

Chateau Nova Hotel & Suites Catering Menu



COFFEE BREAK MENU

BEVERAGES:

Freshly Brewed Regular & Decaffeinated Coffee	
50 Cups (only available in Grand Room)	\$62.50
10 Cups (Thermos)	\$17.25
Regular Tea Packets 5/order	\$5.75
Herbal Tea Packets 5/order	\$6.00
Assorted Fruit Juices (Orange, Apple, Grapefruit, Cranberry) Pitcher (54 oz. approx. 9 cups)	\$14.50
Cold Fresh 2% Milk (Pitcher 54 oz)	\$15.25
Ice Tea (Pitcher 54 oz)	\$14.75
Assorted Soda Pops (Pitcher 54oz)	\$13.95
Assorted Regular (cans) & Diet Soft Drinks (cans)	\$2.25/Each
Bottled Juices, Sparkling Waters, Regular Bottled Water	\$2.95/Each

BAKERY

Assorted Chocolate Bars	\$2.00/each
Assorted Bags of Chips	\$1.50/each
Assorted Muffins, Danish, Croissants	\$24.00/dozen
Assorted Gourmet Cookies	\$18.00/dozen
Carrot Cake, Nanaimo Bars, Fudge Brownies	\$20.00/dozen
Assorted French Pastries	\$28.00/dozen

HEALTHY CHOICES

Assorted Fruit Yogurts	\$3.25/each
Granola or Health Bars	\$3.25/each
Fruit Kebabs	\$3.45/each
Whole Fruit (Apples, Oranges, Bananas, Pears)	\$1.75/each

*Prices are subject to applicable gratuities & taxes
Prices and menu items subject to change without notice*

BREAKFAST MENUS

(BUFFET STYLE)

CONTINENTAL BREAKFAST BUFFET

Chilled Orange Juice

Assorted Muffins, Danish, Croissants
Pastries (turnovers), and Roasted Pineapple English Muffin
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$8.50 Per Person

Add: Fresh Fruit - \$1.00 Per Person

Add: Bagels & Cream Cheese - \$1.50 Per Person

HEALTHY BREAKFAST BUFFET

Chilled Orange Juice

Assorted Fresh Fruit tray, Variety of Yogurts and Granola
Fresh Oatmeal and Assorted Toasted Breads
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$10.25 Per Person

Add: Bagels & Cream Cheese - \$1.50 Per Person

BREAKFAST MENUS

PANTRY SIGNATURE BREAKFAST BUFFET

Chilled Orange Juice

Fluffy Scrambled Eggs, Plump Breakfast Sausage, Crisp Bacon
Golden Hash Browns, Assorted Toasted Breads
Pancakes and Assorted Fresh Fruit Tray
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$14.95 Per Person

Add: French Toast - \$2.00 Per Person

Add: Omelet Station Prepared by the Chef - \$3.00 per person

PANTRY SCRAMBLE SENSATION BUFFET

Assorted Juices
(Apple, Orange, Cranberry)

Variety Fluffy Scrambled Eggs
-ham and cheddar, smothered veggie, pantry style
Golden Hash Browns
Assorted Toasted Breads
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

\$14.25 Per Person

Add: Fluffy Pancakes - \$1.50 per person

Add: Bacon - \$1.50 per person

Add: Omelet Station Prepared by the Chef - \$3.00 per person
(Minimum 20 People)

Plated Breakfasts Available Upon Request

Prices are subject to applicable gratuities & taxes
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WORKING LUNCH BUFFETS

MENU 1

Chefs Soup of the Day, served with Toasted Focaccia Spears

or

Mixed Garden Greens with House Dressing

Please select **four** of the following Closed Finger Sandwiches

(Two Sandwiches Per Person)

Black Forest Ham and Cheese on Country Rye

Ham & Monterey Jack Panini

Grilled Vegetables with Creamy Blue Cheese on Ciabatta

Chicken Florentine with Pesto mayo and Swiss Cheese on Whole Wheat

Asian Style Spicy Chicken Wrap

Roast Beef with Dijon Mustard Mayonnaise on a Baguette

Country Ham and Provolone Cheese with Roasted Red Peppers on Toasted Focaccia

Turkey BLT on Ciabatta with Sun Dried Tomato Pesto

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

\$15.25 per person

MENU 2

Fresh Rolls & Butter

Chef's Soup of the Day

Garden Greens with Array of Dressings

Mandarin Orange Tossed Salad

Caesar Salad

A Choice of Two Hot Items

Atlantic Salmon Fillets in a White Wine Sauce

Penne Pasta in Spicy Sun Dried Tomato Pesto

Slow Roasted Crusted Lemon Chicken

Roast Beef with Red Wine Gravy (**Served Medium Unless Specified**)

