

An aerial photograph of a city at sunset. The sky is a mix of orange, red, and blue. A prominent skyscraper with a blue glass facade and a white geometric pattern is on the left. Other buildings and a river are visible in the background.

SKY  360
restaurant & lounge

HYATT

SKY 360

Standing over 600 feet above the downtown core, the Calgary Tower has been an icon in the city skyline for 40 years. Offering uncompromising views in every direction, visiting the tower has become a proud tradition for Calgarians and their guests.

Located at the top of the Calgary Tower, the city's only revolving restaurant offers more than just magnificent views of Calgary and the Rocky Mountains. This contemporary space is perfect for all of your corporate event needs - from group lunches to more formal, corporate events. The revolving dining room provides a 360 degree view of Calgary and the Rocky Mountains and showcases the full beauty of the entire landscape.

***Elevation fees are included for seated lunch/dinner and cocktail reception events.**

DINING ROOM

Showcasing seasonal, local and market fresh ingredients, our menu boasts some of the best Canadian Regional Cuisine the west has to offer.

The Sky 360 wine cellar is home to a Wine Spectator Award and over 100 handpicked Canadian and International wines that are sure to satisfy even the most discerning connoisseurs in your group. Open daily for lunch and dinner, as well as brunch on Sundays, Sky 360 will elevate your dining experience.

CAPACITIES

Full venue buyout includes 160 seated and 200 cocktail.





PASSED CANAPÉS

COLD

/DOZEN

BRUSCHETTA CROSTINI

28

Fresh tomato, basil, olive oil, red onion

SMOKED SALMON CROSTINI

36

Citrus mascarpone, parsley vinaigrette

SOY CHICKEN PATÉ

36

Red pepper, green onion

POACHED PRAWNS

38

Sauce vierge

TUNA CEVICHE

40

Chives, wonton chips

EAST COAST OYSTERS

60

House mignonettes

HOT

/DOZEN

BRAISED MEATBALLS

33

Tomato sauce, fresh basil

ARANCINI

30

Risotto, mascarpone, herbs and Saffron aioli

GRILLED LAMB LOLLIPOPS*

9

Lamb reduction

DIGBY SCALLOPS**

58

Celery pesto, black sesame seeds

CHILI LIME PRAWNS

34

Chili lime sauce

STUFFED BABY POTATO

44

Roasted baby potato, crab & artichoke dip

*price per lollipop

**minimum of 4 dozen required

ACTION STATIONS

PENNE - 5 OZ

House tomato sauce, fresh herbs, mushrooms, grana padano cheese

SAUTÉED PRAWNS - 5 EACH

Peppers, lemon, garlic, white wine

ROASTED AAA ALBERTA BEEF TENDERLOIN - 5 OZ

Mustard, veal reduction, horseradish, fresh bread

GRILLED WILD SALMON - 5 OZ

Greens, lemon vinaigrette

/PERSON

10

15

22

18

PLATTERS

ASSORTED DELI MEATS - 3 OZ

14

ASSORTED ARTISANAL CHEESES - 3 OZ

15

SEASONAL VEGETABLE PLATTER

9

DESSERT PLATTER - 3 PIECES EACH

11



LUNCH MENU OPTION #1 \$32/PERSON

APPETIZERS

CHEF'S CHOICE SOUP

or

MIXED ARTISAN GREENS

raspberry vinaigrette

MAIN COURSE (for 50 or more please choose 2 options from below)

ALBERTA BEEF BURGER

tomato, lettuce, smoked Gouda, Canadian back bacon, tobacco onions

or

RADIATORI PASTA

roasted pepper, plum tomato, wild mushrooms, asparagus

or

BLACKENED CHICKEN SANDWICH

avocado mouse, spiced tomato bruschetta, lettuce, brioche

DESSERTS (additional \$10 per person, for 50 or more please choose one dessert)

COCONUT VANILLA PANA COTTA

mango and raspberry coulee

or

CARROT CAKE

house made cream cheese frosting

***Please note Group Lunch Menus are for 50 people or less and each option includes coffee, tea and our in house filtered still and sparkling water. Vegetarian options available by request. Prices do not include GST (5%) or gratuity (20%).**





LUNCH MENU OPTION #2 \$42/PERSON

APPETIZERS

CHEF'S CHOICE SOUP

or

MIXED ARTISAN GREENS

raspberry vinaigrette

MAIN COURSE (for 50 or more please choose 2 options from below)

BLACKENED CHICKEN

ancient prairie grains, cherry tomato, goat cheese

or

BLACKENED KUTERRA SALMON

wild sea asparagus, lentil ratatouille, olives

or

STEAK SANDWICH

roasted peppers, demi-glace, garlic focaccia

DESSERTS (additional \$10 per person, for 50 or more please choose one dessert)

COCONUT VANILLA PANA COTTA

mango and raspberry coulee

or

CARROT CAKE

house made cream cheese frosting

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DINNER MENU OPTION #1 \$58/PERSON

APPETIZERS

CHEF'S CHOICE SOUP

or

MIXED ARTISAN GREENS

raspberry vinaigrette

MAIN COURSE (for 50 or more please choose 2 options from below)

RADIATORI PASTA

roasted pepper, plum tomato, wild mushrooms, asparagus

or

BLACKENED KUTERRA SALMON

wild sea asparagus, lentil ratatouille, olives

or

DRY RUB ROASTED CHICKEN SUPREME

ancient prairie grains, cherry tomato, feta cheese

DESSERTS (for 50 or more please choose one dessert)

COCONUT VANILLA PANA COTTA

mango and raspberry coulee

or

CARROT CAKE

house made cream cheese frosting

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DINNER MENU OPTION #2

\$66/PERSON

APPETIZERS

CHEF'S CHOICE SOUP

or

MIXED ARTISAN GREENS

raspberry vinaigrette

MAIN COURSE (for 50 or more please choose 2 options from below)

BLACKENED KUTERRA SALMON

wild sea asparagus, lentil ratatouille, olives

or

DRY RUB ROASTED CHICKEN SUPREME

ancient prairie grains, cherry tomato, feta cheese

or

8 oz ALBERTA STRIPLOIN

garlic mashed potato, herb garlic butter, seasonal vegetable

DESSERTS (for 50 or more please choose one dessert)

COCONUT VANILLA PANA COTTA

mango and raspberry coulee

or

CARROT CAKE

house made cream cheese frosting

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DINNER MENU OPTION #3 \$70/PERSON

APPETIZERS

BEEF AND BISON BITES

horseradish aioli, forest mushrooms, grilled focaccia

or

MIXED ARTISAN GREENS

raspberry vinaigrette

MAIN COURSE (for 50 or more please choose 2 options from below)

BLACKENED KUTERRA SALMON 🌱

wild sea asparagus, lentil ratatouille, olives

or

DRY RUB ROASTED CHICKEN SUPREME

ancient prairie grains, cherry tomato, feta cheese

or

8 oz ALBERTA STRIPLOIN

garlic mashed potato, herb garlic butter, seasonal vegetable

DESSERTS (for 50 or more please choose one dessert)

COCONUT VANILLA PANA COTTA

mango and raspberry coulee

or

CARROT CAKE

house made cream cheese frosting

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