



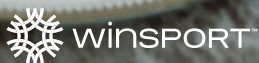
WEDDINGS

YOUR SPACE OR OURS

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!

THANK YOU



THANK YOU FOR CONSIDERING HOLDING YOUR WEDDING DAY CELEBRATION AT WINSPORT

WinSport is home to one of the most dynamic event spaces in Calgary located on one of the primary venues of the 1988 Winter Olympic Games. 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.

We pride ourselves in exceptional, personalized service. Our approach is simple: we take the time to ensure every detail surrounding your special day unfolds perfectly. Your personal Event Specialist will look after your every need to make your celebration a complete success. This dedicated professional will work closely throughout the planning of your wedding.

A member of WinSport's Sales team would be pleased to review room availability, event pricing, and arrange for a private visit of our facilities. We look forward to the opportunity to welcome you to WinSport and start planning your unforgettable wedding celebration.

Please reach our Sales team at 403-247-5607 or salesinfo@winsport.ca

We look forward to speaking with you!

VENUES

LEGACY ROOMS A,B,C

The Legacy Room offers bright natural light through its floor to ceiling windows overlooking Victory Plaza. This room can be booked at its full capacity of 7,200 sq. ft. for large events or broken into three smaller rooms. From special occasions to large corporate events, the Legacy Room is the perfect setting for your next event.

Square Footage Dimensions

7,200 sq ft - 120' x 60' x 13'

Guest Capacity

500 people at round of 10 - 270 people at rounds of 6.

PASKAPOO ROOMS 1-4

Overlooking the Event Centre, this room can be booked at its spacious capacity of 4,760 sq. ft. or can be broken into four sections for smaller events or for use as breakout rooms for conferences.

Square Footage Dimensions

4,760 sq ft - 140'x34'x13'

Guest Capacity

280 people at rounds of 10 - 168 people at rounds of 6.

FESTIVAL TENT

Centrally located on campus, this venue is suitable for trade shows, barbecues, dances, festivals or as a staging space for your large sporting event. This area features an adjoining picnic and recreational area and has a heating system for year-round use. This venue is suitable for ride and drives, tradeshow, barbecues, banquets and children's Christmas parties.

Square Footage Dimensions

6,250 sq ft - 125'x50'x12' (Includes 24'x12'x 2' stage)

Guest Capacity (banquet set up)

400 people at rounds of 10 - 240 people at rounds of 6.

Ceremony Options

Ceremonies can be held in any of our listed venues, or alternative outdoor options around Canada Olympic Park. Prices may vary.

Venue rental fee includes

- Round banquet tables, banquet chairs, buffet tables (if applicable)
- White or black table linens and napkins
- Dinnerware and glassware
- Set up and tear down of the venue
- Access to decorate room three hours prior to event.
- Complimentary event parking

Please note all décor must be removed at the end of the evening following the event

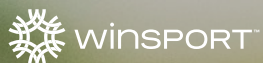
*Venue rental fees are valid for all events based on full capacity of event space with the designated food and beverage minimum. Discounts apply when renting smaller sections of venues. WinSport does not charge GST on venue rental as we are a not-for-profit organization.

Venue Rental Enhancements

- WinSport can offer the following venue rental enhancements at an additional cost.
- Extended decorating time
- Extended décor tear down time
- Linen table cloths and napkins available in additional colours
- Floor length table cloths in white or black
- Chair covers, table runners, and centerpieces

*Please speak with you Event Specialist for accurate pricing on these enhancements.

ENHANCEMENTS



WELCOME BUBBLES

Mimosa & Kir Royale Reception.
One glass per guest | \$10.50 per guest.
Includes iced water, orange juice.

WELCOME RECEPTION

House Wine & Beer Reception.
One glass per guest | \$8.00 per guest
Includes iced water, orange juice.

PASSED CANAPÉS HOUR

Three pieces | \$12.00 per guest
Five pieces | \$15.00 per guest

Cold

Mini smoked salmon bagel, lemon caper cream cheese
Grilled sriracha lime crisp, shrimp, cilantro pineapple salsa
Prosciutto wrapped melon, microgreens, balsamic reduction
Grilled steak crostini, chimichurri sauce

Hot

Brie & caramelized onion tartlet
Bison & candied bacon burger bite
Wild mushroom & parmesan arancini, herb aioli
Peri peri chicken skewer, lemon herb dip

LATE NIGHT FOOD STATION

\$18.50 per guest

Included with this menu

Bacon cheeseburger sliders (one per person)
Home cooked chips, signature onion dip

Select one

Nacho bar
Corn chips, Ancho beef, jalapeno, tomato, onion, salsa,
sour cream, warm queso
Poutine bar
Fries, crisp bacon, caramelized onions, sauteed mushrooms,
applewood cheddar, cheese curds, poutine gravy
Pizza (two slices per person)
Pizza selections include: Four cheese, pepperoni & mushroom,
BBQ chicken, Hawaiian

PLATED DINNER

Priced per guest, 25 guest minimum. All Catering is subject to a 18% service charge.

