



Make your event
a-Maisie-ng

2024/2025 PRICING





Maisie



Celebrate
like you
mean it

Located in the heart of downtown Calgary's Culture + Entertainment District, Maisie is surrounded by towering ceilings, natural light and the deeply-rooted history of the Stampede. This is your next destination for an unforgettable event, gathering, meeting, gala or networking soirée.

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

Soirees, Galas and More

For those who want a dash of delight. Maisie is the place to gather, share and celebrate.

GALAS | PRODUCT LAUNCHES | FUNDRAISERS | CLIENT APPRECIATION | NETWORKING | ANNIVERSARIES | CELEBRATIONS | HOLIDAY

A culinary creative paradise, Maisie gives you a taste of inspiration in a stunningly spacious setting. From hosting a full day strategy session, a corporate gala, anniversary or birthday to an elaborate client-appreciation happy hour, we have convertible spaces that are certain to make your next event stand out.

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 Amphitheater: 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
- Wifi
- Catering*

*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.

Capacity:

- Seated: 200 guests
- Standing reception: 350 guests

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

Includes up to 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 welcome gathering spot, a kid zone, a relaxing lounge or lively photobooth 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!

Capacity:

- Seated: 60 guests
- Standing reception: 100 guests

Rental for **\$1,000**

Rundle Ruins

Historical and charming, this space is excellent to host networking, an outdoor cocktail reception or a meet and greet.

Capacity:

- Seated: 150 guests
- Standing reception: 200 guests

Includes set up and tear down of chairs

Rental for **\$2,200**

Outdoor Amphitheatre

Want to make an impression? Have your guests gather in the amphitheatre for a private performance or presentation.

Capacity:

- Seated: 300 guests

Rental for **\$300**

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**

Stampede Sensations

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

Capacity:

- Seated: 60 guests
- Standing reception: 80 guests

Contact for details.

403-585-4088

Doherty Hall

Historical church perfect for meetings and AGMs.

- Seated: 70 guests
- Standing reception: 100 guests

Rental for **\$600**



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. option for underground parking with provided code.

SERVICES BUILT INTO THE RENTAL

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

ADDITIONAL SERVICES

Additional services may come at a cost. Pricing is procured on your behalf from vendors by your 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 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**
 - Minimum 10 people
 - **\$39.00** per person
- **45-Minute guided Experience**
 - Minimum 10 people
 - **\$36.00** per person

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.

DECOR

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

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)



