

THE DORIAN



AUTOGRAPH COLLECTION®
HOTELS

Catering

Philosophy

Executive Chef, Joshua Dyer, has taken a forward approach and is dedicated to using local, sustainable, and fresh ingredients at The Dorian, Autograph Collection. Menus reflect a conscious culinary philosophy throughout each dining experience, encompassing our exclusive events.

Chef Dyer and his team use only the finest suppliers and have collaborative relationships with Alberta & Canadian farmers and producers. The team has strong ties to the community and supporting local is their passion.

Ingredients reflect the beautiful natural area that surrounds us in the mountains, water, forests, fields, and sky. They tell a modern culinary story with each element having a full purpose, little waste, and an education of awareness. Proteins consumed are raised properly, fed natural ingredients, and processed away from commercial farming. Fish and birds are sustainable, locally sourced and come from our waters and skies. Our commitment is to secure elements and deliver a collection of environmentally responsible programs.

Chef and team invite you to an epicurean experience at The Dorian, Autograph Collection, that celebrates our local partners, suppliers, and farmers.

Exactly Like Nothing Else

Morning Breaks

Morning Java \$12

Selection of house-made Italian biscotti

The Boulangerie \$17

Fresh baked assorted muffins

Whole butter croissants

Artisan toasts

Local honeys

House fruit preserves & churned butter

Sibyl's Tea \$19

"The Wilde" chilled tea

Noor date & walnut loaf

Warm British scones

Clotted cream & house fruit preserves

Plants \$24

Wilde mushroom flatbread, roasted garlic, Fairwind Farms goat cheese, rocket greens

Harissa hummus, aubergine caviar & roasted beetroot dip

House-made artisan crackers & flatbreads

Clipped greens, baby vegetables, house vinaigrette

Botanical infused water

Day Breaks

Afternoon Java \$12

Fairtrade chocolate chip cookies

Study Time \$18

Selection of house-made mini doughnuts

Natural fruits & berry mélange

Brackish & Brine \$24

Kuterra cured salmon with chef's condiments

Selection of locally cured salamis

Canadian cheese board with locally inspired condiments

House-made artisan crackers & flatbreads

Twenty- One Grams \$21

Vegan superfood smoothies

Super greens, berry bright & mocha java

House-pressed cocoa, flax & cranberry protein bars

Natural fruits & berry mélange

Fermented & Pickled Vegetables

House-made artisan crackers & flatbreads

Botanical infused water

On The Qui Vive \$18

Dark chocolate avocado truffles

Peanut butter & flax vegan energy bites

Hemp heart & pumpkin seed honey snaps

Day Breaks Additions

Natural fruits & berries	<i>\$ 10 / person</i>
Seasonal whole fruits	<i>\$ 3 / piece</i>
Fresh baked assorted muffins	<i>\$40 / dozen</i>
European style breakfast pastries	<i>\$40 / dozen</i>
Whole butter croissants	<i>\$40 / dozen</i>
Artisan bagels with cream cheese	<i>\$40 / dozen</i>
Gluten free morning selections	<i>\$40 / dozen</i>
Fairtrade chocolate chip cookies	<i>\$38 / dozen</i>
House-made Italian biscotti	<i>\$38 / dozen</i>
House pressed cocoa, flax & cranberry protein bars	<i>\$58 / dozen</i>
Warm British scones with clotted cream & house preserve	<i>\$42 / dozen</i>
Freshly brewed regular & decaffeinated Lavazza® coffee	<i>\$ 7 / person</i>
TEALEAVES selection™	<i>\$ 6 / person</i>
Botanical infused water	<i>\$ 2.5 / person</i>
Chilled soft drinks	<i>\$ 5 / each</i>
Spring water Sparkling water	<i>\$ 5 / each</i>
Assorted bottled juices	<i>\$ 5 / each</i>

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Lite Breakfast

The Boulangerie Plus \$52

Fresh baked assorted muffins
Whole butter croissants
Artisan toasts
House fruit preserves & churned butter
Seasonal fruit yogurts
Natural fruits & berry mélange

Chia & Grapefruit \$26

Individual cocoa chia & flax seed pudding, walnuts,
banana, raspberry & dark chocolate
1/2 Ruby grapefruit, raw sugar & maple syrup
Natural fruits & berry mélange

