



## EVENTS AT HOTEL ARTS KENSINGTON

We are intimate. Our Canadian Star Quality 4 star rated, 19 room boutique hotel surrounds you with warm, opulent comfort and gracious service, inviting you to relax and reconnect. Situated along the picturesque Bow River, close to downtown Calgary in the charming neighborhood of Kensington, we cater to business and leisure stays, meetings, weddings, and private functions.

We are personal. Intuitive service is our passion – we anticipate your needs, we spend the time it takes to make your stay even more memorable, and we take care of every detail. From personal check-in to exquisite cuisine and attentive service at our onsite restaurant Oxbow, we offer a premiere experience that is unique in Calgary.

Whether it's corporate meetings, executive retreats, weddings, private dinners or cocktail parties – our intuitive service anticipates every need. We take the time to make your event memorable, and pursue perfection in service and luxury.

With Chef Quinn Staple we offer the option of creating your own menu from our a la carte items. Menus change frequently to reflect ingredients at the peak of freshness and quality. We are happy to accommodate personal menu requests and/or allergies and dietary restrictions.

Our ever evolving wine list provides numerous options to suit all budgets and palates.

Our Maitre D' will ensure your event is planned and executed with the highest level of service and professionalism. We are happy to provide additional recommendations and trusted contacts for décor, flowers, entertainment, and any other requirements your function might call for.

Our unique combination of intimate, modern luxury accommodations and newly renovated dining space makes us one of Calgary's best choices for private functions.

## VENUE SPACE HOTEL ARTS KENSINGTON

Full Property Buyouts combine both the Dining Room and Fireside Lounge to provide additional flexibility for hosting a larger private event. Exclusive use allows for wedding ceremonies for up to 60 guests, cocktail receptions for up to 90 guests, or a sit down dinner for up to 60 guests.

Restaurant Buyouts provide you with exclusive use of our newly renovated dining room and allows for sit down dinners up to 34 guests or cocktail receptions up to 40 guests.

The Boardroom provides a quiet, private room on the second floor that comfortably seats 10 guests boardroom style. It features a screen, flipcharts, high-speed wireless internet and speaker-phone capability. Coffee, tea and water is included and refreshed throughout the day, and a variety of meal options are available.

### PLEASE NOTE:

An event estimate will be provided.

A 19% gratuity and 5% GST will be added to the bill over and above the minimum spend requirements.

**Venue Space Details**



	Dimension	Number of Guests	Food & Beverage Minimum Spend	Rental
Dining Room	532 Square feet	Reception 40 Dinner 34	With some details we will happily provide a quote	n/a
Full Property Buyout	1252 Square feet*	Ceremonies 60 Reception 90 Dinner 56*	With some details we will happily provide a quote	Seasonal guest room rates apply
Boardroom	238 Square feet	Boardroom 10	n/a	Full Day \$500 Half Day \$250



\*Full Property Buyout incorporates both the Fireside Lounge and Oxbow, hence, dinner for 56 would be split between the 2 rooms.

\*All events with over 40 people are required to purchase all guest rooms of the property, hence a full property buyout. This gives you exclusive use of our restaurant, lounge, patio, guestrooms and staff at Hotel Arts Kensington. Seasonal room rates apply.

\*All Full Property Buyouts taking place on a Friday or Saturday night include exclusive use of the dining room until 12pm the following day. Any food and beverage consumed for brunch the following morning is included in the food and beverage minimum spend.

\*All wedding receptions with a wedding ceremony will be required to purchase a Full Property Buyout

**\*Subject to change based on Alberta Health Services Regulations.**

**Food and Beverage Minimums, Deposits and Final Payment**

A minimum charge is required to be spent for all groups in excess of 20 people. Minimum spends are based on the venue space and date selected. Food and beverage charges, including alcohol, are applied to this minimum charge. The minimum does not include guest room charges, service charges (20%), tax (5%), audio/visual, additional equipment rental, delivery costs, wedding planning fee, or any other miscellaneous charges incurred. A 15% surcharge will be applied to all events taking place on Canadian Statutory Holidays.

If the minimum charge is not reached, a room rental fee will apply for the difference. We reserve the right to select any additional food and beverage items in lieu of a room charge.

**Information and Policies at Hotel Arts Kensington**

A deposit of 50% of the minimum spend is required and should be payable to Hotel Arts Kensington at time of space confirmation. The deposit will be subtracted from your final bill upon the conclusion of your event. This deposit is non-refundable within the outlined cancellation policy below unless the space is resold.

A 15% surcharge will be applied to all events taking place on Canadian Statutory Holidays.

