

OXBOW



HOLIDAY EVENT PACKAGE





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Cocktails & Beverages

Enjoy our world-class cocktails and curated wine list.
Need a custom cocktail for your event? Let us know

Oxbow Cocktails

EGG NOG \$18 (can be made alcohol free, \$9)
Brown Butter & Cinnamon Cognac, Maraschino Liqueur, Almond, Vanilla, Nutmeg

MULLED WINE \$16 (can be made alcohol free, \$9)
Port & Red Wine, Rum, Winter Spice, Citrus, Maple

OAXACAN TWILIGHT 2.25oz \$16
Fandango Mezcal, Crème de Cassis, Lime, Grenadine, Simple Syrup, Angostura Bitters

KENSINGTON PUNCH 2.25oz \$18
plantation pineapple rum, banana liqueur, lime, simple, tiki bitters, baking spice

Standard Highball \$9

Cans & Bottles

- Band Wagon Lager Annex Brewing \$9
- Blood Orange Blonde Ol' Beautiful Brewing \$9
- Hammer Pants Pale Ale 88 Brewing \$11
- Bramble Blackberry, Blueberry, Raspberry dry cider Sunny Cider \$9
- ZERO PEOPLE SKILLS TOOL SHED BREWING ABV 0.5% \$9

Wines

- Sparkling \$13/\$60
- Rose \$14/\$55
- Red \$14/\$55
- White \$14/\$55

Premium Selections Available Upon Request



Afternoon Tea

\$65 per guest

Step into Oxbow Afternoon Tea and indulge in a delightful journey through our carefully crafted menu. An ideal choice for bridal showers, baby showers, and other special occasions, delight in timeless afternoon tea classics, savour Oxbow originals, and discover weekly surprises that tantalize your taste buds.

SAVOURY

Finger Sandwich
chef's weekly creation

Deviled Eggs GA
rotating flavour

French Onion Tart
caramelized onion ragout | gruyere fondue

Croque Madame
broek pork acres berkshire ham | gruyere | sunny side up quail egg

Oxbow Cheese Bun v
boursin cheese filling | mimolette | chili honey | garlic butter

Sundried Tomato & Roasted Red Pepper Quiche v
pumpkin seed pesto | amaranth

SWEET

Profiterole
seasonally inspired

Key Lime Tart v
graham cracker crust | chantilly

Lavender Shortbread v
white chocolate | hibiscus sugar

Mini Banoffee Cake v
banana toffee cake | caramelized banana | candied walnut | espresso caramel

Sweet Potato Beignet v
58% cacao berry chocolate | cinnamon sugar

House Made Scone
choice of sweet or savoury





Canapés

Cold

Beef Tartare \$46/dz
crispy confit potato | achiote butter | pickled shallot
GF DF

Borscht Salad \$38/dz
pickled beet | crème fraîche
GF V

Smoked Salmon Blini \$40/dz
dill pickle Caesar dressing

Prawn Cocktail \$46/dz
horseradish cocktail sauce | garlic aioli
GF DF

Hot

Ribeye Burger Slider \$52/dz
truffle aioli | truffle gouda | crispy onion

Mushroom Toast \$42/dz
wild & cultivated mushrooms | toasted sourdough
V

Tomato & Mozzarella Arancini \$42/dz
garlic aioli | grana padano
V

House Made Falafel \$38/dz
lentil hummus | pickled cucumber
GF DF V

Mini Ricotta Pierogi \$44/dz
dill pickle Caesar crème fraîche
V

Private Dining & Event Menus

\$85 per guest

FIRST COURSE

Brussels Sprout Caesar
crispy cauliflower | dill pickle dressing | crispy capers | grana padano

ENTRÉE

Pan Roasted Chicken Breast
harissa roasted baby potatoes | seasonal veg | carrot soubise

- or -

Seared Salmon
red beet risotto | seasonal veg | thai basil emulsion | beet and prawn bisque

- or -

Braised Shortrib
*smoked cheddar pomme purée | seasonal veg
black kale chimichurri | caramelized onion jus | pommes allumettes*

DESSERT

Apple Whiskey Crumble
olive oil streusel | cinnamon vanilla ice cream | salted caramel

Additional vegetarian options are available. Our culinary team is eager to work with you to curate the perfect menu for your event.