Artisan Toast Bar \$54

Mountain grain toasts
Crushed avocado, sunny side egg, marinated tomatoes
Mushroom duxelles, whipped goats' cheese, truffle oil
Hothouse tomato, fior di latte, tomato jam, fresh basil
Natural fruits & berry mélange

Brunch Bowl (Hot Composed Bowl) \$34

Sautéed kale, crispy Alberta potatoes & roasted
quinoa
Medium poached organic egg
Herb tomato, butternut squash & fresh avocado
Seasonal fruit yogurts
Natural fruits & berry mélange

The Dorian Breakfast Buffet \$48

Boulangerie Selection

European breakfast pastries & Danish
Fresh baked assorted muffins
Whole butter croissants
Artisan toasts
House fruit preserves & churned butter

Hot Selections

Organic eggs Benedict with natural Canadian peameal bacon
Organic egg frittata, fine herbs, roasted peppers & goats cheese
French toast with vanilla whipped cream & pure maple syrup
Naturally smoked side bacon
Chicken & apricot sausages
Crispy Alberta baby potatoes
Sautéed kale & blistered cherry tomatoes

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Breakfast Buffet

Enhance Your Breakfast Buffet

Fresh organic egg omelet station

\$ 15 / person

Maple glazed bone-in ham carvery with white sausage gravy & buttermilk biscuits

**Minimum 20 ppl*

\$16 / person

Dry rub striploin carvery with Bearnaise sauce

**Minimum 20 ppl*

\$ 16 / person

Fresh smoothie & juice bar

\$ 7 / person

Go gluten free on all breads

\$ 6 / person

Cured Kuterra Salmon with Chef's condiments

\$14 / person

Petite seasonal yogurts with fresh berries

\$ 6 / person

Petite chia pudding, dark chocolate, banana

\$ 6 / person

Plated Breakfast

Wilde Blueberry Pancakes \$36

3 Wild blueberry pancakes, churned butter & pure maple syrup, fresh whipped cream
2 Natural strips of bacon
2 Chicken & apricot sausage
Crispy Alberta potatoes

The Bistro Breakfast \$58

2 Organic eggs, lightly scrambled
2 Natural strips of bacon
2 Chicken & apricot sausages
Crispy Alberta Potatoes
Herb roasted tomato
Artisan toasts with house fruit preserves & churned butter
Seasonal field berries

Eggs Benedict \$58

2 Organic eggs, medium poached
Toasted English muffin with Canadian peameal bacon
Fine herb hollandaise sauce
Crispy Alberta potatoes
Herb roasted tomato
Seasonal field berries
+ Eggs Benedict Atlantic or Florentine also available

Expeditious Lunch

Bento Box \$58

Choice of: Korean BBQ flat iron, Togarashi salmon, or
Vegetarian Japanese pancake
Steamed sushi seasoned rice
Black sesame broccolini, ginger & miso marinated tofu
Fermented kimchi & daikon radish
Small green salad

Bistro Burger \$56

Burger Novelle - 6oz house-made Alberta beef patty brioche
bun, Canadian cheddar, natural bacon

Clipped greens, hothouse tomato, red onion & pepper mayo
Triple cooked British chips
Small green salad

Mushroom Flatbread \$34

Sautéed wild mushrooms, roasted garlic,
Fariwind farms goats' cheese, rocket greens

Small green salad

Butter Chicken \$58

1974 Butter chicken

Steamed jasmine rice

Cucumber raita

Kachumber salad

House naan bread

Lite Lunch Buffet

Bowl & Bread \$54

Vine tomato bisque with fine herb crema
Roasted & chilled Winter's Farm turkey breast
Shaved black angus Alberta prime rib
Sliced Black Forest ham
Grilled Mediterranean vegetables
Assorted Canadian cheese, vegan spreads & dips
Composed Caesar salad, Parmesan & natural bacon
Clipped greens, cherry tomatoes, field cucumbers
Assorted artisan breads, buns & baguettes
Hand-crafted vinaigrettes, dressing & condiments
Kettle cooked potato chips

