

VERSATILE VENUE
EXCEPTIONAL VALUE
INSPIRED SERVICE
QUALITY CATERING



ON CAMPUS
CATERING MENU



MacEwan
conference & event centre

OUR TEAM

Amy Hugo
Director of Sales

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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



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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).

Vegetarian 

Vegan 

Gluten Free 

Dairy Free 

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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.



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
\$16.75 (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, and Everything Bagel
Seasoning (GF)
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$20.00

Breakfast Biscuit Buffet

Buttermilk Biscuit Sandwich, Chicken Sausage Patty, Apple and
Onion Jam, Chive and Mozzarella Frittata
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
\$20.00

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
\$24.00



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



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BUILD YOUR OWN BREAKFAST

Bakery

	Dozen	Individual
Assorted Breakfast Muffins (V) Blueberry, Chocolate Chip, Raspberry Yogurt or Oatmeal Apple	\$36.00	\$3.00
Assorted Mini Muffins (V) Blueberry, Chocolate Chip, Toffee Apple	\$30.00	\$2.50
Gluten Free House Made Muffins (V)(VE)(GF)(DF) Mixed Berry or Double Chocolate	\$45.00	\$3.75
Assorted Mini French Breakfast Pastries (V)	\$39.00	\$3.25
Assorted Mini French Butter Croissants (V)	\$39.00	\$3.25
Mini Filled Croissants (V) Chocolate Hazelnut	\$42.00	\$3.50
MacEwan House Made Scones (V) Savory "Alberta Cheese" Cheddar and Herb or Mixed Berry Served with Churned Butter Balls	\$40.00	

Hot Breakfast Items

Fried Egg and Cheddar Buttermilk Biscuit Breakfast Sandwich (Minimum of 10) (V)	\$6.00
Buttermilk Biscuit Sandwich, Chicken Sausage Patty, Apple and Onion Jam, Chive and Mozzarella Frittata (Minimum of 10)	\$7.50
**All the Above Sandwiches can be Substituted on a Care Bakery Gluten Free Kaiser for a \$2.50 Surcharge	

Fruit

Seasonal Whole Fruit (V)(VE)(GF)(DF)	\$2.00
3" Mini Fresh Fruit Skewer (V)(VE)(GF)(DF)	\$3.75
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)	\$7.00
Fresh Sliced Seasonal Fruit and Berries Platter (V)(VE)(GF)(DF)	\$7.50

Additional

Fresh Fruit Yogurt Smoothies (V)(GF) Wild Berry and Coconut Yogurt (DF) or Mango Strawberry —5oz Portion	\$4.00
Fresh Fruit Gluten Free Granola Yogurt Parfait (V)(GF) Wild Berry and Coconut Yogurt (DF) or Mango Strawberry or Dragon Fruit and Blueberry —7oz Portion	\$5.00
Sliced Cheddar and Swiss Cheese Platter (V)(GF) Add Assorted Crackers to the Sliced Cheese tray for 0.50¢ Per Person	\$6.25
Gourmet Domestic Cheese Platter (V) 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	\$10.00
Chilled and Peeled Hard Boiled Eggs (V)(GF)(DF)	\$1.75
Individual Packaged Greek Yogurts	\$2.75

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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
\$8.00

Grilled Vegetable Charcuterie

Asparagus, Cauliflower, Grilled Squash, Oyster Mushrooms,
Carrots, Blistered Red Peppers (V)(VE)(GF)(DF)
Herb and Garlic, Orange House Made Oils
Assorted Crackers and Crostini's
Pesto and Olive Oil Marinated Mini Bocconcini (V)(GF)
Flavoured Sparking Water
\$14.00

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
\$13.00

Body and Wellness Break

Whole Strawberries and Cubed Pineapple with
Honey Vanilla Yogurt (V)(GF)
Roasted Red Pepper and Oregano Hummus (V)(VE)(GF)
with Gluten Free Crackers, Carrot and Celery Sticks
Fruit and Granola Clusters (V)(GF)(DF)
Blackberry and Basil Infused Water
\$16.00



