



Catering Package

Modern motivates. Add style to your corporate function.



Meet Safe at Matrix

The Matrix Hotel is committed to ensuring your guests have a safe and comfortable experience while on property. In order to do so, we have implemented a number of new measures in adherence with regulations set out by Alberta Health Services including:

- Socially distant event set ups
- Increased sanitization of public areas and meeting space
- Customization of menus to reduce high touch points
- Rigorous hygiene practices and PPE for service staff

For additional information on our health and safety procedures please speak with your catering manager.

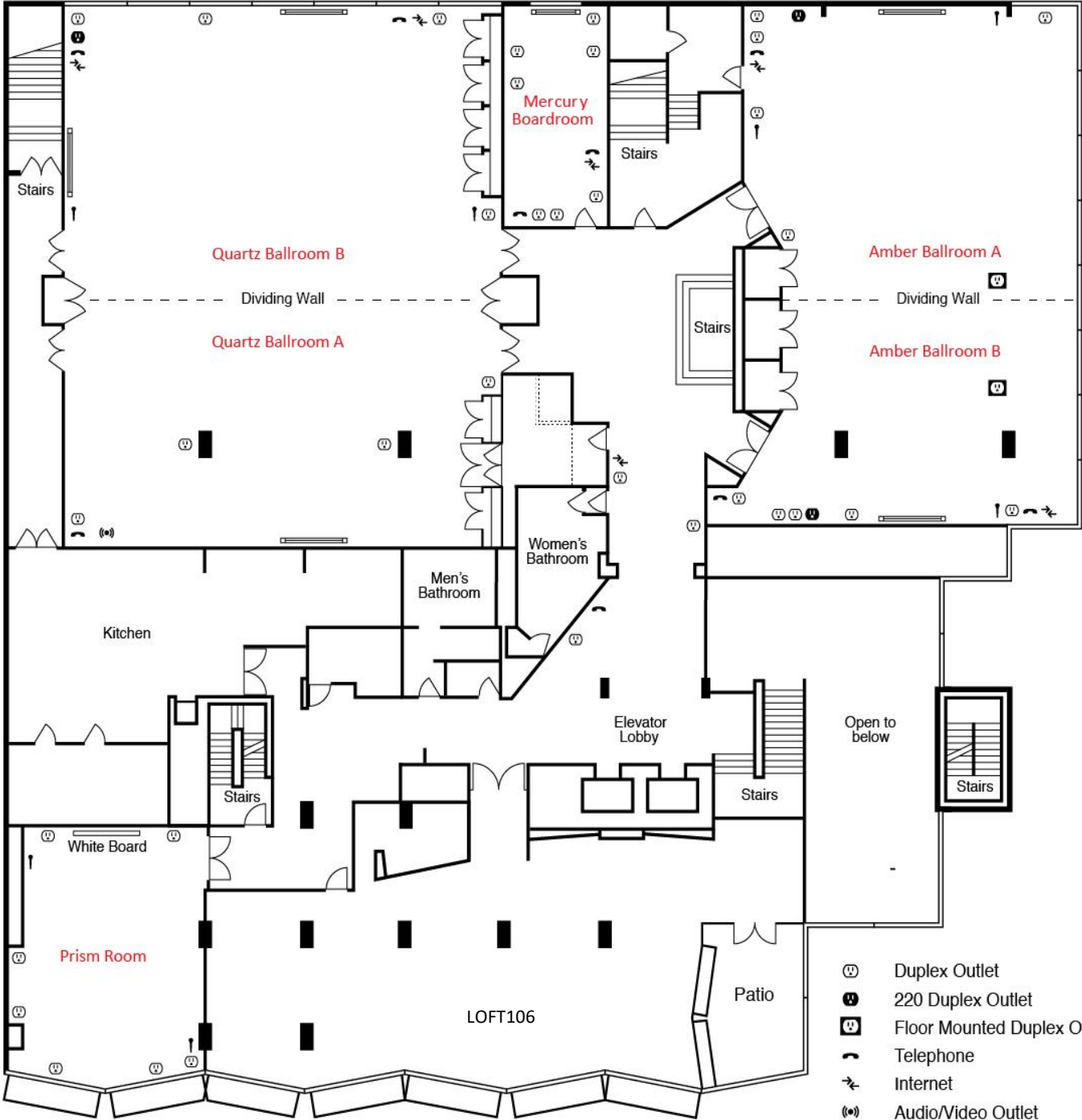
Statistics and Capacities

Capacity Chart

The following chart has been adjusted to incorporate social distancing.

