



RENDESVOUZ

EVENTS PACKAGE

3750 MARKET STREET SE
CALGARY, AB T3M 2P2

rendesvouz.ca



ABOUT US

LOCATED INSIDE THE COURTYARD BY MARRIOTT CALGARY SOUTH, SETON. RENDESVOUZ IS CALGARY'S DESTINATION FOR DINING, DRINKING AND DANCING.

ULTRA LOUNGE WITH LIVE MUSIC ENTERTAINMENT SERVING CONTEMPORARY CANADIAN CUISINE WITH COSMOPOLITAN FLARE, UNIQUE COCKTAILS, AND LOCAL DRAUGHT.

BREAKFAST BUFFET

Minimum 10 People

CONTINENTAL

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **fresh cut fruit and berry salad**
- **individual fruit yogurts**
- **granola**
- **freshly brewed coffee and assorted teas**

20

SUNDAY MORNING CARTOONS

- **cinnamon buns, muffins, crispy rice squares, loaves**
- **fresh cut fruit and berry salad**
- **build your own cereal bowl**
 - *cheerios, froot loops, corn flakes*
 - *milk, oat milk*
 - *nuts, dried fruit, berries, toasted coconut, chocolate chips*
- **individual fruit yogurts**
- **freshly brewed coffee and assorted teas**

20

HEALTHY START

- **fresh cut fruit and berry salad**
- **smashed avocado toast** *baguette, preserved tomato, medium egg, everything bagel seasoning, herbs*
- **build your own steel cut oatmeal bowl**
 - *chia seeds, toasted almonds, toasted coconut*
 - *chocolate chips, dried fruit, fresh berries, whipped cream*
- **maple chicken sausages**
- **crispy hash brown potatoes**
- **freshly brewed coffee and assorted teas**

24

WORKING BREAKFAST

- **breakfast parfait** *greek yogurt, maple granola, berry compote*
- **fresh cut fruit and berry salad**
- **breakfast sandwiches**
 - *english muffin, ham, eggs, cheddar, chimichurri mayonnaise*
 - *english muffin, guacamole, egg, cheddar, chimichurri mayonnaise*
- **tater tots**
- **freshly brewed coffee and assorted teas**

24



RISE AND SHINE

- **fresh cut fruit and berry salad**
- **overnight oatmeal cups**
 - *peanut butter, banana, chocolate*
 - *berries and basil*
- **scrambled eggs** *aged cheddar, fresh herbs*
- **farmer's pork sausages, maple chicken sausage**
- **tater tots**
- **granola**
- **freshly brewed coffee and assorted teas**

30

CLASSIC CANADIAN BREAKFAST

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **fresh cut fruit and berry salad**
- **individual greek yogurts**
- **crispy hash brown potatoes**
- **scrambled eggs** *aged cheddar, fresh herbs*
- **choice of two options:** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

28

EUROPEAN BREAKFAST

- **fresh cut fruit and berry salad**
- **individual fruit yogurts**
- **scramble eggs** *aged cheddar, fresh herbs*
- **belgium waffles** *organic maple syrup*
- **cream cheese stuffed crepes** *fresh strawberries and basil*
- **french toast** *chocolate chips, fresh banana*
- **thick sliced bacon**
- **freshly brewed coffee and assorted teas**

34

THE DECADENT BREAKFAST

- **assorted mini muffins, crispy rice squares, breakfast loaves**
- **individual greek yogurts**
- **fresh cut fruit and berry salad**
- **crispy hash brown potatoes**
- **choice of two options:**
 - **traditional eggs benedict** *canadian bacon, hollandaise sauce*
 - **tomato and avocado benedict** *hollandaise sauce*
 - **shakshuka** *tomato sauce, poached eggs, grana padano, fresh herbs, sourdough*
 - **brioche french toast** *fresh berries, vanilla whipped cream, maple syrup*
- **choice of two options:** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

