

Catering Menu



Breakfast Buffets

Continental Breakfast \$10.00

Assorted fresh baked items
Fresh sliced fruit platter
Preserves and butter
Fruit juices and milk
Freshly brewed regular or decaffeinated coffee and tea

Hot Breakfast \$14.00

Southwest scrambled egg
eggs mixed with peppers and onions, topped with salsa
Crisp bacon and beef sausage
Savoury and seasoned diced hash browns
Assorted fresh baked items
Preserves and butter
Fruit juices and milk
Freshly brewed regular or decaffeinated coffee and tea

Stampede Breakfast \$16.00

Scrambled eggs with cheese
Crisp bacon and beef sausage
Savoury and seasoned diced hash browns
Pancakes with warm maple syrup
Preserves and butter
Fruit juices and milk
Freshly brewed regular or decaffeinated coffee and tea

Eggs Benedict breakfast \$15.00

Classic eggs benedict or eggs florentine
Beef sausage
Seasoned and herbed grilled ½ tomatoes
Savoury and seasoned diced hash browns
Fruit juices and milk
Freshly brewed regular or decaffeinated coffee and tea

Upgrade to smoked salmon eggs benedict \$3.00 Extra /person



Minimum of 15 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Breakfast Additions or Substitutions

Substitute any scrambled egg for eggs benedict

Classic \$4.00 Extra /person

Smoked salmon \$5.50 Extra /person

Spinach \$3.50 Extra /person

Cheese bagel sandwich with an egg and canadian back bacon
\$4.00 /person; \$6.50 On its own

Selection of cold cereal with milk \$4.50 /person

Soya beverage as alternate cereal choice \$0.50 Extra /person

Chilled fruit smoothies \$3.50 /person

House made yogurt parfait with granola & fresh fruits \$4.00 /person

Assorted scones \$2.50 /person

Domestic cheese board with a variety of crackers \$5.50 /person

House made granola \$3.50 /person

Assorted whole fruit \$1.50 /person



Minimum of 15 people per order.

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Coffee Breaks

Freshly brewed regular or decaffeinated coffee, tea and assorted fresh baked items \$4.00 /person

Assorted fresh baked items (specific to mornings or afternoons) \$24.00 /dozen

Regular and low-fat assorted fruit flavoured yogurt \$2.50

Assorted sliced fruit platter \$4.00 /person

Assorted fresh baked gourmet cookies \$24.00 /dozen

Assorted dessert squares 24.00 /dozen

Assorted potato chips \$2.25 each

10 cup carafe of freshly brewed regular or decaffeinated coffee with assorted teas \$19.50

Hot water with selection of regular and herbal teas \$19.50

Pop \$2.00

Fruit juices \$2.25

Bottled water \$2.25

Milk (white and/or chocolate) \$2.25



Minimum of 12 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Themed Breaks

Energy Break \$10.00

Chilled fruit smoothies

Energy bars

Assorted whole fruit

Bottled water

Mom's Coffee Break \$10.00

Fresh baked blueberry coffee cake

Fresh baked gourmet cookies

Assorted sliced fruit platter

Fruit juices

Freshly brewed regular or decaffeinated coffee and tea

Healthy Break \$12.00

Fresh baked fruit loaves

Assorted whole fruit

Regular and low-fat assorted fruit flavoured yogurt

House made granola with milk

Fruit juices

Freshly brewed regular or decaffeinated coffee and tea

Chocolate Decadence \$12.00

Chocolate covered strawberries

Double chocolate cookies

Gourmet brownies & nanaimo bars

Triple chocolate mini tartlets

Milk (white and/or chocolate)

Chocolate Fountain \$9.00 /person

Warm belgium chocolate with assorted fresh fruit

Minimum charge \$275.00

Deluxe Chocolate Fountain \$10.50 /person

Warm belgium chocolate with assorted fresh fruit,
banana bread and shortbread

Minimum charge \$275.00



Minimum of 12 people per order.

