



Corporate Holiday Events

WinSport is a not for profit organization. Booking with WinSport helps us work towards our mission, to inspire youth and our community through sport!

Contact WinSport's Sales team at 403-247-5607 or salesinfo@winsport.ca to book a tour today!



WINSPORT™



Corporate Holiday Event

Choose WinSport for your next holiday celebration!

WinSport is home to one of the most dynamic event and meeting spaces in Calgary – located on one of the primary venues of the 1988 Winter Olympic Games. Our Markin MacPhail Centre is home to sports training programs and world-class competitions.

Our many options feature bright open spaces with floor to ceiling windows, menus tailored for your occasion from our executive chef and state-of-the-art audio and visual technology.

Let our team help you find the right WinSport venue to celebrate the holiday season together! We have space that can accommodate up to 1200 guests and will ensure that your event looks and feels perfect – and stays on budget.

Choose WinSport for:

- › World-class catering
- › Multiple food and beverage options
- › Bright and engaging spaces
- › Ample free parking
- › Trusted expertise with décor, equipment rentals, music/entertainment and audio-visual requirements

Thank you for considering WinSport for your next event.



WinSport reserves the right to adjust prices to reflect the current market conditions. Prices do not include 18% service charge.

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Holiday Menu

Hors D'oeuvres

\$12 per person - 3 pieces per person

Choose three from the following:

Hot

- › Baby Baked Potato, Crisp Pancetta, Smoked Cheddar
- › Squash & Sage Arancini, Sundried Tomato Aioli
- › Beef Wellington Bites
- › Spiced Orange Chicken Skewers, Spring Onion

Cold

- › Brie, Cranberry & Caramelized Onion Tartlet
- › Grilled Halloumi & Tomato Skewers, Balsamic Reduction
- › Ahi Tuna Poke, Black Sesame, Wonton Crisp
- › Smoked Salmon, Toasted Rye, Dill Caper Cream Cheese

Platters

Minimum of 25 guests

- › Charcuterie Board **\$12/Person**
 - › Selection of Gourmet Cured Meats, Baguette, Olives, Pickles, Mustards
- › Smoked Salmon **\$12/Person**
 - › Whipped Lemon Caper Cream Cheese, Pickled Onions, Bagel Crisps
- › Chilled Lemon Shrimp **\$8/Person**
 - › Marinated Shrimp, Cocktail Sauce



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Buffet Menu

*Priced per guest, 25 guest minimum
Includes tea & coffee*

Carved Entrée – Select One (1)

- › Carved Maple Glazed Ham, Mustard Sauce **\$69**
- › Carved Roasted Turkey Breast, Apple Thyme Stuffing, Sage Pan Gravy **\$74**
- › Carved Alberta Beef Prime Rib, Au Jus, Yorkshire Pudding **\$87**

Entrée – Select One (1)

- › Alberta Beef Brisket, Peppercorn Sauce
- › Roasted Chicken Supreme, Tomato Garlic Confit
- › Mushroom Ravioli, Sundried Tomato, Brown Butter, Shaved Parmesan
- › Pan Seared Atlantic Salmon, Grilled Lemon & Capers

Starches - Select One (1)

- › Buttermilk Mashed Potatoes
- › Roasted Fingerling Potatoes
- › Mashed Sweet Potatoes

Hot Vegetables - Select One (1)

- › Medley of Roasted Seasonal Vegetables - Carrot, Squash, Parsnip, Zucchini
- › Brussels Sprouts with Honey Balsamic Glaze
- › Grilled Broccoli & Asparagus

Buffet Inclusions

- › Selection of Freshly Baked Bread Rolls & Whipped Butter
- › Selection of Charcuterie With House Mustards & Pickles
- › Imported & Local Cheese Selection & Assorted Crisps
- › Cauliflower Kale Caesar Salad
- › Arugula, Pomegranate, Orange & Pecan Salad
- › Selection of Festive Holiday Small Bite Desserts & Petit Fours (3 per person)



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Plated Menu

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Appetizer – Select One (1)

- › Wild Mushroom Soup, Truffle Cream
- › Roasted Butternut Squash Soup, Chives, Crème Fraiche
- › Apple, Carrot & Ginger Soup, Roasted Pumpkin Seed, Italian Parsley
- › Romaine Heart, Parmesan Cheese, Crostini, Smoked Bacon, Capers, Caesar Dressing
- › Winter Greens, Charred Shaved Fennel, Biquinho Peppers, Toasted Almonds, Pomegranate Vinaigrette
- › Red & Golden Roasted Beets, Mediterranean Whipped Goat Cheese, Frisée, Watermelon Radish, Pickled Onion, Blood Orange Vinaigrette

Entrée – Select One (1)