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Pastry and Sweets

	Dozen	Individual
Assorted Squares (V) Chef's Selection of "1 Squares; Triple Chocolate Brownies, Caramel Macaroon, Butter Tart	\$30.00	\$2.50
Assorted Freshly Baked Gourmet Cookies (V) Chef's Selection of Chocolate Chunk, Double Chocolate, White Chocolate Macadamia Nut	\$30.00	\$2.50
MacEwan House Made Vegan Cookies (V)(VE)(GF)(DF) Chef's Selection of Chocolate Chip or Strawberry Jam Thumbprint	\$45.00	\$3.75
Fruit and Granola Clusters (V)(GF)(DF) House Made Gluten Free Granola, Honey, Sun-Dried Cranberries, Apricots and Coconut Clusters	\$39.00	\$3.25
Assorted Mini Filled Beignets (V) Salted Caramel, Nutella and Red Berry	\$33.00	\$2.75
Mini Gluten Free Chocolate Dipped Cream Puffs (V)(GF) Filled with Cherry White Chocolate Whipped Cream	\$36.00	\$3.00
Mini Saskatoon Berry Tarts (V) Vanilla and Orange Pastry Cream topped with Glazed Saskatoon Berries in a Mini Tart Shell	\$38.00	
Mini Lemon Meringue Tart (V)(GF) House Made Lemon Curd topped with Torched Meringue in a Mini Gluten Free Tart Shell	\$38.00	

Fresh and Savory

Seasonal Whole Fruit (V)(VE)(GF)(DF)		\$2.00
3" Mini Fresh Fruit Skewer (V)(VE)(GF)(DF)		\$3.75
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)		\$7.00
Fresh Sliced Seasonal Fruit and Berries Platter (V)(VE)(GF)(DF)		\$7.50
Fresh Fruit Yogurt Smoothies (V)(GF) Wild Berry and Coconut Yogurt (DF) or Mango Strawberry —5oz Portion		\$4.00
Fresh Fruit Gluten Free Granola Yogurt Parfait (V)(GF) Wild Berry and Coconut Yogurt (DF) or Mango Strawberry or Dragon Fruit and Blueberry —7oz Portion		\$5.00
Sliced Cheddar and Swiss Cheese Platter (V)(GF) Add Assorted Crackers to the Sliced Cheese Tray for 0.50¢ Per Person		\$6.25
Gourmet Domestic Cheese Platter (V) 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		\$10.00
Fresh Crisp Vegetable Platter (V)(GF) Basil Pesto Ranch Dip		\$7.00
Individual Bags of Kernels Buttered and Salted Popcorn (Minimum 100 Per Order) (V)(GF)		\$4.00

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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
\$21.00

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
Arugula, Balsamic Onion, Sun-Dried Tomato with Basil Mayonnaise on Focaccia
Southwest Chicken Club Wrap
Lettuce, Diced Tomato, Bacon, Cheddar Cheese, Chipotle Mayonnaise in a Tomato Tortilla
Bombay Chickpea Wrap (V)(VE)(DF)
Chickpeas, Lentils, Lettuce, Pickled Red Onion, Eggplant, Sev (Crispy Noodle), Chaat Masala with a Cilantro Chutney Hummus, 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
\$28.00

Flavours of Phuket

Pad Thai Slaw, Shredded Cabbage, Red Onion, Green Onion, Mixed Peppers, Cilantro, Daikon, Shredded Carrots, Diced Mango, Sriracha Lime Dressing (V)(VE)(GF)(DF)
Mixed Field Greens Salad with Mandarin and Ginger Dressing (V)(VE)(GF)(DF)
Thai Basil HALAL Chicken, Lemon Grass Marinated Chicken, Fried Peppers, Onions, Fried Basil, Bok Choy (GF)(DF)
Massaman Curry, Potatoes, Carrots and Green Beans (GF)(DF)
Coconut Rice (V)(VE)(GF)(DF)
Assorted Dessert Squares
Mango, Lime and Mint Coconut Whip Tarts
Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
\$34.00 (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.

