



HOTEL

Arts EVENTS

EVENT PALETTE

2026

A CULINARY EVENT EXPERIENCE

EXCEPTIONAL

When it comes to food, we consistently exceed expectations. From our restaurants to catering and in-suite dining, every experience is delivered with the same unwavering standard of excellence.

UNEXPECTED

We design dining experiences that surprise and delight. Each menu is thoughtfully composed to engage the senses - from refined presentation to inviting aromas and vibrant flavors. At Hotel Arts, we believe food is an expression of creativity - meant to inspire, excite, and leave a lasting impression.

LOCAL

We bring together evocative spaces, seasonal menus, artisan cocktails, and curated wine lists. Each element is intentionally considered to create distinctive culinary experiences for both our guests and local community.

BREAKFAST

- / [*Served Breakfast*](#)
- / [*Breakfast | Brunch Buffet*](#)
- / [*Attended & Interactive Stations*](#)
- / [*Breakfast Enhancements*](#)

BREAKS

- / [*Snacks*](#)
- / [*Beverages*](#)

LUNCH

- / [*Plated Lunch*](#)
- / [*Lunch Buffet*](#)
- / [*Offsite Lunch - On the Go*](#)

RECEPTION

- / [*Reception*](#)
- / [*Sweets Reception*](#)
- / [*Placed Stations*](#)
- / [*Chef Attended Stations*](#)

DINNER

- / [*Plated Dinner*](#)
- / [*Children's Menu*](#)
- / [*Dinner Buffet*](#)
- / [*Buffet Enhancements*](#)

DESSERT

- / [*Patisserie*](#)
- / [*Interactive Dessert Bar*](#)

LATE NIGHT

- / [*Late Night Eats*](#)

BEVERAGES

- / [*Beverage Services*](#)
- / [*Wine Palette*](#)

GENERAL INFORMATION

- / [*Information*](#)
- / [*Floor Plan*](#)
- / [*Space Planning Guide*](#)
- / [*Contact Us*](#)

SERVED BREAKFAST

\$45 PER PERSON | MINIMUM 20 GUESTS
MENU INCLUDES ONE ENTRÉE SELECTION (PLUS VEGETARIAN OPTION)

*Freshly Brewed Starbucks Coffee Poured Tableside | Teavana Teas | Orange, Apple & Grapefruit Juices
Decaf Coffee Available | \$20 Per Pot (Serves 5)
Gluten-free Muffins | + \$3 per person
Seasonal Fruit Added To Main Plates | + \$3 per person*



SHARED FAMILY STYLE

/ Mini muffins | croissants | Danish | butter | jam | v

PLATED AND SERVED

/ herbed confit fingerling potatoes | arugula salad | GF, DF, VGN

ENTRÉE SELECTIONS

/ French Omelette | asparagus | mushrooms & tarragon ricotta | breakfast sausage | GF, v
- or -

/ Eggs Benedict

/ Served on a warm English Muffin | CAN BE MADE GF

/ Select one topping:

- › Mexican Pulled Chicken | poached egg | Salsa Verde hollandaise
- › Smoked Salmon | poached egg | herb cream cheese | pickled red onion | dill hollandaise | pico de gallo
- › Traditional | poached egg | back bacon | classic hollandaise
- › Green Velvet | poached egg | spinach | tomato ragù | herb hollandaise | v

*Hotel Arts reserves the right to adjust prices to reflect the current market conditions.
Prices do not include 20% service charge or 5% GST.*

BREAKFAST | BRUNCH BUFFET

*Freshly Brewed Starbucks Coffee Poured Tableside | Teavana Teas | Orange, Apple & Grapefruit Juices
Decaf Coffee Available | \$20 Per Pot (Serves 5)
Gluten-free Muffins | + \$3 per person*

CONTINENTAL

\$30 PER PERSON | MINIMUM 10 GUESTS

- / Freshly Baked Assorted Muffins, Croissants & Danishes | whipped butter | fruit preserves | v
- / Fresh Seasonal Fruit & Berries | GF, DF, V
- / Individual Fruit Yogurts | house-made toasted honey oat & dried fruit granola | GF, V

NORDIC

\$45 PER PERSON | MINIMUM 20 GUESTS

- / House-baked Danish & Breakfast Loaves | v
- / Seasonal Whole Fruit | GF, DF, VGN
- / Smoked Salmon & Soft Cheeses | GF
- / Cottage Cheese, Yogurt & Granola with Honey & Fruit Compotes | v
- / Scandinavian Pancake | apple & maple chutney, Råraka (savory fried potato cake) | GF, DF, V
- / Scrambled Eggs | goat's cheese & chive | GF, DF, V

THE NEW YORKER

\$40 PER PERSON | MINIMUM 10 GUESTS

- / Assorted selection of bagels with a selection of toppings:
 - > Smoked Salmon | cream cheese | pickled red onion | capers
 - > BLT | bacon | lettuce | marinated tomatoes | pesto aioli
 - > Smashed Egg & Avocado Salad | v
 - > Freshly Cut Fruit | GF, DF, VGN
 - > Crispy Hashbrowns | GF, DF, VGN

ON THE PRAIRIE

\$45 PER PERSON | MINIMUM 10 GUESTS

- / House-made Waffles | v
- / Fresh Cut Fruit & Berries | GF, DF, VGN
- / Maple Syrup & Chantilly Cream | GF, V
- / Farm Fresh Scrambled Eggs with Herbs | GF, DF, V
- / Chicken Apple Breakfast Sausage | GF, DF
- / Double Smoked Bacon | GF, DF
- / House-spiced Crispy Kennebec Potatoes | GF, DF, VGN

*Substitute house-made pancakes or upgrade to
French toast in place of waffles | +\$3 per person*

MILANO

\$42 PER PERSON | MINIMUM 20 GUESTS

- / Biscotti, Savoury Biscuits & Croissants | Nutella | honey | preserved fruits
- / Freshly cut cantaloupe | honeydew melon | grapes | GF, DF, V
- / Genoa | marinated bocconcini | pistachio | whipped honey ricotta | GF
- / Eggplant | zucchini | artichoke | fresh mozzarella | basil frittata | GF, V
- / Fried hashbrowns | rosemary | caramelized onions | GF, V
- / Roasted tomatoes | fresh herbs | EVOO | GF, DF, V
- / Grilled Spolumbos Italian sausage | GF, DF

BREAKFAST | BRUNCH BUFFET

FRESH FOCUS

\$40 PER PERSON | MINIMUM 10 GUESTS

- / Freshly Cut Fruit | GF, DF, VGN
- / Roasted Red Pepper Egg Bites
- / Kale, Mushroom & Egg White Bites | GF, V
- / Turkey Bacon, Chicken Apple Sausage | GF, DF
- / Emerald Crunch Kale Salad | goat cheese | pickled pear | pumpkin seeds | apple & herb vinaigrette | GF, V
- / Date Energy Ball | GF, V
- / Cranberry & Pumpkin Seed Granola Bar | NF, V

BISTRO BREAKFAST

\$45 PER PERSON | MINIMUM 10 GUESTS

- / Fresh Seasonal Fruit & Berries | GF, DF, VGN
- / Focaccia Bread & Sweet Pastries
- / Assorted Quiche & Deviled Eggs
- / Canadian & Imported Cheese Board | aged, mild, soft cheeses | fig confiture | local honey | GF
- / Charcuterie Board | assortment of local & imported cured salamis, smoked salmon, brassica mustards & pickled vegetables | GF

SMOOTHIE BOWL BAR

\$20 PER PERSON | MINIMUM 10 GUESTS

- / Made with oat milk & sweetened with maple syrup
- / Choose Two Flavors for 49 or Fewer | Choose Three Flavours for 50+
 - > Tropic Elixir | peach | mango | banana | spirulina | GF, DF, V
 - > Crimson Orchard Blend | mixed berries | orange | GF, DF, V
 - > Caribbean Silk | pineapple | coconut | lime | GF, DF, V
 - > Cocoa Estate | chocolate | banana | almond | flax | GF, DF, V
 - > Toppings Selection | granola & chia, fresh seasonal fruit salad, toasted seeds, shredded coconut & dried fruit

*Freshly Brewed Starbucks Coffee Poured Tableside | Teavana Teas | Orange, Apple & Grapefruit Juices
Decaf Coffee Available | \$20 Per Pot (Serves 5)
Gluten-free Muffins | + \$3 per person*

MORNING MEETING – WORKING BREAKFAST

\$30 PER PERSON | MINIMUM 10 GUESTS

- / Seasonal Whole Fruit | apple | pear | banana | orange
- / Breakfast Sandwich | egg | ham | mustard aioli | Swiss cheese
- / Breakfast Wrap | egg whites | kale | mushrooms
- / Individual Yogurt Parfaits | fruit compote | granola
- / Individual Crispy Hashbrowns

MORNING MOMENTUM – WORKING BREAKFAST

\$28 PER PERSON | MINIMUM 10 GUESTS

- / Fresh Fruit Salad Cup
- / Individual Mini Yogurt
- / Farm Fresh Scrambled Egg Bowl
 - > Toppings Selection | shredded breakfast potatoes | bacon | cheddar | salsa | green onions | house hot sauce | aioli | ketchup

ATTENDED & INTERACTIVE STATIONS

Any buffet breakfast can be complemented with a chef-attended or interactive station.

