



2021-2022

CATERING PACKAGE

CHATEAU
NOVA

Chateau Nova Yellowhead

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OUR COMMITMENT

THANK YOU

We want to take the time to thank you for considering us for your next event. We have always appreciated our customers but since the pandemic, we can without a doubt say how grateful we are for the opportunity to host you. We are committed to doing our best to keep you safe, healthy and content. As always, our catering packages are guidelines, so feel free to modify and we will do our best to accommodate.

HEALTH & SAEFTY COMMITMENT

We are committed to the health and safety of our guests and our employees. Here are a few things that we have implemented as a part of our Nova Hotels **Stay.Clean.** Program:

- All guests or associates must not enter the facility if you have symptoms such as cough, fever, shortness of breath, runny nose or sore throat
- Increased sanitization of all commonly used services including but not limited to; doorknobs, railing, elevator buttons, counter spaces and washrooms
- Sanitization stations have been set up throughout hotel including meeting and banquet rooms for public use
- Increased hand washing protocols of all associates have been put in place
- Specialized deep cleaning protocols for meeting & banquet facilities have been implemented
- All linens will be laundered according to dhs guidelines
- Microphones will be sanitized after each use.
- Podium will be sanitized after ever use
- Conference phones, markers, and projectors will be sanitized after every use
- Under the Alberta Government Program, we have implemented the Restrictions Exemption Program for our Catering & Banquet Facilities. We now require Proof of Vaccination to enter out Meeting & Banquet facilities and are required to check vaccination records at the door via scan. Please inquire for more information.

We are following all of the Alberta Health Services and Alberta Hotels & Lodging Association's regulations and guidelines. For more information please visit:
www.NovaHotels.ca.

Please do not hesitate to ask questions and let us know how we can better serve you.
We look forward to welcoming you back and serving you once again.



All food and beverage items are subject to 18% gratuity and 5% gst
Price subject to change without notice

BANQUET SPACE

ROOM CAPACITY

		ROOM		
		BOARDROOM 370 sq ft	KODIAK 800 sq ft	GRIZZLY 3000 SQ FT
SET UP	THEATRE	-	60	300
	STAND UP RECEPTION	-	60	300
	CLASSROOM	-	36	90+
	BOARDROOM	15	30	60
	BANQUET	-	60	260
	TRADESHOW	-	15 vendors	35 vendors

ROOM CHARGES

		ROOM		
		BOARDROOM	KODIAK	GRIZZLY
FULL DAY (ROOM ONLY)	\$150.00	\$350.00	\$850.00	
FULL DAY (WITH CATERING)	\$99.00	\$250.00	\$500.00	

PACKAGES

SILVER MEETING PACKAGE

\$79
per person

BREAKFAST

Freshly Brewed Coffee & Tea

Continental Box Breakfast

MID MORNING BREAK

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water

Choose Two:

Granola Bars
Fruit
Danishes
Nuts & Bolts
Muffins

LUNCH

Freshly Brewed Coffee & Tea
Assorted Juice, Pop & Bottled Water

Choose One:

Soup & Sandwich Box
Soup & Salad Box
Mezze Box
Poutine Box

AFTERNOON BREAK

Freshly Brewed Coffee & Tea
Assorted Juice, Pop & Bottled Water

Choose Two:

Cookies
Bags of Chips
Nuts & Bolts
Fruit
Veggie Cup *with dip*

THIS PACKAGE INCLUDES

Notepads, Pens, Screen, Whiteboard, Projector, Internet,
Room Rental, and Set-up

PACKAGES

GOLD MEETING PACKAGE

\$89
per person

BREAKFAST

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water

Choose from any of our
Plated Breakfast Offerings *on pg. 11*

LUNCH

Freshly Brewed Coffee & Tea
Assorted Juice,
Pop & Bottled Water

Choose from Any of our
Plated Lunch Offerings *on pg. 14*

MID MORNING BREAK

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water

Choose Two:

