

Weddings

at MacEwan Conference and Event Centre



MacEwan
conference & event centre

Congratulations on your Engagement!

Create memories that will last a lifetime when you host your wedding and reception at MacEwan Conference and Event Centre. Whether you are planning an intimate gathering with close friends and family or a grand celebration with hundreds of guests, our wedding packages have everything you need for your special day. Enjoy a fabulous dinner prepared by our talented culinary team, toast your love in our newly renovated picturesque MacEwan Ballroom, and dance the night away. Our wedding specialists will ensure that every detail of your event is artfully managed so you can relax and enjoy your day.

About Us

The MacEwan Conference and Event Centre is a unique venue located on the grounds of the University of Calgary. We are a non-profit organization that uses 100% of the revenues we generate throughout the year to support programs, essential services, student focused initiatives for the over 26,000 undergraduate students at the University of Calgary. That means when hosting your wedding ceremony and reception with us you are directly supporting students on campus!

To inquire about weddings at MacEwan Conference and Event Centre, please contact our events office at 403-210-9375 or events@macewancentre.com.



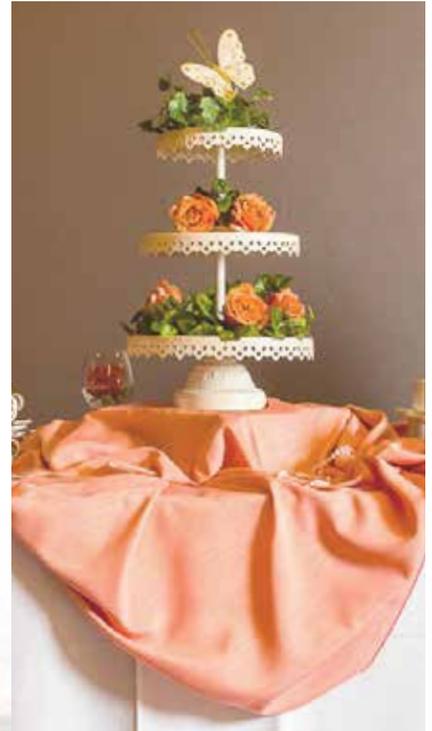
MacEwan
conference & event centre

*Warm, timeless,
and inviting.*

MacEwan Ballroom is one of a kind. Built in 1969, our venue has played host to thousands of events from rock concerts to symposiums and weddings over its fabled 50 years.

Re-imagined in 2019 with a two million dollar renovation, our venue has all the contemporary comforts of a full service venue in a setting filled with elegance and style featuring high ceilings, an adaptive lighting system, and modern design-centric architecture. From a wonderfully intimate ceremony or rehearsal dinner, to the wedding of your dreams, watch your loftiest visions become reality in the MacEwan Ballroom.

- 6,000 square feet with 18 foot ceilings
- Ceremony 600 | Banquet 336 | Reception 600



MacEwan Ballroom

Brick walls, high ceilings, and open space.

MacEwan Hall was built in 2002 with the purpose of bringing people together. Our venue has hosted many life moments, from a student's first day of university orientation, to a first concert seeing your favorite band, singing along to every song, and now to the wedding of your dreams. We understand creating moments.

Brick walls, high ceilings, steel, and open space set the backdrop as an industrial wedding and event space. This unique space offers endless opportunities in the creative ways you can turn this space into a special and memorable wedding for both you and your guests!

It provides a canvas for your creativity, ability to transform it into a new environment with the raw industrial space as a backdrop.

- 8,775 square feet with 24'7" ceilings
- 6,000 square feet of dedicated foyer space
- Ceremony 980 | Banquet 504 | Reception 1,000 | Stand-up reception 600



MacEwan Hall

A space to relax, unwind, and socialize.

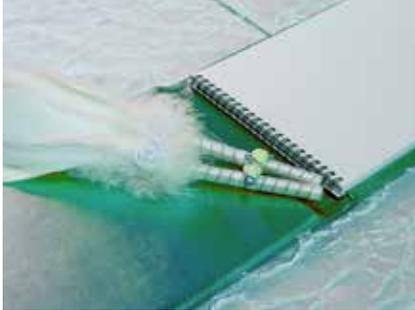
The Black Lounge has been a space frequented by many students throughout its years; built in 1967 this space was provided as a space to relax, unwind, and socialize. With its circular copper fireplace and plush seating as its focal point, this space is reminiscent of a ski chalet for its intimate feel.

The lounge has been used for many events from smaller intimate weddings, small concerts, and reception spaces for smaller get togethers. During the spring and summer, the Black Lounge has a large outdoor patio that can be used for smaller wedding ceremonies, outdoor receptions, or a good location for quiet conversation. Surrounded by tall pine trees and greenery this space can be transformed into a whimsical ceremony space in the heart of the university campus.

