



Sheraton®
CAVALIER CALGARY HOTEL

General Wedding Information

All prices and taxes are subject to change without notice. Prices can be confirmed at 90 days prior to your event.

At the time of booking, a credit card must be provided to confirm all tentative holds on function rooms (form to be provided) as well as a 1000 non-refundable deposit is required

At the time of confirmation, a credit card is to be processed with the deposit as outlined above. At ninety (90) days prior to the event 50% of all costs are required. At three (3) days prior to the event full payment is required.

We are pleased to offer special dietary menus. Please discuss any requirements with your event coordinator no less than seven (7) days prior to the event. All menu items may contain traces of nuts or nut oils.

THE SHERATON CAVALIER will be the sole supplier of food and beverage items, other than special occasion cakes or traditional homemade desserts. (Please consult with your catering representative in advance for approval).

All Live and Pre-Recorded Entertainment is subject to SOCAN Fee and Resound Fee.

Smoke machines, dry ice machines, and bubble machines are not permitted in the hotel.

Candles that are not enclosed will not be permitted in the hotel. Please consult with your catering representative.

All menu prices are subject to an 18% gratuity. The 5% goods and services taxes (GST) is applied to the final bill.

The use of nails, tacks and/or double-sided tape is not permitted in any hotel function space. Charges will apply as a result of damages caused by the use of these items.

Confetti is not to be used on hotel premises. A clean up fee of 200 will apply.

All live and recorded music cannot be extended past 1:00 am.

All liquor service will end at 1:00 am.

Additional Menu Selections: If you offer two menu entrees to your guests, all other courses must be the same. A 5 per person surcharge will apply. (Excluding food allergies & restrictions)

To ensure the highest quality of the food, dinner will be ready to be served at the requested time. If your program runs late, and we have to hold back the dinner service more than 30 minutes, there are some extra costs involved. For example, if your program runs 1 hour late, new salad has to be made to ensure freshness of the dish. Labor charge will apply as well. This will be discussed at the time of the contract.

All prices exclusive of applicable taxes and gratuities.



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A special day needs a special place

The Sheraton Cavalier Hotel, Calgary is a four star full service hotel ideally located only 10 minutes from the Calgary International Airport and 10 minutes from the City Centre.

From our service and culinary teams to our event planning, our professionals will ensure your special day is everything you ever expected and more.

Choose from our two elegant ballrooms. We can accommodate groups from 10 to 300.

We look forward to being a part of your special day at the Sheraton Cavalier Hotel.

WEDDING AMENITIES

No obligation, professional catering consultations available
(Appointment recommended).

A variety of upscale amenities are available on our rental list including chair covers and sashes.

Choose from our selection of menus or our chef would be happy to create a customized menu to suit your needs.

Visit our website at www.sheratoncavaliercalgary.com
or call (403) 250-6302 or email weddings@sheratoncalgary.ca



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Additional Services

Cake knife or server 10

White tulle and lights for cake table 10

White tulle and lights for registration table 10

White tulle and lights for 6 people at head table 12

White tulle and lights for 8 people at head table 16

White tulle and lights for 10 people at head table 20

White tulle and lights for 12 people at head table 24

*Optional - A 50 charge for hotel setup and teardown is available.

12" round table mirrors 2

Chair covers with sashes Price may vary

Envelope gift box 10

Votive candles 1

Additional costs

Ticket seller

Per hour 15

Coat check attendant

Per hour 15

Bartender fee

Per hour 25

**Any of the above items may be subject to replacement charge if damaged or not return



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Accommodations

YOUR GUESTS

A discounted rate is available (Plus applicable taxes) for our traditional guestroom featuring the “Sheraton Sweet Sleeper Bed”.

All bridal couples receive a complimentary room
Amenity of chilled sparkling wine with keepsake flutes

ALL NEWLY RENOVATED GUESTROOMS INCLUDE:

- Complimentary parking
- 24 hour airport shuttle available
- Complimentary daily newspaper
- Complimentary use of Calgary’s largest indoor hotel waterpark, “Oasis River Country”
- Voicemail and two line speaker phones
- In-room complimentary coffee/tea
- Hair dryers and full size iron and board in all rooms
- Ice and pop machines on every floor
- High-speed internet access available

*Group guestroom arrangements must be made through your catering representative.

