



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**

HEALTHY START

- **fresh cut fruit and berry salad**
- **smashed avocado toast** *baguette, preserved tomato, medium egg, everything bagel seasoning, herbs*
- **build your own 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**

WORKING BREAKFAST

- **breakfast parfait** *greek yogurt, maple granola, berry compote*
- **fresh cut fruit and berry salad**
- **breakfast burritos**
 - **double smoked bacon**, *scrambled eggs, cheddar, chipotle mayo*
 - **avocado**, *scrambled eggs, cheddar, chipotle mayo*
- **crispy hash brown potatoes**
- **freshly brewed coffee and assorted teas**

21

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**

24

EUROPEAN BREAKFAST

- **fresh cut fruit and berry salad**
- **individual fruit yogurts**
- **french toast** *chocolate chips, fresh banana*
- **omelettes**
 - *ham, peppers, green onions, applewood cheddar*
 - *roast mushrooms, tomato, applewood cheddar*
- **crispy hash brown potatoes**
- **choice of two options** *pork sausage, chicken sausage, maple smoked bacon, canadian bacon*
- **freshly brewed coffee and assorted teas**

26

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*
 - **belgian waffles** *organic maple syrup*
 - **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**

29

36

38

BREAKFAST ADD-ONS

- **freshly baked croissants** 42/dozen
- **danishes, cinnamon buns, turn overs** 40/dozen
- **house made energy bites** *chocolate or berry* 36/dozen
- **whole fruit** *apples, oranges, banana* 3 each
- **sliced fruit platter** *pineapple, honey dew, cantaloupe, assorted berries* 10/person
- **yogurt parfait** *vanilla yogurt, granola, fruit compote* 4/person





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**
- **spinach dip, 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

BREADS & SPREADS

- **roasted red pepper bruschetta**
- **tzatziki**
- **mixed olives**
- **whipped ricotta with honey drizzle, chili flakes**
- **warm baguette, pita chips**

14

MEETING ADD-ONS

- **charcuterie boats** *pepperoni, mennonite sausage, chimney sticks, pickles*
- **cheese boats** *aged cheddar, gouda, orange cheddar, berries, crackers*

8

10

LUNCH BUFFET

Minimum 10 People

SETON STREET DELI 32

- **tomato and fresh basil soup**
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **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.*
 - **roast beef** *lettuce, pickle, cheddar, horseradish mayonnaise, mustard, kaiser*
 - **pizza sub** *pepperoni, ham, mortadella, mozzarella, marinara sauce, basil, baguette*
- **selection of mini cupcakes and chef's assorted squares**

WRAP IT UP 34

- **broccoli cheddar soup**
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **selection of wraps to include**
 - **beef donair** *lettuce, tomatoes, onions, mozzarella cheese, sweet and garlic donair sauce*
 - **chicken caesar crunch wrap** *romaine, Caesar dressing, parmesan cheese, crispy chicken*
 - **blt** *bacon, shredded lettuce, avocado, tomato, dill mayonnaise*
 - **greek vegetable wrap** *feta, olives, cucumber, tomato, romaine*
- **beignets** *caramel, chocolate hazelnut*

THE URBAN COWBOY 34

- **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, mayonnaise, ketchup, ballpark mustard*
- **crispy french fries**
- **selection of chef's assorted squares and cookies**

THE UKRAINIAN 34

- **dill coleslaw** *cabbage, carrot, red onion, creamy dill aioli*
- **smoked chicken** *drumsticks, dill spice, gravy*
- **potato & cheddar perogies** *fried onions*
- **garlic sausage**
- **beef cabbage rolls**
- **dill pickles, sour cream**
- **selection of chef's assorted european cakes**

THE MEDITERRANEAN 35

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

LITTLE ITALY 35

- **garlic bread**
- **caprese pasta Salad** *orzo, 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 35

- **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**
- **tartar sauce, malt vinegar, ketchup**
- **steamed carrots, snap peas, cauliflower** *olive oil, tarragon*
- **selection of chef's assorted european cakes**