CHEF ATTENDED EGGS BENEDICT

\$15 PER PERSON | MINIMUM 10 GUESTS

- / Eggs Benedict
- / Soft poached eggs served on a warm English Muffin | CAN BE MADE GF + \$3 PER PERSON
- / Select one topping:
 - > Mexican Pulled Chicken | Salsa Verde hollandaise
 - > Smoked Salmon | herb cream cheese | pickled red onion | dill hollandaise | pico de gallo
 - > Traditional | back bacon | classic hollandaise

CHEF ATTENDED OMELET STATION

\$20 PER PERSON | MINIMUM 10 GUESTS

- / Whole Eggs or Egg Whites | GF, DF
- / Toppings Selection | ham | roasted peppers | spinach | field mushrooms | red onions | feta | cheddar cheese

CRAFTED CRÊPES

\$18 PER PERSON | MINIMUM 10 GUESTS

- / Delicate French-Style Crêpes with sweet & savory fillings | spinach | mushroom | ricotta cheese | strawberries & cream

PARFAIT PERFECTION

\$16 PER PERSON | MINIMUM 10 GUESTS

- / Greek Yogurt
- / Toppings Selection | honey | house-made toasted honey oat & dried fruit granola | fruit compotes | shredded coconut | fresh fruit

THE BLEND BAR

\$12 PER PERSON | MINIMUM 10 GUESTS

- / Made with oat milk & sweetened with maple syrup
- / Choose Two Flavors for 49 or Fewer | Choose Three Flavours for 50+
- > Tropic Elixir | peach | mango | banana | spirulina | GF, DF, V
- > Crimson Orchard Blend | mixed berries | orange | GF, DF, V
- > Caribbean Silk | pineapple | coconut | lime | GF, DF, V
- > Cocoa Estate | chocolate | banana | almond | flax | GF, DF, V

BRUNCH CARVING TABLE

MINIMUM 30 GUESTS

- / Carved Smoked Alberta Beef Striploin | mustards | horseradish | GF, DF | **\$24 PER PERSON**
- / Roasted Side of Salmon | stuffed with spinach | mushrooms | hollandaise | GF | **\$23 PER PERSON**
- / Maple Glazed Ham | honey mustard | maple reduction | GF, DF | **\$18 PER PERSON**

BREAKFAST ENHANCEMENTS

POWER PROVISIONS

- + Chicken & Apple Breakfast Sausage | \$4 PER PERSON
- + Maple Breakfast Sausage (Pork) | \$4 PER PERSON
- + Double Smoked Bacon | \$2 PER PERSON
- + Eggplant, Zucchini, Artichoke & Fresh Mozzarella Frittata | \$5 PER PERSON
- + Kale Mushroom & Egg White Bites or Roasted Red Pepper Egg Bites | \$5 PER PIECE
- + Assorted Individual Quiches | \$6 PER PERSON
- + Traditional Devilled Eggs | \$46 PER DOZEN
- + Mini Individual Yogurts | \$4 PER PERSON

HANDHELDS

- + Breakfast Sandwich | egg | ham | mustard aioli | Swiss cheese | \$12 EACH
- + Breakfast Wrap | egg | ham | mustard aioli | Swiss cheese | \$12 EACH
- + Assorted Bagels | cream cheese | butter | jam | \$7 EACH
- + Crispy Potato Hashbrown | \$5 EACH
- + Fresh Whole Fruits | apple | pear | banana | orange | \$5 EACH

ON THE MOVE

- + Smoothie Bowl | Chef's daily smoothie | fruit salad | house-made toasted honey oat & dried fruit granola | \$20 EACH
- + Breakfast Scramble Bowl | farm fresh scrambled egg | shredded potato | bacon | cheddar | green onion | salsa | \$22 EACH

FROM THE GRIDDLE

- + Buttermilk Waffle | whipped cream | berry compote | maple syrup | \$7 PER PERSON
- + French Toast | orange zest & cardamom | Chantilly cream | \$7 PER PERSON
- + Chef-Inspired Pancake | whipped cream | seasonal compote | \$7 PER PERSON

BAKESHOP

- + Freshly Baked Breakfast Loaves | banana bread | lemon poppyseed | double chocolate chip | \$10 EACH
- + Chef's Seasonally Inspired Artisanal Muffins | \$40 PER DOZEN
- + Assorted Freshly Baked Danishes, Croissants | \$40 PER DOZEN
- + Cinnamon Buns with Cream Cheese Icing | \$40 PER DOZEN
- + White Chocolate & Cranberry Scones | individual mini jams | honey | butter | \$40 PER DOZEN

A close-up photograph of a cheese and fruit platter. The platter is a wooden board filled with various cheeses, including cubes of cheddar, slices of Swiss, and a large pile of shredded cheese. It is garnished with fresh strawberries, orange slices, and nuts. Several cheese knives with wooden handles are placed around the platter. The background is a blue textured cloth, and a stack of white plates is visible on the left. The word "BREAKS" is overlaid in white text on the left side of the image.

BREAKS



BREAKS

MORNING SUMMIT

\$16 PER PERSON | MINIMUM 10 GUESTS

- / Chocolate Chip Baked Oat Bars | NF, V
- / White Chocolate & Cranberry Rice Crispy Square | NF, V
- / Date Energy Ball | GF, V
- / Cranberry & Pumpkin Seed Granola Bar | NF, V

AFTERNOON ON THE MEDITERRANEAN

\$16 PER PERSON | MINIMUM 10 GUESTS

- / Variety of artisanal olives | vegetable chips | pita crisps | focaccia | Halloumi | infused olive oils & vinegars | fig jam | roasted cashews

THE GRAZE

\$30 PER PERSON | MINIMUM 10 GUESTS

- / Canadian & Imported Cheese Selection
- / Local & Imported Assorted Cured Meats
- / Assorted Fresh & Dried Fruits
- / Assorted Crackers & Snap Breads

MEET ME IN THE GARDEN

\$15 PER PERSON | MINIMUM 10 GUESTS

- / Fresh Vegetable Platter | green beans | carrot & celery sticks | cucumber spears | baby peppers | cherry tomatoes | radishes | GF, DF, VGN
- / Assorted Dips | buttermilk dill ranch (GF) | roasted red pepper hummus (DF, GF, VGN)
- / Fresh Pita | V, DF

ARTISAN CHIPS & DIPS

\$14 PER PERSON | MINIMUM 10 GUESTS

- / House-made Potato Chips, Corn Tortilla Chips | GF
- / Assorted Dips | jalapeños cheddar dip | buttermilk ranch dip | grilled onion hummus | house-made guacamole

BREADS & SPREADS

\$16 PER PERSON | MINIMUM 10 GUESTS

- / Freshly Baked | warm baguette | Focaccia | baked pita crisps
- / Assorted Dips | roasted red pepper bruschetta | tzatziki | olive tapenade | whipped ricotta with honey drizzle & chili flakes

COOKIES & MILK

\$14 PER PERSON | MINIMUM 10 GUESTS

- / assorted house-made cookies | 2% white & chocolate milk | house-made churros & spiced Mexican chocolate

COFFEE BREAK SWEETS

\$15 PER PERSON | MINIMUM 10 GUESTS

- / mini chocolate brownies | mini Earl Grey cupcakes | house-made biscotti

SOCIAL HOUR MIX

\$14 PER PERSON | MINIMUM 10 GUESTS

- / sesame soy snack mix (DF,V) | caramel popcorn (DF,V) | almond praline | banana chips | pretzels

CINEMA INTERMISSION

\$13 PER PERSON | MINIMUM 10 GUESTS

- / assorted candy & mini chocolate | tortilla chips | beer cheese sauce | jalapeños | garlic parmesan popcorn (GF, V)

SPILL THE TEA

\$18 PER PERSON | MINIMUM 10 GUESTS

- / finger sandwiches | scones | cakes | cookies | pastries

LEISURE BREAK

\$17 PER PERSON | MINIMUM 10 GUESTS

- / Cucumber Rounds | cream cheese | crab salad | ancho chili
- / Celery Ribs | almond butter | dried cherries | pumpkin seeds
- / Breadsticks & Crackers with Boursin
- / Fruit Skewers & Yogurt Dip

SWEET SLICES

\$15 PER PERSON | MINIMUM 10 GUESTS

- / Banana Bread Slices | **MAY CONTAIN NUTS**
- / Lemon Pound Cake with Lemon Glaze
- / Chocolate Chip Cake Slices | **MAY CONTAIN NUTS**
- / Carrot Cake Slices | **CONTAINS NUTS**

BREAK BEVERAGES

REFRESH BAR

\$12 PER PERSON | MINIMUM 10 GUESTS

- / Cold Brewed Starbucks Coffee, Assorted Flavoured Syrups & Cold Foams.
- / Iced Peach Ginger Tea & Passion Tea Lemonade
- + *Add Tazo Iced Matcha & Chai Lattes* | \$3 PER PERSON

THE BLEND BAR

\$20 PER PERSON | MINIMUM 10 GUESTS

- / Made with oat milk & sweetened with maple syrup
- / Choose Two Flavors for 49 or Fewer | Choose Three Flavours for 50+
- > Tropic Elixir | peach | mango | banana | spirulina | GF, DF, V
- > Crimson Orchard Blend | mixed berries | orange | GF, DF, V
- > Caribbean Silk | pineapple | coconut | lime | GF, DF, V
- > Cocoa Estate | chocolate | banana | almond | flax | GF, DF, V

ALL DAY BEVERAGES

\$40 PER PERSON | ONE FUNCTION SPACE | 8-HOUR SERVICE

- / Coffee | tea | soft drinks | juice | water

BEVERAGES

- / Freshly Brewed Starbucks Pike Place Coffee | regular | decaf
 - > LARGE | SERVES APPROX. 40 (10oz CUPS) | \$220
 - > MEDIUM | SERVES APPROX. 20 (10oz CUPS) | \$120
- / Teavana teas | APPROX. 10 (10oz CUPS) | \$50
- / Assorted Coke soft drinks | AHA sparkling waters 355ml | \$6 EACH
- / Bottled juice 300ml | \$6 EACH
- / Dasani Water 591ml | \$6 EACH

A close-up photograph of a chef's hand pouring a thick, vibrant orange sauce from a metal ladle into a white ceramic bowl. The bowl already contains a portion of the same sauce, a dollop of white cream garnished with green scallions, and several small, dark, round ingredients. The background is dark, making the white bowl and the bright orange sauce stand out.