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Lunch Buffets

Mexican Fiesta \$20.00

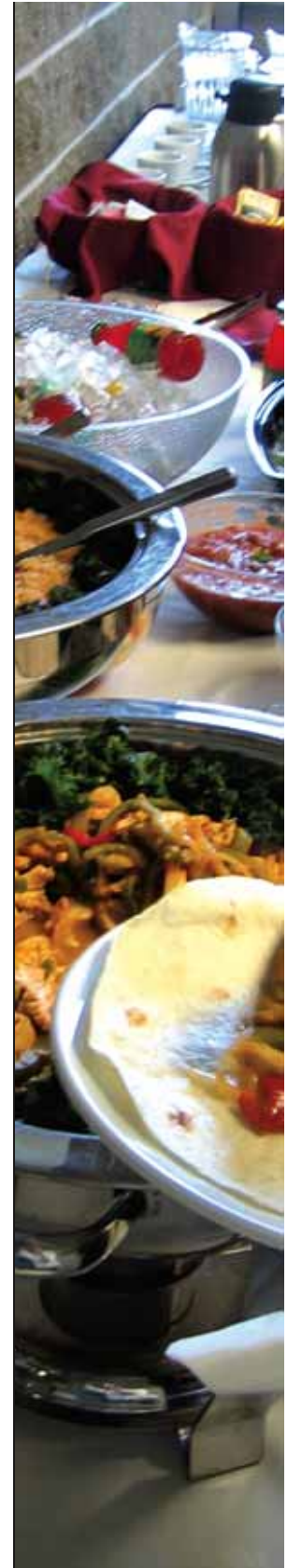
Tortilla soup
Roasted corn and cilantro salad
Jicama and pineapple salad
Mexican style chick pea salad
Mexican green rice
Green chili refried beans
Chipotle marinated flank steak with fresh pico de gallo
Fresas con crema
sliced strawberries with sweetened sour cream and toasted coconut
Freshly brewed regular or decaffeinated coffee, tea and milk

Hawaiian Luau \$18.50

Mandarin and sliced almond salad
Mixed seasonal greens with pineapple, mango and honey pepper dressing
Hawaiian pasta salad
Tropical rice pilaf
Roasted gingered vegetables
Papaya jerk chicken
Coconut cupcakes
Freshly brewed regular or decaffeinated coffee, tea and milk

A Scent of Morocco \$17.50

Marinated chick pea salad
Romaine and cucumber salad with tahini dressing
Carrot, orange and lime salad
Beef tagine with honey prunes
White bean and chick pea stew
Vegetable cous cous
Cinnamon and cardamom rice pudding
Freshly brewed regular or decaffeinated coffee, tea and milk



Minimum of 15 people per order.

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Lunch Buffets

All Wrapped Up \$18.00

Soup of the day

Mixed baby greens with our own unique house dressings

Country potato salad with roasted red peppers

Chicken caesar

parmesan cheese, romaine and caesar dressing

Roast beef

crisp red onion, leaf lettuce and horseradish mayo

Ham and swiss

peppered cream cheese, lettuce and tomato

Roasted vegetable

with avocado spread

Assorted dessert squares

Freshly brewed regular or decaffeinated coffee, tea and milk

The Sandwich Bar \$18.00

Soup of the day

Caesar salad

Pasta salad with fresh vegetables and sun dried tomato vinaigrette

Vegetable platter

Fresh house sandwiches on gourmet breads

marble rye, whole wheat, multi grain, foccacia

Roast turkey with cheddar

Tuna salad

Pastrami

Egg salad

Vegetarian

Fresh Baked Gourmet Cookies

Freshly brewed regular or decaffeinated coffee, tea and milk

Lunch Box \$12.00

One Choice of Sub Style Sandwich Per Box:

Ham and Swiss, Turkey with cheddar, Egg or Tuna Salad

Vegetarian available upon request

One of each of the following:

Piece of Whole Fruit

Fresh Baked Gourmet Cookie

Bag of Potato Chips

Can of Pop or Juice Box



Minimum of 15 people per order.

