



 **acclaim**

H O T E L

• • • by **CLIQUE** • • •

catering menu

2026



• • • by CLIQUE • • •

the acclaim experience

Transform your business meeting, special event, training session, or conference into an extraordinary experience! At our venue, we understand that meticulous planning is crucial to you, and we share your commitment to excellence.

Our mission is to flawlessly execute every detail of your function, leaving both you and your guests delighted. We recognize the significance of your trust in us to contribute to the success of your event. What sets us apart is our renowned personalized touch, accompanied by a team of friendly and helpful staff who are dedicated to ensuring your experience is unparalleled from the very first encounter.

Prepare to step into an extraordinary venue that goes beyond the ordinary. Your event's success is our top priority, and we take pride in offering amenities and personalized services meticulously crafted to provide you and your guests with an unforgettable experience.

Book with us, and let's turn your event into a memorable celebration!

V vegetarian

GF gluten-friendly



packages

full day meeting package **\$79 PER PERSON***

minimum 10 guests

INCLUDES:

- Meeting room rental
- Breakfast
- Lunch
- Morning Break
- Afternoon Break
- Continuous coffee and tea
- Onsite audio & visual equipment*

half day meeting package **\$49 PER PERSON***

minimum 10 guests

INCLUDES:

- Meeting room rental
- Lunch
- Morning or afternoon break
- Continuous coffee and tea
- Onsite audio & visual equipment*
- Maximum 5 hour rental

*Additional hour \$100

*A/V includes built-in 1 projection screen, 1 flip chart, notepads & pens, candies, and wifi included.

All food and beverages must be purchased through the Acclaim Hotels catering department.

Prices do not include GST or 18% service charge.

please inquire for customized package options



breakfast buffet

CHOICE OF ONE OF THE FOLLOWING BUFFET

acclaim continental \$18 PER PERSON

minimum 10 guests

- Muffins, pastries and croissants
- Assorted individual fruit yogurts
- Fruit salad
- Breakfast cereal or bread with assorted spreads
- Juice
- Fresh brewed coffee, herbal and black teas

hot breakfast \$23 PER PERSON

minimum 10 guests

- Muffins and pastries
- Pancakes (substitute waffles or crepes for \$2)
- Fruit salad
- Scrambled eggs with cheese and chives
- Applewood smoked bacon
- Breakfast pork maple sausage
- Crisp breakfast potatoes
- Juice
- Fresh brewed coffee, herbal and black teas

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lunch options

deli wrap & sandwich lunch **\$29 PER PERSON**

minimum 10 guests

- Soup of the day
- Assorted deli wraps and sandwiches featuring, smoked turkey & cranberry, country ham & cheese, chicken salad, egg salad **V**, and garden veggie wrap **V**
- Choice of one salad: Potato, Greek, or Mixed Greens with Chef's choice of dressing
- Vegetable platter with herbed dip
- Chef's choice of dessert
- Fresh brewed coffee, herbal and black teas

burger bar **\$35 PER PERSON**

minimum 10 guests

- Burger buns
- Seasoned beef burgers
- Vegetarian burgers **V**
- Chicken breast burgers - add: \$4 per person
- Platters of cheese, sliced tomatoes, onions, and fresh lettuce greens
- Burger condiments
- Golden crisp fries
- Choice of one salad: Potato, Greek, or Mixed Greens with Chef's choice of dressing
- Chef's choice of dessert
- Fresh brewed coffee, herbal and black teas

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the ranch \$38 PER PERSON

minimum 10 guests

- Striploin steak with peppercorn sauce
- Creamy lemon chicken with garlic
- Seasonal roasted vegetables
- Roasted garlic potatoes
- Choice of one salad: Potato, Greek, or Mixed Greens with Chef's choice of dressing
- Assorted buns with butter
- Chef's choice of dessert
- Fresh brewed coffee, herbal and black teas

*Not included with half or full day meeting package. Add on for \$5

ADD ONS

PER PERSON

- | | |
|---|--------|
| • Soup of the day | \$4 |
| • Additional salad: Potato, Greek, Caesar or Mixed Greens | \$4 |
| • Pop, juice, bottled water, sparkling water | \$3.50 |
| • Sparkling water 355mL | \$5 |

