



*Forever Begins with a Dream*

Wedding Packages

**MAC**EWAN  
Event Centre  
CALGARY

# Forever Begins with a Dream

The MacEwan Event Centre is located on the picturesque grounds of the University of Calgary. Featuring over 20,000 square feet of dedicated function and event space, including the 8775 square foot MacEwan Hall suitable for up to 440 people for a dinner and dance or 750 for a standing cocktail reception. Our Ballroom can comfortably accommodate up to 336 for a dinner and dance or 500 for a standing cocktail reception

## *Our Wedding Packages include:*

- Dedicated Event Coordinator for your function
- Square Mirrors for the Table Centre
- Two Votive Tea Lights per Table
- Ivory or Black Table Linens, White or Burgundy Napkins
- Ivory Chair Covers
- Menu Tasting for Two (Completed no more than 90 days prior to the Event)
- Bartender Fees, whether you custom tailor the bar or offer an open bar
- Room Rental and Setup Fees for your Reception Room
- Hors d'Oeuvres and Non Alcoholic Punch for the Cocktail Reception
- Sparkling Wine to Toast the Bride and Groom
- Cake Cutting Fee
- Cake Table (Client Decorated)
- Guestbook Table (Client Decorated)
- Podium and Microphone



Package Includes Welcome Non Alcoholic Fruit Punch, Sparkling Wine Toast,  
Freshly Brewed Coffee (Regular and Decaffeinated) and Selection of Teas.

## Stationed Hors D'Oeuvres

Selection of Four Pieces Per Person

### Hot

Vegetable Spring Rolls, Sweet Chili Dipping Sauce  
Wild Mushroom Risotto Ball, Zesty Pesto,  
Goat Cheese Dip  
Spanikopita  
Potstickers, Soy Ginger Sauce  
Vegetarian Samosas  
Chicken Wings, Mango BBQ Sauce

### Cold

Bruschetta, Garlic Parmesan Crostini  
California Rolls, Pickled Ginger, Wasabi, and Soy  
Cumin Roasted Fingerling Potatoes, Smoked Salmon,  
and Dill Sour Cream  
Poached Shrimp, Ginger Mustard Glaze, Wonton Crisp  
White Bean and Sage Ragout, Rye Crostini  
Smoked Salmon, Lemon Caper Cream Cheese,  
Multigrain Crostini

## Three Course Dinner Service

Freshly Baked Rolls, With Creamery Butter

### Selection of One Soup for the Appetizer Course

Roasted Tomato and Basil Soup  
Thai Spiced Chicken and Pea Shoot Soup  
Roasted Yellow Pepper Soup, Ancho Chili Cream  
White Bean and Vegetable Soup

### Selection of One Entrée for the Main Entrée Course

Chicken Supreme Stuffed with Goat Cheese, Roasted  
Peppers and Basil, Roasted Garlic Jus  
Roasted Baby Potatoes, Dusted with Cracked Black  
Pepper and Sea Salt  
Baby Carrot, Asparagus, and Yellow Pepper  
or  
Grilled Salmon with Fennel Roasted Tomato and Gin  
Wild Rice Pilaf, Celery, and Caramelized Onion  
Baby Carrot, Asparagus, and Yellow Pepper  
or  
Stuffed Pork Loin with Apples,  
Dried Apricots and Cranberries  
Potato and Celeric Puree  
Baby Carrot, Asparagus, and Yellow Pepper

### Selection of One Dessert for the Dessert Course

Fruit Flan, Strawberry Crème Anglaise and Fresh  
Whipped Cream  
Cheesecake with a Trio of Coulis and Berry Garnish  
White Chocolate and Berry Mousse

**\$50.00 per person, plus taxes and gratuities**

Pricing is Per Person. Packages are based on a minimum order of 100 people.  
Prices do not include 17% gratuity and GST. Prices are subject to change without notice



Package Includes Welcome Non Alcoholic Fruit Punch, Sparkling Wine Toast,  
Freshly Brewed Coffee (Regular and Decaffeinated) and Selection of Teas.

