



NORQUAY

BANFF, ALBERTA

GROUP CATERING MENU

Revised on January 25th, 2014

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COFFEE BREAKS

(A LA CARTE)

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Tea (per person)	\$ 2.75
Hot Chocolate (per person)	\$ 2.50
Milk (per 250ml carton)	\$ 2.50
Assorted Fruit Juices (350 ml bottle)	\$ 3.75
Happy Planet Real Fruit Beverage (200ml bottle)	\$ 6.00
Soft Drinks (regular or diet - 591ml bottle)	\$ 3.00
Water (591ml bottle)	\$ 2.75
San Pellegrino (ML?)	\$ 2.25

FROM THE BAKESHOP

Croissants (each)	\$ 3.50
Mini Danish Pastries (each)	\$ 3.25
Assorted Muffins (each)	\$ 2.75
<i>(Carrot, Blueberry, Cranberry, Banana, Chocolate Chip, Double Chocolate)</i>	
Ham & Cheese Croissant Sandwiches (each)	\$ 5.25
Cookies (each)	\$ 2.50
Cookies (per dozen)	\$ 26.00
Double Chocolate Brownies (each)	\$ 3.00
Cinnamon Bun (each)	\$ 3.00
Savoury & Sweet Scones	\$ 3.00
Homemade Granola Bars	\$ 2.75
Biscotti	\$ 2.75

OTHER FAVOURITES

Seasonal Fresh Fruit Skewers (per dozen)	\$ 36.00
Assortment of Whole Fruits (each)	\$ 1.50
Chips (per bag)	\$ 2.00
Chocolate Bars (each)	\$ 2.00
Individual Yoghurt (each)	\$ 1.75
Fruit & Berry Parfait (each)	\$ 4.25

BREAKFAST BUFFETS

Breakfast Buffets are served with Orange Juice, Apple Juice & Milk,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

NORTH AMERICAN BREAKFAST

(Minimum of 14 People)

Scrambled Eggs, Bacon, Home style Breakfast Potatoes
French Toast with Maple Syrup

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit
Fruit Yoghurt

\$17.00 per person

MYSTIC BREAKFAST

(Minimum of 14 people)

Eggs Benedict, Bacon and Sausage, Home style Breakfast Potatoes
Domestic Cheese and Cold Cut Platter

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit
Fruit Yoghurt

\$21.50 per person

CONTINENTAL BREAKFAST

(Minimum of 10 people)

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit & Assortment of Yoghurt

\$ 12.00 per person

ITEMS TO COMPLIMENT YOUR BREAKFAST (A LA CARTE)

COLD

Fruit Salad (per person)	\$ 4.75
Sliced Seasonal Fresh Fruit (per tray serves 30)	\$ 150.00
Fruit & Berry Parfait (per person)	\$ 5.25
Selection of Canadian Sliced Cheese (per person)	\$ 7.00
Cinnamon Bun (each)	\$ 3.00
Savoury & Sweet Scones	\$ 2.75
Ham & Cheese Croissant Sandwich (per person)	\$ 5.25

HOT

Eggs Benedict (per person)	\$ 6.00
Scrambled Eggs (per person)	\$ 5.00

MEALS TO GO

BOXED BREAKFAST

BRUNO

Fresh Seasonal Fruit Salad, Yoghurt
Fresh Baked Muffin

Bottled Water or Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$ 14.30 per person

HUNTER

Fresh Seasonal Fruit Salad, Yoghurt
Fresh Baked Muffin, Ham and Cheese Croissant

Bottled Water or Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$ 17.50 per person

BOXED LUNCH

PERCY

Choice of Sandwich or Wrap,
Whole Fresh Fruit,
Cookie

Bottled Water or Soft Drink

\$ 14.50 per person

GRANDI

Choice of Sandwich or Wrap
Whole Fresh Fruit,
Cookie, Granola Bar or Chips

Bottled Water or Soft Drink

\$ 16.50 per person

SANDWICH CHOICES

Ham Cheddar Cheese, Lettuce, Mustard/Mayo

Roast Beef: Cheddar Cheese, Onion, Lettuce, Horseradish Mayo

Chicken Salad: Cheddar Cheese, Lettuce,

Turkey: Cheddar Cheese, Lettuce, Mustard/Mayo

Cold Cut Combo Salami, Capicola, Mortadella Cheddar Cheese, Lettuce, Mustard and Italian Dressing

Grilled Vegetable Roasted Red Pepper, Zucchini, Red Onion, Mozzarella Cheese with Italian Dressing