LUNCH

PLATED LUNCH

ALL LUNCHES ARE A MINIMUM OF 3 COURSES | MINIMUM 20 GUESTS

*Freshly Baked House-Made Sourdough | Butter
Freshly Brewed Starbucks Coffee | Teavana Teas |
Decaf Coffee Available | \$20 Per Pot (Serves 5)*

*Choice Entrée Service | Due 3 Business Days prior to event date
Menu with two entrée selections (excludes vegetarian options) is subject to a
surcharge of \$10 per person plus 20% service charge & 5% GST*

3 COURSE MENU | \$55 PER PERSON

FIRST COURSE | SOUP OR SALAD

- / Choose one:
 - > Tomato & Roasted Red Pepper Bisque | GF, DF, V
 - > Lemongrass Coconut Carrot | GF, DF, VGN
 - > Wild Mushroom Velouté | GF, V, DF UPON REQUEST
 - > Roasted Corn & Leek Bisque | GF, V, DF UPON REQUEST
 - > Artisan Greens | pickled baby vegetables | Manchego | puffed quinoa | lemongrass poppy seed dressing | GF, V
 - > Golden Beet Salad | pickled apple | Goat cheese | pickled onion | arugula | apple cider vinaigrette | GF, V

SECOND COURSE | ENTRÉE

- / Choose one:
 - > Lemon & Basil Roasted Chicken Breast | mushroom Ragù | warm baby potato salad | carrot & cauliflower purée | chicken jus
 - > Sweet Soy Salmon | five spice | bok choy | chickpea | quinoa | pickled cherry tomato vinaigrette | DF, GF
 - > Thai Pilaf | rice | edamame | mushroom | cabbage | grilled peppers | tofu | Asian slaw | Panang sauce | DF, GF, VGN

THIRD COURSE | DESSERT

- / Choose one:
 - > Key Lime Curd White Chocolate Cream Tart | strawberry gel | meringue garnish
 - > Chocolate Fudge Cake | vanilla pastry cream | cocoa nibs | raspberry gel | NF
 - > Vanilla Crème Brûlée | vanilla tuile | GF, NF

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LUNCH BUFFET

*Freshly Brewed Starbucks Coffee | Teavana Teas
Decaf Coffee Available | \$20 Per Pot (Serves 5)*

THE BUSINESS LUNCH

\$45 PER PERSON | MINIMUM 10 GUESTS | THREE PIECES PER PERSON

SOUP

/ Choose one:

- › Tomato Roasted Red Pepper Bisque | GF, DF, V
- › Thai Coconut Squash Soup | GF, DF, VGN
- › Wild Mushroom Velouté | GF,V, DF UPON REQUEST
- › Roasted Corn & Leek Bisque | GF,V, DF UPON REQUEST
- › Italian Wedding | + \$4 PER GUEST

SALADS

/ Choose two:

- › Sweet Corn | kale | cabbage | grainy honey mustard dressing | GF, DF, V
- › Chickpea & Quinoa Salad | cucumber | cherry tomato | red onions | mint | parsley | sunflower seeds | citrus vinaigrette | V, GF, DF
- › Artisan Greens | pickled baby vegetables | manchego | puffed quinoa | lemongrass poppy seed dressing | GF, V

DESSERT

- / Fresh Fruit Platter
- / Raspberry Jam Cookie
- / Fudge brownies
- / Profiteroles with Chantilly Cream | NF

SANDWICHES

/ Choose four: ALL SANDWICHES CAN BE MADE GF

- › Italian Trio | Mortadella | Genoa salami | Capicola | basil & balsamic-marinated bocconcini | roasted red pepper aioli | arugula | white baguette
- › Turkey | deli style turkey, smoked gouda, shredded lettuce tossed in oil & vinegar, marinated sliced tomato, pepperoncini, sliced dill pickles, & mustard chili-crisp mayo, ciabatta
- › Teriyaki Wasabi Beef | Glazed roast beef with wasabi-sesame aioli, shaved red onion, quick pickled cucumber, charred cabbage & fried shallots on brioche
- › Vegan Bánh Mì | Marinated & Grilled Tofu, quick pickled cucumber, pickled red onion & carrot, cilantro, mushroom pate, spicy aioli, white baguette
- › Chicken Caesar Wrap | Roasted Chicken | Romaine | Parmesan | Bacon Lardons | Lemon
- › Niçoise Tuna Salad Sandwich | Flaked tuna with fingerling potatoes & egg in a bright lemon tarragon dressing, finished with capers, tomato, & crisp lettuce. Focaccia
- › Rainbow Wrap | julienne carrots, red pepper, cabbage, spinach, snap peas, chickpeas, green goddess dressing, hummus

LUNCH BUFFET

Freshly Brewed Starbucks Coffee | Teavana Teas
Decaf Coffee Available | \$20 Per Pot (Serves 5)

THE ITALIAN TABLE

\$55 PER PERSON | MINIMUM 20 GUESTS

- / Antipasti Platter | grilled vegetables | pepperoncini | mixed olives | Italian cured meats | GF, DF
- / Fresh Cut Vegetable Crudit  & Olive Oil Hummus | GF, DF, V
- / Arugula Salad | cucumber | oven dried cherry tomatoes | marinated bocconcini | balsamic reduction | olive oil | GF, V
- / Herb Squash Ravioli | sage cream sauce | squash chips | parmesan | V
- / Grilled Spolumbos Italian sausage | pepperonata sauce | GF, DF
- / Warm grilled focaccia bread | V
- / Grapes | melon | citrus
- / Tiramisu Verrines | MAY CONTAIN NUTS
- / ricotta cheese cookie | lemon icing | NF
- / Pistachio cannoli | white chocolate cream

MEDITERRANEAN

\$50 PER PERSON | MINIMUM 20 GUESTS

- / Mediterranean Salad | romaine lettuce | tomatoes | cucumbers | mint | parsley | radish | lemon sumac vinaigrette | GF, DF, V
- / Platter of mixed olives | dolmades | marinated artichokes | feta cheese | GF, V
- / Pita | hummus | tzatziki | V
- / Saffron rice | fried chickpeas | GF, DF, V
- / Oregano olive oil roasted chicken breast | GF
- / Lentil moussaka | GF, V
- / Marinated fruit salad | DF, GF, V
- / Assorted baklava | CONTAINS NUTS
- / Cardamom shortbread cookies | NF
- / House-made Turkish delight | GF, DF, NF

COMIDA MEXICANA

\$45 PER PERSON | MINIMUM 20 GUESTS

- / Fresh Garden Salad | avocado | cherry tomatoes | queso fresco | lime cilantro vinaigrette
- / Chicken Enchiladas with Salsa Verde
- / Beef Enchiladas with Red Chile Sauce
- / Vegetarian Enchiladas | cheese | roasted vegetables | poblano cream sauce
- / Mexican Red Rice
- / Seasoned Black Beans
- / Tortilla Chips | salsa | lime crema
- / Churros | dark chili chocolate sauce | tres leches
- / Melon | Pineapple | Mango | Tajin

LUNCH BUFFET

*Freshly Brewed Starbucks Coffee | Teavana Teas
Decaf Coffee Available | \$20 Per Pot (Serves 5)*

INDIAN MARKET

\$50 PER PERSON | MINIMUM 20 GUESTS

- / Baked garlic naan bread | GF,V
- / Crisp Poppadum | GF, DF, VGN
- / Cucumber Raita | GF, V
- / Vegetable Samosas, Mint-Cilantro Chutney, Lime Pickle, Mango Chutney | GF, DF, VGN
- / Kachumber Salad, cucumber | red onion | tomato | lemon cilantro vinaigrette | GF, DF, V
- / Chicken Tikka Masala | GF
- / Turmeric Scented Basmati Rice with Cardamom | GF, DF, VGN
- / Aloo Gobi (Cauliflower Potato Curry) | DF, GF, VGN
- / Baked Mango Cheesecake | NF
- / Coconut Ladoo | GF, NF
- / Coconut Cardamom Rice Pudding | GF

THAI GARDEN

\$48 PER PERSON | MINIMUM 20 GUESTS

- / Thai Mango Salad | red pepper | cucumber | carrot | romaine heart | Nuoc Cham dressing | Thai basil | GF, DF, V
- / Thai Rice Noodle Salad | edamame | cabbage coleslaw | tamarind vinaigrette | GF, DF, V
- / Thai Coconut Green Chicken Curry | GF, DF
- / Steamed rice infused with lime leaf | DF, GF
- / Vegetable Stir Fry
- / Vegetable spring roll with plum sauce | V
- / Pear Upside Mini Cake | NF
- / Mango Mousse Cake | NF, CONTAINS GELATIN
- / Coconut Macarons | NF

TASTE OF THE PHILIPPINES

\$48 PER PERSON | MINIMUM 20 GUESTS

- / Lumpia Salad | romaine | charred cabbage | carrots | bean sprout | fried shallot | cilantro | pickled red onion | sweet soy garlic vinaigrette
- / Grilled Chicken Adobo | chicken thigh | green bean | soy emulsion
- / Vegetable Stir Fry (Ginisang) | eggplant | okra | squash
- / Garlic Fried Rice (Sinangag)
- / Coconut Macarons | NF
- / Ube Brownie | NF
- / Pandan Coconut Tapioca Pudding | GF, NF

