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 — 21

- **freshly baked croissants and danishes**
- **fresh cut fruit and berry salad**
- **individual greek yogurts**
- **house made granola**

EXECUTIVE BREAKFAST — 26

- **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 (available by request)*
- **crispy hash brown potatoes**

CLASSIC CANADIAN BREAKFAST — 30

- **freshly baked croissants and danishes**
- **fresh cut fruit and berry salad**
- **individual greek yogurts**
- **scrambled eggs** *fresh parsley*
- **crispy has brown potatoes**
- **choice of two options:** *pork sausage, chicken sausage, or maple smoked bacon*

THE GOLDEN GRIDDLE — 30

- **fresh cut fruit and berry salad**
- **scrambled eggs** *fresh parsley*
- **french toast** *fresh berries, maple syrup*
- **crispy hash brown potatoes**
- **choice of two options** *pork sausage, chicken sausage, or maple smoked bacon*

SUNRISE — 36

- **freshly baked croissants and danishes**
- **yogurt parfait** *greek yogurt, fruit compote, house made granola*
- **fresh cut fruit and berry salad**
- **crispy hash brown potatoes**
- **choice of two options:** *pork sausage, chicken sausage, or maple smoked bacon*
- **omelettes**
  - *1. ham, peppers, green onions, cheddar cheese*
  - *2. roasted mushrooms, peppers, mozzarella cheese (available by request)*

BEVERAGE ADD ON — 2/Person

- **freshly brewed coffee and premium tea service**
  cream, milk, sugar, and sweeteners included

MEETING BREAKS

Minimum 10 People

POWER BOOSTER 15
- **assorted smoothies**
- **assorted protein bars**
- **brown butter crispy rice puff**

GARDEN PLATTER 14
- **snap peas, cucumber, cherry tomatoes, peppers, carrot and celery sticks, ranch dip**
- **spinach dip, tortilla chips**
- **cheddar cheese packs**

GOT THE MUNCHIES 13
- **kettle cooked potato chips**
- **individual assorted nut mixes**
- **assorted chocolate bars**

FEEL LIKE A KID AGAIN 13
- **assorted candy cups**
- **assorted pudding cups**
- **assorted cookies**

BREADS & SPREADS 14
- **roasted red pepper bruschetta**
- **tzatziki**
- **mixed olives**
- **whipped ricotta with honey drizzle, chili flakes**
- **warm baguette, tortilla chips**

MEETING ADD-ONS
- **charcuterie boats** *assorted salami, pickles, olives, mustard* 8
- **cheese boats** *assorted artisan cheese, berries, crackers* 10

LUNCH BUFFET

Minimum 10 People

ARTISAN DELI EXPERIENCE 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 cookies**

SIGNATURE WRAP SELECTION 34

- **broccoli cheddar soup**
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, maple sherry vinaigrette*
- **selection of wraps to include**
  - **beef brisket** *monterey jack cheese, sauerkraut slaw, dill pickle mayo*
  - **chicken caesar crunch wrap** *romaine, caesar dressing, parmesan cheese, crispy chicken*
  - **blt** *bacon, shredded lettuce, avocado, tomato, dill mayonnaise*
  - **locally made vegetable patty** *red pepper hummus, shredded lettuce, tomato, pickles*
- **beignets** *caramel, chocolate hazelnut*

ALBERTA SMOKEHOUSE GRILL 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 (available by request)*
- **condiments to Include**
  iceberg lettuce, dill pickles, tomato, cheddar cheese, red onions, mayonnaise, ketchup, ballpark mustard
- **crispy french fries**
- **selection of chef's assorted cookies**

HAWAIIAN ISLAND FEAST 35

- **hawaiian sweet bread rolls** *butter*
- **macaroni salad** *carrots, green onion, creamy apple cider dressing*
- **mixed greens** *cucumber, carrots, peppers, pineapple, toasted coconut, lime vinaigrette*
- **coconut rice & beans**
- **roasted veggies** *carrots, peppers, mushrooms, green beans*
- **huli huli chicken thighs** *marinated in soy sauce, pineapple juice, ginger*
- **donuts** *caramel, chocolate hazelnut*

THE MEDITERRANEAN 36

- **greek salad** *romaine hearts, cucumber, peppers, tomato, pickled red onion, kalamata olives, feta, mediterranean vinaigrette*
- **spanakopita** *tzatziki sauce*
- **roasted chicken thighs** *marinated with fresh lemon, oranges, rosemary, oregano*
- **greek rice pilaf** *olive oil, vegetable stock, lemon, garlic, greek spice*
- **roasted veggies** *zucchini, peppers, eggplant, onions*
- **portuguese egg tarts**

