



Make your wedding *a-Maisie-ng*

2024/2025 PRICING





Maisie



As Unique
as You Are

Located in the heart of downtown Calgary's Culture + Entertainment District, Maisie is surrounded by towering ceilings and natural light. This is your next destination for an unforgettable event.

With ample unique, historical and delightful spaces to choose from, Maisie is a cut above.

Weddings

A day to remember with Maisie! Our unique space has nearly endless possibilities to make your day shine. Event packages designed for modern planners, we have an exceptional, convertible event space that suits your needs, staff on hand to support the day and exceptional food and beverage offerings that will leave a lasting impression. Just because you are getting married, doesn't mean you pay more — no "lace tax".

The Basics

SIZE AND BASIC AMENITIES

Maisie boasts many unique spaces that have varying capacity that can be uniquely set up to suit your needs.

- Main hall with bar area and large open space with movable furniture: up to 350 guests
- Private Dining: up to 50 guests
- Outdoor Patio: up to 100 guests
- Rundle Ruins: up to 200 guests
- Outdoor Amphitheatre: up to 300 guests
- Outdoor Plaza: up to 400 guests
- Stampede Sensations: up to 60 guests
- Gender-neutral washrooms

INCLUDED FURNITURE AND AMENITIES

Seating and Tables

- Plush benches
- Tables and wooden chairs

INCLUDED

- Event coordination
- Complimentary parking
- Catering*
- Green room for brides prior to ceremony or dinner

*Canapé menu

The Spaces

FLEXIBILITY

For large or small groups we have a space for every kind of event or gathering. Our furniture can be easily rearranged to accommodate your event vision.

Main Hall & Private Dining Room

MAIN HALL

Time to shine! With mile high ceilings bathed in natural light all year round, the main hall is sure to wow! Highly flexible, the space can be used for seated dining, stand up receptions with ample room for a dance floor and dessert table.

Capacity:

- Seated: 200 guests
- Standing reception: 350 guests

Room Buyout **\$7,500***

Minimum 100 guests.

Any additional guests are \$75 per person

Taxes and gratuity not included

**Days that the gallery is open will incur an extra charge for buyout up to \$7.50 per person.*

PRIVATE DINING ROOM

Relax, darling! Bathed in natural light, this flexible space works as a seated private dining room, a small wedding ceremony, a welcome gathering spot, a kid zone, a relaxing lounge or lively photo booth area — the possibilities are nearly endless.

Capacity:

- Seated Private Dining: 30 guests
- Standing Reception: 50 guests standing
- Seated Lounge: 20 guests
- Kid zone: 30 children*

**Children under 12 must be supervised with one adult per 6 children*

Separate Room Rental **\$500**

Outdoor Patio

Add a bit of sun and fresh air! From wedding ceremonies to receptions, our covered patio delivers.

Capacity:

- Seated: 60 guests
- Standing reception: 100 guests

Rental for **\$1,000**

Rundle Ruins

Historical and charming, this space is excellent for a wedding ceremony, outdoor cocktail reception or meet and greet.

Capacity:

- Seated: 150 guests
- Standing reception: 200 guests

Includes set up and tear down of chairs
Romantic candlelight set up.

Rental for **\$2,200**

Outdoor Amphitheatre

Want to make an impression? Have your guests gather in the amphitheater for a private performance or to witness wedding vows on stage.

Capacity:

- Seated: 300 guests

Rental for **\$300***

**Furniture rentals not included*

Outdoor Plaza

Take advantage of the ample outdoor space in our plaza! An amazing and unique spot surrounded by historical buildings and space for long table dining, outdoor entertainment and more.

Capacity:

- Seated: 200 guests
- Standing reception: 400 guests

Rental for **\$1,000***

**Furniture rentals not included*

Stampede Sensations

A unique opportunity to immerse yourself in the gallery that can be used for ceremonies or champagne toasts.

Capacity:

- Seated: 60 guests
- Standing reception: 80 guests

Contact for details.

403-585-4088





What's Included

TOP-NOTCH CUSTOMER SERVICE

We pride ourselves on only working with the very best. Maisie will delight and inspire your guests so they remember your event for years to come. Our team will work with you to customize every detail to create a unique experience for your guests.

WORRY-FREE BOOKING

Craving more? Fill out our easy-to-use form or give us a call and we will meet with you to design your event.

PARKING

We have 30 free spots available for guests to park beside the building. Additional free parking is available along 10th Avenue.

SERVICES BUILT INTO RENTAL

Let us take care of the basic components for your event like day-of coordinator, staff, catering and many day-of needs, so you can focus on the details that will make your day special.

ADDITIONAL SERVICES

Additional services may come at a cost. Pricing is procured on your behalf from vendors by a Maisie Event Coordinator or you may get separate services on your own.

THE MAISIE FAIRY FERRY

A historical trolley to transport VIPs or your wedding party to and from the venue!

\$50 per hour. Minimum 3 hours.

DAY-BEFORE ACCESS

Reduce the stress! Get access the day before your event for set up and deliveries for \$500 between 5 P.M. and 9 P.M. the day before the event.