Rates only available on Friday, Saturday, and Sunday nights

Please ask about rates outside of these days

Rates are not applicable during:

Petroleum Show

Calgary Stampede



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Wedding Rehearsal Dinner Table

WEDDING REHEARSAL DINNER

(Minimum of 15)

SALADS

Boston Bibb leaf lettuce with mandarin
Orange sections and cashews
Baby spinach leaves with red peppers
Sunflower seeds and sultanas
Lemon poppy seed and balsamic vinaigrette dressing

ENTRÉE

Atlantic salmon with lemon grass infused herb butter
Rosemary and sea salt rubbed chicken, natural jus
Herb and garlic whole roasted fingerling potatoes
Seasonal vegetable medley

DESSERT

Selection of sweets and treats from our pastry team
Coffee Tea

35



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Just Married Brunch

COLD BAR

(Minimum of 6)

Chilled fruit juices
Seasonal fruit and berry presentation
Assorted muffins, Danish, croissants and lemon streusel
Whipped butter
A variety of preserves and honey
Sliced domestic cheeses
A variety of fruit yogurts
Freshly brewed Starbucks coffee, and Tazo teas, decaffeinated coffee upon request

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HOT BAR

(Minimum of 25)

Chilled fruit juices
Seasonal fruit presentation with berries
Domestic and imported cheeses
Crisp vegetable display with buttermilk dressing
Eggs Benedict with back bacon
Farmer's sausage
Rosemary roasted potatoes
Herb and sea salt rubbed chicken, natural jus
Danish pastries, muffins, croissants, and lemon streusel
Selection of creamery butter, jams and marmalade

A selection of miniature treats and sweets from our pastry kitchen
Freshly brewed Starbucks coffee, and Tazo teas, decaffeinated coffee upon request

30



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Sheraton Reception

COLD CANAPES

(Minimum 2 dz per order)

Smoked chicken and mango per dz 30

Chocolate dipped strawberries per dz 30

Heirloom tomato bruschetta with goat cheese per dz 30

Sweet Thai shrimp, sea greens, savory cone per dz 30

Pickled quail eggs, smoked salmon, citrus cream, capers per dz 30

Prosciutto, mandarin, herbed goat cheese, crostini per dz 30

A selection of sushi per dz 32

Sesame crusted ahi tuna, edamame spread, tobiko, crisp wonton per dz 33

Shrimp cocktail per dz 34

Skewers of balsamic marinated bocconcini and cherry tomatoes per dz 36

Village bay fresh shucked oysters per dz 36

Mediterranean platter - Roasted garlic hummus, tapenade, pita bread, and Marinated olives 80 per platter (serves 20)

Smoked salmon platter with crispy breads 180

Chilled seafood platter with crispy breads and cocktail mayonnaise 250 (Serves 30)



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Sheraton Reception

HOT CANAPES

(Minimum 2 dz per order)

Mini quiche per dz 22

Maple glazed mussels per dz 21

Vegetable spring rolls per dz 24

Bratwurst slider, mustard, sauerkraut per dz 24

Chicken wings (salt and pepper, maple bacon or buffalo)
per dz 25

Mini spanakopita per dz 26

Hoisin glazed chicken skewers per dz 28

Beef lollypops with Jack Daniels BBQ sauce per dz 30

Tempura battered shrimp per dz 32

Dim Sum vegetable dumplings, wasabi pork shumi
per dz 32

Miniature grilled brie sandwiches with tomato jam
per dz 33

Scallops wrapped in double smoked bacon per dz 34

Mini chicken pot pie per dz 34

Mini Shepard's pie per dz 34

Mini beef wellingtons per dz 36

Vegetable samosas per dz 36

Arancini breaded risotto, mozzarella, tomato marinara
per dz 36

Pulled pork slider, creamy coleslaw, pretzel bun per dz 36

Meatball slider, fresh tomato sauce, mozzarella cheese
per dz 36

Buffalo chicken sliders per dz 38



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Dinner Table

SHERATON TABLE

(Minimum of 30)

Freshly baked rolls and whipped butter
Artisan greens with dried fruits and locally grown tomatoes
Crisp romaine, parmesan, croutons, roasted garlic
Caesar dressing
A selection of dressings and vinaigrettes
Vegetable pasta salad with herbs and feta
Crisp vegetable crudité with dill dressing
Imported and domestic cheese
Smoked and cured sliced meat platter
with olives and pickles
Herb and garlic creamy mashed potatoes
Farm fresh vegetable