WRAP CHOICES

South West Chicken Corn, Black Beans, Lettuce and Ranch BBQ Dressing

Vegetarian: Roasted Red Pepper, Zucchini, Red Onion, Mozzarella Cheese with Italian Dressing

Turkey Cranberry: Lettuce, Mayo Jalapeno Cranberry Sauce

Thai Beef: Rice Noodles, Roasted Red Peppers, Thai Dressing (nut free)

LUNCH BUFFETS

BUILD YOUR OWN SANDWICH

(Minimum of 10 People)

Salads

Fresh Mixed Greens with House Dressings
Potato Salad

Mains

Local Cured Meats & Smoked Turkey, Ham, Salami & Roast Beef
Assortment of Classic Sandwich Condiments
Assortment of Sliced Canadian Cheese

Dessert

Fresh Sliced Seasonal Fruit Platter
Assorted Squares and Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$24.50 per person

BBQ BUFFET

(Minimum of 25 People)

Salads

Fresh Mixed Greens with House Dressings
Couscous Salad

Mains

BBQ Beef Burgers
Italian Sausages
Vegetarian Burgers
Served with all Accompaniments

Desserts

Fresh Sliced Seasonal Fruit Platter
Assorted Squares and Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$26.00 per person

BUILD YOUR OWN LUNCH BUFFET

(Minimum of 10 People)

Choose from the following items to build your own buffet that meets your budget.
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

SOUP

- | | |
|--------------------------|--------|
| 1. Roasted Tomato | \$4.00 |
| 2. Chicken & Vegetable | \$3.00 |
| 3. Jalapeno Corn Chowder | \$4.00 |
| 4. Cream of Broccoli | \$4.00 |

STARCH

(Choice of one included in price)

1. Mashed Potatoes
2. French Fries
3. Potato Wedges
4. Scalloped Potatoes
5. Rice Pilaf

SALADS

- | | |
|--------------------------------------|--------|
| 1. Mixed Greens with House Dressings | \$6.00 |
| 2. Potato Salad | \$7.00 |
| 3. Caesar Salad | \$9.00 |
| 4. Greek Salad | \$9.00 |
| 5. Tomato Bocconcini | \$9.00 |

VEGETABLES

(Choice of one included in price)

1. Steamed Seasonal Vegetables
2. Broccoli and Cauliflower
3. Green Beans
4. Stir Fry Vegetables

MAINS

- | | |
|-----------------|--------|
| 1. Beef Lasagne | \$8.00 |
|-----------------|--------|

MAINS

- | | |
|-------------------------|---------|
| 2. Beef Lasagne | \$10.00 |
| 3. Vegetarian Lasagne | \$5.00 |
| 4. Grilled Jerk Chicken | \$4.00 |
| 5. Chilli | \$5.00 |
| 6. Valbella Bratwurst | \$7.00 |
| 7. Shepherd's Pie | \$7.00 |
| 8. 4oz Sirloin Steak | \$9.00 |

DESSERTS

- | | |
|-----------------------------|--------|
| 1. Apple Crumble | \$4.00 |
| 2. Lemon Streusel | \$4.00 |
| 3. Chocolate Brownies | \$4.00 |
| 4. Fruit Salad | \$5.00 |
| 5. Two Bit Tarts | \$5.50 |
| 6. Macaroons | \$5.00 |
| 7. Chocolate Avalanche Cake | \$5.00 |
| 8. Assorted Squares | \$4.00 |
| 9. Fruit Salad | \$4.75 |

PLATED DINNER MENUS

(Minimum of 10 People max of 50)

Choose from the following items to build your own Dinner Menu that meets your budget.
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

SOUPS

- | | |
|-----------------------|---------|
| 1. Roasted Tomato | \$ 9.00 |
| 2. Cream of Potato | \$ 6.00 |
| 3. Cream of Asparagus | \$ 7.50 |
| 4. Butternut Squash | \$ 7.50 |

SALADS

- | | |
|---|--------------------|
| 1. Classic Caesar Salad with fine Romaine Lettuce, Lemon Garlic Dressing,
Bacon & Shaved Pedano Cheese | \$ 8.00
\$ 9.00 |
| 2. Seasonal Vegetable Salad tossed in aged Balsamic & Pesto Vinaigrette topped
with crumbled Goat Cheese | \$10.00 |
| 3. Young Leaf Lettuce with House Dressings | \$ 7.50 |
| 4. Vine Ripened Tomato and Bococinni Salad with Fresh Basil and
Balsamic Reduction | \$ 9.00 |
| 5. Spinach and Goat Cheese | \$ 8.00 |

