

An aerial photograph of a city at sunset. The sky is a mix of orange, red, and purple. A prominent skyscraper with a blue glass facade and a white geometric lattice structure is on the left. Other buildings, including a Hyatt hotel and a Delta building, are visible in the city below. The text 'SKY 360 restaurant & lounge' is overlaid in the top right corner.

SKY 360
restaurant & lounge

HYATT

DELTA



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brunch, lunch & dinner groups of 1-50	7

SKY 360
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sky360.ca

Please contact
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SKY360

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.

If you're looking for an area with full AV capabilities the tower is now home to the "upper deck", a semi private loft at the top of the tower. Sky 360 provides all food and beverage services to this area.

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.

Our Dining Room is available for smaller wedding ceremonies, rehearsal dinners and receptions. We welcome groups ranging from 10 to 160. Everyone is welcome.

CAPACITIES

Sky 360 welcomes parties of all sizes, semi-private spaces available for groups from 10-100 people. Full venue buyout includes 160 seated and 200 cocktail.



PASSED CANAPÉS

COLD

FOIE PARFAIT

honeyberry glaze, crostini

WAGYU BEEF TARTARE (GFp)

brown butter, tarragon, fried caper

/DOZEN

48

48

ROASTED BEET (GF, Vg)

macadamia puree, white miso

TUNA CONFIT (DFp, GF)

pickled cucumber, caper aioli

36

48

HOT minimum 2 dozen

CRISPY POTATO CROQUETTE (GF, V)

smoked onion aioli

MUSHROOM CROQUETTE (V)

aioli, parsley

RICOTTA DONUT (V)

aged cheddar cream

CONFIT DUCK FRITTER (DF, GF)

mission fig

/DOZEN

32

32

32

48

ATLANTIC SCALLOP (DFp, GF)

celery root, calabrian chilli

CRISPY PRAWN (DF, GF)

mary rose sauce, green onion

LAMB LOLLIPOP (DF) available by the dozen

mustard glaze, herbed panko

48

48

15 / EACH



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DESSERT CANAPÉS

PROFITEROLES, BUTTERSCOTCH CREAM

CINNAMON CHOCOLATE TRUFFLE (GF)

HONEYBERRY CLAFOUTIS (GF)

36/DOZEN

ACTION STATIONS minimum 20 orders

SLOW ROASTED AB TENDERLOIN 5 oz

horseradish, focaccia

25/PERSON

CRISPY DUCK WRAPS

hoisin, butterleaf lettuce, pickled cucumber

22/PERSON

CONFIT STEELHEAD TROUT

sweet mustard butter, potato chips

24/PERSON

CANADIAN OYSTERS minimum 3 dozen

apple mignonette

42/DOZEN



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CHARCUTERIE OPTIONS

all served with house-made accoutrement

ROTATING LOCAL CURED MEATS 3 oz / serving

15

ROTATING CHEESE 3 oz / serving

15



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BRUNCH MENU OPTION

\$42/PERSON

TO START

LITTLE GEM SALAD

sherry-dijon vinaigrette, market veg

FRESH SCONES

seasonal preserve, whipped butter

BROCCOLI CAESAR (GFp)

garlic breadcrumbs, grana padano

MAIN COURSE

Please choose 3 of the following choices for your menu

HAM BENNY

wilted spinach, brown butter hollandaise, wedge fries

MUSHROOMS ON TOAST

house-made focaccia, poached eggs, hollandaise, wedge fries

TOWER BREAKFAST

bacon, sausage, two eggs, wedge fries, sourdough toast, little gem salad

SPAGHETTI (DFp, Vp)

sundried tomato pesto, basil, parmesan

SKY BURGER (GFp, DFp)

cambozola, bacon jam, crispy onions, wedge fries

DESSERTS (add \$10/person)