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Lunch Buffets

Lunch Buffet #1 \$25.00

Fresh rolls with butter
Mixed greens garnished with cucumber and grape tomatoes
Two assorted dressings
Saffron rice
Seasonal vegetable medley
Tandoori chicken breast
Assorted cakes
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas

Lunch Buffet #2 \$26.50

Fresh rolls with butter
Spinach salad with toasted sliced almonds and mandarin oranges topped with raspberry vinaigrette
Garlic mashed potatoes
Seasonal vegetable medley
Top sirloin steak with peppercorn sauce
Apple strudel
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas

Lunch Buffet #3 \$28.00

Fresh rolls with butter
Creamy caesar salad
Marinated vegetable salad
Roast potatoes
Seasonal vegetable medley
Chicken cacciatore
Tiramisu
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas



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Lunch Buffets

Lunch Buffet #4 \$27.00

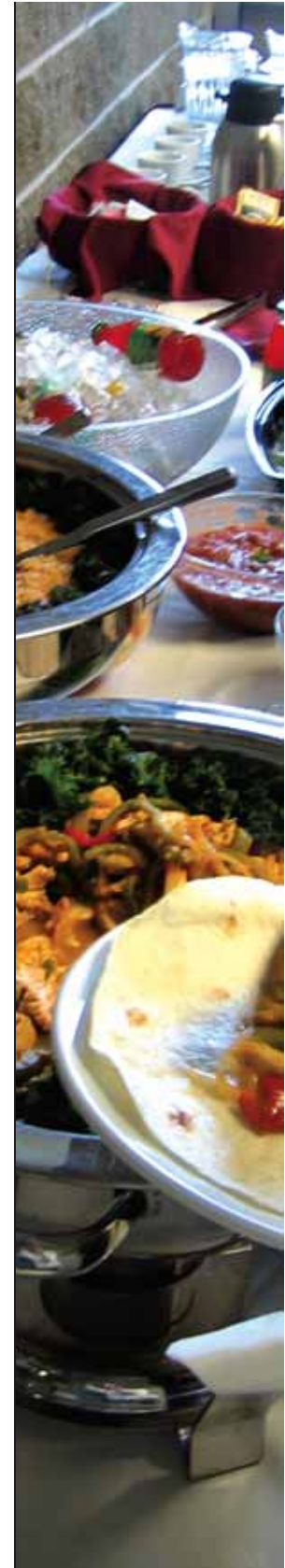
Fresh rolls with butter
Tomato and cucumber salad
Mixed greens with roasted red peppers and toasted almonds
Two assorted dressings
Wild rice pilaf
Seasonal vegetable medley
Grilled salmon with a strawberry and black pepper butter
Assorted cheesecakes
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas

Lunch Buffet #5 \$30.00

Fresh rolls with butter
Creamy caesar salad
Grilled vegetable platter with balsamic reduction and extra virgin olive oil
Roast potatoes
Seasonal vegetable medley
Baked penne in pomodora sauce
Chicken parmesan with tomato sauce
Fruit flan
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas

Lunch Buffet #6 \$30.00

Fresh rolls with butter
Mixed greens garnished with cucumber and grape tomatoes
Two assorted dressings
Pasta salad with fresh vegetables and sun dried tomato vinaigrette
Wild rice pilaf
Seasonal vegetable medley
Grilled chicken supreme with a wild mushroom sauce
Chocolate cake
Freshly brewed regular and decaffeinated coffee
Selection of regular and herbal teas



Minimum of 12 people per order.

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Dinner Buffets per person

Pepper Seared Salmon \$34.00

Mixed greens garnished with grape tomato and cucumber

Our own unique house dressings

Pasta salad with sun dried tomato vinaigrette

Pepper seared salmon with lemon caper butter

Rosemary roasted baby potatoes

Seven grain rice pilaf

Fresh seasonal vegetable medley

Assorted fresh baked gourmet pies and cookies

Freshly brewed regular or decaffeinated coffee, tea and milk

Slow Roasted Alberta Prime Rib \$32.00

Caesar salad

Potato salad with roasted red peppers

Grilled asparagus platter with olive oil and balsamic reduction

Slow roasted Alberta prime rib with red wine jus

Roasted garlic mashed potatoes

Sun dried tomato rice pilaf

Fresh seasonal vegetable medley

Assorted sliced fruit platter

Cheesecake with a trio of coulis and berry garnish

Freshly brewed regular or decaffeinated coffee, tea and milk



Minimum of 25 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Dinner Buffets per person