Teriyaki Beef **or** Chicken Stir-fry

Glazed Baked Ham in Chunky Pineapple Syrup

Italian Meatballs in Sweet and Sour Sauce

Chow Mien Noodle Stir – Fry(chicken, veggie, beef)

Served with Roast Potatoes, Rice Pilaf and Garden Vegetable Medley

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$17.75 Per Person

MENU 3

BUILD YOUR OWN SANDWICH

Chef's Soup of the Day Served with Toasted Focaccia Spears
Caesar Salad with Croutons and Shredded Parmesan
Pickle Tray
Fresh Garden Vegetable Tray

Roast Beef au jus
European Ham, Salami, Turkey
Served with Fresh Baguette, Kaisers and Focaccia
Sliced Cheeses, Cucumbers, Tomatoes, Lettuce
Condiments

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$14.95 Per Person

THE PASTA BAR (Minimum 10 People)

Toasted Focaccia Spears, Caesar Salad, Greek Salad
Selected Greens with an Array of Dressing

Baked Lasagna, Cheese Tortellini, Penne Noodles
Linguini,
Spicy Seafood Marinara, Italian Marinara, Mushroom Peppercorn Cream Sauce

Choose from Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$16.95 Per Person

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PLATED LUNCHEON MENUS

MENU 1

Fresh Rolls & Butter

Chef Choice Soup

Caesar Salad with Garlic Croutons

PENNE PASTA WITH GRILLED CAJUN CHICKEN

In a Spicy Tomato Rose Sauce

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$16.95 Per Person

MENU 2

Fresh Rolls & Butter

Chef Choice Soup

Mixed Garden Greens in Roasted Red Pepper Vinaigrette and Topped with Creamy Blue Cheese

STUFFED BREAST OF CHICKEN WITH YOUR CHOICE OF: MANGO AND CORIANDER, WILD MUSHROOMS, SUNDRIED TOMATO PESTO

Served on Wild Rice Pilaf with Seasonal Vegetables and Homemade Maltaise

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$17.95 Per Person

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PLATED LUNCHEON MENUS

MENU 3

Fresh Rolls & Butter

Chef Choice Soup

Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Raspberry Vinaigrette

GRILLED NEW YORK STEAK WITH PEPPERCORN SAUCE

Served Medium Unless Specified

Garlic Mashed Potatoes & Fresh Vegetables

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$18.95 Per Person

MENU 4

Vegetarian Option

Chefs Soup of the Day Served with Toasted French Toast

Marinated Asparagus Salad with Sugar Snap Peas, Red Onion, Roasted Red Pepper and Grilled Eggplant

Vegan Option

Chef's Soup of the Day Served

Tomato's, Guacamole, Braised Fennel Topped with Crispy Onions and Drizzled with Smoked Paprika Oil

Both Meals Served with:

Chef's Choice Dessert

Freshly Brewed Coffee & Tea

\$14.95 Per Person

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PLATED LUNCHEON MENUS

MENU 5

Fresh Rolls & Butter

Chef Choice Soup

Spinach and Mushroom Salad Tossed in Warm Cumin Vinaigrette

ALBERTA GRADE AAA ROAST PRIME RIB au jus

Served Medium Unless Specified

Slow roasted in its own juices

Served with Yorkshire Pudding

And Garden Fresh Vegetable Medley & Rosemary Roast Potatoes

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

\$18.45 Per Person

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RECEPTION MENUS

Fraser Valley Assorted Vegetable Tray & Dip

(Serves 40ppl)

\$40.00

Domestic & Imported Cheese Board

Garnished with Fresh Fruit & Assorted Crackers & Breads

(Serves 40ppl)

\$45.00

Baked Brie En Croute

Served with Raspberry Gastrique, Sliced Ficelle & Cheese Crackers

Serves 20 people

\$75.00

Tiger Prawn Pyramid with Cocktail Sauce

Serves 25 people – two pieces each

\$70.00

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RECEPTION MENUS

Pasta Station

Cheese Tortellini in a Roasted Garlic Cream Sauce with Pancetta & Peas
Penne in a Tomato Sauce with Grilled Chorizo
Spicy Vegetable Ravioli in a Pesto Alfredo Sauce with Pine Nuts
\$14.25 per person

Pizza Station

Assorted selection of pizza
10 Slices per pizza
\$22.50 Each

Assorted Finger Sandwich Platter

Egg Salad, Roast Beef, Chicken Salad, Vegetarian, Ham & Cheese
(48 Pieces Per Tray)
\$65.00

