



2023 - 2024

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	
		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

ROOM CHARGES

	ROOM			
	HALF DAY (room only)	HALF DAY (with catering)	FULL DAY (room only)	FULL DAY (with catering)
LYNX	\$250.00	\$150.00	\$450.00	\$350.00
CARIBOU	\$450.00	\$350.00	\$850.00	\$700.00

PACKAGES

SILVER MEETING PACKAGE

\$89
per person

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

\$99
per person

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)	\$24 per carafe
Freshly Brewed Coffee & Tea (50 Cups)	\$104 per carafe
Assorted Bottled Juice & Pop (charged on consumption)	\$3 each
Bottled Water (charged on consumption)	\$3 each
Non-Alcoholic Fruit Punch (40 servings)	\$45 per bowl

COFFEE BREAK

Assorted Freshly Baked Muffins	\$34 per dozen
Assorted Fresh Pastries	\$30 per dozen
Assorted Bagels <i>with cream cheese</i>	\$36 per dozen
Cinnamon Buns	\$32 per dozen
Assorted Cookies	\$24 per dozen
Assorted Dessert Squares	\$30 per dozen
Individual Fruit Yogurt	\$2.75 each
Fresh Fruit Tray (serves 25 ppl)	\$95 per platter
Pretzels and Potato Chips	\$3.50 per person

BREAKFAST BUFFETS

BREAKFAST BUFFETS

Minimum of 20 People

Continental Breakfast

\$15
per person

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Assorted Muffins, Pastries and
Croissants
Freshly Brewed Coffee & Tea

Healthy Start

\$16
per person

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Granola
Multi Grain Bread *for toasting*
Freshly Brewed Coffee & Tea

Hot Breakfast

\$19
per person

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	\$3.50 per person
Hot Oatmeal	\$3.50 per person
Pancakes <i>with butter & syrup</i>	\$5.00 per person
Bacon, Sausage or Ham	\$5.50 per person
French Toast	\$6.00 per person
Eggs Benedict	\$6.75 per person
Chef's Omelette Station	\$8.00 per person

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

\$16^{.50}
per person

Fruit & Yogurt Parfait
Oatmeal
Side of Fruit

CLASSIC

\$17
per person

Scrambled Eggs
Bacon & Sausage
Hash Browns
Toast

BENEDICT

\$18
per person

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

\$24
per person

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

\$25
per person

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

Hot Lunch

\$28
per person

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

Build Your Own Burger

\$26
per person

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

\$27
per person

or

Teriyaki Stir Fry *with chicken or beef*
choice of rice or udon noodles

\$27
per person

or

Butter Chicken *with basmati rice & flatbread*

\$28
per person

or

Steak Sandwich *cooked medium on garlic toast*
served with potatoes

\$32
per person

or

Local Whitefish & Chips *with coleslaw*

\$27
per person

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

DINNER BUFFETS

DINNER BUFFETS

The Nova

\$45
per person

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

\$52
per person

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

\$62
per person

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	\$6.00
Cabbage Rolls	\$6.00
Atlantic Salmon	\$8.00
Jumbo Garlic Shrimp x3	\$10.00
Arctic Char	\$12.00

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

\$32
per person

\$38
per person

\$40
per person

\$44
per person

\$44
per person

\$48
per person

\$48
per person

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

\$6

per person

French Onion
with melted gruyere

Wild Mushroom

Tomato & Red Pepper Bisque

Local Seasonal Soup

\$8

per person

Bruschetta
*fresh tomato, onion, garlic,
and herbs on crostini*

\$16

per person

Jumbo Shrimp
in garlic butter

\$16

per person

Blackened Scallops
served a strawberry salsa

\$14

per person

Escargot
with garlic butter

Salad

\$4

per person

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

\$32
per person

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

\$38
per person

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

\$26
per dozen

Bruschetta
Curry Chicken Rolls
Greek Salad Bites
Cucumber Stuffed with Crab

Hot Hors D'oeuvres

\$28
per dozen

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

\$32
per dozen

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

\$34
per dozen

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	\$10.00 per person
Mini Beef Wellingtons	\$10.00 per person
Flambé Jumbo Shrimps - <i>garlic, cajun, or lemon pepper</i>	\$12.00 per person
Alberta Prime Rib Carving Station - <i>kaiser buns and condiments</i>	Market Price

RECEPTION PLATTERS

Serves 25 people

Spinach and Artichoke Dip <i>with pita bread</i>	\$80 per platter
Hummus <i>with baked pita chips</i>	\$80 per platter
Fresh Vegetable Platter <i>with herb dip</i>	\$80 per platter
Assorted Dessert Squares	\$80 per platter
Fresh Fruit Platter	\$95 per platter
Assorted Finger Sandwiches (<i>quartered</i>)	\$100 per platter
Assorted Cheese Platter <i>with biscuits and sliced baguettes</i>	\$110 per platter
Smoked Fish Platter <i>with salmon, trout, mackerel & char</i>	\$125 per platter

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)	\$25.00
10 ft Screen	\$25.00
Flip chart/Whiteboard	\$35.00
LCD Projector	\$125.00

**subject to availability*

OTHER RENTALS

Stanchions (per pair of two)	\$75.00
Dance Floor (including set up & tear down)	\$250.00
White Chair Covers (150 available)	\$2.00 each

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	\$7.00	\$6.50
Premium Spirits	\$8.50	\$8.00
Domestic Beer	\$7.00	\$6.50
Import Beer	\$8.50	\$8.00
Liqueurs	\$9.25	\$8.75
House Wine <i>per glass</i>	\$10.00	\$9.50
Bottled Wine	ask for our wine list	ask for our wine list

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.

\$20
per hour
4 hr min

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

NOTES

A series of horizontal dashed lines for taking notes.