Should it be necessary for you to cancel your function after the agreement has been signed, Hotel Arts Kensington will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

Time of signing to three (3) months from arrival date	(30% of minimum spend)
Less than three (3) months to thirty (30) days from arrival date	(50% of minimum spend)
Less than thirty (30) days to fourteen (14) days from arrival date	(75% of minimum spend)
Less than fourteen (14) days from event date	(100% of minimum spend)

The guaranteed number of guests must be communicated at least 3 business days prior to your event.





All food and beverage items must be provided by Hotel Arts Kensington, with the exception of a wedding cake or wedding cake alternative. Any other special items must have the hotel's prior written approval.

Starting and Ending Times of ALL functions NOT contracting exclusive use of Hotel Arts Kensington are to be strictly adhered to. The space is only booked for the time indicated, set up and dismantle time are to be specified at the time of booking. In the case of exclusive Hotel use, beverage service must be closed at 2:00 am and all alcoholic beverages must be removed by 2:30am. For groups without exclusive Hotel Arts Kensington use, beverage service must be closed at 11:30pm and all alcoholic beverages must be removed by midnight. Music service must be stopped at 11pm. Any deviation from any of these policies will result in additional charges.

The final bill will be forwarded for your review on the first business day following your event.

Payment must be received within 3 days of the conclusion of the event. We accept cash, debit, and all major credit cards; we do not accept cheques for final payment unless credit has been approved in advance.

When booking accommodation at Hotel Arts Kensington, preferred group room rates will be negotiated for any room blocks in excess of 6 guest rooms.

#### ADDITIONAL SERVICES

##### Decorations

Hotel Arts Kensington will provide black linen tablecloths and white napkins. Any alternate colour requests can be provided on a rental basis, and charged over and above the minimum spend.

Hotel Arts Kensington will provide small existing centerpieces and votive candles.

Guests may bring their own decorations, however, no confetti or rose petals can be thrown or sprinkled on the tables or grounds, nor can you nail, tack, staple or tape anything to the walls. A \$250 charge will be applied to your final bill for any infraction of this policy.

Our staff will be more than happy to assist in placement of additional decorations, centerpieces or place cards.

##### Bar Service

Hotel Arts Kensington will be the sole provider of all beverages, including alcohol. We will do our best to provide any special requests not currently on our beverage menu, provided we are able to source them through our preferred suppliers.

Host bars, partial host bars, and cash bars are available for your event. All cash bar pricing will be set for pre-selected wines, beer, and highballs, and does not include premium liquor options or shots unless negotiated in advance.

##### Music and Speeches

Hotel Arts Kensington will provide pre-set digital music selections during your event. Alternately, you may provide a personal iPod playlist to be connected to the in-house sound system.

If you wish to have live music during any portion of your event, we ask that you adhere to the policies outlined in the Information and Policies, timeline of events, on the previous page. Please have your music provider contact Hotel Arts Kensington to discuss set-up and power requirements in advance.

Hotel Arts Kensington will provide a podium for speeches. Due to the size and acoustics of the venue, a sound system (microphone) is not required.

##### Audio Visual

Any additional audio-visual requirements are available for rent, and charged over and above the minimum spend. Please contact your event producer for a complete price list and to make rental arrangements.

##### Parking

Parking is available at the public parking facility on the corner of Memorial Drive and 10A Street NW. Daily maximum rates are \$12 and \$3.15 after 5pm. Alternatively, limited street parking is available. Rates vary.

In-house guests will be provided secured, heated underground parking at a rate of \$20/day.

Valet parking options may be arranged and charged over and above the minimum spend.





### Accommodation

Our unique combination of intimate, modern luxury accommodations and award-winning dining makes us one of Calgary's best choices for private functions.

Hotel Arts Kensington is available for exclusive buyout for private functions. By booking all 19 rooms and the dining facilities your guests will experience the epitome of luxury as our entire staff will be solely focused on your function and patrons. The unique opportunity is sure to be memorable and will resonate with business delegates, and wedding guests alike. Exclusive use is available for a minimum guest room spend that is based on seasonal room rates.



### Room features include:

- Exclusive luxury linens, including bathrobes and slippers
- Bluetooth alarm clock with USB outlets
- Complimentary High-speed wireless internet and bottled water
- Speaker-phone and voicemail capabilities with complimentary local calls
- Workspace with additional accessible power and data outlets
- Spacious washrooms with granite vanity, soaker tubs and rain showerheads
- Luxury Skoah bath amenities
- Independent climate control and windows that open
- Several rooms include fireplaces and/or patios and balconies



When booking accommodation at Hotel Arts Kensington, preferred group room rates will be negotiated for any room blocks in excess of 6 guest rooms.

