

VERSATILE VENUE
EXCEPTIONAL VALUE
INSPIRED SERVICE
QUALITY CATERING



Wedding COLLECTION



2018 WEDDING COLLECTION INCLUSIONS

Our Wedding Packages Include

Dedicated Event Coordinator for Your Wedding

Centrepieces: Square Mirror Tiles and Two Votive Tea Lights

Ivory or Black Table Linens, Burgundy Napkins

Menu Tasting for Two on Plated Menus (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 for the Cocktail Reception

Cake Cutting Fees

Client Decorated Cake Table

Client Decorated Guestbook Table

Podium and Microphone

Risers for the Head Table



MacEwan Conference & Event Centre

318 MacEwan Student Centre, 2500 University Drive NW, Calgary, Alberta, T2N 1N4

Main: (403) 210-9375 Fax: (403) 210-8160 Email: events@macewancentre.com

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BRONZE - PLATED DINNER

\$47.00 per person

Our Executive Chef Craig D'Cruze would like to help create an everlasting memory for your special day through food. Please review our wedding collection menus, and if you would like something that appeals more to your personal taste, our Chef would be pleased to customize your menu. All Plated Dinners include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas. Customize any Plated Dinner into a Four Course Service for an additional \$5.00 Per Person.

Choice of Stationed Hors D'Oeuvres

(Selection of Two Cold and Two Hot Hors D'Oeuvres)

Cold

Classic Deviled Eggs (V) (GF) (DF)

Asparagus Wrapped in Prosciutto (GF) (DF)

Tomato and "Alberta Cheese" Burrata Crostini (V)

Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto

Cajun BBQ Prawn Skewer, Mango Cilantro Salsa (GF) (DF)

California Rolls with Soy, Pickled Ginger and Wasabi (GF) (DF)

Mini HALAL Beef Sate Banh Mi Bites, Lime and Ginger Aioli (DF)

Hot

Vegetarian Spring Rolls with Plum Sauce (V) (VE) (DF)

Spinach and Feta Spanakopita (V)

Mini Cocktail Vegetarian Samosas with Mango Chutney (V) (VE) (DF)

Maple Dijon BBQ Chicken Satay (GF) (DF)

Mini Beef Wellingtons

"Taste of the Land" Nutmeg and Prairie Herb Roasted Carrot and Roasted Garlic Parsnip Purée Spoons (V) (GF)

Choice of One Appetizer

Roasted Tomato and Basil Bisque (V) (VE) (GF) (DF)

Mixed Greens Salad (V) (VE) (GF) (DF)

Baby Mixed Greens with Grape Tomato, Carrot and Cucumber with a Balsamic Vinaigrette

Cream of Mushroom and Thyme (V) (GF)

Caesar Salad

Herb Croutons and Parmesan Cheese

Choice of One Main Course

Grilled Herb and Lemon Chicken Supreme Dinner (GF)

Stuffed with Feta Cheese, Sun Dried Tomato and Artichokes with a Madeira Chicken Jus
Roasted Rosemary and Garlic Baby Potato, Seasonal Vegetables

Maple Roasted Pork Tenderloin (GF)

Maple Roasted Pork Tenderloin with Caramelized Granny Smith Apple and Green Peppercorn Demi-Glace
Roasted Garlic and Rosemary Mashed Potatoes, Seasonal Fresh Vegetables

Oven Seared Atlantic Salmon Dinner

Oven Seared Atlantic Salmon, Creamed Leeks and Caramelized Onions
Charred Lemon and Dried Fruit Couscous, Seasonal Vegetables

Choice of One Dessert

Fresh Fruit Tart (V)

Vanilla Bean Cream and Cinnamon Whipped Cream

Individual Black Forest Torte (V)

Whipped Cream

New York Style Cheesecake (V)

Mixed Berry Compote

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.

