



CHATEAU NOVA
HOTEL & SUITES

EDMONTON

Catering Package



CHATEAU NOVA
HOTEL & SUITES

BREAKFAST

All of our breakfast choices include condiments,
freshly brewed coffee, specialty and herbal teas.

Continental Breakfast

assorted fruit juices
assorted muffins, danish and croissants
banana bread, bagels and cream cheese
fresh fruit tray

11.00 per person

Healthy Start

assorted fruit juices
fresh fruit tray with assorted yoghurts
vanilla oatmeal
assortment of breads for toasting

12.00 per person

Hot Breakfast Buffet

assorted fruit juices
fresh fruit tray and assorted yoghurts
scrambled eggs, golden hash browns, french toast or pancakes
breakfast sausage and bacon or ham
assorted breads for toasting

15.00 per person

Add On's

make your breakfast buffet a brunch

omelet station <i>a selection of meats, vegetable and cheese prepared to your liking by our chef</i>	4.00 per person
eggs benedict <i>poached egg, ham and hollandaise on a toasted english muffin</i>	3.00 per person
waffle station <i>freshly made waffles with a selection of delicious toppings</i>	4.00 per person
farmer sausage <i>sautéed with onions and peppers</i>	3.00 per person
baked tomato <i>seasoned with olive oil, pepper, topped with parmesan</i>	2.00 per person
chef's salads <i>your choice of season greens, penne pasta greek salad, creamy potato or asian slaw</i>	2.50 per person

all buffets must be a minimum of 20 people, taxes and gratuities not included



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LUNCH

All of our lunch choices include condiments, freshly brewed coffee, specialty and herbal teas.

Working Lunch

chef's soup of the day
or
seasonal greens with house dressing
assorted chef's sandwiches (2 pieces per person)
garden fresh crudités and dip
chef's dessert selections
16.00 per person

Build Your Own

chef's soup of the day
or
your choice of salad
seasonal greens, penne pasta, creamy potato, or broccoli cheddar
assorted breads, cheeses and cold cuts
tomato, lettuce, onion and condiments
garden fresh crudités and dip
chef's dessert selections
pickle tray
16.00 per person

Buffet

bakery fresh rolls and butter
chef's soup of the day
or
your choice of salad
seasonal greens, classic caesar, creamy potato or broccoli cheddar
your choice of two (2) entrée's

Salmon *
white wine sauce

Penne Pasta
sun dried tomato pesto

Crispy Chicken *
in a tangy lemon sauce

Hawaiian Style Meatballs
sweet and sour

Linguini *
3 cheese cream sauce

Beef Brisket
with braised root vegetables and gravy

additional entrée's 3.50 per person

your choice of starch

Roast Potato * **Rice Pilaf** * **Mixed Bean Ragout**

includes chef's seasonal vegetables

chef's dessert selections

22.00 per person

The Pasta Bar

toasted garlic bread
your choice of two (2) salads
seasonal greens, classic caesar, creamy potato or broccoli cheddar
your choice of two (2) pasta
linguini, penne, rotini
your choice of two (2) sauces
tomato meat sauce, creamy alfredo, sun dried tomato pesto
chef's dessert selections
17.50 per person
add cheesy garlic bread
1.25 per person

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RECEPTION MENU

Champagne Meet and Greet

Treat your guests to a sparkling wine and cheese reception.
domestic and imported cheeses with crackers and a selection of fresh fruit.

14.00 per person

minimum 20 people, one glass of wine per person

Cold Canapés

minimum order 2 dozen

Mini Shrimp Skewers

with cocktail sauce

17.00 dz.

Brushetta

*fresh tomato, onions, pepper
on crostini*

15.00 dz.

Smoked Salmon

crostini and dill cream cheese

16.00 dz.

Rice Paper Rolls

with spicy pork and crisp lettuce

15.00 dz.

Cucumber and Roasted Red Pepper

topped with fresh salsa

14.00 dz.

Hot Hors D'Oeuvres

Beef or Chicken Satay

with peanut or soya dips

18.00 dz.

Chicken Wings

*your choice of flavor
hot-med-mild, salt & pepper, Nova Signature*

15.00 dz.

Mussels

with lemon, garlic, tomato and fresh bread

18.00 dz.

Calamari

made fresh with chipotle mayo

18.00 dz.

Salsa and Havarti Dip

with sundried tomato tortilla

16.00 dz.

Platters

Garden Fresh Crudités

various dips

60.00

*

Domestic & Imported Cheese

with assorted crackers and breads

95.00

Deli Meat Selection

*roast beef, honey ham, smoked turkey
genoa salami*

85.00

*

Smoked Salmon

cream cheese, capers and lemon

95.00

Pickle and Olive Tray

*marinated olives, baby dills, pickled vegetables
crostini*

75.00

all platters serve 40 people, taxes and gratuities not included



BUFFET

Buffet price includes salads, entrée's, starches and desserts.
All buffets are served with bakery fresh rolls, chef's season vegetables,
freshly brewed coffee, specialty and herbal teas.

