

# Chateau Nova Hotel & Suites Catering Menu



# COFFEE BREAK MENU

## BEVERAGES:

Freshly Brewed Regular & Decaffeinated Coffee	
50 Cups (only available in Grand Room)	\$57.50
10 Cups (Thermos)	\$16.45
Regular Tea Packets 5/order	\$5.75
Herbal Tea Packets 5/order	\$6.00
Assorted Fruit Juices (Orange, Apple, Grapefruit, Cranberry) Pitcher (54 oz. approx. 9 cups)	\$14.50
Cold Fresh 2% Milk (Pitcher 54 oz)	\$15.25
Ice Tea (Pitcher 54 oz)	\$14.75
Assorted Soda Pops (Pitcher 54oz)	\$13.95
Assorted Regular (cans) & Diet Soft Drinks (cans)	\$2.25/Each
Bottled Juices, Sparkling Waters, Regular Bottled Water	\$2.95/Each

## BAKERY

Assorted Chocolate Bars	\$2.00/each
Assorted Bags of Chips	\$1.50/each
Assorted Muffins, Danish, Croissants	\$24.00/dozen
Assorted Gourmet Cookies	\$18.00/dozen
Carrot Cake, Nanaimo Bars, Fudge Brownies	\$20.00/dozen
Assorted French Pastries	\$28.00/dozen

## HEALTHY CHOICES

Assorted Fruit Yogurts	\$2.50/each
Granola or Health Bars	\$2.75/each
Fruit Kebabs	\$3.25/each
Whole Fruit (Apples, Oranges, Bananas, Pears)	\$1.50/each

*Prices are subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# BREAKFAST MENUS

(BUFFET STYLE)

## CONTINENTAL BREAKFAST BUFFET

Chilled Orange Juice

Assorted Muffins, Danish Pastries and Croissants  
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

*\$8.25 Per Person*

*Add: Fresh Fruit - \$1.00 Per Person*

*Add: Bagels & Cream Cheese - \$1.50 Per Person*

## OLD FASHIONED BREAKFAST BUFFET

Chilled Orange Juice

Fluffy Scrambled Eggs, Plump Breakfast Sausage, Grilled Ham  
Golden Hash Browns, Assorted Toasted Breads  
Fresh Fruit Tray  
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

*\$13.25 Per Person*

*Add: Pancakes and French Toast - \$2.00 Per Person*

*Add: Bacon - \$2.00 per person*

*Add: Omelet Station Prepared by the Chef - \$3.00 per person*

**Plated Breakfasts Available Upon Request**

*Prices are subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# BREAKFAST MENUS

## DELUXE BREAKFAST BUFFET

Assorted Juices  
(Apple, Orange, Cranberry)

Assorted Cold Cereals with Milk

Fluffy Scrambled Eggs

Eggs Benedict with Homemade Hollandaise

Your Choice of Golden Brown Blueberry/Strawberry/Banana or Regular Pancakes with Maple Syrup

Plump Breakfast Sausages, Grilled Ham, Golden Hash Browns  
Assorted Toasted Breads  
Served with Butter & Preserves

Freshly Brewed Coffee & Tea

***\$14.95 Per Person***

***Add: Bacon - \$2.00 per person***

***Sub Smoked Salmon Benedict with homemade Béarnaise for 0.75***

***Add: Omelet Station Prepared by the Chef - \$3.00 per person***

***(Minimum 20 People)***

### **Plated Breakfasts Available Upon Request**

*Prices are subject to applicable gratuities & taxes  
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# WORKING LUNCH BUFFETS

## MENU 1

Chefs Soup of the Day, served with Toasted Focaccia Spears

**or**

Mixed Garden Greens with House Dressing

Please select **four** of the following Closed Finger Sandwiches

(Two Sandwiches Per Person)