Granola Bars
Fruit
Muffins
Nuts & Bolts
Portioned Cinnamon
Bannock Bites

AFTERNOON BREAK

Freshly Brewed Coffee & Tea
Assorted Juice,
Pop & Bottled Water

Choose One:

Cookies
Bags of Chips
Charcuterie Cup
Fruit
Veggie Cups *with dip*
Candy Cone

THIS PACKAGE INCLUDES

Notepads, Pens, Screen, Whiteboard, Projector, Internet,
Room Rental, and Set-up

PACKAGES

PLATINUM MEETING PACKAGES

\$95
per person

Breakfast

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water
Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Assorted Muffins, Pastries and Croissants
with butter and preserves
Scrambled Eggs
Home-Style Hash Browns
Double Smoked Bacon
Pork Sausage
Assorted Breads for Toasting

Mid Morning Break

Assorted Bottled Juice & Pop
Freshly Brewed Coffee & Tea

Choose Two:

Assorted Mini Tarts & Pastries
Assorted Bagels *with cream cheese*
Granola Bars
Assorted Muffins
Fresh Fruit Tray

THIS PACKAGE INCLUDES

Notepads, Pens, Screen, Whiteboard,
Projector, Internet,
Room Rental, and Set-up

Lunch

Freshly Brewed Coffee & Tea
Assorted Juice, Pop & Bottled Water
Freshly Baked Rolls *with butter*
Seasonal Mixed Greens *with assorted dressings*
Classic Caesar Salad
Potato & Cheddar Perogies
Fresh Vegetable Platter *with herb dip*
Herb Roasted Potatoes
Seasonal Steamed Vegetables

Includes:

Roasted Chicken *with wild mushroom sauce*
&
English Cut Roast Beef *in au jus*

Assorted Dessert Squares

Afternoon Break

Assorted Bottled Juice & Pop
Freshly Brewed Coffee & Tea

Choose Two:

Pretzels & Potato Chips
Fresh Fruit Tray
Cookies
Vegetable Platter & Assorted Dips
Assorted Dessert Squares
Charcuterie Cups
Candy Cones

REFRESHMENTS

BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee & Tea	\$3.25 each
Bottled Juice, Pop, Bottled & Sparkling Water <i>(charged on consumption)</i>	\$3.25 each

COFFEE BREAK

All Coffee Break Items are Individually Wrapped

Assorted Muffins	\$34 per dozen
Assorted Pastries & Mini Tarts	\$28 per dozen
Assorted Cookies	\$27 per dozen
Assorted Dessert Squares	\$29 per dozen
Fruit Yogurt	\$2.50 each
Fresh Whole Fruit	\$2.50 each
Pretzels or Potato Chips	\$3 each

BREAKFAST BOXED

BOXED BREAKFAST

Please Choose One Option for the Group

(All guests will be served the same meal with the exception of special dietary requirements)

Includes coffee & tea.

BREAKFAST BOX

Breakfast Sandwich *with fried egg, ham,
cheese on an English muffin*

\$18^{.50}
per person

Fruit
Hash Browns
Yogurt
Juice

BAGEL LOX BOX

Bagel *with cream cheese*
Smoked Salmon
Cucumber Slices
Red Onion & Capers
Fruit

\$18
per person

CONTINENTAL BOX

Assorted Baked Goods & Pastries
Yogurt & Granola
Fruit Cup
Juice

\$16
per person

WAFFLE BOX

Waffles
Syrup
Fruit
Bacon

\$15
per person

BREAKFAST BUFFETS

BREAKFAST BUFFETS

Minimum of 20 People

Continental Breakfast

\$14
per person

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Assorted Muffins
Pastries and Croissants
Freshly Brewed Coffee & Tea

\$18^{.50}
per person

Hot Breakfast

Selection of Fruit Juices
Fresh Fruit Platter
Assorted Muffins
Pastries and Croissants
Scrambled Eggs
Home-Style Hash Browns
Double Smoked Bacon
Pork Sausage
Assorted Breads *for toasting*
Freshly Brewed Coffee & Tea

