



2025 - 2026

CATERING PACKAGE

CHATEAU
NOVA

Chateau Nova Peace River
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BANQUET SPACE

ROOM CAPACITY

		ROOM	
		CARIBOU 31' x 33'	ELK 59' x 76'
SET UP	THEATRE	80	369
	STAND UP RECEPTION	120	441
	CLASSROOM	36	130
	BANQUET	50	250

REFRESHMENTS

BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee & Tea

Juice

Pop/Water

Sparkling Water

COFFEE BREAK

Assorted Muffins

Assorted Pastries

Cinnamon Sticky Buns

Assorted Cookies

Assorted Dessert Squares

Individual Fruit Yogurt

Fresh Whole Fruit

Fresh Fruit Platter (*serves 25*)

PACKAGES

SILVER MEETING PACKAGES

(Minimum of 20 People)

BREAKFAST

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

MID MORNING BREAK

Assorted Bottled Juice & Pop
Assorted Mini Tarts
Freshly Brewed Coffee & Tea

LUNCH

Chef's Daily Soup Creation
Mixed Green Salad *with assorted dressings*
Assorted Sandwiches & Wraps to include:
deli meat, chicken salad, egg salad,
tuna salad, vegetarian options
Fresh Vegetable Platter *with herb dip*
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

AFTERNOON BREAK

Assorted Bottled Juice & Pop
Potato Chips or Cookies
Freshly Brewed Coffee & Tea

THIS PACKAGE INCLUDES:

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

**To enhance your breakfast or lunch buffet
please go to breakfast or lunch enhancements.*

PACKAGES

GOLD MEETING PACKAGES

(Minimum of 20 People)

BREAKFAST

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

MID MORNING BREAK

Assorted Mini Tarts & Pastries
Assorted Bagels *with cream cheese*
Assorted Bottled Juice & Pop
Freshly Brewed Coffee & Tea

LUNCH

Freshly Baked Rolls *with butter*
Seasonal Mixed Greens *with assorted dressings*
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Herb Roasted Potatoes
Seasonal Steamed Vegetables
Roasted Chicken *with wild mushroom sauce*
English Cut Roast Beef *in au jus*
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

AFTERNOON BREAK

Potato Chips or Cookies
Fruit Platter
Assorted Bottled Juice & Pop
Freshly Brewed Coffee & Tea

THIS PACKAGE INCLUDES:

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

**To enhance your breakfast or lunch buffet
please go to breakfast or lunch enhancements.*

BUFFETS

BREAKFAST BUFFETS

Minimum of 20 People

Continental Breakfast

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

Healthy Start

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Yogurt
Assorted Cereals, Granola & Milk
Multi Grain Bread *for toasting*
Freshly Brewed Coffee & Tea

Nova Hot Breakfast

Selection of Fruit Juices
Fresh Fruit Platter
Assorted Muffins
Pastries and Croissants
Scrambled Eggs
Hash Browns
Bacon
Pork Sausage
Assorted Bread for Toasting
Butter, Jams & Preserves
Freshly Brewed Coffee & Tea

ASK ABOUT OUR TO GO
BREAKFAST BOX

BREAKFAST ENHANCEMENTS

Minimum of 20 People

Assorted Cold Cereals

Hot Oatmeal

Pancakes *with butter & syrup*

French Toast

Bacon, Sausage or Ham

Eggs Benedict

BUFFETS

LUNCH BUFFETS

Minimum of 20 People

Soup & Assorted Sandwiches

Chef's Daily Soup Creation
Classic Caesar Salad
Assorted Sandwiches
& Wraps to Include:
roast beef, smoked turkey, black forest ham & vegetarian options
Fresh Vegetable Dip
with dip
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Mexican Lunch

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 or
Shredded Beef Tacos
Spanish Rice
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Build Your Own Burger

Mixed Greens
with assorted dressings
Creamy Coleslaw
French Fries
Kaiser Buns
Beef Patties
Lettuce, Sliced Tomatoes,
Sliced Onions, Cheese
Mayonnaise, Ketchup,
Mustard & Pickles
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Hot Lunch

Warm Rolls *with butter*
Classic Caesar Salad
Pasta Salad
Herb Roasted Potatoes
Seasonal Steamed
Vegetables

A Choice of:

Roasted Chicken
with wild mushroom sauce
or
English Cut Roast Beef
in au jus
or
Pierogi & Cabbage Rolls

Assorted Dessert Squares
Fresh Fruit Platter
Freshly Brewed Coffee & Tea

BUFFETS

DINNER BUFFETS

Minimum of 20 People

The Nova

Warm Rolls *with butter*
Mediterranean Salad
Classic Caesar Salad
Herb Roasted Potatoes or Garlic Butter Rice
Seasonal Steamed Vegetables

Choose One Entrée

Roasted Chicken Breast *with a mushroom sauce*
Sweet & Sour Pork
Alberta Roast Beef *with pan gravy*
Mushroom Ravioli *in a pesto sauce*

Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee and Tea

The Chateau

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

Choose Two Entrées

Roasted Chicken Breast *with mushroom sauce*
Slow Roasted Ham *with a honey glaze & dijon mustard*
Alberta Roast Beef *with pan gravy*
Cabbage Rolls & Pierogi

Fresh Fruit Platter
Assorted Desserts
Freshly Brewed Coffee and Tea

Premium

Warm Rolls *with butter*
Mediterranean Salad
Classic Caesar or Mixed Greens *with choice of dressing*
Fresh Vegetable Platter *with herb dip*
Assorted Meat & Cheese Platter
Roasted Potatoes, Scalloped Potatoes
or Garlic Butter Rice
Seasonal Steamed Vegetables
Penne *with a tomato basil sauce*
or Vegetarian Lasagna or Mushroom Ravioli *in a pesto sauce*

Choose Three Entrées

Stuffed Chicken Breast *with sundried tomatoes & goat cheese*
Maple Roasted Pork Loin
Alberta Roast Beef *with pan gravy*
Baked Salmon *with lemon dill cream sauce*
+ \$6 for Prime Rib *with au jus*

Fresh Fruit Platter
Assorted Desserts
Freshly Brewed Coffee and Tea

BUFFET ENHANCEMENTS

price per person

Additional Entrée

Additional Salad or Starch

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

Bruschetta

Prosciutto *with fresh melon*

Cucumber Stuffed with Crab

Greek Salad Bites

Hot Hors d'Oeuvres

Spring Rolls *choice of vegetarian or pork*

Mini Cheese Quesadillas

Potstickers

Mini Quiche

BBQ Glazed Meatballs

Mozzarella Sticks

Chicken Wings

Dry Garlic Ribs

Deluxe Cold Canapés

Shrimp *with cocktail sauce*

Rolled Sirloin Alberta Beef *with horseradish*

Smoked Salmon on Crostini *with dill cream cheese*

Deluxe Hot Hors d'Oeuvres

Teriyaki Chicken Skewers

Beef Kabobs

Chicken Satay

Panko or Garlic Shrimp

Bacon Wrapped Scallops

RECEPTION

RECEPTION PLATTERS

Platters serve 25 people

Fresh Vegetable Platter *with herb dip*

Spinach and Artichoke Dip *with sliced baguettes*

Cold Cuts Platter *with fresh buns, sliced cheese & condiments*

Fresh Fruit Platter

Assorted Finger Sandwiches *(quartered)*

Assorted Dessert Squares

Assorted Cheese Platter *with assorted crackers*

LATE NIGHT

LATE NIGHT MENU

Minimum of 20 People

Pizza

Margherita Pizza
Pepperoni Pizza
Vegetarian Pizza
Freshly Brewed Coffee & Tea

Build Your Own Sandwich

Assorted Domestic Cheese Platter
Assorted Deli Cold Cuts
with mini rolls
Assorted Condiments
Freshly Brewed Coffee & Tea

Sweets Table

Chef's Assorted Dessert Squares
Assorted Mini Cupcakes & Mini Tarts
Coconut Macaroons
Freshly Brewed Coffee & Tea

Taco Bar

Taco Beef
or
Taco Chicken
Hard & Soft Shells
Shredded Lettuce
Shredded Cheese
Assorted Condiments
Freshly Brewed Coffee & Tea

Classic Late Night Table

Fresh Fruit Platter
Fresh Vegetable Platter *with herb dip*
Assorted Pickles & Olives
Hummus with Pita
Assorted Meat & Cheese Platter
with biscuits and sliced baguettes
Tomato Bruschetta
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

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

White Board

Flip Chart

Wireless Microphone

Speaker Phone

Lapel Microphone

LCD Projector and Screen

** long distance charges will be extra*

ALCOHOL & MUSIC

ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs		
Premium Spirits		
Domestic Beer		
Premium Beer		
Liqueurs		
Glass of Wine		
Bottled Wine		

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

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			
1 - 100 guests with dance			
101 - 300 guests without dance			
101 - 300 guests with dance			



All food and beverage items are subject to 18% gratuity and 5% GST. Price subject to change without notice. Vegetarian and gluten-friendly options available upon request.