INCLUDED WITH THIS MENU

- Two glasses of house wine per person (red & white available)
- One sparkling wine toast drink per person
- Selection of freshly baked bread rolls & whipped butter
- Freshly brewed coffee & tea served with house made petit fours

FIRST COURSE (select one)

- Oven roasted tomato & red pepper soup, basil oil
- Romaine hearts, shaved parmesan, crostini, crisp artichokes, capers, house Caesar dressing
- Marinated golden beets, shaved radish, herb crusted goats cheese, sweet onion, baby greens, potato crisps
- Mint compressed melon, candied seeds, feta crumble, baby greens, balsamic reduction, olive oil
- Herb ricotta cannelloni, sautéed wild mushrooms, confit garlic oil, microgreens

MAIN COURSE (select one)

- All main courses served with roasted & grilled seasonal vegetables
- Oven roasted chicken supreme, peppercorn sauce, herb roasted fingerling potatoes ***\$85**
- Pan seared Atlantic salmon, garlic shrimp, confit tomato, basil risotto ***\$88**
- Herb crusted Alberta beef tenderloin (7oz), red wine jus, caramelized onion mashed potatoes ***\$92**
- Slow roasted Alberta beef prime rib (10oz), au jus, twice baked potato, Yorkshire pudding ***\$95**

DESSERT (select one)

- Pressed chocolate cake, salted caramel sauce
- White chocolate crème brûlée, seasonal berries
- Vanilla bean Mille-Feuille, raspberry coulis
- Classic New York cheesecake, seasoned berry coulis
- Vegan chocolate pâté, lemon purée

CHILDRENS PLATED DINNER

Available ages 4-11 | \$16.50 per guest

Included with this menu:

- Choice of fruit juice, white or chocolate milk
- French fries, ketchup, veggie sticks with ranch dipping sauce

Main Course (select one)

- Cheeseburger slider
- Chicken fingers, plum sauce
- Cheese pizza

Dessert (select one)

- Vanilla ice cream sundae
- Chocolate mousse
- Homemade chocolate chip ice cream sandwich

*Our plated service requires one menu selection for all wedding guests with the exception of special dietary restrictions, vegetarian and vegan meals. Upgrade your wedding menu to a four-course plated menu | ***\$8.00**



BUFFET DINNER



Priced per guest, 25 guest minimum. All Catering is subject to a 18% service charge.

INCLUDED WITH THIS MENU

- Two glasses of house wine per person (red & white available)
- One sparkling wine toast drink per person
- Freshly brewed coffee & tea service

- Selection of freshly baked bread rolls & whipped butter
- Artisan greens, house dressings
- Two chef's selection seasonal salads
- Herb roasted fingerling potatoes
- Roasted & grilled seasonal vegetables
- Charcuterie selection, house mustards, pickles
- Imported, local cheese selection, assorted crisps
- Small bite desserts & petit fours (three per person)

CARVED MAIN COURSE (select one)

- Maple whiskey glazed bone in ham, mustard sauce **\$88**
- Herb crusted Alberta beef tenderloin, red wine jus **\$90**
- Slow roasted Alberta beef prime rib, au jus, Yorkshire pudding **\$93**

ADDITIONAL ENTREE (select one)

- Butternut squash ravioli, herb tomato sauce, shaved parmesan
 - Grilled chicken supreme, wild mushroom ragout
 - Glazed Atlantic salmon, grilled lemon, caper butter
 - Roasted pork loin, apple thyme compote
- Vegetarian, vegan, gluten free & dairy free options available on request

WinSport does not charge GST on food & beverage as we are a not-for-profit organization.

DRINKS

NON-ALCOHOLIC

Individual pop, juice & water	\$3.25
Coffee & tea selections (25 servings 12oz)	\$75
Hot chocolate (25 servings 12oz)	\$75
Hot chocolate toppings 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 person (one drink per person)

Options include Baileys, Peppermint Schnapps, Amaretto, Spiced Rum and Kahlua.

LEGACY BAR*

Cash Price	\$7.50
Host Price	\$7
House Beers & Coolers 12oz	
House Wine 5oz	
House Liquor 1oz	

OLYMPIC BAR*

Cash Price	\$8.50
Host Price	\$8
Premium Beers, Coolers & Cider 12oz	
Craft Beers 12oz	
Premium Wine 5oz	
Premium Liquor 1oz	

*Bartender and cashier charges of \$30 per hour/per staff (minimum 3 hours) will be applied if bar sales amount to less than \$500.

