

VERSATILE VENUE
EXCEPTIONAL VALUE
INSPIRED SERVICE
QUALITY CATERING

CATERING MENU



MacEwan
conference & event centre

OUR TEAM

Amy Hugo **Director of Sales**

(403) 220 5141
amy.hugo@ucalgary.ca

Myself and the team are here to provide you with inspired service, quality catering and exceptional value. I am happy to meet with you to discuss your event vision and menu design to ensure a memorable event for everyone in attendance.



Tabitha Salynuik **Event Coordinator**

(403) 220 5036
tabitha@macewancentre.com

Contact Our Event Coordinators for Assistance with Catering Delivery Requests.
Email Completed Delivery Form to:
deliveries@su.ucalgary.ca



TABLE OF CONTENTS



<u>Table of Contents</u>	<u>1</u>
<u>Our Kitchen</u>	<u>2</u>
<u>Breakfast Buffets</u>	<u>3</u>
<u>Build Your Own Breakfast</u>	<u>4</u>
<u>Theme Breaks</u>	<u>5</u>
<u>Build Your Own Break</u>	<u>6</u>
<u>Working Lunches</u>	<u>7</u>
<u>Boxed Lunches</u>	<u>10</u>
<u>Plated Lunches</u>	<u>11</u>
<u>Reception</u>	<u>12</u>
<u>Reception Packages</u>	<u>14</u>
<u>Pizza</u>	<u>15</u>
<u>Plated Dinner</u>	<u>16</u>
<u>Buffet Dinner</u>	<u>17</u>
<u>Beverages</u>	<u>18</u>
<u>Mocktails</u>	<u>19</u>
<u>Wine and Bar Service</u>	<u>20</u>
<u>Event Policies</u>	<u>21</u>

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).

Vegetarian 

Vegan 

Gluten Free 

Dairy Free 

MacEwan Conference & Event Centre

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

P: 403.210.9375 • F: 403.210.8160

E: events@macewancentre.com

www.macewancentre.com

Facebook:

[facebook.com/
macewanconferenceandeventcentre](https://facebook.com/macewanconferenceandeventcentre)

Instagram:

[macewaneventssyc](https://instagram.com/macewaneventssyc)

OUR KITCHEN



Hussein Haji Executive Chef

**MacEwan Conference & Event Centre at
The University of Calgary**

Chef Haji is inspired by both home-grown and international flavours, blending his understanding of cuisines and flavors from around the world with locally-sourced foods. His ethos is to let the dish speak for itself.



He prides himself on using fresh, local and sustainable ingredients as available to present the most delightful and creative dishes.



Hussein Haji
Executive Chef



Creative Culinary Ideas

BREAKFAST BUFFETS

Continental Breakfast

Assorted Fresh Baked Breakfast Pastries ^(V)
Seasonal Cubed Fruit Assortment ^{(V) (VE) (GF) (DF)}
Individual Fruit Greek Yogurt ^{(V) (GF)}
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$15.00 (Minimum of 10 People)

Prairie Continental

Assorted Fresh Baked Breakfast Pastries ^(V)
Gluten Free Saskatoon Berry Muffins ^{(V) (GF)}
Smoked Turkey Platter ^{(GF) (DF)}
Seasonal Cubed Fruit Assortment ^{(V) (VE) (GF) (DF)}
Breakfast Deviled Eggs with Chives, Baby Tomato, and
Smoked Paprika ^(GF)
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$17.50

Breakfast Biscuit Buffet

Buttermilk Biscuit Sandwich with Turkey Sausage Patty, Maple
Roasted Red Pepper Jam, Fried Egg, and Cheddar Cheese
Country Style Potatoes with Scallions and Cheddar Cheese ^{(V) (GF)}
Seasonal Cubed Fruit Assortment ^{(V) (VE) (GF) (DF)}
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$18.50

Rocky Mountain Breakfast

Scrambled Eggs with Chives ^{(V) (GF) (DF)}
Crispy Bacon ^{(GF) (DF)} and Local Lilydale Beef Sausage ^(DF)
Country Style Potatoes with Scallions and Cheddar Cheese ^{(V) (GF)}
Buttermilk Pancakes with Warm Maple Syrup ^(V)
Seasonal Cubed Fruit Assortment ^{(V) (VE) (GF) (DF)}
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$21.00













Minimum of 15 people unless noted, prices are per person. Prices do not include gratuity and GST and are subject to change without notice.

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

BUILD YOUR OWN BREAKFAST

Bakery

	Dozen	Individual
Assorted Breakfast Muffins 	\$33.00	\$2.75
Blueberry, Chocolate Chip, Cranberry Orange, Raspberry Yogurt or Oatmeal Apple		
Assorted Mini Muffins 	\$27.00	\$2.25
Blueberry, Chocolate Chip, Cranberry Orange, Raspberry Yogurt or Oatmeal Apple		
Gluten Free House Made Muffins    	\$39.00	\$3.25
Mixed Berry		
Assorted Mini French Breakfast Pastries 	\$36.00	\$3.00
Assorted Mini French Butter Croissants 	\$33.00	\$2.75
Assorted Mini Filled Croissants 	\$33.00	\$2.75
Chocolate Hazelnut, Marzipan (Almond) and Apricot		
MacEwan House Made Scones 	\$36.00	
Savory "Alberta Cheese" Cheddar and Herb or Mixed Berry Served with Churned Butter Balls		

