

INTERNATIONAL HOTEL SUITES CALGARY
CATERING



www.internationalhotel.ca

The International Hotel Suites Calgary welcomes you

We are pleased to offer our 2010 Catering menu available until April 30, 2011. Specializing in intimate meetings, banquets and weddings, our catering team offers a "one-stop-shop" for all of your requirements. Being an independent hotel, we are flexible and our speciality is customization of your meeting, menu and layout to suite your budget, tastes and requirements.

Contact –

Catering office can be reached business days,
Monday through to Friday from 8.00am till 4.00pm.

Email - catering@internationalhotel.ca
Telephone - 403.290.7851

All food and beverage is subject to 18% service charge.
5% GST will be added to final invoice.

We Proudly Brew
STARBUCKS COFFEE



B R E A K F A S T



B R E A K F A S T

BUFFET BREAKFAST

THE WORKS (CONTINENTAL)

A generous mixture of Danishes, muffins, sticky buns, fruit turn-over's, scones, twists, croissants and more; served with fresh seasonal fruit, chilled juices, cream cheese, butter and assorted jams.

\$ 15 per person with minimum 20 people

\$ 18 per person with less than 20 people

THE EXECUTIVE

Fresh assorted bagels, flavoured cream cheese, butter and assorted jams complimented by seasonal fresh fruit and berries and a selection of organic yogurts.

\$ 18 per person with minimum 20 people

\$ 21 per person with less than 20 people

THE SPA

A healthy assortment of mini bagels, mini breakfast biscuits, mini croissants, mini Danishes, complimented by seasonal fresh fruit and berries and chilled juices. A preferred choice for a lighter breakfast.

\$ 18 per person with minimum 20 people

\$ 21 per person with less than 20 people

THE INTERNATIONAL

Assorted pastries, butter, jams and jellies; fluffy omega 3 scrambled eggs, country style hash browns, pork sausages, smoky bacon and honey ham. Chilled juices, seasonal fresh fruit and berries.

\$ 20 per person with minimum 20 people

\$ 23 per person with less than 20 people

All of the above menus include Starbucks coffee, assorted Tazo teas,
and assorted dry cereals with 2% and skim milk

BREAKFAST BUFFET ENHANCEMENTS

Selections to enhance your existing breakfast buffet menu

COLD

Assorted granola & grain bars	\$3
Individual fruit organic yogurt	\$4
Hard boiled eggs	\$3
Smoked Atlantic salmon with capers, shaved red onions, lemon and chive	\$10
Mini bagels with cream cheese	\$25 per dozen
Assorted mini Danishes	\$25 per dozen
Mini croissants	\$25 per dozen
Banana nut, chocolate or cranberry loaf	\$25 per loaf
Assorted muffins, bran or low fat	\$25 per dozen
Seasonal whole fruit	\$2

HOT

Breakfast sausage, honey ham or smoky bacon	\$5
Western omelette	\$9
Omega 3 or egg white scrambled eggs	\$8
Country style hash brown potatoes	\$4
Challah cinnamon French toast, buttermilk pancakes or fresh made waffles	\$8
Traditional eggs Benedict (2 per order)	\$9
Smoked salmon & spinach eggs Benedict (2 per order)	\$12

SERVED BREAKFAST

THE EXECUTIVE

Chilled orange juice, Omega 3 scrambled eggs, breakfast sausage, or smoky bacon, Country style hash brown potatoes, California farmed fresh fruit and berries in season, freshly baked cheese biscuits, butter, jams and jellies. Starbucks coffee and Tazo tea.

\$18 per person

THE INTERNATIONAL

Chilled orange juice, Brioche with grilled smoked gouda topped with fried eggs, assorted baby potato hash browns, California farmed fresh fruit and berries in season, freshly baked croissants and muffins, butter, jams and jellies. Starbucks coffee and Tazo tea.

\$20 per person

L U N C H



L U N C H

BUFFET LUNCH

CHUCKWAGON

Country fried chicken with honey and chilli drizzle
Moon shine BBQ sirloin beef
Baked beans
Corn on the cob
Oven roasted potato salad
Open range lettuce greens with dressing
Peach cobbler with vanilla whip

\$ 30 per person with a minimum of 20 people
\$ 34 per person with less than 20 people

THAT'S AMORE

Fresh baked herbed foccacia
Italian five bean salad with fresh basil and balsamic oregano reduction
Meat or vegetarian lasagne
Slow roasted Italian spiced rubbed leg of lamb, drizzled with lemon mascarpone cream
Tiramisu

\$ 35 per person with a minimum of 20 people
\$ 39 per person with less than 20 people

TASTE OF THE OREINT

Crab and corn soup
Cold noodle salad with sesame vinaigrette and freshwater shrimp
Teriyaki chicken breast
Char-siu pork loin
Steamed broccoli in oyster sauce
Rock crab fried rice
Mango mousse with evaporated milk and fresh mangoes

\$ 33 per person with a minimum of 20 people
\$ 37 per person with less than 20 people

