



2023 - 2024

WEDDING CATERING

CHATEAU
NOVA

Chateau Nova Yellowhead

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YOUR DAY

YOU SAID YES!

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!

ENGAGEMENT PARTY

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.

BRIDAL SHOWER

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.

REHEARSAL DINNER

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.

CEREMONY

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!

RECEPTION

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.

POST-WEDDING BRUNCH

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.

GUESTROOM RATES

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

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 & SAFETY 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 every 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.

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

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*

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

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 & 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

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 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

Non-Alcoholic Beverage

Freshly Brewed Coffee & Tea (10 cups)

Freshly Brewed Coffee & Tea (50 cups)

Bottled Juice, Pop & Water (charged on consumption)

Non-Alcoholic Fruit Punch (40 servings)

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