Lunch By Design \$54

Bowls of clipped greens, kale & baby spinach
Fresh & marinated garden vegetables
Assorted nuts, seeds, pulses, berries & sun dried fruits
Grilled Mediterranean vegetables
Harissa hummus, aubergine caviar & roasted beetroot dip
Hand-crafted vinaigrettes, dressing & condiments
Free-range chicken, Alberta beef & miso tofu fire sticks
Assorted artisan breads, buns & baguettes

That's A Wrap \$48

Clipped greens & quinoa mini bowl
Hand-crafted vinaigrettes, dressing & condiments
Selection of chicken avocado, buffalo cauliflower, aged cheddar & Alberta beef wraps
Kettle cooked potato chips

Sibyl Vane Lunch Buffet \$58

Chilled Selections

Bowls of clipped greens, kale & baby spinach
Fresh & marinated garden vegetables
Assorted nuts, seeds, pulses, berries & sun dried fruits
Hand-crafted vinaigrettes & dressings

Sweets Selections

Our pastry chef's selection of petit fours & profiteroles
Assorted candies, frandies & shoe box sweets
Cakes, cupcakes & sugary delights
Natural fruits & berry mélange

Hot Selections

Free-range buttermilk fried chicken breast
Togarashi Kuterra salmon, steamed bok choy, chili sauce
Canadian cheddar gratin potatoes with fine herbs
Sautéed Swiss chard, roasted garlic, crushed pistachio
Small batch garden vegetables, soft parsley butter, sea salt

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Sibyl Vane Lunch Buffet

Enhance Your Lunch Buffet

AAA House-Smoked Beef Brisket *\$16/ person*

Fresh chimichurri & chipotle BBQ sauce

*Minimum 20 ppl

Maple Glazed Bone-In Ham Carvery *\$16 / person*

White sausage gravy & buttermilk biscuits

*Minimum 20 ppl

Risotto *\$12 / person*

Parmesan cheese, fine herbs, summer green peas & morel mushrooms

Liquid Nitrogen Oyster Bar *\$19 / person*

Fresh shucked East Coast oysters, horseradish pearls, house mignonette

Classic Shrimp Cocktail *\$14 / person*

Poached black tiger shrimp, cocktail sauce, fresh horseradish, lemon

Cured Kuterra Salmon *\$14 / person*

House-cured salmon gravlax, chef's condiments

Lavash & flatbread

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Hors d'oeuvres List

Celebrated

Chilled \$44 / dozen

- Crudo** Kuterra salmon, sesame, mirin
- Oshizushi** Dungeness crab, pressed avocado
- Caprese** Basil pesto, balsamic reduction
- Fresh Roll** Grilled shrimp, mango, vegetables
- Canapé** Mushroom duxelles, rosemary, pecorino
- Tuille** Parmesan crisp, pork belly, romaine, confit egg yolk
- Bouchée** Deviled Spragg ham, cornichon, egg yolk
- Asparagus** Prosciutto, charred lemon, aioli, crostini

Chilled \$54 / dozen

- Blinis** Cured salmon, caviar, crème fraîche
- Duck** Confit rillettes, preserved currant, crostini
- Cornucopia** Beef tartare, fried capers, grilled leek
- Oysters** Fresh shucked east & west coast

Hot \$44 / dozen

- Fritter** Dungeness crab, white cheddar
- Jiaozi** Pork belly, ginger, scallions, soy
- Lollipop Chicken** Plum honey, chilies, sumac
- Fire Sticks** Chicken, cilantro, chilies, peanuts
- Bao** Beef short rib, jicama slaw, chili sauce

Iconic

Hot \$54 / dozen

- Bouchée à la reine** Lobster, brandy, cream
- Wellington** Beef, red wine jus, liver mousse
- Rockefeller** Watercress, Gruyère cheese
- Duck** Crispy polenta, Saskatoon berry
- Scallop** Parsnip puree, vanilla, pancetta crisp

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Receptions

Chef Stations

Risotto \$24

Parmesan cheese, fine herbs, green peas, forest mushrooms, grilled asparagus, clipped greens, house rosemary foccacia loaf

