



2025 - 2026

CATERING PACKAGE

CHATEAU
NOVA

Chateau Nova Kingsway

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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 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		
		NOVA BOARDROOM 20' x 14'	BLATCHFORD ROOM 20' x 40'	GRAND ROOM 44' x 50'
SET UP	THEATRE	40	70	180
	RECEPTION	40	70	120 <i>sitting</i> 200 <i>standing</i>
	CLASSROOM	20	24	40
	BOARDROOM	20	25	30
	BANQUET	32	40	120
	TRADESHOW	-	-	20 vendors

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

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

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*
Assorted Pickles & Olives
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

PACKAGES

GOLD MEETING PACKAGES

(Minimum of 20 People)

Breakfast

Selection of Fruit Juices
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
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

Mid Morning Break

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

Afternoon Break

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

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

THIS PACKAGE INCLUDES

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

REFRESHMENTS

BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee or Tea *(per cup)*

Assorted Bottled Juice, Pop & Water

Bottled Sparkling Water *(356mL)*

Non-Alcoholic Fruit Punch *(40 servings)*

COFFEE BREAK

Assorted Freshly Baked Muffins

Assorted Fresh Pastries & Mini Tarts

Assorted Bagels *with plain cream cheese*

Cinnamon Buns

Assorted Cookies

Assorted Dessert Squares

Individual Fruit Yogurt

Fresh Whole Fruit

Fresh Fruit Platter *(serves 25)*

Potato Chips or Cookies

BREAKFAST BUFFETS

BREAKFAST BUFFETS

Minimum of 15 People

Continental Breakfast

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

Healthy Start

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Granola Bars
Yogurt Granola Parfait
Banana Bread
Freshly Brewed Coffee & Tea

Hot Breakfast

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

ASK ABOUT OUR TO GO
BREAKFAST BOX

BREAKFAST ENHANCEMENTS

Minimum of 20 People

Pancakes *with butter & syrup*

Cinnamon French Toast

Bacon, Sausage or Ham

Eggs Benedict

Assorted Cold Cereals

Hot Oatmeal

LUNCHBUFFETS

LUNCH BUFFETS

Minimum of 15 People

Soup & Assorted Sandwiches

Chef's Daily Soup Creation
Classic Caesar Salad
Mixed Greens *with assorted dressings*

Choose Four:

Black Forest Ham & Cheese *on country rye*
Ham & Swiss *on croissants*
Grilled Vegetables *with chipotle mayo wrap*
Chicken Florentine *with pesto mayo & swiss cheese on whole wheat* OR Chicken Salad *on brown*
Roast Beef *with dijon mustard mayo on baguette*
Egg Salad *on panini*
Turkey BLT *on texas white*

Assorted Pickles & Olives
Fresh Vegetable Platter *with herb dip*
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Pasta Lunch

Toasted Focaccia Spears
Seasonal Mixed Greens *with assorted dressings*
Classic Caesar Salad

Choice of 2 Pastas & 2 Sauces:

Pasta: *penne, spaghetti, or cheese tortellini*
Sauce: *bolognese sauce, chicken alfredo sauce, spicy tomato rose*

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Hot Lunch

Freshly Baked Rolls *with butter*
Classic Caesar Salad
Assorted Pickles and Olives
Rainbow Pasta Salad
Herb Roasted Potatoes
Seasonal Steamed Vegetables

A Choice of:

Slow-Roasted Chicken *with lemon sauce*
or
Alberta Roast Beef *in wild mushroom sauce*
or
Teriyaki Beef or Chicken *with udon noodles*

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Build Your Own Burger

Seasonal Mixed Greens *with assorted dressings*
Creamy Coleslaw
Home Style Potato Salad
French Fries
Freshly Baked Kaiser Buns
House-made Beef Burger Patties
Toppings Include: *lettuce, tomatoes, onions, cheese, mayonnaise, ketchup, mustard, pickles & jalapeños*
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

LUNCHPLATED

PLATED LUNCH

Minimum of 15 People

Please Choose One Entrée for the Group

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

All Entrées Include

Warm Rolls *with butter*

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

Freshly Brewed Coffee & Tea

Choice of: Plated New York Cheesecake or Sticky Toffee Pudding

Entrée Options

Soup & Sandwich *chef's daily soup with your choice of ham & cheese sandwich, roast beef sandwich, chicken salad sandwich or turkey & brie sandwich*

or

Penne Pasta *with cajun chicken or shrimp in a creamy tomato rose sauce*

or

Steak Sandwich *cooked medium on garlic toast, topped with crispy onions*

or

Teriyaki Stirfry *choose between chicken, beef or tofu and served on rice*

DINNERBUFFETS

DINNER BUFFETS

Minimum of 15 People

The Italian

Warm Rolls
Classic Caesar Salad
Mixed Green Salad
Antipasto Platter
Lasagna meat or vegetarian