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free  Proudly Serving Fair Trade Coffee and Teas

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SILVER - PLATED DINNER

\$54.00 per person

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Choice of Stationed Hors D'Oeuvres

(Selection of Two Cold and Three Hot Hors D'Oeuvres)

Cold

Classic Deviled Eggs (V) (GF) (DF)

Asparagus Wrapped in Prosciutto (GF) (DF)

Tomato and "Alberta Cheese" Burrata Crostini (V)

Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto

Cajun BBQ Prawn Skewer, Mango Cilantro Salsa (GF) (DF)

California Rolls with Soy, Pickled Ginger and Wasabi (GF) (DF)

Mini HALAL Beef Sate Banh Mi Bites, Lime and Ginger Aioli (DF)

Hot

Vegetarian Spring Rolls with Plum Sauce (V) (VE) (DF)

Spinach and Feta Spanakopita (V)

Mini Cocktail Vegetarian Samosas with

Mango Chutney (V) (VE) (DF)

Maple Dijon BBQ Chicken Satay (GF) (DF)

Mini Beef Wellingtons

"Taste of the Land" Nutmeg and Prairie Herb Roasted Carrot and Roasted Garlic Parsnip Purée Spoons (V) (GF)

Choice of One Appetizer

Spinach Salad (V) (GF)

Fresh Strawberries, Crumbled Goat Cheese, Mandarin Oranges, Grape Tomato, Raspberry Balsamic Vinaigrette

Butter Leaf Lettuce Salad (V) (VE) (GF) (DF)

Roasted Pepper Duo, Pickled Red Onion, Grape Tomato
Maple Apple Cider Vinaigrette

Orzo Pasta, Leek and Chicken Broth (DF)

Roma Tomato and Bocconcini Salad (V)

Mixed Greens, Balsamic Basil Dressing, Kalamata Olive Drizzle
Garlic Parmesan Crostini

Potato and Apple Bisque (V) (GF)

Chili Oil and Tarragon Crème Fraîche

Choice of One Main Course

Sausage Stuffed Chicken Supreme Dinner (GF)

Stuffed with House Made Chicken Italian Sausage, Spinach, Peppers with Red Wine Chicken Jus
Roasted Garlic and Rosemary Mashed Potatoes, Seasonal Vegetables

6oz Beef Tenderloin (GF)

Cabernet Wild Mushroom Ragout, Dauphinoise Potatoes,
Seasonal Fresh Vegetables

Fennel Brown Butter Crusted Salmon

Fennel, Grainy Dijon, Brown Sugar, Panko and Brown Butter Crust
Lemon Beurre Blanc, Wild Rice Pilaf, Caramelized Vegetables, and Sun Dried Cranberries. Seasonal Vegetables

Choice of One Dessert

Fresh Fruit Tart (V)

Vanilla Bean Cream and Cinnamon Whipped Cream

Individual Black Forest Torte (V)

Whipped Cream

New York Style Cheesecake (V)

Mixed Berry Compote

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GOLD - PLATED DINNER

\$60.00 per person

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Choice of Stationed Hors D'Oeuvres

(Selection of Two Cold and Two Hot Hors D'Oeuvres)

Cold

Classic Deviled Eggs (V) (GF) (DF)

Asparagus Wrapped in Prosciutto (GF) (DF)

Tomato and "Alberta Cheese" Burrata Crostini (V)

Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto

Cajun BBQ Prawn Skewer, Mango Cilantro Salsa (GF) (DF)

California Rolls with Soy, Pickled Ginger and Wasabi (V) (GF)

Mini HALAL Beef Sate Banh Mi Bites, Lime and Ginger Aioli (DF)

Choice of One Appetizer

Spinach Salad (V) (GF)

Fresh Strawberries, Crumbled Goat Cheese, Mandarin Oranges, Grape Tomato, Raspberry Balsamic Vinaigrette

Butter Leaf Lettuce Salad (V) (VE) (GF) (DF)

Roasted Pepper Duo, Pickled Red Onion, Grape Tomato
Maple Apple Cider Vinaigrette

Brandy and Orange Scented Lobster Bisque (GF)

Tarragon Crème Fraîche and Pea Shoots

Choice of One Main Course

Chicken and Beef Duo (GF)

4oz Grilled Beef Tenderloin and 4oz Orange Paprika Marinated Chicken Breast
With a Dijon, Leek and Rosemary Cream
Roasted Garlic and Rosemary Mashed Potatoes. Seasonal Vegetables

Surf and Turf (GF)

4oz Grilled Beef Tenderloin and Charred Lemon Shrimp Skewer
Cabernet Wild Mushroom Ragout, Dauphinoise Potatoes,
Seasonal Fresh Vegetables

Choice of One Dessert

Fresh Fruit Tart (V)

Vanilla Bean Cream and Cinnamon Whipped Cream

Dark Chocolate Pyramid (V) (GF)

White Chocolate Raspberry Mousse Centre

New York Style Cheesecake (V)

Mixed Berry Compote


Strawberry and Passion Fruit Mousse Chocolate Cup (V) (GF)

Creamy Passion Fruit Mousse topped with Fresh Strawberries
In a Dark Chocolate Tulip Cup

Individual Black Forest Torte (V)

Whipped Cream

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.