TUSCAN FARM TABLE 36

- **garlic bread knot**
- **panzanella salad** *romaine, cucumber, tomato, peppers, radish, pickled red onions, croutons, fresh basil, balsamic vinaigrette*
- **tuscan roasted chicken breast** *creamy spinach, garlic and sun-dried tomatoes*
- **baked penne** *tomato pesto sauce, mozzarella, fresh herbs*
- **roasted veggies** *zucchini, mushrooms, peppers, carrots*
- **tiramisu**

PACIFIC RIM 36

- **crispy noodle salad** *romaine, carrot, peppers, celery, red onion, sesame ginger dressing*
- **ginger beef** *sweet soy glaze, green onions, black sesame seeds*
- **vegetable spring rolls** *passionfruit hoisin sauce*
- **fried rice** *onions, carrots, celery, peas, stir fry sauce*
- **assorted steam dim sum** *shrimp har gow, pork shumai*
- **fortune cookies**
- **mango mousse cake**

BEVERAGE ADD ON freshly brewed coffee and premium tea service *cream, milk, sugar, and sweeteners included.* **2/Person**

RECEPTION CANAPÉS

Minimum 4 Dozen Per Item

HARVEST COLLECTION 48/dozen

BAKED BRIE NF
pickled grape, caramelized onion crostini, rosemary honey

CAPRESE SKEWER GF, NF
tomato, bocconcini, basil, balsamic crema

STRAWBERRY RICOTTA BITES NF
fresh strawberry, whipped ricotta, balsamic pearls, rice cracker, fresh basil

WILD MUSHROOM ARANCINI NF
saffron aioli

VEGETARIAN SPRINGROLLS DF, NF
sweet chili sauce

OCEAN RESERVE 58/dozen

SEARED SCALLOPS GF, NF
truffle hollandaise, double smoked bacon, micro greens

SPICY SALMON POKE DF, NF
green onion, sesame seeds, crispy wonton

PEI LOBSTER TART DF, NF
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 TEMPURA PRAWNS DF, GF, NF
togarashi mayonnaise

BUTCHER'S SELECTION 54/dozen

PROSCIUTTO CROSTINI
prosciutto, peach compote, gouda cheese, arugula, caramelized onion crostini

ANTIPASTO SKEWER
salami, cheddar, olive, preserved tomato

MINI CHEESE BURGERS NF
cheddar, chimichurri sauce, shredded lettuce, tomato, pickle

SMOKED STRIPLOIN STEAK
preserved tomato, horseradish aioli, caramelized onion crostini

VIETNAMESE CHICKEN SATAY SKEWER
lime, peanuts, crispy shallots, scallions, cilantro

PULLED BEEF SHORT RIB QUESADILLA
salsa roja, monterey jack cheese, crema, cilantro

PULLED PORK & VEGETABLE SPRING ROLL
hoisin sauce

DESSERT 48/dozen

ESPRESSO TIRAMISU TRUFFLES
house made

GRAHAM CRACKER TARTS
lemon curd, fresh strawberries and blueberries

CHOCOLATE CHERRY CUPS
brownie pieces, chocolate mousse, cherry compote, whipped cream

CHOCOLATE HAZELNUT TART
chocolate mousse, chocolate waffle shell

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

DINNER BUFFET

Minimum 20 People

SOUTHERN SMOKEHOUSE EXPERIENCE 58

- **cornbread** *maple butter*
- **chopped salad** *romaine hearts, peppers, tomatoes, cucumber, carrots, hard-boiled eggs, cheddar cheese, pumpkin seeds, ranch dressing*
- **kale & broccoli slaw** *dried cranberries, creamy dressing*
- **applewood cheddar mac & cheese** *cheese curds, preserved tomatoes, fresh herbs*
- **achiote roasted potatoes** *garlic, fresh herbs*
- **roasted seasonal veggies** *olive oil, fresh herbs*
- **hickory smoked chicken drumsticks** *hot honey drizzle (1 piece person)*
- **cherrywood smoked alberta beef brisket** *(4oz per person) whiskey peppercorn sauce, horseradish, grainy mustard, pickles*
- **pecan pie squares and banana pudding**

SURF AND TURF 68

- **fresh baked buns** *butter*
- **roasted beet, orange & fennel salad** *goat cheese, toasted pistachio, mint, dill, parsley, citrus vinaigrette*
- **romaine hearts** *creamy garlic dressing, cherry tomatoes, kalamata olives*
- **baked potato** *cheddar cheese, green onions, bacon, sour cream*
- **roasted seasonal veggies** *olive oil, fresh herbs*
- **24 hour braised beef short ribs** *(5oz per person) red wine gravy, fresh herbs, horseradish, grainy mustard, pickles*
- **roasted prawns** *chili crunch, garlic, fresh herbs (3 per person)*
- **white chocolate cherry cheesecake and coffee & salted caramel bar**

THE ESTATE 82

- **fresh baked buns** *butter*
- **artisan greens salad** *cucumber, tomato, radish, pickled red onions, poppyseed vinaigrette*
- **romaine hearts** *creamy garlic dressing, croutons, cherry tomatoes, kalamata olives*
- **pan seared chicken breast** *lemon dijon cream sauce*
- **roasted wild salmon** *3oz per person, sweet corn sauce, dill*
- **gluten free gnocchi** *roasted garlic cream sauce, fresh sage*
- **mashed potatoes** *butter, cream, thyme and rosemary*
- **roasted seasonal veggies** *olive oil, fresh herbs*
- **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*
- **fresh cut fruit and berry salad and tiramisu**

BEVERAGE ADD ON freshly brewed coffee and premium tea service *cream, milk, sugar, and sweetners included.* **2/Person**

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).