38



MEETING BREAKS

Minimum 10 people

POWER BOOSTER

- **assorted smoothies**
- **assorted protein bars**
- **crispy rice squares**

15

GARDEN PLATTER

- **snap peas, cucumber, cherry tomatoes, peppers, carrot and celery sticks, ranch dip**
- **squash hummus, pita chips**
- **assorted cheese packs**

14

GOT THE MUNCHIES

- **kettle cooked potato chips**
- **individual assorted nut mixes**
- **assorted chocolate bars**

13

FEEL LIKE A KID AGAIN

- **assorted candy cups**
- **assorted pudding cups**
- **assorted cookies**

13

FAIRGROUNDS

- **chocolate and caramel filled donuts**
- **white cheddar popcorn bowls**
- **mini corn dogs** *ballpark mustard*

13

GUT BUSTER

- **assorted kombucha cans**
- **mini chocolate cupcakes**
- **trail mix**

16

LUNCH BUFFET

Minimum 10 people

SETON STREET DELI 30

- **tomato and fresh basil soup**
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **selection of sandwiches to include:**
 - **vegetarian** *vine ripened tomato, avocado, fresh mozzarella, romaine, pesto mayonnaise, kaiser bun*
 - **chicken club hoagies** *roasted chicken breast, lettuce, tomato, pickled red onions, guacamole, baguette.*
 - **baby shrimp salad** *celery, scallions, chipotle mayo, shredded lettuce, kaiser bun*
 - **pizza sub** *pepperoni, ham, mortadella, mozzarella, marinara sauce, basil, baguette*
- **selection of mini cupcakes and chef's assorted squares**

WRAP IT UP 32

- **wild mushroom and truffle bisque**
- **chopped romaine hearts** *parmesan croutons, grana padano, caesar dressing*
- **selection of wraps to include:**
 - **halifax beef donair** *tomatoes, onions, mozzarella cheese, sweet and garlic donair sauce*
 - **sweet chili crispy chicken** *thai coconut rice, asian slaw, sesame aioli*
 - **blt+avocado** *bacon, shredded lettuce, avocado, tomato, dill mayonnaise*
 - **greek vegetable wrap** *feta, oregano quinoa, olives*
 - **beignets** *caramel, chocolate hazelnut*

THE URBAN COWBOY 32

- **creamy coleslaw** *dill mayo*
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **build your own burger:**
 - **grilled beef patty** *sesame kaiser bun*
 - **vegan patty** *kaiser bun (ordered per person)*
- **condiments to include:** *butter leaf lettuce, dill pickles, tomato, cheddar cheese, red onions, grainy mustard mayonnaise, ketchup, ballpark mustard*
- **crispy french fries**
- **selection of chef's assorted squares and cookies**

THE UKRAINIAN 32

- **dill coleslaw** *cabbage, carrot, red onion, creamy dill aioli*
- **chicken kiev** *chicken breast stuffed with ham & swiss cheese*
- **potato & cheddar perogies** *fried onions*
- **garlic sausage**
- **beef cabbage rolls**
- **dill pickles, sour cream**
- **selection of chef's assorted european cakes**

THE MEDITERRANEAN 34

- **greek salad** *romaine hearts, cucumber, peppers, tomato, pickled red onion, kalamata olives, feta, mediterranean vinaigrette*
- **spanakopita**
- **vegetarian falafel**
- **roasted chicken thighs** *marinated with grilled lemons and fresh oregano*
- **roasted baby potatoes**
- **hummus and pita bread**
- **assorted baklava phyllo, honey, nuts**

LITTLE ITALY 34

- **garlic bread**
- **orzo pasta salad** *tomatoes, cucumber, fresh mozzarella, sweet basil, balsamic vinaigrette*
- **spinach and goat cheese cannelloni**
- **beef meatballs** *tomato sauce, parmesan cheese, italian parsley*
- **3 cheese ravioli** *pesto cream sauce, grana padano, fresh herbs*
- **roasted vegetables** *zucchini, peppers, mushrooms, sweet potatoes*
- **tuscan tiramisu**