Black Forest Ham and Cheese on Country Rye

Ham & Monterey Jack Panini

Grilled Vegetables with Creamy Blue Cheese on Ciabatta

Chicken Florentine with Pesto mayo and Swiss Cheese on Whole Wheat

Asian Style Spicy Chicken Wrap

Roast Beef with Dijon Mustard Mayonnaise on a Baguette

Country Ham and Provolone Cheese with Roasted Red Peppers on Toasted Focaccia

Turkey BLT on Ciabatta with Sun Dried Tomato Pesto

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

*\$14.95 per person*

## MENU 2

### BUILD YOUR OWN SANDWICH

Chef's Soup of the Day Served with Toasted Focaccia Spears

Caesar Salad with Croutons and Shredded Parmesan

Pickle Tray

Fresh Garden Vegetable Tray

Roast Beef au jus

European Ham, Salami, Turkey

Served with Fresh Baguette, Kaisers and Focaccia

Sliced Cheeses, Cucumbers, Tomatoes, Lettuce

Condiments

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

**\$14.95 Per Person**

*Prices are subject to applicable gratuities & taxes*

*Prices and menu items subject to change without notice*

# WORKING LUNCH BUFFET

## MENU 3 (Minimum 20 People)

Fresh Rolls & Butter

Chef's Soup of the Day with Toasted Focaccia Spears

Garden Greens with Array of Dressings  
Asian Noodle Salad  
Creamy New Potato Salad

### **A Choice of Two Hot Items**

Atlantic Salmon Fillets in a Grape Cream Sauce  
Penne Pasta in Spicy Sun Dried Tomato Pesto  
Slow Roasted Lemon Chicken with Fresh Herbs  
Roast Beef with Red Wine Gravy (**Served Medium Unless Specified**)  
Teriyaki Beef **or** Chicken Stir-fry  
Seafood Medley

Served with Roast Potatoes, Rice and Garden Vegetable Medley

Choose From our Chef's Dessert Selections  
Freshly Brewed Coffee & Tea

***\$17.45 Per Person***

*Prices are subject to applicable gratuities & taxes  
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## MENU 4

### THE PASTA BAR (Minimum 10 People)

Toasted Focaccia Spears, Caesar Salad, Greek Salad  
Selected Greens with an Array of Dressing

Baked Lasagna, Cheese Tortellini, Penne Noodles  
Linguini,  
Creamy Seafood Pesto, Spicy Tomato Sauce, Mushroom Peppercorn Crem Sauce

Choose from Chef's Dessert Selections

Freshly Brewed Coffee & Tea

***\$16.50 Per Person***

*Prices are subject to applicable gratuities & taxes  
Prices and menu items are subject to change without notice*

# PLATED LUNCHEON MENUS

All Plated Lunches Maximum of 80ppl

## MENU 1

Fresh Rolls & Butter

Caesar Salad with Garlic Croutons

### **PENNE PASTA WITH GRILLED CAJUN CHICKEN**

In a Spicy Tomato Rose Sauce

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$16.45 Per Person*

## MENU 2

Fresh Rolls & Butter

Mixed Garden Greens in Roasted Red Pepper Vinaigrette and Topped with Creamy Blue Cheese

### **STUFFED BREAST OF CHICKEN WITH YOUR CHOICE OF: MANGO AND CORIANDER, WILD MUSHROOMS, SUNDRIED TOMATO PESTO**

Served on Wild Rice Pilaf with Seasonal Vegetables and Homemade Maltaise

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$17.45 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice  
Salads may be substituted for Soup*

# PLATED LUNCHEON MENUS

All Plated Lunches Maximum of 80ppl

## MENU 3

Fresh Rolls & Butter

Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Raspberry Vinaigrette

**GRILLED NEW YORK STEAK WITH PEPPERCORN SAUCE**

**Served Medium Unless Specified**

Garlic Mashed Potatoes & Fresh Vegetables

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$18.45 Per Person*

## MENU 4

### Vegetarian Option

Chefs Soup of the Day Served with Toasted French Toast

**Marinated Asparagus Salad with Sugar Snap Peas, Red Onion, Roasted Red Pepper and Grilled Eggplant**

### Vegan Option

Chef's Soup of the Day Served

Tomato's, Guacamole, Braised Fennel Topped with Crispy Onions and Drizzled with Smoked Paprika Oil

Both Meals Served with:

Chef's Choice Dessert

Freshly Brewed Coffee & Tea

*\$14.95 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

**Salads may be substituted for Soup**

# PLATED LUNCHEON MENUS

All Plated Lunches Maximum of 80ppl

## MENU 5

Minimum 20ppl, Maximum 80ppl

Fresh Rolls & Butter

Spinach and Mushroom Salad Tossed in Warm Cumin Vinaigrette

**ALBERTA GRADE AAA ROAST PRIME RIB au jus**

**Served Medium Unless Specified**

Slow roasted in its own juices

Served with Yorkshire Pudding

And Garden Fresh Vegetable Medley & Rosemary Roast Potatoes

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

*\$17.95 Per Person*

*Prices subject to applicable gratuities & taxes*

*Prices and menu items subject to change without notice*

**Salads may be substituted for Soup**

# RECEPTION MENUS

## **Fraser Valley Assorted Vegetable Tray & Dip**

(Serves 40ppl)

*\$40.00*

## **Domestic & Imported Cheese Board**

Garnished with Fresh Fruit & Assorted Crackers & Breads

(Serves 40ppl)

*\$45.00*

## **Baked Brie En Croute**

Served with Raspberry Gastrique, Sliced Ficelle & Cheese Crackers

Serves 20 people

*\$75.00*

## **Tiger Prawn Pyramid with Cocktail Sauce**

Serves 25 people – two pieces each

*\$70.00*

*Prices subject to applicable gratuities & taxes  
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# RECEPTION MENUS

## Pasta Station

Cheese Tortellini in a Roasted Garlic Cream Sauce with Pancetta & Peas  
Penne in a Tomato Sauce with Grilled Chorizo  
Spicy Vegetable Ravioli in a Pesto Alfredo Sauce with Pine Nuts  
*\$14.25 per person*

## Pizza Station

Assorted selection of pizza  
12 Slices per pizza  
*\$18.50 Each*

## Assorted Finger Sandwich Platter

Egg Salad, Roast Beef, Chicken Salad, Vegetarian, Ham & Cheese  
(48 Pieces Per Tray)  
*\$65.00*

## Chocolate Fruit Fondue

An array of Seasonal Fresh Fruits  
Milk Chocolate  
Minimum order 50 people  
*\$5.50 per person*

## Fresh Seasonal Fruit Tray

An array of Seasonal Fresh Fruits  
(Serves 40 ppl)  
*\$45.00*

*Prices subject to applicable gratuities & taxes  
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# HOT & COLD HORS D'OEUVRES

## **REGULAR - \$12.95/DOZEN (Minimum Order of 2 Dozen)**

- Shrimp Stuffed Cherry Tomato
- Stuffed Egg with Dijon Cream
- Smoked Salmon on Pumpnickel
- Jalapeno Poppers
- Vegetable Spring Rolls
- Chicken Wings – Choose Salt & Pepper, Hot or Honey Garlic. Min 12 per Flavor
- Spinach & Feta Cheese in Filo

## **DELUXE - \$16.95/DOZEN (Minimum Order of 2 Dozen)**

- Chicken Satay
- Teriyaki Beef Kabobs
- Bacon Wrapped Scallops
- Seafood Stuffed Mushroom Caps
- Sauteed Garlic Prawns

## **OUR CARVING BOARD**

Carved by the chef and served with sliced buns, pickles, horseradish, dijon mustard and mayonnaise

Roast Baron of Beef	\$275.00	(Serves approximately 50 people)
	\$420.00	(Serves approximately 75 people)
Prime Rib of Beef	\$300.00	(Serves approximately 25 people)

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# PLATED DINNER MENUS

All Plated Dinners Maximum of 80ppl

## MENU 1

### Vegetarian Option

Chefs Soup of the Day Served with Toasted French Toast

**Marinated Asparagus Salad with Sugar Snap Peas, Red Onion, Roasted Red Pepper and Grilled Eggplant**

### Vegan Option

Chef's Soup of the Day Served

Tomato's, Guacamole, Braised Fennel Topped with Crispy Onions and Drizzled with Smoked Paprika Oil

Both Meals Served with:

Chef's Choice Dessert

Freshly Brewed Coffee & Tea

*\$17.95 Per Person*

## MENU 2

Fresh Rolls & Butter

Mixed Garden Greens in Roasted Red Pepper Vinaigrette and Topped with Creamy Blue Cheese

**STUFFED BREAST OF CHICKEN WITH YOUR CHOICE OF:  
MANGO AND CORIANDER, WILD MUSHROOMS, SUNDRIED TOMATO PESTO**

Served on Wild Rice Pilaf with Seasonal Vegetables and Homemade Maltaise

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$27.45 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

**Salads may be substituted for Soup**

# PLATED DINNER MENUS

All Plated Dinners Maximum of 80 ppl

## MENU 3

Fresh Rolls & Butter

Spinach Salad in Raspberry Vinaigrette with Sliced Apples, Mushrooms and Bocconcini Pearls

### **FRESH ATLANTIC SALMON**

On Steamed Rice, Topped with a Orange and Basil Butter Sauce  
Served with Roasted Root Vegetables

Choose From Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$26.45 Per Person*

## MENU 4

Fresh Rolls & Butter

Spinach & Bleu Cheese Salad with Chopped Egg, Bacon & Raspberry Vinaigrette

### **GRILLED NEW YORK STEAK WITH PEPPERCORN SAUCE**

**Served Medium Unless Specified**

Garlic Mashed Potatoes & Fresh Vegetables

Choose From our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$28.45 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

**Salads may be substituted for Soup**

# PLATED DINNER MENUS

All Plated Dinners Maximum of 80ppl

## MENU 5

Fresh Rolls & Butter

Mixed Greens with Mandarin Slices & Sliced Almonds

### **ROAST RACK OF LAMB WITH DIJON HERB CRUST**

Rosemary Au Jus

Served with Gratin Potatoes & Fresh Vegetables

Choose From Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$33.45 Per Person*

## MENU 6

Minimum 20ppl, Maximum 80ppl

Fresh Rolls & Butter

Spinach and Mushroom Salad Tossed in Warm Cumin Vinaigrette

### **ALBERTA GRADE AAA ROAST PRIME RIB au jus**

**Served Medium Unless Specified**

Slow roasted in its own juices

Served with Yorkshire Pudding

And Garden Fresh Vegetable Medley & Rosemary Roast Potatoes

Choose From our Chef's Selections

Freshly Brewed Coffee & Tea

*\$29.95 Per Person*

*Prices subject to applicable gratuities & taxes  
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**Salads may be substituted for Soup**

# CHATEAU NOVA DINNER BUFFET #1

(Minimum 50 People)

Fresh Rolls & Butter

## SALADS

Seasonal Green Tossed Salad with House Dressing  
Penne Pasta Salad  
Creamy Potato Salad

## PLATTERS

Assorted Fresh Vegetables & Dip Mirror  
Assorted European Cold Cuts

## ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)  
**(Served Medium Unless Specified)**  
Baked Chicken Breast in Mushroom Sauce  
Oven Baked Turkey & Stuffing  
Penne with a Spicy Sundried Tomato Sauce  
Freshly Baked Meat **or** Vegetarian Lasagna

Served with Garden Fresh Vegetables, Rice Pilaf & Roast Potatoes

## DESSERTS

Choose from Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$29.50 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# CHATEAU NOVA DINNER BUFFET #2

(Minimum 50 People)

Fresh Rolls & Butter

## SALADS

Seasonal Green Tossed Salad with House Dressing  
Tri-Colour Fusilli Pasta Salad  
Greek Salad with Oregano infused Olive Oil, Balsamic  
Oriental Noodle Salad

## PLATTERS

Smoked Salmon Topped with Lemon, Red Onion & Gravlax  
Layered Tomatoes, Mozzarella with Basil & Balsamic  
Assorted European Cold Cuts

## ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)  
(Served Medium Unless Specified)  
Slow Roasted Lemon Herb Chicken  
Baked Ham  
Salmon Wellington, West Coast Salmon Baked in a Light Puff Pastry  
Pork Tenderloin with Apples and Sage Stuffing

