

VERSATILE VENUE
EXCEPTIONAL VALUE
INSPIRED SERVICE
QUALITY CATERING

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 **Manager, Event & Catering Services**

(403) 220 7828
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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 Yogurt (V)(GF)
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$17.75

Prairie Continental

Assorted Fresh Baked Breakfast Pastries (V)
Assorted Mini Muffins
Smoked Turkey Platter (GF)(DF)
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)
Truffle and Chive Devilled Eggs (GF)(V)
Orange Juice
Freshly Brewed Fair-Trade Regular and Decaffeinated
Coffee and a Selection of Fair-Trade Teas
\$21.00

Breakfast Sandwich Buffet

Croissant Bun, Chicken and Roasted Peppers Sausage Patty, Fried
Egg, Jalapeno Havarti with Fire Roasted Tomato and Onion Jam.
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
\$21.00

Rocky Mountain Breakfast

Scrambled Eggs with Chives (V)(GF)(DF)
Crispy Peppered Bacon (GF)(DF)
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
\$25.00



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

BUILD YOUR OWN BREAKFAST

Bakery

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

Hot Breakfast Items

Minimum of 15 per order, per type

Fried Egg and Cheddar Croissant Breakfast Sandwich (V) \$6.50

Croissant Bun Sandwich, Chicken and Roasted Peppers Sausage Patty, Fried Egg, Jalapeno Havarti, with Fire Roasted Tomato and Onion Jam. \$8.00

**All the Above Sandwiches can be Substituted on a Care Bakery Gluten Free Kaiser for a \$2.50 Surcharge

***Add on a Hash Brown Potato Patties to your Breakfast Sandwich for \$2.50 Surcharge, served on the side

Fruit

Seasonal Whole Fruit (V)(VE)(GF)(DF)	\$2.00
3" Mini Fresh Fruit Skewer (V)(VE)(GF)(DF)	\$4.00
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)	\$7.50

Additional

Fresh Fruit Yogurt Smoothies Yuzu and Coconut Yogurt (V)(VE)(GF)(DF) or Blueberry (V)(GF) —5oz Portion	\$4.00
Fresh Fruit Gluten Free Granola Yogurt Parfait Wild Berry and Coconut Yogurt (V)(VE)(GF)(DF) or Mango Strawberry (V)(GF) or Blueberry Yuzu (V)(GF) —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, Smoked Cheddar, Quebec Brie, 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
Sliced Smoked Turkey Platter (GF)(DF)	\$3.00
Individual Packaged Yogurts	\$2.75

Minimum of 12 people per order, 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

Cookie Break

Assorted Fresh Baked Cookies (V)
 Chefs Selection of Gluten Free and Vegan Cookies
 (V)(VE)(GF)(DF)
 Freshly Brewed Fair-Trade Regular and Decaffeinated
 Coffee and a Selection of Fair-Trade Teas
 \$8.00

Truly Canadian Break

Assorted Mini Maple Donut
 Maple Sea Salt Fudge
 Freshly Brewed Fair-Trade Regular and Decaffeinated
 Coffee and a Selection of Fair Trade Teas
 \$13.00

Grilled Vegetable Charcuterie

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

Body and Wellness Break

Cubed Melons and Blueberries (V)(VE)(GF)(DF)
 Preserved Lemon, Zatar and Parsley Hummus (V)(VE)(GF)(DF)
 with Gluten Free Crackers, Carrot and Celery Sticks
 Fruit and Granola Clusters (Contains Nuts) (V)(GF)(DF)
 Blackberry and Basil Infused Water
 \$16.00

Snack Station

Movie Theater Popcorn (V)(VE)(GF)(DF)
 Selection of Popcorn Seasoning
 Kettle Chips (V)(VE)(GF)(DF)
 Twizzlers (V)(VE)(DF)
 Smarties (V)
 Chocolate Chips (V)(GF)
 Skittles (V)(VE)(GF)(DF)
 Selection of Soft Drinks
 \$15.00



