



2025 - 2026

# CATERING PACKAGE

CHATEAU  
**NOVA**

**Chateau Nova Yellowknife**

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# 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

## ROOM CAPACITY

		ROOM	
		LYNX 1500 sq ft	CARIBOU 6000 sq ft
SET UP	THEATRE	80	400
	STAND UP RECEPTION	60	400
	CLASSROOM	42	100+
	BOARDROOM	30	75
	BANQUET	60	350

# PACKAGES

## SILVER MEETING PACKAGE

Minimum of 30 People

### BREAKFAST

Freshly Brewed Coffee & Tea

Continental Breakfast Buffet *on pg. 8*

### LUNCH

Freshly Brewed Coffee & Tea

Assorted Juice, Pop & Bottled Water

#### Choose One:

Soup & Assorted Sandwich *on pg. 10*

Fiesta Lunch Buffet *on pg. 10*

### MID MORNING BREAK

Freshly Brewed Coffee & Tea

Assorted Juice & Bottled Water

#### Choose Two:

Granola Bars

Fruit

Danishes

Nuts & Bolts

Muffins

### AFTERNOON BREAK

Freshly Brewed Coffee & Tea

Assorted Juice, Pop & Bottled Water

#### Choose Two:

Cookies

Bags of Chips

Nuts & Bolts

Fruit Platter

Veggie Platter *with dip*

### THIS PACKAGE INCLUDES

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

# PACKAGES

## GOLD MEETING PACKAGE

Minimum of 30 People

### BREAKFAST

Freshly Brewed Coffee & Tea  
Assorted Juice & Bottled Water

Hot Breakfast *on pg. 8*

### LUNCH

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

Choose from Any of our  
Lunch Buffet Options *on pg. 10*

### MID MORNING BREAK

Freshly Brewed Coffee & Tea  
Assorted Juice & Bottled Water

**Choose Two:**

Granola Bars  
Fruit Platter  
Muffins  
Nuts & Bolts  
Cinnamon Bannock Bites

### AFTERNOON BREAK

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

**Choose Two:**

Cookies  
Bags of Chips  
Meat & Cheese Platter  
Fruit Platter  
Veggie Platters *with dip*  
Dessert Squares

### THIS PACKAGE INCLUDES

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

# REFRESHMENTS

## BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee & Tea

Assorted Juice & Pop  
*(charged on consumption)*

Bottled Water *(charged on consumption)*

Non-Alcoholic Fruit Punch *(40 servings)*

## COFFEE BREAK

Assorted Freshly Baked Muffins

Assorted Fresh Pastries

Assorted Bagels *with cream cheese*

Cinnamon Buns

Assorted Cookies

Assorted Dessert Squares

Individual Fruit Yogurt

Fresh Fruit Tray *(serves 25 guests)*

Pretzels and Potato Chips

Bannock Bites *with blueberry preserves & butter*

# BREAKFAST 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*  
Granola  
Multi Grain Bread *for toasting*  
Freshly Brewed Coffee & Tea

### Hot Breakfast

Selection of Fruit Juices  
Fresh Fruit Platter  
Assorted Muffins, Pastries and  
Croissants *with butter and preserves*  
Creamy Scrambled Eggs  
Pancakes or French Toast  
Home-Style Hash Browns  
Double Smoked Bacon  
Pork Sausage  
Assorted Breads *for toasting*  
Freshly Brewed Coffee & Tea

## BREAKFAST ENHANCEMENTS

Minimum of 20 People

Assorted Cold Cereals

Hot Oatmeal

Pancakes *with butter & syrup*

Bacon, Sausage or Ham

French Toast

Eggs Benedict

Chef's Omelette Station



# LUNCH BUFFETS

## LUNCH BUFFETS

Minimum of 20 People

### Soup & Assorted Sandwiches

Chef's Daily Soup Creation  
Pasta or Caesar Salad  
Mixed Garden 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

### Build Your Own Burger

Mixed Garden Greens  
*with assorted dressings*  
Creamy Coleslaw  
Home Style Potato Salad  
French Fries  
Freshly Baked Kaiser Buns  
House-made Beef Burger Patties  
Lettuce, Sliced Tomatoes,  
Sliced Onions, Cheese  
Mayonnaise, Ketchup, Mustard  
& Pickles  
Fresh Fruit Platter  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### Fiesta Lunch

Mixed Garden Greens  
*with cilantro dressing*  
Fresh Fruit Platter  
Fresh Vegetable Platter  
*with herb dip*  
Pasta Salad  
Tortilla Chips  
*with salsa, guacamole & sour cream*  
Cheese Enchiladas  
Beef or Chicken Fajitas  
Spanish Rice  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### Hot Lunch

Freshly Baked Rolls *with butter*  
Classic Caesar Salad  
Assorted Pickles & Olives  
Fresh Vegetable Platter  
*with herb dip*  
Herb Roasted Potatoes  
Seasonal Steamed Vegetables

#### A Choice of:

Roasted Chicken  
*with wild mushroom sauce*  
or  
English Cut Roast Beef *in au jus*  
or  
Local Pan-Fried Whitefish  
*with a lemon reduction*  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### Northern Lunch