Room rates vary based on season and day of the week. With our compliments, accommodation includes high-speed wireless internet and bottled water. Secured, heated underground parking is available at a rate of \$20/day.

Please contact your event producer to confirm availability and rates.





HOTEL  
*Arts* KENSINGTON

OXBOW

## BREAKFAST / BRUNCH MENU

We would be more than happy to accommodate a group breakfast or brunch.

### OXBOW SET BRUNCH OPTIONS

\$20/person

First

Chef inspired smoothie

Main

Classic eggs benedict | *Poached egg, back bacon, English muffin, hollandaise, fried baby potato*

Or

Avocado toast | *House sourdough, pickled red onion, grilled cherry tomato, fried baby potato*

Or

Omelet | *English pea, ricotta, shredded potato hash brown*

Dessert

Tea Tower with assorted mini desserts and cookies

\$25/person

First

Yogurt Parfait | *house granola, mixed berry compote*

Main

Classic eggs benedict | *Poached egg, back bacon, English muffin, hollandaise, shredded potato hash brown*

Or

Avocado toast | *House sourdough, pickled red onion, grilled cherry tomato, shredded potato hash brown*

Or

Omelet | *English pea, ricotta, smoked salmon, shredded potato hash brown*

Dessert

Tea Tower with assorted mini desserts and cookies

PLEASE NOTE:

An event estimate will be provided.

A 19% service charge and 5% GST will be added to the bill over and above the minimum spend requirements.



## BOARD ROOM FAMILY STYLE LUNCH OPTIONS

\$30 per person

### SALAD

Spicy Caesar Salad | *baby romaine garlic crouton, parmesan*

Mediterranean Quinoa Salad | *cucumber, chickpeas, red pepper, olives. citrus za'atar dressing*

### SANDWICHES

House Roast Beef | *horseradish aioli, tomato jam, artisan greens, ciabatta baguette*

Chicken salad | *romesco purée, sourdough baguette*

Roasted Vegetable | *creamy Havarti, basil aioli, Italian baguette*

### SERVED LUNCH OPTION

\$60 per person

### FIRST COURSE

Chef's Seasonal Soup

Or

Caesar Salad | *baby romaine, garlic croutons, parmesan*

### MAIN COURSE

Roast Cornish Hen Mulligatawny | *celery root, apple, house raisins, steamed jasmine rice*

Or

House-made Pea Falafel Crusted Halibut | *asparagus pesto risotto, smoked ham hock*

Or

Porcini Crusted Alberta Beef Tenderloin | *grilled asparagus, horseradish crème fraîche, crispy Rosti potato, jus*

### DESSERT

Warm Peach Crumble | *brown sugar streusel, vanilla bean gelato*

Or

Seasonal Creme Brulee

#### PLEASE NOTE:

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A 19% service charge and 5% GST will be added to the bill over and above the minimum spend requirements.



## BOARD ROOM LUNCH OPTIONS

\$30 per person

### FIRST COURSE

Caesar Salad | *baby romaine garlic crouton, parmesan*

Or

Chef's seasonal soup

### ROASTS

Roast striploin | *pomme puree, horseradish cream, seasonal vegetables, mustard jus*

Or

Porchetta | *pomme puree, chimichurri, seasonal vegetables*

Or

Roasted Salmon | *baby potato, lentil hummus, seasonal vegetables*

**PARTY MUST CHOOSE ONE ROAST OPTION**

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minimum spend  
requirements.



HOTEL  
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**OXBOW**

RECEPTION

CANAPES

COLD

Beef Tartare	<i>crispy confit potato, smoked egg yolk, pickled shallot</i> GF DF	\$46/dozen
Borscht Salad	<i>pickled beet, smoked crème fraiche</i> GF V	\$38/dozen
Smoked Salmon	<i>juniper gin gel, caper sour cream</i>	\$40/dozen
Prawn Cocktail	<i>horseradish cocktail sauce, avocado, iceberg lettuce</i> GF DF	\$46/dozen

BE SPELL-BOUND BY

OUR TALENTED

CHEF DE CUISINE AND HIS TEAM.

THEY WILL ENCHANT YOUR

GUESTS WITH THEIR

MODERNIST APPROACH TO

CLASSIC DISHES.