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

Pastry and Sweets

	Dozen	Individual
Assorted Squares (V) Chef's Selection of "1 Squares; Fudge Brownies, Nanaimo Bar, 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 Double Chocolate Chip or Strawberry Jam Thumbprint	\$45.00	\$3.75
Fruit and Granola Clusters (Contains Nuts) (V)(GF)(DF) House Made Gluten Free Granola, Honey, Sun-Dried Cranberries, Cashews, Apricots and Coconut Clusters	\$45.00	\$3.75
Chocolate Dipped Madeleines (V) Salted Caramel Chocolate Drizzle	\$39.00	\$3.25
Mini Gluten Free Dark Chocolate Dipped Cream Puffs (V)(GF) Filled with Passion Fruit Mousse	\$39.00	\$3.25
Mini Saskatoon Berry Tarts (V)(GF) Vanilla and Orange Pastry Cream topped with Glazed Saskatoon Berries in a Gluten Free Mini Tart Shell	\$40.00	
Mini Chocolate Tiramisu Rolled Wafers (V) Filled with Espresso and Mascarpone Mousse in Chocolate Rolled Wafers	\$39.00	
Mini Honey Pistachio Cannoli (V) Whipped Pistachio and Honey Mascarpone	\$39.00	

Fresh and Savory

Seasonal Whole Fruit (V)(VE)(GF)(DF)	\$2.00
3" Mini Fresh Fruit Skewer (V)(VE)(GF)(DF)	\$4.00
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)	\$7.50
Fresh Fruit Yogurt Smoothies Yuzu and Coconut Yogurt (V)(VE)(GF)(DF) or Blueberry (V)(GF)—5oz Portion	\$4.00
Fresh Fruit Gluten Free Granola Yogurt Parfait Wild Berry and Coconut Yogurt (V)(VE)(GF)(DF) or Mango Strawberry (V)(GF) or Blueberry Yuzu (V)(GF) —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, Smoked Cheddar, Quebec Brie, 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) Sundried Tomato 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 Cucumber, Grape Tomato, Carrots and Mandarin Segments with Tuscan Sundried Tomato Dressing (V)(VE)(GF)(DF)
Chef's Choice 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
\$23.00

Deluxe Sandwich and Wrap Express

Mixed Field Greens Salad with Cucumber, Grape Tomato, Carrots and Mandarin Segments with Tuscan Sundried Tomato Dressing (V)(VE)(GF)(DF)
House Made Potato Chips with Smoky Ancho Lime Dip (V)
Slow Roasted Beef Sandwich
Sliced Roast Beef, Smoked Cheddar, Sun-Dried Tomato Aioli, Artisan Greens and Torn Basil on Focaccia
Smoked Turkey Wrap
Smoked Turkey, Swiss Cheese, Spinach, Tomato and Honey Dijon on a Whole Wheat Tortilla
Artichoke and Tomato Sandwich (V)(VE)(DF)
Grilled and Marinated Artichokes, Heirloom Tomatoes, Vegan Feta, Arugula, White Balsamic Drizzle, Basil and Black Olive Pesto On A Onion Beet Bread
Assorted Fresh Baked Cookies (V)
Assorted Dessert Squares (V)
Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
\$29.50

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, Shaved Napa Cabbage (GF)(DF)
Massaman Curry, Potatoes, Carrots and Green Beans (V)(VE)(GF)(DF)
Coconut Rice (V)(VE)(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
\$37.00

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

Minimum of 20 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



The Spice Route

Kachumber Salad with Heirloom Tomatoes, Persian Cucumber, Red Onion, Fresh Coriander, Toasted Cumin, Chaat Masala, Sea Salt, Fresh Lemon Juice and Iceberg Lettuce (V)(VE)(GF)(DF)
Mixed Greens, Diced Mango, Mint Leaves, Roasted Red Peppers with a Vadouvan Vinaigrette (V)(VE)(GF)(DF)
Tandoori Chicken Thighs with a Cilantro and Tamarin Drizzle (GF)(DF)
Chana Masala with Slow-Simmered Chickpeas in a Spiced Tomato-Onion Gravy with Roasted Cumin, Ginger, Garlic, Garam Masala and Fresh Coriander (V)(VE)(GF)(DF)
Cumin Scented Rice (V)(VE)(GF)(DF)
Vegetable Samosa with Mango Chutney (1 piece) (V)(VE)(DF)
Gulab Jamun Cheesecake (V)
Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
\$37.00