Bannock with blueberry  
preserves  
Gathered Greens with arctic  
cranberries, pumpkin seeds  
& goat cheese with assorted  
dressings  
Smoked Local Fish Platter  
Fresh Vegetable Platter. *with*  
herb dip  
Herb Roasted Potatoes  
Roasted Root Vegetables

#### A Choice of:

Local Pan Fried White Fish  
*with a lemon reduction*  
or  
Venison Meatloaf Medallions  
or  
Bison Short Ribs  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

# LUNCHPLATED

## PLATED LUNCH

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)*

### Entree Options

Fettuccine Alfredo *with chicken or shrimp served with garlic toast*

or

Teriyaki Stir Fry *with chicken, beef or tofu & choice of rice or udon noodles*

or

Butter Chicken *with basmati rice & flatbread*

or

Steak Sandwich *cooked medium on garlic toast served with potatoes*

or

Local Whitefish & Chips *with coleslaw*

or

Vegetarian Korma *with basmati rice & naan*

### All Entrées Include

Freshly Baked Rolls *with butter*

Mixed Green Salad or Mediterranean

Classic Caesar Salad

Choice of Chocolate Mousse or NY Cheesecake *plated per table*

Freshly Brewed Coffee & Tea

# DINNERBUFFETS

## DINNER BUFFETS

### The Nova

Freshly Baked Rolls *with butter*  
Mediterranean Salad  
Classic Caesar Salad  
Fresh Vegetable Platter *with herb dip*  
Assorted Pickles and Olives  
Assorted Cheese Platter  
Herb Roasted Potatoes  
Seasonal Steamed Vegetables

#### Choose One Entrée

Roasted Tender Chicken *in a lemon velouté*  
English Cut Roast Beef *with a madagascar pepper or mushroom sauce*  
Slow Roasted Ham *with a honey glaze & dijon mustard*  
Pan Fried Local Whitefish *with a lemon reduction*

Fresh Fruit Platter  
Assorted Dessert Squares  
Freshly Brewed Coffee & Tea

### The Chateau

Freshly Baked Rolls *with butter*  
Mediterranean Salad or Classic Caesar Salad  
Cold Crab Salad  
Fresh Vegetable Platter *with herb dip*  
Assorted Pickles and Olives  
Assorted Cheese Platter  
Herb Roasted or Garlic Mashed Potatoes  
Seasonal Steamed Vegetables  
Mushroom Ravioli *with pesto aioli*

#### Choose Two Entrées

Stuffed Chicken *with sun-dried tomato demi-glaze*  
Prime Rib *with a madagascar pepper or mushroom sauce*  
Baked Salmon *with a lemon dill cream sauce*  
Maple Syrup Roasted Pork Loin *with a charred apple sauce*

Fresh Fruit Platter  
Assorted Desserts *including caramel pudding*  
Freshly Brewed Coffee & Tea

### The NWT

Baked Bannock *with a blueberry preserve & butter*  
Classic Caesar Salad  
Gathered Greens *with arctic cranberries, pumpkin seeds & goat cheese with assorted dressings*  
Roasted Beets & Arugula Salad  
Fresh Vegetable Platter *with herb dip*  
Smoked Local Fish Platter  
Roasted Parisian or Scalloped Potatoes  
Roasted Root Vegetables  
Seasonal Steamed Vegetables  
Gnocchi *with a wild mushroom cream sauce*  
Spinach & Cheese Cannelloni

#### Choose Three Entrées

Arctic Char *with with spruce tip salt & a honey dijon sauce*  
Bison Short Ribs *with a red wine sauce*  
Birch Syrup Roasted Pork Loin *with a charred apple sauce*  
Venison Meatloaf Medallions *wrapped in bacon with a zinfandel sauce*

Fresh Fruit Platter  
Assorted Desserts *including a cloudberry bread pudding*  
Freshly Brewed Coffee and Tea

## BUFFET ENHANCEMENTS

*price per person*

Pierogi

Cabbage Rolls

Atlantic Salmon

Jumbo Garlic Shrimp x3

Smoked Northern Fish Platter *serves 25*

# 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:**

Vegetarian Korma

*with basmati rice & naan*

or

Roasted Stuffed Chicken

*monterrey jack cheese, julienne asparagus,  
& panko coated*

or

Filet of Salmon

*6oz filet with an orange lemon tarragon glaze*

or

Arctic Char

*pan seared arctic char topped with orange  
rosemary butter served with rice pilaf*

