



Sample Menus

A-MAISIE-NG CANAPÉ FOR YOUR WEDDING

Options are flexible! Contact us about pricing.

Cocktail hour:

- Choose 2 savory for cocktail reception prior to dinner.

Canape dinner:

- Choose 4 savory and 1 dessert for your guests.
- Option to add on Sparkling Reception upon arrival (see Additions for details.)

Savoury Options

- Devilled Egg, mandarin Rayu (light spice Japanese dressing with mandarin)
- Pork & chorizo mini-Sausage rolls, Tomato Fennel ketchup
- Mini basket of fried chicken, Fresno, pickled red onion, cilantro
- Mini pizza, prosciutto, Brie, topped with arugula and grated parmesan
- Crostini, Edamame, Lemon crème cheese, mint – Veg
- Selection Mini focaccia sandwiches
 - Rainbow veggies & goats' cheese – Veg
 - Tomato, mozzarella & pesto – Veg
- Buttermilk chicken Sliders, celeriac slaw, Cucumber, garlic aioli
- Potato wedges, Maisie spice, shallot dressing, spring onion, cilantro – Veg/GF

Dessert

Select one from below:

- Tiramisu – Chocolate, ladyfingers, coffee syrup drizzle, dusted with cocoa powder
- Chocolate cheesecake – Topped with rose petals and chocolate shards
- Lemon curd tarts – Torched meringue

Dinner

Maisie dinner is a sight to behold! Delight your guests with plated selections that tickle their taste buds and showcase your love.

PLATED DINNER

Seated at long tables, decorated with candles and foliage, serve the following:

\$150 per person

TO START

Each guest may select one of the following:

- Chicken liver parfait – slow cooked in jar, topped with truffle butter, grape and onion chutney, toasted focaccia
- Whipped feta, roasted beets, toasted pine nuts, orange star anise reduction, salted house focaccia
- Prawn cocktail – Little gem, apple salsa, fancy sauce

DINNER

Each guest may select one of the following:

- Beef Wellington – Little gem, filet of beef, wrapped in seared mushroom and prosciutto and a short crust pastry
- Sticky glazed salmon – Gratin potatoes, lemon and herb stuffing, seared brussel sprouts, chimichurri
- Ricotta and spinach tortellini – Pumpkin and sage cream, pumpkin and garlic crumb, crusty bread

SIDES FOR THE TABLE

- Maisie spice patatas bravas – Crumbled chorizo, house lardon crumb
- Marinated shallot and heirloom tomato salad – Crumbled feta
- Sautéed French beans – Café du Paris butter
- Roast sweetcorn – Pomegranate molasses and cider BBQ dip

DESSERTS

Each guest may select one of the following:

- Chocolate cheesecake – Rose petal chocolate shards
- Chocolate and raspberry brownie – Salted caramel sauce, ice cream
- Passion fruit tart – Torched meringue



Additions

Late night snack, welcome platter, and drinks on arrival, options are nearly endless!

A MAISIE CHEESE PLEASE DISPLAY

Served on a big open marble slab.

\$20 per person*

**Minimum 50 guests*

Local cheeses - camembert, strong white cheddar, creamy brie.

- Red wine poached pears
- House spreads, spicy 'Nduja spread, basil pesto, sweet onion marmalade
- House chips with roasted mushroom hummus
- Candied walnuts
- Brown bread crackers
- Sourdough bread and grilled focaccia

SPARKLING RECEPTION

\$35 per person

SERVED UPON ARRIVAL

House-made macaroon coordinated to your wedding colors atop a glass of sparkling wine. Non-alcoholic options available.



Sweet Treats

Need a cake? We got you! Sweet treats is where Maisie really shines. Select a full dessert bar, a handful of special cupcakes or a full baked cake and indulge.

HEART-SHAPED CAKE

Maisie makes heart-shaped, two layer cake, perfect for your wedding guests (9").

Starting at **\$80**

Serves up to **20 people**

Flavours

- Lime and mojito
- Salted caramel
- Chocolate orange
- Raspberry

SPECIALTY CAKE

Triple truffle chocolate cake with torched meringue.

\$120

MINI HEART

6" mini heart shaped 2 layer cake.

\$60

Serves up to **12 people**



Drinks

Get Your Drink On!

Maisie Bar: Minimum spend of **\$2,500**

Bartender and cashier charge at \$30 per staff per hour (minimum three hours)

Host bars include bartender, glassware, appropriate mix (pop, juice and garnish) – **\$15 per drink**

Taxes and gratuity not included

One bartender per 100 guests

WINE

House white – **Bottle \$48 | Glass \$12**

House red – **Bottle \$48 | Glass \$12**

Deluxe house white – **Bottle \$60 | Glass \$15**

Deluxe house red wine – **Bottle \$60 | Glass \$15**

Sparkling – **Bottle \$48 | Glass \$12**

Non-alcoholic prosecco – **Bottle \$48 | Glass \$12**

TOP BAR SERVICE

Highballs 1 oz – \$10

- Gin - Beefeater
- Vodka - Stoli
- Whiskey – Stampede
- Rum – Bacardi spiced
- Scotch - Highland

Beer 16oz – \$8

- Craft beer
- IPA
- Guinness

Specialty non-alcoholic beer – \$7

Soft drinks – \$4

Cocktails – \$15

- Passion fruit mojito
- Blackberry margarita
- Grit & Glory - Stampede whiskey, brown sugar cinnamon, apple juice, Canadian maple.
- Maisie sangria

ASK AND WE SHALL OBLIGE

Specialty cocktails designed for your event by Chef Barbara Spain.

Non-alcoholic punch

- Minimum 15 guests
- TBA flavours

Prosecco punch

- Minimum 25 guests
- TBA flavours by Chef Barbara
- House syrup, served in a silver punch bowl. Selection of fresh fruits and herbs to pair with flavours.

Caesar Stack - Famous Calgary drink – \$25 per person

- Stacked on top of Caesar, house mix mini beef slider, corn dog, jalapeño waffle, maple drizzle, pepperoncini



See you
soon