18 per dozen
Cookies and Mini Chocolate Brownies <b>V</b>	\$30 per dozen
Tiramisu Moderna Tippy Ladyfingers <b>V</b>	\$30 per dozen
Dessert Station Combination <b>V</b>	\$33 per dozen
Cheesecakes, Tiramisu, Double Chocolate Cake <b>V</b>	
Field Berry Cheesecake Dolci	\$36 per dozen

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# hot hors d'oeuvres

MINIMUM OF TWO DOZEN EACH (PRICE PER DOZEN)

<b>Chicken Spiedini</b> GF	\$39
Skewered chicken breast, lemon marjoram	
<b>Spicy Garlic Shrimp</b> GF	\$39
Skewered shrimp marinated in spicy garlic	
<b>Arancini Risotto</b> V	\$39
Mozzarella, basil pesto Aioli	
<b>Mini Sliders</b>	\$36
Pulled pork, beef & spicy Italian sausage	
<b>Crispy Pork Dumplings</b>	\$25
Golden crispy dumplings with sesame sauce	
<b>Spinach and Cheese Spanakopita</b> V	\$36
Pie with spinach and cheese	
<b>Mini Vegetable Samosas</b> V	\$30
Pastry filled with potatoes, onion, peas & indian spice	
<b>Teriyaki Chicken Skewers</b>	\$42
Chicken skewers drizzled with teriyaki sauce, garnish with green onion sesame seeds	
<b>Open Face Beef Yorkshire Pudding</b>	\$36
Seasonal beef on yorkshire pudding	

# cold hors d'oeuvres

MINIMUM OF TWO DOZEN EACH (PRICE PER DOZEN)

<b>Antipasto Spiedini</b> GF	\$39
Skewered marinated olives, salami, cheese, focaccia	
<b>Grilled Vegetable Spiedini</b> GF V	\$18
Grilled seasonal vegetables, balsamic drizzle	
<b>Chef's Special Balsamic Ricotta Bruschetta</b> V	\$34
Honey whole grain toast, bruschetta, ricotta	
<b>Mushroom Garlic Queso Bites</b> V	\$27
Wild mushroom, cream cheese, roasted garlic, herbs	
<b>Prosciutto Bruschetta Bites</b>	\$32
Prosciutto, green olives, gorgonzola	
<b>Traditional Bruschetta Bites</b> V	\$24
Tomatoes, basil, olive oil	
<b>Bocconcini Basil Skewers</b>	\$32
Skewered tomato, bocconcini & basil glazed with balsamic	

# plated dinner

## salad choose one

Watermelon, Tomato and Feta Salad **GF**

Mix Greens with Toasted Sunflower Seeds and Feta Crumble **GF V**

Chef's Market Greens with Radish, Cucumber, Choice of Buttermilk Ranch or Balsamic Dressing **GF V**

Chopped kale, Dried Organic Blueberries, Aged Parmesan with Citrus Vinaigrette **GF V**

Arugula, Pear and Goat Cheese Salad with Aged Balsamic Dressing **GF V**

Baby Spinach, Fresh Assorted Berries, Radish, Toasted Walnut and Raspberry Vinaigrette **GF V**

## plated menu per person choose one entree and one choice of side

Lemon Pepper Chicken Breast served with Mushroom, Wilted Spinach Cream **GF** \$50

Chipotle Rubbed Pork Loin with Field Berry Compote **GF** \$54

7oz. Garlic Parmesan AAA Strip Loin Steak served with Red Wine Demi **GF** \$58

Crab and Lobster Ravioli served with Basil Tomato Cream Reduction \$52

Cajun Butter Salmon with Warm Corn Cilantro Salsa **GF** \$54

Vegan Penne, Sautéed Zucchini, Roasted Red Peppers, Broccolini, Mushrooms **GF V** \$46

Honey Glazed Butternut Squash Ravioli with Maple Cream Reduction and Toasted Walnuts \$48

Chana Masala with Spinach, Steamed Rice, Onion Tomato Raita **GF** \$38

Maple Butter Chicken with Steamed Rice, Onion Tomato Raita **GF** \$46

## plated dessert per person choose one

NY Cheese Cake **V**

Mango Berry Cheesecake **V**

Double Chocolate Cake **V**

Boston Cream Pie **V**

Southern Pecan Pie **V**

Chocolate Decadence Cake **V**

Carrot Cake **V**

Red Velvet Cake

Chocolate Torte **GF V**

Peanut Butter Cheesecake **GF V**

**V** vegetarian

**GF** gluten-friendly

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# plated dinner

## starches and side options (Add on \$5 per person)

Buttermilk Whipped Potato **GF V**

Steamed Basmati Rice **GF V**

Coconut Vegetable Rice Pilaf **GF V**

Mediterranean Chickpea Salad **GF V**

Classic Mac n' Cheese **V**

Roasted Garlic Mini Potato **GF V**

Oven Roasted Seasonal Vegetables **GF V**

Creamy Coleslaw **GF V**

Creamy Potato Salad **GF V**

## upgrades \$4 per person

Double Baked Potato with Green Onion, Bacon and Cheddar **GF**

Wild Mushroom Risotto **GF V**

Caprese Platter -Cherry Tomato and Bocconcini, Balsamic Glaze, Fresh Basil **GF V**