MILK TART

raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)

white chocolate & olive oil ganache, sea salt



*Vegetarian options are available by request, not all ingredients are listed please inform your server of all allergies. Prices do not include GST (5%) or gratuity (20%) With each entrée Sky 360 does cover your elevation up to the restaurant. Additional charges to access Observation Deck. (lunch menus not available after 2pm) Menus and prices are subject to change

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LUNCH MENU OPTION 1

\$43/PERSON

TO START

WEDGE SALAD (Vp, GF)
roquefort blue dressing, bacon, dill

SHAVED PROSCIUTTO EDAMAME HUMMUS (GFp)
basil, focaccia

BROCCOLI CAESAR (GFp)
garlic breadcrumbs, grana padano

MAIN COURSE

SKY BURGER (GFp, DFp)
bacon jam, cambozola cheese, crispy onions,
brioche bun, skinny fries

SMOKED EGGPLANT SANDWICH (GFp, V)
mozzarella, tomato, basil, focaccia, skinny fries

PRIME RIB DIP (GFp, DFp)
peppercorn sauce, mustard aioli, brioche bun,
skinny fries

SPAGHETTI (DFp, Vp)
sundried tomato pesto, basil, parmesan

DESSERTS (add \$10/person)

MILK TART
raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)
white chocolate & olive oil ganache, sea salt



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LUNCH MENU OPTION 2

\$55/PERSON

TO START

WEDGE SALAD (Vp, GF)
roquefort blue dressing, bacon, dill

SHAVED PROSCIUTTO EDAMAME HUMMUS (GFp)
basil, focaccia

BROCCOLI CAESAR (GFp)
garlic breadcrumbs, grana padano

MAIN COURSE

Please choose 3 of the following choices for your menu

SPAGHETTI (DFp, Vp)
sundried tomato pesto, basil, parmesan

ROASTED TROUT (GF)
crushed fingerling potatoes, pickled beets,
buttermilk, dill

MAPLE GLAZED GRILLED CHICKEN (GF)
crushed squash, apple hazelnut jus, creamed kale

STEAK FRITES (GF, DFp)
7oz cab flatiron, peppercorn sauce, skinny fries

SKY BURGER (GF, DFp)
bacon jam, cambozola cheese, crispy onions,
brioche bun, skinny fries

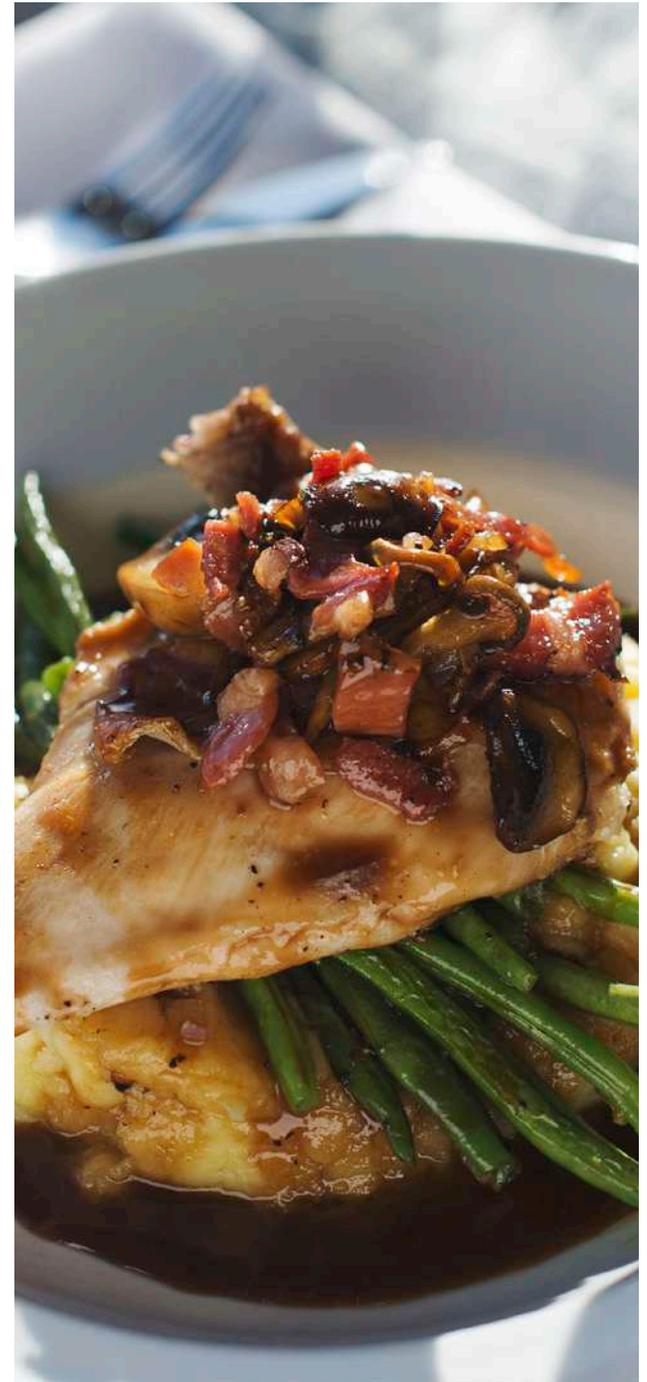
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DESSERTS (add \$10/person)