WinSport will provide one bartender per 75 guests.



WHITE WINES

Estacion Sauvignon Blanc 2020 \$39

Flavors of lime, green apple and white peach. Great acidity and a long finish

Mount Riley Estate Sauvignon Blanc 2022, Marlborough \$46

Pink grapefruit, passionfruit and lime with nuances of nettles and crushed herb. A wine of striking fruit purity and concentration with fresh but balanced acidity and great length of flavour.

Paladin Pinot Grigio 2021, Italy \$45

Intense and elegant, with notes of acacia flowers and pear. The taste is dry, pleasant, and fresh.

St. Urbans Hof "Urban" Riesling 2019, Mosel \$49

Off dry and light in body, this is a spine-tingling, zesty Riesling with a salty crushed mineral finish.

Fielding Unoaked Chardonnay 2020, VQA Niagara \$48

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

Paladin Prosecco DOC 2021 \$56

Scents of apple and pear with a delicate hint of citrus fruit that blend into the floral flavours. Characterized by a soft taste for the elegant melt of the foam on the palate.

Moet & Chandon NV \$125

White fruit notes including pear, white peach and green apple.

RED WINES

Estacion Cabernet Sauvignon 2019 \$39

Juicy aromas of black cherry, currant, dried herb and cocoa that stay clear and juicy on the creamy textured palate.

Ballard Lane Pinot Noir 2018, California \$53

Intense red currants and strawberry shortcake coupled with portobello mushroom dominate the nose, while delicate fruits and spices line the long palate. This Pinot Noir is mid-weight with long tannins and bright acidity.

El Cipres Malbec 2018, Mendoza \$47

Medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate.

Canforrales Tempranillo 2020, Spain \$49

Cherry purple colour, clean, well covered, with aromas of red fruits, strawberries and blackberries. Tasty, fresh and fleshy. Well-balanced acidity.

Coriole "Redstone" Shiraz 2020, McLaren Vale \$55

This is a classic McLaren Vale shiraz. A savoury nose of olive leaf, raspberry and blackberry bramble follows through to a soft and vibrant palate offering up plum, dark cherry and soft oak, with a violet lift

ROSÉ WINE

Long Weekend Rose 2019 VQA \$48

A fruit-forward blend of Pinot Noir and cabernet Francs that delivers incredible quality for a reasonable price.

FINER DETAILS

Who will be managing my wedding details?

An Event Specialist will be assigned to handle all the finer details involved in the planning of your wedding. Your Event Specialist will contact you to begin preparations following the payment of your deposit and signing of your event contract.

Does WinSport provide a written event contract and guarantee?

You will receive an event contract outlining all deposits, payments, conditions of venue rental, and catering services, this document will outline all terms and conditions. You must sign the event contract and pay your first deposit to confirm your venue booking.

Are there any important deadlines I need to note when booking my wedding with WinSport?

Your payment and deposit schedule will be outlined in your event contract signed when you confirm your event with WinSport. Your events catering, menu selections, and final guest count is required thirty days prior to your wedding day.

Am I able to set up prior to my wedding date or remove decorations the day after my wedding?

You may have access to your space three hours prior to the event for decorating and set up, earlier than this is subject to the Event Specialists discretion and availability. All venue rentals at WinSport are one day rentals. We cannot guarantee access to your room the night before your event unless you rent the space for an additional day. Room rental is subject to availability. All décor must be removed at the end of your event.

Are there any restrictions on décor elements I may use to enhance my wedding?

Smoke and fog machines, bubble machines, open flames, rice, table sparkles or rose petal tossing are prohibited at the WinSport. When hanging items in WinSport venues all items must be removed following the event and may not leave any marks or damage to our venues. The use of items and any damage they may cause are subject to a \$500 cleaning fee as well as the cost of any damages that may occur. Your Event Specialist would be happy to discuss your options for décor and/or special effects if required.

What happens if I must cancel my wedding?

In your event contract WinSport's event cancellation policy will be laid out in detail. Upon signing the contract, you will confirm your commitment to this policy. Your booking deposit is non-refundable and is the cost of your venue rental fee. WinSport's cancellation policy will outline the fees due to WinSport dependent on how far out you are cancelling your event.

I am interested in confirming my wedding at WinSport, what are my next steps?

Please reach out to a member of the Sales team at 403-247-5607 or salesinfo@winsport.ca to arrange a tour of our facilities and have them check availability. They will guide you through the process of confirming your dates with a signed contract. After confirmation of your wedding, you will be put in direct contact with your designated Event Specialist to begin preparations of your event.