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BEST WESTERN PLUS Suites Downtown

ORDERING INFORMATION

Ordering Deadlines:

- Please allow 7 business days' notice when placing your order.
- Final numbers and changes must be confirmed 3 days prior to delivery.

Delivery Windows:

- Breakfast | 30 minutes
- Lunch | 1 hour
- Please calculate 20 minutes for the set up of hot food

Minimum Order:

- Breakfast and hot lunch | 12
- Cold lunch | 9

Additional Charges:

- Small order delivery charge [orders under \$150] | add \$15
- Hot food service charge | 18%, up to \$60
- Best Western gratuity charge of 20%

Cancellation Policy:

- If orders are cancelled after the following deadlines, 50% of total invoice will be charged
- Special orders | by 12:00 noon two business days prior
- Breakfasts, hot lunches, bento boxes | by 12:00 noon business day prior
- All other products | 4:00 pm business day prior
- If the food has been dispatched, it will be invoiced in full

All orders are subject to 5% GST.



DIETARY CONSIDERATIONS?

Look for these symbols throughout the menu:

- **GF** (Gluten-Free)
- **GF*** (Gluten-Free excluding baked goods)
- **V** (Vegetarian)
- **VG** (Vegan)

We use eco-friendly disposable packaging, trays and serving utensils.

To order, please contact:

Jason G. Hewitt | Sales Manager

sales.bwsuites@shaw.ca

Best Western Plus Suites Downtown

Direct (403) 209-3433 | Fax (403) 209-3438

Toll Free: 800-981-2555

1330 8th Street SW

Calgary AB T2R 1B6

www.bestwesternsuitescalgary.com

Each Best Western® branded hotel is independently owned and operated.



COLD BREAKFAST | per person | min 12 |

BREAKFAST BOX | 9.95

breakfast pastry, yogurt cup, granola, fruit salad

CONTINENTAL BREAKFAST | 8.95 | 1 piece each

danishes, croissants, muffins, fresh fruit tray, yogurt dip, natural preserves, marmalade, butter

LOW-FAT COFFEE CAKES | 3.95 | 1 piece each

marble, raspberry swirl, cranberry

FRESH FROM THE BAKERY | 4.95 | 1 piece each

muffins, croissants, danishes, fresh fruit garnish, butter, marmalade, natural preserves

HEART HEALTHY | 10.95

swiss-style granola mix, low-fat plain yogurt, bagel, cream cheese, fresh fruit tray, yogurt dip

YOGURT PARFAIT | 5.25 | individual

swiss-style granola mix, fresh field berries, low-fat plain yogurt, mini muffin

FRESH BAKED FRUIT BREAD | 3.95 | 1 piece each

banana, zucchini, cranberry, carrot

FLAVOURED YOGURT | 2.75 | 100g

various flavours, complement any breakfast or morning break **GF**

HOT BREAKFAST | per person | min 12 |

All hot meals are subject to a Service Charge of 18% or \$60 (whichever is less)

THE ALL CANADIAN | 13.95

farmers frittata [farm-fresh eggs baked with onions, peppers, potatoes], double-smoked bacon, fresh fruit tray, yogurt dip, muffins, danishes, croissants, natural preserves, marmalade, butter **GF***

THE ALL ALBERTAN | 14.95

scrambled farm-fresh eggs, crisp bacon, sausage links (not GF), hash browns, fresh fruit tray, danishes, croissants, muffins, natural preserves, marmalade, butter **GF***

BREAKFAST SANDWICH | 7.95 | 1 sandwich each

egg, cheese, choice of sausage or bacon (**V** option available), english muffin, fresh fruit tray, yogurt dip

SOUTH OF TWO BORDERS BREAKFAST

BURRITOS | 12.95 | 1 wrap each

tortilla, scrambled eggs, chorizo sausage (**V** option available), bell peppers, jack cheese, fresh cilantro; hash browns, fresh fruit tray, yogurt dip