Hot Breakfast Items

Fried Egg and Cheddar Buttermilk Biscuit Breakfast Sandwich (Minimum of 10) 	\$4.00
Buttermilk Biscuit Breakfast Sandwich, Turkey Sausage Patty, Maple Roasted Red Pepper Jam, Fried Egg and Cheddar Cheese (Minimum of 10)	\$6.00
**All the Above Sandwiches can be Substituted on a Care Bakery Gluten Free Kaiser for a \$2.50 Surcharge	

Fruit

Seasonal Whole Fruit    	\$1.50
3" Mini Fresh Fruit Skewer    	\$3.00
Seasonal Cubed Fruit Assortment    	\$6.25
Fresh Sliced Seasonal Fruit and Berries Platter    	\$7.00

Additional

Fresh Fruit Yogurt Smoothies  	\$3.75
Wild Berry and Honey or Lemon Cherry —5oz Portion	
Fresh Fruit Gluten Free Granola Yogurt Parfait  	\$4.75
Wild Berry or Peach Mango or Lemon Cherry —7oz Portion	
Sliced Cheddar and Swiss Cheese Platter  	\$6.00
Add Assorted Crackers to the Sliced Cheese tray for 0.50¢ Per Person	
Gourmet Domestic Cheese Platter 	\$10.00
Cubes and Chunks of Jalapeño Havarti, Applewood Smoked Cheddar, Quebec Brie, "Alberta Cheese" Marble Cheese and Quebec Goats Cheese Ball Rolled in Herbs and Dried Fruit. Served with Assorted Crackers	
Chilled and Peeled Hard Boiled Eggs   	\$1.75
Individual Packaged Greek Yogurts	\$2.50

Minimum of 10 people per order, prices are per person. Prices do not include gratuity and GST and are subject to change without notice.

 Vegetarian  Vegan  Gluten Free  Dairy Free  Proudly Serving Fair Trade Coffee and Teas

Cookie Break

Assorted Fresh Baked Cookies (V)
 Strawberry Jam Thumbprint Cookies (V, VE, GF, DF)
 Freshly Brewed Fair-Trade Regular and Decaffeinated
 Coffee and a Selection of Fair-Trade Teas
 \$7.50

Afternoon Tea

Melon Wedges (V, VE, GF, DF)
 Mini Saskatoon Berry Tarts (V)
 Mini Gluten Free Lemon Meringue Tarts (V, GF)
 Yuzu Iced Tea
 Freshly Brewed Fair-Trade Regular and Decaffeinated
 Coffee and a Selection of Fair Trade Teas
 \$12.00

Doughnuts and Coffee Break

Mini Filled Beignets (V)
 Salted Caramel, Nutella and Red Berry
 Cinnamon Sugar Mini Donut Holes (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated
 Coffee and a Selection of Fair Trade Teas
 \$10.00

Body and Wellness Break













Whole Strawberries and Cubed Pineapple with
 Honey Vanilla Yogurt (V, GF)
 Roasted Red Pepper and Oregano Hummus (V, VE, DF)
 with Gluten Free Crackers, Carrot and Celery Sticks
 Fruit and Granola Clusters (V, GF, DF)
 Blackberry and Basil Infused Water
 \$13.00




Minimum of 15 people, prices are per person. Prices do not include gratuity and GST and are subject to change without notice.

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

Pastry and Sweets

	Dozen	Individual
Assorted Squares 	\$27.00	\$2.25
Chef's Selection of "1 Squares; Triple Chocolate Brownies, Caramel Macaroon, Butter Tart		
Assorted Freshly Baked Gourmet Cookies 	\$30.00	\$2.50
Chef's Selection of Chocolate Chunk, Double Chocolate, White Chocolate Macadamia Nut		
MacEwan House Made Vegan Cookies    	\$39.00	\$3.25
Chef's Selection of Chocolate Chip or Strawberry Jam Thumbprint		
Fruit and Granola Clusters   	\$34.00	\$2.85
House Made Gluten Free Granola, Honey, Sun-Dried Cranberries, Apricots and Coconut Clusters		
Assorted Mini Filled Beignets 	\$30.00	\$2.50
Salted Caramel, Nutella and Red Berry		
Mini Gluten Free Chocolate Dipped Cream Puffs  	\$27.00	\$2.25
Filled with Raspberry White Chocolate Whipped Cream		
Mini Saskatoon Berry Tarts 	\$36.00	
Vanilla and Orange Pastry Cream topped with Glazed Saskatoon Berries in a Mini Tart Shell		
Mini Lemon Meringue Tart  	\$36.00	
House Made Lemon Curd topped with Torched Meringue in a Mini Gluten Free Tart Shell		

Fresh and Savory

Seasonal Whole Fruit    	\$1.50
3" Mini Fresh Fruit Skewer    	\$3.00
Seasonal Cubed Fruit Assortment    	\$6.25
Fresh Sliced Seasonal Fruit and Berries Platter    	\$7.00
Fresh Fruit Yogurt Smoothies  	\$3.75
Wild Berry and Honey or Lemon Cherry —5oz Portion	
Fresh Fruit Gluten Free Granola Yogurt Parfait  	\$4.75
Wild Berry and Honey or Lemon Cherry —7oz Portion	
Sliced Cheddar and Swiss Cheese Platter  	\$6.00
Add Assorted Crackers to the Sliced Cheese Tray for 0.50¢ Per Person	
Gourmet Domestic Cheese Platter 	\$10.00
Cubes and Chunks of Jalapeño Havarti, Applewood Smoked Cheddar, Quebec Brie, "Alberta Cheese" Marble Cheese and Quebec Goats Cheese Ball Rolled in Herbs and Dried Fruit. Served with Assorted Crackers	
Fresh Crisp Vegetable Platter  	\$7.00
Basil Pesto Ranch Dip	
Individual Bags of Kernels Buttered and Salted Popcorn (Minimum 100 Per Order)  	\$3.75

Minimum of 10 people per order, prices are per person unless otherwise noted.
Prices do not include gratuity and GST and are subject to change without notice.