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the pacini experience \$36 PER PERSON

minimum 10 guests

- Baked lasagna (choice of meat or veggie)
- Penne Alfredo with pesto **V**
- Sautéed vegetables
- ADD ON: grilled chicken rosmarino - \$7 per person
- Caesar salad with fresh parmesan cheese, croutons and bacon
- Toasted garlic baguette
- Chef's Tiramisu
- Fresh brewed coffee & tea



more options

asian • mexican • mediterranean • indian

taste of asia \$35

- Sweet and spicy sesame chicken
- Ginger garlic beef
- Stir fry vegetables
- Fried rice
- Mixed green salad with chef dressing
- Chef's choice of dessert
- Fresh brewed coffee, herbal & black tea

taste of mexico \$36

- Chimichurri chicken
- Mexican beef stew
- Roasted vegetables and beans
- Cilantro and lime rice
- Mexican street corn salad
- Tri-colour corn tortilla
- Dessert
- Fresh brewed coffee, herbal & black tea

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more options

asian • mexican • mediterranean • indian

taste of india \$30

- Chicken tikka masala
- Aloo mutter gravy
- Turmeric rice
- Naan
- Mixed green salad
- Chef's choice of dessert
- Boondi raita
- Fresh brewed coffee, herbal & black tea

mediterranean \$35

- Double-duty chicken with olives and artichokes
- Moroccan beef & apple stew
- Parmesan roasted potatoes
- Yellow basmati rice
- Mezza platter - add: \$7 per person
- Quinoa chickpea salad with roasted red pepper hummus dressing
- Dessert
- Fresh brewed coffee, herbal & black tea
- Mezza platter - hummus, yogurt, garlic sauce, pita bread, olives, cheeses, picked vegetables & fruits

All food and beverages must be purchased through the Acclaim Hotels catering department.

Prices do not include GST or 18% service charge.



break options

acclaim's take a break \$9 PER PERSON

based on service of 10 or more guests

served with coffee & tea

morning break choice of 2

- Muffins/Pastries
- Fruit platter
- Yogurt
- Mini chocolate danish
- Peanut butter & mocha overnight oats
- Assorted warm mini donuts
- Cranberry trail mix

afternoon break choice of 2

- Cookies
- Chips
- Popcorn
- Granola bar
- Pretzels
- Chocolate pudding cup

additional snacks/beverages

- | | |
|--|-------------|
| • Muffins | \$3 EACH |
| • Assorted mini danishes | \$3 EACH |
| • Cookies | \$3 EACH |
| • Individual veggies & herbed dip | \$5 EACH |
| • Granola bars | \$3 EACH |
| • Trail mix | \$3 EACH |
| • Assorted potato chips, pretzels and SunChips | \$3 EACH |
| • Pop, juice and bottled water | \$3.50 EACH |
| • Sparkling water 355mL | \$5 EACH |

coffee/tea

- | | |
|---------------------------------------|-------------|
| • Fresh brewed coffee (10 cups) | \$25 |
| • Fresh brewed coffee (50 cup carafe) | \$90 |
| • Fresh brewed coffee (25 cup carafe) | \$50 |
| • Assorted herbal and black tea | \$3.50 EACH |

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dinner buffets

minimum 10 guests

One salad, one entrées, two side dishes	\$55 per person
One salad, three entrées, two side dishes	\$65 per person
Additional salad or soup	\$4 per person
Additional side dish	\$6 per person
Additional entrée	\$12 per person
Mother Parkers freshly brewed coffee, decaf, English and black teas	\$3 per person

salad selections

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

entrée selections

- Oven Roasted AAA Alberta Beef served with Dijon Herb Demi **GF**
- Parmesan Crusted AAA Alberta Strip Loin served with Red Wine Gravy
- 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
- Lemon Pepper Lacquered Chicken Breast with Wilted Spinach Cream Sauce **GF**
- Vegan penne with Sautéed Zucchini, Roasted Red Peppers, Broccoli and Mushrooms **GF**
- Roasted Mushroom Ravioli with Maple Cream Reduction and Toasted Walnuts
- Vegetable Lasagna with Lemon Ricotta Cheese and Classic Marinara
- Chana Masala with Spinach **GF**

dinner buffets

soup selections

- Cream of Mushroom **GF**
- Classic Beef and Barley
- Creamy Butternut Squash **GF**
- Minestrone
- Roasted Tomato Bisque **GF**
- Potato Cream with Smoked Bacon **GF**
- Cream of Cauliflower with Parmesan **GF**
- Chicken Noodles with Roasted Herbs

sides

- Buttermilk Whipped Potato **GF**
- Roasted Garlic Mini Potato **GF**
- Steamed Basmati Rice **GF**
- Oven Roasted Seasonal Vegetables **GF**
- Coconut vegetable Rice Pilaf **GF**
- Classic Mac n' Cheese

choice of dessert (select 1)