CANADIAN HARVEST

\$58 PER PERSON | MINIMUM 20 GUESTS

- / Shaved Brussels Sprout & Pear Salad | pomegranate seeds | white cheddar | roasted pumpkin seeds | apple cider & maple vinaigrette | GF, V
- / Autumnal Greens | pickled squash | shaved fennel | fried sage | puffed wild rice | mustard vinaigrette | GF, DF, V
- / Potato Cheddar Perogies | double-smoked bacon | warm kale Caesar | crème fraiche
- / Spolumbos Chicken & Apple Sausage | caramelized cauliflower | creamed savoy cabbage | GF
- / Baked Salmon | lemon, caper & dill emulsion | pickled tomato | GF, DF
- / Mini Black Forest Cake | GF, NF
- / Apple Crumble Tarts | **MAY CONTAIN NUTS**
- / Banana Pudding Trifle | NF

ON THE GO OFFSITE LUNCHES

POWER BOWL

\$28 PER PERSON | MINIMUM 10 GUESTS

- / Power Bowl | cherry tomato | pickled cucumber | pea shoots | shredded carrot | marinated chickpeas | corn | quinoa | sushi rice | lemongrass dressing | **ALL POWER BOWLS ARE GF & DF**
- / Choose one protein:
 - > Szechuan Beef
 - > Sesame Chicken
 - > Chili Prawns
 - > Fried Togarashi Tofu | VGN

ADD-ONS

- + Beverage (Canned Pop, Juice, Bottled Water) | \$6
- + Individual Cookie | \$6
- + Assorted Bagged Chips | \$5
- + Whole Fruit | \$5
- + Brownies | \$5

BIG SALADS

\$28 PER PERSON | MINIMUM 10 GUESTS

- / Choose one salad:
 - > Caesar Salad | kale | pancetta | garlic croutons | parmesan Caesar dressing
 - > Mediterranean Salad | romaine | tomato | cucumber | mint | parsley | radish | lemon sumac dressing | **GF, DF, V**
 - > Arugula Salad | cucumber | oven-dried cherry tomato | mozzarella | basil vinaigrette | **GF, V**
 - > Cobb Salad | beet-pickled quail egg | cherry tomato | double-smoked bacon | pickled red onion | baby iceberg | dill buttermilk dressing | **GF**
- / Choose one protein:
 - > Beef
 - > Chicken
 - > Salmon
 - > Tofu

ON THE GO OFFSITE LUNCHES



DELI STYLE SANDWICH TRAYS

**\$25 PER GUEST | MINIMUM 10 GUESTS | THREE
PIECES PER PERSON**

- / Gluten free bread available on request | + \$3 PER GUEST
- / Choose four:

- > Italian Trio | mortadella | Genoa salami | Capicola | basil & balsamic-marinated Bocconcini | roasted red pepper aioli | arugula | white baguette
- > Turkey | deli-style turkey | smoked Gouda | shredded lettuce | vinegar dressing | marinated sliced tomato | pepperoncini | sliced dill pickle | chili-crisp mustard mayo | ciabatta
- > Teriyaki Wasabi Beef | glazed roast beef | wasabi-sesame aioli | shaved red onion | quick-pickled cucumber | charred cabbage | fried shallot | brioche
- > Vegan Bahn Mi | marinated grilled tofu | quick-pickled cucumber | pickled carrot & red onion | mushroom pâté | spicy aioli | white baguette

- > Chicken Caesar Wrap | roasted chicken | romaine | Parmesan | bacon lardons | lemon Caesar dressing
- > Niçoise Tuna Salad | flaked tuna | fingerling potato | egg | lemon tarragon dressing | capers | tomato | lettuce | focaccia
- > Rainbow Wrap | julienne carrot | red pepper | cabbage | spinach | snap peas | chickpeas | hummus | green goddess dressing

ADD-ONS

- + Beverage (Canned Pop, Juice, Bottled Water) | \$6
- + Individual Cookie | \$6
- + Assorted Bagged Chips | \$5
- + Whole Fruit | \$5
- + Brownies | \$5

RECEPTION





RECEPTION

Per Dozen | Minimum Three Dozen Per Selection

COLD SELECTIONS

PLANT

- / Smoked Vegetable Tartar | Grainy Mustard | House-made Pearl Puff | GF, DF, VGN | **\$45 PER DOZEN**
- / Vegetarian Maki Roll | avocado | red pepper | cucumber | pickled ginger | soy gel | GF, DF, VGN | **\$43 PER DOZEN**
- / Basil Infused Watermelon | toasted pistachio pumpkin seed | aged balsamic | GF, DF, VGN *ASK ABOUT ALLERGY OPTION* | **\$43 PER DOZEN**
- / Greek Salad Cup | cucumber | pickled red onion | sundried tomato | pea shoots | tapenade dressing | tomato caviar | GF, V, NF | **\$44 PER DOZEN**
- / Mushroom Faux Gras Crostini | mushroom duxelles | candied hazelnut | maple gastrique | DF, VGN | **\$46 PER DOZEN**

LAND

- / Smoked Beef Tostada | grilled scallion chimichurri | cilantro | corn tortilla | GF, DF | **\$48 PER DOZEN**
- / Lemongrass Duck Salad Roll | julienne vegetables | Thai basil | citrus hoisin sauce | DF, GF | **\$45 PER DOZEN**
- / Beef Tenderloin Tartare | cornichon | shallot | mustard | capers | egg yolk | crisp potato | DF | **\$50 PER DOZEN**
- / Coronation Chicken | endive | madras-spiced oil | pickled grapes | GF, DF | **\$48 PER DOZEN**
- / BBQ Jerk Pork | mango | Scotch bonnet gremolata | taro root | **\$48 PER DOZEN**

SEA

- / Sesame Shrimp & Lobster Toast | black garlic aioli, spicy sesame aioli | DF | **\$49 PER DOZEN**
- / Red Rock Crab Salad | cucumber | seaweed crisp | apple aioli | GF, DF | **\$48 PER DOZEN**
- / Tuna Tartare | citrus kocho | aioli, cucumber | nori pearl puff | GF, DF | **\$48 PER DOZEN**
- / Smoked Salmon Roll | cream cheese | lemon, dill, garlic chip, everything bagel crostini | **\$45 PER DOZEN**
- / Walter Chell Shooter | marinated baby shrimp | endive | heirloom tomato broth | horseradish | GF, DF | **\$48 PER DOZEN**

RECEPTION

Per Dozen | Minimum Three Dozen Per Selection



HOT SELECTIONS

PLANT

- / Sweet Potato & Black Bean Empanada | pico de gallo | smoked paprika aioli | DF, GF, VGN | \$46 PER DOZEN
- / Porcini & Mushroom Arancini | truffle | parmesan aioli | V | \$48 PER DOZEN
- / Chickpea & Raclette Crostini | maple squash chutney | V, GF | \$48 PER DOZEN
- / Cultivated Mushroom Tourtière | puff pastry | lentils | smoked tomato jam | VGN | \$46 PER DOZEN

LAND

- / Korean Chicken Skewers | toasted black & white sesame | ssamjang | GF | \$50 PER DOZEN
- / Tikka Masala Chicken Meatballs | raita | cilantro | GF | \$50 PER DOZEN
- / Lamb Lollipops | roasted red pepper hummus | fresh mint | GF | \$80 PER DOZEN
- / Short Rib Verrine | red wine-braised beef | local mushroom | truffle potato foam | GF | \$54 PER DOZEN
- / Pork Belly Bánh Mi Crostini | pâté aioli | pickled carrot & red onion | cucumber | cilantro | DF | \$50 PER DOZEN

SEA

- / Togarashi Prawn Tempura | sriracha aioli | DF | \$55 PER DOZEN
- / Crab & Cod Cakes | potato | sauce gribiche | DF | \$56 PER DOZEN
- / Prawn Vindaloo | yogurt | cilantro | chutney | onion bhaji | GF | \$52 PER DOZEN
- / Tuna Melt | mornay | cornichons | \$52 PER DOZEN



SWEETS RECEPTION

SWEET CANAPES

\$45 PER DOZEN | MINIMUM 3 DOZEN PER SELECTION

- / Chef's Choice Pâte de Fruit | GF, DF, NF, VGN
- / Pavlova with Citrus Curd & Cream | GF, NF
- / Strawberry Mascarpone Mousse Cake | NF, CONTAINS GELATIN
- / Mini Blueberry Cheesecake Tart | MAY CONTAIN NUTS
- / Raspberry White Chocolate Bomb with Berry Chocolate | GF, MAY CONTAIN NUTS
- / Dark Chocolate Lollipop, Freeze-dried fruits | GF, NF, VGN
- / Red Velvet Cookie Sandwich | NF
- / Inside-Out S'more Lollipop | MAY CONTAIN NUTS, CONTAINS GELATIN
- / Cookie & Cream Marshmallow Treat | NF, CONTAINS GELATIN

*Hotel Arts reserves the right to adjust prices to reflect the current market conditions.
Prices do not include 20% service charge or 5% GST.*

ARRANGEMENT OF FRESH CRUDITÉ

\$14 PER PERSON

- / Baby Carrots, Cherry Tomatoes, Asparagus, Baby Pepper, Baby Cucumber, Roasted Red Pepper Hummus | GF, DF, VGN

EUROPEAN & CANADIAN CHEESE SELECTION

\$22 PER PERSON

- / Fine Imported & Local Cheese | GF, V
- / Confiture Assorted Chips & Dried Fruit