BRITISH PUB 34

- **wedge salad** *iceberg lettuce, tomatoes, bacon, applewood smoked cheddar, green onions, hard boiled egg, truffle ranch dressing*
- **individual meat pies** *beef pies, chicken pot pie*
- **beer battered cod**
- **french fries**
- **steamed carrots, snap peas, cauliflower** *olive oil, tarragon*
- **selection of chef's assorted european cakes**

NEW DELHI 34

- **chickpea Salad** *cabbage, kale, carrot, red onion, toasted coconut, mango curry dressing*
- **garlic naan bread**
- **butter chicken** *roast chicken breast, spiced tomato & butter sauce*
- **saffron basmati rice**
- **vegetarian samosa** *mint chutney*
- **steamed carrots, snap peas, cauliflower** *fresh tarragon*
- **selection of chef's assorted european cakes**

RECEPTION CANAPÉS

Minimum 4 Dozen Per item

GARDEN 40/DZ

HEIRLOOM TOMATO TART

whipped feta, fresh basil, lime zest

FIVE SPICED WILD MUSHROOMS

hoisin sauce, cucumber, scallions, mini pancakes

WILD MUSHROOM ARANCINI

saffron aioli

VEGETARIAN SPRING ROLLS

passion fruit hoisin sauce

AVOCADO TOAST

*preserved tomatoes, goat feta, micro greens,
sour dough crostini*



SEA 50/DZ

SEARED SCALLOPS

*truffle hollandaise, double smoked bacon,
micro greens*

WILD SALMON POKE CUPS

*avocado, pickled red onion, edamame,
cucumber, toasted sesame, asian vinaigrette*

PEI LOBSTER & TABER CORN FRITTERS

chipotle lime mayonnaise

PRAWN & PINEAPPLE SKEWERS

agave rum glaze

ALBACORE TUNA TOSTADA

*corn tortilla, salsa verde, pico de gallo,
cilantro*

COCKTAIL SHRIMP

brandy cocktail sauce

SWEETS 45/DZ

SASKATOON BERRY TART

vanilla mousse, vanilla waffle shell

CHOCOLATE HAZELNUT TART

chocolate mousse, chocolate waffle shell

MINI CHOCOLATE CUPCAKES

ASSORTED FRENCH MACARONS

PASTURE 45/DZ

GOCHUJANG CHICKEN SKEWERS

peanuts, crispy shallots, cilantro, scallion

MINI CHEESE BURGERS

*cheddar, chimichurri sauce, lettuce,
tomato, pickle*

TERIYAKI GLAZED BEEF

*pickled ginger, pineapple,
sesame wonton, cilantro*

GRILLED CHICKEN BREAST

*chimichurri mayonnaise, brie, grape,
artisan crostini*

DOUBLE STUFFED BABY POTATOES

*bacon, crème fraîche, green onions,
cheddar*

LITTLE LAMB PIES

*merguez spice, yoghurt cheese,
pomegranate molasses*

TWO BITE TURKEY DINNER

cranberry aioli

BRAISED BEEF SHORT RIB

STUFFED YORKIES
horseradish aioli, gravy

GREEN EGGS & HAM

guacamole deviled eggs, double smoked bacon

MINI RAMEN BOWLS

*24 hour sous vide pork belly, edamame beans,
egg, pea shoots*

DINNER BUFFET

Minimum 20 people

GIVE IT SOUL

55

- **fresh baked buns** *butter*
- **chopped salad** *romaine hearts, peppers, tomatoes, cucumber, carrots, hard-boiled eggs, cheddar cheese, pumpkin seeds, ranch dressing*
- **coleslaw** *red onions, carrots, dill mayonnaise*
- **applewood cheddar mac & cheese** *preserved tomatoes, fresh herbs*
- **duck fat roasted potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **fried chicken** *dill spice, gravy, pickles (1 piece person)*
- **cherry wood smoked alberta beef brisket** *(4oz per person) whiskey peppercorn sauce, horseradish, grainy mustard, pickles*
- **european cakes and beignets** *caramel, chocolate hazelnut*
- **freshly brewed coffee and assorted teas**