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Santorini Picnic

Mediterranean Tri-Color Fusilli Salad, Grape Tomatoes, Kalamata Olives, Cucumbers, Roasted Red Peppers, Feta, Preserved Lemon and Roasted Garlic Dressing

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

\$34.00

Taste of Tuscany

Kale and Romaine Salad, Parmesan Cheese, Blistered Grape Tomatoes, Apple Cider and Charred Onion Dressing (V)(GF)

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)

Penne Aglio E Olio, Roasted Garlic, Cracked Black Pepper, Shaved Parmesan, Fresh Herbs (V)

Grilled Chicken Breast, Charred Tomato, Oregano, and Caper Compote (GF)(DF)

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

\$35.00

*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)(GF)(DF)

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)(GF)(DF)

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

\$32.50

*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.

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'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
\$36.00

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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) 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	\$9.75
Gourmet Sandwiches and Wraps Choice of One Type from: Slow Roasted Beef Baguette, Bombay Chickpea Wrap, Smoked Turkey Bacon Club Wrap, Piri Piri Chicken Wrap, Southwest Chicken Club (+\$0.50), Smoked Pastrami Sandwich (+\$0.50)	\$10.50

Boxed Lunch Add On

Build your own boxed lunches requires a minimum of 15 per add on type	Each
Fresh Baked Gourmet Cookie (V)	\$2.50
MacEwan House Made Vegan Cookies (V)(VE)(GF)(DF)	\$3.75
Fruit and Cashew Granola Clusters (V)(GF)(DF)	\$3.25
Seasonal Whole Fruit (V)(VE)(GF)(DF)	\$2.00
Fruit Cup (V)(VE)(GF)(DF)	\$3.50
Individual Fruit Greek Yogurt (V)(GF)	\$2.75

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 (V)(VE)(GF)(DF)	\$5.50
German Potato Salad (V)(GF)	\$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	\$3.00
Bottled Fruit Juices	\$3.00
Bottled Water	\$3.00

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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 (V)(VE)(GF)(DF)	\$8.00
Roasted Cauliflower, Chive and Goat Cheese Velouté (V)(GF)	\$9.00
Roasted Butternut Squash Puree (V)(GF)	\$8.50
Spiced Pumpkin Seeds and a Maple and Tarragon Crème Fraiche	

Salad

Baby Field Green Bundle (V)(VE)(GF)(DF)	\$9.25
Cucumber Ribbon, Red Quinoa, Blistered Grape Tomatoes, Purple Radish, and a Dijon and Thyme Vinaigrette	
Canadian Farro Salad (V)(VE)(DF)	\$9.75
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 (V)(GF)	\$9.75
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 (GF)(DF)	\$24.00
Steamed Jasmine Rice with Egg and Pineapple	
Pan Seared HALAL Alberta Chicken Supreme (7oz) (GF)(DF)	\$32.00
Charred Tomato and Oregano Jam	
Grilled Alberta AAA Sirloin Steak (6oz) (GF)(DF)	\$36.00
Rubbed with our House Steak Spice and a Merlot Button Mushroom Demi-Glace	
Miso Marinated Salmon (DF)	\$32.00
Cantonese Style Noodles, Warm Pickled Cucumber Slaw	
Vegan Bolognese (V)(VE)(GF)(DF)	\$23.00
Zucchini, Eggplant, Roasted Peppers, San Marzano Tomatoes, Carrots, Polenta Rounds, Fried Chickpeas with a Micro Salad and Herb Oil	

Dessert

NY Turtle Cheesecake (V)(GF)	\$9.00
Cappuccino Crème Anglais and Vanilla Bean Whipped Cream	
Chocolate Decadence Cake	\$10.50
Espresso Whipped Cream, Raspberry and Mint Compote	
Peach and Blackberry Mousse Tart	\$10.50
Blackberry Compote topped with a Creamy Peach Mousse in a Vanilla Tart with Caramelized Peaches	

Plated Luncheon Pricing is Based on Three Courses (Starter, Entrée, and Dessert). Minimum of 20 people.
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Cold Hors D'Oeuvres

