

VERSATILE VENUE  
EXCEPTIONAL VALUE  
**INSPIRED SERVICE**  
QUALITY CATERING



**A TASTE OF THE LAND**

Menus Inspired by Local Indigenous Cuisine and Culture



Hello • Óki • Tansí • UMBÁ-WATHITCH • Danitáda • ?EDLÁNET'E • Kwehkwe • Ahnēēn • BOŪS-HOŪ • Hello • Óki • Tansí • UMBÁ-WATHITCH • Danitáda • ?EDLÁNET'E • Kwehkwe • Ahnēēn • BOŪS-HOŪ • Hello • Óki • Tansí • UMBÁ-WATHITCH • Danitáda • ?EDLÁNET'E • Kwehkwe • Ahnēēn • BOŪS-HOŪ • Hello • Óki • Tansí • UMBÁ-WATHITCH • Danitáda • ?EDLÁNET'E • Kwehkwe • Ahnēēn • BOŪS-HOŪ • Hello • Óki • Tansí • UMBÁ-WATHITCH • Danitáda • ?EDLÁNET'E • Kwehkwe • Ahnēēn • Tansí • Hello •



# A TASTE OF THE LAND

## Inspired by Local Indigenous Cuisine and Culture

We would like to take this opportunity to acknowledge the traditional territories of the Blackfoot and the people of Treaty 7 region in Southern Alberta, which includes the Siksika, the Piikuni, the Kainai, the Tsuut'ina, and the Stoney Nakoda First Nations. We would also like to note that the University of Calgary is situated on land adjacent to where the Bow River meets the Elbow River, and that the traditional Blackfoot name of this place is "Mohnkinstsis" which we now call the City of Calgary. The City of Calgary is also home to Metis Nation of Alberta, Region III. This menu was inspired by our local Aboriginal Communities in consultation with the Native Centre of the University of Calgary.



Sage

# A LA CARTE - LUNCHES

## A la Carte Options

Fried Bannock with House Made Saskatoon Berry Jam (V)	\$4.50
Baked Bannock with House Made Saskatoon Berry Jam (V)	\$4.50
Chilled Saskatoon Berry Soup (5oz) (V)(VE)(GF)(DF)	\$5.00
Chilled Mixed Berry Soup (5oz) (V)(VE)(GF)(DF)	\$5.00
Chilled Choke Cherry and Blueberry Soup (5oz) (V)(VE)(GF)(DF)	\$5.00

## Grilled Chicken

Baked Bannock with Whipped Butter and House Made Saskatoon Berry Jam (V)  
Field Greens Salad with Field Berry Vinaigrette (V)(VE)(GF)(DF)  
Herb Roasted Chicken Breast with Wild Berry and Sage Compote (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 Selection of Teas  
\$35.00

## Bison Stew

Baked Bannock with Whipped Butter and House Made Saskatoon Berry Jam (V)  
Field Greens Salad with Field Berry Vinaigrette (V)(VE)(GF)(DF)  
Bison Stew with Root Vegetables (GF)(DF)  
Wild Rice Pilaf with Dried Berries and Fresh Herbs (V)(VE)(GF)(DF)  
Seasonal Vegetables (V)(VE)(GF)(DF)  
Saskatoon Berry Tartlets (V)  
Freshly Brewed Fair Trade Regular and Decaffeinated Coffee Selection of Teas  
\$37.00

## Build Your Own Bison Bannock Burger

House Made Potato Chips (V)  
Field Greens Salad with Field Berry Vinaigrette (V)(VE)(GF)(DF)  
Bison Bannock Burgers  
Ketchup, Mustard, Mayo, Saskatoon Berry Relish, Onions, Lettuce, Tomato, Cheddar Cheese (V)  
Seasonal Vegetables (V)(VE)(GF)(DF)  
Mini Cinnamon Sugar Fried Bannock with Mixed Berry Sauce (V)  
Freshly Brewed Fair Trade Regular and Decaffeinated Coffee Selection of Teas  
\$39.00

Minimum of 15 people per order, prices are per person unless  
otherwise noted. 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

All Plated Lunches include Bannock with Whipped Butter and House Made Saskatoon Berry Jam , Freshly Brewed Fair Trade Regular and Decaffeinated Coffee and Selection of Teas.

## Appetizer

(Selection of One for the Group)

Corn and Sage Chowder (V)(GF)  
Sage Oil and Puffed Wild Rice

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

## Entrée

(Selection of One for the Group)

Herb Roasted Chicken Breast (GF) \$41.00  
Herb Roasted Chicken Breast with a Wild Berry Glaze, Roasted Root Vegetable Hash

Grilled 6oz Beef Sirloin Steak (GF) \$44.00  
Grilled 6oz Beef Sirloin Steak with Wild Mushroom Gravy, Wild Rice Cake and Sweet Roasted Baby Carrots

Grilled 6oz Bison Steak (GF) \$53.00  
Grilled 6oz Bison Steak with Saskatoon Berry and Sage Jus, Wild Rice Cake and Sweet Roasted Baby Carrots

Mason Jar Maple Cheesecake (V)  
Spiced Pear Compote

Individual Saskatoon Berry Tart (V)  
Vanilla Cream

Barry Bannock Bread Pudding (V)  
Birch Syrup Crème Angles

Apple and Saskatoon Berry Trifle (V)  
Juniper Berry Syrup

Minimum of 20 people per order, prices are per person unless otherwise noted. Prices do not include gratuity and GST and are subject to change without notice.