SURF AND TURF

65

- **fresh baked buns** *butter*
- **panzanella salad** *romaine, cucumber, tomato, peppers, radish, pickled red onion, sourdough croutons, basil, vinaigrette*
- **romaine hearts** *creamy garlic dressing, cherry tomatoes, kalamata olives*
- **roasted garlic mashed potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **24 hour braised beef short ribs** *(5oz per person) red wine gravy, fresh herbs, horseradish, grainy mustard, pickles*
- **chili garlic prawns** *(3 per person)*
- **european cakes and beignets** *caramel, chocolate hazelnut*
- **freshly brewed coffee and assorted tea**

ELEGANT EVENING BUFFET

75

- **fresh baked buns** *butter*
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **charcuterie board** *mennonite sausage, pepperoni, cheddar cheese, manchego cheese, pickles, house made mustard, olives*
- **pan seared chicken breast** *wild mushroom sauce*
- **roasted wild salmon** *3oz per person, sweet corn sauce, dill*
- **spinach and goat cheese cannelloni** *tomato sauce, grana padano*
- **duck fat roasted baby potatoes**
- **fresh seasonal vegetables** *fresh tarragon and orange reduction*
- **choose one of the following options:** *(4oz per person)*
 - **grainy mustard and herb crusted striploin** *horseradish, grainy mustard, pickles, natural jus*
 - **brined roast turkey breast** *cranberry sauce, giblet gravy*
 - **honey roasted ham** *grilled pineapple salsa*
- **saskatoon berry tart** *vanilla mousse, vanilla waffle shell*
- **chocolate hazelnut tart** *chocolate mousse, chocolate waffle shell*
- **mini chocolate cupcakes**



BUFFET ENHANCEMENTS

market price

- **Alberta Beef Tenderloin**
- **Alberta Prime Rib**
- **Brant Lake Wagyu Tomahawk**
- **Lobster Tails**

FEATURE STATIONS

Minimum 40 people | Add on to a dinner buffet or select a minimum of 3 items to create a custom dinner buffet

	PER PERSON
<ul style="list-style-type: none">grainy mustard & herb crusted striploin station(3-4oz per person) <i>brioche buns, horseradish, grainy mustard, pickles</i>	20
<ul style="list-style-type: none">chimichurri spiced leg of lamb station (3-4oz per person) <i>crispy flat breads, roasted garlic aioli</i>	25
<ul style="list-style-type: none">risotto station (4-5oz per person) <i>fresh made risotto, grana padano</i><ul style="list-style-type: none">wild mushroom and sweet peachicken and asparagus	13 16
<ul style="list-style-type: none">mashed potato bar <i>protein: double smoked bacon, ground chicken sausage, beef chili</i> <i>vegetables: green onions, broccoli, roast mushrooms, banana peppers, edamame beans, crispy shallots</i> <i>dairy: cheddar, monterey jack, sour cream, butter</i> <i>sauce: gravy, cheese sauce</i>	18
<ul style="list-style-type: none">flambe chili garlic prawn station (3-4 pieces per person)	15
<ul style="list-style-type: none">wok fried noodle station (one take out box per person) <i>chicken, julienne vegetables, singapore noodles (thin noodle), yellow curry</i>	18
<ul style="list-style-type: none">oyster shucking station (3-4 pieces per person) <i>east and west coast oysters, mignonette, banana pepper hot sauce, lemon & lime</i>	25
<ul style="list-style-type: none">seafood station (5-6 pieces per person) <i>east and west coast oysters, snow crab, clams, mussels, prawns</i> <i>saffron aioli, brandy cocktail sauce, banana pepper hot sauce, mignonette</i>	33



CHEF ATTENDED STATIONS

Impress your guests with a chef action station - food is prepared live in front of guests creating an experience that is sure to satisfy!

SERVED PLATED DINNER

Minimum 25 people

All plated dinners offered as a minimum 3 courses.

Pick from the options below for everyone in the group (same selection for everyone, excluding allergies and vegetarians).