HOTEL ARTS CHARCUTERIE

\$26 PER PERSON

- / assorted local & imported dried & cured meats (GF) | pâtés & sausage | house-pickled vegetables (GF, V) | grainy & fine brassica mustard

ADD-ONS

- + Kettle Chips | \$5 PER PERSON
- + Baked Potato Bar with traditional accompaniments | \$18 PER PERSON

MEDITERRANEAN STATION

\$16 PER PERSON

- / Fresh Pita & Naan Bread, Olive Tapenade, Hummus, Minted Tzatziki, Roasted Pepper & Tomato Bruschetta, Selection of Mixed Olives

SLIDER BAR

MINIMUM ONE DOZEN

- / Lamb Sausage Roll | apricot mustard | sweet & sour cabbage | DF | \$58 PER DOZEN
- / Mini Dog | mini sausage | caramelized onion | sauerkraut | mustard | \$58 PER DOZEN
- / Vegetarian Mushroom Raclette Slider | mushroom raclette | zucchini | basil aioli | brioche | \$58 PER DOZEN
- / New England Lobster Roll | old bay | butterleaf | pickled fennel | \$72 PER DOZEN
- / Double Smoked Bacon Swiss Cheeseburger | double-smoked bacon | Swiss | relish | iceberg | sesame bun | PER DOZEN BAO OPTION ALSO | \$62 PER
- / Korean Fried Chicken Slider | spicy pickles | charred cabbage | sesame soy aioli | sesame bun | BAO OPTION ALSO | \$64 PER DOZEN

PLACED STATIONS



DIM SUM

\$25 PER PERSON | ON SITE ONLY | MINIMUM 20 GUESTS

- / beef siu mai | pork pot stickers | shrimp har gow | vegetable dumpling | chili oil | soy | spicy Chinese mustard | hoisin

SUSHI & SASHIMI PLATTER ^{DF}

\$25 PER PERSON | MINIMUM 20 GUESTS

- / California rolls | spicy tuna rolls | prawn tempura rolls | vegetarian maki, avocado, red pepper (GF, DF, V) | tuna & salmon sashimi | pickled ginger | sweet soy | wasabi

GRILLED VEGETABLE PLATTER

\$15 PER PERSON | MINIMUM 10 GUESTS

- / zucchini | shiitake mushrooms | bok choy | golden beets | asparagus | peppers | GF, DF, VGN

CURRY BOWL ^{GF}

\$18 PER PERSON | MINIMUM 30 GUESTS

- / basmati rice | tikka masala chicken | chickpea masala | individual take-out boxes

LOADED POTATO BAR

\$18 PER PERSON | MINIMUM 10 GUESTS

- / baked baby potatoes | potato wedges | tater tots | sweet potato fries | ground beef | bacon bits | cheese | sour cream | green onions | pico de gallo

SEAFOOD EXTRAVAGANZA ^{DF, GF}

\$55 PER PERSON | MINIMUM 50 GUESTS

- / shucked east coast oysters | marinated tiger prawns | poached bay scallops | smoked salmon | steamed mussels & clams | spicy Caesar cocktail sauce | house fermented hot sauce | sherry mignonette
- / *Based on Seasonal Availability*

GRAZING BOARDS

- / The Curator | FEEDS APPROX. 15 | \$500
 - / The Artist | FEEDS APPROX. 25 | \$800
 - / The Palette | FEEDS APPROX. 50 | \$1500
 - / The Gallery | FEEDS APPROX. 75 | \$2150
 - / The Exhibit | FEEDS APPROX. 100 | \$2800
- > assorted charcuterie | local & imported dried & cured meats | pâtés & sausage | GF
 - > fine imported & locally crafted cheeses
 - > grilled vegetables | shiitake mushrooms | artichokes | golden beets | asparagus | peppers | balsamic | GF, DF, VGN
 - > house-baked crostini | sea salt breadsticks | assorted crispbreads | fig confiture | dried fruit | GF, V
 - > house-pickled vegetables | grainy & fine brassica mustard

GRAZING TABLES

- / Let us transform your grazing board into a grazing table with curated additions to create a custom tablescape.
- + Individual Salads | spicy Caesar | roasted street corn salad | Greek salad | **\$5 PER PERSON**
- + Deviled Eggs | classic | **\$46 PER DOZEN**
- + Mini Quiches | assorted | **\$50 PER DOZEN**
- + Pinwheels & Tea Sandwiches | assorted | **\$52 PER DOZEN**
- + Basil Infused Watermelon | toasted pistachio | aged balsamic | **GF, DF, VGN | \$43 PER DOZEN**
- + Greek Salad Cup | cucumber | pickled red onion | sundried tomato | pea shoots | tapenade dressing | tomato caviar | **GF, V, NF | \$44 PER DOZEN**
- + Lemongrass Duck Salad Roll | lemongrass duck | julienne vegetables | Thai basil | citrus hoisin | **DF, GF | \$45 PER DOZEN**
- + Cucumber Rounds | cream cheese | crab salad | ancho chili | **\$48 PER DOZEN**
- + Celery Ribs | almond butter | dried cherries | pumpkin seeds | **\$48 PER DOZEN**
- + Sushi & Sashimi | California rolls | spicy tuna rolls | prawn tempura rolls | vegetarian maki, avocado, red pepper (GF, DF, V) | tuna & salmon sashimi | pickled ginger | sweet soy | wasabi | **\$25 PER PERSON**
- + Bread & Dip | roasted red pepper bruschetta | tzatziki | olive tapenade | whipped ricotta | honey | chili flakes | warm baguette | focaccia | baked pita chips | **\$16 PER PERSON**

CHEF ATTENDED STATIONS



KOREAN STRIPLIN ^{GF}

\$24 PER PERSON | MINIMUM 20 GUESTS

- / Korean chili roasted Alberta striploin | kimchi | sriracha aioli | pickled vegetables | steamed buns

AERATED POTATO SHORT RIB PARFAIT

\$10 PER PERSON | MINIMUM 20 GUESTS

- / aerated potato | braised beef short rib | mushroom ragu | truffle ricotta pomme purée | crispy potato

SEAFOOD FLAMBÉ ^{GF, DF}

\$40 PER PERSON | MINIMUM 20 GUESTS

- / roasted garlic jumbo prawns | beer steamed mussels | chili steamed clams | cocktail sauce | saffron aioli

OYSTERS ^{GF, DF}

\$60 PER DOZEN | MINIMUM 5 DOZEN

- / east & west coast oysters | lemon & lime | house-fermented hot sauce | horseradish

SMOKED BBQ BRISKET

\$21 PER PERSON | MINIMUM 20 GUESTS

- / smoked brisket | sweet peppercorn BBQ crust | Alabama white BBQ sauce (^{GF, DF}) | green onion & jalapeño cornbread

CHEF ATTENDED STATIONS

RISOTTO GF, V

\$19 PER PERSON | MINIMUM 20 GUESTS

/ porcini risotto | wild mushrooms | roasted garlic | parmesan foam

SINGAPORE NOODLES

\$20 PER PERSON | MINIMUM 20 GUESTS

/ Singapore fried noodles | prawns

PAD THAI GF, DF, CONTAINS NUTS

\$22 PER PERSON | MINIMUM 20 GUESTS

/ beef | tiger prawns | red curry | spicy peanut | rice noodles

VEGETARIAN PAD THAI GF, DF, V

\$19 PER PERSON | MINIMUM 20 GUESTS

/ stir-fried vegetables | rice noodles | marinated tofu | coconut panang sauce | GF, DF, V

HERB GNOCCHI V

\$19 PER PERSON | MINIMUM 20 GUESTS

/ herb gnocchi | truffle cream sauce | shaved parmesan

APPLEWOOD CHEDDAR MAC & CHEESE

\$19 PER PERSON | MINIMUM 20 GUESTS

/ applewood cheddar | smoked bacon breadcrumbs | house canestrini

PANCETTA CARBONARA

\$19 PER PERSON | MINIMUM 20 GUESTS

/ pancetta | smoked egg yolk cream | house canestrini

THE ART OF THE TACO

\$24 PER PERSON | MINIMUM 20 GUESTS

/ Flour & corn tortillas | spicy chorizo sausage | battered basa fillets | chili lime chicken (DF)
/ Toppings Selection | sour cream | guacamole | jalapeño peppers | cilantro | fire roasted tomato salsa (GF, DF, VGN) | green salsa Verde (GF, DF, VGN) | Mexican hot sauce | shredded cheddar | Monterey jack

CHEF ATTENDED STATIONS

MEDITERRANEAN ROASTED CHICKEN GF, DF

\$20 PER PERSON | MINIMUM 20 GUESTS

- / mini pita | tzatziki (GF) | apple mint chutney (GF, DF, V) | roasted garlic hummus (GF, DF, VGN)

STEAK FRITES STATION GF

\$25 PER PERSON | MINIMUM 20 GUESTS | IN HOUSE ONLY

- / marinated bavette steak (GF, DF) | pommes frites | parmesan | chimichurri | garlic aioli (GF) | arugula | peppercorn veal jus

RAMEN

\$21 PER PERSON | MINIMUM 20 GUEST

- / rice noodles | ramen noodles | miso chicken broth | bok choy | mushrooms | green onions | carrot | corn | chili threads | nori | soy quail egg | chicken char siu

VIETNAMESE PETITE TENDERLOIN

\$25 PER PERSON | MINIMUM 20 GUESTS

- / charred beef | mint & basil | mango salad | puffed noodles

SOY ROAST DUCK BREAST GF

\$22 PER PERSON | MINIMUM 20 GUESTS

- / shiitake mushroom & green onion risotto

CHEESE FILLED MUSHROOM CAP GF, V

\$18 PER PERSON | MINIMUM 20 GUESTS

- / cheese-filled mushrooms | smoked aerated celery root

MIZO GLAZED SALMON

\$22 PER PERSON | MINIMUM 20 GUESTS

- / sesame sticky rice | house chili crunch | baby bok choy

SHORT RIB EN CROÛTE

\$28 PER PERSON | MINIMUM 20 GUESTS

- / short rib en croûte | carrot purée | charred broccolini | shimeji mushrooms | veal jus



