



Holiday Package 2025

Alt Hotel Calgary East Village

635 Confluence Way SE Calgary, Alberta T2G 0G1

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HOTELS BY
LE GERMAIN

Eat, Drink, and Be Merry

Minimum 20 guests

Family-style \$105 / person*

Buffet \$115 / person**

inclusive of venue rental and decorations

Salads

Choose two, add an additional salad for \$12 per guest

Winter greens, mandarin orange, candied pecans, cheese, champagne vinaigrette

Frisée and gem lettuce, roasted pear, croutons, dried cranberries

Pickled and roasted beets, whipped goat cheese, toasted walnuts, fresh mint

CHAR Caesar - gem lettuce, house-made bacon, herbed breadcrumbs, parmesan

Proteins

Choose two, add an additional protein for \$19 per guest

Roast turkey

Black cod

Nine spice half chicken

Braised short rib

Roast squash, mushroom, pepper and quinoa casserole

Sides

Choose two, add an additional side for \$8 per guest

Poplar bluff smashed potatoes

Turkey stuffing

Roasted carrots

Crispy brussels sprouts

Winter vegetable gnocchi

Braised Tuscan white beans

Sweets!

Assorted holiday cookies, squares, and tarts

* Family-style dinners are made for sharing, served to each table on sharing platters, course by course. We encourage guests to try family-style dining as it creates an interactive dining experience.

** Buffet dinners are served from a buffet line, guests move to the buffet line to create their meals. The price is based on two hours of service.

Final guaranteed numbers are due 72 business hours before the event and cannot be decreased within 72 hours. We will prepare 3% more than the guarantee to a maximum of 20 meals. All food and beverage are subject to applicable taxes and a 20% service charge. Prices and menus subject to change.

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Bring the Night

Minimum 20 guests

\$105 / person

inclusive of venue rental and decorations

Plated dinner

Create your ideal dinner, price is based on a three-course meal

Select one salad, one main, and one dessert per person

Served with artisan rolls and butter

Salads

Winter greens, mandarin orange, candied pecans, cheese, champagne vinaigrette

Frisée and gem lettuce, roasted pear, croutons, dried cranberries

Pickled and roasted beets, whipped goat cheese, toasted walnuts, fresh mint

CHAR Caesar - gem lettuce, house-made bacon, herbed breadcrumbs, parmesan

Mains

Alberta striploin, poplar bluff smashed garlic potatoes, salsa verde

Roast turkey breast, cranberry glaze, sweet potato hash, crispy brussels sprouts

Rotisserie chorizo rubbed chicken, braised beans, roasted winter vegetables

Charred cauliflower, house-made ricotta dumplings, squash crema, salsa verde

Dessert

Ginger caramel spice cake

Chocolate blackout torte

Light angel food cake with cinnamon apple compote and whipped cream

Starry Night Celebration

Minimum 20 guests

\$75 / person

inclusive of venue rental and decorations

Winter mixed greens, cranberries, mandarin oranges, almonds, champagne vinaigrette

Osso Buco style braised turkey

Honey mustard roast ham

Seasonal vegetable medley

Rosemary roast potatoes

Festive cookies and squares

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