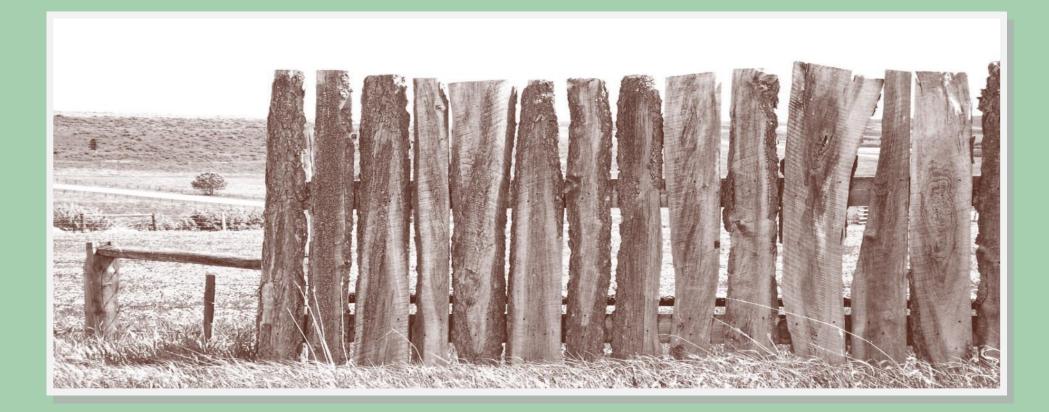


# Food and Beverage Service CPMA 2016





## FRESH FROM OUR BAKERY

Cinnamon Buns with Cream Cheese Icing \$48 (serves 12)

**Chocolate Chip Scones** \$18 (serves 12)

Miniature Lemon Loaf \$18 (serves 12)

Miniature Banana Bread \$18 (serves 12)

**Rustic Butter Tarts** \$24 (serves 12) Morning Rustic Breakfast Pastries \$48 (serves 12)

House Baked Muffins \$24 (serves 12)

Assorted Gourmet Cookies \$18 (serves 12)

**Gluten Free Muffins** \$36 (serves 12)

**Vegan Brownies** \$48 (serves 12)

#### Please Note:



## **SNACKS**

#### **Western Trail Mix with Smarties**

(Gluten Free) \$6 (per pound)

### Spicy Salsa, Sour Cream, Guacamole and Tortilla Chips (Gluten Free) \$48 (serves 12)

## **Fruit Flavoured Greek Yogurts**

(Gluten Free) \$3 (each)

## **House-made Energy Bars**

\$4 (each)

### **Potato Chips and Pretzels** \$36 (serves 12)

### Seasonal Cut Fresh Fruit (Gluten Free) \$45 (serves 12)

#### Please Note:



## **CORNER DELI**

### **Cowboy Up Sandwich Board**

\$243 (serves 12)(Gluten free available upon request)An assortment of the following Sandwichesaccompanied with our house made Potato Saladand Gourmet Stampede Cookies

- \* AAA Roast Beef, Horseradish Cheddar, Sliced Field Tomato, Red Onion, Green Leaf on Focaccia
- Roasted Turkey, Crisp Bacon, Chipotle Aioli, Sliced Field Tomato, Crisp Green Leaf on Ciabatta
- Grilled Balsamic Vegetable, Hummus, Crisp Green Leaf on a Sun-dried Tomato Wrap

#### **Rodeo Wraps**

\$207 (serves 12)
(Gluten free available upon request)
An assortment of the following Wraps
accompanied with our house made Potato Salad
and Gourmet Stampede Cookies

- Breast of Chicken, Romaine Lettuce, Asiago Cheese, Crisp Bacon, Caesar Dressing on a Whole Wheat Wrap
- Genoa Salami, Mortadella, Capicola, Provolone, Crisp Green Leaf, Dijon Mustard on a Spinach Wrap
- \* Grilled Balsamic Vegetable, Hummus, Crisp Green Leaf on a Sun-dried Tomato Wrap