DAY-AFTER ACCESS

We do ask that you take everything with you at the end of your event as we are open to the public seven days a week starting at 8 A.M., but also understand that things happen! We can work with you for an extended rental or store items for you until 4 P.M. the day following your event for \$150.

BAR SERVICES

From turmeric shots to champagne walls, we are here to keep the libations lively! We provide exceptional bar services, custom cocktails, speciality kegs and more! We can help you source your favorite wine, create a custom cocktail or mocktail, or make sure the top shelf is flowing all night long.

VENDOR SOURCING

As part of the Calgary Stampede Foundation, we benefit from decades of entertainment experience. Our teams have screened vendors that we know will provide exceptional, tailored services for you — from florists and rentals, to photographers and entertainment. We've done the leg work in cultivating these relationships so that you can reap the rewards..

ADDITIONAL SPACE

With rooms available for cocktail hour, separate spaces for welcome receptions, wedding ceremonies or kid zones, we can make the experience seamless for your guests.

FURNITURE RENTALS

As a space with a gallery component, there are some rules for decor. We work with a variety of furniture and decor vendors that understand the space well.

MUSEUM GALLERY TOURS

Want a unique add on? A chance to feel the Stampede like never before, immersed in a 270-degree space with haptic floors and life-size images.

- **90-Minute Guided Experience**
 - **\$39.00** per perso. Minimum 10 people
- **45-Minute Guided Experience**
 - **\$36.00** per person. Minimum 10 people

MUSIC

We work with a number of vendors to make your day special. We can procure pricing for your event or you may bring in your own music, DJ or band. Additionally, we can help get the Stampede Show Band for your day

DECOR

We work with Specific Vendors for all decor and are happy to procure quotes on your behalf. Any separate decor must understand the unique nature of the space.

GRAND ENTRANCE

Red carpet entrance through the large front doors.

AV

Audio visual, microphone and music equipment are available. Rentals for \$450 for a mic and two speakers. Rental and technician for \$600.

WHAT IS THE NEXT STEP?

Fill out our request form and our Event Coordinator will be in touch to discuss your needs in more detail and schedule an event tour.

Visit: maisieeatery.com/#events

4th Street SE

6th Street SE

12th Avenue SE

Rundle Ruins



Maisie
(in the Sam Centre)

