



2023 - 2024

WEDDING CATERING

CHATEAU
NOVA

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YOUR DAY

YOU SAID YES!

Now what? Choosing the Chateau Nova Kingsway 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.

The Chateau Nova is known for its creative culinary team. Our Executive Chef and our Sommelier 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 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 Nova Restaurant and your guests will enjoy casual elegance while dining on the delicious food offerings from our great team of chefs. We also offer private function rooms as well.

CEREMONY

Conveniently located off of the Kingsway Ave, the Chateau Nova 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 Grand Room offers large windows, a high-end sound system, stage and the flexibility to provide a custom-size dance floor. A movable 8' screen, podium with cordless microphone, and other Audio/Visual services are available upon request. With easy access from the loading area directly to the Grand Room and ample complimentary parking, your guests are sure to be impressed.

Please book your appointment today to view our venue.

| Room | Size | Capacity | Price |
|-----------------|------------|----------|-------|
| Blatchford Room | 720 sq ft | 40 ppl | |
| Grand Room | 2200 sq ft | 120 ppl | |

RECEPTION

The Nova

Assorted Finger Sandwiches
*chicken, turkey, corn beef, chicken salad,
egg salad, tuna salad*

Assorted Pickles & Olives

Fresh Vegetable Platter *with herb dip*

Fresh Fruit Platter

Assorted Cheese Platter

Crackers

Choose Three:

Kebobs & Skewers
*chicken souvlaki, pork kebob or cajun
shrimp skewers*

Spring Rolls
vegetarian or pork with chili sweet sauce

Dry Garlic Ribs *with ranch*

Cauliflower Bites *with artichoke spinach dip*

Chef's Assorted Desserts
Freshly Brewed Coffee & Tea

The Chateau

Assorted Finger Sandwiches
*chicken, turkey, corn beef, chicken salad,
egg salad, tuna salad*

Assorted Pickles and Olives

Fresh Vegetable Platter
with herb dip

Fresh Fruit Platter

Assorted Cheese Platter

Smoked Salmon Platter
*with cream cheese, dill dip, assorted
crackers, toasted baguettes*

Choose Three:

Kebobs & Skewers
*chicken souvlaki, pork kebob or cajun
shrimp skewers*

Spring Rolls
vegetarian or pork with chili sweet sauce

Dry Garlic Ribs *with ranch*

Cauliflower Bites *with artichoke spinach dip*

Samosas *vegetarian or beef*

Chef's Assorted Desserts
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 *on crostini*

Prosciutto *on crostini*

Cucumber Stuffed with Crab

Devilled Eggs

Herb Spread Cucumber Rolls

Hot Hors D'oeuvres

Spring Rolls *choice of vegetarian or pork*

Pierogi

Pork & Chive Potstickers

Cheese Sticks

Zucchini Sticks

Deluxe Cold Canapés

Jumbo Butterfly Shrimp *with cocktail sauce*

Rolled Sirloin Alberta Beef *with horseradish*

Smoked Salmon on Crostini *with dill cream cheese*

Deluxe Hot Hors D'oeuvres

Chicken Skewers

Pork Kabobs

Bacon Scalloped Wrapped

Shrimp Skewers

Jumbo Chicken Wings

Baked Spinach Crostini

RECEPTION

RECEPTION ENHANCEMENTS

Beef Wellington Bites

Flambé Jumbo Shrimp - *garlic, cajun, or lemon pepper*

Mini Crab Cakes

Pulled Pork Sliders

Alberta Prime Rib Carving Station - *fresh buns and condiments*

RECEPTION PLATTERS

Platters serve 25 people

Spinach and Artichoke Dip *with sliced baguettes*

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 assorted crackers*

DINNER PLATED

PLATED DINNER

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:

Bacon Wrapped Chicken
with spinach and cream cheese

or

Filet of Salmon
6oz fillet with an orange lemon tarragon sauce

or

Bone in Pork Chop
marinated in asian style with apple sauce

or

New York Steak
6oz cooked medium

or

Slow Roasted Alberta Prime Rib
with horseradish "au jus"

or

Ribeye Steak
8oz with blue cheese sauce

Accompaniments

CHOOSE ONE:

Mixed Green Salad
or
Classic Caesar Salad

CHOOSE ONE:

Mashed Potatoes
or
Herb Roasted Baby Potatoes
or
Wild Mushroom Rice

Desserts

CHOOSE ONE:

New York Cheesecake
with fresh berry compote
or
Toffee Pudding
or
Chocolate Cake (GF)

Includes

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

DINNER BUFFETS

DINNER BUFFETS

Minimum of 15 People

The Italian

Warm Rolls
Classic Caesar Salad
Mixed Green Salad
Antipasto Platter
Lasagna *meat or vegetarian*

Choose One

Pesto Chicken Penne Alfredo
Spaghetti Bolognese

Fruit Platter
Chef's Dessert Selection
Freshly Brewed Coffee & Tea
Assorted Condiments

The Nova

Warm Rolls
Classic Caesar salad
Mixed Greens
Rainbow Pasta Salad
Assorted Pickles & Olives
Assorted Cheese Platter
Herb Roasted Potato
Seasonal Steamed Vegetables

Choose Two

Lemon Chicken *with creamy lemon sauce*
English Cut Roast Beef *in a wild mushroom sauce*
Baked Basa *with lemon dill sauce*

Fresh Fruit Platter
Chef's Dessert Selection
Fresh Brewed Coffee & Tea
Assorted Condiments

The Chateau

Warm Rolls *with butter*
Mixed Greens *with assorted dressings*
Classic Caesar Salad
Greek Salad
Pasta Salad
Assorted Pickles and Olives
Assorted Cheese Platter
Herb Roasted Potatoes
or
Garlic Mashed Potatoes
Peas, Carrots & Corn
Pierogi *with bacon & sour cream*
Penne Alfredo

Choose Two

Bacon Wrapped Chicken *with white sauce*
or
Alberta Roast Beef *with peppercorn gravy*
or
Baked Salmon *with a creamy dill sauce*
or
Spinach & Ricotta Cannelloni *with a white wine sauce*

Fresh Fruit Platter
Assortment of Cakes, Pies, Tortes, and Chef's
Selection of Dessert Squares
Freshly Brewed Coffee & Tea

BUFFET ENHANCEMENTS

Sold per person

Cabbage Rolls
Pierogi
Meat & Cheese Platter
Atlantic Salmon
Garlic Shrimp

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

Chef's Assorted Dessert Squares
Assorted Mini Cupcakes & Mini Tarts
Coconut Macaroons
Freshly Brewed Coffee & Tea

Taco Bar

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

ALCOHOL & MUSIC

ALCOHOL

| Bar Services | Cash Bar | Host Bar |
|--|----------|----------|
| Highballs | | |
| Premium Spirits | | |
| Domestic Beer | | |
| Import Beer | | |
| Liqueurs | | |
| Glass of Wine | | |
| Bottled Wine <small>ask for wine options</small> | | |
| Non-Alcoholic Sparking 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

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 4*

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*

Special Room Rates for your Out of Town Guests