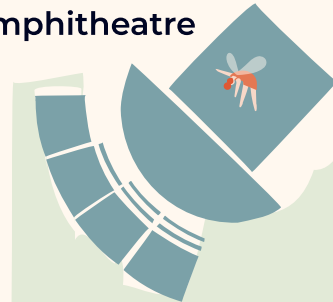
5th Street SE

Outdoor Plaza Space



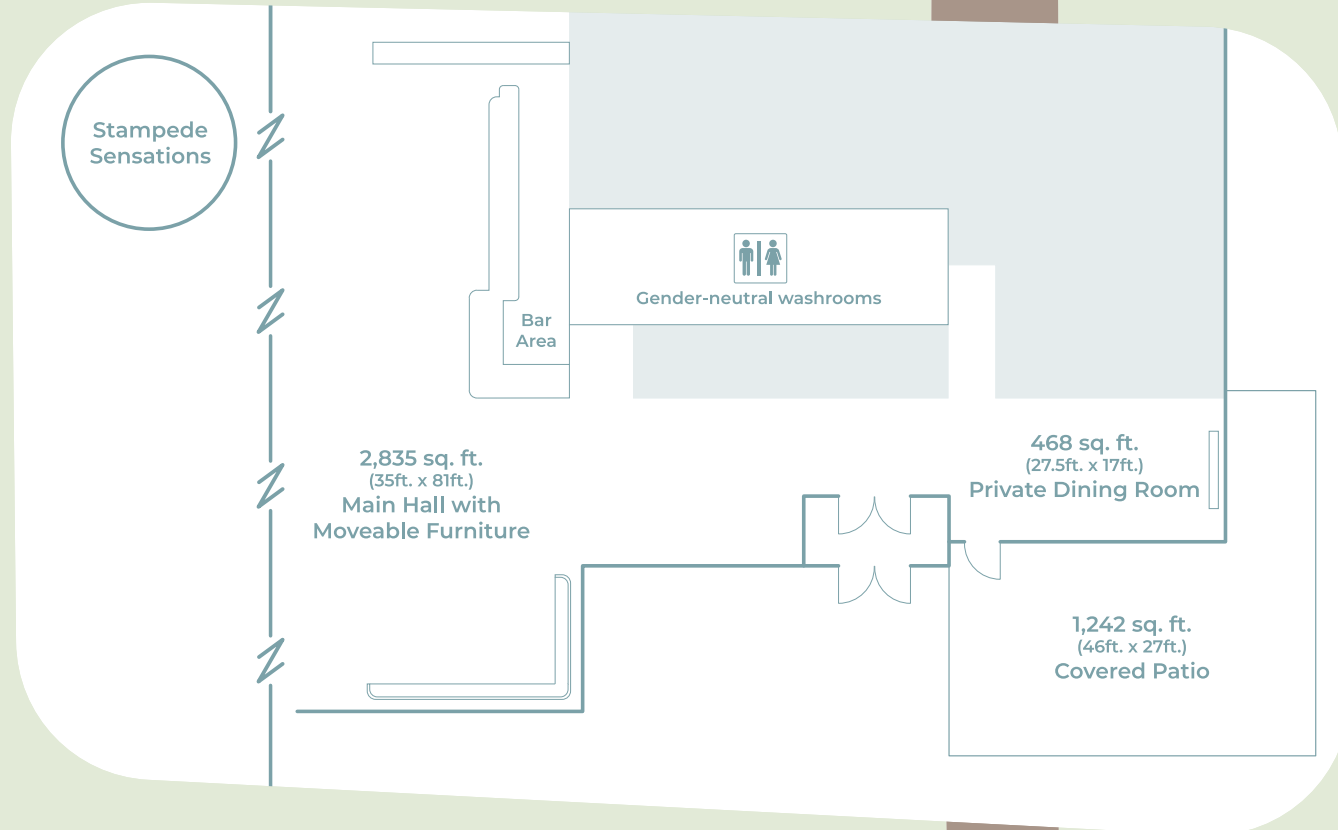
Doherty Hall

Outdoor Amphitheatre



14th Avenue SE

Elbow River



The Menu

Breakfast

Perfect for breakfast meetings, mother's day brunches, birthdays, baby showers, client appreciation events or morning networking events.

BREAKFAST OF CHAMPIONS*

**Sample menu, we can personalize our Champion menu for your group*

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 butty's 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

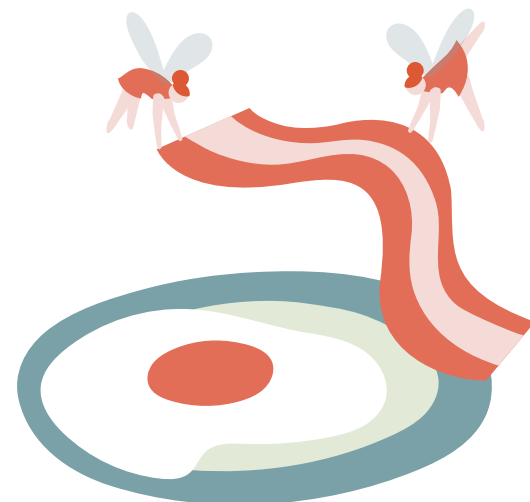
Choose one below

- Tiramisu overnight oats – Layers of chocolate espresso oats, coconut yogurt, dusted with cocoa powder – GF/Vegan
- Vegan yogurt pots – House granola, passion fruit 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



MAISIE BREAKFAST CANAPÉS

\$35 per person

Included in Room Buyout

Choose one from below

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

Chef selection of breakfast sandwiches

- House made Mini Bagels with smoked salmon, cream cheese, capers & dill
- Brioche slider buns, house made sausage & egg, tomato fennel ketchup
- Baked egg, chives, tomato salsa, on house brioche bun. – Veg

Tea or freshly brewed Fratello coffee



SUNNY SIDE UP

\$45 per person*

**Maximum 50 people*

Croissant Benny, buttery homemade croissants filled with your choice, one (1) of:

- House cured bacon, poached egg and hollandaise
- Lemon Mascarpone, lightly spiced Mushrooms, poached egg & hollandaise
- Lobster benny, chives, poached egg & hollandaise

SEASONAL BEAUTY FRUIT BOWLS

Chia seeds, sunflower seeds, crumbled chocolate chip granola

SPECIALTY COFFEES AND TEA

Selection of coffee

HOST A MORNING MEETING

Meetings in the Private Dining or Doherty Hall

Holds up to 30 guests* seated

**Minimum of 10 guest for meetings of up to 2 hours.*

Selection of Maisie breakfast pastries and breakfast muffins (12) \$48

A selection of Maisie pastries and muffins (12) \$48

Really good chips and dips \$6 pp

Charcuterie board \$20 pp

House baked ham, salami, chorizo, local cheese, house spreads, focaccia loaf

Local cheese board \$16 pp

Selection of cheese, sweet onion marmalade, brown bread crackers

Parmesan and truffle popcorn \$4 pp

Fried root veg chips, crème fraiche, chive oil, fresh horseradish \$5 pp

Drinks

- Brewed Fratello coffee, tea \$4 pp
- Soft drinks and juice \$4 pp
- San Pellegrino water \$4 pp
- Bottled still water \$4 pp

Lunch

Perfect for meetings, anniversaries, birthdays and baby showers, client appreciation and networking events.