- 2,268 square feet of event and patio space with 7'7" ceilings
- Ceremony 80 | Banquet 90 | Stand-Up Reception 150
- Meal service is provided in fixed restaurant seating



Black Lounge



Gold Wedding Package

Catering

Stationed Appetizers (Choice of: 2 Hot and 1 Cold)
Choice of: Gold Dinner Buffet or 3-Course Plated Dinner
Choice of: Fruit Punch or Infused Water Dispensers*
Late Night Coffee and Tea Station

*(Maximum of 4)

Décor

White or Black Table Linens
Chair Covers - Choice of White or Black
Choice of: Burgundy, White or Black Napkins
In-House Centerpieces: Mirror Tile with Votive Candles and Black Lantern with Pillar Candle

Additional Included Fees

Venue Rental Fees
Bartender Fees
Cake Cutting Fees
SOCAN and Re: Sound Fees
Risers for Head Table (Appropriate Sizing for Guests)
AV Package (Podium and Microphone, PA System)
Lighting Package*

*Standard lighting package for MacEwan Ballroom includes Ceiling and Side Wall Lighting.
Standard lighting package for MacEwan Hall includes 6 Parcan Lights with Customization.
Additional lighting options are available for each room for an additional cost.

*\$75.00 per person**

*Plus applicable taxes and gratuities (minimum 100 people)

*Package based on use of MacEwan Ballroom or Hall. Black Lounge is for restaurant format weddings. Ask us for additional details on use of that space.



Platinum Wedding Package

Catering

Stationed Appetizers (Choice of: 2 Hot and 2 Cold)
Choice of: Platinum Dinner Buffet or Upgraded 3-Course Plated Dinner
Choice of: Fruit Punch or Infused Water Dispensers*
Bottle of Red and White Wine on Each Table
Late Night Coffee and Tea Station
*(Maximum of 4)

Décor

White or Black Table Linens
Choice of Napkin Color*
Chair Covers: Choice of White or Black
Satin or Organza Sashes for Chair Cover
Satin or Organza Table Runners for Each Table
Gold Charger Plates (For Each Place Setting for Plated Dinners)
In-House Centerpieces: Mirror Tile with Votive Candles and Black Lantern with Pillar Candle

Additional Included Fees

Venue Rental Fees
Bartender Fees
Cake Cutting Fees
SOCAN and Re: Sound Fees
Risers for Head Table (Appropriate Sizing for Guests)
AV Package (Podium and Microphone, PA System)
Lighting Package*

*Standard lighting package for MacEwan Ballroom includes Ceiling and Side Wall Lighting.
Standard lighting package for MacEwan Hall includes 6 Parcan Lights with Customization.
Additional lighting options are available for each room for an additional cost.

*\$96.⁹⁵ per person**

*Plus applicable taxes and gratuities (minimum 100 people)

*Package based on use of MacEwan Ballroom or Hall. Black Lounge is for restaurant format weddings. Ask us for additional details on use of that space.

*For choice of available napkin colours, please speak with your event coordinator.



Stationed Appetizer Options

Cold Appetizers

Stuffed Mini Sweet Peppadew Peppers ⑤ ⑥

Whipped Green Apple and Herb Feta Cheese

Roasted Cherry Tomato and Pistachio Stuffed
Cucumber Cup ⑤ ⑥ ⑦ ⑧

Field Mushroom and Goat Cheese Tartlet ⑤

*Roasted Portobello, Oyster, Cremini and Button
Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with
White Balsamic Goat Cheese*

Lemon Whipped Ricotta and Pickled Blackberry
Phyllo Cups ⑤

Asparagus Wrapped with Prosciutto ⑥

Tomato and "Alberta Cheese" Burrata Crostini ⑤

*Tomato Jam Agrodolce, Fresh Burrata Cheese and Basil
Pesto*

Prosciutto Wrapped Blood Orange Bocconcini
Lollipop ⑥

*Cocktail Bocconcini Cheese marinated in Orange Zest,
Roasted Garlic Olive Oil, Fresh Herbs and Wrapped in
Prosciutto Ham on Basil Pesto with a Balsamic Reduction*

Hot Appetizers

Vegetable Spring Rolls with Plum Sauce ⑤ ⑥ ⑧

Chickpea Falafel Balls with Spiced Tomato
Chermoula Sauce ⑤ ⑥ ⑧

Indian Cocktail Vegetable Samosas with Mango
Chutney ⑤ ⑥ ⑧

Beef and Cheese Empanadas

Spinach and Feta Spanakopita with Tzatziki
Sauce ⑤

Roasted Pepper, Parmesan and Rosemary
Arancini ⑤

*Roasted Red Pepper Risotto Balls with Melted Bocconcini
Centre, breaded and fried to a Golden Brown. Served with
Basil Tomato Sauce*

"Chicken Fried" Bacon Wrapped Sirloin
Lollipops with Roasted Jalapeño Ranch

Sun-Dried Tomato and White Balsamic Glazed
Chicken Satay ⑥ ⑧

Fruit Punch & Infused Water Options

Stationed Beverage Options

Peach, Pomegranate Punch

Yuzu Iced Tea

Blackberry, Basil Infused Water

Fresh Blackberries, Fresh Basil and Water

Strawberry Fields Infused Water

Strawberry and Mint Infused Water

Citrus Ginger Refresher

*Orange, Lemon, Limes and Fresh Ginger
Infused Water*



Gold Wedding Package Menu Options

3-Course Plated Dinner

All Plated Dinners include Fresh Rolls with Butter, Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair-Trade Teas.