Maximum capacities are NOT guaranteed, these numbers can vary based on the setup of the room—staging, audio visual equipment, bar, etc.

Function Space	Dimensions	Size (sq. ft)	Ceiling	Classroom	Rounds of 3	Hollow Rectangle	U-shape	Boardroom	Banquet Rounds of 6 (no dance)
Quartz Ballroom	58' x 71'	3976	10'	50	54	25	20	20	108
Quartz A	58' x 32'	1792	10'	16	16	12	10	8	30
Quartz B	58' x 39'	2184	10'	28	36	24	18	14	66
Mercury Boardroom	14' x 28'	392	10'	-	-	-	-	8	-
Amber Ballroom	43' x 69'	2967	10'	30	42	22	18	16	84
Amber A	45' x 35'	1575	10'	16	24	14	12	10	48
Amber B	40' x 34'	1360	10'	14	15	10	8	10	30
Prism Room	26' x 32'	832	10'	16	12	10	8	8	24



- Ⓜ Duplex Outlet
- Ⓜ 220 Duplex Outlet
- Ⓜ Floor Mounted Duplex Outlet
- ☎ Telephone
- 🌐 Internet
- 🔊 Audio/Video Outlet
- ↑ Microphone Jack
- ▬ Projection Screen



Meeting Space

Event Times

Start and end times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup and tear down times are to be requested at time of booking.

Banquet Room

Included in the Banquet room rental are the following:

- All banquet tables and chairs (black banquet chairs)
- A choice of white or black floor length table linen and napkins
- Table numbers and stands
- Podium with wired microphone (in-house sound system)
- Drop down projection screen (projectors are not included)

AV Information

Matrix Hotel's AV provider is PSAV. Arrangements can be made through the Catering Department for the rental of any AV equipment.

Shipping, Receiving and Storage

Minimal quantities of materials and supplies for your functions may be delivered to the Matrix Hotel **24 hours** prior to your function. Boxes must be marked properly indicating the name and date of the event and addressed to the attention of the Matrix Catering Department. A copy of the rental order from any third party supplier must be provided to the Matrix Catering Department in advance of delivery in order for shipment to be signed for by the Matrix Hotel.

Instructions for loading in and out will be provided by the Matrix Catering Department. Any items left more than 24 hours following the event will be disposed of unless otherwise arranged through the Catering Department.

Display Materials

To avoid damage to wall coverings and light fixtures, we do not allow the use of strong tape, tacks or any other attachments for any décor items, without prior written consent from the Catering Department.

Security

Matrix Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

Gratuity and Tax

All food and beverage, meeting room rental, labour and audio visual charges are subject to an eighteen percent (18%) service charge. GST is applied to the total bill including service charge.



Catering Services

Dietary Substitutes

We want all of your guests to enjoy their experience at Matrix Hotel and we are happy to cater to your guest's special needs. Dietary substitutes are available and must be arranged in advance of the function. Guests who are to receive special meals must be identified to the Banquet Captain prior to the service commencing. Last minute changes and requests will be subject to an additional charge.

Guaranteed Attendance

A guaranteed number of guests attending your function is required 72 hours prior to the event (3 Business Days). Guaranteed numbers for Sunday, Monday and Tuesday are required by noon on the previous Friday. If the number is not received, the number of guests on the signed contract will be used as the guarantee.

Food & Beverage Policy

All food and beverage for the event must be catered through the Matrix Hotel. Due to Local and Provincial Health Regulations, guests are prohibited from removing any food and beverage products following a function.

Beverage sales and service are in accordance with the policies of the Alberta Liquor and Gaming Commission. Matrix Hotel function space is licensed to serve alcohol until 1:00am, with last call at 12:30am.