OAXACAN FIESTA

Frijoles charros (black beans, sausages, sweet peppers, onions, bacon, sour cream)
Corn tostadas salad
Corn and flour tortillas
Grilled carne asada (cerveza negra marinade)
Oven baked cod fish (capsicum peppers, red onions and lime juice)
Scented Mexican rice
Fresh tropical fruit slices in season

\$ 38 per person with a minimum of 20 people
\$ 42 per person with less than 20 people

BUFFET LUNCH continued

CREATE YOUR OWN SANDWICH BOARD

Black Forest ham, smoked turkey, deli roast beef, egg salad, tuna salad
Assorted cheeses
Lettuce, sliced vine ripened tomatoes, red onions, alfalfa sprouts and pickles
Assorted sliced white, rye and artisan breads
Seasonal green salad, roasted potato salad, coleslaw
Seasonal fresh fruit, dessert squares and home baked cookies
Condiments

\$ 27 per person with a minimum of 20 people

\$ 31 per person with less than 20 people

NEW YORK MINUTE

Deli sandwiches on white, whole wheat, rye and artisan breads.
(Black Forest ham, smoked turkey, deli roast beef, egg salad, tuna salad, salmon salad and chicken salad)
Seasonal green salad, roasted potato salad, coleslaw
Home baked cookies and assorted dessert squares

\$ 25 per person with a minimum of 20 people

\$ 29 per person with less than 20 people

THE BROKER

Foot long sandwiches, filled foccacia, wraps and pressed Sourdough sandwiches
Chef's daily soup creation
Fresh garden vegetable basket with creamy gorgonzola and chive dip
Assortment of dessert squares and seasonal fresh fruit

\$ 30 per person with a minimum of 20 people

\$ 34 per person with less than 20 people

SERVED LUNCH

Plated lunch selections, include your choice of one appetizer, entrée, and dessert.
Lunch entrée is served with freshly baked artisan bread, butter, coffee and assorted teas.

APPETIZER

DELICIOUS SOUPS

- Chef's soup creation of the day
- *Creamy mushroom with chives*
- Thai coconut chicken with lemon grass and coriander oil
- *Roasted carrot and ginger puree*
- Hearty chicken garden vegetable soup

HOUSE SALAD CREATIONS

- Romaine hearts Caesar
- *Bruschetta salad (fresh basil, black olives, feta, assorted mixed greens and cheese crustini)*
- Spring mix greens
- *Baby spinach salad*

ENTREE

FREE RANGE ORGANIC CHICKEN SUPREME On a chickpea puree with wild mushroom sauce	\$ 34 per person
CHILI RUBBED ROASTED PORK TENDERLOIN With hominy risotto and fire roasted salsa	\$ 36 per person
SEARED STEAMED HALIBUT Soy ginger yuzu vinaigrette, green onions julienne with steamed jasmine rice	\$ 42 per person
PAN FRIED FILET OF ATLANTIC SALMON On a bed of mixed beans with chunky tomato sauce	\$ 34 per person
SLOW ROASTED AAA NEW YORK STRIPLOIN With hunter sauce and soft polenta	\$ 42 per person
CURRIED VEGETABLE RAGOUT (VEGETARIAN) Mixed beans, aromatic vegetables wilted arugula	\$ 34 per person
ROASTED VEGETABLE NAPOLEON (VEGETARIAN) Wilted baby spinach, potato hash, flash fried pea shoots and chunky tomato sauce	\$ 24 per person

DESSERT

Rich chocolate monton	Old fashioned apple tart
Angel Food cake with fresh fruit and berries	Ying yang of white and dark chocolate mousse in a chocolate cup
Four carat carrot cake with cream cheese	

Menu is available for dinner at an extra charge of \$6 per person

B R E A K S



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BREAKS

THE INTERNATIONAL

Assorted fresh baked soft and chewy cookies, assorted bakery squares, candy bars, assorted soft drinks and energy drink.

\$ 15 per person

FOR THE HEALTH CONSCIOUS

Chilled bottled juices, skim milk, bottled spring water, and assorted teas, whole fresh fruit and grain bars.

\$ 12 per person

THE SWEET TOOTH

Assorted canned soft drinks, chocolate bars and candies.

\$ 10 per person

BEVERAGES

Starbucks, regular and decaffeinated coffee	\$12 per thermal silex
Tazo teas, assortment of herbal and regular teas	\$ 3 per
Bottled fruit juices	\$ 3 per
Bottled spring water	\$ 3 per
Bottled Sparkling water	\$ 4 per
Canned soft drinks (Pepsi product only)	\$ 2.5 per

RECEPTION



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Hors d'oeuvres and reception displays
(artful displays of handcrafted hors d'oeuvres and trays)

Herb crustini toasted pita bread, with nicoise olive tapenade and humus
\$10 per person

Fresh crudités platter, served with assorted dips
\$6 per person

Chilled prawns and crab claws served with cocktail sauce and lemon wedges
\$15 per person (minimum 25 orders)

Whole side of smoked salmon served with dark rye, fiesta crackers
and traditional accompaniments
\$160 per side

