

A chef in a kitchen, wearing a striped apron and a watch, is preparing appetizers on small, round, light-colored plates. The chef's hands are visible, and there are several plates in the foreground and background, each with a different appetizer. The background is dark and out of focus.

@XBOW

EVENTS PACKAGE



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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

crispy confit potato, achiote butter, pickled shallot

\$46/dz

BORSCHT SALAD GF | V

pickled beet, crème fraîche

\$38/dz

SMOKED SALMON BLINI

dill pickle Caesar dressing

\$40/dz

PRAWN COCKTAIL GF | DF

horseradish cocktail sauce, garlic aioli

\$46/dz

HOT

RIBEYE BURGER SLIDER

truffle aioli, truffle gouda, crispy onion

\$52/dz

MUSHROOM TOAST V

wild & cultivated mushrooms, toasted sourdough

\$42/dz

TOMATO & MOZZARELLA ARANCINI V

garlic aioli, grana padano

\$42/dz

HOUSE MADE FALAFEL GF | DF | V

lentil hummus, pickled cucumber

\$38/dz

MINI RICOTTA PIEROGI V

dill pickle Caesar crème fraîche

\$44/dz

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 SHORT RIB

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 and 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 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

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

WARM KALE SALAD

roasted sweet potato, goat cheese, cranberry, pumpkin seed

– or –

FEATURE SOUP

seasonal garnish

SECOND COURSE

BRAISED SHORT RIB

gouda pomme puree | grilled broccolini, crispy onion

– or –

PAN ROASTED CHICKEN BREAST

crispy baby potatoes, chicken jus, roasted brussels sprouts, chimichurri

DESSERT

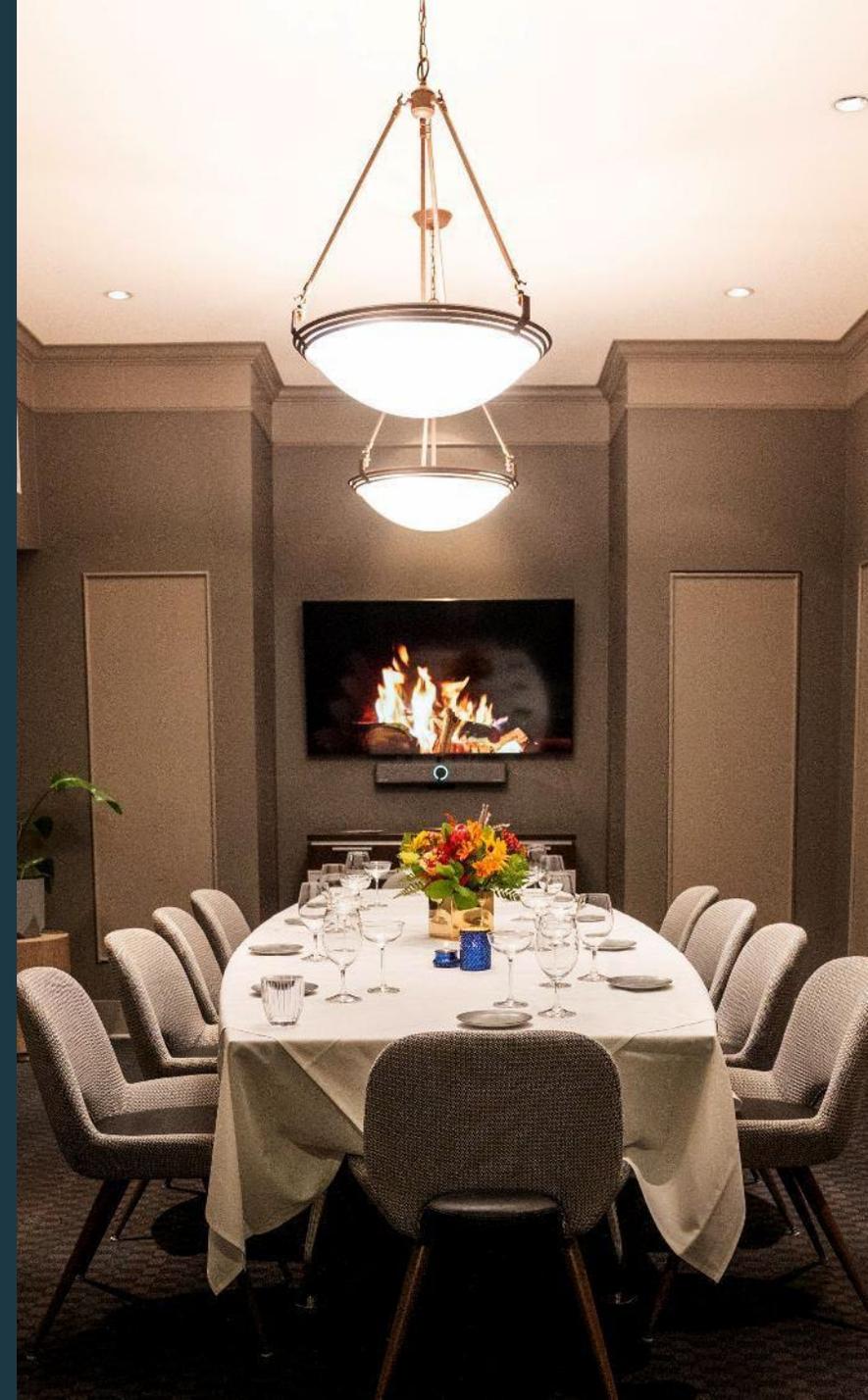
SEASONAL TEA CRÈME BRULÉE

seasonal fruit gel, olive oil streusel

– or –

OSBOW CHOCOLATE CAKE

vanilla gelato, seasonal fruit gel





COCKTAILS & BEVERAGES

Enjoy our world-class cocktails and curated wine list.

Need a custom cocktail for your event? Let us know

OXBOW COCKTAILS

OXACAN TWILIGHT	18
<i>fandango mezcal, crème de cassis, lime, grenadine, simple syrup, angostura bitters</i>	
KENSINGTON PUNCH	20
<i>plantation pineapple rum, banana liqueur, lime, simple, tiki bitters, baking spice</i>	
MARTINI	18
<i>last best fortunella gin or eau claire clearwater vodka, dry, dirty or espresso</i>	
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	15 60
RED	15 60
WHITE	15 60

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.

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



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.





© X B O W

Expect the unexpected.