Cash Bar

This arrangement is suggested when the guests at the function are paying for drinks individually. Gratuity and tax is added to the drink price which the guest pays for. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. Should the bar revenue come below \$500, a fee of \$25 per hour, per bartender (minimum three hours each) applies for all cash bar.

Host Bar

This arrangement is suggested when the convenor wishes to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol.



Boxed Breakfast

Continental Breakfast \$17 per person

Box includes the following items:

- Housemade Muffin
- Hardboiled Egg
- Cheese Stick
- Housemade Yogurt and Granola
- Fresh Fruit Salad tossed in Lime Syrup

Signature Egg Sandwich \$15 per person

Box includes the following items:

- Four Whistle Farm Fried Egg, Hot Salami, Havarti, Arugula, Vine Ripened Tomato, Chipotle Mayo on Buttered Sourdough
- Fresh Fruit Salad tossed in Lime Syrup

Plated Breakfast

Matrix Plated Breakfast \$25 per person

Served with Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Chilled Orange Juice

- Assorted Housemade Muffins, Danishes and Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Fresh Fruit Salad tossed in Lime Syrup
- Four Whistle Farm Eggs Scrambled, with Chives and Grated Cheddar
- Roasted Potatoes with Caramelized Onions and Peppers

Your Choice of Two: Valbella Pork Breakfast Sausage OR Crispy Smoked Bacon OR Turkey Sausage



Breaks

Coffee Break \$4 per person (Based on a two hour period)

Freshly Brewed Regular and Decaf Coffee, Assortment of Teas

All Day Coffee Break \$10 per person (Refreshed as needed)

Freshly Brewed Regular and Decaf Coffee, Assortment of Teas

Break Items \$5 per person

Add an additional selection for \$4.25 per person. All items are individually packaged.

- Assorted Housemade Scones with Butter and Fruit Preserves
- Fresh Fruit Kabobs with Honey Yogurt Dip
- Freshly Baked Cookies
- Housemade Brownies
- Spiced Mixed Nuts
- Cubed Cheddar, Marble and Swiss Cheese with Assorted Crackers
- Fresh Vegetable Crudité with Buttermilk Ranch Dip
- Housemade Potato Chips

A La Carte Beverages (Based on consumption)

Assorted Soft Drinks and Juices **\$3.75 each**

Voss Water, Still and Sparkling **\$4.00 each**



Working Lunch

All menus include Freshly Brewed Regular and Decaf Coffee, Assortment of Teas

Boxed Lunch \$24 per person

Box includes the following items:

- Artisanal Greens, House Dressing
- Seasonal Crudit  with Buttermilk Ranch Dip
- Choice of Applewood-smoked Bacon, Heirloom Tomato, Brie, Black Pepper Mayo on Sourdough OR
- Roast Beef, Horseradish Mayo, Red Wine Onion, Swiss, Lettuce, Tomato on a Crusty Bun
- Fresh Fruit Salad tossed in Lime Syrup
- Freshly Baked Cookie

Add Soup of the Day \$5 per person

Mediterranean Lunch \$21 per person

- Greek Style Roasted Potatoes
- Mediterranean Roasted Vegetables
- Lemon Thyme Marinated Chicken Rotisserie

Add Greek Salad to start \$5 per person

Add Baklava to finish \$3 per person

Italian Lunch \$21 per person

- Herb Roasted Vegetables
- Choice of Beef Lasagna OR Vegetarian Lasagna
- Dinner Roll

Add Caesar Salad to start \$5 per person

Add Tiramisu to finish \$4 per person

Caribbean Lunch \$21 per person

- Rice Pilaf
- Roasted Seasonal Vegetables
- Jerk Marinated Chicken

Add Coleslaw to start \$5 per person

Add Chocolate Pecan Flan to finish \$4 per person



Canadian Lunch \$23 per person

- Baked Mac & Cheese
- Roasted Seasonal Vegetables
- House Smoked Beef Brisket

Add New Potato Salad to start \$5 per person

Add Nanaimo Bars to finish \$4 per person

Matrix Plated Lunch \$36 per person

All meals are served with Freshly Baked Assorted Rolls and Housemade Whipped Flavored Butter.
To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

