



2025 - 2026

WEDDING CATERING

CHATEAU
NOVA

Chateau Nova Yellowknife

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YOUR DAY

YOU SAID YES!

Now what? Choosing Chateau Nova Yellowknife 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 Yellowknife is known for its creative culinary team. Our Executive Chef and our Catering Manager are 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 or restaurant 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 Quarry Restaurant and your guests will enjoy casual elegance while dining on the delicious food offerings and enjoying the great atmosphere and service.

CEREMONY

Conveniently located, Chateau Nova Yellowknife 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 breakfast or 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.

BANQUET SPACE

Our contemporary banquet rooms are simple and elegant, with natural and adjustable lighting. We offer white table linens and black linen napkins. Standard centerpieces are included. Or if you wish, we can assist in transforming the room by introducing you to some third party vendors at your own cost.

Our Caribou Room offers large windows, sound system, stage and the flexibility to provide a custom-size dance floor. A podium with microphone and other Audio/Visual services are available upon request.

The Caribou Room has a large seating foyer and the hotel has ample complimentary parking so your guests are sure to be impressed.

Please book your appointment today to view our venues

Room	Size	Capacity	Price
Lynx Room	1500 sq. ft.	60	
Caribou Room	6000 sq. ft.	340	

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*

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*

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

PLATED DINNER

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

BUFFET

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*

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

The Chateau Nova charges a bartender fee of \$20 per hour per bartender. This fee will be waived if the liquor, beer and/or wine sales exceed \$350.

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

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*

TERMS & CONDITIONS

BANQUET AND CATERING POLICIES AND AGREEMENTS

Our Catering and Banquet professionals are committed to ensuring that every detail is administered to your complete satisfaction. In order to ensure that your event runs smoothly we request you acknowledge the following policies:

- 1 To confirm a corporate booking, a valid credit card must be provided at the time of booking. To confirm a wedding booking a \$1000.00 non-refundable deposit is required. The deposit will go towards your final invoice.
- 2 One (1) day meetings require 72 hours' notice of cancellation or full room rental and food charges will apply.
- 3 Two (2) or more day meetings require fourteen (14) day notice of cancellation or full room rental and food charges will apply.
- 4 All menu prices are subject to change due to fluctuating food and beverage costs. Prices for all banquet meals are guaranteed for three (3) months prior to the date of the function.
- 5 A guaranteed number of people is required 72 hours prior to the function date. (including special dietary requirements.) The initial number will become guarantee if catering office is not informed by this time.
- 6 The hotel reserves the right to inspect and control all private functions.
- 7 Weddings are to be fully paid 48 hours prior to the function date. A signed copy of our catering contract will ensure that all the agreed upon arrangements are fulfilled. A credit card number will be required to complete any 'consumption based' additional costs on the date of the function.
- 8 With the exception of wedding cakes, all food must be provided by the Chateau Nova Yellowknife Hotel. Outside food is not permitted in the banquet facilities.
- 9 Confetti, rice or any such items are not permitted on the premises. All candles must be contained. Tapered candles and dry ice are not permitted due to fire hazard. Nothing can be attached to walls or other surfaces without prior consent of the hotel management.
- 10 Nova Hotels is not liable for any disruptions in business for telecom and internet connectivity issues
- 11 The Chateau Nova Yellowknife is not responsible for lost, stolen or damaged articles left in the hotel prior, during or following any function. All articles must be removed immediately following the function.

TERMS & CONDITIONS

- 12 All food products are guaranteed for 2 hours. If food is requested to remain in the room for a longer time period, an additional labour charge of \$300 per hour plus service charge will be applied.
- 13 City of Yellowknife noise bylaw is in effect at this location. The Chateau Nova Yellowknife reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Live bands are welcome at our hotel, however, due to the restrictions of some of our rooms, this form of entertainment may not be appropriate. Please confirm with our catering office before booking live entertainment. All DJ or live music must cease by 1:00 am. All banquet rooms must be vacated by 2:00 am.
- 14 All functions which have a recorded or live band music are subject to SOCAN and RE:Sound fees as established by the Society of Composers, Authors and Music Publishers of Canada.
- 15 We are governed by the NWT Liquor Commission regulations; liquor service is not permitted after 1:00 am. All entertainment should cease by that time in order to vacate all function rooms no later than 2:00 am.
- 16 The hotel reserves the right to terminate liquor service at any time if those services are not in accordance with regulations of the NWT Liquor Commission. No outside liquor without consent from management under a corkage agreement.
- 17 As per Northwest Territories Health Services regulations, food items may not be removed from the banquet rooms and/or the hotel
- 18 Banquet room prices include standard set up for functions. Additional set up fees may apply for labour cost beyond a standard set up.

The performance of this contract is contingent upon the ability of management to complete the same and is subject to the acts of God, labor troubles, disputes or strikes, accidents, government restrictions, transportation of food and beverage or supplies and other causes beyond the control of management preventing or interfering with performance.

Date: _____

Event Date: _____

Signature: _____

Print Name: _____