Simple Sandwich and Wrap

Mixed Field Greens Salad with Balsamic Dressing (V) (VE) (GF) (DF)
 Chef's Selection of Mixed Sandwiches and Wraps (2 Meat and 1 Vegetarian Option)
 Assorted Dessert Squares (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$19.00

Deluxe Sandwich and Wrap Express

Mixed Field Greens Salad with Balsamic Dressing (V) (VE) (GF) (DF)
 German Potato Salad with Grainy Dijon, Dill Pickle and Chopped Egg (V) (GF)
 Slow Roasted Beef Sandwich
 Cheddar Cheese, Lettuce, Caramelized Onion and Horseradish Mayonnaise on Whole Wheat Ciabatta
 Southwest Chicken Club Wrap
 Lettuce, Diced Tomato, Bacon, Cheddar Cheese, Chipotle Mayonnaise in a Tomato Tortilla
 Lebanese Grilled Vegetable Shawarma Wrap (V) (VE) (DF)
 Chermoula and Cardamom Roasted Grilled Eggplant, Zucchini, Red Onion, Roasted Red Pepper, Tangy Dill Pickle and Chickpeas in Roasted Garlic Vinaigrette with Basil Lemon Hummus Spread, Tabbouleh and Shredded Lettuce in a Whole Wheat Tortilla
 Assorted Fresh Baked Cookies (V)
 Assorted Dessert Squares (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$25.00

Flavours of Phuket

Pad Thai Noodle Salad with Sriracha and Ginger Dressing (V) (VE) (GF) (DF)
 Mixed Field Greens Salad with Balsamic Dressing (V) (VE) (GF) (DF)
 Thai Vegetable Dumplings (2 per person) with Lemongrass Sweet Chili Sauce (V) (DF)
 HALAL Chicken and Vegetable Red Thai Curry (GF) (DF)
 Mixed Vegetable, Pineapple, Basil and Egg Fried Rice (V) (GF) (DF)
 Assorted Dessert Squares (V)
 Mango, Lime and Mint Coconut Whip Tarts (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$29.00 (Minimum of 20 People)

Gluten Free Sandwiches Available on Care Bakery
 Gluten Free Buns for an Additional \$2.50 per Sandwich.

Minimum of 15 people unless noted, prices are per person. If you would like to make these luncheons into a dinner, a surcharge of \$5.00 per person applies. Prices do not include gratuity and GST and are subject to change without notice.

(V) Vegetarian (VE) Vegan
 (GF) Gluten Free (DF) Dairy Free



Proudly Serving Fair Trade
 Coffee and Teas



Santorini Picnic

Greek Salad with Romaine Lettuce and a Feta, Lemon and Oregano Dressing (V) (GF)
 Warm Grilled Pita (V)
 Spinach and Feta Mini Spanakopita with Tzatziki Sauce (V)
 Olive Oil, Lemon and Herb Roasted Smashed Baby Potato (V) (VE) (GF) (DF)
 Greek Lemon and Garlic Marinated Boneless Chicken Breasts and Thighs (GF) (DF)
 Assorted Baklava (V)
 Assorted Dessert Squares (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$28.00

Taste of Tuscany

Classic Caesar Salad with Shaved Parmesan and Garlic Herb Croutons
 Grape Tomato and Mini Bocconcini Salad with Shaved Red Onion, Basil, Balsamic Glaze and Extra Virgin Olive Oil (V) (GF)
 Warm Italian Garlic Bread Sticks (V)
 Fusilli Pasta with Roasted Garlic, Spinach and Calabrian Chile Tomato Sauce (V) (DF)
 Tetrastini Style Chicken Breast with a Mushroom and Parmesan Cream Sauce (GF)
 Mini Lemon Meringue Tart (V) (GF)
 Assorted Dessert Squares (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$30.00

*Gluten Free Penne Pasta Available on Request for an Additional \$2.00 Per Person

Tour of Mexico

Mixed Greens with Tomato, Cucumber, Carrot and Orange Chipotle Vinaigrette (V) (VE) (DF) (GF)
 Mexican Charred Corn Salad with Romaine, Corn, Peppers, Tomatoes, Black Beans and a Cilantro, Queso Fresco, Tajin, Avocado Lime Dressing
 Ancho Pepper HALAL Chicken Fajitas with Sautéed Peppers and Onions (GF) (DF)
 Flour Tortillas (V)
 Mexican Tomato and Cumin Rice (V) (VE) (DF) (GF)
 Mini Red Berry Filled Beignets (V)
 Assorted Freshly Baked Gourmet Cookies (V)
 Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
 \$27.00

*Gluten Free White Corn Tortillas Available on Request for an Additional \$1.00 Per Tortilla

Minimum of 20 people, prices are per person. If you would like to make these luncheons into a dinner a surcharge of \$5.00 per person applies. Prices do not include gratuity and GST and are subject to change without notice.

