



130 3 Ave SE, Calgary, AB, Canada
403-497-2697 | info@heritagebanquethall.ca

CORPORATE EVENT & CATERING MENU



YOUR EVENT STARTS WITH THREE EASY STEPS

Event Space

Choose your location and estimated number of guests. Your dedicated event planner will walk you through the room and seating options.

Catering

Customize your event by selecting the food and beverage options that best suit your needs.

Breakfast, Lunch, Beverages & Snacks, Dinner, Bar

AV Equipment

Our venue offers popular audio-visual equipment. Choose from our in-house options or ask us about additional needs.

COFFEE BREAKS

Coffee & Tea

- 100% Arabica coffee, regular and herbal teas

Cold Beverages

- Assorted fruit juices
- Assorted soft drinks
- Bottled still water
- Bottled sparkling water
- Assorted vitamin water/energy drinks

Fresh from the Bakery

- Assorted pastries
- Assorted muffins
- Croissants with butter, preserves
- Assorted cookies, minimum 12 guests
- Assorted breakfast breads, minimum 12 guests
- Gluten-free baked goods, minimum 12 guest

Breakfast Items

- Assorted fruit yogurt
- Parfait Station
- Sliced seasonal fresh fruit
- Whole fresh fruit

Munchies & Snacks

- Vegetable crudité's with ranch dressing
- Imported and domestic cheese with crackers
- Assorted mini chocolate bars
- Assorted individual potato chip bags
- Trail mix with dried fruit
- Assorted individual bags of popcorn
- Assorted granola bars
- Red pepper hummus with pitas
- Tortilla chips with fresh salsa and guacamole
- Assorted dessert squares
- Churros with caramel sauce



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BREAKFAST BUFFET

Deluxe Continental Breakfast (Includes)

- Chilled fruit juice
- Selection of pastries and baked goods with butter & preserves
- Vegetarian egg bites
- Fresh fruit salad
- Assorted fruit yogurt
- 100% Arabica coffee, regular and herbal teas

Hot Morning Buffet (Includes)

- Chilled fruit juice
- Selection of pastries and baked goods with butter & preserves
- Scrambled eggs
- Bacon and sausages
- Breakfast potatoes
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

Enhancements to Breakfast Buffets

- Breakfast sandwich – Fried egg, crisp pancetta, fresh tomato and cheddar cheese, toasted English muffin.
- Vegetarian egg bites – Sautéed spinach, peppers, asparagus, crumbled feta.
- Spinach egg

Additions

- Oatmeal
- Assorted cereal
- French Toast

LUNCH BUFFET

Taste of India

- Butter chicken
- Beef vindaloo
- Lamb Rogan Josh
- Mixed vegetables – green peppers, cauliflower, potatoes
- Jasmine rice
- Indian Salad
- Mango chutney

- Raita
- Garlic naan bread
- Gulab Jamun
- 100% Arabica coffee, Chai tea
- Mint Chutney
- Add vegetarian samosas
- Add chana masala
- Hara Bhara Kebab

Taste of Italy

- Chicken parmesan
- Penne White sauce
- Garlic toast
- 100% Arabica coffee, regular and herbal teas
- Italian Salad
- Meat Balls
- Tiramisu

Taste of Japan

- Chicken teriyaki
- Japanese ginger beef
- Steamed jasmine rice
- Asian cucumber salad
- Vegetable spring rolls
- Matcha cake



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LUNCH BUFFET

Taste Of Greece

- Lemon chicken breasts
- Mushroom
- Rice Pilaf
- Potatoes Raspberry Salad
- Seasonal Vegetable
- Pitas
- Tzatziki
- Baklava
- 100% Arabica coffee, regular and herbal teas
- Add Spanakopita
- Beef Kebab(Mince Meat)

Taste of Mexico

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (Lettuce cups available as a gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh-cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans
- 100% Arabica coffee, regular and herbal teas
- Add vegan ground beef

Pasta Lunch Buffet

- Mixed greens with house vinaigrette
- Caesar salad
- Garlic toast
- Penne
- Fettuccine Pasta
- Gluten-free pasta
- Alfredo sauce
- Marinara sauce
- Parmesan cheese
- Nut-free basil pesto
- Assorted Pastries
- 100% Arabica coffee, regular and herbal teas
- Upgrade to chicken Alfredo
- Upgrade to meatball marinara

Classic Working Lunch

- Chef's soup of the day
- Mixed greens with house vinaigrette
- Assorted sandwiches on artisan breads
- Assorted wraps, including ham, turkey, roast beef, tuna, egg salad, chicken salad and vegetarian
- Assorted cookies

PLATTERS & APPETIZERS

Platters

- Fresh sliced fruit platter
- Vegetable crudité's with ranch dressing or hummus
- Artisan cheese & charcuterie
- Spinach and artichoke dip with naan
- Bruschetta – traditional, tomato and goat cheese
- Mini assorted sandwiches
- Mini burgers

Hot Appetizers

- Greek-style meatballs with tzatziki
- Chicken satay with peanut sauce
- Beef souvlaki with tzatziki
- Tandoori tikka skewers with mango chutney
- Vegetarian spring rolls with plum sauce
- Spanakopita
- Mini vegetarian samosas with mango chutney



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Sweet Treats

- Churros with caramel sauce
- Assorted desserts and squares
- Assorted cookies

BEVERAGE SERVICE

Host Bar (Host Pays for Liquor Consumption)

- House liquor – 1 oz
- Premium liquor – 1 oz
- House wine
- Premium wines
- Domestic beer
- Craft/Premium beer
- Import beer
- Coolers
- Cider
- Soft drinks/juices
- Bottled water

*Host bar prices do not include taxes.

- Prosecco toast
- Non-alcoholic punch

Cash Bar (Guests Purchase Tickets From a Cashier)

- House liquor – 1 oz
- Premium liquor – 1 oz
- House wine
- Premium wine
- Domestic bottled beer
- Craft/Premium beer
- Import beer
- Coolers
- Cider
- Soft drinks/juices
- Bottled water

*Cash bar prices include taxes.

- All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.
- **Note:** The bartender charge of \$35 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$25 per hour (minimum of four (4) hours) will apply to cash bars.

Alcohol Service Policy:

- Alcoholic beverages will be served responsibly and professionally in accordance with applicable laws and regulations.
- Beverage service hours are confirmed with the Event Manager and listed in the event agreement.
- We are happy to bring in wine from established suppliers may be brought in by arrangement with the Event Manager. Home brew/U-brew requests cannot be accommodated.