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)
Honey Pistachio Cannoli (V)
Assorted Dessert Squares (V)
Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
\$38.00

*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 Mango Salad with Sweet Ripe Mango Chunk's, Cucumber, Red Onion, Jicama with Chili-Lime Dressing
Ancho Pepper HALAL Chicken Fajitas with Sautéed Peppers and Onions, Lettuce, Sour Cream, Salsa, Shredded Cheese (GF)(DF)
Flour Tortillas (V)
Mexican Tomato and Cumin Rice (V)(VE)(GF)(DF)
Tres Leches Trifle (V)
Churro Cookies (V)
Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair Trade Teas
\$35.00

*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.

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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 Gluten Free Tartlets (V)(GF)

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

\$38.00

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.
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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 \$9.75

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

Gourmet Sandwiches and Wraps \$10.50

Choice of One Type from: Slow Roasted Beef Baguette, Artichoke and Tomato Sandwich, Smoked Turkey Wrap,
Piri Piri Chicken Wrap, Gochujang Chicken and Kimchi Wrap (+\$0.50), Mediterranean Beef Wrap (+\$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 (V) \$2.50

MacEwan House Made Vegan Cookies (V)(VE)(GF)(DF) \$3.75

Fruit and Cashew Granola Clusters (Contains Nuts) (V)(GF)(DF) \$3.25

Seasonal Whole Fruit (V)(VE)(GF)(DF) \$2.00

Fruit Cup (V)(VE)(GF)(DF) \$3.50

Individual Packages Yogurt (V)(GF) \$2.75

Salad Bowl Add On

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

Mixed Greens Salad (V)(VE)(GF)(DF) \$5.50

Cucumber, Grape Tomato, Carrot, Mandarin Segments, Balsamic Dressing

Pad Thai Slaw (V)(VE)(GF)(DF) \$5.50

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

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

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

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

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)	\$8.50
Roasted Cauliflower, Chive and Goat Cheese Velouté (V)(GF)	\$9.00
Roasted Butternut Squash Puree (V)(GF)	\$8.75
Spiced Pumpkin Seeds and a Maple and Tarragon Crème Fraiche	

Salad

Field Greens (V)(VE)(GF)(DF)	\$9.25
Artisan Lettuce, Baby Frisée, Shaved Radish, Toasted Pumpkin Seeds, Edamame Beans, Charred Red Grapes, Apple Cider and Tarragon Vinaigrette	
Boston Bibb Salad (V)(GF)	\$10.00
Butter Lettuce, Smoked Apricots, Blackberries, Goat Cheese, Candied Pecans, Black Peppers and Apple Vinaigrette	

Entrée

Vietnamese Lemongrass Chicken Thigh and Vegetable Stir Fry (GF)(DF)	\$25.00
Steamed Jasmine Rice with Pineapple	
Pan Seared HALAL Alberta Chicken Supreme (7oz) (GF)(DF)	\$34.00
Honey Miso and Herb Jus	
Grilled Alberta AAA Sirloin Steak (6oz) (GF)(DF)	\$39.00
Achiote and Honey Marinated Sirloin, Rubbed with House Steak Spice, Caramelized Shallot Jus	
Blood Orange and Yuzu Glazed Salmon (GF)(DF)	\$36.00
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 Anglaise and Vanilla Bean Whipped Cream	
Chocolate Decadence Cake (V)(VE)(GF)(DF)	\$10.50
Whipped Coconut Cream and Raspberry Gel	
Peach and Blackberry Mousse Tart (V)	\$10.50
Blackberry Compote topped with a Creamy Peach Mousse in a Vanilla Tart with Caramelized Peaches	

Plated luncheon pricing is based on a three course meal, which includes one selection each of a starter, entrée, and dessert.
Minimum of 20 people. Additional selections or customizations at an additional price.
Prices do not include gratuity and GST and are subject to change without notice.