GF* excluding baked goods

SIGNATURE SANDWICHES | per person | min 9 |

ARTISAN DELI | 7.45 | 1.25 sandwich each

all with green leaf lettuce

Black Forest Ham | emmental, tomato, deli mustard, swiss light rye

Roast Beef Sirloin | tomato, bistro sauce, cheddar, swiss light rye

West Coast Salmon | light cream cheese, san francisco sourdough

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

Danish Brie Cheese | salt & caraway stick **V**

ITALIAN TRATTORIA | 7.45 | 1.25 sandwich each

all with green leaf lettuce on italian ciabatta, multigrain and panini buns

Prosciutto | goat cheese spread, tomato

Ham | pesto aioli, provolone

Genoa Salami | sun-dried tomato spread, mozzarella

Chicken Breast | pesto aioli, mozzarella

Mortadella | mozzarella, tomato, artichoke aioli

Capicollo | mozzarella, tomato, dijon mayonnaise

Vegetarian | roasted vegetable, pesto aioli, mozzarella **V**

THE PRESTIGE | 9.95 | 1.25 sandwich each

Beef Brisket | horseradish aioli, caramelized onion, multigrain baguette

BBQ Pork | cola bbq sauce, arugula, swiss cheese, whole wheat baguette

Greek Goddess | roasted vegetables, goat cheese, grain baguette

Tuna Salad | lettuce, monterey jack cheese, ciabatta bread

Tandoori Chicken | spicy carrot chutney, jalapeño pepper, white baguette

Salmon | dill cream cheese spread, lemon zest, arugula, multigrain bagel

Asian Sub | ginger chicken, asian-style dressing, napa cabbage, carrots, fresh basil, white baguette

NY DELI TRAY | 7.45 | 1.25 sandwich each

all with green leaf lettuce

Smoked Salmon | light cream cheese, bagel

Corned Beef | emmental, russian mayo, montreal light rye

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce, 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

South West Chicken Breast | tomatoes, chipotle spread, san francisco sourdough

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, NY potato bread

Deli Egg Salad | marble rye **V**

GF bread available to substitute any sandwich



SIGNATURE SANDWICHES & WRAPS | per person | mini 9 |

SCANDINAVIAN SANDWICHES | 6.45 | 3 pieces each

all served open-faced on sliced baguettes

- Smoked Salmon
- Montreal Smoked Meat
- Black Forest Ham
- Albacore Tuna
- Roast Sirloin of Beef
- Good Nature Vegetarian **V**
- Smoked Turkey
- Deli Egg **V**

CRUSTY COCKTAIL BUNS | 6.50 | 2 pieces each

all garnished with raw vegetables and cheese sticks.

- Prosciutto Ham
- Black Forest Ham & Swiss
- Good Nature Vegetarian **V**
- Roast Sirloin Beef
- Albacore Tuna
- Danish Brie Cheese **V**
- Smoked Turkey
- Deli Egg **V**
- Smoked Salmon

FINGER SANDWICHES | 5.95 | 4 triangles each

all with green leaf lettuce and special dressing

- Roast Sirloin Beef
- Albacore Tuna
- Smoked Turkey
- Deli Egg **V**
- Pastrami
- Vegetarian **V**
- Black Forest Ham & Swiss

BUILD YOUR OWN SANDWICH | 9.95 | 2 each

assorted breads and rolls, lettuce, tomato, pickle spears, condiments

Meats | black forest ham, roast sirloin of beef, genoa salami, smoked turkey, grilled chicken breast

Cheeses | swiss emmental, canadian cheddar

INTERNATIONAL WRAPS | 6.95 | 1 wrap each

Good Nature Vegetarian | monterey jack, cucumbers, tomatoes, chickpea hummus, spinach tortilla **V**

Mexican Chicken | cilantro, mole sauce, cheddar, red onion, green pepper, jalapeño, flour tortilla

Thai Beef | sirloin beef, carrots, cabbage, red onion, mushroom, green & red pepper, sweet chili sauce, tomato tortilla

Italian | ham, pepperoni, salami, onion, roasted green pepper, mozzarella, dijon mustard, tomato tortilla