Served with freshly baked bread rolls & whipped butter, roasted vegetables & seasonal potatoes

- › Grilled Portobello Mushroom, Truffle Risotto, Balsamic Reduction **\$59**
- › Herb Roasted Turkey Breast, Apple Thyme Stuffing, Sage Pan Gravy, Cranberry **\$69**
- › Roasted Chicken Supreme, Tarragon Velouté **\$69**
- › Whole Roasted Rosemary & Thyme Porchetta, Walnut & Asiago Pesto **\$69**
- › Pan Seared Atlantic Salmon, Lemon Dill Beurre Blanc **\$74**
- › Grilled Alberta Beef Tenderloin (6oz) Peppercorn Demi-Glace **\$79**
- › Slow Roasted Alberta Prime Rib (8oz), Red Wine Jus, Yorkshire Pudding, Horseradish **\$79**

Dessert – Select One (1)

- › Egnog Crème Brulee, Seasonal Berries, Ginger Snap Crumb
- › Vegan Chocolate Pâté, Mango Puree, Candy Cane Dust
- › 7 Layer Baileys Chocolate Cake, Berry Coulis, White Chocolate Pearls
- › Sticky Toffee Pudding, Chantilly Cream, Dulce De Leche, Candied Pecans



Beverages & Bar

Non-alcoholic

- Individual Pop, Juice & Water **\$3.50**
- Coffee & Tea selections (25 servings | 12oz) **\$75**
- Hot Chocolate (25 servings | 12oz) **\$75**
- Hot Chocolate add-ons add **\$2.50 per person**
 - Mini Marshmallows, Whipped Cream, Chocolate Syrup, Toffee Bits, Chocolate Sprinkles & Smarties

Hot & Boozy

Add a delicious touch at the end of your dinner with a boozy hot chocolate and coffee station. Upgrade your coffee service for **\$6.50 per 1oz** (based on consumption). Options include Baileys, Peppermint Schnapps, Amaretto, Spiced Rum and Kahlua.

Festive Cocktail

- Cranberry Poloma **\$14**
- Cranberry Juice, Paloma Cooler, Tequila

Legacy Bar

- Cash Price **\$9**
- Host Price **\$8.50**
- House Beers & Coolers 12oz
- House Wine 5oz
- House Liquor 1oz

Olympic Bar

- Cash Price **\$10**
- Host Price **\$9.50**
- Premium Beers, Coolers & Cider 12oz
- Craft Beers 12oz
- Premium Wine 5oz
- Premium Liquor 1oz

*Minimum Bar Spend of \$500 per bar (before service charge). Minimum spend for each additional bar is \$1,000. If the minimum spend is not met the difference will be applied to reach the minimum.

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Wine List

White Wines

Campagnola Pinot Grigio - Veneto, Italy \$45

Light straw color. Fine, elegant, clean and intense aroma, dry flavor with pleasant green apple aftertaste.

11th Hour Sauvignon Blanc - San Joaquin Valley, California \$48

A combination of passion fruit and guava accented by minerality for a lingering finish.

Fielding Unoaked Chardonnay 2020, VQA Niagara \$52

Ripe fruit notes carry through to the palate which is light, crisp and refreshing. This wine also has remarkable roundness and texture, which lends complexity and weight to the wine.

Bubbles

Arnaces Brut Prosecco – Veneto, Italy \$55

Snappy acidity focuses this light-bodied bubbly, framing hints of apricot, mandarin orange and fresh ginger. Light yellow color, with persistent perlage, fruity, intense flavor and dry taste.

Red Wines

11th Hour Cabernet Sauvignon - San Joaquin Valley, California \$48

Medium bodied with dark fruit flavors and aromas. Rich cherry, plum and stone fruit flavors and very mellow tannins make this Cabernet Sauvignon a very enticing and versatile food companion.

11th Hour Pinot Noir - San Joaquin Valley, California \$48

Charming and elegant Pinot Noir composed of grapes from selected fields in the San Joaquin Valley, California. Appearing with the scent of cherries, plums and strawberries with soft tannins. Delicious ripe red fruit finishes the wine with a velvety aftertaste.

Uma Malbec - Mendoza, Argentina \$49

This intense purple with bright ruby red colored wine has varietal aromas of red fruits, cherries and plums. Chocolate and smoky notes appear at a second approach. It has a persistent and balanced palate. Soft tannins and a medium body make it a pleasant and easy to drink wine.

LAN Crianza Tempranillo - Rioja, Spain \$55

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.



Thank you for considering WinSport for your next Holiday Party

WinSport does not receive any direct government funding for our operations. We support our purpose by building on the legacy of the 1988 Winter Olympic Games and by delivering exceptional value and experiences to our guests.

To learn more and to support WinSport, visit winsport.ca