Served with Steamed Fresh Vegetables  
Roast Potatoes & Rice Pilaf

## DESSERTS

Choose From Our Chef's Selections

Freshly Brewed Coffee & Tea

*\$31.25 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# CHATEAU NOVA DINNER BUFFET #3

(Minimum 50 People)

Fresh Rolls & Butter

## SALADS

Seasonal Tossed Green Salad with Raspberry Vinaigrette  
Creamy Potato Salad  
Greek Salad Topped with Feta  
Mixed Bean Salad with Baby Shrimp

## PLATTERS

Domestic & Imported Cheese Board  
Smoked Salmon Topped with Lemon, Red Onion & Gravlax  
Assorted European Cold Cuts  
Chutneys & Relishes

## ENTREES

(Your Choice Of Three Of The Following)

Roast Prime Rib of Beef, Green Peppercorn Sauce  
(Carved by the Chef)

**(Served Medium Unless Specified)**

Roast Tender Chicken Breast in Shiitake Mushroom Sauce

Baked B.C. Salmon With Saffron Cream Sauce

Chicken Fricassee

Sautéed Shrimp in Garlic Butter

Spinach & Ricotta Cheese Cannelloni with White Wine Sauce

Served With Roast Potatoes, Wild Rice & Medley of Garden Fresh Vegetables

## DESSERTS

Choose From Our Chef's Selections

Fresh Seasonal Sliced Fruit

Freshly Brewed Coffee & Tea

**\$33.75 Per Person**

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# CHATEAU NOVA DINNER BUFFET #4

(Minimum 20 People)

Fresh Rolls & Butter

## SALADS

Seasonal Green Tossed Salad with House Dressing  
Greek Salad with Oregano infused Olive Oil, Balsamic  
Creamy Potato Salad

## ENTREES

(Choose two of the following)

Baron of Alberta Beef au jus (carved by the Chef)  
**(Served Medium Unless Specified)**  
Baked Chicken Breast in Mushroom Sauce  
Oven Baked Turkey & Stuffing  
Penne with a Spicy Sundried Tomato Sauce  
Baked Ham

Served with Garden Fresh Vegetables, Rice Pilaf & Roast Potatoes

## DESSERTS

Choose from Our Chef's Dessert Selections

Freshly Brewed Coffee & Tea

*\$24.45 Per Person*

*Prices subject to applicable gratuities & taxes  
Prices and menu items subject to change without notice*

# Chef' Dessert Selections

## **Plated Dessert**

(Only Available for Plated Meals)

Homemade Banana Bread Topped with Vanilla Ice Cream

Mixed Berry Complete in a Jelly Roll

Cookies & Cream with Chocolate Sauce

Cheesecake with Berry Compote

Peach Crisp with Caramel Sauce

## **Buffet Dessert**

(Only Available for Buffet Meals)

Fresh Fruit Ambrosia Salad

Mixed Berry Complete in a Jelly Roll

Peach Crisp with Caramel Sauce

Fruit Trifle

Assorted Cookies

Fresh Fruit Platter

Assorted Dessert squares

# LATE NIGHT LUNCH

(Feeds 40 ppl)

Assorted Cold Cut Tray...\$40.00

Assorted Cheese Platter...\$45.00

Assorted Pickle Tray...\$20.00

Buns...\$8.50/dozen

Served with condiments

# Wine Prices

## Sawmill Creek

Merlot & Chardonnay...\$25.95  
(Host...\$22.95)

## Jackson Triggs

Chardonnay...\$27.95  
Cabernet Sauvignon \$27.95

## Robert Mondavi (Woodbridge)

Merlot.....\$29.95  
Cabernet Sauvignon \$29.95

## Wolf Blass

Merlot.....\$35.95  
Cabernet Sauvignon \$35.95

## Seaview

Sparkling Wine.....\$26.95

# Bar Prices

	<b>HOST</b>	<b>CASH</b>
Highballs	\$4.50	\$5.25
Premium Highballs	\$5.00	\$5.75
Wine/Glass	\$5.00	\$5.75
Domestic Beer	\$4.50	\$5.25
Import Beer	\$5.00	\$5.75
Liqueurs/ Cocktails	\$5.50	\$6.50
Alcoholic Punch	\$90.00/Gallon	
Champagne Punch	\$80.00/Gallon	

