

A chef in a kitchen is preparing small appetizers on round plates. The chef is wearing a white shirt and a watch, and has a tattoo on their arm. The background is dark, and the lighting is focused on the food. The text "@XBOW" is overlaid in a large, red, sans-serif font.

@XBOW

EVENTS PACKAGE

A modern lounge interior with dark wood paneling, contemporary lighting, and comfortable seating. The space features a mix of textures and colors, including a yellow tufted sofa, blue leather chairs, and a large abstract painting. The lighting is a combination of recessed ceiling lights and wall-mounted sconces.

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# PRIVATE EVENTS

Oxbow offers a refined, intimate setting ideal for hosting private events. Whether celebrating a milestone or planning an exclusive gathering, our dedicated team brings a personal touch to every detail.

## EVENTS TAILORED TO YOU

With a warm, charming atmosphere, Oxbow is the perfect venue for special occasions like bridal showers, birthdays, and corporate dinners. Our team collaborates closely with you to create a personalized experience, including a thoughtfully curated menu tailored to the size of your group and your guests' tastes.

## FULL PROPERTY BUYOUTS

For a truly exclusive experience, treat your guests to the entire property, including all 19 luxury guestrooms at Hotel Arts Kensington. A full buyout elevates any occasion, providing a personalized, private experience for weddings, corporate events, and other social gatherings.

# OUR SPACES

## DINING ROOM

532 square feet

RECEPTION 40

SEATED 34

## PRIVATE DINING / MEETING ROOM

238 square feet

SEATED 10

Our boardroom provides a quiet, private room on the second floor that comfortably seats 10 guests boardroom style. Coffee, tea & water is provided. Presentations and videoconferencing are made easy via the integrated Clickshare service, included in the rental.

## FULL PROPERTY BUYOUT

1,252 square feet of event space

56 – 90 GUESTS

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

*See more photos on slides 14-18*





# 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.*



# MENUS

CANAPES

PRIVATE DINING & EVENT MENUS

GRAZING PLATTERS

CHEF ATTENDED STATIONS

PRIVATE DINING & MEETING ROOM

COCKTAILS & BEVERAGES

AFTERNOON TEA



# CANAPÉS

## COLD

BEEF TARTARE GF | DF \$46/dz  
*crispy confit potato, achiote butter, pickled shallot*

BORSCHT SALAD GF | V \$38/dz  
*pickled beet, crème fraiche*

SMOKED SALMON BLINI \$40/dz  
*dill pickle Caesar dressing*

PRAWN COCKTAIL GF | DF \$46/dz  
*horseradish cocktail sauce, garlic aioli*

## HOT

RIBEYE BURGER SLIDER \$52/dz  
*truffle aioli, truffle gouda, crispy onion*

MUSHROOM TOAST V \$42/dz  
*wild & cultivated mushrooms, toasted sourdough*

TOMATO & MOZZARELLA ARANCINI V \$42/dz  
*garlic aioli, grana padano*

HOUSE MADE FALAFEL GF | DF | V \$38/dz  
*lentil hummus, pickled cucumber*

MINI RICOTTA PIEROGI V \$44/dz  
*dill pickle Caesar crème fraiche*

# PRIVATE DINING & EVENT MENUS

\$85 per guest

## FIRST COURSE

### SMASHED CUCUMBER SALAD

*butter milk dressing, black lime powder, scallion flatbread crisps, pickled grape & radish*

## ENTRÉE

### PAN ROASTED CHICKEN BREAST

*harissa roasted baby potatoes, roasted cherry tomato, garlic butter, seasonal veg & carrot soubise*

– OR –

### SEARED SALMON

*summer corn nage, smoked paprika couscous, seasonal veg & watercress emulsion*

– OR –

### BRAISED SHORT RIB

*mini baked potatoes, seasonal veg, caramelized onion jus & pommes allumettes*

## DESSERT

### PEACH WHISKEY COBBLER

*saskatoon berry biscuit & cinnamon vanilla ice cream*

\$95 per guest

## FIRST COURSE

### SMASHED CUCUMBER SALAD

*butter milk dressing, black lime powder, scallion flatbread crisps, pickled grape & radish*

– 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

*summer corn nage, smoked paprika couscous, seasonal veg & watercress emulsion*

– or –

### BRAISED SHORT RIB

*mini baked potatoes, seasonal veg, caramelized onion jus & pommes allumettes*

## DESSERT

### PEACH WHISKEY COBBLER

*saskatoon berry biscuit & cinnamon vanilla ice cream*

– 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

### SMASHED CUCUMBER SALAD

*buttermilk dressing, black lime powder, scallion flatbread crisps, pickled grape & radish*

— or —

### BAKED POTATO GNOCCHI

*mimolette cheese, chive, potato infused cream pommes & allumettes*

## PALATE CLEANSING SORBET

## ENTRÉE

### PAN ROASTED DUCK BREAST

*harissa roasted baby potatoes, seasonal veg, carrot soubise pickled tomato & marinated olives*