HOT

Beef Tartare	<i>truffle aioli, tealeggio, onion ring</i>	\$55/dozen
Mushroom Toast	<i>wild and cultivated mushrooms, sherry cream, toasted sourdough</i>	\$40/dozen
Tomato & Mozzarella Arancini	<i>basil pesto aioli, balsamic glaze</i>	\$42/dozen
House-Made Falafel	<i>lentil hummus, pickled cucumber</i>	\$38/dozen
Mini Truffle Ricotta Pierogi	<i>smoked creme fraiche</i>	\$44/dozen

STATIONS

Crispy Roasted Chicken Crown   <i>Minimum 20 people</i> <i>Cheddar Biscuit, chicken gravy</i>	\$14/person
Wild Mushroom Risotto   <i>Minimum 20 people</i> <i>Mascarpone, truffle crème fraîche</i>	\$12/person
Slow Roasted BBQ Brisket   <i>Minimum 20 people</i> Soft <i>brioche bun, horseradish and Dijon mustard</i>	\$16/person
Sautéed Garlic Shrimp   <i>Minimum 2 dozen</i> <i>Old Bay Butter</i>	\$54/dozen

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#### P L A T T E R S

Charcuterie platter | *Minimum 15 people* \$20/person  
A Selection of Cured Meats, Pates & Terrines  
House made Pickled Vegetables, Mustard & Jams

Cheese platter | *Minimum 15 people* \$20/person  
A Selection of Canadian & Imported Cheeses  
House made Pickled Vegetables, Mustard & Jams

Both platters served with House Made Crisps & Fruit Crackers

Seafood platter | *Minimum 20 people* \$30/person  
West and East Coast Oysters, Marinated Clams & Mussels  
Split Crab Legs, Poached Shrimp  
Cocktail Sauce, Lemon Aioli, House Mignonette

Fruit Platter \$15/person  
A Selection of Sliced Melons & Berries

#### L A T E N I G H T S T A T I O N

Ribeye Burger sliders | *Minimum 2 dozen* \$55/dozen  
creamy taleggio, truffle aioli, onion ring, soft brioche bun

Mac and Cheese | *Minimum 20 people* \$20/person  
White Cheddar & Gruyere, toasted panko

Cheese and Charcuterie Platter | *Minimum 20 people* \$25/person  
A Selection of Cured Meats, Pates, Terrines, Canadian and  
Imported Cheeses, House made Pickled Vegetables, Mustard & Jams

#### D E S S E R T S

Tea Tower Assorted Mini Desserts and Cookies  
We have house made cakes available and other assorted pastry offerings.

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5% GST will be added to  
the bill over and above the  
minimum spend  
requirements.



## SERVED DINNER OPTIONS

\$50 per person

### FIRST COURSE

Spicy Caesar Salad | *baby romaine, garlic croutons, parmesan*

### MAIN COURSE

Roast Chicken Breast Mulligatawny | *celery root, apple, house raisins, steamed jasmine rice*

Or

House-Made Pea Falafel Crusted Salmon | *asparagus pesto risotto, smoked ham hock*

Or

Oxbow Ribeye Burger | *taleggio, truffle aioli, onion ring, russet potato chip*

### DESSERT

Warm Peach Crumble | *brown sugar streusel, vanilla bean gelato*

Or

Seasonal Creme Brulee

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## S E R V E D   D I N N E R   O P T I O N S

\$60 per person

### F I R S T   C O U R S E

Roast Chicken French Onion Soup | *swiss cheese & sourdough crouton*

Or

Spicy Caesar Salad | *baby romaine, garlic croutons, parmesan*

### M A I N   C O U R S E

Roast Cornish Hen Mulligatawny | *celery root, apple, house raisins, steamed jasmine rice*

Or

House-Made Pea Falafel Crusted Halibut | *asparagus pesto risotto, smoked ham hock*

Or

Porcini Crusted Alberta Beef Tenderloin | *grilled asparagus, horseradish crème fraîche, crispy rosti potato, peppercorn jus*

### D E S S E R T

Warm Peach Crumble | *brown sugar streusel, vanilla bean gelato*

Or

Seasonal Creme Brulee

#### PLEASE NOTE:

An event estimate will be provided.

A 19% service charge and 5% GST will be added to the bill over and above the minimum spend requirements.



\$85 per person

A M U S E B O U C H E

F I R S T C O U R S E

Roast Chicken French Onion Soup | *foie gras, swiss cheese, sourdough crouton*

Or

Spicy Prawn Caesar Salad | *baby romaine, garlic croutons, parmesan*

P A L E T T E C L E A N S I N G S O R B E T

M A I N C O U R S E

Roast Cornish Hen Mulligatawny | *celery root, apple, house raisins, steamed jasmine rice*

Or

House-Made Pea Falafel Crusted Halibut | *asparagus pesto risotto, smoked ham hock*

Or

*Porcini Crusted Alberta Beef Tenderloin | grilled asparagus, horseradish crème fraîche, crispy rosti potato, peppercorn jus*

D E S S E R T

*Warm Peach Crumble | brown sugar streusel, vanilla bean gelato*

Or

*Aerated Lemon Curd | chambord macerated fruits, lavender meringue*