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

'A Taste of the Land', Roasted Chicken

Baked Bannock with Whipped Butter and House Made Saskatoon Berry Jam (V)

Mixed Field Greens Salad with Field Berry Vinaigrette (V) (VE) (GF) (DF)

Herb Roasted Chicken Breast with Choke Cherry Glaze (GF) (DF)

Rosemary Roasted Baby Red Potatoes (V) (VE) (GF) (DF)

Seasonal Vegetables (V) (VE) (GF) (DF)

Saskatoon Berry Tartlets (V)

Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas

\$32.00

Minimum of 20 people, prices are per person. If you would like to make these luncheons into a dinner a surcharge of \$5.00 per person applies.
Prices do not include gratuity and GST and are subject to change without notice.

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free



Proudly Serving Fair Trade Coffee and Teas



Choice of Sandwich Type

Build your own boxed lunches requires a minimum of 15 per sandwich type Each

Bistro Baguette Sandwich (White or Whole Wheat) \$9.00

Choice of One Type of Filling: Roasted Pepper Egg Salad with Lettuce, Smoked Turkey and Swiss with Lettuce and Tomato
Grilled Vegetable with Lettuce and Tomato


Gourmet Sandwiches and Wraps \$10.00

Choice of One Type from: Slow Roasted Beef Baguette, Lebanese Grilled Vegetable Shawarma Wrap, Smoked Turkey Bacon Club Wrap,
Piri Piri Chicken Wrap, Southwest Chicken Club (+\$0.50), Smoked Pastrami Sandwich (+\$0.50)

Boxed Lunch Add On

Build your own boxed lunches requires a minimum of 15 per add on type Each

Fresh Baked Gourmet Cookie  \$2.50

MacEwan House Made Vegan Cookies     \$3.25

Fruit and Cashew Granola Clusters    \$2.75

Seasonal Whole Fruit     \$1.50


Fruit Cup     \$2.50

Individual Fruit Greek Yogurt   \$2.50

Salad Bowl Add On

Build your own boxed lunches requires a minimum of 15 per add on type Each

Market Greens Salad—Tomato, Cucumber, Carrot with Balsamic Dressing     \$5.50

German Potato Salad   \$5.50

Beverage Add On

Build your own boxed lunches requires a minimum of 15 per add on type Each

Regular or Diet Soft Drinks \$2.75

Bottled Fruit Juices \$2.75

Bottled Water \$2.75







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

 Vegetarian  Vegan  Gluten Free  Dairy Free  Proudly Serving Fair Trade Coffee and Teas










PLATED LUNCHESES

All Plated Luncheons include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas. All Entrées come with Chef's Choice of Starch and Seasonal Vegetables.



Soup

Tomato Herb with Basil Oil    	\$7.50
Italian Orzo Pasta Fagioli 	\$8.00
Orzo Pasta, Mixed Beans and Spring Vegetables in a Vegetable and Tomato Broth	
Beef Barley and Vegetable 	\$8.00

Salad

Baby Field Green Bundle    	\$8.50
Cucumber Ribbon, Bassano Farms Vine Tomato Carpaccio, Watermelon Radish and a Basil, Lemon and Sherry Vinaigrette	
Canadian Farro Salad   	\$9.00
Saskatchewan Spelt Grain, Quebec Maple Roasted BC Peaches, Ontario Cucumbers, Roasted Peppers, Pea Shoots, Chives, Shaved Radish, Agave Syrup and Raspberry Vinaigrette	
Goat Cheese and Arugula Salad  	\$9.00
Crisp Peppery Arugula, Whipped Goats Cheese, Verjus and Black Pepper Macerated Strawberries, Toasted Almonds, Baby Heirloom Tomatoes, Shaved Radish and Clover Honey Champagne Vinaigrette	

Entrée

Vietnamese Lemongrass Chicken Thigh and Vegetable Stir Fry  	\$19.00
Steamed Jasmine Rice with Egg and Pineapple	
Pan Seared HALAL Alberta Chicken Supreme (7oz)  	\$27.00
Charred Tomato and Oregano Jam	
Grilled Alberta AAA Sirloin Steak (6oz)  	\$32.00
Rubbed with our House Steak Spice and a Merlot Button Mushroom Demi-Glace	
Miso Marinated Salmon 	\$22.00
Sesame Soba Noodles, Warm Pickled Cucumber Slaw	
Moroccan Pan Seared Tofu Medallions    	\$21.00
Vegan Butternut Squash and Maple Puree, Chickpea and Vegetable Tagine, Ras El Hanout and Herb Marinated Tofu Medallions	

Dessert

NY Turtle Cheesecake  	\$8.50
Cappuccino Crème Anglais and Vanilla Bean Whipped Cream	
Flourless Dark Chocolate Torte  	\$9.00
Sour Cherry Compote, Torched Marshmallow and Vanilla Bean Whipped Cream	
Peach and Blackberry Mousse Chocolate Coupe  	\$9.00
Creamy Ripe Peach Mousse topped with Fresh Blackberries and Mint in a Dark Chocolate Tulip Cup	

Plated Luncheon Pricing is Based on Three Courses (Starter, Entrée, and Dessert). Minimum of 20 people.
Prices do not include gratuity and GST and are subject to change without notice.