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

- **mixed greens** *tomatoes, cucumber, carrots, radish, pumpkin seeds, poppyseed vinaigrette* 10
- **classic caesar** *romaine hearts, house made bacon, grana padano, thyme crouton, medium egg* 12
- **harvest** *honey crisp apples, dates, feta, pumpkin seeds, red onion, avocado, carrots, romaine, mixed greens, citrus vinaigrette* 12
- **greek** *local tomato, cucumber, peppers, pickled red onion, kalamata olive, goat feta, mediterranean dressing* 14

ENTRÉE SELECTION

- **surf and turf** *5oz braised beef short rib, 2x chili garlic prawns, mashed potatoes, seasonal vegetables, red wine jus, crispy shallots, microgreens* 47
- **new york striploin steak (8oz)** *mashed potatoes, seasonal vegetables, brandy peppercorn sauce* 48
- **pan seared chicken breast (6oz)** *gluten free gnocchi, mushroom, spinach, tomato, dijon mustard & tarragon cream sauce* 35
- **roasted salmon (6oz)** *roasted potatoes & root vegetables, sprout leaves, corn beurre blanc, fresh herbs* 35
- **butternut squash ravioli** *spinach, tomato, mushrooms, peas, pomodoro tomato sauce, grana padano (vegetarian),* 27

DESSERT SELECTION

- **bruleed new york cheese cake** *torched sugar, raspberry sauce, chocolate curlsl* 14
- **chocolate fudge brownie** *marshmallow meringue, chocolate cookie crumble, chocolate Cremieux, toffee peanuts* 14
- **vanilla pana cotta** *house made fruit compote, fresh berries* 14

BEVERAGE ADD ON **freshly brewed coffee and premium tea service** *cream, milk, sugar, and sweetners included.* **2/Person**

LATE NIGHT SNACKS

Minimum 4 Dozen per Item | Served Before 11 PM

gourmet fry cups **50/dozen**

- **truffle** *fries, grana padano, pesto aioli*
- **poutine** *fries, cheese curds, green onions, gravy*
- **loaded** *fries, bacon bits, green onions, sour cream, cheddar cheese*

tavern classics **18/pound (feeds 2-3 people)**

- **crispy fried chicken wing** *s&p, hot sauce on the side, ranch dip*
- **pork dry ribs** *ranch dip*

sliders **54/dozen**

- **cheeseburgers** *lettuce, tomato, pickle, pesto aioli, sesame seed bun*
- **achiote roasted chicken breast** *lettuce, tomato, pickle, sesame seed bun*

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*	8
CORONA *330ml*	8.5
HAPPY DAD GRAPE SELTZER *330ml*	8
STRONGBOW CIDER *330ml*	8.5
HOUSE HIGHBALL *1oz*	8
PREMIUM HIGHBALL *1oz*	9
WINE BY THE GLASS *(red, white, prosecco) 6oz*	11
PREMIUM LIQUOR *(prices available upon request)*	
CORONA SUNBREW *330ml (non alc)*	7.5

CASH BAR

BUD LIGHT *341ml*	9
CORONA *330ml*	9.5
HAPPY DAD GRAPE SELTZER *330ml*	9
STRONGBOW CIDER *330ml*	9.5
HOUSE HIGHBALL *1oz*	9
PREMIUM HIGHBALL *1oz*	10
WINE BY THE GLASS *(red, white, prosecco) 6oz*	12
PREMIUM LIQUOR *(prices available upon request)*	
CORONA SUNBREW *330ml (non alc)*	8.5

WINE

SELECTION OF WINES 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 *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)*	

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: 500
LCD projector & screen OR Smart TV, HDMI cable, extension cord, power bars, wireless microphone, 2X PA speakers, microphone stand, presentation clicker.

PROJECTOR & SCREEN PACKAGE : 270
LCD projector, screen, HDMI cable, extension cord, power bar.

CONFERENCE CALL PACKAGE: 300
Projector & screen OR Smart TV, HDMI cable, extension cord, power bars, 4K webcam, Polycom teleconference phone.

PARTY PACKAGE: 400
Dance floor, 2X PA speakers, wireless microphone, microphone stand, power bars, extension cords.

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 Mariott Calgary South and Courtyard by Mariott 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 Rendesvouz. 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.*