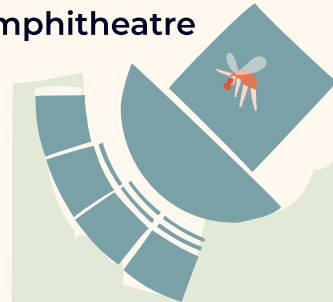


5th Street SE

Outdoor Plaza Space

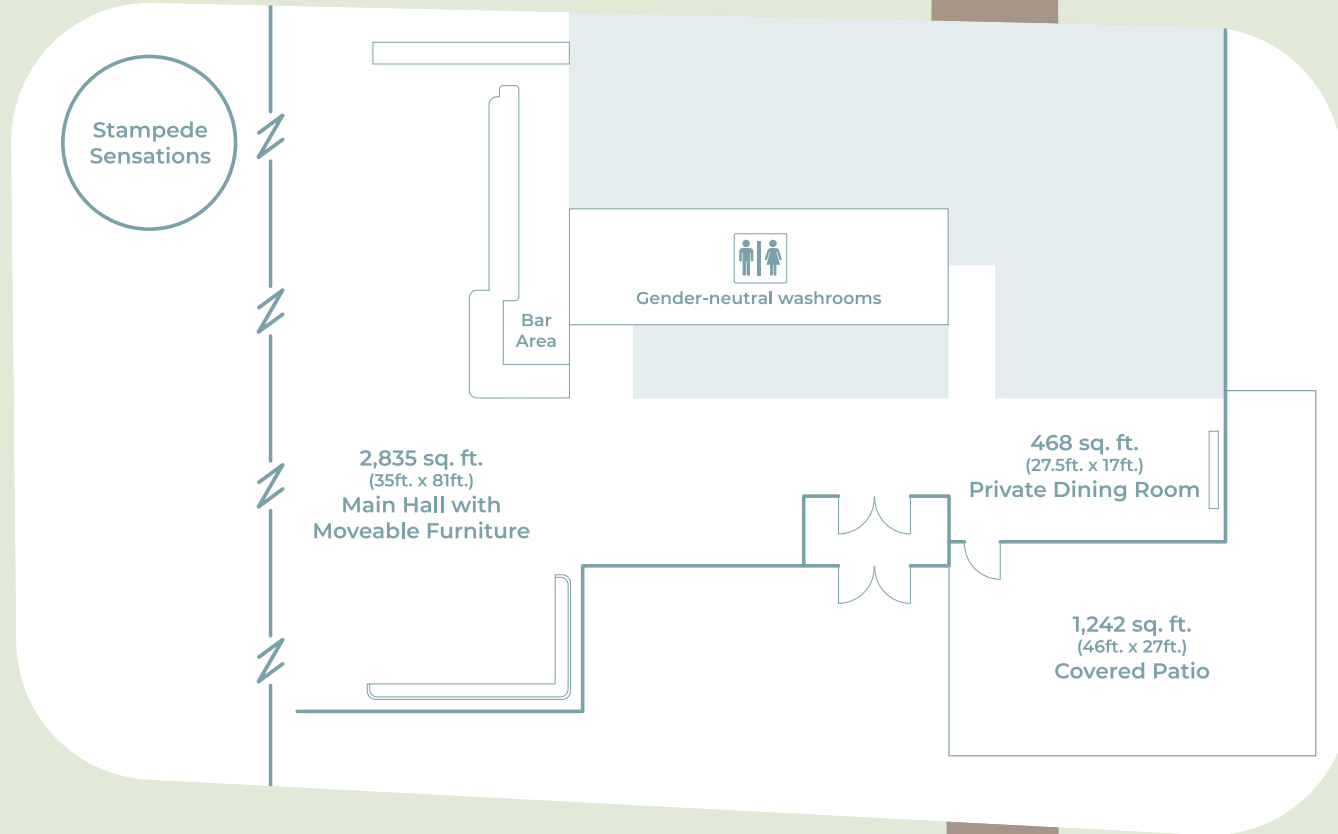


Outdoor Amphitheatre



14th Avenue SE

Elbow River





The Menu

A-MAISIE-NG CANAPÉ FOR YOUR WEDDING

Included in room buyout.

- 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

**For opening reception choose 2 savoury
For standing wedding canape reception choose 4 savoury and 1 Dessert*

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:

**Sample menu, Maisie can make a perfect menu for your perfect day*

\$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

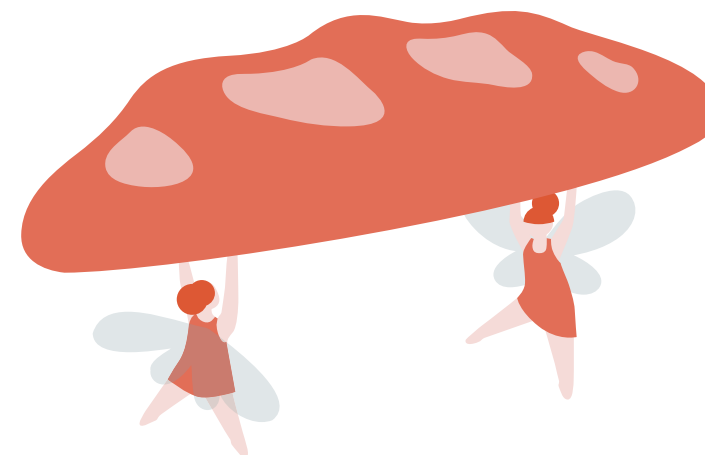
SIDES FOR THE TABLE

- 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

We are happy to serve you breakfast or create a specialty cheese platter for your guests beautifully presented! Presented as a late night snack, welcome platter or breakfast for gift openings or the morning after.

A MAISIE CHEESE PLEASE DISPLAY

Served on a big open marble slab.

\$20 per person

- 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

SUNNY SIDE UP

\$45 per person

SERVED THROUGHOUT EVENT

Croissant Benny – Buttery homemade croissants filled with your choice of:

- House-cured bacon, poached egg and hollandaise
- Lemon mascarpone, lightly spiced mushrooms, poached egg and hollandaise
- Lobster benny - Chives, poached egg and hollandaise

Seasonal Beauty Fruit Bowls

Chia seeds, sunflower seeds, crumbled chocolate chip granola.

Specialty Coffee or Tea

Selection of coffee and hot tea with cream, milk and sugar.

BREAKFAST OF CHAMPIONS*

**Sample menu, we can personalize our Champions menu*

Includes one alcoholic drink or specialty coffee

\$85 per person

WELCOME DRINK

Turmeric and ginger shot

A shot to start off the morning on a good note, with antioxidants and anti-inflammatory goodness!

SERVED THROUGHOUT EVENT

Devilled eggs with Rayu dressing (Japanese spicy tangerine chili oil)

Breakfast sandwiches

Perfect for circulating, big enough to fill you up, small enough to handle!

Selection of:

- Bacon butties with house brown fruity sauce on ciabatta
- Sausage and egg sliders on brioche buns
- Egg and cheese slider on brioche buns – Veg
- Street corn buns with Avocado mousse and corn equites – Veg
- Sausage rolls, tomato fennel ketchup

Choose one below

- Tiramisu overnight oats – Layers of chocolate espresso oats, coconut yogurt, dusted with cocoa powder – GF/Vegan
- Vegan yogurt pots – House granola, passionfruit curd, seasonal fruits and berries, chocolate flakes

SPECIALTY MORNING DRINKS STATION

Choose one of:

- Calgary Tradition – Caesars with house-made Caesar mix
- The Classic – Baileys coffees
- The Refresher – Peach mint mimosa

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, three tier cakes, perfect for your wedding guests (9" x 3 layers).

Starting at **\$80**

Flavours

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

SPECIALTY CAKE

Triple truffle chocolate cake with torched meringue.

\$120

Contact for specialty desserts



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)

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



Maisie