ENCHANCE THIS BUFFET WITH:

Basmati rice, Alberta 7 grain or rice pilaf 2 per person
Ice cream sundae bar with assorted condiments 4 per person
Butter chicken, basmati rice, and naan bread 6 per person
Roasted Alberta prime rib of beef with red wine jus
10 per person (Chef attended station)

ENTRÉE SELECTION

YOUR CHOICE OF TWO:

Honey rosemary roasted chicken with natural jus
Roasted AAA Alberta beef with cabernet sauvignon jus
Baked ham, glazed with pineapple reduction
Grilled cabrese chicken breast, heirloom tomato,
boconcini and basil
Poached cod, candied lemon, white wine, butter and steamed
mussels
Maple whiskey glazed salmon fillet
Beer braised pork tenderloin with apple fennel relish
Gluten free potato gnocchi, sundried tomatoes, olives,
parmesan and spinach
Butternut squash ravioli, crispy bacon, maple thyme
cream sauce
Wild mushroom croissant bread pudding, peppered

*Additional entrees 4 per person

DESSERT TABLE

Selection of sweets and treats from our pastry team
Freshly brewed Starbucks coffee, decaffeinated coffee, and
Tazo teas

49



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Indian Table

(Minimum of 50)

COLD ITEMS

Kachumber salad
Tomato, onion raita
Imly chutney
Mango chutney

HOT ITEMS

Naan bread
Jeera rice

APPETIZER - Choose One

Vegetable pakora
Vegetable samosa
Beef Samosa

VEGETARIAN - Choose Two

Aloo gohbi
Daal maharani
Daal makhani
Mixed vegetables
Shahi paneer
Paneer jalfrezi

NON VEGETARIAN - Choose One

Beef curry
Goat curry
Lamb curry
Chicken curry
Butter chicken
Lamb roganjosh
Chicken korma
Chicken masala

DESSERT - Choose Two

Custard
Kheer
Sliced fruit with seasonal berries
Ice cream sundae bar

Buffet includes Chai

Please select desired spice level -
mild, medium, medium-hot, hot, extra hot
49 per person

ENHANCEMENTS

Additional appetizer 3 per person
Additional vegetarian dish 3 per person
Additional non vegetarian dish 4 per person
Halal meat 4 per person
Additional dessert 3
Add biryani (chicken, beef or vegetable) 4 per person

All prices exclusive of applicable taxes and gratuities.



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Plated Dinners

(Minimum of 8)

Based on a three course dinner

*Additional course (soup or salad) Add 6 per person

All plated dinners include:

Freshly baked rolls and whipped butter

Freshly brewed Starbucks coffee, decaffeinated coffee, and Tazo teas

YOUR CHOICE OF SOUP OR SALAD:

SOUPS

Cream of carrot

Blended with honey and ginger

Wild mushroom

A blend of shitake, portabella, and oyster mushrooms

Puree of yellow potato

Braised leek, chives, crumbled blue cheese

SALADS

California salad

Artisan greens with strawberry slices, mandarin

Orange sections, toasted almond slices and raspberry vinaigrette

Cavalier Caesar salad

Romaine heart wedge topped with Caesar dressing, croutons, freshly grated Parmesan cheese, Applewood smoked bacon bits and a lemon wedge

Heritage artisan greens

Frisée and baby lettuces, roasted beets, tomatoes, sunflower seeds and honey

Dijon mustard vinaigrette

Sweet butter leaf salad

Boston Bibb, orange mandarin sections and creamy citrus dressing

Young lettuce and tomato salad

Bocconcini cheese, fresh basil and balsamic vinaigrette



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Entrées

YOUR CHOICE OF:

Roasted top sirloin of beef
Emmental potato stack, caramelized shallots, seasonal vegetables 46

Herb crusted supreme of chicken
Swiss potatoes pave, wild mushroom demi 47

Baked chicken supreme
Prosciutto, sage, light cambozola cheese “fondue” 47

Bone in grilled pork chop
Charred pineapple, confit tomatoes, sage and honey jus 46

Seared salmon fillet
Fleur de sel, brocolini, gewürztraminer cream 49

Roasted Alberta prime rib of beef
Horseradish mash, root crop, black peppercorn and red wine jus 55

Halibut fillet
Lobster potato risotto, buttered asparagus 54

Beef and chicken duo
Grilled chicken breast and sirloin steak, wild mushroom cream 55

Grilled New York steak
Grainy mustard roasted fingerling potatoes, roasted root vegetables, pan jus 57

Seared fillet of beef tenderloin
Age cheddar dauphinois, wild mushroom demi 66

All prices exclusive of applicable taxes and gratuities.