#### Please Note:



## **CORNER DELI**

#### **Rodeo Busting Gourmet Subs**

(Gluten free available upon request) \$96 (serves 12) AAA Roast Beef, Black Forest Ham, Genoa Salami, Capicola, Sliced Tomato, Red Onions, Crisp Green Leaf, Black Olives, Sriracha Aioli on a Focaccia Baguette

#### Sakana Grill Sushi & California Rolls

(Gluten free available upon request) \$220 (serves 12) Nigiri, California and Salad Rolls served with Soy Sauce, Pickled Ginger and Wasabi

#### **Fresh Vegetable Tray**

(Gluten free available upon request) \$72 (serves 12) Broccoli, Cauliflower, Cucumber, Carrots, Celery Sticks and Cherry Tomatoes with a Ranch Pepper Dip

#### **Trio of Western Dips**

(Gluten free available upon request) \$48 (serves 12) Artichoke and Asiago, Bruschetta and Spicy Hummus with Baguette Crisps

#### **Canadian Cheese Board**

(Gluten free available upon request) \$90 (serves 12) Canadian Gouda, Cheddar, Brie, Swiss and Marble Cheese served with Crackers and Baguette Crisps

#### Please Note:

#### Coffee & Tea

10 Cup Coffee Box \$32.50 (serves 10)

10 Cup Tea Box \$32.50 (serves 10)

10 Cup Decaf Coffee Box \$32.50 (serves 10)

65 Cup Coffee Dispenser \$195 (serves 65)

#### Juice (cans)

\$27 (per dozen) Apple and Orange

#### **Assorted Juice (cans)**

\$27 (per dozen)6 Apple / 6 Orange

## BEVERAGES

Soft Drinks (cans)

\$27 (per dozen)

Coke, Diet Coke, Sprite, Ginger Ale

#### Assorted Pop (cans)

\$27 (per dozen)4 Coke, 4 Diet Coke2 Ginger Ale, 2 Sprite

## Bottled Water (591 ml)

\$72 (per case of 24)

#### Ice

\$5 (per 2.7 kilo bag)

Each delivery will include enough ice for four dozen canned beverages



#### **Water Cooler Rental**

Water Cooler \$100 (each) For duration of show. Requires power.

19 L Water Cooler Bottles Includes 150 disposable cups \$40 (each)

Extra Cups \$15 (per 150)

Water Cooler (Damage deposit) \$300

\*If water cooler is not returned or has been damaged by the exhibitor, the credit card on file will be charged this amount immediately following the show move-out.

#### Please Note:

# **BAR SELECTIONS**

#### **Wine Station**

<u>White Wine:</u> Jackson Triggs Chardonnay \$25 (per bottle)

Kris Pinot Grigio \$30 (per bottle)

#### Red Wine:

Jackson Triggs Cabernet Sauvignon \$25 (per bottle)

Dreaming Tree Cabernet Sauvignon \$30 (per bottle)

Includes Plastic Wine Glasses

*Custom wines available on request - please arrange prior to March 16th.* 

#### **Caesar Bar**

Vodka, Clamato Juice, Worcestershire, Tabasco Sauce, Celery and Fresh Limes \$120 (per 40 oz. bottle)

### **Canned Beer / Coolers**

Budweiser, Bud Light, Kokanee \$100 (24 cans)

Corona & Stella Artois \$110 (24 cans)

Palm Bay Coolers \$100 (24 cans)

Mott's Clamato Caesar pre-mix cans with cut Limes \$105 (24 cans)

Jack Daniels & Cola \$105 (24 cans)

Above includes Plastic Glasses & Ice



### **Hard Liquor**

Please note: We recommend wine & beer stations instead of full bars with liquor as the wine and beer stations will require less space in your booth.