\$95 per guest

FIRST COURSE

Brussels Sprout & Haloumi Caesar
crispy cauliflower | dill pickle dressing | crispy capers | grana padano

- or -

Baked Potato Gnocchi
Mimolette cheese | chive | potato infused cream pommes allumettes

ENTRÉE

Pan Roasted Half Hen
harissa roasted baby potatoes | seasonal veg | carrot soubise

- or -

Seared Salmon
*red beet risotto | seasonal veg | thai basil emulsion
beet and prawn bisque | mussels & baby prawn*

- or -

Braised Short Rib
*smoked cheddar pomme purée | seasonal veg
black kale chimichurri | caramelized onion jus
pomme allumettes | braised mushrooms*

DESSERT

Apple Whiskey Crumble
olive oil streusel | cinnamon vanilla ice cream | salted caramel

- or -

Flourless Chocolate Cake
*cinnamon vanilla ice cream | seasonal fruit gel
olive oil streusel*



Private Dining & Event Menus

\$105 per guest

AMUSE BOUCHE

Chef's Seasonal Opening Bite

FIRST COURSE

Brussels Sprout & Haloumi Caesar
crispy cauliflower | dill pickle dressing | crispy capers | grana padano | bacon crumb

- or -

Baked Potato Gnocchi
*mimolette cheese | chive | potato infused cream
pommes allumettes | double smoked bacon*

PALATE CLEANSING SORBET

ENTRÉE

Pan Roasted Duck Breast
*harissa roasted baby potatoes | seasonal veg | carrot soubise
pickled tomato and marinated olives*

- or -

Seared Salmon
*red beet risotto | seasonal veg | thai basil emulsion
beet and prawn bisque | mussels & baby prawn*

- or -

Smoked Culotte De Boeuf
*smoked cheddar pomme purée | seasonal veg
black kale chimichurri | caramelized onion jus
pomme allumettes | braised mushrooms*

DESSERT

Apple Whiskey Crumble
olive oil streusel | cinnamon vanilla ice cream | salted caramel

- or -

Flourless Chocolate Cake
*cinnamon vanilla ice cream | seasonal fruit gel | olive oil
streusel*

Additional vegetarian options are available. Our culinary team is eager to work with you to curate the perfect menu for your event.



Grazing Platters

Minimum 20 people

Charcuterie Board

selection of cured meats | pates & terrines | house made pickled vegetables | mustard & jams

\$25 per person

Cheese Platter

selection of Canadian & imported cheeses | house made pickled vegetables | mustard & jams

\$25 per person

Fruit Platter

a selection of sliced melons & berries

\$15 per person

Chef Attended Stations

Minimum 20 people

Crispy Roasted Chicken Crown

cheddar biscuit | chicken gravy

\$16 per person

Wild Mushroom Risotto

Mascarpone | truffle crème fraîche

\$14 per person

Slow Roasted BBQ Brisket

soft brioche bun | horseradish | Dijon mustard

\$18 per person

Fresh Shucked Oysters

mignonette | black kale chimichurri

\$50 per dozen

Space Capacities

Dining Room

532 Square feet

Reception 40

Seated 34

Full Property Buyout

1,252 Square feet of event space

56 – 90 guests*



* See following page





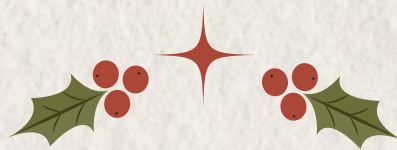
Weddings & Full Property Buyouts

Our unique combination of intimate, modern luxury accommodations and award-winning dining makes us one of Calgary's best choices for private functions. Elevate your experience & wow your guests with a hotel buyout.

By booking all 19 guestrooms 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 allows for wedding ceremonies* for up to 60 guests, cocktail receptions for up to 90 guests, or a sit-down dinner for up to 56 guests split between the Dining Room and Fireside Lounge.

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



Meeting Room

238 square feet

Our 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 at no additional cost. Coffee, tea and water is included and refreshed throughout the day.

Full day	8AM – 5PM	\$800
Half day	8AM - 12PM	\$450
or	1PM – 5PM	

BOARD ROOM LUNCH

\$35 per person

Includes assorted soft drinks and juices

SALAD

Artisan Mixed Greens V

pickled onion | gouda cheese | sunflower seeds | pickled tomato | mustard vinaigrette

