



2025 - 2026

# WEDDING CATERING

CHATEAU  
**NOVA**

**Chateau Nova Yellowhead**

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# YOUR DAY

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## YOU SAID YES!

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Now what? Choosing Chateau Nova Yellowhead as the venue for your wedding means that you will have a team of professionals diligently working to assist in planning and presenting an impeccable event.

Chateau Nova Yellowhead is known for its creative culinary team. Our Executive Chef is available to work with you to customize your menu so it is just right for you. Or, you can leave the meal-planning up to us and choose from our pre-designed menu options. The choice is yours!

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## ENGAGEMENT PARTY

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Whether attending a lavish party or an intimate dinner, your family and friends will appreciate the elegant settings of our private function rooms and the culinary creations of our innovative catering team as they celebrate your engagement.

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## BRIDAL SHOWER

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For your bridal shower, arrange an exquisite luncheon or afternoon tea where your guests can toast your wedding and enjoy a custom menu created from our wide array of culinary options.

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## REHEARSAL DINNER

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Host your rehearsal dinner at the Bonaventure Restaurant and your guests will enjoy casual elegance while dining on the delicious food offerings of this historically-named restaurant.

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## CEREMONY

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Conveniently located off of the Yellowhead Trail, Chateau Nova Yellowhead offers proximity to several area landmarks that are ideal for your wedding ceremony. Or choose to keep everything in one location and host your ceremony with us!

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## RECEPTION

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Celebrate the beginning of your new life together with a reception for family and friends. Whether you choose a large party or a small gathering, we will ensure that your experience is tailored to your wishes.

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## POST-WEDDING BRUNCH

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Enjoy a post-wedding brunch with your family and friends where you can reminisce about a great evening while relaxing and enjoying good food and service.

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## GUESTROOM RATES

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We are pleased to confirm exclusive guestroom rates for your wedding guests. Please enquire.

# OUR COMMITMENT

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## THANK YOU

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We want to take the time to thank you for considering us for your next event. We have always appreciated our customers but in more recent years, we can without a doubt say how grateful we are for the opportunity to host you. We are committed to doing our best to ensure you have a memorable event and we are so excited at the opportunity to host you. As always, our catering packages are guidelines, so feel free to modify and we will do our best to accommodate.

# BANQUET SPACE

Our contemporary banquet rooms are simple and elegant, with natural and adjustable lighting. We offer table linens, and black linen napkins. Tea-light centerpieces are included. Or if you wish, we can assist in transforming the room into your own uniquely personalized space (additional fees apply).

Our Grizzly Room offers large windows, a high-end sound system, stage and the flexibility to provide a custom-size dance floor. An 8' screen, podium with microphone and other Audio/Visual services are available upon request. With easy access from the loading area directly to the Grizzly Room and ample complimentary parking, your guests are sure to be impressed.

**Please book your appointment today to view our venues.**

Room	Size	Capacity	Price
Kodiak	800 sq ft	60 ppl	
Grizzly	3000 sq ft	240 ppl	

# RECEPTION

## Silver

Assorted Finger Sandwiches

Assorted Pickles and Olives

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

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

Bruschetta

Prosciutto *with fresh melon*

Cajun Chicken Tortilla Spirals

Crab Stuffed Cucumber

Greek Salad Bites

### Hot Hors D'oeuvres

Vegetarian Spring Rolls

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

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

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

Flambé Jumbo Shrimp *garlic, cajun, or lemon pepper*

Chocolate Fondue Station *with strawberries, fruit kebabs, & marshmallows*

Alberta Prime Rib Carving Station *fresh buns and condiments*

Assorted Dessert Squares *one dozen*

## RECEPTION PLATTERS

Platters serve 25 people

Spinach and Artichoke Dip *with sliced baguettes*

Hummus *with baked pita chips*

Fresh Vegetable Platter *with herb dip*

Fresh Fruit Platter

Assorted Finger Sandwiches *(quartered)*

Assorted Cheese Platter *with assorted crackers*



# DINNER PLATED

## PLATED DINNER

Minimum of 20 People

Please Choose One Option of Each Course 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

Stuffed Chicken Breast

*sundried tomato, spinach & swiss cheese*

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*

### 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 BUFFETS

## DINNER BUFFETS

### The Nova

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

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

#### 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 & Perogi

Fresh Fruit Platter  
Assorted Desserts  
Freshly Brewed Coffee & Tea

### Premium

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 & Perogi  
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*

Perogi

Cabbage Rolls

Atlantic Salmon

# LATE NIGHT

## LATE NIGHT MENU

### 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

Assortment of Cheesecake, Cakes, Tortes &  
Dessert Squares  
Assorted Mini Tarts & Cookies  
Chocolate Mousse  
Crème Brûlée  
Selection of Chocolate & Vanilla Brownies  
Fruit & Berry Platter  
Freshly Brewed Coffee & Tea

### Taco Bar

**Choose One:**  
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

# WEDDING

## CHATEAU NOVA COMPLETE WEDDING PACKAGE

Minimum 75 guests

Let us create the fairytale you deserve...

Our Chateau Nova Wedding Package includes:

Menu Tasting for Two

One-Hour Cocktail Reception to Include:

butler-passed hors d'oeuvres - *choice of 2 cold canapes and 2 hot hors d'oeuvres*

butler-passed sparkling wine - *1 glass per person*

bartender service - *up to 8 hours*

Raised Head Table

Table Numbers and Stands

Podium and Microphone for Master of Ceremonies

Three-Course Plated Dinner\* or Nova Dinner Buffet

Table Side Red and White Wine - *1 glass per person*

Classic Late Night Table or Build Your Own Sandwich

Freshly Brewed Coffee and Tea

Luxury Suite for the Bride and Groom - *to include a late check out (subject to availability)*

Breakfast in Bed including Mimosas - *for bride and groom*

*\*limited choices available*

# BEVERAGES

## ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs		
Premium Spirits		
Domestic Beer		
Import Beer		
Liqueurs		
Glass of Wine		
Bottled Wine		
Pop and Juice		

### 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*

# MUSIC

## 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