Choose One (1) Starter

Ginger Cumin Red Lentil Bisque (V) (VB) (GF) (DF)

Roasted Pepper and Pickled Local Carrot Brunoise | Crispy Red Lentil | Cilantro Oil

Lyalta Farms' Butter Leaf Wedge Salad (V) (GF)

Vadouvan and Chive Greek Yogurt | Mixed Local Radish | Peruvian Sweet Drop Peppers | Marinated Blackberries | Mango Champagne Vinaigrette

Choose One (1) Entrée

6oz Alberta Beef Tenderloin (GF)

Cremini Mushroom and Tarragon Ragout | Red Wine and Balsamic Jus | Aged Parmesan Dauphinoise Potato | Seasonal Fresh Vegetables

Pan Seared "Teppan Style" Atlantic Cod (6oz) (MSC Certified) (GF) (DF)

Miso, Mirin and Maple Marinade | Ginger, Scallion and Shoyu Soy Broth | Lemongrass Jasmine Rice | Julienne Fresh Vegetables

Choose One (1) Dessert

NY Turtle Cheesecake (V) (GF)

Cappuccino Crème Anglais | Vanilla Bean Whipped Cream

Mix Berry and Mango Tart (V) (GF)

Mango and Vanilla Bean Mousse | Fresh Strawberries, Raspberries and Blackberries | Diced Fresh Mango | Maple Ginger Chantilly Cream



Alberta Inspired Greens Mixed Salad (V) (GF)

Local Inspired Greens Spring Mix Lettuce | Mirin Mint Compressed Cantaloupe | Tri Color Heirloom Tomatoes | Toasted Black Pepper Goat Cheese | Maple Ginger Glazed Spiced Sunflower Seeds | Lemon Dijon Vinaigrette

Roasted Stuffed Chicken Roulade (GF)

Stuffed with Caramelized Onion, Arugula and Smoked Paprika Chicken Sausage | Madeira Rosemary Chicken Jus | Roasted Corn and Boursin Barley Risotto | Seasonal Fresh Vegetables

8oz NY Striploin Steak (GF)

Garlic Creamed Spinach | Lemon Rosemary Crushed Fingerling Potatoes | Maple Saskatoon Berry Demi Glace | Seasonal Fresh Vegetables

Flourless Dark Chocolate Torte (V) (GF)

Sour Cherry Compote | Torched Marshmallow | Vanilla Bean Whipped Cream

Eton Mess (V) (GF)

Crisp Meringue Shards | Fresh Berries | Sour Cherry and Maple Jam | Vanilla Bean and White Chocolate Cream

Customize Your Plated Dinner into a 4-Course Service for an Additional \$5.00 Per Person.

Gold Buffet Dinner

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

Included Salad

Mediterranean Grilled Vegetable Platter   
*Marinated and Grilled Zucchini | Eggplant | Sweet Peppers |
Portobello Mushroom | Red Onion | Cauliflower | Rosemary
Balsamic Reduction | Clover Honey*

Choose Two (2) Additional Salads

Caprese Salad Boards  
*Bassano Farms Vine Ripened Tomato | "Alberta Cheese"
Bocconcini with Fresh Basil | Arugula Pesto | Balsamic
Reduction*

Charred Asparagus and Orange Board  
*Chopped Egg | Charred Orange | White Truffle and Grainy
Dijon Vinaigrette | Blood Orange Olive Oil*

Santorini Salad Board  
*Tomato | Cucumber | Roasted Peppers | Local Mixed
Greens | Chopped Kalamata Olive | Pickled Red Onion
| Feta Cheese | Oregano, Roasted Garlic and Lemon
Dressing*

California Spinach and Arugula Salad    
*Sliced Strawberries | Sun Dried Cranberries | Heirloom Baby
Tomatoes | Garlic Artichoke Hearts | Nutmeg Marinated
Carrots | Spiced Sunflower Seeds | Sweet Basil Vinaigrette*

Saskatchewan Farro and Kale Salad   
*Farro Grains | Chopped Kale | Romaine Lettuce | Heirloom
Tomatoes | Diced Cucumber | Toasted Sunflower Seeds |
Saskatoon Berries | Agave Champagne Vinaigrette*

Lyalta Farms' Butter Leaf Lettuce Gem Cups    
*Filled with Pickled Blackberries | Basil Roasted Tomatoes |
Sesame Candied Pepita Seeds | Rustic Cucumber Mango
Dressing*