Chocolate Fruit Fondue

An array of Seasonal Fresh Fruits
Milk Chocolate
Minimum order 50 people
\$6.50 per person

Fresh Seasonal Fruit Tray

An array of Seasonal Fresh Fruits
(Serves 40 ppl)
\$45.00

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HOT & COLD HORS D'OEUVRES

REGULAR - \$14.95/DOZEN (Minimum Order of 2 Dozen)

- Shrimp Stuffed Cherry Tomato
- Stuffed Egg with Dijon Cream
- Smoked Salmon on Pumpnickel
- Jalapeno Poppers
- Vegetable Spring Rolls
- Chicken Wings – Choose Salt & Pepper, Hot or Honey Garlic. Min 12 per Flavor
- Spinach & Feta Cheese in Filo

DELUXE - \$17.25/DOZEN (Minimum Order of 2 Dozen)

- Chicken Satay
- Teriyaki Beef Kabobs
- Bacon Wrapped Scallops
- Seafood Stuffed Mushroom Caps
- Sauteed Garlic Prawns

OUR CARVING BOARD

Carved by the chef and served with sliced buns, pickles, horseradish, dijon mustard and mayonnaise

Roast Baron of Beef	\$275.00	(Serves approximately 50 people)
	\$420.00	(Serves approximately 75 people)
Prime Rib of Beef	\$300.00	(Serves approximately 25 people)

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PLATED DINNER MENUS

MENU 1

Vegetarian Option

Chefs Soup of the Day Served with Toasted French Toast

Marinated Asparagus Salad with Sugar Snap Peas, Red Onion, Roasted Red Pepper and Grilled Eggplant

Vegan Option

Chef's Soup of the Day Served

Tomato's, Guacamole, Braised Fennel Topped with Crispy Onions and Drizzled with Smoked Paprika Oil

Both Meals Served with:

Chef's Choice Dessert

Freshly Brewed Coffee & Tea

\$17.95 Per Person

MENU 2

Fresh Rolls & Butter

Chef Choice Soup

Mixed Garden Greens in Roasted Red Pepper Vinaigrette and Topped with Creamy Blue Cheese

**STUFFED BREAST OF CHICKEN WITH YOUR CHOICE OF:
MANGO AND CORIANDER, WILD MUSHROOMS, SUNDRIED TOMATO PESTO**

Served on Wild Rice Pilaf with Seasonal Vegetables and Homemade Maltaise

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$29.45 Per Person

*Prices subject to applicable gratuities & taxes
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PLATED DINNER MENUS

MENU 3

Fresh Rolls & Butter

Chef Choice Soup

Spinach Salad in Raspberry Vinaigrette with Sliced Apples, Mushrooms and Bocconcini Pearls

FRESH ATLANTIC SALMON

On Steamed Rice, Topped with a Orange and Basil Butter Sauce
Served with Roasted Root Vegetables

Choose From Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$28.45 Per Person

MENU 4

Fresh Rolls & Butter

Chef Choice Soup

Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Raspberry Vinaigrette

GRILLED NEW YORK STEAK WITH PEPPERCORN SAUCE

Served Medium Unless Specified

Garlic Mashed Potatoes & Fresh Vegetables

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$30.45 Per Person

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PLATED DINNER MENUS

MENU 5

Fresh Rolls & Butter

Chef Choice Soup

Mixed Greens with Mandarin Slices & Sliced Almonds

ROAST RACK OF LAMB WITH DIJON HERB CRUST

Rosemary Au Jus

Served with Gratin Potatoes & Fresh Vegetables

Choose From Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$34.45 Per Person

MENU 6

Fresh Rolls & Butter

Chef Choice Soup

Spinach and Mushroom Salad Tossed in Warm Cumin Vinaigrette

ALBERTA GRADE AAA ROAST PRIME RIB au jus

Served Medium Unless Specified

Slow roasted in its own juices

Served with Yorkshire Pudding

And Garden Fresh Vegetable Medley & Rosemary Roast Potatoes

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

\$32.95 Per Person

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CHATEAU NOVA DINNER BUFFET #1

(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Seasonal Green Tossed Salad with House Dressing
Penne Pasta Salad
Creamy Potato Salad

PLATTERS

Assorted Fresh Vegetables & Dip Mirror
Assorted European Cold Cuts
Assorted Cheese and Cracker Board

ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)
(Served Medium Unless Specified)
Baked Chicken Breast in Mushroom Sauce
Oven Baked Turkey & Stuffing
Freshly Baked Meat **or** Vegetarian Lasagna
Hand Rolled Meat Loaf
Battered Deep Fried Fish Fillet
Chow Mien Noodle Stir – Fry(chicken, veggie, beef)