CLASSIC WRAPS | 6.95 | 1 wrap each

all with green leaf lettuce

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, spinach tortilla **V**

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, tomato tortilla

Black Forest Ham | emmental, tomato, mustard, flour tortilla

Roast Sirloin Beef | cheddar, tomato, bistro sauce, spinach tortilla

Office Club | marinated chicken breast, back bacon, emmental, tomato, dijon mayonnaise, flour tortilla

GF bread available to substitute any sandwich

GOURMET LUNCH COMBINATIONS | per person | min 9 |

GOURMET BAG LUNCH | 9.95

gourmet sandwich, whole fresh fruit, dessert square | with an eco-friendly napkin | all sandwiches dressed with green leaf lettuce

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Corned Beef | emmental, russian mayo, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce, 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, NY potato bread

EXECUTIVE BENTO BOXES | 17.95

all bento boxes are available **GF** | please order bento boxes by noon the day prior to delivery

BBQ Beef | thai noodle salad, mixed greens salad with shiitake mushroom dressing, vietnamese salad roll, fruit salad, dessert square

Vegetarian | 3 vietnamese salad rolls, quinoa salad, mixed greens salad with shiitake mushroom dressing, fruit salad, dessert square **V** (**VG** option available upon request)

Salmon | maple glazed salmon, quinoa salad, mixed greens salad with lemon dill dressing, vietnamese salad roll, fruit salad, dessert square

Teriyaki Chicken | teriyaki glazed chicken breast, quinoa salad, mixed greens salad with shiitake mushroom dressing, vietnamese salad roll, fruit salad, dessert square

SUPREME BOX LUNCH | 12.95

gourmet sandwich, side salad of your choice (1 choice per 9 boxes), fresh fruit salad, gourmet cookie | with eco-friendly cutlery and a napkin | all sandwiches dressed with leaf lettuce

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Corned Beef | emmental, russian mayo, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce | 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

The Office Club | marinated chicken breast, back bacon, emmental, tomato, dijon mayo, san francisco sourdough

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, NY potato bread

SALAD SELECTION | one salad choice per 9 boxes

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Caesar
- Lima Bean **GF**
- Greek **GF**
- Bountiful Broccoli Salad **GF**

WORKING LUNCHEON SAMPLER | per person | 16.95 | min 9

Samplers include a tray of sandwiches or wraps, corresponding side dish, fruit tray, your choice of side salad, cookie tray

ARTISAN DELI

artisan deli sandwich tray, artisan side dish [cornichons, pearl onions, sweet pickled vegetables]

FRENCH BISTRO

french bistro sandwich tray, bistro side dish [pickled vegetables, herbed cheese spread, gourmet crackers]

ITALIAN TRATTORIA

italian ciabatta sandwich tray, italian side dish [kalamata olives, roasted red peppers, artichoke hearts]

NY DELI

NY deli sandwich tray, NY side dish [kosher dill pickle spears, red and yellow peppers, pickled baby corn]

CLASSIC WRAPS

classic wrap tray, bistro side dish [pickled vegetables, herbed cheese spread, gourmet crackers]

INTERNATIONAL WRAPS

international wrap tray, NY side dish [kosher dill pickle spears, red and yellow peppers, pickled baby corn]

SALAD SELECTION | choice of one

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Caesar
- Lima Bean **GF, VG**
- Greek **GF**
- Vegetable Tray **GF**
- Bountiful Broccoli Salad **GF**

MEAL SALADS | per person | min 9 |

PAN ASIAN SALAD | 7.95

young mixed greens, grilled chicken breast, julienne of carrots, rice noodles, sesame seeds, pan asian dressing **GF***

SANTA FE SALAD | 7.95

young mixed greens, beef sirloin strips, peppers, onions, tomatoes, corn, chipotle dressing **GF***

CLASSIC CHICKEN CAESAR SALAD | 7.95

hearts of romaine, roasted chicken, garlic croutons, grated parmesan cheese, caesar dressing