Choose One (1) Starch

Roasted Garlic, Sour Cream and Aged Cheddar
Mashed Potatoes  

Garlic and Herb Roasted Baby Potatoes    

Brown Sugar and Sriracha Roasted Sweet
Potatoes    

Garden Vegetable Long Grain and Wild Rice Pilaf
with Dried Fruit and Chopped Herbs    

Wild Mushroom and Tarragon Toasted Barley
Pilaf  

Choose One (1) Pasta Dish

Roasted Garlic, Calabrian Chili and Tomato
Gluten Free Gnocchi    

Butternut Squash Ravioli with Brown Butter,
Crisp Sage and Toasted Walnuts 

3 Cheese Tortellini with Roasted Garlic and
Sundried Tomato Alfredo Sauce 



Choose One (1) Vegetable Option

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

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

Blood Orange and White Balsamic Roasted Zucchini and Popped Cherry Tomato Gremolata (V) (VE) (GF) (DF)

Ginger, Maple and Cider Vinegar Charred Broccolini with a Sun Dried Cranberry Chutney (V) (VE) (GF) (DF)

Za'atar Roasted Cauliflower and Carrots with a Lemon, Agave and Tahini Glaze (V) (VE) (GF) (DF)

Choose One (1) Entrée Option

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

Maple Grilled Pineapple | Peruvian Sweet Pepper Jus

Herb Crusted Atlantic Salmon (MSC Certified) (GF)
Grapefruit, Orange Salata | Brown Butter, Tarragon Beurre Blanc

Line Caught Atlantic Cod (MSC Certified) (GF)

Maple Lemon Beurre Blanc | Charred Scallion | Pickled Baby Tomatoes

Rosemary and Garlic Roasted Halal Boneless Leg of Lamb (GF) (DF)

Grainy Dijon and Dried Fruit Jus

House Spice Rubbed Halal Sirloin of Beef (Chef Carved) (GF) (DF)

Rosehip Rosemary Demi-Glace | Horseradish

Grilled Mediterranean Tofu "Shawarma" (V) (VE) (GF) (DF)
Grilled 24 Hour Shawarma Spiced Extra Firm Tofu | Braised Sweet and Sour Red Cabbage | Vegan Garlic Sauce | Tahini Charred Carrots | Chili Pickled Cucumbers

Double Smoked Bacon Wrapped Pork Tenderloin (GF) (DF)

Maple, Red Chili and Balsamic Glaze | Charred Corn and Tomato Succotash

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

Wild Mushroom, Merlot Jus | Horseradish
(\$8.00 Per Person Supplement for this option)

Dessert Selection

Seasonal Diced Fruit Platter (V) (VE) (GF) (DF)

Mini Gluten Free Lemon Meringue Tarts (V) (GF)

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

Salted Caramel NY Cheesecake with a Maple Saskatoon Berry Compote (V)

Mini Cherry Vanilla Mousse Filled Dark Chocolate Cups (V) (GF)

Assorted Mini French Pastries, Dessert Squares and Petit Fours



Platinum Wedding Package Menu Options

Upgraded 3-Course Plated Dinner

All Plated Dinners include Fresh Rolls with Butter, Freshly Brewed Fair-Trade Regular and Decaffeinated Coffee and a Selection of Fair-Trade Teas.

Choose One (1) Starter

Local Heirloom Tomato, Strawberry and Fresh Mozzarella ^{GF}

White Balsamic Marinated Tri Color Heirloom Tomatoes | Sliced Macerated Fresh Strawberries | Blood Orange and Calabrian Chili Fresh Bocconcini | Crispy Prosciutto Chip | Basil and Asiago Pesto

Seared Scallop and Pancetta ^{GF}

2 Butter Seared Jumbo Scallops | Pancetta Chip | Beluga Lentil, Fennel and Orange Salad | Frisee Lettuce | Green Cardamom and Turmeric Oil

Choose One (1) Entrée

9oz Slow Roasted Prime Rib ^{GF}

Cabernet, Rosemary Veal Reduction | Creamed Horseradish | Aged Parmesan Dauphinoise Potato | Seasonal Fresh Vegetables | Yorkshire Pudding

Pan Seared Chanterelle Mushroom Sablefish (MSC Certified) ^{GF}

Chanterelle Mushroom Dusted | Chanterelle Mushroom, Tuscan White Bean and Tarragon Stew | Chardonnay, Lemon and Chive Beurre Blanc | Seasonal Fresh Vegetables

Choose One (1) Dessert

Chocolate Shortcake ^V

Lemon Thyme Vanilla Pound Cake | Stewed Okanagan Peaches | Okanagan Peach Gel | Caramelized White Chocolate, Goji Berry and Pistachio Bark | Caramelized White Chocolate Cream

