



2023 - 2024

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 ahs 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

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.

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

PACKAGES

SILVER MEETING PACKAGE

BREAKFAST

Freshly Brewed Coffee & Tea

Continental Breakfast Buffet *on pg. 9*

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

BREAKFAST

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water

Hot Breakfast *on pg. 9*

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

PACKAGES

PLATINUM MEETING PACKAGES

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

Lunch

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

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

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
Meat & Cheese Platter

THIS PACKAGE INCLUDES

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

REFRESHMENTS

BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee & Tea

Bottled Juice, Pop, Bottled & Sparkling Water
(charged on consumption)

COFFEE BREAK

All Coffee Break Items are Individually Wrapped

Assorted Muffins

Assorted Pastries & Mini Tarts

Assorted Cookies

Assorted Dessert Squares

Fruit Yogurt

Fresh Whole Fruit

Pretzels or Potato Chips

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*
Mixed Berries
Maple Nut Granola
Multi Grain Bread *for toasting*
Freshly Brewed Coffee & Tea

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

BREAKFAST ENHANCEMENTS

Minimum of 20 People

Assorted Cold Cereals

Hot Oatmeal

Pancakes *with butter & syrup*

French Toast

Bacon, Sausage or Ham

Eggs Benedict

Chef's Omelette Station

LUNCH BUFETS

LUNCH BUFFETS

Minimum of 20 People

Soup & Assorted Sandwiches

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

Fiesta 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, Beef or

Chicken Tacos

Spanish Rice

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

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

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

LUNCH PLATED

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

or

Chicken Parmesan Sandwich

breaded chicken breast topped with marinara sauce and mozzarella cheese

on a panini bun with fries

or

Steak Sandwich

cooked medium on garlic toast with fries

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

or

Teriyaki Stir Fry

choose between tofu, chicken or beef and served on rice

or

Penne Alfredo

with chicken or shrimp

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

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
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

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

Cabbage Rolls

Atlantic Salmon

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

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

For further courses, options & enhancements, please refer to pg. 14

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

Wild Mushroom
Tomato & Red Pepper Bisque

Lobster Bisque
with crème fraîche

Salad

Strawberry Spinach Salad
Roasted Beet & Arugula Salad
Tomato Bocconcini Salad

Appetizers

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

Shrimp Cocktail
*with chiffonade of lettuce,
cocktail sauce and lemon wedge*

Jumbo Shrimp
in garlic butter

Platters

Antipasto Platter
for 10 people

Charcuterie Board
for 10 people

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

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

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*

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

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
- Screen
- Smartboard
- Wireless Microphone
- Wired Microphone (*gooseneck*)
- Lapel Microphone
- Conference Phone
- Riser/Stage
- LCD Projector

ALCOHOL & MUSIC

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

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



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

Price subject to change without notice

NOTES

A series of horizontal dashed lines for taking notes.



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