Healthy Start

\$14
per person

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Mixed Berries
Maple Nut Granola
Multi Grain Bread *for toasting*
Freshly Brewed Coffee & Tea

BREAKFAST ENHANCEMENTS

Minimum of 20 People

Assorted Cold Cereals	\$3.00 per person
Hot Oatmeal	\$3.00 per person
Pancakes <i>with butter & syrup</i>	\$3.00 per person
French Toast	\$3.00 per person
Bacon, Sausage or Ham	\$4.00 per person
Eggs Benedict	\$5.50 per person
Chef's Omelette Station	\$8.00 per person

BREAKFAST PLATED

PLATED BREAKFAST

Please Choose One Option for the Group

(All guests will be served the same meal with the exception of special dietary requirements)

Includes coffee & tea.

CONTINENTAL

Assorted Baked Goods & Pastries
Yogurt
Sliced Fruit

\$14
per person

HEALTHY START

Fruit & Yogurt Parfait
Oatmeal
Side of Fruit

\$16^{.50}
per person

CLASSIC

Scrambled Eggs
Bacon & Sausage
Hash Browns
Toast

\$16
per person

BENEDICT

Poached Eggs, Back Bacon on a
Toasted English Muffin
Topped with Hollandaise
Side of Hash Browns

\$17
per person

LUNCHBOXED

BOXED LUNCH

Please Choose One Entrée for the Group

(All guests will be served the same meal with the exception of special dietary requirements)

CHARCUTERIE BOX

Assortment of Meat & Cheeses
Fruit
Nuts
Crackers & Bread
and includes dips & spreads

\$18^{.50}
per person

MEZZE BOX

Hummus & Tzatziki
Pita
Olives
Cucumber & Peppers
Tabbouleh & Bread

\$18^{.50}
per person

POUTINE BOX

French Fries
Cheese Curds
Topped with Gravy

\$16
per person

Choose One Topping

Pulled Pork
Bacon
Breaded Chicken

SOUP & SANDWICH BOX

Chef's Daily Soup Creation

Choice of
Ham & Cheese Sandwich
Roast Beef & Horseradish Mayo
Sandwich
Chicken Salad Sandwich
Turkey & Brie Sandwich

\$22
per person

BUILD YOUR OWN SANDWICH BOX

Assorted Meats & Cheeses
Buns & Breads
*with sliced tomato, cucumber, pickles, lettuce,
onion. Includes mayo, mustard*

\$22
per person

SOUP & SALAD BOX

Chef's Daily Soup Creation
Chicken & Avocado Salad
with dressing on the side

\$18
per person

LUNCHBUFFETS

LUNCH BUFFETS

Minimum of 20 People

Soup & Assorted Sandwiches

\$23⁵⁰
per person

Chef's Daily Soup Creation

Classic Caesar Salad

Mixed Greens

with assorted dressings

Assorted Sandwiches

& Wraps to Include:

deli meat, chicken salad, egg salad,

tuna salad, vegetarian options

Assorted Pickles & Olives

Fresh Vegetable Platter

with herb dip

Fresh Fruit Platter

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

\$24
per person

Build Your Own Burger

Mixed Greens

with assorted dressings

Creamy Coleslaw

French Fries

Freshly Baked Kaiser Buns

House made Beef

Burger Patties

Lettuce, Sliced Tomatoes,

Sliced Onions, Cheese

Mayonnaise, Ketchup,

Mustard, Pickles

& Jalapeños

Fresh Fruit Platter

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

\$25
per person

Hot Lunch

Warm Rolls *with butter*

Classic Caesar Salad

Fresh Vegetable Platter

with herb dip

Assorted Pickles and Olives

Herb Roasted Potatoes, Mashed

Potatoes or Basmati Rice

Seasonal Steamed

Vegetables

A Choice of:

Roasted Chicken

with wild mushroom sauce

or

English Cut Roast Beef

in au jus

or

Perogies & Cabbage Rolls

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

Fiesta Lunch

\$22⁵⁰
per person

Mixed Green Salad

with choice of dressing

Vegetable Platter

with ranch dip

Tortilla Chips

with salsa, guacamole & sour cream

Beef or Chicken Fajitas

Pulled Pork, Beef or

Chicken Tacos

Spanish Rice

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

CHATEAU
NOVA

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Price subject to change without notice

LUNCHPLATED

PLATED LUNCH

Please Choose One Entrée for the Group

(All guests will be served the same meal with the exception of special dietary requirements)

Includes: coffee & tea, green or caesar salad and choice of dessert

Entrée Options

Fish & Chips

with coleslaw

\$26
per person

or

Chicken Parmesan Sandwich

*breaded chicken breast topped with marinara sauce and mozzarella cheese
on a panini bun*

\$27
per person

or

Steak Sandwich *cooked medium on garlic toast*

chef's choice of potato & seasonal vegetables

\$29.⁵⁰
per person

or

Soup & Sandwich

*chef's daily soup creation with choice of: ham & cheese sandwich, roast beef &
horseradish mayo sandwich, chicken salad sandwich or turkey & brie sandwich*

\$25
per person

or

Teriyaki Stir Fry

choose between tofu, chicken or beef and served on rice

\$27
per person

or

Penne Alfredo

with chicken or shrimp

\$27
per person

All Entrées Include

Warm Rolls *with butter*

Choice of: Mixed Green Salad or Classic Caesar Salad or Soup

Choice of: Plated New York Cheesecake or Sticky Toffee Pudding

Freshly Brewed Coffee & Tea

DINNERBUFFETS

DINNER BUFFETS

The Nova

\$34
per person

Warm Rolls *with butter*
Greek Salad
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Herb Roasted Potatoes, Garlic Mashed Potatoes or
Fragrant Basmati Rice
Seasonal Steamed Vegetables

Choose One Entrée

Roasted Chicken Breast *with a parmesan herb sauce*
Sweet & Sour Pork
Alberta Roast Beef *with a shallot bourbon sauce*
Mushroom Ravioli *in a pesto sauce*

Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

The Chateau

\$38
per person

Warm Rolls *with butter*
Mixed Greens *with choice of dressing*
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Herb Roasted Potatoes, Garlic Mashed Potatoes or
Fragrant Basmati Rice
Seasonal Steamed Vegetables
Vegetarian Lasagna

Choose Two Entrées

Roasted Chicken Breast *with a parmesan herb sauce*
Slow Roasted Ham *with a honey glaze & dijon mustard*
Alberta Roast Beef *with a shallot bourbon sauce*
Cabbage Rolls & Perogies

Fresh Fruit Platter
Assorted Desserts
Freshly Brewed Coffee & Tea

Premium

\$43
per person

Warm Rolls *with butter*
Greek Salad or Roasted Beet & Arugula Salad
Classic Caesar or Mixed Greens *with choice of dressing*
Fresh Vegetable Platter *with herb dip*
Assorted Meat & Cheese Platter
Herb Roasted Potatoes, Scalloped Potatoes or
Fragrant Basmati Rice
Seasonal Steamed Vegetables
Penne *with a tomato basil sauce*

Choose Three Entrées

Roasted Chicken Breast *with parmesan herb sauce*
Roasted Pork Loin *with a pan sauce*
Cabbage Rolls & Perogies
Alberta AAA Roast Beef *with shallot bourbon sauce*
Baked Salmon *with lemon dill cream sauce*

Fresh Fruit Platter
Assortment of Cakes, Pies, Tarts & Dessert Squares
Freshly Brewed Coffee & Tea

BUFFET ENHANCEMENTS

price per person

Perogies	\$4.50
Cabbage Rolls	\$4.50
Atlantic Salmon	\$7.00

DINNER PLATED

PLATED DINNER

Minimum of 20 People

Please Choose One Entrée for the Group

(All guests will be served the same meal with the exception of special dietary requirements)