Mix Berry and Mango Tart ^{V GF}

Mango and Vanilla Bean Mousse | Fresh Strawberries, Raspberries and Blackberries | Diced Fresh Mango | Maple Ginger Chantilly Cream



Maple Candied Sockeye Salmon ^{GF DF}

Local Inspired Greens Spring Mix Lettuce | Wild Rice, Saskatoon Berry and Local Tomato Salad | Ginger, Citrus and Herb Emulsion

Farmers' Field ^{V VE GF DF}

Herb Marinated Tri Color Heirloom Tomatoes | Shaved Spiced Cider Pickled Carrots | Ginger Charred Cauliflower | Parsnip and Roasted Garlic Purée | Wild Charred Onion and Mint Pistou | Macerated Strawberries | Local Field Greens

Roasted Chicken and Duck ^{GF}

Pan Seared Black Cherry, Ginger and Emmental Cheese Stuffed Chicken Roulade with a Sour Cherry and Port Wine Glaze | Duck Confit, Brussels Leaves and Sweet Potato Sauté | Seasonal Fresh Vegetables

6-Hr Cabernet Braised Boneless Beef Short Rib ^{GF}

Roasted Tomato Braise Reduction | Roasted Garlic, Cheddar and Herb Mashed Potato | Seasonal Fresh Vegetables

Okanagan Peach and Caramelized White

Flourless Dark Chocolate Torte ^{V GF}

Sour Cherry Compote | Torched Marshmallow | Vanilla Bean Whipped Cream

Eton Mess ^{V GF}

Crisp Meringue Shards | Fresh Berries | Sour Cherry and Maple Jam | Vanilla Bean and White Chocolate Cream

Customize Your Plated Dinner into a 4-Course Service for an Additional \$5.00 Per Person.

Platinum Buffet Dinner

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

Included Salads

Mediterranean Grilled Vegetable Platter (V) (GF) (DF)
Marinated and Grilled Zucchini | Eggplant | Sweet Peppers | Portobello Mushroom | Red Onion | Cauliflower | Rosemary Balsamic Reduction | Clover Honey

Steamed West Coast Mussel Salad (MSC Certified) (GF) (DF)

White Wine | Roasted Garlic | Lemon | Steamed Fresh Mussels, Chilled | Dijon, Tarragon and Roasted Garlic Vinaigrette

Choose Two (2) Additional Salads

Caprese Salad Boards (V) (GF)
Bassano Farms Vine Ripened Tomato | "Alberta Cheese" Bocconcini with Fresh Basil | Arugula Pesto | Balsamic Reduction

California Spinach and Arugula Salad (V) (VE) (GF) (DF)
Sliced Strawberries | Sun Dried Cranberries | Heirloom Baby Tomatoes | Garlic Artichoke Hearts | Nutmeg Marinated Carrots | Spiced Sunflower Seeds | Sweet Basil Vinaigrette

Charred Asparagus and Orange Board (V) (GF)
Chopped Egg | Charred Orange | White Truffle and Grainy Dijon Vinaigrette | Blood Orange Olive Oil

Saskatchewan Farro and Kale Salad (V) (VE) (DF)
Farro Grains | Chopped Kale | Romaine Lettuce | Heirloom Tomatoes | Diced Cucumber | Toasted Sunflower Seeds | Saskatoon Berries | Agave Champagne Vinaigrette

Santorini Salad Board (V) (GF)
Tomato | Cucumber | Roasted Peppers | Local Mixed Greens | Chopped Kalamata Olive | Pickled Red Onion | Feta Cheese | Oregano, Roasted Garlic and Lemon Dressing

Lyalta Farms' Butter Leaf Lettuce Gem Cups (V) (VE) (GF) (DF)
Filled with Pickled Blackberries | Basil Roasted Tomatoes | Sesame Candied Pepita Seeds | Rustic Cucumber Mango Dressing

Choose One (1) Starch

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

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

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

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

Brown Sugar and Sriracha Roasted Sweet Potatoes (V) (VE) (GF) (DF)

Choose One (1) Pasta Dish

Roasted Garlic, Calabrian Chili and Tomato Gluten Free Gnocchi (V) (VE) (GF) (DF)

Butternut Squash Ravioli with Brown Butter, Crisp Sage and Toasted Walnuts (V)

3 Cheese Tortellini with Roasted Garlic and Sundried Tomato Alfredo Sauce (V)



Choose One (1) Vegetable Option

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

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

Blood Orange and White Balsamic Roasted Zucchini and Popped Cherry Tomato Gremolata (V) (VE) (GF) (DF)

Ginger, Maple and Cider Vinegar Charred Broccoli with a Sun Dried Cranberry Chutney (V) (VE) (GF) (DF)

Za'atar Roasted Cauliflower and Carrots with a Lemon, Agave and Tahini Glaze (V) (VE) (GF) (DF)

Choose Two (2) Entrée Options

Calabrian Style Stuffed Alberta Halal Chicken Breast (GF)