NEW DELHI 35

- **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 45/dozen

CAPRESE SALAD CUPS GF, NF

local tomatoes, peppers, cucumber, fior de latte, basil, balsamic crème

FIVE SPICED WILD MUSHROOMS NF

hoisin sauce, cucumber, scallions, mini pancakes

WILD MUSHROOM ARANCINI NF

saffron aioli

VEGETARIAN SAMOSAS DF, NF

mango mint chutney

AVOCADO TOAST NF

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



SEA 55/dozen

SEARED SCALLOPS GF, NF

truffle hollandaise, double smoked bacon, micro greens

WILD SALMON SLIDERS DF, NF

teriyaki glaze, grilled pineapple slaw, togorashi mayonnaise, sesame bun

PEI LOBSTER ROLLS DF, NF

brioche, lemon & tarragon aioli, fresh chives

PRAWN CEVICHE DF, GF, NF

avocado, tomato, pickled red onion, citrus tequila vinaigrette, cilantro

ALBACORE TUNA TOSTADA DF, GF, NF

corn tortilla, salsa verde, pico de gallo, cilantro

CRISPY PRAWNS DF, GF, NF

pickled ginger dip

SWEETS 50/dozen

KEYLIME PIE NF

toasted coconut, vanilla waffle shell

CHOCOLATE HAZELNUT TART

chocolate mousse, chocolate waffle shell

MINI CHOCOLATE CUPCAKES NF

café latte icing

ASSORTED CHEESECAKE TRUFFLES

chocolate, traditional, raspberry

PASTURE 50/dozen

GOCHUJANG CHICKEN SKEWERS DF

peanuts, crispy shallots, cilantro, scallion

MINI CHEESE BURGERS NF

cheddar, chimichurri sauce, lettuce, tomato, pickle

ALBERTA BEEF TENDERLOIN TARTARE NF

asian dressing, sesame cone

GRILLED CHICKEN BREAST NF

chimichurri mayonnaise, brie, grape, artisan crostini

PULLED PORK QUESADILLAS NF

salsa verde, pico de gallo

CONFIT DUCK BAO BUNS DF, NF

hoisin sauce, cucumber, carrot, cilantro

MAC & CHEESE BRISKET BOMBS NF

spicy tomato jam

BRAISED BEEF SHORT RIB

STUFFED YORKIES

horseradish aioli, gravy

POPCORN CHICKEN CUPS NF

mashed potato, gravy, dill pickles

DF=DAIRY FREE
GF=GLUTEN FREE
NF=NUT FREE

DINNER BUFFET

Minimum 20 People

GIVE IT SOUL

57

- **cornbread** *maple 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*
- **olive oil roasted potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **smoked chicken drumsticks** *dill spice, gravy, pickles (1 piece person)*
- **cherrywood 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

67

- **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

78

- **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, gouda cheese, pickles, house made mustard, olives*
- **pan seared chicken breast** *wild mushroom sauce*
- **roasted wild salmon** *3oz per person, sweet corn sauce, dill*
- **3 cheese ravioli** *pesto cream sauce, parmesan cheese, fresh herbs*
- **olive oil roasted potatoes**
- **fresh seasonal vegetables** *fresh tarragon*
- **choose one of the following options** *(4oz per person)*
 - **grainy mustard and herb crusted striploin** *horseradish, grainy mustard, pickles, red wine jus*
 - **brined roast turkey breast** *cranberry sauce, giblet gravy*
 - **honey roasted ham** *grilled pineapple salsa*
- **chef's selection of housemade tarts** *2 per person*
- **mini chocolate cupcakes**



BUFFET ENHANCEMENTS

Add on to a Dinner Buffet

- **mashed potato bar** 19/person
 - protein: double smoked bacon, ground chicken sausage, beef chili
 - vegetables: green onions, roast mushrooms, banana peppers, edamame beans, crispy shallots
 - dairy: cheddar, monterey jack, sour cream, butter
 - sauce: gravy
- **chili garlic prawns** (3-4 pieces per person) 15/person
- **charcuterie platter** locally made sausages, mustard, pickles, olives, crackers 12/person
- **cheese platter** new & old world cheese, fruit preserve, dried & fresh fruits, crackers 14/person

CHEF ATTENDED STATION

Minimum 40 People

- **taco station** (1-2 tacos per person) 18/person
 - pulled pork, oaxaco cheese, salsa verde, lime pickled red onions, cilantro, flour tortilla NF
 - beer battered cod, cabbage, pico de gallo, cilantro, chipotle aioli NF
- **oyster shucking station** (3-4 pieces per person) 25/person
east and west coast oysters, mignonette, banana pepper hot sauce, lemon & lime

CARVING STATION

Minimum 40 People

- **cherrywood smoked alberta beef brisket** DF, GF, NF 22/person
whiskey peppercorn Sauce GF, NF
- **grainy mustard & herb crusted striploin station** (3-4oz per person) DF, GF, NF 25/person
brioche buns, horseradish, grainy mustard, pickles
- **chimichurri spiced leg of lamb station** (3-4oz per person) 28/person
crispy flat breads, roasted garlic aioli



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

- **tomato basil bisque** *chive & truffle cream* 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, 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

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 brulee 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 SNACKS

Minimum 4 Dozen per Item | Served Before 11 PM

house-made salsa fresca <i>corn tortilla chips</i>	24/dozen
fresh vegetable boats <i>truffle ranch</i>	36/dozen
poutine cups <i>fries, cheese curds, green onions</i>	36/dozen
mini corn dogs <i>ballpark, mustard</i>	36/dozen
crispy chicken wings <i>buttermilk ranch dip</i>	48/dozen
house-made beef sliders <i>cheddar, lettuce, tomato, pickles, sesame bun</i>	50/dozen