- Cheesecake
- Chocolate Decadence Cake
- Mango Berry Cheesecake
- Carrot Cake
- Double Chocolate Cake
- Lemon Meringue Pie
- Chocolate Torte **GF**
- Warm Pecan Pie
- Peanut Butter Cheesecake **GF**

dolci displays

Cookies and Mini Chocolate Brownies

\$30 per dozen

Assorted Mini Biscotti

\$18 per dozen

Tiramisu Moderna Topsy Ladyfingers

\$30 per dozen

Field Berry Cheesecake Dolci

\$36 per dozen

V vegetarian **GF** gluten-friendly

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pizza station

per six slices

americana

\$23

Tomato sauce, fresh basil, pepperoni, mushrooms, green peppers, mozzarella cheese

meat lovers

\$25

Tomato sauce, basil, Italian meatball, bacon, onion, mozzarella cheese

mushroom and truffle oil

\$26

Mushroom sauce with black truffle oil, Paris and portabella mushrooms, mozzarella cheese

pesto and goat cheese

\$23

Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red peppers, pesto, goat cheese and mozzarella cheese

pomodoro

\$25

Tomato sauce, basil, parmigiana fondant, tomatoes, mozzarella for di latte, mozzarella cheese

prosciutto and arugula

\$25

Tomato sauce, basil, pizza mozzarella cheese, olive oil

salsiccia e portobellos

\$23

Tomato sauce, fresh basil, spicy Italian sausage, portobello mushrooms, onion, rosemary and mozzarella cheese

All food and beverages must be purchased through the Acclaim Hotels catering department.

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wine pairing

suggested wine pairings to complement your menu

Bianco

Ruffino

Orvieto Classico, Italy \$35

Zonin Il Giangio

Veneto, Italy \$38

Masi Masia Verduzzo

Pinot Grigio, Venetie, Italy \$39

Oyster Bay

Charonnay, New Zealand \$44

Bonterra Chardonnay

California, United States, Organic \$54

Osoyoos Larose

"Le Grand Vin", Merlot/Cabernet Sauvignon/Petit Verdot/Cabernet Franc/ Malbec, Okanagan Valley, Canada \$92

Rosso

Ruffino Chianti

Sangiovese, DOCG, Tuscany, Italy \$35

Con Sur

Cabernet-Sauvignon/Carmenere, Chile, Organic \$38

Rocca di Montemassi Le Focaiè

Sangiovese/Maremma, Tuscany, Italy \$45

Bonterra Cabernet Sauvignon

California, United States, Organic \$55

Beni Di Batasiolo

Barolo, Piedmont, Italy \$69

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 \$75 per hour (minimum 4 hours) per bartender will be applied if consumption is less than \$375 per bartender. We provide 1 bartender per 100 guests.

Bar Package	Host Bar	Cash Bar
Standard Bar, Alcoholic	\$6.50	\$7.5
Standard Bar, Non-Alcoholic	\$3.50	\$3.75
Premium Bar, Alcoholic	\$8.50	\$9
Standard Bar, Non-Alcoholic	\$3	\$3.75

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terms and conditions

The Acclaim Hotel is dedicated to providing you with a memorable event. We ask that you follow these guidelines to assist our staff in exceeding your expectations.

All prices are subject to change and will be confirmed no more than three months prior to an event. All catering is subject to 18% service charge and 5% GST. The catering office must be notified of the final guaranteed guests attending the function(s) 14 business days prior to the event. Only the guaranteed number of meals is prepared

The Hotel reserves the right to set a minimum guarantee for any event.

All food and beverage contracted is for in Hotel consumption only. The Hotel reserves the right to provide an alternative room best suited for the group size should the number of guests attending the function differ from the original number quoted.

Should the event(s) be cancelled within 30 days of the function date, a cancellation fee in the amount of the regular room rental may be charged. Any expense incurred by the Hotel in preparation for an event, which has been cancelled, will become the responsibility of the client.

To ensure that all requirements stated are as agreed, we ask that the customer sign a copy of the contract and return to the catering office at least one week prior to the event. A deposit may be required to confirm a booking.

One hundred percent of the estimated total bill may be required at least 24 hours prior to the scheduled start of the event.

The balance, if any, is due upon completion of the function unless billing privileges have been established through the accounting department. Deposits are non-refundable.

