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An outdoor dining area with several tables and chairs. People are seated at tables, and there are potted plants with red flowers. The background shows a street with trees and a building.

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General Information



Cocktails & Beverages

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

Oxbow Cocktails

Oaxacan Twilight <i>Fandango Mezcal Crème de Cassis Lime Grenadine Simple Syrup Angostura Bitters</i>	15
Kensington Punch <i>plantation pineapple rum banana liqueur lime simple tiki bitters baking spice</i>	16
Martini <i>last best fortunella gin or eau claire clearwater vodka dry, dirty or espresso</i>	16
Standard Highball	9

Cans & Bottles

• Vacay Brewing The Weekender West Coast IPA	11
• Village Brewery Seasonal Cider	11
• 88 Hammer Pants West Coast Pale Ale	11
• Annex Band Wagon Lager	8.5
• Ol' Beautiful Blood Orange Blonde	8.5
• Village Craft Pale Ale Non-Alc	8.5
• Tool Shed Zero People Skills Non-Alch	9

Wines

• Sparkling	11/55
• 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 Barry chocolate | cinnamon sugar

House Made Scone
choice of sweet or savoury



Canapés

Cold

Beef Tartare
crispy confit potato | achiole butter | pickled shallot

\$46/dz
GF DF

Borscht Salad
pickled beet | crème fraîche

\$38/dz
GF V

Smoked Salmon Blini
dill pickle Caesar dressing

\$40/dz

Prawn Cocktail
horseradish cocktail sauce | garlic aioli

\$46/dz
GF DF

Hot

Ribeye Burger Slider
truffle aioli | truffle gouda | crispy onion

\$52/dz

Mushroom Toast
wild & cultivated mushrooms | toasted sourdough

\$42/dz
V

Tomato & Mozzarella Arancini
garlic aioli | grana padano

\$42/dz
V

House Made Falafel
lentil hummus | pickled cucumber

\$38/dz
GF DF V

Mini Ricotta Pierogi
dill pickle Caesar crème fraîche

\$44/dz
V

Private Dining & Event Menus

\$75 per guest

FIRST COURSE

Brussels Sprout Caesar

crispy cauliflower | dill pickle dressing | crispy capers | grana padano

ENTRÉE

Grilled Chicken Breast

applewood smoked cheddar polenta | achiote butter | grilled broccolini

- or -

Seared Cod

saffron risotto | seasonal veg | thai basil emulsion

- or -

Braised Shortrib

crispy baby potatoes | broccolini | black kale chimichurri | caramelized onion

DESSERT

Peach Crumble

olive oil streusel | vanilla ice cream | salted caramel

\$85 per guest

FIRST COURSE

Brussels Sprout Caesar

crispy cauliflower | dill pickle dressing | crispy capers | grana padano

- or -

Tomato Burrata Salad

heirloom tomato | cucumber | radish mustard vinaigrette | sourdough baguette

ENTRÉE

Grilled Chicken Breast

chili honey | cheddar polenta | achiote butter | grilled broccolini

- or -

Seared Cod

saffron risotto | seasonal veg | thai basil emulsion

- or -

6oz Striploin

crispy baby potatoes | broccolini | black kale chimichurri | caramelized onion

DESSERT

Dark Chocolate Cake

seasonal fruit gel | vanilla ice cream | olive oil streusel

- or -

Peach Crumble

olive oil streusel | 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.



Private Dining & Event Menus

\$95 per guest

AMUSE BOUCHE

Seasonal Amuse

FIRST COURSE

Brussels Sprout Caesar

crispy cauliflower | dill pickle dressing | crispy capers | grana padano

- or -

Tomato Burrata Salad

heirloom tomato | cucumber | radish mustard vinaigrette |

sourdough baguette

PALATE CLEANSING SORBET

ENTRÉE

Seared Duck Breast

hand rolled gnocchi | marinated olives | crispy capers pickled tomato

- or -

Seared Cod

saffron risotto | seasonal veg | thai basil emulsion

- or -

6oz Striploin

crushed baby potato | broccolini | caramelized onion jus | black kale

chimichurri

DESSERT

Dark chocolate cake

seasonal fruit gel | vanilla ice cream | olive oil streusel

- or -

Peach Crumble

olive oil streusel | 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.



