

VERSATILE VENUE
EXCEPTIONAL VALUE
INSPIRED SERVICE

QUALITY CATERING



Holiday PARTY MENU





Our Holiday Parties Include

Dedicated Event Coordinator

Decorated Christmas Tree

Holiday Centrepieces for each Table Setting

Ivory Table Linens, Burgundy Napkins



Cold Hors D'Oeuvres

Festive Deviled Eggs   	\$28.00
Green Scallion and Dijon Yolk, Grape Tomato and Chives	
Edamame Stuffed Mini Sweet Peppadew Peppers    	\$28.00
Stuffed with a Sesame Edamame Bean Hummus	
Roasted Cherry Tomato and Pistachio Stuffed Cucumber Cup    	\$28.00
Field Mushroom and Goat Cheese Tartlet 	\$28.00
Roasted Portobello, Oyster, Cremini and Button Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with White Balsamic Goat Cheese	
Asparagus Wrapped with Prosciutto  	\$28.00
Holiday Roasted Tomato and "Alberta Cheese" Burrata Crostini 	\$28.00
Roasted Cherry Tomato, Fresh Burrata Cheese and Basil Pesto	
Belgian Endive with Shemeji Mushroom, Black Currants and Romesco Almond Hummus    	\$28.00
"Taste of the Land" Butternut Squash Tartlet with Maple Nutmeg Candied Walnuts 	\$30.00
California Rolls with Soy, Pickled Ginger and Wasabi (MSC Certified)  	\$32.00
Cranberry Gastrique Prawn Skewer  	\$32.00
Assorted Nigiri Sushi (MSC Certified)  	\$40.00
Tuna, Salmon and Cooked Prawn with Soy, Pickled Ginger and Wasabi	





















Hot Hors D'Oeuvres

Vegetable Spring Rolls with Plum Sauce   	\$22.00
Indian Cocktail Vegetable Samosas with Mango Chutney   	\$24.00
Beef and Cheese Empanadas	\$24.00
Spinach and Feta Spanakopita with Tzatziki Sauce 	\$26.00
Chinese Char Siu BBQ Glazed Chicken Satay  	\$30.00
Holiday Turkey and Sage Meatballs 	\$30.00
Maple Roasted Butternut Squash Puree and Cranberry Sauce Drizzle	
Mini Classic Quebecois Beef Tourtière	\$32.00
Festive Duck Confit Pão de Queijo 	\$32.00
Brazilian Gluten Free Cheese Buns stuffed with Slow Braised Duck, Raspberry Preserve and Tarragon Aioli	
Mini Beef Wellingtons with Béarnaise Aioli	\$40.00
Charbroiled Lamb Lollipops with a Cherry Blossom Balsamic Glaze  	\$40.00

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.

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

Stationed Dips and Platters

Roasted Red Pepper and Oregano Hummus    Toasted Za'atar Spiced Pita Chips	\$5.00
Bacon and Cheddar Loaded Baked Potato Dip  Rippled Potato Chips and Gluten Free Tortilla Chips	\$5.00
Roasted Corn and Sun-Dried Tomato Bruschetta    Garlic Olive Oil Crostini and Rice Crackers	\$5.00
Seasonal Cubed Fruit Assortment    	\$5.75
Fresh Sliced Seasonal Fruit and Berries Platter    	\$6.50
Fresh Crisp Vegetable Platter   Basil Pesto Ranch Dip	\$5.50
Sliced Cheddar and Swiss Cheese Platter   Add Assorted Crackers to the Sliced Cheese Tray for \$0.50 Per Person	\$6.00
Gourmet Domestic Cheese Platter  Cubes and Chunks of Jalapeño Havarti, Irish Porter Cheddar, Quebec Brie, "Alberta Cheese" Marble Cheese and Quebec Goats Cheese Ball Rolled in Herbs and Dried Fruit Served with Assorted Crackers	\$9.00
Rocky Mountain Charcuterie Board Selection of Mixed Cured Sausages, Prosciutto, Venison Salami, Duck Sausage, Irish Porter Cheddar, Marble Cheese, Brie Cheese, Fresh Berries and Blackberry, Basil and Toasted Pepper Condiment. Served with Assorted Crackers and Crostini	\$15.00

Minimum 10 people unless otherwise noted.