Stuffed Mini Sweet Peppadew Peppers (V)(VE)(GF)(DF) Stuffed with Rosemary and Lemon Hummus	\$31.00
Roasted Cherry Tomato and Pistachio Stuffed Cucumber Cup (V)(VE)(GF)(DF)	\$30.00
Field Mushroom and Goat Cheese Phyllo Cups (V) Roasted Portobello, Oyster, Cremini and Button Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with White Balsamic Goat Cheese	\$31.00
Beet Tartar Basket (VE)	\$32.00
Asparagus Wrapped with Prosciutto (GF)(DF)	\$34.00
Tomato and "Alberta Cheese" Burrata Crostini (V) Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto	\$31.00
Watermelon and Queso Cheese Skewers with Mint Pesto and Sprinkled with Tajin (V)(GF)	\$31.00
Miso and Soy Marinated Prawn Skewer with Wasabi, Cocktail Sauce Aioli (MSC Certified) (GF)	\$34.00
California Rolls with Soy, Pickled Ginger and Wasabi (MSC Certified) (GF)(DF)	\$35.00
"Taste of the Land" Butternut Squash Tartlet with Maple Nutmeg Candied Walnuts (V)	\$32.00

Hot Hors D'Oeuvres

Vegetable Spring Rolls with Plum Sauce (V)(VE)(DF)	\$25.00
Vegan Corn and Jalapeno Fritters with a Red Pepper Relish (V)(VE)(DF)	\$25.00
Indian Cocktail Vegetable Samosas with Mango Chutney (V)(VE)(DF)	\$27.00
Vegetable Gyoza with Sesame and Scallion Slaw, Ponzu Sauce (VE)	\$27.00
Spinach and Feta Spanakopita with Tzatziki Sauce (V)	\$29.00
Sweet Pea, Parmesan and Rosemary Arancini (V) Sweet Pea Risotto Balls breaded and fried to a Golden Brown. Served with Basil Tomato Sauce	\$33.00
Chicken and Waffle Bites, drizzled with Apple Honey	\$35.00
Bulgogi Marinated Chicken Satay, Kimchi Aioli (GF)(DF)	\$34.00
'Taste of the Land' Local Alberta Bison, Caramelized Onion Meatballs, Choke Cherry, Sage Gastrique (GF)(DF)	\$41.00
Mini Beef Wellingtons	\$40.00
Smoked Beef Brisket Slider, Homemade BBQ Sauce, Crispy Onions	\$42.00

Pricing is Per Dozen. Minimum Order of Three Dozen Per Type of Hors D'Oeuvres.
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Dip Platters

Roasted Red Pepper and Oregano Hummus (V)(VE)(DF) Toasted Za'atar Spiced Pita Chips	\$6.50
Roasted Corn and Fire Roasted Tomato Bruschetta (V)(VE)(DF) Garlic Olive Oil Crostini and Gluten Free Crackers	\$6.50

Reception Additions

3" Mini Fruit Skewer (V)(VE)(GF)(DF)	\$3.75
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)	\$7.00
Fresh Sliced Seasonal Fruit and Berries Platter (V)(VE)(GF)(DF)	\$7.50
Sliced Cheddar and Swiss Cheese Platter (V)(GF) Add Assorted Crackers to the Sliced Cheese tray for 0.50c Per Person	\$6.25
Gourmet Domestic Cheese Platter (V) 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	\$10.00
Fresh Crisp Vegetable Platter (V)(GF) Basil Pesto Ranch Dip	\$7.00
Gluten Free Tortilla Chips and Salsa (V)(VE)(GF)(DF) Add Guacamole for \$2.00 Per Person	\$5.00
Rocky Mountain Charcuterie Board 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	\$17.00

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 (DF) Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 50 People, 3oz Per Person)	\$400.00
Herb Crusted Alberta Prime Rib (DF) Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 40 People, 3oz Per Person)	\$500.00
Brown Sugar and Pommery Mustard Glazed Bone In Gammon Ham (DF) Dinner Rolls, Butter, Horseradish, Dijon and Grainy Mustard (Serves 40 People, 3oz Per Person)	\$275.00

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RECEPTION PACKAGES

Package #1

(Minimum 20 People)

\$31.00

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)

\$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

Package #3

(Minimum 20 People)

\$45.00

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)