Porchetta \$28

Slow roasted Italian style pork, basil pesto, caprese salad, crusty rolls

Prawns \$50

Black tiger shrimp, garlic, vin blanc, fine herbs, spring vegetables, Gruyère cheese baguette

Carne Asada \$28

Carved Alberta beef flank steak, grilled pineapple chutney, smashed alligator pears, salsa verde & roja, lime crema, flour & corn tortillas

Black Apron Tenderloin \$59

Porcini crusted AAA Alberta beef tenderloin, wild mushrooms, pomme purée, port roasted shallots, vin rouge glace, artisan rolls

Black Mountain Bison Short Rib \$52

Braised Alberta bison short rib, maple glaze, white cheddar mac n' cheese, honeycrisp apple slaw

Oysters & Caviar \$70

Atlantic & Pacific oysters, mignonette, fresh lemon, crème fraîche, chef's selection of caviars, blinis, capers, parsley, horseradish

Chef Tables

Salmon \$28

House cured Kuterra salmon, mini fried bannock, Saskatoon berry compote, pickled vegetables, herb goat cheese, grainy mustard & condiments, artisan crackers, flatbreads

Plants \$25

Artisan flatbread, garlic confit, forest mushroom, Harissa hummus, aubergine caviar, mint pesto, grilled vegetables, artisan cracker, flatbreads

Sugar Sugar \$24

Our pastry chef's selection of petit fours & profiteroles, assorted candies, frandies & shoe box sweets, cakes, cupcakes & sugary delights, natural fruits, berry mélange

Charcuterie \$50

Hand-crafted sausages and selection of meats, mustards & fruit chutneys, pickled vegetables with herb goat cheese, artisan crackers, flatbreads

Cheese \$50

A finer & familiar selection of Canadian cheese, locally inspired condiments, mustards, marmalades, preserves, fresh fruits, artisan crackers, flatbreads

Summer BBQ \$28

Wilde wings, smoked baby back pork ribs, jalapeño corn bread, campfire beans, broccoli & cabbage slaw

Prices are per person & subject to change.

A customary 23% service charge & GST of 5% will be added to the price.

Plated Lunch or Dinner

Salads & Appetizers

Tomato Bisque \$14

Roasted local tomatoes, crème fraîche

Carrot & Fennel Soup \$14

Late harvest carrots, pickled fennel

Butternut Squash Soup \$14

Maple roasted squash, spiced pepita crumble

Citrus Salad \$18

Shaved fennel, ruby grapefruit, orange, candied walnuts, blistered grapes, coriander pesto, pancetta crisps

Clipped Greens \$18

Baby spinach, greens, kale, strawberries, toasted almonds, blueberries, candied pecans

Bistro Caesar \$18

Romaine hearts, blistered tomato, shaved parmesan, fine herb croutons, natural bacon, charred lemon & Caesar dressing

East Coast Scallops \$28

Brown butter seared bay scallops, parsnip & vanilla puree, bourbon soaked cherries

Maple Glazed Pork Belly \$22

Slow roasted pork belly, barely risotto, birch syrup raisins

Beetroot Carpaccio \$22

Heirloom beets, burnt orange, pistachio, whipped goats cheese, beet reduction, bitter greens

Entrees

Free-Range Chicken Supreme \$42

Natural jus, garlic confit, Spätzle, cremini mushrooms, roots

Kuterra Salmon \$42

Roasted herb tomato, toasted pulses, Puy lentils, red quinoa, asparagus, sautéed black kale, preserved lemon butter & pancetta crisps

Beef Short Rib \$44

Hominy grits, braised root vegetables, Saskatoon berry preserve, maple glaze, crispy onions

AAA Alberta Beef Tenderloin \$59

Roasted garlic whipped potatoes, mushroom duxelles, roasted root vegetables, red wine glaze de veau

Risotto \$39

Glazed lions maine mushroom, saffron risotto, wild rice granola

Desserts

Flourless Chocolate Cake \$15

Fresh raspberries, double raspberry sauce, fresh cream

Dorian Crème Brulee \$15

Imperial Earl Grey, seasonal berries, honey tuille

Tiramisu \$15

Kahlua, lady fingers, mascarpone cream

Strawberry Shortcake \$15

Vanilla diplomat, strawberry gel

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Lite Dinner Buffet

Basil Hallward \$65

East Coast pickerel papillotes, beurre blanc, fine herbs
Wild rice pilaf, cranberries, hazelnuts
Small batch garden vegetables, honey, sea salt
Garden greens & berries