Served with freshly brewed coffee and assorted tea.

SOUP SELECTION

- **broccoli and cheddar** *broccoli florets, applewood smoked cheddar* 10
- **wild mushroom bisque** *truffle whipped cream* 10
- **thai lobster bisque** *lemongrass, coconut milk, lime leaves, thai red curry paste* 14
- **roasted butternut squash** *harissa yogurt, toasted pumpkin seeds* 10

SALAD SELECTION

- **baby mixed greens** *carrots, cucumber, radish, pumpkin seeds, maple sherry vinaigrette* 14
- **romaine hearts** *kalamata olives, tomatoes, parmesan croutons, double smoked bacon, creamy garlic dressing* 14
- **spinach salad** *double smoked bacon, fresh strawberries, pickled red onion, medium egg, balsamic vinaigrette* 15
- **iceberg wedge salad** *iceberg lettuce, tomatoes, bacon, applewood smoked cheddar, green onions, hard boiled egg, truffle ranch dressing* 15
- **nicoise salad** *seared ahi tuna, local greens, olives, tomatoes, baby potatoes, green beans, hard boiled egg, tarragon vinaigrette* 18

ENTRÉE SELECTION

- **surf and turf** *braised beef short rib and tiger prawns, roasted garlic mashed potatoes, seasonal local vegetables, red wine sauce* 46
- **beef tenderloin (6oz)** *mashed potatoes, seasonal local vegetables, red wine gravy* 50
- **pan seared chicken breast (6oz)** *roasted new potatoes, seasonal local vegetables, hunter sauce* 34
- **seared salmon** *jasmine rice, seasonal local vegetables, cucumber and dill salsa* 37
- **crispy tofu bowl** *mushroom, bok choy, red pepper, carrot, onion, tahini sauce, steamed rice, ninja radish slaw, chopped peanuts, cilantro, green onions (vegan)* 32

DESSERT SELECTION

- **decadent carrot cake** *toasted almonds, cream cheese icing, fresh berries* 14
- **crème brule cheese cake** *strawberry rhubarb sauce, fresh berries, basil* 14
- **black forest cake** *chocolate sauce, fresh berries* 14
- **decadent chocolate cake** *chocolate sauce, fresh berries, mint (gluten free, vegan)* 14

LATE NIGHT BUFFET

Minimum 20 people | . Price based on purchase of dinner package.

PACKAGE #1

20 PER PERSON

house-made salsa fresca corn tortilla chips

fresh vegetable platter truffle ranch

crispy chicken wings buttermilk ranch dip

house-made beef sliders cheddar, lettuce, tomato, pickles, brioche

PACKAGE #2

27 PER PERSON

house-made salsa fresca corn tortilla chips

fresh vegetable platter truffle ranch

crispy chicken wings buttermilk ranch dip

house-made beef sliders cheddar, lettuce, tomato, pickles, brioche

poutine cups fries, cheese curds, green onions

mini corn dogs ballpark, mustard

KIDS MAIN & DESSERT

20 Per Person | No minimum order.

KIDS MAINS

1 selection per event

1. **NATHAN'S ALL BEEF HOT DOG** mustard, ketchup, relish

2. **CHICKEN FINGERS** honey garlic sauce

3. **GRILLED CHEESE SANDWICH**

4. **CHEESEBURGER** mustard, ketchup, relish, sesame kaiser

served with: fries or greens **substitute:** caesar salad +2

KIDS DESSERTS

1 selection per event

1. **CHOCOLATE CHIP COOKIE**

2. **BROWNIE**

3. **VANILLA ICE CREAM CUP**



BEVERAGES

HOST BAR

DOMESTIC BEER BOTTLE 330ml/341ml
 IMPORT BEER BOTTLE 330ml/341ml
 HOUSE HIGHBALL 1oz
 PREMIUM HIGHBALLS 1oz
 WINE BY THE GLASS (red, white, prosecco) 6oz
 PREMIUM LIQUOR (prices available upon request)