Served with Garden Fresh Vegetables, Rice Pilaf & Roast Potatoes

DESSERTS

Choose from Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$30.95 Per Person

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CHATEAU NOVA DINNER BUFFET #2

(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Seasonal Green Tossed Salad with House Dressing
Tri-Colour Fusilli Pasta Salad
Greek Salad with Oregano infused Olive Oil, Balsamic
Creamy Potato Salad

PLATTERS

Smoked Salmon Topped with Lemon, Red Onion & Gravlax
Assorted Cheese and Cracker Board
Assorted European Cold Cuts

ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)
(Served Medium Unless Specified)
Slow Roasted Crusted Lemon Chicken
Baked Ham in Chunky Pineapple Syrup
Salmon Wellington, West Coast Salmon Baked in a Light Puff Pastry
Pork Tenderloin with Apples and Sage Stuffing
Pork or Shrimp Peach Cream Mayo
Italian Meatballs in Sweet and Sour Sauce

Served with Steamed Fresh Vegetables
Roast Potatoes & Rice Pilaf

DESSERTS

Choose From Our Chef's Selections

Freshly Brewed Coffee & Tea

\$33.25 Per Person

*Prices subject to applicable gratuities & taxes
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CHATEAU NOVA DINNER BUFFET #3

(Minimum 50 People)

Fresh Rolls & Butter

SALADS

Seasonal Tossed Green Salad with Raspberry Vinaigrette
Creamy Potato Salad
Greek Salad Topped with Feta
Mixed Bean Salad with Baby Shrimp

PLATTERS

Domestic & Imported Cheese Board
Smoked Salmon Topped with Lemon, Red Onion & Gravlax
Assorted European Cold Cuts
Assorted Fresh Pickle Tray

ENTREES

(Your Choice Of Three Of The Following)

Roast Prime Rib of Beef, Green Peppercorn Sauce
(Carved by the Chef)

(Served Medium Unless Specified)

Roast Tender Chicken Breast in Shiitake Mushroom Sauce

Baked B.C. Salmon With Saffron Cream Sauce

Chicken Fricassee

Sautéed Shrimp in Garlic Butter

Spinach & Ricotta Cheese Cannelloni with White Wine Sauce

Served With Roast Potatoes, Wild Rice & Medley of Garden Fresh Vegetables

DESSERTS

Choose From Our Chef's Selections

Fresh Seasonal Sliced Fruit

Freshly Brewed Coffee & Tea

\$34.95 Per Person

*Prices subject to applicable gratuities & taxes
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CHATEAU NOVA DINNER BUFFET #4

(Minimum 20 People)

Fresh Rolls & Butter

SALADS

Seasonal Green Tossed Salad with House Dressing
Greek Salad with Oregano infused Olive Oil, Balsamic
Creamy Potato Salad

ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)
(Served Medium Unless Specified)

Baked Chicken Breast in Mushroom Sauce

Oven Baked Turkey & Stuffing

Penne with a Spicy Sundried Tomato Sauce

Baked Ham

Served with Garden Fresh Vegetables, Rice Pilaf & Roast Potatoes

DESSERTS

Choose from Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

\$25.75 Per Person

*Prices subject to applicable gratuities & taxes
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Chef' Dessert Selections

Plated Dessert

(Only Available for Plated Meals)

Homemade Banana Bread Topped with Vanilla Ice Cream

Cookies & Cream with Chocolate Sauce

Cheesecake with Berry Compote

Buffet Dessert

(Only Available for Buffet Meals)

Fresh Fruit Ambrosia Salad

Strawberry Cream Cake

Peach Crisp with Caramel Sauce

Fruit Trifle

Assorted Cookies

Fresh Fruit Platter

Assorted Dessert squares

LATE NIGHT LUNCH

(Feeds 40ppl)

Assorted Cold Cut Tray...\$44.00

Assorted Cheese Platter...\$48.00

Assorted Pickle Tray...\$22.00

Buns...\$8.50/dozen

Served with condiments

Wine Prices

Sawmill Creek

Merlot & Chardonnay...\$28
(Host...\$26)

Jackson Triggs

Chardonnay...\$28
Cabernet Sauvignon \$28

Robert Mondavi

(Woodbridge)