House made Chicken Italian Sausage | Reggiano Cheese and Spinach Stuffing | Roasted Red Pepper and Tomato Cacciatore Sauce

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

Roasted Shrimp Demi | Smoked Apple, Basil and Prawn Concasse

Thai Coconut and Kafir Lime Frutti du Mare (MSC Certified) (GF) (DF)

Jumbo Prawn | Manilla Clams | Atlantic Cod | Seared Scallops | Coconut, Fennel, Kafir Lime, Ginger and Cilantro Sauce

Rosemary and Garlic Roasted Halal Boneless Leg of Lamb (GF) (DF)

Grainy Dijon and Dried Fruit Jus

Grilled Mediterranean Tofu "Shawarma" (V) (VE) (GF) (DF)

Grilled 24 Hour Shawarma Spiced Extra Firm Tofu | Braised Sweet and Sour Red Cabbage | Vegan Garlic Sauce | Tahini Charred Carrots | Chili Pickled Cucumbers

Double Smoked Bacon Wrapped Pork Tenderloin (GF) (DF)

Maple, Red Chili and Balsamic Glaze | Charred Corn and Tomato Succotash

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

Wild Mushroom, Merlot Jus | Horseradish

Dessert Selection

Seasonal Diced Fruit Platter (V) (VE) (GF) (DF)

Fresh Mixed Field Berries with Vanilla Bean Whipped Cream (V) (GF)

Mini Gluten Free Lemon Meringue Tarts (V) (GF)

Mini Crème Brûlée Croissants (V)

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

Salted Caramel NY Cheesecake with a Maple Saskatoon Berry Compote (V)

Nutella Devil's Food Cake with Dark Chocolate Shavings and Praline Crumble (V)

Mini Cherry Vanilla Mousse Filled Dark Chocolate Cups (V) (GF)

Assorted Mini French Pastries, Dessert Squares and Petit Fours (V)



Reception Enhancement Options

Enhance your dinner, cocktail reception, or your late-night snack with one of these tantalizing suggestions. Minimum of 30 people.

Carving and Action Stations

Chef Carved Tom Turkey \$10.00 Per Person
Spiced Herb Gravy | House made Cranberry Sauce | Caramelized Apple Sage Stuffing

Chef Carved Salmon Wellington \$9.00 Per Person
Atlantic Salmon | Wilted Spinach | Roasted Garlic | Roasted Peppers | Citrus Cream Sauce

Chef Carved Brown Sugar and Grainy Mustard Gammon Ham \$8 Per Person
Apple Jam

Please speak to your Event Coordinator for additional Carvery options or to discuss custom Action Station options for your event

Dessert Crepe Station ① \$11.00 Per Person
Cherries Jubilee | Whipped Cream | Chocolate Sauce

Chocolate Fountain ① \$15.00 Per Person
Strawberries | Melon | Pineapple | Marshmallows | Banana Bread

*\$300.00 Rental of Chocolate Fountain applies.

Late Night Snack Options

The Carnival \$15.00

Cajun Snack and Nut Mix ①

Carrot, Celery Sticks | Basil Pesto Ranch Dip ① ②

Mini Corn Dogs | Ketchup | Ballpark Mustard ① ②

Mini Cinnamon Sugar Donuts ①

White Chocolate Oreo Pretzel Bark ①

Deli Meat and Cheese \$15.00

Rippled Potato Chips | Sour Cream, Chive Dip ① ②

Sliced Smoked Turkey | Black Forest Ham | Genoa Salami and Prosciutto ②

Sliced Aged Cheddar, Swiss Cheese ① ②

Mayonnaise | Yellow Mustard | Dijon Mustard | Butter Balls ① ②

Lettuce | Tomato | Shaved Red Onion | Dill Pickles ① ② ③ ④

Fresh Baked Cocktail Dinner Rolls ①

Pizza and Wings \$15.00

Pepperoni Pizza Bites

Grilled Vegetable Pizza Bites ①

Breaded Crispy Chicken Wings | Frank's Red-Hot Sauce | Honey Garlic Sauce

Carrot, Celery Sticks | Basil Pesto Ranch Dip ① ②

Build Your Own Poutine Station \$15.00

Curly Fries ②

Seasoned Tater Tots ①

Alberta Cheese Curds | Jalapeno Nacho Cheese Sauce ① ②

Peppercorn Beef Gravy | Frank's Red-Hot Sauce

Caramelized Onions | Sautéed Garlic Mushrooms | Pico de Gallo | Green Onions ① ②

Bacon Bits | Tex Mex Seasoned Ground Beef ②

Snackers Delight \$15.00

Rippled Potato Chips | Sour Cream and Chive Dip ① ②

Bowls of Buttered Popcorn ① ②

Pretzel Twists | Cajun Snack and Nut Mix ①

Smarties | M&M's | Gummies | Jujubes ① ②

Chocolate Chip Cookies ①



Wine and Bar Service

Red Wines

Bottle

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

Bar Service

	Host (Exclusive of GST and Gratuities)	Cash (Inclusive of GST and Gratuities)
Domestic Beer	\$6.00	\$7.50
Premium/Import Beer	\$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)	\$6.00	\$7.50
<i>Vodka, Rye, Rum, Dark Rum, Spiced Rum, Gin and Scotch</i>		
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.

