

Choosing Donna Mac for quality of food, service and decor made this event so stress free and we had every confidence we didn't need to worry about a thing. The atmosphere for our wedding was exactly what we envisioned - warm and inviting. The contemporary design, fresh plants, candlelight, floor to ceiling windows providing lots of natural light in any season paired with staff that catered to every detail.

To us, Donna Mac is the perfect place to host weddings and private events. Our family and friends can't stop telling us how wonderful the night was!

LISA & MIKE SEPTEMBER 2019



SAY 'I DO' AT DONNA MAC

Located in the vibrant neighbourhood of the Beltine, Calgary, Donna Mac is a popular venue offering inviting ambience, featuring minimalist decor and simple, seasonal cuisine. It's central location and versatile space provides brides and grooms the option of an elegant and sophisticated event or a more casual cocktail style wedding. We offer a variety of services along with spacious function areas, to create a unique and memorable event.

Email **HELLO@DONNAMACYYC.CA** to start planning your wedding today!





FACILITIES & CAPACITY

Donna Mac offers both private full venue use events or semi private half use making it the perfect space for an intimate 10 guest dinner or a full canape reception for up to 100 people.

Donna Mac's unique design allows the guests to sit along 2 beautiful central banquettes, allowing for great conversations. However, when removed, it allows for ample mingling room for stand up events.

SMALL GROUPS (<12 GUESTS)

For smaller groups, we have an intimate semi private space that seats 12 guests.

MID-SIZE GROUPS (12-30 GUESTS)

For mid-size groups between 12-30, we offer the option of a half-use of the venue which allows for lower minimum spend requirements.

LARGE GROUPS (30+ GUESTS)

For groups over 30 we offer full venue buyouts with a seated capacity of 66-80 and a standing capacity of 100.

SERVICES OFFERED

We will work with you to ensure your wedding has everything you need! We have relationships with a variety of amazing vendors to ensure you don't have to sort out these details on your own. We are also happy to welcome any outside vendors of your choice.

· IN-HOUSE PASTRY CHEF

Our pastry chef is available to prepare custom sweets and weddings cakes.

• IN-HOUSE SOMMELIER

We have a sommelier on staff that is available for wine selection and we are able to bring in wines of your choice.

- AUDIO-VISUAL COMPANIES
- · LINEN SUPPLIER
- EQUIPMENT RENTALS
- FLORISTS





OUR FOOD

Donna Mac is known for Canadian Cuisine that focuses on local and resourceful ingredients. Our ever changing menu offerings are vegetable forward and best enjoyed shared among the table.

Donna Mac also focuses on dining options for all, which means we always have carefully crafted options for celiac, keto, vegan and common allergen diners. Should you have special requests, our Chef will work with you to customize any menu.

WE OFFER 4 KEY MENU DESIGNS:

- · Family-Style
- · Individually Plated
- Buffet
- · Canapes (Passed Selections)

*EACH MENU CAN COME IN AS MANY COURSES AS YOU LIKE, AND WE WILL WORK WITH YOU TO ENSURE THERE IS THE CORRECT AMOUNT OF FOOD AVAILABLE TO GUESTS.

EXAMPLE MENUS

INDIVIDUALLY-PLATED

FIRST COURSE (CHOOSE 1)

Tuna Crudo

Brussel Sprout Slaw

Fried Green Tomatoes

SECOND COURSE (CHOOSE 1)

Quarter Chicken

Hanger Steak

Donna Mac and Cheese

THIRD COURSE (CHOOSE 1)

Chocolate Sundae

Strawberry Ricotta Cake

FAMILY-STYLE

FIRST COURSE

Humbolt Squid

Brussel Sprout Slaw

Fried Cauliflower

SECOND COURSE (CHOOSE 3)

Bavette Steak with Grilled Carrots

Fafafel with Hummus

Donna Mac & Cheese

Fusilli with Pesto

Quarter Chicken

THIRD COURSE

Dark Chocolate Cookies



CANAPES

The following is an example list of our passed canapes.

This list does change due to seasonality of some items, as well we can custom make any canape you wish.

CHOOSE 5

- · Tuna Poke, Wonton, Jalapeno, Avocado
- · Crudites, Walnut Miso Bagna Cauda, Green Goddess
- · Potato Croquettes, Avocado Hummus, Mint
- · Burrata Toast, Cherry Tomatoes, Sherry Vinegar
- · Spicy Lamb Skewers, Green Harrissa, Hazelnuts Dukka
- · Steak Tartar, Caesar Aioli, Pecorino Romano
- · Pickled Melon, Serrano Ham, Salted Cucumber



FULL RESTAURANT BUYOUT

Donna Mac does not charge increased fees for wedding specific services and events. The following are our general minimum spend requirement for full venue use.

These minimum spends include service staff, plateware, glassware, set up and take down, food and beverage in whatever denomination you see fit.

Any services from outside vendors such as floral, DJs or AV equipment will be added in addition.

JANUARY - OCTOBER

EVENINGS

Sunday to Wednesday	. \$4,000
Thursday	. \$5,000
Friday and Saturday	. \$7,000

LUNCHES

Any Day......\$1,500

NOVEMBER & DECEMBER

EVENINGS

Sunday and Monday	\$5,000
Tuesday and Wednesday	\$6,000
Thursday	\$7,000
Friday and Saturday	\$10,000

LUNCHES

Any Day.....\$2,000

*PRICES ARE BASED ON EVENING EVENTS WITH 3PM ACCESS, IF THE ENTIRE DAY IS REQUIRED THAN THE LUNCH MINIMUM SHALL BE ADDED TO THE TOTAL MINIMUM SPEND REQUIRED