Acclaim Hotel will be the sole supplier of all food consumed in our banquet facilities.

Alcoholic beverages will be supplied, or approved, by the Hotel. We ask that no confetti or flower petals be used on Hotel premises; otherwise a cleanup charge of \$300.00 will be issued.

The Acclaim Hotel is not responsible for damages or loss of any articles left in the Hotel prior to, during, or following any function by the customer or his/her guests. Liability for any and all damages to the Hotel will be the responsibility of the individual whose signature appears on the contract.

All musical entertainment is subject to the SOCAN (Society of Composers, Authors & Music Publishers of Canada) charge for live and recorded music entertainment, which is applied by the Hotel to the final invoice.

The menus contained within are suggestions only. If you wish, our Chef will meet with you to prepare a menu to your budget and specifications, including any special dietary needs.

Audio Visual requirements

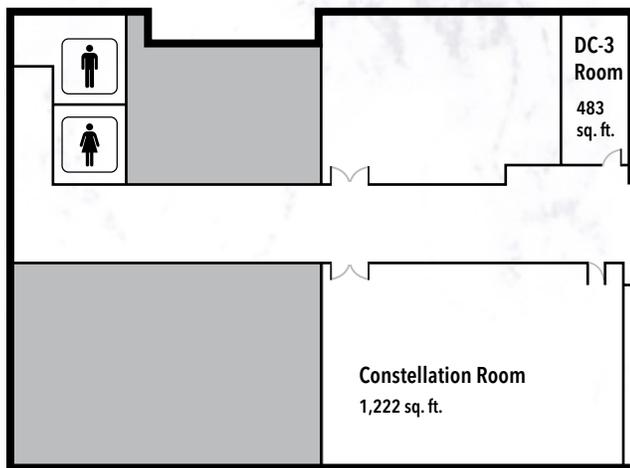
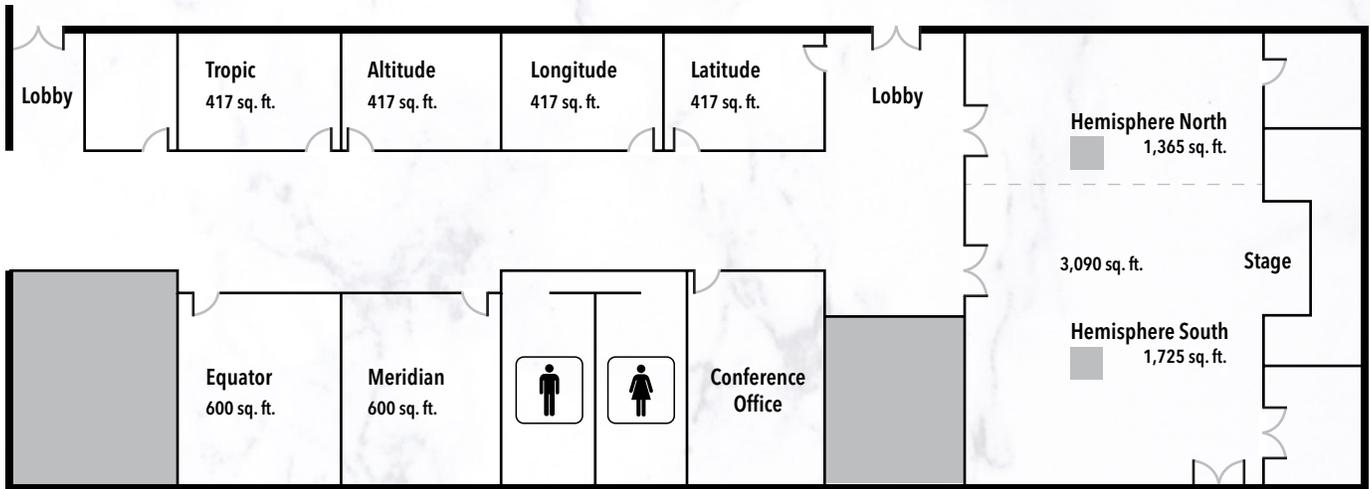
Our in house audio visual partner has everything you need for your event.

Charges

Service charge of 18% of total is applied to your bill. 5% GST is applied on all charges including service charge.



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



acclaim hotel information

225 modern hotel rooms

Group Rates available with Event Bookings



24 hr
shuttle service



5 minutes from the
Calgary airport



On-site restaurant
and wine bar



Business center



High-speed wi-fi
included



Exercise room



Underground parking



Parking
included



20 minutes to
downtown Calgary