 Vegetarian  Vegan  Gluten Free  Dairy Free



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# RECEPTION AND BUFFET DINNER

## Reception

(Pricing is Per Dozen. Minimum Order of Three Dozen Per Type of Hors D'Oeuvres—Served Stationed)

### Cold

Per Dozen

Butternut Squash Tartlet with Maple Nutmeg Candied Walnuts (V)	\$33.00
Bison Carpaccio on Garlic Crostini with Saskatoon Jelly and Micro Greens	\$42.00

### Hot

Nutmeg and Prairie Herb Roasted Carrot and Roasted Garlic Parsnip Puree Spoons (V)(GF)	\$30.00
Bison and Caramelized Onion Meatballs with Choke Cherry and Sage Gastrique (GF)(DF)	\$41.00

## Buffet Dinner

Baked Bannock with Whipped Butter and House Made Saskatoon Berry Jam (V)  
Field Greens Salad with Field Berry Vinaigrette (V)(VE)(GF)(DF)  
Wild Rice and Roasted Root Vegetable Salad with Dried Berries (V)(VE)(GF)(DF)  
Grilled Herb Chicken Breast with Corn and Wilted Arugula Green Succotash (GF)(DF)  
Roasted Bison Sirloin Steaks (3oz) with Sage and Onion Demi-Glace (GF)(DF)  
Roasted Squash with Herbs, Cinnamon and Nutmeg (V)(VE)(GF)(DF)  
Roasted Baby Potatoes with Cracked Pepper and Fresh Herbs (V)(VE)(GF)(DF)  
Seasonal Vegetables (V)(VE)(GF)(DF)  
Saskatoon Berry Crumble with Vanilla Cream (V)  
Mini Cranberry Filled Chocolate Cups (V)(GF)  
Mini Cinnamon Sugar Fried Bannock with Mixed Berry Sauce (V)  
Freshly Brewed Fair Trade Regular and Decaffeinated Coffee and a Selection of Teas  
\$63.00

Buffet Dinner is a Minimum of 30 people; prices are per person unless otherwise noted. Prices do not include gratuity and GST and are subject to change without notice.

 Vegetarian  Vegan  Gluten Free  Dairy Free



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# PLATED DINNER

All Plated Dinners include Bannock with Whipped Butter and House Made Saskatoon Berry Jam , Freshly Brewed Fair Trade Regular and Decaffeinated Coffee and Selection of Teas.

## Appetizer

(Selection of One for the Group)

Corn and Sage Chowder (V)(GF)  
Sage Oil and Puffed Wild Rice

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

Flavours of the Land Soup (GF)(DF)  
Beef and Prairie Vegetable

Arugula and Baby Greens Salad (V)(VE)(GF)(DF)  
Fresh Berries and Dijon Mustard Cranberry Dressing

## Entrée

(Selection of One for the Group)

Herb Roasted Chicken Breast with Field Mushroom Jus (GF)(DF) \$41.00  
Roasted Root Vegetable Hash

Slow Roasted Game Hen with Choke Cherry Glaze (GF)(DF) \$48.00  
Wild Rice, Corn, Butternut Squash Pilaf and Sweet Roasted Baby Carrots

Grilled 6oz Bison Steak with Saskatoon Berry and Sage Jus (GF) \$53.00  
Wild Rice Cake and Sweet Roasted Baby Carrots

6 Hour Braised Elk Shank with Caramelized Onion and Saskatoon Berry Reduction (GF) \$69.50  
Spelt, Roasted Corn Pilaf and Sweet Roasted Baby Carrots

Grilled 6oz Bison Tenderloin Steak with Wild Mushroom and Dried Blueberry Compote (GF) \$69.50  
Wild Rice Cake and Sweet Roasted Baby Carrots

## Dessert

(Selection of One for the Group)

Mason Jar Maple Cheesecake (V)  
Spiced Pear Compote

Barry Bannock Bread Pudding (V)  
Birch Syrup Crème Angles

Individual Saskatoon Berry Tart (V)  
Vanilla Cream

Apple and Saskatoon Berry Trifle (V)  
Juniper Berry Syrup

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

 Vegetarian  Vegan  Gluten Free  Dairy Free



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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. 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. 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.

## 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 (\$25.00 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 (3rd Party Vendors)

If you would like to enhance your event with speciality linens 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 Students' Union Event Coordinator. If equipment malfunctions, it is the responsibility of the Students' Union 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 three to five 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. Should you require parking passes for your attendees, please speak with your Event Coordinator. For more information on parking: (<http://www.ucalgary.ca/parking/>)

## 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. 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. 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 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.



## 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



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For booking event space or A Taste of the Land catering please contact:

**MacEwan Conference and Event Centre**

University of Calgary

MSC 318, 2500 University Drive NW

Calgary, Alberta T2N 1N4

Email: [events@macewancentre.com](mailto:events@macewancentre.com)

Phone: 403-210-9375

[www.macewancentre.com](http://www.macewancentre.com)



Dream Catcher