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

Includes assorted soft drinks and juices

\$35 per person

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

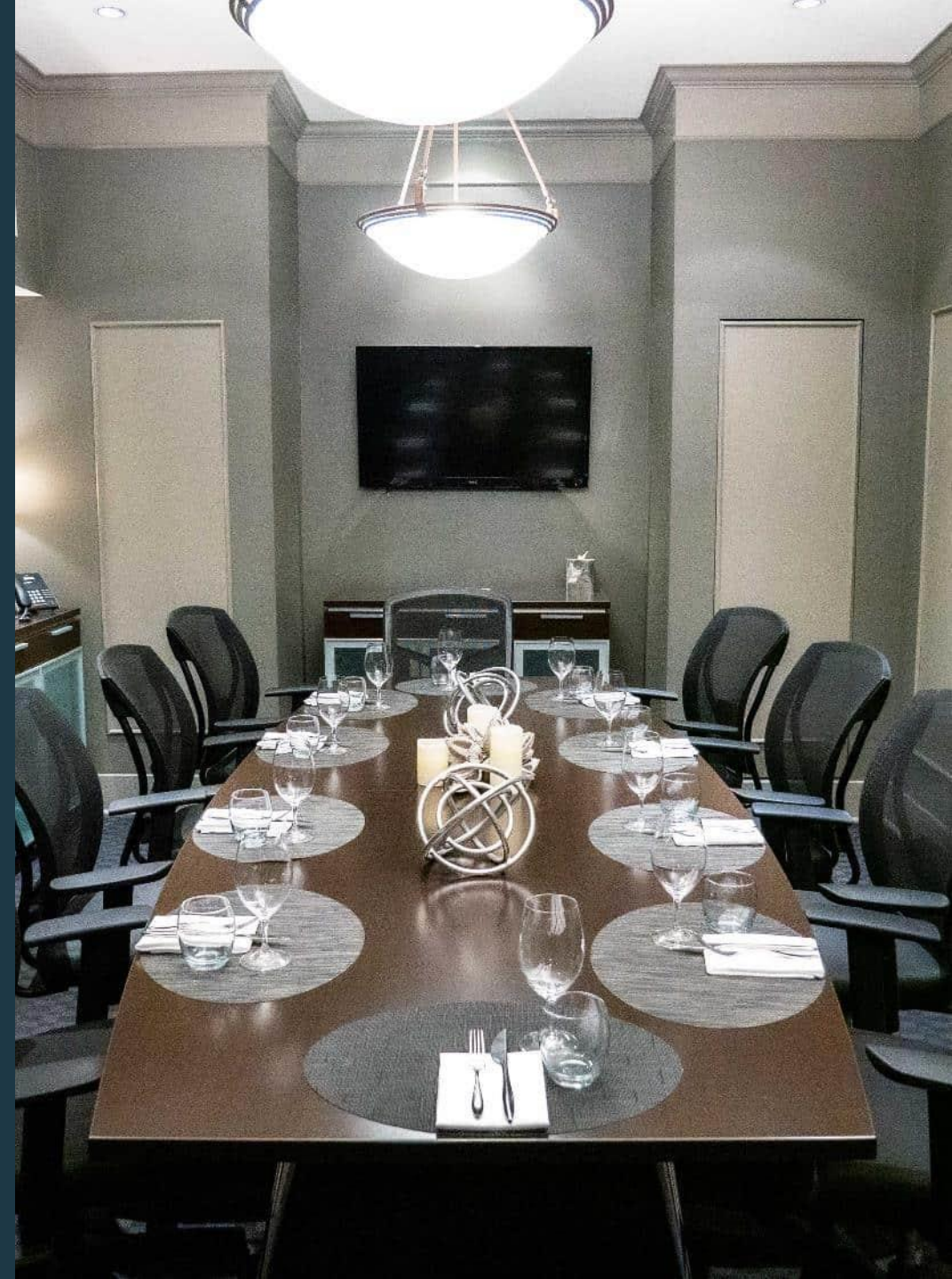
horseradish aioli | tomato jam | artisan greens | marble rye

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.