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

Cold Hors D'Oeuvres

Stuffed Mini Sweet Peppadew Peppers (V)(VE)(GF)(DF) Stuffed with Rosemary and Lemon Hummus	\$32.00
Roasted Cherry Tomato and Pistachio Stuffed Cucumber Cup (V)(VE)(GF)(DF)	\$32.00
Gluten Free Field Mushroom and Goat Cheese Tart (V)(GF) Roasted Portobello, Oyster, Cremini and Button Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with White Balsamic Goat Cheese	\$32.00
Beet Tartar Basket (V)(VE)(DF)	\$33.00
Asparagus Wrapped with Prosciutto (GF)(DF)	\$34.50
Tomato and Burrata Crostini (V) Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil Pesto	\$32.00
Mango and Queso Cheese Skewers (V)(GF) Mint Pesto and Sprinkled with Tajin	\$34.00
Jerk Marinated Prawn Skewer (MSC Certified) (GF)(DF) Prawns with Jerk Spices, served with Pineapple Salsa, Lime, and Cilantro	\$35.00
California Rolls (MSC Certified) (GF)(DF) Soy, Pickled Ginger and Wasabi	\$35.00
Parsnip and Butternut Blini (V) Blini topped with Silky Parsnip Purée and Roasted Butternut Squash Sage Relish	\$33.50

Hot Hors D'Oeuvres

Vegetable Spring Rolls (V)(VE)(DF) Plum Sauce	\$27.00
Jackfruit Pankora (V)(VE)(GF)(DF) Jackfruit, Onion, Cauliflower, Mint and Cilantro Gastric	\$27.00
Indian Cocktail Vegetable Samosas (V)(VE)(DF) Mango Chutney	\$28.00
Vegetable Gyoza (V)(VE) Sesame and Scallion Slaw, Ponzu Sauce	\$28.00
Fire Roasted Tomato, Chive and Parmesan Mini Quiche (V)	\$30.00
Sweet Pea, Parmesan and Rosemary Arancini (V) Sweet Pea Risotto Balls breaded and fried to a Golden Brown. Served with Basil Tomato Sauce	\$34.00
Hot Honey Fried Chicken in a Waffle Basket Dill Pickle Relish	\$35.00
Shawarma Marinated Chicken Satay (GF)(DF) Sumac and Pomegranate Molasses Aioli	\$35.00
'Taste of the Land' Local Alberta Bison, Caramelized Onion Meatballs (GF)(DF) Choke Cherry, Sage Gastric	\$41.00
Mini Stuffed Yorkshire Pulled Beef, Smashed Peas	\$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.
Prices do not include gratuity and GST and are subject to change without notice.

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Dip Platters

Preserved Lemon, Zatar and Parsley Hummus (V)(VE)(DF) Toasted Za'atar Spiced Pita Chips	\$6.50
Mexican-Style Charred Street Corn Dip (V)(GF) Charred Sweet Corn with Creamy Mayo, Cotija Cheese, Lime, Chili, and Cilantro, served with Gluten Free Tortilla Chips	\$6.50

Reception Additions

3" Mini Fruit Skewer (V)(VE)(GF)(DF)	\$4.00
Seasonal Cubed Fruit Assortment (V)(VE)(GF)(DF)	\$7.50
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, Smoked Cheddar, Quebec Brie, 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) Sundried Tomato 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, 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

Minimum of 10 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

RECEPTION PACKAGES

Package #1

\$33.00

(Minimum 20 People)

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
Sundried Tomato Pesto Ranch Dip (V)(GF)

Package #2

\$44.00

(Minimum 20 People)

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
Sundried Tomato Pesto Ranch Dip (V)(GF)
Choice of 1 Dip Selection

Package #3

\$47.50

(Minimum 20 People)

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
Sundried Tomato Pesto Ranch Dip (V)(GF)
Choice of 1 Dip Selection
Chef's Selection of Mini Pastries (V)

Package #4

\$55.00

(Minimum 30 People)

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
Sundried Tomato 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



Pizza

Minimum Order of 6 Pizzas. Our Classic Pizzas are 16 Inches with 12 Slices Per Pizza