## Stationed Hors D'Oeuvres

Selection of Five Pieces Per Person

### Hot

Vegetable Spring Rolls, Sweet Chili Dipping Sauce

Wild Mushroom Risotto Ball, Zesty Pesto,  
Goat Cheese Dip

Chicken Satay, Lemon Ginger Glaze

Potstickers, Soy Ginger Sauce

Smoked Chicken with Roasted Red Pepper Butter  
in Puff Pastry

Sesame Beef Skewers with Scallions

### Cold

Bruschetta, Garlic Parmesan Crostini

California Rolls, Pickled Ginger, Wasabi, and Soy

Lemon Chicken, Olive and Sundried Tomato Tapenade,  
Herbed Crouton

Poached Shrimp, Ginger Mustard Glaze, Wonton Crisp

Smoked Duck, Apricot Chutney on a Wonton Crisp

Smoked Salmon, Lemon Caper Cream Cheese,  
Multigrain Crostini

## Three Course Dinner Service

Freshly Baked Rolls, With Creamery Butter

### Selection of One Salad for the Appetizer Course

Spinach Salad with Spicy Walnuts, Roasted Red Peppers,  
Pear and Blue Cheese Dressing

Organic Baby Greens, Grape Tomatoes, Feta Cheese and  
Kalamata Vinaigrette

Butter Leaf Lettuce, Crumbled Stilton, Strawberries,  
Zinfandel Vinaigrette

Spring Herb Greens, Roasted Beets, Pickled Red Onion,  
Creamy Dill Dressing

### Selection of One Entrée for the Main Entrée Course

Seared Chicken Breast, Prosciutto and  
Preserved Lemon Reduction

Roasted Baby Potatoes, Dusted with Cracked  
Black Pepper and Sea Salt

Baby Carrot, Asparagus, and Yellow Pepper

or

Black Pepper Encrusted Tilapia, Grilled Peach Butter  
Wild Rice Pilaf, Celery, and Caramelized Onion

Baby Carrot, Asparagus, and Yellow Pepper

or

6oz Beef Tenderloin, Wild Mushroom Ragout  
Roasted Garlic Mashed Potatoes

Baby Carrot, Asparagus, and Yellow Pepper

### Selection of One Dessert for the Dessert Course

Chocolate and Pistachio Pate

Cheesecake with a Trio of Coulis and Berry Garnish

Triple Chocolate Cake, Raspberry Coulis  
and Whipped Cream

**\$57.00 per person, plus taxes and gratuities**

Pricing is Per Person. Packages are based on a minimum order of 100 people.  
Prices do not include 17% gratuity and GST. Prices are subject to change without notice



*Package Includes Welcome Non Alcoholic Fruit Punch, Sparkling Wine Toast, Freshly Brewed Coffee (Regular and Decaffeinated) and Selection of Teas.*

## **Stationed Hors D'Oeuvres**

*Selection of Four Pieces Per Person*

### **Hot**

Vegetable Spring Rolls, Sweet Chili Dipping Sauce  
Tandoori Chicken Skewer, Minted Yogurt Dip  
Mini Beef Wellington  
Puff Pastry Stuffed with Ricotta Cheese and Pesto  
Mini Crab Cake, Jalapeno Jelly  
Sesame Beef Skewers with Scallions

### **Cold**

Assorted Sushi, Picked Ginger, Wasabi, and Soy  
Roasted Garlic and Oregano Marinated Artichokes,  
Red Pepper Remoulade, Whole Wheat Crostini  
Lemon Chicken, Olive and Sundried Tomato Tapenade,  
Herbed Crouton  
Poached Shrimp, Ginger Mustard Glaze, Wonton Crisp  
Smoked Duck, Apricot Chutney on a Wonton Crisp  
Smoked Salmon, Lemon Caper Cream Cheese,  
Multigrain Crostini

## **Three Course Dinner Service**

Freshly Baked Rolls, With Creamery Butter

### **Duo Option One**

Garden Greens, Yellow Tomatoes, Pea Shoots, Radishes,  
Shallot and Herb Vinaigrette  
Beef Tenderloin, Shrimp Skewer, Parmesan Cream Sauce,  
Herbed Barley Risotto,  
Fresh Asparagus and Pepper Medley.  
Maple Pecan Tart, Vanilla Cream

### **Duo Option Two**

Radicchio and Arugula Salad, Spiced Goat Cheese Rounds,  
Roasted Red Pepper Dressing  
Grilled Chicken Breast and Seared Salmon Loin,  
Caramelized Tomato Ragout,  
Wild Rice Pilaf, Baby Carrots and Green Beans  
Lemon Cheesecake, Triple Berry Compote

### **Duo Option Three**

Spinach and Celery Salad, Lemon Vinaigrette and Asiago  
Pepper Frico (Cheese Crisp)  
Beef Tenderloin and Grilled Chicken,  
Port Wine and Mushroom Jus,  
Buttermilk Chive Mashed Potato,  
Baby Carrots and Bok Choy  
Tiramisu, Cappuccino Anglaise and Chocolate Sauce

**\$65.00 per person, plus taxes and gratuities**

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Package Includes Welcome Non Alcoholic Fruit Punch, Sparkling Wine Toast,  
Freshly Brewed Coffee (Regular and Decaffeinated) and Selection of Teas.