Please select either one soup or one salad:

- Honey Roasted Vegetable with Vanilla
- Roasted Tomato and Red Pepper
- Caesar Salad, Crisp Romaine, Bacon Bits, Shaved Parmesan, Lemon and Croutons
- Garden Greens Salad with Semi Dried Tomatoes and Champagne Vinaigrette

Please select one entrée:

- Lemon Grilled Chicken Breast with Natural Chicken Jus, Seasonal Vegetables and Garlic Roast Potato
- Dill Roasted Salmon Fillet, Citrus Beurre Blanc, Seasonal Vegetables and Garlic Roast Potato
- Roasted Vegetable Pot Pie, Crostini *vegetarian*

Please select one dessert:

- Mixed Fruit Cobbler, Candied Walnut, Maple Whipped Cream
- Triple Chocolate Mouseline, Macerated Orange



Plated Dinner \$52 per person

Price includes one soup or salad, one entrée and one dessert. Add an additional course for \$5 per person.

To Start: Freshly Baked Dinner Rolls with House Made Flavored Whipped Butter

To Finish: Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Select one of the following appetizers for a 3 course meal or two for a 4 course meal:

- Roasted Tomato and Red Pepper Bisque, Cheddar Crouton
- Wild Mushroom Bisque, Herb Crème Fraiche
- Roasted Beet, Kale, Crumbled Goat Cheese, Toasted Pine Nuts, Beet Vinaigrette
- Caesar Salad; Romaine, Crisp Pancetta, Shaved Parmesan, Lemon, Garlic Crostini
- Heirloom Spinach and Baby Mesclun Greens, Peppered Strawberries, Mandarin Orange Segments, Cucumber, Pomegranate Pearls, Champagne Vinaigrette
- Kale, Spinach and Arugula Salad, Roasted Apple, Candied Walnuts, Smoked Blue Cheese, Sherry Vinaigrette
- Heritage Carrots and Roasted Red Peppers, Artisan Greens, Shaved Grana Padano Cheese, Kalamata Olives

Select up to three of the following main course options:

All Entrées Are Accompanied with Chef's Choice Seasonal Vegetables

- Charbroiled Sirloin Steak, Shallot and Beer Reduction
- Local Honey-glazed Chicken Supreme with Pearl Onions and Mushrooms
- Caprese Stuffed Chicken, Pan Jus
- House Smoked Steelhead Trout, Mustard and Maple Glaze
- Crispy Skin Mediterranean Sea Bass, Tomato Confit, Miso Beurre Blanc
- Charcoal Crusted Rack of Lamb, Mint Jus **Add \$5 per person**
- Pan Seared 6oz Beef Tenderloin, Mushroom and Onion Ragout **Add \$5 per person**
- Spinach and Cheese Manicotti, Spicy Marinara and Arugula *vegetarian*
- Mushroom and Chickpeas Pithivier *vegan*

Select one of the following accompaniments:

- Buttermilk Whipped Potatoes
- Herb Roasted Baby Potatoes
- Coconut Rice Pilaf
- Crispy Potato Gnocchi

Select One of the Following Desserts:

- Peach Cobbler, Candied Walnut, Maple Whipped Cream
- Banoffee Tart, Caramel Mousse, Banana and Torched Meringue
- Baklava Cheesecake, Hazelnut Anglaise
- Chocolate Praline Torte, Toasted Almond Brittle, Port Mousse
- Mascarpone and Pumpkin Mousse, Amaretto Biscotti, Cocoa Dust



Beverage Service

The Matrix Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements.
Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$6.50	\$7.50
Deluxe Brands - 1 oz	\$7.50	\$8.75
WINE		
House Wine by the Glass (6 oz)	\$7.50	\$8.75
BEER		
Domestic	\$6.50	\$7.50
Imported	\$7.50	\$8.75
Non-Alcoholic	\$6.50	\$7.50
LIQUEURS		
House Liqueurs	\$6.50	\$7.50
Deluxe Liqueurs	\$7.50	\$8.75
OTHER		
Soft Drinks	\$3.00	\$3.50
Juices	\$3.00	\$3.50
Mineral Water	\$3.00	\$3.50

