



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 Events

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 / tentertainment and audio-visual requirements

Thank you for considering WinSport for your next event.





Holiday Menu

Hors D'oeuvres

\$11.50 per person - 3 pieces per person

Choose three from the following selection:

Hot

Brie & caramelized onion tartlet

Beef & mushroom cheeseburger bite

Chorizo meatball, smoked tomato sauce

Sundried tomato & herb arancini, truffle aioli

Mini Yorkie pudding, shaved beef, horseradish cream

Cold

Grilled halloumi, tomato & zucchini skewers, balsamic reduction

Ahi tuna poke, black sesame, wonton crisp

Melon & prosciutto skewer





Buffet Menu - \$69/person

Priced per guest, 25 guest minimum - includes tea & coffee

Carved Entrée – Select One

Slow roasted Alberta beef striploin, peppercorn reduction 

Roasted turkey breast, apple thyme stuffing, sage pan gravy

Maple whiskey glazed bone in ham, mustard sauce  

Additional Entrée – Select One

Alberta beef brisket, red wine jus  

Roast Atlantic salmon, grilled lemon & capers 

Grilled chicken supreme, wild mushroom cream sauce 



Mushroom ravioli, herb tomato sauce, shaved parmesan

Inclusions

Selection of freshly baked bread rolls & whipped butter

Kale Caesar salad

Artisan greens, house dressings

Arugula, pomegranate, orange & pecan salad  

Roasted seasonal root vegetables & brussels sprouts  

Buttermilk mashed potato

Charcuterie selection with house mustards & pickles

Imported & local cheese selection & assorted crisps

Small bite desserts & petit fours (3 per person)





Plated Menu

Priced per guest, 25 guest minimum - includes tea & coffee

Appetizer – Select One

Oven roasted tomato & red pepper soup, basil oil GF DF V

Wild mushroom soup, truffle cream GF V

Roasted butternut squash soup, chives, crème fraiche GF V

Romaine hearts, shaved parmesan, crostini, crisp artichokes, capers, house Caesar dressing

Golden beets, shaved radish, herb crusted goats cheese, sweet onion, baby greens, potato crisps GF V

Caprese salad, balsamic reduction GF V

Entrée – Select One

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

Slow roasted Alberta prime rib (8oz), peppercorn reduction \$74 GF

Grilled Alberta beef tenderloin (6oz) red wine jus \$76 GF DF

Braised Alberta beef short rib, red wine jus \$73 GF DF

Roasted turkey breast, apple thyme stuffing, sage pan gravy \$70

Oven roasted chicken supreme, cacciatore ragout \$69 GF

Pan seared Atlantic salmon, wild mushroom cream sauce \$72 GF

Grilled eggplant, roasted red pepper & tomato confit, crisped onions \$62 GF DF V

Dessert – Select One

Eggnog crème brulee, seasonal berries GF V

Vegan chocolate pâté, lemon puree & candy cane dust GF DF V

Layered Baileys chocolate cake, salted caramel sauce V





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.

Legacy Bar

Cash Price \$8

Host Price \$7.50

House Beers & Coolers 12oz

House Wine 5oz

House Liquor 1oz

Olympic Bar

Cash Price \$9

Host Price \$8.50

Premium Beers, Coolers & Cider 12oz

Craft Beers 12oz

Premium Wine 5oz

Premium Liquor 1oz

*Minimum Bar Spend of \$500 per bar (before service charge)

*If the minimum spend is not met the difference will be applied to reach the minimum.



White Wines

Las Cumbres Sauvignon Blanc 2022, Chile \$43

Brilliant straw yellow colour with silver hints, intense nose with citrus aromas such as lime and herbaceous notes such as tomato sprouts and green chili. In the mouth, fresh notes of lime and mineral highlights, with slight saline notes. Light body and medium persistence.

Paladin Pinot Grigio 2021, Italy \$49

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

Mount Riley Estate Sauvignon Blanc 2022, Marlborough \$50

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.

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.

Red Wines

Las Cumbres Cabernet Sauvignon 2021, Chile \$43

Rubi red wine. Ripe red fruit predominates on the nose, slightly spicy and with some lactic notes. Of persistence and medium body, it is pleasant and easy to drink, with sweet and silky tannins. In the mouth it is spicy, with hints of plum.

Ballard Lane Pinot Noir 2018, California \$57

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.

Garden of Granite Malbec 2020, Argentina \$51

Aromas of blueberries and blackberries that develop into a super juicy palate. Nice easy acidity balances the intense fruit notes and leads into a beautiful lengthy finish.

Canforrales Tempranillo 2020, Spain \$53

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

Vintages are subject to change.

Wines may vary based on availability.

Bubbles

Paladin Prosecco DOC 2021 \$59

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.

Rose Wine

Long Weekend Rose 2019 VQA \$48

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



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