CANAPÉ AT LUNCH TIME

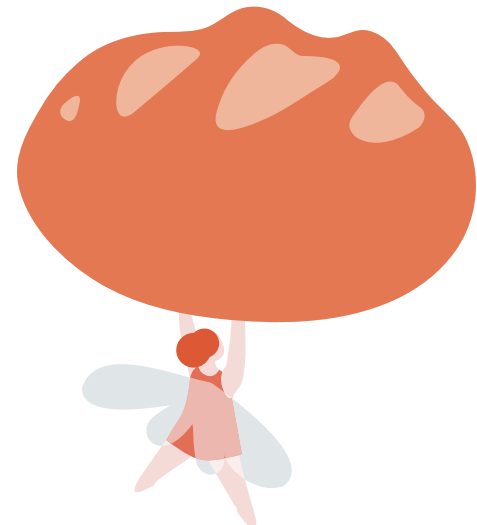
Minimum 20 person | Served in the Main Hall
Included in Room Buyout

Choose four from below

- Buttermilk chicken Sliders – Celeriac slaw, Cucumber, garlic aioli
- Potato wedges – Maisie spice, shallot dressing, spring onion, cilantro – *Veg/GF*
- Guinness braised short rib taco – Burnt onion crema, sweet potato hay (matchsticks)
- Crostini, edamame, lemon crème cheese, mint – *Veg*
- Mini pizza, prosciutto, brie, topped with arugula and grated parmesan
- Selection of mini focaccia sandwich
 - Rainbow veggies and goat cheese – *Veg*
 - Tomato, mozzarella and pesto – *Veg*

Choose one from below

- Tiramisu pots – Espresso, lady fingers, dusted with cocoa powder
- Chocolate cheesecake – Topped with rose petals and chocolate shards
- Lemon curd tarts – Torched meringue



LET'S GO A LITTLE MAISIE LUNCH

Includes one alcoholic drink: draught beer, wine or prosecco.

\$85 per person

To Begin

Selection of either soup or salad
Choose one from below:

- Cream of tomato
- Chicken and sweet corn
- Caesar salad, creamy parmesan dressing, garlic buttery croutons, parmesan crisp
- Roasted beet salad, goat cheese, shredded carrot, kale, mint, orange star anise dressing

Main

Select one from below:

- Grilled cheese – three cheese on house sourdough bread
- House made pizza dough, prosciutto, peaches, prosciutto, honey and truffle drizzle
- Mezcal pulled pork shoulder – Mango salsa, sliced avocado, cilantro, crisp corn tortilla
- Buttermilk marinated fried chicken – Kale slaw, buffalo sauce, in-house brioche buns

To End

Select one from below:

- Baked Toblerone and Oreo cheesecake (contains almonds)
- Lime and mojito cake – Toasted coconut, lime and tequila butter icing
- Mango and raspberry baked cheesecake – Mango compote



PIZZA PARTY LUNCH

\$55 per person

INCLUDED:

Salad

- Caesar salad, parmesan dressing, croissant garlic croutons, parmesan crisps

Pull apart cheese bread for the table.

Select two from the below:

- Freshly made pizza dough, house tomato sauce
- Burrata, prosciutto, spicy 'Nduja drizzle, arugula
- Harissa spiced lamb meatballs, lime crème fraiche, mint

Pizza

- Prosciutto, goat cheese, apricots, honey truffle drizzle (seasonal)
- Vegetarian, fresh garlic, mozzarella cheese, sliced tomatoes, basil and very good olive oil.

Dessert

Select one from the below:

- Tiramisu – Chocolate, ladyfingers, coffee syrup drizzle, dusted with cocoa powder
- Baked Oreo and Toblerone cheesecake
- Apple and maple cake – salted caramel drizzle, maple cream cheese frosting

Includes soft drink or specialty coffee.

Dinner

Get your gala going with a plated dinner that shines! Exceptional meals to complement galas, parties, anniversaries, birthdays, milestones and awards ceremonies — the list is endless.

PLATED DINNER*

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

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

TO START

Each guest may select one (1) of the following:

- Chicken liver parfait – slow cooked in jar, topped with truffle butter, grape & 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 – 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
- Passionfruit tart – Torched meringue

Add-on to the perfect dinner

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



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 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 Hosted Bar

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

TOP BAR SERVICE

Highballs 1 oz – \$10

- Gin - Beefeater
- Vodka - Stolli
- 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

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**



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