Entrée Options

CHOOSE ONE:

Chicken Cordon Bleu

breaded chicken stuffed with ham & cheese with a dijon cream sauce

or

Filet of Salmon

6oz filet with an orange lemon tarragon glaze

or

New York Steak

8oz cooked medium with cracked peppercorn sauce

or

Slow Roasted Alberta Prime Rib

cooked medium with a horseradish cabernet au jus

or

Filet Mignon

charbroiled 6oz beef tenderloin in béarnaise sauce

\$32
per person

\$37
per person

\$40
per person

\$45
per person

Market
Price

Accompaniments

CHOOSE ONE:

Mixed Green Salad

or

Classic Caesar Salad

CHOOSE ONE:

Garlic Mashed Potatoes

or

Herb Roasted Potatoes

or

Wild Mushroom Rice

Desserts

CHOOSE ONE:

New York Cheesecake

with fresh berry compote

or

Sticky Toffee Pudding

with chocolate sauce

or

Crème Brûlée

Includes

Warm Rolls *with butter*

Seasonal Steamed Vegetables

Freshly Brewed Coffee & Tea

DINNER PLATED

PLATED DINNER ENHANCEMENTS

Minimum of 20 People

Please Choose One Appetizer, Soup or Salad for the Group

(All guests will be served the same choice with the exception of special dietary requirements)

Soup

\$5

per person

Wild Mushroom
Tomato & Red Pepper Bisque

\$6

per person

Lobster Bisque
with crème fraiche

Salad

\$3⁵⁰

per person

Strawberry Spinach Salad
Roasted Beet & Arugula Salad
Tomato Bocconcini Salad

Appetizers

\$6⁵⁰

per person

Bruschetta
fresh tomato, onions, garlic,
and herbs on crostini

\$7⁵⁰

per person

Shrimp Cocktail
with chiffonade of lettuce,
cocktail sauce and lemon wedge

\$8

per person

Jumbo Shrimp
in garlic butter

Platters

\$55

per platter

Antipasto Platter
for 10 people

\$75

per platter

Charcuterie Board
for 10 people

LATENIGHT

BOXED LATE NIGHT MENU

INDIVIDUALLY PORTIONED BOXED

Truffle Popcorn	\$8 each
Candy Cone <i>waffle cone filled assorted candies</i>	\$8 each
Snack Box <i>assortment of snacks including chips, almonds chocolate & more</i>	\$16 each
Poutine Box <i>choice of chicken, pulled pork or bacon</i>	\$15 each
Chocolate Box <i>assortment of chocolates</i>	\$16 each

RECEPTION

Silver

Assorted Finger Sandwiches
Assorted Pickles and Olives

\$29
per person

Fresh Vegetable Platter
with herb dip

Fresh Fruit Platter

Assorted Cheese Platter
with biscuits and sliced baguettes

Choice of Three Items:

Beef or Chicken Skewers

Vegetarian Spring Rolls

Breaded Shrimp

Dry Garlic Ribs

Tortilla Spirals

with cream cheese and cajun chicken

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

Gold

Assorted Finger Sandwiches
Assorted Pickles and Olives

\$36
per person

Fresh Vegetable Platter
with herb dip

Fresh Fruit Platter

Assorted Cheese Platter
with biscuits and sliced baguettes

Tomato Bruschetta
on toasted baguettes

Seafood Platter
*with prawns, mussels, clams,
smoked salmon and cocktail sauce*

Hummus
with baked pita chips

Choice of Three Items:

Teriyaki Chicken Skewers

Beef Kabobs

Scallops Wrapped in Bacon

Rolled Sirloin Alberta Beef
with horseradish

Salt & Pepper Chicken Wings

Calamari

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

RECEPTION

CANAPÉS AND HORS D'OEUVRES

Sold by the dozen

Minimum of 2 dozen each per order | Add \$3.00 per person for butler service

Cold Canapés

\$26

per dozen

Bruschetta
Prosciutto *with fresh melon*
Cajun Chicken Tortilla Spirals
Crab Stuffed Cucumber
Greek Salad Bites

