



2022 - 2023

CATERING PACKAGE

CHATEAU
NOVA

Chateau Nova Yellowknife

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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 & 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 Government & Health Authority 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

ROOM CAPACITY

ROOM

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

PACKAGES

SILVER MEETING PACKAGE

BREAKFAST

Freshly Brewed Coffee & Tea

Continental Breakfast Buffet *on pg. 8*

MID MORNING BREAK

Freshly Brewed Coffee & Tea
Assorted Juice & Bottled Water

Choose Two:

Granola Bars
Fruit
Danishes
Nuts & Bolts
Muffins

LUNCH

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

Choose One:

Soup & Assorted Sandwich *on pg. 10*
Fiesta Lunch Buffet *on pg. 10*

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. 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 One:

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 *(10 Cups)*

Freshly Brewed Coffee & Tea *(50 Cups)*

Assorted Bottled 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 ppl)*

Pretzels and 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*
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*
Farm Fresh 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*

Bacon, Sausage or Ham

French Toast

Eggs Benedict

Chef's Omelette Station

BREAKFAST PLATED

PLATED BREAKFAST

Please Choose One Option for the Group

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

Includes coffee & tea.

HEALTHY START

Fruit & Yogurt Parfait
Oatmeal
Side of Fruit

CLASSIC

Scrambled Eggs
Bacon & Sausage
Hash Browns
Toast

BENEDICT

Poached Eggs, Back Bacon on a
Toasted English Muffin
Topped with Hollandaise
Side of Hash Browns

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

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*

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 and sour cream
Cheese Enchiladas
Beef or Chicken Fajitas
Spanish Rice
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 and Jalapeños
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

LUNCH PLATED

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)

Entrée Options

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

or

Teriyaki Stir Fry *with chicken or beef*
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*

All Entrées Include

Freshly Baked Rolls *with butter*

Mixed Green Salad or

Classic Caesar Salad

Choice of Chocolate Mousse or Crème Brûlée *plated per table*

Freshly Brewed Coffee & Tea

DINNERBUFFETS

DINNER BUFFETS

The Nova

Freshly Baked Rolls *with butter*
Caprese Salad
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Assorted Pickles and Olives
Assorted Cheese Platter
Herb Roasted Potatoes
Seasonal Steamed Vegetables
Butternut Squash Tortellini *à la aglio e olio*

Choose One Entrée

Roasted Tender Chicken *in a lemon velouté*
English Cut Roast Beef *with a madagascar pepper or mushroom sauce*
Maple Syrup Roasted Pork Loin *with a charred apple sauce*

Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee and Tea

The Chateau

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 or Garlic Mashed Potatoes
Seasonal Steamed Vegetables
Mushroom Ravioli *with pesto aioli*

Choose Two Entrées

Stuffed Chicken *with sun-dried tomato demi-glace*
Prime Rib *with a madagascar pepper or mushroom sauce*
Pan Fried Local Whitefish *with a lemon reduction*

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

The NWT

Freshly Baked Rolls *with butter*
Classic Caesar Salad
Broccoli & Apple Salad
Spinach, Avocado & Grapefruit
with assorted dressings
Fresh Vegetable Platter *with herb dip*
Assorted Pickles and Olives
Assorted Meat & Cheese Platter
Roasted Parisian or Scalloped Potatoes
Honey Glazed Roasted Baby Carrots
Broccolini
Seasonal Steamed Vegetables
Gnocchi *with basil tomato reduction*
Spinach & Cheese Cannelloni

Choose Three Entrées

Arctic Char
with cilantro salsa
Bison Short Ribs
with a red wine sauce
Maple 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 caramel pudding
Freshly Brewed Coffee and Tea

BUFFET ENHANCEMENTS

price per person

Perogies

Cabbage Rolls

Atlantic Salmon

Jumbo Garlic Shrimp x3

Arctic Char

DINNERPLATED

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:

Stuffed Portabella Mushrooms
*stuffed with roasted vegetables and goat cheese
served with a roasted tomato chutney*

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"

or

Filet Mignon
charbroiled 6oz beef tenderloin in béarnaise sauce

Accompaniments

CHOOSE ONE:

Mixed Green Salad
or
Classic Caesar Salad

CHOOSE ONE:

Roast 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
Crème Brûlée

Includes

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

DINNERPLATED

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

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

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

The Chateau

Assorted Finger Sandwiches

Fresh Vegetable Platter
with herb dip

Assorted Meat & Cheese Platter
with biscuits and sliced baguettes

Spinach and Artichoke dip
on pita bread

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

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 Perogies

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

Wireless Microphone *including speaker*

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

10 ft Screen

Flip chart/Whiteboard

Mixer

Lapel Microphone

Conference Phone

LCD Projector

**subject to availability*

OTHER RENTALS

Stanchions *(per pair of two)*

Dance Floor *(including set up & tear down)*

White Chair Covers *(150 available)*

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		
Bartender Fees		

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.