CASH BAR

DOMESTIC BEER BOTTLE 330ml/341ml
 IMPORT BEER BOTTLE 330ml/341ml
 HOUSE HIGHBALL 1oz
 PREMIUM HIGHBALLS 1oz
 WINE BY THE GLASS (red, white, prosecco) 6oz
 PREMIUM LIQUOR (prices available upon request)

NON-ALCOHOLIC

COFFEE	25/10 CUP URN
TEA	25/10 CUP URN
POP, JUICE & BOTTLED WATER charged on consumption	3.5 EACH
SAN PELLEGRINO SPARKLING WATER charged on consumption	7.5 EACH
ACQUA PANNA FLAT WATER charged on consumption	7.5 EACH
GRIZZLY PAW ROOT BEER charged on consumption	5 EACH
GRIZZLY PAW CREAM SODA charged on consumption	5 EACH
NON-ALCOHOLIC BEER	7.5 EACH

DRINK DISPENSER STATIONS 2 gallons	
TROPICAL PUNCH	80
ICED TEA	75
FLAVOURED WATER cucumber & mint, assorted berries, citrus	40

SIGNATURE COCKTAILS

AVAILABLE UPON REQUEST

WINE

750ml bottle

SPARKLING

7.5	PASQUA PROSECCO EXTRA DRY Veneto, Italy	46
8.5	TERRA SERENA PROSECCO ROSÉ BRUT Veneto, Italy	54
8		
9	BENJAMIN BRIDGE MÉTHODE CLASSIQUE Gaspereau, N.S., Canada	79
10	TAITTINGER BRUT RÉSERVE Reims, Champagne, France	139

WHITE

8	BENVOLIO PINOT GRIGIO Friuli Venezia Giulia, Italy	43
9	JACKSON ESTATES SAUVIGNON BLANC Marlborough, New Zealand	49
9		
10	DR. LOOSEN RIESLING Mosel, Germany	54
12	MISSION HILL ESTATE SERIES CHARDONNAY Okanagan Valley, BC, Canada	61
	FABRE EN PROVENCE RESERVE ROSÉ Provence, France	56

RED

	ERATH PINOT NOIR Oregon, USA	62
	LÓPEZ DE HARO CRIANZA TEMPRANILLO/GRACIANO/GARNACHA Rioja, Spain	49
	TRAPICHE RESERVE MALBEC Mendoza, Argentina	45
	MURPHY GOODE CABERNET SAUVIGNON California, USA	54
	SHANNON RIDGE CABERNET SAUVIGNON Lake County, California, USA	81



AUDIO VISUAL TECHNOLOGY

Turn ordinary meetings into memorable experiences / Let our expertise help successfully deliver your meeting message.

PACKAGES

PROJECTOR & SCREEN PACKAGE 270

LCD PROJECTOR
SCREEN,
HDMI CABLE,
EXTENSION CORD
POWER BAR

ZOOM PACKAGE 250

SMART 86" TV WITH 4K WEBCAM

DANCE FLOOR PACKAGE 150

Rental items are charged on a per room, per day basis.

All items are subject to a 20% gratuity and 5% GST.

Any equipment canceled within 24 hours of the event date will be billed at full rate.

INDIVIDUAL OPTIONS

PROJECTION SCREEN	80
SMART TV - 86"	200
SMART TV - 50" OR 60"	100
WIRED MICROPHONE	50
WIRELESS MICROPHONE & 2 POWERED PA SPEAKERS	300
COMPUTER SPEAKERS	40
2 POWERED PA SPEAKERS	200
POLYCOM TELECONFERENCE PHONE	75
CLICK SHARE	100
EASEL	25
FLIP CHART	50
3M FLIPCHART WITH POST-IT PAPER	75
WHITE BOARD	50
SMART DRY ERASE BOARD KAPP	100
EXTENSION CORD AND POWER BAR	15
4K WEBCAM	75



