



catering menu

2024 - 2025

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

* Additional up charge for Alberta Raised \$6 per person.

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 (\$49 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.



breakfast buffet options

priced per person

CHOICE OF ONE OF THE FOLLOWING BUFFETS

hot breakfast ¹⁰

\$23

- 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

clique continental ¹⁰

\$18

- 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

add ons

- turkey bacon – \$2 per person
- oatmeal – \$3 per person
brown sugar, mix berry, cinnamon apple
- toast & english muffin station – \$2 per person
- french toast – \$3 per person

morning break ¹⁰ Choice of 2

\$9.99

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

- power bars
- sliced seasonal fruit
- granola bars
- chocolate brownies
- assortment yogurt
- 2% chocolate milk
- bottle juice (assorted)

afternoon break ¹⁰ Choice of 2

\$9.99

continuous coffee service throughout your event.

- choice of sliced seasonal fruit
- country style cookies
- assorted bags of chips
- trail mix (individual pack)
- pop corn bag
- muffin (individual)
- dark chocolate bar
- bottle juice

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)

\$33

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

the deli style sandwich bar (10)

\$29

- soup of the day
- assorted bread and wraps
- vegetable crudités with dip
- market greens, with balsamic 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)

\$35

- wonton soup
- assortment of breads and creamery butter
- marinated asian noodle salad
- vegetable crudités 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

*Customized menu option available starting at \$36 per person.



lunch buffet options continued

priced per person

taste of italy

\$33

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

mediterranean splash

\$36

- hummus & tzatziki
- greek salad
- market greens, with balsamic dressings
- creamy mediterranean chicken with corn and salted vegetables
- vegetable rice pilaf
- chef's choice of dessert

alberta raised

\$37

- assorted breads and creamery butter
- 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

* Not included with All Day Meeting package or Half-Day

taste of india

\$32

- green salad
- raita, mint chutney, papad, pickle
- vegetable samosa
- butter chicken
- chana masala
- basmati rice / naan
- gulab jamun



à la carte

beverages

bottle water	\$3.50
assorted soft drinks	\$3.50 EACH
assorted herbal teas	\$3 EACH
sparkling water (small)	\$5 PER BOTTLE
coffee	\$3 PER PERSON
25 cup urn of coffee	\$50
chocolate milk 2%	\$4.00
assorted juice	\$4.00

snacks

pretzel with grainy mustard and 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
cheese bun	\$30 PER DOZEN
individual bag of popcorn	\$22 PER DOZEN
trail mix packet	\$24 PER DOZEN



dinner buffet

Dinner buffet served with fresh assorted bread rolls, vegetable crudité with dip, baby roasted potatoes or garlic mash potatoes, seasonal vegetable and choice of one salad.

Freshly brewed coffee and herbal tea included.

Chilled juices, soda and bottled water are billed on consumption.

soup add on soup/salad for \$4 per person

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

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

mains choice of one • add on entrées for \$9 per person

stuffed chicken supreme \$58

chicken stuffed with roasted red pepper with havarti cheese

honey garlic glazed salmon \$58

served with garlic lemon butter sauce

duo of alberta strip-loin steak & crusted pork tenderloin + \$5 per person \$60

alberta strip loin steak, roasted garlic herbed crusted pork tenderloin with dried cherry au jus

alberta prime rib \$67

seasoned & slow cooked, served with yorkshire pudding

prosciutto wrapped halibut \$65

served with lemon dill sauce

roast beef with burgundy mushroom sauce \$56

served with butter rice pilaf

dessert choice of one

- new york cheesecake with berry compote
- chocolate cake
- caramel apple cheesecake
- red velvet cake



plated dinner

Entrée selections include a choice of soup or salad and one dessert.
For both soup and salad add \$4 per person. Minimum 20 people.