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PLATED LUNCH AND DINNER

All Plated Luncheon and Dinner Menu Selections come with Freshly Baked Rolls with Butter, Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and Selection of Fair-Trade Teas.

Choice of One Appetizer

Roasted Butternut Squash, Caramelized Apple and Fennel Bisque  
Cinnamon and Nutmeg Crème Fraîche

Creamy Chicken and Sweet Potato Velouté  
Sliced Chives and Chili Oil

Winter Greens Salad    


Baby Mixed Greens and Kale with Grape Tomato, Sliced Cucumber, Dried Cranberries and Mulled Cider Spiced Poached Pear and Pomegranate Arils with a Green Apple, Ginger and Tarragon Dressing

Lyalta Farms' Butterleaf Lettuce Salad  


Cranberry Rosemary Crème Fraîche, Black Pepper Pickled Strawberries, Watermelon Radish, Marinated Wild Rice and Roasted Garlic and Saffron White Balsamic Vinaigrette

Choice of One Main Course

Gourmet Turkey Dinner \$42.00
Herb Roasted White and Dark Meat with Roasted Garlic, Apple, Cranberry and Sage Stuffing, Truffle Scented Giblet Gravy
Roasted Garlic, Applewood Smoked Cheddar and Fine Herb Mashed Potato
Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans


Versailles Style Stuffed Chicken Supreme  \$42.00
Cranberry Boursin Wild Mushroom Duxelles with Tarragon and Toasted Fennel Seed Béchamel,
Parmesan Dauphinoise Potatoes
Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans

Pan Seared Atlantic Salmon  \$43.00
Fish Fumei Tomato Broth and Tomato Concasse
Parmesan Dauphinoise Potatoes
Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans

Kombucha and Dijon Mustard Beef Tenderloin  \$54.00
24 Hour True Buch Blueberry Kombucha and Grainy Dijon Mustard Marinated Beef Tenderloin, Fig Roasted Pearl Onion and Balsamic Compote
Roasted Red Beet and Goat Cheese Mashed Potato
Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans
(Substitute Grilled Sirloin Steak for \$45.00 Per Person)

Choice of One Dessert

Strawberry Cream "Pot of Gold" Chocolate Dome 
Strawberry Mousse with a Strawberry Cream Truffle Centre coated in Chocolate with Strawberry Coulis and Strawberry Powder
(Available for an Additional \$1.50 Per Person)

Eggnog Cheesecake 
Mixed Berry Compote and Whipped Cream

Belgian Dark Chocolate Cake 
Balsamic Strawberry Compote and Whipped Cream

White and Dark Chocolate Ganache Pâté 
Sour Cherry Compote and Maple Whipped Cream

Plated Luncheon and Dinner pricing is priced per guest and based on three courses (Starter, Entrée, and Dessert).
Minimum of 20 guests. Customize any plated menu into a 4-course service for an additional \$5.00 per person.

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Buffet Dinner includes Freshly Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

Salads

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

Grape Tomatoes, Carrot and Cucumber, Balsamic Dressing and Raspberry Vinaigrette

Caprese Salad (V) (GF)

Heirloom Tri Color Tomato, Bocconcini Cheese, Fresh Basil and Balsamic Reduction

Prairie Salad (V) (VE) (DF)

Roasted Root Vegetable and Grain Salad with Farro, Barley and Red Organic Quinoa and a Champagne and Pea Shoot Vinaigrette

Beet Boards (V) (GF)

Tri Color Beet Boards with Calabrian Chile and Dill Balkan Yogurt, Pomegranate Arils and Feta Cheese

Starches and Vegetables

Roasted Garlic, Sour Cream, Aged Cheddar and Scallion Loaded Mashed Potato (V) (GF)

Agave, White Balsamic and Sun-Dried Tomato Roasted Sweet Potato (V) (VE) (GF) (DF)