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PLATINUM - BUFFET DINNER

\$64.00 per person

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Choice of Stationed Hors D'Oeuvres

(Selection of Two Cold and Two Hot Hors D'Oeuvres)

Cold

Classic Deviled Eggs (V) (GF) (DF)

Asparagus Wrapped in Prosciutto (GF) (DF)

Tomato and "Alberta Cheese" Burrata Crostini (V)

Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto

Cajun BBQ Prawn Skewer, Mango Cilantro Salsa (GF) (DF)

California Rolls with Soy, Pickled Ginger and Wasabi (GF) (DF)

Mini HALAL Beef Sate Banh Mi Bites, Lime and Ginger Aioli (DF)

Chilled

Build Your Own Salad (V) (VE) (GF) (DF)

Mixed Greens, Shaved Carrot, Cucumber, Grape Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Mandarin Oranges, Sun Dried Cranberries, Sunflower Seeds, Toasted Almonds, Pumpkin Seeds, Balsamic Vinaigrette, Raspberry Vinaigrette and Maple Apple Cider Vinaigrette

Caprese Salad (V) (GF)

Roma Tomatoes, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction

Hot

Dijon and Peppercorn Prime Rib (GF)

Chef Carved with Cabernet Rosemary Au Jus and Creamed Horseradish

Bow Tie Pasta with Brown Butter Cream (V) (DF)

Sage, Roasted Tomato and Spaghetti Squash

Maple Roasted Sweet Potatoes with Parmesan (V) (GF)

Seasonal Vegetable Medley (V) (VE) (GF) (DF)

Dessert

Mini Fruit Tarts (V)

Ganache Filled Truffles (V) (GF)

Peach Passion Fruit, Mint, Raspberry

Hot

Vegetarian Spring Rolls with Plum Sauce (V) (VE) (DF)

Spinach and Feta Spanakopita (V)

Mini Cocktail Vegetarian Samosas with

Mango Chutney (V) (VE) (DF)

Maple Dijon BBQ Chicken Satay (GF) (DF)

Mini Beef Wellingtons

"Taste of the Land" Nutmeg and Prairie Herb Roasted Carrot and Roasted Garlic Parsnip Purée Spoons (V) (GF)

Fruits de Mer Salad (GF) (DF)

Clams, Mussels and Prawn Salad with Tarragon and White Wine

Seafood Board (GF) (DF)

Smoked Salmon, Peppered Whitefish and Candied Salmon

Asparagus Platter (V) (GF) (DF)

Grilled Asparagus, Chopped Eggs and Blood Orange Vinaigrette

Pan Seared Chicken Marsala (GF) (DF)

Button Mushrooms and Lemon Gremolata

Roasted Garlic, Brie and Herb Mashed Potatoes (V) (GF)

Garlic Olive Oil Green Beans (V) (VE) (GF) (DF)

Black Cherry Mousse Cake (V)

Mini Blueberry Mascarpone Filled Cannoli's (V)

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BUFFET ADDITIONS









Savory

(Per Person, Minimum of 30)

Brown Sugar and Grainy Mustard Gammon Ham 	\$6.50
Chef Carved with Apple Jam	
Roast Tom Turkey 	\$7.00
Chef Carved with Spiced Herb Gravy, House Made Cranberry Sauce and Caramelized Apple Sage Stuffing	
Salmon Wellington	\$7.50
Chef Carved with Wilted Spinach, Roasted Garlic and Roasted Peppers with Citrus Cream Sauce	

Sweet

(Per Person, Minimum of 30)

Crepe Station 	\$9.00
Cherries Jubilee with Whipped Cream and Chocolate Sauce	
Chocolate Fountain 	\$12.00
Strawberries, Melon, Pineapple, Marshmallows and Banana Bread (\$300 Rental Fee Applies for Fountain)	
White and Dark Chocolate Dipped Strawberries  	\$27.00
(Per Dozen, Minimum 3 Dozen)	
Deluxe Chocolate Dipped Strawberries 	\$36.00
Rolled in Oreo Cookie Crumble, Praline Crumbs or Toasted Coconut (Per Dozen, Minimum 3 Dozen)	
Mini Chocolate or Vanilla Cupcakes 	\$24.00
With Vanilla Bean, Chocolate and Strawberry Buttercream Icing (Per Dozen, Minimum 3 Dozen)	
Mini Smores Tart 	\$30.00
Rich Dark Chocolate Ganache Set in a Mini Graham Cracker Tartlet, Topped with Homemade Torched Meringue	
Mini Lemon Meringue Tart 	\$30.00
Tart Lemon Curd set in a Mini Pate Sucre Tartlet, Topped with Homemade Torched Meringue	