*All food and beverage are subject to applicable taxes and a 17% gratuity charges.



Receptions

Included in your Reception Rental

Tables including Gift Table, Guest Book Table and Cake Table

Banquet Chairs

White, Ivory or Black Linens

Burgundy Napkins

Additional colours are available at additional cost (White, Black, Blue, Red, Forest or Mint Green, Light or Dusty Rose Pink, Royal Purple and Yellow)

Centrepiece

Mirror Tile with Votive Candles and Black Lantern with Pillar Candle

Table Numbers and Stands

Cutlery, China and Glassware

Buffet Equipment and Standard Décor
if applicable

Pressed Metal Banquet Tables with Black Spandex Linen

if applicable

Podium with Wired Microphone

Risers for your Head Table

MacEwan Ballroom and MacEwan Hall only

Experienced Staff

Dedicated day-of Event Planner

Wedding Reception Spaces

	Maximum Capacity
MacEwan Ballroom.....	336
MacEwan Hall AB w/Foyer.....	504
MacEwan Hall A.....	240
MacEwan Hall B w/ Foyer.....	224
Black Lounge & Patio (Saturday – Sunday Only).....	80

Capacities are based on maximum setups in Rounds of 8. Numbers do not consider additional event needs like Dance Floor, Audio Visual or Catering/Bar Setups.



Ceremonies

Whether you want to hold your ceremony in one of our beautifully appointed venue spaces or on our outdoor patio, we have the perfect backdrops for saying “I do.”

The University of Calgary campus also boasts a variety of green spaces and architectural interest for your wedding photography.

Your Ceremony Package Will Include

Theatre-style seating with banquet chairs

Signing table with white linens

Microphone with PA system

Backup indoor location for outdoor ceremony
(subject to availability)

Water station for guests

Setup and teardown

Customized floor plan

Advanced access for décor placement (subject
to availability)

Dedicated day-of Event Planner

Ask us about ceremony enhancement options

A \$500.00 charge will apply to flip your room from a ceremony to reception setup. Please calculate a minimum of two (2) hours between events to ensure enough time is given to arrange all your reception details.

We would be happy to assist you with your ceremony only needs should a reception space not be needed. Please see your Wedding Coordinator for more details on availability and pricing.

An outdoor patio option is available for receptions from 1 - 80 people. Patio available on Saturdays and Sundays between May – August. See your Wedding Coordinator for additional information.



Frequently Asked Questions

Can I come view the venue?

Yes, we would love to give you a tour of our venue space and conference centre. Please contact our Events Office at 403-210-9375 or events@macewancentre.com to make an appointment.

What do you require to confirm a wedding at MacEwan Conference & Event Centre?

Once we have discussed your needs, we will place a tentative hold on the venue space for you and prepare a contract for you to review, sign and return to us prior to the deadline date. A signed contract along with the method of payment and a deposit is required to confirm your wedding date with us.

How much is the deposit?

The non-refundable deposit is 25% of the estimated revenue of the wedding. This is calculated based on a discussion of your needs and includes the estimated catering and bar costs for the contract to be drafted.

A deposit schedule is calculated into the contract so that pre-payments for the event can be spread out instead of one lump sum. The final balance is required five (5) business days prior to the wedding date.

Do you allow outside food?

The MacEwan Conference & Event Centre is the sole provider of all food and beverage apart from a wedding cake / special occasion cake.

Can we bring in your own cake? Is there a charge for this?

Yes, you are welcome to bring in your own wedding cake/cupcakes, etc. Cake must come from a certified food safe commercial kitchen and cannot be homemade.

A chef cutting and plating fee of \$2.00 per person will apply to have the Chef cut the cake and place out on a self-serve station. Should cake cutting not be required (or cupcakes are provided in lieu of a large cake) no fees will apply.

MacEwan Conference & Event Centre will provide a cake table, plates, forks and napkins for guests to help themselves.

Do you allow outside alcohol?

Due to the nature of our liquor licence we don't allow any outside hard liquor in our venue.

We do allow bottled wine to be brought in from outside for meal service but we do not permit corkage bars. Wine must be purchased from an AGLC licensed vendor and a receipt must be provided to us a minimum of 48 hours prior to the wedding date along with a special events permit. A corkage fee per person will apply.

What are the different types of bar service that you provide?

You have your choice of:

- Cash Bar – each guest will pay for their own beverages
- Host Bar – otherwise known as "Open Bar", implies that all drinks will be paid for by the client.
- Drink Tickets – a pre-determined number of tickets will be provided to the guests for use at the bar, paid for by the client. Cash bar option will also be available for this bar type after the drink tickets are used.
- Subsidized Bar – a portion of the cost of each drink will be paid for by the client with the remaining cost the responsibility of each guest. ie. Toonie Bar.