## Stationed Hors D'Oeuvres

Selection of Four Pieces Per Person

### Hot

Vegetable Spring Rolls, Sweet Chili Dipping Sauce  
Tandoori Chicken Skewer, Minted Yogurt Dip  
Mini Beef Wellington  
Puff Pastry Stuffed with Ricotta Cheese and Pesto  
Mini Crab Cake, Jalapeno Jelly  
Sesame Beef Skewers with Scallions

### Cold

Assorted Sushi, Picked Ginger, Wasabi, and Soy  
Roasted Garlic and Oregano Marinated Artichokes,  
Red Pepper Remoulade, Whole Wheat Crostini  
Lemon Chicken, Olive and Sundried Tomato Tapenade,  
Herbed Crouton  
Poached Shrimp, Ginger Mustard Glaze, Wonton Crisp  
Smoked Duck, Apricot Chutney on a Wonton Crisp  
Smoked Salmon, Lemon Caper Cream Cheese,  
Multigrain Crostini

## Four Course Dinner Service

Freshly Baked Rolls, With Creamery Butter

### Selection of One Soup for the Appetizer Course

Roasted Tomato and Basil Soup  
Three Onion Soup, Gruyere Crostini  
Wild Mushroom Soup, Thyme Drizzle  
White Bean and Vegetable Soup

### Selection of One Salad for the Appetizer Course

Spinach Salad, Stone Fruit Chutney, Crispy Red Onions,  
Olive Oil and Balsamic Reduction  
Hearts of Romaine with Parmesan Shavings, Garlic  
CROUTONS, Charred Lemon Vinaigrette  
Butter Leaf Lettuce, Crumbled Stilton, Strawberries,  
Zinfandel Vinaigrette  
Grilled Vegetables on a bed of Baby Organic Greens,  
Goat Cheese, Poppy Seed and White Onion Dressing

### Selection of One Entrée or the Main Entrée Course

Grilled Chicken Supreme,  
Wilted Spinach, Pine Nuts and Pancetta  
Sundried Tomato Barley Pilaf. Medley of Baby Carrot,  
Asparagus, and Yellow Pepper

or

Sole Stuffed with Crab and Scallops,  
Smoked Paprika Cream  
Wild Rice Pilaf, Celery, and Caramelized Onion. Medley  
of Baby Carrot, Asparagus, and Yellow Pepper

or

6oz Beef Tenderloin, Brandy and 5 Peppercorn Jus  
Truffle Mashed Potatoes. Medley of Baby Carrot,  
Asparagus, and Yellow Pepper

### Selection of One Dessert for the Dessert Course

Dark Chocolate Pyramid, Espresso Cream  
and Fresh Berries  
Passion Fruit Cheesecake,  
Vanilla Bean Cream  
Triple Chocolate Cake, Raspberry Coulis  
and Whipped Cream

**\$67.00 per person, plus taxes and gratuities**

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Package Includes Welcome Non Alcoholic Fruit Punch, Sparkling Wine Toast,  
Freshly Brewed Coffee (Regular and Decaffeinated) and Selection of Teas.

## Stationed Hors D'Oeuvres

Selection of Four Pieces Per Person

### Hot

Vegetable Spring Rolls, Sweet Chili Dipping Sauce  
Tandoori Chicken Skewer, Minted Yogurt Dip  
Mini Beef Wellington  
Puff Pastry Stuffed with Ricotta Cheese and Pesto  
Mini Crab Cake, Jalapeno Jelly  
Sesame Beef Skewers with Scallions

### Cold

Assorted Sushi, Picked Ginger, Wasabi, and Soy  
Lemon Chicken, Olive and Sundried Tomato Tapenade,  
Herbed Crouton  
Poached Shrimp, Ginger Mustard Glaze, Wonton Crisp  
Smoked Duck, Apricot Chutney on a Wonton Crisp  
Smoked Salmon, Lemon Caper Cream Cheese,  
Multigrain Crostini

## Buffet Additions

Carved Bone in Leg of Ham with a Dried Cherry and  
Orange Compote, \$6.50 per person  
Pan Roasted Turkey with Giblet Gravy, Sage, Pecan  
and Apricot Stuffing, \$7.00 per person  
Asiago Pesto Crusted Salmon, Lemon Cream,  
\$7.25 per person  
Caramelized Duck Breast with Nicoise Olives and  
Lemon Confit, \$8.50 per person  
Chocolate Fountain with Strawberries, Pineapple,  
Melon, Vanilla Cake Squares, \$12.00 per person  
White and Dark Chocolate Strawberry Tree,  
\$300.00 per tree