or

New York Steak

*8oz cooked medium with cracked peppercorn sauce*

or

Slow Roasted Alberta Prime Rib

*horseradish "au jus" & mini yorkshire puddings*

or

Filet Mignon

*charbroiled 6oz beef tenderloin in béarnaise sauce*

### Accompaniments

**CHOOSE ONE:**

Mixed Green Salad

or

Classic Caesar Salad

**CHOOSE ONE:**

Roasted Garlic Mashed Potatoes

or

Herb Roasted Potatoes

or

Wild Mushroom Rice

### Desserts

**CHOOSE ONE:**

New York Cheesecake

*with fresh berry compote*

or

Triple Chocolate Mousse

*with chocolate sauce*

or

Sticky Toffee Pudding

### Includes

Baked Dinner Rolls

*with butter*

Seasonal Steamed Vegetables

Freshly Brewed Coffee & Tea

# DINNER PLATED

## PLATED DINNER ENHANCEMENTS

Minimum of 20 People

Please Choose One Appetizer, Soup and/or Salad for the Group

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

### Soup

French Onion  
*with melted gruyere*

Wild Mushroom

Tomato & Red Pepper Bisque

Local Seasonal Soup

### Appetizers

Bruschetta  
*fresh tomato, onion, garlic,  
and herbs on crostini*

Jumbo Shrimp  
*in garlic butter*

Blackened Scallops  
*served a strawberry salsa*

Escargot  
*with garlic butter*

### Salad

Strawberry Spinach Salad

Mediterranean Salad

Tomato Bocconcini Salad

# RECEPTION

## The Nova

Assorted Finger Sandwiches

Assorted Pickles & Olives

Fresh Vegetable Platter  
*with herb dip*

Assorted Cheese Platter  
*with biscuits and sliced baguettes*

### Choice of Three Items:

Beef or Chicken Skewers

Vegetarian Spring Rolls

Breaded Shrimp

Dry Garlic Ribs

Mini Beef Wellingtons

Fresh Fruit Platter

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

## The Chateau

Assorted Finger Sandwiches

Assorted Pickles & Olives

Fresh Vegetable Platter  
*with herb dip*

Assorted Meat & Cheese Platter  
*with biscuits and sliced baguettes*

Spinach & Artichoke Dip  
*on pita bread*

Seafood Platter  
*with prawns, mussels, smoked salmon & cocktail sauce*

Tomato Bruschetta  
*with toasted baguettes*

### Choice of Three Items:

Teriyaki or Satay Chicken Skewers

Greek Salad Bites

Beef Kabobs

Mini Whitefish Cakes

Scallops Wrapped in Bacon

Mini Beef Wellingtons

Salt & Pepper Wings

Smoked Salmon *on a crostini*

Calamari

Fresh Fruit Platter

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 \$5.00 per person for butler service

### Cold Canapés

Bruschetta  
Curry Chicken Rolls  
Greek Salad Bites  
Cucumber Stuffed with Crab

### Hot Hors D'oeuvres

Vegetarian Spring Rolls  
Garlic Dry Ribs  
Salt and Pepper Chicken Wings  
Roasted Red Pepper & Goat Cheese Puffs  
Mini Quiche  
Honey Garlic Meatballs  
Cheese Pierogi

### Deluxe Cold Canapés

Jumbo Shrimp *with cocktail sauce*  
Rolled Sirloin Alberta Beef *with horseradish*  
Prosciutto *with fresh melon*  
Smoked Salmon and Crab Rolls

### Deluxe Hot Hors D'oeuvres

Teriyaki or Satay Chicken Skewers  
Beef Kabobs  
Jalapeño Chicken Balls  
Scallops Wrapped in Bacon  
Panko or Garlic Shrimp  
Bison Meatballs  
Pork Medallions *with sweet & sour sauce*

# RECEPTION

## RECEPTION ENHANCEMENTS

Minimum 20 people per order

Mini Whitefish Cakes

Mini Beef Wellingtons

Flambé Jumbo Shrimps - *garlic, cajun, or lemon pepper*

Alberta Prime Rib Carving Station - *kaiser buns and condiments*

## RECEPTION PLATTERS

Serves 25 people

Spinach and Artichoke Dip *with pita bread*

Hummus *with baked pita chips*

Fresh Vegetable Platter *with herb dip*

Assorted Dessert Squares

Fresh Fruit Platter

Assorted Finger Sandwiches (*quartered*)

Assorted Cheese Platter *with biscuits and sliced baguettes*

Smoked Fish Platter *with salmon, trout, mackerel & char*



# AUDIO VISUAL

Please let us know if you require anything extra that is not listed below and we will do our best to help you source additional requests at the convenors cost.

## PRICES

Riser/Stage 4 ft x 8 ft - 14 available (per unit)

10 ft Screen

Flip chart/Whiteboard

LCD Projector

*\*subject to availability*

## OTHER RENTALS

We do not personally have rentals to offer beyond our basic offerings. We would be happy to refer you to some local vendors to quote on options.

## COMPLIMENTARY ITEMS

Wireless Internet  
Extension Cords  
VGA Cords  
HDMI & DVI Cords  
Markers, Pens & Notepads

*\*any additional speakers will be sourced at the convenors expense*

# ALCOHOL & MUSIC

## ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs		
Premium Spirits		
Domestic Beer		
Import Beer		
Liqueurs		
House Wine <i>per glass</i>		
Bottled Wine		
<b>Bartender Fees</b>		

## 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			

# NOTES

A series of horizontal dashed lines for taking notes.