Tandoori Chicken \$32.00

Naan bread

Indian style cucumber salad

Curried cous cous and chick pea salad

Minted tomato salad

Vegetable samosa

Tandoori chicken

Masala dal

Vegetable curry

Cumin spiced basmati rice

Cardamom cookies, coconut cupcakes, kheer (indian rice pudding)

Freshly brewed regular or decaffeinated coffee, tea and milk

Herb Crusted Chicken Supreme \$30.00

Mixed greens garnished with grape tomatoes and cucumbers

Our own unique house dressings

Spinach salad with roasted red peppers and crisp red onion

Tomato and bocconcini salad with fresh basil and reduced balsamic

Herb crusted chicken supreme with marsala pan drippings

Wild rice pilaf

Rosemary roasted baby potatoes

Fresh seasonal vegetable medley

Assortment of gourmet cakes and tarts

Freshly brewed regular or decaffeinated coffee, tea and milk

Additional feature choices:

Herb crusted chicken supreme with marsala pan drippings \$8.00

Slow roasted Alberta prime rib with red wine jus \$8.50

Pepper seared salmon with lemon caper butter \$8.00

Tandoori chicken \$7.00

Pommery mustard and fennel roasted pork loin \$6.00



Minimum of 25 people per order.

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Plated Dinners

Bison Tenderloin \$49.00

Spinach and dried cranberry salad with toasted walnuts
Bison tenderloin au poivre with a shallot and red wine marmalade
Horseradish mashed potatoes
Seasonal vegetables
Triple chocolate cake with raspberry coulis and whipped cream
Freshly brewed regular or decaffeinated coffee, tea and milk

Beef Tenderloin \$36.00

Roasted tomato basil soup
6oz beef tenderloin with a wild mushroom ragout
Roasted garlic mashed potato
Seasonal vegetables
Chocolate and pistachio paté
Freshly brewed regular or decaffeinated coffee, tea and milk

Grilled Salmon \$31.00

Arugula and mandarin orange salad with parmesan shavings
And dijon vinaigrette
Grilled salmon with fennel roasted tomato and gin
Wild rice pilaf
Seasonal vegetables
Cheesecake with a trio of coulis and berry garnish
Freshly brewed regular or decaffeinated coffee, tea and milk



Minimum of 6 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Plated Dinners

Stuffed Pork Loin \$27.00

Romaine and roasted beet salad with creamy roquefort dressing
Stuffed pork loin with apples, dried apricots and cranberries
Potato and celeriac puree
Seasonal vegetables
Sun dried fruit and white chocolate bread pudding
Freshly brewed regular or decaffeinated coffee, tea and milk

Chicken Supreme \$29.00

Roasted yellow pepper soup with ancho chili cream
Chicken supreme stuffed with goat cheese roasted peppers and basil
Roasted Garlic jus
Roasted baby potatoes
Seasonal vegetables
White chocolate and blueberry mousse
Freshly brewed regular or decaffeinated coffee, tea and milk



Minimum of 6 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Reception Ideas prices are per dozen

California rolls with pickled ginger and wasabi \$17.00

Smoked salmon with lemon caper cream cheese
on a multigrain crostini \$20.00

Bruschetta with a garlic parmesan crostini \$15.00

Sweet pea and prosciutto canapé \$20.00

Poached shrimp with a ginger mustard glaze on a wonton crisp \$20.00

Fresh Salmon Tartare Croutes \$20.00

Seared Tuna with Mango Pepper Chutney on a Rice Cracker \$26.00

Chive Pancakes with Creme Fraiche and Red Onion Confit \$19.00

White Bean and Sage Ragout on a Rye Crostini \$19.00

Hot

Vegetarian samosas \$15.00

Vegetarian spring rolls \$15.00

Chicken satay with lemon ginger glaze \$21.00

Sesame beef skewers with scallions \$25.00

Spanikopita \$15.00

Chicken wings with mango bbq sauce \$16.00

Smoked chicken with roasted red pepper butter in puff pastry \$20.00

Pesto marinated prawn skewers \$28.50

Mini crab cakes with a roasted beet and horseradish compote \$30.00

Potstickers with Soy Ginger Sauce \$17.00

Mini Beef Wellingtons \$23.00



Minimum of 3 dozen of each type per order and one per guest.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Packaged Receptions per person