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LATE NIGHT BUFFET













Late Night Stations

(Minimum 30 People Per Order)

Build Your Own Slider Station Mini Beef Burgers on Mini Kaisers and Mini Chicken Breast Burgers on Mini Ciabatta Rolls (One of Each Per Person) Lettuce, Tomato, Red Onion, Cheddar Cheese, Mustard, Ketchup, Mayo and Dill Pickle Slices Spiced Curly Fries	\$12.00
Build Your Own Poutine Station French Fries and Tater Tots. Quebec Cheese Curds, Shredded Cheddar Cheese and Nacho Cheese Sauce, Bacon Bits, Crumbled Italian Sausage, Green Onions, Diced Tomatoes and Sautéed Mushrooms Franks Red Hot Sauce and Peppercorn Beef Gravy	\$12.00
Carnival Midway Station Mini Corn Dogs with Ketchup and Mustard (One Per Person) Mini BBQ Beef on a Bun (One Per Person) Carrot and Celery Sticks with Ranch Dressing Triple Chocolate Brownies	\$12.00
Late Night Sweets and Treats  Chocolate Chip Cookies with 2% Milk M&M's, Twizzlers, Skittles, Smarties and Assorted Candies Hand Rolled Truffles (Irish Cream, Amaretto, Dark Chocolate Mint) Bowls of Buttered Popcorn	\$12.00
Assorted Deli Meats and Cheese Tray Sliced Black Forest Ham, Turkey Breast, Roast Beef and Genoa Salami Sliced Cheddar and Swiss Cheese Lettuce, Tomato, Red Onion, Yellow Mustard, Dijon Mustard, Mayo, Banana Pepper Rings and Dill Pickle Slices Fresh Baked Assorted Dinner Rolls	\$13.00
Neighbourhood Pub Station Pepperoni Pizza Bites and Grilled Vegetable Pizza Bites Crispy Chicken Wings with Your Choice of Two Sauces (Hot, Medium, Teriyaki, Honey Garlic, BBQ, Lemon Pepper or Salt and Pepper) Carrot and Celery Sticks with Ranch Dressing Spiced Potato Wedges with Ketchup	\$14.00

Late Night Buffet Additions

(Minimum 10 People Per Order)

Fresh Sliced Seasonal Fruit and Berries    	\$5.25
Gourmet Domestic Cheese and Crackers  Cubes and Chunks of Jalapeno Havarti, Irish Porter Cheddar, Quebec Brie, "Alberta Cheese" Marble Cheese and Quebec Goats Cheese Ball Rolled in Herbs and Dried Fruit, Served with Assorted Crackers	\$7.50
Caramelized French Three Onion Dip   Rippled Potato Chips and Gluten Free Tortilla Chips	\$4.50
Wild Mushroom, Boursin and Tomato Bruschetta  Red Beet Brioche Crostini	\$4.50
Roasted Red Pepper Hummus    Fresh Baked Toasted Za'Atar Spiced Pita Chips	\$4.50
Zesty Roasted Yellow Pepper and Zucchini Salsa   Red Beet Brioche Crostini and Polenta Chips	\$4.50

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Vegetarian



Vegan



Gluten Free



Dairy Free



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WINE AND BAR SERVICE

Red Wines

	<u>Bottle</u>
Jackson Triggs, Proprietors' Selection, Cabernet Sauvignon, British Columbia, Canada	\$30.00
Cono Sur, Organic Pinot Noir, Chile	\$35.00
Wente Vineyards, Southern Hills, Cabernet Sauvignon, California, USA	\$37.50

White Wines

Jackson Triggs, Proprietors' Selection, Pinot Grigio, British Columbia, Canada	\$30.00
Cono Sur, Organic Sauvignon Blanc, Chile	\$35.00
Red Rooster Winery, Pinot Gris, British Columbia, Canada	\$37.50

Sparkling

Cupcake Prosecco, Italy	\$34.50
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Bar Service