## Buffet Menu

Freshly Baked Rolls, With Creamery Butter

Wild Mushroom Soup, Thyme Drizzle  
Baby Organic Greens - Arugula, Baby Spinach, Frisee,  
Baby Romaine,  
Lolla Rossa, Mizuna, Baby Red Oak, Alfalfa Sprouts,  
Cucumbers, Pea Shoots.  
Crisp Romaine Lettuce, Granny Smith Apple Wedges,  
Cucumber and Celery, Toasted Pumpkin Seeds.  
Roma Tomato, Crisp Red Onion, Bocconcini Cheese  
Mixed with Fresh Basil,  
Balsamic Vinegar Reduction  
Hearts of Romaine with Parmesan Shavings,  
Garlic Croutons, Charred Lemon Vinaigrette

Carved Three Peppercorn Encrusted Prime Rib,  
Onion Garlic Confit, Creamed Horseradish  
Pan Seared Chicken Breast Supreme with a Thyme and  
Wild Mushroom Sauce  
Rosemary Roasted Fingerling Potatoes  
Penne Pasta, Tomato Basil Sauce,  
Grilled Vegetable Confit  
Green Beans Almandine  
Carrots and Parsnips Tossed with Caramelized Onions,  
Thyme and Cumin

Fresh Fruit Flan

Strawberry Mouse Cake  
Stone Fruit Cobbler of Peach, Apricot, and Nectarine  
Seasonal Fresh Fruit Platter of Honeydew, Cantaloupe,  
Pineapple, Grapes and Strawberries

**\$70.00 per person, plus taxes and gratuities**

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# Beverages

## Red Wines

Santa Rita, Merlot, Chile  
\$32.50 per bottle

Mission Hill Sonora Ranch,  
Cabernet Sauvignon, Canada  
\$32.50 per bottle

Wyndham Shiraz, Australia  
\$42.50 per bottle

## White Wines

Santa Rita, Sauvignon Blanc, Chile  
\$32.50 per bottle

Hardy's Stamp Series,  
Riesling/Gewurztraminer, Australia  
\$32.50 per bottle

Fetzer, Pinot Grigio, USA  
\$42.50 per bottle

## Sparkling Wine

Corodniu Brut, Sparkling Classico, Spain  
\$42.50 per bottle

*Should you have a specific request for wine service not offered on our current wine list, we would be pleased to source and provide a quotation for a preferred vintage.*

## Domestic Beer Brands

Coors Light, Canadian

## Imported Beer Brands

Heineken (Lager), Guinness (Stout)

	<b>Host Bar</b> <i>(Exclusive of GST and Gratuities)</i>	<b>Cash Bar</b> <i>(Inclusive of GST and Gratuities)</i>
Domestic Beer	\$4.50	\$5.75
Imported Beer	\$5.50	\$6.75
House Wine (5oz)	\$5.25	\$6.50
House Liquor (1oz)	\$4.50	\$5.75
Juice	\$2.25	\$2.75
Soft Drinks	\$2.00	\$2.50

## Liquor

Polar Ice Vodka, Royal Reserve Rye Whisky, Lambs  
White Rum, Beefeater Gin,  
Ballantines Scotch

## Juices

Orange, Cranberry, Clamato

## Bar Minimum

All bar services require a \$400 dollar minimum revenue guarantee per bar, plus applicable taxes and gratuities. Should final revenues fall short of the required minimum, the client will be charged a labor charge for the bar at \$25.00 per hour per bar, with a 4 hour minimum per bar, plus applicable taxes and gratuities.

## Drink Tickets

For events that want to provide guests with drink tickets, the requested amount of tickets will be provided to the convener prior to the start of the event for distribution to attendees. The tickets will be charged to the function master account based on the consumed beverage type. Bar Service will operate as a cash bar for all other transactions.

# More About Your Event

## *Pre-Selected Choice Entrees*

For groups selecting a choice of main course menu for their guests, we are pleased to provide a maximum of 3 entrée choices (Including Vegetarian). The total menu price will be based on the highest priced item. Pre-Selected choice entrée guarantees are due 5 business days prior to the event for the entire group.

## *Dietary Restrictions and Allergies*

We are pleased to accommodate dietary requirements and allergies meal requests where possible. Please provide the requirements 5 business days prior to the event with the final guarantees. Please note the kitchen is not a nut free or allergen free environment. We make every effort to accommodations requests , however we do not guarantee that our product has not come into contact with allergens at some point within the food supply chain.

