



CHATEAU NOVA HOTEL & SUITES

BANQUET MENUS

BREAKFAST

Continental Buffet	\$14.95/person
Includes:	
Coffee, tea	
Fresh squeezed orange juice	
Fresh fruit salad	
Berry yogurt,	
Buttermilk scones or muffins	

Breakfast Buffet (Minimum 10 people)	\$15.95/person
Includes:	
Side Bacon	
Pork Sausages	
Buttermilk pancakes	
Cinnamon French toast	
Scrambled Eggs	
Home fried potatoes	
Coffee or tea	

LUNCH SELECTIONS

Lunch Buffet (Minimum 20 people)	\$24.95/person
Field Green Salad and Caesar Salad	
<u>CHOICE OF TWO ENTREES</u> Herb Roasted Chicken, or Roasted Beef and Gravy, or Baked Salmon fillet	
Fresh Garden Vegetables and Oven Roasted Potatoes Home Baked Chocolate Cake	

Soup and Sandwich (Minimum 10 people)	\$14.95/person
Soup of the day Choice of Salad Green Salad, or Caesar Salad Assortment of Sandwiches	

Pasta Buffet (Minimum 20 people)	\$19.95/person
Field Green Salad <u>CHOICE OF TWO PASTAS</u> Fettuccini Tetrazzini – Sautéed Chicken & Mushrooms & Sherry Cream Sauce, or Shrimp & Scallop Rigatoni – Roasted Garlic Alfredo Sauce, or Rigatoni Maenzane – Spicy Italian Sausage & Tomato Sauce, or Vegetarian Lasagne – Baked layers of pasta, roasted vegetables, tomato sauce	
Fresh Baked Garlic Bread	

COFFEE AND BREAKS

Full Day Service	\$4.95/person
Half Day Service	\$3.95/person
Tea (by consumption)	\$1.95/tea bag

Assorted Muffins	\$2.20 each
Whole Wheat Bagel/cream cheese and preserves	\$3.95 each
Fresh Fruit Tray	\$4.95/person
Cheese and Cracker	\$4.95/person
Vegetable Platter	\$4.95/person
Cookies	\$16.95/dozen
Bottled Spring Water	\$2.95 each
Assorted Bottled Juices	\$2.95 each
Assorted Bottled Soda/Iced Tea	\$2.95 each

DINNER SELECTIONS

Table d'Hote	
Served for groups of 30 and under only	
<u>Starter</u>	
Season Green Salad	
<u>Entrée Selections (pre-select one for group)</u>	
*All dinner selections include oven roasted potatoes, garden vegetables and fresh baked bread.	
Beef Tenderloin- Sauce Pinot Noir	\$59.95/person
Rack of Lamb- Garlic Dijon Sauce	\$59.95/person
Roasted Prime Rib of Beef- Au Jus	\$59.95/person
Grilled Arctic Char Fillet- with lemon garlic herb butter	\$49.95/person
Roasted Chicken Breast Tetrazzini- Mushroom Sherry Cream Sauce	\$49.95/person
<u>Dessert</u>	
Double Chocolate Cake or Cheese Cake	

Exquisite Dinner Buffet \$59.95/person
(Minimum 20 people)

Includes:

Fresh baked Parisian baguette
Assorted grilled season vegetable salad and salad
Assortment of appetizers and canapés
Chef-carved roasted prime rib of beef
Herb roasted chicken
Baked salmon fillet
Oven roasted potatoes
Fresh garden vegetables
Chef selection of home made cakes and tortes

BAR SERVICES

* There is a \$300.00 cover charge for any bar setup where the yield is less than \$15.00 per person, minimum 20 people.

Premium Liquor (Hiball)	1 oz	\$5.95
Premium Liqueurs	1 oz	\$6.95
Domestic Beer		\$5.95
Imported Beer		\$6.95
Scotch, single malt	1 oz	\$8.95
Cocktails	1.5 oz	\$8.95
Wine	¼ L	\$10.95
Soft Drinks/Juice		\$4.95

**All dinner buffet menus served in a self serve buffet style which will include food display on most of the platters. Therefore, take out of any leftover on food platters will not be recommended, or will be charged.*

**According to the liquor law of the Northwest Territories, it is illegal to bring in food and/or beverages (alcoholic and non-alcoholic) into a licensed premise. All foods and beverages must be served by the license holder. If you would prefer selections or specialties of beverages not listed for your function please consult the license holder regarding any special arrangement.*

**Bar service and entertainment must cease by 11:00 pm and the function room must be cleared by 12:00 am unless previously arranged with the Banquet Department.*

**All food and beverages are subject to 18% service charge and 6 % sales tax.*

Prices applicable at time of posting, subject to change.

*Chateau Nova Hotel & Suites, 4401-50th Avenue, Yellowknife, NWT
Tel: 867.873.9700 Toll free: 1.877.839.1236*