soup

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

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

stuffed chicken supreme \$60

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

honey garlic glazed salmon \$62

served with garlic lemon butter rice pilaf and seasonal vegetables

duo of alberta strip-loin steak & crusted pork tenderloin \$68

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

alberta prime rib \$69

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

prosciutto wrapped halibut \$67

served with a white bean puree, sautéed broccolini and vegetable basmati rice

roast beef with burgundy mushroom sauce \$58

served with butter rice pilaf and seasonal vegetable

dessert

- new york cheesecake with berry compote
- chocolate cake
- caramel apple cheesecake
- red velvet cake



reception hors d'oeuvres

cold selection

assorted cheese with dry fruits & nuts

\$10 PER PERSON

mini vegetable crudité

\$4 PER PERSON

bocconcini cheese, cherry tomatoes, fresh basil and aged balsamic

\$28 PER DOZEN

olive tapenade topped with triple crème brie

\$27 PER DOZEN

california sushi roll

\$48 PER DOZEN

assorted veg canapes

\$28 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

beef wellingtons

\$30 PER DOZEN

chicken wings with assorted sauces

\$30 PER DOZEN

mini vegetable samosa with cucumber mint yogurt

\$30 PER DOZEN

sweet chili cauliflower bites

\$28 PER DOZEN

tempura shrimp

\$32 PER DOZEN

szechuan chicken balls

\$30 PER DOZEN

bacon wrapped dates

\$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
woodridge MERLOT 2016, UNITED STATES	34
cotes du rhone GRENACHE SYRAH 2019, FRANCE	41
bodega norton BARREL SELECT, MALBEC 2015, ARGENTINA	41
masi possessioni RED BLEND 2019, ITALY	50
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
zorzal terroir unico CABERNET SAUVIGNON 2014, ARGENTINA	50
the ned PINOT NOIR 2016, NEW ZEALAND	60
toso estate MALBEC 2020, ARGENTINA	70
bastioni chianti CLASSICO 2018, ITALY	80

white wine

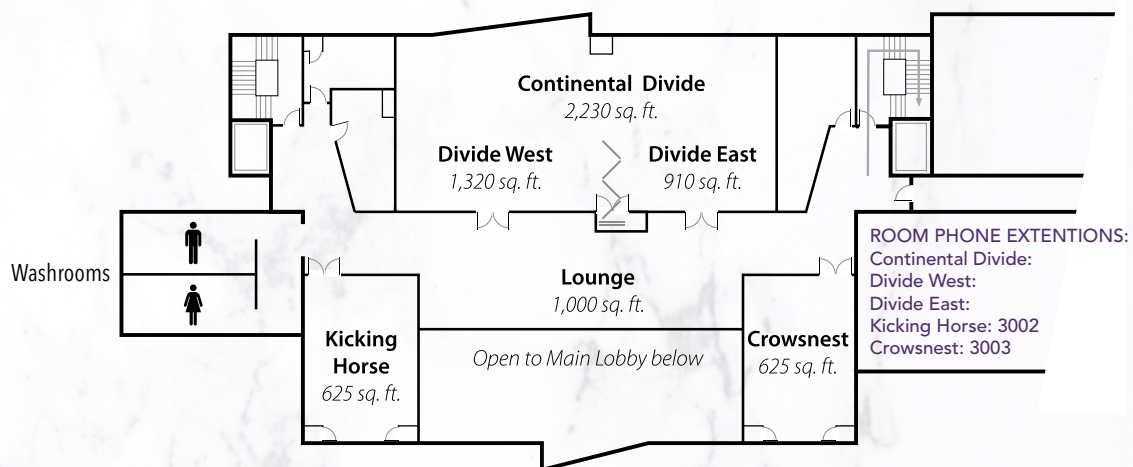
cono sur bicicleta VIOGNIER 2020, CHILE	30
lindeman's CHARDONNAY 2020, SOUTH AUSTRALIA	32
fantini PINOT GRIGIO 2017, ITALY	36
masi modelle PINOT GRIGIO 2020, ITALY	50
Dr L RIESLING 2014, GERMANY	37
cotes du rhone BLANC RESERVA 2016, CHILE	41
santa carolina SAUVIGNON BLANC RESERVA 2016, CHILE	42
masi serego WHITE BLEND 2019, ITALY	50
kim crawford SAUVIGNON BLANC 2016, NEW ZEALAND	55
masi masicanco PINOT GRIGIO 2020, ITALY	60
the ned SAUVIGNON BLANC 2020, NEW ZEALAND	60
toso estate CHARDONNAY 2020, ARGENTINA	70

bar menu

	HOST	CASH
domestic highball	7	7.5
premium highball	8	9
premium liqueurs	7	8
domestic beer bottles	6.5	7.5
import beer & coolers	7.75	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.