\$50.00

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



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Pizza

Our Classic Pizzas are 16 Inches with 12 Slices Per Pizza

Classic Pepperoni and Mozzarella Cheese	\$28.00
Hawaiian Honey Ham, Pineapple, and Mozzarella Cheese	\$28.00
Four Cheese (V) Parmesan, Cheddar, Mozzarella and Feta Cheeses	\$28.00
All Dressed Pepperoni, Ham, Green Peppers, Red Onion, Mushrooms, Black Olives and Mozzarella Cheese	\$31.00
Grilled Vegetable (V) Grilled Portobello Mushrooms, Peppers, Red Onion, Zucchini, Black Olives, Mozzarella and Feta Cheeses	\$31.00
BBQ Chicken Red Onion, Roasted Red Peppers, HALAL Chicken Breast Strips, House Made BBQ Sauce, and Mozzarella Cheese	\$31.00
Beef Taco Seasoned Ground Taco Beef, Chunky Salsa Base, Red Onion, Roasted Red Peppers and Mozzarella Cheese	\$31.00
Meat Supreme Honey Ham, Bacon, Pepperoni, Tomato Sauce and Mozzarella Cheese	\$31.00

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 (GF) Gluten Free Pepperoni and Cheese on a Gluten Free Crust	\$34.50
Four Cheese Gluten Free (V)(GF) Parmesan, Cheddar, Mozzarella and Feta Cheeses on a Gluten Free Crust	\$34.50
Grilled Vegetable Gluten Free (V)(GF) Grilled Portobello Mushrooms, Peppers, Red Onion, Zucchini, Black Olives, Mozzarella and Feta Cheeses on a Gluten Free Crust	\$34.50
BBQ Chicken Gluten Free (GF) Red Onion, Roasted Red Peppers, HALAL Chicken Breast Strips, House Made BBQ Sauce and Mozzarella Cheese on a Gluten Free Crust	\$34.50

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

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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)	\$8.00
Curried Local Sweet Potato Puree with Honey Cardamom Crème Fraîche (V)(GF)	\$9.00
Wild Mushroom and Tarragon Velouté (V)(GF) Olive Oil, Whipped Goat Cheese	\$9.50

Salad

Baby Field Green Bundle (V)(VE)(GF)(DF) Cucumber Ribbon, Red Quinoa, Blistered Grape Tomatoes, Purple Radish, and a Dijon and Thyme Vinaigrette	\$9.25
Mini Local Heirloom Tomato and Fresh Mozzarella (V)(GF) White Balsamic Marinated Tri Color Heirloom Tomatoes, Basil Oil, Fresh Bocconcini, Roasted Pumpkin Seeds, Sun-Dried Tomato and Asiago Pesto	\$10.25
Beet and Citrus Salad (V)(GF) Red and Golden Beets with Orange Segments, Whipped Feta, Micro Herb Salad and Sage Oil	\$10.00

Entrée

Pan Seared Alberta HALAL Chicken Supreme (7oz) (GF)(DF) Chipotle and Peach Jus (Alcohol Free)	\$32.00
Miso Marinated Salmon (DF) Cantonese Style Noodles, Warm Pickled Cucumber Slaw	\$32.00
Grilled Alberta AAA Sirloin Steak (6oz) (GF)(DF) Achiote and Honey Marinated Sirloin, rubbed with House Steak Spice, Caramelized Shallot Jus	\$36.00
Alberta AAA Beef and Chicken Duo (GF) Grilled Alberta AAA Beef Tenderloin Filet (3oz) with Sour Cherry Merlot Jus and Roasted Garlic Lemon Chicken Breast (4oz) on Corn and Pepper Succotash	\$52.00
Vegan Bolognese (V)(VE)(GF)(DF) Zucchini, Eggplant, Roasted Peppers, San Marzano Tomatoes, Carrots, Polenta Rounds, Fried Chickpeas with a Micro Salad and Herb Oil	\$23.00

Dessert

NY Turtle Cheesecake (V)(GF) Cappuccino Crème Anglais and Vanilla Bean Whipped Cream	\$9.00
Chocolate Decadence Cake Espresso Whipped Cream, Raspberry and Mint Compote	\$10.50
Peach and Blackberry Mousse Tart Blackberry Compote topped with a Creamy Peach Mousse in a Vanilla Tart with Caramelized Peaches	\$10.50
Goats Cheese Cheesecake Goats Cheese, Graham Cracker Crumble, Salted Caramel and Amirani Cherries	\$10.50