Gluten Free Gnocchi with a Saffron Coconut Curry Sauce, Charred Cauliflower, Roasted Peppers and Arugula (V) (VE) (GF) (DF)

Seasonal Vegetable Medley with Brussels Sprouts and Roasted Garlic Olive Oil (V) (VE) (GF) (DF)

Choice of One Main Entrée

	<u>Entrée</u>	<u>Additional Entrée</u>
Maple Infused, Dijon and Thyme Leg of Ham (GF) (DF) Pineapple Ginger Jus (Chef Carved)	\$39.00	\$8.00
Grilled Chicken Supreme (GF) (DF) White Wine, Leek and Mandarin Compote	\$44.00	\$9.00
Pan Roasted Turkey with Giblet Gravy Apple, Sun Dried Cranberry and Sage Stuffing	\$44.00	\$9.00
Pan Seared Atlantic Salmon (GF) Apple Fennel Salsa and Ponzu Brown Butter	\$44.00	\$9.00
House Spice Rubbed Baron of Beef (GF) (DF) Spicy Horseradish and Wild Mushroom Cabernet Demi (Chef Carved)	\$51.00	
House Spice Rubbed Prime Rib (GF) (DF) Spicy Horseradish and Wild Mushroom Cabernet Demi (Chef Carved)	\$56.00	

Dessert

Warm Sticky Toffee Pudding with Salted Brandy Caramel (V)

Mini Gluten Free Gingerbread Spiced Cream Puffs (V) (GF)

Chocolate Brownie Mousse Cake (V) (GF)

Assorted Christmas Sugar Cookies (V)

Chocolate Silk Truffle Shortcake Bites (V)




Seasonal Fruit Salad (V) (VE) (GF) (DF)

Minimum of 30 people.

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

Sweet Additions

Gingerbread Man Cookies (Minimum of 3 Dozen) 	\$5.00
Festive Mousse Cakes (Per Person, Minimum of 10) 	\$6.00
Mandarin Oranges (Minimum of 3 Dozen)    	\$18.00
House Made Ganache Filled Holiday Truffles (Minimum of 3 Dozen)   Assortment of Sour Cherry, Raspberry White Chocolate, Dark Chocolate Mint, Strawberry Banana or Cherry Cheesecake	\$28.00
Mini Candy Cane Forest Cupcakes (Minimum of 3 Dozen) 	\$29.00
Chocolate Cupcake with Cherry Cream filling and Vanilla Buttercream Icing with Candy Cane garnish	
House Made Gluten Free Gingerbread Spiced Cream Puffs (Minimum of 3 Dozen)  	\$29.00
White and Dark Chocolate Dipped Strawberries (Minimum of 3 Dozen)  	\$30.00
Festive Chocolate Dipped Strawberries (Minimum of 3 Dozen) 	\$35.00
Rolled in Oreo Cookie Crumble, Praline Crumbs or Toasted Coconut	

Beverages

(Minimum of 10 People)

Hot Apple Cider	\$3.00
Hot Chocolate with Mini Marshmallows	\$3.00
Egg Nog	\$3.25

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LATE NIGHT BUFFET STATIONS

Late Night Buffet Stations

Late Night Carnival Cajun Snack and Nut Mix  Carrot and Celery Sticks with Basil Pesto Ranch Dip   Mini Corn Dogs with Ketchup and Mustard  Mini Cinnamon Sugar Donuts  White Chocolate Oreo Pretzel Bark 	\$14.00
Deli Meat and Cheese Rippled Potato Chips with Sour Cream and Chive Dip   Sliced Smoked Turkey, Black Forest Ham, Genoa Salami and Prosciutto  Sliced Aged Cheddar and Swiss Cheese   Mayonnaise, Yellow Mustard, Dijon Mustard, Butter Balls Lettuce, Tomato, Shaved Red Onion and Dill Pickles Fresh Baked Dinner Rolls 	\$14.00
Build Your Own Poutine Curly Fries   and Seasoned Tater Tots  "Alberta Cheese" Curds and Jalapeño Nacho Cheese Sauce   Peppercorn Beef Gravy and Frank's Red-Hot Sauce Caramelized Onions, Sautéed Garlic Mushrooms, Pico de Gallo, Green Onions Bacon Bits and Tex Mex Seasoned Ground Beef 	\$14.00
Snackers Delight Rippled Potato Chips with Sour Cream and Chive Dip   Bowls of Buttered Popcorn   Pretzel Twists, Cajun Snack and Nut Mix Smarties, M&M's, Gummies and Jujubes Chocolate Chip Cookies 	\$14.00
Pizza and Wings Pepperoni Pizza Bites and Grilled Vegetable Pizza Bites Breaded Crispy Chicken Wings served with Frank's Red-Hot Sauce and Honey Garlic Sauce Carrot and Celery Sticks with Basil Pesto Ranch Dip  	\$14.00