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Dinner Desserts

YOUR CHOICE OF:

Trio of chocolate mousse tower
Raspberry sauce and whipped cream

German chocolate cake
Dark ganache glazed, caramel sauce and whipped cream

Salted caramel cheesecake
New York style cheesecake, graham crumb, salty
caramel glaze

Chocolate hazelnut praline flan
Dark chocolate custard, candied hazelnut, praline crumb,
fresh raspberries

Almond pear tart
Frangipane crust, roasted pears, sliced almonds, caramel

Streusel topped apple torte
Caramel, whipped cream



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Plated Dinner

Enhancements

SORBET

Inquire about chef's selection

Served individually 3 per person

CANNOLI'S

Filled with chocolate and vanilla cream

Served family style 16 per table

BRUSCHETTA

Toasted baguette, olive oil, garlic, marinated Roma tomatoes and parmesan cheese

Served family style 19 per table

ARTISAN CHEESES

A selection of local and imported cheeses, dried fruits and crisp breads

Served family style 35 per table

SEAFOOD COCKTAIL

Smoked salmon, candied salmon, smoked trout, shrimp with

Brandy cocktail sauce

Served family style 45 per table



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Kids Menu

Includes starter, entrée, and dessert 17

Chicken fingers and fries

Baked cheese tortellini with broccoli

Cheeseburger sliders with sweet potato fries

Select from chosen dessert or ice cream

*Children three (3) years and younger eat free of charge

**Children above three (3) but under twelve (12) get 50% off when eating from the same menu

***prices are subject to 18% gratuity and 5% GST



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Gluten Free Options

*Additional course (soup or salad) Add 4 per person

SALADS

House salad with balsamic vinaigrette

Butter leaf lettuce with mandarin orange sections and sweet orange dressing

Romaine lettuce with sunflower seeds, dried cranberries, broccoli florets

Cherry tomatoes and vinaigrette dressing

SOUPS

Butternut squash bisque with toasted coconut

Tomato bisque with fresh basil

Minestrone soup

ENTRÉES

Grilled supreme of chicken

Served with chefs daily potato with asparagus and red peppers

Grilled top sirloin steak

Served with a baked potato and seasonal vegetables

Gluten free potato gnocchi

Spinach, sundried tomatoes and black olives

Ratatouille "lasagna" (gluten free)

Roasted eggplant, zucchini, carrots, parsnips, garlic chili red pepper sauce

DESSERTS

Fresh fruit with berries

Raspberry panacotta with whipped cream and fruit garnish

Strawberries marinated with Grand Marnier

Kiwi infused parfait glace with kirsch



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Vegetarian Options

ENTRÉES

Grilled Tuscan vegetables

Served on rice pilaf

Gluten free potato gnocchi

Spinach, sundried tomatoes and black olives

Stir fry vegetables with black bean and ginger sauce

Served with steamed rice

Fried tofu with ginger sauce

Served with steamed rice and black beans

Vegetable "meatballs"

Served with pasta, sautéed peppers and spicy tomato sauce

Mushroom croissant pudding

Wild mushrooms, goat cheese cream, capsicum coulis

Ratatouille "lasagna" (gluten free)

Roasted eggplant, zucchini, carrots, parsnips, garlic chili red pepper sauce



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Late Night Snacks

LATE EVENING LUNCH

Rolls and butter, assorted cold deli meats, pickle tray

Condiments, coffee and tea

Per person with a dinner 15

(Homemade pastries and wedding cake are permitted)

BUILD YOUR OWN POUTINE

(Minimum of 20)

Yukon gold fries, tator tots, and sweet potato fries

Turkey and beef gravy

Cheddar and Gouda cheese curds

Pulled BBQ chicken, pulled BBQ pork

Chives, sour cream, bacon bits, caramelized onions, ketchup, pickles

10 per person

SOMETHING UNIQUE?

How about one of Calgary's Famous Food Trucks?

We are happy to arrange one for you.