DINNER

PLATED DINNER

ALL PLATED DINNERS ARE A MINIMUM OF 3 COURSES | MINIMUM 20 GUESTS

*Freshly Baked House-Made Sourdough | Butter
Freshly Brewed Starbucks Coffee | Teavana Teas
Decaf Coffee Available | \$20 Per Pot (5 Servings)*

*Choice Entrée Service | Due 10 Business Days Prior To Event
Menu Includes Two Entrée Selections | Vegetarian Options Available
Additional Entrée Selections Subject To \$12 Per Person Surcharge + 20% Service Charge + 5% GST*

FIRST COURSE

CHOOSE ONE SOUP

- › Mushroom Velouté | ginger mushroom dumpling | V | \$14 PER PERSON
- › Lemongrass Coconut Carrot Soup | root vegetable salad roll | GF, DF, V | \$14 PER PERSON
- › Roasted Corn & Leek Velouté | pickle corn | corn purée | GF, V | \$14 PER PERSON
- › Vanilla Parsnip Soup | whipped goat cheese | pickled red onion | GF, V | \$14 PER PERSON
- › French Onion Soup | crouton | Gruyère | SERVED IN HOUSE ONLY | \$16 PER PERSON

CHOOSE ONE TRADITIONAL SALAD

- › Artisan Greens | pickled vegetables | Manchego | puffed quinoa | lemongrass poppyseed vinaigrette | GF, V | \$15 PER PERSON
- › Kale Caesar | pancetta | garlic croutons | fried capers | shaved parmesan | Caesar dressing | \$15 PER PERSON
- › Golden Beet Salad | pickled apple | goat cheese | pickled onion | arugula | apple cider vinaigrette | GF, V | \$15 PER PERSON
- › Red Wine Poached Pear | citrus mascarpone | arugula | radish | ginger infused melon | citrus vinaigrette | GF, V | \$15 PER PERSON
- › Cobb | beet pickled quail egg | cherry tomato | double smoked bacon | pickled red onion | baby iceberg | dill buttermilk dressing | GF | \$17 PER PERSON

SECOND COURSE | MAIN

CHOOSE TWO | VEGETARIAN OPTION WILL BE INCLUDED

- / Red Wine Braised Short Rib | poached leeks | roasted beet | asparagus | smoked butternut squash | pomme croquette | red wine jus | GF, DF | **\$60 PER PERSON**
- / 5oz Tenderloin | mushroom ragu | poached vine tomato | root vegetable potato pavé | carrot purée | acorn squash chip | green peppercorn jus | GF | **\$75 PER PERSON**
- / 7oz West Coast Cut NY Strip | mushroom ragu | green beans | Hasselback potato | carrot purée | acorn squash chip | green peppercorn jus | GF | **\$63 PER PERSON**
- / Pan Seared Chicken Breast | garlic pomme purée | roasted pepper stuffed with chicken mousseline | baby carrots | lemon chicken jus | GF | **\$50 PER PERSON**
- / Orange Miso Glazed Salmon | baby bok choy | rice pilaf | rainbow carrots | roasted tomato ragu | carrot ginger emulsion | DF, GF | **\$48 PER PERSON**
- / Duck Confit Leg | corn risotto | shaved fennel salad | roasted cauliflower | fig jus | GF | **\$50 PER PERSON**
- / Rack of Pork | roasted fingerling potatoes | preserved lemon & tarragon | celery root & fennel purée | pomegranate & balsamic brussels sprouts | GF | **\$46 PER PERSON**
- / Glazed Sable Fish | Rice Pilaf, Ginger & Soy Braised Shiitake Mushroom, Bok Choy & Radish Slaw, Laksa Sauce | GF, DF | **\$50 PER PERSON**
- / Thai Pilaf Rice | edamame | mushrooms | cabbage | grilled peppers | soy sesame slaw | tofu | panang sauce | DF, GF, VGN | **\$40 PER PERSON**

PLATED DINNER



DESSERTS

CHOOSE ONE:

- / Chocolate Fudge Cake | vanilla pastry cream | cocoa nibs | raspberry gel | MAY CONTAIN NUTS | \$16 PER PERSON
- / Lemon Mousse Dome | mango purée | lavender chocolate cream | NF, CONTAINS GELATIN | \$16 PER PERSON
- / Vanilla Almond Crunch Cake | raspberry purée | almond crumb | chocolate | GF | \$16 PER PERSON
- / Strawberry Mascarpone Cheesecake | graham cracker | strawberry gel | fresh berries | Chantilly | MAY CONTAIN NUTS | \$16 PER PERSON
- / Deconstructed Black Forest | kirsch | cherry gel | NF, CONTAINS ALCOHOL | \$16 PER PERSON
- / Caramelized White Chocolate Crème Brûlée | passionfruit curd | gluten-free tuile | GF, NF | \$14 PER PERSON

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PLATED DINNER CHILDREN'S MENU

CHILDREN'S MENU 3 - 10 YEARS OLD

\$38 PER PERSON | 3 COURSES

FIRST COURSE

/ fresh assorted vegetables | ranch dip | GF, v

SECOND COURSE | CHOOSE ONE

- / House-made pasta | cheddar mornay | broccoli
- / crispy chicken | potato wedges | sauce | broccoli
- / Alberta beef petit tender | baked potato | broccoli

THIRD COURSE | CHOOSE ONE

- / apple hand pie | ice cream | GF
- / chocolate brownie sundae | **MAY CONTAIN NUTS**

DINNER BUFFET

\$78 PER PERSON | MINIMUM OF 20 GUESTS

Freshly Baked Bread Rolls

Freshly Brewed Starbucks Coffee | Teavana Teas

Decaf Coffee Available | \$20 Per Pot (5 Servings)

GOURMET GALLERY BUFFET | OPTION 1

COLD SELECTIONS

- / Artisan Greens | pickled baby vegetables | Manchego | puffed quinoa | lemongrass poppyseed dressing | **GF, V**
- / Caprese | heirloom tomato | bocconcini | pesto | basil | balsamic | **GF, V**
- / Canadian & Imported Cheeses | aged | mild | soft | fig confiture | chinook honey | **GF, V**
- / Charcuterie | local & imported cured meats | salami | sausage | pâtés | brassica mustard | smoked tomato relish | pickled red onion | **GF**

HOT SELECTIONS

- / Tarragon Lemon Chicken Breast | fennel | white wine jus | **GF**
- / Salmon Puttanesca | capers | olives | herbs | lemon | tomato | **DF, GF**
- / Roasted Pork Loin | house-made sauerkraut | grainy mustard | fig jus | **DF, GF**
- / Herb Gnocchi | wild mushrooms | truffle cream | shaved parmesan | **V**
- / Potatoes Au Gratin | chives | **GF, V**
- / Roast Seasonal Vegetables | roasted red pepper pesto | **DF, GF, V**

DESSERTS

- / Raspberry Mousse Cake | **NF, CONTAINS GELATIN**
- / Warm Mini Fried Apple Pie | dulce de leche cream | **GF**
- / Dark Chocolate Custard | mini chocolate cup | **GF, MAY CONTAIN NUTS**
- / Oreo Cheesecake | sugar cookie base | **MAY CONTAIN NUTS**
- / Salted Caramel Dark Chocolate Tart | **MAY CONTAIN NUTS**
- / Coconut Blueberry Mango Panna Cotta | **GF, DF, VGN, NF**

DINNER BUFFET

\$68 PER PERSON | MINIMUM OF 20 GUESTS

Freshly Baked Bread Rolls

Freshly Brewed Starbucks Coffee | Teavana Teas

Decaf Coffee Available | \$20 Per Pot (5 Servings)

GOURMET GALLERY BUFFET | OPTION 2

COLD SELECTIONS

- / Artisan Greens | pickled baby vegetables | Manchego | puffed quinoa | lemongrass poppyseed dressing | **GF, V**
- / Kale Caesar | pancetta | garlic croutons | spicy parmesan Caesar dressing
- / Canadian & Imported Cheeses | aged | mild | soft | fig confiture | chinook honey | **GF**
- / Charcuterie | local & imported cured meats | salami | sausage | pâtés | Brassica mustard | smoked tomato relish | pickled red onion | **GF, DF**

HOT SELECTIONS

- / Chicken Marsala | mushrooms | lemon | pearl onion jus | **GF**
- / Orange Glazed Salmon | fennel | ginger emulsion | **GF, DF**
- / Herb Squash Ravioli | sage cream | squash chips | parmesan | **V**
- / Roasted Garlic Baby Potatoes | grainy mustard & dill vinaigrette | chives | **GF, DF, VGN**
- / Roast Seasonal Vegetables | roasted red pepper pesto | **DF, GF, V**

DESSERTS

- / Raspberry Mousse Cake | **NF, CONTAINS PORK GELATIN**
- / Warm Mini Fried Apple Pie | dulce de leche cream | **GF**
- / Dark Chocolate Custard | mini chocolate cup | **GF, MAY CONTAIN NUTS**
- / Oreo Cheesecake | sugar cookie base | **MAY CONTAIN NUTS**
- / Salted Caramel Dark Chocolate Tart | **MAY CONTAIN NUTS**
- / Coconut Blueberry Mango Panna Cotta | **GF, DF, VGN, NF**

BUFFET ENHANCEMENTS

Carving Stations, if ordered, will match the number of guests attending the event.