BANQUET ROOMS

LEGACY



1500 SQ FEET 46 x 34 x 10
72 BANQUET/40 CONFERENCE/90 RECEPTION/50 CLASSROOM

MAHOGANY



1550 SQ FEET 52 x 26 x 10 CAN BE DIVIDED INTO 2 ROOMS
80 BANQUET/60 CONFERENCE/98 RECEPTION/72 CLASSROOM

AUBURN



1639 SQ FEET 39 x 41 x 11
98 BANQUET/72 CONFERENCE/110 RECEPTION/72 CLASSROOM

SETON



1501 SQ FEET 61 x 22 x 10 CAN BE DIVIDED INTO 3 ROOMS
88 BANQUET/40 CONFERENCE/112 RECEPTION/60 CLASSROOM

Rendesvouz, The Residence Inn by Marriott Calgary South and Courtyard by Marriott Calgary South are located in south Calgary's vibrant Seton urban district, ideally situated for business and leisure pursuits alike.

Let our team curate the perfect event that exceeds your expectations. from setting the room to catering to av equipment and every last detail. We've got you covered.

CONSIDERATIONS

WEDDING COORDINATOR

Our catering coordinator is here for you both every step of the way. We will assist with planning the day and consider your personal preferences.

FOOD & BEVERAGE

All food and beverage for events held within the hotel's meeting rooms will be exclusively supplied by Rendezvous. The hotel will allow specialty outside cakes with a cutting and plating fee of \$5 per person in place. The final numbers of the attendees are due 5 business days prior to the event date. Gluten free and other dietary needs are available upon request.

SET UP & DECOR

The hotel provides the following: 5 ft. Round Tables, 6 ft. Rectangle tables, cups, cutlery, plates, table cloths (size: 85x85), and white napkins. Please let us know ahead of time of any decor planned such as table runners, overlays, chair coverings, center pieces and additional decor. The hotel does not provide decorations. Our dance floor is available for a \$150.00 fee.

DEPOSIT/PAYMENT

A credit card is required to confirm the event date. A deposit of \$1,000 is required with signed contract to guarantee the event. The deposit will be used towards the final bill.

TAXES AND SERVICE CHARGES

All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges. The following charges will be applied to the final invoice: Food, beverages and rentals 5% GST, 20% Service Charge (Service Charges taxed 5% GST)

BARTENDER FEES

Bartender fees are based on a minimum bar spend of \$300. If the minimum is not met before tax and gratuity a \$25 per hour bartender fee will be applied to the event's final invoice. The bartender per hour fee is based on a minimum of 3 hours.

SOCAN FEES | RE:SOUND FEES

*Socan and Re:sound fees is a government-issued tariff all events to play music. This is a onetime fee:
Socan fee from \$22.06 up to \$63.49 + 5% GST
Re:sound fee from \$9.25 up to \$26.63+ 5% GST.*



GUEST ROOMS

We offer discounted rates to event guests wishing to spend the night at the hotel..

The Courtyard offers standard hotel rooms with small fridges.

The Residence Inn offers suites with full kitchenettes and a complimentary hot breakfast every morning included.

The two hotels are joined by the second floor which shares the pool, water slide, hot tub and fitness centre.

Your guests will have an option to choose the guestroom that best suits their needs.

TO BOOK YOUR SITE TOUR PLEASE CONTACT:

ASHLEY KAYE

EVENT SALES MANAGER

P.587-349-8637 C.403-978-5037

SALES@RENDESVOUZ.CA

COURTYARD[®]
BY MARRIOTT
CALGARY SOUTH

Residence INN[®]
BY MARRIOTT
CALGARY SOUTH





CONTACT

**FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
SALES@RENDESMOUZ.CA**

**RENDESMOUZ
3750 MARKET STREET SE
CALGARY, AB T3M 2P2**

COURTYARD[®]
BY MARRIOTT
CALGARY SOUTH

Residence INN[®]
BY MARRIOTT
CALGARY SOUTH

*Located inside Courtyard by Marriott Calgary South, Seton
Complimentary parking for event guests.*

*All prices subject to 20% gratuity and 5% GST
Gluten free and other dietary needs are available upon request.*