	<u>Host</u> (Exclusive of GST and Gratuities)	<u>Cash</u> (Inclusive of GST and Gratuities)
Domestic Beer—Coors Light, Canadian, Grasshopper, Traditional	\$5.50	\$6.75
Imported Beer—Kronenbourg	\$6.00	\$7.50
House Wine (5oz)	\$6.00	\$7.50
House Liquor (1oz) - Vodka, Rye, Rum, Gin and Scotch	\$5.50	\$6.75
Juice—Orange, Cranberry and Clamato	\$2.50	\$3.00
Soft Drinks	\$2.50	\$3.00

Bar Minimum

All bar services require a \$400.00 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 labour charge for the bar at \$25.00 per hour, per bar, with a four hour minimum, 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 convenor 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.

Wine Brand/Vintage Request

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

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Pre-Selected Choice Entrée

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

Dietary Restrictions and Allergies

We are pleased to accommodate dietary requirements and allergy meal requests where possible. Please provide the requirements five business days prior to the event with the final guarantees. Should a dietary requirement and allergy meal be requested on the day of the event, and our kitchen is able to accommodate, the meal will be charged on top of the final guarantee. Please note our kitchen is not a nut-free or allergen-free environment. We make every effort to accommodate 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 and Beverage Service

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

Coat Check Service

We are pleased to arrange Coat Check Services on request. MacEwan Conference & Event Centre will provide one attendant per 150 guests (\$22.00 Per Hour, Per Attendant, Minimum Four Hour Booking Per Attendant). The MacEwan Conference & Event Centre assumes no responsibility for lost or stolen items.

Décor and Linen

If you would like to enhance your event with speciality linens or décor, here are some suggested contacts:

Great Event Rentals	(403) 319-0028	www.greateventsgroup.com
Special Event Rentals	(403) 235-2211	www.calgaryspecialeventrentals.com
Chair Affair	(403) 869-8176	www.chairaffair.ca

Audio Visual

- Use your own equipment. If equipment malfunctions, it is the event booker's responsibility to replace.
- Book direct with ComMedia. If equipment fails, it is the event booker's responsibility to contact ComMedia to repair or replace. Please advise event coordinator of all audio visual booked.
- Book all audio visual equipment with MacEwan Conference & Event Centre Event Coordinator. If equipment malfunctions, it is the responsibility of the MacEwan Conference & Event Centre to replace or repair. A 20% surcharge will be applied for this service.

LRT Access

To access the University campus by C-Train, our nearest station is the University LRT Station. The MacEwan Conference and Event Centre is a 3 to 5 minute walk from the station. (<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 and 13 after 3:00pm. The approximate cost to park is \$7.00 plus applicable taxes. Limited underground parking is also available at \$6.00 per hour, to a daily maximum of \$24.00 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. For more information on parking: (<http://www.ucalgary.ca/parking/>)

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EVENT POLICIES

Guaranteed Numbers

The final attendance guarantee must be received by your MacEwan Conference & Event Centre event coordinator 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. Should the guarantee not be submitted the contracted number will be taken as the guarantee. Please provide the guarantee on the following days;

<u>Day of Function</u>	<u>Guarantee Due on the Proceeding</u>
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. Should the actual event attendance exceed guaranteed, MacEwan Conference & Event Centre reserves the right to charge for actual attendance.

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.

	<u>Without Dancing</u>	<u>With Dancing</u>
1—100	\$22.06	\$44.13
101 — 300	\$31.72	\$63.49
301 — 500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Re:Sound

The Venue is required by law to collect from the Client and remit fees on behalf of the Re:Sound for the playing of recorded copyrighted music.

	<u>Without Dancing</u>	<u>With Dancing</u>
1—100	\$9.25	\$18.51
101 — 300	\$13.30	\$26.63
301 — 500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

Taxes and Gratuity Charges

The client agrees to pay all federal, provincial taxes and applicable gratuities applied to all items.

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Dietary Identifiers

In order to assist our clients in their menu selection process, we have highlighted our Vegetarian, Vegan, Gluten Free and Dairy Free options.

Our Vegetarian items are based on an ovo-lacto vegetarian diet (may contain eggs and dairy products). Full menus which have our Vegetarian symbol next to them contain an "eating path" of vegetarian items sufficient to constitute a meal (or break) without the need to request a special meal. (The full menu may also have a meat product as part of the total menu offering)

 Vegetarian  Vegan  Gluten Free  Dairy Free