The Italian Job \$20.00

Imported Italian cheese board with an assortment of bread

Crudite with a lemon pesto goat cheese dip

Bruschetta with garlic parmesan crisps

Prosciutto crostini with figs and mint

Wild mushroom ragout on crispy polenta *(served warm)*

Crispy eggplant fritters with mozzarella *(served warm)*

Spicy capicola risotto cakes with fresh chives *(served warm)*

A Touch of the Orient \$18.50

Roasted Asian chili duck on rice crackers

California rolls with wasabi and pickled ginger

Ginger garlic hummus with jicama sticks, cucumbers and red pepper spears

Spicy Thai shrimp served on a wonton crisp with mint raita

Fried spring rolls with spicy plum sauce *(served warm)*

Pork potstickers with sesame soy dipping sauce *(served warm)*

Chicken satay with ginger scallion glaze *(served warm)*

Creole Cajun \$18.50

Cajun spiced rice cake with spicy shrimp and roasted red pepper remoulade

Chilled chicken served with a creole mustard orange sauce on spicy cajun toast

Spicy tequila-spiked cherry tomatoes

Catfish with cajun tartar sauce *(served warm)*

Shrimp cakes with andouille sausage *(served warm)*

Oyster and bacon tartlets *(served warm)*



Minimum of 20 people per package.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Packaged Receptions per person

Among Friends \$15.00

Vegetable platter served with assorted dips

Domestic cheese platter served with a variety of crackers

Tortilla chips with salsa and black bean dip

Spring rolls served with plum sauce

Chicken wings served with mango bbq sauce

The Casual Affair \$15.00

Assorted sliced fruit platter

Hummus with pita chips

Bruschetta with crostini

Chicken skewers with ginger scallion glaze

Spanikopita



Minimum of 20 people per package.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Reception Additions per person

Tri Colour Tortilla Chips served with salsa
and black bean dip \$4.00

Sun Dried Tomato Hummus or Roasted Pepper Hummus
served with fresh pita chips \$3.50

White Bean and Artichoke Dip served with
tortilla chips and crostini \$3.50

Assorted Sliced Fruit Platter \$4.00

Domestic Cheese Platter served with crackers \$5.50

Deli Meat and Sweet Mix Pickles served
with rolls and condiments \$7.00

Roasted Vegetable Platter served
with a reduced balsamic glaze \$7.50

Vegetable Platter served with assorted dips \$4.00

Assorted Dessert Squares \$24.00/dozen

Assorted Fresh Baked Gourmet Cookies \$24.00/dozen

Chocolate Fountain \$9.00
warm belgium chocolate with assorted fresh fruit
Minimum charge \$275.00

Deluxe Chocolate Fountain \$10.50
warm belgium chocolate with assorted fresh fruit,
banana bread and shortbread
Minimum charge \$275.00



Minimum of 20 orders per item.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Chef Attended Stations

Carving Station

all carving stations come with dinner rolls and appropriate condiments

Alberta baron of beef \$250.00

(Serves 50)

Herb crusted Alberta prime rib \$300.00

(Serves 30)

Pommery mustard and honey glazed ham \$250.00

(Serves 50)

Turkey breast stuffed with sausage, fennel and raisins \$50.00

(Serves 6)

Pasta Station \$12.00 /person

Three assorted pastas tossed with choice of:

Primavera

Pesto Cream Sauce

Spicy Yellow Tomato Sauce

Asian Stir Fry Station \$6.00 /person

A variety of fresh cut vegetables and lo mein noodles sautéed in ginger and garlic sauces including a ginger cilantro sauce, spicy hoisin and black bean sauce

Additions:

Chicken \$4.50 /person

Pork \$3.50 /person

Shrimp \$5.50 /person

Savory Crepe Station \$10.00 /person

Duck and wild mushroom crepes

Dessert Crepe Station \$8.00 /person

Three assorted fruit toppings with two sweet sauces and fresh whipping cream



Minimum of 20 people per order.

Prices do not include 17% gratuity and GST and are subject to change without notice.