Merlot.....\$34
Cabernet Sauvignon \$34

Wolf Blass

Merlot.....\$38
Cabernet Sauvignon \$38

Seaview

Sparkling Wine.....\$26.95

Bar Prices

	HOST	CASH
Highballs	\$5.00	\$5.75
Premium Highballs	\$5.50	\$6.25
Wine/Glass	\$5.50	\$6.25
Domestic Beer	\$5.00	\$5.75
Import Beer	\$5.50	\$6.25
Liqueurs/ Cocktails	\$6.00	\$6.75
Alcoholic Punch	\$90.00/Gallon	
Champagne Punch	\$80.00/Gallon	

Non Alcoholic Beverages

Soft Drinks	\$2.25
Juices	\$2.95
Fruit Punch	\$65.00/Gallon

(Gallon serves approximately 25 people)

Meeting and Catering Policies and Information

Menus and Alcohol

1. Menus attached on the previous pages are our suggestions. We will be happy to work with you to meet your needs and budget for any event. With prior arrangements we can meet special dietary requirements.
2. Menu selection must be submitted to our catering office no less than 2 weeks prior to the function. We cannot guarantee menu selections after that time frame.
3. Menu prices are guaranteed for six(6) months from the booking date and are subject to change after that time due to fluctuating costs of product.
4. The hotel reserves the right to refuse or terminate liquor service at any time if those services are not in accordance with the regulations of the Alberta Gaming and Liquor Commission.

Guarantee

1. A guarantee of the number of attendees must be submitted to the catering office three (3) business days prior to the function. The initial expected figure will automatically become the guarantee if the catering office is not notified by this time.
2. The catering manager reserves the right to re-negotiate a change in room rent if there is a significant decrease (25% or more) in the room requirements, function attendance or planned food and beverage.
3. A signed copy of the catering contract must be returned to our catering office. This will ensure that all agreed upon requirements are stated. Should we not receive a signed contract, the function would be considered cancelled.

Property Regulations

1. Wedding cakes prepared by a licensed professional are the only exception to the regulation regarding the bringing in of food prepared outside the hotel, due to City and Provincial health regulations.
2. We do not allow taping, tacking or attachments of any posters, flyers or written material to walls or doors without prior written consent from the Hotel, in order to avoid damage to wallpaper or paint.
3. All materials used must be flame proof and subject to inspection by the City of Edmonton Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass.

Disclaimers

1. The hotel or any of its associates will not be held responsible for the loss of or damage to any articles left on the Hotel property prior to, during or following any function.
2. Materials shipped to the Hotel will be directed to the appropriate rooms. However, no responsibility is accepted for loss or damage during shipping or movement of items by the Hotel or its associates. Insurance arrangements and payments for customs clearance and labour/equipment for movement of heavy items must be provided by the convener.
3. The Hotel and its associates reserve the right to inspect and control all private functions.

Payments and Cancellations

1. Private, social and cultural events are required to pay an initial deposit at the time of booking as determined by the catering office. Payments of all functions are due upon receipt of invoice.
2. All functions at which music is played are subject to the fees established by the Society of Composers, Authors and Music Publishers of Canada (SOCAN).
3. Cancellation Policy: One (1) day meetings require 72 hours notice of cancellation or room rental will apply as established in the signed contract. For two (2) or more day's meetings, two (2) weeks notice of cancellation is required.

Client Signature _____ Date: _____

By signing the above I state that I have read, understood and agree to abide by the terms and conditions outlined in this document. This is not a booking contract.

Corkage Fees

The Pantry and Chateau Nova Hotel & Suites allow private functions to provide their own alcohol from an outside source. This is only allowable provided the host follows the regulations set forth by the Alberta Gaming and Liquor Commission Licensing Department, as outlined in the provisions "special event licenses for Private Functions". This can be obtained through your local liquor store or the AGLC licensing department in ST. Albert (447-8846).

If you supply your own:

Corkage Fee:

Beer	\$3.50/person 18 yrs and over
Wine	\$3.50/person 18 yrs and over
Wine and Beer	\$5.75/person 18 yrs and over
All Alcohol on bar	\$8.00/person 18 yrs and over
All Alcohol plus Wine service at tables	\$10.25/person 18 yrs and over

Non Alcoholic Functions

Host Pop/Juice to your guests' \$6.00/person over 5 years of age

Bartender Fees

For any event required \$15/hour (4 hour minimum)

Audio/Visual Equipment Rental

Corded Microphone: \$35/day	6 Ft Screen: \$35/day
Wireless Microphone: \$95/day	8 Ft Screen: \$40/day
Lapel Microphone: \$125/day	Flip Chart: \$35/day
Overhead Projector: \$75/day	LCD Projector: \$215/day
Speakerphone: \$50/day	

Prices guaranteed six months after quotation. Prices do not include gratuities or Taxes. After 6 month guarantee, prices subject to change.