 Vegetarian  Vegan  Gluten Free  Dairy Free  Proudly Serving Fair Trade Coffee and Teas

Cold Hors D'Oeuvres

Stuffed Mini Sweet Peppadew Peppers  	\$28.00
Stuffed with Whipped Green Apple and Herb Feta Cheese	
Roasted Cherry Tomato and Pistachio Stuffed Cucumber Cup    	\$28.00
Field Mushroom and Goat Cheese Tartlet 	\$28.00
Roasted Portobello, Oyster, Cremini and Button Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with White Balsamic Goat Cheese	
Lemon Whipped Ricotta and Pickled Blackberry Phyllo Cups 	\$28.00
Asparagus Wrapped with Prosciutto  	\$32.00
Tomato and "Alberta Cheese" Burrata Crostini 	\$28.00
Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto	
Prosciutto Wrapped Blood Orange Bocconcini Lollipop 	\$29.00
Cocktail Bocconcini Cheese marinated in Orange Zest, Roasted Garlic Olive Oil, Fresh Herbs and Wrapped in Prosciutto Ham on Basil Pesto with a Balsamic Reduction	
Cajun BBQ Prawn Skewer with Mango Cilantro Salsa (MSC Certified)  	\$32.00
California Rolls with Soy, Pickled Ginger and Wasabi (MSC Certified)  	\$32.00
"Taste of the Land" Butternut Squash Tartlet with Maple Nutmeg Candied Walnuts 	\$30.00

Hot Hors D'Oeuvres

Vegetable Spring Rolls with Plum Sauce   	\$22.00
Chickpea Falafel Balls with Spiced Tomato Chermoula Sauce   	\$22.00
Indian Cocktail Vegetable Samosas with Mango Chutney   	\$24.00
Beef and Cheese Empanadas	\$24.00
Spinach and Feta Spanakopita with Tzatziki Sauce 	\$26.00
Roasted Pepper, Parmesan and Rosemary Arancini 	\$30.00
Roasted Red Pepper Risotto Balls with Melted Bocconcini Centre, breaded and fried to a Golden Brown. Served with Basil Tomato Sauce	
"Chicken Fried" Bacon Wrapped Sirloin Lollipops with Roasted Jalapeño Ranch	\$30.00
Sun-Dried Tomato and White Balsamic Glazed Chicken Satay  	\$30.00
'Taste of the Land' Local Alberta Bison, Caramelized Onion Meatballs, Choke Cherry, Sage Gastrique  	\$36.00
Mini Beef Wellingtons	\$40.00
Mini Tourtière Pies	\$40.00
A French Canadian Pie with Seasoned Ground Beef and Potatoes, in a Flakey Tart Shell	

Pricing is Per Dozen. Minimum Order of Three Dozen Per Type of Hors D'Oeuvres.
Prices do not include gratuity and GST and are subject to change without notice.

Dip Platters




Roasted Red Pepper and Oregano Hummus   	\$5.00
Toasted Za'atar Spiced Pita Chips	
Roasted Corn and Fire Roasted Tomato Bruschetta   	\$5.00
Garlic Olive Oil Crostini and Gluten Free Crackers	

Reception Additions

3" Mini Fruit Skewer    	\$3.00
Seasonal Cubed Fruit Assortment    	\$6.25
Fresh Sliced Seasonal Fruit and Berries Platter    	\$7.00
Sliced Cheddar and Swiss Cheese Platter  	\$6.00
Add Assorted Crackers to the Sliced Cheese tray for 0.50c Per Person	
Gourmet Domestic Cheese Platter 	\$10.00
Cubes and Chunks of Jalapeño Havarti, Applewood Smoked Cheddar, Quebec Brie, "Alberta Cheese" Marble Cheese and Quebec Goats Cheese Ball Rolled in Herbs and Dried Fruit. Served with Assorted Crackers	
Fresh Crisp Vegetable Platter  	\$6.50
Basil Pesto Ranch Dip	
Gluten Free Tortilla Chips and Salsa    	\$4.00
Add Guacamole for \$2.00 Per Person	
Rocky Mountain Charcuterie Board	\$17.00
Selection of Mixed Cured Sausages and Meats, Applewood Smoked Cheddar, Marble Cheese, Brie Cheese, Fresh Berries and Blackberries, Basil and Toasted Pepper Condiment. Assorted Crackers and Crostini	

Chef Attended Carvery

Each Station Requires a Minimum of One Attending Chef at \$40.00 Per Hour, For A Minimum of Three Hours

Alberta Baron of Beef 	\$375.00
Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 50 People, 3oz Per Person)	
Herb Crusted Alberta Prime Rib 	\$475.00
Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 40 People, 3oz Per Person)	
Brown Sugar and Pommery Mustard Glazed Bone In Gammon Ham 	\$275.00
Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 40 People, 3oz Per Person)	

Minimum of 10 people, prices are per person. Prices do not include gratuity and GST and are subject to change without notice.

RECEPTION PACKAGES

Package #1

(Minimum 20 People)

\$25.00

6 Pieces of Hors D'Oeuvres Per Person
Choice of 1 Cold Hors D'Oeuvres
Choice of 2 Hot Hors D'Oeuvres
Gourmet Domestic Cheese Platter with Crackers (V)
Fresh Crisp Vegetable Platter, Basil Pesto Ranch Dip (V) (GF)

Package #2

(Minimum 20 People)

\$30.00

8 Pieces of Hors D'Oeuvres Per Person
Choice of 2 Cold Hors D'Oeuvres
Choice of 2 Hot Hors D'Oeuvres
Gourmet Domestic Cheese Platter with Crackers (V)
Fresh Crisp Vegetable Platter, Basil Pesto Ranch Dip (V) (GF)
Choice of 1 Dip Selection

Package #3

(Minimum 20 People)