Matrix House Brands
 Smirnoff Vodka
 Captain Morgan White & Dark Rum
 Captain Morgan Spiced Rum
 Malibu Rum
 Gordon's London Dry Gin
 Canadian Club Rye
 Johnnie Walker Red Label

Matrix Deluxe Brands
 Absolut Vodka
 Kraken Black Spiced Rum
 Crown Royal Rye
 Hendrick's Gin
 Glen Fiddich 12 Year
 Woodford Reserve Bourbon

Matrix House Liqueurs
 Baileys
 Kahlua
 Sauza Gold Tequila
 Jägermeister

Matrix Deluxe Liqueurs
 El Jimador Reposado Tequila
 Grand Marnier
 Amaretto Disaronno

Domestic Beer
 Canadian
 Coors Light
 Big Rock Traditional
 Alley Kat Aprikat

Imported Beer
 Heineken
 Corona
 Kronenbourg 1664



Wine Selections

Sparkling

Zonin Prosecco (Italy) - \$38

Pale, straw yellow with subtle green hues with a persistent perlage of rich mousse. Dry & pleasantly fruity with a fresh, aromatic note on the finish.

Veuve Cliquot (France) - \$90

Pale gold with medium fine bubbles. Aromas of grapefruit, apple, orange peel & light biscuity notes. On the palate white peach, lemon, apple, hints of mineral & smoke.

White

Ogio Pinot Grigio (Italy) - \$34

Aromas of citrus and melon lead to perfectly balanced flavors of natural citrus fruit with hints of honeydew melon. Dry, soft and well balanced.

Luis Pato Maria Gomes (Portugal) - \$36

Crisp and fresh with an enticing array of clean fresh yellow plums and a slately texture.

Cave de Saumur Chenin Blanc (France) - \$38

Intense aromas of white fruit, flowers & citrus on the nose. Mouthwatering acidity with a citrusy, mineral finish.

Domaine Potardiere Sauvignon Blanc (France) - \$40

Floral and fruity aromas, generally with mineral notes. Dry, yet refreshing, smooth and balanced.

Catena Chardonnay (Argentina) - \$42

Notes of citrus, pears, peaches and white flowers with a strong minerality and a dedicated note of vanilla.

Burrowing Owl Pinot Gris (British Columbia) - \$54

This wine's lovely texture and fresh palate is dominated by citrus flavors, which fold into tropical fruit, lime and green pears.

Rose

Juliette Rose (France) - \$42

Refreshing and elegant, bone dry rose wine, with layers of lively fruit and a bright, smooth finish.



Wine Selections Cont'd

Red

Pasico Monastrell Shiraz (Spain) - \$36

A blend of Monastrell & Shiraz grapes. Rich dark cherry & plum fruit is abundant, with a twist of spice.

Domain Tour du Pech Pinot Noir (France) - \$40

Deep ruby color with a nose of ripe raspberries and red cherries with mineral hints in the back.

La Posta Pizzela Malbec (Argentina) - \$42

Beautiful purple red color with aromas of black cherries, dark fruits, dark chocolate and baker's spice.

On the palate the wine shows dark berry and plum flavors along with hints of sandalwood and spice.

Casa Silva Cabernet Sauvignon Gran Terroir (Chile) - \$44

Dark red with violet hues. Elegant aromas of red fruit and spices.

Notes of chocolate, black cherries and dried plums, combines with soft tannins to create a long finish.

Chateau de Saint Cosme Cotes du Rhone (France) - \$46

Syrah grown in ideal terroirs of the southern Rhone, this wine shows the varietal's typical

spicy notes of sandalwood, violets & black pepper.

Black Stallion Cabernet Sauvignon 2016 (California - Napa) - \$58

A soft and silky red with lots of dark-berry and toasted-coffee undertones, yet not overdone.

Full body, round and silky tannins and a flavorful finish.