Choose One

Pesto Chicken Penne Alfredo
Spaghetti Bolognese

Fruit Platter
Chef's Dessert Selection
Freshly Brewed Coffee & Tea
Assorted Condiments

The Nova

Warm Rolls
Classic Caesar Salad
Mixed Greens
Rainbow Pasta Salad
Vegetable Platter
Herb Roasted Potato or Vegetable Pilaf
Seasonal Steamed Vegetables

Choose Two

Lemon Chicken *with creamy lemon sauce*
Alberta Roast Beef *in wild mushroom sauce*
Slow Roasted Ham *with a honey glaze & dijon mustard*

Fresh Fruit Platter
Chef's Dessert Selection
Fresh Brewed Coffee & Tea

The Chateau

Warm Rolls *with butter*
Mixed Greens *with assorted dressings*
Classic Caesar Salad
Greek Salad
Pasta Salad
Assorted Pickles and Olives
Assorted Cheese Platter
Herb Roasted Potatoes
or
Garlic Mashed Potatoes
Seasonal Steamed Vegetables
Pierogi *with bacon & sour cream*
Vegetarian Lasagna

Choose Two:

Bacon Wrapped Chicken *with white sauce*
or
Alberta Roast Beef *with peppercorn gravy*
or
Baked Salmon *with a creamy dill sauce*
or
Spinach & Ricotta Cannelloni *with a herb sauce*

Fresh Fruit Platter
Assortment of Cakes, Pies, Tortes, and Chef's
Selection of Dessert Squares
Freshly Brewed Coffee & Tea

BUFFET ENHANCEMENTS

Sold per person

Cabbage Rolls

Pierogi

Additional Starch or Salad

Additional Entrée

DINNER PLATED

PLATED DINNER

Minimum of 15 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:

Bacon Wrapped Chicken
with spinach and cream cheese

or

Filet of Salmon
6oz fillet with an dijon cream sauce

or

Bone in Pork Chop
with a mushroom cream sauce

or

New York Steak
8oz cooked medium

or

Slow Roasted Alberta Roast Beef
with rosemary au jus & mini yorkshire puddings
+ upgrade to prime rib for \$8 person

or

Braised Short Rib
served in a red wine demi glaze

Accompaniments

CHOOSE ONE:

Mixed Green Salad
or
Classic Caesar Salad

CHOOSE ONE:

Mashed Potatoes
or
Herb Roasted Baby Potatoes
or
Vegetable Rice Pilaf

Desserts

CHOOSE ONE:

New York Cheesecake
with fresh berry compote
or
Toffee Pudding
or
Chocolate Cake (GF)

Includes

Warm Baked Rolls
with butter
Seasonal Steamed Vegetables
Freshly Brewed Coffee & Tea

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 *on crostini*

Prosciutto *on crostini*

Greek Salad Bites

Deviled Eggs

Herb Spread Cucumber Rolls

Hot Hors d'Oeuvres

Vegetarian Spring Rolls

Pierogi

Vegetarian Potstickers

Bone-In Dry Ribs

Zucchini Sticks

Chicken Wings

Deluxe Cold Canapés

Jumbo Butterfly Shrimp *with cocktail sauce*

Rolled Sirloin Alberta Beef *with horseradish*

Smoked Salmon on Crostini *with dill cream cheese*

Deluxe Hot Hors d'Oeuvres

Chicken Skewers

Bacon Scalloped Wrapped

Shrimp Skewers

RECEPTION

RECEPTION PLATTERS

Platters serve 25 people

Spinach and Artichoke Dip *with sliced baguettes*

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 assorted crackers*

AUDIO VISUAL

PRICES

Corded Microphone

Wireless Microphone

Lapel Microphone

Conference Phone

LCD Projector

Screen

Flip chart

Whiteboard

Riser/Stage

AV SERVICE CHARGES

Min 3 Hours
(min. one week notice)

Mon-Fri

(7am – 5pm)

Sat & Sun

Holidays/After-Hours

ALCOHOL & MUSIC

ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs		
Premium Spirits		
Domestic Beer		
Import Beer		
Liqueurs		
Glass of Wine		
Bottled Wine <small>ask for wine options</small>		

Corkage Bar Service

Host supplies all of the alcohol

Liquor license required

Nova Hotels supplies 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	\$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