— or —

### SEARED SALMON

*summer corn nage, smoked paprika couscous, seasonal veg & watercress emulsion*

— or —

### SMOKED CULOTTE DE BOEUF

*mini baked potatoes, seasonal veg, sauce perigourdin & pommes allumettes*

## DESSERT

### PEACH WHISKEY COBLER

*saskatoon berry biscuit & cinnamon vanilla ice cream*

— 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 fraiche*

\$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



# COCKTAILS & BEVERAGES

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

## OXBOW COCKTAILS

**GARDEN PARTY:** Drumshanbo Gunpowder Brazilian Pineapple, fresh lemon juice, basil honey syrup, cucumber slices, soda, grapefruit bitters

*Solo 2oz 22 Pitcher 6oz 67*

**MEET ME IN SUNNYSIDE:** Orange-infused Tito's Handmade, St-Germain Elderflower, Cointreau, fresh lemon juice, soda, Prosecco

*Solo 2oz 21 Pitcher 6oz 63*

**THIS SEEMED LIKE A GOOD IDEA:** St-Rémy VSOP, Cointreau, red wine, fresh lemon + orange juice, blackberry

*Solo 2oz 23 Pitcher 6oz 63*

**EVERYTHING'S JUST PEACHY:** Cointreau, Giffard Pêche, white wine, fresh orange + lemon juice, peach

*Solo 2oz 22 Pitcher 6oz 67*

## CANS & BOTTLES

TOOL SHED PEOPLE SKILLS PATIO STYLE ALE 12

BLOOD ORANGE BLONDE OL' BEAUTIFUL BREWING 13

HAMMER PANTS PALE ALE 88 BREWING 14

TOOL SHED WEST COAST IPA 15

SUNNY CIDER CALGARY APPLE 16

TOOL SHED ZERO GOLDEN HOUR 0.5% ABV 12

## WINES

SPARKLING 16 | 80

ROSE 16 | 80

RED 16 | 80

WHITE 16 | 80

*premium selections available upon request*

# Exclusive Afternoon Tea Experience

\$65 per guest

Host your next bridal shower, baby shower, birthday celebration, engagement party, or special gathering with an exclusive Oxbow Afternoon Tea experience. Available as a full-space buyout, this private event offering allows you and your guests to enjoy the entire venue while indulging in timeless afternoon tea classics, Oxbow favourites, and seasonal surprises. Create lasting memories in an elegant and intimate setting designed to celebrate life's most meaningful occasions.

## HOUSE MADE SCONE

*choice of sweet or savoury*

## SWEET

### PROFITEROLE

*weekly rotating flavour*

### DARK CHOCOLATE TART

*chocolate custard*

### MATCHA STRAWBERRY BEIGNET DF

*pink peppercorn, strawberry gel*

### BROWN BUTTER PECAN CINNAMON ROLLS

*cream cheese frosting*

### CRANBERRY APPLE GALETTE

*chantilly, cranberry gel, apple shio koji caramel filling*

## SAVOURY

### CUCUMBER SANDWICH

*VEG Chef's weekly creation*

### DEVILED EGGS

*GA chef's weekly creation*

### BROCCOLI CHEDDAR MINI QUICHE

*VEG gruyère fondue*

### CROQUE MADAME

*black forest ham, gruyere, sunny-side-up quail egg*

### CHICKEN POT PIE

*puff pastry, braised chicken, corn, carrot, agria potato, chive*

### OXBOW CORN BREAD VEG

*boursin cheese filling, mimolette, chili honey, garlic butter*



# PRIVATE DINING & MEETING ROOM

HALF DAY \$450

8AM – 12PM *or* 1PM – 5PM

FULL DAY \$800

8AM – 5PM

## TWO COURSE

\$35 per person

*Includes assorted soft drinks and juices*

### FIRST COURSE

ARTISAN MIXED GREENS SALAD

*pickled onion, gouda cheese, sunflower seeds, pickled tomato, mustard vinaigrette*

– or –

TOMATO RED PEPPER SOUP

*broccoli pesto, crouton, parmesan*

### SECOND COURSE

SANDWICHES:

HOUSE ROAST BEEF

*horseradish aioli, tomato jam, artisan greens, marble rye*

– or –

CHICKEN SALAD

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

– or –

ROASTED VEGETABLE AND FALAFEL

*taleggio cheese, aioli, beet hummus, multigrain*

## THREE COURSE

\$45 per person

*Includes assorted soft drinks and juices*

### FIRST COURSE

DEEP WATER FARMS BABY ROMAINE SALAD

*house-made apple verjus dressing, Maréchal cheese, hazelnut, mustard pickles*

– or –

FEATURE SOUP

*seasonal garnish*

### SECOND COURSE

BRAISED SHORT RIB

*mini baked potatoes, seasonal veg, caramelized onion jus, pommes allumettes*

– or –

PAN ROASTED CHICKEN BREAST

*harissa roasted baby potatoes, seasonal veg, carrot soubise*

### DESSERT

SEASONAL TEA CRÈME BRULÉE

*seasonal fruit gel, olive oil streusel*

– or –

OXBOW CHOCOLATE CAKE

*vanilla gelato, seasonal fruit gel*



# OUR SPACES DINING ROOM



# OUR SPACES DINING ROOM



# OUR SPACES LOUNGE + DINING ROOM



# OUR SPACES LOUNGE + DINING ROOM



# OUR SPACES PRIVATE DINING ROOM & MEETING ROOM



# 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.