MILK TART
raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)
white chocolate & olive oil ganache, sea salt



DINNER MENU OPTION 1

\$60/PERSON

TO START

WEDGE SALAD (Vp, GF)
roquefort blue dressing, bacon, dill

SHAVED PROSCIUTTO EDAMAME HUMMUS (GFp)
basil, focaccia

BROCCOLI CAESAR (GFp)
garlic breadcrumbs, grana padano

MAIN COURSE

SPAGHETTI (DFp, Vp)
sundried tomato pesto, basil, parmesan

ROASTED TROUT (GF)
crushed fingerling potatoes, pickled beets, buttermilk, dill

MAPLE GLAZED GRILLED CHICKEN (GF)
crushed squash, apple hazelnut jus, creamed kale

DESSERTS

MILK TART
raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)
white chocolate & olive oil ganache, sea salt

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DINNER MENU OPTION 2

\$70/PERSON

TO START

WEDGE SALAD (Vp, GF)
roquefort blue dressing, bacon, dill

SHAVED PROSCIUTTO EDAMAME HUMMUS (GFp)
basil, focaccia

BROCCOLI CAESAR (DF, GF)
garlic breadcrumbs, grana padano

MAIN COURSE

SPAGHETTI (DFp, Vp)
sundried tomato pesto, basil, parmesan

ROASTED TROUT (GF)
crushed fingerling potatoes, pickled beets, buttermilk, dill

MAPLE GLAZED GRILLED CHICKEN (GF)
crushed squash, apple hazelnut jus, creamed kale

7OZ FLATIRON STEAK (GF)
brandy peppercorn sauce, pomme purée, calabrian chilli, broccolini

DESSERTS

MILK TART
raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)
white chocolate & olive oil ganache, sea salt

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DINNER MENU OPTION 3

\$85/PERSON

TO START

WEDGE SALAD (Vp, GF)

roquefort blue dressing, bacon, dill

SHAVED PROSCIUTTO EDAMAME HUMMUS (GFp)

basil, focaccia

GRILLED CALAMARI (DF, GF)

smoked red pepper, sumac, fennel

MAIN COURSE

SPAGHETTI (DFp, Vp)

sundried tomato pesto, basil, parmesan

ROASTED TROUT (GF)

crushed fingerling potatoes, pickled beets, buttermilk, dill

MAPLE GLAZED HALF CHICKEN (GF)

crushed squash, apple hazelnut jus, creamed kale

12OZ CAB PRIME BEEF STRIPLOIN (GF)

pomme purée, calabrian chili, broccolini

DESSERTS

MILK TART

raspberry custard, chantilly

CHOCOLATE SPOON CAKE (GF)

white chocolate & olive oil ganache, sea salt

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