Rye, Scotch, White Rum, Vodka, and Gin \$120 (per 40oz bottle)

Baileys Irish Cream \$65 (per 26oz bottle)

### **Premium Liquor**

Smirnoff Vodka, Crown Royal, Bacardi Rum, Bombay Sapphire Gin, Glenlivet Scotch \$155 (per 40oz bottle)

Above includes Plastic Glasses, Ice & 12 assorted soft drinks per bottle

Bartender available on request at \$35 per hour (minimum 4 hours). Prior to placing your order, please refer to the "Alcohol Information" section.

### Please Note:



# **ORDERING INFORMATION**

**Ordering -** use this link to place your order :

https://exhibitor.calgarystampede.com/cpma\_food.htm

# Complete the online order form prior to Wednesday, March 16, 2016 to receive advance order pricing

- To qualify for "Advance Order" pricing as listed, all orders and payments must be received using our online order form prior to Wednesday, March 16, 2016.
- Orders and payments received after **Wednesday**, March 16, 2016 are subject to an additional 25% late charge on all items. Full booth order menu is only available until Friday, April 1, 2016.
- If you wish to host a reception style event in your booth or for special orders, please contact our sales team at <u>imarko@calgarystampede.com</u> or 403.261.9117 If your booth size can not accommodate the service please inquire about renting a hosting venue.

#### **Ordering Confirmation & Payment Policy**

Once the online form is completed, please allow up to seven (7) business days for order processing.

Refunds will not be given for any cancellations made after **Friday**, **April 1**, **2016**. Any changes made after **Friday**, **April 1**, **2016** will be subject to approval by The Calgary Stampede, based on availability of product and staff.

All items are subject to a 15% Service Charge and applicable 5% Goods and Service Tax.

Due to health and safety regulations, food items may only be left on a buffet for a maximum of two hours.



# **ORDERING INFORMATION**

#### **Delivery Charge**

A \$25 charge will apply to all deliveries of less than \$100 per order.

*Please Note: You must be present at your booth during the specified time frame for delivery in order to accept your order. If you are not at the booth during the scheduled time, your order can not be left unattended and will not be dropped off. If we need to return at a later time, an additional \$25 delivery fee will be charged for EACH return visit to your booth.* 

#### **Service Ware**

Due to the limited amount of space available for exhibitor catering, all orders are served on quality disposable ware. Catering does not supply tables for food or bars in your booth.

#### Pricing

All prices are subject to change without prior notification.

#### **Unauthorized Food & Beverage**

The Calgary Stampede is the exclusive caterer for Stampede Park. Absolutely no food, coffee products, alcohol or non-alcoholic beverages, candy, logo water, etc. are allowed onto Stampede Park without prior approval. Popcorn or peanuts in the shell are not allowed in any indoor exhibit space.

#### **Unconsumed Items**

The Calgary Stampede reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.



# **ALCOHOL SERVICE INFORMATION**

#### The Calgary Stampede Alcohol Beverage Guidelines

The Calgary Stampede has the exclusive rights to all alcohol and food and beverage on park required to service all events. No products from outside suppliers may be brought on site. All alcohol **must** be purchased through the CS Food and Beverage department.

#### Hosting

The Hosting Exhibitor MUST purchase alcohol exclusively from The Calgary Stampede.

No alcohol may be served that has NOT been purchased through The Calgary Stampede. If outside product is brought on site it will be held in storage and returned at the end of the event.

The Calgary Stampede adheres to the Alberta Gaming and Liquor Commission (AGLC) policies within our licensed venues to ensure our guest's experience is both safe and enjoyable. Please note since 2010, in order to serve alcohol within your booth a member of your team MUST have valid AGLC ProServe Certification. AGLC will lay fines if product is served that is not purchased through The Calgary Stampede. All persons who serve / host alcohol are responsible to ensure that they are following responsible service guidelines and not over serving guests.

Please note: In the event of any fine due to AGLC infractions including over service, these charges will be passed on to the exhibitor, as well as any related expenses.