MAINS

All served with seasonal Vegetables and Chef's Choice Potato

- | | |
|--|----------|
| 1. 6oz Sirloin AAA Alberta Beef | \$ 32.00 |
| 2. New York AAA Alberta Beef | \$ 35.00 |
| 3. Prime Rib AAA Alberta Beef | \$ 40.00 |
| 4. Chicken Supreme with Portobello Mushroom and Apple Cider Sauce | \$ 25.00 |
| 5. Pacific Salmon with Creamy Citrus Dill Sauce | \$ 30.00 |
| 6. Steal Head Trout with Swiss Char | \$ 26.00 |
| 7. Grilled Pork Loin with Cranberry Port Sauce | \$ 30.00 |
| 8. Grilled Vegetable Stack, Portobello Mushrooms, Grilled Red Peppers & Onions
with Guacamole and Sun-dried Tomato Goat Cheese. | \$ 23.00 |

DESSERTS

- | | |
|--|---------|
| 1. New York Cheese cake with Mixed Berry Compote | \$ 9.00 |
| 2. Belgian Chocolate Mousse Cake | \$ 8.00 |
| 3. Cookies and Cream Cake | \$ 8.00 |
| 4. Boston Cream Pie | \$ 7.00 |
| 5. Pecan Pie | \$ 7.00 |

DINNER BUFFETS

(Minimum of 20 people)

CASCADE BUFFET

Cold Table

Seasonal Vegetables tossed in aged Balsamic & Pesto Vinaigrette topped with crumbled Goat Cheese
Moroccan Couscous Salad with roasted Peppers, Artichoke & Grapes drizzled with a Citrus Dressing
Young Leaf Lettuce with Assorted House Dressings

Main Event

AAA Alberta Slow Braised Prime Rib served with Okanagan Merlot Red Win Reduction
Farm Raised Chicken Supreme served with Wild Mushroom Herb Port Sauce
Assortment of Handpicked Vegetable Medley
Chef's Roasted Potatoes with Rosemary and Garlic

Sweet Endings

Individual NY Style Cheese cake with Raspberry Sauce
Sinful Chocolate Creation
Fresh Sliced Seasonal Fruit Platter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$44.50 per person

BRUNO ENGLER BUFFET

Cold Table

Crisp Broccoli & Grape Salad with Roasted Almonds & Creamy Dressing
Vine Ripe Plum Tomatoes with Young Bocconcini & torn Basil leaves
Classic Caesar Salad with fine Romaine Lettuce, Lemon Garlic Dressing, Bacon & Shaved Pedano Cheese

Main Event

Aged Alberta raised Herb Crusted Beef Striploin with a Red Wine & Mushroom Sauce
West Coast Salmon Steaks in Tarragon Riesling Beurre Blanc
Seasonal Farm Vegetables Sautéed in Maple Butter
Ohio Potato Wedges roasted with Fresh Herbs
Cinnamon Lemon Basmati Rice

Sweet Endings

Classic Old Style Red Velvet Cake with Fruit Coulis
Triple Chocolate Cake with Milk Chocolate Sauce
Fresh Sliced Seasonal Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$53.00 per person

DINNER BUFFETS (continued)

WESTERN BBQ BUFFET

Cold Table

Mixed Bean Salad with fine chopped Onions & Herbs
Country Style Potatoes in creamy Grainy Mustard Dressing
Orzo Pasta Salad, tossed with three Herb Garlic Peso, Young Tomatoes & Cucumbers

Main Event

6oz Charbroiled New York Steaks with Pan Jus & Garlic Butter
Farm Raised Chicken braised in Chilli Lime Tequila Western Sauce
Maple Butter Glazed West Coast Salmon with a Lemon Herb White Wine Reduction
Campfire Backed Potatoes with Accompaniments
Sweet Corn on the Cob with Flavoured Butter
Slow Roasted Root Vegetable Medley

Sweet Endings

Assortment of Home Style Freshly baked Pies served with fresh Whipped Cream
Individual Bite Size Sweets from our Bakeshop
Fresh Sliced Seasonal Fruit Platter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$58.00 per person

NORQUAY BUFFET

Items to Pass

Small Seafood Crab Cakes
Crispy Spring Rolls with Chilli Lime Dip
Small Spanakopitas with Garlic Yoghurt Dip
Panko Style Chicken Tenders with Spicy Mayo
Cold Sea water Prawns with Lime Cocktail Sauce

Cold Table

Shredded Carrot Salad with Raisins in Orange Vinaigrette
Pica de Gallo Salad with Corn, Small Beans, Avocado & Peppers in Lime Dressing
Cherry Tomatoes & Bocconcini with Torn Basil & Balsamic Vinaigrette
Young Leaf Lettuce with Assorted House Dressings