# Non Alcoholic Beverages

Soft Drinks	\$2.25
Juices	\$2.95
Fruit Punch	\$65.00/Gallon
(Gallon serves approximately 25 people)	

Price subject to applicable gratuities and taxes  
Prices and items subject to change without notice

# Meeting and Catering Policies and Information

## Menus and Alcohol

1. Menus attached on the previous pages are our suggestions. We will be happy to work with you to meet your needs and budget for any event. With prior arrangements we can meet special dietary requirements.
2. Menu selection must be submitted to our catering office no less than 2 weeks prior to the function. We cannot guarantee menu selections after that time frame.
3. Menu prices are guaranteed for six(6) months from the booking date and are subject to change after that time due to fluctuating costs of product.
4. The hotel reserves the right to refuse or terminate liquor service at any time if those services are not in accordance with the regulations of the Alberta Gaming and Liquor Commission.

## Guarantee

1. A guarantee of the number of attendees must be submitted to the catering office three (3) business days prior to the function. The initial expected figure will automatically become the guarantee if the catering office is not notified by this time.
2. The catering manager reserves the right to re-negotiate a change in room rent if there is a significant decrease (25% or more) in the room requirements, function attendance or planned food and beverage.
3. A signed copy of the catering contract must be returned to our catering office. This will ensure that all agreed upon requirements are stated. Should we not receive a signed contract, the function would be considered cancelled.

## Property Regulations

1. Wedding cakes prepared by a licensed professional are the only exception to the regulation regarding the bringing in of food prepared outside the hotel, due to City and Provincial health regulations.
2. We do not allow taping, tacking or attachments of any posters, flyers or written material to walls or doors without prior written consent from the Hotel, in order to avoid damage to wallpaper or paint.
3. All materials used must be flame proof and subject to inspection by the City of Edmonton Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass.

## Disclaimers

1. The hotel or any of its associates will not be held responsible for the loss of or damage to any articles left on the Hotel property prior to, during or following any function.
2. Materials shipped to the Hotel will be directed to the appropriate rooms. However, no responsibility is accepted for loss or damage during shipping or movement of items by the Hotel or its associates. Insurance arrangements and payments for customs clearance and labour/equipment for movement of heavy items must be provided by the convener.
3. The Hotel and its associates reserve the right to inspect and control all private functions.

## Payments and Cancellations

1. Private, social and cultural events are required to pay an initial deposit at the time of booking as determined by the catering office. Payments of all functions are due upon receipt of invoice.
2. All functions at which music is played are subject to the fees established by the Society of Composers, Authors and Music Publishers of Canada (SOCAN).
3. Cancellation Policy: One (1) day meetings require 72 hours notice of cancellation or room rental will apply as established in the signed contract. For two (2) or more day's meetings, two (2) weeks notice of cancellation is required.

Client Signature \_\_\_\_\_ Date: \_\_\_\_\_

By signing the above I state that I have read, understood and agree to abide by the terms and conditions outlined in this document. This is not a booking contract.

# Corkage Fees

The Pantry and Chateau Nova Hotel & Suites allow private functions to provide their own alcohol from an outside source. This is only allowable provided the host follows the regulations set forth by the Alberta Gaming and Liquor Commission Licensing Department, as outlined in the provisions “special event licenses for Private Functions”. This can be obtained through your local liquor store or the AGLC licensing department in ST. Albert (447-8846).

If you supply your own:

Corkage Fee:

Beer	\$3.25 /person 18 yrs and over
Wine	\$3.25/person 18 yrs and over
Wine and Beer	\$5.50/person 18 yrs and over
All Alcohol on bar	\$7.70/person 18 yrs and over
All Alcohol plus Wine service at tables	\$9.50/person 18 yrs and over

## Non Alcoholic Functions

Host Pop/Juice to your guests'	\$6.00/person over 5 years of age
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## Bartender Fees

For any event required	\$15/hour (4 hour minimum)
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Prices guaranteed six months after quotation. Prices do not include gratuities or Taxes. After 6 month guarantee, prices subject to change.