CARVING ENHANCEMENTS

STRIPLOIN | \$25 PER PERSON | MINIMUM 20 GUESTS

/ herb crusted Alberta striploin | natural jus | mustard | horseradish | pickles | GF, DF

PORCHETTA | \$21 PER PERSON | MINIMUM 20 GUESTS

/ roasted pork belly | crispy skin | gremolata | parsley | garlic | lemon zest

PRIME RIB | \$32 PER PERSON | MINIMUM 20 GUESTS

/ Alberta prime rib | rosemary jus | horseradish | mustard | pickles

SHORT RIB | \$20 PER PERSON | MINIMUM 20 GUESTS

/ red wine braised short rib | sautéed mushrooms | horseradish jus | GF, DF

CHILLED SEAFOOD | \$32 PER PERSON | MINIMUM 20 GUESTS

/ tiger prawns | marinated mussels & clams | smoked salmon | cocktail sauce | cocktail sauce | GF, DF

A top-down view of a white surface covered with an assortment of colorful and intricate desserts. The items include small cakes, pastries, and confections on sticks, some decorated with white cream, yellow and red gelatinous elements, and fresh fruit like strawberries and raspberries. There are also decorative paper elements in shades of pink, purple, and blue. The overall composition is vibrant and festive.

DESSERT



PATISSERIE

SWEET CANAPÉS

\$45 PER DOZEN | MINIMUM 3 DOZEN PER SELECTION

- / Chef's Choice Pâte de Fruits | GF, DF, NF, VGN
- / Pavlova | citrus curd | cream | GF, NF
- / Strawberry Mascarpone Mousse Cake | NF
- / Mini Blueberry Cheesecake Tart | MAY CONTAIN NUTS
- / Raspberry White Chocolate Bomb | berry chocolate | GF, MAY CONTAIN NUTS
- / Red Velvet Cookie Sandwich | NF
- / Dark Chocolate Lollipops | freeze-dried fruit | GF, NF, VGN
- / Inside-Out S'more | MAY CONTAIN NUTS
- / Wagon Wheel | chocolate shortbread | whipped marshmallow | dark chocolate | NF, CONTAINS GELATIN

HOUSE-MADE BONBONS & TRUFFLES

\$52 PER DOZEN | MINIMUM 3 DOZEN PER SELECTION

- / hand painted bonbons | truffles
seasonal fruit | chocolate | pastry fillings
milk | dark | white chocolate

ARTISANAL FRUIT GRAZING BOARDS

- / Seasonal & tropical fruit | fresh berries | macerated berries | mint | dried fruit | GF, DF, VGN
- / Dips & Toppings Selection | Chantilly cream, vanilla bean yogurt, crème anglaise
 - > Serves 30 | **\$600.00**
 - > Serves 50 | **\$1,000.00**
 - > Serves 75 | **\$1,350.00**
 - > Serves 100 | **\$1,750.00**

CHOCOLATE FOUNTAIN ADD-ON

- + Milk chocolate | dark chocolate fountain | GF | **\$6 PER PERSON**

FINAL BRUSHSTROKE INTERACTIVE DESSERT BARS

Per Dozen | Min 3 Dozen of Each

S'MORES BAR

\$16 PER PERSON | MINIMUM 20 GUESTS

- / House torched marshmallow | dark chocolate | **CONTAINS GELATIN, MAY CONTAIN NUTS**
- / Toppings Selection | graham crumbs | Oreo crumbs | rainbow sprinkles | chocolate sprinkles | toasted coconut | chocolate curls

CANADIANA BAR

\$16 PER PERSON | MINIMUM 20 GUESTS

- / House-made beaver tails | **MAY CONTAIN NUTS**
- / Toppings Selection | strawberry sauce | raspberry sauce | blueberry sauce | Chantilly | cream cheese icing | cinnamon sugar | chocolate sauce | caramel sauce | chocolate sprinkles | Oreo crumbs | toasted coconut | chocolate curls

CHURRO BAR

\$16 PER PERSON | MINIMUM 20 GUESTS

- / Cinnamon sugar churros | **MAY CONTAIN NUTS**
- / Toppings Selection | strawberry sauce | raspberry sauce | spiced chocolate sauce | caramel sauce

ICE CREAM FLOATS

\$11 PER PERSON

- / Classic sodas | vanilla ice cream
- + *Make it a hard float* | **\$4 PER PERSON**

PAVLOVA BAR

\$20 PER PERSON | MINIMUM 20 GUESTS

- / Art-Inspired Live Pastry Chef Dessert Table | house-made mini pavlova | chef's choice pâte de fruits | citrus curds & gels | freeze-dried honey | freeze & fresh dried fruit | chocolate garnishes | **GF, NF**



LATE NIGHT

HOTEL ARTS MINI BURGERS GF OPTIONS AVAILABLE

\$62 PER DOZEN | MINIMUM 20 GUESTS

- / Double Smoked Bacon Swiss Cheeseburger, mac sauce, Sesame Bun

KOREAN FRIED CHICKEN SLIDER

\$64 PER DOZEN | MINIMUM 20 GUESTS

- / Korean Fried Chicken Slider, Spicy Pickles, Charred cabbage, sesame soy aioli, ssamjang

HOUSE MADE PIZZA GF OPTIONS AVAILABLE

\$16 PER PERSON | MINIMUM 20 GUESTS

- / hot pepperoni | genoa | marinara | mozzarella | Grana Padano | hot honey
- / tandoori chicken | red onion | mozzarella | yogurt | cilantro
- / mushroom | pesto | bocconcini | truffle oil | arugula | parmesan

POUTINE GF

\$14 PER PERSON | MINIMUM 20 GUESTS

- / Individual take-out boxes | home-style wedges | Montreal cheese curds | gravy

TACO BLANCOS

\$14 PER PERSON | MINIMUM 20 GUESTS

- / Flour & corn tortillas | spicy chorizo sausage | battered basa fillets | chili lime chicken (DF)
- / Toppings Selection | sour cream | guacamole | jalapeño peppers | cilantro | fire roasted tomato salsa (GF, DF, VGN) | green salsa Verde (GF, DF, VGN) | Mexican hot sauce | shredded cheddar | Monterey jack

FRESH POPPED POPCORN BAR

\$10 PER PERSON

- / Assorted house-made flavour shakers

RETRO CANDY SHOP

\$10 PER PERSON

- / Assorted gummies | sour candies | chocolates

LATE NIGHT EATS

CURRY BOWL

\$18 PER PERSON | MINIMUM 20 GUESTS

/ basmati rice | tikka masala chicken | chickpea masala | individual take-out boxes | GF

MEDITERRANEAN

\$16 PER PERSON | MINIMUM 20 GUESTS

/ fresh pita & naan | olive tapenade | mini dolmas | hummus | minted tzatziki | roasted pepper & tomato bruschetta | mixed olives | v

LOADED POTATO BAR

\$18 PER PERSON | MINIMUM 20 GUESTS

/ baked baby potatoes | potato wedges | tater tots | sweet potato fries | ground beef | bacon bits | cheese | sour cream | green onions | pico de gallo

MIDNIGHT MARKET

\$28 PER PERSON | MINIMUM 20 GUESTS

/ Singapore fried noodles | chicken | fried rice | black bean broccoli | salt & pepper squid

DIM SUM

\$25 PER PERSON | MINIMUM 20 GUESTS | ON SITE ONLY

/ beef shumai | pork pot stickers | shrimp har gow | vegetable dumplings | chili oil | soy | Chinese mustard | hoisin

A row of several wine glasses filled with a golden-amber liquid, likely whiskey or cognac. The glasses are arranged in a slightly overlapping line, with the central ones being the most prominent. The background is a soft, out-of-focus bokeh of warm, golden and purple lights, creating a festive and elegant atmosphere. The lighting is warm and directional, highlighting the facets of the crystal glasses and the rich color of the liquid.

BEVERAGES

BEVERAGE SERVICES

	HOST	CASH
CLASSIC BAR HIGHBALLS 1oz	\$10	\$10.50
<ul style="list-style-type: none"> / Tito's Handmade Vodka / Tanqueray Gin / Bacardi White / Seagram's VO Rye / Ballantine's Finest Scotch / Olmeca Blanco Tequila 		
PREMIUM BAR HIGHBALLS 1oz	\$11	\$11.50
<ul style="list-style-type: none"> / Grey Goose Vodka / Empress Cocktail Gin / Captain Morgan Spiced Rum / The Kraken Dark Spiced Rum / Maker's Mark Bourbon / Johnnie Walker Red Scotch / El Tequileño Reposado / Hennessy VS 		
IMPORTED BEER 355ml	\$12	\$12.50
<ul style="list-style-type: none"> / Stella Artois / Michelob Ultra / Corona 		

	HOST	CASH
LOCAL CRAFT BEER 355ml	\$12	\$12.50
<ul style="list-style-type: none"> / Tool Shed Golden Hour Hazy Pale Ale / Tool Shed Light Lager / Tool Shed People Skills 		
CIDER & CANNED COCKTAILS	\$13	\$13.50
<ul style="list-style-type: none"> / '88 Brewing Pretty in Pink Vodka / '88 Brewing Quality Time Iced Tea / '88 Brewing Strawberry Bounce Lemonade / Big Rock Creek Cider 		
COCKTAILS	\$15	\$15.50
<ul style="list-style-type: none"> / Tom Collins Tito's fresh lemon juice soda / Caesar Tito's clamato house-seasoning / Old Fashioned maker's mark demerara orange / Moscow Mule Tito's ginger beer fresh lime juice / Dark & Stormy the kraken dark spiced ginger beer / Cosmopolitan Tito's cranberry juice fresh lime juice / Whiskey Sour Seagram's VO fresh lime juice / Aperol Spritz Aperol prosecco soda / French 75 Tanqueray or Tito's prosecco fresh lemon juice / Lime Margarita Olmeca Blanco fresh lime juice simple syrup 		