The options where the costs are charged back to the client ie. Host Bar, Drink Tickets and Subsidized Bar will be subject to a gratuity and tax charged when included in the clients' bill.

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.

Can we have a food tasting? Is there a cost for this?

Wedding tastings are complimentary for two (2) people with a signed contract and needs to be scheduled a minimum of 30 days prior to the wedding date. For a plated meal up to two (2) entrées can be selected; for a buffet the entrées, starch choice and vegetable choice will be sampled (minus the Baron of Beef and Prime Rib) and chef's choice of 2 salads.

Additional guests can be added for an additional cost.

Do you have any exclusive partnerships with suppliers?

We don't have exclusive partnerships, but we do have a list of preferred suppliers that you are welcome to source from or you are welcome to find your own provider.

Can I host a morning-after brunch or a rehearsal dinner at MacEwan Conference & Event Centre?

Absolutely! We have several venues on-site that are appropriate for these occasions. Please note that this would be considered a private event so a rental fee and minimum food and beverage spend would be required.

When do I need to provide my final guarantees/attendance for my wedding?

When the event is first booked an estimation of numbers are provided which allows us to determine the best floorplan and deposit schedule for your event.

A final menu and wine selection (as applicable) must be pre-selected within 60 days of the wedding date, this will allow for a menu tasting within 30 days of the wedding date.

Final numbers and pre-selected entrée guarantee (plated meal) must be provided five (5) business days prior to the wedding date.

I want a plated dinner, how many options can I select?

For entrée selections we are pleased to provide a maximum of three entrée choices (including vegetarian). For the first course and dessert each guest would need to have the same option.

To note those with pre-determined dietary restrictions, we will be happy to adjust the course selection to ensure they will be able to enjoy it along with the rest of the guests.

When would the bar need to close?

Last call at the bar would be scheduled for 12:30 a.m. with the bar and event finished by 1:00 a.m..

Do you provide a portable dance floor?

We designate an area in the event space for a dance floor, if space allows this dance floor is included into the floorplan of the room. If space is at a premium, then tables will need to be removed from the room to accommodate a dance floor after dinner has concluded.

We do not provide a portable dance floor; however, we can source and provide one upon request for an additional fee.

Are there any days you don't book weddings?

Our venue closes for all statutory holidays. Because we are located on the grounds of the University of Calgary, we are also closed for the Christmas holidays and reopen again the New Year.

What is your tax and gratuity structure for weddings and events?

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 charge.

What time would the room be booked for us? When can we have access for décor setup?

The venue space will be available for you the morning of your wedding starting at 9:00 a.m. and be available until 1:30 a.m. for both client access and décor access.

Depending on availability, access the night before may be possible. This will be determined five (5) business days prior to your wedding date.

Are there any rules or regulations regarding decorations in the room?

Decorations cannot be nailed, stapled, taped, sprayed, hung or attached to the walls, ceilings, fixtures, windows, pillars, and floors without our prior approval. Stickers, glitter, streamers, confetti and flower petals are not permitted in the venue spaces.

In order to preserve the safety of all clients and attendees climbing on chairs, stools, or performing any other activity which involves both feet leaving the floor is prohibited.

What happens should there be any damages?

Clients are responsible for cleanup and removal of all decoration materials at the end of the function before the end of the night. If extra cleaning is required over and above the normal cleaning activity, a cleaning fee will be charged upon completion of the event.

Should any damages to the facility occur the client will be responsible for all costs for the replacement of, cleaning of or replacement of the items damaged.

Can we take home any leftover food?

Unfortunately, we are unable to pack up any remaining food and allow it to leave the premises due to health regulations.

Leftover wedding cake/cupcakes must be taken with you at the end of the night. Storage of leftover cake is not possible due to health regulations.

Are you able to accommodate gluten-free, vegan and other dietary restrictions?

We are pleased to accommodate dietary requirements and allergy meal requests where possible. A dietary list needs to be provided five (5) 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 additional dietary restrictions be provided the day of the event they will be accommodated based on kitchen availability and may incur an additional charge.

Is there a SOCAN fee and what are these costs?

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.

<i>Number of Guests</i>	<i>Without Dancing</i>	<i>With Dancing</i>
1—100	\$22.06	\$44.13
101 — 300	\$31.72	\$63.49
301 — 500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Is there a Re: SOUND fee and what are these costs?

The Venue is required by law to collect from the client and remit fees to Re:SOUND which represents the copyrighted performance work of Performance Artists and Record Companies for the use of music during an event.

<i>Number of Guests</i>	<i>Without Dancing</i>	<i>With Dancing</i>
1—100	\$9.25	\$18.51
101 — 300	\$13.30	\$26.63
301 — 500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66