SOUP

Tomato Red Pepper V

broccoli pesto | crouton | parmesan

SANDWICHES

House Roast Beef

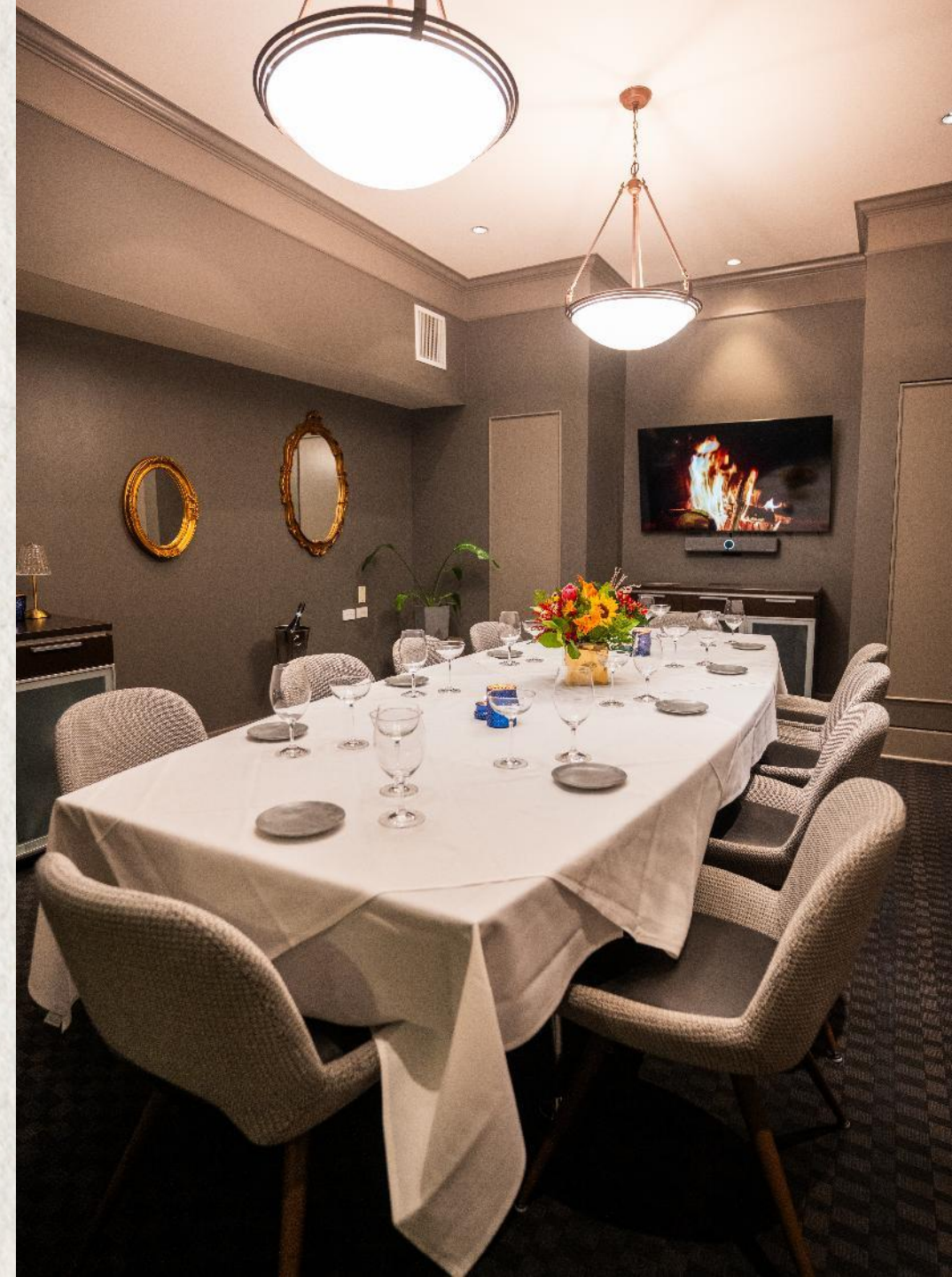
horseradish aioli | tomato jam | artisan greens | marble rye

Chicken salad

white cheddar | romaine | house dill pickle remoulade | double smoked bacon | sourdough

Roasted Vegetable and Falafel V

tallegio cheese | aioli | beet hummus | multigrain



General Information

Menu Selections: In order to ensure availability, we request that your menu selections are confirmed with your Restaurant Manager no later than two (2) weeks prior to your event. Groups of 12 or more will require a pre order. Please advise our Restaurant Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event.

All food and beverage items will be provided by Hotel Arts. Please advise our team of any thoughts that you may have. Chef encourages dialogue for your menu design.

Allergens & Dietary Restrictions: Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Services 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 and Gratuities: All food and beverage prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. A twenty percent (20%) service charge is applied to all food and beverage and is GST applicable.

Guaranteed Number: For all functions, the guaranteed number attending must be communicated to the Restaurant Manager no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.

The Hotel will do its best to accommodate guaranteed numbers; however, we reserve the right to make substitutions where necessary.



General Information

Deposits: Deposits may be required to hold the space for an event and would be due at the time of space confirmation. If the event is chosen to be cancelled less than fourteen (14) business days before the event Hotel Arts Kensington reserves the right to withhold the deposit.

Bar Costs and Policies: Cash or host bars with net revenue less than \$500.00 will be subject to a bartender fee of \$30.00 per hour, with a minimum of 3 hours. Hotel Arts Kensington follows all rules of service set out by the Alberta Gaming and Liquor Commission.

Statutory Holidays: A 15% surcharge will apply to all food and beverage on all Canadian statutory holidays

Music: All functions where music is played are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Sound Tariff Fees.

Liability: Hotel Arts reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with the Hotel Arts. To avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the Hotel.

Audio Visual Equipment: Please refer to our recommended professional suppliers' brochure for details of equipment available and corresponding rental charges for the same. Hotel Arts would be pleased to place your equipment order for you while attending to your other meeting requirements.





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Expect the unexpected.