## *Outside Food Service*

The MacEwan Conference and Events Centre does not permit outside food service to be brought into the premises.

## *Coat Check*

We are pleased to arrange Coat Check services under the following terms. The Centre will provide one (1) attendant per 150 guests (\$22.00 per hour, per attendant) with a minimum 4 hour booking per attendant. The MacEwan Conference and Events Centre assumes no responsibility for lost or stolen items.

## *Décor and Linen (3rd Party Vendors)*

Should you be looking to accentuate your event with specialty linens or décor, here are some contacts;

Great Event Rentals	403-319-0028	<a href="http://www.greateventsgroup.com">www.greateventsgroup.com</a>
Special Event Rentals	403-235-2211	<a href="http://www.calgaryspecialeventrentals.com">www.calgaryspecialeventrentals.com</a>
Table Talk Event Rentals	403-541-1077	<a href="http://www.tabletalk.net">www.tabletalk.net</a>
Chair Affair	403-869-8176	<a href="http://www.chairaffair.ca">www.chairaffair.ca</a>
Visual Concepts	403-244-9890	<a href="http://www.visualconceptsdesign.com">www.visualconceptsdesign.com</a>
GAPs Prop Shop	403-266-3907	<a href="http://www.gapsprops.com">www.gapsprops.com</a>

# More About Your Event

## LRT Access

To access the University campus by C-Train our nearest station is University. The MacEwan Conference and Events Centre is a 3 to 5 minute walk from the station. ([www.ucalgary.ca/map](http://www.ucalgary.ca/map))

## Parking

There are several large public parking lots available on the University grounds. Surface Lots 10 and 11 are available all day with the addition of Lot 12 after 3:30pm. The approximate cost to park is \$5 dollars, plus applicable taxes. Limited underground parking is also available at \$2.50 per ½ hour, to a daily maximum of \$20 plus applicable taxes. Parking rates are subject to change without notice. Should you require parking passes for your attendees, please speak with your Event Coordinator. (<http://www.ucalgary.ca/map/>)

## Taxes and Gratuity Charges

The Client agrees to pay all Federal, Local Taxes, and 17% Gratuities applied to all items.

## Guaranteed Numbers

The final attendance guarantee must be received by the Venue no later than 11:00 am five working days prior to the commencement of the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Please provide the guarantee on the following days;

<i>Day of Function</i>	<i>Guarantee Due on the Preceding</i>
Saturday, Sunday, or Monday	Monday
Tuesday	Tuesday
Wednesday	Wednesday
Thursday	Thursday
Friday	Friday

Holidays are not considered working days and should be taken into consideration when submitting guarantees. The Venue will be prepared to serve 3% more than the guaranteed number of attendees to a maximum of 15 persons as the overset. If the guarantee is raised within the five business days the 3% overset will not apply, and the guarantee becomes the set. Increases in attendance beyond the 3% overset within five business days prior to the event will be subject to a surcharge of 15% on top of the menu prices.

# More About Your Event

## SOCAN

The Venue is required by law to collect from the Client and remit fees on behalf of the Society of Composers, Authors, and Music Publishers of Canada for the playing of live and recorded copyrighted music.

	Without Dancing	With Dancing
1 – 100	\$20.56	\$41.13
101 – 300	\$29.56	\$59.17
301 – 500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79

## Deposit Requirements

Deposits taken are to be made in Canadian Funds by American Express, Visa, Master Card, Certified Cheque, or Debit Card and are non-refundable. In order to confirm this booking a twenty five (25%) percent deposit is due with the signed contract based on the minimum revenue commitment listed under the Bookings/Details section of this contract. The remaining deposit to full prepayment will be taken based on the schedule below.

Events are to be fully prepaid. The following deposit schedule applies;

Due with Signed Contract to Confirm the Booking	25% of Estimated Function Value
90 days prior to the arrival date of the event	50% of Estimated Function Value
60 days prior to the arrival date of the event	75% of Estimated Function Value
15 days prior to the event	100% of Full Prepayment for the Function

## Cancellation Policy

Upon receipt of a signed agreement, the following payment schedule shall apply in the case of cancellation of the event. Liquidation of damages does not constitute a penalty.

365 to 180 days prior to the arrival date of the event	25% of Minimum Revenue Commitment
179 to 90 days prior to the arrival date of the event	50% of Minimum Revenue Commitment
89 to 30 days prior to the arrival date of the event	75% of Minimum Revenue Commitment
29 days or less to the arrival date of the event	100% of Minimum Revenue Commitment

Cancellation made under this provision shall be made by the cancelling party to the non cancelling party by written notice and payment of the liquidated damages.