Pizzas

16 inch \$20.00 each

Pesto Chicken

chicken, red onion and pesto sauce

Italian Sausage

spicy Italian sausage, roasted red peppers, banana peppers and tomato sauce

Margarita

fresh basil, tomato, bocconcini cheese and pesto sauce

Hawaiian

honey ham and pineapple

Pepperoni



Liquor Services Full Service

Service Options

Wine Bar (Host Only)

- No bar set up fee or bar minimum
- Maximum of 3 hours service limit with out extra labour charge
- Wine purchased by the bottle and charged based on all opened bottles
- Minimum food purchase of \$20.00 per person
- Non-alcoholic drinks must be provided and paid for by the event host

Wine & Beer Bar (Host or Cash)

- No bar set up fee
- \$400 bar minimum for first three hours, \$100 per each additional hour
- Minimum food purchase of \$20.00 per person
- Non-alcoholic drinks must be provided and paid for by the event host

Full Bar (Host or Cash)

- \$400 bar minimum for first three hours, \$100 per each additional hour
- Minimum food purchase of \$20.00 per person
- Non-alcoholic drinks must be provided and paid for by the event host

	Host Bar Exclusive of 5% GST & 17% Gratuity	Cash Bar Includes 5% GST
Domestic Beer	\$4.50	\$5.75
Import Beer	\$5.50	\$6.50
House Wine 5 oz.	\$5.25	\$6.50
House Highballs 1 oz.	\$4.75	\$5.75
Premium Highballs 1 oz.	\$5.75	\$6.75
House Liqueurs 1 oz.	\$6.00	\$7.25
Feature Cocktails	\$6.25	\$7.25
Specialty Coffees	\$7.25	\$8.25

** Special requests can be made for specific wines. We require 3 weeks notice prior to your event.

** Custom liquor menu options available

Security

Security staff are mandatory at all liquor events. The labour rate of \$25.00 per hour per security personnel for a minimum of 4 hours is applicable.

All above prices are subject to change.





Top: Ariel | Bottom: Bianca





Top: Cassio AB | Bottom: Desdemona





Top: Escalus | Bottom: Guildenstern





Ballroom





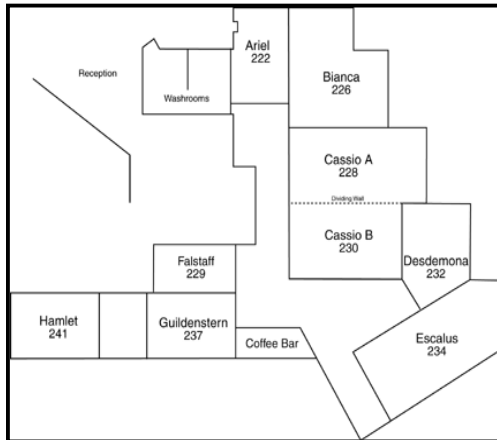
Top: MacEwan Hall AB | Bottom: MacEwan Hall B



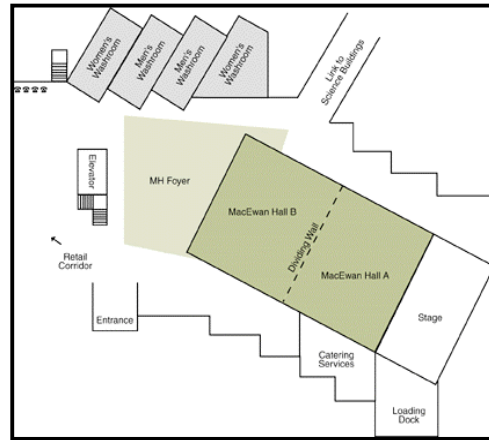
Meeting and Convention Space Capacities:

MEETING ROOM	Sq. Ft	SEATING CAPACITIES			RENTAL COST
		Theatre	Classroom	Boardroom	8 hr. / 24 hr.
Ariel	438	24	12	18	\$175.00 / \$225.00
Bianca	873	60	24	20	\$250.00 / \$300.00
Cassio A	881	55	28	24	\$275.00 / \$300.00
Cassio B	630	55	24	24	\$250.00 / \$300.00
Cassio A&B	1511	100	40	32	\$450.00 / \$550.00
Desdemona	234	-	-	16	\$175.00 / \$225.00
Escalus	947	88	40	34	\$350.00 / \$425.00
Falstaff	177	-	-	8	\$150.00 / \$190.00
Guildenstern	484	26	12	16	\$175.00 / \$225.00
Hamlet	481	26	12	16	\$175.00 / \$225.00
Council Chambers		80	-	20	\$450.00 / \$565.00
MacEwan Hall A&B	8775	980	504 (Banquet)	1,000 (Reception)	\$2,500.00/\$3,000.00
MacEwan Hall A	4810	455	240 (Banquet)	450 (Reception)	\$1,500.00/\$1,800.00
MacEwan Hall B	3965	350	224 (Banquet)	300 (Reception)	\$1,200.00/\$1,500.00
MacEwan Ballroom	6000	660	332 (Banquet)	500 (Reception)	\$1,500.00/\$1,800.00

Rental costs are subject to five percent Goods and Service Tax and seventeen percent Gratuity. MacEwan Ballroom, not shown below, is located on the third floor of MacEwan Student Centre.