Hot Hors D'oeuvres

\$28

per dozen

Vegetarian Spring Rolls
Jalapeño Chicken Balls
Mini Cheese Quesadillas
Chicken & Vegetable Pot Stickers
Mini Quiche
BBQ or Citrus Glazed Meatballs
Dry Garlic Ribs
Salt and Pepper Chicken Wings

Deluxe Cold Canapés

\$30

per dozen

Jumbo Butterfly Shrimp *with cocktail sauce*
Rolled Sirloin Alberta Beef *with horseradish*
Tandoori Chicken Naan Bites
Smoked Salmon on Crostini *with dill cream cheese*

Deluxe Hot Hors D'oeuvres

\$32

per dozen

Teriyaki Chicken Skewers
Beef Kebabs
Scallops Wrapped in Bacon
Chicken Satay
Panko or Garlic Shrimp

RECEPTION

RECEPTION ENHANCEMENTS

Minimum 20 people per order

Pulled Pork Sliders	\$8 per person
Flambé Jumbo Shrimp <i>garlic, cajun, or lemon pepper</i>	\$10 per person
Chocolate Fondue Station <i>with strawberries, fruit kebabs, & marshmallows</i>	\$10 per person
Alberta Prime Rib Carving Station <i>fresh buns and condiments</i>	\$16 per person
Assorted Dessert Squares <i>one dozen</i>	\$29 per platter

RECEPTION PLATTERS

Platters serve 25 people

Spinach and Artichoke Dip <i>with sliced baguettes</i>	\$80 per platter
Hummus <i>with baked pita chips</i>	\$80 per platter
Fresh Vegetable Platter <i>with herb dip</i>	\$80 per platter
Fresh Fruit Platter	\$85 per platter
Assorted Finger Sandwiches <i>(quartered)</i>	\$110 per platter
Assorted Cheese Platter <i>with assorted crackers</i>	\$110 per platter

AUDIO VISUAL

Please let our Sales & Catering Manager know if you require any further items not listed. We would be happy to assist in making arrangements with a third party vendor at the cost of the convenors

ON-SITE A/V EQUIPMENT

Flip Chart	\$25.00
Screen	\$40.00
Smartboard	\$45.00
Wireless Microphone	\$60.00
Wired Microphone (<i>gooseneck</i>)	\$55.00
Lapel Microphone	\$75.00
Conference Phone	\$60.00
Riser/Stage	\$65.00
LCD Projector	\$150.00

ALCOHOL & MUSIC

ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs	\$6.00	\$5.50
Premium Spirits	\$7.00	\$6.50
Domestic Beer	\$6.00	\$5.50
Import Beer	\$7.00	\$6.50
Liqueurs	\$7.00	\$6.75
Glass of Wine	\$7.00	\$6.50
Bottled Wine	\$31.00	\$29.00
Pop and Juice	\$3.25	\$2.75

\$20
per hour
4 hr min

Corkage Bar Service

Host supplies all of the alcohol

Liquor license required

Nova Hotels supplies the mix, garnish and bartender

All items must be clearly labeled with host's name and delivered to the hotel 24 hours prior to the function date

\$19
per person

ENTANDEM

SOCAN & RE:SOUND

"SOCAN" and RE:Sound are fees implemented by the government to compensate recording artists and recording companies when music is played.

SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property.

RE:Sound ensures the company still owns the physical recording of a song.

It is important to note SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music

	SOCAN	RE:SOUND	TOTAL
1 - 100 guests without dance	\$22.06	\$9.25	\$31.31
1 - 100 guests with dance	\$44.13	\$18.51	\$62.64
101 - 300 guests without dance	\$31.72	\$13.30	\$45.02
101 - 300 guests with dance	\$63.49	\$26.63	\$90.12

NOTES

Dotted lines for writing notes.



All food and beverage items are subject to 18% gratuity and 5% gst
Price subject to change without notice