Classic Pepperoni and Mozzarella Cheese	\$29.00
Halal Beef Pepperoni Halal Beef Pepperoni and Mozzarella Cheese	\$32.00
Hawaiian Honey Ham, Pineapple, and Mozzarella Cheese	\$29.00
Four Cheese (V) Parmesan, Cheddar, Mozzarella and Feta Cheeses	\$29.00
All Dressed Pepperoni, Ham, Green Peppers, Red Onion, Mushrooms, Black Olives and Mozzarella Cheese	\$32.00
Grilled Vegetable (V) Grilled Portobello Mushrooms, Peppers, Red Onion, Zucchini, Black Olives, Mozzarella and Feta Cheeses	\$32.00
BBQ Chicken Red Onion, Roasted Red Peppers, HALAL Chicken Breast Strips, House Made BBQ Sauce, and Mozzarella Cheese	\$32.00
Buffalo Chicken Ranch Sauce, Green Onion, Red Onion, HALAL Grilled Chicken tossed in Buffalo Sauce, Cheddar and Mozzarella Cheese	\$32.00
Meat Supreme Honey Ham, Bacon, Pepperoni, Tomato Sauce and Mozzarella Cheese	\$32.00

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.

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

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)	\$8.50
Curried Local Sweet Potato Puree with Honey Cardamom Crème Fraîche (V)(GF)	\$9.00
Wild Mushroom and Tarragon Velouté (V)(GF)	\$9.50
Olive Oil, Whipped Goat Cheese	

Salad

Field Greens (V)(VE)(GF)(DF)	\$9.25
Artisan Lettuce, Baby Frisée, Shaved Radish, Toasted Pumpkin Seeds, Edamame Beans, Charred Red Grapes, Apple Cider and Tarragon Vinaigrette	
Antipasto Salad (V)(GF)	\$10.25
Tri Color Heirloom Tomatoes, Fresh Bocconcini, Grilled Artichokes, Kalamata Olives, Charred Oyster Mushrooms, Italian Parsley, White Balsamic Glaze with Sundried Tomato and Asiago Pesto, Micro Herbs	
Beet and Citrus Salad (V)(GF)	\$10.00
Red and Golden Beets with Orange Segments, Whipped Feta, Micro Herb Salad and Sage Oil	

Entrée

Pan Seared Alberta HALAL Chicken Supreme (7oz) (GF)(DF)	\$34.00
Miso, Honey and Herb Jus (Alcohol Free)	
Blood Orange and Yuzu Glazed Salmon (GF)(DF)	\$36.00
Grilled Alberta AAA Sirloin Steak (6oz) (GF)(DF)	\$39.00
Achiote and Honey Marinated Sirloin, rubbed with House Steak Spice, Caramelized Shallot Jus	
Alberta AAA Beef and Chicken Duo (GF)	\$52.00
Grilled Alberta AAA Beef Tenderloin Filet (3oz) with Sour Cherry Merlot Jus and Roasted Garlic Lemon Chicken Breast (4oz) on Corn and Pepper Succotash	
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 Anglaise and Vanilla Bean Whipped Cream	
Chocolate Decadence Cake (V)(VE)(GF)(DF)	\$10.50
Whipped Coconut Cream and a Raspberry Gel	
Peach and Blackberry Mousse Tart (V)	\$10.50
Blackberry Compote topped with a Creamy Peach Mousse in a Vanilla Tart with Caramelized Peaches	
Strawberry Shortcake (V)	\$10.50
Basil Macerated Strawberries, Chantilly Cream, Sponge Cake Crumble, Strawberry Caviar in a Chocolate Cup	

Plated dinner pricing is based on a three course meal, which includes one selection each of a starter, entrée, and dessert.
Minimum of 20 people. Additional selections or customizations at an additional price.
Prices do not include gratuity and GST and are subject to change without notice.

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

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

Salads

Green Season Salad (V)(VE)(GF)(DF)

Edamame Beans, Heritage Greens, Pea Shoots, Chives, Arugula, Preserved Lemon Green Goddess Dressing

Roasted Sweet Potato and Spinach Salad (V)(VE)(GF)(DF)

Roasted Sweet Potato, Baby Spinach, Spiced Chickpeas, Tahini-Yogurt Dressing, Pomegranate Arils.