\$34.00

8 Pieces of Hors D'Oeuvres Per Person
Choice of 2 Cold Hors D'Oeuvres
Choice of 2 Hot Hors D'Oeuvres
Gourmet Domestic Cheese Platter with Crackers (V)
Fresh Crisp Vegetable Platter, Basil Pesto Ranch Dip (V) (GF)
Choice of 1 Dip Selection
Chef's Selection of Mini Pastries (V)

Package #4

(Minimum 30 People)

\$40.00

8 Pieces of Hors D'Oeuvres Per Person
Choice of 2 Cold Hors D'Oeuvres
Choice of 2 Hot Hors D'Oeuvres
Gourmet Domestic Cheese Platter with Crackers (V)
Fresh Crisp Vegetable Platter, Basil Pesto Ranch Dip (V) (GF)
Choice of 1 Dip Selection
Chef Attended Carved Alberta Beef Sirloin Roast (DF)
Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard
Chef's Selection of Mini Pastries (V)

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

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free



Proudly Serving Fair Trade Coffee and Teas



Pizza

Our Classic Pizzas are 16 Inches with 12 Slices Per Pizza

Classic Pepperoni and Mozzarella Cheese	\$26.00
Hawaiian Honey Ham, Pineapple, and Mozzarella Cheese	\$26.00
Four Cheese  Parmesan, Cheddar, Mozzarella and Feta Cheeses	\$26.00
All Dressed Pepperoni, Ham, Green Peppers, Red Onion, Mushrooms, Black Olives and Mozzarella Cheese	\$28.50
Grilled Vegetable  Grilled Portobello Mushrooms, Peppers, Red Onion, Zucchini, Black Olives, Mozzarella and Feta Cheeses	\$28.50
BBQ Chicken Red Onion, Roasted Red Peppers, HALAL Chicken Breast Strips, House Made BBQ Sauce, and Mozzarella Cheese	\$28.50
Beef Taco Seasoned Ground Taco Beef, Chunky Salsa Base, Red Onion, Roasted Red Peppers and Mozzarella Cheese	\$28.50
Meat Supreme Honey Ham, Bacon, Pepperoni, Tomato Sauce and Mozzarella Cheese	\$28.50

Made Without Gluten Pizza

Our Made without Gluten Pizzas use the finest of ingredients to deliver our Classic Pizza taste. Pizzas are 16 Inches with 12 Slices Per Pizza.

Classic Gluten Free  Gluten Free Pepperoni and Cheese on a Gluten Free Crust	\$32.00
Four Cheese Gluten Free   Parmesan, Cheddar, Mozzarella and Feta Cheeses on a Gluten Free Crust	\$32.00
Grilled Vegetable Gluten Free   Grilled Portobello Mushrooms, Peppers, Red Onion, Zucchini, Black Olives, Mozzarella and Feta Cheeses on a Gluten Free Crust	\$32.00
BBQ Chicken Gluten Free  Red Onion, Roasted Red Peppers, HALAL Chicken Breast Strips, House Made BBQ Sauce and Mozzarella Cheese on a Gluten Free Crust	\$32.00

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

 Vegetarian
  Vegan
  Gluten Free
  Dairy Free
  Proudly Serving Fair Trade Coffee and Teas

PLATED DINNERS

All Plated Dinners include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.
All Entrées come with Chef's Choice of Starch and Seasonal Vegetables.

Soup

Tomato Herb with Basil Oil (V) (VE) (GF) (DF)	\$7.50
Curried Local Sweet Potato Velouté with Honey Cardamom Crème Fraîche (V) (GF)	\$8.00
Wild Mushroom and Tarragon Veloute (V) (GF)	\$9.00
Olive Oil, Whipped Goat Cheese	

Salad

Baby Field Green Bundle (V) (VE) (GF) (DF)	\$8.50
Cucumber Ribbon, Bassano Farms Vine Tomato Carpaccio, Watermelon Radish and a Basil, Lemon and Sherry Vinaigrette	
Mini Local Heirloom Tomato and Fresh Mozzarella (V) (GF)	\$9.75
White Balsamic Marinated Tri Color Heirloom Tomatoes, Blood Orange and Calabrian Chili Fresh Bocconcini, Basil and Asiago Pesto	
Artisan Baby Lyalta Farms Butter Leaf Wedge (V) (GF)	\$9.50
Harissa Whipped Boursin Cheese, Crispy Chermoula Chickpeas, Poached Apricots, Pickled Oyster Mushrooms, Saffron Orange Vinaigrette	


Entrée

Pan Seared Alberta HALAL Chicken Supreme (7oz) (GF) (DF)	\$27.00
Blackberry and Poblano Pepper Compote (Alcohol Free)	
Miso Marinated Salmon (DF)	\$22.00
Sesame Soba Noodles, Warm Pickled Cucumber Slaw	
Grilled Alberta AAA Sirloin Steak (6oz) (GF) (DF)	\$32.00
Achiote and Honey Marinated Sirloin, rubbed with House Steak Spice, Caramelized Shallot Jus	
Alberta AAA Beef and Chicken Duo (GF)	\$40.00
Grilled Alberta AAA Beef Tenderloin Filet (3oz) with Sour Cherry Merlot Jus and Roasted Garlic Lemon Chicken Breast (4oz) on Corn and Pepper Succotash	
Moroccan Pan Seared Tofu Medallions (V) (VE) (GF) (DF)	\$21.00
Vegan Butternut Squash and Maple Puree, Chickpea and Vegetable Tagine, Ras El Hanout and Herb Marinated Tofu Medallions	

Dessert

NY Turtle Cheesecake (V) (GF)	\$8.50
Cappuccino Crème Anglais and Vanilla Bean Whipped Cream	
Flourless Dark Chocolate Torte (V) (GF)	\$9.00
Sour Cherry Compote, Torched Marshmallow and Vanilla Bean Whipped Cream	
Peach and Blackberry Mousse Chocolate Coupe (V) (GF)	\$9.00
Creamy Ripe Peach Mousse Topped with Fresh Blackberries and Mint in a Dark Chocolate Tulip Cup	
Banana Meringue Savarin (V)	\$9.50
Banana White Chocolate Custard, Banana Caramel, Torched Meringue Drops, Maple Banana Brûlée	

Plated Dinner Pricing is Based on Three Courses (Starter, Entrée, and Dessert). Minimum of 20 People.
Prices do not include gratuity and GST and are subject to change without notice.