PUNCH

Fruit punch 50

Liquor punch 85

Sangria punch 85



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Paolo's Pizzeria

12" Pie

CHEESE

A blend of delicious cheeses

22

THE HAWAIIAN

Pineapple, lean ham and mozzarella cheese

23

VEGETARIAN

Onion, mushroom, green pepper, sliced tomatoes, pineapple, black olives Mushrooms and double cheese

23

ROSA'S SUPER LOADED DELUXE PIZZA

Pepperoni, salami, ham, green pepper, onions, tomatoes, pineapple, ground beef Black olives, mushrooms and double cheese

25

PEPPERONI AND MUSHROOM PIZZA

23



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Bar Suggestions

BEVERAGE SERVICE

Cash bar - guests purchase their own beverages; prices do not include GST.

Host bar - host will pay for all beverages; prices subject to 18% gratuity and GST.

Prices include bartender, mixes and glasses. If the bar yield is under 375.00, there will be a 25.00 per hour charge for bartender (Minimum 3 hours).

	CASH BAR	HOST BAR		CASH BAR	HOST BAR
House selections - 1 oz.			Domestic Beer		
Polar Ice, Royal Reserve Rye, Beefeater, Lambs Rum,	6.50	6.25	Canadian, Coors Light, Budweiser, Kokanee	6.50	6.25
Premium selections - 1 oz			Imported Beer		
Absolut, Crown Royal, Bombay Sapphire, Bacardi Rum, Johnnie Walker	7.00	6.75	Heineken, Corona	7.00	6.75
House Cocktails			Non Alcoholic Beer	3.00	3.00
Caesar, Screwdriver, Paralyzer	6.50	6.25	Mike's Hard Lemonade	6.50	6.25
House Liqueurs - 1 oz			Fruit Punch	50.00	50.00
Bailey's, Kahlua, Grand Marnier, Sambuca	7.00	6.75	Liquor Punch	85.00	85.00
House Wine			Sangria Punch	85.00	85.00
Santa Rita Cabernet Sauvignon Sauvignon Blanc	6.50	6.25	Soft drinks and juices	3.00	3.00

BUILD YOUR OWN CAESAR BAR

(Available upon request)

All prices exclusive of applicable taxes and gratuities.



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Wine Selection

HOUSE RED WINE

	Bottle
Santa Rita Cabernet Sauvignon, CHI	34
Glass Mountain Merlot CA	34

RED WINE SELECTIONS

Alamos Malbec, ARG	35
Mirassou Pinot Noir, CA	35
Santa Cristina IGT Red, IT	35
Jackson-Triggs Cabernet Sauvignon, CAN	38
McWilliam's Hanwood Estate Shiraz, AUS	40
Chateau STE Michelle Indian Wells Merlot, WA	65
Mark West Pinot Noir CA	36
William Hill Cabernet Sauvignon WA	39
DeLoach OFS Pinot Noir, CA	98
Beringer Founder's Estate Merlot CA	40
Venturini Valpolicella DOC Classics Superiore IT	40
DeLoach Russian River Valley Zinfandel, CA	39

HOUSE WHITE WINE

	Bottle
Santa Rita Sauvignon Blanc, CHI	34
Glass Mountain Chardonnay, CA	34

WHITE WINE SELECTIONS

Jackson-Triggs Chardonnay, CAN	38
McWilliam's Hanwood Estate Moscato, AUS	40
Chateau STE Michelle Sauvignon Blanc, WA	50
DaVinci Pinot Grigio, IT	34
William Hill Chardonnay, WA	33
Ligenfelder Estate Bird Label Riesling QBA, GER	35
Hugel Gentile Gewurztraminer GER	40

SPARKLING & ROSE' Bottle

Segura Viudas Brut Reserva Cava, SPAIN	36
Ruffino Prosecco, IT	40
Taittinger Brut Reserve Champagne, FR	110
Beringer Classics White Zinfandel, CA	25

All prices exclusive of applicable taxes and gratuities.



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Wedding AV Package

PACKAGE INCLUDES:

LCD Projector
8 foot screen
Podium microphone
Computer audio patch
4 channel mixer

YOUR CHOICE OF:

4 LED uplights (choice of colors)
2 powered speakers

Set up and tear down
400 plus 18% service charge and 5% GST

*Substitute a wireless microphone for an additional 135