



2025 - 2026

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 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*

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

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 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 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

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

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

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

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

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

Change this section to say, We do not personally have rentals to offer beyond our basic offerings. We would 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		
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.