Choice of One Additional Salad

Caesar Salad

Shaved Parmesan Cheese and Garlic Herb Croutons

Caprese Salad Boards (V)(GF)

Bassano Farms Vine Ripened Tomato, Bocconcini, Fresh Basil, Arugula Pesto and Balsamic Reduction

Charred Corn and Broccoli Salad (V)(GF)

Fire-Charred Corn, Broccoli Florets, Shaved Red Onion, Fresh Cilantro, Green Onions, Smoked Chipotle-Lime Vinaigrette, Toasted Pepitas, Cotija Crumble

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 Penne (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

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

Saffron Coconut Cream Sauce

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

Salsa Verde Cream drizzled with Ancho Gastrique (Alcohol Free)

Line Caught Atlantic Cod (MSC Certified) (GF)

Red Chermoula Sauce

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

Sliced and Served with a Sour Cherry and Mole Demi-Glace (Alcohol Free)

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

Smoked Tomato and Thyme Jus, Horseradish

Sweet Potato Coconut Curry (V)(VE)(GF)(DF)

Roasted Sweet Potato, Cauliflower, Chickpeas, Indian Coconut Curry Broth, Cilantro Pesto, Basmati Rice

Main Entrée

\$57.00

Additional Entrée

\$14.00

\$56.00

\$13.00

\$57.00

\$14.00

\$59.00

\$64.00

\$10.00

Desserts

Miso Caramel Chocolate Tart (V) Nanaimo Bar (V)

Mini Gluten Free Chocolate Dipped Cream Puffs with Passionfruit Whipped Mousse (V)(GF)

Honey Pistachio Mini Cannoli with Whipped Pistachio and Honey Ricotta (V)

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

Minimum of 30 people, prices are per person. Additional selections may incur an upcharge.
Prices do not include gratuity and GST and are subject to change without notice.

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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
Yuzu Ice Tea	\$80.00
Yuzu Concentrate and Ice Tea (Sold per Beverage Dispenser, Contains 48—7oz Servings)	
Blackberry, Basil Infused Water	\$60.00
Fresh Blackberries, Fresh Basil and Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	
Strawberry Fields Infused Water	\$60.00
Strawberry and Mint Infused Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	
Citrus Ginger Refresher	\$60.00
Orange, Lemon, Limes and Fresh Ginger Infused Water (Sold per Beverage Dispenser, Contains 48—7oz Servings)	

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.

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

Mocktails

Strawberry Thyme Lemonade

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

Paradise Sunset

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

Island Spritzer

Lemonade, Lime Juice, Coconut Syrup, and Soda Water
Garnished with a Lime Wheel

Iced Green Tea Refresher

Brewed Green Tea, Ginger Syrup, Honey Syrup, Lemon Juice
Garnished with Mint Leaves

MacEwan Cream Soda

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

Glassware

Each

Water Goblet	\$3.50
Champagne Flute	\$4.00
Martini Glass	\$4.50
Beverage Dispenser/Disposable Cups	\$95.00

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Beverage Dispenser/Disposable Cups	\$95.00

Water Goblet	\$3.50
Champagne Flute	\$4.00
Martini Glass	\$4.50

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	\$34.00
Pelee Island, Cabernet Franc, Canada	\$42.00
Oyster Bay, Pinot Noir, New Zealand	\$45.00

White Wines

Jackson Triggs, Proprietors Selection, Pinot Grigio, British Columbia, Canada	\$34.00
Inniskillin, Reising Pinot Grigio, Canada	\$42.00
Oyster Bay, Sauvignon Blanc, New Zealand	\$45.00

Sparkling

Cupcake Prosecco, Italy	\$42.00
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Bar Service

	<u>Host</u> (Exclusive of GST and Gratuities)	<u>Cash</u> (Inclusive of GST and Gratuities)
Domestic Beer	\$6.50	\$8.00
Premium /Import Beer	\$6.75	\$8.25
House Wine (5oz)	\$6.75	\$8.25
House Liquor (1oz) - Vodka, Rye, Rum, Dark Rum, Spiced Rum, Gin and Scotch	\$6.50	\$8.00
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

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