The Reading Room \$65

Grilled organic chicken breast
Sautéed Swiss chard, roasted garlic, crushed pistachio
Grilled asparagus, preserved lemon
Blistered tomato salad, balsamic, fresh basil

Prologue \$68

House-smoked baby back ribs
White cheddar mac n' cheese
Jalapeño corn bread, Alberta honey butter
Honeycrisp apple slaw

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Chef's Custom Menu

Three Course \$95

Appetizer
Main course
Dessert

Four Course \$120

Hors d'oeuvres
Appetizer
Main course
Dessert

Five Course \$155

Hors d'oeuvres
Appetizer
Salad
Main course
Dessert

Seven Course \$175

Hors d'oeuvres
Appetizer
Salad
Main course
Dessert
Mignardise

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Reception Style Dinner Packages

The Diva \$85

Hors d'oeuvres

Choice of 3 types from celebrated selection

Chef's Stations

Choice of 1

Chef's Table

Choice of 2

Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles, assorted candies, frandies & shoe box sweets, cakes, cupcakes & sugary delights, natural fruits, berry mélange

The Infatuated \$110

Hors d'oeuvres

Choice of 3 types from celebrated selection

Chef's Stations

Choice of 2

Chef's Table

Choice of 1

Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles, assorted candies, frandies & shoe box sweets, cakes, cupcakes & sugary delights, natural fruits, berry mélange

The Aristocrat \$140

Hors d'oeuvres

Choice of 3 types from celebrated selection

Chef's Stations

Choice of 2

Chef's Table

Choice of 2

Sugar Sugar

Our pastry chef's selection of petit fours & profiteroles, assorted candies, frandies & shoe box sweets, cakes, cupcakes & sugary delights, natural fruits, berry mélange

Packages exclude beef tenderloin, oysters and caviar

Prices are per person & subject to change.
A customary 23% service charge & GST of 5% will be added to the price.

Late Night Snacks

Savoury

The Dorian Garden Crudite *\$12/person*

A seasonal selection of both garden vegetables from our rooftop garden and local farmers served with buttermilk ranch and fine herbs.

Dips *\$8/person*

Harissa hummus, aubergine caviar, beetroot dip, artisan crackers, flatbreads

Wings *\$12/person*

Brined 2 hours, crispy fried, salt & pepper, house hot sauce, honey garlic

Oxford Poutine *\$9/person*

Double cooked chips, Québec cheese curds, house gravy, maple candied bacon

Dumplings *\$9/person*

Mushrooms, spring onion, ginger, sesame, soy, coriander, chili oil

Bianco Flatbread *\$16/each*

Artisan flatbread, white sauce, house ricotta, pecorino, chevre, watercress, fennel, citrus salad

Sliders *\$48/dozen*

Hand-pressed Alberta beef, Canadian cheddar, double smoked jam

Sweet

Popcorn *\$8/person*

Truffle salt, cultured butter

Donut Holes *\$16/dozen*

Lemon ricotta, rhubarb chutney, powdered sugar

S'mores *\$12/person*

House-made marshmallow, trio of chocolate

Beverage Offerings

Host Bar

Select Brands	\$ 8.5
Deluxe Brands	\$ 9
Domestic Beer	\$ 8.5
Imported & Craft Beer	\$ 9.5
Wine by the Glass	\$ 9
Liqueurs	\$10
Non-alcoholic Beverages	\$ 5

Cash Bar

Select Brands	\$ 9
Deluxe Brands	\$10
Domestic Beer	\$ 8.5
Imported & Craft Beer	\$10
Wine by the Glass	\$10
Non-alcoholic Beverages	\$ 5.5

Host bar pricing is exclusive of 23% service charge & 5% GST.
Should consumption be less than \$500, a bartender fee of \$45 per hour (minimum 3 hours) will apply for host & cash bars.
For cash bars, a cashier fee of \$45 per hour (minimum 3 hours) will apply.

THE DORIAN

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