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

Cucumber and Herb Salad (V)(GF)

Cucumbers, Red Onion, Mint, Chives, Dill, Caraway Yogurt Dressing

Mexican Charred Corn Salad (V)(GF)

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

Pad Thai Slaw (V)(VE)(GF)(DF)

Shredded Cabbage, Red Onion, Green Onion, Mixed Peppers, Cilantro, Daikon, Shredded Carrots, Diced Mango, Sriracha Lime Dressing

Choice of Two Starches

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

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

Dukkah Spiced Sweet Potato, Pomegranate Molasses (V)(VE)(GF)(DF)

Garden Vegetable Long Grain 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)

Orange Oil 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)

Roasted Rainbow Carrots, Tahini and Sumac Drizzle

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

Za'atar and Lemon Roasted Cauliflower and Broccoli

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

Choice of One Main Entrée

	<u>Main Entrée</u>	<u>Additional Entrée</u>
Oven Seared Atlantic Salmon (MSC Certified) (GF)(DF) Caramelized Apple and Fennel Slaw	\$52.00	\$12.00
Pan Seared Herb and Citrus Alberta HALAL Chicken Supreme (GF)(DF) Salsa Verde Cream drizzled with Ancho Gastrique (Alcohol Free)	\$52.00	\$12.00
Line Caught Atlantic Cod (MSC Certified) (GF) Parsnip and Roasted Garlic Butter Sauce	\$53.00	\$13.00
House Spice Rubbed HALAL Sirloin of Beef (GF)(DF) Sliced and Served with a Sour Cherry Demi-Glace (Alcohol Free)	\$55.00	
Dijon, Herb and Steak Spice Marinated Prime Rib (Carved) (GF)(DF) Smoked Tomato and Thyme Jus, Horseradish	\$60.00	
Sweet Potato Coconut Curry (V)(VE)(GF)(DF) Roasted Sweet Potato, Cauliflower, Chickpeas, Indian Coconut Curry Broth, Cilantro Pesto, Basmati Rice		\$10.00

Desserts

Mango, Lime and Mint Coconut Whip Tarts (V)

Triple Chocolate Brownies and Butter Tart Squares (V)

Mini Gluten Free Chocolate Dipped Cream Puffs with Cherry White Chocolate Whipped Mousse (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



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Cold Beverages

Regular and Diet Soft Drinks	\$3.00
Bottled Fruit Juices	\$3.00
Bottled Water	\$3.00
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	\$30.00
	50 Cups	\$150.00
	100 Cups	\$300.00
	10 Cup Carafe (Disposable)	\$40.00
Freshly Brewed Fair-Trade Decaffeinated Coffee With Creamers, Sugar and Stir Sticks	10 Cup Carafe	\$30.00
	50 Cups	\$150.00
	100 Cups	\$300.00
	10 Cup Carafe (Disposable)	\$40.00
Selection of Fair-Trade Regular and Herbal Teas With Creamers, Sugar and Stir Sticks	10 Cup Carafe	\$30.00
	50 Cups	\$150.00
	100 Cups	\$300.00
	10 Cup Carafe (Disposable)	\$40.00
Hot Chocolate	10 Cup Carafe	\$30.00
	50 Cups	\$150.00
	100 Cups	\$300.00
	10 Cup Carafe (Disposable)	\$40.00

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

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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

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

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Martini Glass	\$4.00
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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	\$37.00
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	\$37.00
Chateau Ste Michelle, Riesling, USA	\$40.00

Sparkling

Cupcake Prosecco, Italy	\$39.00
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Bar Service

	<u>Host</u> (Exclusive of GST and Gratuities)	<u>Cash</u> (Inclusive of GST and Gratuities)
Domestic Beer	\$6.25	\$7.75
Premium /Import Beer	\$6.50	\$8.00
House Wine (5oz)	\$6.50	\$8.00
House Liquor (1 oz) - Vodka, Rye, Rum, Dark Rum, Spiced Rum, Gin and Scotch	\$6.25	\$7.75
Juice—Orange, Cranberry and Clamato	\$3.00	\$3.75
Soft Drinks	\$3.00	\$3.75

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.

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 19, 2024