



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](http://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<sup>.50</sup>**  
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<sup>.50</sup>**  
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 &amp; 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<sup>.50</sup>  
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<sup>.50</sup>  
per person

### MEZZE BOX

Hummus & Tzatziki  
Pita  
Olives  
Cucumber & Peppers  
Tabbouleh & Bread

\$18<sup>.50</sup>  
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

**\$23<sup>50</sup>**  
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

**\$22<sup>50</sup>**  
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**

All food and beverage items are subject to 18% gratuity and 5% gst

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.<sup>50</sup>  
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

\$3<sup>50</sup>

per person

Strawberry Spinach Salad  
Roasted Beet & Arugula Salad  
Tomato Bocconcini Salad

### Appetizers

\$6<sup>50</sup>

per person

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

\$7<sup>50</sup>

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

# 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

A series of horizontal dashed lines for taking notes.