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

BUFFET DINNERS

All Buffet Dinners include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

Salads

Design Your Own Salad with Mixed Spring Greens and Baby Spinach Leaves

Mandarin Orange Segments, Sunflower Seeds, Toasted Almonds, Grape Tomatoes, Cucumbers, Carrots, Kalamata Olives, Chick Peas, Feta, and Parmesan Cheese with an Assortment of Dressings and Vinaigrettes

Choice of 2 Additional Salads:

Caprese Salad Boards (V) (GF)

Bassano Farms Vine Ripened Tomato, "Alberta Cheese" Bocconcini with Fresh Basil, Arugula Pesto and Balsamic Reduction

Indian Chickpea Salad (V) (VE) (GF) (DF)

Tomato, Cucumber, Carrot, Roasted Sweet Peppers in a Toasted Cumin, Cilantro and Lemon Vinaigrette

Caesar Salad

Shaved Parmesan Cheese and Garlic Herb Croutons

German Potato Salad (V) (GF) (DF)

Grainy Dijon Aioli, Dill Pickle and Chopped Egg

Mexican Charred Corn Salad (V) (GF)

Romaine, Corn, Peppers, Tomatoes, Black Beans and a Cilantro, Queso Fresco, Tajin, Avocado Lime Dressing

Saskatchewan Farro and Kale Salad (V) (VE) (DF)

Farro Grains, Chopped Kale, Heirloom Tomatoes, Diced Cucumber, Toasted Sunflower Seeds, Saskatoon Berries and Agave Champagne Vinaigrette on

Choice of Two Starches

Roasted Garlic, Sour Cream and Aged Cheddar Mashed Potatoes (V) (GF)

Garlic and Herb Roasted Baby Potatoes (V) (VE) (GF) (DF)

Brown Sugar and Ancho Roasted Sweet Potato (V) (VE) (GF) (DF)

Garden Vegetable Long Grain and Wild Rice Pilaf with Dried Fruit and Chopped Herbs (V) (VE) (GF) (DF)

Roasted Garlic, Calabrian Chili and Tomato Gluten Free

Gnocchi (V) (VE) (GF) (DF)

Wild Mushroom and Tarragon Toasted Barley Pilaf (V) (DF)

Choice of One Vegetable

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

Blood Orange and White Balsamic Roasted Zucchini and Popped

Cherry Tomato Gremolata (V) (VE) (GF) (DF)

Garlic Olive Oil Green Beans and Mini Peruvian Sweet Peppers (V) (VE) (GF) (DF)

Honey Jalapeño Buttered Corn on the Cob (V) (GF)

Za'atar and Lemon Roasted Cauliflower and Carrots (V) (VE) (GF) (DF)

Choice of One Main Entrée

Oven Seared Atlantic Salmon (MSC Certified) (GF) (DF)

Green Apple, Ginger and Saffron Broth

Pan Seared Herb and Citrus Alberta HALAL Chicken Supreme (GF) (DF)

Roasted Fennel and Peach Compote (Alcohol Free)

Line Caught Atlantic Cod (MSC Certified) (GF)

Parsnip and Roasted Garlic Butter Sauce

House Spice Rubbed HALAL Sirloin of Beef (GF) (DF)

Sliced and Served with a Rosehip and Rosemary Demi-Glace (Alcohol Free)

Dijon, Herb and Steak Spice Marinated Prime Rib (Carved) (GF) (DF)

Ancho Pepper and Smoked Tomato Jus, Horseradish

Egyptian Vegetable Curry (V) (VE) (GF) (DF)

Roasted Cauliflower, Grape Tomato, Eggplant, Green Beans, Chickpeas, Raisins, Granny Smith Apple and Apricots in a Savory Egyptian Spiced Curry. Served with Basmati Rice

Main Entrée

\$44.00

\$44.00

\$46.00

\$48.00

\$56.00

Additional Entrée

\$9.00

\$9.00

\$11.00

\$8.00

Desserts

Mini Gluten Free Lemon Meringue Tarts (V)

Triple Chocolate Brownies and Butter Tart Squares (V)

Mini Gluten Free Chocolate Cream Puffs with Raspberry White Chocolate Whipped Cream (V) (GF)

Mixed Berries and Diced Fruit (V) (VE) (GF) (DF)

Minimum of 30 people, prices are per person.
Prices do not include gratuity and GST and are subject to change without notice.

