

Catering Loyalty Program

~Commitment ~Outstanding Customer Service ~Competitive Pricing
~Convenience and Flexibility ~Solutions that Work for you
~REWARDING YOU

**KEEP
IT ON
CAMPUS.CA**



University Food Services

Assistant Director
Daren Chalupiak
403.220.6139

Catering & Sales Manager
Sam Hassan
403.220.7925

Event Planner
Sandy Rosvold
403.220.3987

Event Planner
Liz Tang
403.220.6290



Hotel Alma

Food & Beverage Manager
Jill Blackie
403.220.2083

Sales & Marketing Manager
Tarah Blum
403.220.5443

Event Planner
Heather Keen
403.220.6086



Buy One Dessert, Get a Second One Free.

Bring this with you to Bistro Alma, and when you buy one dessert get the 2nd Dessert FREE.

Get the **NEW Catering Loyalty Program** working for you.

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<u>Sales</u>	<u>Credit</u>
\$5,000.00	\$100.00
\$15,000.00	\$150.00
\$25,000.00	\$250.00
\$50,000.00	\$500.00
\$75,000.00	\$1,125.00
\$100,000.00	\$1,500.00
\$150,000.00	\$2,250.00
\$200,000.00	\$3,000.00
\$300,000.00	\$4,500.00
\$400,000.00	\$6,000.00
\$450,000.00	\$6,750.00

Conditions & Guidelines

- Each Faculty will have to appoint a designate to request the credits by way of signature.
- Sales will be calculated annually between April 1, 2010 to March 31, 2011.
- The sales will be tracked by faculty to keep it simpler.
- Once the faculty has applied for their credit, sales being tracked will start back at zero.
- University Food Services must be informed of which functions the faculty would like the credit applied to, a minimum of two weeks prior to the event.
- The credit can be applied to a maximum of 3 functions.
- Credit must be used by the end of June 2011.
- Credits are non transferable.

HOTEL ALMA



UNIVERSITY OF
CALGARY
FOOD SERVICES



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