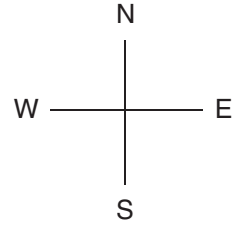


Meeting/Breakout
Rooms

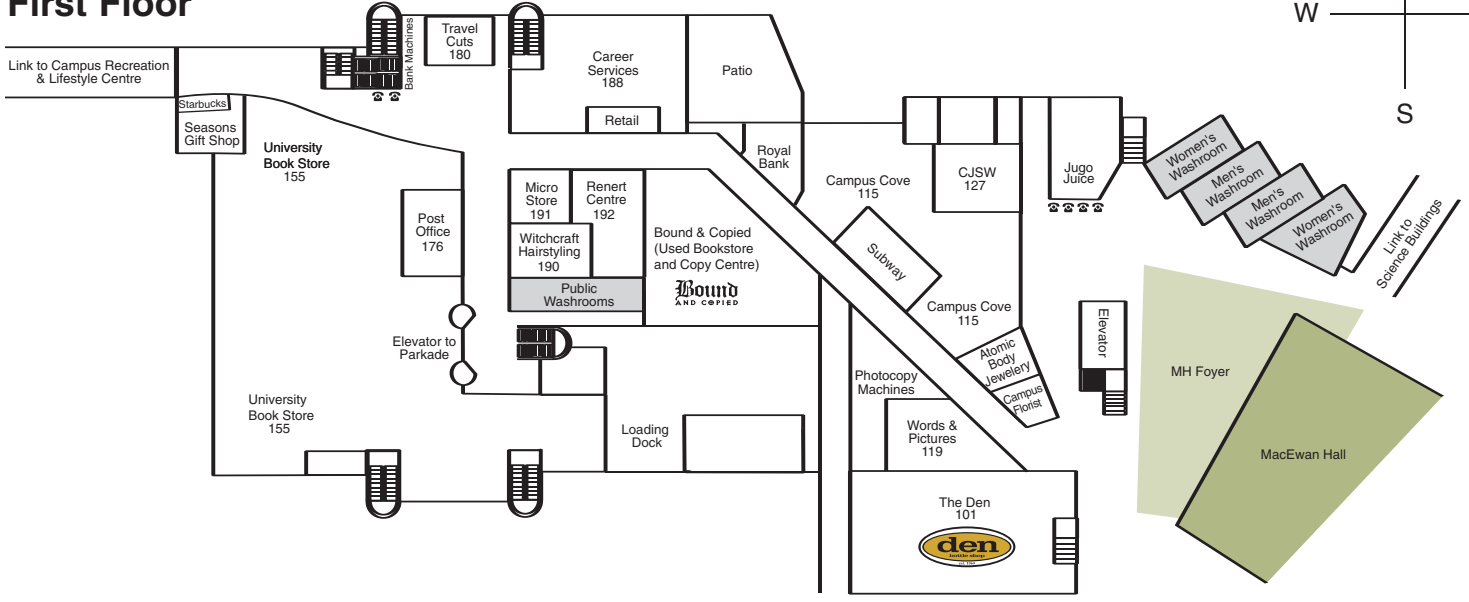


MacEwan Hall

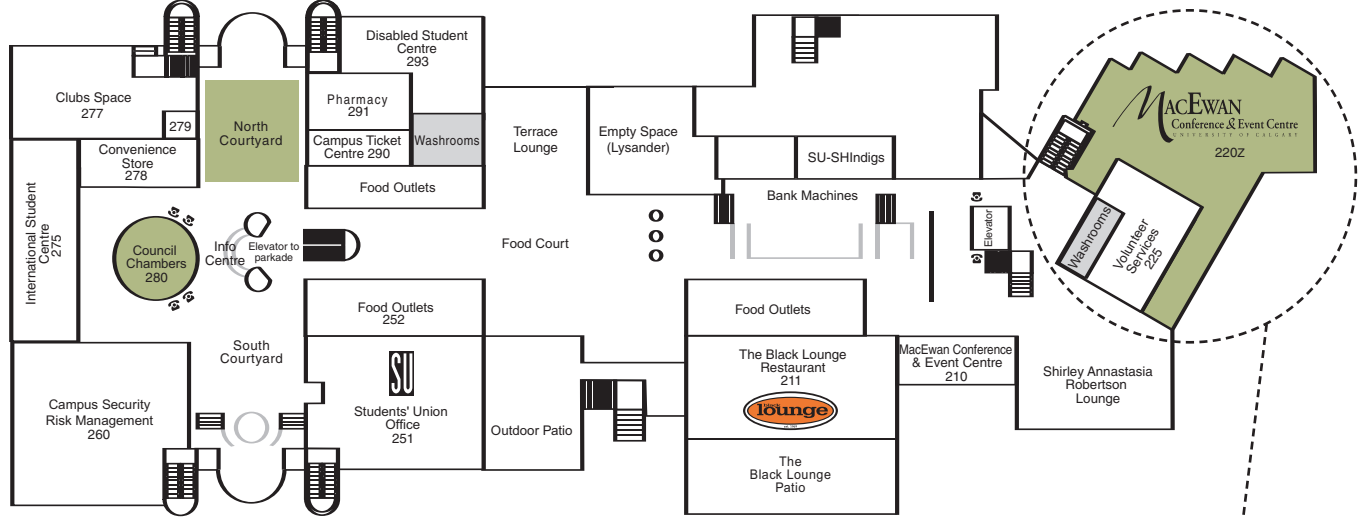
MacEwan Student Centre



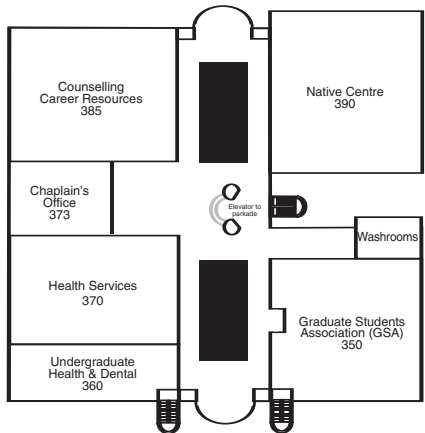
First Floor



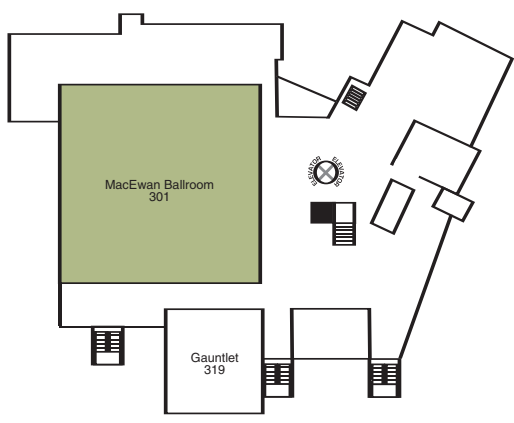
Second Floor



Third Floor (west end)



Third Floor (east end)



Meeting Rooms (second floor east end)