BEVERAGE SERVICES

SPECIALTY ZERO PROOF

	HOST	CASH
/ Benjamin Bridge Pink Piquette, Canada 250ml	\$9	\$9.50
/ Benjamin Bridge Piquette Zero, Canada 250ml	\$9	\$9.50
/ Bibi Aperitivo Soda, Italy 237ml	\$9	\$9.50
/ Confluence Raspberry Lemon, Calgary 355ml	\$12	\$12.50
/ Tool Shed Zero People Skills, Calgary 473ml	\$12	\$12.50
/ Pyrene 0.5% Sauvignon Blanc, Spain 750ml	\$13	\$13.50
/ Noughty Red, Germany 750ml	\$15	\$15.50
/ Colibri Sparkling Wine Zero, Germany 750ml	\$13	\$13.50
/ Colibri Sparkling Rosé, Germany 750ml	\$15	\$15.50
/ Pop/Juice	\$6	\$6.50

BEVERAGES AVAILABLE UPON REQUEST

- / Non-alcoholic punch | 25 GLASSES | \$95.00
- / Liquor/Champagne punch | 25 GLASSES | \$210.00

*Hotel Arts reserves the right to adjust prices to reflect the current market conditions.
Prices do not include 20% service charge or 5% GST.*

WINE PALETTE

All host and cash bars include a bartender, glassware, and standard mix (pop, juice, garnish). A \$30/hour bartender fee (minimum 3 hours) applies if bar revenue is under \$500. Prices exclude taxes and gratuity. One bar is provided per 100 guests; events exceeding 100 guests will include ticket sellers (accepting cash, debit, and major credit cards). The hotel reserves the right to refuse or suspend alcohol service in accordance with AGLC regulations.

HOUSE WINE	BOTTLE	HOST	CASH
WHITE 5oz			
/ Frank Sauvignon Blanc, Austria	\$60	\$12	\$12.50
/ Tramier Chardonnay, France	\$60	\$12	\$12.50
/ Colle Corvino Pinot Grigio, Italy	\$60	\$12	\$12.50
/ Bico Amarelo Vinho Verde, Portugal	\$65	\$13	\$13.50
/ Lapis Luna Chardonnay, USA	\$65	\$13	\$13.50
/ Gregoris Pinot Grigio, Italy	\$65	\$13	\$13.50
/ Villa des Anges Sauvignon Blanc, France	\$70	\$14	\$14.50
/ Chemin Chenin Blanc, France	\$70	\$14	\$14.50
/ Serra del Conte Verdicchio, Italy	\$70	\$14	\$14.50
RED 5oz			
/ "O" Cabernet, Chile	\$60	\$12	\$12.50
/ Frank Shiraz, Austria	\$60	\$12	\$12.50
/ Ja! Tempranillo, Spain	\$65	\$13	\$13.50
/ "O" Pinot Noir, Chile	\$65	\$13	\$13.50
/ Mr. Wildman Cabernet Sauvignon, Chile	\$65	\$13	\$13.50
/ Colle Corvino Montepulciano, Italy	\$70	\$14	\$14.50
/ Anciano Rioja Garnacha, Spain	\$70	\$14	\$14.50
/ Portillo Malbec, Argentina	\$70	\$14	\$14.50
SPARKLING 5oz			
/ Bosco Prosecco, Italy	\$60	\$12	\$12.50
/ Alberini Prosecco, Italy	\$65	\$13	\$13.50
/ Villa des Anges Rosé, France	\$75	\$15	\$15.50
/ Anciano Cava, Spain	\$75	\$15	\$15.50

WINE PALETTE

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PREMIUM WINES

BOTTLE

WHITE

/ Paladin Pinot Grigio, Italy	\$75
/ Mount Riley Sauvignon Blanc, New Zealand	\$75
/ The Ned Pinot Gris, New Zealand	\$75
/ Fantini Sauvignon Blanc, Italy	\$80
/ Alliance Loire Chenin Blanc, France	\$85
/ Domaine Girard Chardonnay, France	\$88
/ Spinning Top Pinot Gris, New Zealand	\$95
/ Dirty Laundry Reserve Chardonnay, Canada	\$99

RED

/ Las Cumbres Cabernet Sauvignon, Chile	\$75
/ Viña Marichalar Rioja Tempranillo, Spain	\$75
/ Domaine Bousquet Organic Malbec, Argentina	\$75
/ Naturalis Shiraz, Australia	\$75
/ Lapis Luna Pinot Noir, USA	\$80
/ Michele Chiarlo Cipressi Nizza, Italy	\$80
/ Villa des Anges Cabernet Sauvignon, France	\$85
/ Domaine Girard Pinot Noir, France	\$85
/ F. Thienpont Causse Rouge Bordeaux, France	\$95
/ Gaia Organic Red Blend, Greece	\$95
/ Lake Breeze Meritage, Canada	\$98

ROSÉ

/ Racine Rosé, France	\$70
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SPARKLING

/ Brilla Brut, Italy	\$75
/ Melea Sparkling, Spain	\$80
/ Sogas Moscato Cava, Spain	\$85
/ Paladin Prosecco DOC, Italy	\$90
/ Bartel Champagne, France	\$175
/ Taittinger Brut Reserve Champagne	\$211

A modern lounge area featuring a large pool in the foreground, surrounded by contemporary furniture including blue and red armchairs and sofas. The space is illuminated with warm, ambient lighting, and large windows in the background offer a view of the city. The ceiling is decorated with colorful, circular patterns. The text "GENERAL INFORMATION" is overlaid in the center of the image.

GENERAL INFORMATION

GENERAL INFORMATION

MENU SELECTIONS

To ensure the highest quality and availability, final menu selections are required a minimum of two (2) weeks prior to your event. We are pleased to accommodate dietary requirements with advance notice; day-of requests may incur additional charges. A \$10 per guest surcharge applies when offering two entrée selections (excluding vegetarian options). Final entrée counts are due 3 business days prior.

All food and beverage is thoughtfully prepared in-house at Hotel Arts. Our culinary team welcomes the opportunity to collaborate on a customized menu.

ALLERGIES & DIETARY REQUIREMENTS

We are happy to accommodate dietary needs with advance notice through your Event Manager.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian (Vegetarian Dishes may not be Vegan. Please confirm with your Event Services Manager)

VGN = Vegan

TAXES & GRATUITIES

All food and beverage prices are subject to applicable taxes. A 20% service charge will be applied to all food and beverage and is subject to GST.

GUARANTEED ATTENDANCE

Final guaranteed guest counts are required 72 hours (3 business days) prior to your event. In the absence of a guarantee, billing will be based on the greater of the original booking or actual attendance. While every effort will be made to accommodate final numbers, the hotel reserves the right to make appropriate substitutions if required.

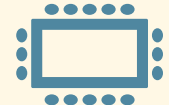
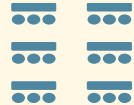
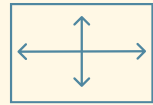
FLOOR PLAN



12TH AVENUE SW

FIND THE PERFECT SPACE

Let us help you configure the ideal layout for your guest list & event style. Our team is skilled at optimizing our spaces for flow, function, & impact, creating a comfortable atmosphere.



FUNCTION SPACE	DIMENSIONS	SQUARE FOOTAGE	CLASSROOM	THEATRE	BANQUET ROUNDS	RECEPTION	CRESCENT ROUND	U-SHAPE	BOARDROOM
Spectrum Ballroom	n/a	9,657	n/a	760	650	1,000	488	n/a	n/a
Spectrum 1	23'x48'	1,104	26	80	50	80	40	20	18
Spectrum 2	23'x48'	1,104	26	80	50	80	40	20	18
Spectrum 3	23'x48'	1,104	26	80	50	80	40	20	18
Spectrum 1/2*	46'x48'	2,149	52	140	100	160	80	30	24
Spectrum 2/3	46'x48'	2,208	52	140	100	160	80	30	24
Spectrum 1/2/3	69'x48'	3,253	n/a	300	160	240	120	45	30
Spectrum 4*	53'x60'	3,025	n/a	250	160	200	120	42	30
Spectrum 5*	51'x77'	3,320	n/a	250	160	200	120	30	30
Spectrum 4/5*	51'x137'	6,345	n/a	500	320	400	240	42	60
Studio	21'x40'	840	21	35	32	35	24	57	18
Galleria	23'x53'	1,074	25	60	50	75	40	21	18
Oracle	19'x20'	380	n/a	n/a	n/a	n/a	n/a	n/a	10

SUGGESTED ATTENDEE CAPACITY

NOTES

*Bulkheads result in smaller square footage than listed dimensions would imply
Capacities are based on maximum seating configurations. Banquet rounds based on ten per table, crescent rounds based on eight per table
Classroom, u-shape, boardroom based on two per 6' table




CONTACT US


Ready to create a memorable culinary experience for your next event? We combine culinary creativity with flawless execution to create unforgettable events. Reach out to our dedicated team to begin crafting your unique vision.

Let us handle every detail, so you can focus on what matters most: your guests and your vision. We look forward to bringing it to life.

events@hotelarts.ca 

+1 (403) 266-4611 ext. 564 

[hotelarts.ca/events](https://www.hotelarts.ca/events) 

[@eventsbyhotelarts](https://www.instagram.com/eventsbyhotelarts) 



HOTEL
Arts EVENTS