Garlic Roasted Broccolini and Cauliflower with Honey Glazed Walnuts **GF V**

Classic Caesar Salad with Crispy Bacon, Fried Capers, Aged Parmesan Croutons

## soup add any soup \$5 per person

Cream of Mushroom **GF V**

Creamy Butternut Squash **GF V**

Roasted Tomato Bisque **V**

Cream of Cauliflower with Parmesan **GF V**

Classic Beef and Barley

Minestrone **V**

Potato Cream with Smoked Bacon **GF**

Thai Lemongrass Chicken

**V** vegetarian

**GF** gluten-friendly

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# wine pairing

SUGGESTED TO COMPLEMENT YOUR MENU

## Bianco

**Ruffino Lumina** \$36  
Pinot Grigio, Italy

**Kim Crawford** \$49  
Sauvignon, New Zealand

**Masi Masia Verduzzo** \$43  
Pinot Grigio, Venetie, Italy

**Oyster Bay** \$44  
Charonnay, New Zealand

**Bonterra Chardonnay** \$56  
California, United States, Organic

**Osoyoos Larose Red Wine** \$98  
"Le Grand Vin", Merlot / Cabernet Sauvignon / Petit Verdot / Cabernet Franc / Malbec, Okanagan Valley, Canada

## Rosso

**Ruffino Chianti** \$36  
Sangiovese, DOCG, Tuscany, Italy

**Con Sur** \$39  
Cabernet-Sauvignon/Carmenere, Chile, Organic

**Rocca di Montemassi Le Focai** \$46  
Sangiovese/Maremma, Tuscany, Italy

**Bonterra Cabernet Sauvignon** \$55  
California, United States, Organic

**Beni Di Batasiolo** \$71  
Barolo, Piedmont, Italy

# beverage menu

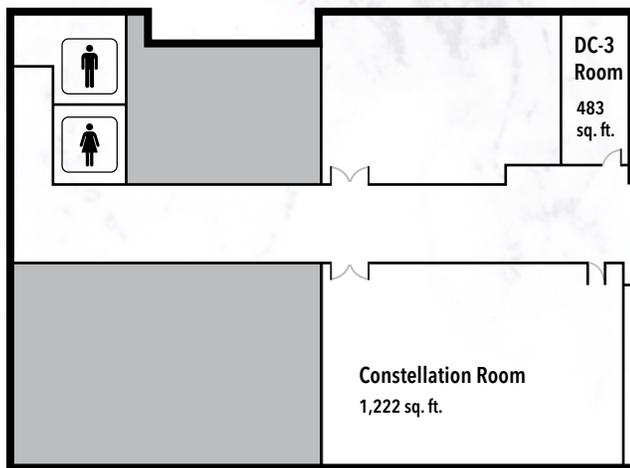
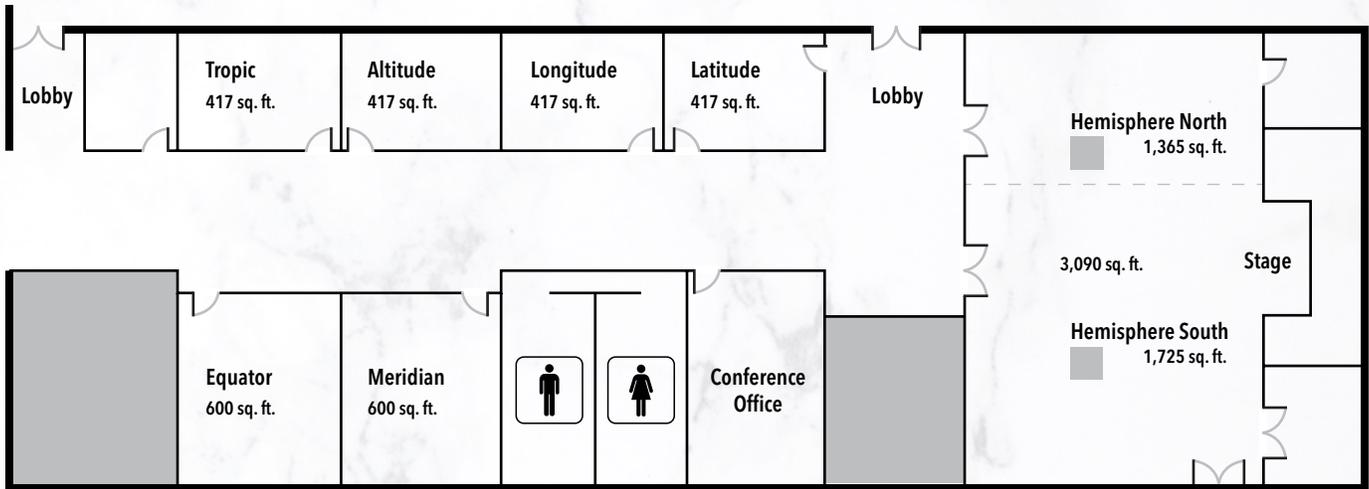
The Hotel will provide complete bar service including bartender, glasses, ice and mix. Charges will be on a per drink basis for liquor, wine and beer consumed. A bartender charge of \$25 per hour (minimum 4 hours) per bartender will be applied if consumption is less than \$500 per bartender. We provide 1 bartender per 100 guests.

Bar Package	Host Bar	Cash Bar
Standard Bar, Alcoholic	\$7	\$7.5
Standard Bar, Non-Alcoholic	\$3.50	\$4
Premium Bar, Alcoholic	\$8.50	\$9
Standard Bar, Non-Alcoholic	\$3.50	\$4

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# acclaim meeting rooms



MEETING ROOM	MAX CAPACITY	RENTAL RATE
Hemisphere Ballroom	234	\$1,595
Hemisphere South	134	\$1,245
Hemisphere North	104	\$745
Equator	46	\$485
Meridian	46	\$485
Latitude	32	\$385
Longitude	32	\$385
Altitude	32	\$385
Tropic	32	\$385
Constellation	94	\$785
DC-3 Exec. Boardroom	12	\$475