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

Cold Beverages

Regular and Diet Soft Drinks	\$2.75
Bottled Fruit Juices	\$2.75
Bottled Water	\$2.75
Pitchers of Ice Water (With Food Delivery Only)	\$3.75
Dispensers of Ice Water (With Food Delivery Only) (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$32.50
Peach, Pomegranate Punch Pomegranate Syrup and Peach (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$70.00
Yuzu Ice Tea Yuzu Concentrate and Ice Tea (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$70.00
Blackberry, Basil Infused Water Fresh Blackberries, Fresh Basil and Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$60.00
Strawberry Fields Infused Water Strawberry and Mint Infused Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$60.00
Citrus Ginger Refresher Orange, Lemon, Limes and Fresh Ginger Infused Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	\$60.00

Hot Beverage

Freshly Brewed Fair-Trade Regular Coffee With Creamers, Sugar and Stir Sticks	10 Cup Carafe	\$27.50
	50 Cups	\$137.50
	100 Cups	\$275.00
	10 Cup Carafe (Disposable)	\$40.00
Freshly Brewed Fair-Trade Decaffeinated Coffee With Creamers, Sugar and Stir Sticks	10 Cup Carafe	\$27.50
	50 Cups	\$137.50
	100 Cups	\$275.00
	10 Cup Carafe (Disposable)	\$40.00
Selection of Fair-Trade Regular and Herbal Teas With Creamers, Sugar and Stir Sticks	10 Cup Carafe	\$27.50
	50 Cups	\$137.50
	100 Cups	\$275.00
	10 Cup Carafe (Disposable)	\$40.00
Hot Chocolate	10 Cup Carafe	\$27.50
	50 Cups	\$137.50
	100 Cups	\$275.00
	10 Cup Carafe (Disposable)	\$40.00

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

Mocktails

Strawberry Thyme Lemonade

Lemonade, Fresh Muddled Thyme and Strawberry Syrup.
Garnished with Fresh Strawberries and Thyme Sprigs

Paradise Sunset

Passion Fruit, Pineapple and Cranberry Juices.
Garnished with a Orange Wheel

Watermelon Faux-ito

Fresh Watermelon Juice, Lime Juice, Mint and Simple Syrup.
Garnished with Fresh Mint and Watermelon Cubes

Citrus Fresca

Orange Juice, Lemon Juice, Exotic Citrus Syrup and Water.
Garnished with a Lemon Wheel

Blood Orange and Basil Seltzer

Blood Orange Puree, Basil Concentrate and 7-Up.
Garnished with Fresh Basil

MacEwan Cream Soda

Fresh Berries, Raspberry Syrup, Vanilla Syrup and Soda.
Garnished with a Frozen Raspberry

Glassware

Each

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00
Beverage Dispenser/Disposable Cups	\$90.00

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00
Beverage Dispenser/Disposable Cups	\$90.00

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00
Beverage Dispenser/Disposable Cups	\$90.00

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00
Beverage Dispenser/Disposable Cups	\$90.00

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00

Water Goblet	\$3.00
Champagne Flute	\$3.50
Martini Glass	\$4.00

Additional Glassware Rental Charges May Apply for Champagne and Martini Glasses.
Please speak with our Event Coordinators for a Quotation.
Prices do not include gratuity and GST and are subject to change without notice.

WINE AND BAR SERVICE

Red Wines

	<u>Bottle</u>
Jackson Triggs, Proprietors Selection, Cabernet Sauvignon, British Columbia, Canada	\$32.00
Cono Sur, Organic Pinot Noir, Chile	\$36.00
Gnarly Head, Zinfandel, USA	\$40.00

White Wines

Jackson Triggs, Proprietors Selection, Pinot Grigio, British Columbia, Canada	\$32.00
Te Henga, Sauvignon Blanc, New Zealand	\$36.00
Chateau Ste Michelle, Riesling, USA	\$40.00

Sparkling

Cupcake Prosecco, Italy	\$38.00
-------------------------	---------

Bar Service

	<u>Host</u> (Exclusive of GST and Gratuities)	<u>Cash</u> (Inclusive of GST and Gratuities)
Domestic Beer	\$6.00	\$7.50
Premium /Import Beer	\$6.25	\$7.75
Coolers	\$6.25	\$7.75
House Wine (5oz)	\$6.25	\$7.75
House Liquor (1oz) - Vodka, Rye, Rum, Dark Rum, Spiced Rum, Gin and Scotch	\$6.00	\$7.50
Juice—Orange, Cranberry and Clamato	\$2.75	\$3.50
Soft Drinks	\$2.75	\$3.50

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 bartender at \$30.00 per hour, per bar, with a four hour minimum, plus applicable taxes and gratuities. Bartender levels are calculated based on a ratio of 1:100 guests.

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.

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

 Vegetarian  Vegan  Gluten Free  Dairy Free  Proudly Serving Fair Trade Coffee and Teas

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. 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 1 attendant per 150 guests (\$25.00 per hour, per attendant) with a minimum four hours per attendant. The MacEwan Conference & Event Centre assumes no responsibility for lost or stolen items.

Décor and Linen (3rd Party Vendors)

If you would like to accentuate your event with specialty linen or décor, please speak with your Event Coordinator and they can assist in recommending you to our preferred suppliers.

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 & 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 after 3:30pm. The approximate cost to park is \$8.00, 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. If you would like to charge parking to your master account, please speak with your Event Coordinator for pricing and parking code.

Taxes and Gratuity Charges

All federal and Provincial taxes, and applicable gratuities applied to all items. Room rental and all food and beverage are subject to applicable taxes and a 17% gratuity charges.

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:

<u>Day of Function</u>	<u>Guarantee Due on the Preceding</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. Venue will charge for actual attendance in the event of additional unguaranteed attendees.

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 Re:Sound which represents the copyrighted performance work of Performance Artists and Record Companies for the use of music during an event.

	<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

Menu Publish Date: August 29, 2022