Main Event

Whole Roasted Beef Tenderloin with Green Madagascar Peppercorn Sauce
Chicken Cordon Blue with Mozzarella & Ham in a Red Wine Demi Glaze
Poached Sole Fillet stuffed with Crab Meat drizzled with Chardonnay Beurre Blanc
Seasonal Slow Roasted Root Vegetable Medley

Main Event (continued)

Crisp Green Beans with Caramelized Onions & Crisp Bacon
Frazer Valley sweet Corn Nibbles with Garlic Butter
Whipped Chive & Garlic Mashed Potatoes

Sweet Endings

Chocolate Fountain with fresh fruits and Marshmallows
Triple Chocolate Cake with Milk Chocolate Sauce
Assortment of Cream Puffs from the Bake Shoppe
Bite size sweet Dessert Delights with Chocolate Garnish
Fresh Sliced Seasonal Fruit Platter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$69.00 per person

HORS D'OEUVRES

(Priced per Dozen)

Items can be served either passed or buffet style

COLD HORS D'OEUVRES

Sun Dried Tomato with Goat Cheese on a Crouton	\$ 17.00
California Rolls	\$ 28.00
Bruschetta on a Toasted Baguette	\$ 20.00
Choice of Prawn, Smoked Salmon or Crab with Dill Cream Cheese on a Crouton	\$ 22.00
Grilled Pear wrapped in Prosciutto	\$ 18.00

HOT HORS D'OEUVRES

Spanakopitas with Tzatziki	\$ 21.00
Bake Brie in Phylo Pastry with Sun-dried Cranberry	\$ 19.00
Chicken Satays with Dipping Sauce	\$ 20.00
Beef Satays with Dipping Sauce	\$ 18.00
Vegetarian Spring Rolls with Plum Dip	\$ 19.00
Crab and Brie Phylo Parcels	\$ 23.00
Mouth Watering Stuffed Mushrooms	\$ 21.00
Tempura Prawns	\$25.00
Assorted Mini Quiche	\$19.00
Mini Beef Wellingtons with Horse Radish Dip	\$ 27.00

EMBELLISHMENTS & PLATTERS

Imported & Domestic Cheese with Sliced Baguette and Crackers (per person)	\$ 9.00
(Per tray, serves approximately 25 people)	\$ 195.00
Crudités served with Blue Cheese and Ranch Dip (per person)	\$ 4.00
(Per tray, serves approximately 25 people)	\$ 85.00
Sliced Seasonal Fruit Tray (per person)	\$ 5.50
(Per tray, serves approximately 30 people)	\$ 150.00
Assorted Smoked & Cured Meats with Assorted Olives	\$ 85.00
Seafood Platter, Smoked Salmon, Candied Salmon, Prawns, Scallops, Calamari	\$ 350.00
S'mores Making Kit, (per tray serves 25)	\$ 65.00

PUB FAVOURITES & LATE NIGHT SNACK OPTIONS

Nachos with Traditional Toppings (per tray serves 8)	\$ 22.00
Chicken Wings	\$ 18.00
Breaded Chicken Tenders with Plum Sauce	\$ 18.00
Pork Button Ribs (per pound)	\$ 20.00
Potato Skins with Cheese, Green Onions and Sour Cream (<i>add bacon +\$2.00</i>)	\$ 16.00
Cheese Pizza (12 slices per)	\$ 21.00
Pepperoni Pizza (12 slices per)	\$ 24.00
Vegetarian Pizza, Green Peppers, Tomato and Onions (12 slices per)	\$ 24.00
Hawaiian Pizza, Ham and Pineapple (12 slices per)	\$ 27.00
Tortilla Chips with Fresh Salsa (basket)	\$ 12.00

BEVERAGE SERVICE

(All alcoholic beverages served in function rooms must be provided by Mount Norquay)