California and smoked salmon sushi rolls
\$21 per dozen

Bocconcini mozzarella and cherry tomato banderillas
\$12 per dozen

Maitre fromage of local and international cheeses served with seasonal fresh fruit and crackers
\$9 per person

Warm brie with cranberry compote; wrapped in puff pastry
\$115 per wheel

Assorted cold canapés
Handcrafted salami cone, ham and mandarin duo, shrimp mousse, liver pate and smoked salmon
\$90 per 60 pieces (minimum 60 pieces per order)

DESSERT DISPLAY

(minimum 50 people)

Chocolate fondue with choice of chocolate, fresh cubed fruit, vanilla pound cake, marshmallows
\$9 per person

Petite fours with an assortment of mini fruit tarts, home baked cookies, macaroons, lemon burst bars,
chocolate and maple avalanche
\$6 per person

An assortment of decadent cakes, home baked fruit pies and tortes
\$12 per person

THE CARVERY

Chef attended carved to order miniature sandwiches on mini baguettes, petite rolls with condiments
(serves 25 to 30 guests)

Slow roasted Alberta top sirloin served with grainy mustard and horseradish
\$280 per sirloin

Pepper crusted New York strip loin
\$390 per strip loin

Ponderosa honey ham served with honey Dijon and apple thyme compote
\$300 per ham leg

Mediterranean style roast leg of lamb served with tamarind glaze
\$250 per leg of lamb

HORS D'OEUVRES

Selections of palate teasing titbits, displayed artistically
(\$45 per dozen with minimum order 2 dozen)

Bacon wrapped scallop

Butterfly coconut prawns with sweet chilli dip

Mini wagyu burgers with smoked gouda

Lamb pops, made with lamb rack with Mongolian barbeque glaze

Miniature crab cakes topped with wakame salad and Japanese mayonnaise

Beef and mushroom en croute ~ beef tenders, wild mushroom encrusted in puff pastry

Buffalo chicken wings with blue cheese dressing

Pacific Rim vegetables spring rolls with Thai basil lime chilli sauce

Mushroom empanadas

Lobster vol au vent ~ creamy lobster on a puff pastry shell

Baked brie and cranberry bites

Spanakopita ~ spinach, goat cheese in phyllo

Vegetarian or beef samosas served with plum sauce

BEVERAGE



SERVICE

WHITE WINE

- Peller Estates Sauvignon Blanc  \$21.95
- Sandhill Rose  \$42.95
- Peller Estates Pinot Grigio  \$21.95s
- Sandhill Pinot Gris  \$33.95
- Peller Estates Private Reserve Sauvignon Blanc  \$37.95
- Graham Beck Viognier  \$42.95
- Red Rooster, Gewurztraminer,  \$33.95
- J. Lohr Painter Bridge Chardonnay  \$28.95

RED WINE

- Peller Estates Cabernet-Merlot  \$21.95
- Copper Moon Shiraz  \$21.95
- Dona Dominga Cabernet Sauvignon  \$28.95
- J Lohr Painter's Bridge Red Zinfandel  \$27.95
- Sandhill Merlot  \$33.95
- Thorne-Clarke Terra Barossa Shiraz  \$35.95
- Peller Estates Pinot Noir VQA  \$42.95
- Casa Silva Carmenere  \$43.95
- Tapiz Malbec  \$35.95

SPARKLING & CHAMPAGNE

- Peller Estates Brut Sparkling Wine  \$45.95
- G.H. Mumm Champagne  \$99.95

BANQUET BEVERAGE SERVICE

HOST BAR

The bar set up includes the bartender, mix and glasses. The consumption will be charged to the client on a per drink basis and applied to the final bill. A bartender charge of \$30.00/hour will be applied for the first 3 (three) hours if consumption is less than \$250.00 net.

Regular Brands (1oz) \$5.00
Premium Brands (1oz) \$6.00
Deluxe Brands (1oz) \$7.00
Domestic Beer (regular & light) \$5.00
Imported Beer \$6.00
Liqueur (1oz) \$6.50
House Wine, by the glass \$5.00
Soft Drinks or Juice \$2.00

CASH BAR

The bar set up includes the bartender, mix and glasses. Guests will pay cash on a per drink basis. A bartender charge of \$30.00/hour will be applied for the first 3 (three) hours if consumption is less than \$250.00 net.

Regular Brands (1oz) \$6.00
Premium Brands (1oz) \$7.00
Domestic Beer (regular & light) \$6.00
Imported Beer \$7.00
Liqueur (1oz) \$7.00
House Wine, by the glass \$6.00
Soft Drinks or Juice \$2.50

GST included in Cash bar Prices

OTHER

The Hotel has a variety of non-alcoholic beverages that can be added to your bar. Please ask for selection and prices. Alcoholic and non-alcoholic punches are also available, as listed below.

Non-Alcoholic punch, per bowl \$40.00
Alcoholic punch, per bowl \$62.00

Bartender supplied by the hotel for a maximum of four hours.
Extended hours are charged at a rate of \$18.00/hour.

Any alcoholic beverages served must be in accordance
with the **Alberta Gaming & Liquor Commission**.