SIDE SALADS | per person | min 9 |

RUSSIAN POTATO | 4.50

potatoes, carrots, peas, boiled eggs, dill pickles, mayonnaise dressing

CAESAR | 4.50

hearts of romaine, garlic croutons, shaved parmesan, caesar dressing

LIMA BEAN SALAD | 4.50

lima beans, corn, cucumbers, tomato, basil, red kidney beans **GF VG**

MARINATED VEGETABLES | 3.75

cauliflower, zucchini, mushrooms, carrots, celery, red onions, parsley vinaigrette **GF VG**

THAI NOODLE | 3.75

rice noodles, celery, red and green peppers, carrots, red onion, thai vinaigrette, sesame seeds **VG**

YOUNG MIXED GREENS | 3.75

fresh field mix, cucumbers, grape tomatoes, belgian endive, raspberry or swiss dressing **GF**

TUSCAN PASTA | 4.50

roasted vegetables, extra virgin olive oil, fresh basil, balsamic vinegar

FRUIT SALAD | 4.50

diced seasonal fresh fruit **GF VG**

CHICKEN COBB | 7.95

young mixed greens, diced roasted chicken, boiled egg, avocado, tomatoes, bacon, swiss or ranch dressing **GF***

TUNA COBB SALAD | 7.95

young mixed greens, tuna, bacon, tomatoes, avocado, boiled egg, swiss dressing **GF***

DIVA SALAD | 6.95

butter lettuce, mandarins, strawberries, grapes, dried cranberries, roasted almonds, goat cheese, raspberry dressing **GF***

Most salads are available GF* on request

GREEK VILLAGE | 4.50

cucumbers, ripe tomatoes, red & green peppers, red onions, feta, kalamata olives, garlic & oregano dressing **GF**

QUINOA SALAD | 4.50

quinoa, zucchini, red & green peppers, sunflower seeds, dried cranberries, fresh parsley **GF VG**

SPINACH SALAD | 4.50

toasted almonds, sliced white mushrooms, mandarin oranges, strawberries, swiss yogurt dressing **GF**

BOUNTIFUL BROCCOLI SALAD | 4.50

broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing **GF**



SOUPS | per person | min 12 |

HEARTH & COOP | old-fashioned chicken noodle | 4.50

FARM & MILL | alberta prime beef & barley | 4.50

HARVEST & SPICE | roasted butternut squash | 4.50 **GF**

FIRENZE | cream of tomato florentine | 4.50 **GF V**

HOT LUNCH

All Hot Lunches include

- rustic rolls and butter (unless otherwise specified)
- choice of salad
- a sweets tray
- set-up/drop-off
- eco-friendly disposable plates, cutlery, napkins
- linen for buffet table (available upon request)

CHICKEN | per person | min 12 |

PARIS | old-style rotisserie | 15.95

spit-roasted quarter chicken, seasoned with a special blend of herbs and spices, served with your choice of starch and a bouquet of vegetables **GF***

ATHENA | chicken souvlaki | 16.95

skewers of grilled chicken, seasoned with oregano and spices, served with greek rice, accompanied by flat bread and tzatziki sauce **GF***

DELHI | butter chicken | 17.95

chicken tenders in a curried tomato cream sauce with basmati rice and aloo gobi mutter (potatoes, cauliflower and green peas, seasoned with sabji masala), with naan bread **GF***

BEEF | per person | min 12 |

DUBLIN | shepherd's pie | 15.95

savoury ground beef, mushrooms and corn layered with whipped potatoes and baked with cheddar cheese **GF***

BUDAPEST | hungarian goulash | 15.95

beef stew with onions, seasoned with paprika and hungarian-style spices, served on butter spaetzle **GF***

ODESSA | beef stroganoff | 21.95

beef tenderloin with onions and mushrooms in a rich burgundy sauce, laced with sour cream, served with your choice of pasta or rice, accompanied by a bouquet of fresh vegetables

Choices of Starch:

- Whipped Potatoes
- Potato Roesti
- Roasted Potatoes
- Long Grain Rice
- Fried Rice
- Greek Rice
- Basmati Rice
- Rice Noodle
- Butter Spätzle
- Fettuccine
- Penne Pasta

PASTA | per person | min 12 |

ROMA | chicken alfredo | 15.95

chicken breast, penne, creamy sauce, garlic toast

NAPOLI | classic meat lasagna | 95.00 | per pan
[6 portions each pan]

ground beef, ricotta, mozzarella, tomato basil sauce, garlic toast

VEGETARIAN | per person |

The following can be ordered as an add-on in conjunction with another hot lunch order, otherwise a minimum of 12 applies.