Hosting is permitted at the interior booths within our facilities or as permitted by show management.

There must be at least one person in each booth that has valid ProServe certification to receive their alcohol for service. The certificate must be in the booth at all times or CS will not deliver the product. Alternately each booth can pre-arrange a bartender from The Calgary Stampede to assist with their hosting.

#### Service and Responsibility

AGLC's ProServe program is responsible liquor training required for anyone that will be serving alcohol. Completion of an online course followed by a test is required for anyone serving alcoholic beverages.

The Exhibitor will need to show proof of ProServe certification as well as sign a document accepting the responsibilities associated with responsible liquor service prior to receiving their alcohol delivery.

Please refer to the AGLC website for details on the course: <u>http://proserve.aglc.ca</u> . Allow yourself 3 weeks prior to the event to complete the course and obtain your certificate.

Exhibitors may pre-arrange to hire a Calgary Stampede Bartender to serve product during the hosting periods. CS Bartender charge is \$35.00 per hour (4 hr. minimum).

If you have any questions related to hosting with alcohol, please contact us at: <u>CSkitchen@calgarystampede.com</u>

## CALGARY STAMPEDE FOOD & BEVERAGE SERVICE CPMA Show

## April 13-14, 2016

#### Ordering:

#### Complete one (1) copy of this order form for EVERY delivery required.

- Please select a delivery time window\* for your food and beverage service.
- A 20 minute delivery time will be assigned to you within the delivery window you select.
- You MUST be in your booth at the specified time or your order cannot be delivered.
- A fee of \$25.00 will be charged for EACH return visit to your booth.

Date Required:						
On-Site Contact: Name:						
On-site Contact Number:						
Booth #:						
Company:						
*Delivery Time Window - Please Circle One of the following:						
8- 9 am	9- 10 am	10 -11 am	11 – noon	Noon – 1pm	1-2pm	
2- 3 pm 3- 4pm 4- 5 pm						

#### PAYMENT POLICY

- Complete the order form prior to Wednesday, March 16, 2016 to receive advance order pricing
- To qualify for "Advance Order" pricing as listed, all orders and payments must be received using our online order form prior to Wednesday, March 16, 2016.
- Orders and payments received after Wednesday, March 16, 2016 are subject to an additional 25% late charge on all items.
- Full booth order menu is only available until Friday, April 1, 2016.
- If you wish to host a reception style event in your booth or for special orders, please contact our sales team at eorders@calgarystampede.com or 403.261.9188. If your booth size cannot accommodate the service please inquire about renting a hosting venue.
- Full payment is required at the time of ordering.
- Orders will not be confirmed until full payment has been received.
- Please complete credit card information on the attached credit card authorization form.

## CATERING BOOTH ORDERS FAX 1.403.269.1348

## FOOD AND BEVERAGE QUESTIONS:

E-MAIL <u>CSKitchen@calgarystampede.com</u>

## OR CALL 403.261.9370

### Calgary Stampede Credit Card Authorization Form

Mailing Address: PO Box 1060, Station M, Calgary, AB T2P 2K8 Telephone: (403) 261-0531 Fax: (403)-261-0421

CLIENT INFORMATION	IMPORTANT - READ CAREFULLY
Name of Event: Location: Dates: Company Name: Contact Name:	Please fill out the "Credit Card Authorization" below to confirm your order. Th balance of your invoice will be processed on the credit card provided should the final bill not be paid within 30 days of your event.
Address:	
City: Province	
Postal Code:	
Phone #:	
Fax #:	

PLEASE COMPLETE THE FOLLOWING					
Check one: 🔲 MasterCard 🔲 Visa					
Card Number:	Expiry Date/				
Print Name (as it appears on the card):					
Authorized Signature:					
*This authorization allows the Calgary Stampede to charge any outstanding amounts on the credit card number provided.					

#### Calgary Stampede Sales & Events Department