KIDS MEALS

13 Per Person | No Minimum Order

KIDS MAINS

1 selection per event

- 1. CHICKEN FINGERS** *honey garlic sauce*
 - 2. GRILLED CHEESE SANDWICH**
 - 3. CHEESEBURGER** *mustard, ketchup, relish, sesame kaiser*
- served with: fries or greens | substitute: caesar salad +3



BEVERAGES

HOST BAR

- BUD LIGHT 341ml
- CORONA 330ml
- HAPPY DAD GRAPE SELTZER 330ml
- STRONGBOW CIDER 330ml
- HOUSE HIGHBALL 1oz
- PREMIUM HIGHBALL 1oz
- WINE BY THE GLASS (red, white, prosecco) 6oz
- PREMIUM LIQUOR (prices available upon request)
- CORONA SUNBREW 330ml (non alc)

CASH BAR

- BUD LIGHT 341ml
- CORONA 330ml
- HAPPY DAD GRAPE SELTZER 330ml
- STRONGBOW CIDER 330ml
- HOUSE HIGHBALL 1oz
- PREMIUM HIGHBALL 1oz
- WINE BY THE GLASS (red, white, prosecco) 6oz
- PREMIUM LIQUOR (prices available upon request)
- CORONA SUNBREW 330ml (non alc)

WINE

SELECTION OF WINES AVAILABLE UPON REQUEST

- 8
- 8.5
- 8
- 8.5
- 8
- 9
- 11
- 7.5

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 750ml *charged on consumption* 7.5 EACH
- ACQUA PANNA FLAT WATER 750ml *charged on consumption* 7.5 EACH
- PERRIER 500ml *charged on consumption* 5 EACH
- SIGNATURE MOCKTAILS (available on request)

- 9
- 9.5
- 9
- 9.5
- 9
- 10
- 12
- 8.5

DRINK DISPENSER STATIONS 2 gallons

- TROPICAL PUNCH 80
- ICED TEA 75
- LEMONADE 75
- FLAVOURED WATER *cucumber & mint, assorted berries, citrus* 40

SIGNATURE COCKTAILS

AVAILABLE UPON REQUEST



AUDIO VISUAL TECHNOLOGY

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

PACKAGES

MEDIA PACKAGE: <i>LCD projector & screen OR Smart TV, HDMI cable, extension cord, power bars, wireless microphone, 2X PA speakers, microphone stand, presentation clicker.</i>	500
PROJECTOR & SCREEN PACKAGE : <i>LCD projector, screen, HDMI cable, extension cord, power bar.</i>	270
CONFERENCE CALL PACKAGE: <i>Projector & screen OR Smart TV, HDMI cable, extension cord, power bars, 4K webcam, Polycom teleconference phone.</i>	300
PARTY PACKAGE: <i>Dance floor, 2X PA speakers, wireless microphone, microphone stand, power bars, extension cords.</i>	400

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
DANCE FLOOR	150



BANQUET ROOMS

LEGACY



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

AUBURN



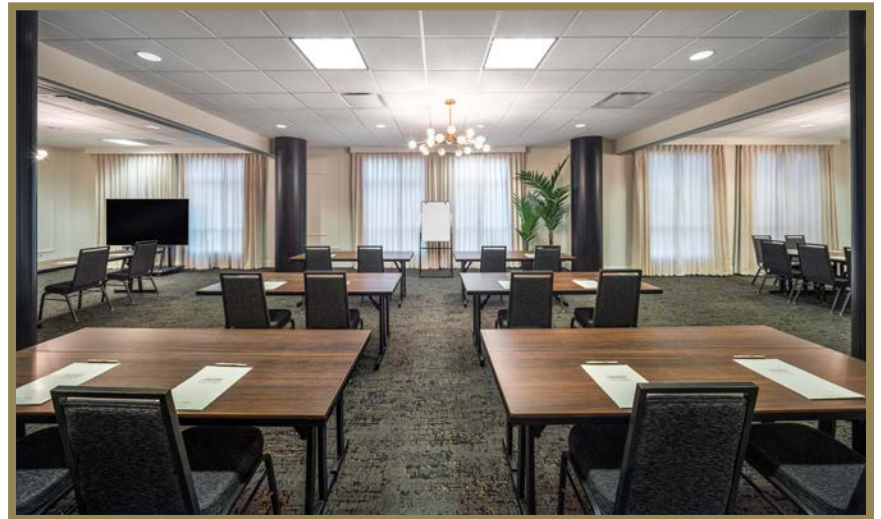
1639 SQ FEET 39 x 41 x 11
98 BANQUET/72 CONFERENCE/110 RECEPTION/72 CLASSROOM

MAHOGANY



1550 SQ FEET 52 x 26 x 10 CAN BE DIVIDED INTO 2 ROOMS
80 BANQUET/60 CONFERENCE/98 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 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 Rendevouz. 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@RENDESVOUZ.CA**

**RENDESVOUZ
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.*