Minimum of 30 people.

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WINE AND BAR SERVICE

Red Wines

	<u>Bottle</u>
Jackson Triggs, Proprietors' Selection, Cabernet Sauvignon, British Columbia, Canada	\$32.00
Grey Monk Latitude 50 Red, British Columbia, Canada	\$40.00

White Wines

Jackson Triggs, Proprietors' Selection, Pinot Grigio, British Columbia, Canada	\$32.00
Grey Monk Latitude 50 White, British Columbia, Canada	\$40.00

Sparkling

Cupcake Prosecco, Italy	\$36.00
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Bar Service

	<u>Host</u> (Exclusive of GST and Gratuities)	<u>Cash</u> (Inclusive of GST and Gratuities)
Domestic Beer—Coors Light, Canadian, Traditional	\$6.00	\$7.50
Premium/Imported Beer—Sol, Belgian Moon, Granville Island IPA	\$6.25	\$7.75
Coolers	\$6.25	\$7.75
House Made Red Sangria	\$6.25	\$7.75
House Wine (5oz)	\$6.25	\$7.75
House Liquor (1oz) - Vodka, Rye, Rum, Dark Rum, Spiced Rum, Gin and Scotch	\$6.00	\$7.50
Juice—Orange, Cranberry and Clamato	\$2.75	\$3.50
Soft Drinks	\$2.75	\$3.50

Bar Minimum

All bar services require a \$400.00 minimum revenue guarantee per bar plus applicable taxes and gratuities. Should final revenues fall short of the required minimum, the client will be charged a labour charge for the bartender at \$30.00 per hour, per bar, with a four hour minimum, plus applicable taxes and gratuities. Bartender levels are calculated based on a ratio of 1:100 guests.

Drink Tickets

For events that want to provide guests with drink tickets, the requested amount of tickets will be provided to the convenor prior to the start of the event for distribution to attendees. The tickets will be charged to the function master account based on the consumed beverage type. Bar service will operate as a cash bar for all other transactions.

Wine Brand/Vintage Request

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

Pre-Selected Choice Entrée

For groups selecting a choice of main course menu for their 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 5 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.

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).

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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 under the following terms. 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 Com/Media. If equipment fails, it is the event booker's responsibility to contact Com/Media 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.

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

LRT Access

To access the University campus by C-Train, our nearest station is the University LRT Station. The MacEwan Conference and Event Centre is a 3 to 5 minute walk from the station. (<http://www.ucalgary.ca/map/>)

Parking

There are several large public parking lots available on the University grounds. Surface Lots 10 and 11 are available all day with the addition of Lot 12 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 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.

Deposit Requirements

Bookings which have not provided an University of Calgary PO number as method of payment, must fully pre-pay the event per deposit schedule. Deposits taken are to be made in Canadian funds by American Express, Visa, Master Card, Certified Cheque, or Debit Card and are non-refundable. To confirm this booking a twenty-five (25%) percent deposit is due with the signed contract based on the minimum revenue commitment listed under the bookings/details section of this contract. The remaining deposit to full prepayment will be taken based on the schedule below.

Events are to be fully prepaid. The following deposit schedule applies;

Due with signed contract to confirm the booking: 25% of estimated function value.

90 days prior to the arrival date of the event: 50% of estimated function value.

60 days prior to the arrival date of the event: 75% of estimated function value.

15 days prior to the event: 100% of full prepayment for the function.