TERMS & CONDITIONS

BANQUET AND CATERING POLICIES AND AGREEMENTS

Our Catering and Banquet professionals are committed to ensuring that every detail is administered to your complete satisfaction. In order to ensure that your event runs smoothly we request you acknowledge the following policies:

- 1 To confirm a corporate booking, a valid credit card must be provided at the time of booking. To confirm an event booking a \$1000.00 non-refundable deposit is required. The deposit will go towards your final invoice.
- 2 One (1) day meetings require 72 hours' notice of cancellation or full room rental and food charges will apply. For weddings and social events, please ask our catering co-ordinator for more details.
- 3 Two (2) or more day meetings require fourteen (14) day notice of cancellation or full room rental and food charges will apply.
- 4 All menu prices are subject to change due to fluctuating food and beverage costs. Prices for all banquet meals are guaranteed for three (3) months prior to the date of the function.
- 5 Confetti, rice or any such items are not allowed on the premises. All candles must be contained. Tapered candles and dry ice are not permitted due to fire hazard. Please ask our catering co-ordinator for restrictions on room decoration.
- 6 Events are to be fully paid 72 hours prior to the function date. A signed copy of our Catering contract will ensure that all the agreed upon arrangements are fulfilled.
- 7 A guaranteed number of people is required 5 days prior to the function date (including special dietary requirements). The initial number will become guarantee if Catering office is not informed by this time.
- 8 With the exception of Wedding cakes, all food must be provided by the Chateau Nova Peace River Hotel. Outside food is not permitted in the banquet facilities.
- 9 The Chateau Nova Peace River is not responsible for lost, stolen or damaged articles left in the hotel prior, during or following any function. All articles must be removed immediately following the function.
- 10 All food products are guaranteed for 2 hours. If food is requested to remain in the room for a longer time period, an additional labour charge of \$300 per hour plus service charge will be applied.

TERMS & CONDITIONS

11 The hotel reserves the right to inspect and control all private functions.

12 The town of Peace River noise bylaw is in effect at this location. The Chateau Nova Peace River reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Live bands are welcome at our hotel, however, due to the restrictions of some of our rooms, this form of entertainment may not be appropriate. Please confirm with our Catering office before booking live entertainment. All DJ or live music must cease by 12:30 am. All banquet rooms must be vacated by 2:00 am.

13 All functions which have a DJ or live band music are subject to SOCAN and RE:Sound fees as established by the Society of Composers, Authors and Music Publishers of Canada.

14 We are governed by the Alberta Gaming and Liquor Commission regulations; liquor service is not permitted after 1:00 am. All entertainment should cease by that time in order to vacate all function rooms no later than 2:00 am.

15 As per Alberta Health Services regulations, food may not be taken from the hotel.

16 The hotel reserves the right to terminate liquor service at any time if those services are not in accordance with regulations of the Alberta Gaming, Liquor and Cannabis Commission. Absolutely no outside liquor is permitted at any time. Please ask our catering co-ordinator about our liquor service policy.

17 Banquet room prices include standard set up for functions. Additional set up fees may apply for labour cost beyond a standard set up or any last minute changes.

18 All Audio/Visual requirement must be reserved through our sales & catering co-ordinator no later than 72 hours prior to the function date. A 48 hour cancellation written notice is required; otherwise the equipment ordered will be charged accordingly.

The performance of this contract is contingent upon the ability of management to complete the same and is subject to the acts of God, labor troubles, disputes or strikes, accidents, government restrictions, transportation of food and beverage or supplies and other causes beyond the control of management preventing or interfering with performance.

Date: _____

Event Date: _____

Signature: _____

Print Name: _____



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