Entrée's

Pork Tenderloin

stuffed with apples and cranberry

Roast Beef

sliced beef in a merlot and au jus gravy

Chicken Penne

in a vodka cream sauce

Canada Grade "AAA" Prime Rib

with au jus and horseradish

5.00 additional per person

chef's carving station available, 50.00

Roast Turkey

with bacon, sage and candied pecan dressing

Crispy Chicken

in a tangy lemon sauce

Hawaiian Style Sweet and Sour

chicken, pork or fish

Spinach and Ricotta Cannelloni

in a homestyle alfredo

Choice of two (2) entrée's
Choice of three (3) entrée's

30.00 per person
35.00 per person

Salad

your choice of two (2) chef's salads

Seasonal Greens

choice of dressing

*** Penne Pasta**

sundried tomato and balsamic

Greek

*oregano infused olive oil
and balsamic vinegar*

*

Creamy Potato

*chopped egg, green onion
garlic mayonnaise*

Soup

add your choice from our home style soups

Minestrone

beans, pepper, tomato, onion and basil

Creamy Vegetable

blend of root vegetables, cream and spices

Chicken Tortilla

corn, potato, chicken, peppers and tortilla's

5.00 per person

Creative Salad Station

Classic

*seasonal greens, tomato, cucumber,
shaved carrots, sesame seeds and croutons*
4.00 per person

Deluxe

*our Classic plus, onions
feta cheese, olives and bacon*
6.00 per person

Starches

your choice of two (2) starches

Herb Roast Potato * Rice Pilaf

Asian Fried Rice * Creamy Mashed Potato

Mixed Bean Ragout * Braised Root Vegetables

additional sides 2.00 per person

Dessert

your choice of

Fresh Fruit * Apple or Peach Cobbler

Assorted Squares * Assorted Cookies

all buffets must be a minimum of 20 people, taxes and gratuities not included

PLATED DINNER

Dinner price includes salad, entrée, starch and dessert.
All dinners are served with bakery fresh rolls, chef's seasonal vegetables,
freshly brewed coffee, specialty and herbal teas.

Salad

your choice of chef's salad

Seasonal Greens *
choice of dressing

Classic Caesar
parmesan crisp and bacon

Spinach *
*fresh spinach with egg,
bacon and mushrooms*

Spring Mix
*with raspberry vinaigrette
and slivered almonds*

Entrée

Pork Tenderloin
stuffed with apples and cranberry
28.00

Roast Turkey
with bacon, sage and candied pecan dressing
26.00

Roast Beef
sliced beef in a merlot and au jus gravy
28.00

Supreme of Chicken
roasted with fresh rosemary and garlic
29.00

Teriyaki Salmon
with wasabi mayonnaise
29.00

Vegetarian Lasagna
with fresh tomato sauce and cheese blend
24.00

Canada Grade "AAA" Prime Rib
with yorkshire pudding and horseradish
34.00

Soup

add your choice from our home style soups

Minestrone
beans, pepper, tomato, onion and basil

Creamy Vegetable
blend of root vegetables, cream and spices

Chicken Tortilla
corn, potato, chicken, peppers and tortilla's

5.00 per person

Starches

your choice of starch

Herb Roast Potato * Rice Pilaf

Asian Fried Rice * Creamy Mashed Potato

Mixed Bean Ragout * Mushroom Barley

Dessert

your choice of

Apple Crumble *
with vanilla cinnamon cream

Cheesecake *
with berry compote

Chocolate Lava Cake
whipped cream and berries

Deep Dish Apple Pie *
with vanilla ice cream

Melon Plate
with frozen grapes



CHATEAU NOVA
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BEVERAGES

Non Alcoholic

Freshly Brewed Coffee

regular and decaffeinated

50 cup carafe 72.50
(Grand Room only)

10 cup carafe 17.50

30 cup carafe 43.50

Assorted Soft Drinks 2.25

Coca-Cola brand

Bottled Juices / Water 3.00

fruit juices, still and sparkling water

Sangria 65.00 / gallon

*non alcoholic, sparkling water, cranberry
and orange juice with fresh fruit*

Bar Service

Host Cash

Highballs 5.00 5.75

Premium 5.50 6.25

Wine (glass) 5.50 6.25

Domestic Beer 5.00 5.75

Import Beer 5.50 6.25

Liquers/Cocktails 6.00 6.75

Bottled Wine 28.00

Lindemans : Merlot, Shiraz, Chardonnay

Sparkling 30.00

*Henkell Trocken,
Tribute*

should the consumption on the bar be less than \$250, a \$60 per bartender labour charge will apply

AUDIO VISUAL RENTALS

Corded Microphone 35.00

Wireless Microphone 95.00

Lapel Microphone 95.00

Speaker Phone 50.00

Overhead Projector 75.00

LCD Projector 195.00

or \$25.00 per hour

8' Screen 40.00

Flipchart 35.00

Risers / Stage 65.00

Microphone Stand 10.00

VCR/TV 65.00

DVD/TV 65.00

DVD or VCR 35.00

all audio visual rentals are based on a per day charge

taxes and gratuities not included



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ROOM GIFT MENU

*surprise your out of town guests with a gift in
their guest room on arrival*

Movie Night!
*popcorn, licorice
bottled water and
a movie*

25.00

Quick Snack
*fresh fruit or cookies
Perrier water*

8.50

Croissant & Cheese
*croissants and a selection
of domestic and imported
cheeses, Perrier water*

12.50

Breakfast for 2
*breakfast in room or restaurant
cookies or grapes with bottled water
on arrival*

25.00

Romance
*chocolate strawberries
Perrier water*

12.00

add sparkling wine

40.00

Bucket of Suds
*4 domestic bottles of beer on ice
mixed nuts or honey-mustard pretzels*

30.00

taxes and gratuities not included