MILE-HIGH MUSHROOM | portobello stack | 15.95

goat cheese and spinach, served with basmati rice

VG option available on request **V GF***

TEHRAN | baked falafel | 15.95

chickpea patties with hummus and tahini sauce, served with basmati rice and roasted mediterranean vegetables, accompanied by flat bread with tzatziki **V**

HAN DYNASTY | tofu asian stir-fry | 15.95

seasoned bites of tofu with vegetables julienne in a tangy sauce, served over fried rice or noodles **VG**

VIENNA | vegetable strudel | 15.95

flaky pastry, grilled mediterranean vegetables, artichoke hearts, black olives, fontina cheese **V**

In addition to our delicious, regularly available soups, hot lunches, sandwiches and desserts, check our **Monthly Creations** each month for exciting new items.

GF* excluding baked goods

Choices of Salad:

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Bountiful Broccoli Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Fruit Salad **GF**
- Caesar
- Lima Bean **GF**
- Greek **GF**



SNACKS | SWEET SENSATIONS | per person | min 9 |

FLAVOURED YOGURT | 2.75 | 100g GF

NATURE VALLEY GRANOLA BARS | 2.95 | bar
cinnamon, peanut butter, oats & honey, roasted almond, oats & dark, fruit & nut (selection may vary)

FRESH BAKED FRUIT BREAD | 3.95 | slice
banana, zucchini, cranberry, carrot

LOW-FAT COFFEE CAKES | 3.95 | slice
marble, raspberry swirl, cranberry

GOURMET CHOCOLATE CROISSANT | 3.95 | piece
tempting treats filled with rich chocolate

SWEETS TRAY | 2.95 | 1.5 each
tarts, brownies, squares, fresh fruit garnish (selection may vary)

FRENCH PASTRY TRAY | 4.75 | 2 pieces
sumptuous treats created by our pastry chef

10" CELEBRATION CAKE | 36.00 | each
chocolate or vanilla, frosted to your specifications
order by 12:00 noon 2 business days prior to delivery

GOURMET COOKIE TRAY | 1.50 | each
oatmeal raisin, chocolate chip, macadamia nut, double chocolate

FRESH FRUIT TRAY | 4.25
sliced seasonal fresh fruit (selection may vary) [pineapple, cantaloupes, honeydew, strawberries, kiwi, oranges, watermelon] **GF**

DOMESTIC CHEESE & FRUIT TRAY | 5.75
assorted gourmet crackers **GF***

MARKET FRESH VEGETABLE TRAY | 3.75
seasonal vegetables (selection may vary) [carrots, zucchini, celery, broccoli, cauliflower, red and green peppers, cucumbers, cherry tomatoes], fine herb dip (dip is not GF) **GF**

TORTILLA CHIPS | 3.75
salsa, guacamole, sour cream

GF* excluding baked goods/crackers



Beverage service provided by
BEST WESTERN PLUS
Suites Downtown

HOT & COLD DRINKS | each |

COFFEE SERVICE | 15.00
each dispenser contains 10 cups

HOT TEA SERVICE | 10.00
each dispenser serves 10 cups of hot water, assorted tea bags

BOTTLED WATER | 2.50

SOFT DRINKS | 2.25

FRUIT JUICES | 2.50





15+ Years of
Experience

Fresh Quality Food

Menu Variety

Punctual Delivery



To order, please contact:
Jason G. Hewitt | Sales Manager
Best Western Plus Suites Downtown
Direct (403) 209-3433 | sales.bwsuites@shaw.ca

Catering is provided by OFFICE GOURMET CATERING, an operating division of
Cravings Market Restaurant