	Host Bar	Cash Bar <i>(incl. GST & Service Charge)</i>
Standard Highballs <i>(Highwood Vodka, White Rum, Rye & Potters Dark Rum, Gin)</i>	\$5.25	\$6.00
Deluxe Brands <i>(Smirnoff Vodka, Captain Morgan's White & Dark Rum, Gordon's Gin & Canadian Club)</i>	\$6.25	\$7.00
Premium Brands <i>(Absolute Vodka, Appleton Rum, Capt. Morgan's, Spiced Rum, Tanqueray Gin & Crown Royal)</i>	\$7.25	\$8.00
Liqueurs <i>(Bailey's, Kahlua, Sour Puss, Jagermeister, Sauza Gold, Malibu & Jack Daniels)</i>	\$6.25	\$7.00
Domestic Draft Beer <i>(Pilsner, Grumpy Bear Honey Wheat, Powder Hound Pilsner)</i>	\$6.25	\$7.00
Premium Draft Beer <i>(Traditional, Scottish Heavy Ale)</i>	\$6.75	\$7.50
Imported Draft Beer <i>(Sapporo)</i>	\$8.00	\$9.00
Domestic Bottled Beer <i>(Bud Light, Pilsner, Kokanee, Grumpy Bear Honey Wheat, Rutting Elk Red, Beaver Tail Raspberry Ale)</i>	\$5.25	\$6.00
Premium Bottled Beer <i>(Big Rock Traditional & Grasshopper, Honey Brown, IPA, Alexander Keith's IPA)</i>	\$6.25	\$7.00
Imported Bottled Beer <i>(Corona, Heineken)</i>	\$6.50	\$7.25
House Wine by the Glass (Brands based on availability)	\$7.50	\$8.50
Non-Alcoholic Beverages		
<i>Soft Drinks</i>	\$2.50	\$3.25
<i>Non-Alcoholic Beer</i>	\$3.50	\$4.25
<i>Juice</i>	\$2.50	\$3.25
<i>Bottled Water</i>	\$3.25	\$3.75

Standard bar set-up includes the following:

- *Orange, Tomato and Clamato Juice, Regular and Diet Soft Drinks & Garnish.*
- *Each drink contains a minimum of one ounce of alcohol.*

Mount Norquay adheres to all laws & regulations pertaining to the service of alcohol and is committed to always serving alcoholic beverages in a professional manner.

Our hours of alcoholic beverage service are from 10:00am to 1:00am

WINE LIST

WHITES

Arbosto Bianco (Coda di Volpe)	Italy	\$ 22.00
Santa Carolina, Chardonnay	Chile	\$ 26.00
Fetzer, Sauvignon Blanc	United States	\$ 26.00
Hogue, Sauvignon Blanc	United States	\$ 28.00
Columbia Crest, Gewurztraminer	United States	\$ 28.00
Le Rime, Pinot Grigio	Italy	\$ 32.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$ 38.00
Grey Monk, Pinot Blanc	Canada	\$ 40.00

REDS

Arbosto Rosso (Montepulciano/Aglianico)	Italy	\$ 25.00
Crush, Merlot	Canada	\$ 27.00
Chateau De Gaudou, Malbec	France	\$ 28.00
McGuigan Cabernet/Merlot	Australia	\$ 28.00
Perrin & Fils (Grenache/Syrah/Mouvedre)	France	\$ 28.00
Cedar Creek Prop. Red (merlot/Pinot/Cabernet)	Canada	\$ 30.00
Red Diamond, Shiraz	United States	\$ 30.00
Melini, Chianti	Italy	\$ 32.00
Mission Hill, Cabernet/Merlot	Canada	\$ 38.00
Oyster Bay, Pinot Noir	New Zealand	\$ 45.00

BUBBLES

Pasqua, Prosecco	Italy	\$ 27.00
Segura Viudas, Rose Sparkling	Spain	\$ 30.00
Domaine St. Michelle, Brut	United States	\$ 32.00
Veuve Cliquot, Champagne	France	\$ 90.00

All wines and bubbles are based on availability, to ensure availability; selections should be made 30 days in advance.

CATERING POLICIES

We thank you for choosing Norquay to host your special event.

We are readily available to assist you with all aspects of your event, through to its successful conclusion. We ask that you take a few moments to familiarize yourself with the following catering policies.

- 1) All prices are subject to change without notice, however, Norquay will guarantee prices sixty (60) days prior to your event. All food and beverage prices are subject to a 18% service charge and Goods and Services Tax.
- 2) All Buffets are set for a maximum of two hours.
- 3) For all meal functions we must be notified of the guaranteed number of guests attending the function(s) two weeks prior to the function date (excluding weekends and holidays). Should no guarantee be received we will prepare and charge for the original numbers quoted. We will charge for the guaranteed number or actual attendance, whichever is greater.
- 4) Norquay will be the sole supplier of food and beverage items, with the exception of wedding cakes and any special items (must be approved by the F&B Manager).
- 5) Norquay policy permits the service of alcoholic beverages from 10:00 a.m. – 1:00 a.m.
- 6) The use of confetti, sparkles or glitter is prohibited.
- 7) All weddings, social events and small meetings require prepayment 30 days prior to arrival.
- 8) Personal effects and equipment must be removed from the facility at the end of the scheduled day. Norquay is not responsible for damages to or loss of any articles left prior to, during or following any event by the client or their guests.
- 9) Norquay does not maintain storage space.
- 10) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachment material for posters must be approved by Norquay.